



ALPHA • DELTA



ANGELO PO



Alpha

cooking equipment that sets new standards in durability, performance and hygiene.

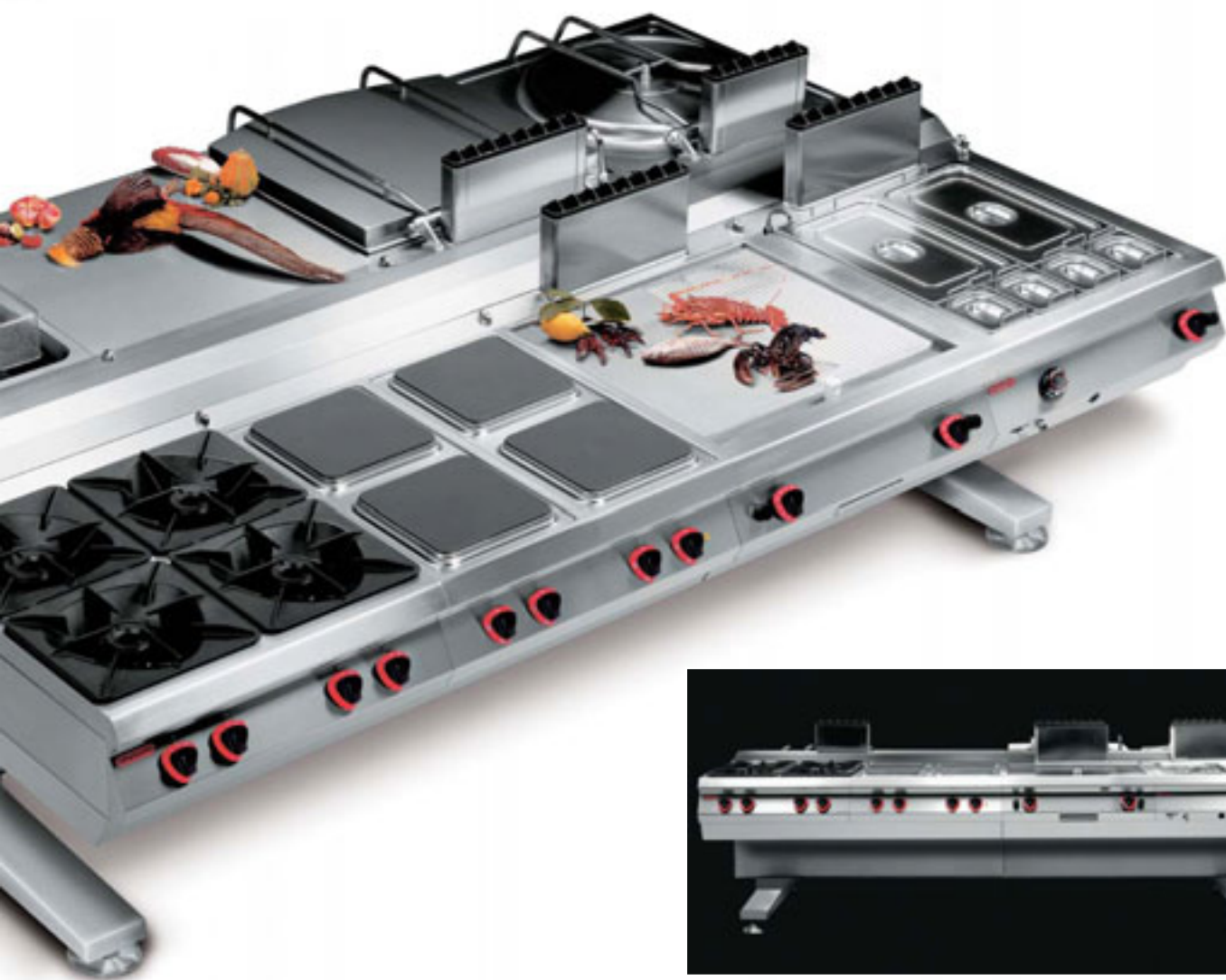
A range of free standing cooking equipment to allow easy cleaning. The Alpha Series offers limitless possibilities for personalised layouts. A choice of top, top+oven and top+storage compartments from a range of 70 models, combining to give an infinite range of solutions. The tops may also be supported on stainless steel cross members attached at both ends to form a bridge unit.



