



Catalogue
CATERING
Chapter
OVENS

Model
 APE-102 400/230V 3N/3 50/60Hz

19010816

24/01/2019

ADVANCE PLUS OVEN, APE-102

Innovative technology in the kitchen :

Professional quality

- Precision, excellence and perfect results
 Save time and money

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

Power: 31.5 KW.

Optional elements:

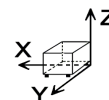
Structure for trays EB-102

Structure for dishes EP-102

trolley for Structure CP-102

Supports SH-102

DIMENSIONS



X Width	1130 mm	X Gross width	1215 mm
Y Depth	1063 mm	Y Gross depth	1200 mm
Z Height	1117 mm	Z Gross height	1345 mm
Net Weight	241,0 kg	Gross Weight	282,0 kg
Net volume	1,342 m3	Gross volume	1,961 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	31,200 kW
Heating power	30,00 kW
Voltage	400/230V - 3N/3
Amperage	49/80
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Water max consumption	40,00 L/h
Pressure	H2O: 200-400kPa(2-4bar)

OTHERS

Noise level	60,00 dB
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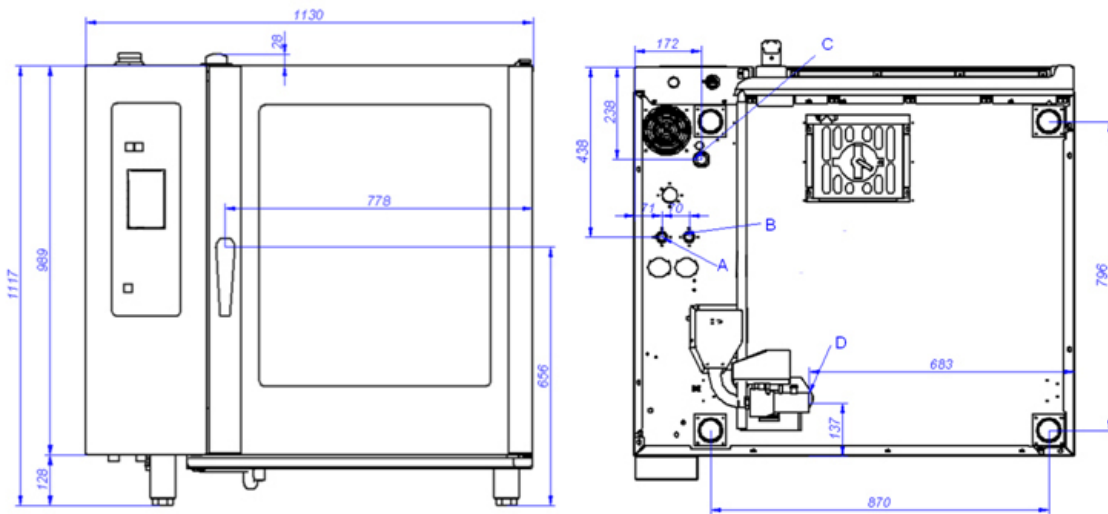
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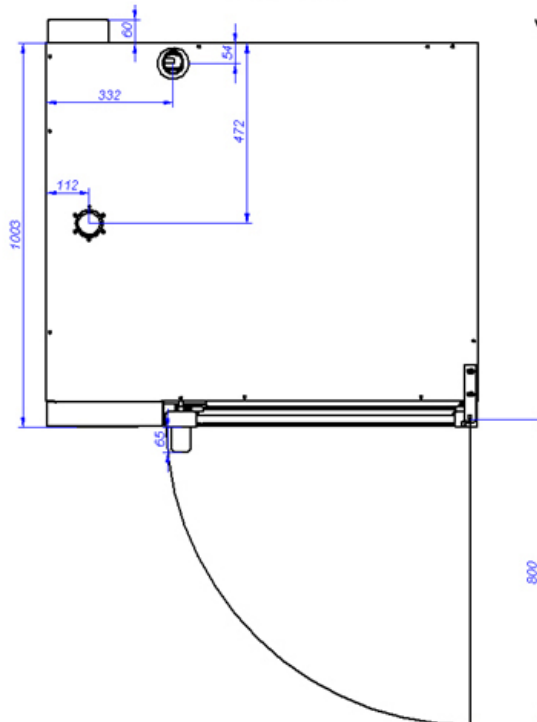
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APE-102

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

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

C: Electrical connection