

## **PREPARATION 600 and 700 SERIES**



**ANGELO PO**





Since 1922 Angelo Po has developed **appliances for the professional catering field** and offered **solutions** to make working inside the kitchen easier.

**600 SERIES** (600 mm depth) and **700 SERIES** (700 mm depth) equipment guarantees the **choice** of sizes and special features for any scenario, in addition to the usual **excellent quality** of Angelo Po products.

Angelo Po products are characterized by **strength, power and design**, features that merge **flexibility** and **hygiene** to assure the best operative solutions for each modern professional catering need.



# Work tables

## Construction features:

**Worktop:** 60 mm thick and radiused on one or more sides, with or without rear splash back – realized in a single piece with the worktop – is built of 18-10 stainless steel. Heavy-duty service and sound-proofing are ensured by a sound-deadening counter bottom. The rear is closed, box-shaped, to guarantee maximum hygiene avoiding any dirt infiltration. The leg fixing structure is contained inside the worktop.

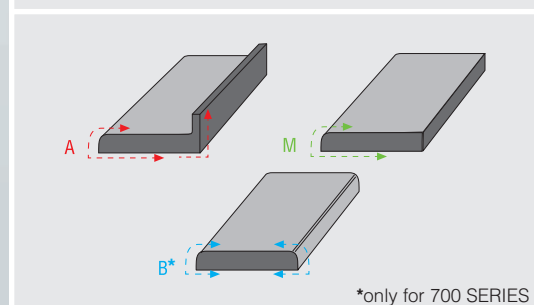
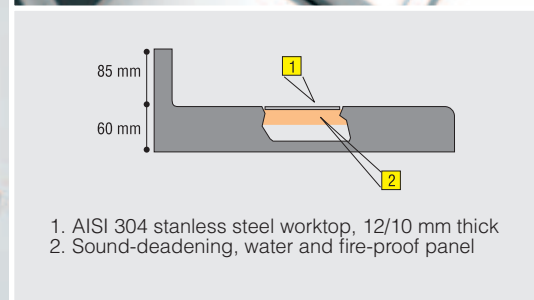
**Legs:** are built in 18-10 stainless steel tubing with a 50 mm circular section. They are inserted in to the worktop, assuring maximum stability. The foot is adjustable for levelling, with plastic sole. The height of the work table could be reduced to 86 cm.

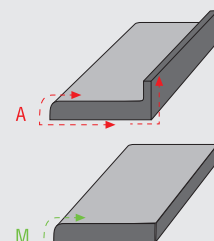
## Accessories:

- **single drawer**, completely built in 18-10 stainless steel, is fixed on stainless sliding guides. Mod. **04CJ111** capacity 2/3 GN h 150 mm; **04C111** capacity 1/1 GN h 150 mm. Those models can be mounted one upon the other until 3 drawers. Mod. **04C123** capacity I 13, with galvanized guides, not stackable.
- **drawers unit:** composed by 4 18-10 stainless steel drawers. Mod. **04CJ411** capacity 2/3 GN h 100 mm; **04C411** capacity 1/1 GN h 100 mm.
- **corner cantilever work table**, built in 18-10 stainless steel with splash back on two sides, is supplied with wall fixing kit. Mod. **PJAA** (600 SERIES) and **PAA** (700 SERIES). If the corner is highly load, the foot **GPA** has to be used.



- **lower shelves**, built in 18-10 stainless steel, reinforced underneath by stainless omegas, are fixed directly to the work tables legs. 180 mm clearance between floor and shelf to make cleaning easier.
- **swivelling wheels** with stainless steel brake. Mod. **KRP4G** (4 wheels) for work tables from 60 to 220 cm, mod. **KRP6G** (6 wheels) from 230 to 320.





