

COMBISTAR BX

COMBI OVEN
EASY-TO-USE







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COMBISTAR BX

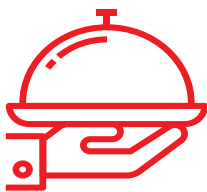
EASY-TO-USE

COMBISTAR BX is the essential combi oven for every catering professional in search of **the very best gourmet results with extreme ease of use.**

The cooking, regeneration and washing functions can be selected from the **intuitive, user-friendly** control panel.

Heat and steam generation and control systems and pre-saved cooking programs, tested in the Angelo Po laboratories, ensure guaranteed results and the best gastronomic quality.

COMBISTAR BX, the simplicity of outstanding results.



QUALITY COOKING, MADE EASY

With **COMBISTAR BX** results are guaranteed: with a full load and with intensive use, cooking quality is always impeccable.

The COMBISTAR BX multi-function combi oven allows the user to select cooking and regeneration programs, or to set cooking parameters in manual mode. Cooking quality is ensured by a system that guarantees **optimal humidity control**, in both steam and dry/convection modes.

Steam is delivered straight to the chamber by a **high-efficiency steam generator with low operating costs**, located in the cooking pre-chamber: fast, uniform saturated steam distribution. With the core cooking probes available as optionals, **every food can be monitored** during both container and vacuum cooking.

“Cooking performance guaranteed every time”



Smoking.

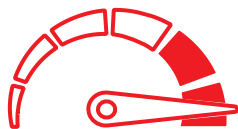


Smoking with COMBISTAR BX is easy and clean, thanks to the SMOK accessory, external to the oven, with direct connection to the suction pipe. Users can produce **hot or cold “home-smoked” products** including meat, vegetables, cheese, confectionery, cured meats, oil and salt, to serve constantly new, original gourmet quality.

Steam.



The right humidity for every food, thanks to the double steam generation system, which guarantees **fast, uniform steam delivery to the chamber**. The no-boiler system with direct humidity reading maintains the required cooking environment at all times, also checking the humidity produced by the food during cooking (“combined” mode).



POWER FOR ALL REQUIREMENTS

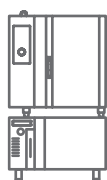
Powerful and rugged, COMBISTAR BX is the ideal partner for every kitchen, for working **7 days a week**, without a break!

The reliable cooking programs, including with delayed start, and the 100% automatic washing with dispenser, enable COMBISTAR BX to operate in complete independence, **with no operator present**: it is monitored directly by the alarm system to detect accidental door opening, or a failure in the supply of water, washing chemical or electricity.

With the oven door closed, the cooking chamber can be cooled and rinsed without affecting the kitchen environment, **even when in service**.

During cooking, COMBISTAR BX ensures unbeatable **thermal insulation** thanks to its construction design, cooking vapour treatment system and low liquid drainage temperatures.

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COOK&CHILL

For perfect gourmet quality over time, after cooking, foods can be blast chilled or frozen in Angelo Po blast chillers-freezers.

For the BX61 and BX101 models, the under-oven blast chiller-freezer model is also available for optimal use of space.

“Quantity
with top Quality”



“ Uncompromising
hygiene ”





AUTOMATIC WASHING

100% Automatic,
100% Safe

The washing program can be started with just a click even with the oven boiling hot: once it has cooled **the detergent and descaler dispenser will be activated automatically** for effective, in-depth cleaning of the cooking chamber and fan compartment.

With the COMBISTAR BX "W" models, no operator action will be necessary (either to fit accessories or to handle chemicals): **the oven is ready for perfect washing.**

There is a choice of 4 automatic washing programs, one semiautomatic washing program, 2 rinsing programs (long and short) and one descaling program.

The difference between hygiene and **perfect hygiene, even where no-one can see it**, is the ideal end to every working day in the kitchen.

