



URL: <https://www.foodequipment.com.au/media/catalog/product/a/p/ape-201-combi-oven.jpg>

## Fagor Advanced Plus Electric 20 Trays Combi Oven - APE-201

### Quick Overview

The ADVANCE 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
- 929mmW x 964D x 1841H; 333kg;
- 138.24MJ/hr; 38.4KW; 400V; 3-N

### Description

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1 Year Parts and Labour Warranty

Your Shipping Specifications

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Net Weight (Kg)	333
Width (mm)	929
Depth (mm)	964
Height (mm)	184
Packing Width (mm)	1015
Packing Depth (mm)	1100
Packing Height (mm)	2080
Power	138.24 MJ; 400V; 3-N