



CombiStar



ANGELO PO



ANGELO PO ... The Professional Catering Specialist.

Angelo Po has been developing professional catering equipment for more than eight decades, coming up with solutions to take the grind out of kitchen work and create more efficiency. Cooking with profit, improved preservation and simplified preparation: these form the basis of the cooking system devised by Angelo Po to provide quality and flexibility in all aspects of professional catering worldwide. Now, in this latest generation of COMBISTAR ovens, the characteristics of strength, power and reliability, which have always featured in our product lines, have joined forces with sophisticated electronics and innovative cooking control technology to ensure speed, evenness and precision in cooking, thus making for unprecedented levels of energy savings, flexible operation and cooking quality.



COMBISTAR ... More than your average combination oven.



Make better use of your time in the kitchen ... It's EASY with COMBISTAR.

You will have more time to concentrate on organizing the menu, dedicating more time to the purchase of food and, above all, studying presentation, creation, garnishing and decoration of your dishes ... you can take care of the preparation because the COMBISTAR can take care of the rest.



You will have more time to increase the enjoyment of your dishes and every day your organization, quality and output will improve effortlessly ... you decide how to cook ... the Combistar will take care of the rest.

COMBISTAR
simply unique.



Now cooking is easier.

All it takes is a touch of a finger for endless cooking options that can be repeated ad infinitum for impeccable browning, succulent meats, vibrant vegetables, perfect grilling finishing touches, quick service and unprecedented gastronomic quality. With the new Angelo Po oven it is possible to program any cooking routine and repeat your standard dishes any number of times, no errors, no time-wasting.



Cooking programs to eliminate errors and optimize memorization of your cooking routines.

LEV. 3 Oven Washing with 6 dedicated programs for your every need.



Automatic cool-down cooking chamber temperature.



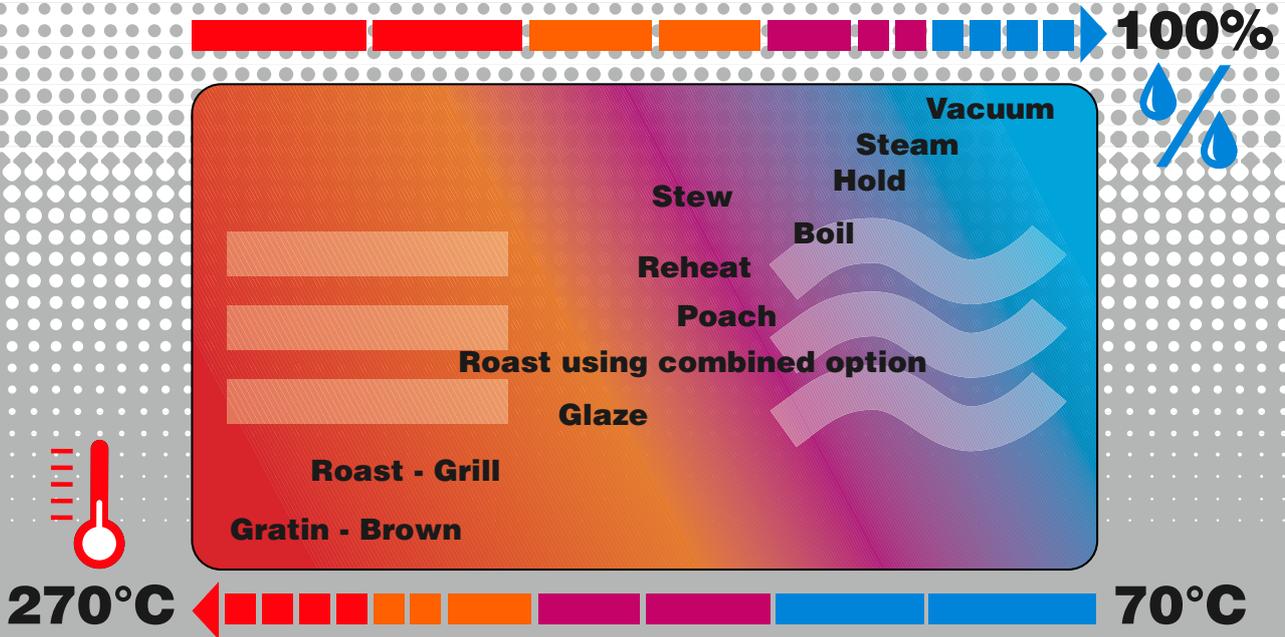
THREE speeds, for perfect cooking of all food and pastry specialities.



Reheating Key for instant, easy regeneration service.



LEVS 1 and 2 Oven Washing, for hassle-free hygiene.



Dry Air



Dry air cooking from 30°C to 270°C



Combined Cooking



Combined cooking with dry air from 30°C to 250°C and steam from 0% to 90% with patented active cooking climate control to maintain an ideal climate within the cooking chamber.



