

PIZZA CHEF COUNTERS



ANGELO PO

PIZZA CHEF COUNTERS



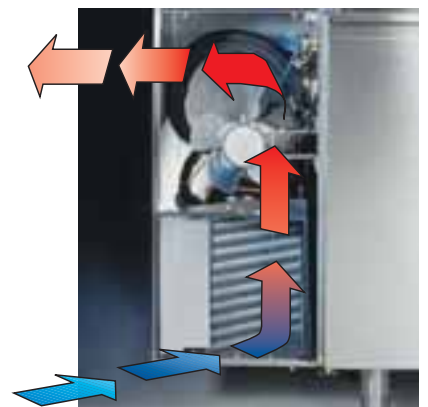
PZ2037A



EURONORM "PZ" REFRIGERATED COUNTER: TECHNICAL FEATURES

- 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;
- Ventilated refrigerating system with protected finned evaporator and electric fans for 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, electronic thermometer and thermostat;
- Temperature range is variable from +2°C to +8°C at the room temperature of +43°C;
- Refrigerant fluid: R134A;
- High humidity values in order to guarantee optimum conservation of pizza dough balls: 90%;
- Air defrosting cycle;
- Automatic evaporation of the condensation liquids;
- Compartment useful to 60x40 cm containers;
- Each compartment standard equipment: a pair of stainless steel runners; each drawer unit: nr.7 plastic containers (60x40 cm);
- Adjustable 18-10 stainless steel feet with plastic sole;
- Built according to CE standards.

"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.)





PM1633V



Pizza-making requires work surfaces and refrigerated food storage integrated into a “system” to make life easier for the pizza chef by minimising the effort involved in the various operations required.

GASTRONORM “PM” REFRIGERATED COUNTER: TECHNICAL FEATURES

- All-in-one structure with an insulating thickness of 60 mm; the insulation is ensured by the injection of high-density CFC-free polyurethane foam;
- Outside and inside made of 18-10 stainless steel;
- Insulated doors with a magnetic gasket;
- Inside chamber with rounded corners and drain hole for easy cleaning;
- Ventilated refrigerating system with protected finned evaporator and two electric fans for perfect circulation of the air inside the unit;
- Control panel with main on/off switch, electronic thermometer and thermostat;
- Temperature range is variable from 0° to +10°C at the room temperature of +38°C;
- Refrigerant fluid: R404a;
- Automatic air defrosting cycle and evaporation of condense drain;
- Compartment useful to 1/1 GN containers;
- Each compartment standard equipment: two plastic coated racks;
- Adjustable 18-10 stainless steel feet with plastic sole;
- Built according to CE standards.

ROSA BETA GRANITE WORKTOPS,
30 mm thick, with perimeter
upstand on three sides.





AL2537V

Available in several versions,
ANGELO PO pizza chef counters
offer the ideal solution



AL1437V

REFRIGERATED DISPLAYS

Refrigerated displays in 18-10 stainless steel, insulated, with evaporator injection-moulded to the bottom and walls, 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 $+2^{\circ}\text{C}$ to $+10^{\circ}\text{C}$ at the room temperature of $+32^{\circ}\text{C}$. A filter, removable for cleaning, protects the condenser from fouling by flour.

Available in four different lengths and two different depths, to take 1/1 and 1/2 stainless steel Gastro-Norm trays and the relative submultiples, max height 150 mm.

Sets of 18-10 stainless steel Gastro-Norm trays with lid 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 panels – tempered on front – and on sides.

Refrigerant fluid R134a.