## Food preparation and sorting **tables • Continuous worktop solutions**

### Work tables with bowl

Technical features as work tables, this range is supplied in two sizes (140 and 200 mm) and is characterized by a bowl on the right or left side of the worktop. The bowl 40x50x25 is inserted in the worktop by means of a robot-controlled welding and cleaning process and made of cold-moulded 18-10 stainless steel with a great holding capacity. A special sound-absorbent panel is attached to the underside the bowl. Accessories are hand (**CEMTV**) or elbow (**CEGTV**) mixer taps, foot control-lever tap (**EAP**); trap, drain and overflow assembly **KSV25P**. Optional accessories are lower shelves and side panels **PTVLD** (right) or **PTVLS** (left).

### Work tables with scraping hole

Technical features as work tables, this

range is supplied in five sizes (from 120 to 200 mm) and is characterized by a scraping hole on the right or left side of the worktop. The scraping hole has a diameter of 24 cm and is finished with a stainless steel ring attached to the worktop by means of a continuously welded rim. Accessories of work tables are refuse bin with swivelling wheels **PCR40** or **PCR70**, lower shelves and swivelling wheels **KRP4G**.



### Continuous worktop solutions

Worktop with the same technical features as work tables, that can be mounted on various under-the-counter appliances (cupboards, drawer units, hopper elements and refrigerated counters) in compositions from 120 to 320 cm of length, to avoid space between the units and to reduce the number of support legs: all the benefit of hygiene, increasing the overall sturdiness of the structure and decreasing cleaning time.

The single-foot accessory **PP1** has to be mounted between two under-the-counter appliances and the double-foot accessory **PP2** at the ends of the composition (only if a refrigerated counter is not placed at the end, that is supplied with feet).

# Sinks

## Construction features:

**Worktop:** built in pressed 18-10 stainless steel, with rear splash back fully radiused front. The worktop is 60 mm height, so it assures sturdiness and long working life.

**Side drainer,** with ridge pressed-construction, is tilted to drain water towards the sink and reinforced with stainless steel omegas.

**Sink:** robot cleaned and welded to the worktop, built in cold pressed 18-10 stainless steel, with a wide margin between the sink and the worktop to prevent liquids from spilling over; external bottom surface of every sink coated with special sound-deadening material.

**Feet:** built in 18-10 stainless steel with plastic sole, allow the regulation and the levelling. The height of the sink could be reduced to 86 cm.

**Open sinks:** a 18-10 stainless steel frame is fitted around the worktop perimeter, including inserts in a special plastic material for attachment of the legs. Legs built in 18-10 satin finish stainless steel tubing diameter 50 cm. A frontal panel that covers the external side of the sink, built in 18-10 stainless steel, framed to legs, improves the stability of the open sink also without a lower shelf. Accessories for open sinks are lower shelves built in 18-10 stainless steel plate, reinforced underneath by stainless steel omegas. 180 mm clearance between floor and shelf to make cleaning easier.

**Cabinet sinks** are framed into a free-standing structure with side, bottom and doors built in satin-finish, cold-pressed 18-10 stainless steel



plate. Double walled cabinet doors slide on top runners (without bottom runners)

700 SERIES offers a range of **cabinet sinks with foot control-lever tap** equipped as standard (LA...P) and **sinks pre-arranged for dishwashers (...L)** with an open structure or a cabinet (a 60x61x82h cm a professional dishwasher can be installed underneath the side drainer).