Steam



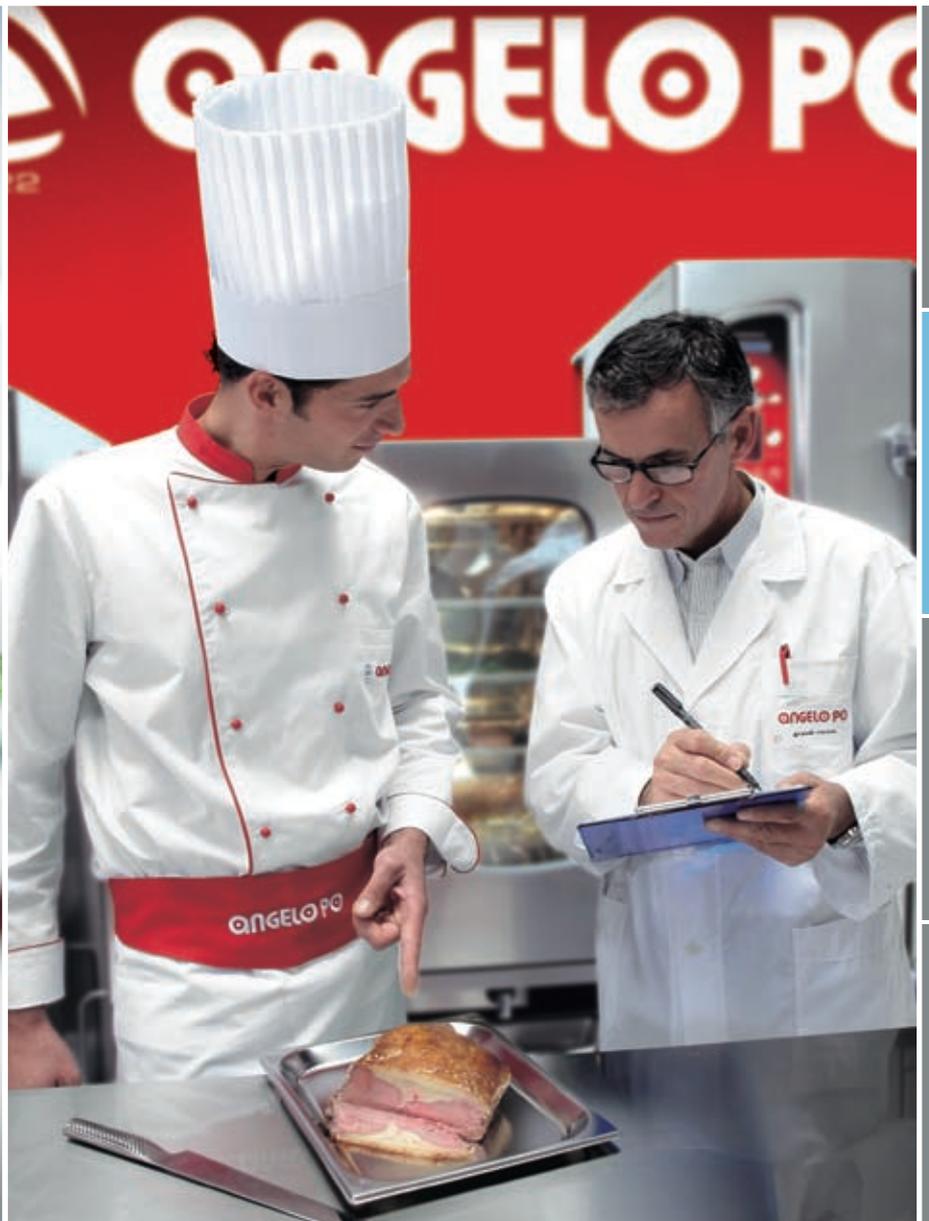
Steam cooking from 30°C to 125°C.

**Makes your effort count ...
from day one.**



ANGELO PO ... applying dedication to cuisine and Technology to cooking.

For over eighty years Angelo Po has meant top quality professional catering equipment and for over twenty years Angelo Po has been synonymous with Combination Ovens. Today hundreds of thousands of catering professionals worldwide use Angelo Po combination ovens and equipment. And day after day dozens of technicians and chefs put their experience and technology into developing our combination oven to make the Combistar just the way you want it to be.



Everything is easier with combistar.

The new Angelo Po Combination Oven constitutes the linchpin of a modern catering system, eliminating many traditional processing and checking phases and providing unprecedented levels in terms of output and cooking quality.

**Simply
a unique oven.**



Maximum flexibility and ease for instant profitability.



COMBISTAR ... The all-in-one oven.

Achieve what you will quickly, simply and with flexibility ... at the touch of a finger. All thanks to the maintenance of the cooking environment, which second by second actively carries out precision reading and monitoring of all the cooking information. Cut down on idle time, periods of supervision and stress. An Angelo Po oven will do all the work, even overnight, as per your instructions ... for as long as you like. Cooking has never been so easy or so convenient. You handle the preparation – the COMBISTAR will handle the rest.

In the Combistar exceptional performance is combined with fast cooking times and superlative efficiency, surpassing even the most modern combination ovens. All this for effortless saving of time and money. Thanks to the Combistar you can cook different types of food at the same time, and always with the right degree of heat and humidity for optimal product tenderness, flavor, consistency and fully-satisfied customers, time after time. Plus, with this Angelo Po oven it is possible to process large quantities of food, using minimum quantities of space, water and energy.



Tender, succulent meat ... it's easy with COMBISTAR.

You can create ad hoc cooking routines for all kinds of meat and to suit all requirements: from roasts, which should be tender and succulent with a pinkish tinge, to shin of pork, which should be flavoursome, rich in colour and of the right consistency. With the new Angelo Po oven you can cook any type of meat and be completely autonomous in your decision on how to meet your clientele's requirements. You focus on how to serve up the dishes, the Combistar will take care of the rest, adapting with ease to your requirements while saving you time and keeping product weight loss to a minimum. Prolonged cooking times at Low Temperature and in Delta T are also possible overnight. These special, high-yield cooking modes (weight loss less than 10%) and exceptional gastronomic qualities in terms of tenderness and flavour, are achieved using special programs which automatically adapt to the size of the joint to be cooked.



**Maximum
performance any time.**



Perfect poultry, exceptional flavour.

Cooking conditions adapt automatically to the humidity and temperature settings as well as to quantities and poultry type to be served. Thanks to our accessories for the vertical positioning of the birds, high productivity (150 chickens in 35 minutes, in one Combistar alone), all-over crispness and even golden colour, tenderness and succulency control, the Combistar's cooking capabilities will more than satisfy you. All for effortless service of superior quality.