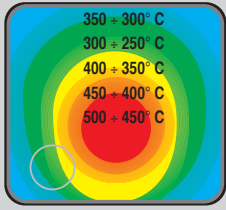
Delta

a range of cooking equipment with total positioning flexibility.

The Delta series allows the freedom to plan a cooking line to suit exact needs without any structural limitations. The modules can be used to create single-front or double-front layouts, tops, ovens and storage compartments positioned according to requirements. The support structure is available in various lengths ranging from 200cms to 400cms, including provision for the internal housing of all the supply services. The unit is supported by 4 or 6 legs, depending on size, and the absence of external services combined with the ample space underneath the units make Delta the ideal solution for hygiene and easy cleaning.



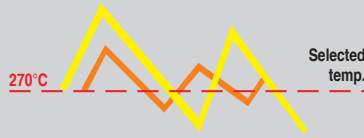




Differentiated constant heating zones on plate, with graduated temperature zones, decreasing towards perimeter.

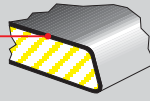
POWER MODULATION EFFECT

- Modulating valve-Alpha and Delta ranges
- Traditional thermostatic valve



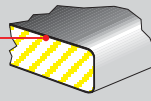
ALPHA&DELTA

Working top stainless steel thickness = 2 mm

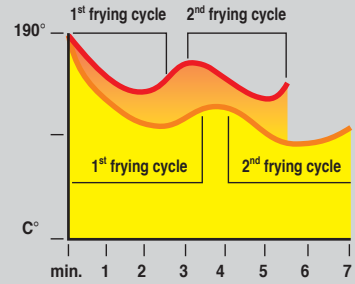


OTHER MANUFACTURERS

Working top stainless steel thickness = 1,2 mm



COOKING CYCLE



■ Angelo Po electronic fryer ■ Other fryers

High Power for professional performance

Cooking performance at the highest possible levels, in full compliance with regulatory, safety and efficiency standards. Offering the TOP performance in the sector is an absolute priority. Open burners, all with double crown, 4 kW electric hotplates and induction plates up to 7 kW, high specific power in w/dm² for boiling tables and fry-tops, and high power in w/litre for fryers and boiling pans. Speedy service is assured.

Strenght 67% stronger than conventional products

Angelo Po Catering Equipment is built to last, the products in the Alpha and Delta ranges are no exception. The tops are made from 18-10 Stainless Steel with a thickness of 20/10mm, thus meeting the highest European standards. The self-supporting frames are built from 18-10 Stainless Steel, giving the front and side panels the durability of this top quality material. The structural solidity of Alpha & Delta products is also assured by the 18-10 stainless steel foot mounting brackets: the part most exposed to attack by floor-cleaning chemicals is thus made from an exceptionally resistant material, guaranteeing durability over time.





Reliability



Reliability

80 years of experience
guarantee reliability

At Angelo Po, we design our new cooking equipment in the same way that a chef creates a new recipe; by drawing on the best traditions and applying experience, by addressing the real needs of the customer, by selecting the best quality components and by testing and perfecting the final product until we are sure that it meets the customer's highest expectations. The levels of safety and performance laid down by International standards are the starting point for Angelo Po, always to be met but preferably to be exceeded.

The quality of our production system is certified to ISO 9001:2000, we invest heavily in new technology, and our personnel are kept up-to-date through a continuous training programme.

The reliability of the products in the Alpha and Delta Ranges is guaranteed by a protection rating of IPX5, by a vast production system and an extensive pre and after sales service geared to supplying products that will provide lasting customer satisfaction.





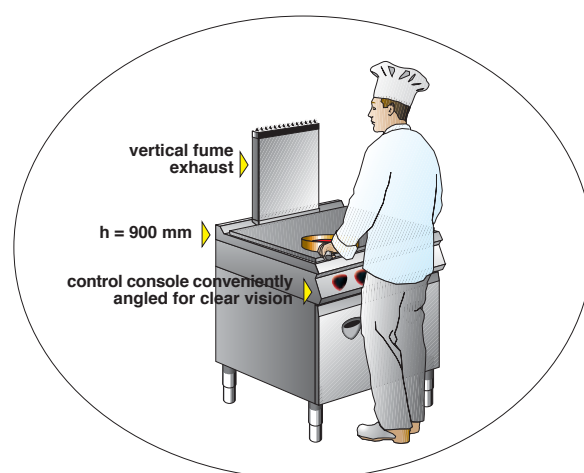
Hygiene

Alpha and Delta are quick and easy to clean. This is achieved through a series of special design features applied throughout the entire range: where necessary, the tops feature a pressed attachment for the rear fume vent to prevent the infiltration of liquids (1), all containers have wide radiused corners (2), the bases of the boiling pans are in AISI 316L Stainless Steel polished to a mirror finish (3), the tray supports inside the ovens are removable (4), all the joints between tops are sealed against the inlet of liquids (5).

