ANGELO PO
A M E R I C A
A Marmon / Berkshire Hathaway Company

FX82E3CT
Chickenstar™ Electric
Specification Sheet

FX82E3CT Chickenstar™ Electric 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

- (8) 18" x 26" Full Size Sheet Pans
- (16) 12" x 20" x 2.5" Hotel Pans
- (24) Chicken Capacity (4lb. each)

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

MARMON
Foodservice
Technologies
A BERKSHIRE HATHAWAY COMPANY

Model	FX82E3CT Chickenstar™
Description	Electric Combi Oven, 208V or 240V or 480V | 60Hz | 3Phase, Boilerless (8) 18"X26" Full Size Sheet Pans or (12) 12"X20"X2.5" Hotel Pan Capacity - Chicken capacity- 24 chickens, 4lb.ea
Exterior Dimensions WxDxH	46-3/8" x 42-29/32" x 36-13/16" (1178 x 1090 x 935 mm)
Interior Dimensions WxDxH	35-3/64" x 32-31/64" x 26-3/16" (890 x 825 x 665 mm)
Crated Dimensions WxDxH	46-29 64" x 51-31 32" x 64-7 8" (1180 x 1320 x 1648 mm)

Weight	Net Weight	503 lb (228 kg)	Shipping Weight	547 lb (248 kg)
Pan Capacity	Sheet Pan [18"x26"]	Eight (8)	Hotel Pan [12"x20"x2.5"]	Sixteen (16)

Pan Module Distance	2.73" (69.5mm)
Product Capacity	169 Quarts (160 l) - 205 lb (93Kg) Max

Electric Power	Voltage	Cycle/Hz	Phase	Kilowatt	Amps	AWG
	208V	60Hz	3Ph	20.7Kw	57.5A	AWG8
	240V	60Hz	3Ph	20.7Kw	49.9A	AWG8
	480V	60Hz	3Ph	20.7Kw	24.9A	AWG8

Notes: The Electrical Supply must be Specified on Order

WATER INLET		Inlet	3/4"	Line Pressure	30-60 psi (2 -4 bar)
Required		Clorine	< 0.1 ppm (mg/l)	Clorides	< 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 dissconnet on electrical seal tight conduit (provided by a licensed electrcition
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	Not Stackable
Max Ext. Stacked Dimensions	n.a.

ANGELO PO
AMERICA
A Marmon / Berkshire Hathaway Company

(1.97")
50

(46.4")
1178

40
(1.6")

(30.7") 780

3
20 kW

3
20.7 kW

1515
(59.6")

(4") 101,6

(17.1") 435

(5.9") 150

47
(1.9")

47
(1.9")

G3/4" G3/4"

Ø 40

A

3
20 kW

3
20.7 kW

(2")
51

65
(2.6")

164
(6.5")

Ø 40

G3/4" G3/4"

(2.5") 63

(9.8") (6.6")

249 169

(25.8") 656

(20.3")
515

(1.2")
30

965 (38")

55
(2.2")

67
(2.6")

3
20 kW

3
20.7 kW

G3/4" G3/4"

Ø 40

A

min.5% (3°)

Legend
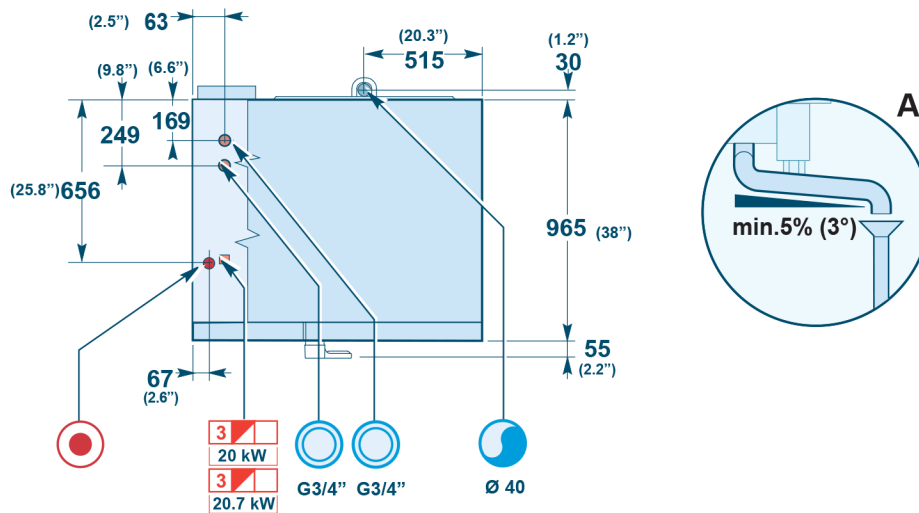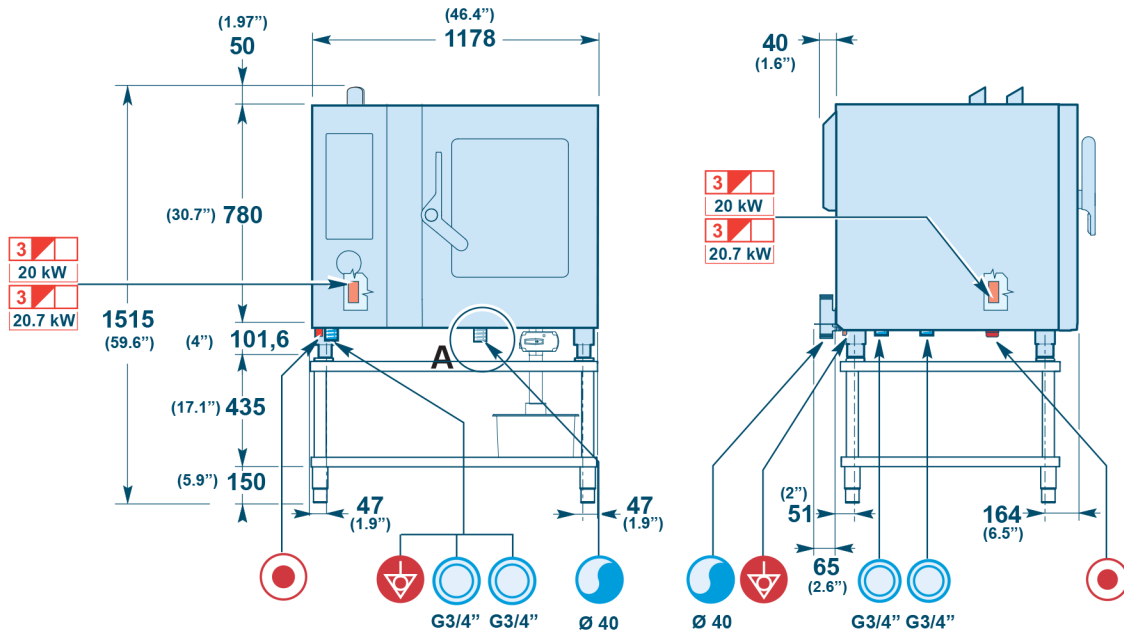
Cold water input / Entrée eau froide	Electric connection / Branchement electrique	3 — Terminal board / Plaque à bornes 3~ N ⏚ 208 V
Water drain / Vidage eau	Equipotential terminal / Borne équipotentiel	3 — Terminal board / Plaque à bornes 3~ N ⏚ 240 V

Unit of measurement = mm / in
Unité de mesure = mm / in

MARMON
Foodservice
Technologies
A BERKSHIRE HATHAWAY COMPANY