



# FX61G3 Combistar™ Gas Combi Oven

Combi oven constructed in stainless steel • Boilerless dual level steam generation system • AISI 316L marine grade stainless steel upper and bottom cavity • Cooking fan and steam generator in AISI 316L marine grade stainless steel • Stainless steel gas exchangers • Electric exchanger made of Incoloy 800 • Halogen cavity lighting • Tempered glass control panel • Programmable controls with touch display • 150 cooking programs with capability of up to 18 steps each • 76 program automatic cooking icon files • Favorites menu • USB interface • 6 speed auto-reverse fan with static function • ECO mode function • Removable AISI 316 stainless steel container rack for models 61, 101, 82, 122 • Removable AISI 304 stainless steel roll in rack for 201 and 202 models • Deflector panel on hinges between heat exchanger and cooking cavity • Ceramic fiber thermal insulation with anti-radiation barrier • Ergonomic handle with double handgrip • 7 automatic washing programs with triple-action sanitation • Simultaneous multi-cooking • Multi-timer (20 recipe capability) with 2 core probe capability • Steam, convection and combination cooking modes with automatic cooking for pasteurization, smoking, sous vide, holding, dehydration, steaming, browning, searing, cooking in Delta T and Low Temperature.

## TEMPERATURE RANGE

### Convection

50°F-572°F (10°C-300°C) // 0%-100% Humidity

### Steam

86°F-257°F (30°C-125°C)

### Combination

86°F-482°F (30°C-250°C) // 0%-90% Humidity

## CAPACITY

- (6) 12" x 20" 2.5" Hotel Pans
- (6) 13" x 18" Half Sheet Pans

## CERTIFICATION



## SPECIALTY COOKING PROGRAMS

- Holding
- Delta T
- Low Temperature Cooking
- Rethermalization
- HACCP Control Management
- Hot & Cold Smoking
- Pasteurization Cooking
- Dehydrating
- Advanced Cook & Chill Interface Technology

## OPTIONAL ACCESSORIES

- FMSX Smoker
- Pasteurization Kit
- Heat Shield
- Stacking Kit
- Stand (Open & Closed)
- Sous vide probe
- Frame w/casters (for stacked ovens)
- Casters, Set of 4 (2 with brakes)
- Video and HACCP



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Model	FX61G3 Combistar™			
Description	Gas Combi Oven, 50,000 Btu's, 120V   60Hz   1Phase Boilerless (6) 12" x 20" x 2.5" Hotel Pan or (6) 13" x 18" Half Sheet Pan			
Exterior Dimensions WxDxH	36-7/32" x 35-15/32" x 30-29/32" (920 x 901 x 785 mm)			
Interior Dimensions WxDxH	25-25/64" x 25-19/32" x 20-5/64" (645 x 650 x 510 mm)			
Crated Dimensions WxDxH	39-49 64" x 37-63 64" x 40" (1010 x 965 x 1016 mm)			
Weight	Net Weight	309 lb (140 kg)	Shipping Weight	335 lb (152 kg)
Pan Capacity	Hotel Pan [12"x20"x2.5"]	Six (6)	Half Sheet Pan [13"x18"]	Six (6)
Pan Module Distance	2-47 64" (69,5mm)			
Product Capacity	64 Quarts (61 l) - 77 lb (35 Kg) Max			

Notes: All ovens can be converted between NG and LPG in the field

BTUs/Hr	50,000 BTU (14,7kW) Nat and LPG			
Connected Pressure NG	Max	10.5" WC	Min	3.5" WC
Connected Pressure LPG	Max	13" WC	Min	8" WC
Hook Up	3/4" NPT			

Notes: The electrical supply must be specified on order

Electric Power	Voltage	Cycle/Hz	Phase	Kilowatt	Amps	AWG
	120V	60Hz	1Ph	.576Kw	4.8A	AWG12

WATER INLET	Inlet	3/4"	Line Pressure	30-60 psi (2 -4 bar)
Required	Chlorine	< 0.1 ppm (mg/l)	Chlorides	< 30 ppm (mg/l)
	Sulphates	< 30 ppm (mg/l)	Iron	< 0.1 ppm (mg/l)
	Copper	< 0.05ppm (mg/l)	Manganese	< 0.05ppm(mg/l)
Hardness	3 to 9° f (1.5 to 5 °d; 2.1 to 6.3 °e; 30 to 90 ppm)			
Langelier Index	> 0.5			
TDS	40 to 150 ppm			
Flow Rate :	4.6 Gallons/h			
PH	7 to 8.5			
WATER OUTLET	1-1/4" Drain with Air Gap			

