



Catalogue:

CATERING

Chapter: **OVENS**

Article:

ACG-102 LPG 230V 1N 50Hz

Code: 19011127

DIMENSIONS AND WEIGHTS

		Net dimension	<u>Packed</u>
Length	mm	1.140,00	1.215,00
Depth	mm	1.140,00	1.200,00
Height	mm	1.150,00	1.325,00
Weight	kg	200,00	223,00
Volume	m3	1,50	1,93

ELECTRICITY 230V 50Hz

> 35,00 kW Power

2X1,5+T - 10 A Connections 230 V. 1+N+T

> 230 V. III+T 400 V. III+N+T

GAS Power 35,00 kW

> Gas type LPG

Consumption 3 704,00 kg/h

LPG G30/G31 28-30/37 mbar Pressure

WATER **30** lit/h Consumption

> Water Pres:200-400kPa(2-4bar) Pressure

STEAM Not necessary

<u>AIR</u> Not necessary

REFRIGERATION

LEVEL SOUND **62,00** db

CERTIFICATES

Connections and diameters			
ELECTRICITY	YES		
DRAIN	30X25		
SOFT WATER	3/4"		
COLD WATER	3/4"		
GAS	R.3/4"G		

DESCRIPTION

ADVANCE CONCEPT INJECTION COMBI OVEN, ACG-102

Technology made simple :

- Affordable
- Easy to use
- Efficient
- Simple
- Perfect results

Capacity for 10 2/1-GN trays or 20 1/1-GN trays.

Stainless steel burner with electronic control system with sparking plug ignition.

Frequency modulation for the convection burner. 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. "Repair service" mode system.

IPX5 Protection

AUTOMATIC CLEANING - Wash program for the cooking chamber.

Door with double glass and hermetic locking and folding interior glass.

Electrical connection: 230 V - 1+N Electrical power: 1.2 kW.

Gas heating power: 35 kW.

Dimensions: 1.130 x 1.063 x 1.117 mm.

Accessories in option:

- Support SH-102
- Structure for trays EB-102
- Structure for dishes EP-102
- Trolley CP-102
- External shower







