



ANGELO PO



ПРАКТИКА

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ANGELO PO



PRICE LIST X - 2009

COMBISTAR FX

Multi Function Combi Oven



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



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

COTTURA FORNI

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.



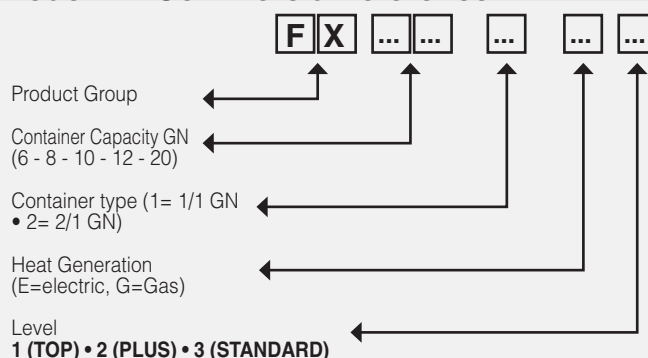
CHOOSE THE LEVEL THAT BEST SUITS YOUR REQUIREMENTS.

	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
FMP Pasteurization		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
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
Aesthetic personalizable plate		o	o	o
Open door durn (if requested, on 61 or 101 models)		o	o	o
Spray gun		o	o	o
Interface for the downloading of data to and from computers (HACCP, various cooking modes, ...)		*		
Cooking data (HACCP) printout interface		o		
Connection for printing cooking data		*	*	*
Data selection knob with push function for data confirmation		o	o	o
Display of set and current cooking values		*	*	*
Fat filters		*	*	*
Filtro grassi		o	o	o

* = Standard

o = Optional

Model ↔ Commercial reference



**Example: FX61G2 = Gas Combi Oven, capacity 6 containers
1/1 GN gas plus model (level 2)**



COMBISTAR FX

+

CHILLSTAR

designed to work together



BLAST CHILLER/FREEZER COMBI OVEN COMPATIBILITY

Blast Chiller/Freezer	Combi Oven	Trolley for Roll-In rack	Accessories to include for	
			Combi Oven	Blast Chiller/Freezer
<p>IA101S • IS101S • IS101SR</p>	<p>6x1/1 GN FX61...</p>	<p>C610N</p>	<p>TRG61 TSRFM11</p>	<p>TSRI11</p>
<p>IA101S • IS101S • IS101SR</p>	<p>10x1/1 GN FX101...</p>	<p>C610N</p>	<p>TRG101 TSRFM11</p>	<p>TSRI11</p>
<p>IA72S • IS72S • IS72SR</p>	<p>16x1/1 GN • 8x2/1 GN FX82...</p>	<p>C812</p>	<p>TRG82 TSRFX21</p>	<p>KGC141 TSRI21</p>
<p>IS102S</p>	<p>24x1/1 GN • 12x2/1 GN FX122...</p>	<p>C812</p>	<p>TRG122 TSRFX21</p>	<p>KGC141 TSRI21</p>
<p>ISR201R</p>	<p>FX201 20x1/1 GN</p>	Trolley already included in the oven		
<p>ISR202R ISP202R</p>	<p>FX202 FX201 20x2/1 GN • 40x1/1 GN 20x1/1 GN</p>	Trolley already included in the oven		

CHICKENSTAR

the integrated combi oven specialized in the chicken cooking.

The technical features of the CombiStar range are enriched by the special functionalities of CHICKENSTAR, that allow a **profitable, easy and clean** management of the poultry cooking.

With CHICKENSTAR, the oven and the working environment remain more clean and efficient.

