



Multi Function Combi Oven

COMBISTAR FX //

THE PERFECT SOLUTION FOR ALL SCENARIOS

// TAKE AWAY

With Combistar FX making gastronomic specialities will be easier and quicker. With the Combistar FX you can cook anything you desire automatically and then allow the Combistar FX to wash itself, managing a complete menu without any problems, hassle or waste.



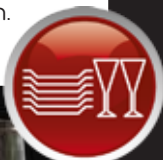
// RESTAURANTS

With Combistar FX producing a complete menu will be easier and more profitable. Thanks to the Combistar FX you will cook new and traditional courses. Mixing imagination and a new level of cooking performance. The quality and pleasure will be enhanced, spending less time and energy to achieve spectacular results.



// CATERING/BANQUETING

With Combistar FX managing together great quality and quantity will be less complicated and more profitable. You will cook always precise and productive menus whichever system is being implemented. Satisfying every palate with a quick service, great taste and fantastic presentation.



// COOKING CENTRES

With Combistar FX producing varied courses or special diets will be easy and safe. Thanks to the Combistar FX you will cook manually or by program with efficiency and reliability. You will reduce the costs and keep time management to the minimum, without compromise on quality and taste.





// EASE

Use,
personalization,
washing

// COOKING QUALITY

From every point
of view

// ECO ADVANTAGES

ECO-nomic and
ECO-logic

// RELIABILITY

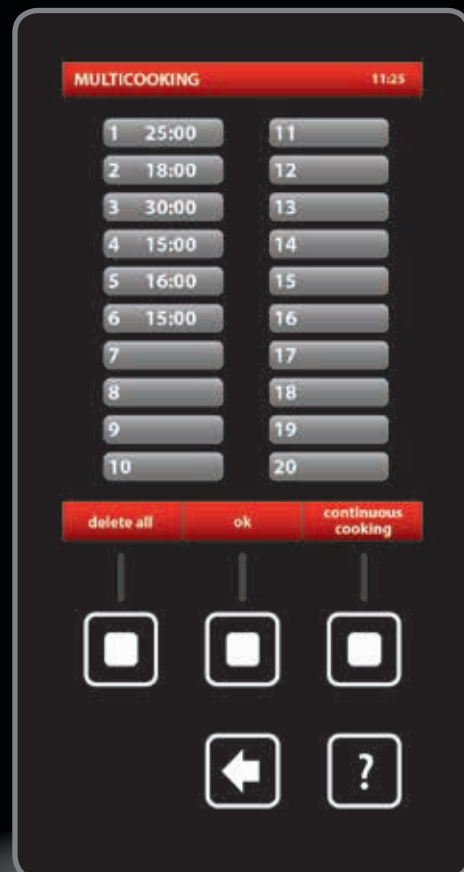
Durable under the
sign of strength

// COOKING SYSTEM

Irreplaceable partner

// SERVICE

Angelo po is your
partner for any
installation and
kitchen



// MULTICOOKING

COMBISTAR FX multiplies cooking times

MULTICOOKING function of COMBISTAR FX allows accuracy and flexibility of cooking without errors. It allows an **EASY AND STRESSFREE SIMULTANEOUS AND AUTOMATIC MANAGEMENT OF 20 DIFFERENT COOKING TIMES**, (e.g. one time for each tray or level). Multicooking function can be set manually or by a program.

Also, **WITH MULTICOOKING FUNCTION** you can use either the new core probe PDP or **TWO CORE PROBES**: standard + optional.

A SMART MANAGEMENT OF SIMULTANEOUS COOKINGS THROUGH TIME.



// MULTIEASY

The Evolution of cookings simultaneously performed

The innovative Multieasy function allows the user **TO CARRY OUT COMPATIBLE OPTIONS SIMULTANEOUSLY**.

Use COMBISTAR FX to the utmost thanks to the simultaneously cooking type suggested on the display panel such as roasting, frying, regeneration, brazing, grilling, steaming, on the plate, baking and pastry.

At this point, the operator only needs to select what cooking he wants to carry out and then the FX takes care of the rest.

MULTIEASY IS SIMPLE, LET COMBISTAR CUSTOMIZE YOUR OWN PROCESSES.

MY MENU

INVENT your MULTIEASY menu with simultaneously cooking function you want to realize in your local/room.

Choose the tile of your MY MENU for example "Monday-lunch".

JUST ONE CLICK and you are ready to start.



// RECIPE BOOK

Better results with no mistakes

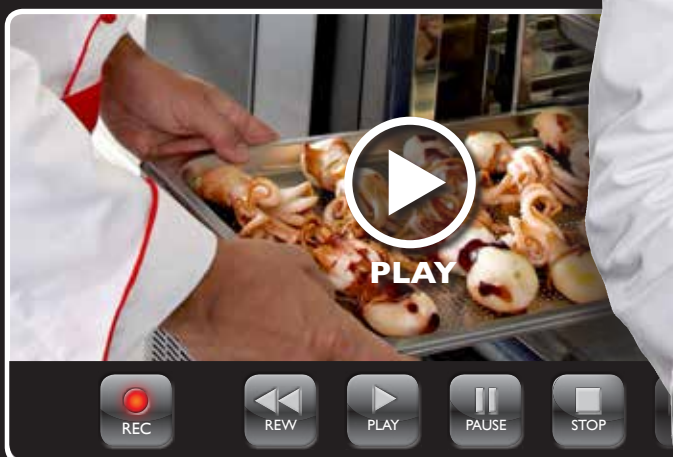
More than 100 recipes with ingredients, preparations, cooking processes and advices for food presentation with photos.

