

**Catalogue**  
**CATERING**  
**Chapter**  
**OVENS**

**Model**

ACE-0623 400/230/230V 3N/3/1N 50/60Hz

19048181

24/01/2019



**ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-0623**

Technology made simple:

- Easy to use
- efficient
- Simple
- Perfect results

Capacity for 6 1/1-GN trays.

Digital push-button controls and two "Scroll" buttons.  
 4 Cooking methods: Steam, Combi, Delta, Regeneration and Convection (up to 300°C).

Steam generated by injection in the cooking chamber.

Multisensor core temperature probe.

Preheating option.

3 Speeds - 2 power ranges.

Cold-Down chamber cooling system.

"Auto-reverse" system to reverse fan rotation.

Error detection system.

Quick door-closing system. Double glass.

"Repair service" mode system.

IPX5 Protection.

AUTOMATIC CLEANING - Wash program for the cooking chamber.

Electric power: 5,8 kW.

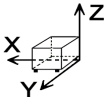
Dimensions: 657 x 628 x 570 mm.

Accessories in option:

- Supports SH-23
- Exhaust Hood EX-23
- Containers GN 2/3

**DIMENSIONS**

X Width	657 mm	X Gross width	715 mm
Y Depth	563 mm	Y Gross depth	670 mm
Z Height	570 mm	Z Gross height	776 mm
Net Weight	65,0 kg	Gross Weight	70,0 kg
Net volume	0,659 m3	Gross volume	0,372 m3



**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	5,800 kW
Heating power	5,40 kW
Voltage	400/230/230V - 3N/3/1N
Amperage	10/16/25
Electric frequency	50/60Hz

**WATER TECHNICAL SPECIFICATIONS**

Water max consumption	22,00 L/h
Pressure	H2O: 200-400kPa(2-4bar)

**OTHERS**

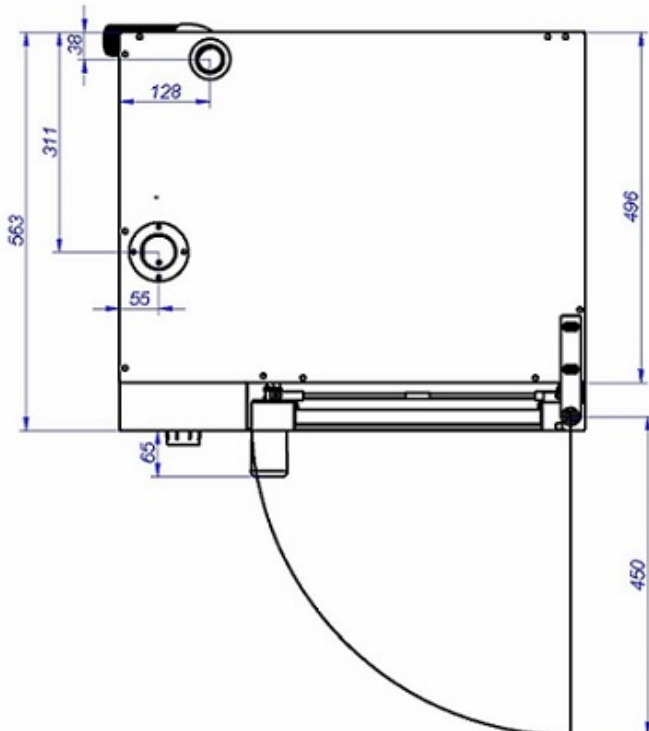
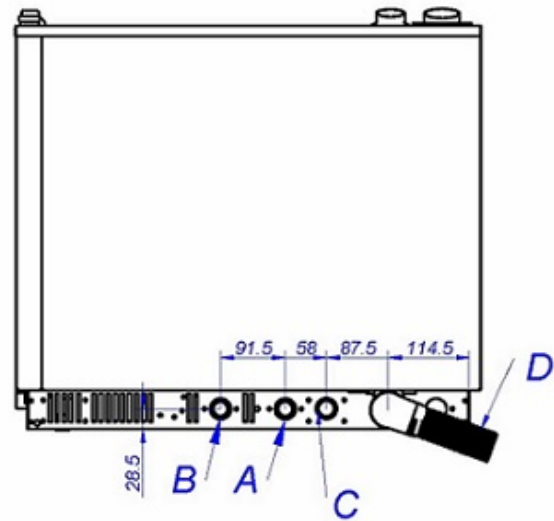
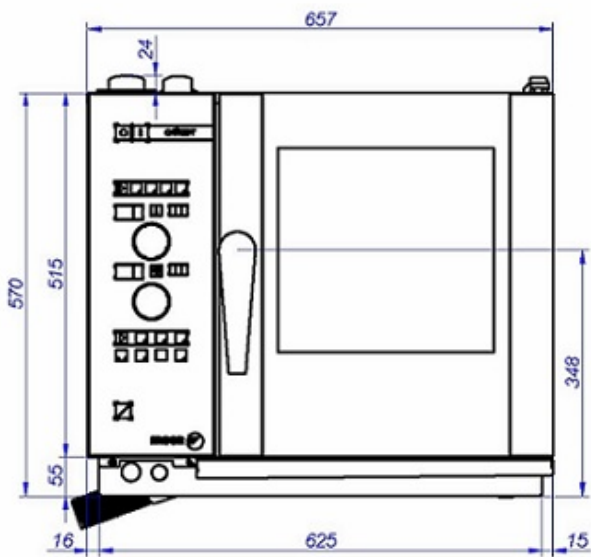
Noise level	60,00 dB
-------------	----------

Catalogue  
**CATERING**  
Chapter  
**OVENS**

Model  
**ACE-0623 400/230/230V 3N/3/1N 50/60Hz**

19048181

24/01/2019



A: Agua tratada  
B: Agua sin tratar  
C: Conexión eléctrica  
D: Desagüe

A: Soft water  
B: Water inlet  
C: Electric connection  
D: Drain

A: Eau adoucie  
B: Eau  
C: Prise électrique  
D: Vidange