COMBI*STAR* FX

GBS

COMBI**STAR** FX //

Design by **MASSIMOMUSSAPI**®

FX**202**...

FX**201**...

FX**122**...

// The right choice for every need

A large family consisting of thirtytwo models. Electric and Gas versions, each with two distinct controller options (level 3 and level 2). 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 23.62x15.75", with AISI 316L (0.05") top and bottom and rounded edges without joints · Gas exchanger 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 0.2" of tempered glass · Removable container racks · Deflector panel between cooking chamber and exchanger/fan opening on hinges for service and cleaning · Door with intermediate stop positions at 90° and 130° and with double tempered glazing (0.24") with open-cavity and external low emissive glazing, internal removable glazing - rock wool · Ceramic fibre thermal insulation (1.38") 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

MODEL	FX61G 2/3	FX61E 2/3	FX101G 2/3	FX101E 2/3	FX82G 2/3	FX82E 2/3
Outside dimensions (in.)	36.22x35.47x30.90	36.22x35.47x30.90	36.22x35.47x40.55	36.22x35.47x40.55	46.38x42.91x36.81	46.38x42.91x36.81
Cooking Chamber Dimensions (in.)	25.39x25.59x20.08	25.39x25.59x20.08	25.39x25.59x29.72	25.39x25.59x29.72	35.04x32.48x26.18	35.04x32.48x26.18
Capacity in GN containers	6 x 1/1	6 x 1/1	10 x 1/1	10 x 1/1	8 x 2/1 - 16 x 1/1	8 x 2/1 - 16 x 1/1
Gas BTUs	50000 Btu/h		71000 Btu/h		92500 Btu/h	
Electrical Power kW	0.8	9.4	0.8	17.75	0.8	20
Electrical Connection	120V 1 ph 60 Hz	208V 3 ph 60 Hz	120V 1 ph 60 Hz	208V 3 ph 60 Hz	120V 1 ph 60 Hz	208V 3 ph 60 Hz
Module Distance GN (in.)	2.77	2.77	2.60	2.60	2.77	2.77
Portions for cooking process	85	85	140	140	223	223
Weight (lbs.)	308.65	253.53	374.79	341.72	535.72	502.65
Water intake pipe: 3/4" · Water drain 1.57" · H$_2$O pressure Bar 2						

Special voltages and frequency on request.

FX82... FX101... FX61...

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: 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 62.99" 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.

MODEL	FX122G 2/3	FX122E 2/3	FX201G 2/3	FX201E 2/3	FX202G 2/3
Outside dimensions (in.)	46.38x42.91x47.05	46.38x42.91x47.05	36.57x36.06x73.03	36.57x36.06x73.03	46.57x43.23x73.03
Cooking Chamber Dimensions (in.)	35.04x32.48x36.42	35.04x32.48x36.42	25.39x25.59x57.24	25.39x25.59x57.24	35.04x32.48x57.48
Capacity in GN containers	12 x 2/1 - 24 x 1/1	12 x 2/1 - 24 x 1/1	20 x 1/1	20 x 1/1	20 x 2/1 - 40 x 1/1
Gas BTUs	115,000 Btu/h		145,000 Btu/h		190,000 Btu/h
Electrical Power kW	0.96	26	1.5	35.5	2.7
Electrical Connection	120V 1 ph 60Hz	208V 3 ph 60Hz	120V 1 ph 60Hz	208V 3 ph 60Hz	120V 1 ph 60Hz
Module Distance GN (in.)	2.60	2.60	2.60	2.60	2.60
Portions for cooking process	335	335	280	280	560
Weight (lbs.)	606.27	573.20	793.66	749.57	1,040.58
Water intake pipe: 3/4" · Water drain 1.57" · H_2O pressure Bar 2					

Special voltages and frequency on request.

COMBISTAR FX //

THE PERFECT SOLUTION FOR ALL SCENARIOS

// QSR

Making a wide variety of meals is easier and more efficient. You can now cook anything you desire automatically, managing a complete menu without any problems, hassle or inefficiencies.