INSTALLATION REQUIREMENTS	Hood Installation is required // The oven must be installed level // Water supply shut-off valve and back flow preventer must be installed (by others)
CLEARANCE REQUIREMENTS	Left Side: 20" from heat source and 19" recommended for service access // Minimum clearance 6-1/2" when left side clearance is less than 20" from a heat source, please inquire about a Angelo Po heat shield accessory.
	Right Side: Minimum clearance 3-57/64"
	Top: Minimum clearance 12"
	Bottom: Minimum clearance 4" (also in the counter top installations)
	Back: 20" from heat cooking equipment (oven in the middle of the room) - Minimum clearance 4"
Notes: 1. Water must meet minimum specified quality standards (see spec sheet) or appropriate filtration will be required. 2. Pressure: WITH Angelo Po RO System = 50 - 125 psi; WITHOUT RO = 30-60 psi 3. Drain cannot be directly under combi oven 4. Chemicals - Please allow location for chemicals when ordering double stack ovens 5. Electrical - No GFCI plugs on gas ovens. Local code may require a service disconnection on electrical seal tight conduit (provided by a licensed electrician) 6. RO System- Pre-determine wall mounting location when choosing optional RO system, maximum 15ft. from oven 7. It is highly recommended that the Angelo Po reverse osmosis water treatment systems (APRO), as well as Angelo Po brand cleaning chemicals (CL55XL detergent and BR55XL brightener) be used and incorporated into all Angelo Po Combistar combi oven installations. It is the sole responsibility of the owner / operator / purchaser of the Angelo Po equipment, to verify that the incoming water supply is comprehensively tested to meet the Angelo Po water compliance standards, published in this document. Non-compliance with the Angelo Po water standards noted herein could potentially damage the equipment and/or VOID the original manufacturer's standard warranty. Call Angelo Po America customer care or technical service if there is any further clarification required.	

Stacking Solutions	FX61+FX61
Max Ext. Stacked Dimensions	36"x37"x63" (92x94x159 cm)

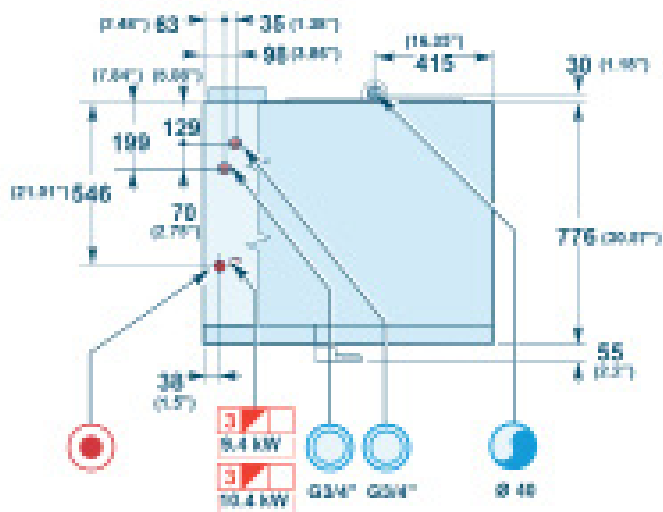
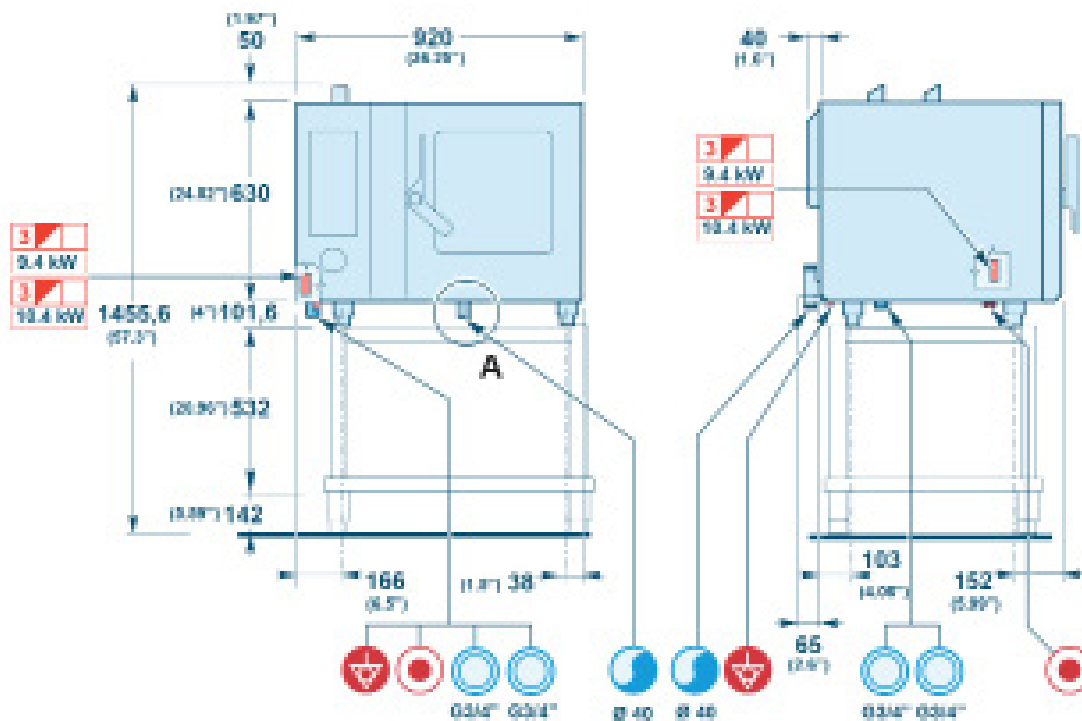


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# FX61G3

# Combistar™ Gas

## Specification Sheet



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**Exemplarischer Textauszug**  
**Rechtsanwaltskanzlei**

Limit of measurement is state of the  
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**Winter 2000**  
**Volume 10**



### Terminal Island Prospect & Excavate



Electric connection  
Elektromechanische Verbindung



### Terminal Board Plaque in bronze