

TASTO

TASTE THE SIMPLICITY



TASTO





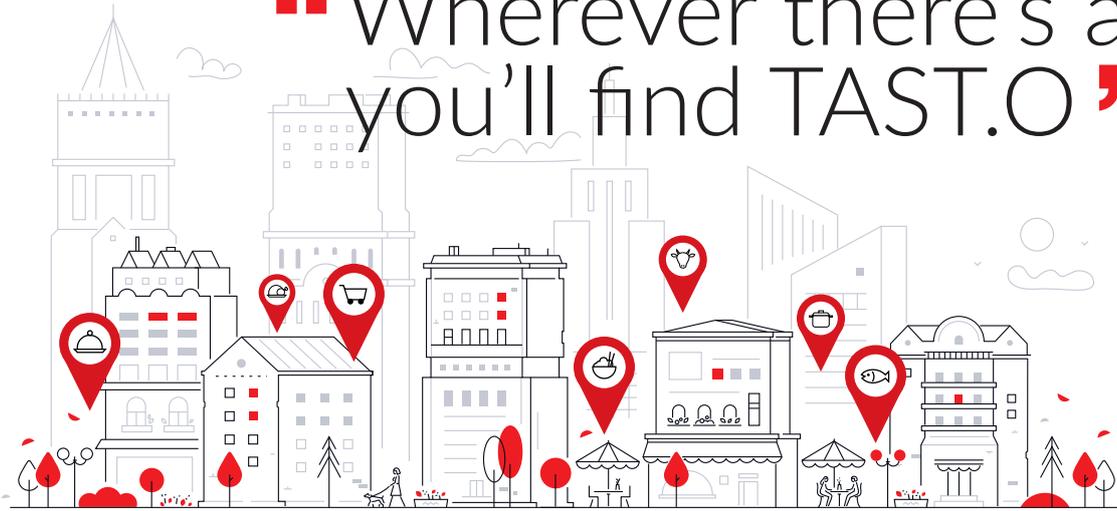
TAST.O

BRINGING SIMPLICITY TO YOUR KITCHEN

TAST.O is the combi oven designed to simplify work in the kitchen: easy to use, it reduces stress, lets your talent bloom and provides precise, user-friendly tools for every member of the brigade.

Tailored to the pace of modern catering, it helps you to keep quality high with less effort. Whatever your business, TAST.O supports you every day, making every single process more efficient.

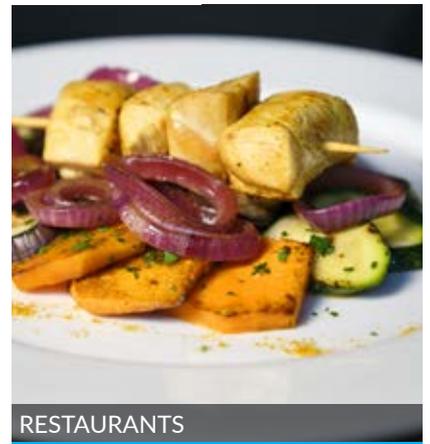
“Wherever there’s a need,
you’ll find TAST.O”



FAST FOOD OUTLETS AND PUBS



INSTITUTIONAL



RESTAURANTS



DELICATESSENS



SUPERMARKETS



BAKERIES

THERE'S THE RIGHT TAST.O FOR EVERY KITCHEN

Whether you run a small bistro or a centralised kitchen, TAST.O is designed to fit into your organisation and improve its operation. No matter how large your team or how tight your service times, every function, detail and recipe is developed to suit your working pace, premises and priorities.

Because every kitchen is different – but every kitchen can improve with TAST.O.



“The combi oven that simplifies your kitchen”



Easy and user-friendly.

With the intuitive display, your profile settings, and recipes and favourites menus, you can get started and achieve the best at once. Automatic washing guarantees perfect cleaning with a single click.



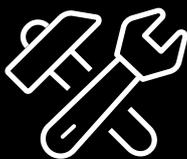
Guaranteed gastronomic quality.

