



Catalogue:

CATERING

Chapter:

OVENS

Article:

ACG-202-C LPG 230V 1N 50Hz

Code:

19020731

DIMENSIONS AND WEIGHTS

		<u>Net dimension</u>	<u>Packed</u>
Length	mm	1.162,00	1.180,00
Depth	mm	1.074,00	1.245,00
Height	mm	1.841,00	2.065,00
Weight	kg	410,00	430,00
Volume	m3	2,32	3,03

ELECTRICITY

230V **50Hz**

Power **2,40** kW

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

230 V. III+T

400 V. III+N+T

GAS

Power **65,00** kW

Gas type **LPG**

Consumption **6,88** kg/h

Pressure **LPG G30/G31 28-30/37 mbar**

WATER

Consumption **30** lit/h

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

STEAM

Not necessary

AIR

Not necessary

REFRIGERATION

LEVEL SOUND

62,00 db

CERTIFICATES

DESCRIPTION

ADVANCE CONCEPT INJECTION COMBI OVEN, ACG-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

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.

Door with double glass.

"Repair service" mode system.

IPX5 Protection.

AUTOMATIC CLEANING - Wash program for the cooking chamber.

Electrical connection: 230 V - 1+N - 2.4 KW.

Gas heating capacity: 65 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

Connections and diameters	
ELECTRICITY	YES
DRAIN	1"
SOFT WATER	3/4"
COLD WATER	3/4"
GAS	R.3/4"G

