



**Ovens**

**ADVANCE ovens**

**GAS ADVANCE OVEN, AG-102**

19011126

**DIMENSIONS**

		<u>Article</u>	<u>Packed</u>
Length	mm	<b>1.130,00</b>	<b>1.200,00</b>
Depth	mm	<b>1.063,00</b>	<b>1.200,00</b>
Height	mm	<b>1.117,00</b>	<b>1.270,00</b>
Weigth	Kg	<b>250,00</b>	<b>270,00</b>
Volumen	m3	<b>1,34</b>	<b>1,83</b>

**ELECTRICITY**

<u>Electric power</u>		<u>KW</u>	<u>1,00</u>
230V -1+N			<b>2x1,5+T - 10 A</b>
230V - III			
400V - III+N			

**PLUMBING - WATER**

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

**GAS**

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

**STEAM**

Not used

**AIR**

Not used

**LEVEL SOUND**

(dB) **62,00**

**Certificate EQNET- CE**

**99BL580**

**GAS ADVANCE OVEN, AG-102**

High quality, fast cooking :

- Professional quality
- Easy to use and efficient
- Perfect results
- Affordable

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.

Push-button and "Scrolling" controls.

5 cooking methods: Steam, Low-temperature steam, Regeneration, Combination and Convection (up to 300°C).

Preheating option.

Overnight cooking or low-temperature programme.

3 Speeds - 2 power ranges.

Cold-Down chamber cooling system.

"Auto-reverse" system to reverse fan rotation.

Electronic temperature probe.

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.

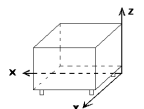
Gas heating power: 49 KW.

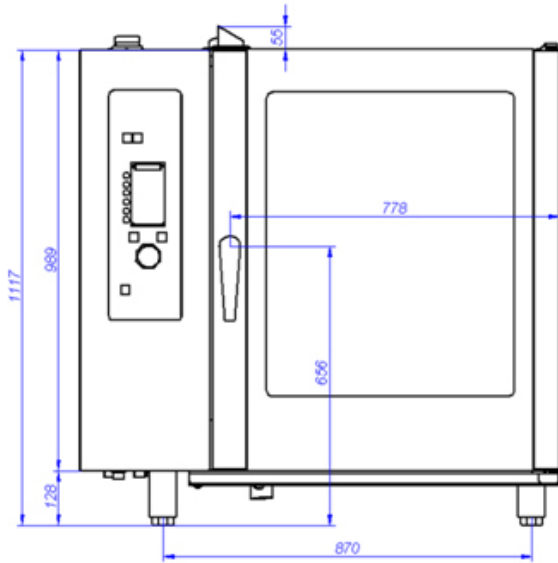
Dimensions: 1,130 x 1,063 x 1,117 mm.

Accessories in option:

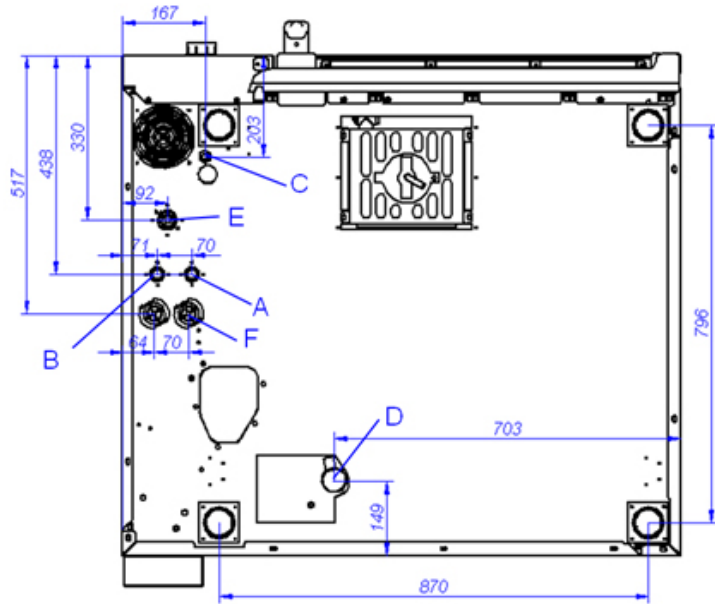
- Support SH-102, neutral support-cabinet ANH or hot cabinet ACH
- Structure for trays EB-102, for dishes EP-102, and loading trolley CP-102
- GN trays, grids, moulds...

<u>Connections points</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameter</u>	<u>Information</u>
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

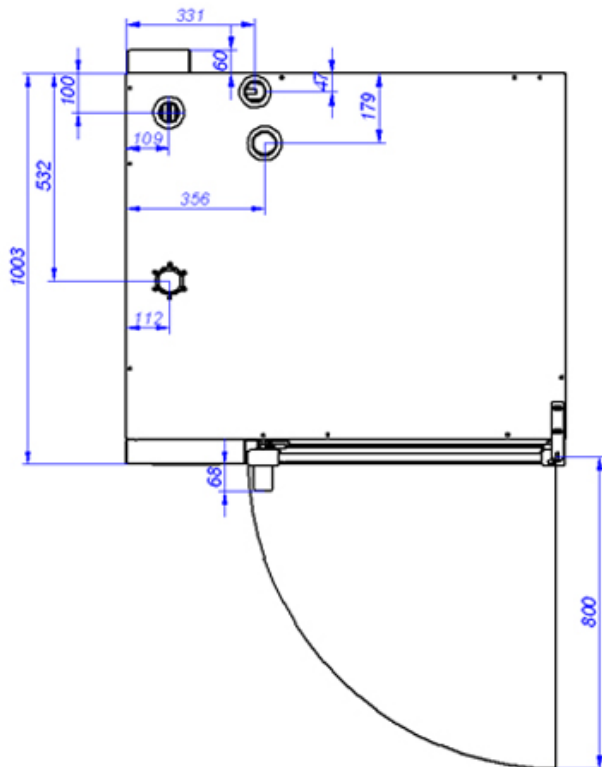




**AG-102**



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