

ANGELOPO



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CONVENTIONAL PIZZA OVENS

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A COMPLETE RANGE OF GAS AND ELECTRIC OVENS FOR THE “PIZZA WORLD”

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



Stainless steel proving chamber 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.





FPZ4E electric oven on TPZ1424 stand with tray runners.



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.

Electric oven control circuit board: For monitoring and displaying the working temperature, with the important function of subdivision of the power over the top and bottom heating elements.



## TECHNICAL DATA: PIZZA OVEN RANGE

	FPZ14E	FPZ16E	FPZ24E	FPZ26E	FPZ2635E	FPZ4G	FPZ6G
	85 x 95 x 46	85 x 125 x 46	85 x 95 x 70	85 x 125 x 70	94 x 138 x 70	96 x 93,5 x 52	96 x 123,5 x 52
	61 x 62 x 15	61 x 92 x 15	61 x 62 x 15	61 x 92 x 15	70 x 105 x 15	61 x 64 x 15	61 x 94 x 15
Ø 35					6 x 2		
NR. Ø 28	4	6	4 x 2	6 x 2		4	6
KW	4	6	8	12	16	0.025	0.025
KW						14	19
V ~ 50 HZ	400V 3N	400V 3N	400V 3N	400V 3N	400V 3N	230V 1N	230V 1N

## TECHNICAL DATA: STANDS AND PROVING CELLS

	FPZ14E	FPZ16E	FPZ24E	FPZ26E	FPZ2635E	FPZ4G	FPZ6G	230V 1N 1KW
TPZ1424 85 x 85 x 95	●		●					CLPZ1424 85 x 85 x 100
TPZ1626 85 x 115 x 95		●		●				CLPZ1626 85 x 115 x 100
TPZ2635 94 x 128 x 95					●			CLPZ2635 94 x 128 x 100
TPZ4G 96 x 74 x 95						●		CLPZ4G 96 x 74 x 100
TPZ6G 96 x 104 x 95							●	CLPZ6G 96 x 104 x 100

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



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