

Specification Sheet

FX82E3T Combistar



Capacity

- (8) 18"X26" Full Size Sheet Pans Or (16) 12"X20" Hotel Pan
- 169 Quarts (160 l) - 205 lb (93Kg) 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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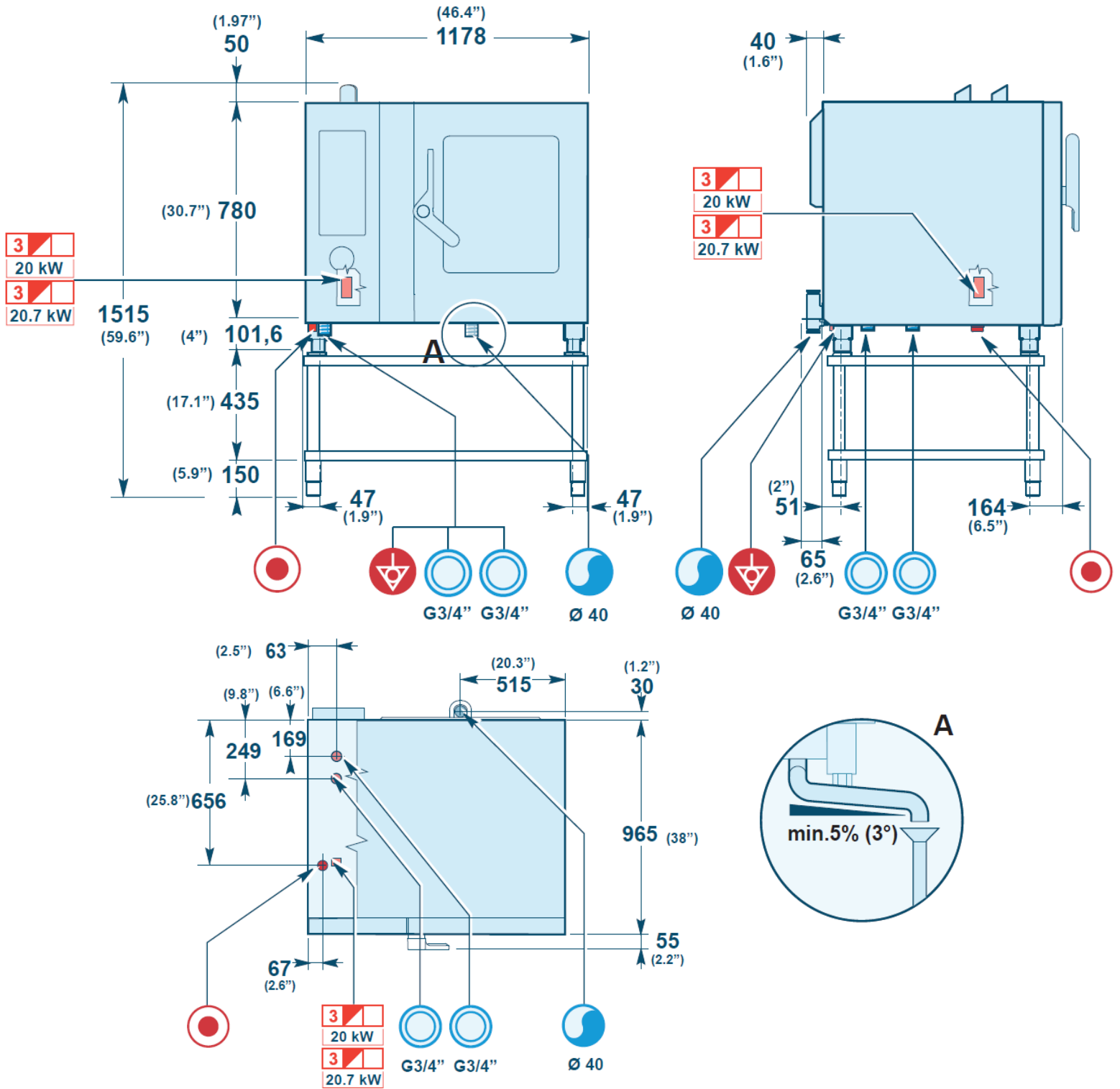


Specification	Model FX82E3T Combistar™
Description	COMBICARE All-In-One™ Combi oven
Fuel Type	Electric
Voltage	208V/3phase/60Hz or 240V/3phase/60Hz or 480V/3phase/60Hz
Pan Capacity (Full Size)	16
Pan Capacity (1/1 GN)	16
Pan Capacity (Half Size sheet)	8 on wire shelves only (additional wire shelves required for maximum capacity)
Pan Capacity (2/1 GN)	8
Pan Module Distance	2-47/64" (69,5mm)
Product Capacity	169 Quarts (160 l) - 205 lb (93Kg) Max
Power	20.7kW
Amperes	57.5A or 49.9A or 24.9A
Cycle/Hz	60Hz
AWG	AWG8
Water Inlet	3/4"
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
Net Dimensions (W x D x H)	46.4" x 42.9" x 36.8" (117.8 x 109 x 93.5 cm)
Net Weight	503 lb (228 kg)
Shipping Dimensions (W x D x H)	44.9" x 52" x 45.3" (114 x 132 x 115 cm)
Shipping Weight	547 lb (248 kg)
Interior Dimensions (W x D x H)	35-3/64" x 32-31/64" x 26-3/16" (890 x 825 x 665 mm)
Max Connected Pressure (NG)	-
Min Connected Pressure (NG)	-
Max Connected Pressure (LPG)	-
Min Connected Pressure (LPG)	-
Hook Up	-
Electrical Power	20.7 kW
Minimum Clearance Requirements	
Left side of equipment	20" from heat source, 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

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.

Specification Sheet

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Cold water input
Entrée eau froide

Electric connection
Branchement électrique

Terminal board
Plaque à bornes
3~ N ⊥
208 V

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

Water drain
Vidage eau

Equipotential terminal
Borne équipotentielle

Terminal board
Plaque à bornes
3~ N ⊥
240 V