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R.E.A. n. 253943 di Modena
Nr. Intracomunitario: IT 01932240367
P.IVA e CF 01932240367



Certification n° CSQ 9190.ANPO - CSQ
9191.ANP2 -
CSO 9192.ANP3



DEALER
BB COMPANY
11 SHANIDZE STREET, 0179 . TBILISI ()
Tel. 00995322984024 - Fax 0099532984024
Email info@bb-company.com
Web <http://>

Reference: "ORBI GINZA" LLC
Identification Code: 445515675
Btumi Orbi Tower Ginza Restaurant



Document number: 51577 18/07/2018
Date: 18/07/2018
Made by: Shota Balavadze

Electronic platform scale capacity 150 kg

Electronic bench platform scale provided of DI161 platform scale with an hard contrast display LCD and a good degree of impermeableness with the possibility to work with a low voltage. Platform in stainless steel, option complete finishing in stainless steel, internal battery power (15H) rechargeable, RS232 for connection to PC



Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	140 kg
<i>Gross Weight</i>	150 kg	<i>Electric Power</i>	0,1 kW
<i>Dimensions</i>	60x75x135 cm	<i>Packing</i>	65x80x140 cm

Bascule a pavimento
Electronic platform scale capacity 150 kg



Angelo Po reserves the right to change the appliance without prior notice.
 Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90
 web: www.angelopo.com - email: angelopo@angelopo.it 23/05/2018

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Made of 18-10 stainless steel with handle of tubular steel.
- Four castors, two of which with brakes.
- Complete with buffer.
- Max transport capacity: 150 kg.



Width	Cm	100
Depth	Cm	60
Height	Cm	80
Net weight	Kg	27

M15LAN

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Hose reel 15mt

Hose reel, AISI 304 stainless steel rolling structure, swivel of 165°, to be fixed to the wall, locking system and automatic pipe rolling. Max temperature range +60°C and max 8.5 bar. Water flow at 300 kPa: 12 lt/min. Opportunity of assembly and use in any area of the kitchen with the highest hygiene and small footprint.



Technical Data

<i>Net Weight</i>	21 kg	<i>Gross Weight</i>	23 kg
<i>Dimensions</i>	15x52x55 cm	<i>Packing</i>	60x60x20 cm

ELMG
WALL MOUNTED HAND WASH BASIN, KNEE LEVEL
OPERATED



ANGELO PO

RANGE FEATURES

- Professional elements for professional equipment.
- Ce mark.



FUNCTIONAL FEATURES

- AISI 304 stainless steel top, h = 40 mm, thickness 0.8 mm.
- Pressed well made in AISI 304 stainless steel, 0.8 thickness, diameter 340, height 135mm.
- Rear splashback h = 30 mm.
- Supporting structure closed by stainless steel panels, thickness 0.8 mm.
- Delivered with: button, timed water tap and siphon drain.
- Endowed with mixing valve cold/hot.



Width	Cm	40
Depth	Cm	40
Height	Cm	25
Net weight	Kg	6

ZE80

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

INSECT KILLER - UV ELECTRIC LIGHT

Unit with electrical grid appliance. Aluminium frame. No 2 UV Neon lights staggered for better light output, the innovative electrical grid creates a larger capture. Easy maintenance. Wall mounting or free standing. CE and Rhos Compliance. Covering 40 square meters.



Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	2.5 kg
<i>Gross Weight</i>	3.2 kg	<i>Electric Power</i>	0,03 kW
<i>Dimensions</i>	51,4x26,2x13 cm	<i>Packing</i>	55x30x16 cm

STERMINATORE INSETTI
INSECT KILLER - UV ELECTRIC LIGHT



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TABLE WITH REAR SPLASHBACK 60 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	15 kg	<i>Gross Weight</i>	16 kg
<i>Dimensions</i>	60x70x90 cm	<i>Packing</i>	64x72x23 cm

TABLE WITH REAR SPLASHBACK 60 CM 700 line

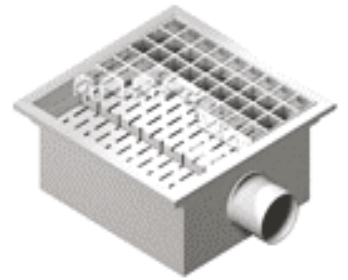


VO3030
GRATE FLOOR DRAIN 30X30, HORIZ. OUTLET



RANGE FEATURES

- Squared floor grates in 18-10 AISI 304 stainless steel, thickness 8/10.



FUNCTIONAL FEATURES

- Floor drain in 18-10 AISI 304 stainless steel, thickness 8/10.
Watertight basin with siphon drain outlet 80 mm in diameter.
- Removable floor grate 18-10 AISI 304 stainless steel at least 2 mm thick; grid size 25x25x30h mm.
- Removable stainless steel filter for all models.
- Horizontal drain.



Width	Cm	34,5		
Depth	Cm	34,5		
Height	Cm	16		
Net weight	Kg	6	Standard connection	V-Hz .

VCO30100
GRATE FLOOR DRAIN 30X100, HORIZ. OUTLET



RANGE FEATURES

- Rectangular floor grates in 18-10 AISI 304 stainless steel, thickness 8/10.



FUNCTIONAL FEATURES

- Floor drain in 18-10 AISI 304 stainless steel, thickness 8/10.
Watertight basin with siphon drain outlet 80 mm in diameter.
- Removable floor grate 18-10 AISI 304 stainless steel at least 2 mm thick; grid size 25x25x30h mm.
- Removable stainless steel filter for all models.
- Central watertight basin, horizontal drain.



Width	Cm	104,5		
Depth	Cm	34,5		
Height	Cm	16		
Net weight	Kg	13,6	Standard connection	V-Hz .

N12043PB



COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 12 CBM WITH FLOOR

Plastified panels; thickness 10 cm; density 40Kg / m³.
DOOR - Useful opening cm 70x190h, hinged to the right
and positioned on the longer side of the cold room. Semi-
recessed door, overhang 4 cm. Round corner elements,
both internally and externally. External handle with key
and internal security release. With pedestrian non-slip
floor. HACCP certification.



COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 12 CBM WITH FLOOR

Cold rooms

<i>Door opening</i>	70x190 cm	<i>Floor</i>	Yes
<i>Inside height cm</i>	243 cm	<i>Panel thickness</i>	10 cm
<i>Precise load - floor</i>	100 Kg	<i>Temperature range</i>	+5/-20°C

Functional features

- Key-lock and internal security release.
- DOOR - Useful light cm 70x190h, opening from left to right, positioned on the longer side of the cold room.
- Semi-recessed door, overhang 4 cm; advantage of less space outside, less volume to cool at the same flow rate and better seal thanks to the more sealant joint and to the larger magnetic gasket..
- Model without floor.

Constructional features

- INSULATION in polyurethane 100 mm thickness, polyurethane insulation density 38/40 kg / m³; K = 0.208 W / m²K.
- Modular prefabricated panels made from food-approved, non-toxic plastic-coated plate.
- Fixing: with two-point fasteners with alignment system.
- Corner units: non-toxic plastic-coated plate cladding, polyurethane insulation, rounded on inside and outside.
- Patented panel fastening system that assures assembly speed and tightness guarantee.
- HACCP certification: the chamber is compliant with the HACCP International standards.

Technical Data

<i>Net Weight</i>	630 kg	<i>Gross Weight</i>	600 kg
<i>Dimensions</i>	263x223x263 cm	<i>Packing</i>	245x125x110 cm



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05/12/2017

COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 12 CBM WITH FLOOR

Plastified panels; thickness 10 cm; density 40Kg / m³.
DOOR - Useful opening cm 70x190h, hinged to the right and positioned on the longer side of the cold room. Semi-recessed door, overhang 4 cm. Round corner elements, both internally and externally. External handle with key and internal security release. With pedestrian non-slip floor. HACCP certification.



COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 12 CBM WITH FLOOR

Cold rooms

<i>Door opening</i>	70x190 cm	<i>Floor</i>	Yes
<i>Inside height cm</i>	243 cm	<i>Panel thickness</i>	10 cm
<i>Precise load - floor</i>	100 Kg	<i>Temperature range</i>	+5/-20°C

Functional features

- Key-lock and internal security release.
- DOOR - Useful light cm 70x190h, opening from left to right, positioned on the longer side of the cold room.
- Semi-recessed door, overhang 4 cm; advantage of less space outside, less volume to cool at the same flow rate and better seal thanks to the more sealant joint and to the larger magnetic gasket..
- Model without floor.

Constructional features

- INSULATION in polyurethane 100 mm thickness, polyurethane insulation density 38/40 kg / m³; K = 0.208 W / m²K.
- Modular prefabricated panels made from food-approved, non-toxic plastic-coated plate.
- Fixing: with two-point fasteners with alignment system.
- Corner units: non-toxic plastic-coated plate cladding, polyurethane insulation, rounded on inside and outside.
- Patented panel fastening system that assures assembly speed and tightness guarantee.
- HACCP certification: the chamber is compliant with the HACCP International standards.

Technical Data

<i>Net Weight</i>	630 kg	<i>Gross Weight</i>	600 kg
<i>Dimensions</i>	263x223x263 cm	<i>Packing</i>	245x125x110 cm

N10043PB



COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 10 CBM WITH FLOOR

Plastified panels; thickness 10 cm; density 40Kg / m³.
DOOR - Useful opening cm 70x190h, hinged to the right
and positioned on the longer side of the cold room. Semi-
recessed door, overhang 4 cm. Round corner elements,
both internally and externally. External handle with key
and internal security release. With pedestrian non-slip
floor. HACCP certification.



COLD ROOM THICKNESS PANEL 10 CM, INTERNAL HEIGHT 243 CM, 10 CBM WITH FLOOR

Cold rooms

<i>Door opening</i>	70x190 cm	<i>Floor</i>	Yes
<i>Inside height cm</i>	243 cm	<i>Panel thickness</i>	10 cm
<i>Precise load - floor</i>	100 Kg	<i>Temperature range</i>	+5/-20°C

Functional features

- Key-lock and internal security release.
- DOOR - Useful light cm 70x190h, opening from left to right, positioned on the longer side of the cold room.
- Semi-recessed door, overhang 4 cm; advantage of less space outside, less volume to cool at the same flow rate and better seal thanks to the more sealant joint and to the larger magnetic gasket..
- Anti-slipable pedestrian FLOOR, polyurethane insulation density 40 kg / m³. Plated galvanized sheet metal 7/10, static capacity load 1500 Kg / m², punctual precise capacity load 100Kg.

Constructional features

- INSULATION in polyurethane 100 mm thickness, polyurethane insulation density 38/40 kg / m³; K = 0.208 W / m²K.
- Modular prefabricated panels made from food-approved, non-toxic plastic-coated plate.
- Fixing: with two-point fasteners with alignment system.
- Corner units: non-toxic plastic-coated plate cladding, polyurethane insulation, rounded on inside and outside.
- Patented panel fastening system that assures assembly speed and tightness guarantee.
- HACCP certification: the chamber is compliant with the HACCP International standards.

Technical Data

<i>Net Weight</i>	570 kg	<i>Gross Weight</i>	600 kg
<i>Dimensions</i>	223x223x263 cm	<i>Packing</i>	246x122x166 cm



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05/12/2017

TECHNICAL SPECIFICATIONS

“ ECO-INOX MODEL ”

Shelving unit made of Stainless Steel frame and polypropylene shelves, in accordance with **HACCP** regulation and **suitable for direct contact with food**. Certified **NF hygiène alimentaire**.

Material for the frame: x5CrNi 18 10
Material standard: UNI 6900-71
Conformity rule: UNI EN/10204/3.1B

Made up as follows:

Frames with adjustable feet:

Frames are manufactured of a square tube 30x30x1 mm. of Stainless Steel having grooves which allow the positioning of the shelves each 100 mm. They are available in four standard dimensions: 1400- 1600-1800-2000mm.

Depth bars made of polypropylene are fixed on the uprights in relation to the position and to the number of the shelves.

The uprights have adjustable feet made of plastic material reinforced with fibre-glass, and plastic top caps.

Depth bars for the uprights:

They are manufactured of polypropylene and they allow for a secure fixing of the shelf to the upright thanks to the coupling between the conical external part and the internal shell made of polypropylene.

The depth bars are available in four different versions: end depth bar for basic unit, linear depth bar, for right corner, for left corner and multiple depth bar for both right and left corner compositions.

Longitudinal section bars:

They are made of stainless steel AISI 304 and end parts of polypropylene to be connected to the depth bar. They are available in length 600 - 2000 mm. (each 100 mm. a dimension) and they are used to support the polypropylene panels.

Right/left corner hook for shelf:

It is made of Aisi 304 and it can be inserted without screws providing for an easy assembling and a stable connection between the shelves without posts.

Shelf:

It is manufactured of perforated polypropylene modular panels in 300 mm and 400 mm long modules that can be removed and put in any commercial dish washing system.

The shelves have a 40 mm border, they are available in 4 depth: 300 mm., 400 mm., 500 mm. and 600 mm. and in length 600 - 2000 mm. (each 100 mm. a dimension), with reinforced ribs underneath according to the depth of the shelf and in order to assure the load capacity of the shelf itself.

PEDANA PER CELLA FRIGORIFERA DUNNAGE RACK



Realizzate in polietilene a doppia parete in un unico pezzo, le panche di sostegno, sono estremamente dure. Inattaccabili dalla ruggine e facili da pulire, permettono di immagazzinare in modo pratico ed efficiente prodotti alimentari, garantendo un'altezza da terra di 30 cm.

Realized in only one piece of double layer polyethylene. The dunnage racks are extremely resistant. They don't rust and are very easy to clean and let you make a very efficient organisation of your food, liquids and other stuff, guarantee 30 height cm from the floor.

Codice/Code	dimensioni/dimensions	Portata/capacity	Colore/Notes
KRS300	560x760x300H	683	beige
KRS360	560x910x300h	683	beige
KRS480	560x1220x300h	1365	beige
KRS600	560x1520x300h	1365	beige

TECHNICAL SPECIFICATIONS

“ ECO-INOX MODEL ”

Shelving unit made of Stainless Steel frame and polypropylene shelves, in accordance with **HACCP** regulation and **suitable for direct contact with food**. Certified **NF hygiène alimentaire**.

Material for the frame: x5CrNi 18 10
Material standard: UNI 6900-71
Conformity rule: UNI EN/10204/3.1B

Made up as follows:

Frames with adjustable feet:

Frames are manufactured of a square tube 30x30x1 mm. of Stainless Steel having grooves which allow the positioning of the shelves each 100 mm. They are available in four standard dimensions: 1400- 1600-1800-2000mm.

Depth bars made of polypropylene are fixed on the uprights in relation to the position and to the number of the shelves.

The uprights have adjustable feet made of plastic material reinforced with fibre-glass, and plastic top caps.

Depth bars for the uprights:

They are manufactured of polypropylene and they allow for a secure fixing of the shelf to the upright thanks to the coupling between the conical external part and the internal shell made of polypropylene.

The depth bars are available in four different versions: end depth bar for basic unit, linear depth bar, for right corner, for left corner and multiple depth bar for both right and left corner compositions.

Longitudinal section bars:

They are made of stainless steel AISI 304 and end parts of polypropylene to be connected to the depth bar. They are available in length 600 - 2000 mm. (each 100 mm. a dimension) and they are used to support the polypropylene panels.

Right/left corner hook for shelf:

It is made of Aisi 304 and it can be inserted without screws providing for an easy assembling and a stable connection between the shelves without posts.

Shelf:

It is manufactured of perforated polypropylene modular panels in 300 mm and 400 mm long modules that can be removed and put in any commercial dish washing system.

The shelves have a 40 mm border, they are available in 4 depth: 300 mm., 400 mm., 500 mm. and 600 mm. and in length 600 - 2000 mm. (each 100 mm. a dimension), with reinforced ribs underneath according to the depth of the shelf and in order to assure the load capacity of the shelf itself.

ELMG
WALL MOUNTED HAND WASH BASIN, KNEE LEVEL
OPERATED



ANGELO PO

RANGE FEATURES

- Professional elements for professional equipment.
- Ce mark.



FUNCTIONAL FEATURES

- AISI 304 stainless steel top, h = 40 mm, thickness 0.8 mm.
- Pressed well made in AISI 304 stainless steel, 0.8 thickness, diameter 340, height 135mm.
- Rear splashback h = 30 mm.
- Supporting structure closed by stainless steel panels, thickness 0.8 mm.
- Delivered with: button, timed water tap and siphon drain.
- Endowed with mixing valve cold/hot.



Width	Cm	40
Depth	Cm	40
Height	Cm	25
Net weight	Kg	6

TABLE WITH REAR SPLASHBACK 120 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	40 kg	<i>Gross Weight</i>	42 kg
<i>Dimensions</i>	120x70x90 cm	<i>Packing</i>	124x72x23 cm

TABLE WITH REAR SPLASHBACK 120 CM
700 line



UNDERSHELF 120 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	104,2x58,2x5 cm	<i>Packing</i>	112x63x6 cm

BSTER
WALL MOUNTED ULTRAVIOLET KNIFE
STERILIZER



FUNCTIONAL FEATURES

- Wall-mounting knife sterilizer unit.
- Made entirely from AISI304 AISI 304 stainless steel with a smoke grey plexiglass door.
- It is fitted with 1 watt germicidal lamps with stainless steel protection.
- The knife holders consist in chrome plated iron magnets.
- It measures 600x100x700 h. cm and also has a bayonet hinged safety catch and a timer for lamps switch-off.
- CE compliant.



Width	Cm	60
Depth	Cm	10
Height	Cm	70
Net weight	Kg	10

Electric Power **kW** **0,03**

Standard connection **V-Hz** **230V 1N~ / 50Hz**

ARP1204

Stainless steel AISI304 wall shelf, 120 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel,
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with two rack supports.



Width	Cm	120
Depth	Cm	40
Height	Cm	5
Net weight	Kg	6

18L26D



OPEN SINK 2 BOWLS CM 60X50X32.5H RIGHT DRAINER

AISI304 stainless steel radiused, pressed top with satin finish and rear splashback. Pressed bowl with a continuous weld bead to form a waterlight seal. Open cupboard with front cover panel and AISI304 stainless steel tubular legs, 50 mm Ø.



<i>Drainer</i>	right	<i>Well dimensions</i>	60x50x32,5 cm
<i>Well quantity</i>	2		

Constructional features

- Sink worktop: in pressed AISI 304 stainless steel, with rear splash back in a single piece with the worktop, which is 54 mm thick.
- Side drainer: with press-formed ridges, it slopes to drain water towards the sink and has omega-shaped stainless steel stiffeners.
- Sink: in AISI 304 stainless steel, it is inserted in the worktop by means of a robotic welding and cleaning process.
- A special sound-absorbent material is attached to the underside of each sink.
- Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter. The feet offer height adjustment of +/- 3 cm and shall be fitted with a sole made of thermosetting plastic material.
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 27 mm).
- ACCESSORIES: Hot/cold water mixer tap unit or foot control-lever tap, fixed wall shower and trap, drain and overflow assembly. Lower shelves and side panels.

Technical Data

<i>Net Weight</i>	36 kg	<i>Gross Weight</i>	38 kg
<i>Dimensions</i>	180x70x90 cm	<i>Packing</i>	185x75x50 cm

OPEN SINK 2 BOWLS CM 60X50X32.5H RIGHT DRAINER 700 line



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HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

18RF



UNDERSHELF 180 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	9 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	164,2x58,2x5 cm	<i>Packing</i>	172x63x6 cm



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21/05/2018

UNDERSHELF 180 CM
700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 32.5 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm 700 line

ARP1404

Stainless steel AISI304 wall shelf, 140 cm



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely in AISI 304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with two rack supports.



Width	Cm	140
Depth	Cm	40
Height	Cm	5
Net weight	Kg	7

6028063

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

slicing disc 2mm

slicing disc 2mm



Technical Data

Net Weight	0,5 kg	Gross Weight	0,5 kg
Dimensions	20x20x5 cm	Packing	24x23,5x5,5 cm

Preparazione verdure
slicing disc 2mm



Angelo Po reserves the right to change the appliance without prior notice.
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6028057

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Julienne disc 2mm

Julienne disc 2mm



Technical Data

<i>Net Weight</i>	0,5 kg	<i>Gross Weight</i>	0,5 kg
<i>Dimensions</i>	20x20x5 cm	<i>Packing</i>	24x23,5x5,5 cm

Preparazione verdure
Julienne disc 2mm



Angelo Po reserves the right to change the appliance without prior notice.
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web: www.angelopo.com - email: angelopo@angelopo.it 25/05/2018

XT70L



REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber made of AISI 304 stainless steel, pressed formed internal sides, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kWh</i>	3,16
<i>Energy consumption/year, kWh</i>	1153	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	82,52	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	400
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	286	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	521		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation.
- Insulation thickness: 75 mm.
- Printed diamond bottom plate for better hygiene.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Internal sides in AISI 304 stainless steel with printed guides, 20 rack positions, 55 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1455 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids, useful to support up to 60 kg each.

Optional



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REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerators

XT70L



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	115 kg
<i>Gross Weight</i>	130 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	68,4x83,5x204 cm	<i>Packing</i>	75,5x85,5x213 cm

REFRIGERATOR -2°C ÷ +8°C GN 2/1
Refrigerators



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06/03/2018

ARP1004

Stainless steel AISI304 wall shelf, 100 cm



ANGELO PO

RANGE FEATURES

- PROFESSIONAL STAINLESS STEEL WALL SHELF



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	100
Depth	Cm	40
Height	Cm	5
Net weight	Kg	5

TABLE WITH REAR SPLASHBACK 80 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
------------------------	-----	---------------------	------------------

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally "closed" structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	28 kg	<i>Gross Weight</i>	29 kg
<i>Dimensions</i>	80x70x90 cm	<i>Packing</i>	80x100x20 cm

TABLE WITH REAR SPLASHBACK 80 CM
700 line

UNDERSHELF 80 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	64,2x58,2x5 cm	<i>Packing</i>	72x63x6 cm

ELMG
WALL MOUNTED HAND WASH BASIN, KNEE LEVEL
OPERATED



ANGELO PO

RANGE FEATURES

- Professional elements for professional equipment.
- Ce mark.



FUNCTIONAL FEATURES

- AISI 304 stainless steel top, h = 40 mm, thickness 0.8 mm.
- Pressed well made in AISI 304 stainless steel, 0.8 thickness, diameter 340, height 135mm.
- Rear splashback h = 30 mm.
- Supporting structure closed by stainless steel panels, thickness 0.8 mm.
- Delivered with: button, timed water tap and siphon drain.
- Endowed with mixing valve cold/hot.



Width	Cm	40
Depth	Cm	40
Height	Cm	25
Net weight	Kg	6

FREEZER -20°C ÷ -10°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber made of AISI 304 stainless steel, pressed formed internal sides, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	8,71
<i>Energy consumption/year, kW/h</i>	3179	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	84,94	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	51	<i>Net usable volume, lt</i>	400
<i>Refrigerant charge, kg</i>	0,4	<i>Refrigerant/GWP</i>	R452A/2141
<i>Refrigeration power -23,3°C W</i>	688	<i>Temperature range</i>	-20/-10°C
<i>Volume, gross, lt</i>	521		

Functional features

- Operating temperature: -20°C ÷ -10°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R452A.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation.
- Insulation thickness: 75 mm.
- Printed diamond bottom plate for better hygiene.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Internal sides in AISI 304 stainless steel with printed guides, 20 rack positions, 55 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1455 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids, useful to support up to 60 kg each.

Optional

XT70B



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	115 kg
<i>Gross Weight</i>	130 kg	<i>Electric Power</i>	0,75 kW
<i>Dimensions</i>	68,4x83,5x204 cm	<i>Packing</i>	75,5x85,5x213 cm

Refrigerators
FREEZER -20°C ÷ -10°C GN 2/1



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06/03/2018

XT70L



REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber made of AISI 304 stainless steel, pressed formed internal sides, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,16
<i>Energy consumption/year, kW/h</i>	1153	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	82,52	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	400
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	286	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	521		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation.
- Insulation thickness: 75 mm.
- Printed diamond bottom plate for better hygiene.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Internal sides in AISI 304 stainless steel with printed guides, 20 rack positions, 55 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1455 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids, useful to support up to 60 kg each.

Optional



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REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerators

XT70L



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	115 kg
<i>Gross Weight</i>	130 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	68,4x83,5x204 cm	<i>Packing</i>	75,5x85,5x213 cm

Refrigerators
REFRIGERATOR -2°C ÷ +8°C GN 2/1



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06/03/2018

11RF



UNDERSHELF 110 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	6,5 kg	<i>Gross Weight</i>	7 kg
<i>Dimensions</i>	94,2x58,2x5 cm	<i>Packing</i>	80x110x6 cm

UNDERSHELF 110 CM
700 line



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21/05/2018

ARP1004

Stainless steel AISI304 wall shelf, 100 cm



ANGELO PO

RANGE FEATURES

- PROFESSIONAL STAINLESS STEEL WALL SHELF



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	100
Depth	Cm	40
Height	Cm	5
Net weight	Kg	5

OPEN SINK 1 BOWL CM 50X50X25H

AISI304 stainless steel radiused, pressed top with satin finish and rear splashback. Pressed bowl with a continuous weld bead to form a waterlight seal. Open cupboard with front cover panel and AISI304 stainless steel tubular legs, 50 mm Ø.



Constructional features

- Sink worktop: in pressed AISI 304 stainless steel, with rear splash back in a single piece with the worktop, which is 54 mm thick.
- Side drainer: with press-formed ridges, it slopes to drain water towards the sink and has omega-shaped stainless steel stiffeners.
- Sink: in AISI 304 stainless steel, it is inserted in the worktop by means of a robotic welding and cleaning process.
- A special sound-absorbent material is attached to the underside of each sink.
- Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter. The feet offer height adjustment of +- 3 cm and shall be fitted with a sole made of thermosetting plastic material.
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 27 mm).
- ACCESSORIES: Hot/cold water mixer tap unit or foot control-lever tap, fixed wall shower and trap, drain and overflow assembly. Lower shelves and side panels.

Technical Data

<i>Net Weight</i>	21 kg	<i>Gross Weight</i>	22 kg
<i>Dimensions</i>	70x70x90 cm	<i>Packing</i>	48x85,5x77 cm

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line



WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

C5070P
CHOPPING BLOCK



FUNCTIONAL FEATURES

Meat boards These practical and rational boards are ideal for all cutting, beating and portioning operations. The white cutting board is in food-grade polyethylene and is 100 mm thick. The support frame is made from AISI304 stainless steel. The legs are round and 50 cm in diameter and have non-toxic PVC adjustable feet. The bottom shelf is made from AISI304 stainless steel with a fine satin-finish.

Width	Cm	50
Depth	Cm	70
Height	Cm	90
Net weight	Kg	46

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Without top. 2 doors. Energy class: A.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kWh</i>	1,305
<i>Energy consumption/year, kWh</i>	476	<i>Energy Efficiency Class</i>	A
<i>Energy Efficiency Index</i>	21,6	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	161
<i>N° doors</i>	2	<i>N° drawers</i>	0
<i>Refrigerant charge, kg</i>	0,24	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	321	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	290		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction. Operating temperature and relative humidity to 75% or 90% can be changed manually.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class A with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations. Compared to the equivalent models in Energy Class G, it enables a potential energy savings up to -483 € (energy cost 0.21 €/kWh).
- Noise level <70 dBA.
- The appliance's outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- Refrigerated counter without worktop.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip; Easy Clean magnetic gasket, easily removable.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.
- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet (140 mm - 200 mm).