YOU HANDLE the preparation and service ...



Trouble-free perfection.

Thanks to its multifunctionality and sophisticated humidity control the Combistar is able to cook superior fish to perfection, just the way you want it cooked: grilled or poached, the end result is unrivalled by traditional cooking means. Flakiness and superlative flavour.

**... COMBISTAR
will handle the rest.**



Serve side dishes in minutes ... to perfection.

Steamed or grilled vegetables in next to no time, large quantities of fries ready in minutes, in short, anything your imagination can conjure up as an accompaniment to any main meal, can be cooked in the Combistar, resulting in the maximum flavour with a minimum of use of fat and condiments. For example, with the Combistar you can cook hundreds of portions of fries quickly without having to use a single drop of oil. Your service really will be “express” and the spent oil and fat disposal costs of your fryer will decrease appreciably from day one.

COMBISTAR - cooking improvements ... made easy.



COMBISTAR helps you to improve ... all the time.

In the Combistar absolute control of the cooking environment is combined with maximum cooking uniformity to raise and cook or bake sweet and savoury pastries. All this to increase productivity and the range of service. Your imagination may stretch from originally flavoured breads to tasty, tempting desserts or pastries to round off a delicious meal that you can make truly unique and special. Plus, the Combistar is always at your side, helping you to cook with repeatable precision any time for as many times as you wish.

Quality bread and ovenbaked sweets and savouries ... from day one.



COMBISTAR and CHILLSTAR ...



COMBISTAR and CHILLSTAR ... maximum performance any time.

Thanks to the COMBISTAR the reheating and regeneration of dishes gives a new lease of life to kitchen work organization, to product quality and to profit margins. With its dedicated programs and active control of cooking conditions the new Angelo Po oven can help you reduce, if not eliminate altogether, the burden of traditional service, which inevitably involves poor-quality holding of meals and even heavier overall kitchen work organization. With a Combistar you can prepare and cook meals in advance (when you have more time and convenience) to be served later, as long as they are chilled quickly once cooked. For this purpose there is the patented IFR system on the latest generation of our CHILLSTAR blast chillers. The IFR system automatically lowers the temperatures of the meals right to the core, actively modulating the coldness and speed of the air, without creating superficial icy areas and hence maintaining the flavour, colour and succulence of the chilled meals over a period of time. And then, when necessary and in the desired quantity, they can be restored in minutes to the same serving conditions as when first cooked and chillblasted days beforehand, thanks to the Combistar's reheating functions. And all directly on the plate or container, in the required number of portions, with the greatest of ease and with an end serving result whose quality is such that it seems freshly cooked! ... Fast, convenient, prompt service for the serving of just a few or many meals? No problem, with the latest blast chillers and combination ovens to come from Angelo Po.



the key combination to success.

The 5 points of the COMBISTAR star.



SC3 automatic washing with triple-action sanitization

(level 3 only):

all it takes is the touch of a switch, even if the oven is hot, and you can go off home, ... because the Combistar is SELF-CLEANING, SELF-SANITIZING and SELF-STERILIZING ... requiring no outside help whatsoever. All these processes take place within the cooking chamber and inside the internal fan-exchanger chamber, without having to handle chemical products or touch the wash arms either before, during or after the wash cycle. It's goodbye to long waiting periods while the oven cools down before starting up the washing cycle, as is the case with other ovens. There is no need to wear rubber gloves to handle detergent tablets or to pour out aggressive liquids, and neither is there any risk of solid detergent residues remaining hidden from view of the operator. Plus, the Combistar is the only oven with washing nozzles for cleaning the fan-exchanger cavity. All this for ongoing maximum performance and hygiene, even in the nooks and crannies hidden from view.

SC2 automatic washing, an easy advantage for many

(level 2 only):

double-action sanitization in which you decide when and how much detergent to use and then the oven takes care of the rest, allowing the detergent to act, and then rinsing and sterilizing itself. All this for the level of hygiene you require at your convenience, no fuss, no stress.

Balanced closure system:

