



Multi Function Combi Oven

COMBISTAR FX //

THE PERFECT SOLUTION FOR ALL SCENARIOS

// TAKE AWAY

With Combistar FX culinary specialities are made 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 be able to cook new and traditional courses. Combine imagination with a new level of cooking performance. The quality and pleasure of the cooking process will be enhanced, resulting in less time and energy to achieve desired results.



// CATERING/BANQUETING

With Combistar FX combining great quality and quantity is less complicated and more profitable. You will always cook precise and productive menus no matter what system is being implemented. Delight every palate with quick service, great taste and fantastic presentation.



// COOKING CENTERS

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





// EASE

Use, personalization,
washing

// COOKING QUALITY

From every point
of view

// ECO ADVANTAGES

ECO-nomic and
ECO-logic

// RELIABILITY

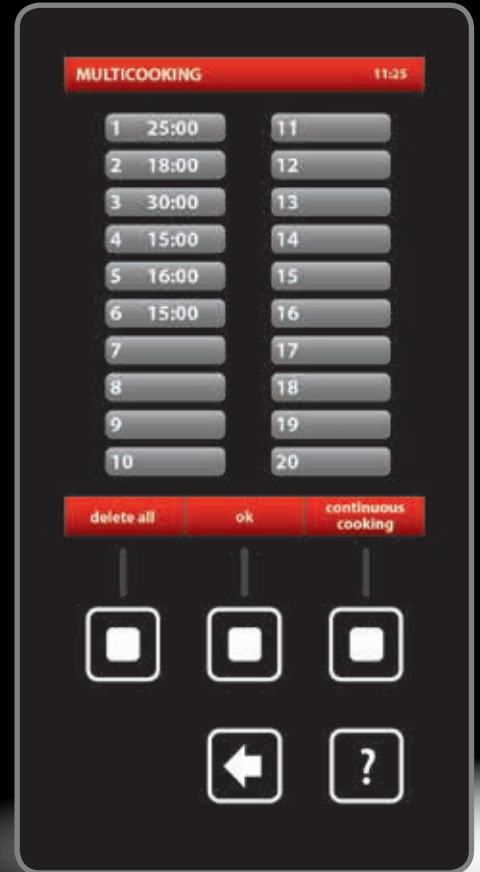
Durable and strong

// COOKING SYSTEM

Valuable partner

// SERVICE

Angelo Po America
is your food service
partner for
any kitchen
installation.



// MULTICOOKING

COMBISTAR FX multiplies by 20 the cooking control

Multicooking function of Combistar FX allows accuracy and flexibility of cooking without errors. It allows an **EASY AND STRESS-FREE 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 program.

Also, **WITH MULTICOOKING FUNCTION** you can use either the new core probe PDP or **TWO CORE PROBES**: PDP (standard) + KSFMS (optional), to ensure the desired cooking temperature result.

THE SMART MANAGEMENT OF SIMULTANEOUS COOKING PROCESSES AND TIMES.



Chicken cutlets
Milanese style

Meat escalopes
with mushrooms

Lobster au gratin

Fish fillet

Small puff
pastries

Ratatouille



// **MULTIEASY**

The Evolution of Cooking, performed simultaneously

The innovative Multieasy function allows the user **TO CARRY OUT SIMULTANEOUSLY COMPATIBLE OPTIONS**. This means: flexibility and speed in meal production, for higher performing and more profitable service, while utilizing FX to the utmost with full capacity cooking, for a quicker return on investment. The process is easy, just select a "cooking type" such as roasting, frying, regeneration, brazing, grilling or steaming, then Combistar FX suggests which cooking can be performed simultaneously such as: aubergine, zucchinis, peppers, ... (Cooking type Grilling). At this point, the operator only needs to select what cooking he wants to carry out simultaneously and then the **FX TAKES CARE OF THE REST**.

MULTI-EASY IS VERY EASY TO MODIFY AND ALLOWS YOU TO INSERT YOUR OWN COOKING PROCESS.



// UMB

USER MANUAL ON BOARD

100% of Help always within reach.

Within the oven display, you may access the user manual information on all FX functions, **TO LEARN HOW TO MAXIMIZE THE GREAT POTENTIAL USE OF THE COMBISTAR FX:** an easy to use support without limits.



ACA function: FX provides maximum support, through **DISPLAYED OPTIONS ON BEST USE OF ACCESSORIES REQUIRED TO PERFORM THE CHOSEN COOKING PROCESS** (for C3, CF3 and Special Menus).