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP

Refrigerated counters

5DA



Standard equipment

- Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	87 kg
<i>Gross Weight</i>	97 kg	<i>Electric Power</i>	0,24 kW
<i>Dimensions</i>	140x70x84 cm	<i>Packing</i>	146x76x90 cm

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP
Refrigerated counters



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19/06/2018

BSTER
WALL MOUNTED ULTRAVIOLET KNIFE
STERILIZER



FUNCTIONAL FEATURES

- Wall-mounting knife sterilizer unit.
- Made entirely from AISI304 AISI 304 stainless steel with a smoke grey plexiglass door.
- It is fitted with 1 watt germicidal lamps with stainless steel protection.
- The knife holders consist in chrome plated iron magnets.
- It measures 600x100x700 h. cm and also has a bayonet hinged safety catch and a timer for lamps switch-off.
- CE compliant.



Width	Cm	60
Depth	Cm	10
Height	Cm	70
Net weight	Kg	10

Electric Power **kW** **0,03**

Standard connection **V-Hz** **230V 1N~ / 50Hz**

TC22S

TABLE MEAT MINCER AND GRATER, OPENING 22



ANGELO PO

RANGE FEATURES

- Range of professional appliances for industrial equipment.



FUNCTIONAL FEATURES

- Structure in satined 18-10 stainless steel.
- Hopper, product holding tray, grinding assembly in 18-10 stainless steel.
- Controls 24 volt with reverse.
- Grinder knife in stainless steel, self-sharpening with stainless steel disks size 22 with diametre 5.6 mm holes.
- Food quality Pvc pusher.
- Construction in compliance with Ce standards.



TECHNICAL FEATURES

- Oil - filled geared motor with 1.5 HP motor.

Width	Cm	27		
Depth	Cm	37	Electric Power	kW 1,1
Height	Cm	44		
Net weight	Kg	30	Standard connection	V-Hz 400V 3~ / 50Hz

ARP1404

Stainless steel AISI304 wall shelf, 140 cm



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely in AISI 304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with two rack supports.



Width	Cm	140
Depth	Cm	40
Height	Cm	5
Net weight	Kg	7

OPEN SINK 1 BOWL CM 50X50X25H

AISI304 stainless steel radiused, pressed top with satin finish and rear splashback. Pressed bowl with a continuous weld bead to form a waterlight seal. Open cupboard with front cover panel and AISI304 stainless steel tubular legs, 50 mm Ø.



Constructional features

- Sink worktop: in pressed AISI 304 stainless steel, with rear splash back in a single piece with the worktop, which is 54 mm thick.
- Side drainer: with press-formed ridges, it slopes to drain water towards the sink and has omega-shaped stainless steel stiffeners.
- Sink: in AISI 304 stainless steel, it is inserted in the worktop by means of a robotic welding and cleaning process.
- A special sound-absorbent material is attached to the underside of each sink.
- Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter. The feet offer height adjustment of +- 3 cm and shall be fitted with a sole made of thermosetting plastic material.
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 27 mm).
- ACCESSORIES: Hot/cold water mixer tap unit or foot control-lever tap, fixed wall shower and trap, drain and overflow assembly. Lower shelves and side panels.

Technical Data

<i>Net Weight</i>	21 kg	<i>Gross Weight</i>	22 kg
<i>Dimensions</i>	70x70x90 cm	<i>Packing</i>	48x85,5x77 cm

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

ARP1604

Stainless steel AISI304 wall shelf, 160 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	160
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

**REFRIGERATED COUNTER -2°C ÷ +10°C
DEPTH 70 CM WORKTOP WITH REAR
SPLASHBACK**

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Worktop made in AISI 304 stainless steel with rear splashback. 2 doors. Energy class: A.



REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK

Climate class	5 (+40°C, 40% R.H.)	Energy consumption E24, kW/h	1,305
Energy consumption/year, kW/h	476	Energy Efficiency Class	A
Energy Efficiency Index	21,6	Heavy duty cabinets	This appliance is intended for use in ambient temperatures up to 40 °C
LWA dB(A)	46	Net usable volume, lt	161
N° doors	2	N° drawers	0
Refrigerant charge, kg	0,24	Refrigerant/GWP	R134a/1430
Refrigeration power at -10°C W	321	Temperature range	-2/+8°C
Volume, gross, lt	290		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction. Operating temperature and relative humidity to 75% or 90% can be changed manually.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class A with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations. Compared to the equivalent models in Energy Class G, it enables a potential energy savings up to -483 € (energy cost 0.21 €/kWh).
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick, 8,5 cm high rear-splashback. Worktop featuring inside a sound-absorbent panel, water-proof and fire-proof assuring high shock resistance level.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip; Easy Clean magnetic gasket, easily removable.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.



5DAA



- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet (140 mm - 200 mm).

Standard equipment

- Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	108 kg
<i>Gross Weight</i>	118 kg	<i>Electric Power</i>	0,24 kW
<i>Dimensions</i>	140x70x98,5 cm	<i>Packing</i>	146x76x100 cm

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK
Refrigerated counters



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19/06/2018

ARP1004

Stainless steel AISI304 wall shelf, 100 cm



ANGELO PO

RANGE FEATURES

- PROFESSIONAL STAINLESS STEEL WALL SHELF



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	100
Depth	Cm	40
Height	Cm	5
Net weight	Kg	5

6TPP180



FISH PREPARATION WORK TABLE

AISI 304 18-10 stainless steel fish preparation work table with satin finish. Rear splashback on three sides seamless inserted in a 54 mm h top. Complete with 2 shaped trays with perforated removable bottom and 1 polyethylene cutting board. Bowl with syphon, drain and overflow. Inclined bottom surface.



Technical Data

<i>Net Weight</i>	80 kg	<i>Gross Weight</i>	90 kg
<i>Dimensions</i>	180x70x90 cm	<i>Packing</i>	185x70x112 cm

FISH PREPARATION WORK TABLE
Add-on modules



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17/05/2017

DFCEG1

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Spraygun with mixer tap, leverage 220, spout 225

Spraygun with mixer tap, leverage 220, spout 225



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	9 kg
<i>Dimensions</i>	37x50x108 cm	<i>Packing</i>	40x55x110 cm

Lance lavaggio
Spraygun with mixer tap, leverage 220, spout 225

MS2 VACUUM PACKER, 20 MC/H, SOFT-AIR DEVICE



RANGE FEATURES

- Professional appliances for industrial kitchen equipment.
- CE certified.



FUNCTIONAL FEATURES

- Counter-top professional vacuum packaging machine, constructed entirely in AISI 304 18-10 stainless steel.
- Bell cover in see-through food-grade plastic for monitoring of all work phases.
- Nr. 1 sealing bar with bag trimmer in UNI9006 anticorodal aluminium featuring an adhesive teflon strip coating, positioned on the front side.
- Sealing bar length: 447 mm.
- Nr. 2 standard supplied polyethylene tray-filling plates.
- Completely pressed inner chamber, dimension 446x456x2171 h mm.
- Digital control panel with 9 memorizable programs.



TECHNICAL FEATURES

- Electronic volumetric sensor for vacuum and gas packing control.
- Vacuum cycle stop.
- "Soft-air" device to control air immission in the chamber
- Noise level: <70 DBA.

Width	Cm	53,9		
Depth	Cm	61	Electric Power	kW 1,15
Height	Cm	48,2		
Net weight	Kg	52	Standard connection	V-Hz 230V 1N~ / 50 ÷ 60Hz

TABLE WITH DOUBLE-SIDED SURFACE 140 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



Working side

Two working sides

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally "closed" structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- .
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	28 kg	<i>Gross Weight</i>	30 kg
<i>Dimensions</i>	140x70x90 cm	<i>Packing</i>	144x72x23 cm

TABLE WITH DOUBLE-SIDED SURFACE 140 CM

700 line

14RF



UNDERSHELF 140 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	124,2x58,2x5 cm	<i>Packing</i>	70x140x5 cm



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21/05/2018

UNDERSHELF 140 CM
700 line

0G0FT1G



GAS GRIDDLE SMOOTH PLATE

Griddle made of AISI 304 stainless steel, 12/10 mm thickness top. Satin finished Fe510D steel cooking plate. Delivered with: plate plug. Heating by burner group controlled by thermostatic control valve. Temperature control 120-340°C.



<i>Plate</i>	Fe510D - smooth	<i>Power supply</i>	Gas
<i>Product fitting up</i>	Counter Top		

Technical Data

<i>Net Weight</i>	63 kg	<i>Gross Weight</i>	68 kg
<i>Gas Power</i>	5,5 kW	<i>Dimensions</i>	35x70x24 cm
<i>Packing</i>	82x48x68 cm		

Gamma prof. 700
GAS GRIDDLE SMOOTH PLATE



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GAS FRYER 1 WELL 7 L V SHAPED

Fryer made of AISI 304 stainless steel, 12/10 mm thickness top. Pressed "V" well - without burner in - sealed into top, generously covered with large drain zone; each well delivered with 1 basket and 1 lid. Mechanical controls. Temperature control through thermostat 100-190°C. Heat exchange pipes outside the well. Piezo-electric ignition of the pilot light.



Control panel	mechanical	Liter each well	7
Power supply	Gas	Product fitting up	Counter Top
Productivity	8 kg/h french fries	Well quantity	1
Well type	Easy Cleaning - "V" shaped well		

Functional features

- Gas fryer 1 well made in AISI 304 stainless steel - capacity 7 lt.
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Well with special shape "V" type, exchange pipes positioned outside the well for an improved and full cleaning.
- Heating by stainless steel tubular burners inserted under the well, optimising thermal exchange.
- Specific useful output: 1000 W/lt.
- Fried potatoes productivity (base on AGA standards): 8 kg/h per well.
- Temperature control by thermostat with bulb in direct contact with cooking fat, to guarantee an immediate response to the temperature change, from 0 to 190°C.
- Piezo-electric ignition of the pilot light.
- Optimal functionality and easy cleaning due to absence of fixed back basket hanger.
- Installations through suitable accessories: on under compartment, bridge solution.

Constructional features

- Work top made in AISI 304 stainless steel, 12/10 thickness, with Scotch Brite finish.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Oil drain through safety ball valve and handle with athermic handle, to allow a quick and effective emptying of the well.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Combusted gas exhaust trough back flue obtained by pressing, with perimeter edge for liquids containment and enamelled guard.
- Access to all components through front compartment and control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Standard equipment

- Each well delivered with: nr. 1 basket made in chromed steel dimensions in cm 22.5 x 28.8 x 9.
- Well lid in AISI 304 stainless steel full covering of the well.
- Chromium-plated steel bottom mesh with basket support outside the well.

Optional

- 2 baskets made of chromium-plated stainless steel each well, unit basket dimensions cm 11.2 x 28.8 x 12.3
- Oil filter, oil drain container.

Technical Data



0G0FR5G



<i>Net Weight</i>	27 kg	<i>Gross Weight</i>	32 kg
<i>Gas Power</i>	7 kW	<i>Dimensions</i>	35x70x24 cm
<i>Packing</i>	82x41x68 cm		

GAS FRYER 1 WELL 7 L V SHAPED
Gamma prof. 700



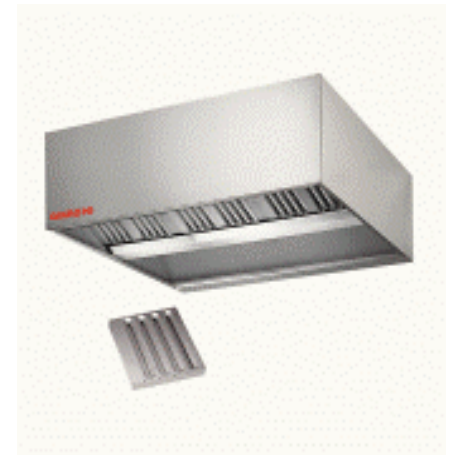
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KP1128 WALL MOUNTED HOOD WITH LABYRINTH FILTERS



RANGE FEATURES

- Constructed throughout in AISI 304 18-10 stainless steel, plate 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.



FUNCTIONAL FEATURES

- Hood for wall-mounted installation.
- Cubic hood with maximum height 40 cm.
- Complete with: 5 labyrinth filters, constructed in die-formed AISI 304 stainless steel, with handle on filter for easy extraction. Dishwasher proof. Dimensions: 40x50x4 cm. NSF-UL certification.

TECHNICAL FEATURES

- The hood is supplied complete with: flanges for wall-mounting, 2 tie-rods consisting of M8 galvanised threaded bars, M8 metal expansion plug (L.1,5 mt.), 2 M8 metal expansion plugs for wall-mounting, 2 galvanised "c" bars of length equal to the depth of the hood.
- Exhaust flow-rate: 3.900 m³/h.

Width	Cm	280		
Depth	Cm	110		
Height	Cm	40		
Net weight	Kg	85	Standard connection	V-Hz .

1G0TN



NEUTRAL ELEMENT

18 - 10 stainless steel with 12/10 top, with satin finish and medium scotchbrite brushed polish. Free-standing box section structure suitable for all applications. Possible for use as support surface for cooking tops.



Product fitting up Counter Top

Technical Data

<i>Net Weight</i>	20 kg	<i>Gross Weight</i>	24 kg
<i>Dimensions</i>	70x70x24 cm	<i>Packing</i>	74x82x68 cm



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Gamma prof. 700
NEUTRAL ELEMENT

OPEN SINK 1 BOWL CM 50X50X25H

AISI304 stainless steel radiused, pressed top with satin finish and rear splashback. Pressed bowl with a continuous weld bead to form a waterlight seal. Open cupboard with front cover panel and AISI304 stainless steel tubular legs, 50 mm Ø.



Constructional features

- Sink worktop: in pressed AISI 304 stainless steel, with rear splash back in a single piece with the worktop, which is 54 mm thick.
- Side drainer: with press-formed ridges, it slopes to drain water towards the sink and has omega-shaped stainless steel stiffeners.
- Sink: in AISI 304 stainless steel, it is inserted in the worktop by means of a robotic welding and cleaning process.
- A special sound-absorbent material is attached to the underside of each sink.
- Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter. The feet offer height adjustment of +- 3 cm and shall be fitted with a sole made of thermosetting plastic material.
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 27 mm).
- ACCESSORIES: Hot/cold water mixer tap unit or foot control-lever tap, fixed wall shower and trap, drain and overflow assembly. Lower shelves and side panels.

Technical Data

<i>Net Weight</i>	21 kg	<i>Gross Weight</i>	22 kg
<i>Dimensions</i>	70x70x90 cm	<i>Packing</i>	48x85,5x77 cm

TABLE WITH REAR SPLASHBACK 100 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
------------------------	-----	---------------------	------------------

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	18 kg	<i>Gross Weight</i>	20 kg
<i>Dimensions</i>	100x70x90 cm	<i>Packing</i>	104x72x23 cm

TABLE WITH REAR SPLASHBACK 100 CM
700 line



HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line



WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

ARP1404

Stainless steel AISI304 wall shelf, 140 cm



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely in AISI 304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with two rack supports.



Width	Cm	140
Depth	Cm	40
Height	Cm	5
Net weight	Kg	7

BPZ167A
COMPLETE PIZZA REFRIGERATED COUNTER, 7
DRAWERS



RANGE FEATURES

- Exterior and interior: insulated one-piece structure AISI 304 18-10 stainless steel, suitable for Euronorm 60x40 cm shelves/containers.
- Doors, drawers, side panels and control panel with scotchbrite finish.
Polyurethane insulation: varying from 60 to 40 mm thick, density 40 kg/m³
Automatic evaporation of condense drain.
- CE Mark.



FUNCTIONAL FEATURES



- All-in-one structure with an insulating thickness varying from 60 to 40 mm; the insulation is ensured by the injection of high-density CFC-free polyurethane foam.
- ROSA BETA granite worktop, 30 mm thick, with perimeter upstand on three sides. Refrigerated display 37 cm depth in AISI 304 18-10 stainless steel, insulated, completed by glass panels - tempered - on front and on sides, useful to 1/1 and 1/2 stainless steel GN containers and relative submultiples, max height 150 mm. A filter, removable for cleaning, protects the condenser from fouling by flour. Controlled by digital thermometer-thermostat.
- Control panel with main on/off switch and electronic thermometer-thermostat. Refrigerated compartment useful to Euronorm 60x40 cm shelves/containers, with 1 door and 7 neutral drawers. Gross capacity: 196 liters.
- Doors equipped with removable magnetic gasket assuring an optimum closing. Door-integrated stainless steel handle assuring an ergonomic grip. Depth with door open 118 cm.
- Neutral drawer units in 18-10 stainless steel, fitted with easy pull-out telescopic runners in stainless steel and runners to take 40x60 cm plastic pizza containers.
- Rounded internal corners and inside drain outlet for easy cleaning. AISI 18-10 stainless steel racks to support shelves/containers.
- Standard equipment: each refrigerated compartment a pair of stainless steel guides suitable for shelves/containers; each drawer unit nr. 7 plastic containers 60x40 cm. Adjustable in height AISI 304 18-10 stainless steel feet, with plastic sole.
- Optional accessories on request: runners for containers/grids, plastic coated shelves and containers 60x40 cm, kit of stainless steel GN containers for the upper refrigerated display cabinet (with lids and 3 bridge bars), swivelling wheels.

TECHNICAL FEATURES

- Cooling unit: refrigerated compartment 289 W and refrigerated display 120 W, at evaporation temperature of -10°C. Power draw: Potenza assorbita 350+220 = 570 W.
- Refrigerant fluid in the refrigerated compartment: R404a, R134a in the refrigerated upper display.
Temperature range: +2/+8°C in the compartment, +2/+10°C in the refrigerated display.
Condenser rated in order to function even at ambient temperature in the compartment +43°C (climate class T) and in the refrigerated display +32°C (climate class N).
- Compartment: ventilated refrigerating system with protected finned evaporator and electric fans for perfect circulation of the air inside the unit.
"U-turn" circulation of the air through the motor compartment (ambient air drawn in from the front and hot air also expelled from the front). High humidity values in order to guarantee optimum conservation of pizza dough balls: 90%.
Refrigerated display: static refrigeration with evaporator injection, controlled by electronic thermometer-thermostat, and air circulation through motor compartment with intake from front and discharge at back and side.
- Automatic air defrosting and automatic evaporation of the condense drain. Noise level <70 dBA.

Width	Cm	160	Electric Power	kW	0,57
Depth	Cm	80			
Height	Cm	147	Standard connection	V-Hz	230V 1N~ / 50Hz
Net weight	Kg	338			

0G0FT1G



GAS GRIDDLE SMOOTH PLATE

Griddle made of AISI 304 stainless steel, 12/10 mm thickness top. Satin finished Fe510D steel cooking plate. Delivered with: plate plug. Heating by burner group controlled by thermostatic control valve. Temperature control 120-340°C.



<i>Plate</i>	Fe510D - smooth	<i>Power supply</i>	Gas
<i>Product fitting up</i>	Counter Top		

Technical Data

<i>Net Weight</i>	63 kg	<i>Gross Weight</i>	68 kg
<i>Gas Power</i>	5,5 kW	<i>Dimensions</i>	35x70x24 cm
<i>Packing</i>	82x48x68 cm		

Gamma prof. 700
GAS GRIDDLE SMOOTH PLATE



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UNDER COMPARTMENT - OPEN VERSION

Free-standing frame to support GAMMA range tops.
 Side panels, base and inside in stainlesssteel AISI 304
 18-10. Internal dimensions mm 328 x 548 x 349 h.
 Height-adjustable 18-10 stainless steel feet.



Undercompartment type Undercompartment type

Technical Data

<i>Net Weight</i>	13 kg	<i>Gross Weight</i>	15 kg
<i>Dimensions</i>	35x70x66 cm	<i>Packing</i>	76x42x68 cm

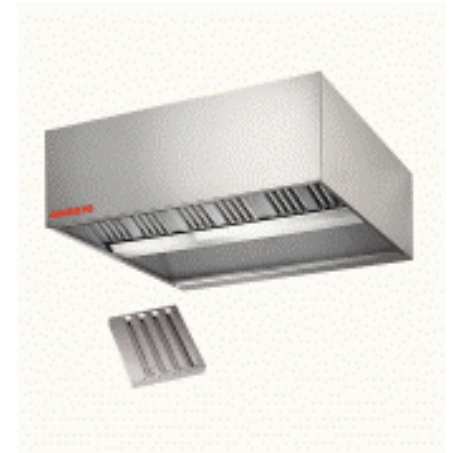
UNDER COMPARTMENT - OPEN VERSION
 Gamma prof. 700

KP1116 WALL MOUNTED HOOD WITH LABYRINTH FILTERS



RANGE FEATURES

- Constructed throughout in AISI 304 18-10 stainless steel, plate 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.



FUNCTIONAL FEATURES

- Hood for wall-mounted installation.
- Cubic hood with maximum height 40 cm.
- Complete with: 3 labyrinth filters, constructed in die-formed AISI 304 stainless steel, with handle on filter for easy extraction. Dishwasher proof. Dimensions: 40x50x4 cm. NSF-UL certification.

TECHNICAL FEATURES

- The hood is supplied complete with: flanges for wall-mounting, 2 tie-rods consisting of M8 galvanised threaded bars, M8 metal expansion plug (L.1,5 mt.), 2 M8 metal expansion plugs for wall-mounting, 2 galvanised "c" bars of length equal to the depth of the hood.
- Exhaust flow-rate: 2.200 m³/h.

Width	Cm	160		
Depth	Cm	110		
Height	Cm	40		
Net weight	Kg	52	Standard connection	V-Hz .

TABLE WITH REAR SPLASHBACK 120 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
------------------------	-----	---------------------	------------------

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	40 kg	<i>Gross Weight</i>	42 kg
<i>Dimensions</i>	120x70x90 cm	<i>Packing</i>	124x72x23 cm

TABLE WITH REAR SPLASHBACK 120 CM 700 line



12RF



UNDERSHELF 120 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	104,2x58,2x5 cm	<i>Packing</i>	112x63x6 cm



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21/05/2018

UNDERSHELF 120 CM
700 line

ARP1604

Stainless steel AISI304 wall shelf, 160 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	160
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

TABLE WITH REAR SPLASHBACK LEFT BOWL 140 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed). AISI 304 stainless steel cold-moulded bowl 40x50x24 h cm, inserted on the left side of the worktop



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally "closed" structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.
- Bowl, inserted on the left in the worktop by means of robot-controlled welding and cleaning process and made of cold-moulded AISI 304 stainless with a great holding capacity. A special sound-absorbent panel attached to the underside of each bowl. Dimensions: 40x50x24 cm.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table with bowl may be completed with the following accessories: side panels, right or left version, lower shelf pre-equipped with holes for floor and drain connection, hot and cold mixer with manual controls, with long articulated neck and with foot control-lever tap, sink drainage kit, overflow pipe, drain and plastic siphon, mobile refuse bin with lid.

Technical Data

<i>Net Weight</i>	48 kg	<i>Gross Weight</i>	50 kg
<i>Dimensions</i>	140x70x90 cm	<i>Packing</i>	145x75x50 cm

TABLE WITH REAR SPLASHBACK LEFT BOWL 140 CM
700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Inside and outside in AISI 304 stainless steel. One-piece structure, insulated doors. Cooling system with exterior finned evaporator, electric fan. Automatic defrosting system by air. Automatic condensation evaporation. Electronic thermometer/thermostat. Without top. 2 doors, 4 drawers.



CE

<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kWh</i>	3,18
<i>Energy consumption/year, kWh</i>	1162	<i>Energy Efficiency Class</i>	D
<i>Energy Efficiency Index</i>	50,8	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	50	<i>Net usable volume, lt</i>	226
<i>N° doors</i>	2	<i>N° drawers</i>	4
<i>Refrigerant charge, kg</i>	0,28	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	632	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	430		

Functional features

- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- One-piece construction with round inner corners to ease cleaning operation. CFC-free expanded polyurethane insulation.
- Insulation thickness: 60 mm.
- Satin finished door, side panels and control panel. Scotchbrite finishing. Polished interior finishing.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Insulated door equipped with removable magnetic gaskets that assure an optimum closing. Self-closing device for openings less than 90°. AISI 304 stainless steel handle.
- Easily removable magnetic gasket.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Stainless steel height-adjustable feet (140 mm - 200 mm).
- Evaporator with an anti-corrosion treatment
- Each compartment is equipped with 1 pair of stainless steel runners and 1 grid 1/1 GN.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	131 kg
<i>Gross Weight</i>	143 kg	<i>Electric Power</i>	0,43 kW

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Refrigerated counters

5MB4



Dimensions

190x70x84 cm

Packing

190x74,5x92 cm

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1
Refrigerated counters



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TAURO40

Counter spiral kneading machine 1V capacity
40kg



FUNCTIONAL FEATURES

More powerful: the efficient transmissions supply the highest torque values on the spiral.

- More reliable: all the kinematic motions turn on pre-lubricated bearings
- The belts are inextensible. No maintenance is necessary
- Control panel, push buttons and timer with watertight seals
- New upper cover with "easy to use and clearly visible" frontal controls
- Stainless steel AISI 204 grid
- Bowl with a well rounded bottom to avoid flour stagnation

They are the classic kneaders for pizzeria or for mixing small quantities of bread dough. The shape of the spiral, the relationship of its diameter with the bowl, together with the spiral and bowl revolutions provide the best dough results, while the presence of the central shaft improves the efficiency of the kneading machine. All the parts in contact with the dough are in stainless steel, the control panel respects the rules in force.

TECHNICAL FEATURES

Working Voltage	400V 3N~ / 50Hz
Net Weight	96 kg
Packing Width	57 cm
Packing Height	85 cm
Packing Depth	90 cm
Width	78 cm
Height	83
Depth	53
Electric Power	1.1 kW
Dimensions	78x53x83
Packing	57x90x85

6028063

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

slicing disc 2mm

slicing disc 2mm



Technical Data

Net Weight	0,5 kg	Gross Weight	0,5 kg
Dimensions	20x20x5 cm	Packing	24x23,5x5,5 cm



Angelo Po reserves the right to change the appliance without prior notice.
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Preparazione verdure
slicing disc 2mm

6028057

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Julienne disc 2mm

Julienne disc 2mm



Technical Data

<i>Net Weight</i>	0,5 kg	<i>Gross Weight</i>	0,5 kg
<i>Dimensions</i>	20x20x5 cm	<i>Packing</i>	24x23,5x5,5 cm

Preparazione verdure
Julienne disc 2mm



Angelo Po reserves the right to change the appliance without prior notice.
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ELMG
WALL MOUNTED HAND WASH BASIN, KNEE LEVEL
OPERATED



ANGELO PO

RANGE FEATURES

- Professional elements for professional equipment.
- Ce mark.



FUNCTIONAL FEATURES

- AISI 304 stainless steel top, h = 40 mm, thickness 0.8 mm.
- Pressed well made in AISI 304 stainless steel, 0.8 thickness, diameter 340, height 135mm.
- Rear splashback h = 30 mm.
- Supporting structure closed by stainless steel panels, thickness 0.8 mm.
- Delivered with: button, timed water tap and siphon drain.
- Endowed with mixing valve cold/hot.



Width	Cm	40
Depth	Cm	40
Height	Cm	25
Net weight	Kg	6

M15LAN

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Hose reel 15mt

Hose reel, AISI 304 stainless steel rolling structure, swivel of 165°, to be fixed to the wall, locking system and automatic pipe rolling. Max temperature range +60°C and max 8.5 bar. Water flow at 300 kPa: 12 lt/min. Opportunity of assembly and use in any area of the kitchen with the highest hygiene and small footprint.