// RESTAURANTS

Producing a complete menu is easier and more cost-effective. Thanks to cutting edge technology, operators are able to effectively cook new and traditional courses, fusing imagination with a new level of cooking performance. Not only is the product quality and customer satisfaction enhanced, but time and energy is conserved without sacrificing spectacular results.

// CATERING/BANQUETING

With the Combistar FX, creating and managing great quality and quantity of products is less complicated and therefore more profitable. The Combistar FX ensures precise and dynamic cooking regardless of which program is selected for execution.

// COOKING CENTRES (COMMISSARIES)

Producing a variety of courses or specialty meals is easy and safe. Thanks to the innovative cooking interface, users are able to prepare meals manually or by program with efficiency and reliability. The Combistar FX not only reduces costs and cooking time, but does so without compromising product quality and taste.

// EASE
Control, cooking, cleaning

// COOKING QUALITY
Superior multi-dimensional meal prep

// ECO ADVANTAGES
ECOnomical and ECOlogical

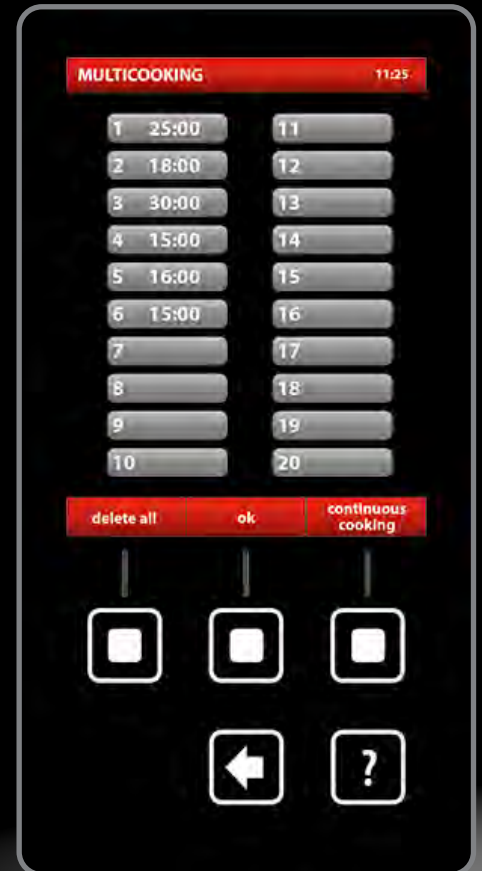## // RELIABILITY
Powerful, durable, professional

// COOKING SYSTEM
Innovative and cutting-edge cooking interface

// SERVICE
Unrivalled customer service for all your kitchen needs - Angelo Po is your partner for any installation or kitchen

25'

18'

30'

15'

16'

15'

MULTICOOKING			11:25
1	25:00	11	
2	18:00	12	
3	30:00	13	
4	15:00	14	
5	16:00	15	
6	15:00	16	
7		17	
8		18	
9		19	
10		20	

delete all	ok	continuous cooking

COMBI**STAR** FX // EASE

// **MULTICOOKING**

The programmable MultiCooking function on the Combistar FX allows accurate and flexible cooking without the possibility of errors. The unique programming assists with the simultaneous management of up to 20 different cooking times (e.g. one time for each tray or level) to ensure the operators take advantage of the dynamic cooking system and oven chamber size.

Also, with the Multicooking Fuction operators can use either the new core probe PDP or two core probes : PDP (standard) + KSFMS (optional), to reach the target cooking temperature.

EASY

MULTIEASY 11:25

210°C

0%

CHICKEN CUTLETS
VEAL ESCALOPES
LONGOUSTINE
FISH
SMALL PUFF PASTRIES
RATATOUILLE

modify multi   delete

Chicken Cutlets

Veal Escalopes with mushrooms

Langoustine

Fish

Small puff pastries

Ratatouille

// MULTIEASY

Simultaneously prepare a variety of meals in one simple step.