Alpha and Delta are the ideal choice for full compliance with H.A.C.C.P. standards. All cooking elements are produced according to UNI EN 1672-2 and UNI 8421 Standards concerning the "Hygienic design of food machines", compliance attested by CSQA Certificazioni S.r.l. with Certificates from nr.1857 to nr. 1865.

Ergonomics

All the units in the range are 90 cms high for improved ergonomics. The angled control console and the clear symbols on the control knobs (6) are designed to make operation easier. The front support surfaces (7), the lower storage compartments with a full range of accessory fittings (8), the compatibility of all storage compartments and drawers with gastronorm containers (9), all these features are further evidence of the effort we have put in to make your work easier.





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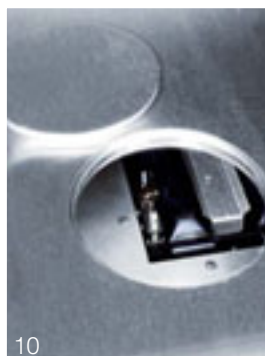
Safety for Alpha & Delta is paramount

All Angelo Po products, without exception, are designed to deliver maximum performance: 7,5 kW top burners, 500°C radiant hot plates, 130 litre capacity bratt pans, 409 watt/dm² fry tops, fryers that can deliver 35kgs of potatoes per hour, direct and indirect boiling pans with capacities of up to 290 litres.

For over 80 years, our customers have known they can rely on Angelo Po to deliver the performance they require.

For Angelo Po, the CE Standards represent the minimum safety requirement. They are met through control of every naked or enclosed flame with thermocouples and indicator lights (10), safety thermostats to protect

against overheating or accidental use (11). However the level of safety built into all Alpha and Delta products extends beyond this to ensure that all the equipment can operate in conditions of maximum safety, with the risks of improper use reduced to a minimum. For example, the maximum level marks pressed on all boiling pans (12), the system adopted for draining oil from the fryers (13), the electronic devices to control the temperature of the frying oil (14), the specially shaped pouring spouts of the bratt pans (15).

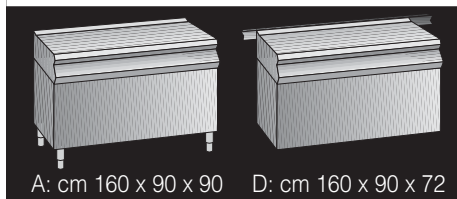
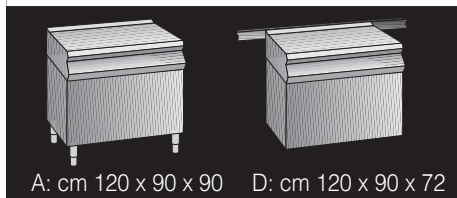
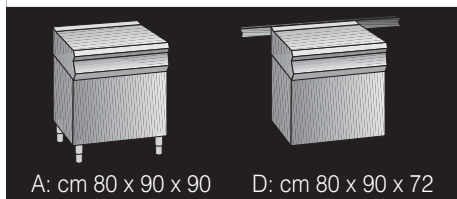
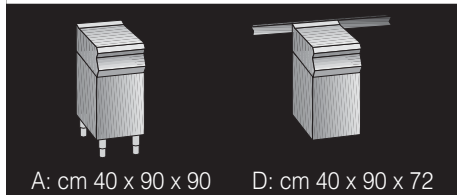
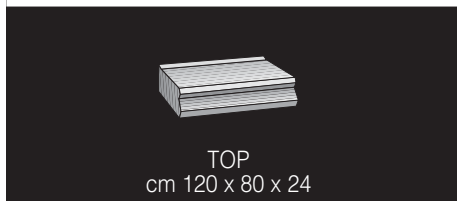
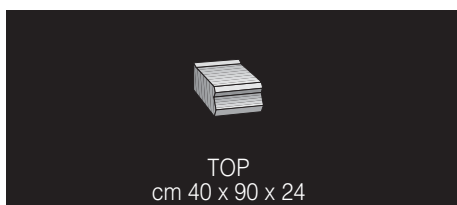




