



ANGELO PO



сайт: www.luko.ru
т./факс: (495) 921-39-86



COMBISTAR FX

Multi Function Combi Oven



TAKE AWAY

with Combistar FX making gastronomic specialities will be easier and quicker. With the FX you can cook anything you desire automatically and then allow the 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 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 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.



01

COOKING QUALITY
FROM EVERY POINT OF VIEW

02

ECO ADVANTAGES
ECO-NOMIC AND
ECO-LOGIC

03

EASE
USE, PERSONALIZATION,
WASHING

COMBISTAR FX

The perfect solution for all scenarios.



04

RELIABILITY

DURABLE UNDER THE SIGN
OF STRENGTH

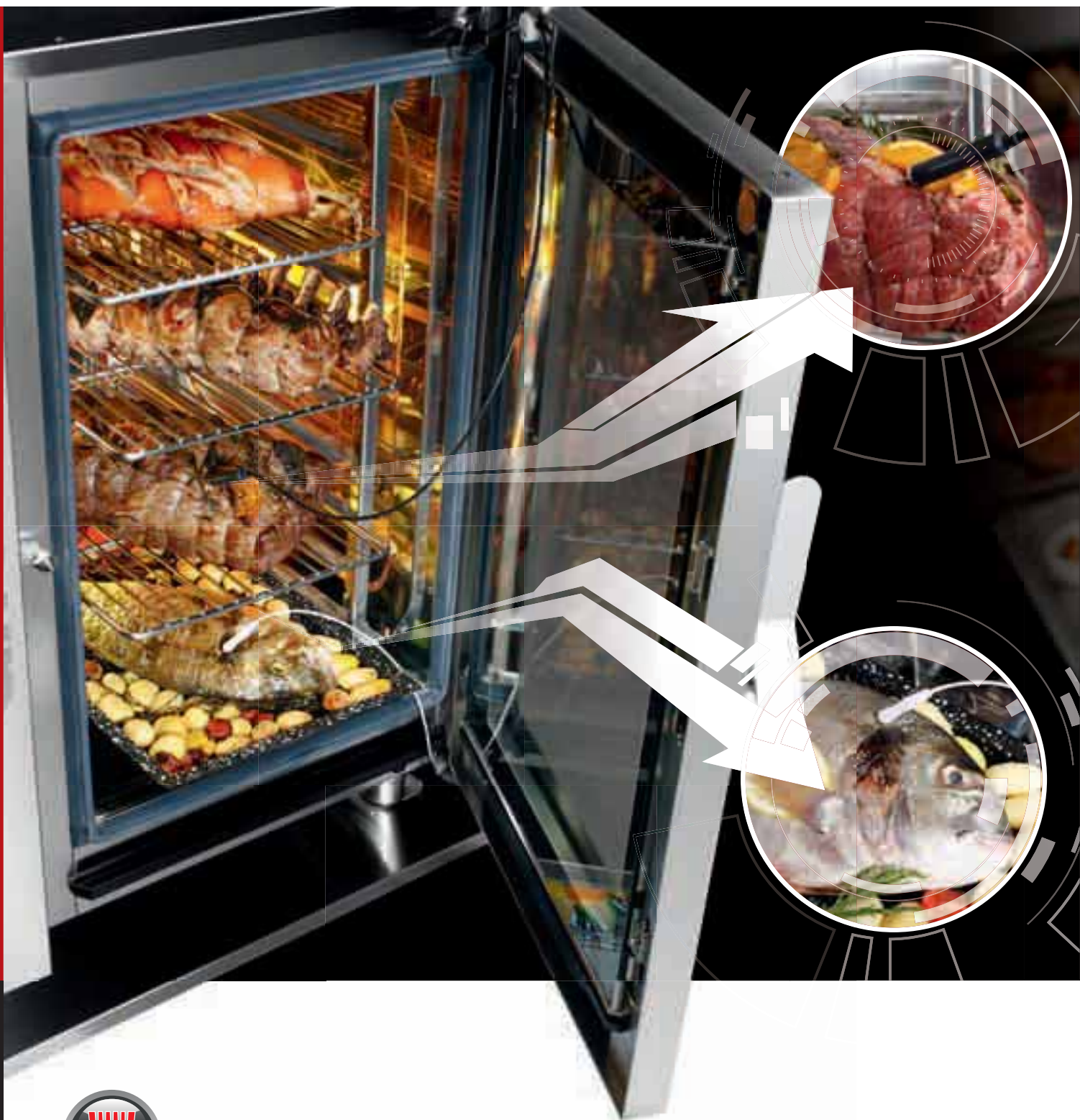
05

COOKING SYSTEM, IRREPLACEABLE PARTNER

06

SERVICE

ANGELO PO IS YOUR
PARTNER FOR ANY
INSTALLATION AND KITCHEN



Multicooking

COMBISTAR FX multiplies the cooking accuracy.



