## FX122E2T



### PLUS ELECTRIC COMBI OVEN 12X GN 2/1

Combi oven (steam, hot air, combi) with digital display and library programs. Programs for smoking, Delta T and Low Temperature. Fan with auto-reverse function for reversal of rotation direction and 3 fan speeds (1 intermittent). Automatic humidity control while cooking. Dual level steam generation. ECO function for the consumption reduction in cooking and washing. Washing system with double-action sanitization effect, with manual dispersion of the liquid cleaning product. Two washing programs. Structure made in AISI 304 stainless steel, AISI 316L in cooking chamber.

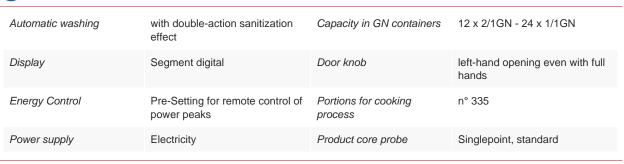


**C F** (NSF.)

WRAS

cooking and washing

Automatic washing system SC2



### **Functional features**

- Multi-functional combi oven with digital control panel, LED display (7 segments) and display of the set and current cooking values.
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases, standard 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- · Pre-Setting for vacuum core probe accessory (KSFMS) only with cooking probe.
- · Pre-Setting for smoke with accessory Smokerstar (FMSX).
- · Data selection control knob, backlit touchsensitive keys.
- SC2 washing system with double-action sanitization effect, after the manual dispersion of the liquid cleaning product, operates
  automatically until the rinse and the final thermic sterilizing.
- $\cdot~$  ECO function for the consumption reduction in cooking and washing.
- · RDC (patented) + EVOS steam generator with low management cost and dual level steam generation system DSG.
- · Manual steam injection.
- Functions for the active control of: APM power, AOC management of the cooking chamber with overpressure, humidity control UR2, automatic fan reverse AWC, 3 fan speeds MFC (with static function), PTM temperature state, steam generation dual level (DSG).
- · Alarms reset button. Self-diagnosis with malfunction alarms.
- Automatic cooling and preheating.
- · Interface for HACCP data downloading on printer (optional).
- · Provision for remote peak power cut.
- · Delayed start function.

### **Constructional features**

- Construction in stainless steel, polished cooking chamber made in AISI 304 stainless steel, top and bottom made in AISI 316L stainless steel (1.2 mm) and rounded edges without joints.
- Removable container rack in electro-polished AISI 316 stainless steel able to take also the GN submultiples without the need for shelf unions (container clearance mm 66).
- Armoured direct heat exchanger, in incoloy 800, in cooking chamber.
- · Cooking fan and steam generator in AISI 316L stainless steel.
- · Cooking chamber lit by halogen lamp.
- · Control panel protected by 5 mm of tempered glass.
- Deflector panel beetween between cooking chamber and exchanger/fan opening on hinges for services and cleaning.



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- Door with intermediate stop positions at 90° and 130° and with double temperated glazing (6 mm) with open-cavity and internal low emissive glazing, internal removable glazing - rock wool.
- · Ceramic fibre thermal insulation (3,5 cm) with anti-radiation barrier.
- $\cdot\;$  Handle with double handgrip, easier opening also with hands full.
- · High-strength silicone door seal with two heat barrier lines.
- · Condensation collection and drain built-in tray.
- · All operating elements are located near the technical compartment on the left-hand side of the oven.
- · Cooking chamber siphon drain to prevent back flow of liquids and smells with T pipe for ventilated downstream installation.

### 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 motor and burner cut out alarms; water and gas failure alarms.
- · Fan rotation cutout when door is opened.

### Standard equipment

- · Removable container rack, capacity 12 x 2/1 GN containers.
- · Feet h 100 mm finished with AISI 304, with adjustable height.
- · Water service pipes.
- · User manual with cooking advice.
- · After-sales service data.

### **Technical Data**

Working voltage	400V 3N~ / 50Hz	Net Weight	260 kg
Gross Weight	280 kg	Electric Power	27,5 kW
Dimensions	117,8x109x119,5 cm	Packing	132x114x142 cm

