

APE-061 W Advance Plus Electric Combi Oven 61



QUICK VIEW	
Dimensions: H x W x D	33 1/3" x 35 1/4" x 34 1/4"
Weight	311 lbs.
Supply Voltage	208V-240V/ 3Ph / 60Hz
Amps / Kw	26A-29A / 8.6Kw-11Kw

SHORT FORM SPECIFICATION

The unit provided to be a Fagor Combi oven model APE-061 W. The Advance plus combi ovens come with the following, Fagor Combi OS, Fagor USB port, Fagor EZ Sensor and Combi Clean automatic cleaning program, Eco Steaming, Delta T Cooking and Auto Reversing Fan with variable speeds. The unit comes with 4 cooking modes, Convection, Steam, Combi-mode and Regeneration, with humidity control functions.

The unit is constructed with 100% Austenitic Stainless Steel with AISI 304 Stainless Steel in the internal cabinet. Welded Seamless, Rounded -edged cooking Chamber. Ergonomic door handle and reinforced double pane glass door. Removable door gasket, Three Stage Open Door System, condensation tray and integrated retractable hand shower. IPX 5- Protection against water jets.

Each oven is to accommodate up to six (6) full-size steam table pans (GN 1/1) or six (6) half-size sheet pans. Standard with three (3) stainless steel Grid shelves.

Capacity:

Six (6) full size steam pans (GN 1/1) or six (6) half-size sheet pans.

Functions and Benefits

Fagor's Advanced Plus generation of Combi-Ovens provides unlimited cooking capabilities with different climates, temperatures and timing options which achieve the perfect balance between, cooking quality, simplicity, efficiency and safety. Fagor Combi OS: This new Advanced Plus operating system allows for the following:

- **Fagor Cooking:** Automatic cooking programs which can be modified to fit each operations individual need.
- **Fagor Easy:** Cooking operations which feature 4 cooking cycles; Convection (68°-572°F), Steam(68°-212°F), Combi (68°-482°F) and Regeneration (68°-482°F).
- **Fagor Multi-Tray Cooking:** Allows for the cooking of different products independently which allows for flexibility during peak operating times.
- **Fagor USB:** Easy uploading and downloading of recipes and programs.
- **HACCP:** To help ensure maximum food safety standards with downloadable documentation/reports.
- **Eco Steaming:** Continuous supply of steam improves food quality and flavor.
- **HA Control:** Guarantees uniform and constant temperature throughout the cooking process.
- **EZ Sensor:** 4-point multi-sensor temperature probe.
- **Fagor Touch:** 8 inch TFT touch-screen allows for easy navigations through the Fagor Combi OS.
- **Combi Clean:** 5 Automatic cleaning programs ensuring maximum levels of cleaning and hygiene in the cooking cabinet.
- **Delta T Cooking:** Allows for low temperature cooking.
- **Auto Reversing Fan:** Fan comes with variable speeds for optimal air-flow.
- **Grid Shelves:** GN1/1 (3)

Construction

- Welded Seamless, Rounded-edged cooking Chamber.
- Ergonomic Door Handle.
- Reinforced Double Pane Glass Door.
- IPX 5- Protected against water jets for easy cleaning.
- Removable Door Gaskets.
- Three Stage Open Door System.
- Condensation Tray.
- Integrated Retractable Hand Shower.

Accessories

- Rib Rack and Grill Plate
- Granite Enameled/ Stainless Steel Pans
- Fry Basket
- Chicken Spike
- Grill and Pizza Pan
- Support Stands
- Mobile Trolleys
- Complete Banqueting Systems
- Baking Pans/ Egg pans



