AT61ECW

ANGELO PO

ACT.O ELECTRIC COMBI POULTRY OVEN WITH AUTOMATIC WASHING DISPENSER

Multifunction combi oven with state-of-the-art technology, with automatic poultry cooking mode. With capability of conversion for delicatessen use. Automatic cooking fat run-off system. High resolution 100% touchscreen 10'' control panel. Customizable control panel. Extensive program library. Multipoint core cooking probe 5 monitoring points. Immediate steam production in a controlled and modulated overpressure environment. Manual, automatic or memorized cooking programs. Special Cooking: Low Temperature, Delta T, Regeneration, Banqueting, Maintenance, In-Jar Pasteurisation, Vacuum and Drying. Compatible with SMOK smoker accessory. Double fan rotation direction with 6 speeds. Double washing and automatic descaling system of the cooking chamber through the detergent dispenser of the liquid product or adding of Power Pearls micro-granules. AISI304 and AISI316L stainless steel construction for the upper and lower parts of the cooking chamber, fan and container rack.

Double washing system (liquid product or micro-granules)
20 chickens per cooking cycle

Automatic washing	high-efficency water and detergent recirculation pump	Capacity in 60x40cm containers	5 - with accessory
Capacity in GN containers	6 x 1/1GN	Chemical products to be used	Detergent and descaling liquid or detergent in Power Pearls microgranules and descaling
Display	10" capacitive touchscreen with scroller selector	Door knob	right-hand opening even with full hands
Door opening	from left to right	Energy Control	Pre-Setting for remote control of power peaks
Portions for cooking process	n° 85	Power supply	Electricity
Product core probe	Multipoint, standard	Simultaneous cooking	Automatic and Multi-timer
Specialized in poultry cooking	Yes		

Functional features

· Multi-Function Combi Oven with high definition 10" touchscreen control panel.
· Two modes of access to function and data selection: either via the touchscreen or using the convenient knob, with press to confirm.
· Easy, intuitive control function navigation.
· User profiles can be configured with hierarchical access levels or restricted access depending on operator category. The administrator has a password granting access to all functions. Ordinary users have limited access to the functions assigned to them by the administrator.
· Personalisation of home pages for different users
· Specific intensive poultry cooking function: oven drain opens automatically during the cooking programme to enable fats produced

AT61ECW

during cooking to run off from the cooking chamber to an external tank. Better quality cooking of roast and grilled chicken and fatty meats and less maintenance and cleaning of oven and kitchen.

· "Weekly scheduler" function integrated in the control software, for entering recurrent, personal or working commitments, with alerts on the oven display as they come due, with direct entry to the cooking or washing processes put in the scheduler; automatic start of cooking and washing processes can be programmed.

· Three cooking control modes. 1. Manual: the user can set up to 5 different cooking phases; 2. Memorisation of up to 18 consecutive phases: the user selects a stored program and can edit it; 3. Automatic: the oven offers cooking cycles by category of food and the user can personalise the result required.

· The main cooking modes are convection, steam and combined.

· CONVECTION COOKING: from 10 to 300°C, with active control of cooking humidity from 0 to 100%, in 5% steps.

· STEAM COOKING: from 30 to 125°C with three separate steam generation levels, selected to suit the cooking result required.

· COMBINED COOKING: from 30 to 250°C, with active control of cooking humidity from 10 to 90%, in 5% steps.

· Chamber humidity monitoring, with evaluation of the humidity produced by foods during cooking (in convection and combined modes) plus that produced by the oven (in combined mode), with patented "DCR" sensors installed in the cooking chamber.

· Active control of cooking environment by "AOC" balanced cooking chamber closure system, for effective saturation in a closed environment during steam cooking, or active management of excessive cooking vapour removal in combined mode.

· "RDC+EVOS" high efficiency steam generation system with low operating costs. Instantaneous steam production in an enclosed environment at controlled, modulated pressure.

· Special Cooking Functions: Holding, Delta T, Reheating, Banqueting, Low Temperature, In-Jar Pasteurisation, Smoking, Vacuum and Drying.

· Cooking programme library: 274 processes in the MULTI.ACTO menu, 105 processes in the AUTOMATIC COOKING menu, 77 processes in the MULTI-PHASE COOKING menu, 48 processes in the SPECIAL COOKING menu. Each stored cooking process includes a written recipe and an image of the mise en place. This function also applies to new cooking programmes entered directly by the user.

· Automatic warning for periodic maintenance.

· MULTI ACT.O function: simultaneous control of several dishes cooked in different compatible modes. A name can be assigned to every cooking cycle. MULTI-ACTO offers a library of 200 editable stored cooking processes classified in 11 families. My-Menu customisation function.

· MULTI.TIMER function (up to 20 different times): control of simultaneous cooking operations with the same cooking mode and different times.

· ECO function to reduce energy and water consumption during both cooking and washing.

· "Continue Cooking" function offered at the end of the cooking process, which maintains the settings.

· Manual timed steam injection (1 to 59 seconds).

· Cooking process execution times 0 to 24 hours, with option of cooking time control by the second.

