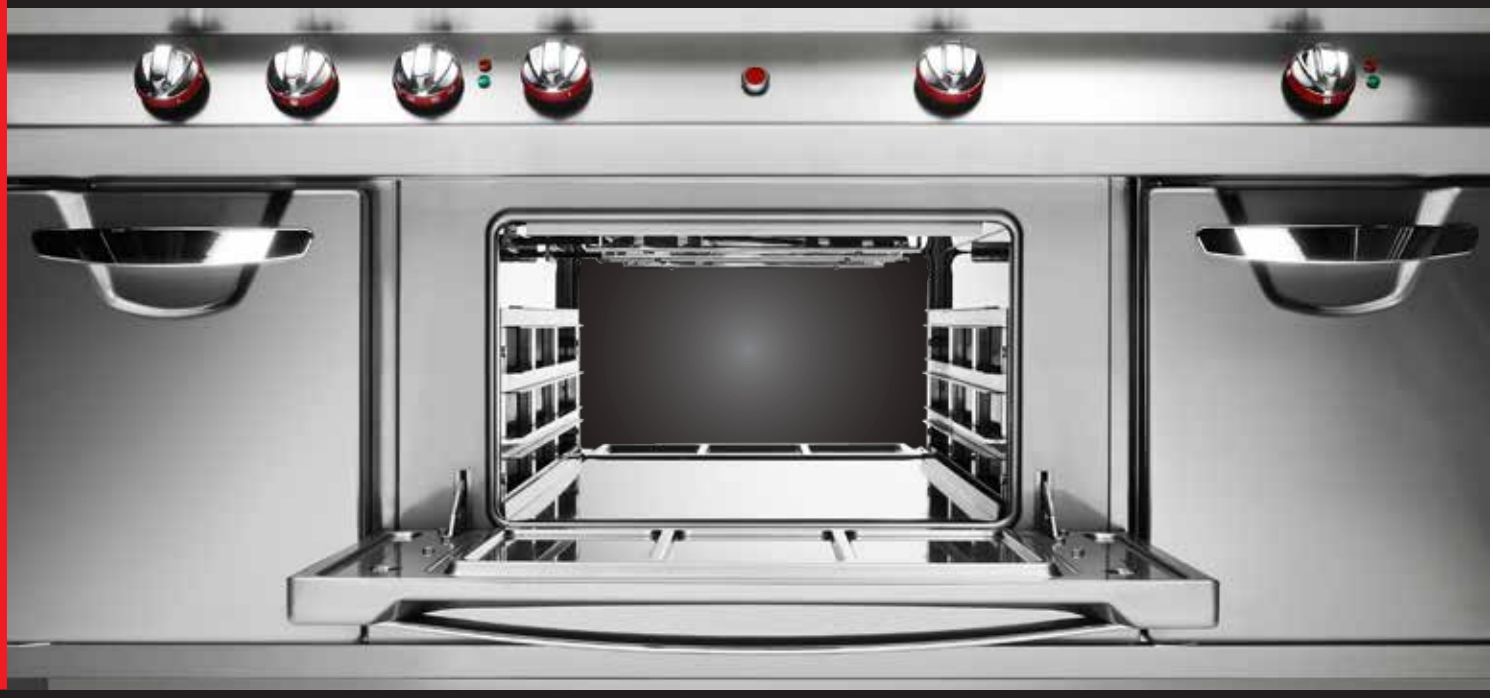


Omega

ANGELO PO

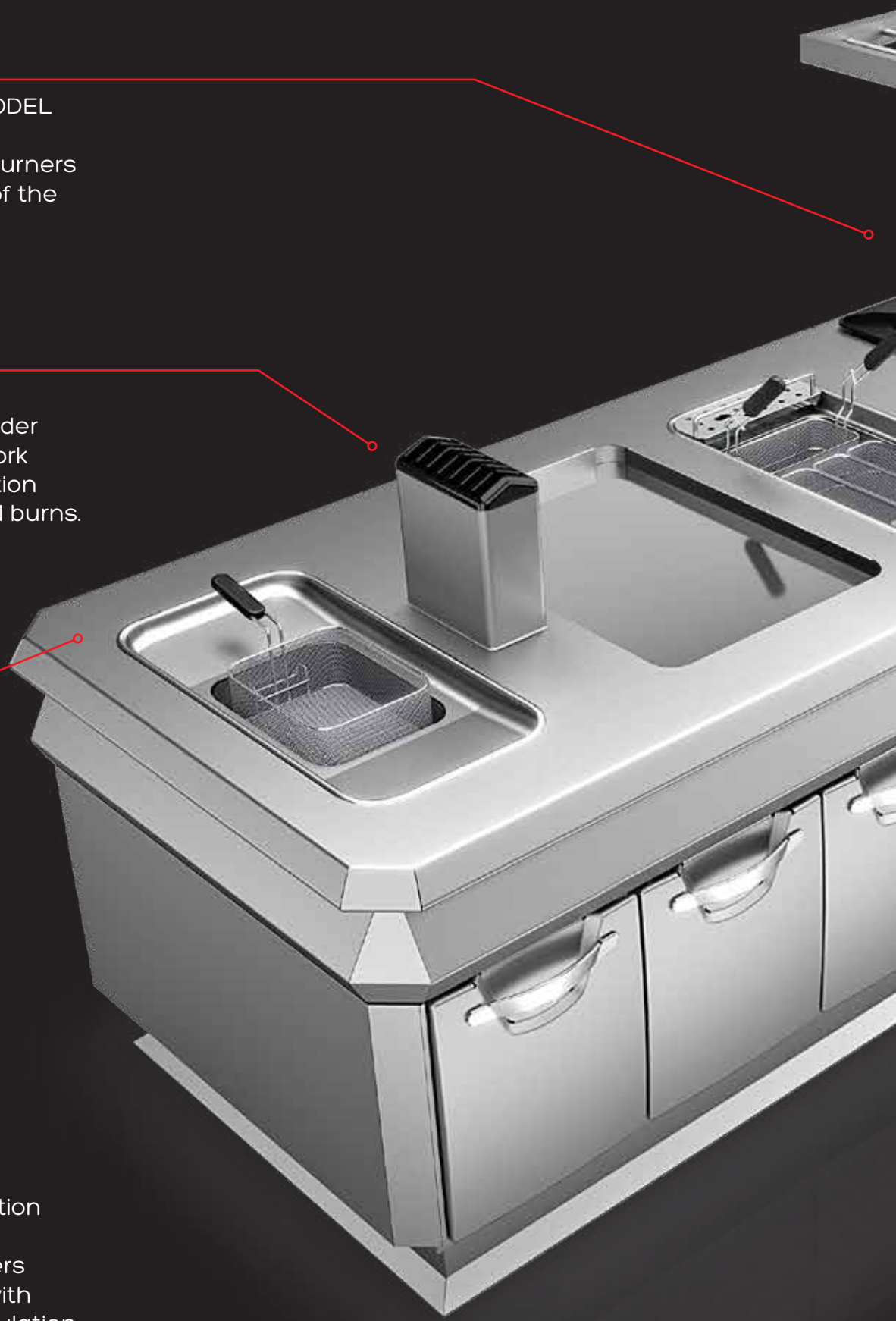
Supporting your success

OMEGA //
CHOOSE THE BEST

GRIDDLE - GAS MODEL

Triple flame two burners
for even heating of the
cooking surfaces.

Flue positioned
in the middle in order
to ensure wide work
space and protection
against accidental burns.



Perimeter collection
border for fryers
and pasta cookers
in accordance with
UNIEN1672/2 regulation.

Pan support grids available with modular dimensions from 160 to 340 cm length.

Completely sealed hygienic welds.

The installation can take place on stainless steel feet or on multi-module stand with stainless steel or masonry plinth.

All modules are fitted with pass-through ovens or cupboards at your choice.

18 cm of free work space on both sides, useful for plates.

OMEGA //

// HYGIENIC DESIGN

Cleaning times and use of chemical products reduced by 20%

CSQA hygienic design certification.
Angelo Po cooking equipment is the ONLY type available on the market to have attained certification thanks to its design and construction features. It is easy to clean and sanitize.

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

SUPERIOR PERFORMANCE

// CENTRAL

Omega is the heart of the kitchen. It is the line designed for central placement in the room, ensuring maximum work efficiency on both sides.

// VERSATILE

Thanks to controls positioned on two-sides, to the pass-through ovens and compartments, to the middle positioning of the cooking surfaces and flues, Omega line is versatile and able to support the work of different chef teams (appetizers and first courses, second courses and side dishes).