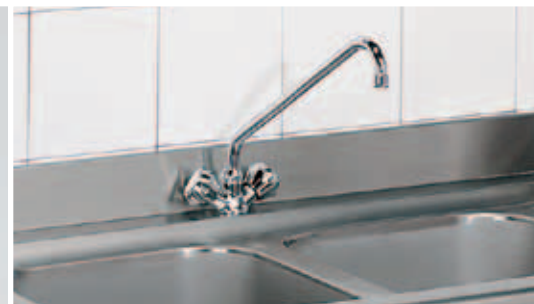


12L14D + 12RF + DF

18L24 +  
18RF + CEG

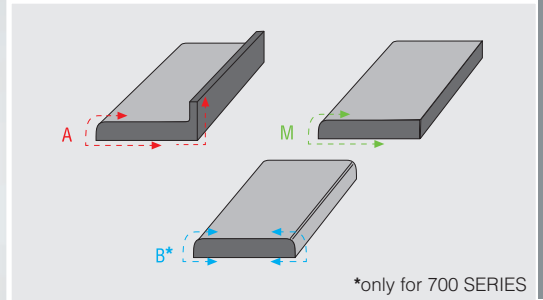
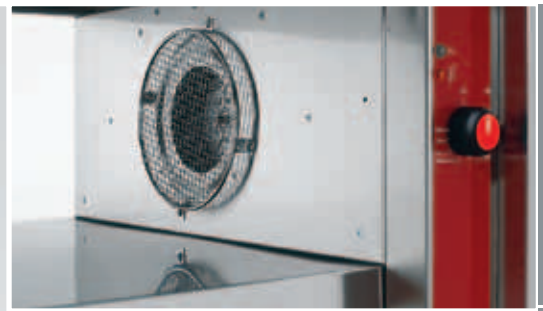
20L26DL + CEM +  
dishwasher

14L16SL + CEM  
+ dishwasher + 08RF



All sinks need, as accessories: hand or elbow mixer taps (**CEMTV** or **CEGTV** for 600 SERIES – **CEM** or **CEG** for 700 SERIES), foot control-lever tap (**EAP**); shower **DF** or wall shower **DFM**; trap, drain and overflow assembly depending on the depth of the sink **KSV25P** (for sinks h.25 cm) or **KSV325P** (for h.32,5 cm).

Other accessories are lower shelves and side panels (for open sinks): 600 SERIES **PLLJD** (right) or **PLLJS** (left), 700 SERIES **PLLD** (right) or **PLLS** (left).



## Crockery storage **cabinets**

### **Construction features:**

**Worktop:** 60 mm thick and radiused on one or more sides, with or without rear splash back – realized in a single piece with the worktop – is built of 18-10 stainless steel. Heavy-duty service and sound-proofing are ensured by a sound-deadening counter bottom. The rear is closed, box-shaped, to guarantee maximum hygiene avoiding any dirt infiltration. The leg fixing structure is contained inside the worktop.

**Free-standing structure:** with sides, back, doors, bottom and internal shelves built in 18-10 satin-finish, cold pressed stainless steel. 180 cm high stainless steel feet

with thermosetting plastic sole are adjustable for perfect levelling to the floor.

**Sliding doors:** lip on a suspended system of top runners without bottom ones. The double walled sandwich panel structure provides for effective temperature insulation.

**Heating (only for electric cabinets):** a fan inside the cabinet (a double fan if the cabinet length is more than 180 cm) provides for the heating. Temperature control is ensured by a thermostat from 30° to 90°C. a light goes on when the set temperature is reached. Units conform to CE standards.

Crockery storage cabinets, supplied in four sizes, have 3 internal shelves adjustable. Models **16APC** (160x70x170h cm) and **21APC** (210x70x170h cm) allow optimal 50x50 dishwasher racks storage.



# Cupboards, drawer units and hopper elements

Worktop with the same technical features as work tables, these connecting units are featured with free-standing structures in 18-10 cold pressed stainless steel with satin finish. Stainless steel adjustable feet.

## Cupboards

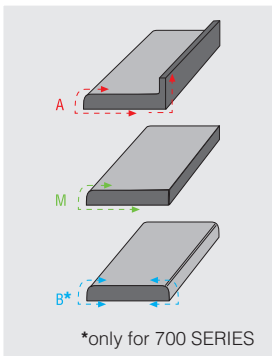
Cupboards have hinged doors and double walled sandwich panels. Corner cupboards are supplied with middle shelves as standard. The others cupboards could have as accessories **RI04** middle shelves.

