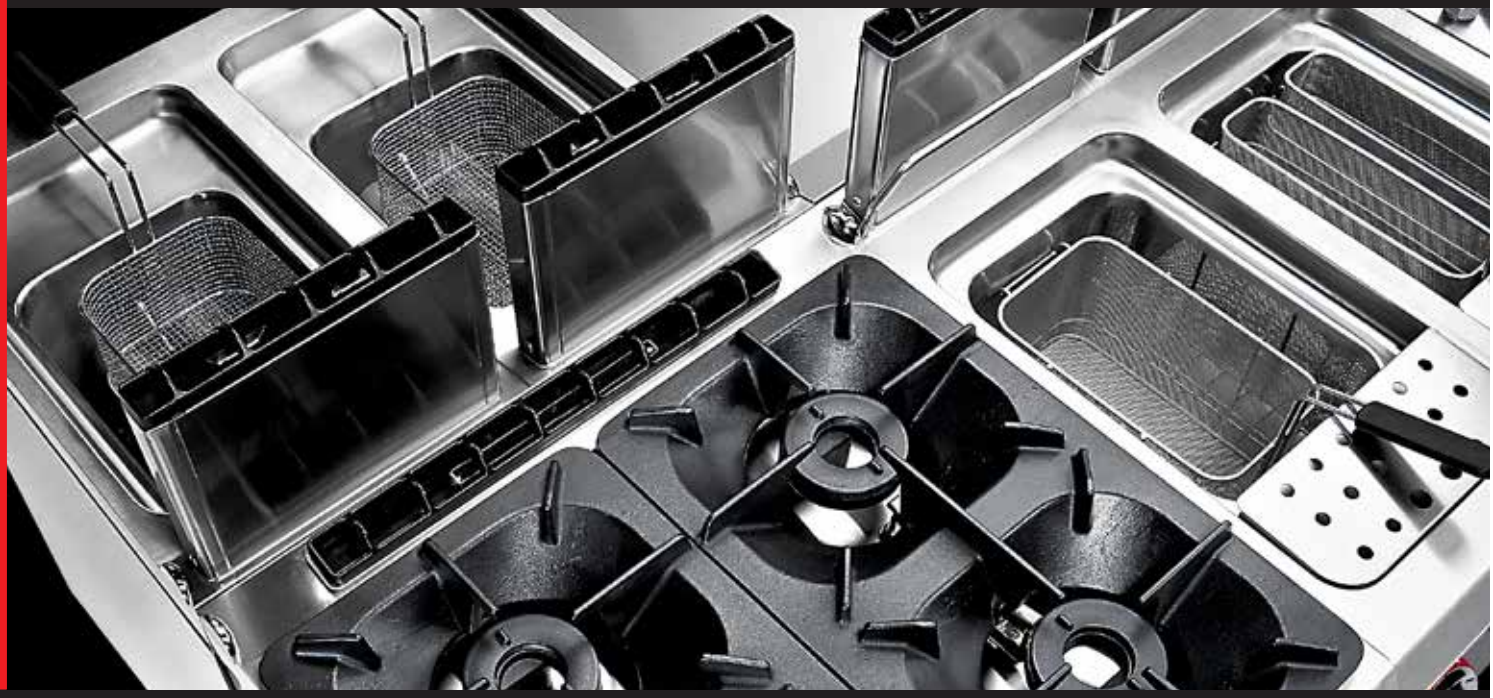