// DESIGN

The range of appliances is complete and fully modular, allowing a customized configuration of the kitchen block. The use of pan support grids allows to make maximum use of the vertical space by placing pots and pans in easily accessible position to facilitate quick service.

// EFFICIENT

Omega is a line made not only to guarantee you great power but also the highest yields of the single modules, thereby reducing energy consumption.

// COST REDUCTION

High efficiency is guaranteed by central positioning and optimization of volume and space. High power combined with consumption reduction and the fast effective Omega system allow the reduction of costs in the kitchen.

OMEGA // CHOOSE THE BEST

// OPEN BURNERS

The sloped Venturi is patented for its innovative shape and to guarantee maximum combustion hygiene

KEEPING HARMFUL (CO_2) EMISSIONS TO A MINIMUM.

Material used to make the burner, RAAF enamelled cast-iron, acts as a heat flywheel

IMPROVING BURNER YIELD BY 15%.

The double crown burner together with the flame's specific slope guarantees
GREATER UNIFORMITY AND DISTRIBUTION OF HEAT
on the bottom of all sized pots.
Thus stopping heat accumulation in a single point and optimising the energy transferred to the product.

ENERGY SAVING

(In the photo: thermal distribution measurement)

// OPEN BURNERS

USE

All types of pan cooking (bratt, boiled, roast meats, etc.).

PERFORMANCE

- Power 10 and 7 kW with DOUBLE CROWN burners, 130 and 110 mm in diameter for maximum heat distribution, exchange efficiency and uniformity.
- Burner pilot light (instead of spark), protected against accidental knocks and risen to protect the system from contact with liquids.
- Cast-iron grills designed to direct the flame and relative heat path onto the pan bottom.
- Under-counter oven with fully stainless steel chamber and ELECTRONIC SPARK BURNER IGNITION of the pilot light. Oven door closure obtained by pressing.

EASE OF CLEANING

- Sloped Venturi, PATENTED, to protect the nozzle from getting blocked by liquids and fats.
- Burner supports equipped with ceramic cover which facilitates their removal and cleaning
- Hygienic design pressed counter tray with rounded corners.
- Under-knob protection against water infiltration.
- Cast-iron burners and pan grids easily removable and machine washable.

// SOLID TOP RANGE

USE

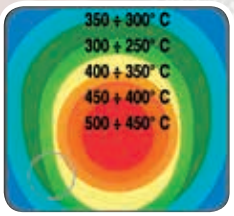
Indirect heat (on pan) to cook different foods, sauces and stews thanks to the differentiated isothermal zones (from 500° to 250°C).

PERFORMANCE

- 16 Mo.5 steel plate with satin finish, oxidation resisting and ideal for heat exchange, heated by a central 12 kW gas BURNER. Thanks to its radiating ribs, the plate generates different isothermal zones degrading from centre (500°C) towards edges (250°C).
- Use of innovative active thermostatic controls SAVES energy thus decreasing heat in the working environment.
- Maximum temperature UNIFORMITY and heat maintenance thanks to the 15 mm thick plate.

EASE OF CLEANING

- Wide hygienic design radius over the entire perimeter makes it really easy to clean equipment after use.



Temperature detection for gas model.

// ELECTRIC SOLID TOP RANGE

Innovative control system for electric models enabling you to work with three different powers (K-Tronic) safeguarding operating costs.

10 TO 30% SAVINGS ON ENERGY COSTS

// INDUCTION

USE

For cooking in suitable induction pans or those with a stainless steel bottom. No pots with aluminium, glass or earthenware bottoms can be used.

PERFORMANCE

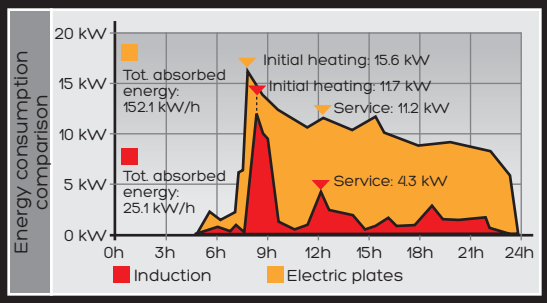
- The induction cooking surface works on electricity: an inductor generates a magnetic field which sets the pots metal molecules in motion. The energy produced is transmitted to the pots with 10 possible regulation levels and cooks their content.
- 5 or 7 kW full heating zone models available. RAPID RESPONSE is guaranteed by power delivered based on cooking recipient.
- Environmental heat radiation is VERY LOW as all power is delivered to the pot bottom so there is no danger of getting burnt/scalded when coming into contact with the top which remains cold.
- Heat stops when the pan is removed.