## Drawer units

Drawers are built entirely of 18-10 stainless steel, drawers slide on stainless steel telescopic runners, handles consist of a lip on drawer front panels. Drawer internal dimensions are 600 SERIES 305x540x118, 700 SERIES 305x550x118 mm, designed to hold 1/1 GN 100h mm. The big drawer (...2B) is designed to hold 1/1 GN 200h mm or bottles max 295 mm h (i.e. 28 bottles Ø 70 mm), internal dimensions are 600 SERIES 305x540x2505 mm, 700 SERIES 305x550x250 mm.



































## Hopper elements

Hopper under-the-counter with under-hinged movable door.







































































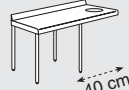








## Work tables 600 • 700 series

60					90				
	M A	04C123 cm 38x58,5x12	04CJ111 cm 40x60x21			M A	04C123 cm 38x58,5x12	04CJ111 cm 40x60x21	
60	06TJM • 06TJA			06RFJ	140	14TJM • 14TJA			14RFJ
70	07TJM • 07TJA			07RFJ	150	15TJM • 15TJA			15RFJ
80	08TJM • 08TJA			08RFJ	160	16TJM • 16TJA			16RFJ
90	09TJM • 09TJA			09RFJ	170	17TJM • 17TJA			17RFJ
100	10TJM • 10TJA			10RFJ	180	18TJM • 18TJA			18RFJ
110	11TJM • 11TJA			11RFJ	190	19TJM • 19TJA			19RFJ
120	12TJM • 12TJA			12RFJ	200	20TJM • 20TJA			20RFJ
130	13TJM • 13TJA			13RFJ					

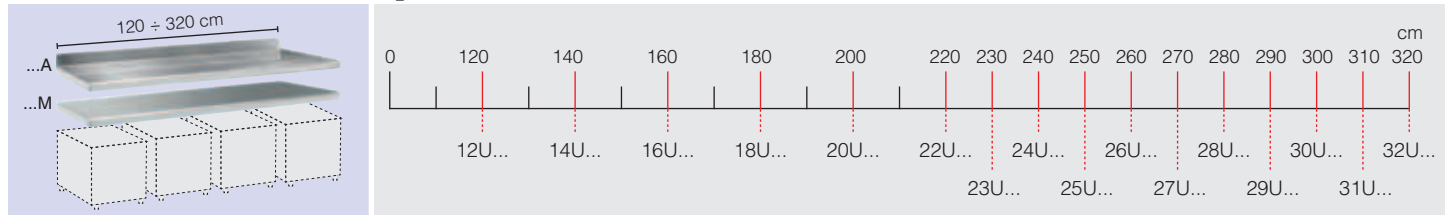
  

70					90				
	M A B	04C123 cm 38x58,5x12	04C111 cm 40x70x21			M A B	04C123 cm 38x58,5x12	04C111 cm 40x70x21	
60	06TM • 06TA • 06TB			06RF	200	20TM • 20TA • 20TB			20RF
70	07TM • 07TA • 07TB			07RF	210	21TM • 21TA • 21TB			21RF
80	08TM • 08TA • 08TB			08RF	220	22TM • 22TA • 22TB			22RF
90	09TM • 09TA • 09TB			09RF	230	23TM • 23TA • 23TB			23RF
100	10TM • 10TA • 10TB			10RF	240	24TM • 24TA • 24TB			24RF
110	11TM • 11TA • 11TB			11RF	250	25TM • 25TA • 25TB			25RF
120	12TM • 12TA • 12TB			12RF	260	26TM • 26TA • 26TB			26RF
130	13TM • 13TA • 13TB			13RF	270	27TM • 27TA • 27TB			27RF
140	14TM • 14TA • 14TB			14RF	280	28TM • 28TA • 28TB			28RF
150	15TM • 15TA • 15TB			15RF	290	29TM • 29TA • 29TB			29RF
160	16TM • 16TA • 16TB			16RF	300	30TM • 30TA • 30TB			30RF
170	17TM • 17TA • 17TB			17RF	310	31TM • 31TA • 31TB			31RF
180	18TM • 18TA • 18TB			18RF	320	32TM • 32TA • 32TB			32RF
190	19TM • 19TA • 19TB			19RF					

