



URL: <https://www.foodequipment.com.au/media/catalog/product/a/p/ape-102-combi-oven.jpg>

Fagor Advanced Plus Electric 10 or 20 Trays Combi Oven with Cleaning System - APE-102

Quick Overview

The ADVANCED PLUS range delivers full-on functionality and the highest performance on the market. Achieving a perfect balance between cooking quality, simplicity, efficiency, and safety.

This range comes equipped with all the new features exclusive to Fagor:

- HA Control: guarantees a constant, uniform temperature
- Eco Steaming: steam is generated in a boiler which is independent of the cooking chamber to ensure perfect quality of cooking
- Fagor Touch: choose the cooking method via a system of glass-sealed touchscreens, which offers easy cleaning and
- protection from dents and scratches
- Fagor Combi OS: a unique operating system with multiple cooking programmes for even cooking simultaneously in different trays
- EZ Sensor: the new temperature sensor which assures
- maximum accuracy in the cooking process
- Combi Clean: an automatic cooking chamber cleaning system with five wash programmes
- 4 cooking modes: steam, adjustable steam, regeneration and convection (up to 300°C)
- Pre-heating option
- Auto-reverse fan rotation
- Easily serviced without the removal of any exterior panels
- 1130mmW x 1063D x 1117H; 250kg;
- 112.32MJ/hr; 38.4KW; 400V; 3-N

Description

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1 Year Parts and Labour Warranty

Your Shipping Specifications

| | |
|---------------------|----------------------|
| Net Weight (Kg) | 250 |
| Width (mm) | 1130 |
| Depth (mm) | 1063 |
| Height (mm) | 1117 |
| Packing Width (mm) | 1200 |
| Packing Depth (mm) | 1250 |
| Packing Height (mm) | 1100 |
| Power | 138.24 MJ; 400V; 3-N |