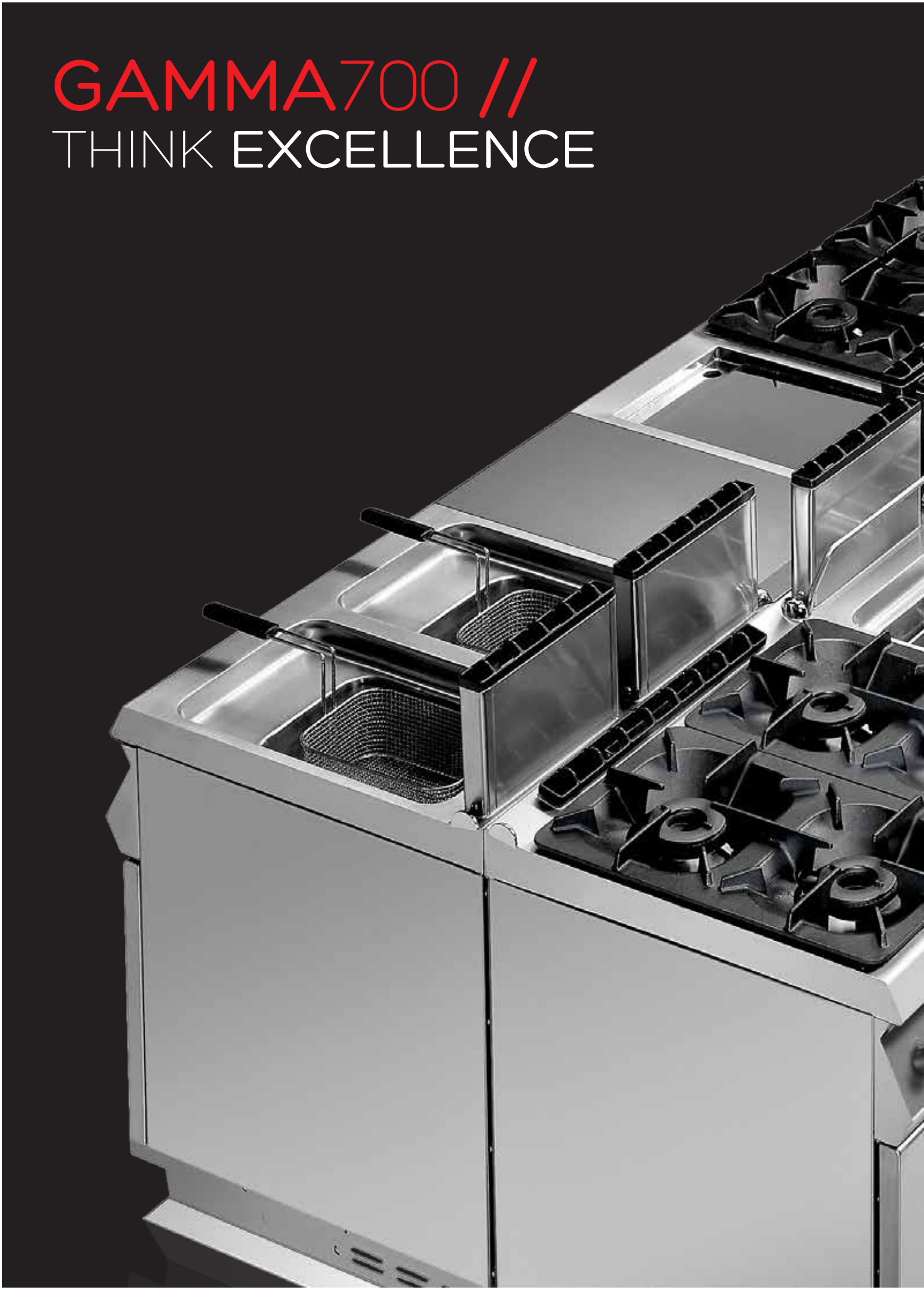


