

COMBI OVENS

Angelo Po offers a complete family of combi ovens to meet all the catering sector's needs. Choose the ideal size for your production requirements, from electric and gas versions, and various equipment and functional characteristic levels, with the right productivity. The result for you will be impeccable cooking, with various processes reproduced and repeated with uniform outstanding quality. Make full use of the special functions for smoking, pasteurising, vacuum cooking, drying, and low temperature and Delta T cooking. Banqueting and holding functions are also available.

ACT.O

The first Angelo Po industry 4.0 multi-function combi oven: a state-of-the-art, complete catering appliance, to satisfy every chef's demands. The special ACT.O multimedia platform to optimise use of

resources. With ACT.O, the oven "goes on-line" and communicates with the chef and devices with the IOT functions.

COMBISTAR FX

Guaranteed cooking quality and economic and environmental benefits during cooking and washing. User-friendliness, customisation and flexibility. Durable and rugged.

COMBISTAR BX

Supremely easy to use for every catering professional. The utmost user-friendliness for the very best gourmet results. With standard washing, or totally automatic washing in the new "W" version.

COMBIFIT

Perfect for small spaces: only 52 cm wide. An effective, convenient cooking system with dimensions reduced to the

absolute minimum. Available in 2/3 or 1/1 GN container versions.

For optimal use, Angelo Po multi-function combi ovens can be fitted with a wide range of special containers for all cooking modes: grilling, frying, braising, steaming, kebabs, spare ribs and chops, whole chickens, pizza, fried eggs and soufflés, baguettes, etc.

Angelo Po combi ovens, essential aids in your "Kitchen System".

SALAMANDER

Available in electric or gas version, the salamander completes your cooker for "au gratin" cooking, for toasting or for keeping foods hot. Cooking grill size: 57x34 cm.



ACT.O

FUNCTIONS AND MAIN FEATURES



reddot design award
best of the best 2019



ACT.O SPECIFICATIONS

- Interface customisation for one or more users.
- Provision for the IOT kit.
- Provision for control panel display using mirror software, compatible with all operating systems.
- ECO cooking energy saving function.
- ECO washing energy saving function.
- PLUS extra power function (gas).
- APM power modulation function (gas).
- APM power modulation function (electric).
- MULTI.ACTO function.
- MULTI.TIMER function.
- Weekly scheduler function.
- Option of simultaneous use of two core probes.
- Switch-on time setting.
- Automatic washing and descaling system.
- Rinse function.
- Washing system using Dual Power-Pearls microgranules for standard models.
- Liquid chemical cleaner dispenser for W models or for standard models with GPAT accessory.
- 10 sachets of Dual Power-Pearls cleaner supplied as standard.
- Automatic cooking program library (150 preset).
- Library of cooking programs in 18 programmable phases (140 preset plus another 150 available for use).
- Customised cooking page.
- Function which recommends accessories for use.
- Option of adding recipes and photos to

- cooking programs.
- Display of set and current cooking values.
- Function for programming 5-stage manual cooking.
- Multi (5) point cooking probe with gradually increasing density.
- Low temperature and superheated steam.
- DCR direct control of humidity during cooking + three steam levels.
- AOC active control of cooking environment with controlled overpressure.
- RDC + EVOS steam generation system.
- Regeneration programs.
- Low Temperature cooking programs
- Delta T and Smoking.
- Banqueting, Holding, Drying and Vacuum programs.
- Cooking process save function.
- 6 fan speeds with static function.
- Fan direction autoreverse function.
- Data selection knob, pressed to confirm data.
- 10" touchscreen display.
- Automatic pre-heating and cooling.
- Manual steam injection.
- °C or °F setting.
- SBS cooking time control function.
- Self-diagnosis with malfunction alarms.
- Steam condenser discharge temperature control.
- IPX5 water protection rating.
- Double-glazed door with glazed inner door (tempered glass)
- Door with half-open stop position.
- Cooking chamber lit by halogen lamp.

- Removable rack supports.
- Height-adjustable feet.
- User manual with cooking advice.
- USB interface for downloading data from and to PC (HACCP, various cooking processes, etc.).

OPTIONALS

- SMOK smoker.
- FMP pasteuriser kit.
- Second KATSS vacuum cooking probe (fine tip).
- Second KATSM multipoint cooking probe.
- Spray gun.
- Fat filter.
- Technical compartment air filter.

ACT.O AUTOMATIC WASHING



Effective kitchen water management systems.

ACT.O actively manages the water system, delivering impressive savings during both washing and cooking but with washing efficacy and cooking quality unchanged. Lower running costs and better environmental safeguards.

The new closed-circuit automatic washing system is equipped with a high-efficiency recirculation pump, enabling an up to 50% reduction in water and cleaner consumption.



AUTOMATIC DESCALING

CONSTANT PERFORMANCE AND RELIABILITY OVER TIME

The ACT.O descaling process is effective even in case of intensive use of the oven with steam cooking modes and without softener.

CLEANER AND DESCALER

HIGH-PERFORMANCE CHEMICALS
ACT.O enables a dual cooking chamber washing system:

- Dual ATClean liquid cleaner and ATKalc.
- Dual Power-Pearls and CALPEARLS microgranules, which are easier to store.

AUTOMATIC DISPENSER

TOTAL OPERATOR SAFETY

The dispenser ensures automatic cleaner and descaler (liquid) intake with no need for the operator to handle the chemical product.
The operator can decide to switch from liquid to microgranule products at any time.

ACT.O SMART COOKING INTERNET OF THINGS

The ACT.O research and development project began by listening to people and their demands.

ACT.O responds to the need for **effective communication in every professional kitchen.**
The control panel with an IOT device is even more user-friendly and can be **controlled and managed from remote** by both the executive chef and the manager.



ALERTS



UPDATES



COOKING
PROGRAMS



KPI

COMBISTAR FX

FUNCTIONS AND MAIN FEATURES

GAMMA
700 mm

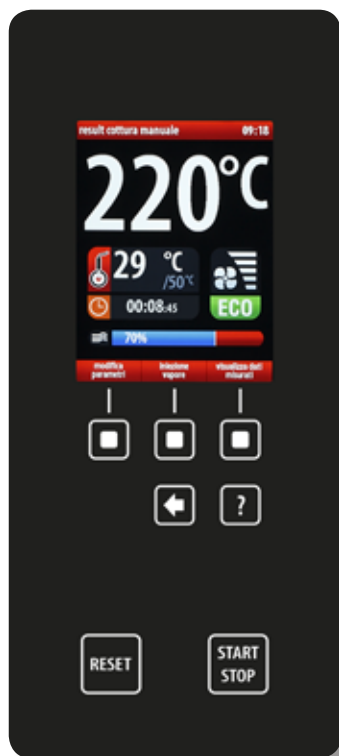
ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1.100 mm

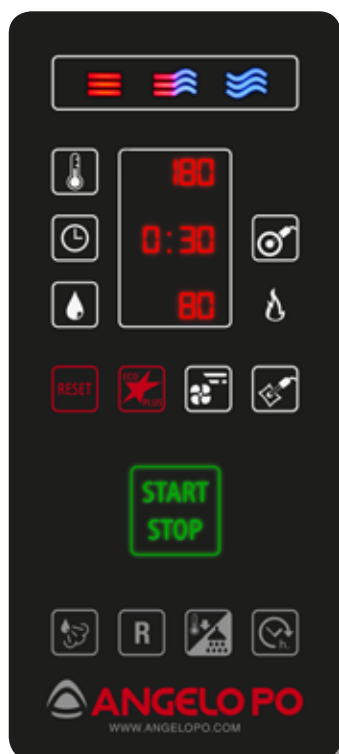
MONOLITHE

ACT.O - FX - BX -
FIT combi



TOP MODEL - LEVEL 3

- Multi-Function Combi Oven with digital controls and EVC high-visibility colour interactive interface.
- Convection 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 from 30°C to 125°C.
- **Different cooking modes with automatic programs cooking library C3, stored and programmable cooking processes library CF3, CMP functions, FAVOURITES and PERSONALIZED** from manual selection.
- It is possible to save personalized cooking programs in the cooking pre-loaded library or with function SaveCooking.
- Cooking assisted functions: Holding, Delta T, Reheating, Banqueting, Low Temperature, Pasteurization, Smoke, Vacuum, Drying.
- Pre-Setting for smoke with accessory SMOK, for pasteurization with accessory FMP.
- **Multicooking** function for cooking through multi-timer with 20 containers, **Multieasy** for a simultaneous use of compatible programs of cooking, **Multicore** for the simultaneous use of two core probes, **BE-1** to simultaneously manage FX and Blitz with Cook & Chill integrated automatic programs, **help on line (UMB)** with the user manual on display.
- **ECO function** for the consumption reduction in cooking and washing.
- **Automatic washing programs** with triple-action sanitizing effect in the cooking chamber TAS, washing drain function ADC, long rinsing TMC and short rinsing SPLASH. Decalcification program.
- Control panel with interactive interface, active EVC display. Data selection control knob, backlit touchsensitive keys. **Viewing function of recipes with photos and videos through USB.**
- RDC steam generator with low management cost. Manual steam injection.
- Generating steam optimizer EVOS.
- Functions for the active control of: APM power, DCR humidity, AOC management of the cooking chamber with overpressure, automatic fan reverse AWC, 6 fan speeds MFC (with static function), PTM temperature state, PLUS extra power (gas models), steam generation dual level (DSG), control of the cooking time in seconds (SBS).
- Alarm reset keys. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. Automatic Cooling and Preheating.
- **Multi-point temperature core probe** with progressive density PDP.
- Download- Upload information (HACCP, cooking, ...) through **USB Key**.
- Pre-setting for remote control of power peaks.
- Start-up time selection.



PLUS MODEL - LEVEL 2

- Multi-Function Combi Oven with digital controls, LED display (7 segments).
- Convection 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 from 30°C to 125°C.
- Cooking modes: manual or programmable selection, 20 programs with 4 phases, standard 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Pre-Setting for smoke with accessory SMOK.
- **ECO function** for the consumption reduction in cooking and washing.
- **Semi-automatic washing programs** with double-action sanitizing effect in the cooking chamber SC2.
- Data selection control knob, backlit touchsensitive keys.
- RDC steam generator with low management cost. Manual steam injection.
- Generating steam optimizer EVOS.
- Functions for the active control of: APM power (gas models), AOC management of the cooking chamber with overpressure, humidity control UR2, automatic fan reverse AWC, 3 fan speeds (with static function), PTM temperature state, PLUS extra power (gas models), steam generation dual level (DSG).
- Alarm reset keys. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. Automatic Cooling and Preheating.
- **Single-point temperature core probe.**
- Pre-setting for remote control of power peaks.
- Start-up time selection.

