

eco function: 10% energy saving



Combistar FX Multi Function Combi Oven



Eco

ECO-nomic and ECO-logical

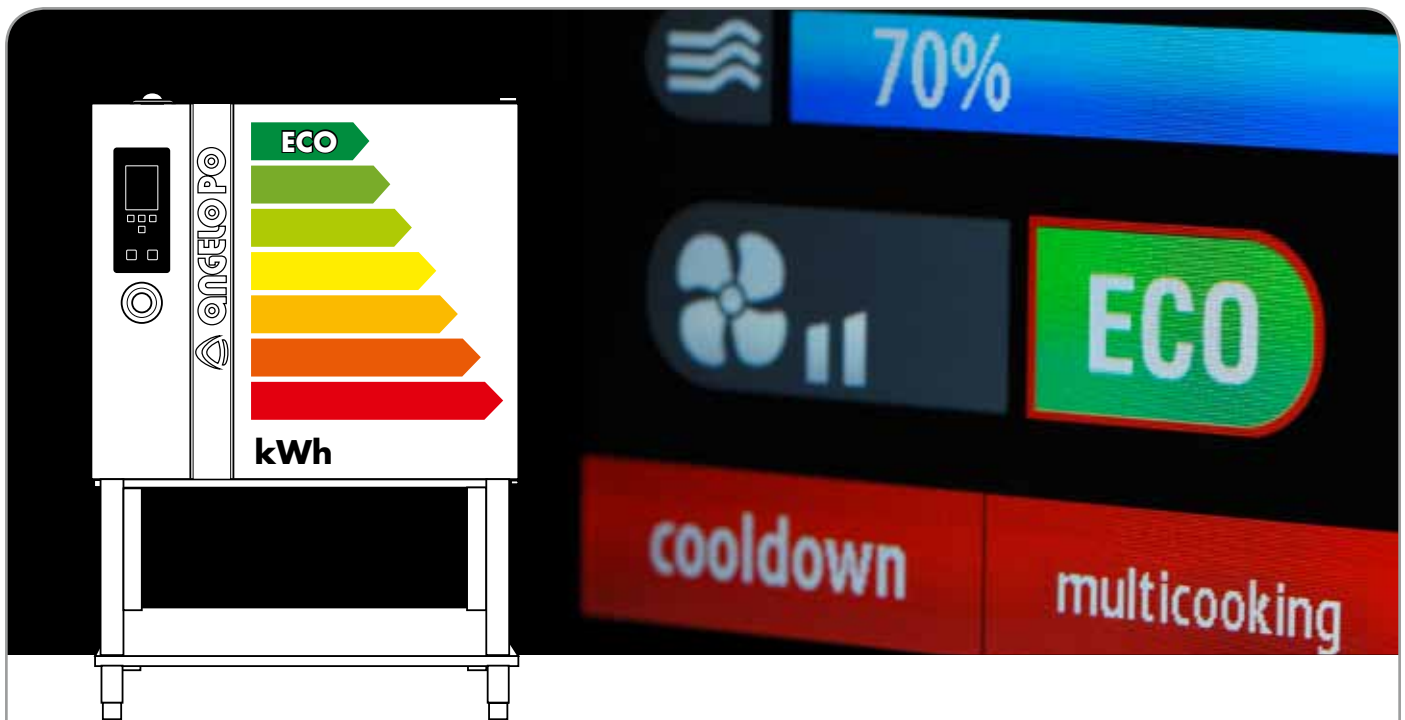
Savings on water, gas and electricity mean not only economic benefits for the operator, but also gains for the environment, conventionally expressed in terms of **CO2 not emitted into the atmosphere.**

The search is therefore on for equipment capable of ensuring a **global return on investment** in the immediate and long term, which looks beyond the existing regulations, following more restrictive guidelines dictated by the contingent need to save resources.

Angelo Po, leader in the production of equipment for the catering industry, has been engaged for years in the research and development of **high-efficiency, rugged, reliable** products, gradually introducing product improvements and innovations for energy saving.

One example is the new **Combistar FX**, the latest addition to the convection/steam combination oven sector, which hits the target of improving **energy saving by more than 20%** compared to equivalent previous generation models.

The Combistar FX's consumption savings are guaranteed by the combination of patented active systems and passive design features, which generate savings on resources (water, gas and electricity), products (raw materials, detergents) and time (labour, training and fewer cooking errors).



For example, the positive factors deriving from the Combistar FX's ACTIVE TECHNOLOGY include:



- **fewer cooking errors**, thanks to the C3 automatic cooking programmes or CF3 preset recipes,



- **less time needed to train the brigade**, thanks to the complete visibility of the CF3 memorised cooking processes and the customised programmes that allow staff to learn what the oven does and how, to obtain uniform quality all operators are able to repeat,



- **less servicing**, thanks to the new steam generation technologies and integrated management of the EVC graphic interface, allowing improper use or operating errors to be avoided,



- **better efficiency**, thanks to the pressurised cooking environment in steam and combination modes (AOC – Patent Pending); the high-efficiency, exceptionally reliable steam generation with minimal operating cost (RDC – Patent Pending); the reduction of consumption with the active management of power output (APM – Patent Pending and PTM); the efficient heat exchange with aerodynamic internal geometry (C2D) and the premixed blown-air burner, with optimised gas exchanger (DSD – Patented),



- **noticeable energy savings** are also ensured by the exclusive **ECO function**, which allows energy saving of 10% compared to standard cooking with no detriment to cooking quality, through the integrated management of the active systems featured on the Combistar FX.



A Combistar FX used in a medium-sized restaurant saves about 450 kg of CO2 a year!



Angelo Po has also equipped its Combistar FX to achieve **the lowest possible environmental impact, not only in the kitchen but also in the overall ecological balance of the appliance's production and disposal** : features include perfect heat insulation of the cooking chamber, automatic operating standby, fitting for intelligent peak shaving systems and simultaneous use of no less than two cooking probes (for the most efficient use of energy in relation to the type and quantity of the product for cooking ...without using even a thousandth of a kWh more than necessary).



Angelo Po can also proudly point to corporate **ISO 14001** certification – for its environmental management system, its genuine contribution to fighting deforestation (with environment-friendly packaging) and for the disposal of its appliances (a founder member of Consorzio Valere). Angelo Po also complies with the requirements of the **ROHS** directive concerning the limitation of the heavy metals in the appliances produced.

