



ADVANCE PLUS ovens

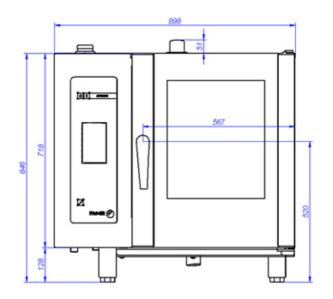
# **ADVANCE PLUS OVEN, APE-061**

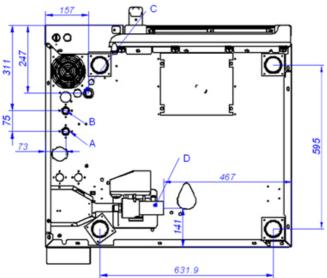
DIMENSIONS	<u>i</u>	<u>Article</u>	Packed	ADVANCE PLUS OVEN, APE-061
Length	mm	898,00	1.100,00	Innovative technology in the kitchen :
Depth	mm	867,00	1.000,00	- Professional quality
Height	mm	846,00	1.000,00	- Processional quality - Precision, excellence and perfect results
-		141,00	182,00	- Save time and money
Weigth	Kg	•	•	ouve time and money
Volumen	m3	0,66	1,10	Capacity for 6 1/1-GN trays.
				"Touch control" screen.
ELECTRICITY	<u>'</u>			4 cooking methods: Steam, Adjustable Steam (Humidity control during
Electric powe	<u>r</u>	KW	10,20	cooking), Regeneration and Convection (up to 300°C).
230V -1+N				Preheating option.
230V - III		3	x4+T - 32 A	Fagor Easy cooking mode.
400V - III+N		4x2	2,5+T - 20A	Fagor Cooking, range of cooking programmes.
				Fagor Multi-Tray System, control cooking by tray.
PLUMBING -	<u>WATER</u>			Delayed programming for: Cooking, Low-temperature cooking and
Water consun	nption (lit/h)		22,00	Washing.
Pressure (Kg/	/cm2)		2 - 4	Memory function: records the different cooking methods used.
040				3 Speeds - 2 power ranges.
GAS				Cold-Down chamber cooling system.
Not used				"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.
STEAM		Not used		"Repair service" mode system.
				Quick door-closing system.
				IPX-5 protection.
				Retractable shower.
<u>AIR</u>		Not used		Power: 10.2 kW.
				Dimensions: 898 x 867 x 846 mm.
				Accessories in option:
				- Support SH-061
LEVEL SOUN	<u>ID</u>	(dB)	62,00	- Neutral support-cabinet ANH or hot cabinet ACH
<u> </u>				- GN trays, grids, moulds
				ı

Connections points	x	Υ	z	Diameter	Information
ELECTRICITY	742	620	110		
COLD WATER	825	481	110	3/4"	
SOFT COLD WATER	825	556	110	3/4"	
DRAIN	467	202	110	30x25	

