

ACTO

4.0 MULTI-FUNCTION
COMBI OVEN



 **ANGELO PO**



ACTO

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ACT.O

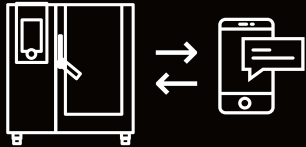
4.0 MULTI-FUNCTION COMBI OVEN

ACT.O the state-of-the-art for Angelo Po combi ovens: a complete professional catering appliance at every chef's service and, above all, **a multimedia platform to optimise resources and maximise efficiency.**

As well as guaranteeing the best cooking performance, ACT.O "goes on-line", **communicating with kitchen staff** via its high definition control panel, mobile devices (tablets and smartphones) or the office PC.

Today, state-of-the-art technologies for professional catering converge in a single tool, to maximise the quality of **cooking, washing and control processes.**

ACT.O, the first truly "active" oven in the kitchen.



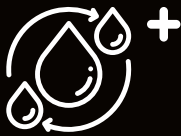
4.0 Connection.

You're always connected to ACT.O. Wherever you may be!
Discover 4.0 connection, from near and far.



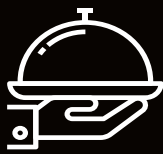
Personal Experience.

Access active kitchen technology, it's never been so easy!
Find out how every ACT.O can become your ACT.O.



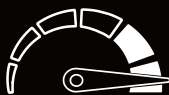
Eco Water +.

Explore ACT.O's state-of-the-art systems for managing and saving water in the kitchen.



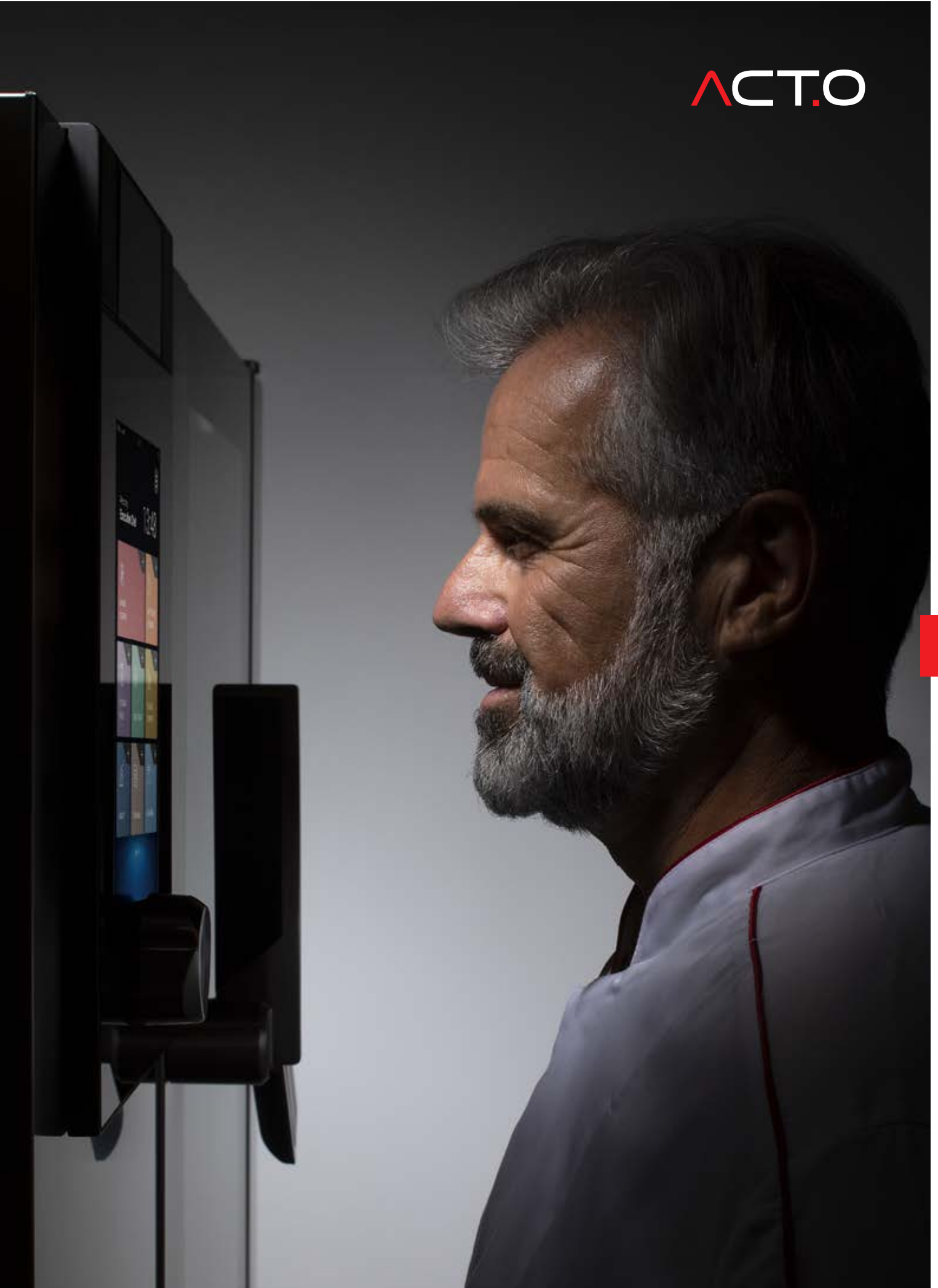
Excellence.

