

ICON 7000

CREATIVE SPACE



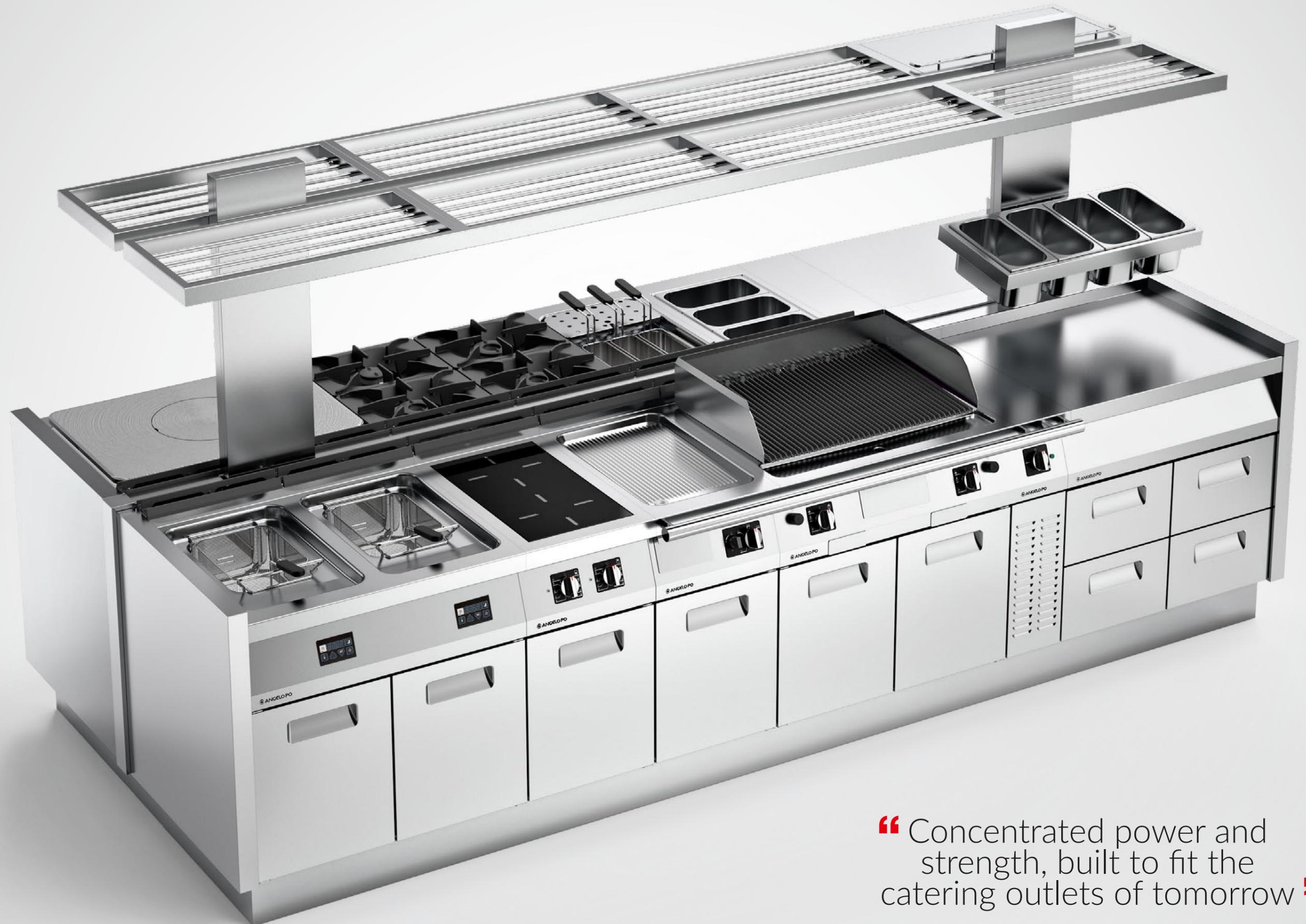
ICON7000

Modular cooking line
70 cm deep

“ A great cooking
range in a new size ”

Depth of 70 cm makes room for creativity and productivity: it accommodates the many ideas and projects of cooks who want great results from limited space. Versatility, strength, high performances and reliability: all essential for people whose job is to provide their customers with memorable culinary experiences. ICON7000 condenses all this into a depth of 70 cm.