You can count on impeccable cooking, less waste and high yields that make the most of every ingredient thanks to the oven's construction characteristics, repeatable results and stored recipes, also usable from remote.



Efficiency.

It's easy to monitor TAST.O's energy use: on the free APO.LINK portal you can view clear graphs, make comparisons, select the cycles that save you the most and optimise your work in the kitchen. TAST.O updates automatically, to be ready for your evolving needs and inspire your creativity.



Built for strength.

Every detail of TAST.O is designed to last. This oven will be your constant partner, with no surprises, no loss of performance.



“Simplicity
you can rely
on, every day”

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EASY AND USER-FRIENDLY

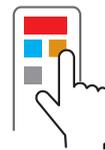
No complications,
just results.

There's no time for doubt in the kitchen.

TAST.O is designed to be clear, quick and user-friendly: from first touch to service, this oven is with you all the way.

The 7" touch display has more than 70 recipes complete with steps and parameters, independent multi timers and Favourites area: it only takes even unskilled staff a few moments to get from switch-on to production.

The initial profile selection helps to guide you towards the settings best suited to your needs.



7" PANEL



PERSONAL
PROFILE



MORE THAN
70 RECIPES



MULTI TIMERS

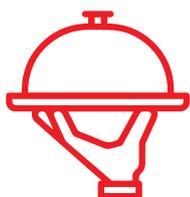


FAVORITES





“ Every dish
a perfect dish.
Always ”



TECHNOLOGY THAT SERVES GASTRONOMIC QUALITY

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Guaranteed uniformity
with every load.

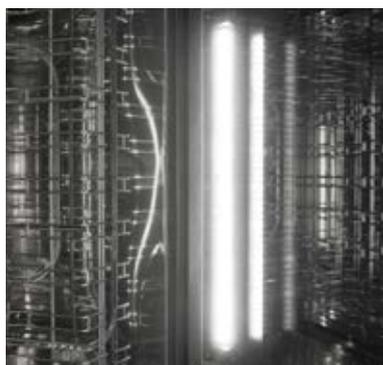
With TAST.O, **precision cooking is guaranteed.**

Every function is designed to provide constant, impeccable results, reducing waste and simplifying your job.

Total control of the air flow, with 5 speeds and automatic fan reversal, ensures uniform cooking of all foods: bread, cakes, meat, fish and vegetables, perfect every time.

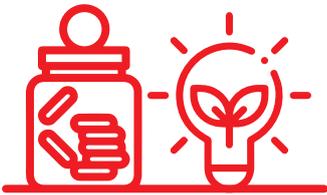
With **LED lighting** you can check cooking without opening the door, conserving heat.

The design optimises heat distribution to improve efficiency and yield at every service, with constant performance. The core probe guarantees precise monitoring of the temperature inside foods.





“ Every day,
performance that
makes the vital
difference ”



GUARANTEED EFFICIENCY

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Everything under control
in real time.

Monitoring energy use is no longer a luxury: it's a must. TAST.O incorporates a **state-of-the-art Energy Monitoring system**, so you can check and assess energy use at any time via the APO.LINK portal.

This data, displayed in simple graphs, is a great decision-making tool for optimising times, reducing heat loss and comparing preparations' efficiency.

Designed to enable remote control of power peaks (electric models), **TAST.O helps to cut energy costs**, protect the system from overloads and improve overall efficiency, including when using renewables.

HACCP data is easily monitored and stored via PC, even from remote, saving time and avoiding risks.