## Food preparation and sorting tables

	Mod.	 cm			Mod.	 cm	04C123 cm 38x58,5x12	04CJ111 cm 40x60x21	
...TAVS	14TAVD 14TAVS	140x70x90	14RFV	...TAFD	12TAFD 12TAFS	120x70x90			08RF
PTVLS ...TAVD	20TAVD 20TAVS	200x70x90	20RFV	 40 cm	14TAFD 14TAFS	140x70x90			10RF
				...TAFS	16TAFD 16TAFS	160x70x90			12RF
					18TAFD 18TAFS	180x70x90			14RF
					20TAFD 20TAFS	200x70x90			16RF

## Continuous worktop solutions



## Elements for continuous worktop solutions

70 84 cm...	Sliding door on one side	Sliding door on two side		0+10°C	-2+8°C	-24+12°C	-2+8°C	-24+12°C	-2+8°C			
40			AB04Z AC04ZA AC04Z2B AT04Z									
100	A10Z1		A10Z2									
120	A12Z1E A12Z1	A12Z2E A12Z2										
130												
140	A14Z1E A14Z1	A14Z2E A14Z2					6MA...	6EA...	6EAB...	6ERA...	6ERAB...	6TEA...
150												
160	A16Z1E A16Z1	A16Z2E A16Z2										
170												
180	A18Z1E A18Z1	A18Z2E A18Z2										
190							6MB...	6EB...	6EBB...	6ERB...	6ERBB...	6TEB...
200	A20Z1E A20Z1	A20Z2E A20Z2										
210												
220		A22Z1	A22Z2									
230							6MC...	6EC...	6ECB...	6ERC...	6ERCB...	6TEC...

## Neutral cabinets

60/70 84 cm...	60/70 M	70 B	60/70 A	70 B	n. serie 600 / 700 Dish capacity Ø 23 cm	kg(*) Max load each shelf
	Sliding door on one side			Sliding door on two side		
100	AJ10M / A10M1	A10B1	AJ10A / A10A1	A10B2	288 / 324	95 / 110
120	AJ12M / A12M1	A12B1	AJ12A / A12A1	A12B2	324 / 360	110 / 120
140	AJ14M / A14M1	A14B1	AJ14A / A14A1	A14B2	396 / 468	135 / 150
160	AJ16M / A16M1	A16B1	AJ16A / A16A1	A16B2	468 / 540	155 / 180
180	AJ18M / A18M1	A18B1	AJ18A / A18A1	A18B2	504 / 576	170 / 190
200	AJ20M / A20M1	A20B1	AJ20A / A20A1	A20B2	576 / 684	190 / 230
220	A22M1	A22B1	A22A1	A22B2	756	250

## Hot cabinets


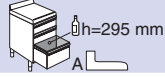
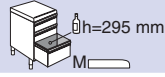
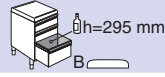

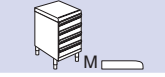
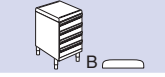
60/70 84 cm...	60/70 M	70 B	60/70 A	70 B	n. serie 600 / 700 Dish capacity Ø 23 cm	kg(*) Max load each shelf
	Sliding door on one side			Sliding door on two side		
120 (•)	AJ12ME / A12M1E	A12B1E	AJ12AE / A12A1E	A12B2E	306 / 324	110 / 120
140 (•)	AJ14ME / A14M1E	A14B1E	AJ14AE / A14A1E	A14B2E	360 / 396	135 / 160
160 (•)	AJ16ME / A16M1E	A16B1E	AJ16AE / A16A1E	A16B2E	412 / 504	155 / 180
180 (••)	AJ18ME / A18M1E	A18B1E	AJ18AE / A18A1E	A18B2E	468 / 540	170 / 190
200 (••)	AJ20ME / A20M1E	A20B1E	AJ20AE / A20A1E	A20B2E	504 / 612	190 / 230

