

SELF-SERVICE AND DROP-IN

The countless number of variants in the range allows you to customise your meal distribution layout to suit the shape of your dining room.

The range, comprising **refrigerated, hot** and neutral **ambient units** allows you to display and serve foods exactly as you require.

The Self Service System Angelo Po offers

a wide range of items to organize an efficient and modern distribution.

Self Service: top in AISI 304 stainless steel 1,5 mm thick, sides preset to mechanical bayonet-type fitting. Drop-in: top in AISI 304 stainless steel 1 mm thick.

The top of every Self element provides the operator with a useful service surface. The bayonet-type fitting of the working

tops guarantees a perfect continuity of surfaces for easy cleaning.

Self-service and Drop-in overstructures are carried out with the same aesthetic features so that to be utilized in the same room.

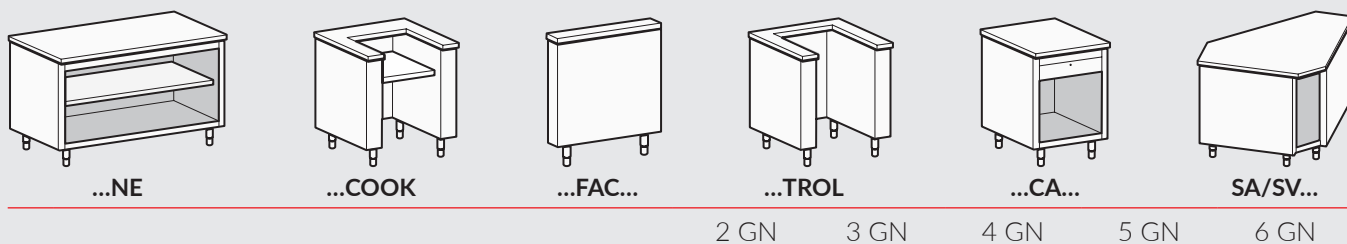
Laminated panels finishings and essences can be personalized as per a wide catalogue option.



SELF-SERVICE AND DROP-IN

SELF-SERVICE CONFIGURATOR

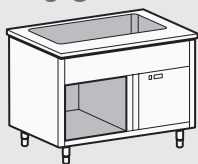
NEUTRAL AND CORNER ELEMENTS



		2 GN	3 GN	4 GN	5 GN	6 GN
NE	Neutral worktop on open cabinet	SG2NE	SG3NE	SG4NE	SG5NE	
	Neutral worktop on cupboard with sliding doors		SS3NE	SS4NE	SS5NE	
	Neutral worktop on heated cupboard		SC3NE	SC4NE		
FAC COOK	Cooking range insertion element		SG3COOK		SG5COOK	
FAC	Front continuity element	SGFAC2	SGFAC3	SGFAC4		
TROL	Trollies insertion	SG2TROL	SG3TROL			
CA	Right till unit		SACA3DX			
	Left till unit		SACA3SX			
	Terminal till unit	SACA2TE				
CORNER			STAINLESS STEEL		LAMINATED	
			TRAY RAIL	PANELS	TRAY RAIL	PANELS
	External corner element 90°	SA90AE	SV90AE	SAPPX90E	SV90AEL	SAPPF90E
	Internal corner worktop 90°	SA90AI		SAPPX90I	SV90AIL	SAPPF90I
	External corner element 45°	SA45AE	SV45AE	SAPPX45E	SV45AEL	SAPPF45E
Internal corner worktop 45°	SA45AI		SAPPX45I	SV45AIL	SAPPF45I	

REFRIGERATED ELEMENTS: static and ventilated refrigerated well, static refrigerated top and glass display unit 3 levels flap wings or roller shutters on refrigerated well

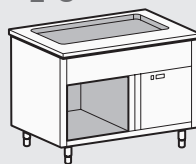
-2 ÷ +8°C



...VR...

...VF...

-2 ÷ +2°C



...PR...