COMBISTAR FX

TABLE OF COMPARISON FOR THE CONFIGURATION POSSIBILITIES

	LEV.	3	2
ECO energy saving functions in cooking and washing		•	•
PLUS extra power function (gas)		•	•
APM power modulation function (gas)		•	•
APM power modulation function (electric)		•	
Multieasy function, simultaneous use of compatible cooking programs		•	
Multicooking function, multi-timer for simultaneous cooking		•	
Multicore function, simultaneous use of two core temperature probes		•	
BE-1 system, the oven operation panel controls blast chiller		•	
Cook&Chill function for automatic cooking and chilling		•	
Possibility of referring to the User Manual on oven control panel		•	
Start-up time selection		•	•
100% automatic washing with triple action sanitizer TAS		•	
Automatic washing with double action sanitizer SC2			•
Automatic washing with ADC drain		•	
Long TMC rinsing and short Splash rinsing		•	
100% automatic C3 cooking programs		•	
Library of 18-phased cooking programs, CF3 Save As command (150 already stored programs)		•	
CMP page for personalized cooking		•	
Advice on which accessory to use ACA function		•	
Cookbook with pictures		•	
Display of set and current cooking values		•	•
Library of 4-phased cooking processes, (99 already stored programs)			•
Multipoint core temperature probe with progressive density PDP		•	
Singlepoint core temperature probe			•
Low temperature steam and superheated steam		•	•
DCR direct humidity control + DSG dual level steam generation while cooking		•	
UR2 active humidity control + DSG dual level steam generation while cooking			•
AOC cooking environment active control system with overpressure		•	•
RDC + EVOS steam generation system		•	•
Food regeneration programs		•	•
Low Temperature, Delta T and Smoking programs		•	•
Banqueting, Holding, Drying and Vacuum programs		•	
Saving function for personalized cooking		•	
6-speed MCF fan with static function		•	
3-speed fan with static function			•
Auto-reverse AWC function to reserve fan rotation direction		•	•
EVC interactive graphic display		•	
Automatic preheating and cooling		•	•
Manual steam injection		•	•
Cooking time control and SBS steam injection per second function		•	
Self-diagnosis with malfunctioning alarms		•	•
Drainage and steam condenser temperature control		•	•
IPX5 protection against water		•	•
Double toughened glass door		•	•
Door with intermediate block position		•	•
Halogen lighting		•	•
Detergents		•	
Pull-out rack supports		•	•
Height-adjustable feet		•	•
Water connection pipes		•	•
Handbook with cooking advice		•	•
USB interface for computer upload and download (HACCP, various cooking modes...)		•	
Serigraphy of Angelo Po logo		•	0
ACCESSORIES			
CCM personalized logo serigraphy		0	0
SMOK smoking kit		0	0
FMP pasteurization kit		0	
KSFMS second core temperature probe for vacuum packing		0	0
Connection cable to print cooking data		0	0
Spray gun		0	0
Fat filter		0	0

• = Standard

0 = Optional

COMBISTAR FX

CHICKENSTAR

CHICKENSTAR is the specialist combi oven for cooking whole chickens.

The technical characteristics of the COMBISTAR FX LEVEL 3 range are expanded by the CHICKENSTAR special functions, which deliver unbeatable convenience, improved ergonomics and easy, clean poultry cooking.

The CHICKENSTAR system enables automatic discharge of cooking fats, for a cleaner oven and workplace. The CHICKENSTAR reduces the build-up

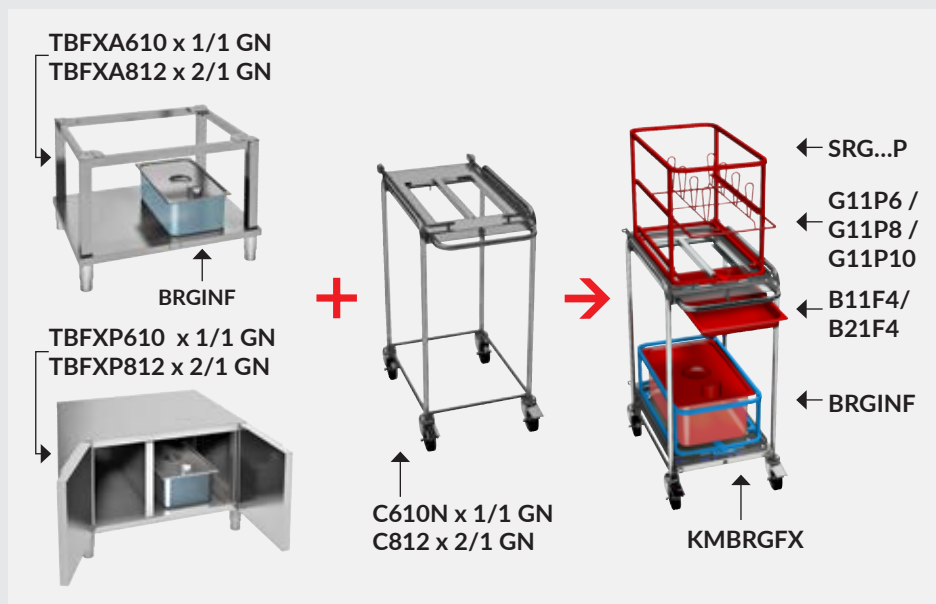
of cooking fats in the oven, **improving cooking quality, cleanliness and reliability.** COMBISTAR FX in the CHICKENSTAR version is the only combi oven to provide **automatic control of all working phases: cooking, washing and fat discharge.**

With CHICKENSTAR, **returns on sales improve** right from the first day: the **meat remains succulent**, minimising weight loss.

Cooking fats are automatically collected in the bowl beneath, fitted into the oven's stand, to be dealt with by the operator **effortlessly, easily and cleanly.**

CHICKENSTAR can be used for any other type of cooking process by extracting the removable internal rack support.

Complete CHICKENSTAR with the specific accessories for **easy, quick, clean fitting and handling of containers, racks and the external fat collection bowl.**



SETTING

	TSFRM11	TSRFX21	SRG2P	SRG3P	SRG4P21	BRGINF
FX61E3C	o	-	o	-	-	o
FX101E3C	o	-	-	o	-	o
FX12E3CT	-	•	-	-	•	o



CHICKENSTAR models are NOT supplied with chicken grids; these must be purchased separately.

The exclusive CHICKENSTAR automatic discharge system **constantly** eliminates cooking fats from the chamber before they burn.

Model	FX61E3C	FX101E3C	FX12E3CT
Capacity in GN containers	6 + 1 x 1/1	10 + 1 x 1/1	12 x 2/1 - 24 x 1/1
Capacity of 1/1 GN chickens grids	2	3	8
N° of chickens per cooking cycle	16 ÷ 20	24 ÷ 30	64

• = Standard

o = Optional

COMBISTAR BX

FUNCTIONAL FEATURES

BX SETTING

- Multi Function Combi Oven with digital control panel and LED display (7 segments).
- Convection from 10°C to 300°C and humidity % from 0 to 100
- Combined from 30°C to 250°C and steam % from 10 to 90
- Steam from 30°C to 125°C.
- Cooking modes: manual or programmable setting, 6 programs in 3 stages (standard 3 reheating programs and 3 cooking programs, all editable).
- Pre-setting for vacuum core probe and smoking SMOK accessories.
- For standard models, washing program with SC2 dual sanitising effect, with manual sprinkling of cleaners. For W models, washing system with fully automatic TAS triple sanitising effect, liquid cleaner dispenser with no operator handling required. Long TMC and short SPLASH rinses.
- Data selection control knob, selection push buttons.
- RDC + EVOS steam generator with low management cost. Manual steam injection.
- Active control functions: APM power control (gas models), AOC automatic cooking control.

- Functions for active control of: power APM (gas models); AOC cooking environment control with slight controlled, modulated overpressure; UR2 humidity control; AWC fan autoreverse; 2 fan speeds (1 on-off); PTM temperature trend monitoring; dual level steam generation (DSG).
- Alarm reset key. Selfdiagnosis with malfunction alarms. Permanent lighting with halogen lamp.
- Automatic Cooling and Preheating.
- Pre-setting for remote control of power peaks.
- Programmed oven switch-on.

The BX61... and BX101... container rack runners are designed for GN and 60x40 containers.

OPTIONAL

- Cooking core probe (KSBX11L1, KSBX21L1).
- Vacuum core probe (only together with product core probe) (KSQCF).



	BX	BX...W
APM power modulation function (gas)	•	•
SC2 Semi-automatic Washing	•	-
TAS triple sanitising effect 100% automatic washing system	-	•
Automatic liquid chemical cleaner dispenser (cleaner and sanitiser)	-	•
SMOK Smoker	o	o
Display of set and current cooking values	•	•
6 programs: 3 generation and 3 cooking in 3 phases	•	•
Single Point cooking probe	o	o
KSFMS second vacuum core probe	o	o
Low temperature steam and superheated steam	•	•
UR2 active humidity control while cooking + dual level steam generation (DSG)	•	•
AOC cooking environment active control system with overpressure	•	•
RDC + EVOS steam generation system	•	•
Reheating programs	•	•
2-speed fan	•	•
AWC autoreverse to reserve fan rotation direction	•	•
Digital controls	•	•
Data selection knob with push function to confirm data	•	•
Automatic preheating and cooling	•	•
Manual steam injection	•	•
Temperature setting °C or °F	•	•
Self-diagnosis with malfunctioning alarms	•	•
Drainage and steam condenser temperature control	•	•
IPX5 protection against water	•	•
Double toughened glass door	•	•
Halogen lighting	•	•
Spray gun and fat filter	o	o
Pull-out rack support	•	•
Height-adjustable feet	•	•
Water connection pipes	•	•
Handbook with cooking advice	•	•
Connection cable to print cooking data	o	o
Technical assistance information	•	•
Start-up time selection	•	•

• = Standard o = Optional

COMBIFIT

FUNCTIONAL FEATURES



FIT SETTING

- Digital touchscreen control panel with programming (500 programs - up to 9 cooking phases), data selected using knob and buttons (back, menu, light, start/stop).
- Multilingual setting.
- Convection cooking from 10 to 300°C, steam from 30 to 120°C and combi from 50 to 300°C.
- Cooking time from 1' to 120' with infinite function.
- Immediate, energy-saving steam generation.
- Steam control and modulation by means of ASG system.
- Saved program library.
- Delta T and low temperature (from 30°C) cooking programs.
- Regeneration program.
- Holding program.
- ESC system for active control of cooking chamber humidity.
- MultiRail container rack to take a variable number of containers h.65 ÷ 20 mm.
- Fan autoreverse function in response to cooking cycle duration.
- 6 fan speeds.
- Fan stop when door is opened.
- 100% automatic cleaning (with no handling of chemical).
- 4 wash programs: gentle, standard, intensive and rinse-only.
- Automatic switch-off at end of cycle.
- Cooling during cooking and with door open after cooking.
- Single-point core probe with external connection as standard.
- USB port for cooking program transfer and software updates.