EASE OF CLEANING

Extremely easy to clean thanks to a smooth, hermetic glass ceramic top.

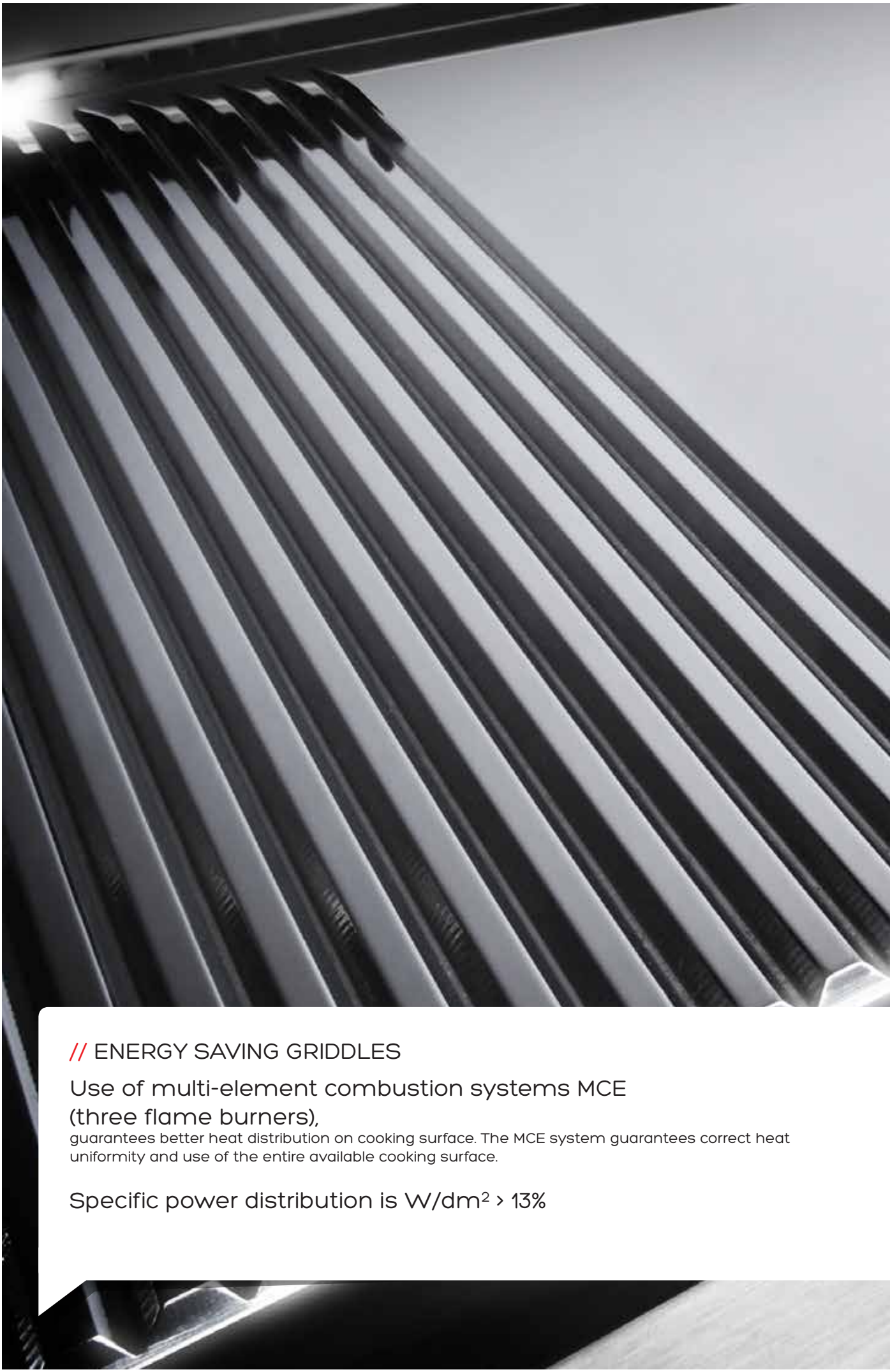
	Electric plates	Induction
Daily energy needs	152.1 kW/h	25.1 kW/h

	Savings	Earnings (Euro)
a day	127 kW/h	8,89
a month (30 days)	3810 kW/h	266,70
a year (365 days)	45720 kW/h	3200,40



ENERGY SAVINGS:
from 50% to 80% compared to traditional electric plates.