+6 ÷ +14°C



...VRC...

...VRT...

		2 GN	3 GN	4 GN	5 GN	6 GN
VR	Refrigerated well on open cabinet		SG3VR	SG4VR		SG6VR
	Refrigerated well on refrigerated cabinet		SF3VR	SF4VR		SF6VR
PR	Refrigerated top on open cabinet		SG3PR	SG4PR		SG6PR
	Refrigerated top on refrigerated cabinet		SF3PR	SF4PR		SF6PR
VF	Refrigerated ventilated well on open cabinet		SG3VF	SG4VF		
VRC	Refrigerated display unit - flap wings on open cabinet			SG4VRC		
	Refrigerated display unit - flap wings on refrigerated cabinet			SF4VRC		
VRT	Refrigerated display unit - roller shutters on open cabinet			SG4VRT		
	Refrigerated display unit - roller shutters on refrigerated cabinet			SF4VRT		

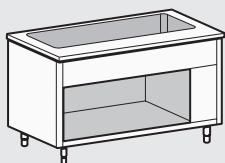
ACCESSORIES

Sliding doors kit for chilled elements	SACOUF3	SACOUF4		SACOUF6
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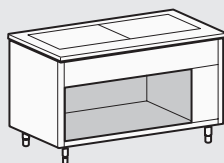
SELF-SERVICE AND DROP-IN

SELF-SERVICE CONFIGURATOR

HEATED ELEMENTS: wet bainmarie and heated top in tempered glass



...VB +30 ÷ +90°C



...PC +30 ÷ +100°C

		2 GN	3 GN	4 GN	5 GN	6 GN
VB	Bainmarie on open cabinet	SG2VB	SG3VB	SG4VB		SG6VB
	Bainmarie on heated cupboard		SC3VB	SC4VB		SC6VB
PC	Neutral worktop on open cabinet	SG2PC	SG3PC	SG4PC		
	Neutral worktop with heated cupboard		SC3PC	SC4PC		
ACCESSORIES						
	Sliding doors kit for heated elements	SACOUC2	SACOUC3	SACOUC4		SACOUC6

Overstructures

		2 GN	3 GN	4 GN	5 GN	6 GN
STC	Closed	SASTC2	SASTC3	SASTC4		SASTC6
STA	Open	SASTA2	SASTA3	SASTA4		SASTA6
KITSL	Lightning	SAKITSL2	SAKITSL3	SAKITSL4		SAKITSL6
KITSC	Heated lightning	SAKITSC2	SAKITSC3	SAKITSC4		SAKITSC6

Cladding panels, tray rail, plinth, closing panel ends and accessories

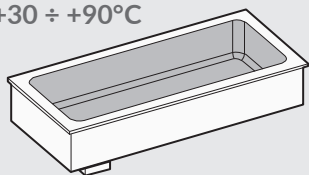
		2 GN	3 GN	4 GN	5 GN	6 GN
PPX	Stainless steel panels	SAPPX2	SAPPX3	SAPPX4	SAPPX5	SAPPX6
	Stainless steel side panel grill for chilled elements		SAPPX3G	SAPPX4G		SAPPX6G
	Stainless steel side panel	SAPPX				
PPF	Laminated panels	SAPPF2	SAPPF3	SAPPF4	SAPPF5	SAPPF6
	Laminated panel grid for chilled elements		SAPPF3G	SAPPF4G		SAPPF6G
	Laminated side panels	SAPPL				
SV	Stainless steel tray rail	SVTLF2	SVTLF3	SVTLF4	SVTLF5	SVTLF6
	Laminated tray rail	SVPPL2	SVPPL3	SVPPL4	SVPPL5	SVPPL6
	Joints for stainless steel pipe	SVKGNT				
ZOC	Stainless steel frontal plinth	SAZOC2	SAZOC3	SAZOC4	SAZOC5	SAZOC6
	Stainless steel side plinth	SAZOCL				
TT	Head of right side stainless steel plan	SATTXD	to be completed with SAPPX or SAPPL			
	Head of left side stainless steel plan	SATTXS				
FT	Right side stainless steel closing panel	SAFTXD	to be completed with SAPPX ONLY			
	Left side stainless steel closing panel	SAFTXS				
DISTR	Serving unit for trays, bread, glasses, cutlery				SADISTR	
KRP4	Kit of wheels, 2 with brakes				SAKRP4	