COMBI OVENS

TECHNICAL NOTICES

Model	AT61...		AT101...	
Cooking chamber dim. (mm)	645x650x510		645x650x755	
Capacity in GN containers (Container clearance mm)	6 x 1/1 (69,5)		10 x 1/1 (66)	
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	5 (92)		8 (85)	
Portions for cooking process *(n°)	85		140	

Model	FX61... 2/3	FX101... 2/3	FX82... 2/3	FX122... 2/3	FX201... 2/3	FX202... 2/3
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925	645x650x1454	890x825x1460
Capacity in GN containers (Container clearance mm)	6 x 1/1 (69,5)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69,5)	12 x 2/1 - 24 x 1/1 (66)	20 x 1/1 (66)	20 x 2/1 - 40 x 1/1 (66)
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	5 (92)	8 (85)	-	-	15 (85)	-
Portions for cooking process *(n°)	85	140	223	335	280	560

Model	BX61...	BX101...	BX82...	BX122...
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)
FX..P Capacity in EN 60x40 cm cont. (Container clearance mm)	6 (42,5)	10 (42,5)	-	-
Portions for cooking process *(n°)	85	140	223	335

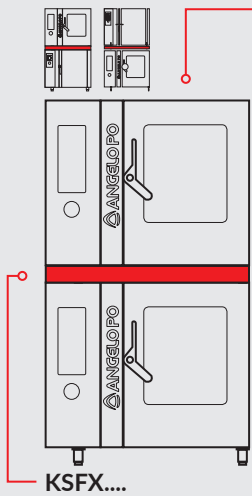
Model	CF623E	CF61E	CF101E
Cooking chamber dim. (mm)	380x365x370	380x540x370	380x540x610
Capacity in GN containers h 40 mm (Container clearance mm)	6 x 2/3 (60 min.)	6 x 1/1 (60 min.)	10 x 1/1 (60 min.)
Portions for cooking process *(n°)	45	60	80


Special voltages and frequency on request. • * Figure refers to ovens with GN capacity. • Water intake pipe: 3/4" • Water drain mm 40 • H2O pressure Bar 2

COMBI OVENS

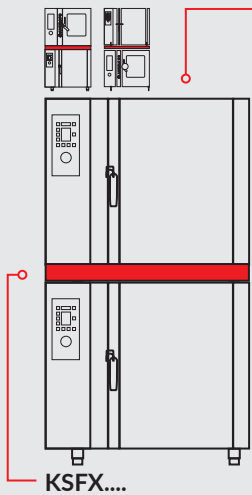
CONFIGURATION OF SUPERIMPOSED OVENS


COMBISTAR FX / BX




FX...	FX...	KSFX...	 *
FX61E...	FX61E...	KSFX11E	92X94X159
FX61E...	FX61G...		
FX61G...	FX61E...	KSFX11G	
FX61G...	FX61G...		
FX101E...	FX61E...	KSFX11E	92X94X183,5
FX101E...	FX61G...		
FX101G...	FX61E...	KSFX11G	
FX101G...	FX61G...		
FX82E...	FX82E...	KSFX82E	122,5X117X189
FX82E...	FX82G...		
FX82G...	FX82E...	KSFX82G	
FX82G...	FX82G...		

* height including 100 mm feet for bottom oven and vents

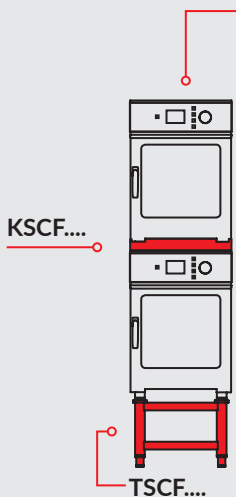




BX...	BX...	KSFX...	 *
BX61E...	BX61E...	KSFX11E	92X94X159
BX61E...	BX61G...		
BX61G...	BX61E...	KSFX11G	
BX61G...	BX61G...		
BX101E...	BX61E...	KSFX11E	92X94X183,5
BX101E...	BX61G...		
BX101G...	BX61E...	KSFX11G	
BX101G...	BX61G...		
BX82E...	BX82E...	KSFX82E	122,5X117X189
BX82E...	BX82G...		
BX82G...	BX82E...	KSFX82G	
BX82G...	BX82G...		

* height including 100 mm feet for bottom oven and vents

 CHICKENSTAR VERSION: NO possibility to place another oven or blast chiller under this model.
ALL models of COMBISTAR BX and COMBISTAR FX are interchangeable.

COMBIFIT





CF...	CF...	KSCF...	TSCF...	 *
CF623E	CF623E	KSCF23	TSCF23	51,9X75,1X189,6
CF61E	CF61E	KSCF11	TSCF11	51,9X92,4X189,6
CF101E	CF61E	KSCF11		51,9X92,4X189,6

* height complete with feet/stand/flue/vents

COMBI OVENS

SPECIAL ACCESSORIES

COMBISTAR FX LEVEL 3: compatibility with spray gun / tanks

		LDR610	KSAS	KSAS21	LDR610 + KSAS	LDR610 + KSAS21
						
FX61...3		✓	✓		✗	
FX101...3		✓	✓		✗	
FX61...3		✓	✓		✗	
FX101...3		✓	✓		✗	
FX82...3		✓		✓		✗

Characteristics of the special accessories



KATSC: 7-pin connector for installation on the control panel to allow use of second external core probe (multipoint KATSM or vacuum KATSS) on ACT.O. The oven can take either of the two accessory probes depending on requirements. Complete with magnetic protective cap to be fitted when not in use.

KIOT: electronic antenna allowing the ACT.O oven to be connected to an existing Wi-Fi network. For installation inside the oven's control panel.

GPAT: accessory kit for automatic supply of cleaner and descaler. For installation in the bottom of the rear of standard ACT.O ovens. Can be adapted for 1/1 GN ovens. Includes the hoses for insertion in the containers (to be placed no more than 2 m from the oven). External structure in AISI 304 stainless steel. Supplied as standard with all "W" version ACT.O ovens.

ATINSTL2: ACT.O oven installation kit, includes water intake hoses, filters and special drain hose. The installation hoses (without filters) are supplied as standard in COMBISTAR models.

KPSD: 1/1 GN grid to cook skewers, with changeable length (from 5 to 55 cm) and diameter (from 2 to 5 cm). Including 2 intermediate supports for long side, 2 supports for short side. Case grooves with modular step: 30 on long side (distance 1,4 cm), 18 on short side (distance 1,3 cm). Including case for temperature core probe. Realized in high irradiation stainless steel suitable for a better browning. **Patent pending.**

GRIBS11: AISI 304 stainless steel 1/1GN grill, with special design for cooking spare ribs and chops in combi ovens, arranged vertically in three parallel rows: hot air cooking at 265 °C with 30% humidity.

GR11AL: 3003 alloy grill, ideal for grilling meat, fish and vegetables: hot air cooking 245°C with 0% humidity.

TSPG11: 1/1 GN tray in non-stick aluminium alloy: smooth side for pizza and ribbed side for cooking thin foods. Use smooth side for pizza/focaccia (fresh or defrosted): dry mode at 260°C or 230°C with humidity from 30 to 60%. Use ribbed side for paillards, escalopes, finely cut vegetables, small fish: dry mode at 240°C with humidity 0%.

BFR11F4/BFR21F4: made in stainless steel mesh, ideal for frying: dry mode at 215°C with humidity 0%.

T6S11/T4S23: tray in non-stick coating 3003 aluminium alloy. Moulds Ø 12,5 cm, ideal for fried eggs and pies: dry mode at 220°C and humidity 20%.

TM11ALA2: micro-perforated tray (dimensions 1/1 GN h=20 mm) in 3003 alloy with non-stick coating, ideal for bread-making and pastries: hot air cooking 225° with 0% humidity.

T11FE20/T11FE40/T23FE20: rectangular iron enameled tray, ideal for braising: combined cooking at 145°C and humidity 40%.

KAFX11/KAFX21: AISI 304 component section air filter for BX61/101 (11) and BX82/122 (21) ovens. For use in kitchens where the air is contaminated with cooking fats. Standard on ACT.O and COMBISTAR FX ovens, it can be removed and washed in the dishwasher regularly.

ACT.O/FX/BX COMBI OVENS

RECOMMENDATIONS AND ADVICE

Water Connection

The appliance must be supplied with drinking water having the characteristics shown in the table. If these characteristics are not complied with the appliance might suffer damage; a water treatment device should therefore be installed.

Parameters to be checked	Value
Pressure	200÷400 kPa (2÷ 4 bar)
Instantaneous water flow (l/h)	15 l/h (AT 61) (*) 15 l/h (AT 101) (*)
Water flow rate (l/h)	9 l/h (FX 61) (*) 12 l/h (FX 101) (*) 17,5 l/h (FX 82) (*) 17,5 l/h (FX 122) (*) 24 l/h (FX 201) (*) 32 l/h (FX 202) (*)
pH	7÷8.5
TDS - Total Dissolved Solids	40÷150 ppm
Hardness	3÷9°f (1,5÷5°d, 2.1÷6.3°e, 30÷90 ppm)
Langelier index (Recommended) (**)	>0.5
Salt and metallic ion content	
Requested	Chlorine <0,1 mg/l Chlorides <10 mg/l Sulphates <30 mg/l
Recommended (**)	Iron < 0,1 mg/l Copper < 0,05 mg/l Manganese < 0,05 mg/l

(*) The value refers to the amount of water needed for steam production inside the cooking chamber.

(**) Values different from these parameters may cause corrosion if combined with wrong use and environment.

It is sole responsibility of the operator / purchaser / owner of this equipment to verify that the supply water, treated or not upstream of the water connection, falls within the standard values published in this document. Failure to comply with these values may damage the equipment and void the manufacturer's warranty of the damaged parts.

Recommendations for Cleaning

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean.

