AG-101 W
Advance Gas Combi Oven 101

Functions and Benefits

Fagor’s Advanced generation of Combi-Ovens are the ideal solution for those professionals who need an affordable oven, with advanced features, guaranteeing perfect cooking results, safety and efficiency.

- Manual cooking operations consisting of: Convection (68°-572°F), Steam(68°-212°F), Combi (68°-482°F), Regeneration (68°-482°F) and low temperature steaming (68°-210°F).
- Optional: HACCP: To help ensure maximum food safety standards with downloadable documentation/reports.
- HA Control: Guarantees uniform and constant temperature throughout the cooking process.
- EZ Sensor: 4-point multi-sensor temperature probe.
- Delta T Cooking: Allows for low temperature cooking.
- Auto Reversing Fan: Fan comes with variable speeds for optimal air-flow.
- Eco Steaming: Continuous supply of steam improves food quality and flavor.
- Automatic steam generator cleansing system to protect from high scale build up.
- Push button and scrolling controls for the flexibility of digital and manual operations.
- Cool down feature to allow the use of multiple modes within the same cavity.
- Ability up to 25 languages on the controls.
- Retractable showever within the cavity of the oven for better protection.
- Grid Shelves: GN1/1 (5)

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.

Quick View

Dimensions: H x W x D
44” x 35 1/3” x 36 3/8”
Weight
373 lbs.
Supply Voltage
120V/ 60Hz / 1Ph
Amps / Kw
10 A / 1.2 Kw

Specifications

The unit provided to be a Fagor Combi oven model AG-101 W. The Advance combi ovens come with the following, Fagor EZ Sensor, Eco Steaming, Delta T Cooking and Auto Reversing Fan with variable speeds. The unit comes with 5 cooking modes, Convection, Steam, Combi-mode, Regeneration and Low Temperature Steaming.

The unit is constructed with 100% Austentic 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 ten (10) full-size steam table pans (GN 1/1) or ten (10) half-size sheet pans. Standard with five (5) stainless steel Grid shelves.

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
**Gas Combi Oven 101**

**AG-101 W**

**ADVANCE**

**ELECTRICAL CONNECTION**
- Supply Voltage: 120V / 60Hz/ 1Ph
- Amps / Kw: 10 A / 1.2 Kw
- Input cable section: AWG 14

**GAS CONNECTION**
- **NATURAL**
  - Recommended pressure: 7" WC
  - Max pressure: 10.5" WC
  - Min pressure: 4.5" WC
  - Gas max power: 61,470 Btu/hr
  - Gas inlet (E): 3/4 "

- **PROPANE**
  - Recommended pressure: 11" WC
  - Max pressure: 13" WC
  - Min pressure: 9" WC
  - Gas max power: 61,470 Btu/hr
  - Gas inlet (E): 3/4 "

**WATER CONNECTION**
- 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

**WATER PROPERTIES**
- 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

**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: 44” x 35 1/3” x 36 3/8”
- Shipping: 50” x 43 1/4” x 43 1/4”
- Cubes: 56

**WEIGHT**
- Net: 373 lb
- Shipping: 494 lb

**PAN CAPACITY:**
- Max load 65 lb
- Half size sheet pans: ten (10)
- GN 1/1: ten (10)

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