



## Ovens

### ADVANCE ovens

### GAS ADVANCE OVEN, AG-102

<u>DIMENSIONS</u>		<u>Article</u>	<u>Packed</u>
Length	mm	<b>1.130,00</b>	<b>1.200,00</b>
Depth	mm	<b>1.063,00</b>	<b>1.200,00</b>
Height	mm	<b>1.117,00</b>	<b>1.270,00</b>
Weigth	Kg	<b>250,00</b>	<b>270,00</b>
Volumen	m3	<b>1,34</b>	<b>1,83</b>
<u>ELECTRICITY</u>			
<u>Electric power</u>		KW	<b>1,20</b>
230V - 1+N			<b>2x1,5+T - 10 A</b>
230V - III			
400V - III+N			
<u>WATER</u>			
Water consumption (lit/h)			<b>30,00</b>
Pressure (Kg/cm2)			<b>0,5 - 8</b>
<u>GAS</u>			
Power		KW	<b>35,00</b>
		Kcal/h	<b>30.100,00</b>
LPG		Consumption (kg/h)	<b>4,10</b>
		Pressure (g/cm2)	<b>37,00</b>
Natural Gas		Consumption (m3/h)	<b>5,50</b>
		Pressure (g/cm2)	<b>18,00</b>
<u>STEAM</u>		Not used	
<u>AIR</u>		Not used	
<u>LEVEL SOUND</u>		(dB)	<b>62,00</b>
<u>Certificate EQNET- CE</u>			<b>99BL580</b>

#### GAS ADVANCE COMBI OVEN, AG-102

High quality, fast cooking :

- Professional quality
- Easy to use and efficient
- Perfect results
- Affordable

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

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

Frequency modulation for the convection burner.

Push-button and "Scrolling" controls.

5 cooking methods: Steam, Low-temperature steam, Regeneration, Combination and Convection (up to 300°C).

Preheating option.

Overnight cooking or low-temperature programme.

3 Speeds - 2 power ranges.

Cold-Down chamber cooling system.

"Auto-reverse" system to reverse fan rotation.

Electronic temperature probe.

Steam generator equipped with limescale detector.

Steam generator automatically empties every 24 hours of cooking.

Semi-automatic limescale removal system.

Error detection system. "Repair service" mode system.

IPX-5 protection.

AUTOMATIC CLEANING - Wash program for the cooking chamber.

Retractable shower.

Electrical connection: 230 V - 1+N

Electric power: 1,20 kW.

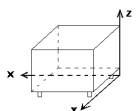
Gas heating power: 35 kW.

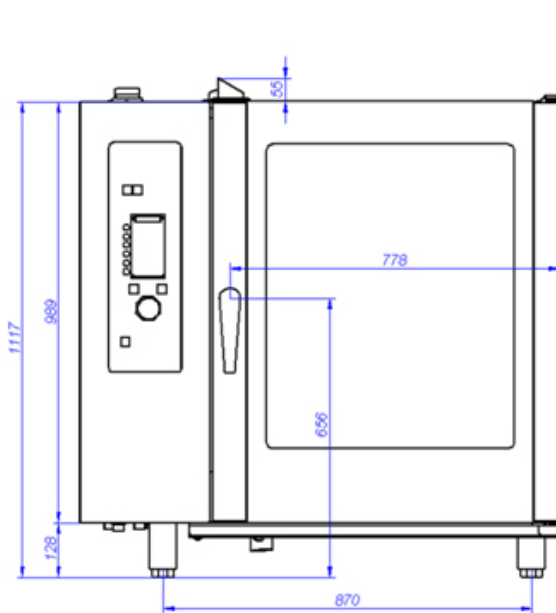
Dimensions: 1,130 x 1,063 x 1,117 mm.