Gamma

ANGELO PO

Supporting your success

# GAMMA700 //
## THINK EXCELLENCE



ANGELO PO

Supporting your success

# GAMMA700 //

## // HYGIENIC DESIGN

Cleaning times and use of chemical products reduced by 20%

CSQA hygienic design certification.
Angelo Po cooking equipment is the ONLY type available on the market to have attained certification thanks to its design and construction features. it is easy to clean and sanitize.

CSQA

DISEGNO IGIENICO CERTIFICATO
UNI EN 1672-2 – CERT. n° 1857
UNI 8421 – CERT. n° 1865

# SUPERIOR PERFORMANCE

## // COMPACT

Thanks to cutting edge technologies, today Gamma is the most compact kitchen of its market, with only 35 cm of width and 70 cm of depth.

## // VERSATILE

A huge choice of over 140 models available with no compromise in quality.

## // RESISTANT

Maximum structural strength obtained by selecting high-grade stainless steel and thicknesses on average 20% higher than the market offer.

## // TECHNOLOGICAL

MCE technology (three flame burners) ensures maximum thermal distribution and productivity higher than 15% compared to competitors.

## // ECONOMY

The use of cutting edge active thermostatic controls. Decreasing heat in the kitchen and saving energy.

GAMMA // THINK EXCELLENCE

## // OPEN BURNERS

The sloped Venturi is patented for its innovative shape and to guarantee maximum combustion hygiene

KEEPING HARMFUL ($CO_2$) EMISSIONS TO A MINIMUM.

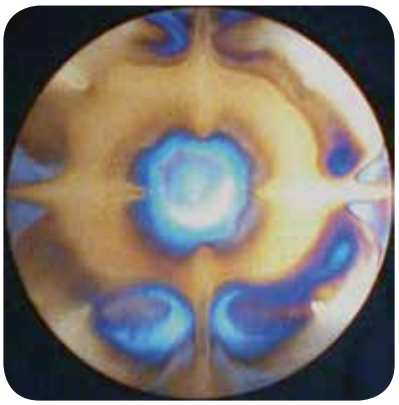
Material used to make the burner, RAAF enamelled cast-iron, acts as a heat flywheel

IMPROVING BURNER YIELD BY 15%.

The double crown burner together with the flame's specific slope guarantees
GREATER UNIFORMITY AND DISTRIBUTION OF HEAT
on the bottom of all sized pots.
Thus stopping heat accumulation in a single point and optimising the energy transferred to the product.

ENERGY SAVING

(in the photo: thermal distribution measurement)



# // OPEN BURNERS

## USE

All types of pan cooking (bratt, boiled, roast meats, etc.).

## PERFORMANCE

- Power 6 kW with DOUBLE CROWN burners, 110 mm in diameter, and 4 kW single crown, 80 mm in diameter, for maximum heat distribution, exchange efficiency and uniformity.
- Burner pilot light (instead of spark), protected against accidental knocks and risen to protect the system from contact with liquids.
- Cast-iron grills designed to direct the flame and relative heat path onto the pan bottom.

## EASE OF CLEANING

- Sloped Venturi, PATENTED, to protect the nozzle from getting blocked by liquids and fats.
- Under-knob protection against water infiltration.
- Cast-iron burners and pan grids easily removable and machine washable.

# // SOLID TOP RANGE

## USE

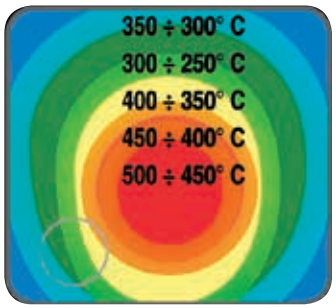
Indirect heat (on pan) to cook different foods, sauces and stews thanks to the differentiated isothermal zones (from 500° to 250°C).

## PERFORMANCE

- 16 Mo.5 steel plate with satin finish, oxidation resisting and ideal for heat exchange, heated by a central 10 kW gas BURNER. Thanks to its radiating ribs, the plate generates different isothermal zones degrading from centre (500°C) towards edges (250°C).
- Use of innovative active thermostatic controls SAVES energy thus decreasing heat in the working environment.
- Maximum temperature UNIFORMITY and heat maintenance thanks to the 15 mm thick plate.

## EASE OF CLEANING

- Wide hygienic design radius over the entire perimeter makes it really easy to clean equipment after use.




Temperature detection for gas model.

# // INDUCTION

## USE

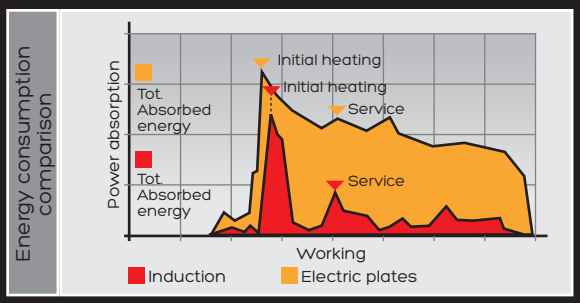
For cooking in suitable induction pans or those with a stainless steel bottom. No pots with aluminium, glass or earthenware bottoms can be used.