Open burners

Gas solid top plate

Electric hot plate and Pyroceram ranges



GAS



0A/D0FA1
kW 13
0A/D0FA4
kW 15

GAS kW 7



0A/DFAVA

Elect kW 8



0A/D0PE4

GAS



1A/D0FA1
kW 26
1A/D0FA4
kW 30



1A/D0FA2
kW 20

GAS kW 12



1A/D0TP0

Elect kW 16



1A/D0PE4

GAS



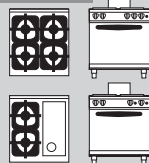
2A/D0FA1
kW 39
2A/D0FA4
kW 45

Elect



0A/D1VT1I
kW 10
0A/D1VT2I
kW 14

GAS



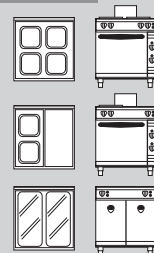
1A/D1FA1G
kW 33,5
1A/D1FA4G
kW 37,5
1A/D1FA2G
kW 27,5

GAS kW 19,5



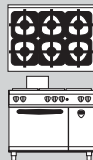
1A/D1TP0G

Elect



1A/D1PE4E
kW 21,4
1A1PEFT1E
kW 20
1A/D1VT1I
kW 20
1A/D1VT2I
kW 28

GAS



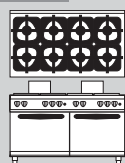
2A/D1FA1G
kW 46,5
2A/D1FA4G
kW 52,5

GAS kW 32,5



2A/D1TP3G

GAS



3A/D1FA1G
kW 67
3A/D1FA4G
kW 75



Frytops

Fryers

Bratt pans

Boiling pans

- | | |
|-----------------|---------------------|
| GAS kW 9 | Elect kW 6,6 |
| 0A/D0FT1G | 0A/D0FT1E |
| 0A/D0FT2G | 0A/D0FT2E |
| 0A/D0FT4G | 0A/D0FT4E |
| 0A/D0FT5G | 0A/D0FT5E |
| 0A/D0GRG | |

- | | |
|------------------|----------------------|
| GAS kW 18 | Elect kW 13,2 |
| 1A/D0FT1G | 1A/D0FT1E |
| 1A/D0FT3G | 1A/D0FT3E |
| 1A/D0FT2G | 1A/D0FT2E |
| 1A/D0FT4G | 1A/D0FT4E |
| 1A/D0FT6G | 1A/D0FT6E |
| 1A/D0GRG | |

- | | |
|--|--|
| GAS | Elect |
| 0A/D1FR1GD
0A/D1FR1G
kW 18
lt. 22 | 0A/D1FR1ED
0A/D1FR1E
kW 18
lt. 21 |
| 0A/D1FR3GD
0A/D1FR3G
kW 11
lt. 12 | 0A/D1FR3ED
0A/D1FR3E
kW 7,3
lt. 9 |

- | | |
|---|---|
| GAS | Elect |
| 1A/D1FR2GD
1A/D1FR2G
kW 36
lt. 22+22 | 1A/D1FR2ED
1A/D1FR2E
kW 36
lt. 21+21 |
| 1A/D1FR4GD
1A/D1FR4G
kW 22
lt. 12+12 | 1A/D1FR4ED
1A/D1FR4E
kW 14,6
lt. 9+9 |

- | | |
|---|-------------------------|
| GAS kW 20 | Elect kW 12 |
| 1A/D1BR2GA
1A/D1BR2G
1A/D1BR1GA
1A/DBR1G | 1A/D1BR2EA
1A/D1BR1E |

- | | | |
|---|------------------------------------|---|
| GAS kW 24 | Elect kW 14 | STEAM |
| 1A/D1PD1G
1A/D1PD2G
1A/D1PI1G
1A/D1PI1GA
1A/D1PI2G
1A/D1PI2GA
lt. 100/150 | 1A/D1PI2E
1A/D1PI2EA
lt. 150 | 1A/D1PI2V
1A/D1PI2VA
kg/h 25
lt. 150 |

- | | |
|---|-------------------------|
| GAS kW 30 | Elect kW 18 |
| 2A/D1BR2GA
2A/D1BR2G
2A/D1BR1GA
2A/DBR1G | 2A/D1BR2EA
2A/D1BR1E |

