

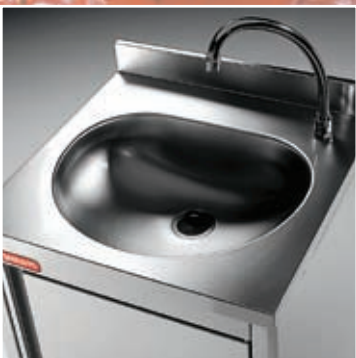


ADD-ON MODULES



ANGELO PO





Angelo Po supplies a series of additional products for the professional catering sector which are specifically designed to cover all possible requirements.

Top quality units to store, prepare and process the raw materials, designed to guarantee surfaces which are hygienic and easily cleaned.





Wall Cabinets... tidy and rational kitchens



This range of Angelo Po cabinets is designed and produced using top quality materials and attention to detail and aims to respond to the need to store food, chinaware, pots and pans.

Construction features

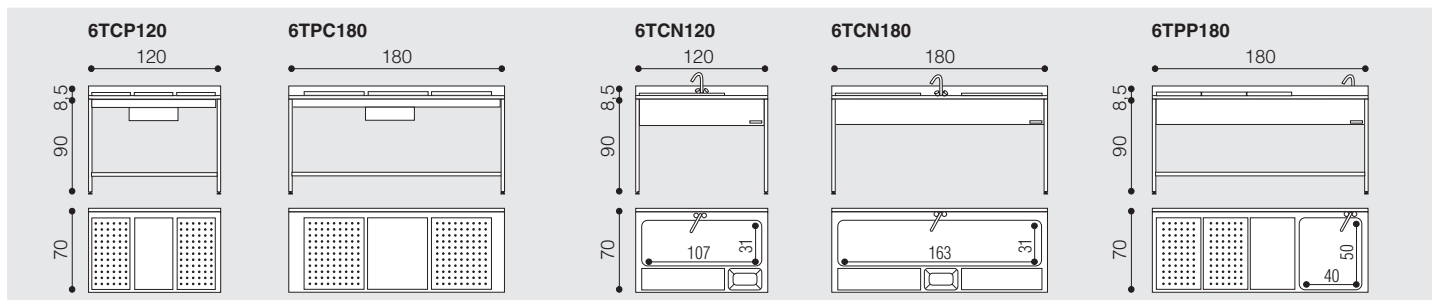
The wall unit structure is free-standing and made entirely from AISI304 stainless steel, with a satin-finish on all visible parts. The shelf can be adjusted in height as required, the top surface of the cabinet is perfectly flat and can be used as another work area. The lower section is closed in to guarantee hygiene and easy cleaning.

Open wall units, to optimise storage capacity whilst cutting costs; the lack of doors allows users to instantly and easily view their contents.

Wall units with hinged doors and a recessed handle as part of the door unit.

Wall units with sliding doors that slide on top and bottom guides. The doors have built-in recessed handles which are part of the door unit. The range of wall units with sliding doors also includes two **plate-drainer units**, which have a perforated bottom shelf and a plate-drainer intermediate shelf made of AISI304 stainless steel wire, holding up to 44 plates in its 140-cm size and 62 plates in its 200-cm size.

Corner wall units with or without hinged doors, which give the possibility to use all available space to store food and utensils.





Preparation work tables... well-organised preparation



Equipped tables for preparing meat

These are made entirely from fine satin-finished AISI304 stainless steel and come in two sizes: 120 or 180 cm in length. The work-top, 60 mm thick with rounded edges, also has a useful splash guard which is built into the top; this unit is extremely sturdy and hard-wearing.

The cutting surface is in polyethylene, fitted with an extractable stainless steel basin below to catch the liquids; it also has useful removable perforated side plates.

The bottom plate is diamond finished for more effective liquid drainage.

The legs are made from satin-finished AISI304 tubular stainless steel, they are 50 cm in diameter and are easy to clean.

They come with adjustable feet with a thermoset plastic pad.

Equipped tables for sorting and preparing vegetables

Ideal for sorting and cutting vegetables, these come in two sizes: 120 or 180 cm in length. The removable cutting surfaces are made from high-density food-grade polyethylene. The work-top is 60 mm thick with rounded edges and made from AISI304 stainless steel with a fine satin finish; it is also fitted with a splash guard and a waste hopper.

The wells are fitted with a siphon, drain and overflow and must be connected to a hot/cold water mixer system.

The legs are made from satin-finished AISI304 tubular stainless steel, they are 50 cm in diameter and are easy to clean. They come with adjustable feet with a thermoset plastic pad.

Equipped tables for preparing fish

Ideal for cleaning, gutting and portioning fish products, these tables are made entirely from AISI304 stainless steel with a fine satin finish; they have splash guard on three sides built into the 60-mm thick work-top with rounded edges. These units are equipped with a practical 50x40x25 h cm well, two removable containers with perforated bottoms and the high-density food-grade polyethylene cutting top. The bottom plate is angled for more effective liquid drainage into the side well. The well is fitted with a siphon, overflow and drain.

