



Catalogue CATERING

Chapter

OVENS

Model

AE-101 400/230V 3N/3 50/60Hz

19011021 24/01/2019

ELECTRIC ADVANCE COMBI OVEN, AE-101

High quality, fast cooking:

- Professional quality
- Easy to use and efficient
- Perfect results
- Affordable

Capacity for 10 1/1-GN trays.

Push-button and "Scrolling" controls.

5 cooking methods: Steam, Low-temperature steam, Regeneration,

Combination and Convection (up to 300°C).

Preheating option.

Overnight cooking or low-temperature programme.

3 Speeds - 2 power ranges.

Cold-Down chamber cooling system.

"Auto-reverse" system to reverse fan rotation.

Electronic temperature probe.

Steam generator equipped with limescale detector.

Steam generator automatically empties every 24 hours of cooking.

Semi-automatic limescale removal system.

Error detection system. "Repair service" mode system.

IPX-5 protection.

AUTOMATIC CLEANING - Wash program for the cooking chamber.

Retractable shower.

Quick door closing system. Double glass.

Accessories in option:

- Support SH-11
- Structure for trays EB-101

- Loading trolley CP-11

- Structure for dishes EP-101

DIMENSIONS

Net volume

Electric power



Gross volume

1,319 m3

19 200 kW

ELECTRICITY TECHNICAL SPECIFICATIONS

0,870 m3

2.000 роло.	10,200 1111
Heating power	18,00 kW
Voltage	400/230V - 3N/3
Amperage	31/50
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Water max consumption	40,00 L/h
Pressure	H2O: 200-400kPa(2-4bar)

OTHERS

Noise level 60,00 dB















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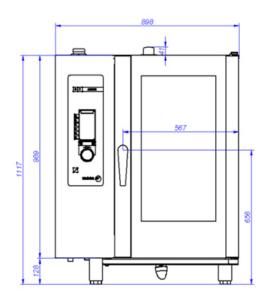
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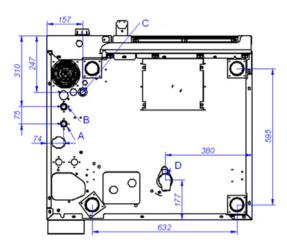
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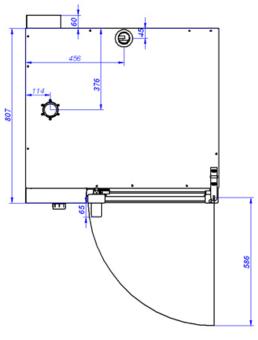
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AE-101





- A: Entrada de agua blanda B: Entrada de agua dura
- D: Desagüe
- C: Alimentación eléctrica
- A: Soft water inlet
- B: Water inlet
- D: Drain
- C: Electrical connection