The innovative Multicooking function of Combistar FX allows accuracy and flexibility of cooking **without errors**. It allows an easy and stress less management of **20 simultaneous and automatic different cooking processes**. Each cooking time is different and you can set it manually or by program (for ex. one for each tray). Plus, you can use the Multicooking even if the **new PDP cooking core probe** is working or for the **simultaneous use of two core probes**: PDP (standard) + KSFMS (optional), to double the certainty of the desired result.



Smokerstar

COMBISTAR FX & Smokerstar
open up new horizons.

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

COOKING QUALITY

COMBISTAR FX:

a computer in the kitchen.

APM & PLUS

The cooking quality improves with the **APM** active system, which automatically measures the correct quantity of heat, time after time. With the innovative PLUS function which sets extra-power conditions during cooking, the performance becomes "over boost" in the gas models.

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.



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.



RDC

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.



RESTAURANT CUISINE

INSTITUTIONAL CATERING



COOKING QUALITY

The management and the cooking control are always of prime importance.

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.

AWC



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.

MFC

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.

PDP

Thanks to the new active management of the **PTM** exchanger, you can get the best result with a precise cooking control, eliminating the temperature fluctuations.

PTM

PASTRY



BAKING



COOKING QUALITY



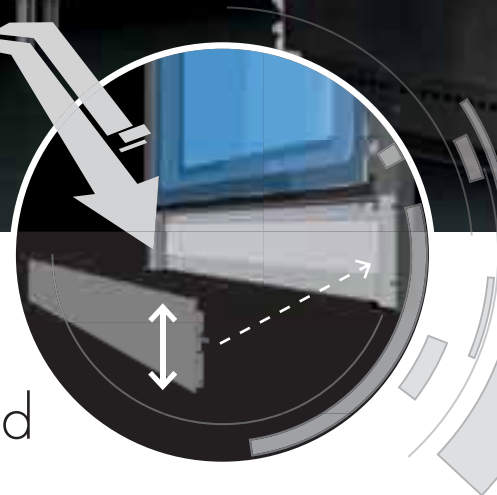
COMBISTAR FX

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 work whether it be a banquet or in the cooking of meals on a day to day 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.





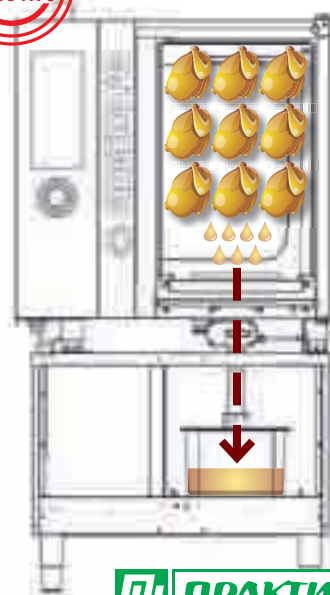
Chickenstar

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. Accessories for this special type of cooking allow an extremely easy and clean transportation of and fats collected.



FMP

It is an exclusive accessory of the Combistar FX which allows the best quality and safety of the **pasteurization in the jar or vessel**, thanks to the ability to manage the thermal cycle through the direct use of the core probe (patent pending).



COOKING QUALITY



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eco function: 10% energy saving



