



Multi Function Combi Oven

COMBI STAR
FM423E

 **ANGELO PO**
Supporting your success

// MULTI FUNCTION COMBI OVEN

In the range of ANGELO PO steam/convection combination ovens for professional caterers, the FM423E1-E2 are SUPERIOR COOKING APPLIANCES, ideal for "À LA CARTE" service or indeed for any gastronomic use.

EASY-TO-USE

Digital, programmable, COMBISTAR BX has touch keys to select COOKING OR REHEATING PROGRAMS or to program manual cooking in DRY, STEAM OR COMBI MODE.

PERFORMANCE IN LITTLE SPACE

- **BALANCED CLOSURE SYSTEM:** on Combistar FM423 ovens you will use all the steam and heat generated by the oven right down to the last calorie, thanks to the optimized balanced closure system of the cooking chamber, providing greater homogeneity, improved energy efficiency and lower cooking temperatures. Or rather, we cut down on running costs while improving cooking quality at the same time.
- **DIRECT INJECTION IN COOKING CHAMBER:** a patent enables Combistar ovens to inject steam directly into the cooking chamber homogeneously and powerfully, leading to reduced energy consumption, greater reliability and improved performance. Just like in today's direct-injection automobiles!
- **AC2 ACTIVE CONTROL SYSTEM OF THE COOKING ENVIRONMENT:** for Combistar ovens we have patented the SCS system, which reads, controls and actively intervenes on the cooking environment on an ongoing basis, thus ensuring an ideal climate that follows your requirements to the letter. You decide how to cook ... the COMBISTAR FM423 will take care of the rest.

FEATURES

- Inner cooking chamber made of AISI 304 (18-10) stainless steel • Heating by armoured elements • Professional stainless steel fan (Ø 180 mm) • Digital temperature readout • Internal lighting system protected • Double glazing inserted in a one-piece structure door for all models • Controls located on the frontal panel, are recessed to protect them from accidental damage or operation • Stainless steel roll-in rack included as standard • Construction conforms to CE Standards • Fully-covered chamber edges • Ceramic fibre thermal insulation (3,5 cm) with anti-radiation barrier • High-strength door gasket with double sealing line, in NSF-compliant silicone • Condensation collection and drain tray • All operating elements are located near the technical compartment on the left-hand side of the oven for easier access and simpler maintenance • 2 safety devices are fitted inside the cooking chamber • Safety protection factor IPX5 • Signal for excessive temperature for steam operation.

OPTIONAL ACCESSORIES

- AISI 304 18-10 stainless steel grids, 2/3 G.N. • AISI 304 18-10 stainless steel perforated and non perforated containers, and 2/3 GN • Detergent spray • VACUUM PROBE • Kit for stackable configuration • Spray gun • Support for Angelo Po cooking top elements, 700 mm depth • Wall brackets kit.



// COMBISTAR FM423E

// AUTOMATIC WASHING

SC2 AUTOMATIC WASHING (level 2 only): double-action sanitization in which you decide when and how much detergent to use and then the oven takes care of the rest, allowing the detergent to act, and then rinsing and sterilizing itself. All this for the level of hygiene you require at your convenience, no fuss, no stress.

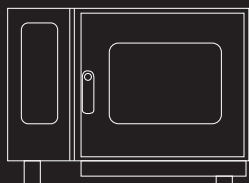
// COMBI OVEN BUILT IN COOKING LINE

Support for built-in configuration for FM423E under top elements 70x70 cm of the cooking line Angelo Po. Made of AISI304 18-10 stainless steel. Allowed configurations: FM422E + open burners, electric plates, infrared pyroceram ranges, electric griddles, bain-marie ranges and neutral elements.

// 100% HEAVY DUTY ➤ 48 mm ◀

HIGH PERFORMANCE (1 kW/container), double glazing inserted in a ONE-PIECE STRUCTURE DOOR (48 MM), and thermal insulation, 35 mm thick, around the cooking chamber, ensure to reach, in loaded condition, 200°C on DRY HEAT in FIVE MINUTES and 100 °C for STEAMING in THREE MINUTES.





Model	FM423E 1/2
Outside dimensions (mm)	700x505x500
Cooking chamber dim. (mm)	357x300x380
Capacity in GN containers	4 x 2/3
Electrical Power kW	4,15
Electrical connection 50/60 Hz	400V 3N 50-60 Hz 230V 3 50-60 Hz 230V 1N 50-60 Hz
Electrical connection for reduced power*	2,75 kW 230V 1N 50-60 Hz
Container centre distance (mm)	60
Max nr. meals per day	30
Water intake pipe	3/4 "
Water drain mm	40
H2O pressure bar	2
Weight	54

Special voltages and frequency on request.

* Configuration by means of a qualified installer.

	LIV.	2	1
SC2 automatic washing	.	.	.
Assisted washing program	.	.	.
6 programs of three steps each	.	.	.
Singlepoint cooking probe	.	○	○
Vacuum probe (only with cooking probe)	○	○	○
Low temperature steam	.	.	.
Superheated steam	.	.	.
Active humidity control in AC2 cooking	.	.	.
"CIBUS PLUS" Balanced closure system	.	.	.
"BEST ONE" steam generation system	.	.	.
Cibus Plus 1 and 2 steam cooking programs	.	.	.
Reheating	.	.	.
2-speed fan (1 intermittent)	.	.	.
Digital controls	.	.	.
Automatic cooling of cooking chamber	.	.	.
Automatic preheating	.	.	.
Manual steam injection	.	.	.
°C or °F setting	.	.	.
Self-diagnosis with malfunction alarms	.	.	.
Steam condenser and discharge temperature control	.	.	.
IPX5 water protection rating	.	.	.
Door with tempered double glazing	.	.	.
Cooking chamber lighting	.	.	.
Spray gun	○	○	○
Cooking data (HACCP) printout interface	.	.	.
Print connection for printing cooking data	○	○	○
Data selection knob with push function for data confirmation	.	.	.
Display of set and current cooking values	.	.	.
Kit for stackable configuration	○	○	○
Support for Angelo Po top elements, 700 mm depth	○	○	○
Wall brackets kit	○	○	○
Infinite function ∞	.	.	.
Pre-setting for remote control of power peaks	.	.	.

. = Standard ○ = Optional

 **ANGELO PO**
Supporting your success

ANGELO PO Grandi Cucine SpA
41012 CARPI (MO) - ITALY
S/S Romana Sud, 90
Tel. +39/059/639411
Fax +39/059/642499
www.angelopo.com
angelopo@angelopo.it

7900298-2

In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.

Quality, Environmental and Health&Safety
Management System Certified
UNI EN ISO 9001 - ISO 14001 - BS OHSAS 18001

   
ec H&S

Certification n° CSQ 9190.ANP0 - CSQ 9191.ANP2 -
CSQ 9192.ANP3