Impeccable cooking is essential: every chef has to be sure of getting the results they expect and now, with ACT.O, they can.



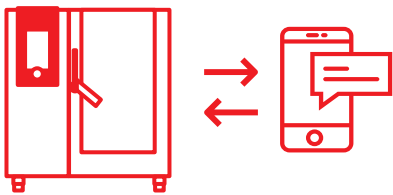
Energy.

Resource saving and impeccable cooking. Discover ACT.O's active saving, the answer to future challenges in the kitchen.





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4.0 CONNECTION

Control your ACT.O's operation remotely in real time, and only move in when cooking is completed!

“ You’re always connected with ACT.O in your restaurant! ”



... FROM NEAR



ACT.O's connection system enables direct **dialogue** between chef and oven using the existing network inside the restaurant or facility: via a secure app, available for every operating system, operation and the data log can be monitored without being physically present by the oven.

Control of one or more ACT.O ovens becomes easy, with just a click.

Via smartphone or tablet, a chef who is in the dining room, on the other side of the kitchen or in the office can modify cooking and washing parameters, and interact with the oven's panel in general, to control its operating status.

“ A secure platform collects and sends the ACT.O, data, just to you ”

INTERNET OF THINGS





... FROM AFAR

The IOT (Internet Of Things) functions enable the manager of one or more locations to **check operation of every single ACT.O oven, even from a distance:**

- ← To monitor operation data of every single oven
- ← To check the logs (HACCP data, wash cycles, alarms, the efficiency parameters KPI)
- To add cooking programs, with photos and written recipes

The ACT.O **IOT functions** also enable swift technical service: by downloading the data log from remote, the authorised after-sales service centre can step in quickly and easily.

The cloud data platform is run and guaranteed by the Marmon Industrial Group: **total data security** and access control. Every user can access it via the app after a simple registration process.

Easy, convenient, always active: ACT.O.



PERSONAL EXPERIENCE

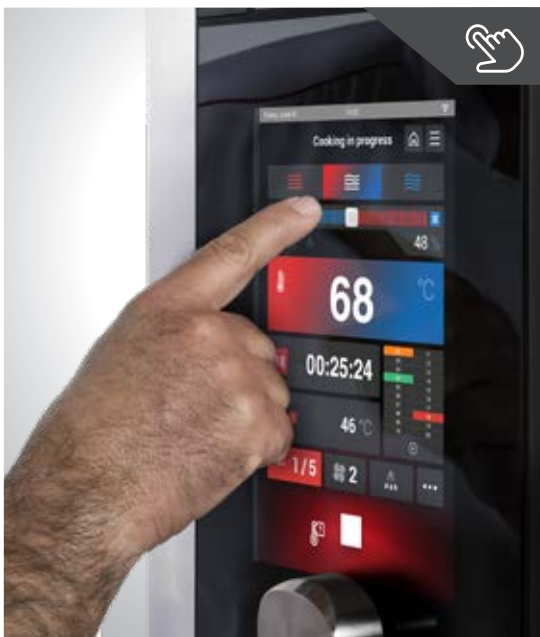
Access active kitchen technology,
it's never been so easy!

ACT.O combines a 10" touchscreen with scroller selector and control software which ensures **an easy, highly engaging** user experience.

Tool and kitchen data visibility is enhanced by the intuitive shapes and bright colours of the control buttons, tidily arranged in a convenient control panel.