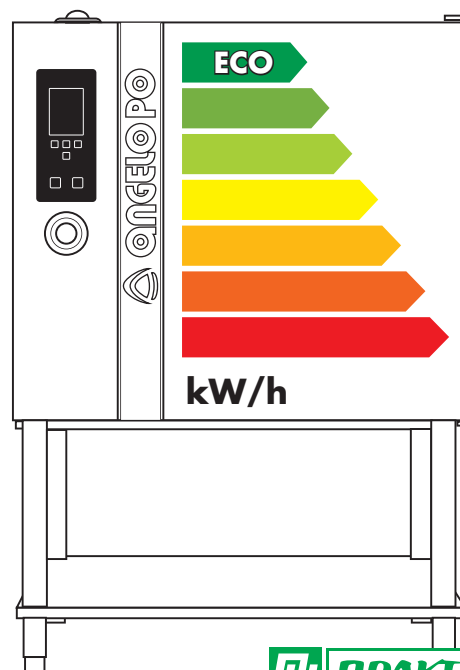
Eco

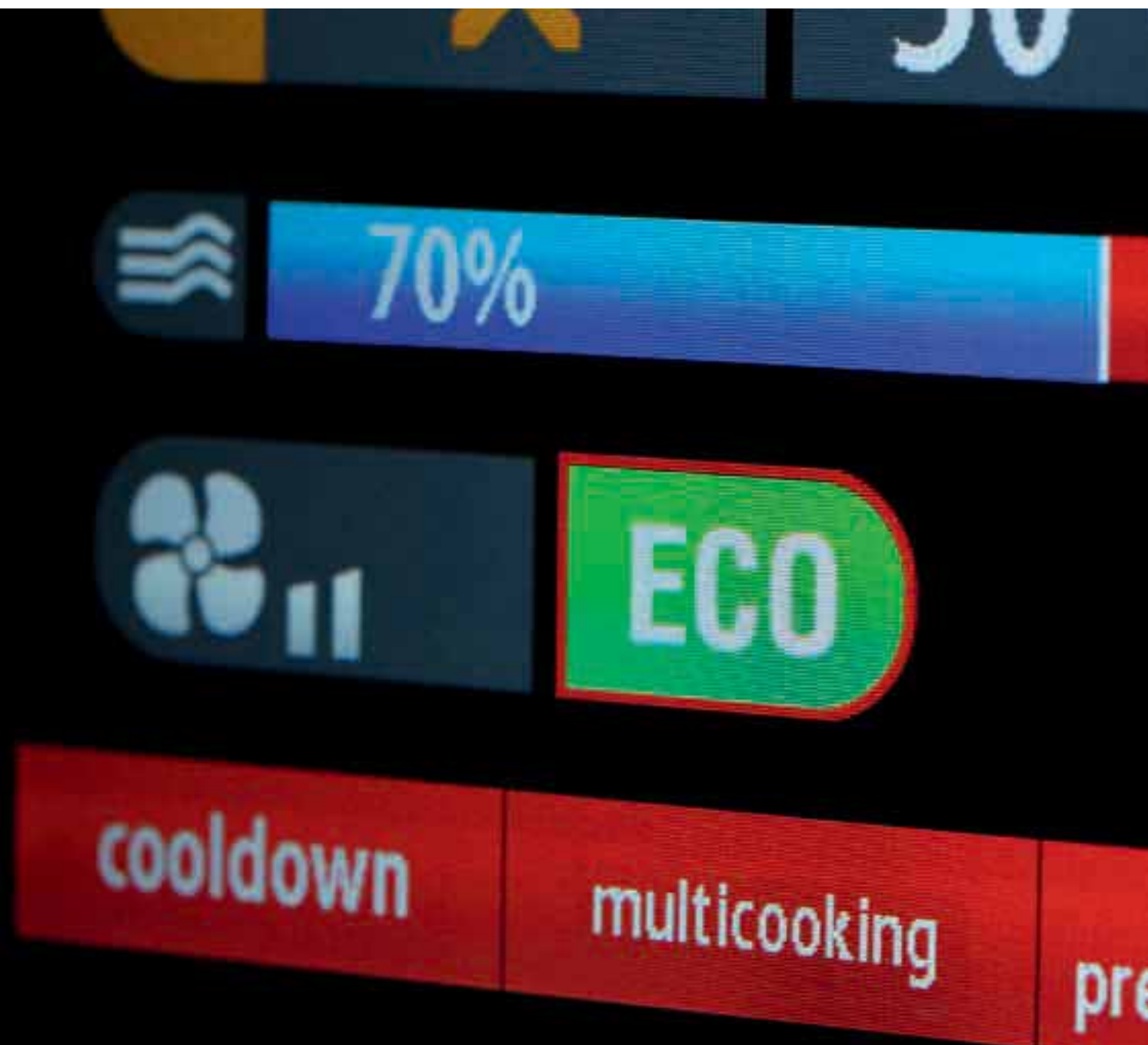
Combistar FX is not a common oven, but a "cooking system" designed for a professional environment and chefs who want to minimize costs that other ovens or systems have, from the beginning of the process.

Combistar FX is the only one having the active function **ECO**, designed to optimize the consumption and save energy time after time, 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 than:**

20% of the weight loss,
10% of the time expended into the kitchen,
60% of energy, compared to traditional cooking.