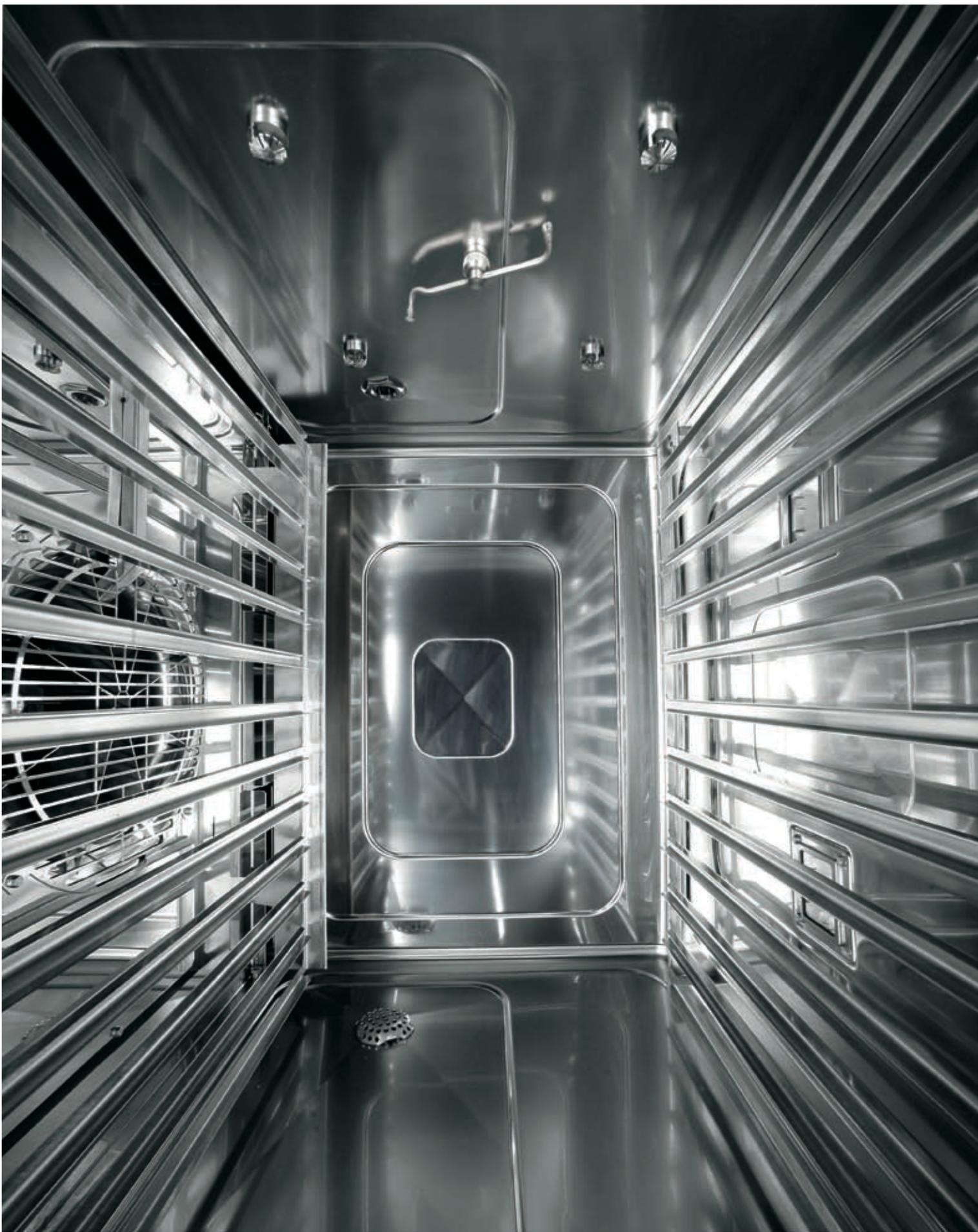
on Combistar ovens you will use all the steam and heat generated by the oven right down to the last calorie, thanks to the optimized balanced closure system of the cooking chamber, providing greater homogeneity, improved energy efficiency and lower cooking temperatures. Or rather, we cut down on running costs while improving cooking quality at the same time.

Direct injection in cooking chamber:

a patent enables Combistar ovens to inject steam directly into the cooking chamber homogeneously and powerfully, leading to reduced energy consumption, greater reliability and improved performance. Just like in today's direct-injection automobiles! The Combistar's technology makes things simple, and helps you to improve others.

Active control system of the cooking environment:

for Combistar ovens we have patented the SCS system, which reads, controls and actively intervenes on the cooking environment on an ongoing basis, thus ensuring an ideal climate that follows your requirements to the letter. You decide how to cook ... the Combistar will take care of the rest.





COMBISTAR ... an oven built to last.

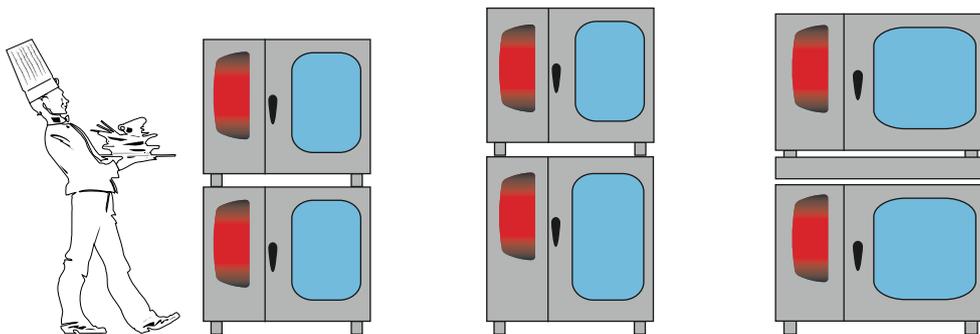
Angelo Po ovens have rewritten the oven holding rules – there is only one, and one alone that needs to be observed: clean the oven, inside and out, as necessary, as you would normally do for the rest of the cooker and you don't have to worry about anything else. It's goodbye to unscheduled maintenance and unpleasant surprises and welcome to savings on energy, time and money.

**COMBISTAR ...
a chef's best friend.**



With the **COMBISTAR** combined ovens have acquired a new set of rules.

Want to double your kitchen's output without sacrificing space? It's easy - simply stack one Combistar on top of another. When space in the kitchen is tight and meal quantities increase, when work flexibility is dictated by the contemporary use of two ovens, when you want to improve work conditions without revolutionizing the organization in the kitchen, simply stack two Combistar ovens and your problems are solved. Thanks to Angelo Po's experience, with the Combistar there are many stacking options that can meet all catering requirements.



FM611
FM611

FM611
FM1011

FM721
FM721

From day one earning is easy with the Combistar.