The legs are made from satin-finish AISI304 tubular stainless steel, they are 50 cm in diameter and are easy to clean.

They come with adjustable feet with a thermoset plastic pad.





Hand washbasin... Hygiene in the kitchen

Hand washbasins

These are made entirely from fine satin-finished AISI304 stainless steel, with wide edged press-formed wells and are fitted with a knee or foot pedal controlled water mixer system. All basins comply with the construction standards foreseen by the Italian Presidential Decree 7/80. The **LM** (Sink dimensions: 41x33,5x13,5 h cm) model is knee-controlled and can be wall-mounted to take up less space in the kitchen. The **LMP** model stands on the floor and the water supply is controlled by a foot pedal. The internal section can be accessed by a hinged door. Both versions are supplied with a water spout neck and plastic siphon.

Washbasin accessories

The hand washbasin can be supplied with:

- the liquid soap dispenser **DS**, which holds 1.1 litres and is made from transparent plastic. The liquid soap dispenser can be locked
- the disposable paper towel dispenser **DC**, which holds 250 paper towels and is made from plastic.

Both these accessories can be wall-mounted or fitted to a **PLM** wall in satin-finished AISI304 stainless steel which is fitted onto the washbasin splash guard.

Washbasin with sterilizer

This article comes in two versions, both are wall-mounted and made from satin-finished 18/10 stainless steel, they have a rounded press-formed well, a foot (**LMSCP**) or knee (**LMSCG**)-controlled hot and cold water supply and splash guards which are part of the washbasin top. A liquid soap container



and press-dispenser is fitted to the splash guard. These items of equipment are characterised by the side well used to sterilize knives, with a shaped food-grade plastic knife holder: the water level, temperature, overheating protection system or dry cleaning system are all regulated by an electronic control unit which has a digital display indicating the temperature in the sterilizing well. Heating element 2.5 kW.

The **LMSCG** model has a hand washbasin measuring 24x40x26h cm and a knife well measuring 15x30x25h cm (for max 12 vertically ranged knives). The **LMSCG** model has a hand washbasin measuring 34x40x16h cm and a knife well measuring 40x16x33h cm (for max 12 vertically ranged knives). CE compliant.

Shelf mounting knife sterilizer (SC)

Wall-mounting sterilizer made from satin-finished AISI304 stainless steel. The well has a food-grade plastic knife holder, measuring 40x16x33h cm and is fitted with an electronic control unit which regulates the water level and temperature with room temperature display as described above. CE compliant.

U.V.A 15 watt sterilizer (BSTER)

Wall-mounting knife sterilizer unit. Made entirely from AISI304 AISI 304 stainless steel with a smoke grey plexiglass door. It is fitted with 1 watt germicidal lamps with stainless steel protection. The knife holders consist in chrome plated iron magnets. It measures 600x100x700 h. cm and also has a bayonet hinged safety catch and a timer for lamps switch-off. CE compliant.

Waste bins, Meat boards, Stands and Shelves

Mobile waste bins

These are made entirely from satin-finished AISI304 stainless steel, they have a manual or pedal (...**P** model) operated flip-top. The two sizes, 50 or 70 litres, are fitted with handles and a separate swivel wheel trolley.

Meat boards

These practical and rational boards are ideal for all cutting, beating and portioning operations. The white cutting board is in food-grade polyethylene and is 100 mm thick. The support frame is made from AISI304 stainless steel. The legs are round and 50 cm in diameter and have non-toxic PVC adjustable feet. The bottom shelf is made from AISI304 stainless steel with a fine satin-finish.

Shelf units

The structure is entirely made from AISI304 stainless steel which guarantees a longer working life, even when used in high humidity environments. The shelves can be used to store foodstuffs as they are totally hygienic, and can also store detergents as these do not effect the material. The shelf heights can be adjusted. Each shelf has a capacity of 200 kg/m² when distributed evenly.

Wall mounting shelves











Available in six standard sizes, they are ideal for storing cooking utensils, trays, serving dishes, oven tray etc. They are entirely made from satin-finished AISI 304 stainless steel, with a rear splash guard. They come with a support shelf, to be wall-mounted using the stainless steel dowels supplied to guarantee maximum hygiene and durability. The shelf can be removed easily without using any tools to clean the unit and walls.

Mobile vegetable container VCV


This mobile container is ideal for carrying and soaking vegetables. It is made entirely from AISI304 stainless steel, it has a 140 litre capacity well, with a perforated false bottom and overflow tube protected by a filter.