A **system** reduces the presence of cooking fats in the oven **improving, this way, the gastronomic result, the clean-up and the reliability.**

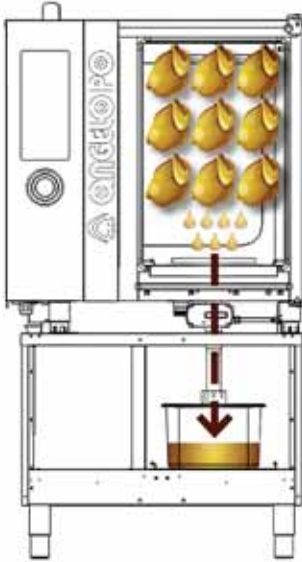
Moreover, the CHICKENSTAR is the only combi-oven that manages **automatically** all the working phases: **cooking, washing and fats ejection.**

With CHICKENSTAR **the sale profitability improves** since the first day: the cooking keeps the **meat meaty** (reducing the weight loss) and **wholesome.**

Furthermore, the CHICKENSTAR allows a better **healthy and cleaning of the environment** because the cooking fats are automatically collected and than managed by the worker **without efforts**, in a **simple and clean way.**



Fig. 1



CHICKENSTAR REMOVES CONTINUOUSLY AND AUTOMATICALLY THE COOKING FATS FROM THE OVEN CHAMBER TO ACHIEVE SUPERIOR GASTRONOMIC RESULTS

While cooking the exclusive **additional system of automatic drain** pipes the collected fat from the oven chamber to the external basin (fig. 1).

Fig. 2



The new optional transport system of CHICKENSTAR allows a **simple, fast and clean transport** of the grids with the cooked or uncooked poultry and of the external basin for the fats collection. Moreover, the trolley allows to keep the best environmental cleaning thanks to a removable container 1/1 GN for the liquid collection (fig. 2).

Simply changing the container tray structure, CHICKENSTAR can be used to cook **every gastronomic speciality**, with all the COMBISTAR oven advantages.



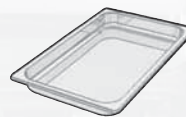
MOD.	FX61G 2/3 C	FX61E 2/3 C	FX101G 2/3 C	FX101E 2/3 C	FX82G 3 C	FX82E 3 C	FX122G 2/3 C	FX122E 2/3 C
Outside dimensions (mms)	976x770x980	976x770x825	976x770x1195	976x770x1040	1225x955x1690	1225x955x1530	1225x955x1890	1225x955x1730
Capacity in GN containers	6x1/1	6x1/1	10x1/1	10x1/1	146x1/1 - 8x2/1	16x1/1 - 8x2/1	24x1/1 - 12x2/1	24x1/1 - 12x2/1
Capacity of 1/1 GN chickens grids	2	2	3	3	4	4	8	8
N° of chickens per cooking cycle	16 ÷ 20	16 ÷ 20	24 ÷ 30	24 ÷ 30	32	32	68	68
Power	14	10,1	19,5	17,3	27	19,8	32,5	27,5
Weight	185	160	213	198	266	251	293	278

COOKING OVENS

FX61...

Capacity per cooking cycle

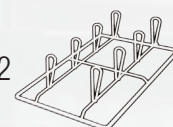
FX61... → 6 x 1/1 GN



N° 16 ÷ 20



N° 2



6X GN 1/1 ELECTRIC COMBI OVEN - TOP



6X GN 1/1 GAS COMBI OVEN - PLUS AND ADDITIONAL DRAIN

MOD. DESCRIPTION



MOD.	DESCRIPTION	cm	kW	kW	(Symbol)	(Symbol)
FX61E1	6X GN 1/1 ELECTRIC COMBI OVEN - STANDARD	92x87,4x73	10,1	7		
FX61E2	6X GN 1/1 ELECTRIC COMBI OVEN - PLUS	92x87,4x73	10,1	7		
FX61E3	6X GN 1/1 ELECTRIC COMBI OVEN - TOP	92x87,4x73	10,1	2		
FX61G1	6X GN 1/1 GAS COMBI OVEN - STANDARD	92x87,4x73	14	1		
FX61G2	6X GN 1/1 GAS COMBI OVEN - PLUS	92x87,4x73	14	1		
FX61G3	6X GN 1/1 GAS COMBI OVEN - TOP	92x87,4x73	14	1		
FX61E2C	6X GN 1/1 ELECTRIC COMBI OVEN - PLUS AND ADDITIONAL DRAIN	92x87,4x73	10,1	7		
FX61E3C	6X GN 1/1 ELECTRIC COMBI OVEN - TOP AND ADDITIONAL DRAIN	92x87,4x73	10,1	2		
FX61G2C	6X GN 1/1 GAS COMBI OVEN - PLUS AND ADDITIONAL DRAIN	92x87,4x73	14	1		
FX61G3C	6X GN 1/1 GAS COMBI OVEN - TOP AND ADDITIONAL DRAIN	92x87,4x73	14	1		

ACCESSORIES

MOD.