The chef can **remotely monitor** all interactions within the kitchen, and always have the situation under control if they are not in the kitchen, via their smartphone, tablet or computer.

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With ACT.O, everything becomes easier, more intuitive and foolproof.

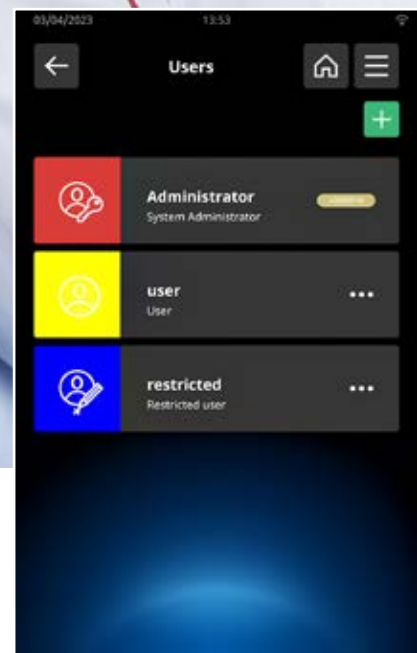
“Every ACT.O becomes your ACT.O”





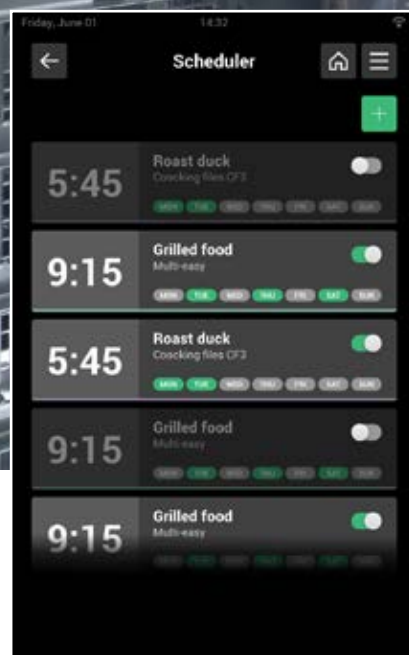
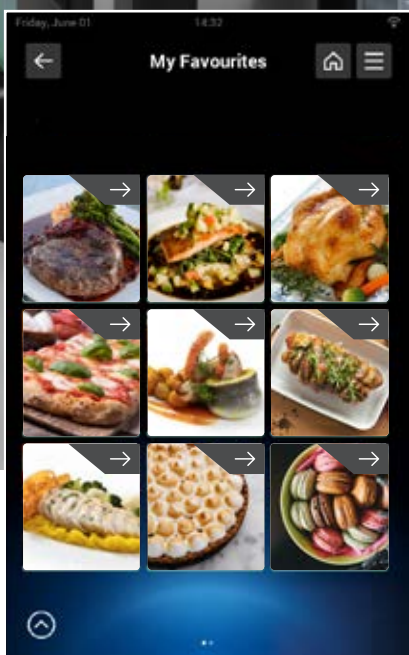
CUSTOMISE YOUR HOMEPAGE

Every homepage screen, accessible via scroller, can be customised with cooking or washing functions or programs, to help users to organise their working days or, for example, to separate morning and evening cooking procedures. **Customisation is easy and intuitive**, with just a few configuration steps, and you can name and customise every screen (with no limit to the number of screens available).



CHEF AND STAFF, THREE INTERFACES

Since every user has their own control panel, granting **access to all functions (for executive chef or administrator roles) or to just some of them (for kitchen staff, sous chefs, etc., or ordinary users)**, every operator can display only the functions they need, and interact with the oven easily and immediately, right from the very first day of use. A single ACT.O can become up to 5 ACT.Os!



