

FAGOR ADVANCED PLUS COMBI OVENS & STANDS



The ADVANCE 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 from 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



APE-201



APE-102



APE-061



MYCHA037

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Electric Range					
APE-061	6 x 1/1GN	898x867x846	141	415	10.2/3~N
APE-101	10 x 1/1GN	898x867x1117	169	415	19.2/3~N
APE-102	10 x 2/1GN or 20x 1/1GN	1130x1063x1117	250	415	38.4/3~N
APE-201	20 x 1/1GN	929x964x1841	333	415	38.4/3~N
APE-202	20 x 2/1GN or 40 x 1/1GN	1162x1074x1841	405	415	62.4/3~N
Smoker					
MYCHA037	—	300x100x50	5	240	0.25/10

*Pans & trays not included. • Warranty will be void if the correct type of water filtration system is not installed & in use. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.