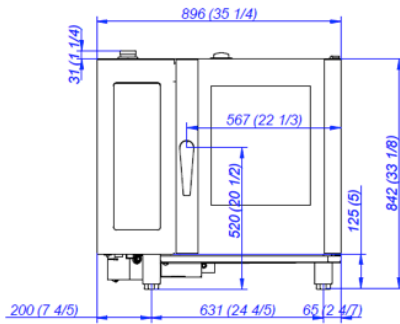
Electric Combi Oven 61

APE-061 W

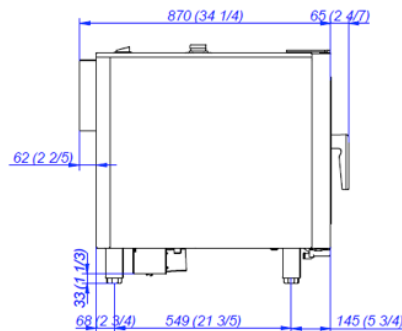
ADVANCE+



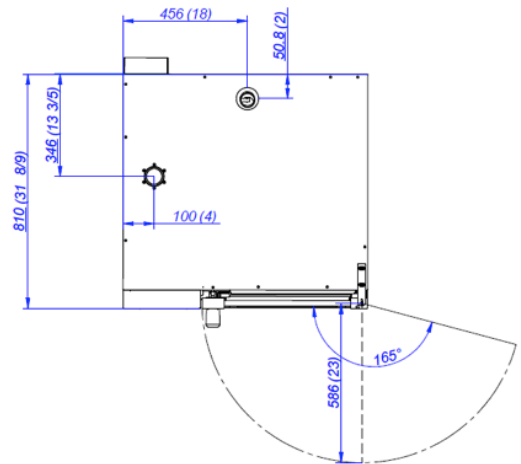
Front View



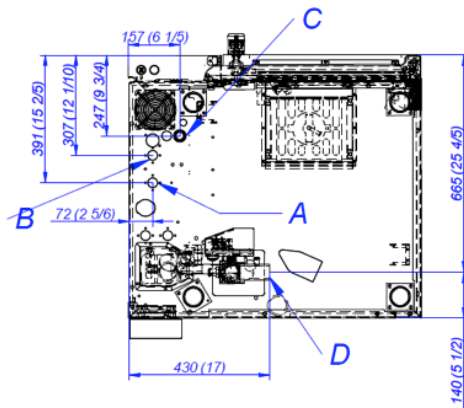
Side View



Top View



Bottom View



ELECTRICAL CONNECTION: D

Supply Voltage	208V-240V/ 3Ph / 60Hz
Amps / Kw	26A-29A /8.6Kw-11Kw
Input cable section	AWG 11

WATER CONNECTION: A,B,C

Water inlet (A)	3/4"GHT
Soft water inlet (B)	3/4"GHT
Drain connection (D)	2"
Inlet pressure: 29-58 psi (200 and 400 kPa). Recommended 42 psi	



CLEARANCE REQUIREMENTS

Combustible walls	6"
Non combustible walls	2"
For maintenance	20" in left-hand side
Do not install the oven closer than 14 inches from a heat source on the left hand side. (control panel side).	

DIMENSIONS H x W x D

Exterior	33 1/3" x 35 1/4" x 34 1/4"
Shipping	39 3/8" x 43 1/4" x 39 3/8"
Cubes	41

WEIGHT

Net	311 lbs.
Shipping	402 lbs.

PAN CAPACITY

Half size sheet pans	six (6)
GN 1/1	six (6)

WATER PROPERTIES:

Refer to user manual for detailed water quality information

PH	6.5-7.5
Water impurities	Ø < 0,08 mm
Chlorides	max 150 mg/l
Chlorine	0.2 – 0.5 mg/l
Water Hardness:	5-50ppm (boiler/steam) < 400ppm (hand shower)
Conductivity	400 – 1.000 µS/cm

- It is necessary the use of treated water, based on testing of specific water conditions.
- It is obligatory upon the end-user to supply the oven with water that conforms to the specifications. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

WATER DRAIN CONNECTION

- It is necessary to install the drain Kit supplied by the manufacturer
- The installation should be done so that the installed drain outlet is below the outlet of the oven with enough slope to ensure proper drainage (5% or 3%).

The manufacturer reserves the rights to modify materials and specifications without notice. Printed in the USA • 05/14