Combistar FX offers a complete range of recipes to use with the oven and allowing it to memorize and customize new ones.



// RECOMMENDED ACCESSORIES

ACA function: it **SHOWS ON DISPLAY** what is the recommended or correct accessory to perform the chosen cooking (for C3, CF3 and Special Menus).



// FAVOURITES

All, quickly and within reach

Combistar FX can help you also in the routine work, it allows you to save the regularly used cooking programs in a Special **"FAVOURITES"** menu, so that you can remind yourself and use them immediately, directly and without errors.



// USB

Management of the HACCP data, updating of the cooking processes and the functioning modes will be easier thanks to the USB access.



// VIDEOS

Option to watch videos directly from the control panel. This explains to the operator the uses of the Combistar FX and the cooking processes. COMBISTAR FX, learn while cooking.



// YOUR RECIPES

Save cooking processes in your COMBISTAR FX with the accessory KIT COMPUTER: input recipes, preparation, program the baking phases, add photo and upload your recipes on your multifunctional combined oven.

Repeat the taste and quality of your recipes without mistakes.



// PERSONALISATION TAKEN TO A NEW LEVEL

Even in default cooking program you can personalize final results and cooking processes, in every baking phase.

EVERYTHING BECOMES EASIER, CONTROLLED AND SECURE.

COMBISTAR FX

The only one you can
personalise from every
point of view

Personalizzato - Supermarket

Custom made - Supermarket

Personnalisé - Supermarket

Personalizado - Supermarket

....

Personalizzato - Bistrot

Custom made - Bistrot

Personnalisé - Bistrot

Personalizado - Bistrot

....



// PERSONALISED MENU

Personalize your program display to see cooking processing you use most

CMP function gives a **DIRECT ACCESS** to a page of a control menu personalized with only the "cooking made by the user", and the possibility to **SELECT IMMEDIATELY** the desired automatic washing.

With COMBISTAR FX, everything you need to perfectly organize your work is at your fingertips.



// YOUR NAME

Combistar FX can also be aesthetically personalized with the **CCM** accessory with whom you can affix name and logo of your company, making Combistar FX an absolutely unique machine, that you feel proudly yours.



// **HELP ON LINE**

100% of Help always within reach

On the oven display the information of the user manual, about FX functions, to remember or to learn how to get the most from the great potential of the COMBISTAR. An ease of use and support without limits.



// **EVC**

Intuitive controls for a cutting-edge technology

Unlimited visibility without limits thanks to the **EVC** high-definition large control panel (more than 3,000 pixels/cm² and 260,000 colors), clearly visible at distance, also with extreme visual angles (up to 70°). Interface with backlit touch-sensitive keys, starting up sound warning, handle push selector.



// Store and automatic cooking processes

Choose what to cook, Combistar FX does the rest

In addition to the manual cooking, CF3 function allows you to work with **a wide range of stored and modifiable cooking processes**.

Combistar-Clever-Cooking function (C3) suggests totally automatic cooking processes where you can simply **choose the desired finishing** touch for roasts, poultry, fish, low temperature, delta T, mixed grill, stewed meat, boiled meat, sauté, vegetables, bread, desserts, pasta, smoking and pasteurization in the jar or vessel.

Both the experienced professional and the novice chef can cook with Combistar FX; the first one to guide his personal cooking with the pleasure of the experience and the second one to be guided in his first cooking with the value of the technology, avoiding that quality, convenience and taste have been missed, from day one.



// New standard for the automatic washing

TAS

- The new washing system **TAS** (Patented) with triple-action sanitizing effect, high performance and low management cost, totally automatic, requiring no outside help for every single washing and the operator does not handle the chemical product.

ADC

- The original **ADC** function (patented) that washes automatically the drain avoiding the blocking due to the cooking fats.

TMC

- The useful automatic function **TMC** that washes the oven in about twelve minutes without chemical products, but with steam and a long rinse, to eliminate smells or light traces.

WITH COMBISTAR FX THE WASHING IS AUTOMATIC, SAFE AND GUARANTEED.

eco washing:
up to 9 kWh
savings



ANGELO



// Washing that improves efficiency



- **ECO** function “energy saving” in washing joins the ECO function already present in cooking. Enabling this feature you get a saving from 1,7 to 9 kWh, from Combistar FX61 to 202E.



- Combistar FX alerts when it has to be de-scaled, you only have to activate the new function **WDC** “warning time de-scaling”.



- The new function **SPLASH** that briefly rinses the oven without using the external spray gun, to avoid the work in front of the machine with the door opened.



- **SC2** washing system with double-action sanitization effect (plus model - level 2). It is the user who decides which and how much chemical product to use and then the oven takes care of the rest, allowing the detergent to act and then rinsing and sterilizing itself.

COMBISTAR FX IS UNIQUE BECAUSE IT HAS ECO FUNCTION IN BOTH COOKING AND WASHING.





// FMP

The CombiPasteurizer

An exclusive accessory allowing the best quality and safety of the **PASTEURIZATION IN A JAR**, thanks to the managing of the desired thermal cycle through the direct use of the core probe PDP.

With Combistar and FMP, you can easily **HOME** pasteurize your products in to jars. This can be sold, shown in buffets or used in your recipes. Containing your choice of best raw materials and seasonings in a closed environment to achieve the optimum quality and flavour. To which you can add a unique ingredient: your imagination.