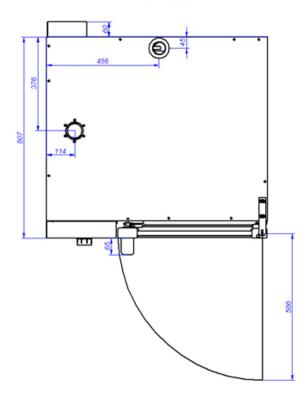








# **APE-061**



# 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





ADVANCE PLUS ovens

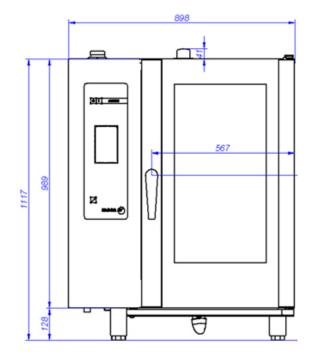
# **ADVANCE PLUS OVEN, APE-101**

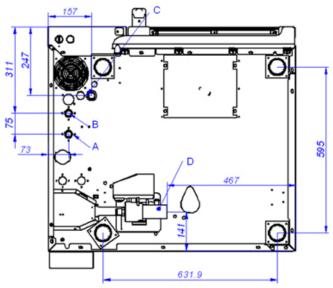
DIMENSIONS	<u>3</u>	<u>Article</u>	Packed	ADVANCE PLUS OVEN, APE-101
Length	mm	898,00	1.100,00	Innovative technology in the kitchen :
Depth	mm	867,00	1.000,00	- Professional quality
Height	mm	1.117,00	1.270,00	- Precision, excellence and perfect results
_		169,00	224,00	- Save time and money
Weigth	Kg 2	0,87	1,54	Cave time and money
Volumen	m3	0,07	1,54	Capacity for 10 1/1-GN trays.
				"Touch control" screen.
ELECTRICITY	<u>Y</u>			4 cooking methods: Steam, Adjustable Steam (Humidity control during
Electric powe	<u>r</u>	KW	19,20	cooking), Regeneration and Convection (up to 300°C).
230V -1+N				Preheating option.
230V - III		3x	10+T - 63 A	Fagor Easy cooking mode.
400V - III+N		4	x6+T - 32 A	Fagor Cooking, range of cooking programmes.
				Fagor Multi-Tray System, control cooking by tray.
PLUMBING -				Delayed programming for: Cooking, Low-temperature cooking and
Water consur	nption (lit/h)		40,00	Washing.
Pressure (Kg	/cm2)		2 - 4	Memory function: records the different cooking methods used.
CAS				3 Speeds - 2 power ranges.
GAS Natural				Cold-Down chamber cooling system.
Not used				"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.
<u>STEAM</u>		Not used		"Repair service" mode system.
				Quick door-closing system.
				IPX-5 protection.
AIR		Not used		Retractable shower.
AIN		1401 0360		Power: 19.2 kW.
				Dimensions: 868 x 867 x 1.117 mm.
				Accessories in option:
				- Support SH-101, neutral cabinet, hot cabinet.
LEVEL SOUN	ID	(dB)	62,00	- Structures for trays or dishes, trolley for structure
	<u></u>	(32)	,5	- GN trays, grids, moulds
				1

Connections points	X	Υ	z	Diameter	Information
ELECTRICITY	742	620	110		
COLD WATER	825	481	110	3/4"	
SOFT COLD WATER	825	556	110	3/4"	
DRAIN	467	666	110	30x25	









# APE-101

# 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
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- C: Electrical connection





