

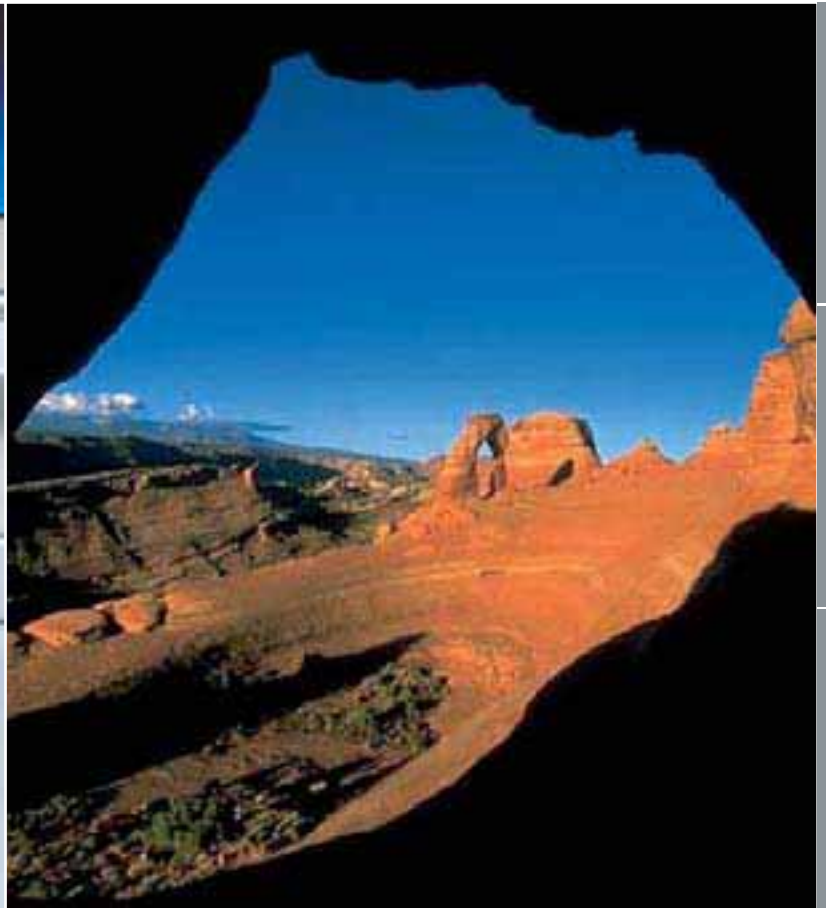


OMEGA



ANGELO PO





Omega ...
Continuing the cooking
revolution begun with
Alpha, Delta and
Gamma.

Pass-through ovens and cupboards have always been two key functional features of kitchen-centre ranges. Omega provides a quality response to this requirement: the cupboards are in 18-10 stainless steel, constructed with uncompromising attention to hygiene, with generously coved bottom in a single piece with the side walls. The static ovens are of pass-through type, available in gas or electric options, with stainless steel chamber and thermostatic control.





Functionality

Omega ... No other series is more functional.

Installing the Omega cooking system is the ideal solution where the range has to be placed in the centre of the kitchen for use from both sides. The various modular units, all with a laser-cut top in 18-10 stainless steel 20/10 mm thick, fit together perfectly to form a watertight joint. The pasta-cookers and fryers have a pressed edge in harmony with the requirements of the UNI-EN 1672-2 standard (Food Industry Equipment - Hygiene Requirements). Hygiene-awareness, dominant in all Omega products, is also reflected in the option of installing a stainless steel or masonry plinth, or the use of a multi-module stand in 30/10 mm thick 18-10 stainless steel, allowing a wide variety of solutions with just 4 or 6 stainless steel feet.

All products have **CE** Certification.





Omega ... Unrestricted use on both working sides

Each chef enjoys fully independent cooking functions, plenty of work-space at the front and between the various appliances for preparing dishes, and combustion gas extraction through flue installed in the centre of the hob, placing no limits on the chef's freedom of operation. The griddles, plates, pasta cookers and fryers can also be used from both working sides. The hinged cupboard and oven doors, all-double skinned and insulated, have an easy-clean press-formed handle recess, with heat-resistant handles.