The innovative Multieasy function allows the user to prepare a multitude of meals simultaneously using similar settings on compatible products.

The Combistar FX Multieasy programming allows for flexibility and speed in meal productions which translates to more efficient cooking services and a shorter ROI.

The interactive cooking interface requires the user to select a "cooking type" such as roasting, frying, regeneration, brazing, grilling, steaming, on the plate or baking and pastry, THEN the Combistar FX suggests which products and meals can be prepared and cooked simultaneously!

The operator only needs to select what cooking profile to carry out and then the FX takes care of the rest!

MULTI-EASY IS SIMPLE TO USE, AND IT'S EASY TO MODIFY AND INSERT YOUR OWN COOKING PROFILES.

// UMB

Comprehensive on-site assistance is just one touch away.

Unique to the Combistar FX interactive cooking interface, on-site assistance has never been so simple. In one touch, users can learn about the Combistar FX's numerous cooking functions and receive assistance on every aspect of Angelo Po's most innovative cooking product.

ACA Function: the Combistar FX provides the operator with maximum support by using its interactive cooking interface to recommend specific accessories to optimize the chosen cooking program (for C3, CF3 and Special Menus).

// EVC

Intuitive controls combined with cutting-edge technology.

The Combistar FX is able to assist the operator in a clear and concise manner thanks to the unique user interface which employs images and detailed explanations to guide the cooking process.

One key feature of the FX cooking interface is the EVC high-definition large control panel (more than 3,000 pixels/cm2 and 260,000 colors) which is clearly visible to the operator at distance and at extreme visual angles (up to 70 degrees). The FX interface is built with backlit touch-sensitive keys, sound warnings and handle push selector which assist the operator throughout the cooking process.
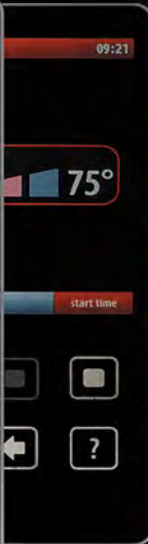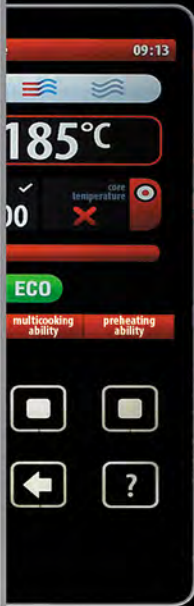
// C3 - CF3

The COMBISTAR FX can cook unattended

In addition to the manual cooking options, the Combistar FX also allows the user to work with a wide range of stored cooking processes which are modifiable with the CF3 functions.

The unique Combistar FX cooking interface also contains the new "Combistar-Clever-Cooking" (C3) Function for a totally automatic cooking process where the user can simply choose the desired finishing touch for: roasts, poultry, fish, stewed meat, boiled meat, vegetables, bread, desserts, pasta, and other products. With the innovative C3 function, the user only needs to select the variety of food and the desired final result and the Combistar FX thinks and does the rest efficiently and effectively.

Both the experienced culinary professional and the novice chef can cook with the Combistar FX

//COMBISTAR FX

Photo assisted meal preparation right at your fingertips

Among the **EASY-STAR** functions, the Combistar FX provides exceptional support to professional restaurant managers through the ability to show detailed descriptions and visuals of numerous menu offerings.

The Combistar FX goes much further than the traditional cooking process, offering a complete range of recipes (with the accessory KGRHFR) to use with the oven and allowing it to memorize and customize new ones.

THE COMBISTAR FX MAKES EVERYTHING EASY, EVEN YOUR RECIPES.