Cleaning advice














For washing and rinsing	Drinking water at room temperature
For cleaning and drying	Non-abrasive cloth which does not leave any lint
Recommended detergents	Detergents containing max. 5% caustic soda, 5% potash
Products for eliminating unpleasant smells	Polishes containing citric acid, acetic acid

Washing products for combi ovens

Only genuine Angelo Po cleaners guarantee:

- troublefree oven operation
- longer component lifetime
- the highest hygiene and safety standards
- excellent cleaning results.

To ensure full warranty cover, genuine ANGELO PO cleaners should be used at all times.

	Code	Description	
ACT.O	3389340	 50 sachets of CALPEARLS microgranules	Descaling
	6301248	 2 x 10 L cans of ATCAL	
	6301249	 1 pallet of 20 x 10 L cans of ATCAL	Washing
	3399930	 100 sachets of DUAL POWER-PEARLS microgranules	
COMBISTAR FX liv.3 - BXW	6301284	 2 x 10 L cans of DUAL ATCLEAN	Washing
	6301283	 1 pallet of 20 x 10 L cans of DUAL ATCLEAN	
	6028420	 2 x 10 L cans of STARCLEANFX	Washing
	6300740	 1 pallet of 20 x 10 L cans of STARCLEANFX	
COMBISTAR BX	6028430	 2 x 10 L cans of STARBRIGHTFX rinse aid	Rinsing
	6300750	 1 pallet of 20 x 10 L cans of STARBRIGHTFX rinse aid	
COMBIFIT	3014740	 2 x 10 L cans of STARCLEANFM	Washing
	3016060	 1 pallet of 20 x 10 L cans of STARCLEANFM	
	3331160	 4 x 5 L cans of OVEN CLEAN DEGRASER	Washing

Cleaner: caustic soda with concentration below 20% - Sanitiser: containing citrates and organic sequestering agents, less than 15%

The use of products with different compositions may damage the system and the oven sides; residues left by an unsuitable product may contaminate foods.

Please contact ANGELO PO for full details of prices and delivery.

Descaling program alert ACT.O - Combistar FX/BX

For ACT.O, COMBISTAR FX level 3 and COMBISTAR BX...W, you are advised to set the "Descaling alert time" in the User Parameters. After this time, the appliance will alert you that a descaling wash is necessary. The oven is set in OFF mode by default.

SPECIAL COOK&CHILL

Choose Angelo Po professional cooking and blast chilling appliances.


















All combi ovens and blast chillers/freezers in the price list are suitable for Cook&Chill operation.

AUTOMATIC COOK&CHILL

Automatic Cook&Chill programs which operate both the combi oven and the blast chiller from a single control panel are possible with the BE-1 SYSTEM. The BE-1 system can be activated on all level 3 COMBISTAR FX ovens for use of a single BE-1 blast chiller.



BE-1
COOK & CHILL SYSTEM
ALL-IN-ONE

COMBISTAR FX ...3	BE•1	Oven/blast chiller positioning	Accessories for Blast Chiller/Freezer
 FX61... FX101...	 B151H		-
 FX82...	 B152M		TBA81290
 FX61... FX101... FX82... FX122...	 B151M B152M		*
 FX61... FX101...	 B1101S		** Compatible with Cook & Chill System with containers handled on a trolley
 FX61... • FX101... • FX82... • FX122... • FX201... • FX202...	 B1101S/L		-

* Maximum distance between oven and blast chiller 12 m (12-meter cable supplied).

** Compatible with Cook & Chill System with containers handled on a trolley.

SPECIAL COOK&CHILL



CONTAINERS HANDLED ON A TROLLEY

Container transfer from oven to blast chiller, and vice-versa, is possible thanks to combi oven, blast chiller and trolley compatibility. Refer to the table below for compatibility and the accessories required.

COMBI OVENS	BLITZ	NEW CHILLSTAR	Trolley for Roll-In rack	Accessories for combi ovens	Accessories for Blast Chiller/Freezer
 AT61... • FX61... • BX61...	 BF101S	 XA101S • XS101S	 C610N*	 TRG61 TSRFM11	 TSRIF11
 AT101... • FX101... • BX101...	 BF101S	 XA101S • XS101S	 C610N*	 TRG101 TSRFM11	 TSRIF11
 FX82... • BX82...	-	 XS72S • XA72S	 C812*	 TRG82 TSRFX21	 TSRIF21
 FX122...	-	 XS102S • XS102SR	 C812*	 TRG122 TSRFX21	 TSRIF21
 FX201...	 BFR201R	-	Trolley already included in the oven	-	-
 FX201... FX202...	 BFR202R BFP202R	-	Trolley already included in the oven	-	-

* If utilized with the accessory KMBRGFX - Kit for the external drip collected pan sliding, the compatibility ceases.

STACKED OVEN AND BLAST CHILLER

The combi oven and blast chiller stacking system allows cooking and chilling to be performed in just 1 m² within the kitchen. Stacking is compatible with the BE-1 system, but only for level 3 Combistar FX ovens and BE-1 blast chillers (see AUTOMATIC COOK&CHILL table)

COMBI OVENS	BLITZ - BE•1	NEW CHILLSTAR	Accessories for Blast Chiller/Freezer
 AT61... • FX61... • BX61... • AT101... • FX101... • BX101...	 BF51H B151H suitable for CombistarFX level 3	 VS351H • XS51H	-
 FX82... • BX82...	 B152M suitable for CombistarFX level 3	 XS52M	 TBA81290

ACT.O COMBI OVENS

AT61

Multi-functional combi oven 4.0 capacity 6 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Hotspot function. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration

required). Washing and descaling system with automatic liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Both options are possible with W version of ACT.O or with addition of GPAT dispenser accessory. Available in R version with

reversed door opening (from right to left). Detergent and descaler available in SPARE PARTS PRICE LIST.

GAMMA
700 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm























OMEGA
1.100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

	MOD.	DESCRIZIONE				
	 AT61EW	ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92X89,5X83,6	12		400V 3N~ / 230V 3~ / 50÷60 HZ
	 AT61E	ACT.O ELECTRIC COMBI OVEN 6X1/1 GN	92X89,5X83,6	12		400V 3N~ / 230V 3~ / 50HZ
	AT61EWR	ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92X89,5X83,6	12		400V 3N~ / 230V 3~ / 50÷60 HZ
	AT61ER	ACT.O ELECTRIC COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92X89,5X83,6	12		400V 3N~ / 230V 3~ / 50÷60 HZ
	 AT61GW	ACT.O GAS COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92X89,5X83,6	14	0,8	230V 1N~ / 50HZ
	 AT61G	ACT.O GAS COMBI OVEN 6X1/1 GN	92X89,5X83,6	14	0,8	230V 1N~ / 50HZ
	AT61GWR	ACT.O GAS COMBI OVEN 6X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92X89,5X83,6	14	0,8	230V 1N~ / 50HZ
	AT61GR	ACT.O GAS COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92X89,5X83,6	14	0,8	230V 1N~ / 50HZ

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	 TBATA610	OPEN FRAME FOR ACT.O OVENS 1/1 GN	92X66X63			
	TBATA61V	CONTAINER RACK FOR OPEN STAND TBATA610				
	TBATA690	OPEN RAISED STAND (90 CM H) FOR ACT.O OVENS	92X66X84			
	TBATA69V	CONTAINER RACK FOR OPEN STAND H. 90 CM TBATA690				
	TBATC610	BASE FRAME WITH DOORS FOR ACT.O OVENS 1/1 GN	90X80X55			
	KRTB610	4 SWIVELLING WHEELS				
	RGP5AT	60X40 CM GRID RACK FOR ACT.O OVENS 6X1/1 GN	47,5X54X7			
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45X81X94			
	TSRFM11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK	63X46X4			
	TRG61	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS, PITCH 60 MM	36,5X68X43,5			
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33X68X44			
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36X67X44			
	SRG2P	REMOVABLE RACK FOR 2 CHICKEN GRIDS	69X37X44			
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38X64X43			
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR				
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10X10X10			
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10X10X10			

GAMMA
700 mm

ICON9000
920 mm











ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	 GPAT	ACT.O DETERGENT/DESCALER DISPENSER				
	 KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS				
	SCAT61	HEAT SHIELD FOR LEFT SIDE PANEL 5,2X72X68,5				
	ATINSTL2	ACT.O OVEN INSTALLATION KIT				

ACT.O COMBI OVENS

AT101

Multi-functional combi oven 4.0 capacity 10 containers 1/1 GN. 10" touchscreen control panel, customizable and programmable. Internet connection possible via Ethernet cable or via Wi-Fi with KIOT accessory. Hotspot function. Two data exchange systems: nearby via mirroring and IOT via Cloud (registration

required). Washing and descaling system with automatic liquid cleaner dispenser, with no user action required, or with manual addition of cleaner or descaler in microgranule form. Both options are possible with W version of ACT.O or with addition of GPAT dispenser accessory. Available in R version with

reversed door opening (from right to left). Detergent and descaler available in SPARE PARTS PRICE LIST.

MOD.	DESCRIZIONE				
  AT101EW	ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92X89,5X107,1	17		400V 3N~ / 230V 3~ / 50÷60 HZ
 AT101E	ACT.O ELECTRIC COMBI OVEN 10X1/1 GN	92X89,5X107,1	17		400V 3N~ / 230V 3~ / 50HZ
 AT101EWR	ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92X89,5X107	17		400V 3N~ / 230V 3~ / 50÷60 HZ
AT101ER	ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH RIGHT-HAND DOOR OPENING	92X89,5X107	17		400V 3N~ / 230V 3~ / 50÷60 HZ
  AT101GW	ACT.O GAS COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING	92X89,5X107,1	19,5	0,8	230V 1N~ / 50HZ
 AT101G	ACT.O GAS COMBI OVEN 10X1/1 GN	92X89,5X107,1	19,5	0,8	230V 1N~ / 50HZ
 AT101GWR	ACT.O GAS COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING AND WITH RIGHT-HAND DOOR OPENING	92X89,5X107,1	19,5	0,8	230V 1N~ / 50HZ
AT101GR	ACT.O GAS COMBI OVEN 10X1/1 GN WITH RIGHT-HAND DOOR OPENING	92X89,5X107,1	19,5	0,8	230V 1N~ / 50HZ

