

STEAM-CONVECTION OVEN FCV4E-FCV4EDS



ANGELO PO

STEAM - CONVECTION COMBINATION OVEN

ADVANCED
DESIGN AND
CONSTRUCTION
EASY TO USE



FCV4E

In the range of ANGELO PO steam/convection combination ovens for professional caterers, the FCV4E and FCV4EDS are superior cooking appliances, ideal for "à la carte" service or indeed for any gastronomic use. The dimensions ensure that they can be installed in the smallest kitchens, while the power ensures an output associated with much bigger ovens. So spectacular is the power that the ovens can reach 200 deg C on dry heat in FIVE MINUTES and 100deg C for steaming in THREE MINUTES. Steam generation, with the unique ANGELO PO system is virtually instantaneous. The tradition of reliability and precision associated with ANGELO PO is underpinned by the use of electronics in the functional control of the oven. The control panel is easy to use and has a number of important functions. All types of cooking are possible. The oven can handle the most delicate operations as well as achieving maximum production when required and always with the sort of optimum results expected of an ANGELO PO product.

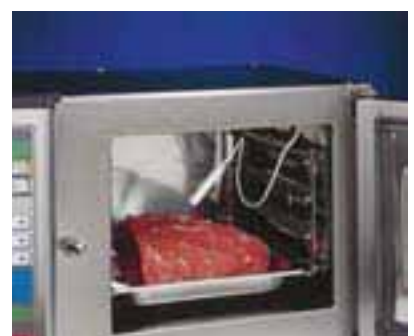
If not used, the core temperature probe stays on interior of the door.



SIMPLICITY OF OPERATION IS THE KEYNOTE OF THE CONTROL PANEL PARTICULARLY USEFUL CONTROLS INCLUDE:

- CLEANING DUE a reminder after every five hours of cooking that it is time to clean the oven.
- SELF TEST confirms that all the functions are in working order or identifies a fault.
- CORE PROBE CONTROL switches off the oven when the perfect temperature set by the operator is reached.
- WIDE RANGE of temperatures in convection mode 50 - 250° C.

The core probe controls the cooking process.



- FLEXIBLE combi mode. NINE steam levels and temperature range 50 - 250°C.
- REGENERATION the "R" PROGRAMME for regeneration of pre-prepared meals.
- SUPASTEAM steam at 110 - 125° C. for fast steaming of root vegetables.

"DS" Models have a core probe for cooking control.

CONSTRUCTION FEATURES

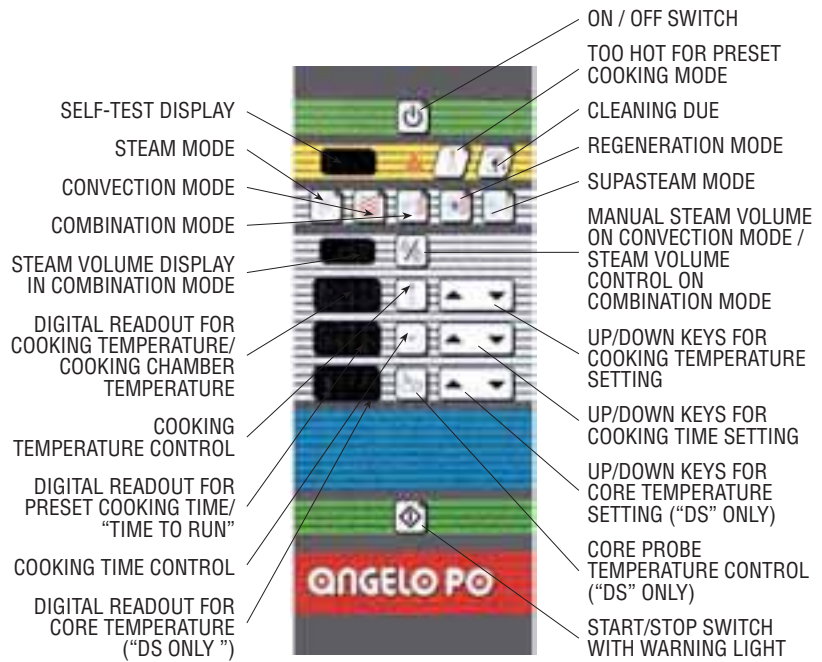
- Made of AISI 304 (18-10) stainless steel.
- Heating by armoured elements.
- Digital temperature readout.
- Internal lighting system protected.
- Controls located on the frontal panel, are recessed to protect them from accidental damage or operation.
- Roll-in rack standard.
- Double glazed door in all models.
- Stainless steel fan in all models.
- Construction conforms to CE Standards.

SAFETY

- 3 safety devices are fitted inside the cooking chamber.
- Malfunction signal lights include:
 - Fan motor obstructed
 - No water supply
 - Excessive temperature for steam operation Overheating
- Safety protection factor IPX5.

OPTIONAL ACCESSORIES

- 18-10 stainless steel grid 2/3, gastronorm size.
- 18-10 stainless steel perforated and non perforated containers 1/2 and 2/3 GN.
- Detergent spray.

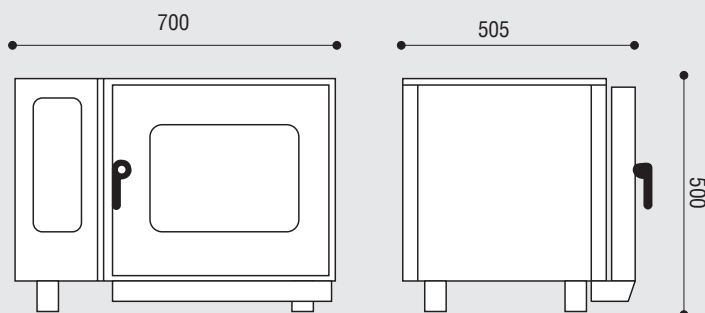


FCV 4EDS

TECHNICAL DATA

MODEL	FCV4E FCV4EDS
Useful cooking chambre dim. (w.h.d.)	357 x 300 x 380
2/3 GN containers h=40 mm	n. 4
Maximum absorption KW	4.15
Standard functioning Hz. 50* Volt	400V/3N - 230V/3- 230V/1N

* Special voltages on request



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Quality System Certified
UNI EN ISO 9001:2000



Certification n ° CSQ 9190.ANPO

7Y90405-5

In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.

Представительство на территории РФ:



с 1990 года

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