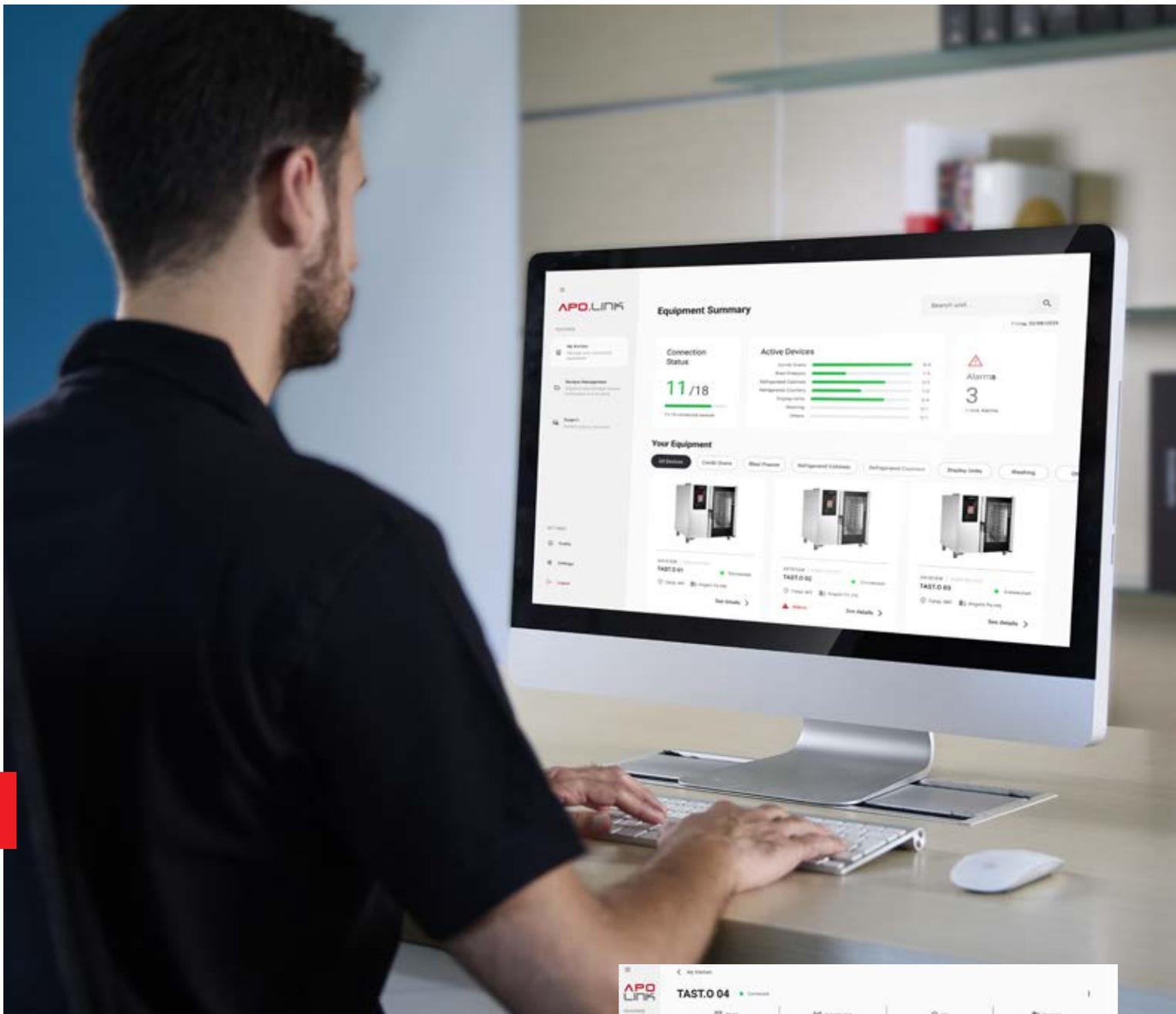
With TAST.O, you achieve genuine, tangible, measurable economic sustainability.