“ Concentrated power and strength, built to fit the catering outlets of tomorrow ”

“Embodying all
Angelo Po’s
experience”

Versatile.01

A truly complete, flexible system, for all catering contexts, with a wide choice of base and top modules.

Powerful.02

This great little cooking range has everything a chef could desire: performances and productivity are maximised to deliver incredible functions in tight spaces.

Built to Last.03

Designed to last and to withstand even the toughest use, rugged and resistant inside and out. A real heavy duty range!

Pleasant
to Use.04

Lots of attention to the details of crucial importance for the chef’s efficiency and comfort.

Easy to Clean.05

The only range with certified HYGIENIC DESIGN, aiding cleanliness and food safety.

Reliable.06

Finely crafted details, choice quality materials, reliability and safety are all intrinsic to the Angelo Po brand.

Elegant and
Functional.07

The functional design typical of Angelo Po, with strong lines ready to evolve to serve tomorrow’s needs yet well tuned to the style of today.

“ ICON7000
knows
the value of
space today ”

ICON9000
90 cm

EASYTOP

ICON7000
70 cm



VERSATILE DESIGN

The truly flexible system
with infinite solutions
for the tightest spaces,
in all catering contexts.

Countless configuration options for a high-capacity system: wide range of modules easily installed on existing work surfaces, assembled on floor-standing units, or for beam or bridge mounting, able to take multifunctional uprights and neutral, heated and refrigerated compartments.

Thanks to its module with depth 70 cm and width 40 cm, ICON7000 is perfectly compatible with ICON9000, which has the same width but depth of 90 cm.



“Boundless talent in a limited space”



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GREAT PERFORMANCES AND PRODUCTIVITY IN SMALL INTERIORS

Make the most of every centimetre available with ICON7000.



6,5 kW



5 kW



XL

The module width of 40 cm guarantees the highest productivity levels, which combine with high power outputs to guarantee excellent creations in double-quick times. Open burners with powers up to 6.5 kW, induction tops up to 5 kW, fryers, grills, pasta cookers and griddles with high-performance plates: the ideal ingredients for outstanding cooking results, repeatable and constant over time.



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TOP 2MM



“The toughness of a great little heavy-duty range”



DESIGNED TO CONQUER TIME

Rugged and sturdy, resistant to corrosion and to daily use by the most demanding users, ICON7000 is designed to last.

The top (2 mm thick), the fascia panel (1.2 mm thick), the front and the sides are all in AISI 304 steel. Contact surfaces are plastic-free, smoke exhaust flues and grids are in enamelled cast iron, and handles and doors in press-formed steel. Internal components are highly durable. All characteristics that make ICON7000 the heavy-duty cooking range built to do great things in a depth of just 70 cm.

“The best aid
for hygiene
and safety”

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THE ONLY PRODUCTS ON THE MARKET WITH CERTIFIED HYGIENIC DESIGN



ICON7000's design and construction characteristics simplify cleaning and enable effective sanitisation at all times.

Angelo Po is the only cooking equipment manufacturer on the market to have attained HYGIENIC DESIGN certification from the independent body CSQA; design and construction features such as widespread use of rounded and inclined zones and low-roughness materials guarantee easy cleaning and correct sanitisation, helping to ensure HACCP compliance.



CSQA
DISEGNO IGIENICO CERTIFICATO
UNI EN 1672-2 — CERT. n° 1857
UNI 8421 — CERT. n° 1865


Regulation (EC) No 1935/2004

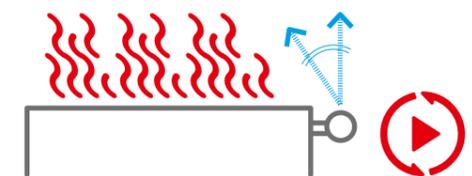


“ Designed for chefs’ well-being ”



BORN TO BE ERGONOMIC

Not just safe but also designed for better working conditions, to reduce stress levels in the kitchen.



