



# Absolutely **SMOKING!**

***We look at the NEW Angelo Po Combistar FX accessories – Smokerstar and Pasteurization!  
Brought to you by Advance Catering Equipment***

Advance Catering Equipment is serious about delivering innovation to our customers, but this time we have definitely out done ourselves...

The new Angelo Po Combistar FX combination oven **brings it all** to the Chef – superior cooking quality, high performance, ease of use and an industry leading cleaning system.

We could talk all day (and we would!!!) about the many features, including the Chickenstar system; Eco-functionality; Digital touch control panel; Clever-cooking system; Ergonomic hands and elbow opening; Adjustable fan speed control and Total automatic washing system, but in this issue of Food For Thought, we look at the Smoking and Pasteurisation kits!

## **Smokerstar!**

Now this is cool, very very cool. Patented by Angelo Po, the new Smokerstar accessory for the Combistar FX makes tricky, messy and time consuming in-house smoking something of the dark ages!

With Smokerstar, smoking is quick, clean and easy! It gives the Chef the ability to smoke in both hot and cold heat with meats, vegetables, cheeses, deserts, nuts, oils, salts and more! We've given this piece of kit a serious bashing, and have been astounded by the level of consistent gastronomic quality, all without problems of space or a rise in costs.

The FX's Smokerstar gives any Chef a blank canvas to create original and unique recipes, whether its authentic, nostalgic tastes and aromas or innovative, cutting edge flavours and experiences!



## **Pasteurization!**

Now this is an exclusive accessory of the Combistar FX, which allows the best quality and safety of the pasteurization in the jar or vessel, thanks to the ability to manage the thermal cycle through the direct use of the core probe.

Pasteurize your own home-made jams, preserves, sauces, chutneys, soups, vegetables and more! It really is this versatile!

What's more, used effectively, you can reduce costs and increase your kitchen efficiency by creating, pasteurizing and storing your own food products.

Advance Catering Equipment is delighted with the Combistar FX, it truly is a real leap forward in kitchen innovation. Already, our customers are telling us how the FX is changing their kitchen operations and bringing something new to their menu!



*If you wish to find out more about the FX contact [innovation@advance-catering.co.uk](mailto:innovation@advance-catering.co.uk)*