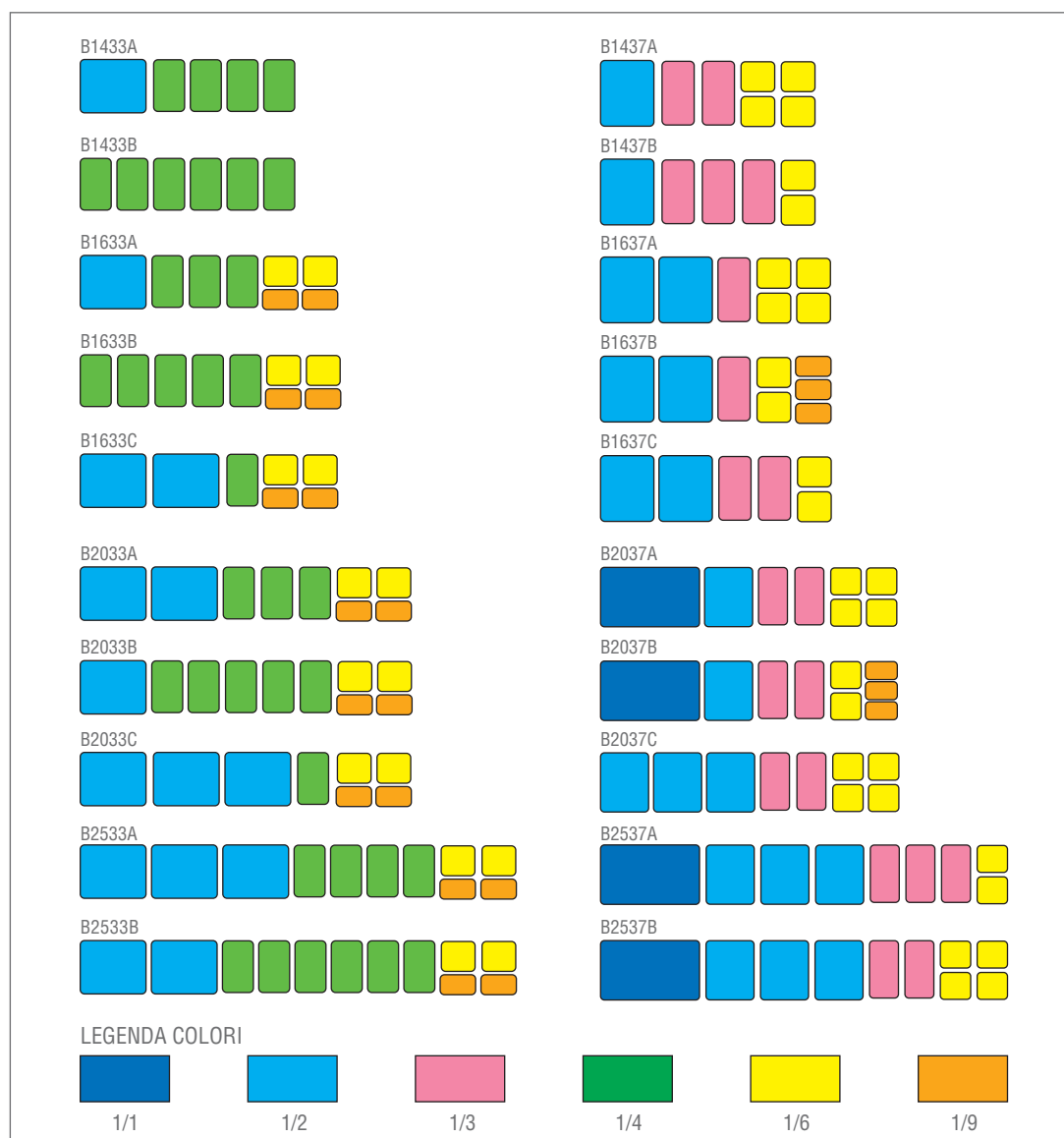


NEUTRAL DRAWER UNITS,
in 18-10 stainless steel, fitted with
easy pull-out telescopic runners in
stainless steel and tray runners
to take 40x60 cm plastic pizza trays.

