



## Ovens

### ADVANCE PLUS ovens

## ADVANCE PLUS OVEN, APE-061

19010970

<u>DIMENSIONS</u>		Article	Packed
Length	mm	<b>898,00</b>	<b>1.100,00</b>
Depth	mm	<b>867,00</b>	<b>1.000,00</b>
Height	mm	<b>846,00</b>	<b>1.000,00</b>
Weight	Kg	<b>141,00</b>	<b>182,00</b>
Volumen	m3	<b>0,66</b>	<b>1,10</b>

<u>ELECTRICITY</u>		
<u>Electric power</u>	KW	<b>10,20</b>
230V - I+N		
230V - III		<b>3x4+T - 32 A</b>
400V - III+N		<b>4x2,5+T - 20A</b>

<u>PLUMBING - WATER</u>		
Water consumption (lit/h)		<b>22,00</b>
Pressure (Kg/cm2)		<b>2 - 4</b>

GAS  
Not used

STEAM Not used

AIR Not used

<u>LEVEL SOUND</u>	(dB)	<b>62,00</b>
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### ADVANCE PLUS OVEN, APE-061

Innovative technology in the kitchen :

- Professional quality
- Precision, excellence and perfect results
- Save time and money

Capacity for 6 1/1-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.

Quick door-closing system.

IPX-5 protection.

Retractable shower.

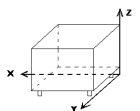
Power: 10.2 kW.

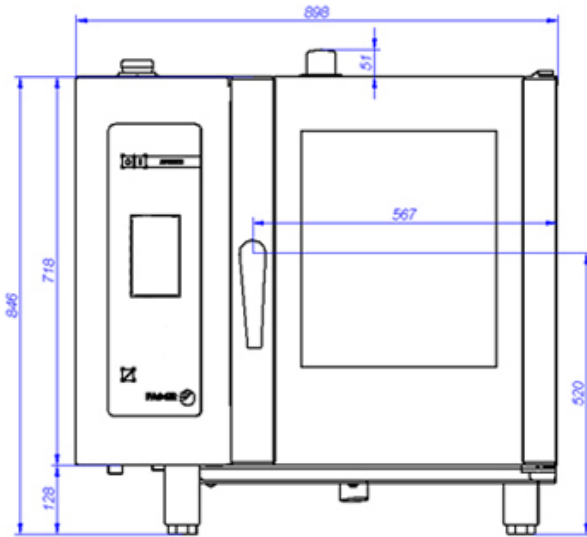
Dimensions: 898 x 867 x 846 mm.

Accessories in option:

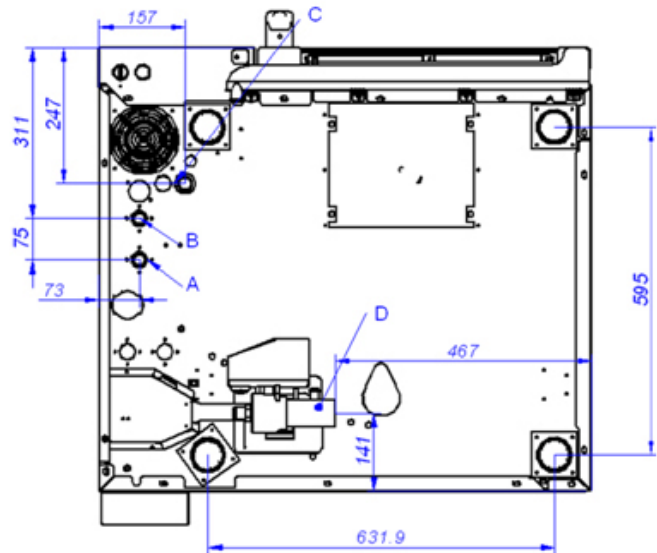
- Support SH-061
- Neutral support-cabinet ANH or hot cabinet ACH
- GN trays, grids, moulds...