- | | |
|---|----------------------|
| GAS | Elect. kW 24 |
| 2A/D1PI3G
kW 35
2A/D1PD3G
kW 38
lt. 250 | 2A/D1PI3E
lt. 250 |



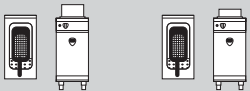
Pasta cookers

Bain marie

Worktops

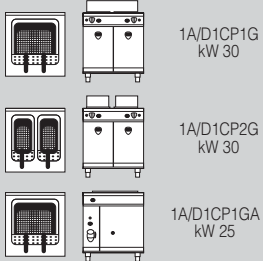
<p>GAS kW 5</p> <p>0A/D0BMG</p>	<p>Elect kW 3</p> <p>0A/D0BME</p>	<p>0A/D0TN</p> <p>0A/D0TNCL</p> <p>0A0PN h 6 cm.</p> <p>0A/D0TC1</p>
<p>GAS kW 8</p> <p>1A/D0BMG</p>	<p>Elect kW 6</p> <p>1A/D0BME</p>	<p>1A/D0TN</p> <p>1A0PN h 6 cm.</p> <p>1A/D0TC2</p>

GAS kW 15 **Elect kW 12**



0A/D1CP1G 0A/D1CP1E

GAS



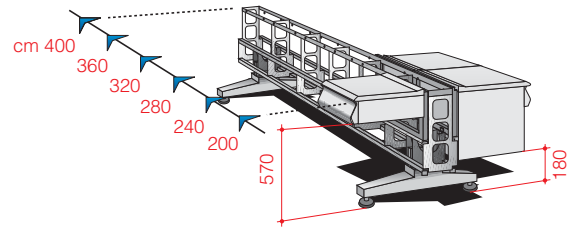
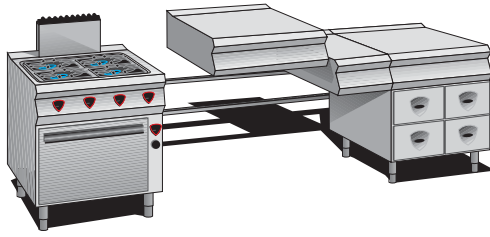
1A/D1CP1G
kW 30

1A/D1CP2G
kW 30

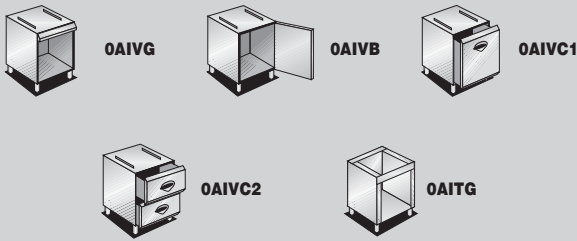
1A/D1CP1GA
kW 25

The Portfolio

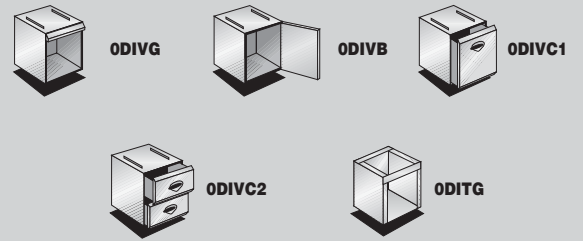
The Alpha and Delta offers absolutely everything one could ask of a professional range. With 100 models available and no limit to the versions that can be created using different top + cabinet combinations, we provide the most demanding customers with the utmost in customisation as well as unrivalled quality, in keeping with the long ANGELO PO tradition.