ADVANCE PLUS ovens

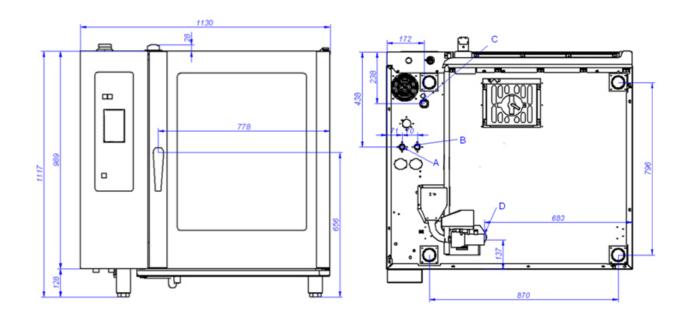
# **ADVANCE PLUS OVEN, APE-102**

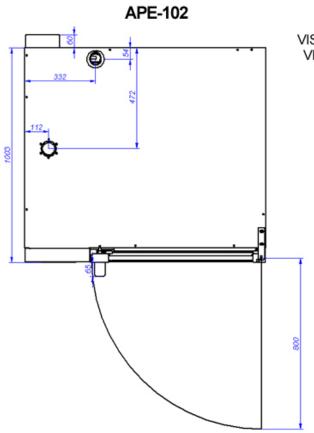
DIMENSIONS	<u>3</u>	<u>Article</u>	Packed	ADVANCE PLUS OVEN, APE-102
Length	mm	1.130,00	1.200,00	Innovative technology in the kitchen :
Depth	mm	1.063,00	1.200,00	
Height	mm	1.117,00	1.270,00	- Professional quality
Weigth	Kg	250,00	270,00	- Precision, excellence and perfect results
Volumen	m3	1,34	1,83	- Save time and money
ELECTRICIT	v			Capacity for 20 1/1-GN trays or 10 2/1-GN trays.
	_	KW	31,20	"Touch control" screen.
Electric powe	<u>er</u>	KVV	31,20	4 cooking methods: Steam, Adjustable Steam (Humidity control during
230V -1+N			400 A	cooking), Regeneration and Convection (up to 300°C).
230V - III			25+T - 100 A	Preheating option.
400V - III+N		4x	10+T - 63 A	Fagor Easy cooking mode.
PLUMBING -	WATER			Fagor Cooking, range of cooking programmes.
			40,00	Fagor Multi-Tray System, control cooking by tray.
Water consur			2 - 4	Delayed programming for: Cooking, Low-temperature cooking and Washing.
Pressure (Kg	/cm2)		2 - 4	Memory function: records the different cooking methods used.
GAS				3 Speeds - 2 power ranges.
Not used				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.
STEAM		Not used		Semi-automatic limescale removal system.
<u>OTERM</u>		1101 4004		Error detection system. "Repair service" mode system.
				IPX-5 protection.
				Retractable shower.
AIR		Not used		Power: 31.2 KW.
<del></del>				Dimensions: 1,130 x 1,063 x 1,117 mm.
				Optional elements:
				- Structure for trays EB-102
				- Structure for dishes EP-102
LEVEL SOUN	<u>ND</u>	(dB)	62,00	- Trolley for structure CP-102
-	<u> </u>	. ,		- Supports SH-102
				•

Connections points	X	Y	z	Diameter	Information
ELECTRICITY	957	825	110		
COLD WATER	1.059	625	110	3/4"	
SOFT COLD WATER	989	625	110	3/4"	
DRAIN	683	197	110	30x25	









