



10,200 kW

Catalogue **CATERING** Chapter

OVENS

Model

ACE-061 400/230V 3N/3 50/60Hz

19010988 24/01/2019

ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-061

Technology made simple:

- Easy to use
- efficient
- Simple
- Perfect results

Capacity for 6 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-61
- Structure for dishes EP-61
- Loading trolley CP-11
- External shower

DIMENSIONS

Electric power



ELECTRICITY TECHNICAL SPECIFICATIONS

Heating power	9,00 kW
Voltage	400/230V - 3N/3
Amperage	18/28
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Pressure H2O: 200-400kPa(2-4bar)















Catalogue CATERING

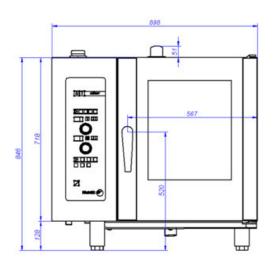
Chapter

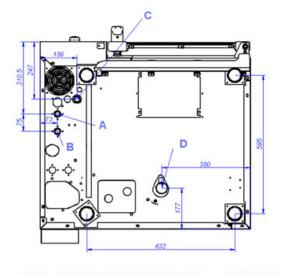
OVENS

Model

ACE-061 400/230V 3N/3 50/60Hz

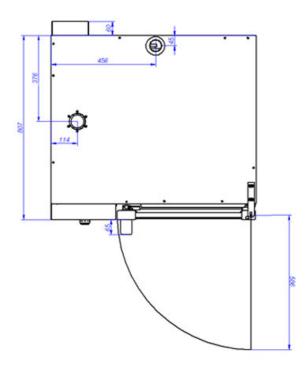
19010988 24/01/2019





ACE-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