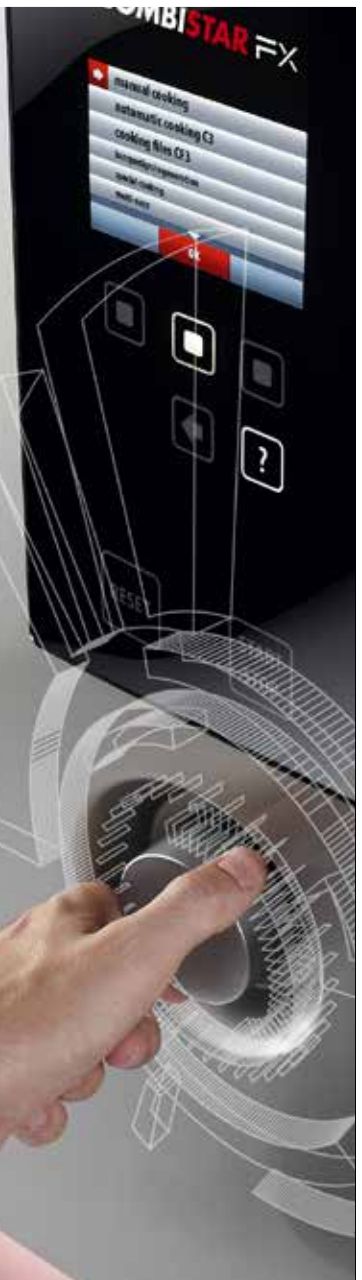


// EVC

EASY VISION AND CONTROL

Intuitive controls with cutting-edge technology.

Combistar FX makes the cooking processes easier through clear and simple to use images and explanations guiding the chosen process without errors. Unlimited visibility thanks to the **EVC** high-definition large control panel (more than 19,350 pixel/inch² and 260,000 colors), clearly visible from a distance with extreme visual angles (up to 70°). Interface with backlit touch-sensitive keys, start up sound warning and handle push selector.



// C3 - CF3

CUSTOM COMBI COOKING FUNCTION - COMBISTAR CLEVER COOKING

COMBISTAR FX can cook unattended

In addition to the manual cooking process, Combistar FX allows you to work with a wide range of stored cooking processes, modifiable with the **CF3** function. Combistar FX also suggests the new Combistar-Clever-Cooking function (**C3**) for totally automated cooking processes where you can simply choose the desired finishing touch for roasts, poultry, fish, low temperature cooking, delta T cooking, mixed grill, stewed meat, boiled meat, sauté, vegetables, bread, desserts, pasta, smoking and pasteurization in a jar or vessel. **WITH C3**, through it's easy menu with icons, you only have to select what kind of food you desire and the final result you wish to obtain, **COMBISTAR FX THINKS AND DOES THE REST**. Both the experienced professional and the novice chef can cook with Combistar FX; the experience professional will utilize Combistar FX to implement his/her personalized cooking programs through pleasure and experience, while the novice chef is guided by Combistar FX with the value of technology, without compromising quality, convenience and taste

WITH COMBISTAR FX THERE ARE NO LIMITS TO ITS FLEXIBLE USE AND IN DELIVERING OPERATOR PROFITS.



// COMBISTAR FX

Real recipes with photos,
all on display!

Among the **EASY-STAR** functions, Combistar FX provides operating support for professional restaurant manager's via detailed film clips and written illustrated recipes, with ingredients and photos of all courses. Combistar FX goes much further than the traditional cooking process, through the offering of a complete range of recipes (with the accessory KGRHFR) to be used with the oven and allowing it to memorize and customize new program recipes.

COMBISTAR FX MAKES EVERYTHING EASY, EVEN YOUR OWN PERSONALIZED RECIPES.

EASYSTAR

Film clips and recipes on oven display!



// COMBISTAR FX

Video's visible from the front control panel

Another unique advantage of the **EASY-STAR** features is the ability to watch videos directly from the control panel. This explains and guides the operator on the uses of the Combistar FX and the cooking processes.

COMBISTAR FX, LEARN WHILE COOKING.



// FAVORITES

All, quickly and within reach

Combistar FX can help you with routine work. It allows you to save the regularly used cooking programmes in a special menu named **"FAVORITES"**, so that you can remind yourself and access and use them quickly without errors or delay. You can repeat the routine cooking at anytime.



