



Ovens

ADVANCE PLUS ovens

GAS ADVANCE PLUS OVEN, APG-102

19011096

DIMENSIONS

		<u>Article</u>	<u>Packed</u>
Length	mm	1.130,00	1.200,00
Depth	mm	1.063,00	1.200,00
Height	mm	1.117,00	1.270,00
Weigth	Kg	250,00	270,00
Volumen	m3	1,34	1,83

ELECTRICITY

<u>Electric power</u>		<u>KW</u>	<u>1,20</u>
230V -1+N			2x1,5+T - 10 A
230V - III			
400V - III+N			

PLUMBING - WATER

Water consumption (lit/h)		30,00
Pressure (Kg/cm2)		0,5 - 8

GAS

Power		35,00
	<u>KW</u>	
	<u>Kcal/h</u>	30.100,00
LPG	<u>Consumption (kg/h)</u>	4,10
	<u>Pressure (g/cm2)</u>	37,00
Natural Gas	<u>Consumption (m3/h)</u>	5,50
	<u>Pressure (g/cm2)</u>	18,00

STEAM

Not used

AIR

Not used

LEVEL SOUND

(dB) **62,00**

Certificate EQNET- CE

99BL580

GAS ADVANCE PLUS OVEN, APG-102

High quality, fast cooking :
- Professional quality and perfect results
- Easy to use and efficient

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.
"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.

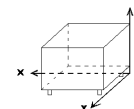
Retractable shower.

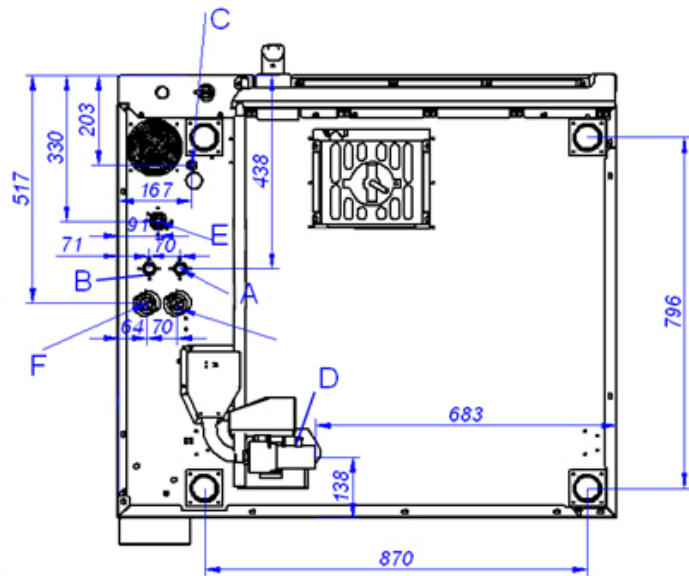
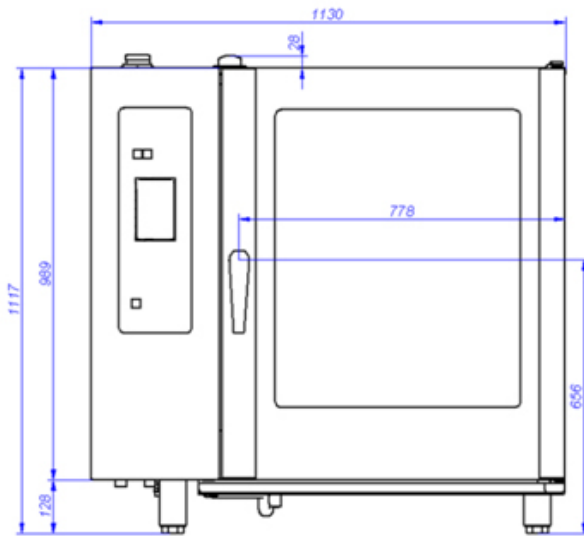
Electrical connection: 230 V - 1+N - 1,20 kW.

Gas heating power: 30,100 kcal/h - 35 kW.

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

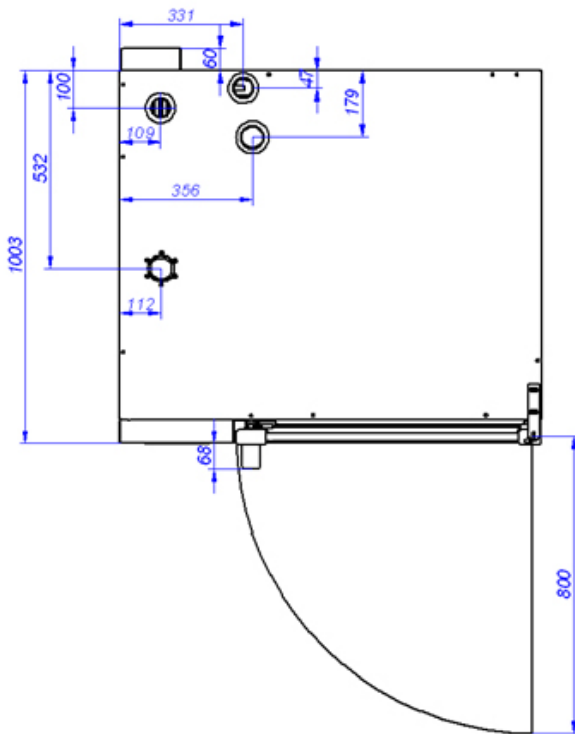
<u>Connections points</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameter</u>	<u>Information</u>
ELECTRICITY	960	860	110		Prever Interruptor diferencial 30 mA
COLD WATER	1.059	625	110	3/4"	Prever llave de corte en la toma
SOFT COLD WATER	989	625	110	3/4"	Prever llave de corte en la toma
DRAIN	703	212	110	30x25	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





APG-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