



Ovens

ADVANCE PLUS ovens

GAS ADVANCE PLUS OVEN, APG-061

19010042

DIMENSIONS

		<u>Article</u>	<u>Packed</u>
Length	mm	898,00	1.000,00
Depth	mm	922,00	1.100,00
Height	mm	846,00	1.100,00
Weigth	Kg	141,00	182,00
Volumen	m3	0,70	1,10

ELECTRICITY

<u>Electric power</u>	KW		1,00
230V -1+N		2x1,5+T - 10 A	
230V - III			
400V - III+N			

PLUMBING - WATER

Water consumption (lit/h)		15,00
Pressure (Kg/cm2)		0,5 - 8

GAS

Power	KW	12,00
	Kcal/h	10.320,00
LPG	Consumption (kg/h)	1,15
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	1,48
	Pressure (g/cm2)	18,00

STEAM

Not used

AIR

Not used

LEVEL SOUND

(dB) **62,00**

Certificate EQNET- CE

99AR313

GAS ADVANCE PLUS OVEN, APG-061

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

Capacity for 6 1/1-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 KW.

Gas heating capacity: 10,320 Kcal/h. (12 kW).

Dimensions: 898 x 922 x 846 mm.

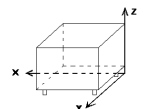
Optional elements:

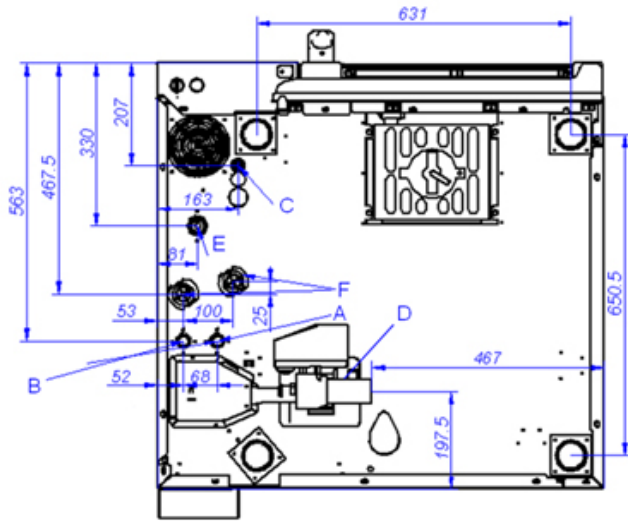
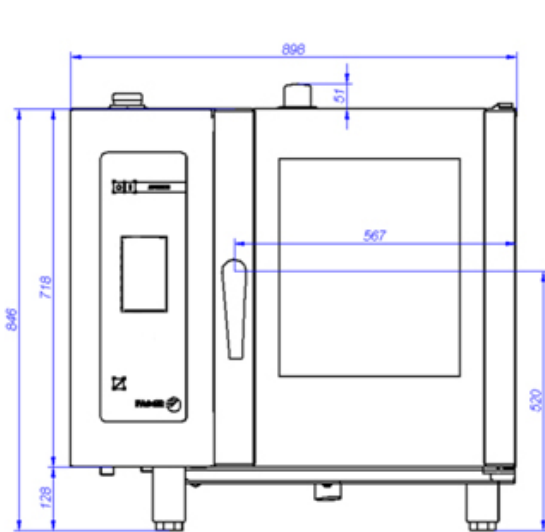
- Structure for trays EB-101 or dishes EP-101