HACCP



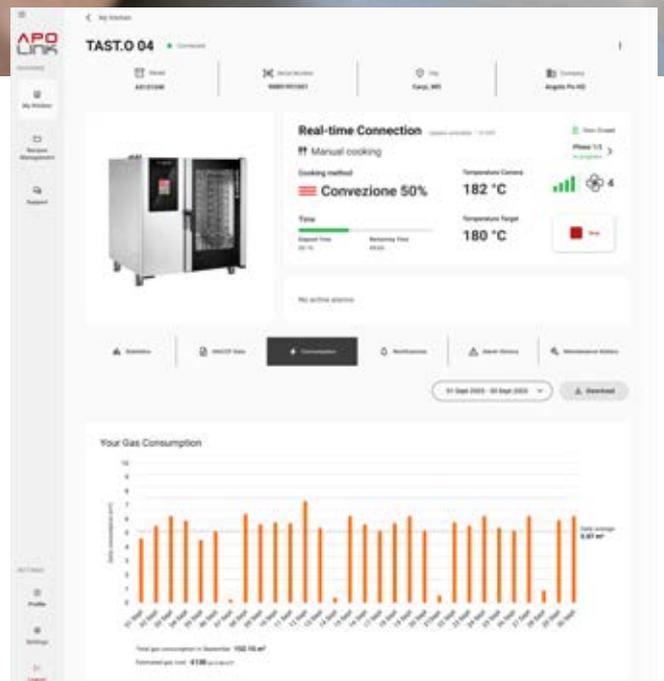


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FREE APO.LINK PORTAL

Your catering control centre.

Easy, centralised control with APO.LINK, the free portal that lets you manage multiple ovens, even at different locations, from remote, with the certainty that settings are always correct, optimised and updated. Even with inexperienced staff, thanks to APO.LINK every dish leaves the kitchen with the same gastronomic quality, at all times and in all locations.



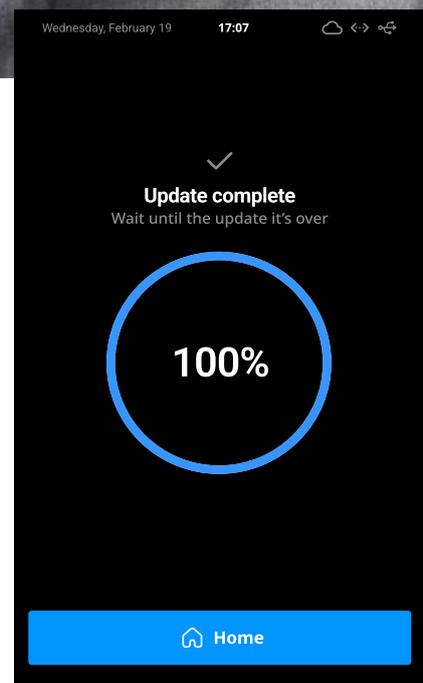


THE OVEN THAT UPDATES WITH YOU

Software that's always in step, with no action required.

Thanks to the OTA technology, every update is provided automatically, with no stoppages or technical work.

The oven evolves with you, and every new development is designed to make your life easier, quicker and more enjoyable. It makes your kitchen a living entity, always connected to your ideas.



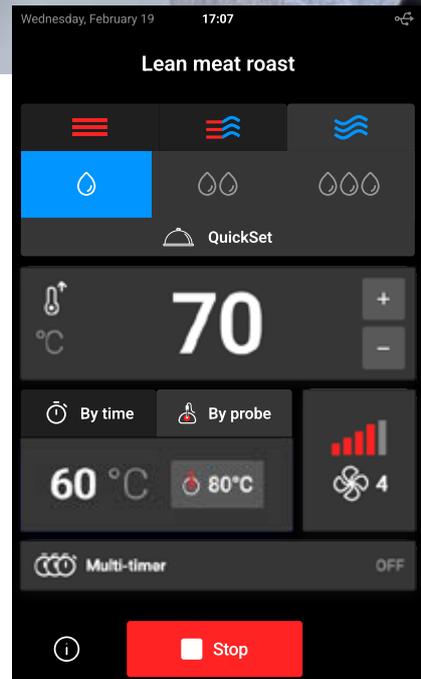


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MY KITCHEN

The support you need,
the result you want.

With user-friendly interfaces, preset programs, clear icons and multi timers, you can achieve the best results and reproduce them precisely, with lower margins of error. The benefits? Dishes of constant, always professional quality, with less need for training of kitchen staff, more continuity and no waste.



Thanks to its state-of-the-art construction characteristics and smart functions, TAST.O provides rapid cooking of large quantities of food – such as potatoes, chickens, croissants and much, much more – with uniform cooking in every container. Every cycle is easily repeatable, so you can keep quality constant and reduce waste, even at peak working times. The oven optimises times and resources, simplifying management and guaranteeing results you can count on, service after service.



