



## Ovens

### ADVANCE PLUS ovens

### GAS ADVANCE PLUS OVEN, APG-102

19011096

#### 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 | 1,20           |
| 230V - I+N     |    | 2x1,5+T - 10 A |
| 230V - III     |    |                |
| 400V - III+N   |    |                |

#### PLUMBING - WATER

|                           |  |         |
|---------------------------|--|---------|
| Water consumption (lit/h) |  | 30,00   |
| Pressure (Kg/cm2)         |  | 0,5 - 8 |

#### GAS

|             |                    |           |
|-------------|--------------------|-----------|
| Power       | KW                 | 35,00     |
|             | Kcal/h             | 30.100,00 |
| LPG         | Consumption (kg/h) | 4,10      |
|             | Pressure (g/cm2)   | 37,00     |
| Natural Gas | Consumption (m3/h) | 5,50      |
|             | Pressure (g/cm2)   | 18,00     |

#### STEAM

Not used

#### AIR

Not used

#### LEVEL SOUND

(dB) 62,00

#### Certificate EQNET- CE

99BL580

#### GAS ADVANCE PLUS OVEN, APG-102

High quality, fast cooking :

- Professional quality and perfect results
- Easy to use and efficient

Capacity for 20 1/1-GN trays or 10 2/1-GN trays.

Stainless steel burner with electronic control system with sparking plug ignition.

Frequency modulation for the convection burner.

"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.

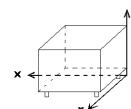
Retractable shower.

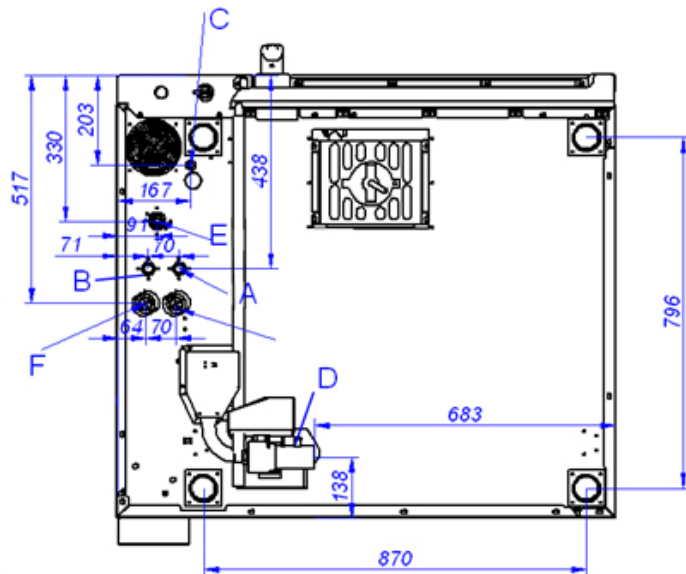
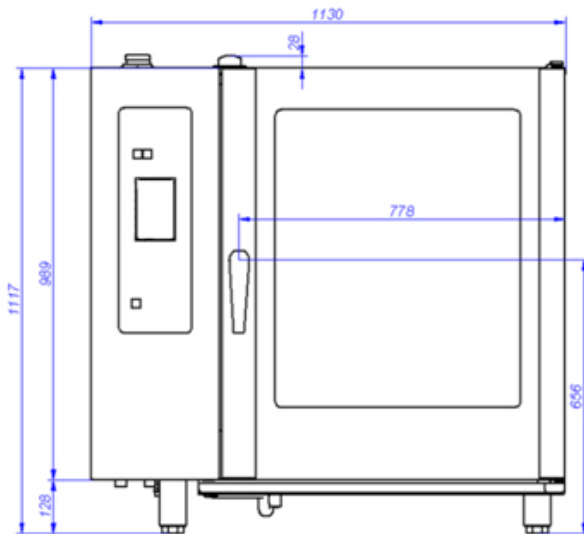
Electrical connection: 230 V - 1+N - 1,20 kW.

Gas heating power: 30,100 kcal/h - 35 kW.

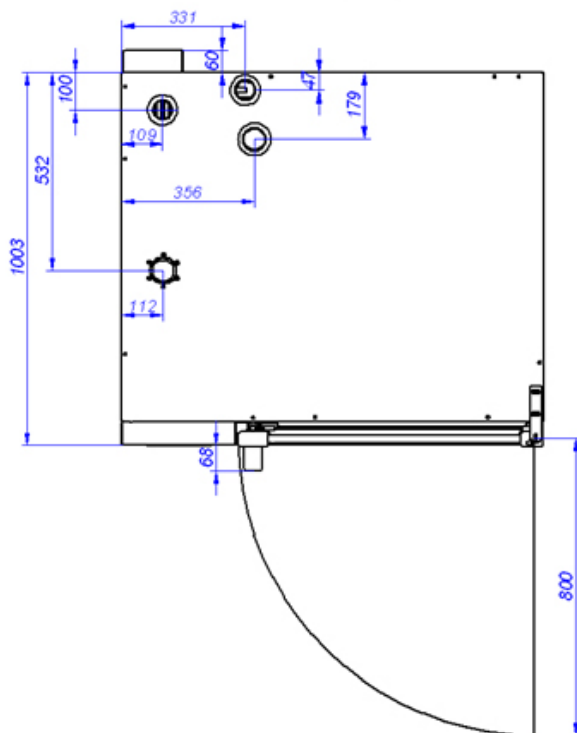
Dimensions: 1,130 x 1,063 x 1,117 mm.

| Connections points | X     | Y   | Z     | Diameter | Information                                  |
|--------------------|-------|-----|-------|----------|----------------------------------------------|
| ELECTRICITY        | 960   | 860 | 110   |          | Prever Interruptor diferencial 30 mA         |
| COLD WATER         | 1.059 | 625 | 110   | 3/4"     | Prever llave de corte en la toma             |
| SOFT COLD WATER    | 989   | 625 | 110   | 3/4"     | Prever llave de corte en la toma             |
| DRAIN              | 703   | 212 | 110   | 30x25    | Pendiente del 5%                             |
| EXHAUST            | 774   | 239 | 1.120 | 120      |                                              |
| GAS                | 1.039 | 733 | 110   | R.3/4"G  | Prever regulador y llave de corte individual |





### APG-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

E: Entrada de gas

F: Entrada de aire

A: Soft water inlet

B: Water inlet

D: Drain

C: Electrical connection

E: Gas inlet

F: Air