



PIZZA RANGE



ANGELO PO





Confirming its standing as a **cooking specialist**, ANGELO PO offers **conventional ovens for cooking pizzas**. The range of products has varying chamber sizes to meet the most demanding requirements.

The pizza oven range consists of **one and two chamber electric ovens and modular gas ovens**. Each oven can be placed on a stand with tray runners or on a proving unit.

The **refrigerated pizza counters** range is formed by various modular elements and characterized by high versatility in assembling: two different worktop (75 and 80 cm) and refrigerated top depths, with or without neutral drawer units, on wheels also. Exterior/interior in AISI 18-10 stainless steel. Insulated one-piece structure. Ventilated evaporator. Electronic thermometer - thermostat. Automatic defrosting. High grades of humidity guarantee the perfect conservation of the little dough portions. Each refrigerated compartment is suitable for 7 plastic Euronorm containers 60x40 cm. Excellent performances even at a room temperature of +43°C, inside drain outlet for easy cleaning, ergonomics and attention paid to energy consumption: a real 'ideal' work tool.

Saladette

The cover, made of two sliding sections reducing temperature dispersion, the handy food nylon preparation shelf, the high capacity (220 ltrs), together with the relatively small dimension, all combine to make the Angelo Po SA90 salad counter an ideal unit in the food preparation area. The top well is designed to hold various sizes of GN containers while the underneath cabinet holds 1/1 GN containers.





A complete range of gas and electric ovens for the “**Pizza World**”



The oven structure is in polished stainless steel throughout, guaranteeing strength and hygiene.

In **electric ovens** the cooking chamber, with aluminium coated steel plate top and refractory ceramic bottom, is heated by banks of armoured stainless steel heating elements. Units are controlled by an electronic circuit board which distributes the heating power across the top and bottom separately.

This intelligent form of temperature control prevents energy wastage and allows ideal distribution of the temperature in relation to the different working and load conditions.

In **gas ovens**, heating is by means of stainless steel burners beneath the bottom panel, supplied by safety valves with ionisation ignition. In these appliances, optimum heat circulation is provided by the special design of the cooking chamber, which combined with the vent on the back of the chamber assists distribution of the temperature throughout the entire cooking chamber.

Each oven is equipped with inside lighting, switch on from control panel, balanced door with tempered glass and heat-resistant plastic handles.

The chamber lighting and balanced door are features specially developed to enable the pizza-maker to monitor and handle the pizzas more efficiently.

Control circuit board (electric oven) for monitoring and displaying the working temperature, with the important function of subdivision of the power over the top and bottom heating elements.

Optional accessories:

- Stand (**TPZ**...) with tray runners
- Stainless steel proving chamber (**CLPZ**...) with hinged door and thermostatic temperature control. Each chamber comes complete with 3 shelves and the relative runners to take 60 x 40 cm trays.
- **AFPE85** pizza electric oven hood.





Pizza Counters...

Maximum ease in use and ergonomic performances



Construction features of the refrigerated pizza counters, both in complete and in base version to be assembled according to customized needs:

- All-in-one structure with an insulating thickness varying from 60 mm to 40 mm; the insulation is ensured by the injection of high-density CFC-free polyurethane foam;
- 18-10 stainless steel inside and out;
- Insulated doors with a magnetic gasket;
- Internal cleaning facilitated by the drain outlet on the bottom;
- 18-10 stainless steel container racks;
- Compartment useful to 60x40 cm containers;

- Each refrigerated compartment standard equipment: a pair of stainless steel runners; mod. BPZ16/20/25 a plastified shelf, too;
- each neutral drawer unit: nr.7 plastic containers (60x40 cm);
- Adjustable 18-10 stainless steel feet with plastic sole;
- Built according to CE standards.

Technical features:

- Ventilated refrigerating system with protected finned evaporator and electric fans for a perfect circulation of the air inside the unit; "U-turn" circulation of the air through the motor compartment (ambient air drawn in from the front and hot air also expelled from the front);
- Control panel with main on/off switch and electronic thermometer-thermostat;
- Temperature range variable from +2° to +8°C at a max room temperature of +43°C;
- Refrigerant fluid of the compartment: R404a;
- High humidity values, in order to guarantee optimum conservation of pizza dough balls: 90%;
- Automatic defrosting and evaporation of condense drain.