## PERFORMANCE

- The induction cooking surface works on electricity: an inductor generates a magnetic field which sets the pots metal molecules in motion.
  The energy produced is transmitted to the pots with 10 possible regulation levels and cooks their content.
- Available configurations: 3,5 kW powered model, each heating zone, wok model Ø 30 cm.
- RAPID RESPONSE is guaranteed by power delivered based on cooking recipient.
- Environmental heat radiation is VERY LOW as all power is delivered to the pot bottom so there is no danger of getting burnt/scalded when coming into contact with the top which remains cold.
- Heat stops when the pan is removed.

## EASE OF CLEANING

Extremely easy to clean thanks to a smooth, hermetic glass ceramic top.




ENERGY SAVINGS:
from 50% to 80% compared to traditional electric plates.

# // PASTA COOKER

## USE

The pasta cooker can be used to cook pasta, rice and boiled vegetables (using Gastronorm containers h = 65/100 mm), eggs, etc...

## PERFORMANCE

- High performance guaranteed by a combustion chamber under and around thewell, up to minimum water level.

  Power output per liter is 15% higher than competitors average.
- Automatic pressure gauge, stop at maximum level and top-up at minimum to avoid any "dry" operations when the machine is unmanned.

## EASE OF CLEANING

- The pressed cooking tank made of AISI 316L stainless steel, 15/10 mm thick, guarantees dimensional stability over time; ease of cleaning is guaranteed by large corner roundings.

# // BOILING PAN

## USE

Suitable for all kinds of immersion cooking. The DIRECT heating model is recommended for gravy, bouillon, soups and broth. The INDIRECT heating model (water jacket) is indicated for jams, sauces and products that do not need to be stirred all the time.

## PERFORMANCE

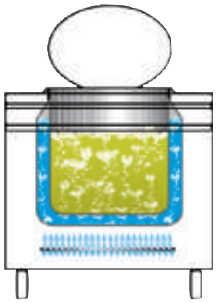
- The cooking tank is 15/10 mm thick with a 20/10 mm thick AISI 316L stainless steel bottom, to PROTECT it against oxidation caused by intense use with water and salt.
- Heating by 2 indipendent tubular stainless steel burner groups, with safety valve, pilot light and thermocouple.

## EASE OF CLEANING

Worktop incorporating the boiling pan, with continuous welding, condensation-collection edge and evacuation hole. Cylindrical cooking pan with polished bottom and RA 0.6 micron satin finish sides for easy cleaning.

Pan Operations

Direct heating



Indirect heating

GAMMA // THINK EXCELLENCE

# // GRILL

## USE

Cooking through contact on cast-iron grid for meat, vegetable and fish.

## PERFORMANCE

- Cooking grids for the ELECTRIC model, are placed on the heating elements, guaranteeing reduced times to reach correct temperature. The CONTACT system guarantees excellent heat transfer from heating element to grid with no useless energy wasted.
  Thanks to the innovative contact system the consumption is reduced to just 11 kW of installed power (20% less than what competitors offer).
- The electric grid operates with WATER under the counter to decrease smoking emissions and collect fat.

## EASE OF CLEANING/HYGIENE

- The grid can be reclined to help drain fats which flow into the drawer underneath.
- The parts to be washed: grid, tiles and burner can be removed completely without any tools. The heating element group can be raised to clean the underlying tank thoroughly.

## // GAS MODELS

The ceramic stone GAS grid operates by heating the stone tiles inside the stainless steel supports with a 9 kW three flame burner. The cast-iron grid is placed over them. food is cooked through RADIATION and CONTACT, increasing productivity with the same amount of energy used.

GAMMA // THINK EXCELLENCE

// ENERGY SAVING GRIDDLES

Use of multi-element combustion systems MCE (three flame burners),
guarantees better heat distribution on cooking surface. The Mce system guarantees correct heat uniformity and use of the entire available cooking surface.

Specific power distribution is W/dm$^2$ > 13%

# // GRIDDLE

## USE

Designed to grill different types of food without absorbing any liquid (thanks to the material) and without mixing tastes. Depending on food types we recommend the following materials:

1 - COMPOUND 15 mm FE510D + AISI 316L (max temperature for the electric model 270°C, for the gas model 340°C) for meat, fish and vegetables. Characteristics: good heat exchange, low environmental emissions and long-lasting brightness of plate surface.

