Specification Sheet
FX122E3 Combistar

GBS

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
- (24) 12"X20" Hotel Pan
- (12) 18"X26" Full Size Sheet Pans
- 253 Quarts (240 l) - 308 lb (140Kg) 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

ETL LISTED Intertek

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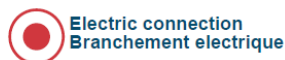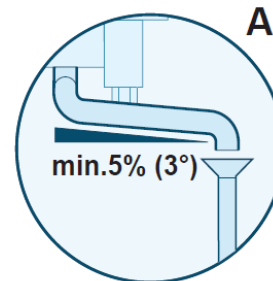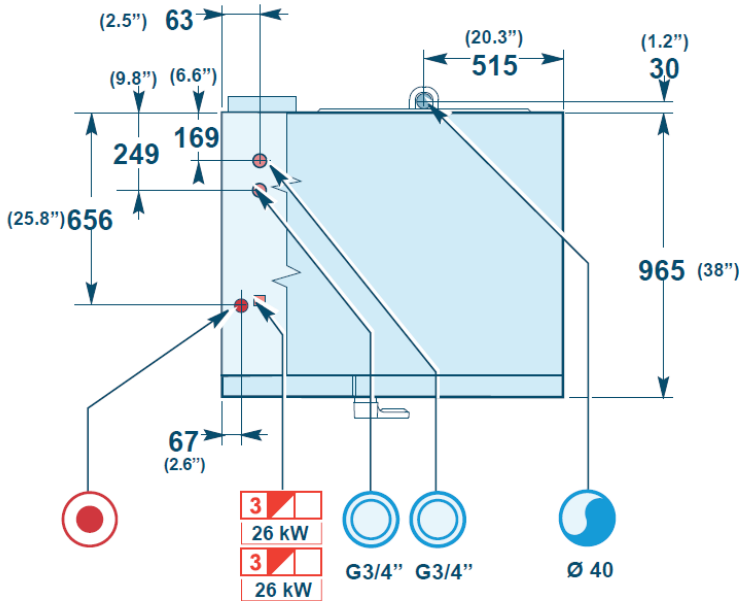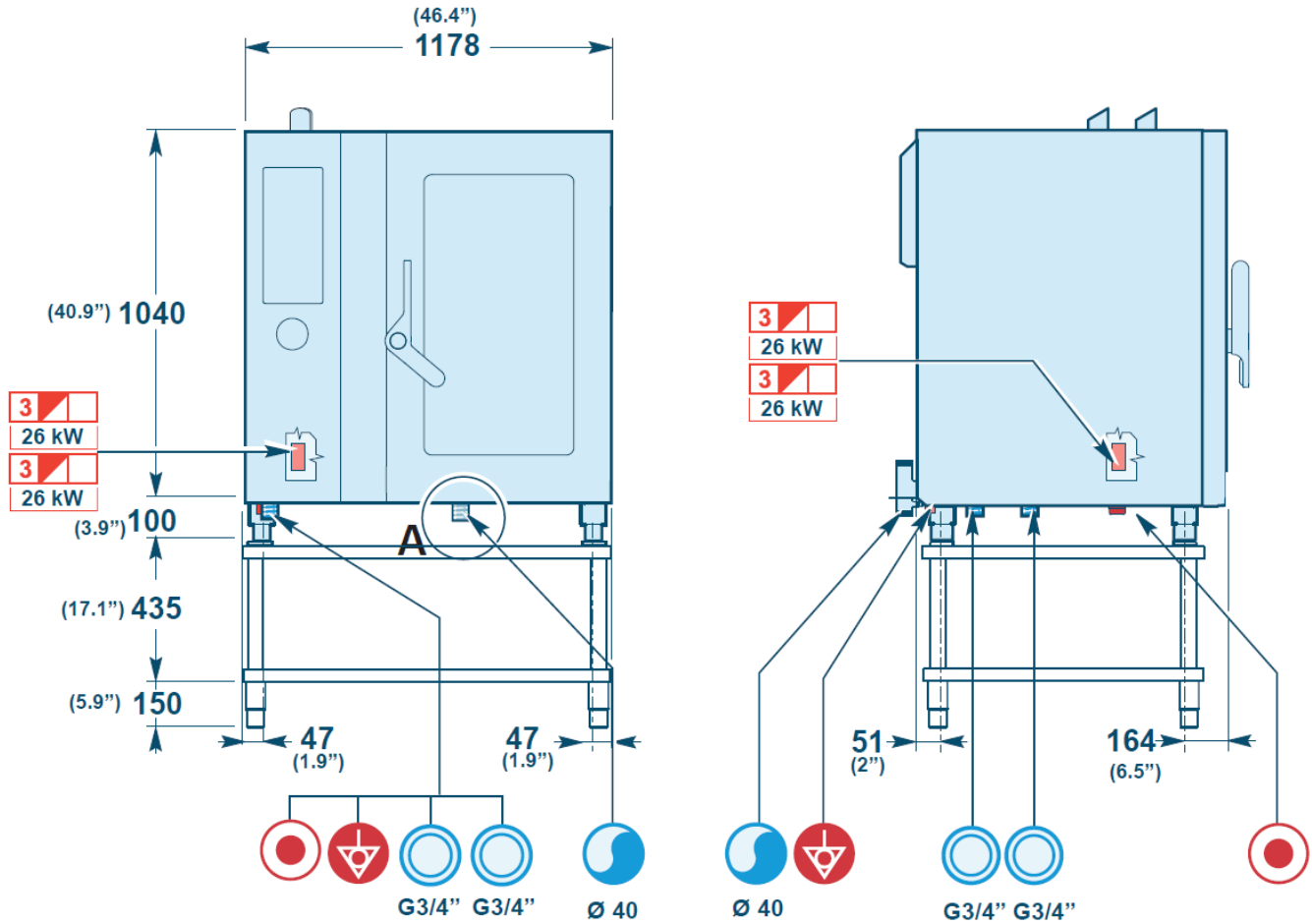| Model	FX122E3T Combistar™
Description	COMBICARE All-In-One™ Combi oven
Power	Electric
Voltage	208V or 240V or 480V
Phase	3ph
Frequency	60Hz
Amperes	72.3A or 62.6A or 31.3 A
AWG	AWG6
Net Dimensions (WxDxH)	46.4"x42.9"x47" (117.8x109x119.5 cm)
Shipping Dimensions	52"x44.9"x55.9" (132x114x142 cm)
Interior Dimensions	35-3/64" x 32-31/64" x 36-13/32" (890 x 825 x 925 mm)
Net Weight	573 lb (260 kg)
Shipping Weight	617 lb (280 kg)
Crate Dimensions	46-29⁄64" x 51-31⁄32" x 74 51⁄64" (1180 x 1320 x 1900 mm)
Full Size Pan Capacity	24 (20"x12"x2-1/2")
1/1 GN Pan Capacity	24 (530x325x65mm)
Half Size Sheet Capacity	12 on wire shelves only (additional wire shelves required for maximum capacity)
2/1 GN Pan Capacity	12 (650x530x65mm)
Product Capacity	253 Quarts (240 l) - 308 lb (140Kg) Max
Hardness	3°f 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
