



Product Description

Unveiling our cutting-edge multifunction combination oven, engineered for precision and high-efficiency. This compact, stainless steel oven features a 7" LCD touchscreen interface, 300 customizable cooking programs, and versatile cooking methods including convection, steam, and combined. Capable of catering up to 60 portions per cooking process, it's an ideal solution for demanding culinary environments.

Capacity:
6 x GN 1/1

Compact Footprint:
Less than 21 Inches Wide

Functional Features

- Compact multifunction combination oven
- Control panel with capacitive touchscreen
 - High resolution 7" LCD interface
 - Swipe function
 - 300 programmable programs (up to 18 consecutive cooking stages)
- User Profile Configurations
 - Hierarchical access levels: Administrator and Simple User
 - Administrator has a password for full access
 - Simple User has limited access to functions assigned by Administrator
- User-Friendly Interface
 - Customizable home page for direct access to desired cooking or functions
 - "Weekly diary" function for recurring personal or work commitments
 - HACCP data memorized and visible on display
 - Multilingual
- Advanced Cooking Programs
 - 300 cooking programs available in 18 phases
 - Two cooking management modes: Manual & Memorized
 - Main cooking modes: Convection, Steam, and Combined
- Special Cooking Processes
 - Holding, Delta T, Regeneration, Low Temperature, Pasteurisation in jars and Jar cooking, Smoking, Sous-vide, Drying and Smoking
- Innovative Features
 - Instant steam production
 - ECO function for energy conservation
 - Timed manual steam injection
 - Cooking control via core probe
 - 6 fan speed settings
- Connectivity
 - Ethernet port for connection to the APO.LINK portal
 - USB port for data transfer

Construction Features

- Stainless steel structure
- Cooking chamber
 - Rounded corners
 - Polished finish in AISI 304 stainless steel
- LED cooking chamber lighting
- Control panel with capacitive touchscreen protected by tempered glass
- Door
 - 4 intermediate stop positions
 - Double tempered glass 6+4 mm
 - High resistance silicone gasket
 - Clockwise and counterclockwise rotation handle
- Advanced Cooling
 - Forced cooling of the technical compartment
 - Automatic management of vent valve for cooking climate control and energy saving

Safety Equipment and Approvals

- Thermal protection and safety thermostats, connected to relative alarms
- Automatic cooling of the cooking chamber with door closed
- Magnetic door microswitch
- Self-diagnosis with alarms
- Fan rotation cutout when door is opened
- IPX4 protection rating

Standard Equipment

- Progressive density multipoint core cooking probe with 5 detection points
- Removable container rack
- Height-adjustable feet clad in AISI304 jacket
- After-sales service data

Technical Details	Specifications
Working voltage	400V 3N / 230V 3÷1N/ 50÷60 Hz
Net Weight	154.32 lbs
Gross Weight	198.42 lbs
Width	20.20 inches
Height	32.80 inches
Depth	35.28 inches
Electric Power	6.9 kW
Packing Dimensions	Specifications
Width	26.57 inches
Height	40.55 inches
Depth	37.01 inches
Additional Features	Specifications
Door handle	Right hinged, opening from left to right
Automatic washing	Through detergent high-efficient
Power supply	Electricity
Display	7" capacitive touchscreen
Product core probe	Multipoint (5 sensors) supplied
Capacity in GN containers	6 x GN 1/1 h=1.57 inches
Portions for cooking process	n° 60
Door opening	from left to right
Energy Control	Pre-Setting for remote control of power peaks



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.