2 - SOFT STEEL FE510D (max temperature for the electric model 270°C, for the gas model 340°C) for meat and vegetables. Characteristics: excellent heat exchange and fast cooking.

3 - CHROME (max temperature for the electric model 280°C, for the gas model 270°C) for fish, cheese and eggs. Characteristics: maintains/spreads heat at plate level and long-lasting brightness of plate surface.

## PERFORMANCE

- Liquid-tight RECESSED cooking plate, suitable for immersed cooking.
- Maximum temperature UNIFORMITY on plate depending on equal distribution of power on useful surface. Thanks to the three flame burners, designed internally, and thermostatic power control (heat control sensors under plate).
- Maximum power thanks to W/Dm$^2$ YIELD 13% higher than competitor average.

## EASE OF CLEANING

- The plate is slightly inclined to convoy fluids towards the drain pan located on the dashboard.

PATENTED

# // FRYER

## USE

Slow frying, from 130 to 140°C, for raw vegetables, fish and meat. Surface frying at 150°C for breaded items (vegetables and fish). Instant frying at 190°C to form an outer crust for potatoes.

## PERFORMANCE

- Gas models with heat exchange pipes in well or with special shaped well (burners outside tank) and electric models available.
- W/l yield 18% higher than main competitors.
- Productivity up to 30 Kg potatoes/h (AGA test) thanks to 1105 W/l power.
- Electronic control pcb to manage frying programs, HACCP alarms, melting.

## EASY TO CLEAN/HYGIENE

- Fully pressed well, without burners (special V shaped well).
- Safe discharge of oil outside the under compartment through an extension pipe. Discharge facilitates filtering to stop oil deterioration.

Specially shaped well.

Well with heat exchange pipes.

| MODEL | POTATO CHIP PRODUCTIVITY* |
|---|---|
| 0G0FR5G | 8 kg/h |
| 0G1FR3G | 11 kg/h |
| 0G0FR3E | 13 kg/h |
| 0G1FR3GD | 13 kg/h |
| 0G1FR7G | 14 kg/h |
| 0G0FR3ED | 15 kg/h |
| 1G0FR6G | 16 kg/h |
| 1G1FR4G | 22 kg/h |
| 1G0FR4E | 26 kg/h |
| 1G1FR4GD | 26 kg/h |
| 1G1FR8G | 28 kg/h |
| 1G0FR4ED | 30 kg/h |

* based on AGA standard

# // BRATT PAN

## USE

Multipurpose equipment suitable for cooking in the same well: creamed sauces, braised meats and all types of pan cooking.

## PERFORMANCE

- Cooking well in compound assuring performance and cleanliness or in soft steel to optimize cooking times.
- Thanks to two special six flame burners and a thick well bottom, for maximum temperature uniformity to guarantee homogenised cooking and considerable energy savings.
- Delivery of heating power controlled by power MODULATOR device, connected to double threshold level heat sensor, inserted directly in the well bottom.

## EASE OF CLEANING

- Automatic or manual lifting and water input in well directly.
- CSQA Certification guaranteed by the cooking well's hygienic design rounded corners and by the discharge spout Angelo Po patent, to collect the cooked product easily.

# // REFRIGERATED COUNTERS

## USE

The refrigerated counters supporting modular cooking equipment are designed to store any type of food and obtain maximum ease of use in a reduced space.

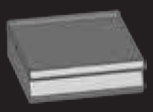
## PERFORMANCE

- Top performance even with room temperatures at +43. Reduced use of the compressor extends its life and saves energy.
- Full flexibility thanks to the "U"-air circulation system that ensures top performances of the motor unit.
- Evaporator positioned externally to the compartment: it allows homogeneous cooling for an optimal storage of the product.
- The motor unit can be easily removed to facilitate and speed up assistance operations.
- Simple to use, thanks to the control panel with digital thermometer/thermostat to easily read the data and set values in a simple and accurate way.
- Care for aesthetics in every detail to meet the requirements of functionality, ergonomics and ease of cleaning.
- Use of CFC-free polyurethane foam respecting the environment.

