



Catalogue
CATERING
Chapter
OVENS

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

19011028

24/01/2019

ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-102

Technology made simple:

Easy to use
 efficient
 Simple
 perfect results

Capacity for 10 2/1-GN trays or 20 1/1-GN trays.

Digital push-button controls and two "Scroll" buttons.
 5 Cooking methods: Steam, Combi, Delta, Regeneration and Convection (up to 300°C).

Steam generated by injection in the cooking chamber.

Multisensor core temperature probe.

Preheating option.

3 Speeds - 2 power ranges.

Cold-Down chamber cooling system.

"Auto-reverse" system to reverse fan rotation.

Error detection system.

Quick door-closing system. Double glass.

"Repair service" mode system.

IPX5 Protection.

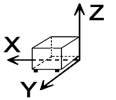
AUTOMATIC CLEANING - Wash program for the cooking chamber.

Power: 31.2 kW.

Accessories in option:

- Support SH-102
- Structure for trays EB-102
- Structure for dishes EP-102
- Loading trolley CP-102
- External shower

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	193,0 kg	Gross Weight	234,0 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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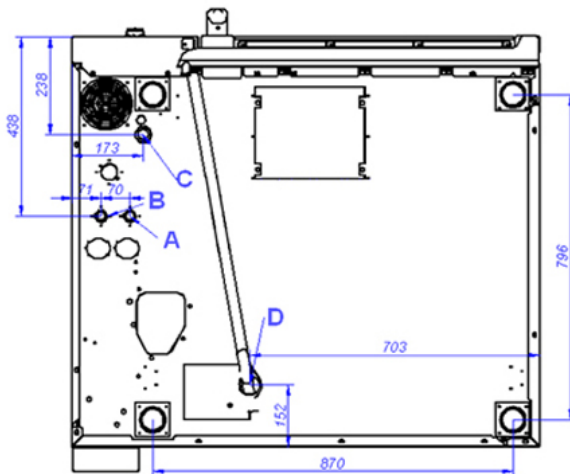
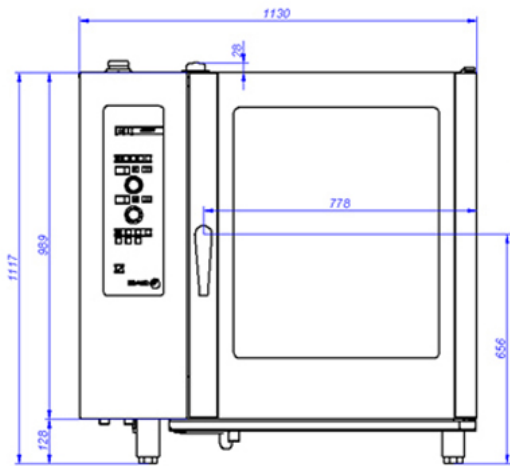
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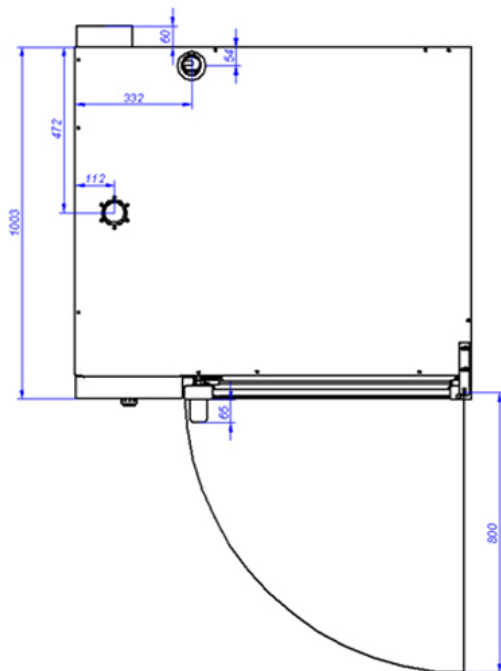
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ACE-102

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