Furthermore, it can work at night or with an external control for the shear of the energy peak. Combistar FX has been optimized to **reduce weight loss**, to realise high profitable 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.



DESSERTS



FRYING



STEAMING



GRATIN



ROASTING



SMOKING

ECO ADVANTAGES



EVC

Intuitive controls for a cutting-edge technology.

Combistar FX makes the work easier because it is clear and simple to use, with its large **EVC** high definition control panel (more than 3000 pixel/cm² and 260000 colours), clearly visible at distance, also with extreme visual angles (up to 70°), the backlit touch-sensitive keys with starting up sound warning, handle push selector.

ALL BECOME SIMPLY INTUITIVE BECAUSE OF THE EVC PANEL WHICH SHOWS IMAGES AND EXPLANATIONS THAT GUIDE THE RIGHT CHOICES, TO WORK USEFULLY WITHOUT ERROR.



C3 - CF3

COMBISTAR FX can cook unattended.

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

Combistar FX suggests also the new Combistar-Clever-Cooking function (**C3**) for 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. With C3, through an easy menu with icons, you have only to select what kind of food and which final result you want to obtain, **Combistar FX thinks and does to the rest.**

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.

WITH COMBISTAR FX LIMITS TO THE FLEXIBILITY AND TO THE FACILITY MAKING PROFITS DO NOT EXIST.

EASE



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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 programmes in a special menu "FAVOURITES", so that you can remind yourself and use them immediately, directly and without errors. You can repeat the routine cooking in the best way, every day.



USB

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



COMBISTAR FX

The only one you can **personalise** from every point of view.

Personalizzato - **Supermarket**

Custom made - **Supermarket**

Personnalis  - **Supermarket**

Personalizado - **Supermarket**

.....

Personalizzato - **Bistrot**

Custom made - **Bistrot**

Personnalis  - **Bistrot**

Personalizado - **Bistrot**

.....



Personalised **menu**.



Combistar FX heightens the easiness of use thanks to the **CMP** function this 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 CMP, all that you need to organize perfectly your work is directly at your disposal.

Oven personalisation.



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

EASE



COMBISTAR FX: 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 (Patent Pending) that washes automatically the drain avoiding the blocking due to the cookings 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

SPLASH

- 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

- **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



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 (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 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
- 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 (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.



RELIABILITY



I.F.R.

intelligent
food
recognition



COMBISTAR FX + CHILLSTAR, designed to work together.

Cook & Chill finds its best quality expression in the Combistar FX together with the blast chiller Chillstar. Angelo Po designed them to work together without quality limits or technical compromise. Every Combistar FX finds one or more matching Chillstar, as the 10 x 1/1 GN Combistar FX that can be placed on 3 or 5 x 1/1 GN Chillstar, any way, considering the last rack on the top, **it remains under 160 cm height!**

The Combistar FX cooking, is supported if necessary by dedicated accessories, food chilled perfectly in the Chillstar through the patented function IFR, which avoids the development of harmful superficial frozen areas on the food which can endanger the quality and profitability.

ONLY WITH THE IFR OF CHILLSTAR, THANKS TO THE REGENERATION AND BANQUETING PROGRAMS YOU CAN RELY ON THE TOTAL RECOVERING OF TASTE AND SUCCULENCE.



