

PASTRY & ICE CREAM

Perfect balance between
technology and sweetness



“Tradition and technology for an impeccable taste”

Angelo Po's proposal for pastry and ice cream world is dedicated to those who choose to offer their clients craft products of the highest quality, always perfect, and capable of giving moments of sweetness and pleasure.

Refrigerated pastry cabinets and counters, retarder provers, ice cream freezer and blast freezer of different dimensions and functionalities ensure the best quality thanks to the most advanced conservation technologies and the use of robust and reliable materials.



Retarder Provers.

Retarder-prover cabinets allow optimal time management, complete rationalization of the production process, and guaranteed product quality, always repeatable and customizable. Thanks to advanced control systems, it is possible to set temperature, time and humidity to manage the fermentation phases, blocking, slowing down or reactivating proving. Useful internal equipment for EN trays.

Refrigerated Cabinets.

Advanced, reliable and high-performance refrigeration systems are essential tools for every bakery. Useful internal equipment for EN trays.

Refrigerated Counters.

Sturdy and reliable, the refrigerated counters ensure the perfect conservation of food and allow an ideal space exploitation, becoming also great worktops. Useful internal equipment for EN trays.

Ice-cream freezer.

The fruit of a passion for this food, in all its forms and flavors, the ice cream freezer, thanks to the most advanced preservation technologies, guarantees a perfect product at any time of day.

Blast freezer.

The blast freezer was designed to always guarantee the highest quality ice cream, with the freshness and creaminess that make it a unique and special food: it allows the formation of tiny microcrystals that maintain the qualities of the ice cream unchanged.

“ Smart technology,
perfect proving ”

❄️ -5 ÷ +45°C • -20 ÷ +45°C



QUALITY AND RELIABILITY

Tested up to +43°C. Climate class 5. Ventilated refrigeration system. R290 refrigerant fluid. 75 mm insulation thickness.



RANGE PLUS FACTORS

Ventilated refrigeration/heating system: for cold functions through finned evaporator, anti-corrosion treatment; for hot functions through electric elements; exact control of relative humidity through humidistat.



Retarder Provers **AF...**

MORE PRECISION, MAXIMUM QUALITY, LESS STRESS

Process programming allows maximum automation and organization of work in bakeries and pastry shops, helping to work better, with less stress, making processes more efficient for the sustainability of business and work.



FLEXIBILITY AND HYGIENE

Single-piece structure in AISI 304 stainless steel. Rounded-corner interior, removable racks, diamond flooring and washing hole for maximum hygiene.



EQUIPMENT

Rack supports AISI 304 stainless steel, 80 levels, 15 mm clearance, nr. 20 pairs of guides, full-height led light and key-operated lock.

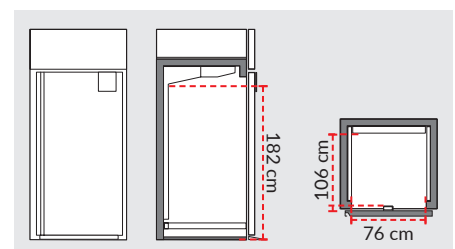


ROLL-IN

Roll-in version for trolley EN 60x80.



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“Connected to the future,
guided by you”



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EVOLVED INTERFACE, PERFECT MANAGEMENT



Simplicity at your touch

The 7" touch display with colorful icons guides you step by step with maximum simplicity.
Connection to the APO.LINK portal (via accessory).



Automatic mode:
the phases alternate automatically according to the desired programming, date and time: *blocking, conservation, reactivation, proving and holding* follow one another automatically to always guarantee a ready, fragrant and perfectly proved food



Manual mode:
the various stages can be activated individually according to needs, for maximum flexibility of use



Automatic recommended programs and process customization:
up to **50 favorite programs**

“Humidity and temperature under control”



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PERFECT BALANCE, DAY AND NIGHT

The ideal climate for impeccable quality

The value of a system designed to ensure consistent performance and impeccable results, day and night.

REFRIGERATION & PROVING: HUMIDITY AND TEMPERATURE UNDER CONTROL

Ventilated system with evaporator treated for unlimited duration. Heating elements and humidistat ensure precise proving, with relative humidity adjusted as needed.

THE NEEDED HUMIDITY

Thanks to the electronic board, the water supply takes place automatically according to the set humidity level, ensuring precise control of the internal climate. The humidity probe constantly monitors the chamber values.

Refrigerated Cabinets **FS...**

 -2 ÷ +8°C • -22 ÷ -15°C



QUALITY AND RELIABILITY

One-piece construction made of AISI 304 stainless steel. Tested up to +43°C. Climate class 5. Ventilated refrigeration system. R290 refrigerant fluid. 75 mm insulation thickness.