COMBISTAR FX
& Smokerstar
open up
new horizons



// SMOKERSTAR

The CombiSmoker

Thanks to the **SMOKERSTAR** accessory the smoking with Combistar FX is easy and clean. You can **"HOME SMOKE"**, both in hot and cold with meat, vegetable, cheese, dessert, salami, cold pork meat, oil, salt, serving an unprecedented gastronomic quality, all without problems of space or a remarkable rise in costs.

Thanks to this innovative Angelo Po idea you will create **UNIQUE AND ORIGINAL RECIPES**, for an updated menu to serve successfully and profitably from day one. With Combistar FX & **SMOKERSTAR** you will get old and new tastes with a single limit: your imagination.





// MULTICORE

COMBISTAR FX

doubles the products for accurate cooking

Combistar FX can give you **DOUBLE QUALITY AND ACCURACY OF COOKING WITH CORE PROBE**, ensuring the certainty of your desired result, thanks to the possibility to simultaneously use the two cooking core probes (the second core probe is an accessory).



The standard core probe features the five point multi-sensor technology, with the innovative progressive density geometry PDP, to **ALWAYS HAVE A PRECISE CONTROL OF THE CORE TEMPERATURE AND NEVER ALLOW FOR MISTAKES** with small, medium and large sizes.



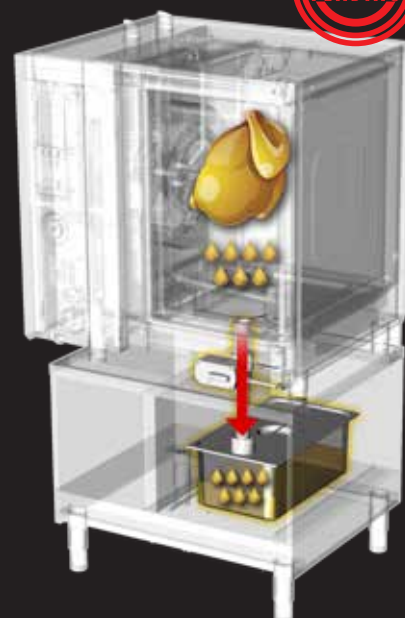
With the innovative accessory you can use the precision of the PDP core probe whilst cooking liquid or soft food.



// CHICKENSTAR \neq

Irreplaceable in intensive cooking of poultry

The combi oven for the cooking of poultry, it reduces the weight loss (from 40-45% of the traditional oven to 25-30%) and the cooking time (20-25 minutes less). It allows great improvement of profits (easily), the cost of labour, the energy consumption, the succulence and final weight of the roasted poultry. Thanks to its **AUTOMATIC MANAGEMENT OF THE DRAIN/FAT COLLECTION**, Chickenstar reduces the fat returning to the cooking chamber, both during the cooking and in the working environment. The quality of the product improves and the frequent maintenances and cleaning, usually necessary for a chicken oven are reduced.



POWER IN THE KITCHEN

// APM

AUTOMATIC POWER MANAGEMENT

The cooking quality improves with the **APM** active system, which automatically measures the correct quantity of heat, time after time.

// PLUS

With the innovative **PLUS** function which sets extra-power conditions during cooking, the performance becomes "over boost" in the gas models.

// DSG

DUAL STEAM GENERATION

Two different levels of steam generation to optimize cooking time and energy consumption.

// SBS

SECOND BY SECOND

Cooking and steam injection time can now be set in seconds at the chef's discretion.



RESTAURANT
CUISINE



INSTITUTIONAL
CATERING

COMBISTAR FX //

Cooking Quality

THE MANAGEMENT AND THE COOKING CONTROL ARE ALWAYS OF PRIME IMPORTANCE



// AOC

A perfect and uniform cooking every time, managed with precision, continuity and speed, thanks to the **AOC** system for the active control of the cooking environment, also modularly dry.

// MFC

Thanks to the **MFC** patented control of the 6 fan speeds you can realise perfectly every kind of recipe with the right cooking speed, from the static to the extreme-power one.



// RDC + EVOS

From the moment you turn the machine on, you get the assurance of an excellent quantity of steam homogeneously supplied, in the steam and mixed cooking modes, thanks to the **RDC** innovative generator combined with the new optimizer **EVOS**.

// PDP

You can improve the standard cooking inside the product and thanks to the technology of the new **PDP** Multipoint core probe with progressive density (top model - level 3); you can cook perfectly every size or weight of product.

// AWC

With the **AWC** automatic control of the fan's rotation you can cook profitably and with more uniformity, exploiting the air-stream turning, from clockwise to anticlockwise.

// DCR

Inaccuracies and limits disappear thanks to the absolute certainty of what happens with the **DCR** patented system during cooking (**TOP MODEL - LEVEL 3**), for a direct reading of the present humidity.