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	742	620	110		
COLD WATER	825	481	110	3/4"	
SOFT COLD WATER	825	556	110	3/4"	
DRAIN	467	202	110	30x25	

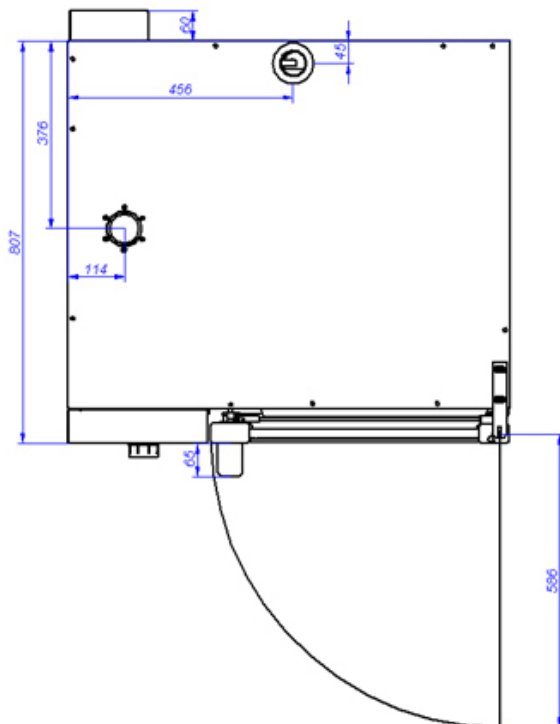




**APE-061**



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



## Ovens

### ADVANCE PLUS ovens

## ADVANCE PLUS OVEN, APE-101

19011023

### DIMENSIONS

		Article	Packed
Length	mm	898,00	1.100,00
Depth	mm	867,00	1.000,00
Height	mm	1.117,00	1.270,00
Weight	Kg	169,00	224,00
Volumen	m3	0,87	1,54

### ELECTRICITY

Electric power	KW	
230V - I+N		19,20
230V - III		3x10+T - 63 A
400V - III+N		4x6+T - 32 A

### PLUMBING - WATER

Water consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

### GAS

Not used

### STEAM

Not used

### AIR

Not used

### LEVEL SOUND

(dB) 62,00

### ADVANCE PLUS OVEN, APE-101

Innovative technology in the kitchen :

- Professional quality
- Precision, excellence and perfect results
- Save time and money

Capacity for 10 1/1-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.

Quick door-closing system.

IPX-5 protection.

Retractable shower.

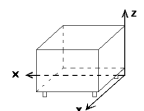
Power: 19.2 kW.

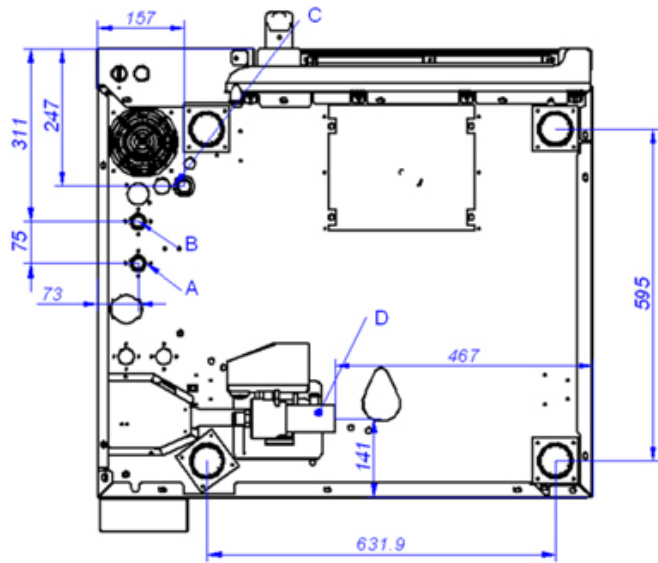
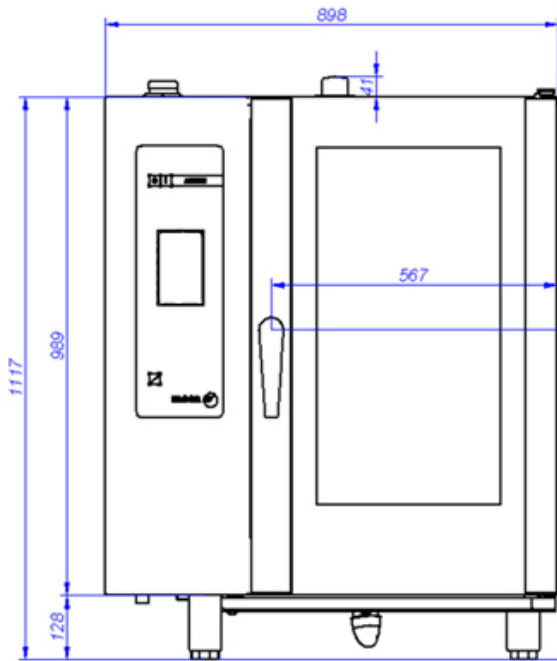
Dimensions: 868 x 867 x 1.117 mm.