//EASYSTAR
Film clips and recipes on oven display!

show film

17:22

..\ Film 1
..\ Film 2
..\ Film 3
..\ Film 4
..\ Film 5
..\ Film 6
..\ Film 7

PLAY

REC REW PLAY PAUSE STOP FFW

//COMBISTAR FX

Watch instructional how-to videos on the interactive cooking interface

Another unique advantage of the **EASY-STAR** features is the ability to watch videos directly from the interactive cooking interface.

This explains to the operator the uses of the Combistar FX as well as cooking processes and menu preparation.

COMBISTAR FX, LEARN WHILE COOKING.

// FAVORITES

Prepare your signature favorite meals at the touch of a finger

The Combistar FX assists kitchens in streamlining routine work by allowing the user to save regularly used cooking programmes in a special menu titled "Favorites." This program allows the user to access frequently used recipes / programs quickly so that routine cooking can be executed in an error free and efficient manner.

COMBISTAR FX
Combines
new technology
with operator utility

// USB

With the Combistar FX, management of HACCP data, along with updating cooking processes and functioning modes is easier and more efficient thanks to direct USB access.

// Personalized MENU

CMP

The Combistar FX grants the operator direct access to a personalized control menu thanks to the CMP function, which displays customized cooking profiles uploaded by the user. The CMP function allows the user to easily organize and select the desired custom uploaded cooking profiles and automatic cleaning process at the touch of a button.

// The New Standard for Automatic Cleaning

TAS
- Unique to the Combistar FX, the triple-action sanitizing (**TAS**) cleaning system combines high performance washing and low management cost in one totally automatic comprehensive cleaning system where the operator is not required to handle the chemical cleaning agents.

ADC
- The Combistar FX also provides the user with the original **ADC** function that automatically cleans the drain, avoiding blockage due to cooking fats.

TMC
- Additionally, the Combistar FX includes the automatic **TMC** function which cleans the oven in 12 minutes without chemical products by using steam and a long rinse to eliminate smells or trace odors.

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

ECO cleaning: up to 9 kWh savings

// ECO⁴ cleaning that improves on efficiency

ECO

WDC

SPLASH

SC2

- The Combistar FX is equipped with the **ECO** cleaning function that provides energy saving settings that are already present in cooking processes.

- The Combistar FX alerts the user when the oven has to be "de-scaled" and presents an easy solution by touching the "**WDC**" function

- The Combistar FX is equipped with a new **SPLASH** function that briefly rinses the oven without using the external spay gun.

- The Double-Action Sanitization (**SC2**) cleaning system changes to user input by adjusting the cleaning process to the amount of chemical product used by the operator.

COMBISTAR FX IS UNIQUE BECAUSE IT HAS ECO MODES IN BOTH COOKING AND CLEANING

COMBISTAR FX // COOKING QUALITY

2 // MULTICORE

The **COMBISTAR** FX has the tools to assist operators with more accurate cooking.

The Combistar FX provides users with two cooking core probes (the second core probe KSFMS is an accessory) to ensure superior cooking quality and accuracy simultaneously.

PDP

The standard core probe features the five point multi-sensor technology, with the innovative progressive density geometry **PDP** which guarantees that users always have a precise control of the core temperature of their products.

soft

With the innovative accessory KPCM (core suspender) operators can use the precision of the **PDP** core probe while cooking liquid or soft food

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 smoke both in hot and cold with meat, vegetables, cheese, desserts, oil, salt, while serving unprecedented quality products.

This innovation allows users to create unique and original recipes at a low cost to differentiate themselves from the competition.

WITH THE COMBISTAR FX AND SMOKERSTAR YOU WILL BE ABLE TO PRODUCE A DISTINCTIVE FLAVOR PROFILE USING A UNIQUE AND INNOVATIVE SMOKING SYSTEM.

POWER IN THE KITCHEN

// APM (AUTOMATIC POWER MANAGEMENT)

The Combistar's **Automatic Power Management** tool ensures that products receive appropriate quantity and measurement of heat on a consistent basis through the cooking process (only available in gas models).

