

# MASTER

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Daily performance,  
professional quality





“ Built to last.  
Designed for work ”



## INTEGRATED SOLUTIONS FOR **PROFESSIONAL FOOD PREPARATION**

Italian-made style, quality and performance.

A professional kitchen is more than just a workplace: it's an ideas hub, a dynamic space where precision, efficiency and organisation become a daily experience for people who create value through food. Angelo Po designers join forces with highly experienced chefs to support customers in shaping their tailor-made projects, with solutions that optimise workflows, improve productivity and reduce waste.

The Master line of food preparation equipment is designed for the construction of highly professional kitchens and processing facilities, where every feature, from sinks to work tables and from wall-mounted cabinets to hot cupboards, is styled to enable effective use of appliances and an optimal layout of functions. The unified styling, matching the rest of the Angelo Po range, combines with durable materials and structures to guarantee solidity in even the most intensive use.

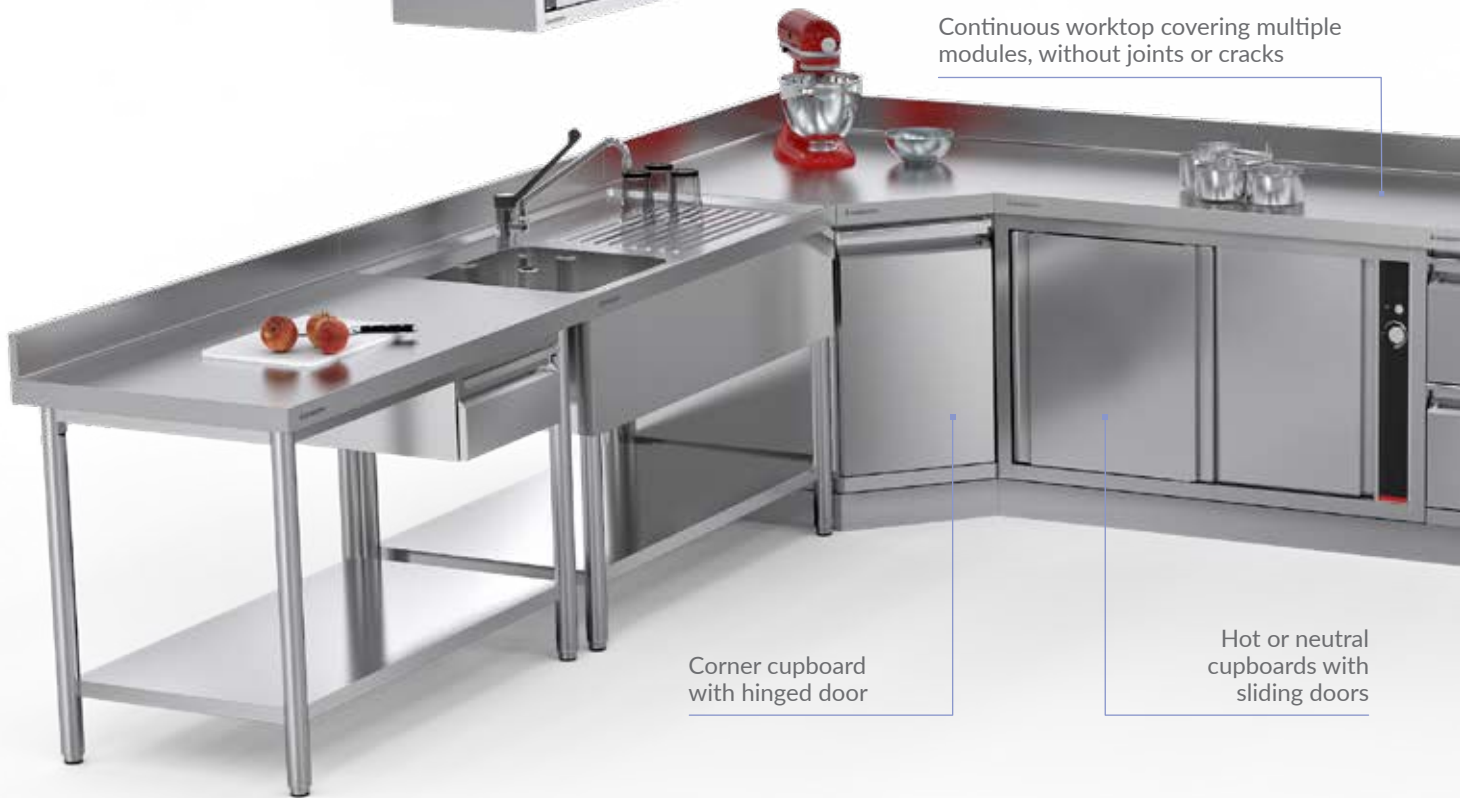
A full assortment, available in depths of 600 and 700 mm, with the dimensions and functions chefs really need, to make Angelo Po the benchmark in the design and construction of complete kitchen installations.