OMEGA // CHOOSE THE BEST



// ENERGY SAVING GRIDDLES

Use of multi-element combustion systems MCE (three flame burners),
guarantees better heat distribution on cooking surface. The MCE system guarantees correct heat uniformity and use of the entire available cooking surface.

Specific power distribution is W/dm^2 > 13%

// GRIDDLE

USE

Designed to grill different types of food without absorbing any liquid (thanks to the material) and without mixing tastes.
Depending on food types we recommend the following materials:

1 - COMPOUND 12 mm FE510D + AISI 316L (max temperature for the electric model 270°C, for the gas model 340°C) for meat, fish and vegetables. Characteristics: good heat exchange, low environmental emissions and long-lasting brightness of plate surface.

2 - SOFT STEEL FE510D (max temperature for the electric model 270°C, for the gas model 340°C) for meat and vegetables. Characteristics: excellent heat exchange and fast cooking.

3 - CHROME (max temperature for the electric model 280°C, for the gas model 270°C) for fish, cheese and eggs. Characteristics: maintains/spreads heat at plate level and long-lasting brightness of plate surface.

PERFORMANCE

- Liquid-tight RECESSED cooking plate, suitable for immersed cooking.
- Maximum temperature UNIFORMITY on plate depending on equal distribution of power on useful surface. Thanks to the three flame burners, designed internally, and thermostatic power control (heat control sensors under plate).
- Maximum power thanks to W/DMQ YIELD 13% higher than competitor average.
- Burner ignition through ELECTRONIC spark ignition.

EASE OF CLEANING

- PRESSED, PATENTED hygienic design counter top, with hole to collect and drain liquids.
- Discharge into gastronorm containers under counter or sent to fixed network drainage.

// ELECTRIC MODELS

Thanks to the innovative contact system the consumption is reduced to just 11 kW of installed power

(20% less than what competitors offer).

// GRILL

USE

Cooking through contact on cast-iron grid for meat, vegetable and fish. Exceptional gastronomic results thanks to the effects of cooking by contact (grid) and irradiation (ceramic stones or electric element).
Furthermore, refractory ceramic tiles of the gas version have a special truncated cone shape reducing the burning of fats melted during cooking.

PERFORMANCE

- The ceramic stone GAS grid operates by heating the stone tiles inside the stainless steel supports with a 18 kW three flame burner. The cast-iron grid is placed over them. Food is cooked through RADIATION and CONTACT, increasing productivity with the same amount of energy used.
- ELECTRIC model: cooking grids are placed on the heating elements, guaranteeing reduced times to reach correct temperature. The CONTACT system guarantees excellent heat transfer from heating element to grid with no useless energy wasted.
- The electric grid operates with WATER under the counter to decrease smoking emissions, easy up the cleaning and generate some humidity to keep food soft.

EASE OF CLEANING/HYGIENE

- Cooking grid can be reclined to facilitate drainage of the fats that are conveyed into the lower tray.
- Cooking grid with a nanotechnology surface treatment which improves run-off of fats and ensures a greater ease of cleaning and perfect cooking.
- The parts to be washed: grid, tiles and burner can be removed completely without any tools. The heating element group can be raised to clean the underlying tank thoroughly.

// PASTA COOKER

USE

The pasta cooker can be used to cook pasta, rice and boiled vegetables (using Gastronorm containers h = 65/100 mm), eggs, etc...

PERFORMANCE

- Pressed cooking well, in AISI 316L stainless steel, 15/10 mm thick, for lasting non deformability.
- Electronic spark ignition on pilot flame, high performance guaranteed by a combustion chamber under and around the well, up to minimum water level.

  Power output per liter is 15% higher than competitors average.
- Automatic pressure gauge stop at maximum level and top-up at minimum to avoid any "dry" operations when the machine is unmanned.

EASE OF CLEANING

Counter top with expansion hollow equipped with raised hygienic edge h > 4 mm recommended by UNI-EN 1672-2.

// FRYER

USE

Slow frying, from 130 to 140°C, for raw vegetables, fish and meat.
Surface frying at 150°C for breaded items (vegetables and fish).
Instant frying at 190°C to form an outer crust for potatoes.