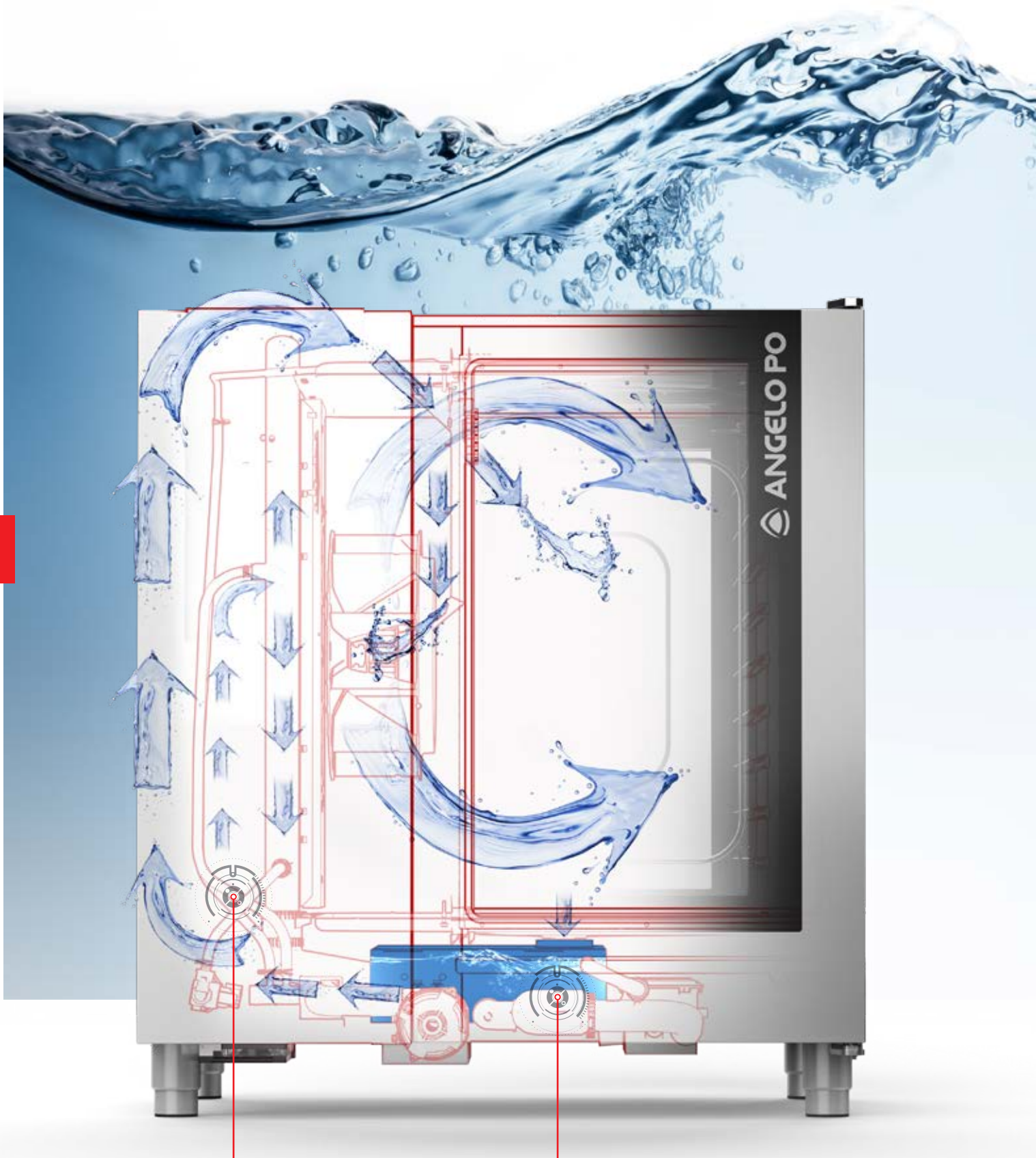
YOUR COOKING PROGRAMS

Every cooking process can be saved with a recipe and photo and be consulted at any time. **Standardising your professional skills and guaranteeing the result of every single dish** has never been so easy and accessible. To get you started, Angelo Po supplies every ACT.O as standard with a complete library of cooking programs, with photos and recipes: meat, fish, vegetables, pasta, desserts and a series of easily accessed special programs.



YOUR WEEKLY SCHEDULER

ACT.O helps you to plan the working week: you can enter appointments, deadlines and cooking or washing processes in the weekly scheduler integrated in the oven. You will receive an alert both on the control panel and on your device! It is also possible to program the automatic start of the cooking and washing processes. **Organise your work day by day and let ACT.O alert you to every deadline.**



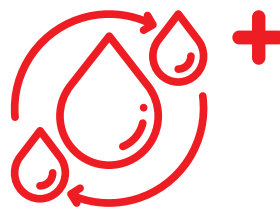
Water and detergent sprayed into:

- Cooking chamber
- Heat exchanger compartment
- Breather pipe

Recycling tank and pump



“ State-of-the-art water management and saving systems ”



ECO WATER +

Effective kitchen water management systems.