Description

TBAFX610 86,8x70,2x70 OPEN STAND FOR OVENS 6-10X1/1GN, WITH UNDERSHELF

TBAFX61V CONTAINER RACK FOR OPEN SUPPORT

KSTBFX KIT CONTAINERS FOR BASIC STAND

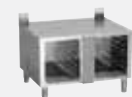
TBGF610 87,4x75,5x70 OPEN CUPBOARD FOR OVENS 6-10 x1/1 GN

TBGF61P 87,4x75,5x70 OPEN CUPBOARD FOR OVENS 6-10 x1/1 GN, WITH ADDITIONAL DRAIN

PB9 RIGHT / LEFT HINGED DOOR

KRTB610 SET OF 4 CASTORS FOR STANDS

KSAS KIT TANKS IN STACKABLE/ON WORKTOP MIXED OVENS



TECHNICAL NOTICES FOR CHICKENSTAR


NO possibility to install the following accessories on this model:

- LDR610: retractable spray gun
- BRG11: internal basin
- KSTB or KSAS: set tanks to locate on frame

NO possibility to place another oven or blast chiller under this model.

It is possible to place detergent and sanitizer tanks inside the support frame.

ACCESSORIES

MOD.	 Description
CULTFX	23x47x54 HOLDER FOR CONTAINERS
C610N	49,2x81,3x93 TROLLEY FOR ROLL-IN RACK 1/1GN 6 OR 10
C610NS	50x81x93 TROLLEY FOR 1/1 GN ROLL-IN RACK, DRIP COLLECTED PAN
Includes n. 1 SRBRG	
SRBRG	68x36x20 ROLL-IN RACK FOR EXTERNAL DRIP COLLECTED PAN
BRGINF	53x32,5x20 EXTERNAL DRIP COLLECTED PAN
TSRFM11	63x46x4 GUIDE FOR REMOVABLE RACK WITH WHEELS
TRG61	36,5x68x44,2 ROLL- IN RACK EXTRACTABLE STRUCTURE, 6 LEVELS, HEIGHT 60 MM
SRT5P	43x68x44 ROLL- IN RACK EXTRACTABLE STRUCTURE FOR PASTRY, 5 LEVELS, HIGHT 75 MM
SP61	36,5x68,1x44,3 S/S ROLL-IN PLATE RACK 6x1/1GN- 18 plates Ø 30 CM
SRG2P	37x45x68 ROLL-IN RACK FOR N.2 CHICKENS GRIDS
Includes N. 1 SRG2P	
CT61	38x43x64 THERMAL COVER FOR OVEN STRUCTURES 6 x 1/1 GN
KSFX11L1	CORE PROBE KIT GN 1/1

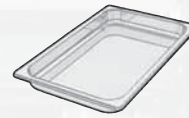


COOKING OVENS

FX101...

Capacity per cooking cycle

FX101... → 10 x 1/1 GN



N° 24 ÷ 30



N° 3



10X GN 1/1 ELECTRIC COMBI OVEN - TOP



10X GN 1/1 GAS COMBI OVEN - PLUS AND ADDITIONAL DRAIN

MOD. DESCRIPTION



MOD.	DESCRIPTION	cm	kW	kW	gas	truck
FX101E1	10X GN 1/1 ELECTRIC COMBI OVEN - STANDARD	92x87,4x97,5	17,3	7		
FX101E2	10X GN 1/1 ELECTRIC COMBI OVEN - PLUS	92x87,4x97,5	17,3	7		
FX101E3	10X GN 1/1 ELECTRIC COMBI OVEN - TOP	92x87,4x97,5	17,3	2		
FX101G1	10X GN 1/1 GAS COMBI OVEN - STANDARD	92x87,4x97,5	19,5	1		
FX101G2	10X GN 1/1 GAS COMBI OVEN - PLUS	92x87,4x97,5	19,5	1		
FX101G3	10X GN 1/1 GAS COMBI OVEN - TOP	92x87,4x97,5	19,5	1		
FX101E2C	10X GN 1/1 ELECTRIC COMBI OVEN - PLUS AND ADDITIONAL DRAIN	92x87,4x97,5	17,3	7		
FX101E3C	10X GN 1/1 ELECTRIC COMBI OVEN - TOP AND ADDITIONAL DRAIN	92x87,4x97,5	17,3	2		
FX101G2C	10X GN 1/1 GAS COMBI OVEN - PLUS AND ADDITIONAL DRAIN	92x87,4x97,5	19,5	1		
FX101G3C	10X GN 1/1 GAS COMBI OVEN - TOP AND ADDITIONAL DRAIN	92x87,4x97,5	19,5	1		