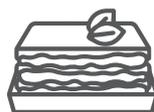
ROTISSERIE CHICKEN



n. **16** chickens



52 minutes



LASAGNA



15 kg



40 minutes



STEAMED POTATOES



15 kg



22 minutes



HAMBURGER



n. **24** pieces



7 minutes

17



FOCACCIA



6 kg



18 minutes



STEAMED VEGETABLES



15 kg



26 minutes



GRILLED SWORDFISH



4,5 kg



9 minutes



BREADED CUTLET



n. **36** pieces



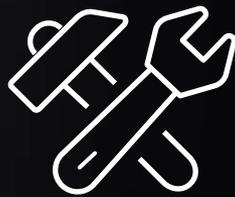
14 minutes

TASTO





“ Made
to last,
like your
passion ”



BUILT FOR STRENGTH

100% tested reliability.

TAST.O is built in AISI 304 and AISI 316L steel, with excellent resistance to corrosion and heat. Components undergo strict individual testing: from the door to the gaskets, right through to the electronics. Every oven is completely tested, including with daily wear simulations, to ensure constant performance over time.

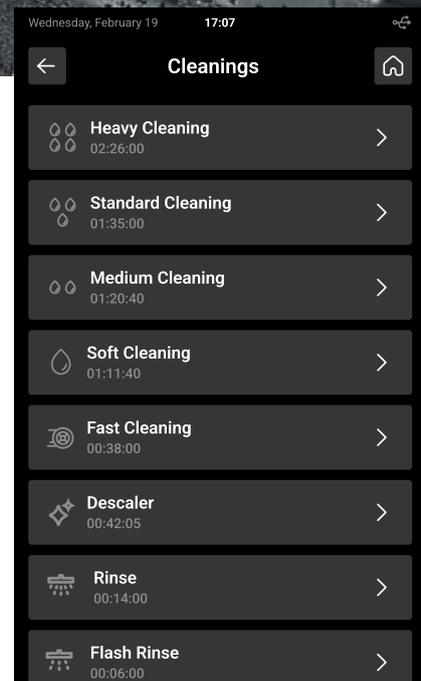
The TAST.O combi oven's designed to deal with the challenges professional kitchens face every day, with strength, durability and continuity of service.

Every detail of its construction reflects Angelo Po's more than 50 years' experience in the professional oven sector.

QUICK HYGIENE WITHOUT WASTE

Clean in under
15 minutes.

At the end of the day all you want to do is lock up and take a break. TAST.O simplifies even cleaning for you: just a few minutes, no complications. With **8 complete programs**, precise dosing of cleaners and rinsing, and no waste. Performed every day, the **rinse cycle** keeps the chamber perfectly sanitised, reduces HACCP risks and saves more than an hour's labour every week. The result is guaranteed.





STYLE AND PERFORMANCE

Elegance meets practicality.

Immaculate, solid lines, LED lights and the ergonomic handle all reference the Angelo Po range's premium design. The structure with just one power board boosts efficiency and simplifies maintenance.

SAFETY AND CERTIFICATIONS

Not just quality, but certified safety too.

As well as the standard tests, every unit undergoes additional operating safety checks, confirming the high level of quality control. The wide array of product certifications underlines the company's commitment to impeccable construction and technical reliability.

PRESET SPECIAL PROGRAMS



Smoking.

Easy and clean, with TAST.O smoking is perfect both hot (with simultaneous cooking) and **cold** (temperature reached <30 °C), for meats, vegetables, cheeses, desserts, cured meats and condiments. Thanks to an innovative external accessory, the chef can smoke using wood, herbs, spices or other additives inside the oven's cooking chamber, with the greatest of ease and with total operator safety.



Vacuum.

Delicate cooking, food preparation and storage: vacuum cooking has a vast number of applications in the kitchen! TAST.O enables every catering worker to measure **product core temperature with precision** and ensure the **right heat and steam input** for vacuum cooking, which will be perfect from every point of view.