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

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ADVANCE PLUS ovens

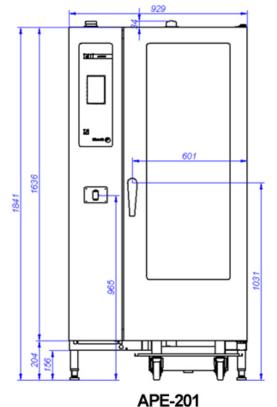
# **ADVANCE PLUS OVEN, APE-201**

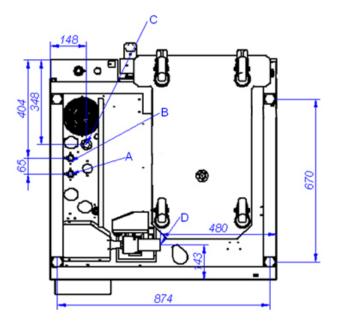
Length mm 929,00 1.000,00  Depth mm 964,00 1.100,00  Height mm 1.841,00 2.000,00  Volumen m3 31,65 2.20  ELECTRICITY  Electric power	DIMENSIONS	<u>i</u>	<u>Article</u>	Packed	ADVANCE PLUS OVEN, APE-201
Depth mm   964,00   1.100,00   Frecision, excellence and perfect results   Frecision, excellence and money   Capacity of 20 1/1-GN trays.   Frecision, excellence and money   Capacity of 20 1/1-GN trays.   Frecision, excellence and money   Capacity of 20 1/1-GN trays.   Frecision, excellence and money   Capacity of 20 1/1-GN trays.   Frecision, excellence and money   Capacity of 20 1/1-GN trays.   Frecision, excellence and money   Capacity of 20 1/1-GN trays.   Frecision, excellence and money   Capac	Lenath	mm	929,00	1.000,00	Innovative technology in the kitchen :
Height mm 1.841,00 2.000,00 Weigth kg 333,00 366,00 Volumen m3 1,65 2,20  ELECTRICITY Electric power	ū	mm	964,00	1.100,00	- Professional quality
Volumen   M3	•	mm	1.841,00	2.000,00	
Volumen m3 1,65 2,20  ELECTRICITY  Electric power KW 38,40 230V -1+N 230V -1   3x35+T -125 A 400V -    +N 4x16+T - 80 A PLUMBING - WATER Water consumption (lith) 40,00 Pressure (Kg/cm2) 2 2-4  SGAS Not used	•		333,00	366,00	
### Cooking methods: Steam, Adjustable Steam (Humidity control during cooking), Regeneration and Convection (up to 300°C). Preheating option.  ### 230V - III	ū	•	1,65	2,20	
ELECTRICITY  Electric power  KW 38,40 230V -1+N 230V -1III 3x35+T -125 A 400V - III+N  PLUMBING - WATER Water consumption (lit/h) Pressure (Kg/cm2)  GAS Not used  Not used  Not used  Not used  AIR  Not used  4 cooking methods: Steam, Adjustable Steam (Humidity control during cooking), Regeneration and Convection (up to 300°C). Preheating option. 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.  IPX-5 protection. Retractable shower. Built-in trolley and structure for trays. Power: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201			•	•	Capacity for 20 1/1-GN trays.
Electric power  KW 38,40 230V -1+N 230V -1   3x35+T - 125 A 400V - II +N 4x16+T - 80 A  PLUMBING - WATER Water consumption (lit/h) 40,00 Pressure (Kg/cm2) 2 - 4  Mot used  AIR  Not used  KW  AIR  Not used  KW  AIR  Not used  KW  AIR  AIR  KW  AIR  KW  AIR  AIR  AIR  KW  AIR  AIR  AIR  AIR  AIR  AIR  AIR  AI	FI FCTRICITY	<b>Y</b>			
230V -1+N 230V - III		_	K\N/	38 40	1
230V - IIII  3x35+T - 125 A 400V - III+N  4x16+T - 80 A 4x16+T - 80 A  PLUMBING - WATER  Water consumption (lit/h)  Pressure (Kg/cm2)  2 - 4  Not used  Not used  AIR  Not used  3x35+T - 125 A 4x16+T - 80 A 4x16+T		<u>.</u>	IXVV	00,10	l
## Auto-reverse system to reverse fan rotation.    Steam generator equipped with limescale detector. Steam generator equipped with limescale detector. Steam generator eutomatically empties every 24 hours of cooking. Semi-automatically empties every 24 hours of cooking. Semi-automatically empties every 24 hours of cooking. Retractable shower.    Auto-reverse system.   Steam generator equipped with limescale detector. Steam generator equipped with limescale removal system.			2~2	.E±T 125 A	• • •
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: 38.4 kW.  Dimensions: 929 x 964 x 1.841 mm.  Accessories in option:  Loading trolley for dishes CEP-201  - Thermal cover LT-201					l
PLUMBING - WATER  Water consumption (lit/h)  Pressure (Kg/cm2)  2 - 4  Memory function: records the different cooking methods used. 3 Speeds - 2 power ranges. Cold-Down chamber cooling system.  **Not used**  **Nuto-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: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: Loading trolley for dishes CEP-201 - Thermal cover LT-201	400V - III+N		4x	116+1 - 8U A	1 0 0 0