Accessories in option:

- Support SH-101, neutral cabinet, hot cabinet.
- Structures for trays or dishes, trolley for structure
- GN trays, grids, moulds...

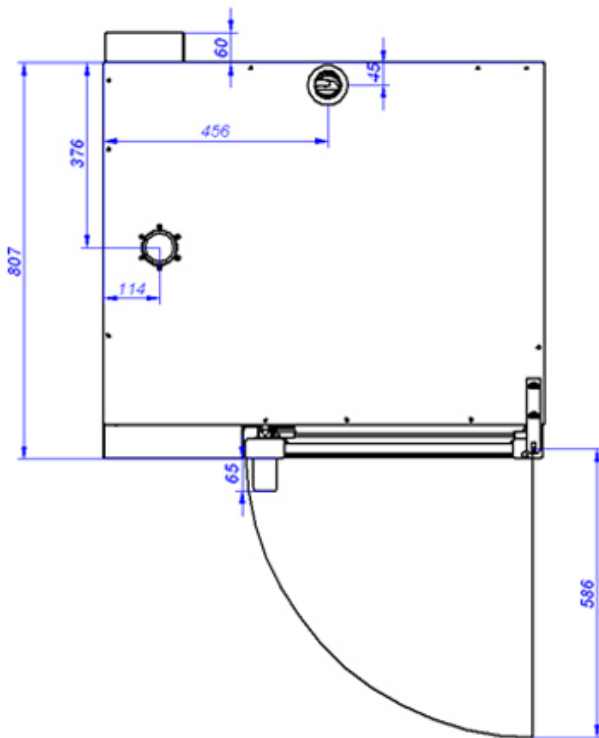
Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	742	620	110		
COLD WATER	825	481	110	3/4"	
SOFT COLD WATER	825	556	110	3/4"	
DRAIN	467	666	110	30x25	





**APE-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



## Ovens

### ADVANCE PLUS ovens

## ADVANCE PLUS OVEN, APE-102

19010816

### DIMENSIONS

		Article	Packed
Length	mm	1.130,00	1.200,00
Depth	mm	1.063,00	1.200,00
Height	mm	1.117,00	1.270,00
Weight	Kg	250,00	270,00
Volumen	m3	1,34	1,83

### ELECTRICITY

Electric power	KW	
230V - I+N		31,20
230V - III		3x25+T - 100 A
400V - III+N		4x10+T - 63 A

### PLUMBING - WATER

Water consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

### GAS

Not used

### STEAM

Not used

### AIR

Not used

### LEVEL SOUND

(dB) 62,00

### 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.

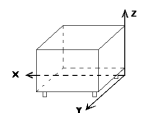
Power: 31.2 KW.

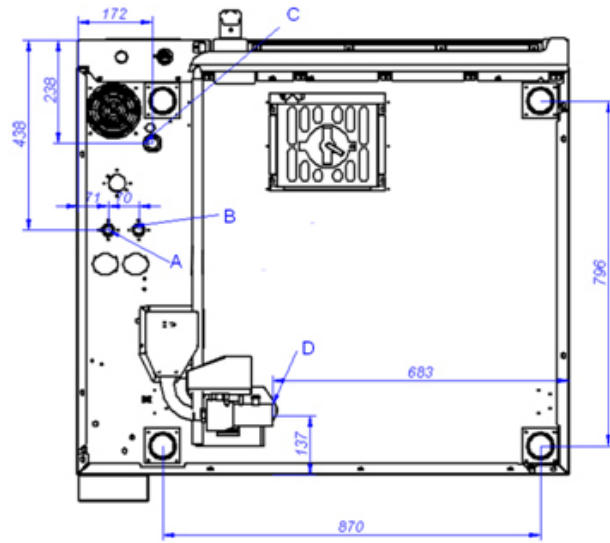
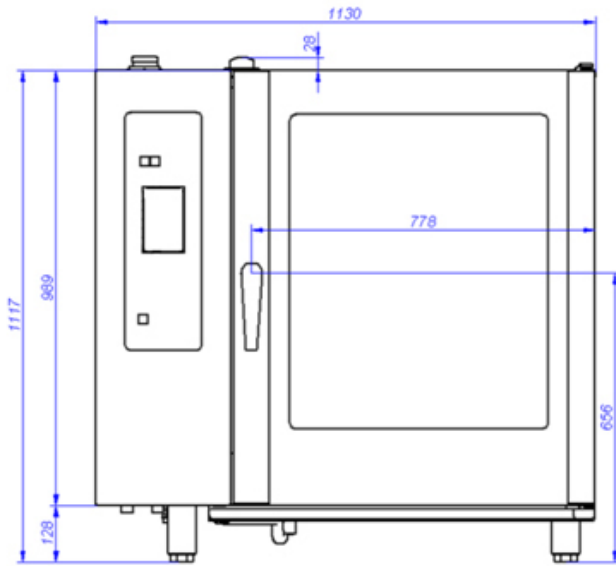
Dimensions: 1,130 x 1,063 x 1,117 mm.