// USB

With Combistar FX the management of HACCP data, or the updating of the cooking processes and the functioning modes will be made easier thanks to the **USB** access.



COMBISTAR FX

The only one you can **personalize** from every point of view

Custom made - Supermarket

Personalizzato - Supermarket

Personnalisé - Supermarket

Personalizado - Supermarket

....

Custom made - Bistrot

Personalizzato - Bistrot

Personnalisé - Bistrot

Personalizado - Bistrot

....



// OVEN personalization



Combistar FX can also be aesthetically personalized with the **CCM** accessory. With it you can affix the name and logo of your company, making Combistar FX an absolutely unique machine. One you can proudly call your own.

// Personalized MENU



Combistar FX heightens the easiness of use thanks to the **CMP** function which gives **DIRECT ACCESS** to a control menu page personalized with only the "cooking made by the user", and the possibility to **SELECT IMMEDIATELY** the desired automatic washing. With CMP, all that you need to organize perfectly your work is directly at your disposal.



// New standard for automatic washing

TAS

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

ADC

• The original **ADC** function which automatically washes the drain, avoiding drain blockage due to excessive cooking fats.

TMC

• The useful automatic **TMC** function washes the oven in about twelve minutes without chemical products, through the use of steam and a long rinse, to eliminate odors or light traces.

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

eco washing:
up to 9 kWh
savings



// **eco** 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 the operator 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 models). In this application, the user decides which and how much chemical product to use and then the oven takes care of the rest, allowing the detergent to act, followed by a rinsing cycle and then sterilizing itself.

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



COMBISTAR FMP // COOKING QUALITY



// FMP

The CombiPasteurizer

An exclusive accessory (Patent Pending) allows the best quality and safety of the **PASTEURIZATION IN A JAR** process, through managing of the desired thermal cycle via the direct use of the PDP core probe.

With Combistar and FMP, you can easily **HOME** pasteurize your products into jars and you can sell, show in buffets or use in your recipes. The Jars contain your choice of best raw materials and seasonings in a closed environment to achieve the optimum quality and flavor. Finally 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 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 source: your imagination.



**PATENT
PENDING**



// MULTICORE PROBE

COMBISTAR FX

doubles the cooking accuracy

Combistar FX can give you **DOUBLE QUALITY AND ACCURACY OF COOKING WITH A CORE PROBE**, ensuring the certainty of your desired result, thanks to the ability to simultaneously use two cooking core probes (the second core probe KSFMS is an optional 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 or large size food products.



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



// CHICKEN AND COMBISTAR **FX**

Irreplaceable intensive cooking of poultry.

The Combistar combi oven for the cooking of poultry reduces the weight loss (from 40-45% of the traditional oven to 25-30%) and the cooking time (by 25-30 minutes). This greatly improves profits, the cost of labor, the energy consumption, the succulence and final weight of the roasted poultry.

Thanks to its **AUTOMATIC MANAGEMENT OF THE COOKING CLIMATE**, by the Combistar AOC and DCR systems, the quality of the product automatically and easily improves.

POWER AND CONTROL

// **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 "enhanced" in the gas models.

// **DSG**

DUAL STEAM GENERATION

The required steam is generated in every cycle to optimize time and energy consumption.

// **SBS**

SECOND BY SECOND

Cooking time and manual steam injection can now be set in seconds at the chef's discretion. Thus achieving the desired cooking results.



RESTAURANT
CUISINE



INSTITUTIONAL
CATERING

COMBISTAR FX //

Cooking Quality

QUALITY COOKING AT ITS BEST
THE MANAGEMENT AND THE COOKING CONTROL
ARE ALWAYS OF PRIME IMPORTANCE



// AOC

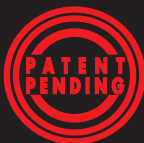
AIRFLOW AND OVERPRESSURE CONTROL

A perfect and uniform cooking process 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

MULTISPEED FAN-WHEEL CONTROL

Thanks to the MFC (6 fan speeds controls in the top model - level 3 model or 3 fan speeds in the plus model - level 2 model) you can realize perfectly prepared recipes with the right cooking speed, from the static to the extreme-power control level.



// RDC + EVOS

ROTATIONAL DROP CRUSHER +
EVOLUTED STEAMING-SYSTEM

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

PROGRESSIVE TEMPERATURE PROBE

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 model); you can cook perfectly every size or weight of product.

