



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

Fagor Advanced Plus Gas 20 Trays Touch Screen Control Combi Oven with Cleaning System - APG-201

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: 20 x 1/1 GN

Dimension (WxDxH mm): 929x964x1841

Regulator Size: 3/4 "

1 Year Parts and Labour Warranty

Your Shipping Specifications

| | |
|---------------------|-----------------------|
| Net Weight (Kg) | 333 |
| Width (mm) | 929 |
| Depth (mm) | 964 |
| Height (mm) | 1841 |
| Packing Width (mm) | 1050 |
| Packing Depth (mm) | 1050 |
| Packing Height (mm) | 2000 |
| Power | 129.7MJ/h; 2.4/10kW/A |