// PLUS

New to the Combistar FX is the **PLUS** function which allows users to set extra power conditions during the cooking process and is only available in gas models.

RESTAURANT CUISINE

HIGH VOLUME CATERING

COMBI*STAR* FX //

Cooking Quality

Angelo Po strives to provide our customers with superior cooking products with an emphasis on the operators culinary needs

// AOC

Allows operation with "overpressure cooking environment"

PATENT PENDING

// MFC

Thanks to the **MFC** patented control of the 6 fan speeds you can control every kind of recipe with the right cooking speed, from static to high.

PATENTED

// 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**.

PATENT PENDING

// 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

Automatic control of the motor's rotation constantly assuring consistency of cook and coloring.

// DCR

Controls and measures humidity in all cooking modes, ensuring proper product consistency (Level 3 Only).

PATENTED

PASTRY

BAKING

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

// ECO

Combistar FX is the only oven to have the active **ECO** function, designed to consistently conserve and optimize energy outputs in both cooking and cleaning processes, preserving the environment inside and outside the kitchen.

Combistar FX is always **ECO**-nomical and **ECO**-logical.

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

// COMBISTAR FX

is actively ECO-saving

The Combistar FX strives to assist the operators bottom line through maximum energy saving capabilities such as; creating a steam and mixed overpressure cooking environment (**AOC**), efficient and reliable steam generation with low management cost (**RDC**), varying power saving based on FX capacity and cooking output (**APM**), the internal convective aerodynamics shape (**c23**), the thermal insulation of the cooking chamber, as well as the door gasket with double thermal shear and the closing system without the LCS roll-in-rack.

COMBISTAR FX IS EQUIPPED WITH TECHNOLOGY THAT IS ENGINEERED FOR ECONOMIC MANAGEMENT AND ENERGY SAVING.

AOC
RDC
APM
PTM

// **COMBISTAR** FX allows operators to maximize profit by minimizing product loss

The Combistar FX adapts easily to a variety of cooking needs while ensuring that operators save:

20% of the time spent in the kitchen
60% of energy compared to traditional cooking