- Trolley for structure CP-101

- Supports SH-101

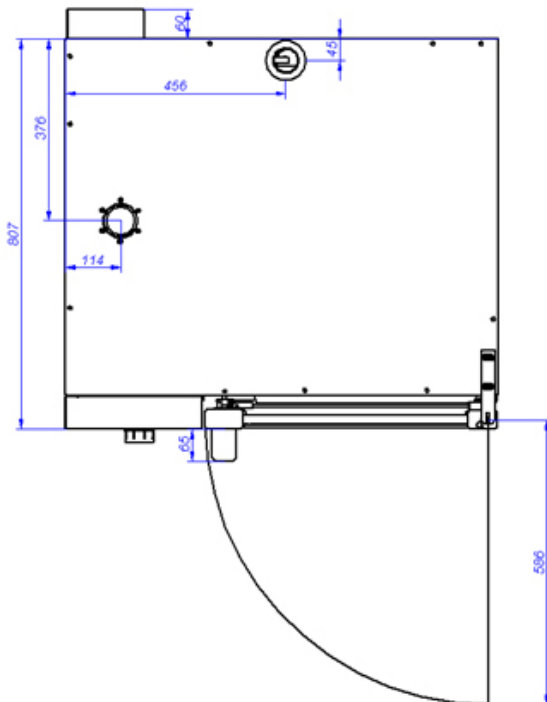
Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	731	661	110		Prever Interruptor diferencial
COLD WATER	839	315	110	3/4"	Prever llave de corte en la toma
DRAIN	380	237	110	1"	
SOFT COLD WATER	771	315	110	3/4"	Prever llave de corte en la toma
EXHAUST	617	240	850	120	
GAS	822	606	110	R.3/4"G	Prever regulador y llave de corte individual





APG-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

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



Ovens

ADVANCE PLUS ovens

GAS ADVANCE PLUS OVEN, APG-101

19011070

DIMENSIONS		Article	Packed
Length	mm	898,00	1.100,00
Depth	mm	922,00	1.100,00
Height	mm	1.117,00	1.270,00
Weigth	Kg	169,00	224,00
Volumen	m3	0,92	1,54
ELECTRICITY			
Electric power	KW		1,20
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	KW		18,00
	Kcal/h		15.480,00
LPG	Consumption (kg/h)		3,28
	Pressure (g/cm2)		37,00
Natural Gas	Consumption (m3/h)		4,24
	Pressure (g/cm2)		18,00
STEAM			
	Not used		
AIR			
	Not used		
LEVEL SOUND			
	(dB)		62,00
Certificate EQNET- CE			
			99BL580

GAS ADVANCE PLUS OVEN, APG-101

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

Capacity for 10 1/1-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.

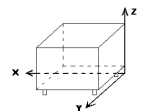
Retractable shower.

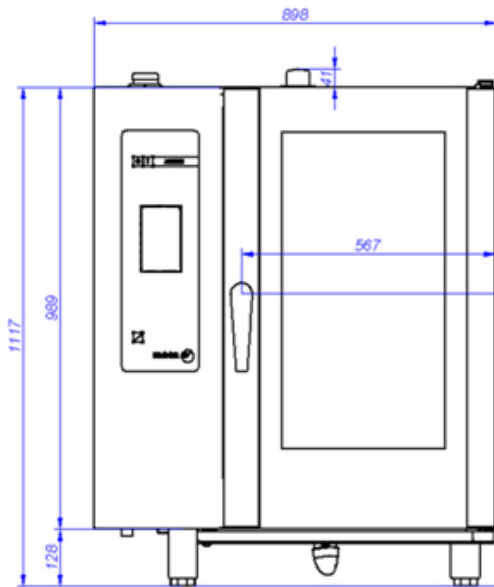
Electrical connection: 230 V - 1+N - 1.2 KW.

Gas heating capacity: 15,480 Kcal/h. (18 kW).

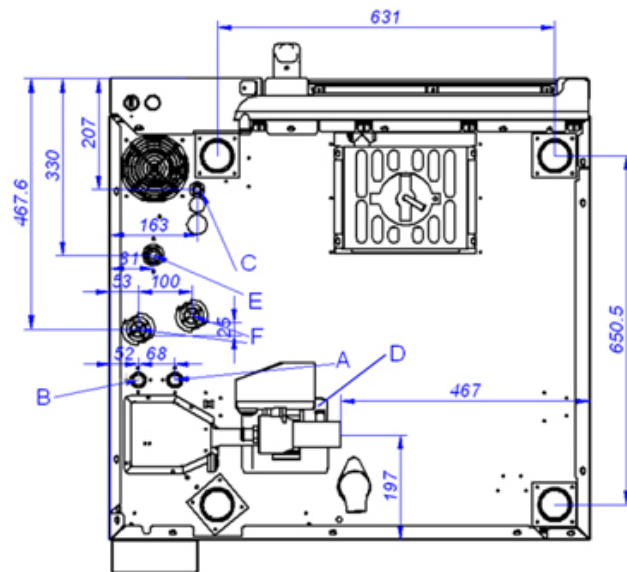
Dimensions: 896 x 922 x 1,117 mm

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	732	715	110		Prever Interruptor diferencial
COLD WATER	774	359	110	3/4"	Prever llave de corte en la toma
SOFT COLD WATER	842	359	110	3/4"	Prever llave de corte en la toma
DRAIN	379	292	110	1"	
EXHAUST	593	326	1.117	150	
GAS	815	592	110	R.3/4"G	Prever regulador y llave de corte individual