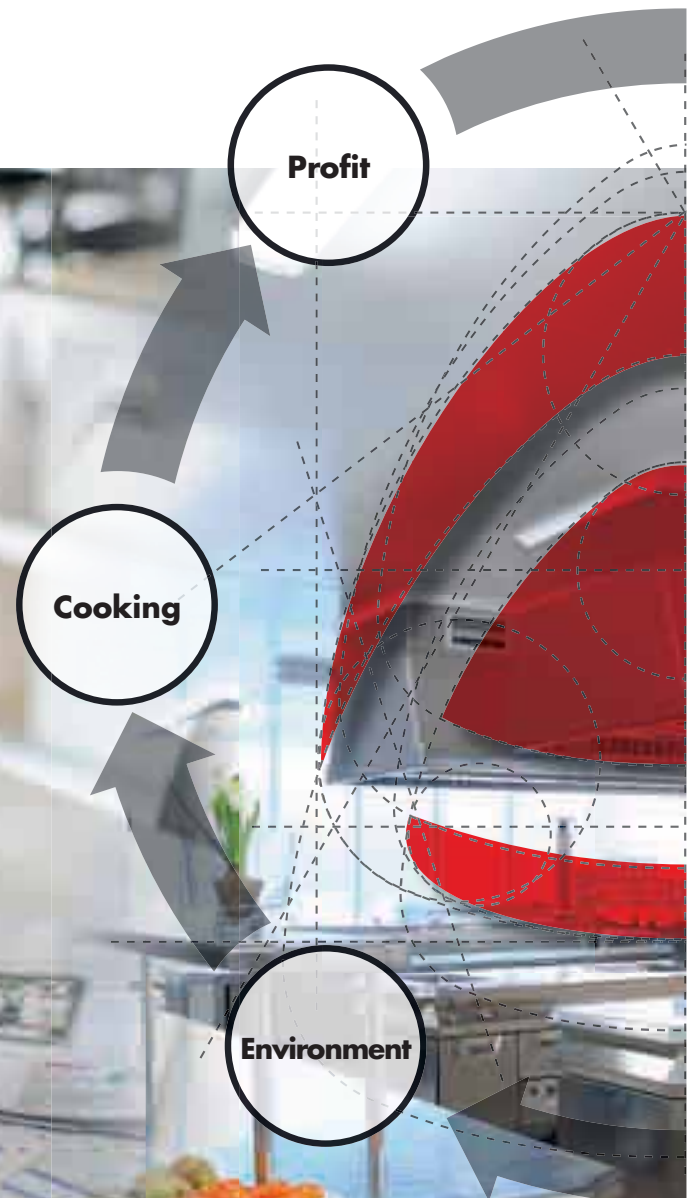
Effective solutions for every need.

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. 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.

Experts not only in products but also in services.

The reliability of Angelo Po's **After-Sales Service** stems from:

- A guaranteed supply of spare parts to ensure your continuing use of the Combistar FX
- A worldwide network of authorized technical centres, for prompt, efficient service for any problem
- Our chefs' answers to your queries. Contact them direct at our main headquarters, either by phone on +39059639411 or by e-mail: chef@angelopo.it
- The descriptions, manuals and technical information available from the website www.angelopo.it, for understanding the characteristics of the equipment and their correct implementation
- The possibility of writing in to our main headquarters for any other requirements you may have at marketing@angelopo.it

