PASTRY

ANGELO PO
1922

ANGELO PO has developed for the **'Master Bakers and Confectioners'** a product range that perfectly satisfies the specific needs of the pastry, bakery and ice-cream making sectors.

Retarder-prover cabinets

The"ideal" work-tool that permits to program the production in the laboratory, since output is standardised at high levels.
Designed to deliver a better lifestyle, with more time to get a good night's rest.

Pastry refrigerators/freezers

Built with a one-piece structure in AISI 304 stainless steel throughout, they can take 60x40 and 60x80 cm pastry containers.
The fan-assisted refrigeration system, with evaporator positioned outside the refrigerating chamber with air circulation not straight directed at the food, provides for the homogeneous distribution of the preset temperature in the cell.

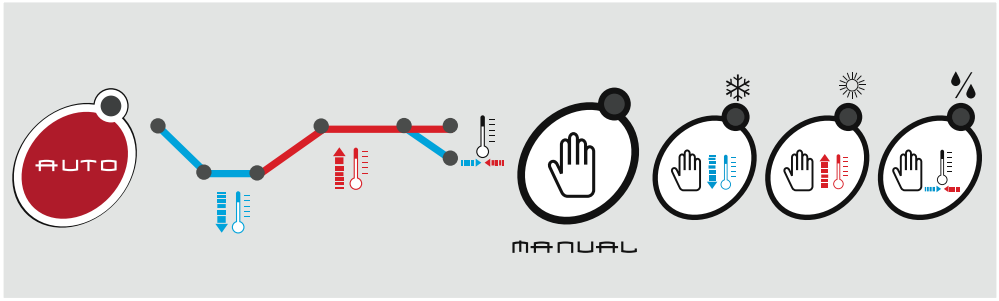
Pastry refrigerated counters

Range of refrigerated counters suitable to take 60x40 cm containers, including models without working top or with top made from AISI 304 st/steel 15/10 mm thick, available with or without splashback.

Ice-cream refrigerator

For the "ice-cream world" a special refrigerator has been included in the range; its technical features permit to control the preservation of the artisanal ice-cream, maintaining unaltered the taste and the freshness of the product kept in the specific containers.

AF2N



Retarder-prover cabinets…

Designed and developed to satisfy the specific needs of the best **Confectioners** and **Bakers**, ANGELO PO retarder-prover cabinets are synonymous of:
• optimal programming of the laboratory production;
• advanced controlled proving system, no need for staff presence, reducing operating costs.

Technical features:
• One-piece structure in AISI 304 stainless steel with insulation thickness 75 mm, suitable to contain 60x40 (AF**1**...) and 60x80 cm (AF**2**...) containers;
• Easily on site reversible door, equipped with a self-closing system activated when opened to less than 90° and with a key-operated lock;
• 72-position rack bars with 15 mm spacing interval in AISI 304 stainless steel; standard equipment: 20 pairs of AISI 304 stainless steel runners;
• Printed bottom with round inner corners and drainage hole (in models with positive temperature) to ease cleaning operations;
• Stainless steel AISI 304 feet, adjustable in high from 115 to 165 mm;
• Fan-assisted refrigerating system with finned evaporator;
• Temperature ranges: -5÷+30°C (AF..**N**) and -18÷+30°C (AF..**B**), at a max room temperature of +43°C;
• Automatic defrosting and evaporation of condense drain;
• Proving Stage: fan-assisted heating system with electrical heating elements and precision control of relative humidity with humidistat;
• Duct panel in st/steel AISI 304: it provides air circulation not straight directed at the food, ensuring its freshness;
• Control panel: it performs operations both in automatic and in manual mode.
The **automatic procedures** are:
1 controlled proving: refrigeration, proving and conditioning stages take place in automatic succession;
2 programming and control of operation throughout the week;
3 program selection and customisation with regulation of duration, chamber temperature and relative humidity.
In **manual mode** it is possible to activate the single stages independently and individually (refrigeration, proving, final conditioning).