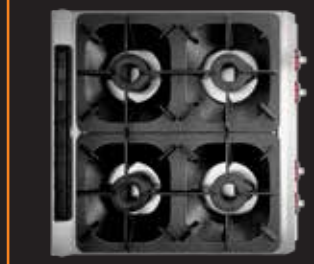
## HYGIENE AND EASE OF CLEANING GUARANTEED

The internal and external structure made of AISI 304 stainless steel, the evaporator external to the compartment, internal rounded corners, printed base equipped with drain outlet and the removable grid-holder system allow ease of cleaning for maximum hygiene, ensuring food safety.

# GAMMA //
CONFIGURATIONS



35 x 70 x 24 h cm | 70 x 70 x 24 h cm | 105 x 70 x 24 h cm



OPEN BURNERS

0G0FA0
kW 12

1G0FA0
kW 22

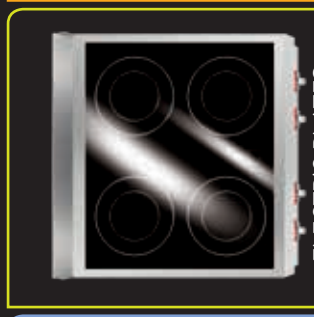
1G0FA0B
kW 24

2G0FA0
kW 32

2G0FA0B
kW 36

SOLID TOP RANGE

1G0TP0
kW 10



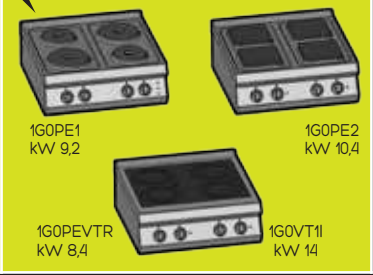
ELECTRIC PLATES • GLASS-CERAMIC

0G0PE1
kW 4,6

0G0PE2
kW 5,2

0G0PEVTR
kW 4,2
0G0VT1I
kW 7

0G0VT1IW
kW 5



1G0PE1
kW 9,2

1G0PE2
kW 10,4

1G0PEVTR
kW 8,4

1G0VT1I
kW 14

PASTA COOKER

BAIN-MARIE

0G0BME
kW 1,6

1G0BME
kW 3,2

GRIDDLES • CHARGRILLS

0G0FT1G
0G0FT4G
0G0FT7G
kW 5,5

0G0FT2G
0G0FT5G
kW 5,5

0G0FT1E
0G0FT4E
0G0FT7E
kW 5,1

0G0FT2E
0G0FT5E
kW 5,1

kW 11

1G0FT1G
1G0FT4G
1G0FT7G
1G0FT2G
1G0FT3G
1G0FT6G

1G0GRG
kW 12

kW 10,2

1G0FT1E
1G0FT4E
1G0FT7E
1G0FT2E
1G0FT3E
1G0FT6E

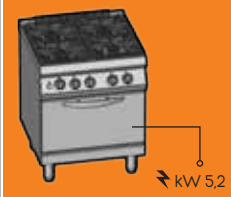
1G0GRE
kW 8,1

35 x 70 x 90 h cm

70 x 70 x 90 h cm

105 x 70 x 90 h cm

1G1FA0G• 1G1FA0GV
kW 28




1G1FA0E • 1G1FA0EV
kW 22

1G1FAPG
kW 23,5

2G1FA0G
2G1FA0GV
kW 38

2G1FA0E • 2G1FA0EV
kW 32

2G1FAPG
kW 35,5

1G1TP0G
kW 14,5

2G1TP3G
kW 28

0G1PE2
kW 5,2

1G1PE1E
1G1PE1EV
kW 14,4

1G1PE2E
1G1PE2EV
kW 15,6

1G1PE2
kW 10,4

2G1PE1E
kW 19,2

2G1PE1EV
kW 19,2

0G1CP1G (lt. 26)
kW 10

0G1CP1E
0G1CP1EC (lt. 26)
kW 9

1G1CP1G (lt. 40)
kW 16

1G1CP2G (lt. 26+26)
kW 20

0G1FT2E
0G1FT5E
kW 5,1

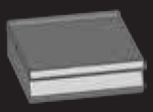
0G1FT4E
0G1FT7E
kW 5,1

1G1FT2E
1G1FT5E
kW 10,2

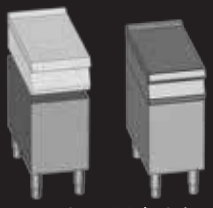
1G1FT4E
1G1FT7E
kW 10,2

# GAMMA //
## CONFIGURATIONS

15÷35 x 70 x 24 h cm



70 x 70 x 24 h cm



35 x 70 x 66/90 h cm

FRYERS

0G0FR5G
(lt. 7)
kW 7

0G0FR3E
0G0FR3ED
(lt. 9)
kW 7,3

0G0SPE
(1/1 GN) kW 1

1G0FR6G
(lt. 7+7)
kW 14

1G0FR4E
1G0FR4ED
(lt. 9+9)
kW 14,6

