



Catalogue
CATERING
Chapter
OVENS

Model

ACE-101-IZQ 400/230V 3N/3 50/60Hz

19042539

24/01/2019

ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-101 I

Technology made simple:

- Easy to use
- efficient
- Simple
- Perfect results

Capacity for 10 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.

Electronic temperature core 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.

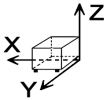
AUTOMATIC CLEANING - Wash program for the cooking chamber.

Door opening to the left

Accessories in option:

- Support SH-11
- Structure for trays EB-101
- Structure for dishes EP-101
- Loading trolley CP-11
- External shower

DIMENSIONS



X Width	898 mm	X Gross width	980 mm
Y Depth	867 mm	Y Gross depth	1001 mm
Z Height	1117 mm	Z Gross height	1345 mm
Net Weight	144,0 kg	Gross Weight	178,0 kg
Net volume	0,870 m3	Gross volume	1,319 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	19,200 kW
Heating power	18,00 kW
Voltage	400/230V - 3N/3
Amperage	31/50
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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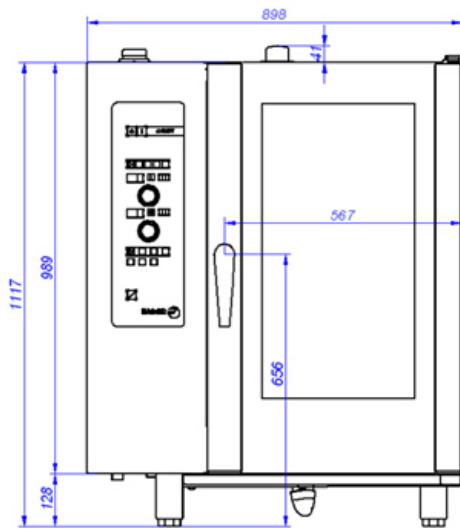
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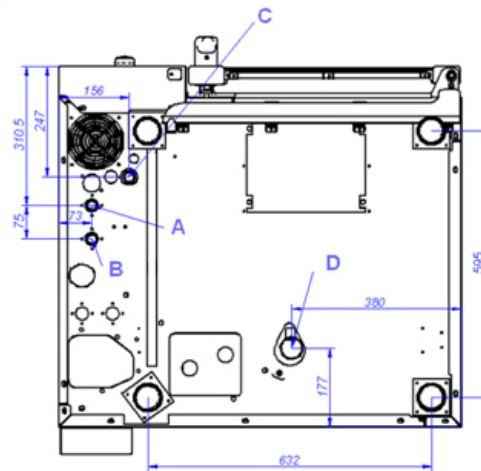
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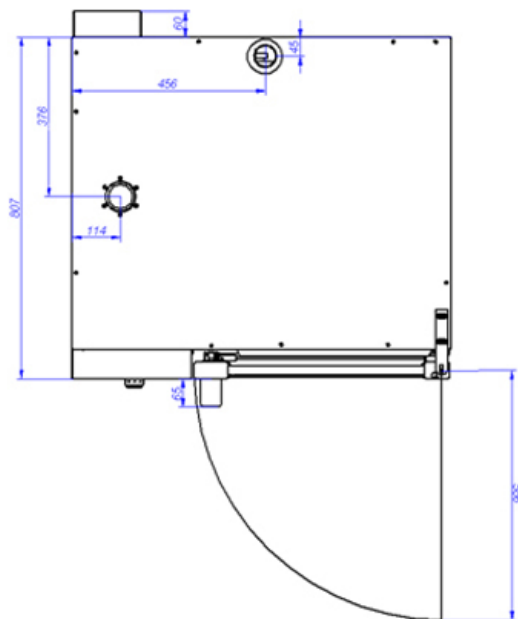
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ACE-101



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

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

C: Electrical connection