PERFORMANCE

- Gas models with heat exchange pipes in well and electric models available.
- W/l yield 18% higher than main competitors.
- Productivity up to 30 Kg potatoes/h (AGA test) thanks to 811 W/l power.
- Electronic control pcb to manage frying programs, HACCP alarms and melting.

EASY TO CLEAN/HYGIENE

- Heating elements can be tipped vertically to 90° for a quick cleanness.
- Safe discharge of oil outside the under compartment through an extension pipe.
  Discharge facilitates filtering to stop oil deterioration.

Specially shaped well.

Tipping heating elements in electric model.

MODEL	POTATO CHIP PRODUCTIVITY*
06WFR3GD	13 kg/h
04WFR3ED	15 kg/h
10WFR4GD	26 kg/h
08WFR4ED	30 kg/h

* based on AGA standard

OMEGA //
CONFIGURATIONS

40 x 110 x 72 h cm

60 x 110 x 72 h cm

OPEN BURNERS

04WFAAV
kW 17

SOLID TOP RANGE

GLASS-CERAMIC • ELECTRIC PLATES

04WVT1IV
kW 10

04WVT2IV
kW 14

04WVT3RV
kW 6,8

04WPE4V
kW 8

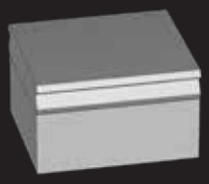
PASTA COOKER

04WCP1EM
kW 12

06WCP1GM
kW 14

80 x 110 x 72 h cm

100 x 110 x 72 h cm



120 x 110 x 72 h cm

08WFAAV
kW 34

08WFA4G
kW 44

08WFA2PG
kW 34

08WFA4E
kW 34

kW 6,5

08WFA2PE
kW 24

kW 6,5

12WFAAG
kW 44

12WFA6G
kW 61

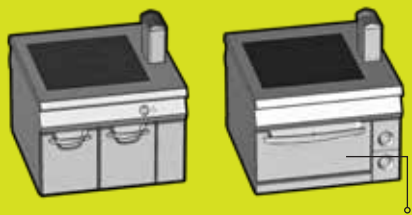
12WFA6E
kW 51

12WFAAA
kW 51

kW 2,5

12WFAAN
kW 51

08WTPEV
kW 12



10WTPGV
kW 12

10WTPGE
kW 12

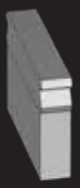
kW 6,5

08WVT1IV
kW 20

08WVT2IV
kW 28

08WPE4V
kW 16

OMEGA //
CONFIGURATIONS



20 x 110 x 72 h cm

40 x 110 x 72 h cm

BAIN-MARIE

04WBMEV
kW 3

GRIDDLES • CHARGRILLS • BRATT PAN

FRYERS

04WFR3ED
kW 7,3

NEUTRAL ELEMENTS

02WPN

02WPNRG

02WPNCL

04WPNV

04WPNCLV

04WPN4C

60 x 110 x 72 h cm

80 x 110 x 72 h cm

100 x 110 x 72 h cm

06WFT1EV
06WFT4EV
06WFT7EV
kW 10,2

06WFT3EV
06WFT6EV
kW 10,2

06WBR3E
kW 10

08WFT1GV • 08WFT4GV
08WFT7GV kW 14

08WFT3GV • 08WFT6GV
kW 14

08WGRGV kW 18

08WGREV kW 11,1

06WFR3GD
kW 11

08WFR4ED
kW 14,6

10WFR4GD
kW 22

06WPVV

08WPCV

08WPNV

www.apv.it

Angelo Po has been developing professional catering equipment for more than ninety years, coming up with solutions to take the grind out of kitchen work and create more efficiency. Cooking with profit, improved preservation and simplified preparation: these from the basis of the "Cooking System" guide lines devised by Angelo Po to provide quality, profitability and flexibility in all aspects of professional catering worldwide.

Angelo Po, with its company group and service network, is not only "The Ultimate Kitchen System" but, above all, "Global Service" is available for all the professionals who want to improve.

ANGELO PO
A Marmon/Berkshire Hathaway Company

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

Quality, Environmental and Health&Safety Management System Certified
UNI EN ISO 9001 - ISO 14001 - BS OHSAS 18001

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

CSQA
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UNI 8421 – CERT. n° 1865

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