



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

**Model**

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

19011022

24/01/2019

**ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-101**

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.

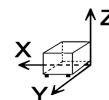
AUTOMATIC CLEANING - Wash program for the cooking chamber.

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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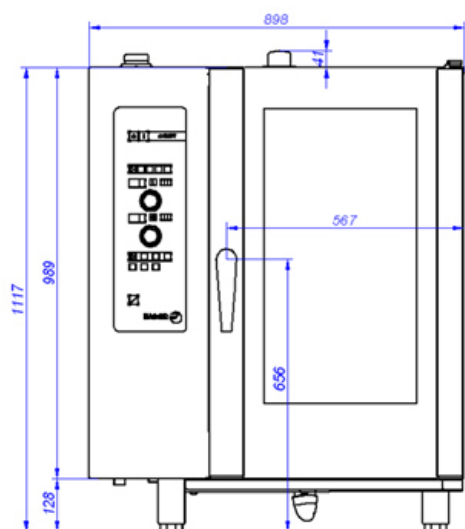
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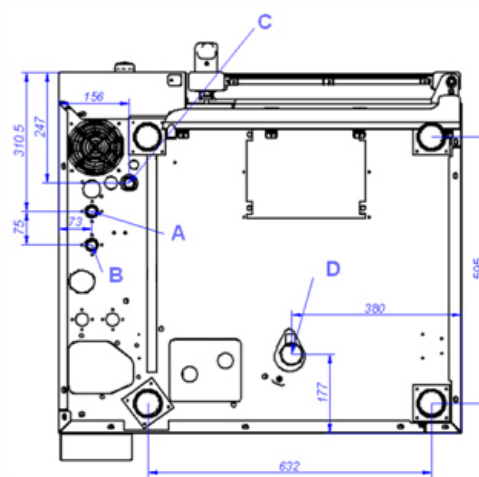
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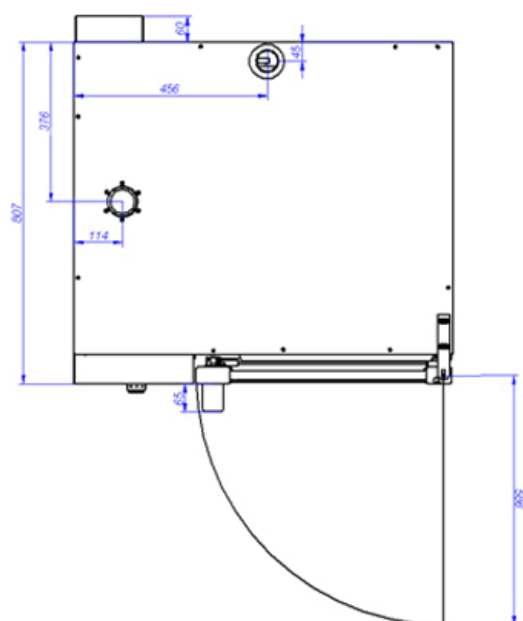
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**ACE-101**



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