pH	7 to 8.5
Water Inlet	Inlet: 3/4" - Line Pressure: 30 to 60 psi (2 to 4 bar)
Chlorine	< 0.1 ppm (mg/l)
Chlorides	< 30 ppm (mg/l)
Sulphates	< 30 ppm (mg/l)
Iron	< 0.1 ppm (mg/l)
Copper	< 0.05 ppm (mg/l)
Manganese	< 0.05 ppm (mg/l)
Flow Rate	4.6 Gallons / h
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: 20" from heat source, 19" recommended for service access. Min. clearance 6-1/2"
	Right: Min. clearance 3-57⁄64"
	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.

Front view dimensions:
- (46.4") 1178
- (40.9") 1040
- (3.9") 100
- (17.1") 435
- (5.9") 150
- 47 (1.9")
- 47 (1.9")

Terminal board callouts:
- 3 / 26 kW
- 3 / 26 kW

Connection symbols: G3/4" G3/4" Ø 40

Side view dimensions:
- 3 / 26 kW
- 3 / 26 kW
- 51 (2")
- 164 (6.5")

Connection symbols: Ø 40 G3/4" G3/4"

Top view dimensions:
- (2.5") 63
- (9.8") 249
- (6.6") 169
- (25.8") 656
- (20.3") 515
- (1.2") 30
- 965 (38")
- 67 (2.6")

Connection symbols: 3 / 26 kW — 3 / 26 kW — G3/4" G3/4" Ø 40

Detail A: min.5% (3°)

Legend

Symbol	Description
Cold water input / Entrée eau froide	
Water drain / Vidage eau	
Electric connection / Branchement electrique	
Equipotential terminal / Borne équipotentiel	
3 — Terminal board / Plaque à bornes — 3~ N ⏚ 208 V	
3 — Terminal board / Plaque à bornes — 3~ N ⏚ 240 V	

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