Regeneration.

Thanks to dedicated programs and active control of cooking conditions, regeneration with TAST.O speeds up and simplifies service and helps to reduce food waste. You can cook in advance and blast chill foods after cooking. Only when needed, you can **restore** exactly the required amount of foods cooked and blast chilled previously **to service conditions in a very few minutes**, with serving quality and sensory properties just like freshly cooked food!



Proving.

TAST.O controls the proving of pastry and bread doughs through **calibrated control of chamber temperature and humidity** and process phase duration. This creates an ideal environment, in terms of heat and humidity, for the natural proving of cakes, flatbreads, pizzas and bread, saving time and with dough risen to perfection every time.



Drying.

Thanks to the controlled fan system, with settings from static to speed 5, even processes requiring high performance, such as fast drying, are perfect. The specially designed, **high dynamic efficiency fan** with autoreverse optimises air flows.



Model	AX61G/AX61GW AX61E/AX61EW	AX101G/AX101GW AX101E/AX101EW	AX82G/AX82GW AX82E/AX82EW	AX122G/AX122GW AX122E/AX122EW	AX201GW AX201EW	AX202GW AX202EW
External dimensions (cm)	92x89,5x83,6	92x89,5x107,1	118,1x108,4x99,2	118,1x108,4x125,2	95x98,5x189	120x117x189
Gas power kW	14	20	27	32	40	55
Electrical power kW	0,4 • 12	0,45 • 17	0,6 • 28	0,75 • 27,5	1 • 34	1,5 • 55,5
Power supply	230V 1N~ / 50 Hz 400V 3N~ / 230V 3~ / 50÷60 Hz	230V 1N~ / 50 Hz 400V 3N~ / 230V 3~ / 50÷60 Hz	230V 1N~ / 50 Hz 400V 3N~ / 50÷60 Hz	230V 1N~ / 50 Hz 400V 3N~ / 50÷60 Hz	230V 1N~ / 50 Hz 400V 3N~ / 230V 3~ / 50÷60 Hz	230V 1N~ / 50 Hz 400V 3N~ / 50÷60 Hz
Cooking chamber dim. (cm)	64,5x65x51	64,5x65x75,5	89x82,5x66,5	89x82,5x92,5	64,5x65x145,4	89x82,5x146
Capacity in GN Containers (Containers clearance 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 (67,5)	20 x 1/1 (66)	20 x 2/1 - 40 x 1/1 (66)
Capacity in 60x40 Containers* (Containers clearance mm)	5 (92)	8 (85)	12 (95)	18 (90)	15 (85)	-
Capacity in 60x80 Containers* (Containers clearance mm)	-	-	6 (95)	9 (90)	-	-

* with accessory

FUNCTIONAL FEATURES

- 100% capacitive touchscreen control panel, 7" LCD display
- Manual or automatic cooking processes with library of stored programs (more than 70 programs available, capacity up to 300 programs in different categories), customisable
- Multilingual interface
- Convection cooking from 10 to 300°C, steam from 30 to 125°C, combined from 30 to 250°C
- Immediate, energy-saving steam generation
- 3 steam output levels
- Special programs: Delta T, Low Temperature, Regeneration, Holding
- Complete with container rack structure
- Fan with automatic rotation autoreverse (for W models), 2 speeds for basic models, 5 speeds for "W" models
- Fan stop when door is opened
- Automatic washing and descaling system: for "W" models automatic liquid cleaner dispensing and 9 programmes; for basic model manual cleaner dispensing and 3 programs
- Automatic cooling and preheating with adjustable temperature
- Prefitted for single point core probe, with external connection; standard equipment for "W" models
- LED lighting in cooking chamber
- USB port for connection of remote data storage drive
- Standard IoT connectivity via Ethernet (cable not supplied) or Wi-Fi for automatic software updates with notification on the oven (OTA - Over-the-Air technology), and for free connection to the APO.LINK portal for access to historical HACCP data, efficiency indicators (KPI), energy consumption monitoring, alarm mapping, program creation and sending to oven from remote or upload to cloud of programs created on the appliance



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