Open burners

The Omega series offers a variety of open burner hobs. They all feature pressed bottom plates, high power from 7 to 10 kW burners and double crown burner caps. Electronic continuous spark pilot light ignition. Choice of 2, 4 or 6 open burners, combined with:

- pass-through gas or electric static oven, insulated doors on both sides, working dimensions 2/1 + 1/1 G.N. containers. The oven is in AISI 430 stainless steel with removable stainless steel container guides having three height settings;
- in the 6-burner model with electric oven, the pass-through cupboard can be fitted with 1/1 G.N. container guides and is complete with hinged doors at both sides; another alternative is the module with 6 open burners with (underneath the hob) plate warmer cupboard with insulated sliding doors on both sides and thermostatically-controlled fan heating.



Solid Top Gas Boiling Tables

Ideal for cooking over indirect heat, the Omega series solid top range is constructed in 16MO5 steel 15 mm thick. The cooking plate is at the same top level. Heating is by means of a special burner under the plate in stainless steel, with output of 12 kW. Combustion gases are conveyed from the side to the centre of the work surface for discharge. The pilot flame unit is ignited by means of an electronic continuous spark system. Differentiated heating zones on plate, with graduated temperature zones from almost 500°C at the centre and decreasing towards perimeter. The usable cooking surface area is 50 dm².



Griddles

Designed to provide peak productivity, outstanding performance and uniform temperature, the Omega line griddles have satin-finish or chromium-plated Fe510D steel plates, mounted horizontally, all contained in a watertight recess (740x510 mm). They have two independent cooking zones, one on each working side, and thermostatic temperature control. Cooking fats are drained through the two holes on each working side. Juices are collected underneath, inside the cupboard, in G.N. containers inserted on suitable guides. However, the juice drainage holes can also be permanently connected straight to the drainage system.

For gas models heating is by means of two banks of burners with 3 flame branches, each in stainless steel with rated power 7 kW; ignition is electronically controlled with continuous spark system.

For electric models heating is by means of two sets of independently controlled armoured elements in AISI 309.



Bain-Marie

Well in 18-10 stainless steel, with watertight welded joint to the hob, pressed with generously covered shape for optimal cleaning. Water supply by means of solenoid valve controlled by means of a push-button without detent, which delivers water straight to the well. Drainage into the cupboard with an option of permanent connection straight to the drainage system. Thermostatically controlled heating to optimise fuel consumption and keep the temperature constant at the set level. Safety thermostat to ensure thermal protection. Well designed to take 1/1 GN + 1/3 GN containers.



Fryers

The models feature cooking wells welded to the hob, cold pressed with generous coving for easier cleaning and two front oil expansion recesses to simplify use on both sides. The edge of the recess, formed by pressing, is 4 mm above the work-top in compliance with the UNI-EN 1672-2 standard (Food Industry Equipment - Hygiene Requirements). All models are fitted with safety thermostat and digital electronics with 0-190°C temperature control functions, precision +/-1°C. 100° melting and holding program for optimal melting of solid fats.

For gas models heating is by means of AISI 304 stainless steel heat exchange pipes heated by torch burners having power of 11 kW per well and power ratio of 915 w/litre. The pilot flame unit is ignited by means of an electronic continuous spark system.

Electric models have heating element completely immersed in the well, with rotation through 90° to assist cleaning after use, having power of 7.2 kW per well and power ratio of 811 w/litre.



Electric and Ceramic Ranges

The Omega series features a wide range of electric ranges. Ceramic hobs heated by infrared electric elements of varying powers and professional electromagnetic induction plates, powers available 5 kW and 7 kW. Electric boiling tables with 2 and 4 hot plates complete the range (output 4 kW).



Pasta Cooker

Designed to optimise "à la carte" service, the pasta cooker features an AISI 316L stainless steel well sealed to the work-top by a continuous weld. To facilitate dual-sided use, there are large recesses on both working sides to keep starch and froth inside the well; both sides are also fitted with stainless steel basket shelves. The recess edges are raised 4 mm above the worktop. Water supplied to the well by means of solenoid valve with safety monitoring devices, with automatic top-up to minimum level.

For gas models heating is direct by means of stainless steel burners controlled by safety valves (14 kW) with pilot light and thermocouple. The pilot flame unit is ignited by means of an electronic continuous spark system.

For electric models, by means of stainless steel elements installed inside the well (12 kW).



Ambient Work-Tops

Soundproofing material and strengthening bars in 18-10 stainless steel, 20/10 mm thick, reinforce the worktop underneath. The cupboards are pass-through type with hinged doors on both sides, in 18-10 stainless steel, constructed with uncompromising attention to hygiene, with side walls and bottom in a single piece with generous coving. The model 80 cm wide can be equipped with rack to take 1/1 and 2/1 G.N. containers. Various types are available depending on size, with option of hot and cold water column, top with well, drawers inserted in the top, and large drawers on telescopic guides in the lower section.