GAMMA
700 mm

ICON9000
920 mm

























ICON9000 PLUS
920 mm

OMEGA
1100 mm







MONOLITHE

ACT.O - FX - BX -
FIT combi

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	 TBATA610	OPEN FRAME FOR ACT.O OVENS 1/1 GN	92X66X63			
	TBATA61V	CONTAINER RACK FOR OPEN STAND TBATA610				
	TBATC610	BASE FRAME WITH DOORS FOR ACT.O OVENS 1/1 GN	90X80X55			
	KRTB610	4 SWIVELLING WHEELS				
	RGP8AT	60X40 CM GRID RACK FOR ACT.O OVENS 10X1/1 GN	71,8X54X7			
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45X81X94			
	TSRFM11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK	63X46X4			
	TRG101	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS, PITCH 60 MM	36,5X68X65			
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43X69X66			
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36X67X65			
	SRG3P	REMOVABLE RACK FOR 3 CHICKEN GRIDS	37X69X65			
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38X64X67			
	KATSC	ACT.O EXTERNAL PROBE CONNECTOR				
	KATSM	MULTIPOINT EXTERNAL PROBE FOR ACT.O OVENS	10X10X10			
	KATSS	VACUUM COOKING EXTERNAL PROBE FOR ACT.O OVENS	10X10X10			
	 GPAT	ACT.O DETERGENT/DESCALER DISPENSER				
	 KIOT	REMOTE CONNECTION KIT FOR ACT.O OVENS				

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	ATINSTL2	ACT.O OVEN INSTALLATION KIT				
	SCAT101	HEAT SHIELD FOR LEFT SIDE PANEL 5,2X72X93				

GAMMA
700 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

COMBI OVENS COMBISTAR FX

FX61

Capacity 6 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual sanitising effect and

manual application of cleaning product. Available in CHICKENSTAR (C) version for cooking chickens, capacity 2 x G11P containers - up to 20 chickens per cooking cycle. CHICKENSTAR version accessories table: see the introductory section to this chapter. Available in R version with reversed door opening

(from right to left). Detergent and sanitiser available in SPARE PARTS PRICE LIST.

GAMMA
700 mm

ICON9000
920 mm






ICON9000 PLUS
920 mm

OMEGA
1100 mm













MONOLITHE

ACT.O - FX - BX -
FIT combi

	MOD.	DESCRIZIONE				
	 FX61E3	TOP MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN	92X90,1X78,5	12		400V 3N~ / 230V 3~ / 50÷60 HZ
	 FX61G3	TOP MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN	92X90,1X78,5	13,5	0,8	230V 1N~ / 50HZ
	FX61E3R	TOP MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92X90,1X78,5	12		400V 3N~ / 230V 3~ / 50÷60 HZ
	FX61G3R	TOP MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92X90,1X78,5	13,5	0,8	230V 1N~ / 50HZ
	FX61E3C	CHICKENSTAR MULTI-FUNCTION ELECTRIC COMBI OVEN MAX 20 CHICKENS/CYCLE	92X90,1X78,5	12		400V 3N~ / 230V 3~ / 50÷60 HZ
	 FX61E2	PLUS MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN	92X90,1X78,5	12		400V 3N~ / 230V 3~ / 50÷60 HZ
	FX61G2	PLUS MULTI-FUNCTION GAS COMBI OVEN 6X1/1 GN	92X90,1X78,5	13,5	0,8	230V 1N~ / 50HZ
	FX61E2R	MULTI-FUNCTION ELECTRIC COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92X90,1X78,5	12		400V 3N~ / 230V 3~ / 50÷60 HZ

MOD.	DESCRIZIONE				
	FX61G2R PLUS GAS MULTIFUNCTION COMBI OVEN 6X1/1 GN WITH RIGHT-HAND DOOR OPENING	92X90,1X78,5	13,5	0,8	230V 1N~ / 50HZ

ACCESSORIES

MOD.	DESCRIZIONE				
	 TBFXA610 OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8X69X68,5			
	 TBFXA61V CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM				
	TBAFX690 OPEN RAISED STAND (90 CM H) FOR COMBISTAR FX61/BX61 OVENS	89X69X83			
	TBAFX69V CONTAINER RACK FOR TBAFX690 CAPACITY 24 X 1/1 GN CONTAINERS OR 12 PASTRY CONTAINERS 60X40 CM	21X65,1X66,5			
	TBFXC610 STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6X75,5X68,5			
	TBFXP610 STAND FOR COMBISTAR CHICKENSTAR OVENS WITH DOORS AND CONTAINER BRGINF	89,4X75,6X69,8			
	KRTB610 4 SWIVELLING WHEELS				
	KSTBFX TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND				
	KSAS TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/ WORKTOP	52,8X71,8X12,1			
	CART2 TANKS TROLLEY FOR TOP OVENS	43,1X49,5X36,3			
	C610N OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45X81X94			
	KMBRGFX REMOVABLE KIT FOR EXTERNAL FAT COLLECTION CONTAINER BRGINF FOR CHICKENSTAR OVEN	73,7X40X26			
	BRGINF EXTERNAL FAT COLLECTION CONTAINER FOR CHICKENSTAR OVEN	53X32,5X20			
	RGP5FM HOOKED RACK FOR COMBISTAR FX61 CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	57X45X12			

GAMMA
700 mm

ICON9000
920 mm


















ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

ACCESSORIES




	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	TSRFM11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK	63X46X4			
	TRG61	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS, PITCH 60 MM	36,5X68X43,5			
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33X68X44			
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36X67X44			
	SRG2P	REMOVABLE RACK FOR 2 CHICKEN GRIDS	69X37X44			
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38X64X43			
	SC61	HEAT SHIELD FOR LEFT SIDE PANEL	71,7X53X63			
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15X0,15X0,15			
	 KSFMS	VACUUM / COOKING CORE PROBE				
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC				
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS				
	TRKSFX11	STAND ON WHEELS FOR STACKED OVENS FX61+61 OR FX101+61				

COMBI OVENS COMBISTAR FX FX101

Capacity 10 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual sanitising effect and

manual application of cleaning product. Available in CHICKENSTAR (C) version for cooking chickens, capacity 3 x G11P containers - up to 30 chickens per cooking cycle. CHICKENSTAR version accessories table: see the introductory section to this chapter. Available in R version with reversed door opening

(from right to left). Detergent and sanitiser available in SPARE PARTS PRICE LIST.

	MOD.	DESCRIZIONE				
	 FX101E3	TOP ELECTRIC COMBI OVEN 10X GN 1/1	92X90,1X103	17,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	 FX101G3	TOP GAS COMBI OVEN 10X GN 1/1	92X90,1X103	19,5	0,8	230V 1N~ / 50HZ
	FX101E3R	TOP ELECTRIC COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92X87,4X97,5	17,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	FX101G3R	TOP GAS COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92X87,4X97,5	19,5	0,8	230V 1N~ / 50HZ
	FX101E3C	CHICKENSTAR ELECTRIC COMBI OVEN 24÷30 PCS./CYCLE	92X90,1X103	17,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	 FX101E2	PLUS ELECTRIC COMBI OVEN 10X GN 1/1	92X90,1X103	17,3		400V 3N~ / 230V 3~ / 50÷60 HZ
	FX101G2	PLUS GAS COMBI OVEN 10X GN 1/1	92X90,1X103	19,5	0,8	230V 1N~ / 50HZ
	FX101E2R	PLUS ELECTRIC COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92X87,4X97,5	17,3		400V 3N~ / 230V 3~ / 50÷60 HZ

GAMMA
700 mm


























ICON9000
920 mm

ICON9000 PLUS
920 mm
















OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

	MOD.	DESCRIZIONE				
	FX101G2R	PLUS GAS COMBI OVEN 10X GN 1/1 WITH RIGHT-HAND DOOR OPENING	92X87,4X97,5	19,5	0,8	230V 1N~ / 50HZ
ACCESSORIES						
	MOD.	DESCRIZIONE				
	 TBFXA610	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8X69X68,5			
	 TBFXA61V	CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM				
	TBFXC610	STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6X75,5X68,5			
	TBFXP610	STAND FOR COMBISTAR CHICKENSTAR OVENS WITH DOORS AND CONTAINER BRGINF	89,4X75,6X69,8			
	KRTB610	4 SWIVELLING WHEELS				
	KSTBFX	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND				
	KSAS	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/ WORKTOP	52,8X71,8X12,1			
	CART2	TANKS TROLLEY FOR TOP OVENS	43,1X49,5X36,3			
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45X81X94			
	KMBRGFX	REMOVABLE KIT FOR EXTERNAL FAT COLLECTION CONTAINER BRGINF FOR CHICKENSTAR OVEN	73,7X40X26			
	BRGINF	EXTERNAL FAT COLLECTION CONTAINER FOR CHICKENSTAR OVEN	53X32,5X20			
	RGP8FM	HOKED RACK FOR COMBISTAR FX101 CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	66X45X12			
	TSRFM11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK	63X46X4			
	TRG101	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS, PITCH 60 MM	36,5X68X65			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43X69X66			
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36X67X65			
	SRG3P	REMOVABLE RACK FOR 3 CHICKEN GRIDS	37X69X65			
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38X64X67			
	SC101	HEAT SHIELD FOR LEFT SIDE PANEL	71,5X20X87,5			
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15X0,15X0,15			
	 KSFMS	VACUUM / COOKING CORE PROBE				
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC				
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS				
	TRKSFX11	STAND ON WHEELS FOR STACKED OVENS FX61+61 OR FX101+61				

GAMMA
700 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

COMBI OVENS COMBISTAR FX

FX82

Capacity 8 x 2/1 GN or 16 x 1/1 GN containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual

sanitising effect and manual application of cleaning product. Available in R version with reversed door opening (from right to left). Detergent and sanitiser available in SPARE PARTS PRICE LIST.