PASTRY



BAKING

eco cooking: 10% energy saving
eco washing: up to 9 kWh



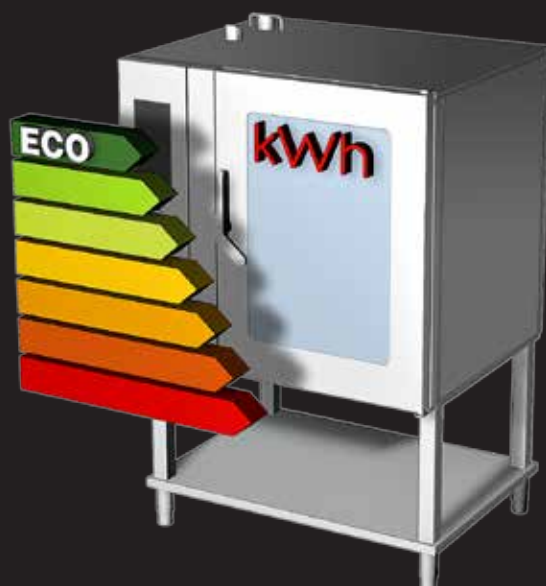
// ECO

Combistar FX is not a common oven, but a "cooking system" designed for a professional environment and chefs who want to minimize costs that other ovens or systems have, from the beginning of the process.

Combistar FX is the only one having the active function **ECO**, designed to optimize the consumption and save energy time after time in **COOKING** and **WASHING**, preserving the environment inside and outside the kitchen.

Combistar FX is always ECO-nomic and ECO-logic!

THE INNOVATIVE FUNCTION ECO preserves the environment inside and outside the kitchen and meets the needs of the modern catering industry.





// COMBISTAR FX

is actively ECO - saving



Combistar FX has the right characteristics to **IMPROVE THE ACCOUNTS ALWAYS**, because it has several solutions to give the **MAXIMUM ENERGY-SAVING**, these are: steam and mixed overpressure cooking environment (AOC - Patent pending), steam generation with high efficiency and reliability and low management cost (RDC - Patent pending), consumption reduction with the active management of supplied power and exchanger switching on/ switching off (APM Patent pending and PTM), the internal convective aerodynamics shape (C2D), the thermal insulation (min. 3,5 cm rock wool) of the cooking chamber, the double glass (of 6+6 mm), the door gasket with double thermal shear and the closing system without the LCS roll-in rack (ovens 201 and 202).

COMBISTAR FX IS TECHNOLOGY DEvised FOR ECONOMIC MANAGEMENT AND ENERGY SAVING.

// Intelligent cooking to make money while saving

Combistar FX adapts easily to all the cooking needs **SAVING MORE**:

20% of the time expended into the kitchen,
60% of energy, compared to traditional cooking.

Furthermore, it reduces energy consumption and energy costs. Combistar FX has been optimized to **REDUCE WEIGHT LOSS**, to realise high profit table cooking automatically (weight loss at about 10%), **LOW TEMPERATURE** and **DELTA T** improve and are better for tenderness and flavour.

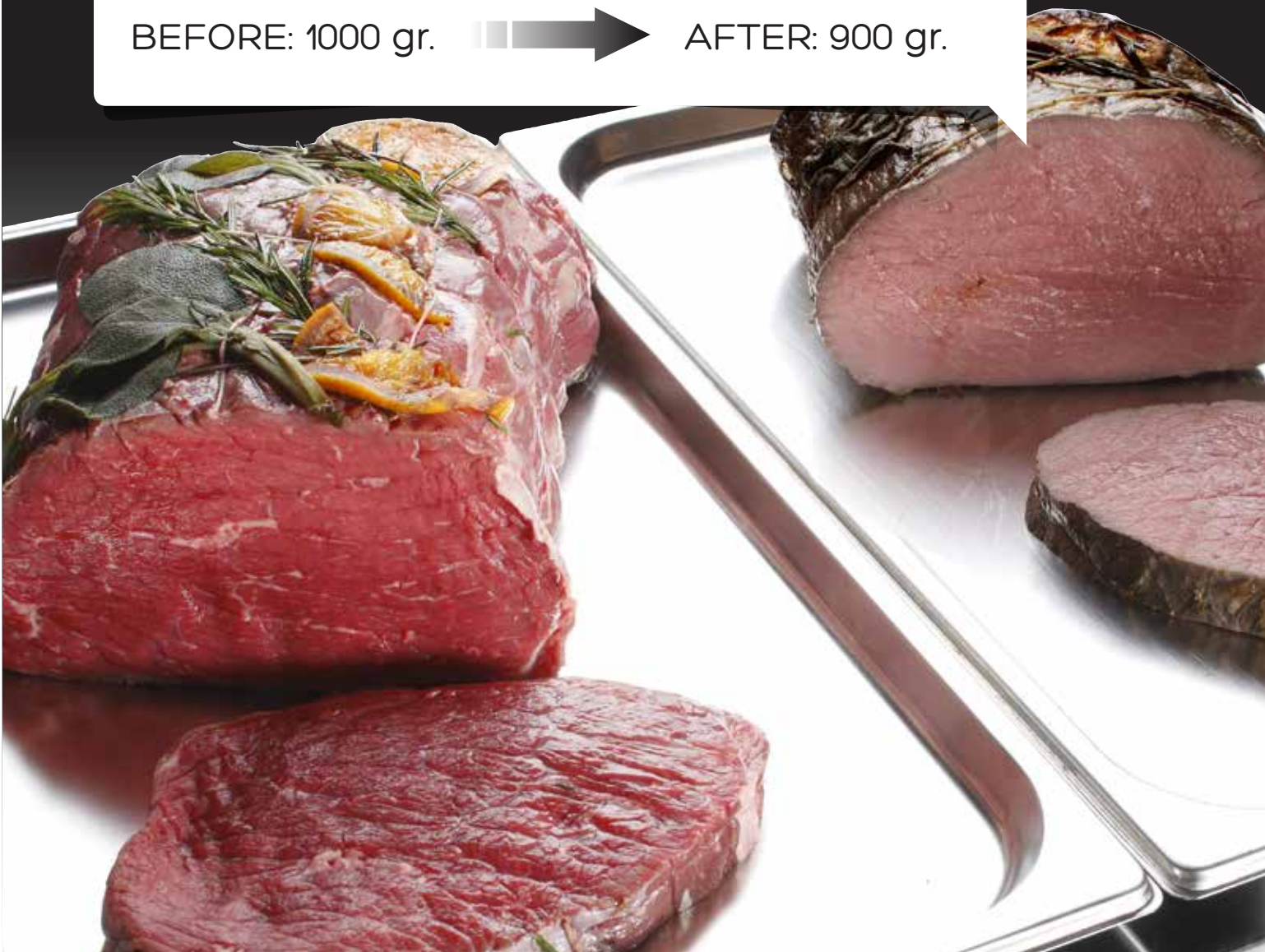
WITH COMBISTAR FX THE GASTRONOMIC QUALITY AND THE PROFITABILITY GO HAND IN HAND.