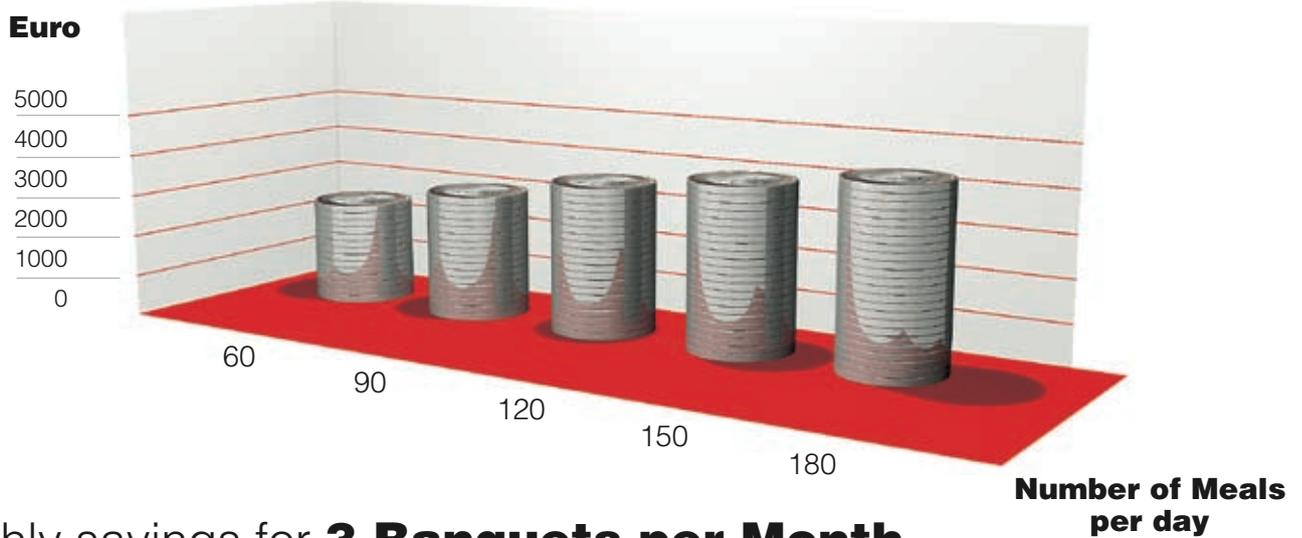
Less energy is consumed, less time lost and less raw material is wasted from the onset when cooking main meals, vegetables and desserts. Every day you will have more time to improve, recovering up to 40% of work usually undertaken at the hob, because use of the Combistar is extremely advantageous, convenient and productive right from the start. For example, serving just 60 meals a day you can save more than **2.000 € per month** as compared with traditional cooking methods, because:

- purchase of meat, fish and vegetables is reduced by at least 23% through less weight loss during cooking;
- energy consumption will fall by 66%,
- 16% of time spent in the kitchen will be saved*,
- the use of fats will be reduced by more than 90%.

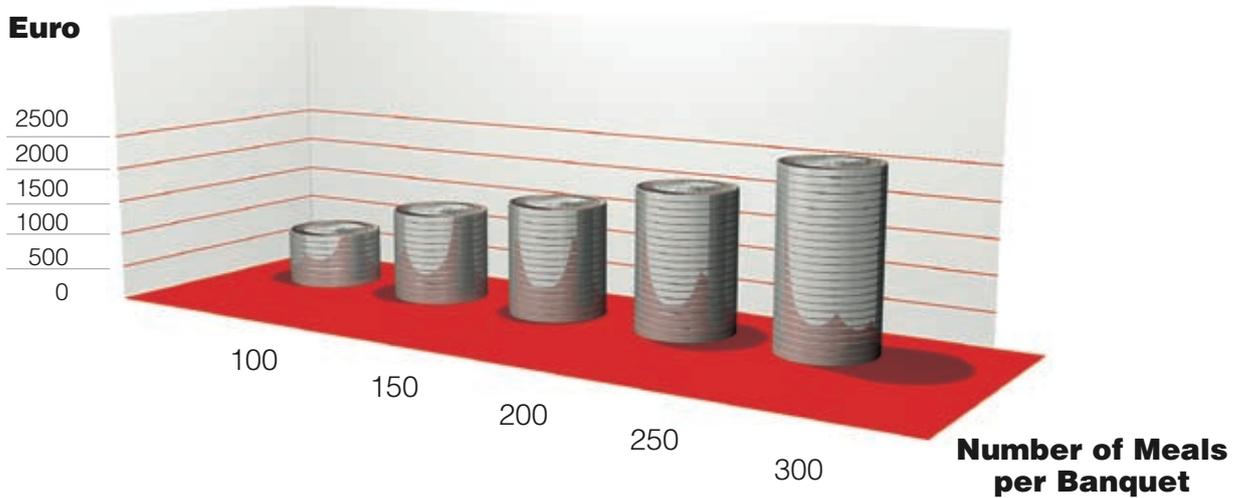
** using reheating modes, SC3, and cooking without supervision*



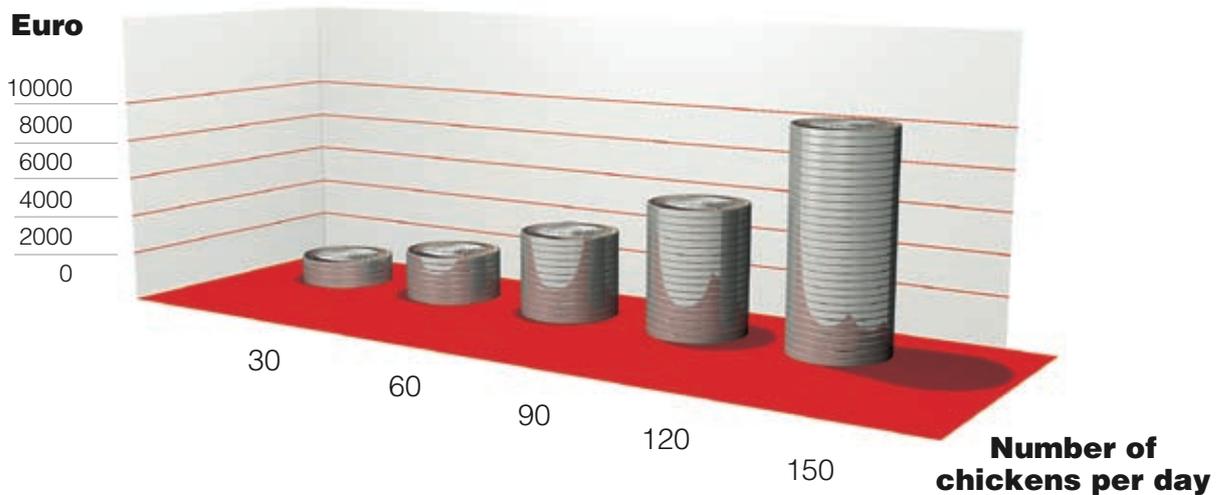
Monthly savings for **à la Carte Menus**



