

Concept | Ovens

CONCEPT ovens are the basic answer for any professional who is looking for a simple, economical, powerful and robust oven.



General characteristics

- Digital push-button controls + Two "Scroll" buttons.
- 4 cooking modes: steam, regeneration, combi and convection (up to 300 °C).
- Multisensor core temperature probe.
- Core probe positioning aid to facilitate the process of temperature measurement in soft-consistency foods, avoiding it to fall out.
- Preheating option.
- 2 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- Wash program for the cooking chamber

(Automatic Cleaning).

- "Auto-reverse" system to reverse fan rotation.
- Quick door-closing system (061 and 101 models).
- Error detection system.
- Repair service mode system.
- IPX-5 protection.
- Voltage - Electric models:
400 V - 3+N -230V 3 - 50/60 Hz.
- Voltage - Gas models:
230V 1+N - 50Hz (standard) or 60 Hz.

Note: All ovens need a good neutral connection.

If no neutral wire in the electrical installation, you must order the accessory "Kit Neutral" with code 19013247 (see the chapter "Accessories").

Ask Fagor Industrial.

Options:

- Left opening in models 061 and 101, electric.

CONCEPT
OPTIMA



ACE-0623

ACE-061

ACE-101

ACE-102

ACE-201

ACE-202

Electric concept ovens

| | MODEL | DOOR OPENING | CODE | CAPACITY | INCLUDES (*) | POWER (kW) | DIMENSIONS (mm) | € |
|--|-----------|--------------|----------|-----------------------|--------------|------------|-------------------|---|
| | ACE-0623 | Right | 19048181 | 6 GN-2/3 | - | 5,80 | 657x563x570 | - |
| | ACE-061 | Right | 19010988 | 6 GN-1/1 - 12 GN-1/2 | - | 10,20 | 898x867x846 | - |
| | ACE-061 I | Left | 19042538 | 6 GN-1/1 - 12 GN-1/2 | - | 10,20 | 898x867x846 | - |
| | ACE-101 | Right | 19011022 | 10 GN-1/1 - 20 GN-1/2 | - | 19,20 | 898x867x1.117 | - |
| | ACE-101 I | Left | 19042539 | 10 GN-1/1 - 20 GN-1/2 | - | 19,20 | 898x867x1.117 | - |
| | ACE-102 | Right | 19011028 | 10 GN-2/1- 20 GN-1/1 | - | 31,20 | 1.130x1.063x1.117 | - |
| | ACE-201 | Right | 19011049 | 20 GN-1/1 - 40 GN-1/2 | - | 38,40 | 929x964x1.841 | - |
| | ACE-201-C | Right | 19013091 | 20 GN-1/1 - 40 GN-1/2 | CEB-201 | 38,40 | 929x964x1.841 | - |
| | ACE-202 | Right | 19010991 | 20 GN-2/1- 40 GN-1/1 | - | 62,40 | 1.162x1.074x1.841 | - |
| | ACE-202-C | Right | 19017132 | 20 GN-2/1- 40 GN-1/1 | CEB-202 | 62,40 | 1.162x1.074x1.841 | - |

Gas concept ovens

| | MODEL | HZ. | CODE | | CAPACITY | INCLUDES (*) | POWER | | DIMENSIONS (mm) | € |
|--|-----------|-----|----------|----------|-----------------------|--------------|----------|---------------|-------------------|---|
| | | | LPG | GN | | | GAS (kW) | ELECTRIC (KW) | | |
| | ACG-061 | 50 | 19011043 | 19011615 | 6 GN-1/1 - 12 GN-1/2 | - | 12,00 | 1,20 | 898x867x846 | - |
| | | 60 | 19011617 | 19011880 | | | | | | |
| | ACG-101 | 50 | 19011071 | 19011893 | 10 GN-1/1 - 20 GN-1/2 | - | 18,00 | 1,20 | 898x867x1.117 | - |
| | | 60 | 19011892 | 19011894 | | | | | | |
| | ACG-102 | 50 | 19011127 | 19011906 | 10 GN-2/1- 20 GN-1/1 | - | 35,00 | 1,20 | 1.130x1.063x1.117 | - |
| | | 60 | 19011905 | 19011907 | | | | | | |
| | ACG-201 | 50 | 19011234 | 19011915 | 20 GN-1/1 - 40 GN-1/2 | - | 36,00 | 2,40 | 929x964x1.841 | - |
| | | 60 | 19011914 | 19011916 | | | | | | |
| | ACG-201-C | 50 | 19031191 | 19034322 | 20 GN-1/1 - 40 GN-1/2 | CEB-201 | 36,00 | 2,40 | 929x964x1.841 | - |
| | | 60 | 19034324 | 19034323 | | | | | | |
| | ACG-202 | 50 | 19011124 | 19011924 | 20 GN-2/1- 40 GN-1/1 | - | 65,00 | 2,40 | 1.162x1.074x1.841 | - |
| | | 60 | 19011923 | 19011925 | | | | | | |
| | ACG-202-C | 50 | 19020731 | 19034325 | 20 GN-2/1- 40 GN-1/1 | CEB-202 | 65,00 | 2,40 | 1.162x1.074x1.841 | - |
| | | 60 | 19034326 | 19034327 | | | | | | |

Includes (*) : CEB: Structure with incorporated loading trolley.