ACT.O actively manages water flows, allowing savings during both cooking and washing for better results, lower operating costs and thus environmental protection.

COOKING

ACT.O updates the chamber steam system thanks to the efficient “RDC+EVOS” steam generator, with low operating costs, located in the cooking pre-chamber, providing **extremely fast, uniform saturated steam distribution** in steam and combined cooking modes.

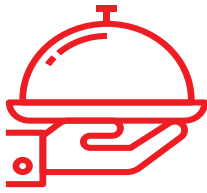
WASHING

The new closed-cycle **automatic washing system**, with a **high-efficiency recycling pump**, distributes water and detergent **through the cooking chamber, heat exchanger compartment and breather pipe**. There are also two chemical management options (tabs or liquid, standard on the models ... W or with GPAT accessory) for improved storage and better control of each wash.

DESCALING

Automatic control of the descaling process guarantees top performance and reliability; the **descaling process is effective** even with intensive use of steam cooking modes and with unsoftened water.

50% saving
on washing
operating costs.



EXCELLENCE

Being sure of getting the results they expect is a must for every chef.

Whether preparing large quantities or reheating on the plate, ACT.O actively, precisely manages all cooking parameters; there is nothing better than a guaranteed result, and with ACT.O every dish can always benefit from perfect control of the cooking environment, and total versatility.

QUALITY AND QUANTITY

ACT.O guarantees the desired results in every situation, whether used with just a few containers or to full capacity. The cooking environment active management systems **modulate consumption depending on the parameters set and the foods inside**, moment by moment. Considering food temperature and humidity, both initially and during cooking, using **continual monitoring** systems, allows the heat and humidity intake to be increased or decreased, to maintain the correct cooking environment at all times.

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TWO CORE COOKING PROBES



Guaranteed results are even more certain with ACT.O and the new core cooking probe control system: as well as the **multipoint probe supplied as standard**, the oven can support a **second multipoint core probe or a singlepoint core probe for use in vacuum cooking processes**. The cooking probes can be used simultaneously and are compatible with all MULTI.ACTO programs and with Multi.Timer.

The multipoint probe measures the temperature in five points, at gradually increasing density, **to guarantee precise control and drastically reduce cooking errors**, with small, medium or large piece sizes, and with liquid or soft, sweet or savoury foods.

ACTIVE CONTROL SYSTEMS

During cooking, ACT.O keeps parameter control constantly active thanks to the **“DCR” humidity sensor** and continual data exchange between the cooking chamber and the software. The chef can set cooking times, with the capability for counting **seconds**, program a **delayed start**, and modify the parameters at any time, not to mention being able to **add steam to the chamber** with just a touch, if necessary.

“ Impeccable
cooking is
essential ”



EXCELLENCE

Pasteurisation.



Thanks to the exclusive accessory for enabling **top quality, absolutely safe in-jar pasteurisation**, ACT.O actively controls the set thermal cycle, measuring the product's temperature directly in the heart of the jar, via the multipoint cooking probe. Any pasteurisation or jar-cooking process, even with large quantities, will be perfectly and completely controlled, exactly as you want it.

PASTEURISATION ACCESSORY
Also in-jar, perfect and completely controlled

Smoking.



Easy and clean, with ACT.O smoking is perfect both **hot** (with simultaneous cooking) and **cold** (temperature reached $<30^{\circ}\text{C}$), for meats, vegetables, cheeses, desserts, cured meats and condiments. The chef can smoke using wood, herbs, spices or other additives inside the oven's cooking chamber, with the aid of the **external SMOK** accessory, with the greatest of ease and with **total operator safety**.

SMOKING KIT
external to the oven, with direct connection to the suction pipe: clean and effective.

Simultaneously.



Flexibility and productivity are easy with the MULTI. ACT.O and MULTI.TIMER modes, the two ACT.O functions which allow **simultaneous control of compatible cooking processes in the cooking chamber**, with foolproof control by time or using the core cooking probe, in automatic and manual modes. No flavour cross-contamination during cooking and maximisation of oven working capacity.

Confectionery.



Croissants, small pastries, jams, custards, large yeast cakes, meringues or biscuits: with ACT.O, confectionery acquires fresh aromas, fragrances and flavour. The special container racks allow foods to be kept the right distance apart, while the fan with autoreverse and the high-precision cooking chamber control system allow **variegated cooking procedures that are perfect, uniform and precise to the single second, every time!** Every type of confectionery process, including proving, is easy with ACT.O!