Monthly savings for **3 Banquets per Month**



Monthly savings for **Chicken Cooking**



**We improve your business
from the onset.**

COMBISTAR ... the right choice.

Reliability, performance and strength with highly original technical solutions such as:



Hanging or pull-out spray gun (optional) = easy cleaning of the oven and cooker.



Multipoint cooking probe (Lev. 3), singlepoint (supplied as standard in Lev. 2, optional in Lev. 1) and vacuum (optional) = controlling product core temperature in all conditions.



Door with opening and removable double glazing = lower temperatures on the operator side and enabling removal and cleaning of inner glazing.



Dual surface exchange gas exchanger (Patent) = greater energy saving and efficiency.

- Cooking programs on all models * = memorizing your best cooking routines and saying goodbye to stress
- Built in fan exhaust = safety at exhaust site without the all the hassle of assembly
- Fan with autoreverse function and convergent-divergent air intake = uniformity, performance and efficiency in cooking
- Removable container rack = easy manual cleaning
- AISI 316L stainless steel in cooking chamber = reliability and superlative quality
- Heat distribution panel with symmetrical screen (PATENT) = improving cooking uniformity by 20%
- Longitudinal container entry = enabling use of submultiples without the need for shelf unions
- Halogen chamber lighting = improved visibility
- Turbulent dual mix gas burner (Patent) = maximum output and outstanding performance
- Built-in drain tray = functionality and safety
- Roll-in rack with container spacing intervals ranging from 6.5 cm upwards = maximum freedom in cooking
- Controlled discharge temperature = longer life of the technical systems downstream of the oven

All this in less than 1 square metre of kitchen space!

* 150 programs in 18 stages for Level 3 and 3 programs in 3 stages for levels 1 and 2.

Once you start using it you'll never want to be without it.



A large family consisting of 32 models

Electric and gas versions. Three levels. Productivity range from 30 to 550 meals per day ...

Details: Construction in AISI 304 stainless steel – Cooking chamber in AISI 304 stainless steel with top and bottom in AISI 316L, able to take GN containers and 60x40 containers on 611 and 1011 models – Gas and Electric heat exchangers in Incoloy 800 – Halogen chamber lighting – Recessed, protected control panel – Removable container racks – Fully-coved chamber edges – Deflector panel opening on hinges for servicing and cleaning the exchanger and fan – Door with open-cavity double glazing. Removable inner door glazing with hinged surround for opening. – Ceramic fibre thermal insulation (3.5 cm) with anti-radiation barrier. Tapered handle for press-closure, with intermediate position for heat-steam dispersal with door safely ajar – High-strength door gasket with double sealing line, in NSF-compliant silicone – Condensation collection and drain tray functioning even with door open – All operating elements are located near the technical compartment on the left-hand side of the oven for easier access and simpler maintenance.



FM611...



FM1011...



FM721...

Model	FM611G 1/2/3	FM611E 1/2/3	FM1011G 1/2/3	FM1011E 1/2/3	FM721G 1/2/3	FM721E 1/2/3
Outside dimensions (mms)	976 x 770 x 980	976 x 770 x 825	976 x 770 x 1195	976 x 770 x 1040	1225 x 955 x 1690	1225 x 955 x 1530
Cooking chamber dim. (mms)	647 x 652 x 510	647 x 652 x 510	647 x 652 x 725	647 x 652 x 725	893 x 828 x 665	893 x 828 x 665
Capacity in GN containers	6 x 1/1	6 x 1/1	10 x 1/1	10 x 1/1	14 x 1/1 - 7 x 2/1	14 x 1/1 - 7 x 2/1
Gas power kW – Kcal/h	12 - 10.320		18 - 15.480		24 - 20.640	
Electrical Power kW	0,75	9,2	0,75	17	0,75	17
Electrical connection	230V 1N 50Hz	400V 3N 50/60Hz 230V 3 50/60Hz	230V 1N 50Hz	400V 3N 50/60Hz 230V 3 50/60Hz	230V 1N 50Hz	400V 3N 50Hz 230V 3 50Hz
Container centre distance (mms)	72	72	65	65	82,5	82,5
Max nr. meals per day	85	85	140	140	195	195
Water intake pipe	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water drain	40	40	40	40	40	40
H2O pressure	2	2	2	2	2	2
Weight	185	160	213	198	266	251

Safety equipment: Fan motor overload cut out – Technical compartment cooling system - Technical compartment safety thermostat - Cooking chamber safety thermostat - Cooking chamber pressure control safety device - Magnetic door microswitch - Motor, fan and burner cutout alarms - Mains water, gas and electricity failure alarms - Malfunction and automatic washing cycle stoppage alarms.

Electric model: Incoloy 800 armoured electric heating elements for the cooking chamber.

Gas model: Incoloy 800 + AISI 316 stainless steel cooking chamber heat exchange pipes – Burner flame control with electronic processor for self-diagnosis and re-ignition – Blown-air burner with indirect heat exchanger – Multifunction gas valves with automatic opening.

