



**Catalogue**  
**CATERING**  
**Chapter**  
**OVENS**

**Model**  
 ACE-201-C 400/230V 3N/3 50/60Hz

19013091

24/01/2019

**ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-201 C**

Technology made simple:

Easy to use  
 efficient  
 Simple  
 perfect results

Capacity for 20 /1-GN trays.  
 Built-in structure for trays with incorporated loading trolley, CEB-201

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.

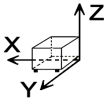
AUTOMATIC CLEANING - Wash program for the cooking chamber.

Power: 38,4 kW.

Accessories in option:

Structure for dishes with incorporated Loading trolley CEP-201  
 Thermal cover LTE-201  
 External shower

**DIMENSIONS**



X Width	929 mm	X Gross width	1015 mm
Y Depth	964 mm	Y Gross depth	1100 mm
Z Height	1841 mm	Z Gross height	2080 mm
Net Weight	278,0 kg	Gross Weight	344,0 kg
Net volume	1,649 m3	Gross volume	2,322 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	38,400 kW
Heating power	36,00 kW
Voltage	400/230V - 3N/3
Amperage	63/101
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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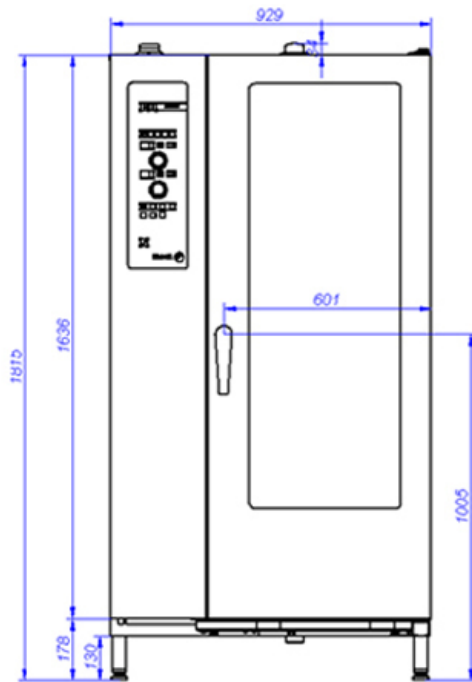
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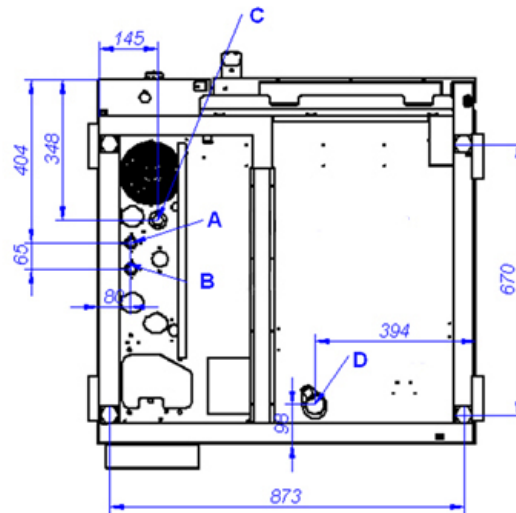
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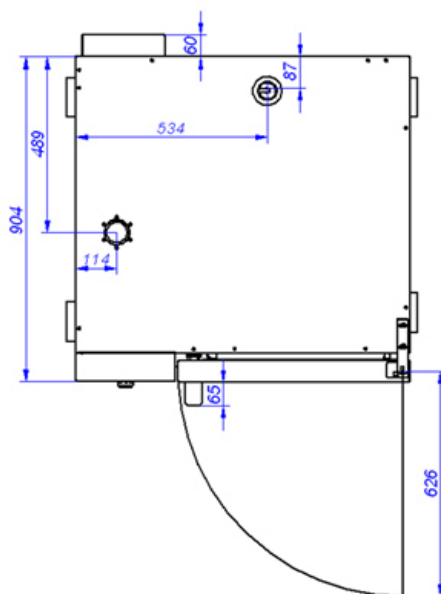
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**ACE-201**



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

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

C: Electrical connection