Technical Data

<i>Net Weight</i>	21 kg	<i>Gross Weight</i>	23 kg
<i>Dimensions</i>	15x52x55 cm	<i>Packing</i>	60x60x20 cm

EX70L



REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber equipped with shelf supports in AISI 304 stainless steel, 20 levels. Ventilated cooling system , evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,16
<i>Energy consumption/year, kW/h</i>	1153	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	81,68	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	51	<i>Net usable volume, lt</i>	420
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	286	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	590		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece construction structure made of AISI 304 stainless steel, door inner side and inner ceiling made of special anti-fingerprint steel, inner rounded corners, CFC-free polyurethane insulation.
- Insulation thickness: 75 mm.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Racks made of AISI 304 stainless steel, easily removable, 20 positions rack, 60 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1510 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids and 3 pairs of AISI 304 stainless steel guides.

Optional



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REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerators

EX70L



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	113 kg
<i>Gross Weight</i>	128 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	75x83,5x204 cm	<i>Packing</i>	79x85,5x213 cm

REFRIGERATOR -2°C ÷ +8°C GN 2/1
Refrigerators



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TABLE WITH REAR SPLASHBACK LEFT BOWL 140 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed). AISI 304 stainless steel cold-moulded bowl 40x50x24 h cm, inserted on the left side of the worktop



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally "closed" structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.
- Bowl, inserted on the left in the worktop by means of robot-controlled welding and cleaning process and made of cold-moulded AISI 304 stainless with a great holding capacity. A special sound-absorbent panel attached to the underside of each bowl. Dimensions: 40x50x24 cm.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table with bowl may be completed with the following accessories: side panels, right or left version, lower shelf pre-equipped with holes for floor and drain connection, hot and cold mixer with manual controls, with long articulated neck and with foot control-lever tap, sink drainage kit, overflow pipe, drain and plastic siphon, mobile refuse bin with lid.

Technical Data

<i>Net Weight</i>	48 kg	<i>Gross Weight</i>	50 kg
<i>Dimensions</i>	140x70x90 cm	<i>Packing</i>	145x75x50 cm

TABLE WITH REAR SPLASHBACK LEFT BOWL 140 CM
700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

ARP1404

Stainless steel AISI304 wall shelf, 140 cm



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely in AISI 304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with two rack supports.



Width	Cm	140
Depth	Cm	40
Height	Cm	5
Net weight	Kg	7

TABLE WITH REAR SPLASHBACK 160 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	49 kg	<i>Gross Weight</i>	50 kg
<i>Dimensions</i>	160x70x90 cm	<i>Packing</i>	164x72x23 cm

TABLE WITH REAR SPLASHBACK 160 CM
700 line



16RF



UNDERSHELF 160 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	12 kg	<i>Gross Weight</i>	14 kg
<i>Dimensions</i>	144,2x58,2x5 cm	<i>Packing</i>	162x72x5 cm



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21/05/2018

UNDERSHELF 160 CM
700 line

ARP1604

Stainless steel AISI304 wall shelf, 160 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	160
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

5MB4A



REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Inside and outside in AISI 304 stainless steel. One-piece structure, insulated doors. Cooling system with exterior finned evaporator, electric fan. Automatic defrosting system by air. Automatic condensation evaporation. Electronic thermometer/thermostat. Radiused rear splashback. 1 door, 4 drawers.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,18
<i>Energy consumption/year, kW/h</i>	1162	<i>Energy Efficiency Class</i>	D
<i>Energy Efficiency Index</i>	50,8	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	50	<i>Net usable volume, lt</i>	226
<i>N° doors</i>	1	<i>N° drawers</i>	4
<i>Refrigerant charge, kg</i>	0,28	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	632	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	430		

Functional features

- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- One-piece construction with round inner corners to ease cleaning operation. CFC-free expanded polyurethane insulation.
- Insulation thickness: 60 mm.
- Satin finished door, side panels and control panel. Scotchbrite finishing. Polished interior finishing.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Insulated door equipped with removable magnetic gaskets that assure an optimum closing. Self-closing device for openings less than 90°. AISI 304 stainless steel handle.
- Easily removable magnetic gasket.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Stainless steel height-adjustable feet (140 mm - 200 mm).
- Evaporator with an anti-corrosion treatment
- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick, rounded on the front side with 8,5 cm high rearsplashback. Worktop featuring inside a sound-absorbent panel, water-proof and fire -proof assuring high shock resistance level.
- Each compartment is equipped with 1 pair of stainless steel runners and 1 grid 1/1 GN.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	160 kg
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REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Refrigerated counters



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04/01/2018

5MB4A



Gross Weight	172 kg	Electric Power	0,43 kW
Dimensions	185x70x98,5 cm	Packing	189x74,5x100,5 cm

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1
Refrigerated counters



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04/01/2018

ARP1804

Stainless steel AISI304 wall shelf, 180 cm



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel,
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with three rack supports.



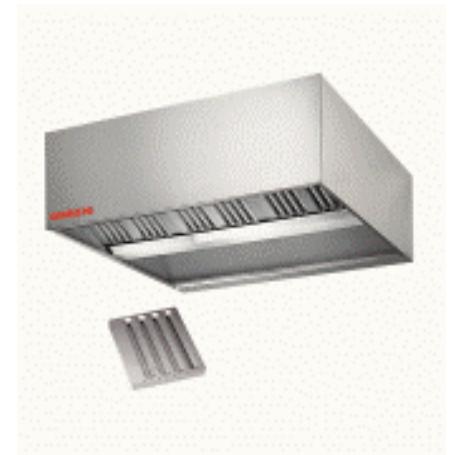
Width	Cm	180
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

KP1312 WALL MOUNTED HOOD WITH LABYRINTH FILTERS



RANGE FEATURES

- Constructed throughout in AISI 304 18-10 stainless steel, plate 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.



FUNCTIONAL FEATURES

- Hood for wall-mounted installation.
- Cubic hood with maximum height 40 cm.
- Complete with: 2 labyrinth filters, constructed in die-formed AISI 304 stainless steel, with handle on filter for easy extraction. Dishwasher proof. Dimensions: 40x50x4 cm. NSF-UL certification.

TECHNICAL FEATURES

- The hood is supplied complete with: flanges for wall-mounting, 2 tie-rods consisting of M8 galvanised threaded bars, M8 metal expansion plug (L.1,5 mt.), 2 M8 metal expansion plugs for wall-mounting, 2 galvanised "c" bars of length equal to the depth of the hood.
- Exhaust flow-rate: 1.700 m³/h.

Width	Cm	120		
Depth	Cm	130		
Height	Cm	40		
Net weight	Kg	44	Standard connection	V-Hz .

TABLE WITH REAR SPLASHBACK 100 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
------------------------	-----	---------------------	------------------

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	18 kg	<i>Gross Weight</i>	20 kg
<i>Dimensions</i>	100x70x90 cm	<i>Packing</i>	104x72x23 cm

TABLE WITH REAR SPLASHBACK 100 CM
700 line



10RF



UNDERSHELF 100 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	7 kg	<i>Gross Weight</i>	8 kg
<i>Dimensions</i>	84,2x58,2x5 cm	<i>Packing</i>	92x63x6 cm



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21/05/2018

UNDERSHELF 100 CM
700 line

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Inside and outside in AISI 304 stainless steel. One-piece structure, insulated doors. Cooling system with exterior finned evaporator, electric fan. Automatic defrosting system by air. Automatic condensation evaporation. Electronic thermometer/thermostat. One-piece structure in AISI 304 stainless steel. 1 door, 4 drawers.



CE

<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kWh</i>	3,18
<i>Energy consumption/year, kWh</i>	1162	<i>Energy Efficiency Class</i>	D
<i>Energy Efficiency Index</i>	50,8	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	50	<i>Net usable volume, lt</i>	226
<i>N° doors</i>	1	<i>N° drawers</i>	4
<i>Refrigerant charge, kg</i>	0,28	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	632	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	430		

Functional features

- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- One-piece construction with round inner corners to ease cleaning operation. CFC-free expanded polyurethane insulation.
- Insulation thickness: 60 mm.
- Satin finished door, side panels and control panel. Scotchbrite finishing. Polished interior finishing.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Insulated door equipped with removable magnetic gaskets that assure an optimum closing. Self-closing device for openings less than 90°. AISI 304 stainless steel handle.
- Easily removable magnetic gasket.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Stainless steel height-adjustable feet (140 mm - 200 mm).
- Evaporator with an anti-corrosion treatment
- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick. Worktop featuring inside a sound-absorbent panel, water-proof and fire -proof assuring high shock resistance level.
- Each compartment is equipped with 1 pair of stainless steel runners and 1 grid 1/1 GN.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	159 kg
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REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Refrigerated counters

5MB4M



<i>Gross Weight</i>	171 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	185x70x90 cm	<i>Packing</i>	189x74,5x92 cm

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1
Refrigerated counters



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04/01/2018

A14B1E ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS



RANGE FEATURES

- Wide range of cabinets that offers the following construction features:
heavy-duty service of the worktop built in 18-10 stainless steel, 12/10 mm. thick
hygiene ensured by the materials used and by the totally "closed" structure of the worktop
ease in cleaning thanks to features like the splashback (integrated in the worktop)
ergonomics, offering a standard height of 90 cms from the floor
flexibility of choice, selecting from 64 available models of cabinets, available in three versions of worktop.
- Units conform to CE standards.



FUNCTIONAL FEATURES



- The worktop, 60 mm. high, made in 18-10 stainless steel with a scotchbrite satin finish composed by: worktop in 18-10 stainless steel, 12/10 mm. thick, sound deadening, water and fireproof panel, aluminized under-counter plate.
The construction of the counter underneath totally "closed" is a guarantee of complete hygiene and long-term heavy-duty service. Special structure, which does not extend over the sides, for fitting the legs. Complete use of the under-counter space.
- Two-sided radiused worktop version.
- Free-standing cabinet unit with sides, back, bottom and doors built in 18-10 cold pressed stainless steel with satin finish. Sliding doors, slip on a suspended system of top runners without bottom ones, hinged doors with double-walled sandwich-panel structure.
Integrated full-height door handle.
- Middle shelf, made in 18-10 stainless steel.
- A fan inside the cabinet provides for heating, through heating elements.
- Protected fan system inside the cabinet.
Temperature control ensured by a thermostat from 30° to 90°C. a light goes on when set temperature is reached.
- Hexagonal stainless steel feet with plastic soles allow for adjustment and levelling 150 (max 180) mms to the floor.
- The cabinet may be completed with the following accessory:
swivelling wheels with brake.

TECHNICAL FEATURES

- Dish capacity Ø 23 cms: 396.
Max load each shelf (load uniformly placed on each shelf): 160 kgs.

Width	Cm	140			
Depth	Cm	70	Electric Power	kW	2,24
Height	Cm	90			
Net weight	Kg	65	Standard connection	V-Hz	230V 1N~ / 50Hz

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Inside and outside in AISI 304 stainless steel. One-piece structure, insulated doors. Cooling system with exterior finned evaporator, electric fan. Automatic defrosting system by air. Automatic condensation evaporation. Electronic thermometer/thermostat. Without top. 2 doors, 4 drawers.



CE

<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kWh</i>	3,18
<i>Energy consumption/year, kWh</i>	1162	<i>Energy Efficiency Class</i>	D
<i>Energy Efficiency Index</i>	50,8	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	50	<i>Net usable volume, lt</i>	226
<i>N° doors</i>	2	<i>N° drawers</i>	4
<i>Refrigerant charge, kg</i>	0,28	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	632	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	430		

Functional features

- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- One-piece construction with round inner corners to ease cleaning operation. CFC-free expanded polyurethane insulation.
- Insulation thickness: 60 mm.
- Satin finished door, side panels and control panel. Scotchbrite finishing. Polished interior finishing.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Insulated door equipped with removable magnetic gaskets that assure an optimum closing. Self-closing device for openings less than 90°. AISI 304 stainless steel handle.
- Easily removable magnetic gasket.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Stainless steel height-adjustable feet (140 mm - 200 mm).
- Evaporator with an anti-corrosion treatment
- Each compartment is equipped with 1 pair of stainless steel runners and 1 grid 1/1 GN.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	131 kg
<i>Gross Weight</i>	143 kg	<i>Electric Power</i>	0,43 kW

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Refrigerated counters

5MB4



Dimensions

190x70x84 cm

Packing

190x74,5x92 cm

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1
Refrigerated counters



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A10Z1 CUPBOARD WITH SLIDING DOORS



ANGELO PO

RANGE FEATURES

- Wide range of elements to be positioned, in various combination, under-the-counter in continuous work surfaces.
- Elements are supplied without top and feet.



FUNCTIONAL FEATURES

- Free-standing cabinet unit with sides, back, bottom and doors built in AISI 304 cold pressed stainless steel with satin finish.
- Sliding doors, slip on a suspended system of top runners without bottom ones, hinged doors with double-walled sandwich-panel structure.
- Integrated full-height door handle.
- Middle height-adjustable shelf, made in AISI 304 stainless steel, reinforced by omega.



TECHNICAL FEATURES

- Dish capacity Ø 23 cms: 324.
- Max load each shelf (load uniformly placed on each shelf): 110 kgs.

Width	Cm	100
Depth	Cm	70
Height	Cm	66
Net weight	Kg	60

TABLE WITH REAR SPLASHBACK 160 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
------------------------	-----	---------------------	------------------

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	49 kg	<i>Gross Weight</i>	50 kg
<i>Dimensions</i>	160x70x90 cm	<i>Packing</i>	164x72x23 cm

TABLE WITH REAR SPLASHBACK 160 CM
700 line



16RF



UNDERSHELF 160 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	12 kg	<i>Gross Weight</i>	14 kg
<i>Dimensions</i>	144,2x58,2x5 cm	<i>Packing</i>	162x72x5 cm



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21/05/2018

UNDERSHELF 160 CM
700 line

ARP1604

Stainless steel AISI304 wall shelf, 160 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



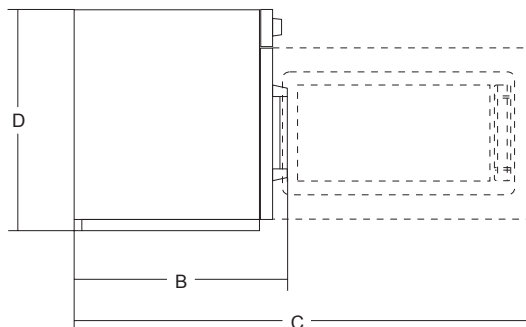
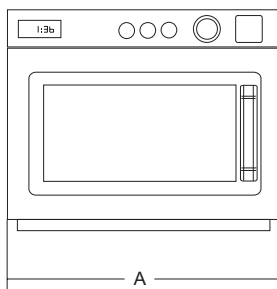
Width	Cm	160
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8



1. Secondo piano estraibile per i modelli NE 2146-2 e NE 2156-2
Removable intermediate shelf for models NE 2146-2 and NE 2156-2

Regolazione intensità segnale acustico e contattici di cottura per forni a noleggio.
Memorizzazione automatica dell'ultima cottura eseguita.
Adatti soprattutto per fast-food, self-service, mense, piccoli e grandi snack.

The intensity of the acoustic signal is adjustable and there is a cooking cycle counter for ovens that are for rental. The last cooking cycle performed is automatically memorized. Suitable especially for fast-food outlets and self-service restaurants, canteens, small and large snack bars.



● alta/high
● media/medium
● bassa/low
● scongelamento/defrost

	Alimentazione Power source Netzspannung Alimentation	Potenza assorbita Required power Leistungsaufnahme Puissance absorbée	Potenza resa Output power Ausgang Leistung Puissance restituée	Frequenza microonde Microwave frequency Mikrowellenfrequenz Fréquence micro-ondes	Magnetron Magnétron Anzahl Magnetrons Magnétrons	Timer Timer Schaltuhr Minuterie	Volumen Volume Volumen Volumier	Dimensioni interne Inner dimensions Garraumabmessungen Dimensions inférieures	A	B	C	D	Peso netto Net weight Nettogewicht Poids net	Peso lordo Gross weight Bruttogewicht Poids brut
	Watt	Watt	Watt	MHZ	n.	min.	lt	mm	mm	mm	mm	Kg	Kg	
NE 1643	230V/50Hz	2590	1600 / 800 / - / 340	2450	2x800W	25 / 30 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33
NE 1843	230V/50Hz	2830	1800 / 900 / - / 340	2450	2x900W	25 / 30 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33
NE 1846	230V/50Hz	2830	1800 / 900 / - / 340	2450	2x900W	25 / 30 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33
NE 2143-2	230V/50Hz	3160	2100 / 1050 / - / 340	2450	2x1050W	25 / 30 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33
NE 2146-2	230V/50Hz	3160	2100 / 1050 / - / 340	2450	2x1050W	25 / 30 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33
NE 1653	230V/50Hz	2590	1600 / 800 / - / 340	2450	2x800W	15 / 15 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33
NE 1656	230V/50Hz	2590	1600 / 800 / - / 340	2450	2x800W	15 / 15 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33
NE 2153-2	230V/50Hz	3160	2100 / 1050 / - / 340	2450	2x1050W	15 / 15 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33
NE 2156-2	230V/50Hz	3160	2100 / 1050 / - / 340	2450	2x1050W	15 / 15 / - / 30	18	330x310 h. 175 1/2 GN	422	508	905	337	30	33

	Alimentación Alimentação Электропитание 電源	Potencia absorbida Potência absorvida Потребляемая мощность 需求功率	Potencia de rendimento Potência de rendimento Отдаваемая мощность 输出功率	Frequência microondas Frequência das microondas Частота микроволн 微波频率	Magnetron Magnétron Магнетрон 磁控管	Temporizador Timer Таймер 定时器	Volumen Volume Объем 体积	Dimensiones internas Dimensões internas Внутренние размеры 内部尺寸	A	B	C	D	Peso neto Peso líquido Вес нетто 净重	Peso bruto Peso bruto Вес брутто 毛重
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PDM3000

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Ribbed/smooth cast iron hotplate for sandwich

Long life cast iron hotplate, which ensure hygiene, acid and salt proof ness and resistance to oxidation. Two adjustable thermostats up to 300° C, which enable to use the plates separately; heavy-duty machine; mechanical timer available; shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity



Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	31 kg
<i>Gross Weight</i>	32 kg	<i>Electric Power</i>	3,1 kW
<i>Dimensions</i>	44x52x24 cm	<i>Packing</i>	45x56x27 cm

Tostiere e piastre
Ribbed/smooth cast iron hotplate for sandwich



Angelo Po reserves the right to change the appliance without prior notice.

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25/05/2018

04WCP1EM



ELECTRIC PASTA COOKER 1 WELL 40 L ON CABINET

18-10 Stainless Steel structure, 20/10 mm thickness top. Pressed well in polished AISI 316L Stainless Steel. Direct heating by means of electric elements pressure switch device, controlled by switch. Under cabinet, side walls/bottom in single radiused piece, insulated hinged doors. To be equipped with baskets.



<i>Energy Control</i>	Pre-Setting for remote control of power peaks	<i>Gas power < 35 kw</i>	Yes
<i>Liter each well</i>	40	<i>Power supply</i>	Electricity
<i>Product fitting up</i>	with integrated undercompartment	<i>Well quantity</i>	1

Technical Data

<i>Working voltage</i>	400V 3~ / 50Hz	<i>Net Weight</i>	67 kg
<i>Gross Weight</i>	77 kg	<i>Electric Power</i>	12 kW
<i>Dimensions</i>	40x110x72 cm	<i>Packing</i>	46x128,5x117 cm

ELECTRIC PASTA COOKER 1 WELL 40 L ON CABINET
Omega prof. 1100



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03/10/2017

4 BURNER GAS RANGE ON CABINET

18-10 Stainless Steel structure, 20/10 mm thickness top. Top grids and double crowned burners, 7 and 10 kW, in enamelled cast iron. Under cabinet, side walls and bottom in single radiused piece, with insulated hinged doors and heat-resistant chromium-plated handles.



<i>Gas power < 35 kw</i>	Yes	<i>Hob composition</i>	4 open burners
<i>Power supply</i>	Gas	<i>Product fitting up</i>	with integrated undercompartment

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	115 kg
<i>Gross Weight</i>	125 kg	<i>Electric Power</i>	0,006 kW
<i>Gas Power</i>	34 kW	<i>Dimensions</i>	80x110x72 cm
<i>Packing</i>	130x86x124 cm		

10WTPGE



SOLID TOP GAS RANGE ON ELECTRIC STATIC OVEN

18-10 Stainless Steel structure. Plate in 16 Mo5 special polished steel with satin finish, optimal resistance to high temperatures. Valve controlled burner heating. Pass-through static 2/1+1/1GN oven thermostatically controlled, insulated hinged door, heat-resistant chromium-plated handle.



<i>Gas power < 35 kw</i>	Yes	<i>Oven Type</i>	Pass-through electric static oven capacity 2/1 + 1/1 GN
<i>Power supply</i>	Gas/Electricity	<i>Product fitting up</i>	with integrated undercompartment

Technical Data

<i>Working voltage</i>	400V 3N~ / 50Hz	<i>Net Weight</i>	182 kg
<i>Gross Weight</i>	202 kg	<i>Electric Power</i>	6,5 kW
<i>Gas Power</i>	12 kW	<i>Dimensions</i>	100x110x72 cm
<i>Packing</i>	105x120x116 cm		

SOLID TOP GAS RANGE ON ELECTRIC STATIC OVEN
Omega prof. 1100



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03/10/2017

06WFR3GD



GAS FRYER 1 WELL 12 L DIGITAL CONTROLS

18-10 Stainless Steel structure, 20/10 mm thickness top. Pressed well sealed into top, generously covered with drain zone. Under cabinet, side walls, bottom in a single radiused piece with insulated hinged doors and heat-resistant chromium-plated handles. Delivered with 1 basket/each well.



<i>Control panel</i>	digital	<i>Gas power < 35 kw</i>	Yes
<i>Liter each well</i>	12	<i>Power supply</i>	Gas
<i>Product fitting up</i>	with integrated undercompartment	<i>Productivity</i>	13 kg/h french fries
<i>Well quantity</i>	1		

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	85 kg
<i>Gross Weight</i>	105 kg	<i>Electric Power</i>	0,03 kW
<i>Gas Power</i>	11 kW	<i>Dimensions</i>	60x110x72 cm
<i>Packing</i>	130x68x124 cm		

GAS FRYER 1 WELL 12 L DIGITAL CONTROLS
Omega prof. 1100



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03/10/2017

08WFT7GV



GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET

18-10 Stainless Steel structure, 20/10 mm thickness top. Compound cooking plate. Two independent heating, thermostatically controlled. Under cabinet, side walls/bottom in single radiused piece, insulated hinged doors and heat-resistant chromium-plated handles. Delivered with: plate plug.



Gas power < 35 kw	Yes	Plate	Compound - smooth
Power supply	Gas	Product fitting up	with integrated undercompartment

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	142 kg
Gross Weight	162 kg	Electric Power	0,001 kW
Gas Power	14 kW	Dimensions	80x110x72 cm
Packing	129x86x116 cm		

GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET
Omega prof. 1100



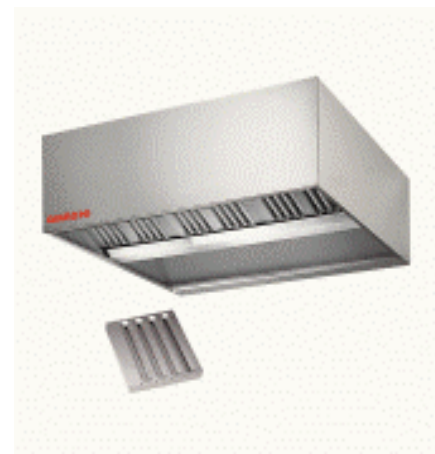
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03/10/2017

KC1728 CEILING HOOD WITH LABYRINTH FILTERS



RANGE FEATURES

- Constructed throughout in AISI 304 18-10 stainless steel, plate 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.



FUNCTIONAL FEATURES

- Hood for ceiling installation.
- Cubic hood with maximum height 40 cm.
- Complete with: 7 labyrinth filters, constructed in die-formed AISI 304 stainless steel, with handle on filter for easy extraction. Dishwasher proof. Dimensions: 40x50x4 cm. NSF-UL certification.

TECHNICAL FEATURES

- The hood is supplied complete with: flanges for wall-mounting, 4 tie-rods consisting of M8 galvanised threaded bars, M8 metal expansion plug (L.1,5 mt.), 2 M8 metal expansion plugs for wall-mounting, 2 galvanised "c" bars of length equal to the depth of the hood.
- Exhaust flow-rate: 4.900 m³/h.

Width	Cm	280		
Depth	Cm	170		
Height	Cm	40		
Net weight	Kg	111	Standard connection	V-Hz .

4 BURNER GAS RANGE

Burner gas boiling range made of AISI 304 stainless steel, 12/10 mm thickness top. Top grids and burners in enamelled cast iron. Valve controlled removable burners with double and single crown burner cap. Pilot light and thermocouple. Radiused and liquid-tight burner recess.



<i>Hob composition</i>	4 open burners	<i>Power supply</i>	Gas
<i>Product fitting up</i>	Counter Top		

Functional features

- Gas cooking top equipped with n. 4 open burners.
- n. 3 open burners with double-crown burner cap, diameter 110 mm rated 6 kW with continuous power regulation from 6 to 1.9 kW.
- n.1 open burner with single-crown burner cap diameter 80 mm rated 4 kW with continuous power regulation from 4 to 1.3 kW.
- Burners coupling in ceramic material for easy extraction.
- Burners and cast iron pan grids easily removable and machine washable.
- Front/rear burner control signs moulded into control panel itself for an easy-to-read indications.
- Burner with Venturi tube, patented for its innovative shape that safeguards the injector from plugging and guarantees an optimal combustion.
- The double crowned burner and the particular inclination of the flame ensure a better uniformity and thermal distribution on the bottom even of large pots.
- Installations through suitable accessories: on under compartment, bridge solution.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Optional

- Smooth or ribbed griddle made of antacid semigloss cast iron.
- Central fireproof reduction disc useful for pans with diameter less than 10 cm.

Technical Data

<i>Net Weight</i>	43 kg	<i>Gross Weight</i>	51 kg
<i>Gas Power</i>	22 kW	<i>Dimensions</i>	70x70x24 cm
<i>Packing</i>	82x82x68 cm		

UNDER COMPARTMENT - OPEN VERSION

Free-standing frame to support GAMMA range tops. Side panels, base and inside in stainlesssteel AISI 304 18/10. Height-adjustable 18-10 stainless steel feet. It can be fitted with pair of pan runners mod. XGIGB and hinged doors.



Undercompartment type *Compartment*

Technical Data

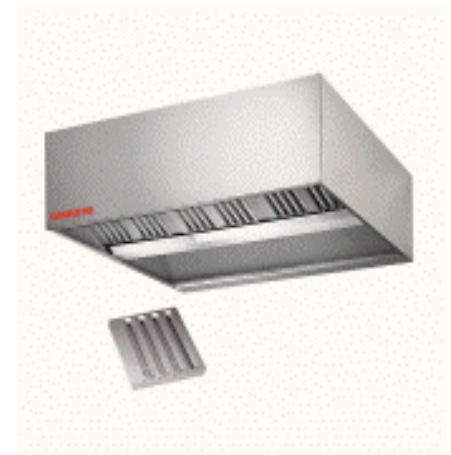
<i>Net Weight</i>	16 kg	<i>Gross Weight</i>	18 kg
<i>Dimensions</i>	70x70x66 cm	<i>Packing</i>	76x82x68 cm

KP1320 WALL MOUNTED HOOD WITH LABYRINTH FILTERS



RANGE FEATURES

- Constructed throughout in AISI 304 18-10 stainless steel, plate 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.