GAMMA
700 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm






















OMEGA
1.100 mm

MONOLITHE

ACT,O - FX - BX -
FIT combi

	MOD.	DESCRIZIONE				
	FX82E3T	TOP ELECTRIC COMBI OVEN 8X GN 2/1	117,8X109X93,5	19,8		400V 3N~ / 230V 3~ / 50÷60 HZ
	FX82G3T	TOP GAS COMBI OVEN 8X GN 2/1	117,8X109X93,5	27	0,8	230V 1N~ / 50HZ
	FX82E3TR	TOP ELECTRIC COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8X109X93,5	19,8		400V 3N~ / 230V 3~ / 50÷60 HZ
	FX82G3TR	TOP GAS COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8X109X93,5	27	0,8	230V 1N~ / 50HZ
	FX82E2T	PLUS ELECTRIC COMBI OVEN 8X GN 2/1	117,8X109X93,5	19,8		400V 3N~ / 230V 3~ / 50÷60 HZ
	FX82G2T	PLUS GAS COMBI OVEN 8X GN 2/1	117,8X109X93,5	27	0,8	230V 1N~ / 50HZ
	FX82E2TR	PLUS ELECTRIC COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8X109X93,5	19,8		400V 3N~ / 230V 3~ / 50÷60 HZ
	FX82G2TR	PLUS GAS COMBI OVEN 8X GN 2/1 WITH RIGHT-HAND DOOR OPENING	117,8X109X93,5	27	0,8	230V 1N~ / 50HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	 TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2	X86,5	X58,7	
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85	X113	X40	
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7	X92,8	X58,9	
	TBFXP812	STAND FOR COMBISTAR CHICKENSTAR OVENS WITH DOORS AND CONTAINER BRGINF	121,5	X92,7	X60,1	
	KRTB610	4 SWIVELLING WHEELS				
	KSTBFX21	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND				
	KSAS21	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/ WORKTOP	50,6	X73,5	X21,2	
	CART2	TANKS TROLLEY FOR TOP OVENS	43,1	X49,5	X36,3	
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7	X100,2	X83,5	
	KMBRGFX	REMOVABLE KIT FOR EXTERNAL FAT COLLECTION CONTAINER BRGINF FOR CHICKENSTAR OVEN	73,7	X40	X26	
	BRGINF	EXTERNAL FAT COLLECTION CONTAINER FOR CHICKENSTAR OVEN	53	X32,5	X20	
	TSRFX21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK	65,5	X81,3	X4,6	
	TRG82	REMOVABLE RACK CAPACITY 8 X 2/1 GN CONTAINERS, PITCH 72 MM	57	X70,4	X56,8	
	SPX82	REMOVABLE RACK FOR 42 PLATES Ø 30 CM	61	X80	X62	
	CT82	THERMAL COVER FOR REMOVABLE RACK FOR 82 OVENS	62,7	X80,6	X56,8	
	SC82	HEAT SHIELD FOR LEFT SIDE PANEL	80,5	X53	X78	
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15	X0,15	X0,15	

GAMMA
700 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

ACCESSORIES








	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	 KSFMS	VACUUM / COOKING CORE PROBE				
	KSFX82E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC	120X50X30			
	KSFX82G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS	120X50X30			
	TRKSFX82	STAND ON WHEELS FOR TWO OVENS FX82 SUPERPOSED				

COMBI OVENS COMBISTAR FX FX122










Capacity 12 x 2/1 GN or 24 x 1/1 containers with removable hooked rack. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing system with dual

sanitising effect and manual application of cleaning product. Available in CHICKENSTAR (C) version for cooking chickens, capacity 8 x G11P containers - up to 64 chickens per cooking cycle. CHICKENSTAR version accessories table: see the introductory section to this chapter. Detergent and sanitiser

available in SPARE PARTS PRICE LIST.

	MOD.	DESCRIZIONE				
	FX122E3T	TOP ELECTRIC COMBI OVEN 12X GN 2/1	117,8X109X119,5	27,5		400V 3N ~ 50 ±60 HZ
	FX122G3T	TOP GAS COMBI OVEN 12X GN 2/1	117,8X109X119,5	32	0,95	230V 1N~ / 50HZ
	FX12E3CT	CHICKENSTAR ELECTRIC COMBI OVEN 64 PCS./CYCLE	117,8X109X119,5	27,5		400V 3N ~ 50 ±60 HZ
	FX122E2T	PLUS ELECTRIC COMBI OVEN 12X GN 2/1	117,8X109X119,5	27,5		400V 3N ~ 50 ±60 HZ
	FX122G2T	PLUS GAS COMBI OVEN 12X GN 2/1	117,8X109X119,5	32,5	0,95	230V 1N~ / 50HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	 TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2X86,5X58,7			
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85X113X40			
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7X92,8X58,9			
	TBFXP812	STAND FOR COMBISTAR CHICKENSTAR OVENS WITH DOORS AND CONTAINER BRGINF	121,5X92,7X60,1			

ACCESSORIES









	MOD.	DESCRIZIONE				
	KRTB610	4 SWIVELLING WHEELS				
	KSTBFX21	TANK KIT FOR COMBISTAR TOP OVEN ON OPEN STAND				
	KSAS21	TANK KIT FOR COMBISTAR TOP OVEN ON CLOSED STAND/ WORKTOP	50,6X73,5X21,2			
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS				
	KMBRGFX	REMOVABLE KIT FOR EXTERNAL FAT COLLECTION CONTAINER BRGINF FOR CHICKENSTAR OVEN	73,7X40X26			
	BRGINF	EXTERNAL FAT COLLECTION CONTAINER FOR CHICKENSTAR OVEN	53X32,5X20			
	TSRFX21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK	65,5X81,3X4,6			
	TRG122	REMOVABLE RACK CAPACITY 12 X 2/1 GN CONTAINERS, PITCH 72 MM	85,7X58,8X85,3			
	SPX122	REMOVABLE RACK FOR 68 PLATES Ø 30 CM	80X61X86			
	SRG4P21	REMOVABLE RACK FOR 8 CHICKEN GRIDS	58X80X80			
	SC122	HEAT SHIELD FOR LEFT SIDE PANEL	80,5X53X104			
	CT122	THERMAL COVER FOR REMOVABLE RACK FOR 122 OVENS	62,7X80,6X82,8			
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15X0,15X0,15			
	 KSFMS	VACUUM / COOKING CORE PROBE				

COMBI OVENS COMBISTAR FX

FX201 - FX202

Capacity 20 trays 1/1 GN /FX201), 20 trays 2/1 or 40 trays 1/1 /FX202) with standard roll-in carriage. Versions available TOP (level 3) with digital control panel, cooking program library and triple sanitising effect (detergent and sanitiser dispenser included) or PLUS (level 2) with LED panel, washing

system with dual sanitising effect and manual application of cleaning product. Detergent and sanitiser available in SPARE PARTS PRICE LIST.

MOD.	DESCRIZIONE	 cm	 kW	 kW	
	FX201E3 TOP ELECTRIC COMBI OVEN 20 X GN 1/1	96,2X93,5X185,5	40	34,3	400V 3N~ / 230V 3~ / 50÷60 HZ
	FX201G3 TOP GAS COMBI OVEN 20 X GN 1/1	96,2X93,5X185,5	40	1,5	230V 1N~ / 50HZ
	FX201E2 PLUS ELECTRIC COMBI OVEN 20 X GN 1/1	96,2X93,5X185,5	40	34,3	400V 3N~ / 230V 3~ / 50÷60 HZ
	FX201G2 PLUS GAS COMBI OVEN 20 X GN 1/1	96,2X93,5X185,5	40	1,5	230V 1N~ / 50HZ
	FX202E3 TOP ELECTRIC COMBI OVEN 20X GN 2/1	122,7X112X185,5	55	55,5	400V 3N ~ 50 ÷60 HZ
	FX202G3 TOP GAS COMBI OVEN 20X GN 2/1	122,7X112X185,5	55	1,6	230V 1N~ / 50HZ
	FX202E2 PLUS ELECTRIC COMBI OVEN 20X GN 2/1	122,7X112X185,5	55	55,5	400V 3N ~ 50 ÷60 HZ
	FX202G2 PLUS GAS COMBI OVEN 20X GN 2/1	122,7X112X185,5	55	1,6	230V 1N~ / 50HZ

GAMMA
700 mm

ICON9000
920 mm

















ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

ACCESSORIES

	MOD.	DESCRIZIONE				
	R201TXN	ROLL-IN RACK TROLLEY 20X1/1GN GRID CLEAR.66 MM	59X74X170			
	R201TPXN	ROLL-IN RACK TROLLEY 15 PCS 60X40 CM CLEAR.85MM	59X75X170			
	R201PXN	ROLL-IN PLATE RACK TROLLEY 60 PLATES Ø 30 CM	59X74X167			
	CT2011	THERMAL COVER FOR ROLL-IN TROLLEY FOR 201 OVENS	64,6X38,6X130,9			
	SC201	HEAT SHIELD FOR LEFT SIDE PANEL	71,7X53X157,5			
	R202TXN	ROLL-IN RACK TROLLEY 20X2/1GN GRID CLEAR.66 MM	80X90X171			
	R202PXN	ROLL-IN PLATE RACK TROLLEY 120 PLATES Ø 30 CM	82X92X170			
	CT2021	THERMAL COVER FOR ROLL-IN TROLLEY FOR 202 OVENS	63,2X79,6X130,9			
	SC202	HEAT SHIELD FOR LEFT SIDE PANEL	80,5X53X157,5			
	KGRHFR	RECIPE & HACCP MANAGEMENT KIT	0,15X0,15X0,15			
	 KSFMS	VACUUM / COOKING CORE PROBE				

COMBI OVENS COMBISTAR BX







BX61 - BX101

Combistar BX61 capacity either 6 trays 1/1 GN or 6 trays EN 60x40 cm; BX101 capacity either 10 trays 1/1 GN or 10 trays EN 60x40 cm, both with standard pull-out rack support. Available in W version with totally automatic washing system with triple sanitising effect (detergent and sanitiser dispenser























included), as alternative to standard version with dual sanitising effect and manual application of cleaning product. Available in R version with reversed door opening (from right to left). Detergent and sanitiser available in SPARE PARTS PRICE LIST.