Water consumption (lit/h)  Pressure (Kg/cm2)  3 Speeds - 2 power ranges. Cold-Down chamber cooling system.  Not used  Cold-Down chamber cooling system.  Wathoreverse" system to reverse fan rotation. S wash programmes. Multisensor temperature probe. PC management software: History, recipes. HACCP, manuals HACCP cooking data recording system. Steam generator automatically empties every 24 hours of cooking. Semi-automatic limescale removal system. Error detection system.  Error detection system. IPX-5 protection. Retractable shower. Built-in trolley and structure for trays. Power: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  LEVEL SOUND  (dB)  62,00  Washing. 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 automatically empties every 24 hours of cooking. Semi-automatic limescale removal system. IPX-5 protection. Retractable shower. Built-in trolley and structure for trays. Power: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201	PLUMBING -	WATER			1
Pressure (Kg/cm2)  GAS  Not used  2 - 4  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: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201				40,00	1
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: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201		. , ,		2 - 4	l °
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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: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: Loading trolley for dishes CEP-201 - Thermal cover LT-201	Not used				"Auto-reverse" system to reverse fan rotation.
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: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201					5 wash programmes.
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: 38.4 kW.  Dimensions: 929 x 964 x 1.841 mm.  Accessories in option:  Level sound  (dB)  62,00  HACCP cooking data recording system.  Steam generator equipped with limescale detector.  Steam generator automatically empties every 24 hours of cooking.  Semi-automatically empties every 24 hours of cooking.					Multisensor 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. Retractable shower. Built-in trolley and structure for trays. Power: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201					l · · · · ·
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: 38.4 kW.  Dimensions: 929 x 964 x 1.841 mm.  Accessories in option:  LEVEL SOUND  (dB)  62,00  Steam generator automatically empties every 24 hours of cooking.  Semi-automatic limescale removal system.  Error detection system.  Papair service" mode system.  IPX-5 protection.  Retractable shower.  Built-in trolley and structure for trays.  Power: 38.4 kW.  Dimensions: 929 x 964 x 1.841 mm.					1
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: 38.4 kW.  Dimensions: 929 x 964 x 1.841 mm.  Accessories in option:  - Loading trolley for dishes CEP-201  - Thermal cover LT-201					1
Error detection system.  "Repair service" mode system.  IPX-5 protection.  Retractable shower.  Built-in trolley and structure for trays.  Power: 38.4 kW.  Dimensions: 929 x 964 x 1.841 mm.  Accessories in option:  - Loading trolley for dishes CEP-201  - Thermal cover LT-201					, , ,
AIR  Not used  "Repair service" mode system.  IPX-5 protection.  Retractable shower.  Built-in trolley and structure for trays.  Power: 38.4 kW.  Dimensions: 929 x 964 x 1.841 mm.  Accessories in option:  LEVEL SOUND  (dB)  62,00  "Repair service" mode system.  IPX-5 protection.  Retractable shower.  Built-in trolley and structure for trays.  Power: 38.4 kW.  Dimensions: 929 x 964 x 1.841 mm.					l , , , , , , , , , , , , , , , , , , ,
AIR  Not used  N	STEAM		Not used		
Retractable shower.  Built-in trolley and structure for trays. Power: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201					· · · · · · · · · · · · · · · · · · ·
Built-in trolley and structure for trays. Power: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201					· ·
AIR  Not used  Power: 38.4 kW. Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201					
Dimensions: 929 x 964 x 1.841 mm.  Accessories in option: - Loading trolley for dishes CEP-201 - Thermal cover LT-201	<u>AIR</u>		Not used		l · · · · · · · · · · · · · · · · · · ·
LEVEL SOUND (dB) 62,00 - Loading trolley for dishes CEP-201 - Thermal cover LT-201					
LEVEL SOUND (dB) 62,00 - Loading trolley for dishes CEP-201 - Thermal cover LT-201					Accessories in option:
LEVEL SOUND (dB) 62,00 - Thermal cover LT-201					· · · · · · · · · · · · · · · · · · ·
(45)	LEVEL SOUN	ın	(dB)	62 00	l
	LEVEL SOUN	<u>וט</u>	(UD)	02,00	