FUNCTIONAL FEATURES

- Hood for wall-mounted installation.
- Cubic hood with maximum height 40 cm.
- Complete with: 4 labyrinth filters, constructed in die-formed AISI 304 stainless steel, with handle on filter for easy extraction. Dishwasher proof. Dimensions: 40x50x4 cm. NSF-UL certification.

TECHNICAL FEATURES

- The hood is supplied complete with: flanges for wall-mounting, 2 tie-rods consisting of M8 galvanised threaded bars, M8 metal expansion plug (L.1,5 mt.), 2 M8 metal expansion plugs for wall-mounting, 2 galvanised "c" bars of length equal to the depth of the hood.
- Exhaust flow-rate: 2.800 m3/h.

Width	Cm	200		
Depth	Cm	130		
Height	Cm	40		
Net weight	Kg	65	Standard connection	V-Hz .

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Worktop made in AISI 304 stainless steel with rear splashback. 2 doors. Energy class: A.



Climate class	5 (+40°C, 40% R.H.)	Energy consumption E24, kW/h	1,305
Energy consumption/year, kW/h	476	Energy Efficiency Class	A
Energy Efficiency Index	21,6	Heavy duty cabinets	This appliance is intended for use in ambient temperatures up to 40 °C
LWA dB(A)	46	Net usable volume, lt	161
N° doors	2	N° drawers	0
Refrigerant charge, kg	0,24	Refrigerant/GWP	R134a/1430
Refrigeration power at -10°C W	321	Temperature range	-2/+8°C
Volume, gross, lt	290		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction. Operating temperature and relative humidity to 75% or 90% can be changed manually.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class A with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations. Compared to the equivalent models in Energy Class G, it enables a potential energy savings up to -483 € (energy cost 0.21 €/kWh).
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick, 8,5 cm high rear-splashback. Worktop featuring inside a sound-absorbent panel, water-proof and fire-proof assuring high shock resistance level.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip; Easy Clean magnetic gasket, easily removable.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK

Refrigerated counters

5DAA



- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet (140 mm - 200 mm).

Standard equipment

- Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	108 kg
<i>Gross Weight</i>	118 kg	<i>Electric Power</i>	0,24 kW
<i>Dimensions</i>	140x70x98,5 cm	<i>Packing</i>	146x76x100 cm

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK
Refrigerated counters



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19/06/2018

ZE80

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

INSECT KILLER - UV ELECTRIC LIGHT

Unit with electrical grid appliance. Aluminium frame. No 2 UV Neon lights staggered for better light output, the innovative electrical grid creates a larger capture. Easy maintenance. Wall mounting or free standing. CE and Rhos Compliance. Covering 40 square meters.



Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	2.5 kg
<i>Gross Weight</i>	3.2 kg	<i>Electric Power</i>	0,03 kW
<i>Dimensions</i>	51,4x26,2x13 cm	<i>Packing</i>	55x30x16 cm

STERMINATORE INSETTI
INSECT KILLER - UV ELECTRIC LIGHT



Angelo Po reserves the right to change the appliance without prior notice.

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23/05/2018

ARP1004

Stainless steel AISI304 wall shelf, 100 cm



ANGELO PO

RANGE FEATURES

- PROFESSIONAL STAINLESS STEEL WALL SHELF



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	100
Depth	Cm	40
Height	Cm	5
Net weight	Kg	5

TABLE WITH REAR SPLASHBACK 120 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	40 kg	<i>Gross Weight</i>	42 kg
<i>Dimensions</i>	120x70x90 cm	<i>Packing</i>	124x72x23 cm

TABLE WITH REAR SPLASHBACK 120 CM
700 line



UNDERSHELF 120 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	104,2x58,2x5 cm	<i>Packing</i>	112x63x6 cm

ARP1204

Stainless steel AISI304 wall shelf, 120 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel,
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with two rack supports.



Width	Cm	120
Depth	Cm	40
Height	Cm	5
Net weight	Kg	6

EX70L



REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber equipped with shelf supports in AISI 304 stainless steel, 20 levels. Ventilated cooling system , evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,16
<i>Energy consumption/year, kW/h</i>	1153	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	81,68	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	51	<i>Net usable volume, lt</i>	420
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	286	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	590		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece construction structure made of AISI 304 stainless steel, door inner side and inner ceiling made of special anti-fingerprint steel, inner rounded corners, CFC-free polyurethane insulation.
- Insulation thickness: 75 mm.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Racks made of AISI 304 stainless steel, easily removable, 20 positions rack, 60 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1510 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids and 3 pairs of AISI 304 stainless steel guides.

Optional



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06/03/2018

REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerators

EX70L



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	113 kg
<i>Gross Weight</i>	128 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	75x83,5x204 cm	<i>Packing</i>	79x85,5x213 cm

REFRIGERATOR -2°C ÷ +8°C GN 2/1
Refrigerators



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06/03/2018

EX70L



REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber equipped with shelf supports in AISI 304 stainless steel, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,16
<i>Energy consumption/year, kW/h</i>	1153	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	81,68	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	51	<i>Net usable volume, lt</i>	420
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	286	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	590		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece construction structure made of AISI 304 stainless steel, door inner side and inner ceiling made of special anti-fingerprint steel, inner rounded corners, CFC-free polyurethane insulation.
- Insulation thickness: 75 mm.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Racks made of AISI 304 stainless steel, easily removable, 20 positions rack, 60 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1510 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids and 3 pairs of AISI 304 stainless steel guides.

Optional



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06/03/2018

EX70L



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	113 kg
<i>Gross Weight</i>	128 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	75x83,5x204 cm	<i>Packing</i>	79x85,5x213 cm

Refrigerators
REFRIGERATOR -2°C ÷ +8°C GN 2/1



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06/03/2018

TABLE WITH REAR SPLASHBACK LEFT BOWL 140 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed). AISI 304 stainless steel cold-moulded bowl 40x50x24 h cm, inserted on the left side of the worktop



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally "closed" structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.
- Bowl, inserted on the left in the worktop by means of robot-controlled welding and cleaning process and made of cold-moulded AISI 304 stainless with a great holding capacity. A special sound-absorbent panel attached to the underside of each bowl. Dimensions: 40x50x24 cm.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table with bowl may be completed with the following accessories: side panels, right or left version, lower shelf pre-equipped with holes for floor and drain connection, hot and cold mixer with manual controls, with long articulated neck and with foot control-lever tap, sink drainage kit, overflow pipe, drain and plastic siphon, mobile refuse bin with lid.

Technical Data

<i>Net Weight</i>	48 kg	<i>Gross Weight</i>	50 kg
<i>Dimensions</i>	140x70x90 cm	<i>Packing</i>	145x75x50 cm

TABLE WITH REAR SPLASHBACK LEFT BOWL 140 CM
700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

ARP1004

Stainless steel AISI304 wall shelf, 100 cm



ANGELO PO

RANGE FEATURES

- PROFESSIONAL STAINLESS STEEL WALL SHELF



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	100
Depth	Cm	40
Height	Cm	5
Net weight	Kg	5

TABLE WITH REAR SPLASHBACK 200 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	58 kg	<i>Gross Weight</i>	63 kg
<i>Dimensions</i>	200x70x90 cm	<i>Packing</i>	205x75x20 cm

TABLE WITH REAR SPLASHBACK 200 CM 700 line



20RF



UNDERSHELF 200 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	184,2x58,2x5 cm	<i>Packing</i>	192x63x6 cm



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21/05/2018

UNDERSHELF 200 CM
700 line

ARP1604

Stainless steel AISI304 wall shelf, 160 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	160
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

5MB4A



REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Inside and outside in AISI 304 stainless steel. One-piece structure, insulated doors. Cooling system with exterior finned evaporator, electric fan. Automatic defrosting system by air. Automatic condensation evaporation. Electronic thermometer/thermostat. Radiused rear splashback. 1 door, 4 drawers.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,18
<i>Energy consumption/year, kW/h</i>	1162	<i>Energy Efficiency Class</i>	D
<i>Energy Efficiency Index</i>	50,8	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	50	<i>Net usable volume, lt</i>	226
<i>N° doors</i>	1	<i>N° drawers</i>	4
<i>Refrigerant charge, kg</i>	0,28	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	632	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	430		

Functional features

- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- One-piece construction with round inner corners to ease cleaning operation. CFC-free expanded polyurethane insulation.
- Insulation thickness: 60 mm.
- Satin finished door, side panels and control panel. Scotchbrite finishing. Polished interior finishing.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Insulated door equipped with removable magnetic gaskets that assure an optimum closing. Self-closing device for openings less than 90°. AISI 304 stainless steel handle.
- Easily removable magnetic gasket.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Stainless steel height-adjustable feet (140 mm - 200 mm).
- Evaporator with an anti-corrosion treatment
- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick, rounded on the front side with 8,5 cm high rearsplashback. Worktop featuring inside a sound-absorbent panel, water-proof and fire -proof assuring high shock resistance level.
- Each compartment is equipped with 1 pair of stainless steel runners and 1 grid 1/1 GN.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	160 kg
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04/01/2018

Refrigerated counters
REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

5MB4A



Gross Weight	172 kg	Electric Power	0,43 kW
Dimensions	185x70x98,5 cm	Packing	189x74,5x100,5 cm

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1
Refrigerated counters



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04/01/2018

ARP1804

Stainless steel AISI304 wall shelf, 180 cm



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel,
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with three rack supports.



Width	Cm	180
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

AFT30S
SLICING MACHINE WITH SLOPING BLADE Ø 30
cms



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Anodized aluminium-alloy body.
- Stainless steel blade.



TECHNICAL FEATURES

- Safety microswitch on the blade guard.
- Blade sharpener.
- Belt drive.
- 3-phase functioning.

Width	Cm	68		
Depth	Cm	58	Electric Power	kW 0,24
Height	Cm	43		
Net weight	Kg	34	Standard connection	V-Hz 400V 3~ / 50Hz

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Inside and outside in AISI 304 stainless steel. One-piece structure, insulated doors. Cooling system with exterior finned evaporator, electric fan. Automatic defrosting system by air. Automatic condensation evaporation. Electronic thermometer/thermostat. Without top. 2 doors.



CE

<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	2,67
<i>Energy consumption/year, kW/h</i>	976	<i>Energy Efficiency Class</i>	C
<i>Energy Efficiency Index</i>	44,4	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	161
<i>N° doors</i>	2	<i>N° drawers</i>	0
<i>Refrigerant charge, kg</i>	0,24	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	412	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	290		

Functional features

- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- One-piece construction with round inner corners to ease cleaning operation. CFC-free expanded polyurethane insulation.
- Insulation thickness: 60 mm.
- Satin finished door, side panels and control panel. Scotchbrite finishing. Polished interior finishing.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Insulated door equipped with removable magnetic gaskets that assure an optimum closing. Self-closing device for openings less than 90°. AISI 304 stainless steel handle.
- Easily removable magnetic gasket.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Stainless steel height-adjustable feet (140 mm - 200 mm).
- Evaporator with an anti-corrosion treatment
- Each compartment is equipped with 1 pair of stainless steel runners and 1 grid 1/1 GN.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	86 kg
<i>Gross Weight</i>	96 kg	<i>Electric Power</i>	0,27 kW

5MA



Dimensions

140x70x84 cm

Packing

144x74,5x92 cm

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1
Refrigerated counters



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04/01/2018

TABLE WITH REAR SPLASHBACK 120 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
------------------------	-----	---------------------	------------------

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	40 kg	<i>Gross Weight</i>	42 kg
<i>Dimensions</i>	120x70x90 cm	<i>Packing</i>	124x72x23 cm

TABLE WITH REAR SPLASHBACK 120 CM
700 line



UNDERSHELF 120 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	104,2x58,2x5 cm	<i>Packing</i>	112x63x6 cm

ARP1204

Stainless steel AISI304 wall shelf, 120 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel,
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with two rack supports.



Width	Cm	120
Depth	Cm	40
Height	Cm	5
Net weight	Kg	6

OPEN SINK 2 BOWLS CM 80X54X32.5H

AISI304 stainless steel radiused, pressed top with satin finish and rear splashback. Pressed bowl with a continuous weld bead to form a waterlight seal. Open cupboard with front cover panel and AISI304 stainless steel tubular legs, 50 mm Ø.



<i>Drainer</i>	no	<i>Well dimensions</i>	80x54x32,5 cm
<i>Well quantity</i>	2		

Constructional features

- Sink worktop: in pressed AISI 304 stainless steel, with rear splash back in a single piece with the worktop, which is 54 mm thick.
- Side drainer: with press-formed ridges, it slopes to drain water towards the sink and has omega-shaped stainless steel stiffeners.
- Sink: in AISI 304 stainless steel, it is inserted in the worktop by means of a robotic welding and cleaning process.
- A special sound-absorbent material is attached to the underside of each sink.
- Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter. The feet offer height adjustment of +/- 3 cm and shall be fitted with a sole made of thermosetting plastic material.
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 27 mm).
- ACCESSORIES: Hot/cold water mixer tap unit or foot control-lever tap, fixed wall shower and trap, drain and overflow assembly. Lower shelves and side panels.

Technical Data

<i>Net Weight</i>	47 kg	<i>Gross Weight</i>	50 kg
<i>Dimensions</i>	200x70x50 cm	<i>Packing</i>	205x70x90 cm

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED
700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 32.5 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm 700 line

UNDERSHELF 240 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	15 kg	<i>Gross Weight</i>	16 kg
<i>Dimensions</i>	224,2x58,2x5 cm	<i>Packing</i>	118x61x12 cm

DFCEG1

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Spraygun with mixer tap, leverage 220, spout 225

Spraygun with mixer tap, leverage 220, spout 225



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	9 kg
<i>Dimensions</i>	37x50x108 cm	<i>Packing</i>	40x55x110 cm

Lance lavaggio
Spraygun with mixer tap, leverage 220, spout 225



Angelo Po reserves the right to change the appliance without prior notice.

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29/05/2018

TECHNICAL SPECIFICATIONS

“ ECO-INOX MODEL ”

Shelving unit made of Stainless Steel frame and polypropylene shelves, in accordance with **HACCP** regulation and **suitable for direct contact with food**. Certified **NF hygiène alimentaire**.

Material for the frame: x5CrNi 18 10
Material standard: UNI 6900-71
Conformity rule: UNI EN/10204/3.1B

Made up as follows:

Frames with adjustable feet:

Frames are manufactured of a square tube 30x30x1 mm. of Stainless Steel having grooves which allow the positioning of the shelves each 100 mm. They are available in four standard dimensions: 1400- 1600-1800-2000mm.

Depth bars made of polypropylene are fixed on the uprights in relation to the position and to the number of the shelves.

The uprights have adjustable feet made of plastic material reinforced with fibre-glass, and plastic top caps.

Depth bars for the uprights:

They are manufactured of polypropylene and they allow for a secure fixing of the shelf to the upright thanks to the coupling between the conical external part and the internal shell made of polypropylene.

The depth bars are available in four different versions: end depth bar for basic unit, linear depth bar, for right corner, for left corner and multiple depth bar for both right and left corner compositions.

Longitudinal section bars:

They are made of stainless steel AISI 304 and end parts of polypropylene to be connected to the depth bar. They are available in length 600 - 2000 mm. (each 100 mm. a dimension) and they are used to support the polypropylene panels.

Right/left corner hook for shelf:

It is made of Aisi 304 and it can be inserted without screws providing for an easy assembling and a stable connection between the shelves without posts.

Shelf:

It is manufactured of perforated polypropylene modular panels in 300 mm and 400 mm long modules that can be removed and put in any commercial dish washing system.

The shelves have a 40 mm border, they are available in 4 depth: 300 mm., 400 mm., 500 mm. and 600 mm. and in length 600 - 2000 mm. (each 100 mm. a dimension), with reinforced ribs underneath according to the depth of the shelf and in order to assure the load capacity of the shelf itself.

RANGE FEATURES

- Exterior: one-piece structure, entirely in special anti-fingerprint steel.
Interior: monoblock shell in termoformed plastic PS material.
- Insulation thickness: 45 mm.
Automatic evaporation of condense drain.
- CE Mark.



FUNCTIONAL FEATURES

- One door, single refrigerating compartment.
- Door easily reversible on site and equipped with a self-closing device. Easily removable magnetic gasket. Full-height stainless steel handle.
- One-piece construction with round inner corners, CFC-free expanded polyurethane insulation. Insulation thickness density 40kg/m³.
- Drain outlet for easy cleaning.
- Depth with door open 1400 mm.
- Interior dimensions: mm 420 (l)x 475 (p)x 1510 (h). Gross capacity: 400 litres.
- Profiled side panels for racks and containers EN 60 x 40 cm or submultiples, with 17 positions in 60 mm vertical spacing intervals.
- Control panel: on/off switch and electronic thermometer/thermostat.
- Safety interlock switch on control panel to stop internal fan.
- Automatic evaporation of condense drain.
- Standard equipment: 3 plastic-coated Euronorm shelves cm 60x40 and 1 plastic-coated shelf cm 60x28.
- Feet adjustable in height.

TECHNICAL FEATURES

- Cooling unit at evaporation temperature -10 °C and condensation temperature 53,5°C rated at 254 W with hermetic compressors.
- Temperature range inside cell +2°C/+10°C. Max room temperature +32°C (Climate Class 4, room +30°C and 55% R.H.).
- Refrigerant gas: R404A.
- Ventilated refrigeration system through Roll-Bond plate-type evaporator. Completely automatic air defrosting.
- Ventilation system along the back so that to ease air distribution inside the cooling chamber, not directly on the food.

Width	Cm	70	Electric Power	kW	0,25
Depth	Cm	63	Standard connection	V-Hz	230V 1N~ / 50Hz
Height	Cm	164			
Net weight	Kg	75			

E20TA

Work table rear splashback 200 cm with undershelf



ANGELO PO

RANGE FEATURES

- The preparation program "Ecoline" offers a complete range of products (from work tables to cupboards, from sinks to wall mounted cabinets) and mixes successfully the quality of product with their own inexpensiveness. General features: AISI 304 stainless steel, always used for all visible parts and for all the surfaces in direct contact with food, stainless steel thickness from 8 to 10/10, straight work-surface profile, 40x40 mm squared section legs.



FUNCTIONAL FEATURES

- Worktop version with rear splashback, integral with the worktop itself, 100 mm high, with radiused base.
- The worktop, 40 mm high, made in AISI 304 stainless steel plate, thickness 8-10 mm with creases protecting hands on edges and soundproofing. The counter bottom made in water repellent and soundproofing chipboard with melamine panel, thickness 18 mm, glued with double-sided adhesive.
- Nr.4 legs, built in AISI 304 stainless steel tubular 40x40 mm, thickness 10/10 mm, pre-arranged for undershelf fitting. Feet made in AISI 304 1" stainless steel, 60 mm height adjustable, threaded inserts made in grey nylon.
- The table is delivered with a disassembled undershelf.
- The work table is delivered disassembled; assembly interlocking system with screws.
- Accessories on demand: single drawer and drawer units.



Width	Cm	200
Depth	Cm	70
Height	Cm	90
Net weight	Kg	73,2

ARP1804

Stainless steel AISI304 wall shelf, 180 cm



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel,
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with three rack supports.



Width	Cm	180
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

E14TA

Work table rear splashback 140 cm with undershelf



RANGE FEATURES

- The preparation program "Ecoline" offers a complete range of products (from work tables to cupboards, from sinks to wall mounted cabinets) and mixes successfully the quality of product with their own inexpensiveness. General features: AISI 304 stainless steel, always used for all visible parts and for all the surfaces in direct contact with food, stainless steel thickness from 8 to 10/10, straight work-surface profile, 40x40 mm squared section legs.



FUNCTIONAL FEATURES



- Worktop version with rear splashback, integral with the worktop itself, 100 mm high, with radiused base.
- The worktop, 40 mm high, made in AISI 304 stainless steel plate, thickness 8-10 mm with creases protecting hands on edges and soundproofing. The counter bottom made in water repellent and soundproofing chipboard with melamine panel, thickness 18 mm, glued with double-sided adhesive.
- Nr.4 legs, built in AISI 304 stainless steel tubular 40x40 mm, thickness 10/10 mm, pre-arranged for undershelf fitting. Feet made in AISI 304 1" stainless steel, 60 mm height adjustable, threaded inserts made in grey nylon.
- The table is delivered with a disassembled undershelf.
- The work table is delivered disassembled; assembly interlocking system with screws.
- Accessories on demand: single drawer and drawer units.

Width	Cm	140
Depth	Cm	70
Height	Cm	90
Net weight	Kg	54,7

ARP1804

Stainless steel AISI304 wall shelf, 180 cm



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel,
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with three rack supports.



Width	Cm	180
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

ARP1204

Stainless steel AISI304 wall shelf, 120 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel,
- ScotchBrite finishing 8/10 mm thickness.
- Edges folded to avoid hand cuttings, rear splashback protects the wall and facilitates cleaning operations.
- Complete with two rack supports.



Width	Cm	120
Depth	Cm	40
Height	Cm	5
Net weight	Kg	6

APOLLOVV

Electric citrus juicer with lever

RANGE FEATURES

Industrial citrus juicer for catering equipment.



FUNCTIONAL FEATURES

Commercial easy to use citrus juicer with round design.

- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Reamer and sieve are one piece to squeeze with the maximum efficiency.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- The juicer is available without microswitch as well.

TECHNICAL FEATURES

- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down.
- Speed control on request.

Power:	Watt 150 - Hp 0,20	Net weight:	Kg 2,7
Power source:	230V/50Hz	Gross weight:	Kg 4
Revolutions/min:	r.p.m. 280÷ 750	Net dimensions:	mm 210x mm 210x mm 155
bkmDescrPeso	bkmPesoNetto	Shipping:	mm 220x280x340

PCR40



MOBILE REFUSE BIN WITH LID 50 LITERS

AISI 304 stainless steel refuse bin with pressed lid. Container with handles and separated trolley with swivelling wheels. Capacity 50 Lt.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	9 kg
<i>Dimensions</i>	40x40x60,5 cm	<i>Packing</i>	40x65x75 cm

MOBILE REFUSE BIN WITH LID 50 LITERS
Add-on modules



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15/05/2018

ARP1004

Stainless steel AISI304 wall shelf, 100 cm



ANGELO PO

RANGE FEATURES

- PROFESSIONAL STAINLESS STEEL WALL SHELF



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	100
Depth	Cm	40
Height	Cm	5
Net weight	Kg	5

E12TAVD WORK TABLE WITH RIGHT BOWL 120 CM



RANGE FEATURES

The preparation program "Ecoline" offers a complete range of products (from work tables to cupboards, from sinks to wall mounted cabinets) and mixes successfully the quality of product with their own inexpensiveness. General features: AISI 304 stainless steel, always used for all visible parts and for all the surfaces in direct contact with food, stainless steel thickness from 8 to 10/10, straight work-surface profile, 40x40 mm squared section legs.



FUNCTIONAL FEATURES



- Worktop version with rear splashback, integral with the worktop itself, 100 mm high, with radiused base.
- The worktop, 40 mm high, made in AISI 304 stainless steel plate, thickness 10/10 mm with pressed potting, with creases protecting hands on edges and soundproofing. The counter bottom made in water repellent and soundproofing chipboard with melamine panel, thickness 18 mm, glued with double-sided adhesive.
- Sink placed on the right, made in AISI 304 stainless steel, proceeded through pressing, thickness 10/10 mm. Delivered with 1.5" drain, overflow pipe and siphon. Bowl dimensions: 40x40x20 h cm.
- Nr.4 legs, built in AISI 304 stainless steel tubular 40x40 mm, thickness 10/10 mm, pre-arranged for undershelf fitting. Feet made in AISI 304 1" stainless steel, 60 mm height adjustable, threaded inserts made in grey nylon.
- The work table is delivered disassembled; assembly interlocking system with screws.
- Accessories on demand: mixer taps for hot and cold water, manual, by elbow and fixed shower.

Width	Cm	120
Depth	Cm	70
Height	Cm	90
Net weight	Kg	39,1

Standard connection V-Hz .

SIRVVB

Counter drink mixer 1 glass



FUNCTIONAL FEATURES

The choice of new materials, the modern design, the observance of safety regulations are the most realistic answer to the evolution of technology and to the needs of modern catering. The new milk shaker is made of aluminium and alimentary ABS and features a soft and precise design. It has three-whisk mixing system, a safety micro-switch on the jug, ON-OFF switch, Plexiglas jug. On request can be equipped with variable speed drive, particularly suitable for preparing cocktails and sorbets, with NVR device, stainless steel jug and supporting ring for 60 cc. paper glasses.

TECHNICAL FEATURES

Power	Watt 70- Hp 1/10
Power source	230 V/50Hz
Motor	r.p.m. 4.000/12.000
Jug capacity	lt. 0,55
Overall dimensions	mm 150x195 h.485
Net weight	kg 2,5
Shipping	mm 190x240x510
Gross weight	kg 5

WKTD2NVA

Water boiler 20l for counters water conn.



FUNCTIONAL FEATURES

A water boiler for constant supply of hot water

The storage water boilers guarantee a constant supply of hot water.

-Executions

The water boilers have a capacity of 20 litres and are available with water connection.

Is equipped with a no-drip tap with gauge glass, a spare gauge glass, insulated lid, stainless steel heating element, dry-boil protection and an adjustable thermostat to ensure exactly the right temperature.

-Safety

The double walled stainless steel housing of the water boiler is insulated with polyurethane. This keeps the water at the right temperature and also prevents the boiler housing from becoming too hot.

TECHNICAL FEATURES

Content 20 litres

Manual filing or fixed water connection 3/4"

Adjustable thermostat 0-96 °C

Double Walled stainless steel 18/9

Insulated gauge glass

Including spare gauge glass

Dry-boil protection

No-drip tap

REFRIGERATOR WITH GLASS DOOR 0°C ÷ +10°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber equipped with shelf supports in AISI 304 stainless steel, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber, air defrosting. Control panel with digital thermometer-thermostat. 1 double glazed door. Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids.



<i>Climate class</i>	4 (+30°C, 55% R.H.)	<i>Cooling unit</i>	ventilated refrigeration system
<i>Energy consumption E24, kW/h</i>	3,5	<i>Energy consumption/year, kW/h</i>	1175
<i>Energy Efficiency Class</i>	F	<i>Energy Efficiency Index</i>	89
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	420
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C</i>	286 W	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	590		

Functional features

- Operating temperature: 0°C ÷ +10°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.
- Installation allowed to an altitude up to 800 metres above sea level. For upper installations please contact the manufacturer.

Constructional features

- One-piece construction structure made of AISI 304 stainless steel, door inner side and inner ceiling made of special anti-fingerprint steel, inner rounded corners, CFC-free polyurethane insulation.
- Insulation thickness: 75 mm.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Racks made of AISI 304 stainless steel, easily removable, 20 positions rack, 60 mm clearance.
- Double glazed door on AISI 304 stainless steel hinges, equipped with a self-closing device for openings inferior to 90°. Exterior handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1510 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids and 3 pairs of AISI 304 stainless steel guides.

Optional

- Temperature recorder, pedal opening, various containers and / or grids.

