



Catalogue:

**CATERING**

Chapter:

**OVENS**

Article:

**ACE-202-C 400/230V 3N/3 50/60Hz**

Code:

**19017132**

DIMENSIONS AND WEIGHTS

		<u>Net dimension</u>	<u>Packed</u>
Length	mm	<b>1.145,00</b>	<b>1.245,00</b>
Depth	mm	<b>1.165,00</b>	<b>1.180,00</b>
Height	mm	<b>1.850,00</b>	<b>2.070,00</b>
Weight	kg	<b>355,00</b>	<b>380,00</b>
Volume	m3	<b>2,59</b>	<b>3,04</b>

ELECTRICITY

**400/230V**      **50/60Hz**  
 Power      **62,40 kW**

Connections      230 V. I+N+T  
                          230 V. III+T      **4X25+T - 125 A**  
                          400 V. III+N+T      **4X25+T - 125 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-202 C

Technology made simple:

- Easy to use
- Efficient
- Simple
- Perfect results

Capacity for 20 2/1-GN trays or 40 1/1-GN trays.  
 Built-in structure for trays with incorporated loading trolley, CEB-202

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: 62,4 kW.  
 Dimensions: 1.162 x 1.074 x 1.841 mm.

Accessories in option:

- Structure for dishes with incorporated loading trolley CEP-202
- Thermal cover LTE-202
- External shower

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