// AWC

AUTOREVERSE WHEEL CONTROL

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 counter-clockwise.

// DCR

DIRECT CAPACITANCE READING

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



PASTRY



BAKING

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



COMBISTAR FX // ECO ADVANTAGES

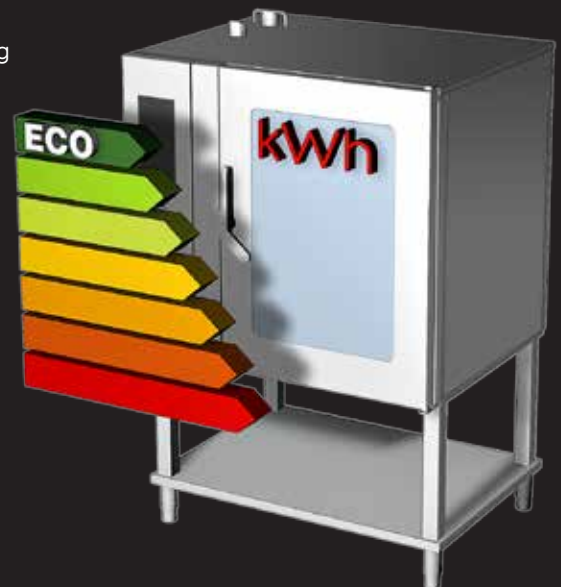


Combistar FX is not a common oven, but a "cooking system" designed for a professional environment and chefs who want to minimize costs that other ovens or systems have, from the beginning of the process.

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 Food Service industry.





// COMBISTAR FX

is actively ECO - saving

AOC

RDC

APM

PTM

Combistar FX has the right characteristics to **IMPROVE THE CUSTOMERS OPERATION**, because it has several **MAXIMUM ENERGY-SAVING SOLUTIONS**. 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. 14 inch rock wool) of the cooking chamber, the double glass (of 0,24+0,24 inch), 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% less time expended into the kitchen,
60% less energy, compared to traditional cooking.

Furthermore, it reduces energy consumption and energy costs. Combistar FX has been optimized to **REDUCE WEIGHT LOSS**, which realizes profitable cooking automatically (weight loss at about 10%).
LOW TEMPERATURE COOKING AND DELTA T COOKING improve food tenderness, flavour and overall quality.

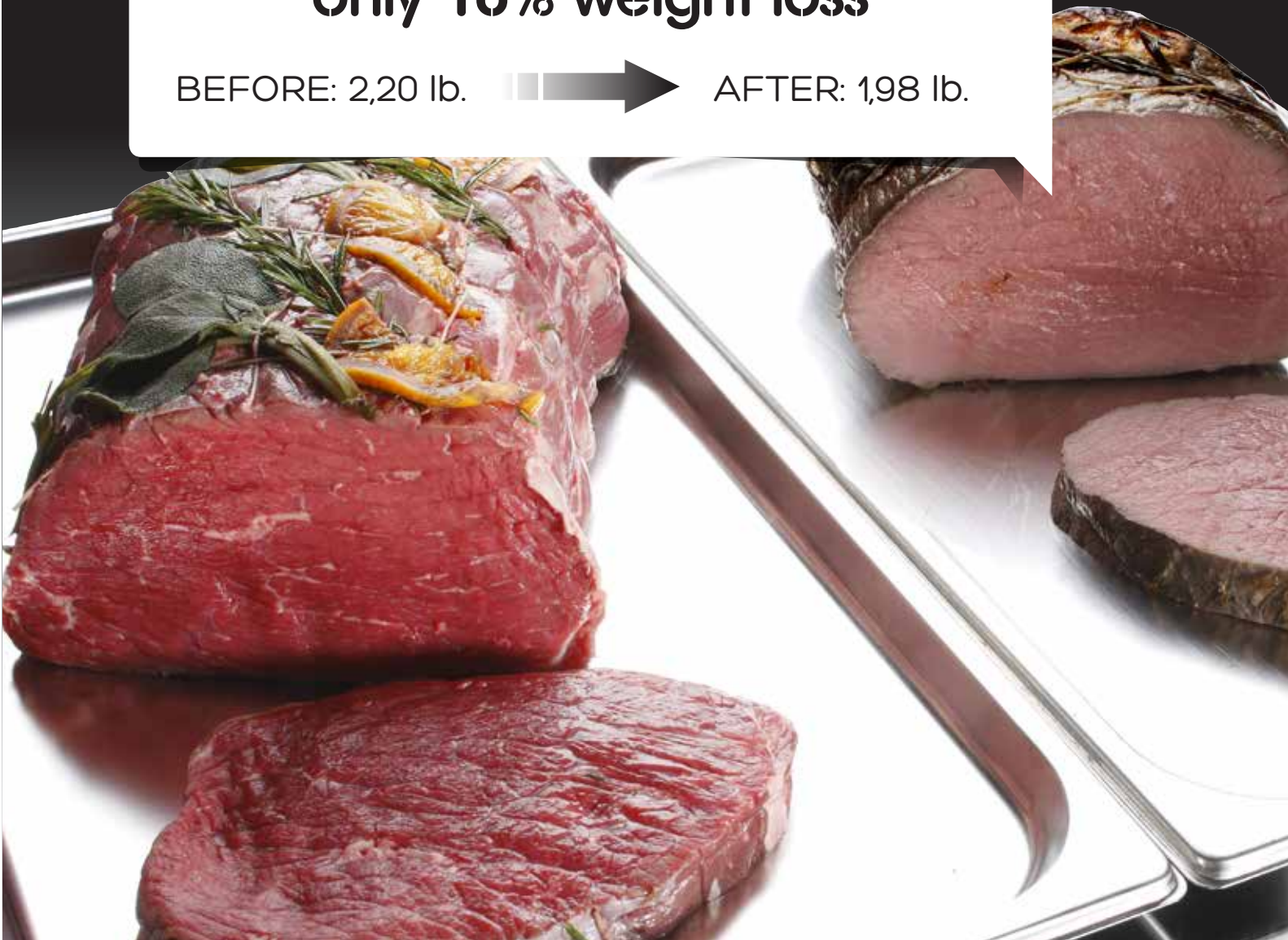
WITH COMBISTAR FX THE GASTRONOMIC QUALITY AND PROFITABILITY GO HAND IN HAND.