EX70TPV



Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	125 kg
<i>Gross Weight</i>	140 kg	<i>Electric Power</i>	0,27 kW
<i>Dimensions</i>	75x83,5x204 cm	<i>Packing</i>	79x85,5x213 cm

REFRIGERATOR WITH GLASS DOOR 0°C ÷ +10°C GN 2/1
Refrigerators



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30/04/2018

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Without top. 2 doors. Energy class: A.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kWh</i>	1,305
<i>Energy consumption/year, kWh</i>	476	<i>Energy Efficiency Class</i>	A
<i>Energy Efficiency Index</i>	21,6	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	161
<i>N° doors</i>	2	<i>N° drawers</i>	0
<i>Refrigerant charge, kg</i>	0,24	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	321	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	290		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction. Operating temperature and relative humidity to 75% or 90% can be changed manually.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class A with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations. Compared to the equivalent models in Energy Class G, it enables a potential energy savings up to -483 € (energy cost 0.21 €/kWh).
- Noise level <70 dBA.
- The appliance's outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- Refrigerated counter without worktop.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip; Easy Clean magnetic gasket, easily removable.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.
- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet (140 mm - 200 mm).

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP

Refrigerated counters

Standard equipment

- Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	87 kg
<i>Gross Weight</i>	97 kg	<i>Electric Power</i>	0,24 kW
<i>Dimensions</i>	140x70x84 cm	<i>Packing</i>	146x76x90 cm

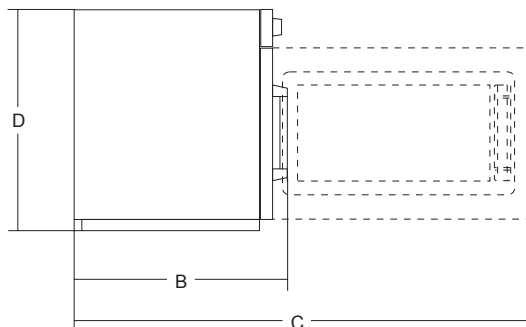
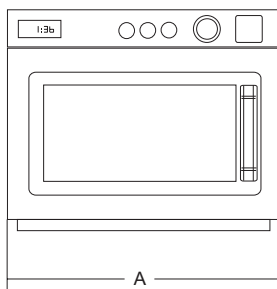
REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP
Refrigerated counters



1. Secondo piano estraibile per i modelli NE 2146-2 e NE 2156-2
Removable intermediate shelf for models NE 2146-2 and NE 2156-2

Regolazione intensità segnale acustico e contattici di cottura per forni a noleggio.
Memorizzazione automatica dell'ultima cottura eseguita.
Adatti soprattutto per fast-food, self-service, mense, piccoli e grandi snack.

The intensity of the acoustic signal is adjustable and there is a cooking cycle counter for ovens that are for rental. The last cooking cycle performed is automatically memorized. Suitable especially for fast-food outlets and self-service restaurants, canteens, small and large snack bars.



● alta/high
● media/medium
● bassa/low
● scongelamento/defrost

Alimentazione
Power source
Netzspannung
Alimentation
Potenza assorbita
Required power
Leistungsaufnahme
Puissance absorbée

● Potenza resa
Output power
Ausgang Leistung
Puissance restituée

Frequenza microonde
Microwave frequency
Mikrowellenfrequenz
Fréquence micro-ondes

Magnetron
Magnétron
Anzahl Magnetrons
Magnétrons

● Timer
Timer
Schaltuhr
Minuterie

Volumen
Volume
Volumen
Volumen

Dimensioni interne
Inner dimensions
Garraumabmessungen
Dimensions intérieures

	A	B	C	D	Peso netto Net weight Poids net	Peso lordo Gross weight Poids brut
Watt						
Watt						
MHZ						
n.						
min.						
lt						
mm						
mm						
mm						
mm						
Kg						
Kg						

	A	B	C	D	Peso netto Net weight Poids net	Peso lordo Gross weight Poids brut
NE 1643	422	508	905	337	30	33
NE 1843	422	508	905	337	30	33
NE 1846	422	508	905	337	30	33
NE 2143-2	422	508	905	337	30	33
NE 2146-2	422	508	905	337	30	33
NE 1653	422	508	905	337	30	33
NE 1656	422	508	905	337	30	33
NE 2153-2	422	508	905	337	30	33
NE 2156-2	422	508	905	337	30	33

Alimentación
Alimentazio
Электроснабжение
電源
Potencia absorbida
Potência absorvida
Потребляемая мощность
需求功率

Potencia de rendimiento
Potência de rendimento
Отдаваемая мощность
输出功率

Frecuencia microondas
Frequência das microondas
Частота микроволн
微波频率

Magnetron
Magnétron
Магнетрон
微波炉

Temporizador
Timer
Таймер
定时器

Volumen
Volume
Объем
体积

Dimensiones internas
Dimensões internas
Внутренние размеры
内部尺寸

	A	B	C	D	Peso netto Peso líquido Вес нетто 净重	Peso bruto Peso bruto Вес брутто 毛重
mm						
mm						
mm						
mm						
Kg						
Kg						

EX70L



REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber equipped with shelf supports in AISI 304 stainless steel, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,16
<i>Energy consumption/year, kW/h</i>	1153	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	81,68	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	51	<i>Net usable volume, lt</i>	420
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	286	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	590		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece construction structure made of AISI 304 stainless steel, door inner side and inner ceiling made of special anti-fingerprint steel, inner rounded corners, CFC-free polyurethane insulation.
- Insulation thickness: 75 mm.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Racks made of AISI 304 stainless steel, easily removable, 20 positions rack, 60 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1510 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids and 3 pairs of AISI 304 stainless steel guides.

Optional



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06/03/2018

REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerators

EX70L



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	113 kg
<i>Gross Weight</i>	128 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	75x83,5x204 cm	<i>Packing</i>	79x85,5x213 cm

REFRIGERATOR -2°C ÷ +8°C GN 2/1
Refrigerators



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06/03/2018

IMP5 KNEADING MACHINE / MIXER 5 l CAPACITY



ANGELO PO



FUNCTIONAL FEATURES

Structure in painted steel. Ventilated asynchronous engine and electronic speed control. Mechanical transmission with auto-lubricant gears. Tools in stainless steel AISI 304. Removable protection in stainless steel. Bowl capacity 5 l. Mixture (flour with 50% water) capacity min 0,2 max 1,1 Kg.

TECHNICAL FEATURES

- Gross Weight 38 kg
- Packing width 43 cm
- Packing height 80 cm
- Packing depth 53 cm
- Electric supply height 120 cm
- Packing 43x53x80

Width	Cm	38	Electric Power	kW	0,37
Depth	Cm	50			
Height	Cm	60			
Net weight	Kg	31	Standard connection	V-Hz	230V 1N~ / 50Hz

APOLLOVV

Electric citrus juicer with lever

RANGE FEATURES

Industrial citrus juicer for catering equipment.



FUNCTIONAL FEATURES

Commercial easy to use citrus juicer with round design.

- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Reamer and sieve are one piece to squeeze with the maximum efficiency.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- The juicer is available without microswitch as well.

TECHNICAL FEATURES

- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down.
- Speed control on request.

Power:	Watt 150 - Hp 0,20	Net weight:	Kg 2,7
Power source:	230V/50Hz	Gross weight:	Kg 4
Revolutions/min:	r.p.m. 280÷ 750	Net dimensions:	mm 210x mm 210x mm 155
bkmDescrPeso	bkmPesoNetto	Shipping:	mm 220x280x340

REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1

Inside and outside in AISI 304 stainless steel. One-piece structure, insulated doors. Cooling system with exterior finned evaporator, electric fan. Automatic defrosting system by heating elements. Automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Without top. 2 doors.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	10,17
<i>Energy consumption/year, kW/h</i>	3712	<i>Energy Efficiency Class</i>	G
<i>Energy Efficiency Index</i>	102,95	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	51	<i>Net usable volume, lt</i>	161
<i>N° doors</i>	2	<i>N° drawers</i>	0
<i>Refrigerant charge, kg</i>	0,50	<i>Refrigerant/GWP</i>	R452A/2141
<i>Refrigeration power -23,3°C W</i>	495	<i>Temperature range</i>	-12/-24°C
<i>Volume, gross, lt</i>	290		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance's outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- One-piece construction with round inner corners to ease cleaning operation. CFC-free expanded polyurethane insulation.
- Insulation thickness: 60 mm.
- Satin finished door, side panels and control panel. Scotchbrite finishing. Polished interior finishing.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Insulated door equipped with removable magnetic gaskets that assure an optimum closing. Self-closing device for openings less than 90°. AISI 304 stainless steel handle.
- Easily removable magnetic gasket.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Stainless steel height-adjustable feet (140 mm - 200 mm).
- Evaporator with an anti-corrosion treatment
- Each compartment is equipped with 1 pair of stainless steel runners and 1 grid 1/1 GN.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	97 kg
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5EAB



Gross Weight	107 kg	Electric Power	0,65 kW
Dimensions	140x70x84 cm	Packing	144x74,5x100,5 cm

Refrigerated counters
REFRIGERATED COUNTER -24°C ÷ -12°C DEPTH 70 CM GN 1/1



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IMP5

KNEADING MACHINE / MIXER 5 l CAPACITY



FUNCTIONAL FEATURES



Structure in painted steel. Ventilated asynchronous engine and electronic speed control. Mechanical transmission with auto-lubricant gears. Tools in stainless steel AISI 304. Removable protection in stainless steel. Bowl capacity 5 l. Mixture (flour with 50% water) capacity min 0,2 max 1,1 Kg.

TECHNICAL FEATURES

- Gross Weight 38 kg
- Packing width 43 cm
- Packing height 80 cm
- Packing depth 53 cm
- Electric supply height 120 cm
- Packing 43x53x80

Width	Cm	38	Electric Power	kW	0,37
Depth	Cm	50			
Height	Cm	60			
Net weight	Kg	31	Standard connection	V-Hz	230V 1N~ / 50Hz

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Inside and outside in AISI 304 stainless steel. One-piece structure, insulated doors. Cooling system with exterior finned evaporator, electric fan. Automatic defrosting system by air. Automatic condensation evaporation. Electronic thermometer/thermostat. Without top. 2 doors, 4 drawers.



CE

<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kWh</i>	3,18
<i>Energy consumption/year, kWh</i>	1162	<i>Energy Efficiency Class</i>	D
<i>Energy Efficiency Index</i>	50,8	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	50	<i>Net usable volume, lt</i>	226
<i>N° doors</i>	2	<i>N° drawers</i>	4
<i>Refrigerant charge, kg</i>	0,28	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	632	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	430		

Functional features

- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- One-piece construction with round inner corners to ease cleaning operation. CFC-free expanded polyurethane insulation.
- Insulation thickness: 60 mm.
- Satin finished door, side panels and control panel. Scotchbrite finishing. Polished interior finishing.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Insulated door equipped with removable magnetic gaskets that assure an optimum closing. Self-closing device for openings less than 90°. AISI 304 stainless steel handle.
- Easily removable magnetic gasket.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Stainless steel height-adjustable feet (140 mm - 200 mm).
- Evaporator with an anti-corrosion treatment
- Each compartment is equipped with 1 pair of stainless steel runners and 1 grid 1/1 GN.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	131 kg
<i>Gross Weight</i>	143 kg	<i>Electric Power</i>	0,43 kW

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1

Refrigerated counters

5MB4



Dimensions

190x70x84 cm

Packing

190x74,5x92 cm

REFRIGERATED COUNTER 0 ÷ +10°C DEPTH 70 CM GN 1/1
Refrigerated counters



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04/01/2018

5K00500

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

MOBILE REFUSE BIN 70 LITERS

Totally made of stainless steel AISI 304. With wheels and removable cover; scotch-brite external finish. The internal bottom is radiused to ensure the best cleanability.



Technical Data

<i>Net Weight</i>	10 kg	<i>Gross Weight</i>	11 kg
<i>Dimensions</i>	39,5x39,5x73 cm	<i>Packing</i>	42,5x42,5x75 cm

Trattamento rifiuti
MOBILE REFUSE BIN 70 LITERS



Angelo Po reserves the right to change the appliance without prior notice.

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29/05/2018

DFCEG1

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Spraygun with mixer tap, leverage 220, spout 225

Spraygun with mixer tap, leverage 220, spout 225



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	9 kg
<i>Dimensions</i>	37x50x108 cm	<i>Packing</i>	40x55x110 cm

Lance lavaggio
Spraygun with mixer tap, leverage 220, spout 225



Angelo Po reserves the right to change the appliance without prior notice.

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29/05/2018

PASS-THROUGH DISHWASHER 51 BASKETS/HOUR WITH DRAIN PUMP, DETERGENT DISPENSER AND SOFTENER

Pass-through dishwasher, 51 baskets/hour. 5 washing programs. Single skin structure in AISI 304 stainless steel. Stainless steel washing arms. Drain pump, detergent dispenser and rinse aid, Bluewater clean water system. Atmospheric boiler and break tank for rinsing at constant temperature and pressure. Integrated continuous softener Included: basket, basket for plates and insert for cutlery.



PASS-THROUGH DISHWASHER 51 BASKETS/HOUR WITH DRAIN PUMP, DETERGENT DISPENSER AND SOFTENER

Pass-through dishwasher

Functional features

- THE ATMOSPHERIC BOILER ensures constant water temperature and pressure during rinsing. Allows operation even with low mains water pressure. Prevents the 20-30°C reduction in rinsing temperature found with conventional systems.
- Water consumption: 2,5 l/cycle
- BLUWATER - The innovative Blue Water system controls water consumption per cycle while guaranteeing greater water purity with excellent washing results.
- 5 WASHING PROGRAMS providing unrivalled versatility and flexibility: rapid (60"), normal (120"), intensive (150"), continuous, self-cleaning.
- Energy Saving: rinsing function to the set temperature with an average temperature of the boiler (programmable parameter).
- Boiler and tank temperature programmables for each wash cycle.
- Electronic adjustment of the dispensers from the control panel.
- THERMO-STOP to ensure the proper rinse temperature.
- POWER SUPPLY: hot water between 30 and 50 °C

Constructional features

- Structure in AISI 304 stainless steel. Pressed tank without corners and welds.
- Useful door light: 45 cm
- Composite material tank filters. Stainless steel washing and rinsing arms.
- Tank capacity 20 liters and electrical resistance of 2500 W
- Atmospheric boiler 12 liters; 9500 W
- Continuous softener: no pause for resin regeneration; the display alerts the operator when the salt level is low; limescale is removed at each cycle: lower maintenance costs and detergent saving.
- Double Flow Washing Pump 700 W
- Electronic interface with soft touch 2 LCD display. Indication of temperatures, wash cycle, n. cycles performed, self-diagnosis.
- Sound pressure to 63 dB (A) at 1 meter.

Safety equipment and approvals

- CE approvals in respect of all directives and regulations.
- Break tank (air gap) standard supplied to guarantee of no return of wash water into the water supply.
- Boiler with working and safety thermostat.
- Degree of protection IP24

Standard equipment

- n.1 basket 50x50 cm
- n.1 basket for plates 50x50 cm
- n.1 insert for cutlery

Technical Data

Working voltage	400V 3N~ / 50Hz	Electric Power	10,2 kW
Dimensions	72x75x153 cm		



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17/05/2017

KVP1010 WALL MOUNTED STEAM EXHAUSTING HOOD



RANGE FEATURES

- Constructed throughout in AISI 304 18-10 stainless steel, plate 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.



FUNCTIONAL FEATURES

- Hood for wall-mounted installation.
- A hood specially designed to exhaust steam. A "chicane" ensures a laminar exhausting air flow across the whole surface of the front of the hood. Drop separation and humid steam condensation with liquids collected in the perimeter channels equipped with drain/connection.
- Cubic hood with maximum height 40 cm.

TECHNICAL FEATURES

- The hood is supplied complete with: flanges for wall-mounting, 2 tie-rods consisting of M8 galvanised threaded bars, M8 metal expansion plug (L.1,5 mt.), 2 M8 metal expansion plugs for wall-mounting, 2 galvanised "c" bars of length equal to the depth of the hood.
- Exhaust flow-rate: 800 m3/h.

Width	Cm	100		
Depth	Cm	100		
Height	Cm	40		
Net weight	Kg	40	Standard connection	V-Hz .

LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER

Baskets load/unload table in stainless steel, with undershelf, suitable to be connected to electronic pass-through dishwashers.



Technical Data

<i>Net Weight</i>	40 kg	<i>Gross Weight</i>	45 kg
<i>Dimensions</i>	70x57,5x85 cm	<i>Packing</i>	80x65x90 cm

LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER
Lavastoviglie Serie KE

12L14DL

OPEN SINK, SINGLE BOWL, DRAINER ON THE RIGHT



RANGE FEATURES

- Wide range of sink units available in several sizes, one or two sinks, on open frame structure or cabinet enclosure.



FUNCTIONAL FEATURES

- Worktop built in pressed 18-10 stainless steel, 54 mm. high, featuring rear splashback integral with the worktop . A 60x61x82 h cms. professional dishwasher can be installed under the side drain board.
- The sink, robot cleaned and welded to the worktop, is built in pressed 18-10 stainless steel, with a wide margin between the sink and the worktop to prevent liquids from spilling over. The external bottom surface of the sink is coated with special sound-deadening material.
- Sink dimensions: 40x50x24 h cm.
- Ridged pressed-construction side drainer on the right, tilted to drain water towards the sink and omega-reinforced underneath.
- 18-10 stainless steel frame, fitted around the worktop perimeter, including inserts in a special plastic material for attachment of the legs. The front sink cover panel, in 18-10 stainless steel is jointed to the legs.
- Nr.4 legs built in 18-10 satin-finish stainless steel tubing with a 50 mm. circular section. The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm.).18-10 stainless steel feet adjustable permit levelling by utilizing a sole made of thermosetting plastic material.
- The sink may be completed with the following accessories:
- Lower shelf, built in satin-finish 18-10 stainless steel, reinforced underneath by omegas. Door clearance between the floor and the lower shelf 180 mm.
- Hot and cold mixer with manual controls, with long articulated neck and with foot control-lever tap.
- Sink drainage kit, overflow pipe, drain and plastic siphon.
- Side panels.
- Swivelling wheels kit with brake.

Width	Cm	120
Depth	Cm	70
Height	Cm	90
Net weight	Kg	28

DFCEG1

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Spraygun with mixer tap, leverage 220, spout 225

Spraygun with mixer tap, leverage 220, spout 225



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	9 kg
<i>Dimensions</i>	37x50x108 cm	<i>Packing</i>	40x55x110 cm

Lance lavaggio
Spraygun with mixer tap, leverage 220, spout 225

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

UNDERSHELF 60 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega.180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	4 kg	<i>Gross Weight</i>	5 kg
<i>Dimensions</i>	44,2x58,2x5 cm	<i>Packing</i>	52x63x6 cm

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

TECHNICAL SPECIFICATIONS

“ ECO-INOX MODEL ”

Shelving unit made of Stainless Steel frame and polypropylene shelves, in accordance with **HACCP** regulation and **suitable for direct contact with food**. Certified **NF hygiène alimentaire**.

Material for the frame: x5CrNi 18 10
Material standard: UNI 6900-71
Conformity rule: UNI EN/10204/3.1B

Made up as follows:

Frames with adjustable feet:

Frames are manufactured of a square tube 30x30x1 mm. of Stainless Steel having grooves which allow the positioning of the shelves each 100 mm. They are available in four standard dimensions: 1400- 1600-1800-2000mm.

Depth bars made of polypropylene are fixed on the uprights in relation to the position and to the number of the shelves.

The uprights have adjustable feet made of plastic material reinforced with fibre-glass, and plastic top caps.

Depth bars for the uprights:

They are manufactured of polypropylene and they allow for a secure fixing of the shelf to the upright thanks to the coupling between the conical external part and the internal shell made of polypropylene.

The depth bars are available in four different versions: end depth bar for basic unit, linear depth bar, for right corner, for left corner and multiple depth bar for both right and left corner compositions.

Longitudinal section bars:

They are made of stainless steel AISI 304 and end parts of polypropylene to be connected to the depth bar. They are available in length 600 - 2000 mm. (each 100 mm. a dimension) and they are used to support the polypropylene panels.

Right/left corner hook for shelf:

It is made of Aisi 304 and it can be inserted without screws providing for an easy assembling and a stable connection between the shelves without posts.

Shelf:

It is manufactured of perforated polypropylene modular panels in 300 mm and 400 mm long modules that can be removed and put in any commercial dish washing system.

The shelves have a 40 mm border, they are available in 4 depth: 300 mm., 400 mm., 500 mm. and 600 mm. and in length 600 - 2000 mm. (each 100 mm. a dimension), with reinforced ribs underneath according to the depth of the shelf and in order to assure the load capacity of the shelf itself.



FUNCTIONAL FEATURES

- Trolley used for the transport of the basket suitable for the dish-washers 50x50 cm. The base of the trolley and the handle in tube are made of stainless steel AISI 304. On request it can have 2 castors w/brake (RF).

TECHNICAL FEATURES

- Dimensions cm 52x52x18
- ? Overall dimensions cm 52x52x90
- N. Shelves 1
- Castors 4RS Ø100
- Volume mc 0,27
- Wheight kg 18
- ? Material delivered NOT assembled

Width	Cm	63,9
Depth	Cm	75,5
Height	Cm	90
Net weight	Kg	14

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WALL MOUNTED HAND WASH BASIN, KNEE LEVEL
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RANGE FEATURES

- Professional elements for professional equipment.
- Ce mark.



FUNCTIONAL FEATURES

- AISI 304 stainless steel top, h = 40 mm, thickness 0.8 mm.
- Pressed well made in AISI 304 stainless steel, 0.8 thickness, diameter 340, height 135mm.
- Rear splashback h = 30 mm.
- Supporting structure closed by stainless steel panels, thickness 0.8 mm.
- Delivered with: button, timed water tap and siphon drain.
- Endowed with mixing valve cold/hot.



Width	Cm	40
Depth	Cm	40
Height	Cm	25
Net weight	Kg	6

XT70L



REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber made of AISI 304 stainless steel, pressed formed internal sides, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,16
<i>Energy consumption/year, kW/h</i>	1153	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	82,52	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	400
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	286	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	521		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation.
- Insulation thickness: 75 mm.
- Printed diamond bottom plate for better hygiene.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Internal sides in AISI 304 stainless steel with printed guides, 20 rack positions, 55 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1455 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids, useful to support up to 60 kg each.

Optional

Refrigerators
REFRIGERATOR -2°C ÷ +8°C GN 2/1



XT70L



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	115 kg
<i>Gross Weight</i>	130 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	68,4x83,5x204 cm	<i>Packing</i>	75,5x85,5x213 cm

REFRIGERATOR -2°C ÷ +8°C GN 2/1
Refrigerators



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06/03/2018

16UA CONTINUOUS WORK SURFACE WITH REAR SPLASHBACK



RANGE FEATURES

- Continuous work surfaces in order to place different appliances side by side to obtain an adequate working surface, compatible with the amount of available space.
- All the benefit of hygiene, increasing the overall sturdiness of the structure and decreasing cleaning time.
- Work top dimensions allow a number of possible combinations with neutral or hot cabinets units having sliding doors on one or both sides, as well as insertion of refrigerated units equipped with doors or drawers, all built to Gastro-norm dimensions.



FUNCTIONAL FEATURES



- The worktop, 60 mm. high, made in AISI 304 stainless steel with a scotchbrite satin finish composed by: worktop in AISI 304 stainless steel, 12/10 mm. thick, sound deadening, water and fireproof panel.
- The construction of the counter underneath totally "closed" is a guarantee of complete hygiene and long-term heavy-duty service. Special structure, which does not extend over the sides, for fitting the legs.
- Complete use of the under-counter space.
- One-sided radiused worktop version with rear splashback, integral with the worktop itself - 8,5 cm high.
- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/m² (uniformly distributed).
- The worktop is suitable to be completed with cupboard without top, cabinet with drawers without top or refrigerated tables without top.
- The single-foot accessory PP1 has to be mounted between two under-the-counter appliances and the double-feet accessory PP2 at the ends of the composition (only if a refrigerated counter is not placed at the end, that is supplied with feet).

Width	Cm	160
Depth	Cm	70
Height	Cm	6
Net weight	Kg	39

Standard connection V-Hz .

BOWL TO WELD CM 50X50X25

One piece top system to install the welded bowl . It is necessary to give the drawing with the technical quotes and with the requested position of the bowl.



Technical Data

<i>Net Weight</i>	6 kg	<i>Gross Weight</i>	6 kg
<i>Dimensions</i>	50x25x50 cm	<i>Packing</i>	50x25x50 cm

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

AT04Z HOPPER FOR CONTINUOUS WORK SURFACE



RANGE FEATURES

- Wide range of elements to be positioned, in various combination, under-the-counter in continuous work surfaces.
- Elements are supplied without top and feet.



FUNCTIONAL FEATURES

- Free-standing cabinet unit with top, sides, back, bottom and doors built in AISI 304 cold pressed stainless steel with satin finish.
- AISI 304 stainless steel removable hopper under the top.
- Integrated full-height door handle.



Width	Cm	40
Depth	Cm	70
Height	Cm	66
Net weight	Kg	45

Standard connection V-Hz .

AC04Z4 DRAWER UNIT WITH FOUR DRAWERS



ANGELO PO

RANGE FEATURES

- Wide range of elements to be positioned, in various combination, under-the-counter in continuous work surfaces.
- Elements are supplied without top and feet.



FUNCTIONAL FEATURES



- Free-standing cabinet unit with sides, back, bottom and drawers built in AISI 304 cold pressed stainless steel with satin finish.
- Integrated full-height door handle for every drawer.
- Drawers, made of AISI 304 stainless steel, sliding on AISI 304 stainless steel telescopic runners.
- N. 4 drawers designed to hold 1/1GN h=100 mm. Inside dimensions: 300x550x135 mm.

Width	Cm	40
Depth	Cm	70
Height	Cm	66
Net weight	Kg	30

Standard connection **V-Hz** .

CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR

Free- standing structure in AISI 304 satin-finished stainless steel, with double-skin hinged door. Suitable to be fixed under the continuous top system, supporting the welded bowl. Open backside preset to host mechanical connections.



Technical Data

<i>Net Weight</i>	50 kg	<i>Gross Weight</i>	60 kg
<i>Dimensions</i>	80x70x81 cm	<i>Packing</i>	84x74x95 cm

CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR
Continuous work surfaces



WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Worktop made in AISI 304 stainless steel with rear splashback. 3 doors. Energy class: A.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	1,644
<i>Energy consumption/year, kW/h</i>	600	<i>Energy Efficiency Class</i>	A
<i>Energy Efficiency Index</i>	24,9	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	50	<i>Net usable volume, lt</i>	241
<i>N° doors</i>	3	<i>N° drawers</i>	0
<i>Refrigerant charge, kg</i>	0,39	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	457	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	434		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction. Operating temperature and relative humidity to 75% or 90% can be changed manually.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class A with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick, 8,5 cm high rear-splashback. Worktop featuring inside a sound-absorbent panel, water-proof and fire-proof assuring high shock resistance level.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip; Easy Clean magnetic gasket, easily removable.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.
- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet (140 mm - 200 mm).

5DBA



Standard equipment

- Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	138 kg
<i>Gross Weight</i>	150 kg	<i>Electric Power</i>	0,37 kW
<i>Dimensions</i>	185x70x98,5 cm	<i>Packing</i>	192x76x100 cm

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK

Refrigerated counters



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19/06/2018

A16A1

CUPBOARD, ONE SIDE SLIDING DOORS, REAR SPLASHBACK



RANGE FEATURES

- Wide range of cabinets that offers the following construction features:
 - heavy-duty service of the worktop built in 18-10 stainless steel, 12/10 mm. thick
 - hygiene ensured by the materials used and by the totally "closed" structure of the worktop
 - ease in cleaning thanks to features like the splashback (integrated in the worktop)
 - ergonomics, offering a standard height of 90 cms from the floor
 - flexibility of choice, selecting from 64 available models of cabinets, available in three versions of worktop.