# MASTER

Open wall-mounted cabinets, with sliding or hinged doors, with or without LED light



Continuous worktop covering multiple modules, without joints or cracks



Corner cupboard with hinged door

Hot or neutral cupboards with sliding doors

Legs in tubular AISI 304 stainless steel, Ø50 mm, feet with adjustment of  $\pm 3$  cm



Unified design, matching the rest of the Angelo Po range



Module body height 71 cm.  
More comfort, more ergonomics, more efficiency



Two depths available, to meet all space requirements

# “ Complete solutions for the modern kitchen ”



Regulation (EC) No 1935/2004

Constructed in AISI 304 stainless steel in compliance with FCM. regulations, they guarantee the highest degree of food safety and no migration of harmful substances. Certified quality, ensuring that surfaces and equipment are totally suitable for contact with foods, for a safe, clean, professional workplace.



Worktops in satin-finish AISI 304 stainless steel, with or without splashback (h 100 mm) in a single piece with the top



Sinks mounted on sliding-door cupboards or on legs, with one or two bowls and right or left-hand drainer

Clip-on plinth in AISI 304 stainless steel



Work tables with or without worktop (with or without covered splashback)



Carefully designed in every detail, with total hygiene guaranteed



**AISI 304**

In 100% recyclable, corrosion-proof, hygienic, durable AISI 304 steel

“Efficiency in every configuration”



6

## SINKS

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Leg-mounted or cabinet solutions, also able to take dishwashers.

The sink worktop is in press-formed AISI 304 stainless steel, with rear splashback in a single piece with the top. The **side drainer, which is ribbed and sloping** to convey the water into the bowl, has omega-shaped stainless steel stiffeners underneath, while the bowl, also in AISI 304 stainless steel, is lined with a special sound-deadening material on the underside, and in some models is large enough to wash **boiling pans and Gastronorm containers**.

Sinks can be completed with accessories such as hot/cold water mixer or pedal tap units, fixed wall shower, waste trap kit, drain outlet, overflow and lower shelves, all designed to maximise operating convenience and hygiene. Sinks **prefitted for dishwashers** are available.

**OPEN STRUCTURE SINKS:** a stainless steel sink front panel fixed to the legs increases the overall rigidity of the supporting structure, guaranteeing stability in all directions even without installation of a lower shelf. Can be fitted with lower shelves in AISI 304 stainless steel, with omega-shaped stainless steel stiffeners, fixed directly to the sink legs.

**CABINET SINKS:** mounted on a free-standing structure with side and bottom panels and doors in AISI 304 stainless steel. The sandwich-panel sliding doors are suspended on top runners. Model with large drawer available.





“ Everything needed for optimal organisation ”



## WORK TABLES

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Modular configurations and quality stainless steel for outstanding, versatile solutions.

Worktop, with or without splashback – in a single piece with the top – in AISI 304 stainless steel with a fine satin finish; the sound-deadening counter bottom and the structure guarantee ruggedness and low noise, while the enclosed splashback at the rear ensures greater hygiene.

Tables can be completed with AISI 304 stainless steel accessories, including single drawers or modules of 4 drawers designed to take Gastronorm bowls, corner worktops with splashback and wall mounting kit, reinforced bottom shelves fixed to the legs and set of swivelling wheels with brake, all designed to maximise efficiency and convenience in use.

# “Specialisation for all requirements”



10

## FOOD PREPARATION AND SORTING TABLES

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Hygienic, tidy, efficient raw material inspection and preparation.

**WORK TABLES WITH BOWL:** an AISI 304 stainless steel worktop with integral bowl installed by a robotic welding and cleaning process. The underside of the bowl is lined with a special sound-deadening material. Tables can be completed with hot/cold water mixer or pedal tap units, waste trap kit, drain outlet and overflow, as well as lower shelves and side panels, all designed to maximise operating convenience and hygiene.