## Crockery storage cabinets




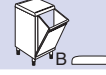
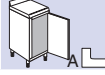
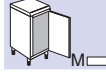
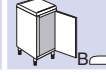
cm	14AP	16APC	20AP	21APC	n. Dish capacity Ø 23 cm	Racks capacity per shelf 50x50 cm	kg(*) (#) Max load each shelf
140x70x170	•				936		150
200x70x170			•		1224		230
160x70x170		•			1080	3	150
210x70x170				•	1224	4	230

(•) 230V 1N 50 Hz kW 2,24 - (••) 230V 1N 50 Hz kW 2,28 - (\*) Load uniformly placed on each shelf - (#) n. 4 storage levels


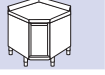
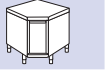
## Drawer units

 cm	 h=295 mm	 h=295 mm	 h=295 mm			
40x60x90	ACJ04A3	ACJ04M3		ACJ04A4	ACJ04M4	
40x70x90	AC04A2B	AC04M2B	AC04B2B	AC04A4	AC04M4	AC04B4















## Hoppers and cabinet with hinged door





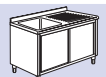

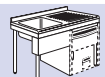
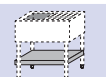
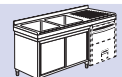
























 cm						
40x60x90	ATJ04A	ATJ04M				
40x70x90	AT04A	AT04M	AT04B	AB04A	AB04M	AB04B

## Corner elements

 cm		
88,5x60x90	AAJBA	AAJBM
95,8x70x90	AABA	AABM

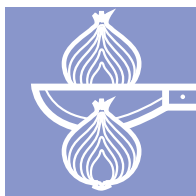
## Sinks

 60 cm... 90 cm...				
80		08LJ16	08RFJ	
100				LAJ1024
110		11LJ18	11RFJ	
120		12LJ14D	12RFJ	LAJ1214D
		12LJ14S		LAJ1214S
140		14LJ24D	14RFJ	LAJ1424D
		14LJ24S		LAJ1424S
160		16LJ24D	16RFJ	LAJ1624D
		16LJ24S		LAJ1624S

 70 cm... 90 cm...								
70				LA0715				
80		08L16	08RF					
100		10L24	10RF	LA1024	LA1024P			
110		11L18	11RF					
120		12L14D	12RF	LA1214D	LA1214DP	12L14DL	06RF	
		12L14S		LA1214S	LA1214SP	12L14SL		
		12L246		LA12246	LA12246P			
140		14L112	14RF				08RF	
		14L16D		LA1416D	LA1416DP	14L16DL		
		14L16S		LA1416S	LA1416SP	14L16SL		
		14L24D		LA1424D	LA1424DP			
		14L24S		LA1424S	LA1424SP			
		14L26		LA1426	LA1426P			
160		16L24D	16RF	LA1624D	LA1624DP	16L24DL	10RF	LA1624DL
		16L24S		LA1624S	LA1624SP	16L24SL		LA1624SL
180		18L24	18RF	LA1824	LA1824P			
		18L26D		LA1826D	LA1826DP			
		18L26S		LA1826S	LA1826SP			
200		20L26D	20RF	LA2026D	LA2026DP	20L26DL	14RF	LA2026DL
		20L26S		LA2026S	LA2026SP	20L26SL		LA2026SL
		20L28		LA2028				
220		22L26	22RF	LA2226	LA2226P			
260		26L26	26RFL	LA2626	LA2626P	26L26DL (**)	20RF	LA2626DL (**)
						26L26SL (**)		LA2626SL (**)

 cm 40x40x25 h  
  cm 50x40x25 h  
  cm 86x42x32,5 h  
  cm 40x50x25 h  
  cm 50x50x25 h  
  cm 60x50x32,5 h  
  cm 80x54x32,5 h  
  cm 120x57,4x32,5 h

(\*\*): D / S position of dishwasher



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Quality and Environmental  
Management System Certified  
UNI EN ISO 9001:2000/14001:2004



Certification n° CSQ 9190.ANPO  
Certification n° CSQ 9191.ANP2

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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.