MULTI-FUNCTION COMBI OVEN



Model	BX61G - BX61GW (BX61E - BX61EW)*	BX101g - BX101GW (BX101e - BX101EW)*	BX82g - BX82GW (BX82e - BX82EW)	BX122g - BX122GW (BX122E - BX122EW)
External dimensions (mm)	920x906x785	920x906x1030	1178x1095x935	1178x1095x1195
Cooking chamber dim. (mm)	645x650x510	645x650x755	890x825x665	890x825x925
Capacity in GN Containers (Distance between containers mm)	6 x 1/1 (66)	10 x 1/1 (66)	8 x 2/1 - 16 x 1/1 (69.5)	12 x 2/1 - 24 x 1/1 (66)
Capacity in 60x40 Containers (Distance between containers mm)	6 (42.5)	10 (42.5)	-	-
Gas power kW	13.5	19.5	27	32
Electrical power kW	0.8 (12)	0.8 (17.3)	0.8 (19.8)	0.95 (27.5)
Power supply	230V 1N 50Hz (400V 3N / 230V 3 / 50-60 Hz)	230V 1N 50Hz (400V 3N / 230V 3 / 50-60 Hz)	230V 1N 50Hz (400V 3N / 230V 3 / 50-60 Hz)	230V 1N 50Hz (400V 3N 50-60 Hz)
Portions per cooking operation ** (no.)	85	140	223	335
Weight kg	135 (110)	160 (145)	223 (208)	250 (235)
Water intake: 3/4" • Water Drain 40 mm • Water Pressure 2 Bar				

** BX61...R / BX101... R models with door opening direction switch

** Values refer to ovens with capacity GN • Special voltages and frequencies on request

MAXIMUM PRODUCTIVITY

COMBISTAR BX can be stacked to satisfy all kitchen space requirements, meet all production needs and allow unbeatable flexibility, since two ovens can be used simultaneously.

COMBISTAR BX doubles kitchen capacity in a small space.

OVEN STACKING	cm*	stacking kit**
BX61 + BX61	92x94x159	KSFX11E/G
BX61 + BX101	92x94x183.5	KSFX11E/G
BX82 + BX82	122,5x117x189	KSFX82E/G

* Height including 100 mm feet for bottom oven and flue and/or vents

** ...G if bottom oven power source is gas; ...E if electric



CONSTRUCTION CHARACTERISTICS

- Constructed in stainless steel, with cooking chamber polished to mirror finish, in AISI 304, with top and bottom panels in AISI 316L (1.2 mm) and gap-free rounded edges.
- **BX61-BX101:** removable container racks in chromed AISI 304 stainless steel round bar for GN containers (spacing 66 mm) and 60x40 (spacing 42.5 mm), without connecting shelves.
BX82-BX122: removable container racks in bent AISI 316L steel plate for GN containers (spacing 66 mm). 60x40 cm containers can be used (spacing 66 mm) with G241X connecting shelves.
- High aerodynamic efficiency cooking chamber fan, and AISI 316L "RDC" steam generator.
- Cooking chamber lit by halogen lamp.
- Digital control panel, LED display (7 segments) and display of set and current cooking values, with polycarbon plastic guard.
- Door with intermediate stop positions at 90° and 130°, open cavity 6+6 mm tempered glass double glazing and low emissivity removable inner glass.
- Cooking chamber completely insulated with a 3 cm layer of rock wool with radiant heat barrier.
- Handle with clockwise and anticlockwise rotation, convenient for right-handed and left-handed users.
- Condensate collection and drainage containers integrated in the door and the front of the oven.
- Cooking chamber drain with trap, ventilated and designed to prevent liquid/odour flowback.
- **...W MODELS:** dispenser for automatic feeding of liquid chemicals (detergent and descaler).

FUNCTIONAL CHARACTERISTICS

- Convection cooking from 10°C to 300°C with humidity 0-100% - Combi from 30°C to 250°C with humidity 10-90% - Steam from 30°C to 125°C
- Cooking mode: with Manual setting or Programmable, with 6 programs of 3 phases each (3 regeneration and 3 cooking programs as standard - all modifiable)
- **...W MODELS:** TAS washing system, with totally automatic triple cleaning effect of the cooking chamber, with no operator action required at each single wash to handle specific components or chemicals. Long TMC and short SPLASH rinses. Descaling program
- Delayed start function
- Display of set and current cooking values
- Low temperature and superheated steam
- AOC active control of cooking environment with overpressure
- RDC + EVOS steam generation system
- Regeneration Programs
- Fan direction autoreverse function
- Automatic pre-heating and cooling
- Manual steam injection
- °C or °F setting
- Cooking chamber lit by halogen lamp
- Removable container racks
- Feet h 100 mm, with adjustable height
- User manual with cooking advice
- SMOK smoker
- Singlepoint core cooking probe (KSBX11L1)
- Vacuum probe (KSFMS) - only together with cooking probe
- Spray gun
- Fat filter

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