The air flow

"U-Turn" circulation of the air through the motor compartment (ambient air drawn in from the front and hot air also expelled from the front).



BPZ257A

Pizza Counters... the best solution to every requirement

Refrigerated Displays

Refrigerated displays in 18-10 stainless steel, insulated, with evaporator injection -moulded with static refrigeration, controlled by electronic thermometer - thermostat, and air circulation through motor compartment with intake from front and discharge at back and side. The food storage temperature is variable from +2 to +10°C at a max room temperature of +32°C. Refrigerant fluid R134a. Available in four different lengths and two different depths, to take stainless steel Gastro-Norm containers and the relative submultiples. On request, kits of 18-10 stainless steel Gastro-Norm containers with lids and 2 bridge - bars are available to optimise the potential for separate storage of the various pizza-making ingredients in relation to the space available. The refrigerated displays are completed by glass front and side panels – the upper one is tempered.

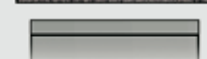


ROSA BETA granite **worktops** 30 mm thick, with perimeter upstand on three sides. Available in three lengths and two depth versions, for the most suitable customized solutions.

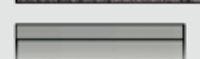
Neutral drawer units, without the upper worktop, in 18-10 stainless steel, fitted with easy pull-out telescopic runners in stainless steel to take 40x60 cm plastic pizza containers. Available in two versions: with **7 drawers** or with **3 drawers + 1 large drawer** whose useful height is 350 mm, on wheels also.

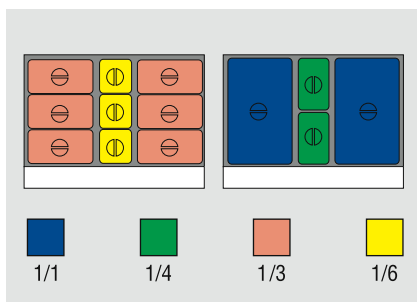


370 mm
1/1 GN



330 mm
1/2 GN





Refrigerated salad counter... maximum hygiene and solidity

Structure: the utilization of AISI 304 stainless steel for the inner and outer structure ensures maximum hygiene and a high degree of solidity.














Practicalness: the tilting cover, made of two sliding sections, the handy food non toxic nylon preparation shelf, the high capacity (220 lt), all combine to make the Angelo Po SA90 refrigerated salad counter an ideal unit in the food preparation area. The top well is designed to hold various sizes of GN containers while the underneath cabinet holds 1/1 GN containers.



Functional characters: the injection in the backside of the evaporator all-in-one structure simplifies maintenance operations. The blower air refrigeration system ensures uniform temperature throughout ($2^{\circ} \div 10^{\circ}\text{C}$); refrigerant fluid: R134a. Automatic defrosting gives constant performance. Diamond refrigerating chambre bottom and the drain hole to ease cleaning. Adjustable plastic made little feet to suitable floor levelling.






























Controls and visual check: ON/OFF switch and digital thermometer/thermostat, positioned in the front side.

Standard equipment: couple of st/steel guides for each base section, 3x1/1 GN +2x1/6 GN bridge-bars to hold containers in the top section.

Pizza Ovens and Counters

Ovens		 cm	 cm	 n.	 kW	 kW
FPZ4G		96x93,5x52	61x64x15	4 ø 28	14	0,03 - 230V 1N
FPZ6G		96x123,5x52	61x94x15	6 ø 28	19	0,03 - 230V 1N
FPZ14E		85x95x46	61x62x15	4 ø 28		4 - 400V 3N
FPZ16E		85x125x46	61x92x15	6 ø 28		6 - 400V 3N
FPZ24E		85x95x70	61x62x15	4x2 ø 28		8 - 400V 3N
FPZ26E		85x125x70	61x92x15	6x2 ø 28		12 - 400V 3N
FPZ2635E		94x138x70	70x105x15	6x2 ø 35		16 - 400V 3N

