



URL: <https://www.foodequipment.com.au/media/catalog/product/a/p/ape-202-combi-oven.jpg>

Fagor Advanced Plus Electric 20 or 40 Trays Combi Oven - APE-202

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
- 1162mmW x 1074D x 1841H; 405kg;
- 224.64MJ/hr; 62.4KW; 400V; 3-N

Description

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1 Year Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	405
Width (mm)	1162
Depth (mm)	1074
Height (mm)	1841
Packing Width (mm)	1200
Packing Depth (mm)	1900
Packing Height (mm)	1100
Power	224.64 MJ; 400V; 3-N