# FX122G3T

**ANGELO PO**

## TOP GAS COMBI OVEN 12X GN 2/1

Combi oven (steam, hot air, combi) with automatic cooking for pasteurization, smoking, sous vide, drying, prepare cakes and desserts, frying, steaming, browning, searing, cooking in Delta T and Low Temperature. Fan with auto-reverse function for reversal of rotation direction and 6 fan speeds (1 intermittent), control system. Direct humidity control while cooking. Dual level steam generation. Library programs with 150 automatic and stored cooking programs. Complete recipes with ingredients, preparation, cooking methods and tips for the presentation of the plate, with photography. 100% automatic Cook & Chill programs with integrated BE-1. Simultaneous Multi-cooking with: simultaneously compatible cooking processes, multi-timer (20 times) and use up to 2 core probes. ECO function for the consumption reduction in cooking and washing. Automatic washing system with triple-action cleaning effect, totally automatic, requiring no outside help for every single washing and the operator does not handle the chemical product. Seven washing programs. Structure made in AISI 304 stainless steel, AISI 316L in cooking chamber.

- Automatic Cook&Chill
- 100% Automatic washing system TAS

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| *Automatic cooking* | Yes | *Automatic washing* | with triple-action sanitizing effect |
| *Capacity in GN containers* | 12 x 2/1GN - 24 x 1/1GN | *Display* | Colour interactive digital |
| *Door knob* | left-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° 335 |
| *Power supply* | Gas | *Product core probe* | Multipoint, standard |
| *Simultaneous cooking* | Automatic and Multi-timer | | |

### Functional features

- Multi-Function Combi Oven with digitalcontrols, EVC colour graphic display andinteractive interface.
- 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.
- Different cooking modes with automatic programs cooking library C3, stored and programmable cooking processes library CF3, CMP functions, FAVOURITES and PERSONALIZED from manual selection. It is possible to save personalized cooking programs in the cooking pre-loaded library or with function SaveCooking.
- Cooking assisted functions: Holding, Delta T, Reheating, Banqueting, Low Temperature, Pasteurization, Smoke, Vacuum, Drying.
- Multi-point temperature core probe with progressive density PDP.
- Pre-Setting for vacuum core probe accessory (KSFMS) - only with cooking probe.
- Pre-Setting for smoke with accessory Smokerstar (FMSX).
- Pre-Setting for pasteurization with advanced control (accessory FMP).
- Data selection control knob, backlit touchsensitive keys.
- Automatic washing system with triple action cleaning effect in the cooking chamber TAS, totally automatic, requiring no outside help for every single washing and the operatordoes not handle the chemical product. Washing drain function ADC, long rinsing

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TMC and short rinsing SPLASH. Decalcification program.
- Multicooking function for cooking through multi-timer with 20 containers, Multieasy for a simultaneous use of compatible programs ofcooking, Multicore for the simultaneous use of two core probes, BE-1 to simultaneously manage FX and Blitz with Cook & Chill integrated automatic programs, help on line(UMB) with the user manual on display.
- ECO function for the consumption reduction in cooking and washing.
- RDC + 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, DCR humidity, AOC management of the cooking chamber with overpressure, automatic fan reverse AWC, 6 fan speeds MFC (with static function), PTM temperature state, PLUS extra power, steam generation dual level (DSG), control of the cooking time in seconds (SBS).
- Alarms reset button. Self-diagnosis with malfunction alarms.
- Automatic cooling and preheating.
- Download- Upload information (HACCP, cooking, …) through USB Key.
- Provision for remote peak power cut.
- Switch-on time setting.

## 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).
- Indirect gas heat exchanger, in cooking chamber, in AISI 301S and AISI 316L. Blown air burners with modulated intake and flame control with electronic processor for self-diagnosis and automatic reset.
- 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.
- 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.
- Handle with double handgrip, easieropening 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.
- Detergent products.

## Technical Data

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| Working voltage | 230V 1N~ / 50Hz | Net Weight | 260 kg |
| Gross Weight | 300 kg | Electric Power | 0,95 kW |
| Gas Power | 32 kW | Dimensions | 117,8x109x119,5 cm |
| Packing | 132x114x142 cm | | |