only 10% weight loss

BEFORE: 2,20 lb.



AFTER: 1,98 lb.



// COMBISTAR FX

Multifunctional and Convenient

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



DESSERTS



FRYING



STEAMING



GRATIN



ROASTING



SMOKING



// Compact, ergonomic, durable, robust



Combistar FX is reliable and designed and built with quality craftsmanship for long-life and ease of use.

- Extremely compact dimensions = **EASY LOCATED** in convenient spaces.
- EVC command display and **DOOR KNOB WITH ERGONOMIC DESIGN EHO (PATENT PENDING)**, 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 3/64 inch or 12 mm) in the cooking chamber = **RELIABLE AND STRONG.**
- Built-in fan exhaust = **SAFETY** without hassle of assembly.
- Core probe protected inside the door = reliable instrument.
- 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



COMBISTAR FX // RELIABILITY

// Safe, functional, reliable

WTA

- Fixed or pull-out spray gun (optional) = **EASY CLEANING OF THE OVEN AND COOKER.**
- Roll-in rack with container spacing intervals ranging from 2-1/16" to 2-53/64" (6.6 to 7.2 cm) and **WTA** (Patent Pending) 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**

MCF

- Reduced steam clouds when opening the door by a slowing down fan guided by the **MCF** system = **WORK SAFELY.**





// Effective solutions for every need

Combistar FX is a flexible “cooking system” which satisfies many needs, such as speed, ease of use and ability to build profits. Thanks to its **ACCESSORIES AND FUNCTIONS**, the end result is superior gastronomic performance and quality.

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



// COMBISTAR FX

is also extremely ADAPTABLE
and FLEXIBLE

Combistar FX has the right dimensions and characteristics to produce **GREAT QUANTITIES WITHOUT COMPROMISING** quality or cooking speed. Regenerating and cooking every kind of food is always easy and profitable, because it is a **"COOKING SYSTEM" DESIGNED TO IMPROVE THE PROFESSIONAL TASK WHETHER IT IS A BANQUET OR COOKING OF MEALS ON A DAILY BASIS.**

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





// The right choice for every need

A large family consisting of 24 models. Electric and Gas versions. Two different product levels. Productivity ranges from 30 to 550 meals.