For a better kitchen environment! ICON7000 is equipped with the innovative Chef Comfort-Pro system which creates an invisible barrier between the cooking zone and the chef. Chef Comfort-Pro reduces the heat given off by the appliance, creating a pleasanter working environment. At the same time it effectively drives cooking fumes and smells towards the hood, perfecting extraction and preventing heating of the room. There are 3 air flow speed settings with adjustable flow direction.

“ Always
at your
side ”

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RELIABILITY: A TRUSTY PARTNER

Reliable, top quality technical construction solutions: intrinsic to the Angelo Po brand.

100 years of history and all our experience in quality equipment: tried and tested, tough appliances, built to last over time and certified by top external bodies. Every appliance has its own ID card: it comes complete with all necessary documentation and all available certifications, in full compliance with the relevant quality and safety standards.



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GRILL.

Amazing gastronomic results



BBQ lid

Gastronomic versatility



The BBQ lid with smoker for the gas chargrill is an accessory that expands the distinctive flavour delivered by this cooking method. Faster, more uniform cooking, but just as succulent and tender. BBQ is the winning card in your menu.

Nanotechnology

Cleanliness and quality cooking



The grids have a nanotechnology coating for better fat run-off. This reduces the problem of hard-to-clean carbonised fats which can also give foods a bitter taste.

GRIDDLE.

With unbeatable performances



EVEN-PRO

Uniform, repeatable cooking



Uniform cooking and repeatable results are guaranteed by EVEN-PRO, a multilayer coating system used for electric bratt pan and griddle plates.

Compound

High output with a gentle touch



The best solution for contact cooking. The compound plate, in a special, high-strength bimetallic material able to reach high temperatures (320°C) guarantees exceptional cooking results, constant over time.

JOLLY-E OVEN.
Versatility



The fan oven for installation underneath top version appliances, two of 40 or one of 80 cm. Thanks to the new CLIMA-PRO system, it stops steam from building up inside the chamber, for perfect gastronomic results.

REFRIGERATED
UNDER COMPARTMENTS.
Kitchen refrigeration



All the cold storage a chef needs, in easy reach, thanks to the wide choice of refrigerator and freezer counter bottoms, with doors or drawers.

Construction Characteristics.

OPEN BURNERS

Double-crown burners with power of 6.5 kW, diameter 110 mm, and single-crown burners with power 4 kW, diameter 80 mm, for maximum heat distribution efficiency and uniformity and exchange. The double-crown burner together with the specific flame angle guarantees greater uniformity and distribution of heat across the bottom of even the largest pans. This stops heat accumulating in a single point and optimises energy transfer to the product. Removable, washable cast-iron burners and grids. Pilot flame protected against accidental knocks and raised to protect the system from contact with liquids. Innovatively shaped burner Venturi pipe optimises combustion and minimises the risk of gas nozzle fouling. The enamelled cast-iron burner and grids act as a heat store, improving burner efficiency by 15%. The burner supports are ceramic-coated for easier burner removal and cleaning.



SOLID TOP BOILING TABLES

For indirect cooking of various types of foods, sauces and stews. Radiant cooking plate 15 mm thick in high heat-transmission 16Mo5 steel to guarantee high output in relation to power consumption.

ELECTRIC
2 or 4 cooking zones with independent temperature setting. Heating via infrared radiant heating elements that ensure quick response and high efficiency.

GAS
The radiant plate generates concentric zones at different temperatures, gradually decreasing from the centre (450°C) to the edges. Heating by means of central burner with piezoelectric ignition. The central disc can be removed to use the burner flame in "coup de feu" mode with a frying-pan.



INDUCTION TOPS.
Adaptive power



Independent cooking zones of up to 5 kW each: quick and productive for the most demanding clientele.

OPEN BURNERS.
Unbeatable strength and power



Double-crown burners have power up to 6.5 kW for faster, more uniform cooking. Easy cleaning and durability, thanks to the cast-iron grids and press-formed well.

ELECTRIC PLATES

Square cast-iron cooking plates with watertight seal to the hob, complete with thermal protection device to prevent overheating if operated unloaded. Each 2.6 kW plate has a useful surface area of 5.1 dm² and is operated by a seven-position switch. Models with provision for peak power cut are available.