Vacuum.



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

Super-Steam.



3 steam output levels enable the chef to choose the right amount of humidity for every type of food, depending on cooking requirements. The latest-generation steam generator guarantees fast input speed and uniformity, while the **no-boiler system with direct humidity reading in the chamber** maintains the set cooking environment at all times, also bearing in mind the humidity produced by the food during cooking ("combined" mode).

Low temperature and Delta T.



With these processes, weight losses are minimised in order to **cook with high yields** (weight reduction cut to just 10%), while offering the final customer **improved succulence and flavour**. The low temperature (LT) and Delta T functions are available in the ACT.O Special Functions and enable the chef to set the required finish, as well as other parameters, for total peace of mind with regard to the expected result.

Grilling, Frying, Drying.



In the Angelo Po tradition, fan-driven heat cooking performance is a central feature, and the same applies with ACT.O: immediate reaching of the target temperature, **perfect heat for grilling and frying**, and booster PLUS function (gas models only). Thanks to the controlled fan system – 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.



AN ALLY IN THE KITCHEN

With ACT.O, Angelo Po confirms the key role of a combi oven in a kitchen: it is an essential ally which **optimises any cooking process in a small space, saving resources and with guaranteed results, repeatable and perfect every time.**

- Total uniformity and cooking performance
- Three steam generation levels available, depending on the type of food
- "Continue Cooking" function offered directly on the control panel, to improve the food's finishing
- Manual setting of cooking processes with up to 5 stages, with no need to save the program
- Simultaneous control using two multipoint core cooking probes, or one multipoint core cooking and one vacuum probe, compatible with both manual and automatic programming
- High-precision cooking chamber temperature and humidity measuring, which actively adapts humidity generation and heating to create and maintain the set cooking environment at all times



FREEDOM TO FOCUS ON YOUR COOKING

Periodic maintenance of your oven guarantees it a long life

Reliability, performance, continual operation over time and cuts emergency repair costs, thanks to a scheduled servicing. At planned intervals, the routine service alert appears on the oven's display, without preventing the use of the oven.

Timely maintenance:

- Extends the oven's lifecycle
- Reduces the risk of appliance downtimes
- Improves safety in the kitchen
- Reduces emergency repair costs



ENERGY

Discover ACT.O's active saving, the answer to future challenges in the kitchen.

With ACT.O, Angelo Po has created a blend of state-of-the-art technological systems enabling major savings on consumption during both cooking and washing, conserving resources and protecting the environment of tomorrow.

ACT.O optimises electricity, gas and water consumption by means of updated thermal insulation, double glazing with low emissivity glass, and door seal with two heat barrier lines, and optimises consumption with **active energy saving functions**.

The **ECO function**, which can be activated during both cooking and washing, automatically optimises consumption and allows energy saving in all processing phases, guaranteeing a superlative end result.

Thanks to its **modulated power and active control of the cooking environment** set automatically in response to continuous measurements in the cooking chamber, ACT.O consumes exactly the energy needed to obtain the cooking results required, and not a kW more.

The **fan with updated aerodynamic design** also helps to achieve high efficiency levels with any cooking mode.

Last but not least, the **closed cycle washing system with recycling pump** minimises water and detergent consumption, while still maintaining outstanding cleaning and reliability.

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SAFEGUARDING THE ENVIRONMENT, RESOURCES AND CONSUMPTION LEVELS.



ACT.O IS READY TODAY FOR THE ENERGY SAVING REGULATIONS OF TOMORROW.



“ Resource saving and impeccable cooking ”





Performance.



Finishes.





A BRAND YOU CAN COUNT ON

A focus on product,
service and after-sales.

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Ergonomics.



Materials.



4.0 MULTI-FUNCTION STEAM/ CONVECTION COMBI OVEN



Model	AT61G/AT61GW AT61E/AT61EW	AT101G/AT101GW AT101E/AT101EW	AT82GW AT82EW	AT122GW AT122EW	AT201GW AT201EW	AT202GW AT202EW
External dimensions (cm)	92x89,5x83,6	92x89,5x107,1	118,1x108,4x99,2	118,1x108,4x125,2	95x98,5x189	120x117x189
Gas power kW	14	19,5	27	32	40	55
Electrical power kW	0,8 • 12	0,8 • 17	0,55 • 19,6	0,6 • 27,5	1,5 • 34	1,6 • 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 (Distance mm)	6 x 1/1 (69,5)	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 (Distance mm)	5 (92)	8 (85)	-	-	15 (85)	-
Automatic cooking processes	✓	✓	✓	✓	✓	✓
Semi-automatic washing with micro-granules	✓	✓	✓	✓	✓	✓
...W 100% automatic washing with dispenser	✓	✓	✓	✓	✓	✓

Models AT...C...: special equipment for intensive cooking of poultry • Models AT...R: handle on the right, door opening from right to left
* with dedicated accessory.