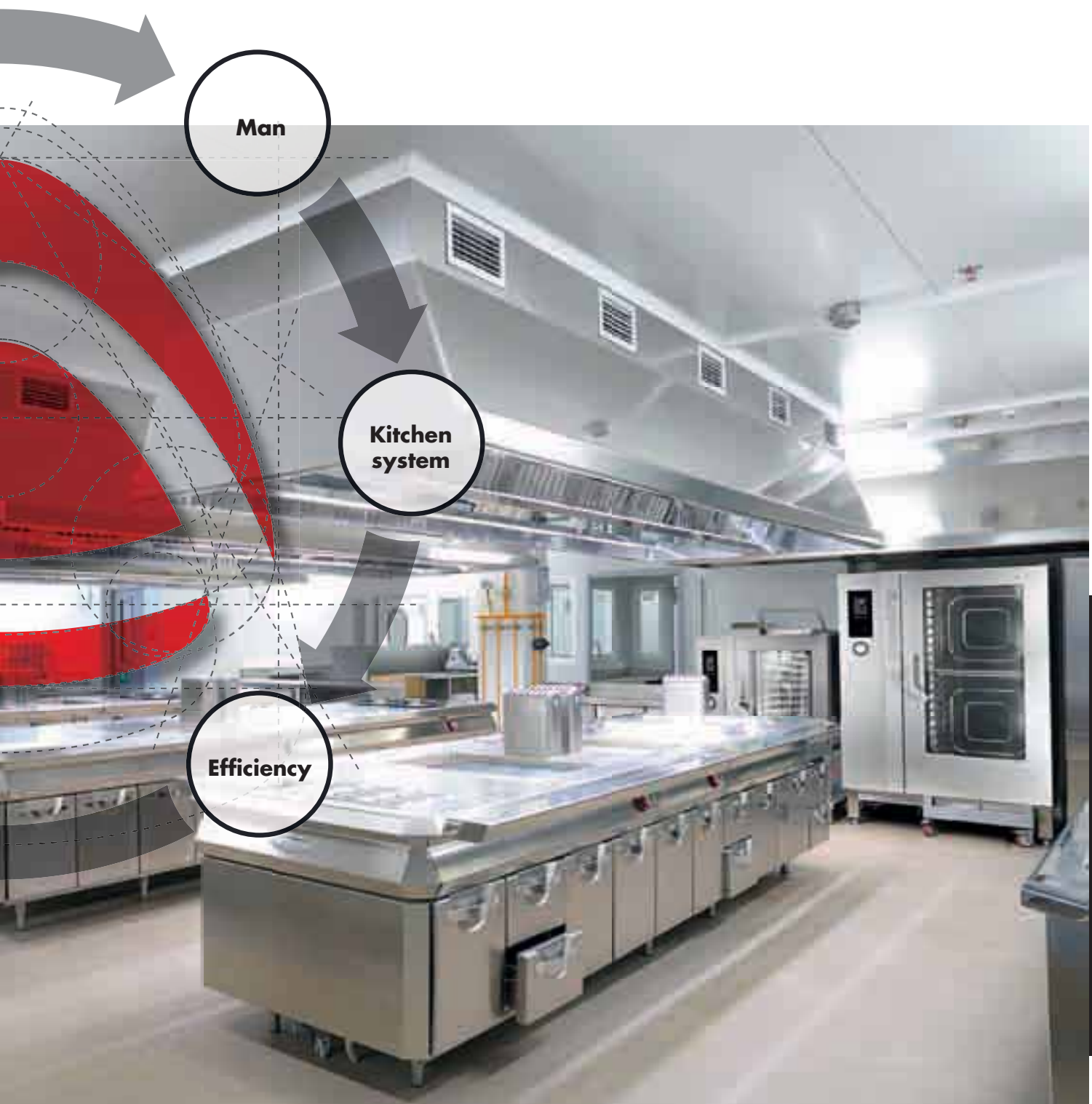


COOKING SYSTEM

Doing installations all over the world is our mission.

The Combistar FX is part of the “**Angelo Po Kitchen System**” that is designed for every need all over the world, it is custom-made, sent, installed and supervised efficiently, ... with a before/after-sales all-round service, to work from the storage to the location, from the preservation to the service. The Angelo Po Kitchen System, together with its Combistar FX, has the right characteristics to balance the accounts, because always full of performances and easy to use, efficient to be managed, strength and reliable to supervise. To give always the best expedience from every point of view.

ANGELO PO IS A **GLOBAL SERVICE** THAT CONTINUES TO IMPROVE.



COOKING SYSTEM

FX202...

FX201...

FX122...

MUSSAPIDESIGN

The right choice for every need.

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

Details: 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 (1,2 mm) top and bottom and rounded edges without joints – AISI310S and AISI 316L gas exchanger and 800 incoloy armoured electric exchanger – Cooking fan and AISI 316L steam generator (RDC) – Halogen chamber lighting – Control panel protected by 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 temperate 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 (EHO) with double handgrip, easier opening also with one hand – High-strength door gasket with double sealing line, in silicone – Condensation collection and drain

Model	FX61G 1/2/3	FX61E 1/2/3	FX101G 1/2/3	FX101E 1/2/3	FX82G 1/2/3	FX82E 1/2/3
Outside dimensions (mms)	920x874x730	920x874x730	920x874x975	920x874x975	1178x1064x1462	1182x1064x1462
Cooking chamber dim. (mms)	645x650x510	645x650x510	645x650x755	645x650x755	890x825x665	890x825x665
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 power kW – Kcal/h	14		19,5		27	
Electrical Power kW		10,1		17,3		19,8
Electrical connection	230V 1N 50 Hz	400V3N 50-60Hz	230V 1N 50 Hz	400V3N 50-60Hz	230V 1N 50 Hz	400V3N 50-60Hz
Module distance GN	70,5	70,5	66	66	70,5	70,5
Portions for cooking process	85	85	140	140	223	223
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 Bar	2	2	2	2	2	2
Weight	185	160	213	198	266	251

Special voltages and frequency on request.



COMBISTAR FX

tray – All operating elements are located near the technical compartment on the left-hand 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-cred 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 (top model - lev. 3) – Cooking chamber vacuum control safety device - Magnetic door micro-switch – Motor and burner cut out alarms; water and gas failure alarms; malfunction and washing cycle stoppage alarms – Lesser or equal to 160 cm height of the last rack guide, when the oven is supported by original frame (optional on 201 and 202 models)– Rinse (top model - lev. 3) and automatic cooling function of the cooking chamber with closed door.

Standard equipment: extractable roll-in rack - Height adjustable feet – Water service pipes – Handbook with cooking advice – Detergents (top model - lev. 3).