CONSTRUCTIONAL FEATURES: Construction in stainless steel · AISI 304 stainless steel polished cooking chamber, with AISI 316L (3/64 inch or 1,2 mm thk) 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 7/32 inch (5 mm) of tempered glass · Removable container racks · 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 15/64 inch (6 mm) with open-cavity and external low emissive glazing, internal removable glazing - rock wool · Ceramic fibre thermal insulation (1-3/8" or 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 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 ·

MODEL	FX61G 2/3	FX61E 2/3	FX101G 2/3	FX101E 2/3	FX82G 2/3	FX82E 2/3
Gas power BTU	50,000 (14,7kW) Nat and LPG	-	71,000 (20,8kW) Nat and LPG	-	92,500 (27,1kW) Nat and LPG	-
Electrical Power kW	0,576	9,4 or 10,4	0,828	17,8 or 17,9	0,9	20,7
Voltage	120V	208V or 240V	120V	208V or 240V or 480V	120V	208V or 240V or 480V
Electrical connection*	Phase 1ph N	3ph	Phase 1ph N	3ph	Phase 1ph N	3ph
Amperes	4,8A	26,1A or 25A	6,9A	49,3A or 43,1A or 21,6A	7,8A	57,5A or 49,9A or 24,9A
Cycle/Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz
Net Weight	308 lb	253 lb	374 lb	341 lb	535 lb	502 lb
Max Exterior Dimensions WxDxH	36-7/32" x 35-15/32" x 30-29/32"		36-7/32" x 35-15/32" x 40-35/64"		46-3/8" x 42-29/32" x 36-13/16"	
Min Exterior Dimensions WxDxH	36-7/32" x 30-9/16" x 24-13/16" + 4" feet		36-7/32" x 30-9/16" x 34-1/2" + 4" feet		46-3/8" x 38" x 30-45/64" + 4" feet	
Interior Dimensions WxDxH	25-25/64" x 25-19/32" x 20-5/64"		25-25/64" x 25-19/32" x 29-23/32"		35-3/64" x 32-31/64" x 26-3/16"	
Pan Capacity	Pan Size: six (6) 20"x12"x2-1/2" 1/1 GN: six (6) 530x325x65mm Half Size Sheet Pan: six (6) 18"x13"x1" on wire shelves only (additional wire shelves required for maximum capacity)		Pan Size: ten (10) 20"x12"x2-1/2" 1/1 GN: ten (10) 530x325x65mm Half Size Sheet Pan: ten (10) 18"x13"x1" on wire shelves only (additional wire shelves required for maximum capacity)		Pan Size: sixteen (16) 20"x12"x2-1/2" 1/1 GN: sixteen (16) 530x325x65mm Full Size Sheet Pan: eight (8) 18"x26"x1" on wire shelves only (additional wire shelves required for maximum capacity)	
Pan Module Distance	2-47/64"		2-19/32"		2/1 GN: eight (8) 650x530x65mm 2-47/64"	
Product Capacity	64 Quarts - 77 lb Max		107 Quarts - 127 lb Max		169 Quarts - 205 lb Max	
Water	Inlet: 3/4" - Line Pressure: 30 to 60 psi (2 to 4 bar) • Outlet: 1-37/64" (40mm) Drain with Air Gap					

* The electrical supply must be specified on order.



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: Thermic 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 64-9/16" (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 roll-in rack, roll-in rack trolley for model 201 and 202 • Height adjustable feet • Water service pipes • Handbook with cooking advice • Detergents*
* level 3 only.

It is highly recommended that a quality external water filtration system as well as specified cleaning chemicals be used and incorporated into all Angelo Po America combi oven installations, to prevent scale build up and to extend the life of the equipment.

