

AVE 051 P

5 x 1/1 GN

01.09.2008

CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Door handle with push button
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Removable fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 5 x 1/1 GN capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption

OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; two Regenerating programs
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual and programmable humidifier
- Manual cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor thermic protection
- Door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

OPTIONS

- Standard core probe SC with external connection
- Needle probe for vacuum packs SE002 with external connection
- Right hinged door
- Special and marine voltages
- Fat filter FXA05
- Stands ASR05 - ASP05
- Cabinet AAN05
- Holding cabinets AAC05 - MA051
- Hand shower LD25
- Connection for an external printer (type RS 232)
- Connection for energy saving system SN

TECHNICAL DATA

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External dimensions	mm	850 x 620 x 630 h
Weight - Gross / Net	Kg	76 / 65
Total electric power	kW	6,25
Nominal heating output	kW/kcal	- / -
Chamber heating output	kW/kcal	6 / -
Steam heating output	kW/kcal	6 / -
Fan power	kW	0,25
Power supply voltage		3N AC 400 V - 50 Hz

CAPACITY

5 x 1/1 GN

- With side racks: 5 x 1/1 GN and distance between layers 70 mm



P VERSION

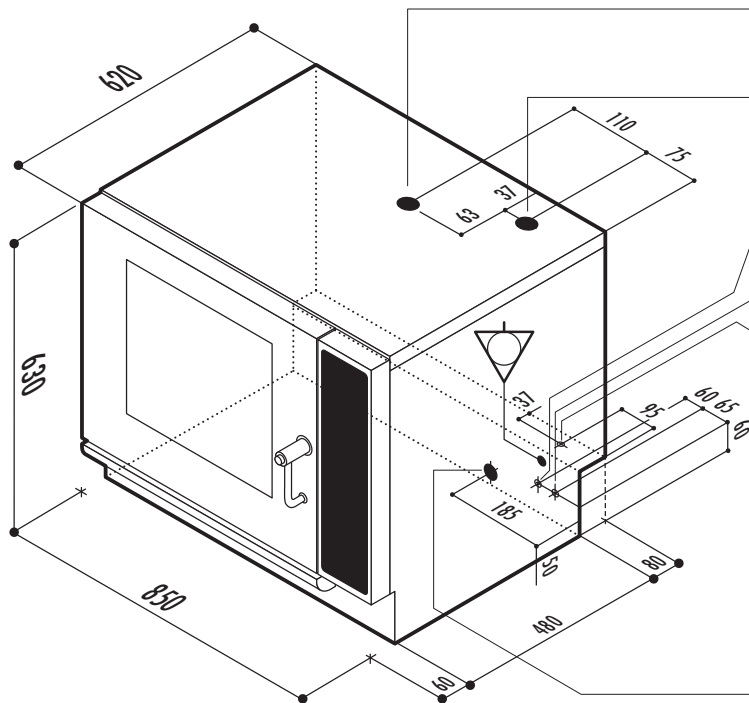
- Programmable electronics 99 programs
- 9 cycles in automatic sequence
- 7 recipes and 2 pre-set reheating programs
- Numeric displays
- Self-diagnostics
- Autoreverse (distribution of air in chamber with automatic reverse of the fan's direction of rotation)
- Humidifier
- Cooking chamber lighting and door with double glazing
- Manual washing program

OPTIONAL: core probe, hand shower

OPERATING MODES

- Convection 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combi convection steam 30 - 300°C
- Automatic with 7 recipes and 2 pre-set reheating programs
- Programmable with automatic cooking sequence (up to 9 cycles)
- Temperature hold

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Ø 25 mm



Ø 40 mm



Ø 3/4"



Ø 3/4"



AC 230 V
nr. 3 x 4 mm²
3 AC 230 V
nr. 4 x 1,5 mm²
3N AC 400 V
nr. 5 x 1 mm²



Ø 40 mm