Wall Cabinets

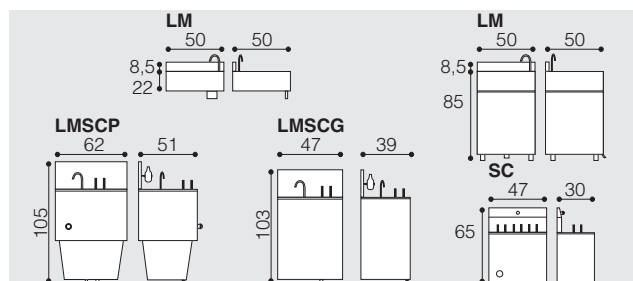
 cm	 dm²	 n. Ø 23 cm	 lt.						
80 x40x66	54	108	162	08PG	08PB				
100 x40x66	73	144	20	10PG		10PC			
120 x40x66	82	180	246	12PG	12PB	12PC			
140 x40x66	102	216	285	14PG		14PC			
140 x40x66		44	285				14PSC		
160 x40x66	110	252	330	16PG	16PB	16PC			
180 x40x66	124	288	365			18PC			
200 x40x66	145	324	407			20PC			
200 x40x66		62	407				20PSC		
98,5x98,5x66			460					APG	
98,5x98,5x66			460						APB

Preparation work tables

Mod.	 cm
6TCN	120x70x90
6TCN180	180x70x90
6TPC120	120x70x90
6TCP180	180x70x90
6TPP180	180x70x90

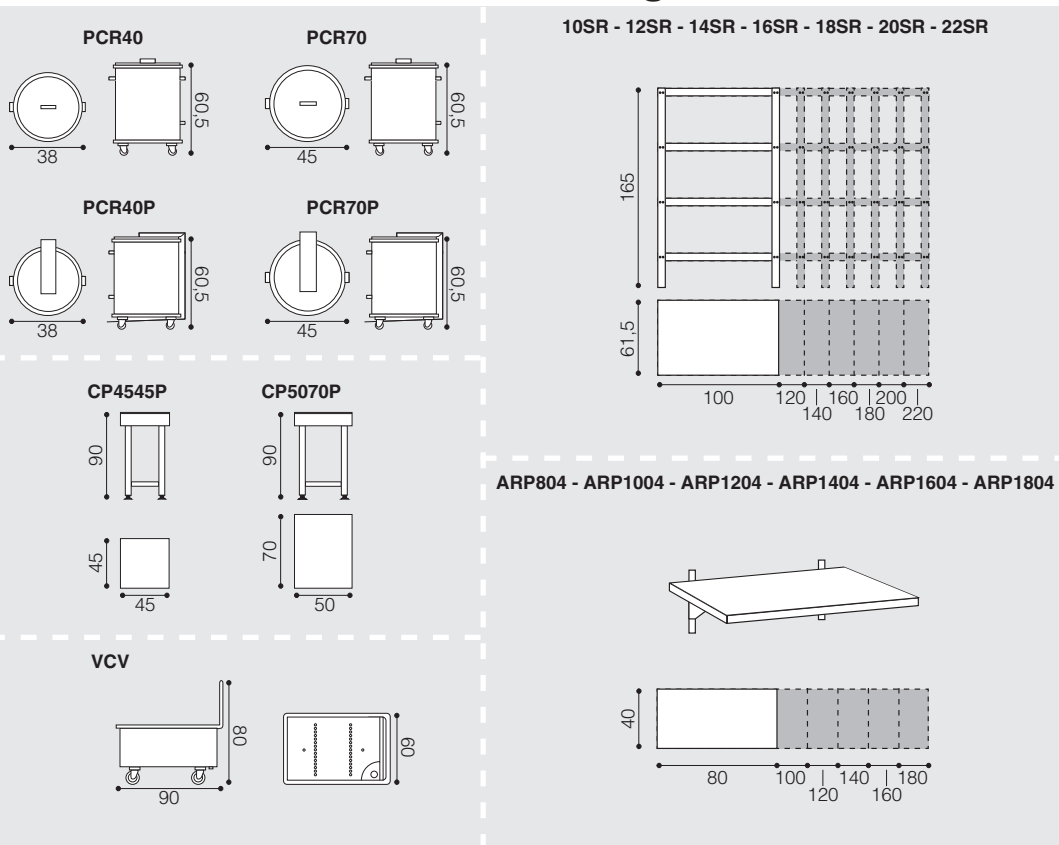
Hand washbasins

Mod.	 cm	 kW
LM	50x50x22	
LMP	50x50x85	
LMSCG	47x39x103	2,5
LMSCP	62x51x105	2,5
SC	47x30x65	2,5



Waste bins • Meat boards • Stands • Wall mounting shelves

Mod.	 cm
PCR40	38x60,5
PCR70	45x60,5
PCR40P	38x60,5
PCR70P	45x60,5
C4545P	45x45x90
C5070P	50x70x90
VCV	90x60x80
10SR	100x61,5x165
12SR	120x61,5x165
14SR	140x61,5x165
16SR	160x61,5x165
18SR	180x61,5x165
20SR	200x61,5x165
22SR	220x61,5x165
ARP804	80x40
ARP1004	100x40
ARP1204	120x40
ARP1404	140x40
ARP1604	160x40
ARP1804	180x40





ANGELO PO

ANGELO PO Grandi Cucine SpA
41012 CARPI (MO) - ITALY
S/S Romana Sud, 90
Tel. +39/059/639411
Fax +39/059/642499
www.angelopo.it
angelopo@angelopo.it

Quality and Environmental
Management System Certified
UNI EN ISO 9001:2000/14001:2004



Certification n° CSQ 9190.ANPO
Certification n° CSQ 9191.ANP2

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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.