ACCESSORIES

MOD.



Description

TBAFX610 86,8x70,2x70 OPEN STAND FOR OVENS 6-10x1/1GN, WITH UNDERSHELF

TBAFX61V CONTAINER RACK FOR OPEN SUPPORT

KSTBFX KIT CONTAINERS FOR BASIC STAND

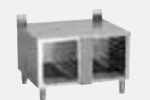
TBGF610 87,4x75,5x70 OPEN CUPBOARD FOR OVENS 6-10 x1/1 GN

TBGF61P 87,4x75,5x70 OPEN CUPBOARD FOR OVENS 6-10 x1/1 GN, WITH ADDITIONAL DRAIN

PB9 RIGHT / LEFT HINGED DOOR

KRTB610 SET OF 4 CASTORS FOR STANDS

KSAS KIT TANKS IN STACKABLE/ON WORKTOP MIXED OVENS



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Includes n. 1 SRBRG		
SRBRG	68x36x20	ROLL-IN RACK FOR EXTERNAL DRIP COLLECTED PAN
BRGINF	53x32,5x20	EXTERNAL DRIP COLLECTED PAN
TSRFM11	63x46x4	GUIDE FOR REMOVABLE RACK WITH WHEELS
TRG101	36,5x68x65,5	ROLL-IN RACK EXTRACTABLE STRUCTURE, 10 LEVELS, HEIGHT 60 MM
SRT8P	43x68x66	ROLL-IN RACK EXTRACTABLE STRUCTURE FOR PASTRY, 8 LEVELS, HIGHT 75 MM
SP101	36,5x68,1x65,8	S/S ROLL-IN PLATE RACK -10x1/1GN 28 plates Ø 30 CM
SRG3P	36x65x68	ROLL-IN RACK FOR N.4 CHICKENS GRIDS
Includes N. 1 SRG2P		
CT101	36,4x62x65	THERMAL COVER FOR OVEN STRUCTURES 10 x 1/1 GN
KSFX11L1		CORE PROBE KIT GN 1/1



COOKING OVENS

FX82...



FORNO COMBINATO ELETTRICO
8X 2/1GN - TOP



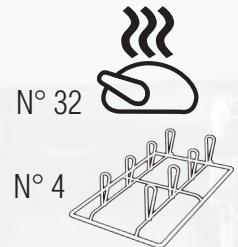
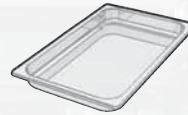
FORNO COMBINATO GAS 8X 2/1GN - TOP E
SCARICO AGGIUNTIVO

Capacity per cooking cycle

FX82...



7 x 2/1 GN
14 x 1/1 GN



MOD.

DESCRIPTION



FX82E1

8X GN 2/1 ELECTRIC COMBI OVEN -
STANDARD

118,2x106,4x146,2

19,8 12

FX82E2

8X GN 2/1 ELECTRIC COMBI OVEN -
PLUS

118,2x106,4x146,2

19,8 12

FX82E3

8X GN 2/1 ELECTRIC COMBI OVEN -
TOP

118,2x106,4x146,2

19,8 2

FX82G1

8X GN 2/1 GAS COMBI OVEN -
STANDARD

118,2x106,4x146,2

27 8

FX82G2

8X GN 2/1 GAS COMBI OVEN - PLUS

118,2x106,4x146,2

27 8

FX82G3

8X GN 2/1 GAS COMBI OVEN - TOP

118,2x106,4x146,2

27 1



FX82E3C

8X GN 2/1 ELECTRIC COMBI OVEN -
TOP AND ADDITIONAL DRAIN

118,2x106,4x146,2

19,8 2



FX82G3C

8X GN 2/1 GAS COMBI OVEN - TOP
AND ADDITIONAL DRAIN

118,2x106,4x146,2

27 1

ACCESSORIES

MOD.