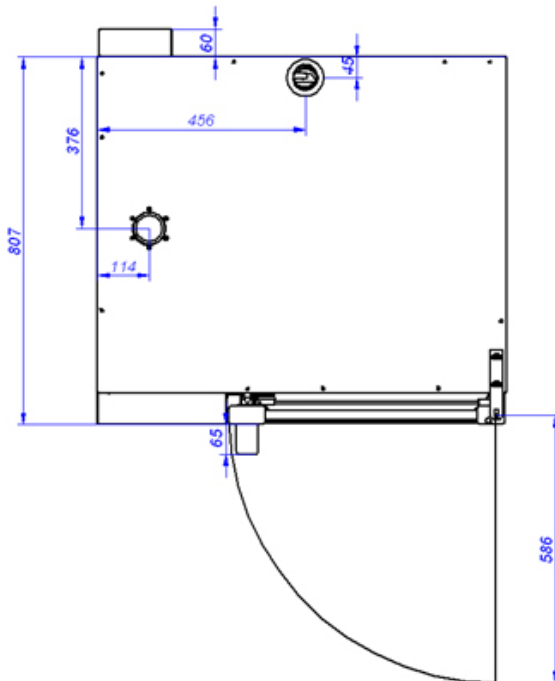




APG-101



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

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



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>	KW		1,20
230V - I+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	KW		35,00
	Kcal/h		30.100,00
LPG	Consumption (kg/h)		4,10
	Pressure (g/cm2)		37,00
Natural Gas	Consumption (m3/h)		5,50
	Pressure (g/cm2)		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.

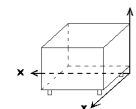
Retractable shower.

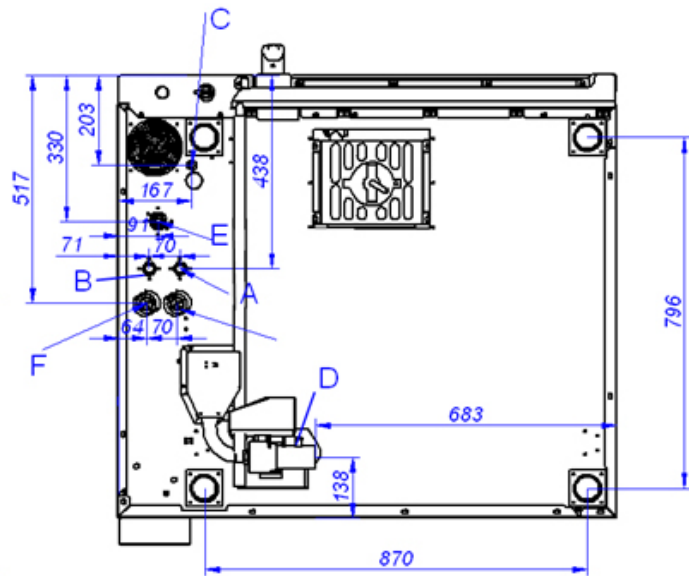
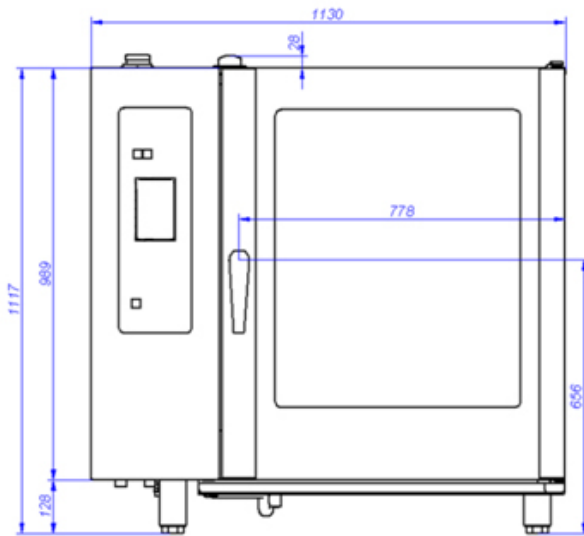
Electrical connection: 230 V - 1+N - 1,20 kW.