The Combistar FX reduces energy consumption as well as energy costs while optimizing product yields by reducing product weight loss through low temperature and Delta T cooking methods.
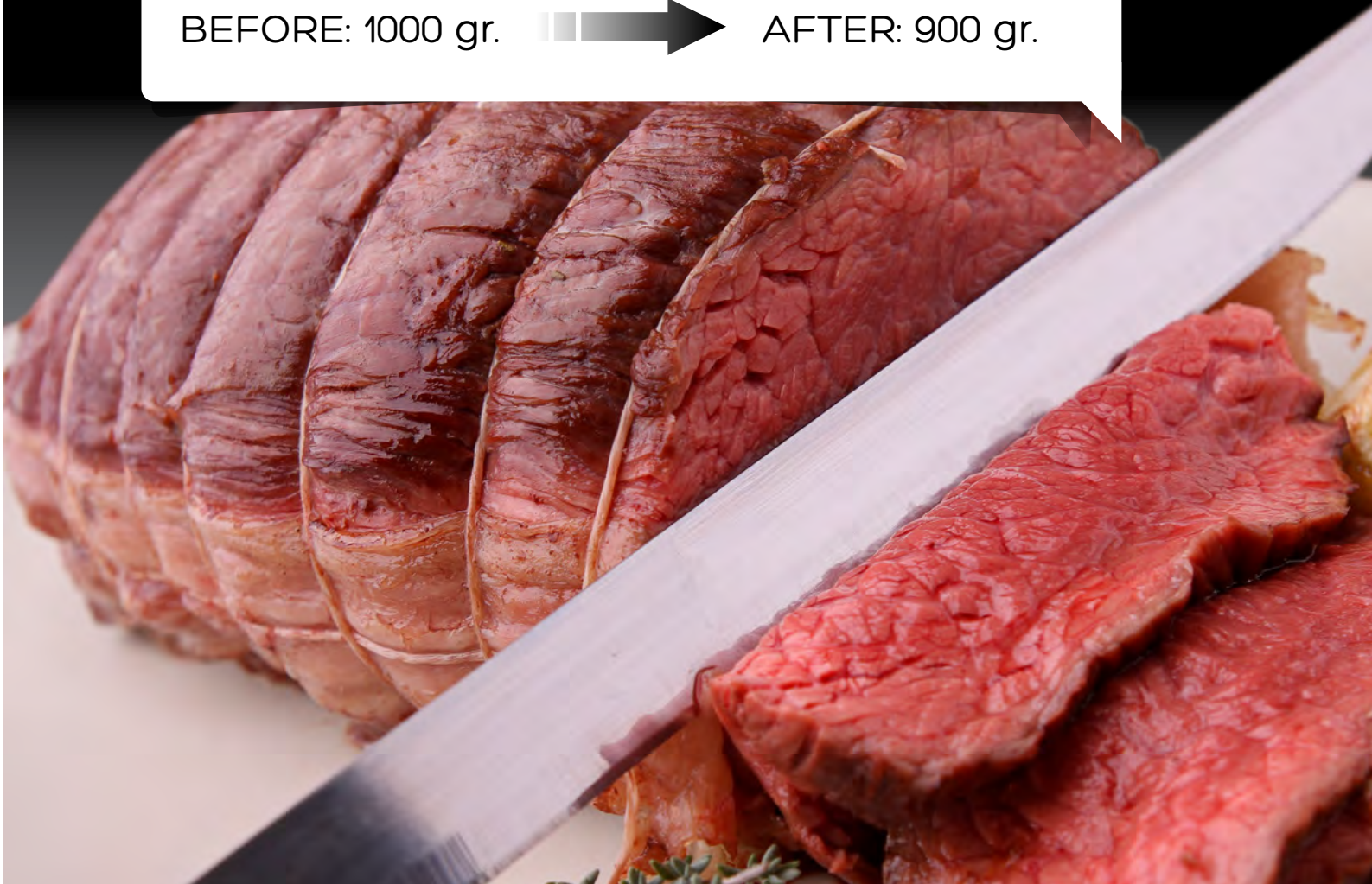
WITH THE COMBISTAR FX, QUALITY AND PROFITABILITY GO HAND IN HAND

only 10% weight loss

BEFORE: 1000 gr. ➡ AFTER: 900 gr.

// COMBISTAR FX

Multifunctional and convenient

With the Combistar FX you can perform a multitude of cooking functions: from regeneration to mixed grilling, from preparing smoked roast to cooking steamed vegetables, in large or small quantities, without waste of space, labor, raw materials or energy!

Its numerous functions and accessories allow the user to work efficiently, quickly and cleanly without compromising the taste of the tradition or the pleasure of innovation.

DESSERTS

FRYING

STEAMING

FINISHING

ROASTING

SMOKING

// Compact, Ergonomic, Durable, and Robust

The Combistar FX is designed to ensure that operators have a reliable, resilient, and user-friendly cooking experience by providing:

- Extremely compact dimensions = Easily located in convenient spaces
- EVC command display and door handle with ergonomic design **EHO**, "No-hands" chef door
- Superior steel as the AISI316 (thickness 10/12) in the cooking chamber = reliable and strong
- Built in fan exhaust = safety for the operator
- Core probe protected inside the door = reliable instrument
- Longitudinal container entry = allows for the cooking of numerous containers 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

COMBI**STAR** FX // RELIABILITY

EHO
easy opening
even with
hands full

// Safe,
Functional and Reliable

WTA

MCF

The Combistar FX ensures operator safety and efficiency by providing operators with:

• Fixed or pull-out spray gun (optional) = Easy cleaning of the oven

• Roll-in rack with container spacing intervals ranging from 6.6cm to 7.2cm and WTA accident prevention technology