Description

CULTFX

23x47x54

HOLDER FOR CONTAINERS



SRBRG

68x36x20

ROLL-IN RACK FOR EXTERNAL DRIP
COLLECTED PAN



BRGINF

53x32,5x20

EXTERNAL DRIP COLLECTED PAN

C812

93x84x70

TROLLEY FOR ROLL-IN RACK 8 OR
12 2/1GN



KMBRGFX

KIT DRIP COLLECTED PAN FOR
COLLECTION OF FAT, FOR TROLLEY

Includes N°1 SRBRG





TECHNICAL NOTICES FOR CHICKENSTAR







NO possibility to install the following accessories on this model:

- BRG11: internal basin

It is possible to place detergent and sanitizer tanks inside the support frame.

NO possibility to place another oven or blast chiller under this model.

ACCESSORIES

MOD.		Description	
TSRFX21		GUIDE FOR REMOVABLE RACK WITH WHEELS	
TRG82	57x70,4x56,8	ROLL-IN RACK EXTRACTABLE STRUCTURE, 8 LEVELS, HEIGHT 75 MM	
 SRG2P21	58x81x59	ROLL - IN RACK FOR N.3 CHICKENS GRIDS	
Includes N. 1 SRG2P21			
KSFX21L1		CORE PROBE KIT GN 2/1	



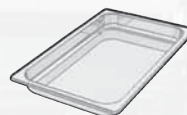
COOKING OVENS

FX122...

Capacity per cooking cycle

FX122...

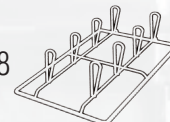
12 x 2/1 GN
24 x 1/1 GN



N° 64



N° 8



1

12X GN 2/1 ELECTRIC COMBI OVEN - TOP



2

12X GN 2/1 GAS COMBI OVEN - PLUS AND ADDITIONAL DRAIN

MOD. DESCRIPTION



MOD.	DESCRIPTION	cm	kW	kW	Truck
FX122E1	12X GN 2/1 ELECTRIC COMBI OVEN - STANDARD	118,2x106,4x172,2	27,5	2	
FX122E2	12X GN 2/1 ELECTRIC COMBI OVEN - PLUS	118,2x106,4x172,2	27,5	2	
FX122E3	12X GN 2/1 ELECTRIC COMBI OVEN - TOP	118,2x106,4x172,2	27,5	2	
FX122G1	12X GN 2/1 GAS COMBI OVEN - STANDARD	118,2x106,4x172,2	32,5	1	
FX122G2	12X GN 2/1 GAS COMBI OVEN - PLUS	118,2x106,4x172,2	32,5	1	
FX122G3	12X GN 2/1 GAS COMBI OVEN - TOP	118,2x106,4x172,2	32,5	1	
FX122E2C	12X GN 2/1 ELECTRIC COMBI OVEN - PLUS AND ADDITIONAL DRAIN	118,2x106,4x172,2	27,5	2	
FX122E3C	12X GN 2/1 ELECTRIC COMBI OVEN - TOP AND ADDITIONAL DRAIN	118,2x106,4x172,2	27,5	2	
FX122G2C	12X GN 2/1 GAS COMBI OVEN - PLUS AND ADDITIONAL DRAIN	118,2x106,4x172,2	32,5	1	
FX122G3C	12X GN 2/1 GAS COMBI OVEN - TOP AND ADDITIONAL DRAIN	118,2x106,4x172,2	32,5	1	

ACCESSORIES

MOD. Description



CULTFX 23x47x54 HOLDER FOR CONTAINERS

SRBRG 68x36x20 ROLL-IN RACK FOR EXTERNAL DRIP COLLECTED PAN

BRGINF 53x32,5x20 EXTERNAL DRIP COLLECTED PAN

C812 93x84x70 TROLLEY FOR ROLL-IN RACK 8 OR 12 2/1GN

KMBRGFX KIT DRIP COLLECTED PAN FOR COLLECTION OF FAT, FOR TROLLEY

Includes N°1 SRBRG



TECHNICAL NOTICES FOR CHICKENSTAR

NO possibility to install the following accessories on this model:

- BRG11: internal basin

It is possible to place detergent and sanitizer tanks inside the support frame.

