



TCSTAR



ANGELO PO

Представительство на территории РФ:



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Cooking improvements with THERMOCONVECTION... made easy with TCSTAR

In the thermoconvection TCSTAR oven exceptional performance is combined with fast cooking times and superlative efficiency, surpassing even the most modern thermoconvection ovens. All this for effortless saving of time and money. Thanks to the TCSTAR you can cook different types of food at the same time, and always with the right degree of heat and humidity for optimal product tenderness, flavour and consistency and fully-satisfied customers, time after time. Plus, with this Angelo Po oven it is possible to process large quantities of food, using minimum quantities of space and energy.

With the TCSTAR you will cook any type of meat with a tenderness and superlative flavour. Grilled meats in next to no time, large quantities of fries ready in minutes, in short, anything your imagination can conjure up as an accompaniment to any main meal, can be cooked in the TCSTAR, resulting in the maximum flavour with a minimum of use of fat and condiments. 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 in the kitchen.... simply stack two TCSTAR ovens and your problems are solved. You focus on how to serve up the dishes And the TCSTAR will take care of the rest.

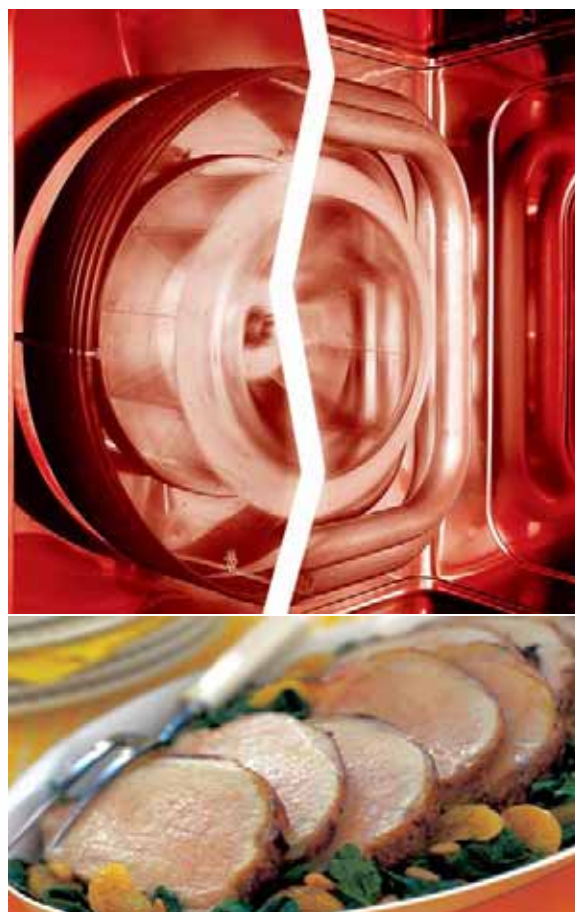
Maximum flexibility and ease for instant profitability.

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TCSTAR ... an oven built to last.

A range consisting of 6 models, electric and gas versions, counter-top models (611-1011 versions), floor-standing models (1221 versions) with assembled structure supplied = an answer to any need.

4-stage humidifier = improved cooking speed, product weight loss to a minimum, improved gastronomic quality.

Construction in AISI 304 stainless steel – Fully-covered chamber edges in AISI 304 stainless steel with top and bottom in AISI 316L = for top quality and cleanliness.

Door with opening and removable double glazing and intermediate position = improved hygiene, lower temperatures on the operator side and better flexibility.

Gas model: turbulent blown-air dual mix gas burner (Patent) and heat exchanger in Incoloy 800 + AISI 316 stainless steel = maximum output and outstanding performance

Electric model: Incoloy armoured electric heating elements = reliability and performance

Roll-in rack with container spacing intervals ranging from 6.5 cm upwards. Racks for 60x40 cm containers (optional) for 611 and 1011 models = uniformity, flexibility and easy manual cleaning

Inner chamber lighting = improved visibility and control

Control panel with electromechanical thermometer, timer and thermostat = easy and functionality

Thermal insulation: 3.5 cm = safety, performance and saving.

Controlled discharge temperature = longer life of the technical systems downstream of the oven.

Siphon water drain and ventilated T = safety, hygiene and no return of liquids from drain to cooking chamber.

IPX5 protection degree allows the utilization of spray washing gun, malfunction alarm and magnetic door microswitch = total safety

Hanging or pull-out spray gun (optional) = the level of hygiene you require at your convenience.

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Malfunction alarm

Termometer cooking chamber

On/Off/reset switch

Temperature cooking chamber knob, 30-250°C

Timer, 0-120', with end cycle alarm

4-stage humidifier



TCSTAR control panel.

Stacking kit



Blast chiller / Freezer – with patented IFR system

Improve space and flexibility ... it's easy with TCSTAR.

3 solutions of stacking kits

1) il kit **KSFM11G** allowing stacking of:
- one FC1011G + one FC611G/E
or

- one FC611G + one FC611G/E

2) il kit **KSFM11E** allowing stacking of:
- one FC1011E + one FC611G/E
or

- one FC611E + one FC611G/E

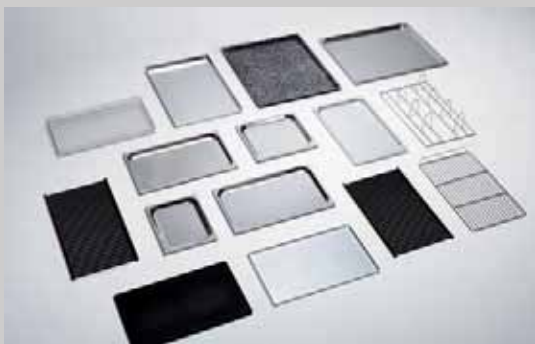
3) the blast chiller / freezer **IS51H** on which you can stack one FC1011/611.