**WORK TABLES WITH SCRAPING HOLE:** worktop in AISI 304 stainless steel, with hole of Ø24 cm attached to the top via a continuously welded ring. The structure can be completed with mobile refuse bin, bottom shelves and wheel kits, for a truly convenient, tidy, efficient kitchen.

**MEAT, FISH AND VEGETABLE PREPARATION TABLES:** constructed in AISI 304 stainless steel, designed for ruggedness and easy cleaning, with removable nylon cutting boards. Can be completed with hot/water mixer tap units to ensure hygiene and convenience in specific processes.

“ Always ready  
for service ”



## CUPBOARDS AND STORAGE CABINETS

Neutral or heated models for neat,  
safe cookware storage.

**CUPBOARDS:** free-standing AISI 304 steel structure with worktop with sandwich-panel sliding doors suspended on top runners. The sound-deadening counter bottom and rugged structure ensure solidity and low noise, while the splashback, when featured, is enclosed at the rear for even greater hygiene. Models are available with heating by means of a fan inside the cabinet with temperature control (from 30 ° to 90 °C) by means of an adjustable thermostat with light that comes on when the set temperature is reached. They can be fitted with wheels for easier mobility and use.

**STORAGE CABINETS:** free-standing structure with side and rear panels, doors, bottom and intermediate shelves in cold press-formed satin-finish AISI 304 stainless steel. Sliding doors and adjustable stainless steel feet.



“ One surface,  
infinite possibilities ”



12

## CONTINUOUS WORKTOPS

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Construction in a single piece to guarantee strength, easy cleaning and perfect integration.

Worktop 54 mm thick, with or without rear splashback – in a single piece with the top – in satin-finish AISI 304 stainless steel. Rugged strength and low noise emissions are ensured by the sound-deadening counter bottom and the structure of the worktop itself. If featured, the splashback is enclosed on the rear for even greater hygiene.

Continuous worktops can be mounted on **various under-the-counter units (cabinets, hopper units, drawer units and refrigerated counters)** in compositions from 110 to 380 cm in length, with spacing of 5 cm; the one-piece worktop means there are no joints, for improved hygiene, greater ruggedness and faster cleaning.

Tables and refrigerated counters can be fitted with a **continuous plinth**, constructed in a single piece of steel, to ensure a sleek appearance, easy cleaning and optimal strength.



# “ Smart vertical storage ”



Models with LED lighting available



## WALL-MOUNTED CABINETS

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Everything to hand,  
more space for the things that matter.

This range of Angelo Po wall-mounted cabinets is designed and produced with top quality materials and almost obsessive attention to detail, for optimal storage of tableware, pans and containers.

Wall-mounted cabinets have free-standing structure made entirely from AISI 304 stainless steel, with satin finish on visible parts. The height of the internal shelf can be adjusted in multiple positions, while the top of the cabinet is perfectly flat and can be used for additional storage space. The cabinet underside is totally enclosed to guarantee hygiene and easy cleaning. Cabinets can be equipped with a **LED light** for optimal lighting of the worktop beneath.

The range comprises **open versions** for immediate access to contents, models **with hinged or sliding doors with integral handle**, including drainer cabinets with steel wire mesh shelves, and **corner solutions**, available both open and with doors, to ensure no space is wasted.

“ A place for every detail ”



## ACCESSORIES

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To complete the kitchen with the same immaculate style and construction quality.

Angelo Po offers a full solution for all food preparation needs, to create turnkey kitchens finished in every detail. Alongside the more standard modules in a wide range of sizes, your professional kitchen can be completed with **refuse bins, meat boards, shelving units, shelves, wash-hand basins and hopper and drawer units**, designed for the efficient, convenient organisation of space. What's more, for your working area we offer a **full line of electric appliances for processing and packaging** meat and vegetables: vacuum packers, slicing machines, meat slicing machines, peelers, meat mincers and graters, vegetable slicers and table cutters. A wide, professional assortment for precise, safe, continuous **chopping, cutting, peeling, mincing and packaging**.



[www.angelopo.com](http://www.angelopo.com)

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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ANGELO PO Grandi Cucine SpA con socio unico  
41012 CARPI (MO) - ITALY - S/S Romana Sud, 90  
Tel. +39 059 639411 - [angelopo@angelopo.it](mailto:angelopo@angelopo.it)