ACCESSORIES

MOD.		Description
TSRFX21		GUIDE FOR REMOVABLE RACK WITH WHEELS
TRG122		ROLL-IN RACK EXTRACTABLE STRUCTURE, 12 LEVELS, HEIGHT 75 MM
 SRG4P21	58x81x82	ROLL-IN RACK FOR N.8 CHICKENS GRIDS
Includes N. 1 SRG4P21		
KSFX21L1		CORE PROBE KIT GN 2/1



COOKING OVENS

FX201... - FX202...

FX201... → 20 x 1/1 GN

FX202... → 20 x 2/1 GN
40 x 1/1 GN



FORNO COMBINATO ELETTRICO 20 x 1/1 GN LIVELLO 3



FORNO COMBINATO GAS 20 x 2/1 GN LIVELLO 3

MOD. DESCRIPTION



FX201E2	20X GN 1/1 ELECTRIC COMBI OVEN - PLUS	92,9x89,2x179,5	34,3	3	
FX201E3	20X GN 1/1 ELECTRIC COMBI OVEN - TOP	92,9x89,2x179,5	34,3	3	1
FX201G2	20X GN 1/1 GAS COMBI OVEN - PLUS	92,9x89,2x179,5	37	1	
FX201G3	20X GN 1/1 GAS COMBI OVEN - TOP	92,9x89,2x179,5	37	1	
FX202E2	20X GN 2/1 ELECTRIC COMBI OVEN - PLUS	119,3x107,4x179,5	55,5	2	
FX202E3	20X GN 2/1 ELECTRIC COMBI OVEN - TOP	119,3x107,4x179,5	55,5	2	2
FX202G2	20X GN 2/1 GAS COMBI OVEN - PLUS	119,3x107,4x179,5	55	1	
FX202G3	20X GN 2/1 GAS COMBI OVEN - TOP	119,3x107,4x179,5	55	1	

ACCESSORIES

MOD.	Description
R201TX	TROLLEY FOR ROLL-IN RACK 20 x 1/1GN, HEIGHT 65 mm
R202TX	TROLLEY FOR ROLL-IN RACK 20 x 2/1GN, HEIGHT 65 mm
CT2011	THERMAL COVER FOR OVEN STRUCTURES 20 x 1/1 GN
CT2021	THERMAL COVER FOR OVEN STRUCTURES 20 x 2/1 GN











COOKING OVENS

ACCESSORIES FOR COMBI AND CONVECTION OVENS




ACCESSORIES

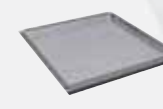
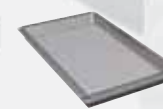
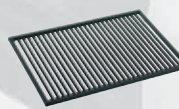
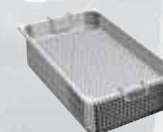
MOD.		Description	
KSFMS		CORE PROBE/VACUUM	
FMSX	23x48x9,4	SMOKING KIT FOR COMBI OVENS	
S412F2	32,5x53x0	BAG OF BEECHWOOD FLAKES, 2 KG, 4-12 mm	
S412Q2	32,5x53x0	BAG OF OAKWOOD FLAKES, 2 KG, 4-12 mm	
FMP		PASTEURIZATION ACCESSORY FOR COMBI OVENS	
LDL		SPRAY GUN FOR OVENS	
LDR610	45x23x10	RETRACTABLE SPRAY GUN FOR OVENS	
CART2	43,1x49,5x36,3	TROLLEY FOR DETERGENT/SANITISER CONTAINERS	
PND		DETERGENT SPRAY, 1,5 LTS	
G610X	32,5x53x0	1/1 GN S/STEEL GRID FOR OVENS	
G241X	53x65x0	2/1 GN STAINLESS STEEL GRID FOR 2/1GN OVENS	
G11P8	32,5x53x0	1/1 GN STAINLESS STEEL GRID FOR 8 CHICKEN	
G11P10	32,5x53x0	1/1 GN STAINLESS STEEL GRID FOR 10 CHICKENS	
B12F2	32,5x26,5x2	1/2 GN STAINLESS STEEL CONTAINER, H 20 MMS	
B12F4	32,5x26,5x4	1/2 GN STAINLESS STEEL CONTAINER, H 40 MMS	
B12F6	32,5x26,5x6,5	1/2 GN STAINLESS STEEL CONTAINER, H 65 MMS	