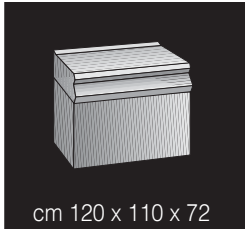
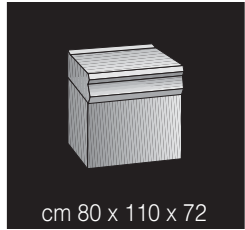
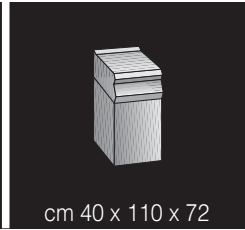


Griddles

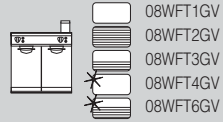
Electric and Ceramic Ranges

Open burners

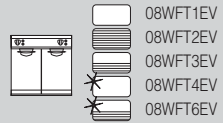
Ambient Work-Tops



GAS kW 14



EL. kW 10,2



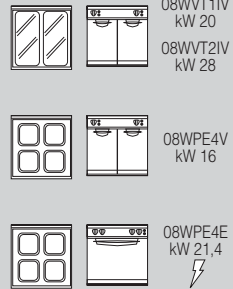
EL.



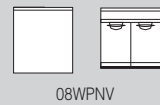
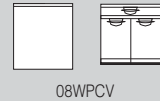
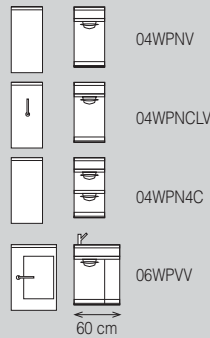
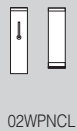
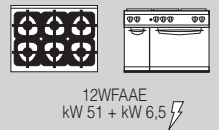
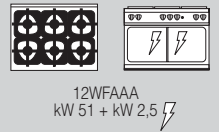
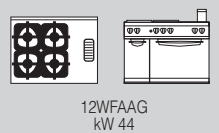
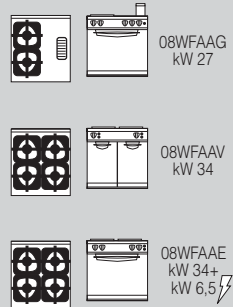
EL.

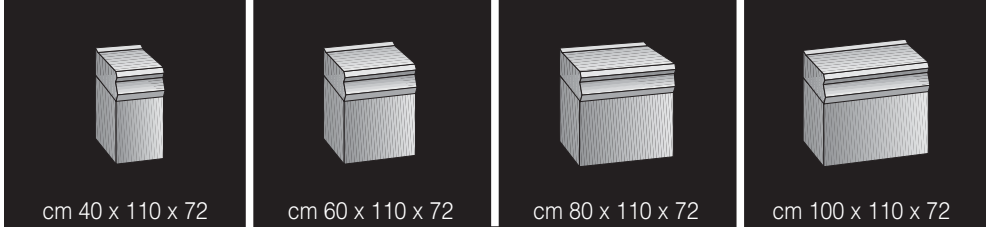


EL.



04WFAAV
kW 17





cm 40 x 110 x 72

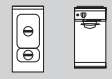
cm 60 x 110 x 72

cm 80 x 110 x 72

cm 100 x 110 x 72

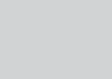
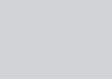
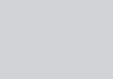
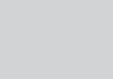


Bain-Marie

EL. kW 3



04WBMEV

Solid Top Boiling Table

10WTPGV
kW 12 + kW 0,006

10WTPGE
kW 12 + kW 6,5

10WTPEV
kW 16

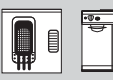
Pasta Cooker

EL. kW 12



04WCP1EM

GAS kW 14



08WCP1GM

Fryers

EL. kW 7,3



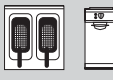
04WFR3ED
lt. 9

GAS kW 11
⚡ kW 0,0030



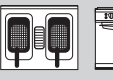
06WFR3GD
lt. 12

EL. kW 14,6



08WFR4ED
lt. 9+9

GAS kW 22
⚡ kW 0,060



10WFR4GD
lt. 12+12





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Quality System Certified
UNI EN ISO 9001:2000



Certification n ° CSQ 9190.ANPO

7900140-3

In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.

Представительство на территории РФ:



с 1990 года

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