POSSIBLE COMBINATIONS

Oven + Oven	Oven + Blast Chiller/Freezer
FC611E + FC611E	FC611G + IS51H
FC611G + FC611E	FC611E + IS51H
FC611E + FC611G	FC1011G + IS51H
FC611G + FC611G	FC1011E + IS51H
FC1011E + FC611E	
FC1011G + FC611E	
FC1011E + FC611G	
FC1011G + FC611G	

It takes the right accessories to improve.

to improve on quality, flexibility and economy in the kitchen and get the most out of all that the TCSTAR has to offer, it is important to use the right accessories recommended by Angelo Po. With these accessories you can switch from grilling to gratin-browning and mass production of poultry and adding those finishing touches.



Standard containers and grids of all sizes and depth to lend each product the right degree of support to enhance the cooking result of main meals, desserts and baked products. Nothing is left to chance with steel and aluminium alloy containers, with non-stick coating or a rectangular shape for gratin procedures or browning of products cooked by the TCSTAR.



Thanks to its special grill for cooking chickens the TCSTAR yields far more than your average grill oven: reduced product weight loss thanks to the humidifier, tender juicy flesh and flexibility in kitchen work ... and profit at the end of the month.



You can grill with the TCSTAR. Simply use a dedicated Angelo Po accessory in a special alloy for a lovely grilled effect to your meat, fish and vegetables. Serving is quicker, easier, more productive and more profitable.



Within minutes this TCSTAR frying accessory will brown off all pre-fried products generally used in cooking, allowing you to serve them up in large quantities without any added fat. All thanks to the right accessory at the right time.

A model for any need.

Electric and gas versions. Productivity range from 30 to 335 meals per day ...

Details: Construction in AISI 304 stainless steel - Cooking chamber in AISI 304 stainless steel with top and bottom in AISI 316L, able to take GN containers and 60x40 cm containers on 611 and 1011 models - Gas and Electric heat exchangers in Incoloy 800 - Chamber lighting with quartz-iodine lamp - Recessed, protected control panel - Removable container racks - Fully-coved chamber edges - Deflector panel opening on hinges for servicing and cleaning the exchanger and fan - Door with open-cavity double glazing. Removable inner door glazing with hinged surround for opening - Ceramic fibre thermal insulation (3.5 cm) with anti-radiation barrier. Tapered handle for press-closure, with intermediate position for heat-steam dispersal with door safely ajar - High-strength door gasket with double sealing line, in silicone (NSF-compliant) - Condensation collection and drain tray functioning even with door open - All operating elements are located near the technical compartment on the left-hand side of the oven for easier access and simpler maintenance - Steam condenser and discharge temperature control - IPX5 water protection rating - Siphon water drain and ventilated T .

Safety equipment: Fan motor overload cutout - Technical compartment cooling system - Cooking chamber safety thermostat - Cooking chamber pressure control safety device - Magnetic door microswitch - Motor and burner cutout alarms.

Electric model: Incoloy 800 armoured electric heating elements for the cooking chamber.

Gas model: Incoloy 800 + AISI 316 stainless steel cooking chamber heat exchange pipes - Burner flame control with electronic processor for self-diagnosis and re-ignition - Blown-air burner with indirect heat exchanger - Multifunction gas valves with automatic opening.



FC611...

FC1011...

FC1221...

Model	FC611G	FC611E	FC1011G	FC1011E	FC1221G	FC1221E
Outside dimensions (mms)	976 x 770 x 980	976 x 770 x 825	976 x 770 x 1195	976 x 770 x 1040	1225 x 955 x 1690	1225 x 955 x 1530
Cooking chamber dimensions (mms)	647 x 652 x 510	647 x 652 x 510	647 x 652 x 725	647 x 652 x 725	893 x 828 x 895	893 x 828 x 895
Capacity in GN containers	6 x 1/1	6 x 1/1	10 x 1/1	10 x 1/1	24 x 1/1 - 12 x 2/1	24 x 1/1 - 12 x 2/1
Gas power kw – Kcal/h	12 - 10.320		18 - 15.480		28 - 24.080	
Electrical Power Kw	0,65	9,2	0,65	17	0,95	24,8
Electrical connection	230V 1N 50 Hz	400V 3N 50/60 Hz	230V 1N 50 Hz	400V 3N 50 Hz	400V 3N 50 Hz	400V 3N 50 Hz
		230V 3 50/60 Hz		230V 3 50 Hz	230V 3 50 Hz	
Container centre distance (mms)	72	72	65	65	66	66
Max nr. meals per day	85	85	140	140	335	335
Water intake pipe	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water drain	40	40	40	40	40	40
H2O pressure	2	2	2	2	2	2
Weight	182	158	210	195	261	246

Special voltages and frequency on request.

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Quality System Certified
UNI EN ISO 9001:2000



Certification n ° CSQ 9190.ANPO

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

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