FUNCTIONAL FEATURES

- The worktop, 60 mm. high, made in 18-10 stainless steel with a scotchbrite satin finish composed by: worktop in 18-10 stainless steel, 12/10 mm. thick, sound deadening, water and fireproof panel, aluminized under-counter plate.
The construction of the counter underneath totally "closed" is a guarantee of complete hygiene and long-term heavy-duty service. Special structure, which does not extend over the sides, for fitting the legs. Complete use of the under-counter space.
- One-sided 10 radius radiused worktop version (R= 14 mm) with rear splashback, integral with the worktop itself - 8,5 cm high.
- Free-standing cabinet unit with sides, back, bottom and doors built in 18-10 cold pressed stainless steel with satin finish. Sliding doors, slip on a suspended system of top runners without bottom ones, hinged doors with double-walled sandwich-panel structure.
Integrated full-height door handle.
- Middle height-adjustable shelf, made in 18-10 stainless steel.
- Hexagonal stainless steel feet with plastic soles allow for adjustment and levelling 150 (max 180) mms to the floor.
- The cabinet may be completed with the following accessory:
swivelling wheels with brake.

TECHNICAL FEATURES

- Dish capacity Ø 23 cms: 540.
Max load each shelf (load uniformly placed on each shelf): 180 kgs.

Width	Cm	160
Depth	Cm	70
Height	Cm	90
Net weight	Kg	100

Standard connection V-Hz .

A18A1E

ELECTRIC HOT CUPBOARD, WITH SLIDING DOORS



RANGE FEATURES

- Wide range of cabinets that offers the following construction features:
heavy-duty service of the worktop built in 18-10 stainless steel, 12/10 mm. thick
hygiene ensured by the materials used and by the totally "closed" structure of the worktop
ease in cleaning thanks to features like the splashback (integrated in the worktop)
ergonomics, offering a standard height of 90 cms from the floor
flexibility of choice, selecting from 64 available models of cabinets, available in three versions of worktop.
- Units conform to CE standards.



FUNCTIONAL FEATURES



- The worktop, 60 mm. high, made in 18-10 stainless steel with a scotchbrite satin finish composed by: worktop in 18-10 stainless steel, 12/10 mm. thick, sound deadening, water and fireproof panel, aluminized under-counter plate.
The construction of the counter underneath totally "closed" is a guarantee of complete hygiene and long-term heavy-duty service. Special structure, which does not extend over the sides, for fitting the legs. Complete use of the under-counter space.
- One-sided 10 radius radiused worktop version (R= 14 mm) with rear splashback, integral with the worktop itself - 8,5 cm high.
- Free-standing cabinet unit with sides, back, bottom and doors built in 18-10 cold pressed stainless steel with satin finish.
Sliding doors, slip on a suspended system of top runners without bottom ones, hinged doors with double-walled sandwich-panel structure.
Integrated full-height door handle.
- Middle shelf, made in 18-10 stainless steel.
- A fan inside the cabinet provides for heating, through heating elements.
- Protected fan system inside the cabinet.
Temperature control ensured by a thermostat from 30° to 90°C. a light goes on when set temperature is reached.
- Hexagonal stainless steel feet with plastic soles allow for adjustment and levelling 150 (max 180) mms to the floor.
- The cabinet may be completed with the following accessory:
swivelling wheels with brake.

TECHNICAL FEATURES

- Dish capacity Ø 23 cms: 540.
- Max load each shelf (load uniformly placed on each shelf): 190 kgs.

Width	Cm	180	Electric Power	kW	2,28
Depth	Cm	70	Standard connection	V-Hz	230V 1N~ / 50Hz
Height	Cm	90			
Net weight	Kg	100			

ELECTRIC GRILL

Made of 18-10 stainless steel, top 12/10 thickness. Enamelled cast iron griddle. Heating by two independent tilting electric heating groups. Well filling by an instable button and electromagnetic valve. Well capacity: 10 lt (overflow). Complete with stainless steel splash guards and cleaning brush. It is possible to connect the grill to the drain system with the accessory kit KSFTGR.



<i>Power supply</i>	Electricity	<i>Product fitting up</i>	Counter Top
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Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Net Weight</i>	65 kg
<i>Gross Weight</i>	70 kg	<i>Electric Power</i>	7,7 kW
<i>Dimensions</i>	70x70x24 cm	<i>Packing</i>	74x82x68 cm

UNDER COMPARTMENT - OPEN VERSION

Free-standing frame to support GAMMA range tops. Side panels, base and inside in stainlesssteel AISI 304 18/10. Height-adjustable 18-10 stainless steel feet. It can be fitted with pair of pan runners mod. XGIGB and hinged doors.



Undercompartment type *Compartment*

Technical Data

<i>Net Weight</i>	16 kg	<i>Gross Weight</i>	18 kg
<i>Dimensions</i>	70x70x66 cm	<i>Packing</i>	76x82x68 cm

NEUTRAL ELEMENT

AISI 304 18 - 10 stainless steel with 12/10 top, with satin finish and medium scotchbrite brushed polish. Free-standing box section structure suitable for all applications. Possible for use as support surface for cooking tops.



Product fitting up Counter Top

Technical Data

<i>Net Weight</i>	15 kg	<i>Gross Weight</i>	18 kg
<i>Dimensions</i>	35x70x24 cm	<i>Packing</i>	40x82x38 cm

UNDER COMPARTMENT - OPEN VERSION

Free-standing frame to support GAMMA range tops.
 Side panels, base and inside in stainlesssteel AISI 304
 18-10. Internal dimensions mm 328 x 548 x 349 h.
 Height-adjustable 18-10 stainless steel feet.



Undercompartment type Undercompartment type

Technical Data

<i>Net Weight</i>	13 kg	<i>Gross Weight</i>	15 kg
<i>Dimensions</i>	35x70x66 cm	<i>Packing</i>	76x42x68 cm

UNDER COMPARTMENT - OPEN VERSION
 Gamma prof. 700

4 BURNER GAS RANGE

Burner gas boiling range made of AISI 304 stainless steel, 12/10 mm thickness top. Top grids and burners in enamelled cast iron. Valve controlled removable burners with double and single crown burner cap. Pilot light and thermocouple. Radiused and liquid-tight burner recess.



<i>Hob composition</i>	4 open burners	<i>Power supply</i>	Gas
<i>Product fitting up</i>	Counter Top		

Functional features

- Gas cooking top equipped with n. 4 open burners.
- n. 3 open burners with double-crown burner cap, diameter 110 mm rated 6 kW with continuous power regulation from 6 to 1.9 kW.
- n.1 open burner with single-crown burner cap diameter 80 mm rated 4 kW with continuous power regulation from 4 to 1.3 kW.
- Burners coupling in ceramic material for easy extraction.
- Burners and cast iron pan grids easily removable and machine washable.
- Front/rear burner control signs moulded into control panel itself for an easy-to-read indications.
- Burner with Venturi tube, patented for its innovative shape that safeguards the injector from plugging and guarantees an optimal combustion.
- The double crowned burner and the particular inclination of the flame ensure a better uniformity and thermal distribution on the bottom even of large pots.
- Installations through suitable accessories: on under compartment, bridge solution.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Optional

- Smooth or ribbed griddle made of antacid semigloss cast iron.
- Central fireproof reduction disc useful for pans with diameter less than 10 cm.

Technical Data

<i>Net Weight</i>	43 kg	<i>Gross Weight</i>	51 kg
<i>Gas Power</i>	22 kW	<i>Dimensions</i>	70x70x24 cm
<i>Packing</i>	82x82x68 cm		

UNDER COMPARTMENT - OPEN VERSION

Free-standing frame to support GAMMA range tops. Side panels, base and inside in stainlesssteel AISI 304 18/10. Height-adjustable 18-10 stainless steel feet. It can be fitted with pair of pan runners mod. XGIGB and hinged doors.



Undercompartment type *Compartment*

Technical Data

<i>Net Weight</i>	16 kg	<i>Gross Weight</i>	18 kg
<i>Dimensions</i>	70x70x66 cm	<i>Packing</i>	76x82x68 cm

GAS FRYER 1 WELL 7 L V SHAPED

Fryer made of AISI 304 stainless steel, 12/10 mm thickness top. Pressed "V" well - without burner in - sealed into top, generously covered with large drain zone; each well delivered with 1 basket and 1 lid. Mechanical controls. Temperature control through thermostat 100-190°C. Heat exchange pipes outside the well. Piezo-electric ignition of the pilot light.



Control panel	mechanical	Liter each well	7
Power supply	Gas	Product fitting up	Counter Top
Productivity	8 kg/h french fries	Well quantity	1
Well type	Easy Cleaning - "V" shaped well		

Functional features

- Gas fryer 1 well made in AISI 304 stainless steel - capacity 7 lt.
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Well with special shape "V" type, exchange pipes positioned outside the well for an improved and full cleaning.
- Heating by stainless steel tubular burners inserted under the well, optimising thermal exchange.
- Specific useful output: 1000 W/lt.
- Fried potatoes productivity (base on AGA standards): 8 kg/h per well.
- Temperature control by thermostat with bulb in direct contact with cooking fat, to guarantee an immediate response to the temperature change, from 0 to 190°C.
- Piezo-electric ignition of the pilot light.
- Optimal functionality and easy cleaning due to absence of fixed back basket hanger.
- Installations through suitable accessories: on under compartment, bridge solution.

Constructional features

- Work top made in AISI 304 stainless steel, 12/10 thickness, with Scotch Brite finish.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Oil drain through safety ball valve and handle with athermic handle, to allow a quick and effective emptying of the well.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Combusted gas exhaust trough back flue obtained by pressing, with perimeter edge for liquids containment and enamelled guard.
- Access to all components through front compartment and control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Standard equipment

- Each well delivered with: nr. 1 basket made in chromed steel dimensions in cm 22.5 x 28.8 x 9.
- Well lid in AISI 304 stainless steel full covering of the well.
- Chromium-plated steel bottom mesh with basket support outside the well.

Optional

- 2 baskets made of chromium-plated stainless steel each well, unit basket dimensions cm 11.2 x 28.8 x 12.3
- Oil filter, oil drain container.

Technical Data



0G0FR5G



<i>Net Weight</i>	27 kg	<i>Gross Weight</i>	32 kg
<i>Gas Power</i>	7 kW	<i>Dimensions</i>	35x70x24 cm
<i>Packing</i>	82x41x68 cm		

GAS FRYER 1 WELL 7 L V SHAPED
Gamma prof. 700



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29/03/2018

UNDER COMPARTMENT - OPEN VERSION

Free-standing frame to support GAMMA range tops.
 Side panels, base and inside in stainlesssteel AISI 304
 18-10. Internal dimensions mm 328 x 548 x 349 h.
 Height-adjustable 18-10 stainless steel feet.



Undercompartment type Undercompartment type

Technical Data

<i>Net Weight</i>	13 kg	<i>Gross Weight</i>	15 kg
<i>Dimensions</i>	35x70x66 cm	<i>Packing</i>	76x42x68 cm

UNDER COMPARTMENT - OPEN VERSION
 Gamma prof. 700

KP1344

WALL MOUNTED HOOD WITH LABYRINTH FILTERS



RANGE FEATURES

- Constructed throughout in AISI 304 18-10 stainless steel, plate 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.



FUNCTIONAL FEATURES

- Hood for wall-mounted installation.
- Cubic hood with maximum height 40 cm.
- Complete with: 8 labyrinth filters, constructed in die-formed AISI 304 stainless steel, with handle on filter for easy extraction. Dishwasher proof. Dimensions: 40x50x4 cm. NSF-UL certification.
- The hood is supplied divided into two pieces.

TECHNICAL FEATURES

- The hood is supplied complete with: flanges for wall-mounting, 2 tie-rods consisting of M8 galvanised threaded bars, M8 metal expansion plug (L.1,5 mt.), 2 M8 metal expansion plugs for wall-mounting, 2 galvanised "c" bars of length equal to the depth of the hood.
- Exhaust flow-rate: 6.150 m³/h.

Width	Cm	440		
Depth	Cm	130		
Height	Cm	40		
Net weight	Kg	136	Standard connection	V-Hz .

ELMG
WALL MOUNTED HAND WASH BASIN, KNEE LEVEL
OPERATED



ANGELO PO

RANGE FEATURES

- Professional elements for professional equipment.
- Ce mark.



FUNCTIONAL FEATURES

- AISI 304 stainless steel top, h = 40 mm, thickness 0.8 mm.
- Pressed well made in AISI 304 stainless steel, 0.8 thickness, diameter 340, height 135mm.
- Rear splashback h = 30 mm.
- Supporting structure closed by stainless steel panels, thickness 0.8 mm.
- Delivered with: button, timed water tap and siphon drain.
- Endowed with mixing valve cold/hot.



Width	Cm	40
Depth	Cm	40
Height	Cm	25
Net weight	Kg	6

APOLLOVV

Electric citrus juicer with lever

RANGE FEATURES

Industrial citrus juicer for catering equipment.



FUNCTIONAL FEATURES

Commercial easy to use citrus juicer with round design.

- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Reamer and sieve are one piece to squeeze with the maximum efficiency.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- The juicer is available without microswitch as well.

TECHNICAL FEATURES

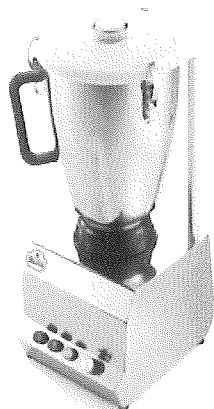
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down.
- Speed control on request.

Power:	Watt 150 - Hp 0,20	Net weight:	Kg 2,7
Power source:	230V/50Hz	Gross weight:	Kg 4
Revolutions/min:	r.p.m. 280÷ 750	Net dimensions:	mm 210x mm 210x mm 155
bkmDescrPeso	bkmPesoNetto	Shipping:	mm 220x280x340

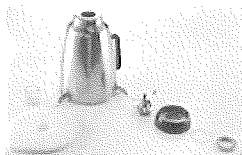


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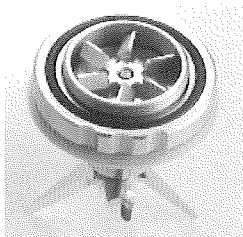
ORIONE FIVE



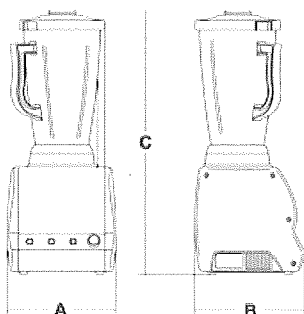
- Commercial blender, designed to meet the specific needs of bars, restaurants, canteens, etc. is particularly suitable for preparing smoothies, fruit and vegetables drinks, purees, mixing sauces, pureeing soups, etc.
- stainless steel body.
 - Powerful ventilated motor for a longer use and life.
 - Stainless steel 5 lt container.
 - Tight rubber lid (polyester lid on Orione Five) with feed opening to add ingredients while the blender is working.
 - Vulcanized rubber gears drive gives a high power transmission and quiet operation. Metal gears to process particularly hot products are available on request (standard on Orione Five).
 - Stainless steel knives holder is easy to disassemble from the container.
 - 4 blades stainless steel knife is easy removable.
 - Magnetic safety microswitch on the lid.
 - NVR device prevents accidental starting of the blender.
 - Standard speed control.



Disassembled container for cleaning



Aluminium gears - standard



Model	ORIONE FIVE
Power	Watt 750 - Hp 1
Power source	230V/50-60Hz F+N
Motor	r.p.m. 14.000A-24.000
Jug capacity	lt 5
A	mm 245
B	mm 260
C	mm 540
Net weight	Kg 7
Shipping	mm 340x330x640
Gross weight	Kg 9

SIRVVB

Counter drink mixer 1 glass



FUNCTIONAL FEATURES

The choice of new materials, the modern design, the observance of safety regulations are the most realistic answer to the evolution of technology and to the needs of modern catering. The new milk shaker is made of aluminium and alimentary ABS and features a soft and precise design. It has three-whisk mixing system, a safety micro-switch on the jug, ON-OFF switch, Plexiglas jug. On request can be equipped with variable speed drive, particularly suitable for preparing cocktails and sorbets, with NVR device, stainless steel jug and supporting ring for 60 cc. paper glasses.

TECHNICAL FEATURES

Power	Watt 70- Hp 1/10
Power source	230 V/50Hz
Motor	r.p.m. 4.000/12.000
Jug capacity	lt. 0,55
Overall dimensions	mm 150x195 h.485
Net weight	kg 2,5
Shipping	mm 190x240x510
Gross weight	kg 5

WKTD2NVA

Water boiler 20l for counters water conn.



FUNCTIONAL FEATURES

A water boiler for constant supply of hot water

The storage water boilers guarantee a constant supply of hot water.

-Executions

The water boilers have a capacity of 20 litres and are available with water connection.

Is equipped with a no-drip tap with gauge glass, a spare gauge glass, insulated lid, stainless steel heating element, dry-boil protection and an adjustable thermostat to ensure exactly the right temperature.

-Safety

The double walled stainless steel housing of the water boiler is insulated with polyurethane. This keeps the water at the right temperature and also prevents the boiler housing from becoming too hot.

TECHNICAL FEATURES

Content 20 litres

Manual filing or fixed water connection 3/4"

Adjustable thermostat 0-96 °C

Double Walled stainless steel 18/9

Insulated gauge glass

Including spare gauge glass

Dry-boil protection

No-drip tap

REFRIGERATOR WITH GLASS DOOR 0°C ÷ +10°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber equipped with shelf supports in AISI 304 stainless steel, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber, air defrosting. Control panel with digital thermometer-thermostat. 1 double glazed door. Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids.



<i>Climate class</i>	4 (+30°C, 55% R.H.)	<i>Cooling unit</i>	ventilated refrigeration system
<i>Energy consumption E24, kW/h</i>	3,5	<i>Energy consumption/year, kW/h</i>	1175
<i>Energy Efficiency Class</i>	F	<i>Energy Efficiency Index</i>	89
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	420
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C</i>	286 W	<i>Temperature range</i>	0/+10°C
<i>Volume, gross, lt</i>	590		

Functional features

- Operating temperature: 0°C ÷ +10°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by air.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.
- Installation allowed to an altitude up to 800 metres above sea level. For upper installations please contact the manufacturer.

Constructional features

- One-piece construction structure made of AISI 304 stainless steel, door inner side and inner ceiling made of special anti-fingerprint steel, inner rounded corners, CFC-free polyurethane insulation.
- Insulation thickness: 75 mm.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Racks made of AISI 304 stainless steel, easily removable, 20 positions rack, 60 mm clearance.
- Double glazed door on AISI 304 stainless steel hinges, equipped with a self-closing device for openings inferior to 90°. Exterior handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1510 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids and 3 pairs of AISI 304 stainless steel guides.

Optional

- Temperature recorder, pedal opening, various containers and / or grids.

EX70TPV



Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	125 kg
<i>Gross Weight</i>	140 kg	<i>Electric Power</i>	0,27 kW
<i>Dimensions</i>	75x83,5x204 cm	<i>Packing</i>	79x85,5x213 cm

REFRIGERATOR WITH GLASS DOOR 0°C ÷ +10°C GN 2/1
Refrigerators



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30/04/2018

TABLE WITH DOUBLE-SIDED SURFACE 200 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



Working side

Two working sides

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally "closed" structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- .
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	58 kg	<i>Gross Weight</i>	63 kg
<i>Dimensions</i>	200x70x90 cm	<i>Packing</i>	204x72x23 cm

TABLE WITH DOUBLE-SIDED SURFACE 200 CM
700 line

FRONTLOADING ELECTRONIC DISHWASHER 60 BASKETS/HOUR WITH SOFTENER

Double skin front-loading dishwasher with atmospheric boiler and break-tank device. Productivity: 60 baskets/h. 8 washing programs that can be personalized (among those, sanitization/medical). Standard supplied drain pump, detergent and rinse-aid dispenser and Bluewater water cleaning device. Integrated continuous softener. Included: basket, basket for plates and insert for cutlery.



<i>Air-gap</i>	yes	<i>Basket dimensions</i>	50 x 50 cm
<i>Blue Water</i>	yes	<i>Boiler</i>	Atmospheric
<i>Capacity</i>	GN 1/1	<i>Detergent dispenser</i>	yes
<i>Double skin</i>	yes	<i>Drain pump</i>	yes
<i>Electronic control</i>	yes	<i>Productivity</i>	60 baskets/h
<i>Rinse aid dispenser</i>	yes	<i>Water softener</i>	yes

Functional features

- THE ATMOSPHERIC BOILER ensures constant water temperature and pressure during rinsing. Allows operation even with low mains water pressure. Prevents the 20-30°C reduction in rinsing temperature found with conventional systems.
- WATER CONSUMPTION: 2 liters / cycle
- BLUWATER - The innovative Blue Water system controls water consumption per cycle while guaranteeing greater water purity with excellent washing results.
- 8 WASHING PROGRAMS for great flexibility and versatility of use: 4 Standard programs: Quick, Normal, Intensive, Self-cleaning and 4 Advanced programs: Glasses, Pans and trays, Cutlery, Sanitization according to EN ISO 15883-6 norm (washing and disinfection for non-invasive, non-critical medical devices and for medical equipment).
- Energy Saving: rinsing function to the set temperature with an average temperature of the boiler (programmable parameter).
- QUICK READY - waiting times halved during the switching on and heating phase of the dishwasher by using the boiler power.
- Peristaltic DISPENSERS with electronic regulation directly from the machine panel.
- Alarm log for technical service.
- INPUT: hot water between 30 and 50°C.
- Maximum height: 36.5 cm glasses; plates 35.5 cm. Measure GN: 1/1.

Constructional features

- Dishwasher made of stainless steel, double-walled structure with sound-absorbent insulation.
- Max capote opening 38.5 cm, insulated door and pressed basket guides.
- AISI 304 stainless steel filters on the entire surface of the tank. Washing and rinsing impellers in AISI 304 stainless steel.
- Well capacity 15 liters and equipped with 2100 W heating element.
- Atmospheric 6 liter boiler 4900 W
- Continuous water softener: does not involve waiting times for resin regeneration; indication of salt lack on display; it also allows a detergent saving due to the lower concentration of limescale and lower maintenance costs.
- 490W double-flow wash pump [equivalent 600 W]
- Soft touch electronic interface with smart color LCD screen.
- Sound pressure in free field 59.3 dB (A) measured at a distance of 1 m.

Safety equipment and approvals

- CE approvals in respect of all directives and regulations.
- Break tank (air gap) standard supplied to guarantee of no return of wash water into the water supply.
- Boiler with working and safety thermostat.
- IPX5 protection rating.

KE70A



Standard equipment

- n.1 flat basket 50x50 cm
- n.1 plates basket 50x50 cm
- n.1 insert for cutlery

Technical Data

<i>Working voltage</i>	400V 3N~ / 50Hz	<i>Net Weight</i>	55 kg
<i>Gross Weight</i>	63 kg	<i>Electric Power</i>	5,4 kW
<i>Dimensions</i>	60x60x82 cm	<i>Packing</i>	69x67x98 cm

FRONTLOADING ELECTRONIC DISHWASHER 60 BASKETS/HOUR WITH SOFTENER
Lavastoviglie Serie KE



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03/07/2018

KETP12FD



PRE-WASH SIDE TABLE, BOWL, HOLE ON THE RIGHT

18-10 stainless steel table with satin finish. For side-loading dishwasher. Hole for waste with rubber ring, undershelf, pre-wash bowl and rear splashback. Complete with overflow pipe and siphon. To complete with water filler tap or shower.



Technical Data

<i>Net Weight</i>	25 kg	<i>Gross Weight</i>	28 kg
<i>Dimensions</i>	120x71,5x85 cm	<i>Packing</i>	125x75x45 cm

Lavastoviglie Serie KE
PRE-WASH SIDE TABLE, BOWL, HOLE ON THE RIGHT



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17/05/2017

DFCEG1

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Spraygun with mixer tap, leverage 220, spout 225

Spraygun with mixer tap, leverage 220, spout 225



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	9 kg
<i>Dimensions</i>	37x50x108 cm	<i>Packing</i>	40x55x110 cm

Lance lavaggio
Spraygun with mixer tap, leverage 220, spout 225

PASS-THROUGH ELECTRONIC DISHWASHER 72 BASKETS/HOUR WITH SOFTENER

Pass-through dishwasher, double-walled capote; with atmospheric boiler and break tank. Productivity: 72 baskets/h. 8 washing programs that can be personalized (among those, sanitization/medical). Standard supplied drain pump, detergent and rinse-aid dispenser and Bluewater water cleaning device. Integrated continuous softener. Included: basket, basket for plates and insert for cutlery.



<i>Air-gap</i>	yes	<i>Basket dimensions</i>	50 x 50 cm
<i>Blue Water</i>	yes	<i>Boiler</i>	Atmospheric
<i>Capacity</i>	GN 1/1 - 57x37 cm	<i>Detergent dispenser</i>	yes
<i>Double skin</i>	yes	<i>Drain pump</i>	yes
<i>Electronic control</i>	yes	<i>Productivity</i>	72 baskets/h
<i>Rinse aid dispenser</i>	yes	<i>Water softener</i>	yes

Functional features

- THE ATMOSPHERIC BOILER ensures constant water temperature and pressure during rinsing. Allows operation even with low mains water pressure. Prevents the 20-30°C reduction in rinsing temperature found with conventional systems.
- WATER CONSUMPTION: 2 liters / cycle
- BLUWATER - The innovative Blue Water system controls water consumption per cycle while guaranteeing greater water purity with excellent washing results.
- 8 WASHING PROGRAMS for great flexibility and versatility of use: 4 Standard programs: Quick, Normal, Intensive, Self-cleaning and 4 Advanced programs: Glasses, Pans and trays, Cutlery, Sanitization according to EN ISO 15883-6 norm (washing and disinfection for non-invasive, non-critical medical devices and for medical equipment).
- Energy Saving: rinsing function to the set temperature with an average temperature of the boiler (programmable parameter).
- QUICK READY - waiting times halved during the switching on and heating phase of the dishwasher by using the boiler power.
- Electronic adjustment of the dispensers from the control panel.
- Alarm log for technical service.
- INPUT: hot water between 30 and 50°C.
- Maximum height: 44.5 cm glasses; plates 45.5 cm. Measure GN: 1/1.

Constructional features

- Dishwasher made of stainless steel, double-walled structure with sound-absorbent insulation.
- Max capote opening 46.5 cm
- AISI 304 stainless steel filters on the entire surface of the tank. Washing and rinsing impellers in AISI 304 stainless steel.
- Well capacity 22 liters and equipped with 2500 W heating element.
- Atmospheric 10 liter boiler 8000 W
- Continuous softener: no pause for resin regeneration; the display alerts the operator when the salt level is low; limescale is removed at each cycle: lower maintenance costs and detergent saving.
- 700W double-flow wash pump [equivalent 950 W]
- Soft touch electronic interface with smart color LCD screen.
- Sound pressure in free field 58.6 dB (A) measured at a distance of 1 m.

Safety equipment and approvals

- CE approvals in respect of all directives and regulations.
- Break tank (air gap) standard supplied to guarantee of no return of wash water into the water supply.
- Boiler with working and safety thermostat.
- IPX5 protection rating.