FSE2B
FSD1N

TS01

Pastry refrigerators...

Angelo PO confirms its status as a cold storage specialist with refrigerators/ freezers that perfectly suit the needs of the "Confectionery World".
They ensure high reliability in preservation and they are also available in the version preset for remote cooling ("..**R**" models).

Technical features:

- Built with a one-piece structure in AISI 304 stainless steel, insulation thickness 75 mm, they can take 60x40 (mod. FSD**1**...) and 60x80 cm (mod. FSD**2**... and FSE**2**...) containers;
- Easily on site reversible door, equipped with a self-closing system activated when opened to less than 90°; key-operated lock, easily removable magnetic gasket;
- 40-position rack bars with 30 mm spacing interval in AISI 304 stainless steel; standard equipment: 20 pairs of AISI 304 stainless steel runners;
- Printed bottom with round inner corners and drainage hole (in models with positive temperature) to ease cleaning operations;
- St/steel AISI 304 feet, adjustable in height from 115 to 165 mm;
- Fan-assisted refrigeration system with evaporator positioned outside the refrigerating chamber, which means increased storage capacity and better cleaning. Air circulation not directed straight at the food, allowing homogeneous distribution of the determined temperature in the cell;
- Temperature ranges: -2÷+8°C (FS..**N**) and -24÷-12°C (FS..**B**), at room temperature of +43°C max;
- Control panel of FS**D**... models equipped with HACCP electronic circuit board: **Hyper Cold** function, for a very fast cooling in a short time and **Energy Saving System**, which generates energy saving up to 5%; it can be endowed with TSP printer terminal or with ST02 printer; automatic "intelligent" defrosting by hot gas and automatic evaporation of condense drain;
- Control panel of FS**E**... models equipped with **HACCP-TOP** electronic circuit board allowing: precision **setting** of relative humidity from 60 to 90% for optimal conservation of confectionery products; **saving** and **display** of HACCP alarms; routines list with 20 standard conservation cycles; multilingual **library**; possible accessory mod TS01 printer terminal; automatic "intelligent" defrosting by hot gas and automatic evaporation of condense drain.

Pastry **refrigerated counters**...

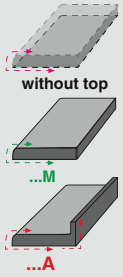
Carried out in specific dimensions for confectionery laboratories, they allow to get high quality performances even with limited spaces. They are available also in the version prefitted for remote connection (...**R** models), with a neutral 1/1 GN drawer on the motor compartment.

Technical features:
• One-piece insulated structure in AISI 304 stainless steel, suitable for pastry 60x40x4h cm containers; • Without working top or with top made from AISI 304 18-10 st/steel 15/10 mm thick available in versions with splashback, h=8,5 cm (..**A**) or without spashback (..**M**). The top is further reinforced by a soundproofing, water-repellent, flame retardant panel; • Drain hole to ease cleaning operations of the cell; • Standard equipment: 7 pairs of AISI 304 stainless steel runners per compartment; • AISI 304 st/steel feet, adjustable in height from 115 to 165 mm;

• Electric fans, protected finned evaporator outside the cell; • Temperature range: -2÷+8°C at max room temperature +43°C; • Automatic defrosting and evaporation of condense drain; • Control panel equipped with digital thermometer-thermostat and relative humidity setting device, range 75 to 90%;

Frontal air circulation in motor compartment to allow any positioning option while assuring peak motor unit reliability.

1 AISI 304 18-10 stainless steel top, 15/10 mm thickness
2 Soundproofing, water-repellent, flame retardant panel



AGL6B

For the **“Ice-cream World”**...

Designed specifically to take ice-cream containers, it allows to control perfectly the function of ice-cream preservation. It stabilises the ice-cream as soon as it is made, so that the still unfrozen water suspended in it cannot form large ice crystals.