Optional elements:

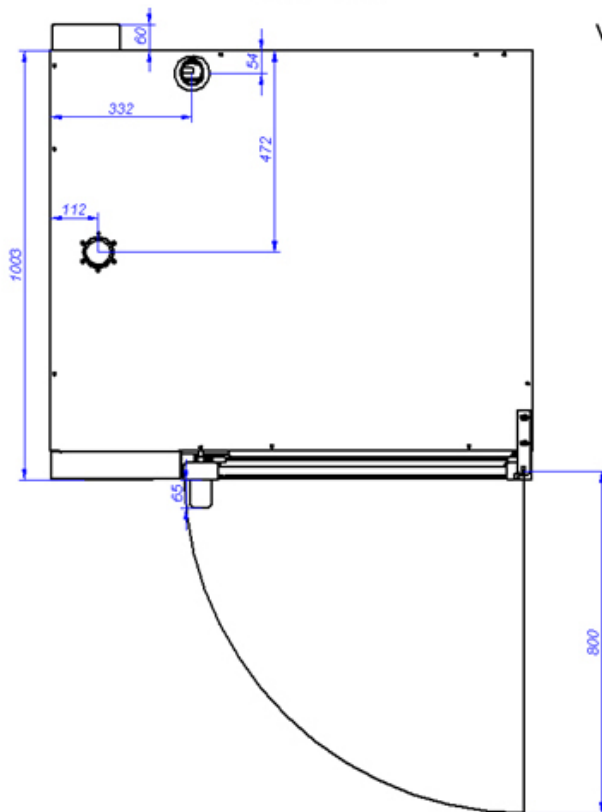
- Structure for trays EB-102
- Structure for dishes EP-102
- Trolley for structure CP-102
- Supports SH-102

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	957	825	110		
COLD WATER	1.059	625	110	3/4"	
SOFT COLD WATER	989	625	110	3/4"	
DRAIN	683	197	110	30x25	





**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



## Ovens

### ADVANCE PLUS ovens

## ADVANCE PLUS OVEN, APE-201

19011025

### DIMENSIONS

		<u>Article</u>	<u>Packed</u>
Length	mm	<b>929,00</b>	<b>1.000,00</b>
Depth	mm	<b>964,00</b>	<b>1.100,00</b>
Height	mm	<b>1.841,00</b>	<b>2.000,00</b>
Weigth	Kg	<b>333,00</b>	<b>366,00</b>
Volumen	m3	<b>1,65</b>	<b>2,20</b>

### ELECTRICITY

<u>Electric power</u>	KW		
230V - I+N			
230V - III		<b>3x35+T - 125 A</b>	
400V - III+N		<b>4x16+T - 80 A</b>	

### PLUMBING - WATER

Water consumption (lit/h)		<b>40,00</b>
Pressure (Kg/cm2)		<b>2 - 4</b>

### GAS

Not used

### STEAM

Not used

### AIR

Not used

### LEVEL SOUND

(dB) **62,00**

### ADVANCE PLUS OVEN, APE-201

Innovative technology in the kitchen :

- Professional quality
- Precision, excellence and perfect results
- Save time and money

Capacity for 20 1/1-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.

Built-in trolley and structure for trays.

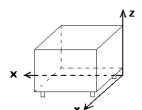
Power: 38.4 kW.

