

# Specification Sheet

## FX61E3 Combistar



### 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

### 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.



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Category	Details
Model	FX61G3 Combistar™
Description	COMBICARE All-In-One™ Combi oven
Gas Power	50,000 BTU (14,7kW) Nat and LPG
Electric Power	0,576 kW
Voltage	120V
Phase	1ph N
Amperes	4,8 A
Cycle/Hz	60 Hz
AWG	AWG12
Net Dimensions (W x D x H)	36,2"x35,5"x30,9" (92x90,1x78,5 cm)
Shipping Dimensions (W x D x H)	39,8"x38"x40" (101x96,5x101,6 cm)
Interior Dimensions (W x D x H)	25-25/64" x 25-19/32" x 20-5/64" (645 x 650 x 510 mm)
Net Weight	309 lb (140 kg)
Shipping Weight	335 lb (152 kg)
Crate Dimensions (W x D x H)	39-49/64" x 37-63/64" x 40" (1010 x 965 x 1016 mm)
Full Size (20"x12"x2-1/2") Pan Capacity	six (6)
1/1 GN (530x325x65mm) Pan Capacity	six (6)
Half Size Sheet (18"x13"x1") Pan Capacity	six (6) on wire shelves only (additional wire shelves required for max. capacity)
2/1 GN (650x530x65mm) Pan Capacity	-
Pan Module Distance	2-47/64" (69,5mm)
Product Capacity	64 Quarts (61 l) - 77 lb (35 Kg) Max
Water 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	< 0,05ppm (mg/l)
Recommended Manganese	< 0,05ppm(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
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".

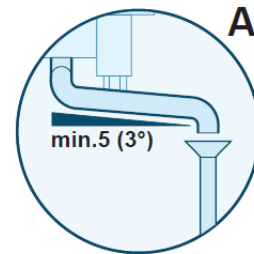
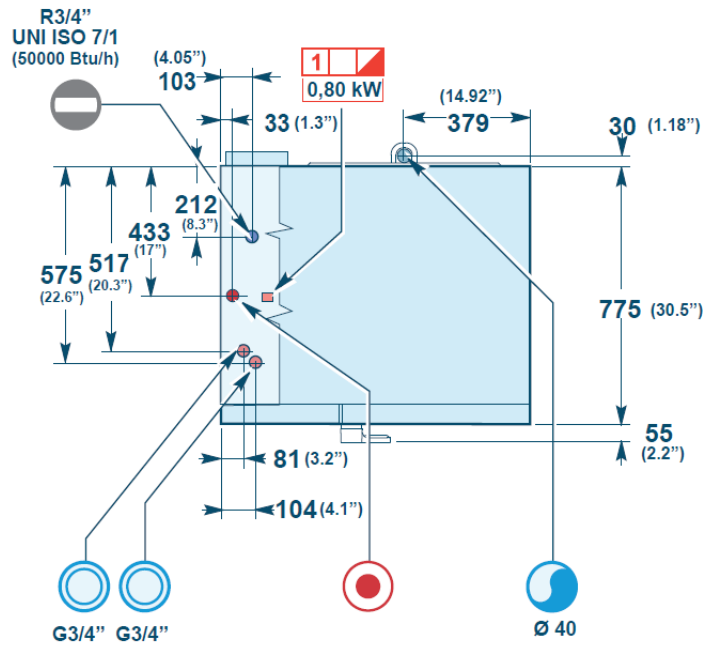
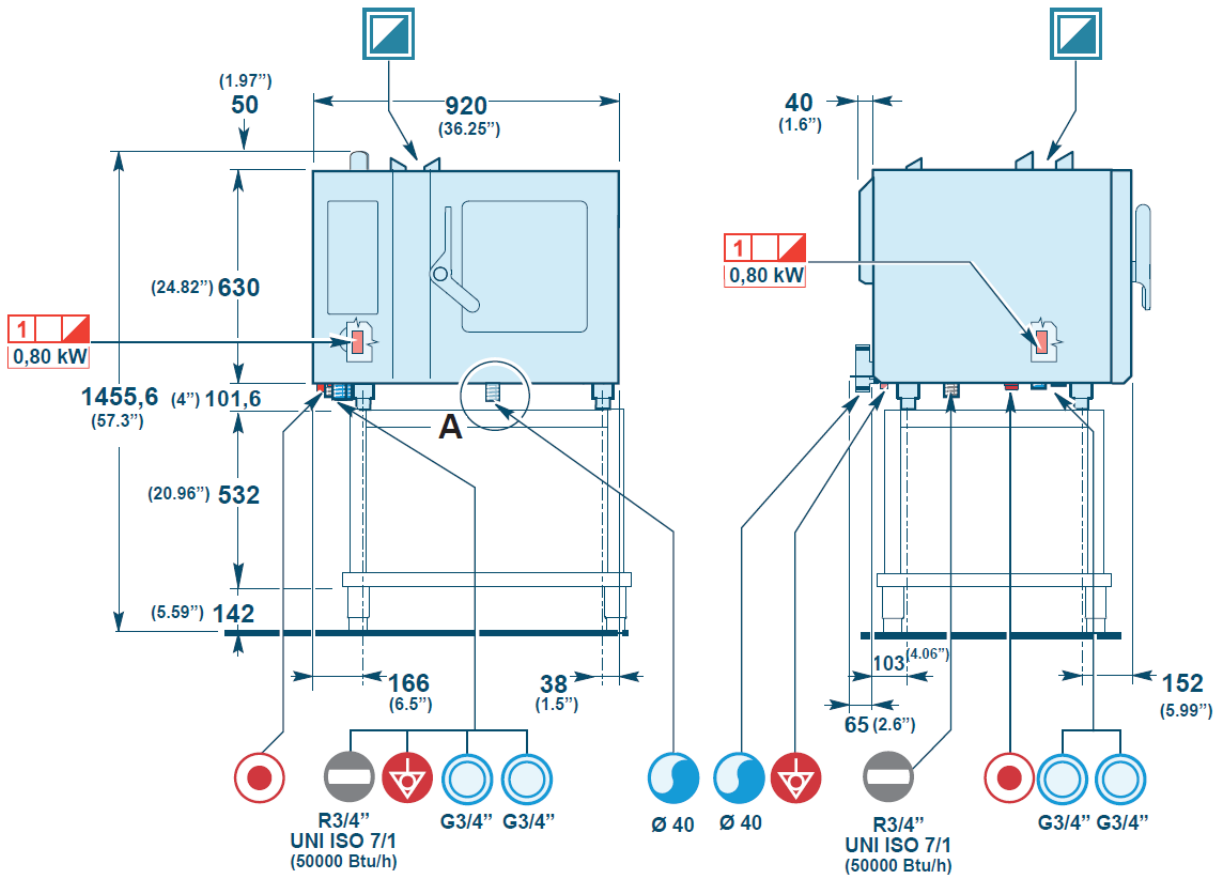
It is highly recommended that the Angelo Po reverse osmosis water treatment systems, as well as Angelo Po brand cleaning chemicals (CL55XL detergent and BR55XL brightener) be used and incorporated into all Angelo Po Combistar combi oven installations.

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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|---|---|---|---|
|  Gas input<br>Entrée Gas                 |  Cold water input<br>Entrée eau froide |  Electric connection<br>Branchement électrique |  Terminal board<br>Plaque à bornes<br>1-N<br>120 V |
|  Flue gas drain<br>Degagement gas brules |  Water drain<br>Vidage eau             |  Equipotential terminal<br>Borne équipotiel    | Unit of measurement = mm / in<br>Unité de mesure = mm / in  |