Difficult to find more, impossible not to find one to suit you.



FM1221...



FM2011...



FM2021...

Model	FM1221G 1/2/3	FM1221E 1/2/3	FM2011G 2/3	FM2011E 2/3	FM2021G 2/3	FM2021E 2/3
Outside dimensions (mms)	1225 x 955 x 1690	1225 x 955 x 1530	976 x 770 x 1997	976 x 770 x 1835	1225 x 955 x 2035	1225 x 955 x 1835
Cooking chamber dim. (mms)	893 x 828 x 895	893 x 828 x 895	647 x 652 x 1420	647 x 652 x 1420	893 x 828 x 1426	893 x 828 x 1426
Capacity in GN containers	24 x 1/1 - 12 x 2/1	24 x 1/1 - 12 x 2/1	20 x 1/1	20 x 1/1	40 x 1/1 - 20 x 2/1	40 x 1/1 - 20 x 2/1
Gas power kW – Kcal/h	28 - 24.080		32 - 27.520		48 - 41.280	
Electrical Power kW	0,95	24,8	1,75	34	1,9	49,4
Electrical connection	230V 1N 50Hz	400V 3N 50Hz	230V 1N 50Hz	400V 3N 50/60Hz 230V 3 50/60Hz	230V 1N 50Hz	400V 3N 50Hz
Container centre distance (mms)	66	66	65	65	65	65
Max nr. meals per day	335	335	280	280	560	560
Water intake pipe	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water drain	40	40	40	40	40	40
H2O pressure	2	2	2	2	2	2
Weight	293	278	360	340	472	449

Choose the level that best suits your requirements.



LEVEL 1:

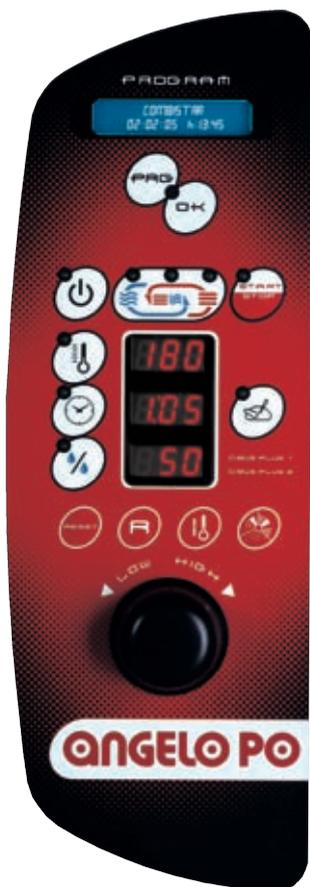
Digital, programmable (3 programs in 3 stages), with data selection control knob. Selection keys for the various cooking modes and relative digital displays. Keys for: semi-automatic washing, 3 cooking/reheating programs, automatic cooling, alarms reset. SCS active cooking control system. Balanced closure system for the "Cibus Plus" cooking chamber. "Best One" steam generation. Self-diagnosis with malfunction alarms. Continuous halogen chamber lighting. HACCP data printout interface.

- Convection cooking from 30 to 270°C.
- Combination cooking from 30 to 250°C and steam % from 0 to 90.
- Steam cooking from 30 to 125°C.
- Three reheating programs convertible to three programs of three stages each.
- Optional product core probe
- Optional vacuum probe.
- Semi-automatic washing program
- "Cibus Plus" cooking modes 1 and 2.
- Manual steam injection.
- Automatic Cooling and Preheating.
- Temperature selection in °C or °F.
- HACCP data printout.
- Malfunction alarms.

LEVEL 2:

Digital, programmable (3 programs in 3 stages), with data selection control knob. Selection keys for the various cooking modes and relative digital displays. Keys for: semi-automatic washing, 3 cooking/reheating programs, automatic cooling, alarms reset. SCS active cooking control system. Balanced closure system for the "Cibus Plus" cooking chamber. "Best One" steam generation. Self-diagnosis with malfunction alarms. Product core probe. Continuous halogen chamber lighting. HACCP data printout interface.

- Convection cooking from 30 to 270°C.
- Combination cooking from 30 to 250°C and steam % from 0 to 90.
- Steam cooking from 30 to 125°C.
- Three reheating programs convertible to three programs of three stages each.
- Product core probe.
- Optional vacuum probe.
- Automatic washing program.
- "Cibus Plus" cooking modes 1 and 2.
- Manual steam injection.
- Automatic Cooling and Preheating.
- Temperature selection in °C or °F.
- HACCP data printout.
- Malfunction alarms.



LEVEL 3:

Digital, programmable, with data selection control knob and interactive alphanumeric display for Cooking, Holding, Delta T, Reheating, Banqueting, Low Temperature, Special Functions, SC3 Automatic Washing Programs and various other settings. Selection keys for the various cooking modes and relative digital displays. Keys for: three fan speeds, automatic cooling, reheating/banqueting, alarms reset. SCS active cooking control system. Balanced closure system for the "Cibus Plus" cooking chamber. "Best One" steam generation. Autoreverse three-speed fan. Self-diagnosis with malfunction alarms. Multipoint product core probe. Continuous halogen chamber lighting. HACCP data memory and interface.

- Convection cooking from 30 to 270°C.
- Combination cooking from 30 to 250°C and steam % from 0 to 90.
- Steam cooking from 30 to 125°C.
- Reheating.
- Banqueting.
- Delta T.
- Holding.
- 4 triple-action sanitizing Programs, Descaling Program and Rinse only Program.
- Timed start-up.
- Cooking library with 150 programs in 18 stages, with low temperature programs.
- Manual steam injection.
- "Cibus Plus" cooking modes 1 and 2.
- Cooking using multipoint product core probe.
- Optional vacuum probe (useful as second cooking probe)
- Automatic Cooling and Preheating.
- Technical assistance information.
- Temperature selection in °C or °F.
- Display contrast
- Power cutout connection.
- Start-up time selection.
- HACCP information download (interface 458).
- Malfunction alarms.