CERAMIC GLASS

Flush-mounted ceramic glass top 6 mm thick, mounted with watertight seal. Absolutely easy to clean thanks to perfectly smooth, airtight surface. 10 power settings.

INFRARED TOPS

High performances guaranteed by infrared incandescent heating elements, independent cooking zones of 2.5 kW.

INDUCTION TOPS

Heating in single zones of 3.5 or 5 kW. Safety in the working area ensured by three sensors positioned underneath the ceramic glass surface to prevent improper operation.

Fast response is ensured by power delivery on the basis of the cookware, increasing speed of service. Very low radiation of heat to the environment and greater comfort for the operator, as all the power and heat are supplied to the base of the pan.

Energy saving: up to 80% compared to traditional electric plates.



FRYERS

Cooking wells welded to the top, cold pressed with generous coving for easier cleaning. Large front recess for cooking oil expansion.

Mechanical controls, or digital system with electronic circuit board managing frying programs, alarms, preheating and melting.

GAS

Heating via high-performance burners outside the well (V-shaped well) or heat exchange pipes inside the well. Piezoelectric ignition for mechanical versions, continuous spark electric for digital versions.

ELECTRIC

High efficiency armoured heating elements, installed in the well, which tip up for quick, thorough cleaning.

Digital models have provision for peak power cut.



PASTA COOKERS

For cooking pasta, rice or other foods in water. Large-capacity (30 litres) cooking well, able to take baskets up to GN 2/3 size, in AISI 316L stainless steel 15/10 mm thick, to guarantee durability over time and resistance to salt corrosion. The well is welded to the top and cold press-formed with generous coving for easier cleaning. Dynamic cooking water circulation for effective foam skimming and enhanced food quality. Water delivery to well designed to prevent splashes towards the operator and contamination of water supply system.

GAS

High performance guaranteed by the combustion chamber located underneath and around the well.

ELECTRIC

Outstanding performance thanks to high-efficiency armoured heating element mounted directly inside the well.

Models with provision for peak power cut are available.



GRIDDLES

Press-formed top with watertight welded cooking plate for quick, effective cleaning. Cooking residues are collected either in the removable drawers on the fascia panel or in the bowl in the lower compartment. Independent controls for each cooking zone and thermostatic temperature control.

Wide choice of sizes, finishes and materials for all requirements:

- Compound plate for excellent cooking results and outstanding durability thanks to multilayer construction;
- plate with hard chromium finish for extremely easy cleaning, rapid response and low heat emission towards the operator;
- plate in mild steel (*) for the maximum heat transmission and optimal cooking finish.

Thermostatic power control via temperature control sensors underneath the plate, to ensure better heat distribution across the cooking surface.

ELECTRIC

Uniform plate temperature and swift response to guarantee constant cooking results, thanks to the innovative EVEN-PRO system.

Models with provision for peak power cut are available.

GAS

Unbeatable cooking performances and uniformity thanks to use of the multi-element MCE combustion system (three-flame burners) on each cooking zone. Piezoelectric ignition.



* Only available for countries outside the European Community.

GRILLS

Innovative, patented, nanotechnology coating on cooking grids that improves fat run-off for perfect cooking and quick, easy cleaning. Enamelled cast-iron cooking grids provide a heat store for better cooking performances.

ELECTRIC

With the Contact-Pro system, the electrical heating elements rest directly on the cooking grid, dovetailing perfectly for the most efficient heat transmission. Short heating times, constant temperature maintenance and less energy wastage. The grill is used with water under the cooking surface to reduce smoke and collect fat and grease. The moisture generated by the evaporation of this water ensures better, tenderer cooking results.

Manual control of water inlet to the well, and liquid drainage via overflow with filter, for continual fat removal.

The heating element assembly can be raised to for complete, effective cleaning of the well.

GAS

High productivity and uniformity are guaranteed by a 7 kW two-flame burner for each cooking zone, which heats ceramic stone tiles underneath the cast-iron cooking grid.

