



Multi Function Combi Oven

COMBISTAR BX

 **ANGELO PO**

// 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 • Automatic 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 + EVOS steam generator with low management cost • Steam generation dual level (DSG) • 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.

MAIN ACCESSORIES

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



// 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.



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.



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**.



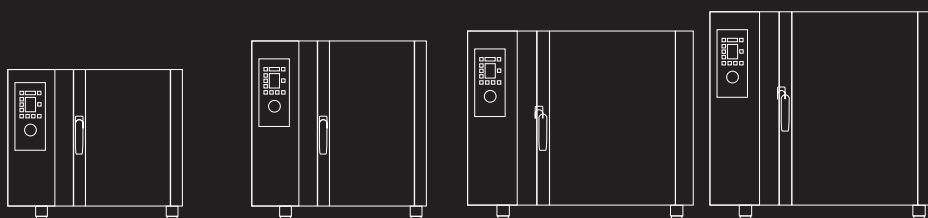
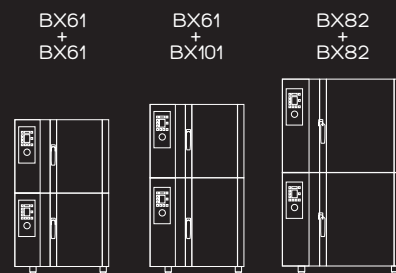
AUTOMATIC WASHING

SC2 washing system with double-action sanitization effect, after the manual dispersion of the liquid cleaning product, operates automatically until the rinse and the final thermic sterilizing.



OVEN COMBINATION

BX61 + 61	82x94,5x159 cm
BX61 + 101	92x94,5x183,5
BX82+82	122,5x117,5x189



MODEL	BX61G (BX61E)	BX101G (BX101E)	BX82G (BX82E)	BX122G (BX122E)
Outside dimensions (mm)	920x906x785	920x906x1030	1178x1095x935	1178x1095x1195
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925
Capacity in GN containers (Container clearance mm)	6 x 1/1 (66)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	12 x 2/1 - 24 x 1/1 (66)
Capacity in EN 60X40 cm containers (Container clearance mm)	6 (42,5)	10 (42,5)	-	-
Power kW	↑ 13,5 ↘ 0,8 (↘ 10,4)	↑ 19,5 ↘ 0,8 (↘ 17,3)	↑ 27 ↘ 0,8 (↘ 19,8)	↑ 32 ↘ 0,95 (↘ 27,5)
	↑ 230V 1N 50 Hz	↑ 230V 1N 50 Hz	↑ 230V 1N 50 Hz	↑ 230V 1N 50 Hz
Electrical connection	↘ (400V 3N 50-60 Hz 230V 3 50-60 Hz)	↘ (400V 3N 50-60 Hz 230V 3 50-60 Hz)	↘ (400V 3N 50-60 Hz 230V 3 50-60 Hz)	↘ (400V 3N 50-60 Hz)
Portions for cooking process * (n°)	85	140	223	335
Weight (kg)	135 (110)	160 (145)	223 (208)	250 (235)

Water intake pipe: 3/4" · Water drain mm 40 · H2O pressure Bar 2

* Figure refers to ovens with GN capacity · Special voltages and frequency on request.



A Marmon/Berkshire Hathaway Company

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Certification n° CSQ 9190.ANPO - CSQ 9191.ANP2 -
CSQ 9192.ANP3