



SAFE PASTEURIZATION

LONG SHELF LIFE



CONTROLLED PROCESS

The **temperature at the core of the jar** is controlled, managed and guaranteed by the multi-sensor core probe.



QUALITY IN QUANTITY

The oven ensures and records HACCP temperatures so that **all jars** reach the set temperature in their center.



COMBIPASTEURIZER

Suitable for all Combistar FX.



HOME PASTEURIZING

Create the **pasteurization** process in your oven and customize semi-finished and finished products (preserves, jams, ...).



JAR COOKING

Choose the **cooking in a closed jar** in order to keep 100% of taste and raw ingredients you have directly chosen.



NEW RECIPES

Dressings and vegetables, fish and meat, fruit and desserts, with **your unique taste**.



ANGELO PO
AMERICA
A Marmon/Berkshire Hathaway Company

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