

The logo for Angelo Po, featuring the brand name in a stylized, bold, sans-serif font. The letters are white with a dark outline, and the 'o's are replaced by circular symbols with a dot in the center, resembling eyes or stylized 'o's.

ANGELO PO



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PAN WASHING MACHINES



## PAN WASHING MACHINE THE LAST WORD IN HYGIENE

### CONSTRUCTION FEATURES

Superstructure and frame in AISI 304 stainless steel. Front and side panels, interior structures, wash tubs, walls in 18-10 stainless steel.

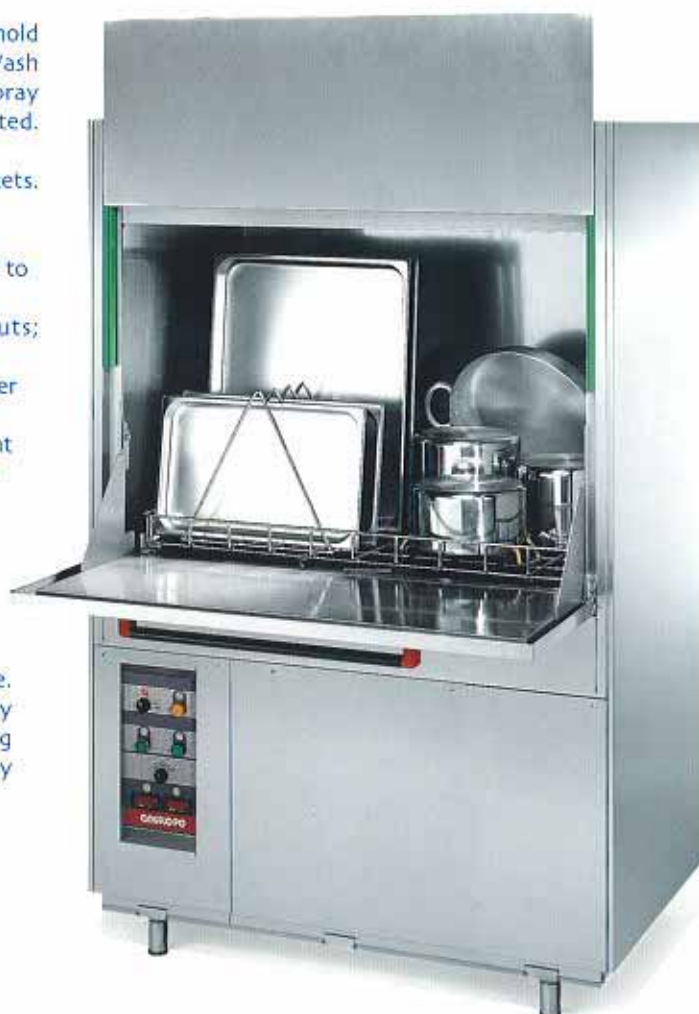
Counterbalanced doors with tip over half door to hold the baskets and slide them inside the machine. Wash and rinse cycles with top and bottom rotating spray arms in stainless steel and nozzles easily inspected. Washing baskets in stainless steel.

The machine can hold standard 50 x 50 cm baskets.

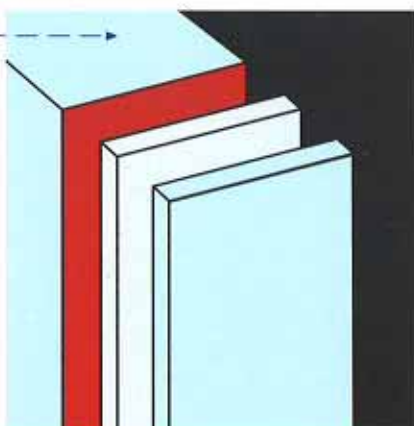
THE MACHINE IS COMPLETE WITH:

- door interlock;
- pressure switch for automatic wash water fill and to protect the heating elements;
- wash and rinse pumps with overload cut-outs;
- body with two double insulated walls.
- thermometers to control temperature of the water in the tub and boiler;
- boiler in stainless steel insulated with fire-resistant material. The stainless steel heating elements are unaffected by detergents and, flange-mounted, are easily removable.
- removable box filters on the tub and filters on pump suction lines;
- low voltage electric controls (24V);

All pot and pan washers carry the CE certificate. Access inside the pan washer has been particularly easy for cleaning at end of a work shift. All working parts can be reached from the front for any extraordinary maintenance.



