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Fagor Advanced Plus Gas 10 Trays Touch Screen Control Combi Oven with Cleaning System - APG-101

Quick Overview

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

Description

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.

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Gas: NG or LPG

Trays: 10 x 1/1 GN

Dimension (WxDxH mm): 898x922x1117

Regulator Size: 3/4 "

1 Year Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	169
Width (mm)	1310
Depth (mm)	870
Height (mm)	1295
Packing Width (mm)	1060
Packing Depth (mm)	980
Packing Height (mm)	1345
Power	65MJ/h; 1.2/10kW/A