FLEXIBILITY AND HYGIENE

Rounded-corner interior, removable racks in AISI 304 stainless steel 40 positions clearance 30mm, diamond flooring and washing hole (mod. -2/+8 °C) for maximum hygiene. LED light, and key-operated lock.



RANGE PLUS FACTORS

Control panel with electronic board, HACCP alarms signaling, relative humidity control either at 75% or at 90%; special functions: Hyper Cold allowing rapid cooling in a very short time, Energy Saving System (in positive temperature models) that generates large energy savings. Connection to the APO.LINK portal through a dedicated accessory.

Refrigerated Counters **BS...**

-2 ÷ +8°C ❄️



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RELIABILITY AND QUALITY

One-piece construction, internal and external made of AISI 304 stainless steel. Tested up to +43°C. Climate class 5. AISI 304 stainless-steel worktop, 15/10 thickness.



ALWAYS PERFECT REFRIGERATION


U-shaped air circulation system: maximum reliability. Ventilated refrigeration system with fan-assisted evaporator designed to have the maximum thermal exchange surface and anti-corrosion treatment.

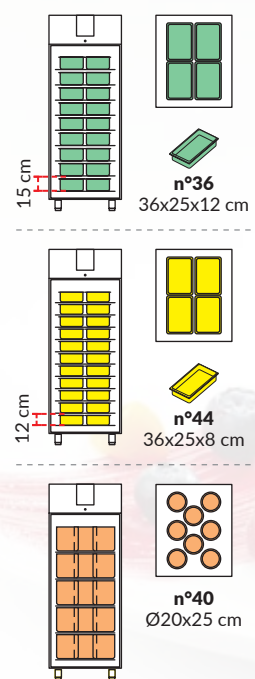
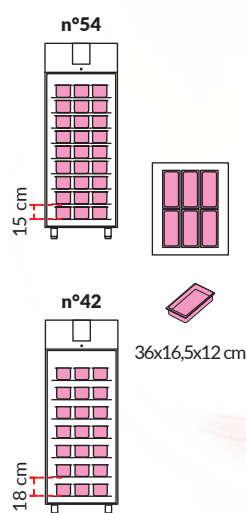


RANGE PLUS FACTORS

Control panel with digital thermometer-thermostat and communication port, relative humidity regulation 75% or 90%. Each compartment is delivered as standard with n. 7 pairs of AISI 304 stainless steel guides.

Ice-Cream Freezer **AGL...**

 -24 ÷ -12°C



QUALITY AND RELIABILITY

Single-piece structure in AISI 304 stainless steel. Tested up to +43°C. Climate class 5. Ventilated refrigeration system. Automatic hot gas defrost and automatic evaporation of condense drain. R290 refrigerant fluid.



PERFORMANCE AND FLEXIBILITY

Total temperature uniformity on all shelves: the refrigerated air is conveyed along the side walls and does not directly hit the product. The compensation valve guarantees ideal freezer use, allowing rapid re-opening of the door.



RANGE PLUS FACTORS

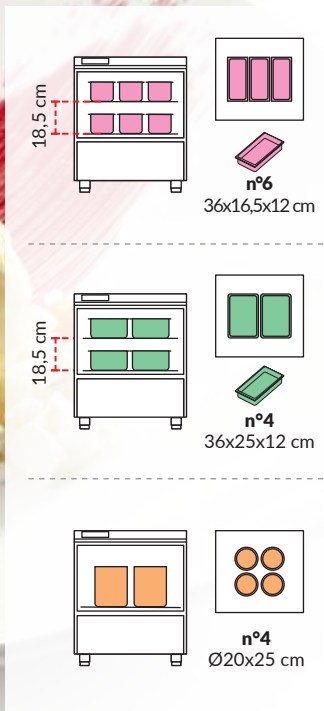
Control panel with electronic board, HACCP alarms signaling. Connection to the APO.LINK portal through a dedicated accessory.



Blast Freezer **HP...**

70' / 90'  -9 ÷ -18°C 

-40°C
High Performance



STURDINESS AND QUALITY

One-piece construction made of AISI 304 stainless steel. Tested up to +43°C. Climate class 5. AISI 304 stainless-steel worktop, h 80 mm. R290 refrigerant fluid.



ALWAYS PERFECT REFRIGERATION

Automatic switch to the conservation stage after the blast freezing cycle. Air circulation not directly on the food, channeled on all shelves for a uniform temperature in the chamber.



RANGE PLUS FACTORS

Functions: Soft/Hard blast freezing via probe or timing, pre-cooling. Connection to the APO.LINK portal through a dedicated accessory. Standard delivered with 2 grids 60x40 cm of AISI 304 stainless steel.



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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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