· Simultaneous control of cooking with 2 core probes - (multipoint probe supplied as standard plus optional additional vacuum or multipoint probe).

· 6 fan speed settings, including one semi-static. Alternating fan rotation.

· Provision for remote control of the oven - using the network produced within the facility by the router - by means of a highly reliable mirror software package, with reproduction of the display on iOS, Android and Windows devices.

· Provision for remote communication via Internet connection (Wi-Fi or Ethernet) using the IOT (Internet Of Things) technology, to send and receive data from the secure access cloud using the portal APO.LINK. The operator can view the cooking and washing data log, the HACCP data, the efficiency parameters (KPI) and the alarms, and send cooking programs to the oven.

· Download and upload functions (cooking programs, software updates, HACCP data, oven backup) via USB.

· Automatic, high efficiency washing and descaling system with water and detergent recycled inside the cooking chamber (patent pending), the breather pipe and the heat exchanger/fan compartment, with 4 automatic washing programs, 2 automatic descaling programs and 1 rinsing process.

· Effective, powerful, uniform washing even with low inlet water pressure.

· Washing with automatic dispenser for liquid detergent and descaling. Otherwise it is possible to use microgranules POWER PEARLS as standard.

· Oven can be programmed with a washing alert.

· Alarms reset button. Self-diagnosis with malfunction alarms.

· Multilingual.

· Automatic cooling and preheating.

· Provision for remote peak power cut.

· Switch-on time setting.

Constructional features

· Constructed in stainless steel, with cooking chamber polished to mirror finish, top and bottom in AISI 316L (1.2 mm), side surface in AISI 304 and joint-free rounded edges.

· Removable container rack structure in electropolished AISI 316 stainless steel, able to take GN 1/1, GN 2/3 and GN 1/2 containers and grids without connecting shelf.

· Special rack profile with holes for optimised washing.

· Easily removable container rack structure with 4 fixing points.

· Armoured direct heat exchanger, in incoloy 800, in cooking chamber.

· High aerodynamic efficiency cooking chamber fan, and AISI 316 "RDC" steam generator.

· Lighting in the cooking chamber with LED lights.

· Control panel with capacitative touchscreen protected by 4 mm tempered glass.

· "Folding" partition between cooking chamber and heat exchanger compartment, with easily accessed fixing system.

· Door with intermediate stop positions at 90° and 130°, open cavity 6+6 mm tempered glass double glazing and low emissivity

ANGELO PO

- removable inner glass.
- Cooking chamber completely insulated with a 3 cm layer of glass wool with radiant heat barrier.
- Component section shielded from heat by two insulating panels, in glass wool (2+3 cm).
- Nickel plated metal knob.
- Two-grip handle, easy to open even with hands full, with nickel plated trims and thermally insulated inserts.
- High-strength silicone door seal with two heat barrier lines.
- Condensate collection and drainage containers integrated in the door and the front of the oven.
- Technical compartment with all functional components, accessible from left-hand side of oven. Forced cooling with expanded polyurethane air filter.
- Cooking chamber drain in bottom with trap, ventilated and with system to prevent liquid/odour flowback.
- Provision for installation of connector for second core cooking probe, to take either multipoint or vacuum probe.
- Provision for smoking kit (SMOK).
- Provision for accessory for advanced control of pasteurisation process in jar (FMP), with multipoint core cooking probe.
- Automatic washing system with water and detergent recycling. Bottom collection tank in AISI 304 stainless steel with high efficiency recycling pump.
- Automatic dispenser for feeding of liquid chemicals (single washing detergent and separate descaler product).
- Prefitted to take Wi-Fi connection kit accessory (KIOT).
- Prefitted to take 5 level 60x40 container rack accessory, container interspace 92 mm.
- Automatic, motor-operated fat run-off valve, with manual operation also possible, only compatible with genuine Angelo Po stand.

Safety equipment and approvals
- Thermal protection and safety thermostats, connected to relative alarms, for fan motor, cooking chamber, control circuit board and inverter.
- Automatic cooling of the cooking chamber with door closed.
- Height of top container slide 160 cm or less with original supporting frame.
- Magnetic door microswitch.
- Self-diagnosis with alarms for motor cut-out due to water supply failure or other reasons. Alarm decoding on control panel.
- Fan rotation cutout when door is opened.
- IPX5 protection rating.

Standard equipment
- Increasing density multipoint core cooking probe with 5 monitoring points. Hook for stowing probe in protected position when not in use.
- Removable container rack, capacity 6 x GN 1/1 containers, level interspace 69 mm.
- Feet h 100 mm finished with AISI 304, with adjustable height.
- User manual with cooking advice.
- After-sales service data.
- Sachets of Power Pearls detergent.

Technical Data

Working voltage	400V 3N~ / 230V 3~ / 50÷60 Hz	Net Weight	140 kg
Gross Weight	152 kg	Electric Power	12 kW
Dimensions	92x89,5x83,6 cm	Packing	101x96,5x107,1 cm

ACT.O ELECTRIC COMBI POULTRY OVEN WITH AUTOMATIC WASHING DISPENSER

ACT.O combi ovens