



Compact Combi Oven

// COMPACT COMBI OVEN

The new COMBIFIT compact combi oven is designed to deliver the BEST PERFORMANCE-SIZE RATIO to save space in the kitchen: just 52 cm wide, it takes up HALF THE SPACE of a standard combi oven. **A great little combi oven, crammed full of technology.**



EASY TO USE AND PERFECT FOR COOKING



Digital and programmable, COMBIFIT has an intuitive, easy touchscreen interface, plus push-buttons and a knob for selecting the COOKING PROGRAMS or for manual setting of CONVECTION, STEAM or COMBINED cooking mode.



COMBIFIT is easy to clean thanks to its **100% automatic cleaning system supplied as standard**, which does not need topping up with chemicals at each cleaning cycle. Just select the cleaning cycle you need and the machine does the rest!



Cooking quality is improved by **active climate control**, thanks to the Advanced Clima Sensor and the Adaptive Steam Generation function, which automatically detect and supply the RIGHT AMOUNT OF HUMIDITY, **even when cooking in convection mode**, moment by moment, in every cooking mode.



Ideal, uniform cooking, with precise, continuous, immediate control thanks to the **fan with six different speeds, automatic clockwise/anticlockwise direction reversal** and a choice of 11 (mod. CF623 and CF61) or 19 (mod. CF101) container levels provided by the new MULTIRAIL container racks.



Easy cooking with the MULTICOOKING function, allowing **simultaneous control of procedures with different cooking times**.



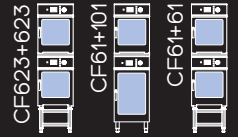
COMBIFIT has a number of functions and programs for easy performance of **money-saving low heat-density cooking processes**, including Delta T and Low Temperature programs.



SMOKERSTAR The CombiSmoker

SMOKING with COMBIFIT IS CLEAN AND EASY, thanks to the SMOKERSTAR accessory (FMSX + kit KFMSXCF). With no space problems or added expenditure you can produce hot or cold "HOME-SMOKED" products including meat, vegetables, cheese, confectionery, cured meats, oil and salt, serving GOURMET QUALITY raised to new heights.

// ALL SOLUTIONS



COMBIFIT can also be installed stacked (623+623; 101+61; 61+61). When there is not enough room in the kitchen and higher outputs are required, when two ovens are required to provide FLEXIBLE OPERATION, or simply to improve operations without reorganising the entire kitchen, COMBIFIT DOUBLES POTENTIAL in very little space.



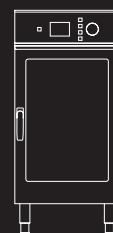
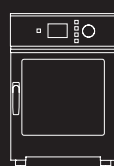
SPACE SAVER 52 CM



Operating temperature: Convection 10-300 °C - Combined 30-270 °C - Steam 30-120 °C	•
Touchscreen interface	•
Selector knob	•
Autoreverse fan	•
Active Climate Control	•
ACS humidity sensor	•
Single-point core probe	•
ASG direct steam generation	•
Multicooking simultaneous cooking timer (6)	•
Low temperature cooking programs	•
Delta T cooking programs	•
Temperature holding	•
Delayed start	•
USB port (HACCP data download)	•
Automatic cleaning	•
Hinged door	•
Reversible door (at no extra price)	○
Multirail container racks	•
IPX 4	•
Double-glazed door	•
Up to 500 cooking processes stored in 9 phases + 1 automatic preheating stage	•
Custom power supply ratings (with extra-price)	○
ACCESSORIES	
FMSX smoker (with kit for use KFMSXCF)	○
Spray gun	○
Stacking stand / kit	○
Automatic / condensation suction hood	○

● = Standard

○ = Optional



MODEL	CF623E (CF623ER)	CF61E (CF61ER)	CF101E (CF101ER)
Outside dimensions min. (mm)	520x628x770	520x803x770	520x803x1010
Cooking chamber dim. (mm)	380x365x370	380x540x370	380x540x610
Capacity in GN containers h 40 mm (Container clearance mm)	6 x 2/3 (60 mm min.)	6 x 1/1 (60 mm min.)	10 x 1/1 (60 mm min.)
Power kW	↗ 4,7	↗ 6,9	↗ 13,8
Electrical connection	↗ 400V 3N 50-60 HZ 230V 3 50-60 HZ 230V 1N 50-60 HZ	↗ 400V 3N 50-60 HZ 230V 3 50-60 HZ 230V 1N 50-60 HZ	↗ 400V 3N 50-60 HZ 230V 3 50-60 HZ
Portions for cooking process * (n°)	45	60	80
Weight (kg)	65	92	110

Water intake pipe: 3/4" - Water drain mm 40 - H2O pressure Bar 2

* Figure refers to ovens with GN capacity.



A Marmon/Berkshire Hathaway Company

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