COOKING OVENS

ACCESSORIES FOR COMBI AND CONVECTION OVENS

ACCESSORIES

MOD.		Description
B11F2	53x32,5x2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MMS
B11F4	53x32,5x4	1/1 GN STAINLESS STEEL CONTAINER, H 40 MMS
B11F6	53x32,5x6,5	1/1 GN STAINLESS STEEL CONTAINER, H 60 MMS
B21F2	53x65x2	2/1 GN STAINLESS STEEL CONTAINER, H 20 MMS
B21F4	53x65x4	2/1 GN STAINLESS STEEL CONTAINER, H 40 MMS
B21F6	53x65x6,5	2/1 GN STAINLESS STEEL CONTAINER, H 65 MMS
BF11F2	53x32,5x2	1/1GN STAINLESS STEEL PERFORATED CONTAINER, H 20MMS
BF11F4	53x32,5x4	1/1GN S/STEEL PERFORATED CONTAINER, H 40 MMS
BF11F6	53x32,5x6,5	1/1GN S/STEEL PERFORATED CONTAINER, H 65 MMS.
BF11F10	53x32,5x10	1/1GN S/S PERFORATED CONTAINER, H 100 MMS LIDS HANDLE
BF11F20	53x32,5x2	1/1GN S/S PERFORATED CONTAINER, H 200 MMS, LIDS, HANDLE
GR11AL	53x32,5x0	1/1 GN GRID IN 3003 ALUMINIUM ALLOY
BFR11F4	53x32,5x4	1/1 GN CONTAINER, STAINLESS STEEL MESH FOR FRYING
BFR21F4	53x65x4	2/1 GN CONTAINER, STAINLESS STEEL MESH FOR FRYING
T11AL20	53x32,5x2	1/1 GN TRAY H 20 MM, IN 3003 ALUMINIUM ALLOY
T11ALA2	53x33x2	1/1GN TRAY IN NON-STICK COATING ALUMINIUM
T11ALA4	53x33x4	1/1GN TRAY IN NON-STICK COATING ALUMINIUM
T11FE20	53x32,5x2	RECTANGULAR ENAMELLED 1/1 GN TRAY, H 20 MM.
T11FE40	53x32,5x4	RECTANGULAR ENAMELLED 1/1 GN TRAY, H 40 MM.



COMBISTAR FX

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

CCM

ACCESSORIES

MOD.		Description
T6S11	53x32	1/1GN TRAY, NON-STICK COATING ALUMINIUM - 6 MOULDS
T12S11	53x65	2/1GN TRAY, NON-STICK COATING ALUMINIUM - 12 MOULDS
TM11AL2	53x32,5x2	1/1 GN TRAY, H 20 MM, FINE MESH, ALUMINIUM ALLOY
TM11ALA2	53x32,5x2	1/1GN TRAY IN FINE MESH NON-STICK COATING AL.
BRG11	53x32,5x10	DRIPPING PAN - 1/1 GN
BRG	53x65x10	DRIPPING PAN - 2/1 GN
T6040AL	60x40x3	RECTANGULAR TRAY 60X40, H 30 MM, ALUMINIUM ALLOY
FG	40x4x40	FAT FILTER FOR OVENS
KCFXG	32x24x12	KIT CONNECTOR SMOKE EVACUATOR
PFX3	36x19x70	INTERFACE PANEL LEVEL 3
PFX2	36x19x70	INTERFACE PANEL LEVEL 1 AND 2
CCM...		SILK-SCREEN CUSTOMIZATION FOR OVENS



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Quality and Environmental
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Certification n° CSQ 9190.ANP0
Certification n° CSQ 9191.ANP2

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.