Model	FX122G 1/2/3	FX122E 1/2/3	FX201G 2/3	FX201E 2/3	FX202G 2/3	FX202E 2/3
Outside dimensions (mms)	1178x1064x1462	1182x1064x1722	929x892x1795	929x892x1795	1193x1074x1795	1193x1074x1795
Cooking chamber dim. (mms)	890x825x925	890x825x925	645x650x1454	645x650x1454	890x825x1460	890x825x1460
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	20 x 2/1 - 40 x 1/1
Gas power kW – Kcal/h	32,5		37		55	
Electrical Power kW		27,5		34,3		55,5
Electrical connection	230V 1N 50 Hz	400V3N 50-60Hz	230V 1N 50 Hz	400V3N 50-60Hz	230V 1N 50 Hz	400V3N 50-60Hz
Module distance GN	66	66	66	66	66	66
Portions for cooking process	335	335	280	280	560	560
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 Bar	2	2	2	2	2	2
Weight	293	278	360	340	472	449

Special voltages and frequency on request.

COMBISTAR FX

Functions and main features.

TOP MODEL - LEVEL 3 :

Digital, programmable, with data selection control knob and interactive display. Cooking functions: Holding, Delta T, Reheating, Banqueting, Low Temperature, Pasteurization, Smoke, C3 Automatic, CF3 Programmed, Personalized by CMP User, Favourites, Multi-cooking key for cooking through 2 core probes or with core probe + multi-timer for 20 containers, Automatic Washing to the ADC drain and in TAS chamber, TMC long rinsing and Splash short rinsing. Touch-sensitive backlit selection keys. Functions to: APM power control, DCR humidity, AOC management of the cooking environment, reverse AWC fan, MFC multispeed, PTM temperature state, ECO function for consumption reduction, PLUS extra power (gas models). RDC steam generator with low management cost. Interface with EVC active display. Alarm reset keys. Self-diagnosis with malfunction alarms. Multipoint product PDP core probe. Continuous halogen chamber lighting. HACCP data memory and interface.

- Convection from 30°C to 300°C.
- Combination cooking from 30°C to 250°C and % steam from 0 to 90.
- Steam from 30°C to 125°C.
- Reheating, Banqueting.
- Delta T, Low Temperature and C3 Holding.
- C3 Smoke and Pasteurization
- Cooking library with 150 programs in CF3 18 stages
- CMP personalized cooking page
- Smoking program with accessory (SmokerStar).
- 4 triple-action sanitizing automatic programs: descaling program and washing drains, long and short rinse program.
- Timed start-up.
- Manual steam injection.
- Cooking using multipoint product core probe.
- Optional vacuum probe.
- Possibility to use 2 cooking core probes simultaneously.
- Automatic Cooling and Preheating.
- Technical assistance information.
- Temperature setting in °C or °F.
- Pre-setting for remote control of power peaks.
- Start-up time selection.
- Download- Upload information (HACCP, cooking, ...) with USB Key.
- Malfunction alarms.
- Aesthetic personalization CCM plate.

PLUS MODEL - LEVEL 2 STANDARD MODEL - LEVEL 1

Digital, programmable (6 programs in 3 stages), with data selection control knob. Touch-sensitive backlit selection keys for the various cooking modes and relative digital displays. 6 cooking/reheating programs, automatic cooling, alarms reset, 2-speed fan (1 intermittent), ECO function for consumption reduction and PLUS extra power (gas models), manual steam injection. AOC automatic cooking control systems, UR2 humidity, reverse AWC fan and PTM temperature state. APM automatic power control (gas), RDC steam generator with low management cost. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. HACCP data printout interface.

LEVEL 1

Semi-automatic washing.
SV external core probe (optional).

LEVEL 2

SC2 automatic washing.
Product core probe.

- Convection from 30°C to 300°C.
- Combination cooking from 30°C to 250°C and % steam from 0 to 90.
- Steam from 30°C to 125°C.
- 6 programs: 3 reheating and 3 cooking programs, all convertible to cooking programs of three stages each.
- Manual steam injection.
- Automatic Cooling and Preheating.
- Temperature setting in °C or °F.
- HACCP data printout.
- Malfunction alarms.
- Pre-setting for FMS smoke accessory
- Pre-setting for remote control of power peaks.