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

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

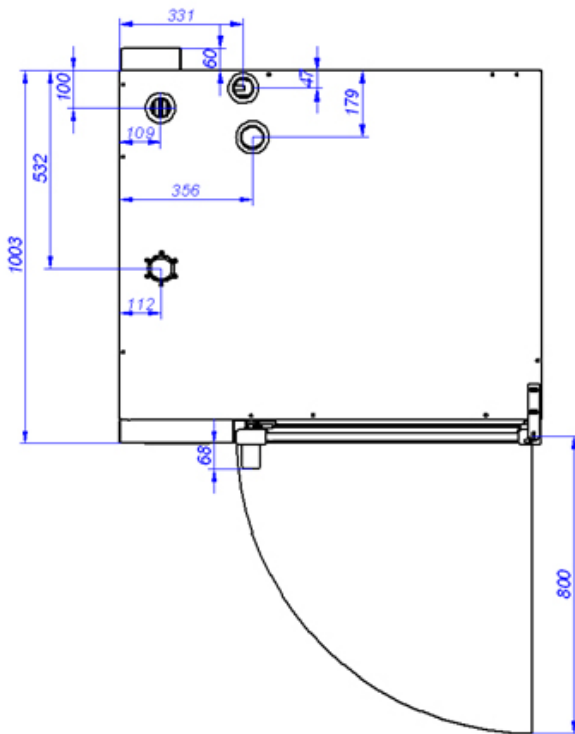
Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	960	860	110		Prever Interruptor diferencial 30 mA
COLD WATER	1.059	625	110	3/4"	Prever llave de corte en la toma
SOFT COLD WATER	989	625	110	3/4"	Prever llave de corte en la toma
DRAIN	703	212	110	30x25	Pendiente del 5%
EXHAUST	774	239	1.120	120	
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



Ovens

ADVANCE PLUS ovens

GAS ADVANCE PLUS OVEN, APG-201

19011174

DIMENSIONS

		Article	Packed
Length	mm	929,00	1.000,00
Depth	mm	964,00	1.100,00
Height	mm	1.841,00	2.000,00
Weigth	Kg	333,00	366,00
Volumen	m3	1,65	2,20

ELECTRICITY

Electric power	KW		2,40
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	KW	36,00
	Kcal/h	30.960,00
LPG	Consumption (kg/h)	2,54
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	3,28
	Pressure (g/cm2)	18,00

STEAM

Not used

AIR

Not used

LEVEL SOUND

(dB) **62,00**

Certificate EQNET- CE

99AR313

GAS ADVANCE PLUS OVEN, APG-201

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

Capacity for 20 1/1-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.

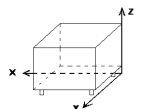
Built-in trolley and structure for trays.

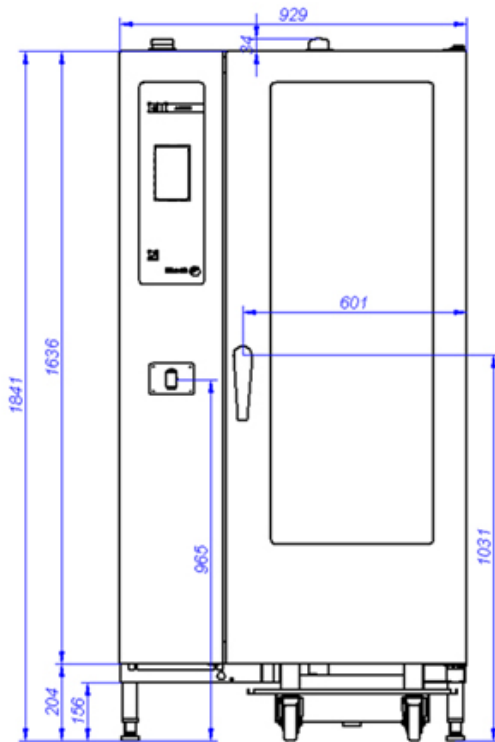
Power intake: 230 V -1+N- 2.4 kW.

Gas heating capacity: 30,960 Kcal/h. (36 kW).

