



Multi Function Combi Oven



// MULTI FUNCTION COMBI OVEN

The new multifunction COMBISTAR BX combi oven is designed to guarantee the BEST VALUE for money and the OPTIMUM ANGELO PO STANDARD.

EASY-TO-USE

- Digital, programmable, COMBISTAR BX has touch keys to select COOKING OR REHEATING PROGRAMS or to program manual cooking in DRY, STEAM OR COMBI MODE.
- The cooking quality improves with the APM active system, which automatically measures THE CORRECT QUANTITY OF HEAT, time after time.
- A perfect and even cooking every time, managed with precision, thanks to the AOC system for the ACTIVE CONTROL of the cooking environment, ALSO MODULARLY IN COMBI AND DRY MODE.

PERFORMANCE

- 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.
- With the AWC AUTOMATIC CONTROL OF THE FAN'S ROTATION you can cook profitably and with more even, exploiting the air-stream turning, from clockwise to anticlockwise.

FEATURES

STANDARD

- Convection mode 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 mode from 30°C to 125°C
- 6 programs of three steps each: 3 reheating (can convert to cooking programs) and 3 cooking programs
- Manual steam injection
- Assisted washing program
- Digital control with data selection control knob
- Digital display with touch keys
- Automatic Cooling and Preheating
- 2-speed fan (1 intermittent)
- Automatic cooking control systems AOC (overpressure in steaming)
- Autoreverse fan Wheel Control
- Automatic Power Management control (gas)
- RDC steam generator with low management cost
- HACCP data printout
- Selfdiagnosis with malfunction alarms
- Continuous halogen chamber lighting
- Pre-setting for remote control of the power peaks
- BX61 and 101 racks are designed to hold GN as well as 60x40 cm containers
- IPX 5 water protection rating
- Temperature setting in °C or °F
- Start-up time selection.

OPTIONAL

- Smoker accessory (FMSX)
- Cooking core probe (KSF11L1; KSF21L1)
- Vacuum core probe (only together with the cooking core probe) (KSFMS).

// COMBISTAR BX

// ALL SOLUTIONS

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 BX and your problems are solved. Combistar BX (61+61; 61+101; 82+82) DOUBLES YOUR KITCHEN'S OUTPUT without sacrificing space.



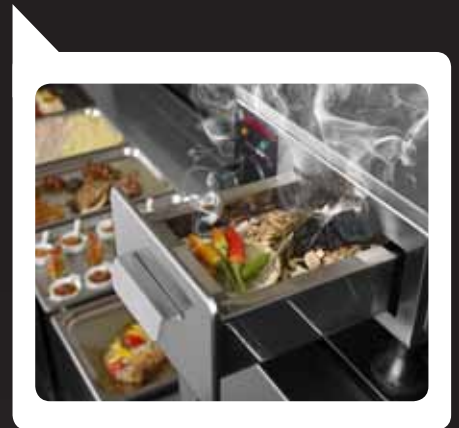
COOK&CHILL

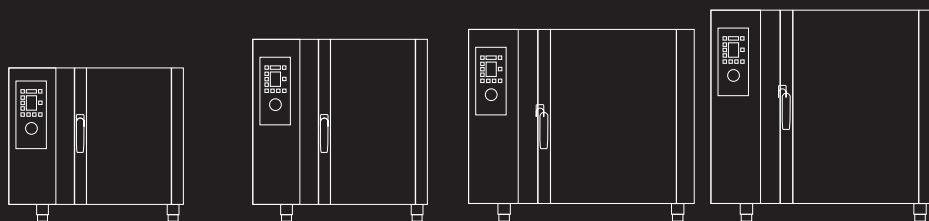
After completing the cooking program with Combistar BX, it's possible, keeping the perfect gastronomic quality, reduce the temperature, conserve and handle comfortably dishes (with dedicated accessories) in blast chillers Angelo Po: BLITZ and ChillStar.



SMOKERSTAR The CombiSmoker

Thanks to the SMOKERSTAR accessory the SMOKING with Combistar BX IS EASY AND CLEAN. You can "HOME SMOKE", both in hot and cold with meat, vegetable, cheese, dessert, salami, cold pork meat, oil, salt, serving an unprecedented GASTRONOMIC QUALITY, all without problems of space or a significant rise in cost.





MODEL	BX61G (BX61E)	BX101G (BX101E)	BX82G (BX82E)	BX122G (BX122E)
Outside dimensions (mms)	920x874x730	920x874x975	1183x1090x938	1183x1090x1197
Cooking chamber dim. (mms)	645x650x510	645x650x755	890x825x665	890x825x925
Capacity in GN containers	6 x 1/1	10 x 1/1	8 x 2/1 - 16 x 1/1	12 x 2/1 - 24 x 1/1
Electric power kW	0,8 (10,4)	0,8 (17,3)	0,8 (19,8)	0,95 (27,5)
Gas Power kW	13,5	19,5	27	32
Electrical connection	⤴ 230V 1N 50 Hz ↻ (400V 3N 50-60 Hz 230V 3 50-60 Hz)	⤴ 230V 1N 50 Hz ↻ (400V 3N 50-60 Hz 230V 3 50-60 Hz)	⤴ 230V 1N 50 Hz ↻ (400V 3N 50-60 Hz 230V 3 50-60 Hz)	⤴ 230V 1N 50 Hz ↻ (400V 3N 50-60 Hz)
Module distance GN (mms)	66	66	69,5	66
Module distance 60X40 (mms)	42,5	42,5	-	-
Portions for cooking process (n°)	85	140	223	335
Water intake pipe	3/4 "	3/4 "	3/4 "	3/4 "
Water drain (mms)	40	40	40	40
H ₂ O pressure Bar	2	2	2	2
Weight (kg)	135 (110)	160 (145)	223 (208)	250 (235)



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Certification n° CSQ 9190.ANPO
Certification n° CSQ 9191.ANP2

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