

# WASHING

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Front-loading/hood dishwashers and utensil washers  
SAFETY AND HYGIENE



# DISHWASHERS

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## CONNECTIVITY Industry 4.0.

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The Angelo Po range of washing equipment includes various remote control models



**Wide choice** for all washing requirements and types of objects, from the most delicate to the most bulky



**Eco-Friendly** thanks to construction and design features geared towards saving energy, water and detergent



**Total hygiene** and safety, a specific programme for every object, also in accordance with the EN ISO 15883-6 standard

“Low consumption,  
hygiene, impeccable  
results”



**Blue Water:** a water management system for 100% efficient rinsing



**Efficiency and efficacy:** washing systems and technologies that maximise power output



**Robust machines, quality materials** and construction features make these machines durable and reliable over time

“Flexible,  
compact,  
powerful”

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## GLASS WASHERS

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Impeccable results every  
time, quickly and easily.

These flexible machines are able to adapt to peaks in demand and different services requirements, and are therefore also the ideal solution for coffee cups, plates, cutlery and wine and cocktail glasses.

Angelo Po has a wide range of glass washers to meet the various needs of today's catering industry: compact models, under-the-counter or freestanding.

Perfect glasses, completely dry and free of stains thanks to the osmosis option or the softener.







# Glass washers



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## SILENT AND ERGONOMIC

The double-skin door guarantees minimum noise levels. It is servo-assisted to facilitate the loading and unloading of the baskets.



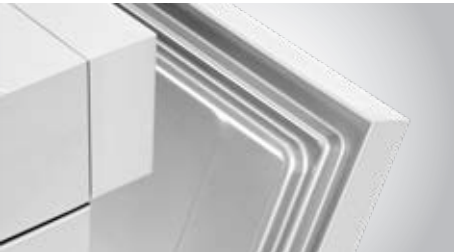
## EVERYTHING UNDER CONTROL

User-friendly control panel, high-visibility LCD display also in dim light and soft-touch buttons that can also be used when wearing gloves (KE line).



## MAXIMUM HYGIENE

The stainless steel washing chamber and basket holder runners guarantee maximum cleanliness; stainless steel filters right across the surface of the tank (KE line).



# Simply perfect



## EASY CLEANING

The tank is in stainless steel and completely press-formed, as are the basket holder runners (KE line).



## ATTENTION TO DETAIL

Easy to remove lower washing and rinsing arms in stainless steel (KE line).



## FLEXIBILITY

Not just glasses and cups but also plates thanks to the new 32 cm clearance.











“For a quick and impeccable service”



## DISHWASHERS

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Excellent performance and outstanding productivity in small spaces with reduced running costs.

Mainly dedicated to washing plates, they guarantee excellent performance levels thanks to their construction solutions while enabling you to make notable energy savings.

With various specific programmes, they can easily adapt to different items, such as glasses and trays.

# Dishwashers

Versatile,  
functional, reliable



## SILENT AND EFFICIENT

Stainless steel structure with double-skin side panels with 10 mm cavity: heat loss reduced by 60% and improved noise insulation (KE line).



## EASY TO USE

Simple, no-frills control panel with soft-touch buttons and LED display (KLE-KNE lines).





## EASY CLEANING

The stainless steel washing chamber and basket holder runners guarantee maximum cleanliness; filters in composite materials right across the surface of the tank (KLE line).



## ATTENTION TO DETAIL

Easy to remove lower washing and rinsing arms in stainless steel (KLE line).



## FLEXIBILITY

Not just plates and glasses but also trays and bulky items, to adapt to every space and different service requirements.





“The wash you are looking for”

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## HOOD DISHWASHERS

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Excellent capacity and performance levels to adapt to your rhythms.

When you need to wash large quantities of tableware as quickly as possible, hood dishwashers are the ideal solution. And that's not all. They help to optimise the work of kitchen staff, enable you to make energy and detergent savings thanks to their construction characteristics, and also reduce water consumption. If they are fitted with a heat recovery unit there is no need to install a hood and it is possible to save up to 0.046 kW per cycle/basket: in the case of 100 cycles/baskets a day, 365 days a year, this means a **saving of 1679 kW!**

The wide opening of the hood makes it possible to wash objects of a height of up to 45 cm; models for baskets of 50x50 cm or 50x60 cm for washing trays are also available.







# Hood dishwashers

## Safe, robust, reliable



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### SAFE AND PRACTICAL

The hood is made of AISI 304 stainless steel and is open at the back so steam can escape without investing the operator; the opening and closing mechanism is light and comfortable thanks to a practical handle.