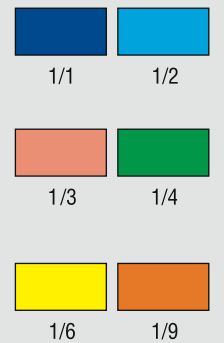
Stands	FPZ4G	FPZ6G	FPZ14E	FPZ16E	FPZ24E	FPZ26E	FPZ2635E	Proving cells
 cm								 cm 230V 1N 1kW
TPZ4G 96x74x95	●							CLPX4G 96x74x100
TPZ6G 96x104x95		●						CLPZ6G 96x104x100
TPZ1424 85x85x95			●		●			CLPZ1424 85x85x100
TPZ1626 85x115x95				●		●		CLPZ1626 85x115x100
TPZ2635 94x128x95							●	CLPZ2635 94x128x100

Refrigerated Closets and Salad Counter	 cm		 60x40x6 cm n.	 330 1/2 GN	 370 1/1 GN	 °C	 W	 W	 kW		
BPZ163A	160x75x147		7	7	●		Refrigerated display +2÷+10	120	289	0,57	
BPZ163B	160x75x147		7	7	●			120	289	0,57	
BPZ163S	160x75x147		14		●			120	289	0,77	
BPZ167A	160x80x147		7	7		●		120	289	0,57	
BPZ167B	160x80x147		7	7		●		120	289	0,57	
BPZ167S	160x80x147		14			●		120	289	0,77	
BPZ203A	207x75x147		14	7	●			Refrigerated closet +2÷+8	120	475	0,77
BPZ203B	207x75x147		14	7	●				120	475	0,77
BPZ203S	207x75x147		21		●				120	475	0,77
BPZ207A	207x80x147		14	7		●			120	475	0,77
BPZ207B	207x80x147		14	7		●			120	475	0,77
BPZ207S	207x80x147		21			●			120	475	0,77
BPZ253A	259x75x147		21	7	●				120	475	0,77
BPZ253B	259x75x147		21	7	●				120	475	0,77
BPZ257A	259x80x147		21	7		●	120	475	0,77		
BPZ257B	259x80x147		21	7		●	120	475	0,77		
BPZ16	102x72,5x83		7				+2÷+8		289	0,35	
BPZ20	154x72,5x83		14						475	0,55	
BPZ25	206x72,5x83		21						475	0,55	
SA90	90x70x85						+2÷+10		284	0,30	

Displays Worktops Drawer units	cm		330 1/2 GN	370 1/1 GN	W	kW
AR143	142x33x26		●		120	0,22
AR143V	142x33x46		●		120	0,22
AR147	142x37x26			●	120	0,22
AR147V	142x37x46			●	120	0,22
AR163	160x33x26		●		120	0,22
AR163V	160x33x46		●		120	0,22
AR167	160x37x26			●	120	0,22
AR167V	160x37x46			●	120	0,22
AR203	207x33x26		●		120	0,22
AR203V	207x33x46		●		120	0,22
AR207	207x37x26			●	120	0,22
AR207V	207x37x46			●	120	0,22
AR253	259x33x26		●		120	0,22
AR253V	259x33x46		●		120	0,22
AR257	259x37x26			●	120	0,22
AR257V	259x37x46			●	120	0,22
G167	160x75x18					
G168	160x80x18					
G207	207x75x18					
G208	207x80x18					
G257	259x75x18					
G258	259x80x18					
CNPZ7	52x72,5x83					
CNPZ13	52x72,5x83					

Stainless steel AISI 304 18-10 GN **container kits** h 150 mm, with lids and 2 bridge-bars

B1433A		B1637A		B2037A	
B1433B		B1637B		B2037B	
B1437A		B1637C		B2037C	
B1437B		B2033A		B2533A	
B1633A		B2033B		B2533B	
B1633B		B2033C		B2537A	
B1633C		B2033D		B2537B	





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Quality and Environmental
Management System Certified
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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.