MODEL	FX122G 2/3	FX122E 2/3	FX201G 2/3	FX201E 2/3	FX202G 2/3	FX202E 2/3	
Gas power BTU	115,000 (33,7kW) Nat and LPG	-	145,000 (42,5kW) Nat Gas 13,5000 (39,6kW) LPG	-	190,000 (55,7 kW) Nat and LPG	-	
Electrical Power kW	0,96	26	1295	35,6 or 35,8	2,64	52	
Electrical connection*	Voltage	120V	208V or 240V or 480V	120V	208V or 240V or 480V	120V	480V
	Phase	1ph N	3ph	1ph N	3ph	1ph N	3ph
	Amperes	11,5A	72,3A or 62,6A or 31,3A	15,1A	98,7A or 86,2A or 43,1A	22A	62,6A
	Cycle/Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz
Net Weight	606 lb	573 lb	749 lb	705 lb	996 lb	945 lb	
Max Exterior Dimensions WxDxH	46-3/8" x 42-29/32" x 47-3/64"		36-37/64" x 36-1/16" x 73-1/32"		46-39/64" x 43-15/64" x 72-39/64"		
Min Exterior Dimensions WxDxH	46-3/8" x 38" x 40-29/32" + 4" feet		36-37/65" x 31-1/4" x 62-1/16" + 8-21/32" feet		46-39/64" x 38-11/32" x 62-1/16" + 8-21/32" feet		
Interior Dimensions WxDxH	35-3/64" x 32-31/64" x 36-13/32"		25-25/64" x 25-19/32" x 57-1/4"		35-3/64" x 32-31/64" x 57-31/64"		
Pan Capacity	Pan Size: twenty-four (24) 20"x12"x2-1/2" 1/1 GN: twenty-four (24) 530x325x65mm		Pan Size: twenty (20) 20"x12"x2-1/2" 1/1 GN: twenty (20) 530x325x65mm		Pan Size: forty (40) 20"x12"x2-1/2" 1/1 GN: forty (40) 530x325x65mm		
	Full Size Sheet Pan: twelve (12) 18"x26"x1" on wire shelves only (additional wire shelves required for maximum capacity)		Half Size Sheet Pan: twenty (20) 18"x13"x1" on wire shelves only (additional wire shelves required for maximum capacity)		Full Size Sheet Pan: twenty (20) 18"x26"x1" on wire shelves only (additional wire shelves required for maximum capacity)		
	2/1 GN: twelve (12) 650x530x65mm				2/1 GN: twenty (20) 650x530x65mm		
Pan Module Distance	2-19/32"		2-19/32"		2-19/32"		
Product Capacity	253 Quarts - 308 lb Max		213 Quarts - 253 lb Max		426 Quarts - 507 lb Max		
Water	Inlet: 3/4" - Line Pressure: 30 to 60 psi (2 to 4 bar) • Outlet: 1-37/64" (40mm) Drain with Air Gap						

* The electrical supply must be specified on order.

// COMBISTAR FX

Functions and main features

TOP MODEL - LEVEL 3

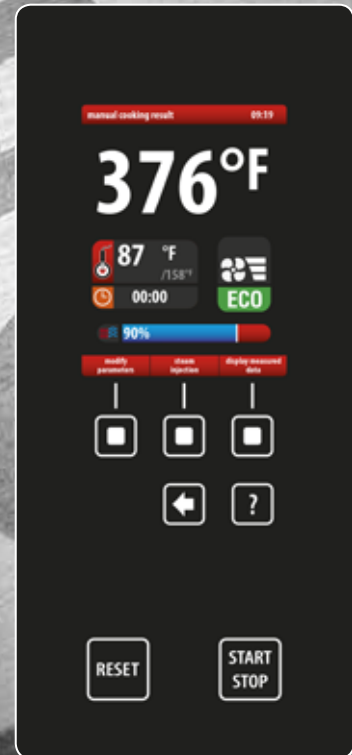
- Multi-Function Combi Oven with digital controls, EVC colour graphic display and interactive interface.
- Convection from 50°F to 572°F (10°C to 300°C) and humidity % from 0 to 100 / Combination cooking from 86°F to 482°F (30°C to 250°C) and steam % from 10 to 90 / Steam from 86°F to 257°F (30°C to 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.
- **MULTI-COOKING** 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, **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 position), PTM temperature state, PLUS extra power (gas models).
- 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 50°F to 572°F (10°C to 300°C) and humidity % from 0 to 100 / Combination cooking from 86°F to 482°F (30°C to 250°C) and steam % from 10 to 90 / Steam from 86°F to 257°F (30°C to 125°C).
- Cooking modes: manual or programmable selection, 100 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 (1 intermittent), PTM temperature state, PLUS extra power (gas models).
- 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.

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	•
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	• •
100 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	•
UR2 automatic humidity control while cooking	•
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	•
Three fan speeds, 1 full 1 half and 1 half-semi-static	•
AWC auto-reverse function for reversal of fan rotation direction	• •
Digital controls	• •
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	• •
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= 5-29/32" (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



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Angelo Po America with its network gives a global service for all the USA professional kitchens, always supporting the operators who have chosen the Combistar FX, by a worldwide network of authorized technical centres, for a prompt and efficient service.



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