### ATTENTION TO DETAIL

The tank is in AISI 304 stainless steel, press-formed without corners or welding; filters in composite material (KLE-KNE line).



### FLEXIBILITY

Plates, glasses, cutlery, trays, pans: lots of flexibility in a single machine.







## ENERGY SAVINGS

The heat recovery unit makes it possible to use the washing steam to heat the water during the rinsing phase, therefore requiring less use of the boiler.



## WIDE CUSTOMISATION

Customise the washing area with sorting tables, shelves, connections and specific baskets for more traditional items but also for ethnic items, for a functional and efficient washer.









“Clean and sparkling dishes”



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## UTENSIL WASHERS

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Dirty pots, trays and containers are a problem no longer.

Essential for large caterers, canteens, bakeries, pastry kitchens and the institutional catering sector in general where the constant use of large trays, pans and containers requires high levels of performance on large quantities of extremely grimy kitchenware.

Equipment washers are the ideal solution, guaranteeing notable time savings compared with the manual washing of utensils that are too big to be washed in traditional dishwashers or sinks.

With a clearance of 40 to 85 cm, any item, even the bulkiest of utensil, can be washed without any problem and in the knowledge that optimum results are guaranteed.



# Utensil washers

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## SILENT AND EFFICIENT

AISI 304 stainless steel structure with double-skin side panels with 10 mm cavity: reduced heat loss and improved noise insulation.



## ATTENTION TO DETAIL

Stainless steel washing and rinsing arms for greater durability and improved cleaning.



# Essential



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## EASY CLEANING

The tank is in completely press-formed stainless steel, without corners. All models come with a robust steel wire basket.



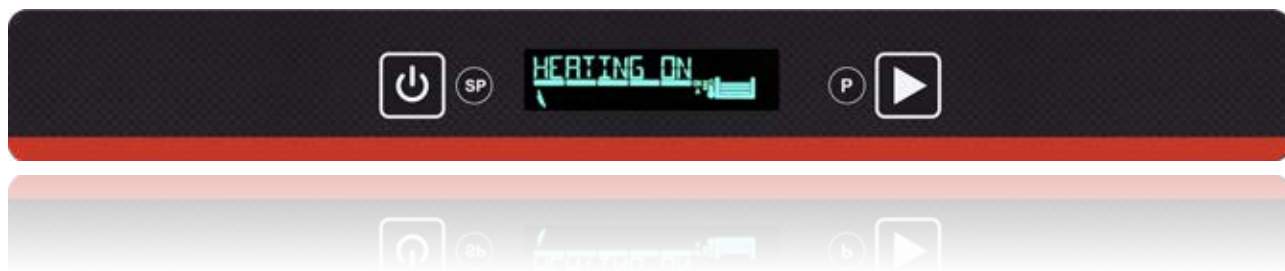
## FLEXIBILITY

Extremely flexible, they can wash everything from large pans to pastry and self-service trays.



## CHARACTERISTICS


### KE • LPE20... - LPE30... - LPE40...



  
MACHINE READY

  
WASHING

  
WARNINGS

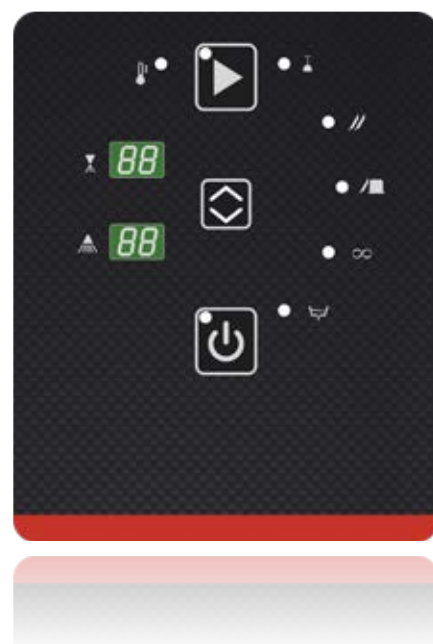
  
ALARMS

- The high contrast 4.3" LCD display guarantees excellent visibility also in poor light
- The SOFT-TOUCH buttons can also be used when wearing rubber gloves
- Texts and images change colour on the display according to the status of the machine and progress of the wash cycle, guaranteeing visibility also at a distance
- Display of settings (e.g. tank and boiler temperature or number of cycles performed) and indications provided by the automatic troubleshooting system (as both text and quickly comprehensible icons), e.g. low additives or salt
- Adjustable tank and boiler temperature
- Detergent and rinse aid dosage adjustment
- USB port: on the electronic circuit board, enables the after-sales services to perform easy and immediate maintenance and software updates
- P: standard programmes  
3 washing programmes  
1 self-cleaning programme for washing chamber
- SP: special programmes  
- 4 for glass washers  
- 5 for dishwashers (4 for model on stand)  
- 5 for hood dishwashers  
- 1 for equipment washers
- Soft-Start electronic system: "soft" start to wash cycle, without sudden changes in temperature or pressure that could damage objects; also guarantees the safe washing of more delicate tableware like crystal glasses

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### KLE • KNE • LPE7... - LPE15...

