



Ovens

ADVANCE PLUS ovens

ADVANCE PLUS OVEN, APE-202

19010954

DIMENSIONS

| | | Article | Packed |
|---------|----|----------|----------|
| Length | mm | 1.162,00 | 1.200,00 |
| Depth | mm | 1.074,00 | 1.200,00 |
| Height | mm | 1.841,00 | 2.000,00 |
| Weigth | Kg | 405,00 | 430,00 |
| Volumen | m3 | 2,30 | 2,88 |

ELECTRICITY

| | | |
|----------------|----------------|-------|
| Electric power | KW | 62,40 |
| 230V - I+N | | |
| 230V - III | 3x70+T -180 A | |
| 400V - III+N | 4x35+T - 125 A | |

PLUMBING - WATER

| | |
|---------------------------|-------|
| Water consumption (lit/h) | 40,00 |
| Pressure (Kg/cm2) | 2 - 4 |

GAS

Not used

STEAM

Not used

AIR

Not used

LEVEL SOUND

(dB) 62,00

ADVANCE PLUS OVEN, APE-202

Innovative technology in the kitchen :

- Professional quality
- Precision, excellence and perfect results
- Save time and money

Capacity for 40 1/1-GN trays or 20 2/1-GN trays.

"Touch control" screen.

4 cooking methods: Steam, Adjustable Steam (Humidity control during cooking), Regeneration and Convection (up to 300°C).

Preheating option.

Fagor Easy cooking mode.

Fagor Cooking, range of cooking programmes.

Fagor Multi-Tray System, control cooking by tray.

Delayed programming for: Cooking, Low-temperature cooking and Washing.

Memory function: records the different cooking methods used.

3 Speeds - 2 power ranges.

Cold-Down chamber cooling system.

"Auto-reverse" system to reverse fan rotation.

5 wash programmes.

Multisensor temperature probe.

PC management software: History, recipes. HACCP, manuals...

HACCP cooking data recording system.

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.

Retractable shower.

Built-in trolley and structure for trays.

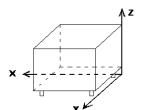
Power: 62.4 KW.

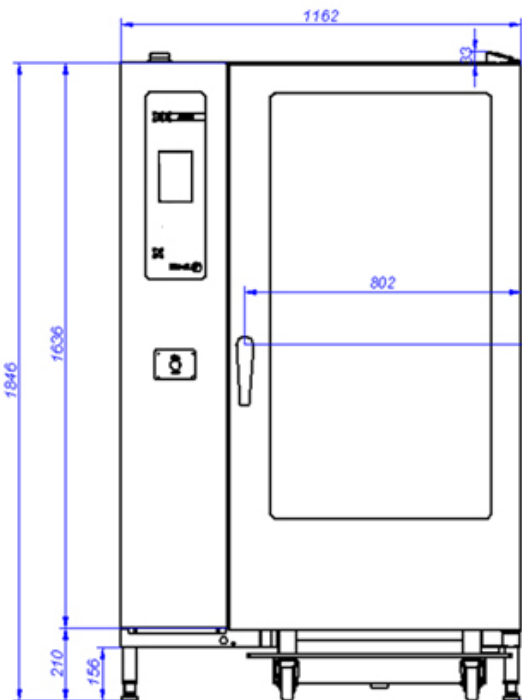
Dimensions: 1,162 x 1,074 x 1,841 mm.

Accessories in option:

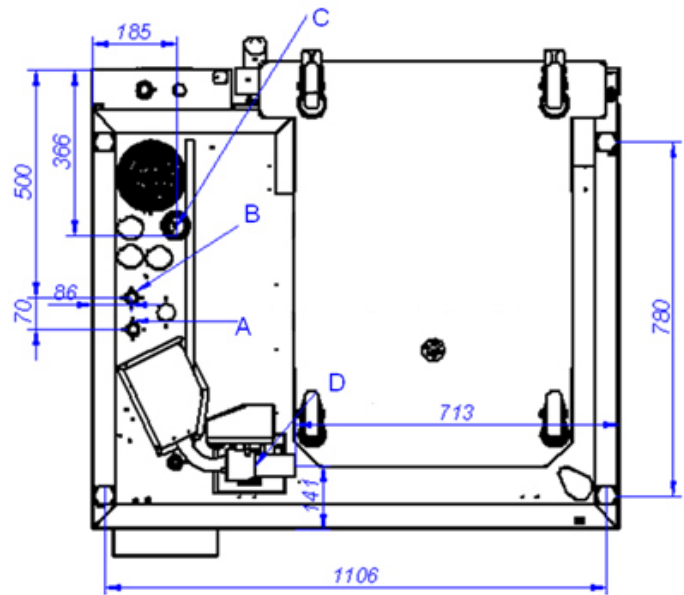
- Loading trolley for dishes CEP-202
- Thermal cover LT-202
- GN trays, grids, moulds...

| Connections points | X | Y | Z | Diameter | Information |
|--------------------|-------|-----|-----|----------|-------------|
| ELECTRICITY | 977 | 574 | 110 | | |
| COLD WATER | 1.076 | 504 | 110 | 3/4" | |
| DRAIN | 713 | 201 | 110 | 30x25 | |
| SOFT COLD WATER | 1.076 | 574 | 110 | 3/4" | |

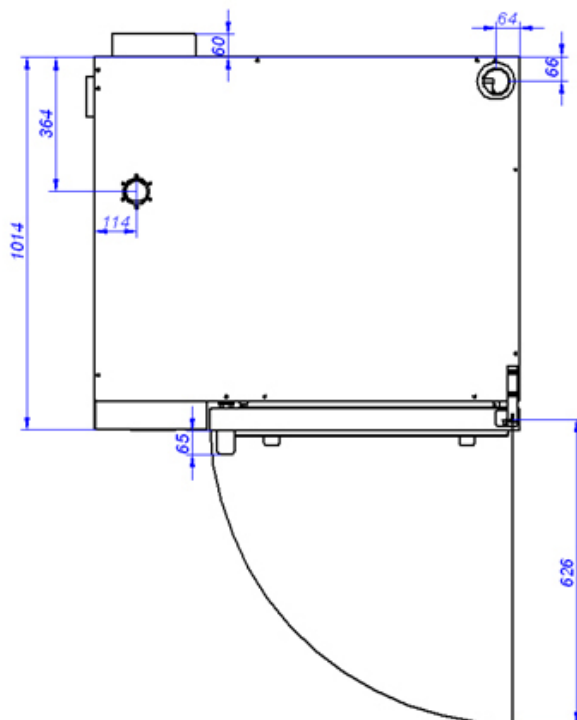




APE-202



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

A: Soft water inlet
B: Water inlet
D: Drain

C: Electrical connection