SELF-SERVICE AND DROP-IN

DROP-IN CONFIGURATOR

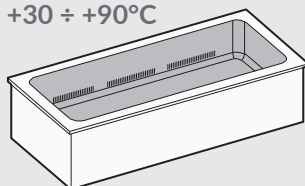
HEATED ELEMENTS

+30 ÷ +90°C



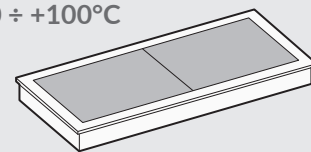
...VB

+30 ÷ +90°C



...FB

+30 ÷ +100°C

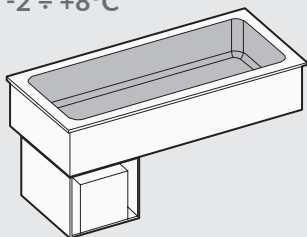


...PC

		2 GN	3 GN	4 GN	5 GN	6 GN
VB	Wet bainmarie	SD2VB	SD3VB	SD4VB		SD6VB
FB	Fan assisted dry hot bainmarie well		SD3FB	SD4FB		
PC	Heated top unit in tempered glass	SD2PC	SD3PC	SD4PC		SD6PC

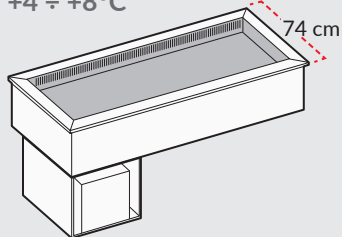
REFRIGERATED ELEMENTS

-2 ÷ +8°C



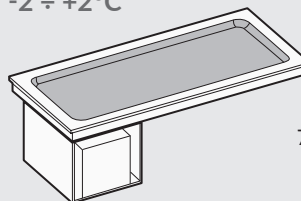
...VR...

+4 ÷ +8°C



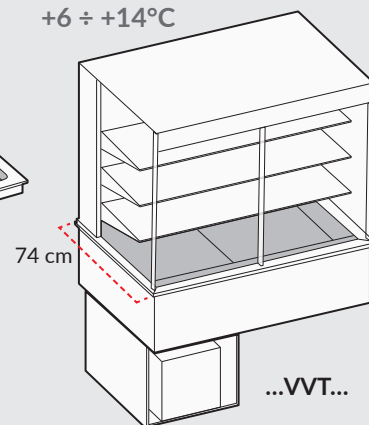
...VF...

-2 ÷ +2°C



...PR...

+6 ÷ +14°C



...VVT...

		2 GN	3 GN	4 GN	5 GN	6 GN
VR	Refrigerated static well	SD2VR	SD3VR	SD4VR		SD6VR
PR	Refrigerated static top	SD2PR	SD3PR	SD4PR		SD6PR
VF	Refrigerated fan assisted well		SD3VF	SD4VF		
VVT	Display unit with 3 levels and roller shutter			SD4VVT		

Overstructures

		2 GN	3 GN	4 GN	5 GN	6 GN
DTC	Closed	SADTC2	SADTC3	SADTC4		SADTC6
DTI	Island	SADTI2	SADTI3	SADTI4		SADTI6
KITDL	Lightning	SAKITDL2	SAKITDL3	SAKITDL4		SAKITDL6
KITDC	Heated lightning	SAKITDC2	SAKITDC3	SAKITDC4		SAKITDC6

ACCESSORIES

KITCD	Condense evaporation kit			SAKITCD		
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