0G1FR3G
0G1FR3GD (lt. 12)
kW 11

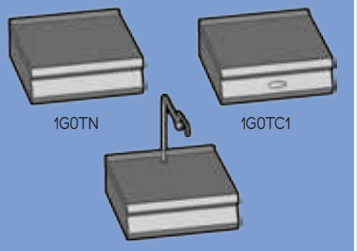
0G1FR7G (lt. 14)
kW 14

PANS

BRATT PANS

NEUTRAL ELEMENTS

15G0TN
20G0TN
25G0TN
0G0TNCL
30G0TN
0G0TN
0G0TC1



1G0TN
1G0TC1
1G0TNCL

0G1L

REFRIGERATED COUNTERS

140 x 70 x 64 cm

190 x 70 x 64 cm

15G0TN

UNDER COMPARTMENTS

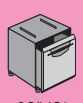
35 x 70 x 66 cm

70 x 70 x 66 cm

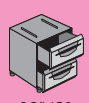
105 x 70 x 66 cm

TAFMG
70 x 70 x 66 cm

0GIVG



0GIVC1

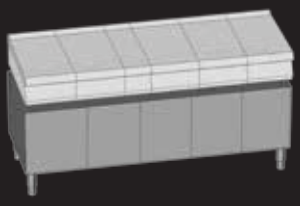


0GIVC2

70 x 70 x 66/90 h cm

105 x 70 x 66 h cm

140 x 70 x 64 h cm



190 x 70 x 64 h cm

1G1FR4G
1G1FR4GD (lt. 12+12)
kW 22



1G1FR8G (lt. 14+14)
kW 28

1G1PD1G
(lt. 60)
kW 12

1G1PI1G
(lt. 60)
kW 12

1G1PI1E
(lt. 60)
kW 9

1G1BR1G
(lt. 54)
kW 12

1G1BR3G
(lt. 30)
kW 14

1G1BR1E
(lt. 54)
kW 9

1G1BR3E
(lt. 30)
kW 10

3G6SA

3G6SA2

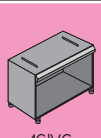
3G6SA4

4G6SB

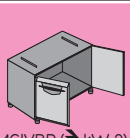
4G6SB2

4G6SB4

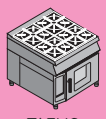
4G6SB6



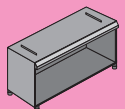
1GIVG



1GIVBR (↯ kW 2)



TAFMG



2GIVG

www.apv.it

Angelo Po has been developing professional catering equipment for more than ninety years, coming up with solutions to take the grind out of kitchen work and create more efficiency. Cooking with profit, improved preservation and simplified preparation: these from the basis of the "Cooking System" guide lines devised by Angelo Po to provide quality, profitability and flexibility in all aspects of professional catering worldwide.

Angelo Po, with its company group and service network, is not only "The Ultimate Kitchen System" but, above all, "Global Service" is available for all the professionals who want to improve.

Quality, Environmental and Health&Safety Management System Certified
UNI EN ISO 9001 - ISO 14001 - BS OHSAS 18001

Certification n° CSQ 9190.ANPO - CSQ 9191.ANP2 - CSQ 9192.ANP3

DISEGNO IGIENICO CERTIFICATO
UNI EN 1672-2 – CERT. n° 1857
UNI 8421 – CERT. n° 1865

7900427-5

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

02/15 (1000)