Main features and functions

	3	2	1
SC3 automatic washing with triple-action sanitizing effect	•		
SC2 automatic washing		•	
Semi-automatic washing			•
150 cooking programs in 18 customizable phases with naming option	•		
3 3-stage cooking programs		•	•
Multipoint cooking probe	•		
Singlepoint cooking probe		•	0
Vacuum probe (useful as second cooking probe on models level 3)	0	0	0
Low temperature steam	•	•	•
Superheated steam	•	•	•
Active humidity control in SCS cooking	•	•	•
"CIBUS PLUS" Balanced closure system	•	•	•
"BEST ONE" steam generation system	•	•	•
Cibus Plus 1 and 2 steam cooking programs	•	•	•
Reheating	•	•	•
Low Temperature, Banqueting, Delta T and Holding Programs	•		
3-speed fan	•		
Autoreverse	•	•	•
Digital controls	•	•	•
Alphanumeric interactive display with text messages	•		
Start-up time selection	•		
Automatic cooling of cooking chamber	•	•	•
Automatic preheating	•	•	•
Manual steam injection	•	•	•
°C or °F setting	•	•	•
Self-diagnosis with malfunction alarms	•	•	•
Steam condenser and discharge temperature control	•	•	•
IPX5 water protection rating	•	•	•
Door with opening tempered double glazing	•	•	•
Door with intermediate position	•	•	•
Halogen cooking chamber lighting	•	•	•
Spray gun	0	0	0
Interface for the downloading of data to and from computers (HACCP, various cooking modes, ...)	•		
Software, connector and cable for uploading and downloading data	0		
Cooking data (HACCP) printout interface	•	•	•
Printer with cable connection for printing cooking data	0	0	0
Data selection knob with push function for data confirmation	•	•	•
Adjustable display contrast	•		
Display of set and current cooking values	•	•	•
Fat filters	0	0	0

• = Standard 0 = Optional



It takes the right accessories to improve.

To improve on quality, flexibility and economy in the kitchen and get the most out of all that the Combistar has to offer, it is important to use the right accessories recommended by Angelo Po. With these accessories you can switch from steaming fish and vegetables to grilling, browning and adding those finishing touches.



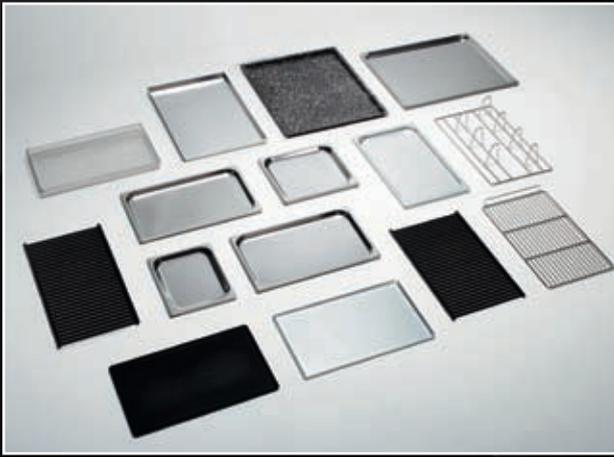
The Banqueting system enables you to get the most out of the Combistar's greatest pluses: the restoration to serving temperature of products previously cooked and chillblasted and portioned on serving plates. Thanks to roll-in plate racks that can accommodate plates measuring up to 29 cm in diameter and the relative thermal covers for long holding periods at regeneration temperature, it is possible to revolutionize banqueting efficiency, organization and productivity. And all thanks to simple, dedicated accessories.



All-purpose open or closed oven stands that fit under the 611 and the 1011. In all other models floor-standing structures are supplied ready assembled!



For quick automatic access to HACCP check data or to load new cooking programs into the oven simply ask for the dedicated accessory developed for the Level 3 Combistar.



Standard containers and grids of all sizes and depth to lend each product the right degree of support to enhance the cooking result of main meals, desserts and baked products. Nothing is left to chance with steel and aluminium alloy containers, with nonstick coating or a rectangular shape for gratin procedures or browning of products cooked by the Combistar.



Thanks to its special grill for cooking chickens the Combistar yields far more than your average grill oven: reduced product weight loss, tender juicy flesh and flexibility in kitchen work ... and profit at the end of the month.



You can grill with the Combistar. Simply use a dedicated Angelo Po accessory in a special alloy for a lovely grilled effect to your meat, fish and vegetables. Serving is quicker, easier, more productive and more profitable.



Within minutes this Combistar frying accessory will brown off all pre-fried products generally used in cooking, allowing you to serve them up in large quantities without any added fat. All thanks to the right accessory at the right time.



Angelo Po ... all-round service.

The reliability of Angelo Po's after-sales service stems from:

- a guaranteed supply of spare parts to ensure your continuing use of the Combistar,
- a worldwide network of authorized technical centres for prompt, efficient service for any problem.
- our chefs' answers to your queries. Contact them direct at our main headquarters, either by phone on +39059639411 or by e-mail: chef@angelopo.it
- the descriptions, manuals and technical information available from the website www.angelopo.it, for understanding the characteristics of the equipment and their correct implementation
- the possibility of writing in to our main headquarters for any other requirements you may have at marketing@angelopo.it



**... the best guarantee
for Professionals.**



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Quality and Environmental
 Management System Certified
 UNI EN ISO 9001:2000/14001:2004



Certification n° CSQ 9190.ANPO
 Certification n° CSQ 9191.AN2

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In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.