ALPHA 40 x 90 x 66 cm

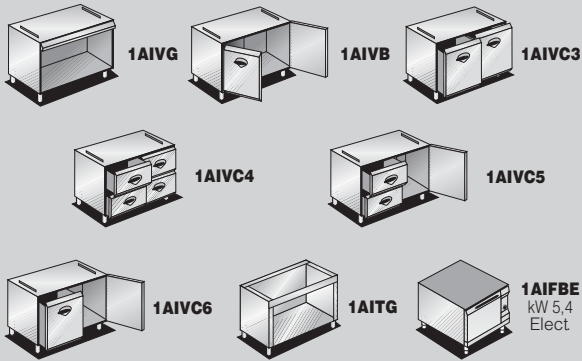


DELTA 40 x 90 x 48 cm

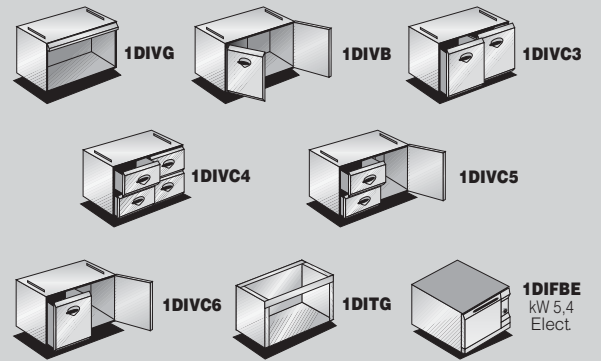


Lower Compartments
40 cm

ALPHA 80 x 90 x 66 cm

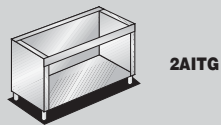


DELTA 80 x 90 x 48 cm



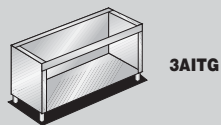
Lower Compartments
80 cm

ALPHA 120 x 90 x 66 cm



Lower Compartments
120 cm

ALPHA 160 x 90 x 66 cm



Lower Compartments
160 cm

Open Burners

5.5 and 7.5 kW double-crowned burners in RAAF enamelled cast iron. All burners fitted with safety devices. Enamelled cast iron pan supports. Burner surround in stainless steel.

Available in top and top + oven versions.

Open burners + gas solid plate (on right hand), plate tubular stainless steel burner rated at 7 kW.





Gas Hot Plate

Plate in special steel for high temperatures with satin finish. Differentiated temperature zones. Safety burner. Available in top and top + oven versions.



Electric Hot Plates

4 kW plates with thermal protection. Controls with 4 heat settings. Available in top and top + oven versions. PYROCERAM COOKING RANGES: plate in "Ceran" pyroceram, independent cooking areas. Undercompartment with hinged doors.



Fry Tops

Smooth or ribbed surfaces, sealed into the top, in steel for high temperatures. Thermostatic temperature control on all models. Available in gas or electric versions, with satin-finish or chromium plated steel. GAS CHARGRILL with enamelled cast iron grid, 1 or 2 independent burners, 9 kW each, pilot light, thermocouple and spark ignition device. Radiation by burner heated cerami bricks.



Fryers

Pressed pans sealed into the top. Electro-mechanical temperature control or electronic temperature control with melting and temperature maintenance programs. Available in gas or electric versions.



FRYERS ELECTRONIC PANEL





Bratt Pans

Pans in 18-10 stainless steel, in 44 dm² (85 litre) and 68 dm² (130 litre) versions.

Pan bases in FE510D steel or 18-10 stainless steel.

Manual or automatic pan lifting.

Available in gas or electric versions.



Boiling Pans

100, 150 and 290 litre capacities.

Pans in 18-10 stainless steel with AISI 316L stainless steel base.

Normal or autoclave lids.

Available in gas, electric or steam versions



Pasta Cookers

1/1 Gastro Norm pans in
AISI 316 L stainless steel.
Pan capacities: 40, 40+40
and 80 litres.

Available in gas or electric versions.
AUTOMATIC GAS PASTA COOKER
with AISI316 stainless steel well,
150 lt capacity and starch overflow
drain. Perforated basket with
automatic tilt. Protected control panel
with timer and tilt control buttons.



Bain Marie

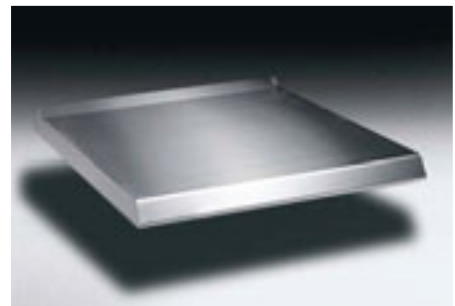
Pressed pans in Gastro Norm sizes,
heated indirectly.
Thermostatic temperature control.
Available in top version.
Available in gas or electric versions.





Worktops and Lower Compartments

Worktops in 18-10 stainless steel, 20/10 mm thickness.
Versions with and without drawers.
Lower compartments: open, with doors, with drawers.





Представительство на территории РФ:

Для корреспонденции: п/я 7, 117571, Москва, Россия.
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Факс: 007+095+9362323.

E-mail: gabel@dol.ru.

www.praktika.dol.ru



Quality System Certified
UNI EN ISO 9001:2000



Certification n° CSQ 9190.ANPO