THE ANGELO PO PAN WASHING MACHINE LINE OFFERS, FOR EACH DIMENSION AND FOR EACH TYPE OF SUPPLY, THE NEW "S" MODEL. THIS MODEL INTERPOSES SOME INSULATING MATERIAL IN THE AISI 304 STAINLESS STEEL PANELS IN ORDER TO REDUCE THE LOSS OF HEAT AND THE NOISE UNDER 70dBA.



Machine and cycle status lights; wash cycle selection.



Detail of the double wash cycle rotating spray arms easily removable without tools.



# Pan Washing Machines



## OPERATING FEATURES

This machine has been specifically designed to wash pots, pans and various kitchen equipment.

The use of an exclusively designed washing system with top and bottom spray arms, the high power wash pump, the effective rinse action guaranteed by the built in higher pressure rinse pump work together to ensure excellent results even on particularly different pots and pans.

## THE FUNCTIONAL PERFORMANCE OF THIS PAN WASHER IS INCREASED BY:

- the general contact surfaces in the basket;
- the max. height of 72 cm;
- the sliding load baskets to facilitate placing the material inside the washer without dripping on the floor.

The operator can select from 3 washing cycles depending on the type of dirt to be eliminated: 3', 6', 9'. This enables low operating costs, energy, water and detergent savings.

The final rinse at the end of the wash cycle uses water from the rinse water boiler that heats the feed water to 80-85°C. The machine has status indicator lights to signal when power is on, the wash cycle running, wash cycle end. Work cycle temperature can be checked from thermometers.

The wash cycle is selected by a selector switch with symbols for the cycle desired.

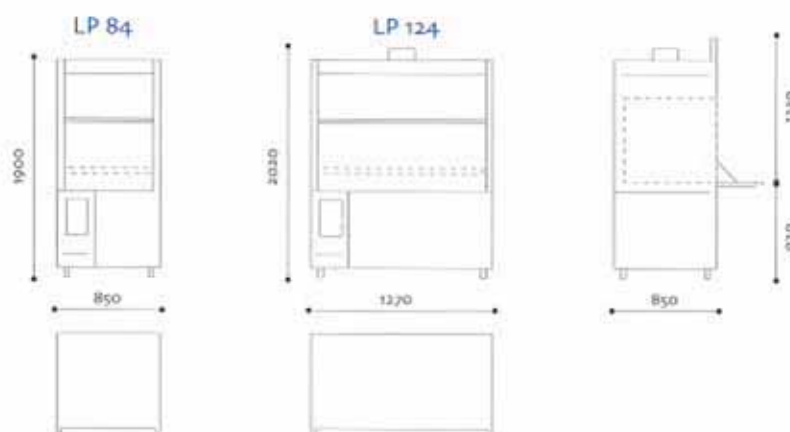
A special unit can be used to wash 2/1 and 1/1 GN pans. For optimum results, the pan washer should be supplied with water softened to 7-12°F.

The generous contact surface on the basket can handle pots and pans to 72 cm in height





TECHNICAL DATA	LP 84		LP 124	
Model	Electric	Steam	Electric	Steam
Electric supply	400/50/3+N	0,5 bar	380/50/3+N	0,5
Water supply	50° C		50° C	
Low voltage (24 V) controls	•	•	•	•
Door safety	•	•	•	•
Automatic water level	•	•	•	•
Double walls	•	•	•	•
2-section counterbalanced doors	•	•	•	•
Temperature control	•	•	•	•
Wash pump	W 2,600	W 2,600	2x2,000W	2x2,000W
Rinse pump	W 550	W 550	W 550	W 550
Boiler heating elements	W 9,000	Kg 16	W 12,000	kg 30
Tub heating elements	W 6,000	kg 9	W 8,000	kg 12
Total power draw	W 18,250	W 3,200	W 24,600	W 4,600
Tub capacity	100 liters	100 liters	145 liters	145 liters
Boiler capacity	12 liters		12 liters	
Wash consumption per cycle	5 liters	5 liters	10 liters	10 liters
Wash cycle setting	3' 6" 9"	3' 6" 9"	3' 6" 9"	3' 6" 9"
Basket dimensions	mm 670 x 670		mm 1090 x 670	
Net weight	kg 190	kg 215	kg 310	kg 325
Standard equipment	1 basket + 1 pan rack		1 basket + 1 pan rack	



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

Quality System Certified  
UNI EN ISO 9001:2000



Certification n° CSQ 9190.ANPO

**ANGELO PO**

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