	MOD.	DESCRIZIONE				
	 BX61E	ELECTRIC COMBI OVEN 6X1/1GN	92X90,6X78,5		12	400V 3N~ / 230V 3~ / 50÷60 HZ
	 BX61EW	ELECTRIC COMBI OVEN 6X1/1GN WITH AUTOMATIC WASHING SYSTEM	92X90,6X78,5		12	400V 3N~ / 230V 3~ / 50÷60 HZ
	 BX61G	GAS COMBI OVEN 6X1/1GN	92X90,6X78,5	13,5	0,8	230V 1N~ / 50HZ
	 BX61GW	GAS COMBI OVEN 6X1/1GN WITH AUTOMATIC WASHING SYSTEM	92X90,6X78,5	13,5	0,8	230V 1N~ / 50HZ
	BX61ER	ELECTRIC COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING	92X87,4X73		12	400V 3N~ / 230V 3~ / 50÷60 HZ
	BX61EWR	ELECTRIC COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92X87,4X73		12	400V 3N~ / 230V 3~ / 50÷60 HZ
	BX61GR	GAS COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING	92X87,4X73	13,5	0,8	230V 1N~ / 50HZ
	BX61GWR	GAS COMBI OVEN 6X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92X87,4X73	13,5	0,8	230V 1N~ / 50HZ
	 BX101E	ELECTRIC COMBI OVEN 10X1/1GN	92X90,6X103		17,3	400V 3N~ / 230V 3~ / 50÷60 HZ
	 BX101EW	ELECTRIC COMBI OVEN 10X1/1GN WITH AUTOMATIC WASHING SYSTEM	92X90,6X103		17,3	400V 3N~ / 230V 3~ / 50÷60 HZ
	 BX101G	GAS COMBI OVEN 10X1/1GN	92X90,6X103	19,5	0,8	230V 1N~ / 50HZ
	BX101GW	GAS COMBI OVEN 10X1/1GN WITH AUTOMATIC WASHING SYSTEM	92X90,6X103	19,5	0,8	230V 1N~ / 50HZ
	BX101ER	ELECTRIC COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING	92X87,4X97,5		17,3	400V 3N~ / 230V 3~ / 50÷60 HZ
	BX101EWR	ELECTRIC COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92X87,4X97,5		17,3	400V 3N~ / 230V 3~ / 50÷60 HZ
	BX101GR	GAS COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING	92X87,4X97,5	19,5	0,8	230V 1N~ / 50HZ
	BX101GWR	GAS COMBI OVEN 10X1/1GN WITH RIGHT-HAND DOOR OPENING AND WITH AUTOMATIC WASHING SYSTEM	92X87,4X97,5	19,5	0,8	230V 1N~ / 50HZ











ACCESSORIES

	MOD.	DESCRIZIONE				
	 TBFXA610	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 1/1 GN	88,8X69X68,5			

ACCESSORIES

	MOD.	DESCRIZIONE				
	 TBFXA61V	CONTAINER RACK FOR TBFXA610 CAPACITY 18 X 1/1 GN CONTAINERS OR 9 PASTRY CONTAINERS 60X40 CM				
	TBAFX690	OPEN RAISED STAND (90 CM H) FOR COMBISTAR FX61/BX61 OVENS	89X69X83			
	TBAFX69V	CONTAINER RACK FOR TBAFX690 CAPACITY 24 X 1/1 GN CONTAINERS OR 12 PASTRY CONTAINERS 60X40 CM	21X65,1X66,5			
	TBFXC610	STAND WITH DOORS FOR COMBISTAR OVENS 1/1 GN	89,6X75,5X68,5			
	KRTB610	4 SWIVELLING WHEELS				
	RGP5BX	HOKED RACK FOR COMBISTAR BX61 CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	57X45X12			
	RGP8BX	HOKED RACK FOR COMBISTAR BX101 CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	66X45X12			
	C610N	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 6 OR 10 X 1/1 GN CONTAINERS	45X81X94			
	TSRFM11	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK	63X46X4			
	TRG61	REMOVABLE RACK CAPACITY 6 X 1/1 GN CONTAINERS, PITCH 60 MM	36,5X68X43,5			
	TRG101	REMOVABLE RACK CAPACITY 10 X 1/1 GN CONTAINERS, PITCH 60 MM	36,5X68X65			
	SRT5P	REMOVABLE RACK CAPACITY 5 X PASTRY CONTAINERS 60X40 CM	33X68X44			
	SRT8P	REMOVABLE RACK CAPACITY 8 X PASTRY CONTAINERS 60X40 CM	43X69X66			
	SP61	REMOVABLE RACK FOR 18 PLATES Ø 30 CM	36X67X44			
	SP101	REMOVABLE RACK FOR 28 PLATES Ø 30 CM	36X67X65			
	CT61	THERMAL COVER FOR REMOVABLE RACK FOR 61 OVENS	38X64X43			
	CT101	THERMAL COVER FOR REMOVABLE RACK FOR 101 OVENS	38X64X67			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	SC61	HEAT SHIELD FOR LEFT SIDE PANEL	71,7X53X63			
	SC101	HEAT SHIELD FOR LEFT SIDE PANEL	71,5X20X87,5			
	KAFX11	AIR FILTER KIT FOR COMPONENTS BOX	24,2X18X7,2			
	KSBX11L1	SINGLE POINT CORE PROBE KIT FOR OVENS 1/1GN	10X60X4			
	KSFX11E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC				
	KSFX11G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS				

GAMMA
700 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

COMBI OVENS COMBISTAR BX

BX82 - BX122

Combistar BX82 capacity either 8 trays 2/1 GN or 16 trays 1/1 GN; BX122 capacity either 12 trays 2/1 GN or 24 trays 1/1 GN, both with standard pull-out rack support. Available in W version with totally automatic washing system with triple sanitising effect (detergent and sanitiser dispenser included), as

alternative to standard version with dual sanitising effect and manual application of cleaning product. Detergent and sanitiser available in SPARE PARTS PRICE LIST.

GAMMA
700 mm







ICON9000
920 mm

ICON9000 PLUS
920 mm













OMEGA
1.100 mm

MONOLITHE
















ACT,O - FX - BX -
FIT combi

	MOD.	DESCRIZIONE				
	BX82E	ELECTRIC COMBI OVEN 8X2/1GN	117,8X109,5X93,5		19,8	400V 3N~ / 230V 3~ / 50÷60 HZ
	BX82EW	ELECTRIC COMBI OVEN 8X2/1GN AUTOMATIC WASHING SYSTEM	117,8X109,5X93,5		19,8	400V 3N~ / 230V 3~ / 50÷60 HZ
	BX82G	GAS COMBI OVEN 8X2/1GN	117,8X109,5X93,5	27	0,8	230V 1N~ / 50HZ
	BX82GW	GAS COMBI OVEN 8X2/1GN AUTOMATIC WASHING SYSTEM	117,8X109,5X93,5	27	0,8	230V 1N~ / 50HZ
	BX122E	ELECTRIC COMBI OVEN 12X2/1GN	117,8X109,5X119,5		27,5	400V 3N ~ 50 ÷60 HZ
	BX122EW	ELECTRIC COMBI OVEN 12X2/1GN AUTOMATIC WASHING SYSTEM	117,8X109,5X119,5		27,5	400V 3N ~ 50 ÷60 HZ
	BX122G	GAS COMBI OVEN 12X2/1GN	117,8X109,5X119,5	32	0,95	230V 1N~ / 50HZ
	BX122GW	GAS COMBI OVEN 12X2/1GN AUTOMATIC WASHING SYSTEM	117,8X109,5X119,5	32	0,95	230V 1N~ / 50HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	 TBFXA812	OPEN STAND WITH LOWER SHELF FOR COMBISTAR OVENS 2/1 GN	121,2X86,5X58,7			
	TBFXA82V	CONTAINER RACK FOR TBFXA812 CAPACITY 14 X 2/1 GN CONTAINERS	85X113X40			
	TBFXC812	STAND WITH DOORS FOR COMBISTAR OVENS 2/1GN	121,7X92,8X58,9			
	KRTB610	4 SWIVELLING WHEELS				
	C812	OVEN REMOVABLE STRUCTURE EXTRACTION TROLLEY, CAPACITY 8 OR 12 X 2/1 GN CONTAINERS	65,7X100,2X83,5			
	TSRFX21	SLIDING GUIDE FOR REMOVABLE ROLL-IN RACK	65,5X81,3X4,6			
	TRG82	REMOVABLE RACK CAPACITY 8 X 2/1 GN CONTAINERS, PITCH 72 MM	57X70,4X56,8			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	TRG122	REMOVABLE RACK CAPACITY 12 X 2/1 GN CONTAINERS, PITCH 72 MM	85,7X58,8X85,3			
	SPX82	REMOVABLE RACK FOR 42 PLATES Ø 30 CM	61X80X62			
	SPX122	REMOVABLE RACK FOR 68 PLATES Ø 30 CM	80X61X86			
	CT82	THERMAL COVER FOR REMOVABLE RACK FOR 82 OVENS	62,7X80,6X56,8			
	CT122	THERMAL COVER FOR REMOVABLE RACK FOR 122 OVENS	62,7X80,6X82,8			
	SC82	HEAT SHIELD FOR LEFT SIDE PANEL	80,5X53X78			
	SC122	HEAT SHIELD FOR LEFT SIDE PANEL	80,5X53X104			
	KAFX21	AIR FILTER KIT FOR COMPONENTS BOX	34,5X18X6,6			
	KSBX21L1	SINGLE POINT CORE PROBE KIT FOR OVENS 2/1GN	92X5X5			
	KSFx82E	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR ELECTRIC	120X50X30			
	KSFx82G	STACKABLE CONFIGURATION KIT - LOWER OVEN COMBISTAR GAS	120X50X30			

GAMMA
700 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi

COMBI OVENS COMBIFIT

CF: WIDTH 52 CM

CF623 capacity 6 x 2/3 containers h40 or 4 x 2/3 containers h65. CF61 capacity 6 x 1/1 containers h40 or 4 x 1/1 containers h65. CF101 capacity 10 x 2/3 containers h40 or 6 x 2/3 containers h65. Convection/steam combi oven with touchscreen and knob. Overall width 52 cm. Electric models only.

GAMMA
700 mm













ICON9000
920 mm

ICON9000 PLUS
920 mm




OMEGA
1100 mm

MONOLITHE











ACT.O - FX - BX -
FIT combi

	MOD.	DESCRIZIONE				
	CF623E	FIT MULTI-FUNCTION COMBI ELECTRIC 6X2/3GN	51,9X62,8X77	4,7		400V 3N / 230V 3÷1N/ 50÷60 HZ
	CF623ER	FIT MULTI-FUNCTION COMBI ELECTRIC 6X2/3GN WITH RIGHT-HAND DOOR OPENING	51,9X62,8X77	4,7		400V 3N / 230V 3÷1N/ 50÷60 HZ
	 CF61E	FIT MULTI-FUNCTION COMBI ELECTRIC 6X1/1GN	51,9X80,3X77	6,9		400V 3N / 230V 3÷1N/ 50÷60 HZ
	CF61ER	FIT MULTI-FUNCTION COMBI ELECTRIC 6X1/1GN WITH RIGHT-HAND DOOR OPENING	51,9X80,3X77	6,9		400V 3N / 230V 3÷1N/ 50÷60 HZ
	 CF101E	FIT MULTI-FUNCTION COMBI ELECTRIC 10X1/1GN	51,9X80,3X101	13,8		400V 3N~ / 230V 3~ / 50÷60 HZ
	CF101ER	FIT MULTI-FUNCTION COMBI ELECTRIC 10X1/1GN WITH RIGHT-HAND DOOR OPENING	51,9X80,3X101	13,8		400V 3N~ / 230V 3~ / 50÷60 HZ