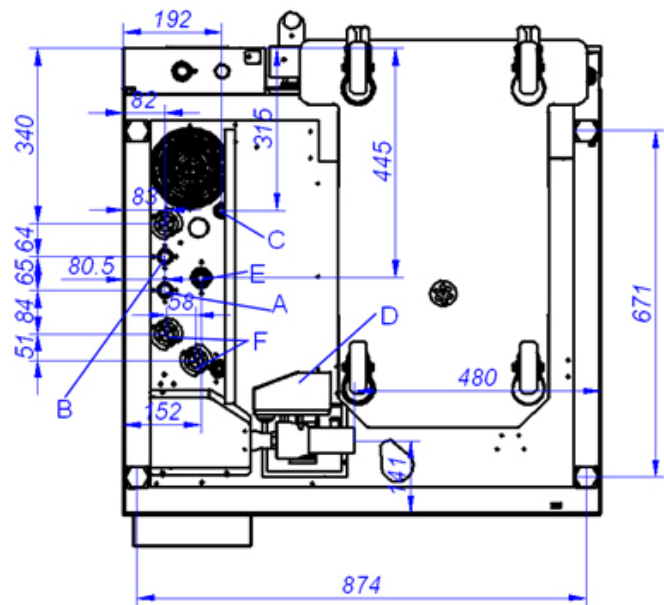
Dimensions: 929 x 964 x 1,841 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	843	835	110		Prever Interruptor diferencial
COLD WATER	847	494	110	3/4"	Prever llave de corte en la toma
DRAIN	395	160	110	1"	
SOFT COLD WATER	847	559	110	3/4"	Prever llave de corte en la toma
EXHAUST	627	279	1.877	120	
GAS	737	518	110	R.3/4"G	Prever regulador y llave de corte individual

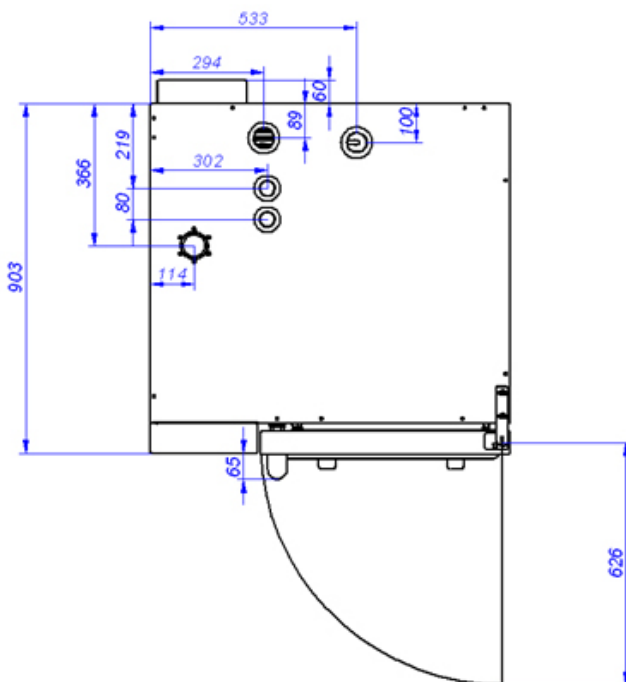




APG-201



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



Ovens

ADVANCE PLUS ovens

GAS ADVANCE PLUS OVEN, APG-202

19010040

<u>DIMENSIONS</u>		<u>Article</u>	<u>Packed</u>
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
<u>ELECTRICITY</u>			
<u>Electric power</u>	KW		2,40
230V -1+N		2x1,5+T - 10 A	
230V - III			
400V - III+N			
<u>PLUMBING - WATER</u>			
Water consumption (lit/h)			30,00
Pressure (Kg/cm2)			2 - 4
<u>GAS</u>			
Power	KW		65,00
	Kcal/h		55.900,00
LPG	Consumption (kg/h)		3,50
	Pressure (g/cm2)		37,00
Natural Gas	Consumption (m3/h)		5,00
	Pressure (g/cm2)		18,00
<u>STEAM</u>			
	Not used		
<u>AIR</u>			
	Not used		
<u>LEVEL SOUND</u>			
	(dB)		62,00
<u>Certificate EQNET- CE</u>			99BL580

GAS ADVANCE PLUS OVEN, APG-202

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

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

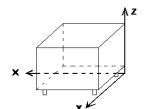
Built-in trolley and structure for trays.