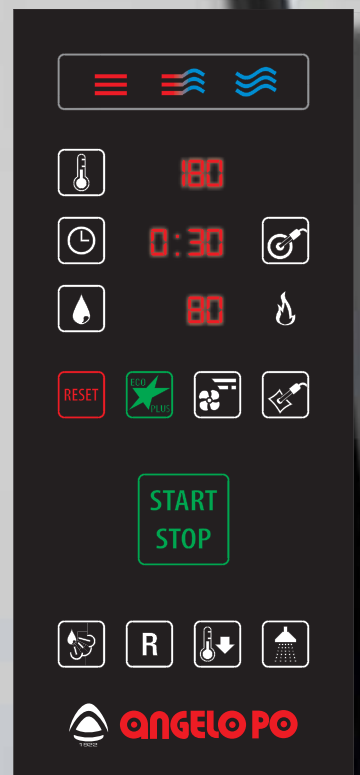
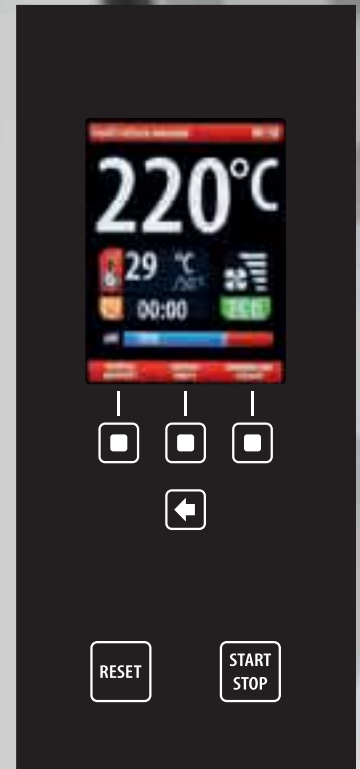
LEVEL 1

- Optional product core probe
- Optional vacuum probe (only together with the cooking core probe)

- Semi-automatic washing program

LEVEL 2

- Product core probe.
- Optional vacuum probe.
- Automatic washing program.



	LIV.	3	2	1
ECO function for consumption reduction	*	*	*	*
PLUS extra power function (gas)	*	*	*	*
APM power control function (gas)	*	*	*	*
APM power control function (electric)	*			
TAS automatic washing with triple-action sanitizing effect	*			
Automatic washing ADC drain	*			
TMC long rinsing and splash short rinsing	*			
SC2 automatic washing			*	
Semi-automatic washing				*
FMS Smoke	o	o	o	o
FMP Pasteurization	o	o	o	o
C3 automatic cooking	*			
Multicooking function	*			
150 cooking programs with 18 CF3 customizable phases with naming option	*			
CMP personalize cooking page	*			
6 programs: 3 reheating and 3 cooking programs in 3 phases			*	*
PDP multipoint core probe	*			
Single Point cooking probe			*	o
KSFMS second vacuum core probe	o	o	o	o
Low temperature steam	*	*	*	*
Superheated steam	*	*	*	*
DCR direct humidity control while cooking	*			
UR2 automatic humidity control while cooking			*	*
AOC cooking environment active control system with overpressure	*	*	*	*
RDC steam generation system	*	*	*	*
Reheating	*	*	*	*
Low Temperature, Banqueting, Delta T and Holding Programs	*			
6 MFC fan-speed with static Function	*			
Reverse AWC fan	*	*	*	*
Digital controls	*	*	*	*
EVC interactive graphic display	*			
Start-up time selection	*			
Automatic cooling chamber	*	*	*	*
Automatic preheating	*	*	*	*
Manual steam injection	*	*	*	*
Temperature setting in °C or °F	*	*	*	*
Self-diagnosis with malfunction alarms	*	*	*	*
Steam condenser and discharge temperature control	*	*	*	*
IPX5 water protection rating	*	*	*	*
Door with opening tempered double glazing	*	*	*	*
Door with intermediate position	*	*	*	*
Halogen cooking chamber lighting	*	*	*	*
Aesthetic Angelo Po plate	*	o	o	o
Aesthetic personalizable plate	o	o	o	o
Open door durn (if requested, on 61 or 101 models)	o	o	o	o
Spray gun	o	o	o	o
Interface for the downloading of data to and from computers (HACCP, various cooking modes, ...)	*			
Cooking data (HACCP) printout interface	*	*	*	*
Connection for printing cooking data	o	o	o	o
Data selection knob with push function for data confirmation	*	*	*	*
Display of set and current cooking values	*	*	*	*
Fat filters	o	o	o	o

* = Standard
o = Optional



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Quality and Environmental
Management System Certified
UNI EN ISO 9001:2000 / 14001:2004



Certification n° CSQ 9190.ANPO
Certification n° CSQ 9191.ANPO2

Angelo Po has been developing professional catering equipment for more than eighty five 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.

