

THE FX IS HERE!

All Singing, All Dancing, All Cooking!

Advance Catering Equipment, part of the Advance Group, has launched its world class combination oven to the market. This inspiring piece of kit, manufactured by Angelo Po, really does deliver on all levels:

- **Smokerstar** - Hot & cold on-site smoking.
- **Pasteurization** - Sauces, jams, soups, vegetables - you decide.
- **Chickenstar** - Automatic management of fat, reduced product weight loss and time saving.
- **Eco function** - 10% energy savings.
- **Digital touch screen display**
- **Custom management page** – Control your own menu.
- **Clever cooking** - Just select the food, finish and quantity.
- **USB** - Upload/download menus, HACCP data and cooking processes between combination ovens and your PC.
- **Elbows and hand opening**
- **Total automatic washing system**



Far more than just a combi...

Smokerstar!

- Home smoke' both in hot and cold heat.
- Smokes meats, vegetables, cheeses, desserts, oil, salt and more.
- Smokerstar guarantees unprecedented gastronomic quality, without problems of space or rise in costs.
- Create your own unique and original recipes - the single limit is your imagination.



Pasteurization!

- Pasteurize your own jams, preserves, sauces, chutneys, soups, vegetables and more.
- Quality and safe pasteurization thanks to the ability to manage the thermal cycle through the direct use of the core probe.
- Reduce costs and increase your kitchen efficiency by creating, pasteurizing and storing your own food products.



Advance Catering Equipment is part of the Advance Group. For more information on the Angelo Po Combistar FX contact marketing@advance-catering.co.uk or free phone 0800 597 7427 or visit www.advancegroupuk.co.uk

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*'Delivering Innovation,
Providing Peace of Mind'*