only 10% weight loss

BEFORE: 1000 gr.



AFTER: 900 gr.



// COMBISTAR FX

Multifunctional and Convenient

With Combistar FX you can easily do **ALL THAT YOU WANT**: from regeneration to a mixed grill, from the smoked roast to the steam vegetable, from the bread to the dessert, in big or small quantities, without waste of space, labour, raw materials or energy.

Its functionalities and accessories allow you to work **PROFITABLY, QUICKLY AND CLEANLY** without renouncing the taste of the tradition or the pleasure of the innovation.

WITH COMBISTAR FX THE SATISFACTION AND THE PROFITS GROW TOGETHER EFFORTLESS.



// Compact, ergonomic, durable, robust



Combistar FX is designed and built with quality to last and to be always be easy to use and reliable, with:

- Extremely compact dimensions = **EASY LOCATED** in convenient spaces.
- EVC command display and **DOOR KNOB WITH ERGONOMIC DESIGN EHO (PATENTED)**, double handgrip with elbow or hand, right or left = **USE PRACTICALITY IN THE POINTS WHERE THE OPERATOR HAS MORE CONTACTS**.
- Superior steels as the AISI316 (thickness 12/10) in the cooking chamber = **RELIABLE AND STRONG**.
- Built-in fan exhaust = **SAFETY** without hassle of assembly.
- Core probe protected inside the door = reliable instrument.
- Longitudinal container entry = enabling use of submultiples **WITHOUT THE NEED FOR SHELF UNIONS**.
- Halogen chamber lighting = **IMPROVED VISIBILITY**.
- Removable container rack = **EASY MANUAL CLEANING**.
- Door with opening and removable double glazing = **LOW TEMPERATURES ON THE OPERATOR SIDE AND EASE OF CLEANING**.
- Built-in drain tray = functionality and safety.



EHO
easy opening
even with
hands full



// Safe, functional, reliable

WTA

MCF

- Fixed or pull-out spray gun (optional) = **EASY CLEANING OF THE OVEN AND COOKER**
- Roll-in rack with container spacing intervals ranging from 6,6 to 7,2 cm and **WTA** (Patented) accident-prevention technology = **MAXIMUM FREEDOM AND SAFETY**.
- Lowering of cooking exhaust steam and low liquid discharge temperature = less steam emissions during the cooking process and less strains for the technical systems downstream of the oven.
- Tried and tested machine to operate unattended = reliable **OPERATION EVEN WITHOUT THE OPERATOR**
- Function for automatic cooling with closed door = **NO RISK** due to cooling with open door.
- Cleaning controlled by alarms for accidental door opening, lack of water, electricity or chemical = **WASHING ALWAYS UNDER CONTROL**
- Reduced steam clouds when opening the door by a slowing down fan guided by the **MCF** system = **WORK SAFELY**.





// BE-1

COMBISTAR FX & BLITZ Combined in one machine

The maximum Cook&Chill expression is the choice to juxtapose COMBISTAR FX with BLITZ blast chillers. BE-1 let you work with two machines as if they were one, in order to invest less resources when buying and use a single ergonomic and simple interface.

UNLIMITED SOLUTIONS WITH JUST ONE TOUCH!

Roasting, frying, regeneration, brazing, smoking, grilling, steaming, on the plate, baking and pastry, defrosting, making yogurt, vacuum...

BE-1 IS THE COOK AND CHILL SYSTEM WITH AN INTEGRATED SINGLE CONTROL FOR EASE OF OPERATION AND COST REDUCTION.



From
-40° C to +300° C
simply by touch



// COOK&CHILL 100% AUTOMATIC

The new COOK&CHILL menu propose new cooking processes and default blast chiller that BE-1 handle automatically setting oven cooking environment and switching blast chiller at the right moment. **You just have to move, after the signal, the pan from the oven to the blast chiller, ready to accommodate the product to the right temperature, that will activate when the door is closed.**

In COOK&CHILL menu you can change cooking processes and the temperature of blast chillers or save your sequences.

COOK&CHILL HAVE NEVER BEEN SO EASY.



// BLITZ & New ChillStar

Multifunctional blast chillers

Blitz is an ergonomic and efficient blast chiller/freezer of Italian design: the command panel can be read from any angle and the Easy View LED band highlights, with the colors, the cycle of the blast chiller for an instant, single-glance check even from a distance. Reduce consumption thanks to the IFR program and the option to choose for all automatic programs the load type thereby adapting the power to the food type and/or quantity.