PASS-THROUGH ELECTRONIC DISHWASHER 72 BASKETS/HOUR WITH SOFTENER

Lavastoviglie Serie KE

KE130A



Standard equipment

- n.1 flat basket 50x50 cm
- n.1 plates basket 50x50 cm
- n.1 insert for cutlery

Technical Data

<i>Working voltage</i>	400V 3N~ / 50Hz	<i>Net Weight</i>	100 kg
<i>Gross Weight</i>	110 kg	<i>Electric Power</i>	8,7 kW
<i>Dimensions</i>	72x84x157 cm	<i>Packing</i>	87x76x154 cm

PASS-THROUGH ELECTRONIC DISHWASHER 72 BASKETS/HOUR WITH SOFTENER

Lavastoviglie Serie KE



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03/07/2018

KVP1010 WALL MOUNTED STEAM EXHAUSTING HOOD



RANGE FEATURES

- Constructed throughout in AISI 304 18-10 stainless steel, plate 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.



FUNCTIONAL FEATURES

- Hood for wall-mounted installation.
- A hood specially designed to exhaust steam. A "chicane" ensures a laminar exhausting air flow across the whole surface of the front of the hood. Drop separation and humid steam condensation with liquids collected in the perimeter channels equipped with drain/connection.
- Cubic hood with maximum height 40 cm.

TECHNICAL FEATURES

- The hood is supplied complete with: flanges for wall-mounting, 2 tie-rods consisting of M8 galvanised threaded bars, M8 metal expansion plug (L.1,5 mt.), 2 M8 metal expansion plugs for wall-mounting, 2 galvanised "c" bars of length equal to the depth of the hood.
- Exhaust flow-rate: 800 m3/h.

Width	Cm	100		
Depth	Cm	100		
Height	Cm	40		
Net weight	Kg	40	Standard connection	V-Hz .

LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER

Baskets load/unload table in stainless steel, with undershelf, suitable to be connected to electronic pass-through dishwashers.



Technical Data

<i>Net Weight</i>	40 kg	<i>Gross Weight</i>	45 kg
<i>Dimensions</i>	70x57,5x85 cm	<i>Packing</i>	80x65x90 cm

LOAD/UNLOAD TRAYS TABLE FOR SIDE-LOADING DISHWASHER
Lavastoviglie Serie KE

TECHNICAL SPECIFICATIONS

“ ECO-INOX MODEL ”

Shelving unit made of Stainless Steel frame and polypropylene shelves, in accordance with **HACCP** regulation and **suitable for direct contact with food**. Certified **NF hygiène alimentaire**.

Material for the frame: x5CrNi 18 10
Material standard: UNI 6900-71
Conformity rule: UNI EN/10204/3.1B

Made up as follows:

Frames with adjustable feet:

Frames are manufactured of a square tube 30x30x1 mm. of Stainless Steel having grooves which allow the positioning of the shelves each 100 mm. They are available in four standard dimensions: 1400- 1600-1800-2000mm.

Depth bars made of polypropylene are fixed on the uprights in relation to the position and to the number of the shelves.

The uprights have adjustable feet made of plastic material reinforced with fibre-glass, and plastic top caps.

Depth bars for the uprights:

They are manufactured of polypropylene and they allow for a secure fixing of the shelf to the upright thanks to the coupling between the conical external part and the internal shell made of polypropylene.

The depth bars are available in four different versions: end depth bar for basic unit, linear depth bar, for right corner, for left corner and multiple depth bar for both right and left corner compositions.

Longitudinal section bars:

They are made of stainless steel AISI 304 and end parts of polypropylene to be connected to the depth bar. They are available in length 600 - 2000 mm. (each 100 mm. a dimension) and they are used to support the polypropylene panels.

Right/left corner hook for shelf:

It is made of Aisi 304 and it can be inserted without screws providing for an easy assembling and a stable connection between the shelves without posts.

Shelf:

It is manufactured of perforated polypropylene modular panels in 300 mm and 400 mm long modules that can be removed and put in any commercial dish washing system.

The shelves have a 40 mm border, they are available in 4 depth: 300 mm., 400 mm., 500 mm. and 600 mm. and in length 600 - 2000 mm. (each 100 mm. a dimension), with reinforced ribs underneath according to the depth of the shelf and in order to assure the load capacity of the shelf itself.

VCO30100
GRATE FLOOR DRAIN 30X100, HORIZ. OUTLET



RANGE FEATURES

- Rectangular floor grates in 18-10 AISI 304 stainless steel, thickness 8/10.



FUNCTIONAL FEATURES

- Floor drain in 18-10 AISI 304 stainless steel, thickness 8/10.
Watertight basin with siphon drain outlet 80 mm in diameter.
- Removable floor grate 18-10 AISI 304 stainless steel at least 2 mm thick; grid size 25x25x30h mm.
- Removable stainless steel filter for all models.
- Central watertight basin, horizontal drain.



Width	Cm	104,5		
Depth	Cm	34,5		
Height	Cm	16		
Net weight	Kg	13,6	Standard connection	V-Hz .

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Worktop made in AISI 304 stainless steel with rear splashback. 2 doors. Energy class: A.



Climate class	5 (+40°C, 40% R.H.)	Energy consumption E24, kW/h	1,305
Energy consumption/year, kW/h	476	Energy Efficiency Class	A
Energy Efficiency Index	21,6	Heavy duty cabinets	This appliance is intended for use in ambient temperatures up to 40 °C
LWA dB(A)	46	Net usable volume, lt	161
N° doors	2	N° drawers	0
Refrigerant charge, kg	0,24	Refrigerant/GWP	R134a/1430
Refrigeration power at -10°C W	321	Temperature range	-2/+8°C
Volume, gross, lt	290		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction. Operating temperature and relative humidity to 75% or 90% can be changed manually.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class A with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations. Compared to the equivalent models in Energy Class G, it enables a potential energy savings up to -483 € (energy cost 0.21 €/kWh).
- Noise level <70 dBA.
- The appliance's outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick, 8,5 cm high rear-splashback. Worktop featuring inside a sound-absorbent panel, water-proof and fire-proof assuring high shock resistance level.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip; Easy Clean magnetic gasket, easily removable.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK

Refrigerated counters

5DAA



- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet (140 mm - 200 mm).

Standard equipment

- Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	108 kg
<i>Gross Weight</i>	118 kg	<i>Electric Power</i>	0,24 kW
<i>Dimensions</i>	140x70x98,5 cm	<i>Packing</i>	146x76x100 cm

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK
Refrigerated counters



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19/06/2018

AFT30S
SLICING MACHINE WITH SLOPING BLADE Ø 30
cms



RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Anodized aluminium-alloy body.
- Stainless steel blade.

TECHNICAL FEATURES

- Safety microswitch on the blade guard.
- Blade sharpener.
- Belt drive.
- 3-phase functioning.

Width	Cm	68		
Depth	Cm	58	Electric Power	kW 0,24
Height	Cm	43		
Net weight	Kg	34	Standard connection	V-Hz 400V 3~ / 50Hz

EA12B1 Cupboard 120x70 cm



RANGE FEATURES

- The preparation program "Ecoline" offers a complete range of products (from work tables to cupboards, from sinks to wall mounted cabinets) and mixes successfully the quality of product with their own inexpensiveness. General features: AISI304 stainless steel, always used for all visible parts and all the surfaces in direct contact with food, stainless steel thickness from 8 to 10/10, straight work-surface profile, 40x40mm squared section legs.



FUNCTIONAL FEATURES



- Double front worktop version.
- The worktop, 40 mm high, made in AISI 304 stainless steel plate, thickness 8/10 mm with creases protecting hands on edges and soundproofing. The counter bottom made in water repellent and soundproofing chipboard with melamine panel, thickness 18 mm, glued with double-sided adhesive.
- Free-standing structure made in welded tube, closed by AISI 430 stainless steel plate panels, thickness 8/10 mm, reinforced sole in AISI 430 stainless steel. Patented system. Paneled soundproofing sliding doors made in AISI 304 stainless steel outside and inside in AISI 430 stainless steel. Handle obtained from the door, with protecting handle crease. Door guides made in aluminum structural, thickness 15/10 mm, with ball bearings coated nylon. Tubular stainless steel legs, diameter 50 mm. Feet made in AISI 304 1.5" stainless steel, 60 mm height adjustable, threaded inserts made in grey nylon. Middle shelf made in 8/10 mm AISI 430 stainless steel plate with glued reinforcements; adjustable on 3 different positions.

Width	Cm	120
Depth	Cm	70
Height	Cm	90
Net weight	Kg	58,9

ARP1604

Stainless steel AISI304 wall shelf, 160 cm



ANGELO PO

RANGE FEATURES

- Professional ranges for industrial kitchen equipment.



FUNCTIONAL FEATURES

- Height adjustable wall shelf built entirely of AISI304 stainless steel.
- ScotchBrite finishing 8/10 mm thickness.
- Folded edges and rear protections.
- Complete with two rack supports.



Width	Cm	160
Depth	Cm	40
Height	Cm	5
Net weight	Kg	8

WKTD2NVA

Water boiler 20l for counters water conn.



FUNCTIONAL FEATURES

A water boiler for constant supply of hot water

The storage water boilers guarantee a constant supply of hot water.

-Executions

The water boilers have a capacity of 20 litres and are available with water connection.

Is equipped with a no-drip tap with gauge glass, a spare gauge glass, insulated lid, stainless steel heating element, dry-boil protection and an adjustable thermostat to ensure exactly the right temperature.

-Safety

The double walled stainless steel housing of the water boiler is insulated with polyurethane. This keeps the water at the right temperature and also prevents the boiler housing from becoming too hot.

TECHNICAL FEATURES

Content 20 litres

Manual filing or fixed water connection 3/4"

Adjustable thermostat 0-96 °C

Double Walled stainless steel 18/9

Insulated gauge glass

Including spare gauge glass

Dry-boil protection

No-drip tap

10RF



UNDERSHELF 100 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	7 kg	<i>Gross Weight</i>	8 kg
<i>Dimensions</i>	84,2x58,2x5 cm	<i>Packing</i>	92x63x6 cm



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21/05/2018

UNDERSHELF 100 CM
700 line

5K00500

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

MOBILE REFUSE BIN 70 LITERS

Totally made of stainless steel AISI 304. With wheels and removable cover; scotch-brite external finish. The internal bottom is radiused to ensure the best cleanability.



Technical Data

<i>Net Weight</i>	10 kg	<i>Gross Weight</i>	11 kg
<i>Dimensions</i>	39,5x39,5x73 cm	<i>Packing</i>	42,5x42,5x75 cm



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Trattamento rifiuti
MOBILE REFUSE BIN 70 LITERS

FRONTLOADING ELECTRONIC DISHWASHER 60 BASKETS/HOUR WITH SOFTENER

Double skin front-loading dishwasher with atmospheric boiler and break-tank device. Productivity: 60 baskets/h. 8 washing programs that can be personalized (among those, sanitization/medical). Standard supplied drain pump, detergent and rinse-aid dispenser and Bluewater water cleaning device. Integrated continuous softener. Included: basket, basket for plates and insert for cutlery.



<i>Air-gap</i>	yes	<i>Basket dimensions</i>	50 x 50 cm
<i>Blue Water</i>	yes	<i>Boiler</i>	Atmospheric
<i>Capacity</i>	GN 1/1	<i>Detergent dispenser</i>	yes
<i>Double skin</i>	yes	<i>Drain pump</i>	yes
<i>Electronic control</i>	yes	<i>Productivity</i>	60 baskets/h
<i>Rinse aid dispenser</i>	yes	<i>Water softener</i>	yes

Functional features

- THE ATMOSPHERIC BOILER ensures constant water temperature and pressure during rinsing. Allows operation even with low mains water pressure. Prevents the 20-30°C reduction in rinsing temperature found with conventional systems.
- WATER CONSUMPTION: 2 liters / cycle
- BLUWATER - The innovative Blue Water system controls water consumption per cycle while guaranteeing greater water purity with excellent washing results.
- 8 WASHING PROGRAMS for great flexibility and versatility of use: 4 Standard programs: Quick, Normal, Intensive, Self-cleaning and 4 Advanced programs: Glasses, Pans and trays, Cutlery, Sanitization according to EN ISO 15883-6 norm (washing and disinfection for non-invasive, non-critical medical devices and for medical equipment).
- Energy Saving: rinsing function to the set temperature with an average temperature of the boiler (programmable parameter).
- QUICK READY - waiting times halved during the switching on and heating phase of the dishwasher by using the boiler power.
- Peristaltic DISPENSERS with electronic regulation directly from the machine panel.
- Alarm log for technical service.
- INPUT: hot water between 30 and 50°C.
- Maximum height: 36.5 cm glasses; plates 35.5 cm. Measure GN: 1/1.

Constructional features

- Dishwasher made of stainless steel, double-walled structure with sound-absorbent insulation.
- Max capote opening 38.5 cm, insulated door and pressed basket guides.
- AISI 304 stainless steel filters on the entire surface of the tank. Washing and rinsing impellers in AISI 304 stainless steel.
- Well capacity 15 liters and equipped with 2100 W heating element.
- Atmospheric 6 liter boiler 4900 W
- Continuous water softener: does not involve waiting times for resin regeneration; indication of salt lack on display; it also allows a detergent saving due to the lower concentration of limescale and lower maintenance costs.
- 490W double-flow wash pump [equivalent 600 W]
- Soft touch electronic interface with smart color LCD screen.
- Sound pressure in free field 59.3 dB (A) measured at a distance of 1 m.

Safety equipment and approvals

- CE approvals in respect of all directives and regulations.
- Break tank (air gap) standard supplied to guarantee of no return of wash water into the water supply.
- Boiler with working and safety thermostat.
- IPX5 protection rating.

KE70A



Standard equipment

- n.1 flat basket 50x50 cm
- n.1 plates basket 50x50 cm
- n.1 insert for cutlery

Technical Data

<i>Working voltage</i>	400V 3N~ / 50Hz	<i>Net Weight</i>	55 kg
<i>Gross Weight</i>	63 kg	<i>Electric Power</i>	5,4 kW
<i>Dimensions</i>	60x60x82 cm	<i>Packing</i>	69x67x98 cm

FRONTLOADING ELECTRONIC DISHWASHER 60 BASKETS/HOUR WITH SOFTENER
Lavastoviglie Serie KE



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03/07/2018

TECHNICAL SPECIFICATIONS

“ ECO-INOX MODEL ”

Shelving unit made of Stainless Steel frame and polypropylene shelves, in accordance with **HACCP** regulation and **suitable for direct contact with food**. Certified **NF hygiène alimentaire**.

Material for the frame: x5CrNi 18 10
Material standard: UNI 6900-71
Conformity rule: UNI EN/10204/3.1B

Made up as follows:

Frames with adjustable feet:

Frames are manufactured of a square tube 30x30x1 mm. of Stainless Steel having grooves which allow the positioning of the shelves each 100 mm. They are available in four standard dimensions: 1400- 1600-1800-2000mm.

Depth bars made of polypropylene are fixed on the uprights in relation to the position and to the number of the shelves.

The uprights have adjustable feet made of plastic material reinforced with fibre-glass, and plastic top caps.

Depth bars for the uprights:

They are manufactured of polypropylene and they allow for a secure fixing of the shelf to the upright thanks to the coupling between the conical external part and the internal shell made of polypropylene.

The depth bars are available in four different versions: end depth bar for basic unit, linear depth bar, for right corner, for left corner and multiple depth bar for both right and left corner compositions.

Longitudinal section bars:

They are made of stainless steel AISI 304 and end parts of polypropylene to be connected to the depth bar. They are available in length 600 - 2000 mm. (each 100 mm. a dimension) and they are used to support the polypropylene panels.

Right/left corner hook for shelf:

It is made of Aisi 304 and it can be inserted without screws providing for an easy assembling and a stable connection between the shelves without posts.

Shelf:

It is manufactured of perforated polypropylene modular panels in 300 mm and 400 mm long modules that can be removed and put in any commercial dish washing system.

The shelves have a 40 mm border, they are available in 4 depth: 300 mm., 400 mm., 500 mm. and 600 mm. and in length 600 - 2000 mm. (each 100 mm. a dimension), with reinforced ribs underneath according to the depth of the shelf and in order to assure the load capacity of the shelf itself.

14L16SL

OPEN SINK, SINGLE BOWL, DRAINER ON THE LEFT



RANGE FEATURES

- Wide range of sink units available in several sizes, one or two sinks, on open frame structure or cabinet enclosure.



FUNCTIONAL FEATURES

- Worktop built in pressed 18-10 stainless steel, 60 mm. high, featuring rear splashback integral with the worktop and fully radiused front. A 60x61x82 h cms. professional dishwasher can be installed under the side drain board.
- The sink, robot cleaned and welded to the worktop, is built in pressed 18-10 stainless steel, with a wide margin between the sink and the worktop to prevent liquids from spilling over. The external bottom surface of the sink is coated with special sound-deadening material.
- Sink dimensions: 60x50x32,5 h cm.
- Ridged pressed-construction side drainer on the left, tilted to drain water towards the sink and omega-reinforced underneath.
- 18-10 stainless steel frame, fitted around the worktop perimeter, including inserts in a special plastic material for attachment of the legs. The front sink cover panel, in 18-10 stainless steel is jointed to the legs.
- Nr.4 legs built in 18-10 satin-finish stainless steel tubing with a 50 mm. circular section. The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm.).
- 18-10 stainless steel feet adjustable permit levelling by utilizing a sole made of thermosetting plastic material.
- The sink may be completed with the following accessories:
- Lower shelf, built in satin-finish 18-10 stainless steel, reinforced underneath by omegas. Door clearance between the floor and the lower shelf 180 mm.
- Hot and cold mixer with manual controls, with long articulated neck and with foot control-lever tap.
- Sink drainage kit, overflow pipe, drain and plastic siphon.
- Side panels.
- Swivelling wheels kit with brake.

Width	Cm	140
Depth	Cm	70
Height	Cm	90
Net weight	Kg	31

DFCEG1

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Spraygun with mixer tap, leverage 220, spout 225

Spraygun with mixer tap, leverage 220, spout 225



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	9 kg
<i>Dimensions</i>	37x50x108 cm	<i>Packing</i>	40x55x110 cm

Lance lavaggio
Spraygun with mixer tap, leverage 220, spout 225



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29/05/2018

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

UNDERSHELF 80 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	64,2x58,2x5 cm	<i>Packing</i>	72x63x6 cm

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 32.5 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

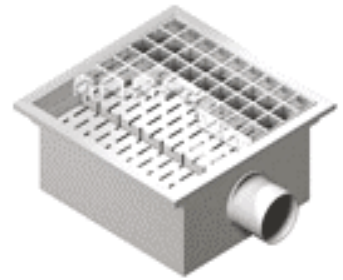
WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm 700 line

VO3030
GRATE FLOOR DRAIN 30X30, HORIZ. OUTLET



RANGE FEATURES

- Squared floor grates in 18-10 AISI 304 stainless steel, thickness 8/10.



FUNCTIONAL FEATURES

- Floor drain in 18-10 AISI 304 stainless steel, thickness 8/10.
Watertight basin with siphon drain outlet 80 mm in diameter.
- Removable floor grate 18-10 AISI 304 stainless steel at least 2 mm thick; grid size 25x25x30h mm.
- Removable stainless steel filter for all models.
- Horizontal drain.



Width	Cm	34,5		
Depth	Cm	34,5		
Height	Cm	16		
Net weight	Kg	6	Standard connection	V-Hz .

VCO30100
GRATE FLOOR DRAIN 30X100, HORIZ. OUTLET



RANGE FEATURES

- Rectangular floor grates in 18-10 AISI 304 stainless steel, thickness 8/10.



FUNCTIONAL FEATURES

- Floor drain in 18-10 AISI 304 stainless steel, thickness 8/10.
Watertight basin with siphon drain outlet 80 mm in diameter.
- Removable floor grate 18-10 AISI 304 stainless steel at least 2 mm thick; grid size 25x25x30h mm.
- Removable stainless steel filter for all models.
- Central watertight basin, horizontal drain.



Width	Cm	104,5
Depth	Cm	34,5
Height	Cm	16
Net weight	Kg	13,6

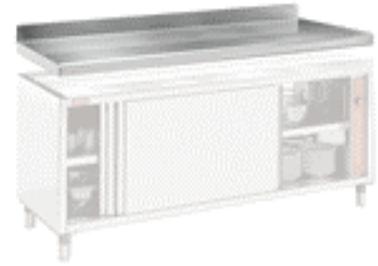
Standard connection V-Hz .

20UA CONTINUOUS WORK SURFACE WITH REAR SPLASHBACK



RANGE FEATURES

- Continuous work surfaces in order to place different appliances side by side to obtain an adequate working surface, compatible with the amount of available space.
- All the benefit of hygiene, increasing the overall sturdiness of the structure and decreasing cleaning time.
- Work top dimensions allow a number of possible combinations with neutral or hot cabinets units having sliding doors on one or both sides, as well as insertion of refrigerated units equipped with doors or drawers, all built to Gastro-norm dimensions.



FUNCTIONAL FEATURES



- The worktop, 60 mm. high, made in AISI 304 stainless steel with a scotchbrite satin finish composed by: worktop in AISI 304 stainless steel, 12/10 mm. thick, sound deadening, water and fireproof panel.
- The construction of the counter underneath totally "closed" is a guarantee of complete hygiene and long-term heavy-duty service. Special structure, which does not extend over the sides, for fitting the legs.
- Complete use of the under-counter space.
- One-sided radiused worktop version with rear splashback, integral with the worktop itself - 8,5 cm high.
- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/m² (uniformly distributed).
- The worktop is suitable to be completed with cupboard without top, cabinet with drawers without top or refrigerated tables without top.
- The single-foot accessory PP1 has to be mounted between two under-the-counter appliances and the double-feet accessory PP2 at the ends of the composition (only if a refrigerated counter is not placed at the end, that is supplied with feet).

Width	Cm	200
Depth	Cm	70
Height	Cm	6
Net weight	Kg	48

Standard connection **V-Hz** .

CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR

Free- standing structure in AISI 304 satin-finished stainless steel, with double-skin hinged door. Suitable to be fixed under the continuous top system, supporting the welded bowl. Open backside preset to host mechanical connections.



Technical Data

<i>Net Weight</i>	40 kg	<i>Gross Weight</i>	50 kg
<i>Dimensions</i>	60x70x81 cm	<i>Packing</i>	64x74x95 cm

CUPBOARD FOR BOWL WITHOUT WORK SURFACE, HINGED DOOR
Continuous work surfaces

BOWL TO WELD CM 50X50X25

One piece top system to install the welded bowl . It is necessary to give the drawing with the technical quotes and with the requested position of the bowl.



Technical Data

<i>Net Weight</i>	6 kg	<i>Gross Weight</i>	6 kg
<i>Dimensions</i>	50x25x50 cm	<i>Packing</i>	50x25x50 cm

Continuous work surfaces
BOWL TO WELD CM 50X50X25

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Without top. 2 doors. Energy class: A.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kWh</i>	1,305
<i>Energy consumption/year, kWh</i>	476	<i>Energy Efficiency Class</i>	A
<i>Energy Efficiency Index</i>	21,6	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	46	<i>Net usable volume, lt</i>	161
<i>N° doors</i>	2	<i>N° drawers</i>	0
<i>Refrigerant charge, kg</i>	0,24	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	321	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	290		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction. Operating temperature and relative humidity to 75% or 90% can be changed manually.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class A with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations. Compared to the equivalent models in Energy Class G, it enables a potential energy savings up to -483 € (energy cost 0.21 €/kWh).
- Noise level <70 dBA.
- The appliance's outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- Refrigerated counter without worktop.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip; Easy Clean magnetic gasket, easily removable.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.
- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet (140 mm - 200 mm).

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP

Refrigerated counters

5DA



Standard equipment

- Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	87 kg
<i>Gross Weight</i>	97 kg	<i>Electric Power</i>	0,24 kW
<i>Dimensions</i>	140x70x84 cm	<i>Packing</i>	146x76x90 cm

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WITHOUT WORKTOP
Refrigerated counters



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19/06/2018

40 REFRIGERATOR, 400 lts, SINGLE DOOR



ANGELO PO

RANGE FEATURES

- Exterior: one-piece structure, entirely in special anti-fingerprint steel.
Interior: monoblock shell in termoformed plastic PS material.
- Insulation thickness: 45 mm.
Automatic evaporation of condense drain.
- CE Mark.



FUNCTIONAL FEATURES

- One door, single refrigerating compartment.
- Door easily reversible on site and equipped with a self-closing device. Easily removable magnetic gasket. Full-height stainless steel handle.
- One-piece construction with round inner corners, CFC-free expanded polyurethane insulation. Insulation thickness density 40kg/m³.
- Drain outlet for easy cleaning.
- Depth with door open 1400 mm.
- Interior dimensions: mm 420 (l)x 475 (p)x 1510 (h). Gross capacity: 400 litres.
- Profiled side panels for racks and containers EN 60 x 40 cm or submultiples, with 17 positions in 60 mm vertical spacing intervals.
- Control panel: on/off switch and electronic thermometer/thermostat.
- Safety interlock switch on control panel to stop internal fan.
- Automatic evaporation of condense drain.
- Standard equipment: 3 plastic-coated Euronorm shelves cm 60x40 and 1 plastic-coated shelf cm 60x28.
- Feet adjustable in height.

TECHNICAL FEATURES

- Cooling unit at evaporation temperature -10 °C and condensation temperature 53,5°C rated at 254 W with hermetic compressors.
- Temperature range inside cell +2°C/+10°C. Max room temperature +32°C (Climate Class 4, room +30°C and 55% R.H.).
- Refrigerant gas: R404A.
- Ventilated refrigeration system through Roll-Bond plate-type evaporator. Completely automatic air defrosting.
- Ventilation system along the back so that to ease air distribution inside the cooling chamber, not directly on the food.

Width	Cm	70
Depth	Cm	63
Height	Cm	164
Net weight	Kg	75

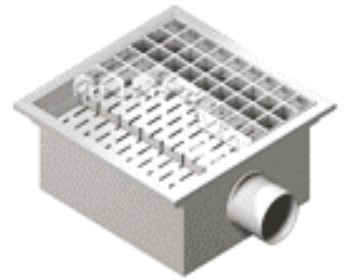
Electric Power	kW	0,25
Standard connection	V-Hz	230V 1N~ / 50Hz

VO3030
GRATE FLOOR DRAIN 30X30, HORIZ. OUTLET



RANGE FEATURES

- Squared floor grates in 18-10 AISI 304 stainless steel, thickness 8/10.



FUNCTIONAL FEATURES

- Floor drain in 18-10 AISI 304 stainless steel, thickness 8/10.
Watertight basin with siphon drain outlet 80 mm in diameter.
- Removable floor grate 18-10 AISI 304 stainless steel at least 2 mm thick; grid size 25x25x30h mm.
- Removable stainless steel filter for all models.
- Horizontal drain.



Width	Cm	34,5		
Depth	Cm	34,5		
Height	Cm	16		
Net weight	Kg	6	Standard connection	V-Hz .

FRONTLOADING ELECTRONIC DISHWASHER 60 BASKETS/HOUR WITH SOFTENER

Double skin front-loading dishwasher with atmospheric boiler and break-tank device. Productivity: 60 baskets/h. 8 washing programs that can be personalized (among those, sanitization/medical). Standard supplied drain pump, detergent and rinse-aid dispenser and Bluewater water cleaning device. Integrated continuous softener. Included: basket, basket for plates and insert for cutlery.



