

Specification Sheet

FX61G2 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:

- 99 programs with 4 phases.
- Standard 3 re-heating programs, 5 smoking, 4 Low Temperature, and 1 Delta T.
- Pre-Setting for vacuum core probe accessory and smoke accessory.

Technology and Features:

- Data selection control knob and backlit touch-sensitive keys.
- SC2 washing system with double-action sanitization effect and ECO function.
- RDC (patented) + EVOS steam generator with low management cost and dual-level steam generation system DSG.
- Manual steam injection and automatic cooling and preheating.
- Interface for HACCP data downloading on printer (optional).
- Provision for remote peak power cut and cooking chamber siphon drain to prevent backflow of liquids and smells with T pipe for ventilated downstream installation.
- Armoured direct heat exchanger in incoloy 800 in cooking chamber, cooking fan, and steam generator in AISI 316L stainless steel.
- Ceramic fibre thermal insulation with an anti-radiation barrier.
- Control panel protected by 5 mm of tempered glass, deflector panel between the cooking chamber and exchanger/fan opening on hinges for services and cleaning.
- Door with intermediate stop positions at 90° and 130° and double-tempered glazing with open-cavity and internal low emissive glazing, internal removable glazing, and rock wool.
- Handle with double handgrip and high-strength silicone door seal with two heat barrier lines.
- Condensation collection and drain built-in tray, and all operating elements located near the technical compartment on the left-hand side of the oven.

Capacity

- (6) 12"X20" Hotel Pan Capacity
- 64 Quarts (61 l) - 77 lb (35 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	FX61G2 Combistar
Working voltage	230V 1N~/ 50Hz
Net weight	308.64 lbs
Gross weight	335.07 lbs
Packing width	39.76 inches
Packing height	39.99 inches
Packing depth	38.00 inches
Width	36.22 inches
Height	30.91 inches
Depth	35.47 inches
Electric power	0.8 kW
Gas power	13.5 kW
Electric supply height	18.11 inches
Gas diameter	3/4 inch
Gas supply height	18.11 inches
Cold water	3.82 gallons per hour
Cold water diameter	3/4 inch
Cold water connection hgt	18.11 inches
Water drain diameter	1.57 inches
Water drain height	0.39 inches
Dimensions	36.22x35.47x30.91 inches
Packing	39.76x38.00x39.99 inches
Door opening	from left to right
Capacity in GN containers	6 x 1/1GN
Capacity in 60x40cm containers	5 - with accessory
Portions for cooking process	n° 85
Product core probe	Singlepoint, standard
Display	Segment digital
Power supply	Gas
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
Clearance Requirements	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 an Angelo Po heat shield accessory. Right: Min. clearance 3-57/64".

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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