

Specification Sheet

FX201E3 Combistar



Product Description:

- The Angelo Po CombiStar FX is a versatile and advanced cooking system designed to meet the demands of commercial kitchens. With its programmable controls and touch display, this oven allows for precise and efficient cooking.

Cooking Programs:

- 150 cooking programs with 18 steps each
- 76 program automatic clever cooking icon files
- Favorites menu
- Special cooking techniques programs: Holding, Delta T, Low Temperature Cooking, Rethermalization, HACCP Control Management, Hot and Cold Smoking, Vacuum Cooking, Drying, and Advanced Cook & Chill Interface Technology.

Technology and Features:

- USB interface for easy program transfer and updates
- AISI 316L marine grade stainless steel cavity for durability and easy cleaning
- EHO ergonomic hands-free door handle for safe and easy access
- DCR humidity control and management sensor for optimal cooking results
- Auto reverse 5-speed fan and 1 static mode for even cooking and baking
- PDP progressive density 5 point multi-sensor probe for accurate temperature control
- TAS fully automatic self-cleaning washing system for effortless maintenance
- ADC patented drain cleaning system for easy and efficient cleaning
- WDC descale warning indicator for timely maintenance
- APM automatic power management for energy efficiency
- MCF steam cloud escape reduction for a safe and comfortable working environment
- User manual onboard icon for quick reference and troubleshooting
- RDC & EVOS boilerless and efficient steam generation system for efficient and eco-friendly operation
- EVC color graphic shatterproof control display panel for easy navigation and control
- EASYSTAR film & video capability for sharing recipes and tutorials
- Eco Function to reduce energy and water consumption for sustainable cooking.

Capacity

- (20) 12"X20" Hotel Pan
- 213 Quarts (202 l) - 253 lb (115 Kg) Max
- Wide range of accessories for various cooking processes such as grilling, braising or baking

Convection Heat

- 50°F - 572°F (10°C - 300°C)
- 0% - 100% Humidity

Steam

- 86°F - 257°F (30°C - 125°C)