AVAILABLE IN SEVERAL VERSIONS,
ANGELO PO PIZZA CHEF COUNTERS OFFER THE IDEAL SOLUTION

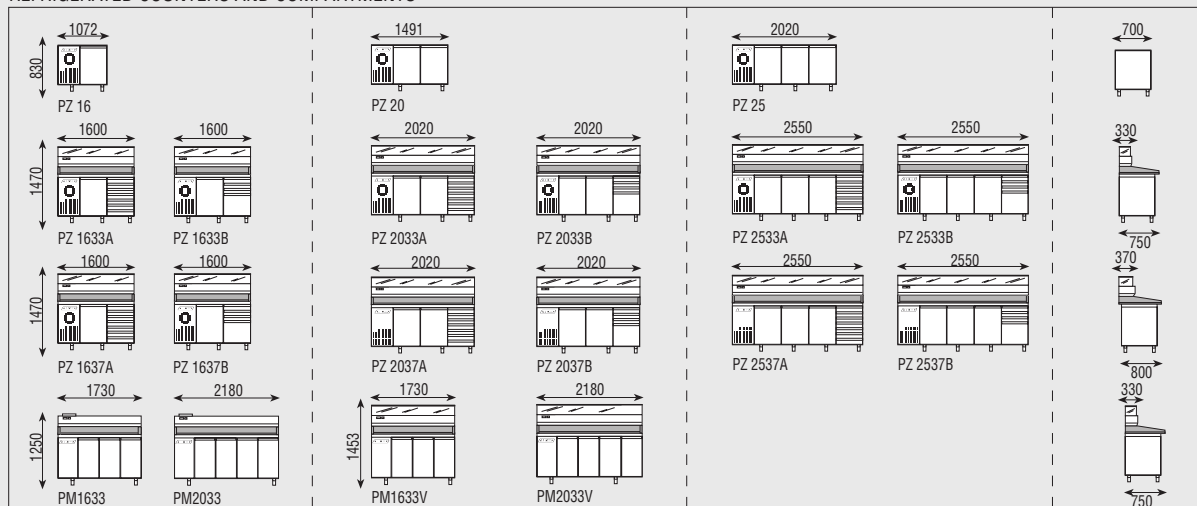
ANGELO PO

SUGGESTED PIZZA TRAY KIT

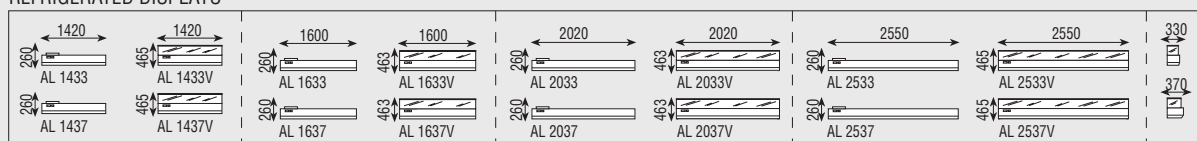


AVAILABLE in two versions, with
7 DRAWERS or
3 DRAWERS + 1 LARGE DRAWER
suitable for height 350 mm,
for euronorm pizza counters

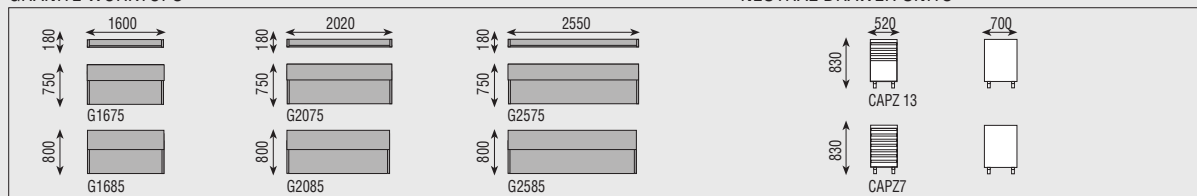
REFRIGERATED COUNTERS AND COMPARTMENTS



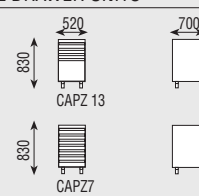
REFRIGERATED DISPLAYS



GRANITE WORKTOPS



NEUTRAL DRAWER UNITS



REFRIGERATED COUNTERS

MOD.	TRAY CAPACITY		COOLING UNIT W	POWER DRAW W	TEMPERATURE RANGE °C (*)
	REFRIG. COUNTER	DRAWERS			
PZ16	7	/	240	177	+2 / +8°C
PZ1633A PZ1633B PZ1637A PZ1637B	7	7	240 + 250	177 + 120	
PZ20	14	/	350	284	
PZ2033A PZ2033B PZ2037A PZ2037B	14	7	350 + 250	284 + 120	
PZ25	21	/	500	456	
PZ2533A PZ2533B PZ2537A PZ2537B	21	7	500 + 250	456 + 120	
PM REFRIG. COUNTER					TOP +2 / +10°C BOTTOM 0 / +10°C
PM1633 PM1633V	counter suitable for GN 1/1 container		360 + 250	289 + 120	
PM2033 PM2033V			420 + 250	343 + 120	

Standard electric connection: 230V/1N 50 Hz

REFRIGERATED DISPLAYS

MOD.	COOLING UNIT W	POWER DRAW W	TEMPERATURE RANGE °C (*)
AL1433 AL1433V AL1437 AL1437V	250	120	+2 / +10°C
AL1633 AL1633V AL1637 AL1637V	250	120	
AL2033 AL2033V AL2037 AL2037V	250	120	
AL2533 AL2533V AL2537 AL2537V	250	120	

Standard electric connection: 230V/1N 50 Hz

**ANGELO PO**

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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.

Quality System Certified
UNI EN ISO 9001:2000

Certification n. ° CSQ 9190.ANPO

Представительство на территории РФ:



с 1990 года

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