Accessories in option:

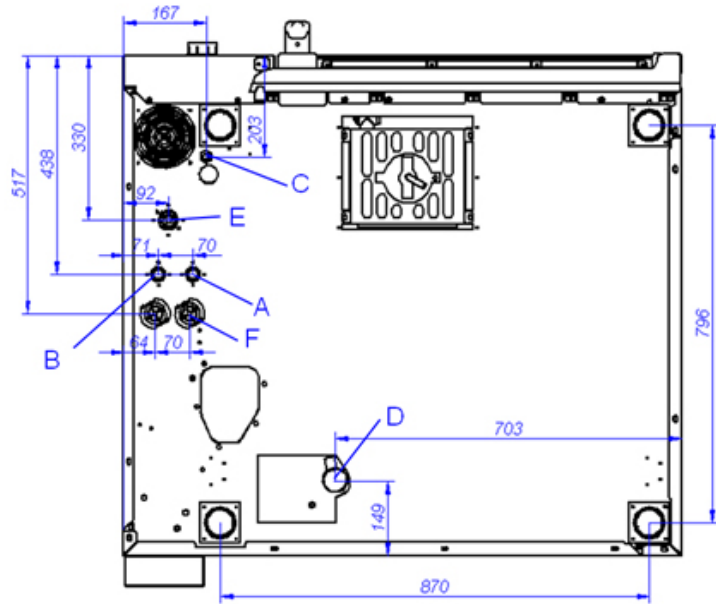
- Support SH-102
- Structure for trays EB-102
- Structure for dishes EP-102
- Loading trolley CP-102

<u>Connections points</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameter</u>	<u>Information</u>
ELECTRICITY	960	860	110		Prever Interruptor diferencial 30 mA
COLD WATER	1.059	625	110	3/4"	Prever llave de corte en la toma
SOFT COLD WATER	989	625	110	3/4"	Prever llave de corte en la toma
DRAIN	703	212	110	30x25	Pendiente del 5%
EXHAUST	774	239	1.120	120	
GAS	1.039	733	110	R.3/4"G	Prever regulador y llave de corte individual

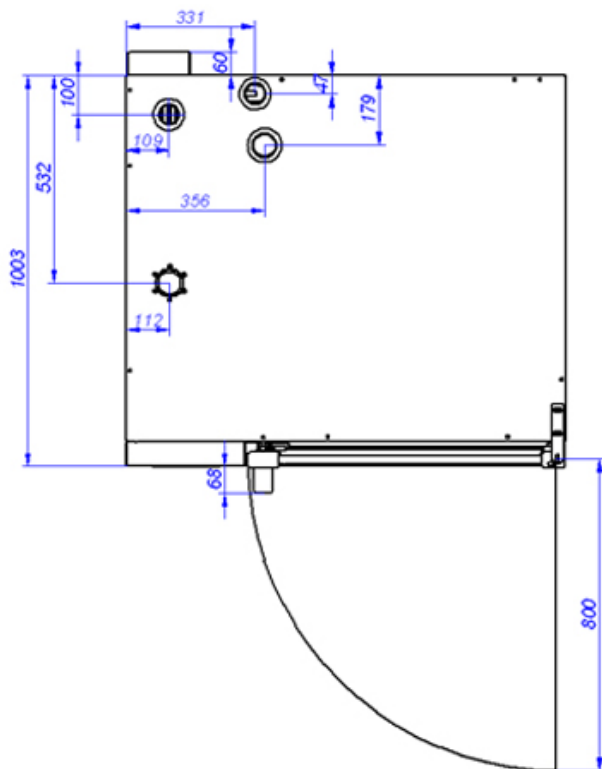




**AG-102**



VISTA DE LA BASE DESDE LA PARTE INFERIOR  
VIEW FROM THE BOTTOM OF THE MACHINE



A: Entrada de agua blanda  
B: Entrada de agua dura  
D: Desagüe

C: Alimentación eléctrica

E: Entrada de gas

F: Entrada de aire

A: Soft water inlet

B: Water inlet

D: Drain

C: Electrical connection

E: Gas inlet

F: Air