The special shape of the grids increases the uniformity and quality of cooking and facilitates run-off of grease and fat towards the front collection point. Fat and cooking residues are collected in the full-depth pans in the fascia panels for each cooking zone. Models installed over lower compartments have additional liquid collection bowls in these lower chambers.

Cooking grid, burner, ceramic stone tile frame and splash guards are all removable and washable.

Broiling is enabled by the special accessory BBQ lid.



BRATT PANS

Multipurpose appliance suitable for sauces, braised meats, risottos and creamed preparations and shallow frying. Shaped to convey liquids into the front of the well to optimise discharge. High-strength professional hinge to guarantee correct lid opening and positioning. Cooking well in AISI 304 stainless steel with bottom in AISI 430 stainless steel to combine maximum heating speed with the best heat diffusion and optimal hygiene. Manual lifting and tap for supplying water directly to the well. Temperature of use: 60-300°C.

ELECTRIC

Well bottom features EVEN-PRO system that guarantees exceptionally uniform cooking, stable temperatures and high heat transfer efficiency.

GAS

Two special six-flame burners and an extra-thick well bottom (10 mm) ensure maximum temperature uniformity, for even cooking and considerable energy savings.

Electric spark ignition.



INDIRECT HEATED BOILING PANS

Suitable for all kinds of immersion cooking, including fonds-de-veau, soups, stocks, jams, sauces and products that do not need continual stirring. Boiling pan in AISI 304 stainless steel throughout, mounted on top via watertight continuous weld bead. Heavy Duty hinge and lid structure. Hot and cold water filling taps, flexible water spout on top for filling and washing the boiling pan. The same spout is used to fill the water jacket. Available in gas and electric version. Piezoelectric ignition in gas version.



BAIN-MARIE

Press-formed well in AISI 304 stainless steel with generous coving and sloping base for more effective drainage; condensate retainer rim. For GN 1/1 containers.

Temperature control from 30°C to 90°C, maximum temperature safety thermostat and protective device on minimum permitted level (pressed into the well).

Drain with rotary control on front of appliance for quick, effective emptying.

Manual well filling.

Provision for remote peak power control.



FAN AND STATIC OVEN

For open burners, electric plates and solid top boiling tables, a built-under oven is available in gas or electric, static or fan versions.

The fan system halves cooking times and increases productivity compared to the static version. Cooking chamber in AISI 430 stainless steel, removable stainless steel container rack on 3 levels.

Insulated oven door with press-formed liner and silicone rubber gasket to guarantee heat retention and durability. Capacity GN 2/1 (static version) or GN 1/1 (fan version). Max temperature: 300°C.

Piezoelectric ignition in gas versions.

JOLLY-E ELECTRIC FAN OVEN

Provides the highest degree of flexibility in combination with top elements.

Innovative CLIMA-PRO fan-assisted cooking fume extraction system to prevent the build-up of moisture in the chamber, guaranteeing impeccable gastronomic results. The AISI 430 stainless steel cooking chamber has stainless steel container rack for GN 1/1 containers on 6 levels. There are six operating modes, three static and three fan, depending on the heating elements used. Max temperature: 300°C.



NEUTRAL ELEMENTS AND UNDER COMPARTMENTS

Ranges can be completed with AISI 304 stainless steel elements, with water tap, with or without drawers, with integral salamander support, or with sink. Under compartments for combination with top elements, built in AISI 304 stainless steel throughout.

NEUTRAL COMPARTMENTS

Available in various versions: open, with doors, or with standard or deep drawers.

HEATED COMPARTMENTS

As well as the JOLLY-E electric oven, the assortment also includes the fan heated compartment with 4 AISI 304 stainless steel runners for GN 1/1 containers.

REFRIGERATED COMPARTMENTS

They optimise storage space in the kitchen and are available with temperature setting range -2 °/+10°C or -15°/-20°C and in various versions: doors, drawers and deep drawers. Automatic defrosting and condensation evaporation.

Refrigerated compartment for GN 1/1 containers.



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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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Quality, Environmental and Health&Safety
Management System Certified
UNI EN ISO 9001 - ISO 14001 - ISO 45001



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