Combination

- 6°F - 482°F (30°C - 250°C)
- 0% - 90% Humidity



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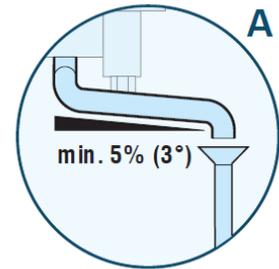
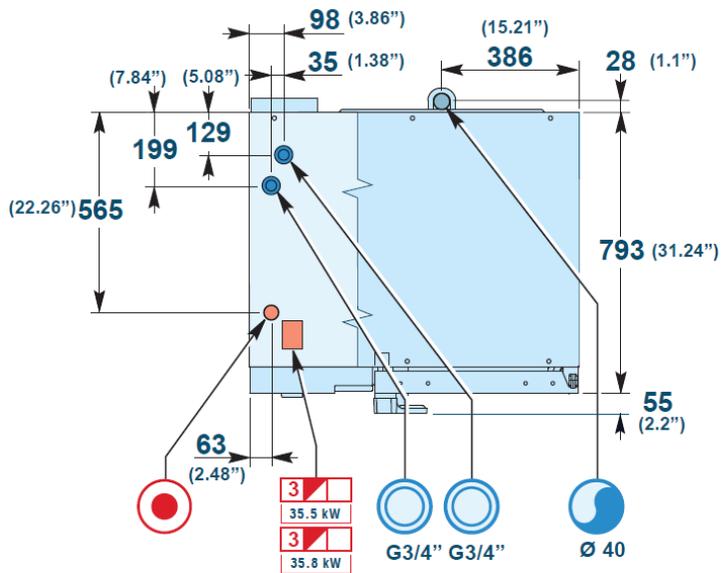
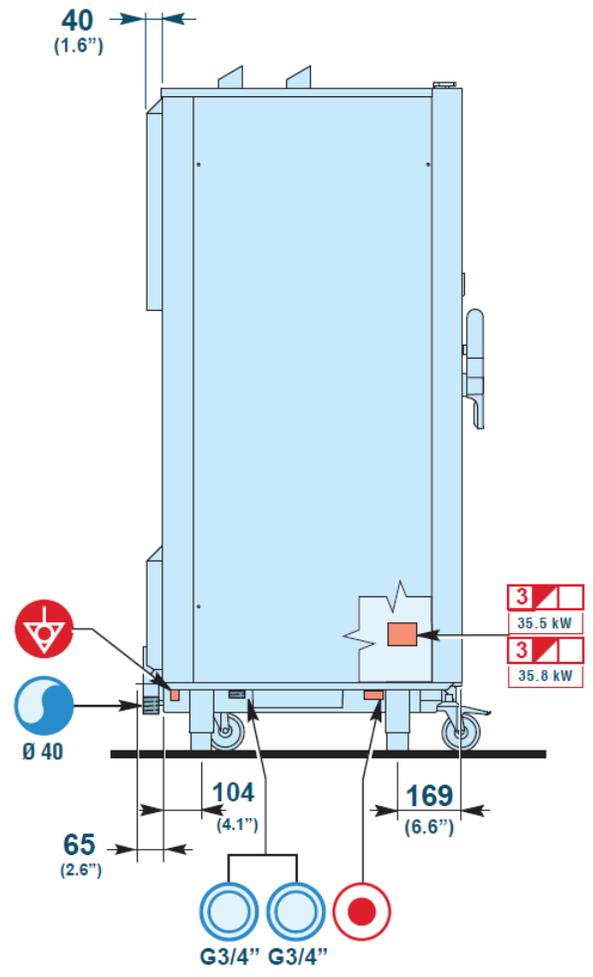
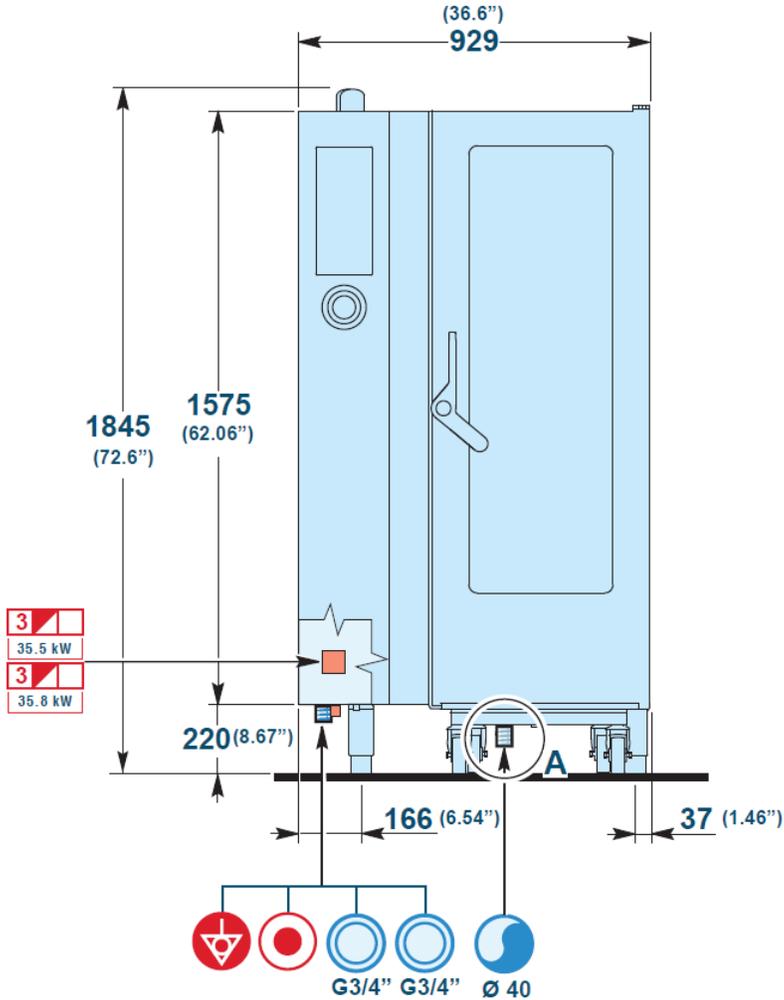