<i>Air-gap</i>	yes	<i>Basket dimensions</i>	50 x 50 cm
<i>Blue Water</i>	yes	<i>Boiler</i>	Atmospheric
<i>Capacity</i>	GN 1/1	<i>Detergent dispenser</i>	yes
<i>Double skin</i>	yes	<i>Drain pump</i>	yes
<i>Electronic control</i>	yes	<i>Productivity</i>	60 baskets/h
<i>Rinse aid dispenser</i>	yes	<i>Water softener</i>	yes

Functional features

- THE ATMOSPHERIC BOILER ensures constant water temperature and pressure during rinsing. Allows operation even with low mains water pressure. Prevents the 20-30°C reduction in rinsing temperature found with conventional systems.
- WATER CONSUMPTION: 2 liters / cycle
- BLUWATER - The innovative Blue Water system controls water consumption per cycle while guaranteeing greater water purity with excellent washing results.
- 8 WASHING PROGRAMS for great flexibility and versatility of use: 4 Standard programs: Quick, Normal, Intensive, Self-cleaning and 4 Advanced programs: Glasses, Pans and trays, Cutlery, Sanitization according to EN ISO 15883-6 norm (washing and disinfection for non-invasive, non-critical medical devices and for medical equipment).
- Energy Saving: rinsing function to the set temperature with an average temperature of the boiler (programmable parameter).
- QUICK READY - waiting times halved during the switching on and heating phase of the dishwasher by using the boiler power.
- Peristaltic DISPENSERS with electronic regulation directly from the machine panel.
- Alarm log for technical service.
- INPUT: hot water between 30 and 50°C.
- Maximum height: 36.5 cm glasses; plates 35.5 cm. Measure GN: 1/1.

Constructional features

- Dishwasher made of stainless steel, double-walled structure with sound-absorbent insulation.
- Max capote opening 38.5 cm, insulated door and pressed basket guides.
- AISI 304 stainless steel filters on the entire surface of the tank. Washing and rinsing impellers in AISI 304 stainless steel.
- Well capacity 15 liters and equipped with 2100 W heating element.
- Atmospheric 6 liter boiler 4900 W
- Continuous water softener: does not involve waiting times for resin regeneration; indication of salt lack on display; it also allows a detergent saving due to the lower concentration of limescale and lower maintenance costs.
- 490W double-flow wash pump [equivalent 600 W]
- Soft touch electronic interface with smart color LCD screen.
- Sound pressure in free field 59.3 dB (A) measured at a distance of 1 m.

Safety equipment and approvals

- CE approvals in respect of all directives and regulations.
- Break tank (air gap) standard supplied to guarantee of no return of wash water into the water supply.
- Boiler with working and safety thermostat.
- IPX5 protection rating.

KE70A



Standard equipment

- n.1 flat basket 50x50 cm
- n.1 plates basket 50x50 cm
- n.1 insert for cutlery

Technical Data

<i>Working voltage</i>	400V 3N~ / 50Hz	<i>Net Weight</i>	55 kg
<i>Gross Weight</i>	63 kg	<i>Electric Power</i>	5,4 kW
<i>Dimensions</i>	60x60x82 cm	<i>Packing</i>	69x67x98 cm

FRONTLOADING ELECTRONIC DISHWASHER 60 BASKETS/HOUR WITH SOFTENER
Lavastoviglie Serie KE



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03/07/2018

TABLE WITH REAR SPLASHBACK 60 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
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Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally "closed" structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	15 kg	<i>Gross Weight</i>	16 kg
<i>Dimensions</i>	60x70x90 cm	<i>Packing</i>	64x72x23 cm

TABLE WITH REAR SPLASHBACK 60 CM
700 line

UNDERSHELF 60 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega.180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	4 kg	<i>Gross Weight</i>	5 kg
<i>Dimensions</i>	44,2x58,2x5 cm	<i>Packing</i>	52x63x6 cm

14L16DL OPEN SINK, SINGLE BOWL, DRAINER ON THE RIGHT



RANGE FEATURES

- Wide range of sink units available in several sizes, one or two sinks, on open frame structure or cabinet enclosure.



FUNCTIONAL FEATURES

- Worktop built in pressed 18-10 stainless steel, 60 mm. high, featuring rear splashback integral with the worktop. A 60x61x82 h cms. professional dishwasher can be installed under the side drain board.
- The sink, robot cleaned and welded to the worktop, is built in pressed 18-10 stainless steel, with a wide margin between the sink and the worktop to prevent liquids from spilling over. The external bottom surface of the sink is coated with special sound-deadening material.
- Sink dimensions: 60x50x32,5 h cm.
- Ridged pressed-construction side drainer on the right, tilted to drain water towards the sink and omega-reinforced underneath.
- 18-10 stainless steel frame, fitted around the worktop perimeter, including inserts in a special plastic material for attachment of the legs. The front sink cover panel, in 18-10 stainless steel is jointed to the legs.
- Nr.4 legs built in 18-10 satin-finish stainless steel tubing with a 50 mm. circular section. The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm.). 18-10 stainless steel feet adjustable permit levelling by utilizing a sole made of thermosetting plastic material.
- The sink may be completed with the following accessories:
- Lower shelf, built in satin-finish 18-10 stainless steel, reinforced underneath by omegas. Door clearance between the floor and the lower shelf 180 mm.
- Hot and cold mixer with manual controls, with long articulated neck and with foot control-lever tap.
- Sink drainage kit, overflow pipe, drain and plastic siphon.
- Side panels.
- Swivelling wheels kit with brake.

Width	Cm	140
Depth	Cm	70
Height	Cm	90
Net weight	Kg	28

DFCEG1

PRODUCT SELECTED AND DISTRIBUTED
BY ANGELO PO

Spraygun with mixer tap, leverage 220, spout 225

Spraygun with mixer tap, leverage 220, spout 225



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	9 kg
<i>Dimensions</i>	37x50x108 cm	<i>Packing</i>	40x55x110 cm

Lance lavaggio
Spraygun with mixer tap, leverage 220, spout 225

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

UNDERSHELF 80 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	64,2x58,2x5 cm	<i>Packing</i>	72x63x6 cm

KSV325P



WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 32.5 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm
700 line



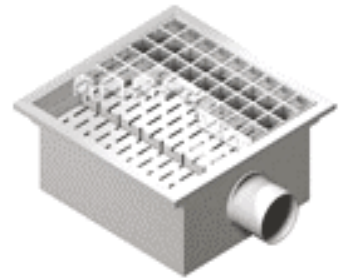
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VO3030
GRATE FLOOR DRAIN 30X30, HORIZ. OUTLET



RANGE FEATURES

- Squared floor grates in 18-10 AISI 304 stainless steel, thickness 8/10.



FUNCTIONAL FEATURES

- Floor drain in 18-10 AISI 304 stainless steel, thickness 8/10.
Watertight basin with siphon drain outlet 80 mm in diameter.
- Removable floor grate 18-10 AISI 304 stainless steel at least 2 mm thick; grid size 25x25x30h mm.
- Removable stainless steel filter for all models.
- Horizontal drain.



Width	Cm	34,5		
Depth	Cm	34,5		
Height	Cm	16		
Net weight	Kg	6	Standard connection	V-Hz .

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK

Refrigerated counter with internal and external one-piece structure made of AISI 304 stainless steel. Outside finned evaporator and motor fan. Automatic electric defrosting, automatic condensation evaporation. Control panel with electronic circuit board, HACCP alarms signaling. Worktop made in AISI 304 stainless steel with rear splashback. 3 doors. Energy class: A.



Climate class	5 (+40°C, 40% R.H.)	Energy consumption E24, kW/h	1,644
Energy consumption/year, kW/h	600	Energy Efficiency Class	A
Energy Efficiency Index	24,9	Heavy duty cabinets	This appliance is intended for use in ambient temperatures up to 40 °C
LWA dB(A)	50	Net usable volume, lt	241
N° doors	3	N° drawers	0
Refrigerant charge, kg	0,39	Refrigerant/GWP	R134a/1430
Refrigeration power at -10°C W	457	Temperature range	-2/+8°C
Volume, gross, lt	434		

Functional features

- Control panel with electronic circuit board, HACCP alarm signaling: low and high temperature, black-out, core probe fails, high pressure and high condensation. Alarms are signalled by both visual and audio warnings; if chamber probe fails, the appliance continues operating on the basis of the mean compressor operating times prior to the malfunction. Operating temperature and relative humidity to 75% or 90% can be changed manually.
- Automatic defrosting system by heating elements.
- Highly energy-efficient power unit, refrigerant fluid R134a.
- European energy classification label in class A with climate class 5 (room temperature +40°C, relative humidity 40%) in accordance with Ecodesign (Regulation 2015/1094) and Energy Labelling (Regulation 2015/1095) European legislations.
- Noise level <70 dBA.
- The appliance' s outstanding reliability is also assured by the IP24 protection of its functional elements.

Constructional features

- Worktop, 54 mm high, made in AISI 304 stainless steel, 12/10 thick, 8,5 cm high rear-splashback. Worktop featuring inside a sound-absorbent panel, water-proof and fire-proof assuring high shock resistance level.
- One-piece structure made of AISI 304 stainless steel, inner rounded corners, CFC-free expanded polyurethane insulation. Door, side panels and control panel with scotchbrite finishing. Polished interior finishing.
- Insulation thickness: 60 mm.
- The cooling unit pulls out to simplify routine cleaning of the condenser. "U"-flow air circulation to assure peak cooling unit reliability.
- Doors equipped with a self-closing device for openings inferior to 90°, integrated AISI 304 stainless steel handle with easy grip; Easy Clean magnetic gasket, easily removable.
- Easy removable AISI 304 stainless steel racks to support grids/containers.
- Drain outlet for easy cleaning.
- Evaporator with an anti-corrosion treatment.
- Stainless steel height-adjustable feet (140 mm - 200 mm).

5DBA



Standard equipment

- Each compartment is delivered as standard with: n. 1 plastified grid and a pair of AISI 304 stainless steel guides.

Optional

- Temperature recorder, print terminal, pedal opening, various containers and / or grids.
- Drawer accessories for the transformation of the door compartment into a drawer (in this case the conveyor panel on the inner ceiling of the appliance must be removed).

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	138 kg
<i>Gross Weight</i>	150 kg	<i>Electric Power</i>	0,37 kW
<i>Dimensions</i>	185x70x98,5 cm	<i>Packing</i>	192x76x100 cm

REFRIGERATED COUNTER -2°C ÷ +10°C DEPTH 70 CM WORKTOP WITH REAR SPLASHBACK
Refrigerated counters



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19/06/2018

TABLE WITH REAR SPLASHBACK 100 CM

AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath. Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high. The exceptionally sturdy structure of the work table guarantees suitability for loads up to 150 kg/mq max (uniformly distributed).



<i>Rear splashback</i>	yes	<i>Working side</i>	One working side
------------------------	-----	---------------------	------------------

Functional features

- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/mq (uniformly distributed).
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 43 mm).
- Adjustable feet in AISI 304 stainless steel for levelling by means of the thermosetting plastic sole.
- Ergonomics, offering a standard height of 90 cm from the floor.
- Hygiene ensured by the materials used and by the totally “closed” structure of the worktop. Ease in cleaning thanks to features like the designed tubing legs.

Constructional features

- AISI 304 stainless steel top 54 mm h with satin finish 12/10 mm thickness. Sound deadening waterproof panel underneath.
- Worktop version with rear splashback, integral with the worktop itself, 8,5 cm high.
- Nr. 4 legs, built in satin-finish AISI 304 stainless steel tubing with a 50 mm circular section.

Safety equipment and approvals

- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Optional

- The work-table may be completed with the following accessories: general drawer, a drawer capacity GN 1/1, drawer unit composed by 4 drawers GN 1/1, lower shelf and swivelling wheels.

Technical Data

<i>Net Weight</i>	18 kg	<i>Gross Weight</i>	20 kg
<i>Dimensions</i>	100x70x90 cm	<i>Packing</i>	104x72x23 cm

TABLE WITH REAR SPLASHBACK 100 CM
700 line



10RF



UNDERSHELF 100 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	7 kg	<i>Gross Weight</i>	8 kg
<i>Dimensions</i>	84,2x58,2x5 cm	<i>Packing</i>	92x63x6 cm



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21/05/2018

UNDERSHELF 100 CM
700 line

OPEN SINK 1 BOWL CM 50X50X25H

AISI304 stainless steel radiused, pressed top with satin finish and rear splashback. Pressed bowl with a continuous weld bead to form a waterlight seal. Open cupboard with front cover panel and AISI304 stainless steel tubular legs, 50 mm Ø.



Constructional features

- Sink worktop: in pressed AISI 304 stainless steel, with rear splash back in a single piece with the worktop, which is 54 mm thick.
- Side drainer: with press-formed ridges, it slopes to drain water towards the sink and has omega-shaped stainless steel stiffeners.
- Sink: in AISI 304 stainless steel, it is inserted in the worktop by means of a robotic welding and cleaning process.
- A special sound-absorbent material is attached to the underside of each sink.
- Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter. The feet offer height adjustment of +- 3 cm and shall be fitted with a sole made of thermosetting plastic material.
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 27 mm).
- ACCESSORIES: Hot/cold water mixer tap unit or foot control-lever tap, fixed wall shower and trap, drain and overflow assembly. Lower shelves and side panels.

Technical Data

<i>Net Weight</i>	21 kg	<i>Gross Weight</i>	22 kg
<i>Dimensions</i>	70x70x90 cm	<i>Packing</i>	48x85,5x77 cm

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 25 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 25 cm 700 line

EX70L



REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerator with internal and external one-piece structure made of AISI 304 stainless steel. Storage chamber equipped with shelf supports in AISI 304 stainless steel, 20 levels. Ventilated cooling system, evaporator positioned inside the refrigerating chamber. Control panel with digital thermometer-thermostat. Electric defrosting. Each compartment is delivered as standard with: n. 3 pairs of AISI 304 stainless steel guides and n. 3 plastic-coated grids.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Energy consumption E24, kW/h</i>	3,16
<i>Energy consumption/year, kW/h</i>	1153	<i>Energy Efficiency Class</i>	E
<i>Energy Efficiency Index</i>	81,68	<i>Heavy duty cabinets</i>	This appliance is intended for use in ambient temperatures up to 40 °C
<i>LWA dB(A)</i>	51	<i>Net usable volume, lt</i>	420
<i>Refrigerant charge, kg</i>	0,25	<i>Refrigerant/GWP</i>	R134a/1430
<i>Refrigeration power at -10°C W</i>	286	<i>Temperature range</i>	-2/+8°C
<i>Volume, gross, lt</i>	590		

Functional features

- Temperature range inside cell: -2°C ÷ +8°C.
- Reliability tested up to + 43°C.
- Power unit with refrigerant fluid R134a.
- Control board, equipped with digital thermometer-thermostat and on/off switch.
- Automatic defrosting system by heating elements.
- Automatic condensation evaporation.
- Easy access to all controls and parts from the control board.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece construction structure made of AISI 304 stainless steel, door inner side and inner ceiling made of special anti-fingerprint steel, inner rounded corners, CFC-free polyurethane insulation.
- Insulation thickness: 75 mm.
- Ventilated refrigeration system through finned evaporator with anti-corrosion treatment, positioned inside the refrigerating chamber. means more storage space available.
- Racks made of AISI 304 stainless steel, easily removable, 20 positions rack, 60 mm clearance.
- Door on AISI 304 stainless steel hinges, easily reversible on site, equipped with a self-closing device for openings inferior to 90°. Integrated full-height handle with easy grip. Magnetic gasket, easily removable.
- Depth with door open: 1510 mm.
- Lighting through lamp with easy access.
- Key-operated lock.
- Stainless steel AISI 304 stainless steel h 150 mm, adjustable in height from 115 to 165 mm.

Standard equipment

- Delivered as standard with: 3 plastified GN 2/1 grids and 3 pairs of AISI 304 stainless steel guides.

Optional



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06/03/2018

REFRIGERATOR -2°C ÷ +8°C GN 2/1

Refrigerators

EX70L



- Temperature recorder, pedal opening, various containers and / or grids.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	113 kg
<i>Gross Weight</i>	128 kg	<i>Electric Power</i>	0,43 kW
<i>Dimensions</i>	75x83,5x204 cm	<i>Packing</i>	79x85,5x213 cm

Refrigerators
REFRIGERATOR -2°C ÷ +8°C GN 2/1



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06/03/2018

14L16S



OPEN SINK 1 BOWL CM 60X50X32.5H LEFT DRAINER

AISI304 stainless steel radiused, pressed top with satin finish and rear splashback. Pressed bowl with a continuous weld bead to form a waterlight seal. Open cupboard with front cover panel and AISI304 stainless steel tubular legs, 50 mm Ø.



<i>Drainer</i>	left	<i>Well dimensions</i>	60x50x32,5 cm
<i>Well quantity</i>	1		

Constructional features

- Sink worktop: in pressed AISI 304 stainless steel, with rear splash back in a single piece with the worktop, which is 54 mm thick.
- Side drainer: with press-formed ridges, it slopes to drain water towards the sink and has omega-shaped stainless steel stiffeners.
- Sink: in AISI 304 stainless steel, it is inserted in the worktop by means of a robotic welding and cleaning process.
- A special sound-absorbent material is attached to the underside of each sink.
- Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter. The feet offer height adjustment of +/- 3 cm and shall be fitted with a sole made of thermosetting plastic material.
- The special support-leg fitting system allows placement flush against the wall, even when it is not at a right angle to flooring (distance between leg and wall 27 mm).
- ACCESSORIES: Hot/cold water mixer tap unit or foot control-lever tap, fixed wall shower and trap, drain and overflow assembly. Lower shelves and side panels.

Technical Data

<i>Net Weight</i>	33 kg	<i>Gross Weight</i>	34 kg
<i>Dimensions</i>	140x70x90 cm	<i>Packing</i>	49x145x78 cm

OPEN SINK 1 BOWL CM 60X50X32.5H LEFT DRAINER 700 line



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09/05/2018

HOT/COLD WATER MIXER TAP ELBOW OPERATED

Elbow operated mixer tap with long-lever elbow control and long extendable neck. Suitable for sinks.



Technical Data

<i>Net Weight</i>	2 kg	<i>Gross Weight</i>	3 kg
<i>Packing</i>	40x20x8 cm		

HOT/COLD WATER MIXER TAP ELBOW OPERATED 700 line

14RF



UNDERSHELF 140 CM

18-10 stainless steel sheet undershelf with satin finish. It is reinforced by omega. 180 mm clearance between floor and shelf.



Technical Data

<i>Net Weight</i>	8 kg	<i>Gross Weight</i>	10 kg
<i>Dimensions</i>	124,2x58,2x5 cm	<i>Packing</i>	70x140x5 cm



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21/05/2018

UNDERSHELF 140 CM
700 line

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm

Sink drainage kit including stainless steel overflow pipe, chromium-plated brass drain and plastic siphon. Suitable for 32.5 cm, h bowls.



Technical Data

<i>Net Weight</i>	1 kg	<i>Gross Weight</i>	2 kg
<i>Packing</i>	40x30x15 cm		

WASTE TRAP OVERFLOW PIPE KIT FOR BOWLS h 32,5 cm 700 line

FRONTLOADING ELECTRONIC DISHWASHER 60 BASKETS/HOUR WITH SOFTENER

Double skin front-loading dishwasher with atmospheric boiler and break-tank device. Productivity: 60 baskets/h. 8 washing programs that can be personalized (among those, sanitization/medical). Standard supplied drain pump, detergent and rinse-aid dispenser and Bluewater water cleaning device. Integrated continuous softener. Included: basket, basket for plates and insert for cutlery.



<i>Air-gap</i>	yes	<i>Basket dimensions</i>	50 x 50 cm
<i>Blue Water</i>	yes	<i>Boiler</i>	Atmospheric
<i>Capacity</i>	GN 1/1	<i>Detergent dispenser</i>	yes
<i>Double skin</i>	yes	<i>Drain pump</i>	yes
<i>Electronic control</i>	yes	<i>Productivity</i>	60 baskets/h
<i>Rinse aid dispenser</i>	yes	<i>Water softener</i>	yes

Functional features

- THE ATMOSPHERIC BOILER ensures constant water temperature and pressure during rinsing. Allows operation even with low mains water pressure. Prevents the 20-30°C reduction in rinsing temperature found with conventional systems.
- WATER CONSUMPTION: 2 liters / cycle
- BLUWATER - The innovative Blue Water system controls water consumption per cycle while guaranteeing greater water purity with excellent washing results.
- 8 WASHING PROGRAMS for great flexibility and versatility of use: 4 Standard programs: Quick, Normal, Intensive, Self-cleaning and 4 Advanced programs: Glasses, Pans and trays, Cutlery, Sanitization according to EN ISO 15883-6 norm (washing and disinfection for non-invasive, non-critical medical devices and for medical equipment).
- Energy Saving: rinsing function to the set temperature with an average temperature of the boiler (programmable parameter).
- QUICK READY - waiting times halved during the switching on and heating phase of the dishwasher by using the boiler power.
- Peristaltic DISPENSERS with electronic regulation directly from the machine panel.
- Alarm log for technical service.
- INPUT: hot water between 30 and 50°C.
- Maximum height: 36.5 cm glasses; plates 35.5 cm. Measure GN: 1/1.

Constructional features

- Dishwasher made of stainless steel, double-walled structure with sound-absorbent insulation.
- Max capote opening 38.5 cm, insulated door and pressed basket guides.
- AISI 304 stainless steel filters on the entire surface of the tank. Washing and rinsing impellers in AISI 304 stainless steel.
- Well capacity 15 liters and equipped with 2100 W heating element.
- Atmospheric 6 liter boiler 4900 W
- Continuous water softener: does not involve waiting times for resin regeneration; indication of salt lack on display; it also allows a detergent saving due to the lower concentration of limescale and lower maintenance costs.
- 490W double-flow wash pump [equivalent 600 W]
- Soft touch electronic interface with smart color LCD screen.
- Sound pressure in free field 59.3 dB (A) measured at a distance of 1 m.

Safety equipment and approvals

- CE approvals in respect of all directives and regulations.
- Break tank (air gap) standard supplied to guarantee of no return of wash water into the water supply.
- Boiler with working and safety thermostat.
- IPX5 protection rating.

KE70A



Standard equipment

- n.1 flat basket 50x50 cm
- n.1 plates basket 50x50 cm
- n.1 insert for cutlery

Technical Data

<i>Working voltage</i>	400V 3N~ / 50Hz	<i>Net Weight</i>	55 kg
<i>Gross Weight</i>	63 kg	<i>Electric Power</i>	5,4 kW
<i>Dimensions</i>	60x60x82 cm	<i>Packing</i>	69x67x98 cm

FRONTLOADING ELECTRONIC DISHWASHER 60 BASKETS/HOUR WITH SOFTENER
Lavastoviglie Serie KE



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03/07/2018

TECHNICAL SPECIFICATIONS

“ ECO-INOX MODEL ”

Shelving unit made of Stainless Steel frame and polypropylene shelves, in accordance with **HACCP** regulation and **suitable for direct contact with food**. Certified **NF hygiène alimentaire**.

Material for the frame: x5CrNi 18 10
Material standard: UNI 6900-71
Conformity rule: UNI EN/10204/3.1B

Made up as follows:

Frames with adjustable feet:

Frames are manufactured of a square tube 30x30x1 mm. of Stainless Steel having grooves which allow the positioning of the shelves each 100 mm. They are available in four standard dimensions: 1400- 1600-1800-2000mm.

Depth bars made of polypropylene are fixed on the uprights in relation to the position and to the number of the shelves.

The uprights have adjustable feet made of plastic material reinforced with fibre-glass, and plastic top caps.

Depth bars for the uprights:

They are manufactured of polypropylene and they allow for a secure fixing of the shelf to the upright thanks to the coupling between the conical external part and the internal shell made of polypropylene.

The depth bars are available in four different versions: end depth bar for basic unit, linear depth bar, for right corner, for left corner and multiple depth bar for both right and left corner compositions.

Longitudinal section bars:

They are made of stainless steel AISI 304 and end parts of polypropylene to be connected to the depth bar. They are available in length 600 - 2000 mm. (each 100 mm. a dimension) and they are used to support the polypropylene panels.

Right/left corner hook for shelf:

It is made of Aisi 304 and it can be inserted without screws providing for an easy assembling and a stable connection between the shelves without posts.

Shelf:

It is manufactured of perforated polypropylene modular panels in 300 mm and 400 mm long modules that can be removed and put in any commercial dish washing system.

The shelves have a 40 mm border, they are available in 4 depth: 300 mm., 400 mm., 500 mm. and 600 mm. and in length 600 - 2000 mm. (each 100 mm. a dimension), with reinforced ribs underneath according to the depth of the shelf and in order to assure the load capacity of the shelf itself.

ICE MAKER - FULL CUBES KG 42/24H

Front, top and sides in stainless steel, inside in antimicrobial thermoformed plastic. Cube dimensions: mm 30x20x30h, 20 grm Container capacity: 20 kg Refrigerant type: R134a. Air cooled. Built-in washing system and double-defrost system (water and hot gas). Easily removable air filter



<i>Cooling</i>	Air	<i>Ice typology</i>	Full Cube 20 gr.
<i>Load (Kg)</i>	20		

Functional features

- Easily removable air filter
- The ice-maker offers a semi-automatic washing function using the selector: il compressore si ferma e si attiva il circuito idraulico per il lavaggio.
- Limescale removal system: A rubber container in the bottom of the tank, perpendicular to the water pump, collects the limescale and residues that form in the water circuit; easily removable (spring fitting), it allows access to the pump filter for limescale removal. The weekly cleaning is recommended.
- Air temperature: min 10 °C - max 43 °C
- Water temperature: min 5 °C - max 38 °C
- Water pressure: min 1 bar - max 5 bar
- Water consumption (air to 32°C and water to 21°C) 3,1 l/h

Constructional features

- Cube production by spray nozzle system
- All ice cube maker models are protected against bacteria using AGION, a compound containing powdered silver. All plastics in contact with water contain AGION, sharply reducing bacteria and algae formation.
- Recessed switch: prevents accidental shutdown.
- The ice maker is built in accordance with the WRAS regulations.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	48 kg
<i>Gross Weight</i>	57 kg	<i>Electric Power</i>	0,58 kW
<i>Dimensions</i>	48,5x57,5x81 cm	<i>Packing</i>	55x64x94 cm

ICE MAKER - FULL CUBES KG 42/24H
Ice cube makers



APOLLOVV

Electric citrus juicer with lever

RANGE FEATURES

Industrial citrus juicer for catering equipment.



FUNCTIONAL FEATURES

Commercial easy to use citrus juicer with round design.

- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Reamer and sieve are one piece to squeeze with the maximum efficiency.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- The juicer is available without microswitch as well.

TECHNICAL FEATURES

- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down.
- Speed control on request.

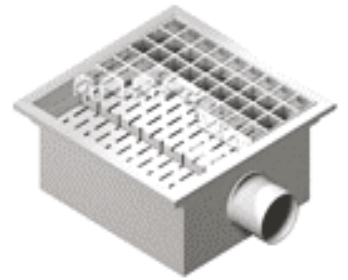
Power:	Watt 150 - Hp 0,20	Net weight:	Kg 2,7
Power source:	230V/50Hz	Gross weight:	Kg 4
Revolutions/min:	r.p.m. 280÷ 750	Net dimensions:	mm 210x mm 210x mm 155
bkmDescrPeso	bkmPesoNetto	Shipping:	mm 220x280x340

VO3030
GRATE FLOOR DRAIN 30X30, HORIZ. OUTLET



RANGE FEATURES

- Squared floor grates in 18-10 AISI 304 stainless steel, thickness 8/10.



FUNCTIONAL FEATURES

- Floor drain in 18-10 AISI 304 stainless steel, thickness 8/10.
Watertight basin with siphon drain outlet 80 mm in diameter.
- Removable floor grate 18-10 AISI 304 stainless steel at least 2 mm thick; grid size 25x25x30h mm.
- Removable stainless steel filter for all models.
- Horizontal drain.



Width	Cm	34,5		
Depth	Cm	34,5		
Height	Cm	16		
Net weight	Kg	6	Standard connection	V-Hz .