ACCESSORIES

	MOD.	DESCRIZIONE				
	KSCF23	STACKABLE CONFIGURATION KIT - 1/1GN ELECTRIC OVEN FIT				
	KSCF11	STACKABLE CONFIGURATION KIT - 2/3 GN ELECTRIC OVEN FIT				

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	TACF23	OPEN STAND FOR OVENS 2/3GN	47X45X80			
	TACF23V	CONTAINER RACK 2/3GN				
	 TACF11	OPEN STAND FOR OVENS 1/1GN	47X62,3X80			
	 TACF11V	CONTAINER RACK 1/1GN	48X24X60			
	TSCF23	OPEN STAND FOR OVENS 2/3GN STACKED				
	TSCF11	OPEN STAND FOR OVENS 1/1GN STACKED				
	KFACF	FILTER FOR WATER INLET				
	KSFTCF	SEISMIC KIT FOR COMBIFIT OVEN FEET				
	KFMSXCF	KIT FOR USE OF SMOKER WITH COMPACT COMBIOVEN				
	CACF11	SELF-EXTRACTING INTEGRATED HOOD	30X73,6X102	0,3	230V 1N~ / 50HZ	
	CACF11C	SELF-EXTRACTING INTEGRATED HOOD WITH CONDENSATOR	102,2X73,6X30	0,3	230V 1N~ / 50HZ	

GAMMA
700 mm

ICON9000
920 mm

ICON9000 PLUS
920 mm

OMEGA
1100 mm

MONOLITHE

ACT.O - FX - BX -
FIT combi




















COMBI OVENS

ACCESSORIES













The SMOK smoking kit guarantees durability and uniformity in hot or cold smoking processes. Three smoking levels: standard, soft and strong. Automatic switch-off. Compatible with ACT.O, COMBISTAR FX, COMBISTAR BX and COMBIFIT (with KFMSXCF accessory). FMP: Kit for pasteurization

on pot, to be used in conjunction with the multi-point core probe. For combi ovens. Spray gun / tank kit compatibility table: see the introductory section to this chapter. Special accessories features: see the introductory section to this chapter.

ACCESSORIES

	MOD.	DESCRIZIONE				
	SMOK	SMOKING KIT	27X37,2X16	0,235		230V 1N~ / 50 ÷ 60HZ
	S412F2	BAG OF BEECHWOOD FLAKES, 2 KG, 4-12 MM				
	S412Q2	BAG OF OAKWOOD FLAKES, 2 KG, 4-12 MM				
	FMP	PASTEURIZATION KIT				
	 LDL	EXTERNAL SPRAY GUN FOR OVENS				
	LDRAT	RETRACTABLE SPRAY GUN FOR ACT.O OVENS	23X33,5X10,6			
	LDR610	RETRACTABLE SPRAY GUN FOR COMBISTAR OVENS	45X23X10			
	LDLCF	EXTERNAL SPRAY GUN FOR COMBIFIT OVENS				
	PND	DETERGENT NEBULIZER 1,5 L				
	G610X	GRID GN 1/1 MADE IN ROUND STAINLESS STEEL	53X32,5X1,2			
	G241X	STAINLESS STEEL GRID 2/1 GN	65X53X3,5			
	G23X	STAINLESS STEEL GRID 2/3 GN	32,5X35X0			
	G11P6	GRID FOR 6 CHICKENS ON THE SPIT 1/1 GN	53X32,5X15,7			
	G11P8	GRID FOR 8 CHICKENS ON THE SPIT 1/1 GN	53X32,5X15,7			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	G11P10	GRID FOR 10 CHICKENS ON THE SPIT 1/1 GN	53X32,5X15,7			
	GRIBS11	SPARE RIB - CHOPS GRID 1/1 GN	53X32,5X13,1			
	GR11AL	NON-STICK GRID TO GRILL 1/1 GN	53X32,5X1,2			
	TSPG11	PAN 1/1 GN, DUAL-USE PIZZA/ FRYTOP	53X32,5X4			
	BFR11F4	CONTAINER FOR FRYING 1/1 GN, HEIGHT 4 CM	53X32,5X4			
	BFR21F4	CONTAINER FOR FRYING 2/1 GN, HEIGHT 4 CM	65X53X4			
	T6S11	NON-STICK CONTAINER 6 MOULDS 1/1 GN	53X32,5X4			
	T4S23	NON-STICK CONTAINER 4 MOULDS 2/3 GN	32,5X35X4			
	T64BA	NON-STICK CONTAINER FOR 5 BAGUETTES 60X40 CM	60X40X3			
	T11AL20	CONTAINER 1/1 GN, HEIGHT 2 CM	53X32,5X2			
	T11ALA2	NON-STICK CONTAINER 1/1 GN, HEIGHT 2 CM	53X32,5X2			
	T23ALA2	NON-STICK CONTAINER 2/3 GN, HEIGHT 2 CM	32,5X35X2			
	T11ALA4	NON-STICK CONTAINER 1/1 GN, HEIGHT 4 CM	53X32,5X4			
	TM11AL2	MICRO-PERFORATED CONTAINER 1/1 GN	53X32,5X2			
	TM11ALA2	NON-STICK MICRO-PERFORATED CONTAINER 1/1 GN	53X32,5X2			
	TM23ALA2	NON-STICK MICRO-PERFORATED CONTAINER 2/3 GN	32,5X35X2			
	T11FE20	RECTANGULAR ENAMELLED CONTAINER 1/1 GN, HEIGHT 2 CM	53X32,5X2			

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ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	T23FE20	RECTANGULAR ENAMELLED CONTAINER 2/3 GN, HEIGHT 2 CM	32,5X35X2			
	T11FE40	RECTANGULAR ENAMELLED CONTAINER 1/1 GN, HEIGHT 4 CM	53X32,5X4			
	T6040AL	ALUMINIUM CONTAINER 60X40 CM, HEIGHT 3 CM	60X40X3			
	TM64ALA	NON-STICK MICRO-PERFORATED CONTAINER 60X40 CM	60X40X2			
	B23F2	STAINLESS STEEL CONTAINER 2/3 GN, HEIGHT 2 CM	32,5X35,4X2			
	B23F4	STAINLESS STEEL CONTAINER 2/3 GN, HEIGHT 4 CM	32,5X35,4X40			
	B23F6	STAINLESS STEEL CONTAINER 2/3 GN, HEIGHT 6,5 CM	32,5X35,4X65			
	B12F2	1/2 GN STAINLESS STEEL CONTAINER, H 20 MM	32,5X26,5X2			
	B12F4	1/2 GN STAINLESS STEEL CONTAINER, H 40 MM	32,5X26,5X4			
	B12F6	1/2 GN STAINLESS STEEL CONTAINER, H 65 MM	32,5X26,5X6,5			
	B11F2	1/1 GN STAINLESS STEEL CONTAINER, H 20 MM	53X32,5X2			
	B11F4	1/1 GN STAINLESS STEEL CONTAINER, H 40 MM	53X32,5X4			
	B11F6	1/1 GN STAINLESS STEEL CONTAINER, H 65 MM	53X32,5X6,5			
	B21F2	2/1 GN STAINLESS STEEL CONTAINER, H 20 MM	65X53X2			
	B21F4	2/1 GN STAINLESS STEEL CONTAINER, H 40 MM	65X53X4			
	B21F6	2/1 GN STAINLESS STEEL CONTAINER, H 65 MM	65X53X6,5			
	BF23F2	PERFORATED CONTAINER 2/3 GN, HEIGHT 2 CM	32,5X35,4X2			

ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	BF23F4	PERFORATED CONTAINER 2/3 GN, HEIGHT 4 CM	32,5X35,4X40			
	BF23F6	PERFORATED CONTAINER 2/3 GN, HEIGHT 6,5 CM	32,5X35,4X65			
	BF11F2	STAINLESS STEEL PERFORATED CONTAINER GN 1/1 H 20 MM	53X32,5X2			
	BF11F4	STAINLESS STEEL PERFORATED CONTAINER GN 1/1 H 40 MM	53X32,5X4			
	BF11F6	STAINLESS STEEL PERFORATED CONTAINER GN 1/1 H 60 MM	53X32,5X6,5			
	BF11F10	STAINLESS STEEL PERFORATED CONTAINER GN 1/1 H 100 MM WITH HANDLES	53X32,5X10			
	BF11F20	STAINLESS STEEL PERFORATED CONTAINER GN 1/1, H 20 CM, WITH HANDLES	53X32,5X20			
	BRG11	DRIPPING FAT PAN 1/1 GN	53X32,5X4			
	BRG	DRIPPING FAT PAN 2/1 GN	65X53X4			
	FGX	FAT FILTER FOR OVENS	50X40X5			
	KCATG	SMOKE EXHAUSTING CONNECTING KIT FOR ACT.O GAS OVENS				
	KCFXG	SMOKE EXHAUSTING CONNECTING KIT FOR COMBISTAR GAS OVENS	32X24X12			
	KVCX610E	STEAM CONDENSER FOR ELECTRIC COMBI OVENS	25X32X20			
	KVCX610G	STEAM CONDENSER FOR GAS COMBI OVENS	25X32X20			
	CAFORNOX	SELF-EXTRACTING INTEGRAL HOOD WITH MOTOR AND CARBON FILTER	92X71,5X65	0,42		230V 1N~ / 50HZ
	FCA	FILTRATION SPARE PARTS FOR HOOD MODEL CAFORNOX	50X50X10			
	CAFXX11	SELF-EXTRACTING INTEGRATED HOOD WITH MOTOR	92X71,5X50	0,42		230V 1N~ / 50HZ

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ACCESSORIES

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	CFMX11	INTEGRATED HOOD WITHOUT MOTOR FOR OVEN	92X71,5X50			
	PKPF1613	HOOD WITH SPECIAL LABYRINTH FOR 1/1 GN COMBI OVENS	160X130X40			
	PKPF2015	HOOD WITH SPECIAL LABYRINTH FOR 2/1 GN COMBI OVENS	200X130X40			

SALAMANDER

SALAMANDERS

Available in both electric and gas versions. Cooking grid 57x34 cm.
Height-adjustable heating top min. 5 - max. 23 cm.

	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	60SM	GAS SALAMANDER	64X50X47	5,25		
	60SME	ELECTRIC SALAMANDER	64X50X47		3,9	400V 2N~ / 230V 1N~ / 50÷60 HZ
ACCESSORIES						
	MOD.	DESCRIZIONE	 cm	 kW	 kW	
	KSM	WALL HANGING BRACKET FOR SALAMANDER	60X13X44			

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The Elephant - Italy