Model	FX201E3 Combistar™
Voltage	208V or 240V or 480V
Phase	3ph
Frequency	60 Hz
Amperes	98.7 A or 86.2 A or 43.1 A
AWG	AWG4
Electric Power	35.6 kW or 35.8 kW or 35.8 kW
Full Size Pan Capacity	Twenty (20)
1/1 GN Pan Capacity	Twenty (20)
Half Size Sheet Pan Capacity	Twenty (20) on wire shelves only (additional wire shelves required for maximum capacity)
Pan Module Distance	2-19/32" (66 mm)
Product Capacity	213 Quarts (202 l) - 253 lb (115 Kg) Max
Net Dimensions (W x D x H)	36.6" x 36.1" x 73" (92.9 x 91.6 x 185.5 cm)
Shipping Dimensions (W x D x H)	41.3" x 40.2" x 85.6" (105 x 102 x 217.3 cm)
Interior Dimensions (W x D x H)	25-25/64" x 25-19/32" x 57-1/4" (645 x 650 x 1454 mm)
Net Weight	708 lb (321 kg)
Shipping Weight	785 lb (356 kg)
Crate Dimensions (W x D x H)	41-17/64" x 40-5/32" x 85-35/64" (1048 x 1020 x 2173 mm)
Water Inlet	Inlet: 3/4" - Line Pressure: 30 to 60 psi (2 to 4 bar)
Required Chlorine	< 0.1 ppm (mg/l)
Required Chlorides	< 30 ppm (mg/l)
Required Sulphates	< 30 ppm (mg/l)
Recommended Iron	< 0.1 ppm (mg/l)
Recommended Copper	< 0.05 ppm (mg/l)
Recommended Manganese	< 0.05 ppm (mg/l)
Hardness	3 to 9°F (1.5 to 5 °d; 2.1 to 6.3 °e; 30 to 90 ppm)
Langelier Index	> 0.5
TDS	40 to 150 ppm
Flow Rate	4.6 Gallons/h
PH	7 to 8.5
Water Outlet	1-1/4" Drain with Air Gap
Installation Requirements	Hood Installation is Required for Cooking Smoke, The Oven Must Be Installed Level, Install Water Supply Shut-Off Valve and Back-Flow Preventer
Left side of equipment	20" from heat source and 19" recommended for service access. Minimum clearance 6-1/2" - When left side clearance is less than 20" from a heat source, please inquire about a Angelo Po heat shield accessory.
Right	Min. clearance 3-5/64"
Top	Min. clearance 12"
Bottom	Min. clearance 4" (also in the Counter Top installations)
Back	20" from heat cooking equipment (oven in the middle of the room) - Min. clearance 4"

It is highly recommended that the Angelo Po reverse osmosis water treatment systems, as well as Angelo Po brand cleaning chemicals (CL55XL detergent and BR55XL brightener) be used and incorporated into all Angelo Po Combistar combi oven installations. It is the sole responsibility of the owner / operator / purchaser of the Angelo Po equipment, to verify that the incoming water supply is comprehensively tested to meet the Angelo Po water compliance standards, published in this document. Non-compliance with the Angelo Po water standards noted herein could potentially damage the equipment and/or VOID the original manufacturer's standard warranty.

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Cold water input
Entrée eau froide

Electric connection
Branchement électrique

Terminal board
Plaque à bornes
3~ 208 V

Unit of measurement = mm / in
Unité de mesure = mm / in

Water drain
Vidage eau

Equipotential terminal
Borne équipotential

Terminal board
Plaque à bornes
3~ 240 V