• Lowering of cooking exhaust steam and low liquid discharge temperature = less steam emissions during the cooking process and less strains for potential complications downstream

• 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 escape when opening the oven chamber door as a result of the MCF system

// Effective cooking solutions for a wide variety of kitchens

COMBISTAR FX DOUBLES YOUR KITCHEN'S OUTPUT WITHOUT SACRIFICING SPACE.
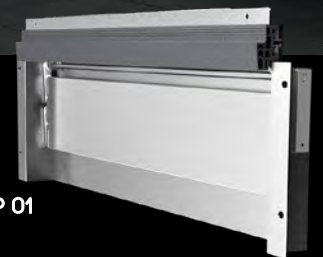
// COMBISTAR FX

is also extremely ADAPTABLE and FLEXIBLE

Combistar FX offers a variety of innovative cooking solutions:

· Four different stackable configurations
· Stackable on blast chillers
· Large roll in configurations

STEP 01

PREVENT STEAM ESCAPING

STEP 02

// www.AngeloPoUS.com

Only a click away

Combistar FX has a new website to provide an **ESSENTIAL SERVICE** for professionals around the world. At www.AngeloPoUS.com you will find:

- **NEW DOWNLOADABLE RECIPES,**
- **LIVE FILM CLIPS** demonstrating the new recipes,
- Useful information about the Combistar FX family,
- Contacts to find out more about your Combistar FX range.

All designed to allow the full potential of this unique machine to be achieved.

COMBISTAR FX // SERVICE

COMBISTAR FX

// Angelo Po strives to provide our clients with high quality cooking products along with unmatched customer service to customers all across North America

Angelo Po's after-sales service is highly reliable, thanks to several factors. First, we ensure a steady supply of spare parts to facilitate uninterrupted use of the Combistar FX. Second, our nationwide network of authorized technical centers is always available to assist you. Moreover, we offer a wide network of chef professionals who are ready to answer any specific questions that you may have.

After-sale

People

Training

**Angelo Po
since 1922**

Equipment

Efficiency

Experience

// COMBI**STAR** FX

Functions and main features

TOP MODEL - LEVEL 3

- Multi-Function Combi Oven with digital controls, EVC color 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.
- **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, **BE-1** to simultaneously manage FX and Blitz, **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.
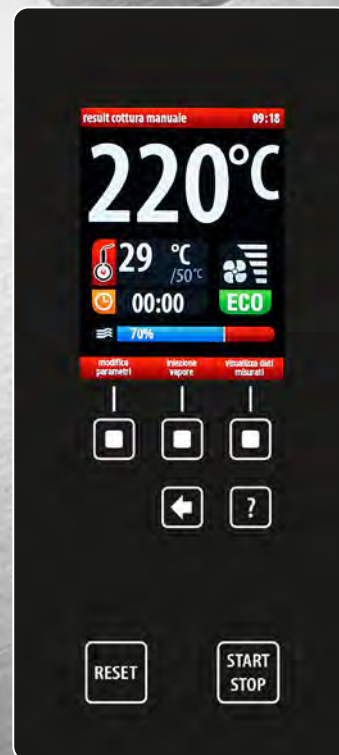
PLUS MODEL - LEVEL 2

- Multi-Function Combi Oven with digital controls, LED display (7 segments).
- Convection from 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, 2 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.

	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	•	
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 programes)	•	
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	•	
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	•	
Two fan speeds, full and half-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=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	•	o
CCM aesthetic plate with personalizable logo	o	o
FMSX Smoking kit	o	o
FMP Pasteurization kit	o	
KSFMS second vacuum cooking core probe	o	o
Doorstop reversal (on demand for 61/101 models only)	o	o
Connection for printing cooking data	o	o
Support for PDP probe with soft foods	o	o
Spray gun	o	o
Fat filter	o	o

• = Standard   O = Optional

Level 3
TOP model

Level 2
Plus model

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