CONSTRUCTION CHARACTERISTICS

- Construction made of stainless steel; cooking chamber polished with mirror finish, with top and bottom panels made of AISI 316L (1.2 mm), side panels of AISI 304, gap-free rounded edges.
- Removable container rack structure made of electropolished AISI 316 stainless steel, able to take both 1/1, 2/3 and 1/2 GN containers and grids, without connecting shelf.
- High aerodynamic efficiency cooking chamber fan, and AISI 316 "RDC" steam generator.
- Cooking chamber lighting with LED lights.
- Control panel with capacitive touchscreen protected by 4 mm tempered glass.
- 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.
- Component section shielded from heat by two insulating panels, in rock wool (3.5 cm) and glass wool.
- Nickel plated metal knob.
- Two-grip handle, easy to open even with hands full, with nickel plated trims and thermally insulated inserts.
- 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.
- Washing system with recycling, comprising AISI 304 collection tank and high-efficiency pump.
- **Models ...W:** dispenser for the automatic filling of liquid chemicals (single washing detergent and, apart, descaler product).
- **Models AT61/G - AT101E/G:** preset for GPAT dispenser accessory.
- Technical compartment air filter.
- Height-adjustable feet.

FUNCTIONAL FEATURES

- 10" touchscreen display
- Interface customisation for one or more users
- Weekly scheduler function
- Cooking programs library: 274 processes in the MULTI.ACTO menu, 105 processes in the **automatic cooking menu**, 77 processes in the **multiphase cooking menu**, 48 processes in the **special cooking menu** (DeltaT, Low Temperature, Drying, Smoking, Pasteurization, etc..)
- Customised cooking page
- Function which recommends accessories for use
- Function matching cooking programs to recipes and photos
- Function for programming 5-stage manual cooking
- SBS cooking time control function
- Display of set and current cooking values
- Regeneration programs
- Low Temperature, Delta T and Smoking cooking programs
- Banqueting, Holding, Drying and Vacuum programs
- Cooking process save function
- Function matching production batch to individual cooking process with traceability in HACCP data
- ECO energy saving function during cooking and washing cycles
- PLUS extra power function (gas)
- APM power modulation function
- MULTI.ACTO function
- MULTI.TIMER function
- MULTI.STEP function (18 programmable stages)
- SPECIAL and AUTOMATIC COOKING function
- TOTAL COOKING TIME function: for multi-stage cooking, display of end-of-cooking time
- User manual with cooking advice
- Manual steam injection
- °C or °F setting
- Switch-on time setting
- Self-diagnosis with malfunction alarms
- Automatic notice periodic maintenance
- USB port for data downloading from and to PC (HACCP, various cooking processes, etc.)
- Data selection knob with data confirmation push function
- Possibility of simultaneous use of two core probes
- Multi point cooking probe (5 sensors) with increasing density
- Low temperature and superheated steam
- DCR direct control of humidity during cooking + three steam levels
- AOC active control of cooking environment with controlled overpressure
- RDC + EVOS steam generation system
- Automatic pre-heating and cooling
- Automatic washing and descaling system
- Rinse function
- Washing system through tabs for standard models
- Liquid chemical cleaner dispenser by W models or for standard models with GPAT accessory
- 6 fan speeds with static function
- Fan direction autoreverse function
- Steam condenser discharge temperature control
- IPX5 water protection rating
- Cooking chamber lighting with LED lights
- Preset for SMOK smoker accessory, FMP pasteuriser kit, IOT accessory for wireless connection
- Preset for control panel display using mirror software, compatible with all operating systems
- Pre-set for remote control of power peaks (electric models)
- Connectable as standard to the APO.LINK portal for remote control
- KATSS vacuum cooking probe (fine tip) – accessory
- Second KATSM multipoint cooking probe – accessory
- Spray gun - accessory
- Fat filter - accessory

www.angelopo.com

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