Connections points	X	Υ	Z	Diameter	Information
ELECTRICITY	781	616	110		
COLD WATER	850	495	110	3/4"	
DRAIN	480	203	110	30x25	
SOFT COLD WATER	850	560	110	3/4"	

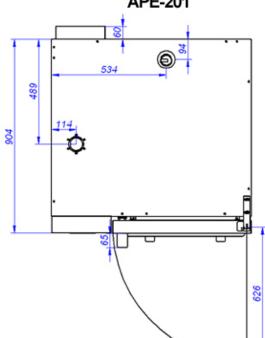








# VISTA DE LA BASE DESDE LA PARTE INFERIOR VIEW FROM THE BOTTOM OF THE MACHINE



- 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





ADVANCE PLUS ovens

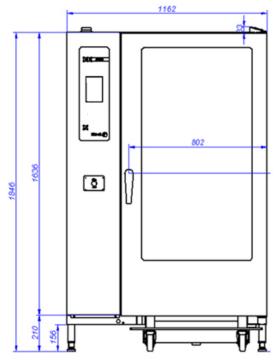
# **ADVANCE PLUS OVEN, APE-202**

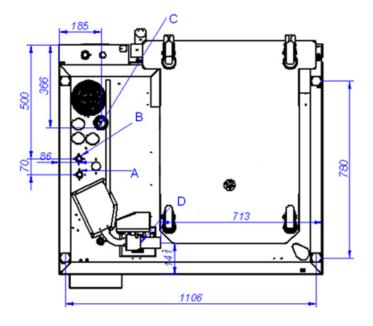
DIMENSIONS	i	<u>Article</u>	<u>Packed</u>	ADVANCE PLUS OVEN, APE-202
Length	mm	1.162,00 1.074,00	1.200,00 1.200,00	Innovative technology in the kitchen :
Depth	mm	1.841,00	2.000,00	Drafessianal quality
Height	mm	•	•	Professional quality     Precision, excellence and perfect results
Weigth	Kg	405,00	430,00	- Save time and money
Volumen	m3	2,30	2,88	Saro uno ana money
	_			Capacity for 40 1/1-GN trays or 20 2/1-GN trays.
ELECTRICITY	<u>(</u>			"Touch control" screen.
Electric power	<u>r</u>	KW	62,40	4 cooking methods: Steam, Adjustable Steam (Humidity control during
230V -1+N				cooking), Regeneration and Convection (up to 300°C).
230V - III		3x7	70+T -180 A	Preheating option.
400V - III+N		4x3	5+T - 125 A	Fagor Easy cooking mode.
DI LIMBING				Fagor Cooking, range of cooking programmes.
PLUMBING -				Fagor Multi-Tray System, control cooking by tray.
Water consum	. , ,		40,00	Delayed programming for: Cooking, Low-temperature cooking and
Pressure (Kg/	cm2)		2 - 4	Washing.
GAS				Memory function: records the different cooking methods used.
Not used				3 Speeds - 2 power ranges.  Cold-Down chamber cooling system.
Not used				"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.
CTEAM		Notuced		Semi-automatic limescale removal system.
STEAM		Not used		Error detection system.
				"Repair service" mode system.
				IPX-5 protection.
AIR		Not used		Retractable shower.
<u> </u>				Built-in trolley and structure for trays.
				Power: 62.4 KW.
				Dimensions: 1,162 x 1,074 x 1,841 mm.
				Accessories in option:
	.n	(-ID)	60.00	- Loading trolley for dishes CEP-202
LEVEL SOUN	<u>п</u>	(dB)	62,00	- Thermal cover LT-202
				- GN trays, grids, moulds
				1 7.70

Connections points	x	Υ	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"	



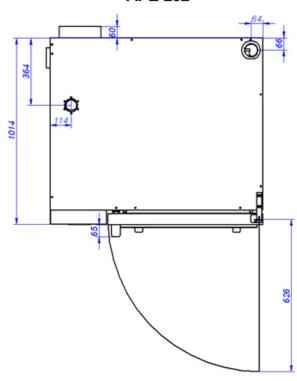






# APE-202

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