- The SOFT-TOUCH buttons with LED display can also be used when wearing gloves
- Light indicators
- Display of tank and boiler temperatures
- Display of error codes and number of washing cycles performed
- Programming of all functions
- Adjustable washing and rinsing temperature





## MAIN FUNCTIONS AND PROGRAMMES

	KE4...	KE5...	KE7...	KE8...	KE13...	KE56...	LPE...
 <b>SELF-CLEANING programme</b> for the washing chamber and water circuit with emptying of tank and boiler	•	•	•	•	•	•	•
 <b>Special GLASSWARE programme</b> wash with lower rinsing temperatures for glasses of all shapes and types			•	•	•	•	
 <b>Special HEAVY DUTY programme</b> completely replaces the water in the tank, for consecutive washes of dirty dishes with excessive amounts of fat and oil	•	•					
 <b>Special LONG programme</b> cycle of adjustable duration, can be interrupted at any time		•		•			•
 <b>Special DOUBLE RINSE programme</b> carries out a cold rinse after the regular rinse with warm water	•						
 <b>Special INTENSIVE programme</b> suitable for very grimy dishes that have also been left dirty for a long time		•	•	•	•	•	
 <b>Special CUTLERY programme</b> for washing forks, spoons, knives and other types of cutlery			•		•	•	
 <b>Special SANITISING programme</b> monitors washing temperature and duration calculating a constant of A0; on reaching A0 = 30 the programme ends; the duration is variable and on average around 20 minutes, with a wash temperature of 70 °C			•		•	•	
 <b>Special PLATES programme</b> rinsing is reduced by 17% with the temperature increased to the optimum level of 78 °C	•	•					
 <b>Special OSMOSIS programme</b> specifically for the washing of glasses with osmosis water, it can only be activated with reverse osmosis accessories. All settings are adjusted for optimum end results on the glasses	•	•	•	•	•	•	



## CONSTRUCTION TECHNOLOGIES

- OPTIMISED WASHING CIRCUITS**  
Designed to avoid variations in water flow, guaranteeing constant performance and low noise levels.
- CONNECTIVITY Industry 4.0**  
Models available that can be connected to APO.LINK portal for remote control of the equipment (models ..LI of KE line).
- WATER TREATMENT**  
Cleaning the water of the residues that are inevitably deposited on dishes leaving lines and stains is possible with models with built-in softener or through reverse osmosis which leaves dishes gleaming with no need for a final wipe.
- DOUBLE FLOW WASHING PUMP**  
The double flow pump is 25% more effective than a traditional pump. The upper and lower washing circuits are powered directly by the pump.
- ENERGY SAVING**  
The boiler temperature is lowered when the dishwasher isn't washing, reducing energy consumption (present in models with atmospheric boiler).
- STRUCTURAL DESIGN**  
Three product lines with different side panel construction: single-skin (KNE), double-skin with 3 mm cavity (KLE), double-skin with 10 mm cavity (KE).
- HEAT RECOVERY UNIT: HEALTHIER ENVIRONMENT AND LOWER ENERGY AND INSTALLATION COSTS**  
The heat recovery unit helps reduce energy consumption and heat emissions into the environment and means the dishwasher needn't be connected to a steam exhaustion system.
- BLUE WATER SYSTEM**  
On models with drain pump, the Blue Water system ensures the efficient replacement of water. Dirty water is drained before the rinse cycle, making it cleaner; this means less water used and also less detergent.
- ATMOSPHERIC BOILER**  
Protecting the dishwasher from the pressure fluctuations of the water network, the atmospheric boiler, where present, guarantees the constant pressure and temperature of the water and therefore always impeccable washing results.