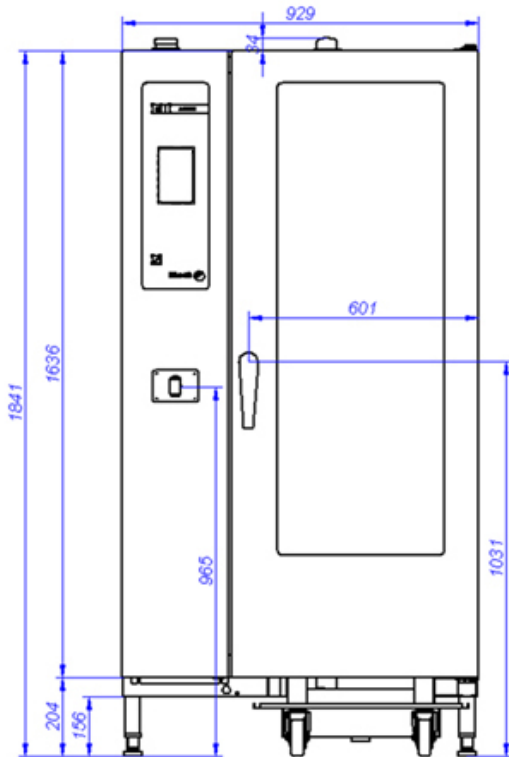
Dimensions: 929 x 964 x 1.841 mm.

Accessories in option:

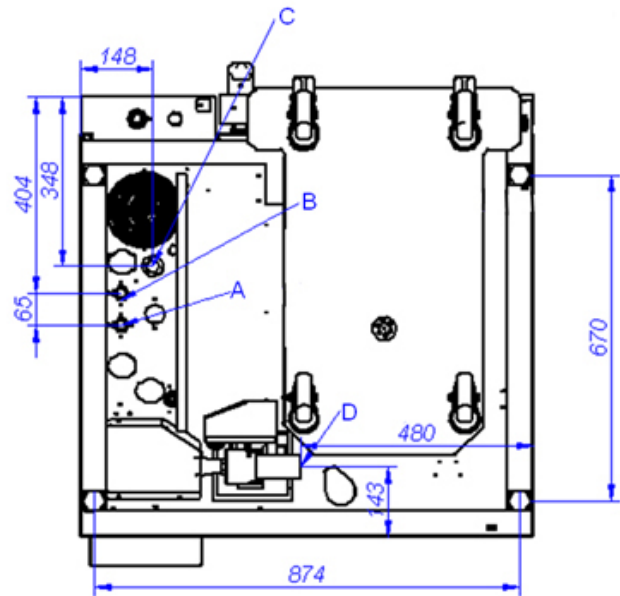
- Loading trolley for dishes CEP-201
- Thermal cover LT-201
- GN trays, grids, moulds...

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	781	616	110		
COLD WATER	850	495	110	3/4"	
DRAIN	480	203	110	30x25	
SOFT COLD WATER	850	560	110	3/4"	

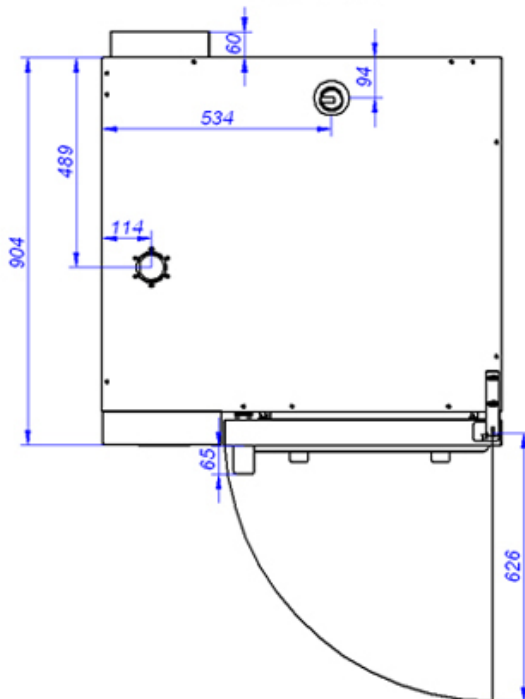




**APE-201**



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





## Ovens

### ADVANCE PLUS ovens

### ADVANCE PLUS OVEN, APE-202

19010954

#### DIMENSIONS

		Article	Packed
Length	mm	1.162,00	1.200,00
Depth	mm	1.074,00	1.200,00
Height	mm	1.841,00	2.000,00
Weigth	Kg	405,00	430,00
Volumen	m3	2,30	2,88

#### ELECTRICITY

Electric power	KW	
230V - I+N		62,40
230V - III		3x70+T -180 A
400V - III+N		4x35+T - 125 A

#### PLUMBING - WATER

Water consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

#### GAS

Not used

#### STEAM

Not used

#### AIR

Not used

#### LEVEL SOUND

(dB) 62,00

#### ADVANCE PLUS OVEN, APE-202

Innovative technology in the kitchen :

- Professional quality
- Precision, excellence and perfect results
- Save time and money

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

Built-in trolley and structure for trays.

