



Catalogue:

CATERING

Chapter:

OVENS

Article:

ACE-201-C 400/230V 3N/3 50/60Hz

Code:

19013091

DIMENSIONS AND WEIGHTS

		<u>Net dimension</u>	<u>Packed</u>
Length	mm	1.045,00	1.015,00
Depth	mm	930,00	1.070,00
Height	mm	1.850,00	2.070,00
Weight	kg	245,00	290,00
Volume	m3	1,79	2,25

ELECTRICITY

400/230V **50/60Hz**
 Power **38,40 kW**

Connections 230 V. I+N+T
 230 V. III+T **4X6+T - 60 A**
 400 V. III+N+T **4X6+T - 60 A**

GAS

Not necessary

WATER

Consumption **40 lit/h**
 Pressure **Water Pres:200-400kPa(2-4bar)**

STEAM

Not necessary

AIR

Not necessary

REFRIGERATION

LEVEL SOUND

60,00 db

CERTIFICATES

DESCRIPTION

ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-201 C

Technology made simple:

- Easy to use
- Efficient
- Simple
- Perfect results

Capacity for 20 /1-GN trays.

Built-in structure for trays with incorporated loading trolley, CEB-201

Digital push-button controls and two "Scroll" buttons.

5 Cooking methods: Steam, Combi, Regeneration, Delta and Convection (up to 300°C).

Steam generated by injection in the cooking chamber.

Electronic temperature core probe.

Preheating option.

3 Speeds - 2 power ranges.

Cold-Down chamber cooling system.

"Auto-reverse" system to reverse fan rotation.

Error detection system.

Door with double glass.

"Repair service" mode system.

IPX5 Protection.

AUTOMATIC CLEANING - Wash program for the cooking chamber.

Power: 38,4 kW.

Dimensions: 929 x 964 x 1.841 mm.

Accessories in option:

- Structure for dishes with incorporated loading trolley CEP-201
- Thermal cover LTE-201
- External shower

Connections and diameters	
ELECTRICITY	YES
DRAIN	30X25
SOFT WATER	3/4
COLD WATER	3/4