# MAIN TECHNICAL DATA



## GLASS WASHERS

	Line KE..	Line KLE...	Line KNE...
Control panel	high contrast 4.3" LCD	digital display	digital display
Side panel construction	double-skin with 10 mm cavity	bonded double-skin with 3 mm cavity	single-skin
Washing tank	completely press-formed	press-formed base	press-formed base
Basket runners	press-formed	press-formed	welded
Tank filters	in stainless steel	in composite	optionals
Boiler	atmospheric	pressured	pressured
Connection to <b>APO.LINK</b> portal as standard - <b>Industry 4.0</b>	✓ ...LI models	✗	✗

		KE4...	KE5...	KLE40...	KNE3...	KNE4...
Dimensions cm (LxDxH)		46,6x55,6x69,5	60x60x72	43,6x53,5x67	40x49x59,5	43,6x53,5x67
Dimensions basket cm		40x40	50x50	40x40	35x35	40x40
Door clearance cm		32	28,5	32	26	32
Max dimensions cm		30	26	30	24	30
Max dimensions cm		32	27	30	-	30
Baskets/h		40	40	40	30	30

## DISHWASHERS



	Line KE..	Line KLE...	Line KNE...
Control panel	high contrast 4.3" LCD	digital display	digital display
Side panel construction	double-skin with 10 mm cavity	bonded double-skin with 3 mm cavity	single-skin
Washing tank	completely press-formed	press-formed base	press-formed base
Basket runners	press-formed	press-formed	welded
Tank filters	in stainless steel	in composite	optionals
Boiler	atmospheric	pressured	pressured
Connection to <b>APO.LINK</b> portal as standard - <b>Industry 4.0</b>	✓ ...LI models	✗	✗

		KE7	KLE50...	KNE5...	KE8...	KLE80...
Dimensions cm (LxDxH)		60x60x82	57,5x60,5x82	57,5x60,5x82	57,5x70x129	57,5x70x129
Dimensions basket cm		50x50	50x50	50x50	50x50 - 50x60	50x50 - 50x60
Door clearance cm		38,5	36,5	36,5	40	40
Max dimensions cm		35,5	32,5	32,5	37,5	37,5
Max dimensions cm		39	36,5	36,5	41	41
Max dimensions cm		GN 1/1	GN 1/1	-	GN 1/1	GN 1/1
Baskets/h		60	40	40	60	60

For other specifications, technical data and configurations visit [www.angelopo.com](http://www.angelopo.com).



## HOOD DISHWASHERS

	Line KE..	Line KLE...	Line KNE...
Control panel	high contrast 4.3" LCD	digital display	digital display
Side panel construction	double-skin with 10 mm cavity	bonded double-skin with 3 mm cavity	single-skin
Capote	a doppia parete	a parete singola	a parete singola
Tank filters	in stainless steel	in composite	in composite
Boiler	atmospheric	pressured	pressured
Connection to <b>APO.LINK</b> portal as standard - <b>Industry 4.0</b>	✓ ...LI models	✗	✗

		KE13...	KE56...	KLE90...	KNE8...
Dimensions cm (LxDxH) *with heat recovery		72x84x156 *227	79x84x156 *227	72,4x81,8x152,9	72,4x81,8x152,9
Dimensions basket cm		50x50	50x50 - 50x60	50x50	50x50
Door clearance cm		46,5	46,5	45	45
Max dimensions cm		45	45	42,5	42,5
Max dimensions cm		45	45	44	44
Max dimensions cm		GN 1/1	GN 1/1 60x40 - 53x37	GN 1/1	GN 1/1
Baskets/h		65	65	60	60

## UTENSIL & PAN WASHERS

	LPE20... - LPE30... - LPE40...	LPE7... - LPE15...
Control panel	high contrast 4.3" LCD	digital display
Side panel construction	a doppia parete spaziata con intercapedine di 10 mm	a doppia parete spaziata con intercapedine di 10 mm
Boiler	atmospheric	pressured
Drain and rinse pumps	yes	-

		LPE7...	LPE15...	LPE20...	LPE30...	LPE40...
Dimensions cm (LxDxH)		60x70x85	71,9x80,2x192,7	71,9x80,2x192,7	85,3x87,2x195,9	146,5x87,2x195,9
Dimensions basket cm		50x50 - 50x60	55x61	55x61	70x70	132x70
Door clearance cm		40	85	85	85	85
Maximum object height cm		40	85	85	85	85
Object washing capacity		GN 1/1 60x40	GN 1/1 - GN 2/1 40x60 - 60x80	GN 1/1 - GN 2/1 40x60 - 60x80	GN 1/1 - GN 2/1 40x60 - 60x80	GN 1/1 - GN 2/1 40x60 - 60x80
Baskets/h		30	30	30	30	30



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



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