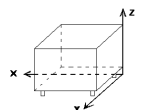
Power: 62.4 KW.

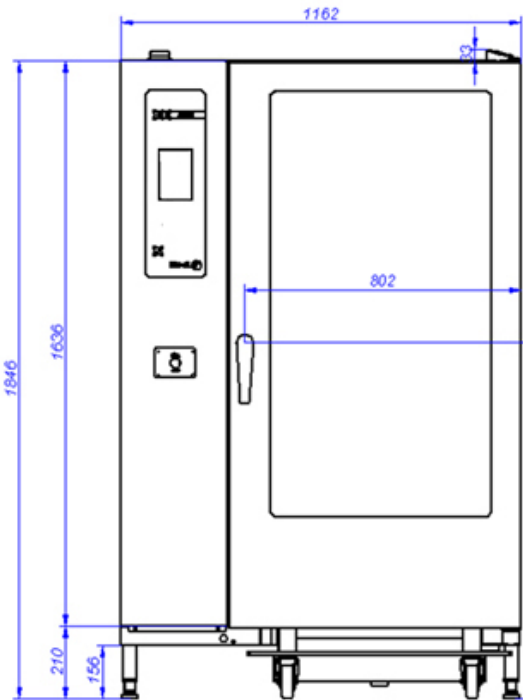
Dimensions: 1,162 x 1,074 x 1,841 mm.

Accessories in option:

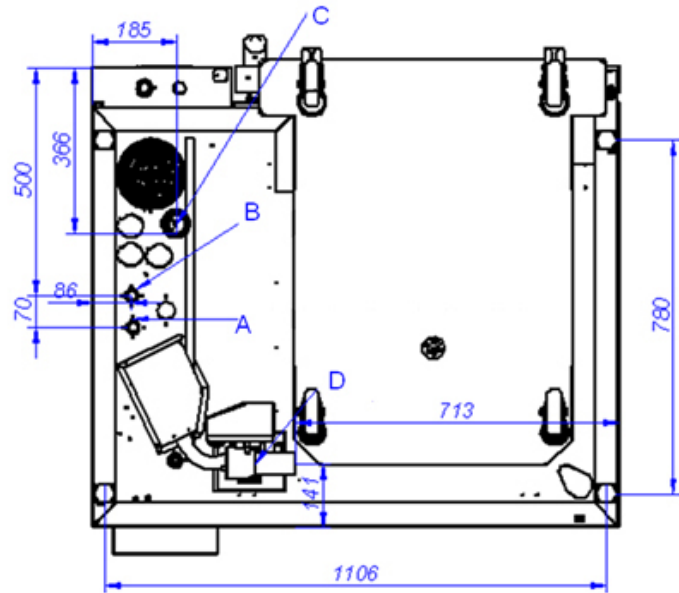
- Loading trolley for dishes CEP-202
- Thermal cover LT-202
- GN trays, grids, moulds...

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	977	574	110		
COLD WATER	1.076	504	110	3/4"	
DRAIN	713	201	110	30x25	
SOFT COLD WATER	1.076	574	110	3/4"	

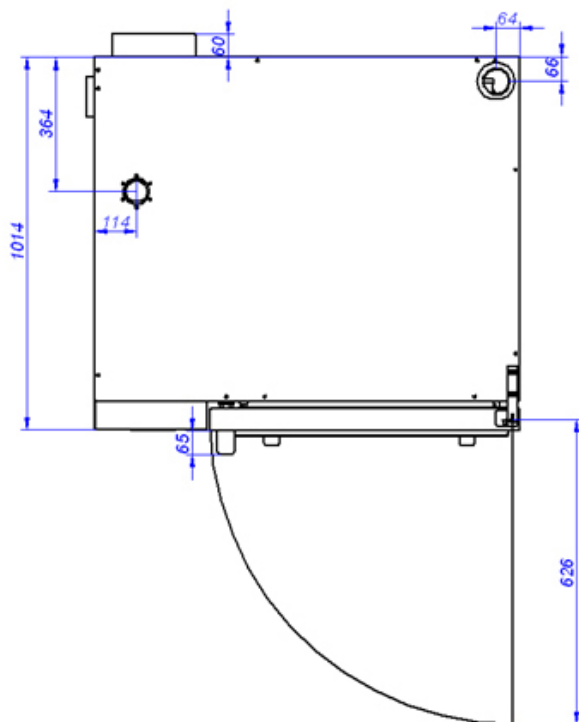




**APE-202**



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