



Catalogue
CATERING
Chapter
OVENS

Model
 ACE-202 400/230V 3N/3 50/60Hz

19010991

24/01/2019

ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-202

Technology made simple:

Easy to use
 efficient
 Simple
 perfect results

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

Digital push-button controls and two "Scroll" buttons.
 5 Cooking methods: Steam, Combi, Regeneration, Delta 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.

Door with double glass.

"Repair service" mode system.

IPX5 Protection.

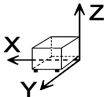
AUTOMATIC CLEANING - Wash program for the cooking chamber.

Power: 62,4 kW.

Accessories in option:

External shower

DIMENSIONS



X Width	1162 mm	X Gross width	1250 mm
Y Depth	1074 mm	Y Gross depth	1200 mm
Z Height	1841 mm	Z Gross height	2080 mm
Net Weight	292,0 kg	Gross Weight	359,0 kg
Net volume	2,298 m3	Gross volume	3,120 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	62,400 kW
Heating power	60,00 kW
Voltage	400/230V - 3N/3
Amperage	97/161
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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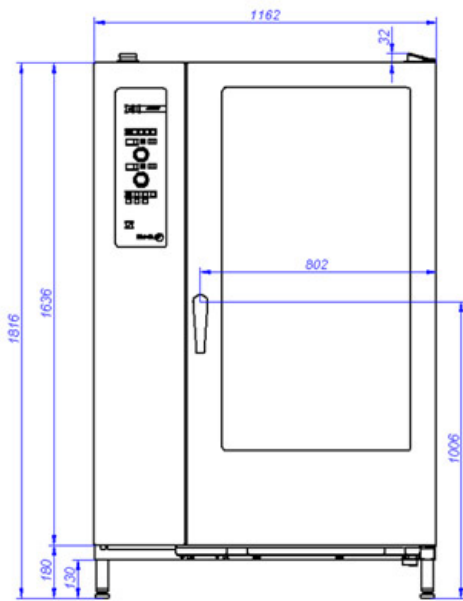
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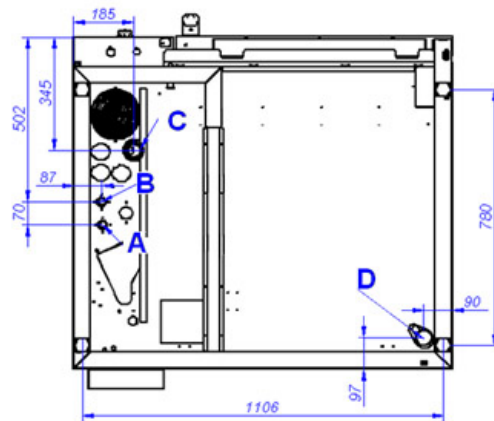
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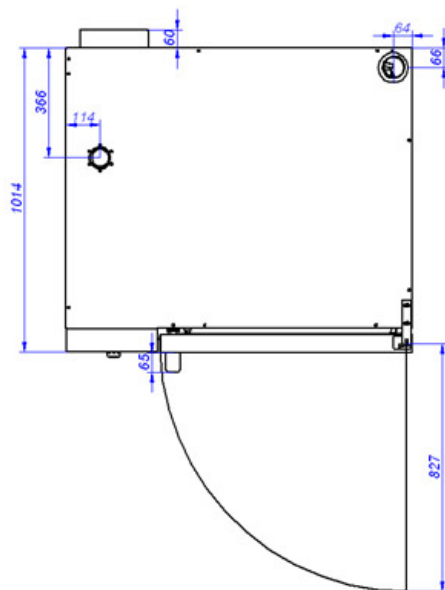
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VISTA DE LA BASE DESDE LA PARTE INFERIOR
VIEW FROM THE BOTTOM OF THE MACHINE



- 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