NEW CHILLSTARS combines extraordinary results with extreme ease of use, and becomes an essential item in every professional kitchen.

Juxtapose COMBISTAR FX with the BLITZ and NEW CHILLSTAR to cook, store and regenerate the product with optimum quality.

ONLY WITH THE ANGELO PO COOK&CHILL SYSTEM YOU CAN RELY ON THE TOTAL RECOVERING OF TASTE AND SUCCULENCE.

A complete range of multifunctional
blast chiller perfect to be used with
COMBISTAR FX



SMART ON // IFR // MULTICHILLING // EASYVIEW // ANISAKIS



// Effective solutions for every need

When space in the kitchen is tight and meal quantities increase, when work flexibility is dictated by the contemporary use of two ovens, when you want to improve work conditions without revolutionizing the organization of the kitchen, simply stack two Combistar FX and your problems are solved. Combistar FX doubles your kitchen's output without sacrificing space.

SUPERIMPOSITION 1/1 AND 2/1 GN

Oven / oven (FX61+61, FX101+61 and FX82+82);
Oven / blast chiller (FX61/FX101 on blast chiller 3 o 5 x 1/1GN,
FX82 on blast chiller 5 x 2/1GN).

THE UPPER LAST CONTAINER REMAINS AT UNDER 160 CM HEIGHT FOR THE MAXIMUM COMFORT.



// COMBISTAR FX

a great multifunctional combination oven

Combistar FX is a flexible "cooking system" which satisfies several needs like quick, easy and profitable banqueting services that, thanks to its accessories and functions, do not miss the aim of a superior gastronomic quality.

Combistar FX has the right dimensions and characteristics to produce great quantities without compromising quality or cooking speed.

There are no limits with Combistar FX, but also no waste, thanks to the technical LCS new solution. In the 201 and 202 models, it avoids useless heat and steam discharge from the door, when the roll-in rack is not used.

STEP 01



PREVENT STEAM ESCAPING

STEP 02





// **ANGELO PO** Kitchen System



Combistar FX is part of the "Angelo Po Kitchen System" designed for every need wherever you are. It is custom-made, supplied, installed with an all-round before/after-sales service.

The Angelo Po Kitchen System has the right characteristics to balance the accounts and reduce expenditure.

After-sales service stems from: a guaranteed supply of spare, a worldwide network of authorized technical centers, for prompt, efficient service.

Our chefs' answers to your queries: chef@angelopo.it

Design by MASSIMO MUSSAPI



// The right choice for every need

A large family consisting of thirtytwo models. Electric and Gas versions. Two different levels of setting up. Productivity range from 30 to 550 meals.

CONSTRUCTIONAL FEATURES: Construction in stainless steel • AISI 304 stainless steel polished cooking chamber, able to take also the GN submultiples without the need for shelf unions and the trays from 60x40cm, with AISI 316L (12 mm) top and bottom and rounded edges without joints • Gas exchanges made of AISI310S and AISI316L stainless steel; electric exchanger made of Incoloy 800 • Cooking fan and steam generator in AISI 316L stainless steel • Halogen chamber lighting • Control panel protected by 5 mm of tempered glass • Removable container rack in electro-polished AISI 316 stainless steel for models FX61/101/82/122; for models FX.P in AISI 304 stainless steel • Extractable roll-in rack trolley in AISI 304 stainless steel for models FX201-202 • Deflector panel between cooking chamber and exchanger/fan opening on hinges for services and cleaning • Door with intermediate stop positions at 90° and 130° and with double tempered glazing (6 mm) with open-cavity and external low emissive glazing, internal removable glazing - rock wool • Ceramic fibre thermal insulation (3,5 cm) with anti-radiation barrier • Handle with double handgrip, easier opening also with hands full • High-strength door gasket with double sealing line, in silicone • Condensation collection and drain integrated

MODEL	FX61G 2/3	FX61E 2/3	FX101G 2/3	FX101E 2/3	FX82G 2/3	FX82E 2/3
	FX61G3P	FX61E3P	FX101G3P	FX101E3P		
Outside dimensions (mm)	920x901x785	920x901x785	920x901x1030	920x901x1030	1178x1090x935	1178x1090x935
Cooking chamber dim. (mm)	645x650x510	645x650x510	645x650x755	645x650x755	890x825x665	890x825x665
Capacity in GN containers (Container clearance mm)	6 x 1/1 (69,5)	6 x 1/1 (69,5)	10 x 1/1 (66)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	8 x 2/1 - 16 x 1/1 (69,5)
FX.P Capacity in EN 60X40 cm cont. (Container clearance mm)	5 (92)	5 (92)	8 (85)	8 (85)		
Gas power kW	13,5		19,5		27	
Electrical Power kW	0,8	10,4	0,8	17,3	0,8	19,8
Electrical connection	230V 1N 50 Hz	400V 3N 50-60 Hz 230V 3 50-60 Hz	230V 1N 50 Hz	400V 3N 50-60 Hz 230V 3 50-60 Hz	230V 1N 50 Hz	400V 3N 50-60 Hz 230V 3 50-60 Hz
Portions for cooking process ** (n°)	85	85	140	140	223	223
Weight (kg)	140	115	170	155	243	228

Water intake pipe: 3/4" • Water drain (mms) 40 • H₂O pressure Bar 2

** Figure refers to ovens with GN capacity. - Special voltages and frequency on request.



tray • All operating elements are located near the technical compartment on the left-hand and front side of the oven
 • IPX5 protection degree • Cooking chamber siphon drain to prevent back flow of liquids and smells and with T pipe for ventilated downstream installation • Height adjustable feet, steel-clad and protected by external stainless steel AISI 304 jacket • Gas models with indirect heat exchanger, blown-air burners with modulable degree induction and flame control with electronic processor for self-diagnosis and automatic re-ignition • Electric models with direct heat exchanger in the chamber.