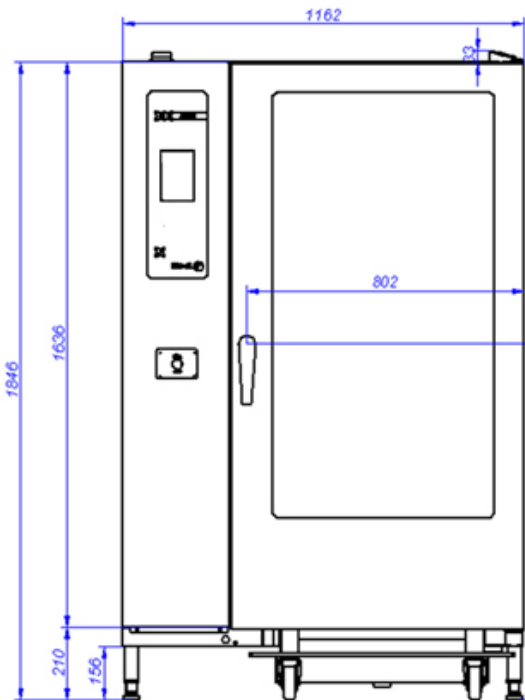
Power intake: 230 V -1+N - 2.4 kW.

Gas heating capacity: 55,900 Kcal/h. (65 kW).

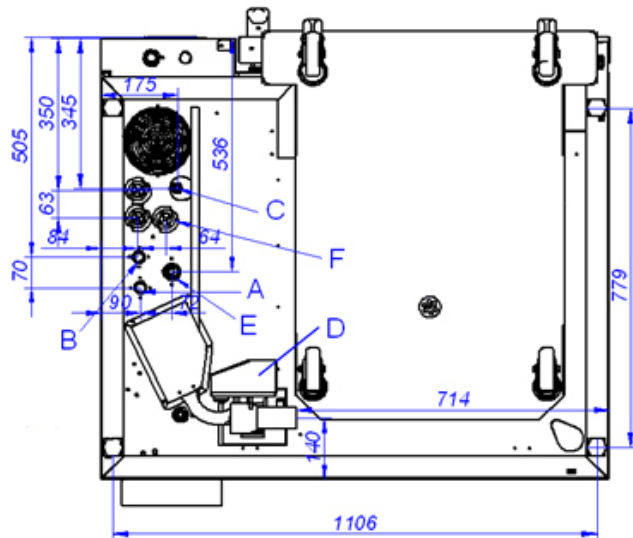
Dimensions: 1,162 x 1,074 x 1,841 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	987	870	110		Prever Interruptor diferencial
COLD WATER	1.076	581	110	3/4"	Prever llave de corte en la toma
SOFT COLD WATER	1.073	511	110	3/4"	Prever llave de corte en la toma
DRAIN	90	160	110	1"	
EXHAUST	841	238	1.900	120	
GAS	1.000	510	110	R.3/4"G	Prever regulador y llave de corte individual

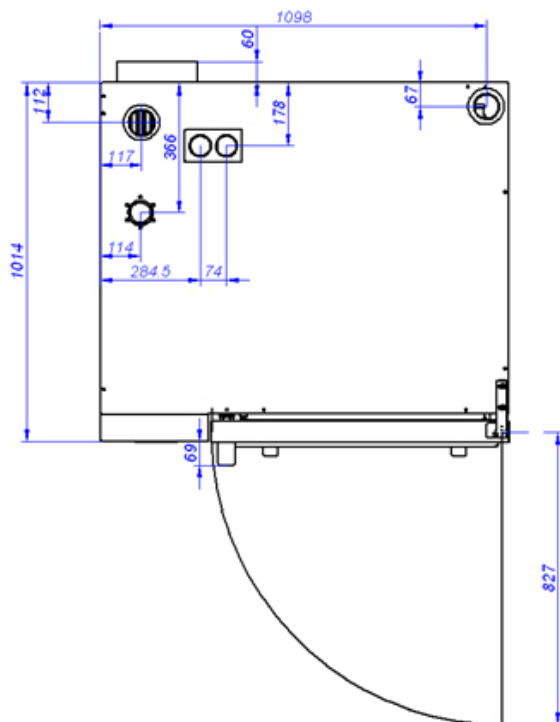




APG-202



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

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