SAFETY EQUIPMENT: Thermal and safety thermostats, linked to respective alarms, for fan motor, cooking chamber, control card and inverter * • Magnetic door micro-switch • Alarms for cut out motor and burner cut out, water and gas failure, malfunction and washing cycle stoppage • Lesser or equal to 160 cm height of the last rack guide, when the oven is supported by original frame (excluded models 201 and 202) • Rinse and automatic cooling function of the cooking chamber with closed door.

STANDARD EQUIPMENT: Extractable container rack for models FX61/101/82/122, for models FX...P extractable rack useful for 60x40 cm containers; roll-in rack trolley for model 201 and 202 • Height adjustable feet • Water service pipes • Air filter for components box • Handbook with cooking advice • Detergents*.

* TOP model - level 3

MODEL	FX122G 2/3	FX122E 2/3	FX201G 2/3	FX201E 2/3	FX202G 2/3	FX202E 2/3
			FX201G3P	FX201E3P		
Outside dimensions (mm)	1178x1090x1195	1178x1090x1195	929x916x1843	929x916x1843	1183x1098x1843	1183x1098x1843
Cooking chamber dim. (mm)	890x825x925	890x825x925	645x650x1454	645x650x1454	890x825x1460	890x825x1460
Capacity in GN containers (Container clearance mm)	12 x 2/1 - 24 x 1/1 (66)	12 x 2/1 - 24 x 1/1 (66)	20 x 1/1 (66)	20 x 1/1 (66)	20 x 2/1 - 40 x 1/1 (66)	20 x 2/1 - 40 x 1/1 (66)
FX...P Capacity in EN 60x40 cm cont. (Container clearance mm)			15 (85)	15 (85)		
Gas power kW	32		40		55	
Electrical Power kW	0,95	27,5	15	34,3	1,6	55,5
Electrical connection	230V 1N 50 Hz	400V 3N 50-60 Hz	230V 1N 50 Hz	400V 3N 50-60 Hz 230V 3 50-60 Hz	230V 1N 50 Hz	400V 3N 50-60 Hz
Portions for cooking process ** (n°)	335	335	280	280	560	560
Weight (kg)	275	260	360	340	472	449

Water intake pipe: 3/4" • Water drain (mm) 40 • H₂O pressure Bar 2

** Figure refers to ovens with GN capacity. - Special voltages and frequency on request.

Functions and main features

TOP MODEL - LEVEL 3

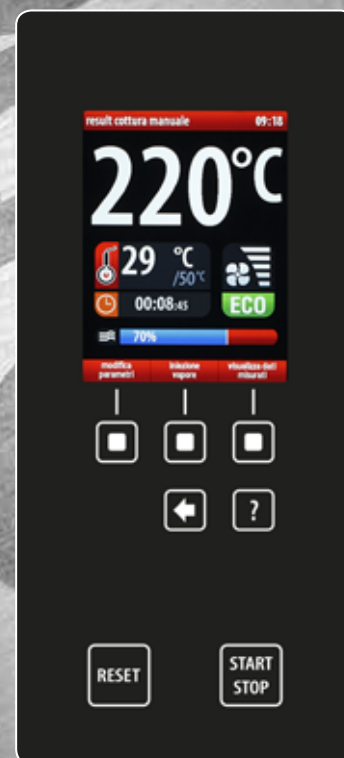
- Multi-Function Combi Oven with digital controls, EVC colour graphic display and interactive interface.
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- **DIFFERENT COOKING MODES WITH AUTOMATIC PROGRAMS COOKING LIBRARY C3, STORED AND PROGRAMMABLE COOKING PROCESSES LIBRARY CF3, CMP FUNCTIONS**, favourites and personalized from manual selection.
- It is possible to save personalized cooking programs in the cooking pre-loaded library or with function SaveCooking.
- Cooking assisted functions: Holding, Delta T, Reheating, Banqueting, Low Temperature, Pasteurization, Smoke, Vacuum, Drying.
- Pre-Setting for smoke with accessory SMOKERSTAR, for pasteurization with accessory FMP.
- **MULTICOOKING** function for cooking through multi-timer with 20 containers, **MULTIEASY** for a simultaneous use of compatible programs of cooking, **MULTICORE** for the simultaneous use of two core probes, **BE-1** to simultaneously manage FX and Blitz with Cook & Chill integrated automatic programs, **HELP ON LINE (UMB)** with the user manual on display.
- **ECO FUNCTION** for the consumption reduction in cooking and washing.
- **AUTOMATIC WASHING PROGRAMS** with triple-action sanitizing effect in the cooking chamber TAS, washing drain function ADC, long rinsing TMC and short rinsing SPLASH. Decalcification program.
- Control panel with interactive interface, active EVC display. Data selection control knob, backlit touchsensitive keys. **VIEWING FUNCTION OF RECIPES WITH PHOTOS AND VIDEOS THROUGH USB.**
- RDC steam generator with low management cost. Manual steam injection.
- Generating steam optimizer EVOS.
- Functions for the active control of: APM power, DCR humidity, AOC management of the cooking chamber with overpressure, automatic fan reverse AWC, 6 fan speeds MFC (with static function), PTM temperature state, PLUS extra power (gas models), steam generation dual level (DSG), control of the cooking time in seconds (SBS).
- Alarm reset keys. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. Automatic Cooling and Preheating.
- **MULTI-POINT TEMPERATURE CORE PROBE** with progressive density PDP.
- Download- Upload information (HACCP, cooking, ...) through **USB** Key.
- Pre-setting for remote control of power peaks.
- Start-up time selection.

PLUS MODEL - LEVEL 2

- Multi-Function Combi Oven with digital controls, LED display (7 segments).
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- Cooking modes: manual or programmable selection, 20 programs with 4 phases, standard 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Pre-Setting for smoke with accessory SMOKERSTAR.
- **ECO FUNCTION** for the consumption reduction in cooking and washing.
- **SEMI-AUTOMATIC WASHING PROGRAMS** with double-action sanitizing effect in the cooking chamber SC2.
- Data selection control knob, backlit touchsensitive keys.
- RDC steam generator with low management cost. Manual steam injection.
- Generating steam optimizer EVOS.
- Functions for the active control of: APM power (gas models), AOC management of the cooking chamber with overpressure, humidity control UR2, automatic fan reverse AWC, 3 fan speeds (with static function), PTM temperature state, PLUS extra power (gas models), steam generation dual level (DSG).
- Alarm reset keys. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. Automatic Cooling and Preheating.
- **SINGLE-POINT TEMPERATURE CORE PROBE.**
- Interface for HACCP data downloading on printer (optional).
- Pre-setting for remote control of power peaks.
- Start-up time selection.

LEV. 3 2

ECO function for consumption reduction in cooking	•	•
ECO function for consumption reduction in washing	•	•
PLUS extra power function (gas)	•	•
APM power control function (gas)	•	•
APM power control function (electric)	•	
Function MULTIEASY	•	
Function Multicooking	•	
Function Multicore	•	
BE-1 Function FX+BLITZ with automatic programs of Cook & Chill	•	
UMB Function - to look at User's manual	•	
Start-up time selection	•	•
TAS automatic washing with triple-action sanitizing effect	•	
SC2 automatic washing		•
ADC automatic washing drain	•	
TMC long rinsing and SPLASH short rinsing	•	
C3 automatic cooking	•	
CF3 cooking process library with 18 phases, programmable with name (150 stored programs)	•	
CMP page of personalized cooking	•	
What accessory to use ACA Function	•	
Viewing function of Recipes with Photos and Videos	•	
Display of set and current cooking values	•	•
Process cooking library in 4 phases (20 stored programs).		•
PDP multi-point temperature core probe with progressive density	•	
Single-point temperature cooking probe		•
Low temperature steam and Superheated steam	•	•
DCR direct humidity control while cooking + steam generation dual level (DSG)	•	
UR2 automatic humidity control while cooking + steam generation dual level (DSG)		•
AOC cooking environment active control system with overpressure	•	•
RDC+EVOS steam generation system	•	•
Reheating programs	•	•
Low Temperature, Delta T and Smoking Programs	•	•
Banqueting, Holding, Drying and Vacuum programs	•	
Saving function for personalised cooking	•	
MCF 6 fan-speeds with static function	•	
3 fan speeds with static function		•
AWC auto-reverse function for reversal of fan rotation direction	•	•
Data selection knob with push function for data confirmation	•	•
EVC Interactive graphic display	•	
Automatic preheating and cooling	•	•
Manual steam injection	•	•
Temperature setting in °C or °F	•	•
SBS Control of the cooking time in seconds	•	
Self-diagnosis with malfunction alarms	•	•
Temperature control for steam condenser and discharge	•	•
IPX5 water protection rating	•	•
Door with opening tempered double glazing	•	•
Door with intermediate position block	•	•
Halogen cooking chamber lighting	•	•
Cleansing products	•	
Removable container racks	•	•
Feet h=150 mm, height adjustable	•	•
Water connection pipes	•	•
Handbook with cooking advices	•	•
USB interface for data downloading to and from computers (HACCP, various cooking modes, ...)	•	
Printout interface for cooking data (HACCP)		•
Aesthetic plate with Angelo Po logo	•	○
CCM aesthetic plate with personalizable logo	○	○
FMSX Smoking kit	○	○
FMP Pasteurization kit	○	
KSFMS second vacuum cooking core probe	○	○
Doorstop reversal (on demand for 61/101 models only)	○	○
Connection for printing cooking data	○	○
Support for PDP probe with soft foods	○	○
Spray gun	○	○
Fat filter	○	○

**Level 3
TOP model**

**Level 2
Plus model**


• = Standard ○ = Optional

Angelo Po has been developing professional catering equipment for more than ninety years, coming up with solutions to take the grind out of kitchen work and create more efficiency. Cooking with profit, improved preservation and simplified preparation: these from the basis of the "Cooking System" guide lines devised by Angelo Po to provide quality, profitability and flexibility in all aspects of professional catering worldwide.

Angelo Po, with its company group and service network, is not only "The Ultimate Kitchen System" but, above all, "Global Service" is available for all the professionals who want to improve.



A Marmon/Berkshire Hathaway Company

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