Technical features:

- One-piece structure in AISI 304 stainless steel throughout, insulation thickness 75 mm, suitable for up to nr. 54 containers 36x16,5x12h cm;
- Easily on site reversible door, equipped with a self-closing system activated when opened to less than 90°, lock with key;
- 20-position rack bars with 60 mm spacing interval in AISI 304 stainless steel; standard equipment: 5 chromium-plated shelves and 5 pairs of runners in AISI 304 st/steel 18-10;

- Fan-assisted refrigeration system with evaporator positioned outside the compartement which means increased storage capacity and better cleaning. Air circulation not straight directed at the food;
- Temperature range: -24÷-12°C at max room temperature +43°C;
- Control panel model equipped with HACCP electronic circuit board with **Hyper Cold** function, for a very fast cooling in a short time and **Energy Saving System**, which generates considerable energy saving up to 5%; it can be endowed with TSP printer terminal or with ST02 printer; automatic “intelligent” defrosting by hot gas and automatic evaporation of condense drain.

Retarder-prover cabinets

Mod.	cm	°C	°C	h 2 cm	h 4 cm	W	W	kW
AF1N	62x81,5x204	-5 ÷ +30°	+43°	nr. 36 60x40	nr. 20 60x40	429	1600	1,6
AF1B		-18 ÷ +30°				368		1,75
AF2N	82x101,5x204	-5 ÷ +30°		nr. 36 60x80	nr. 20 60x80	566		1,7
AF2B		-18 ÷ +30°			nr. 40 60x40	752		2

Pastry refrigerators - Mod. ...D Electronic P.C.B.

Mod.	cm	°C	°C	h 2 cm	h 4 cm	W		kW	...R
FSD1N	62x80x204	-2 ÷ +8°	+43°	nr. 40 60x40	nr. 20 60x40	429		0,6	
FSD1B		-24 ÷ -12°				753		1	
FSD2N	82x100x204	-2 ÷ +8°		nr. 40 60x80	nr. 20 60x80	566		0,8	
FSD2N2						566		0,8	
FSD2B		-24 ÷ -12°				1054		1,2	
FSD2B2						1054		1,2	
FSDR1N*	62x80x204	-2 ÷ +8°	+43°	nr. 40 60x40	nr. 20 60x40	429**	GR65TN4 W 566	0,4	•
FSDR1B*		-24 ÷ -12°				753**	GR65BT W 798	0,5	•
FSDR2N*	82x100x204	-2 ÷ +8°		nr. 40 60x80	nr. 20 60x80	566**	GR140TN4 W 862	0,4	•
FSDR2N2*						566**		0,4	•
FSDR2B*		-24 ÷ -12°				1054**	GR135BT W 1600	0,5	•
FSDR2B2*						1054**		0,5	•

Pastry refrigerators - Mod. ...E Electronic P.C.B. HACCP-TOP

Mod.	cm	°C	°C	h 2 cm	h 4 cm	W		kW	...R
FSE2N	82x100x204	-2 ÷ +8°	+43°	nr. 40 60x80	nr. 20 60x80	566		0,8	
FSE2N2						566		0,8	
FSE2B		-24 ÷ -12°		nr. 40 60x80	nr. 20 60x80	1054		1,2	
FSE2B2						1054		1,2	
FSER2N*	82x100x204	-2 ÷ +8°	+43°	nr. 40 60x80	nr. 20 60x80	566**	GR140TN4 W 862	0,4	•
FSER2N2*						566**		0,4	•
FSER2B*		-24 ÷ -12°		nr. 40 60x80	nr. 20 60x80	1054**	GR135BT W 1600	0,5	•
FSER2B2*						1054**		0,5	•

Refrigerant fluid: R404a • Standard voltage: 230 1N 50Hz
=Models preset for remote refrigerating group (not supplied, to be ordered specifically if needed), endowed with control board, internal harness, thermostats and inert fluid preloaded evaporator. • *= Cooling power if connected to GR.. refrigerating group.

Pastry refrigerated counters

Mod.	cm		°C	°C	60x40x4h cm	W		kW	...R
BS11.../M/A	110x80x83/88/97		-2 ÷ +8°	+43°	7	289		0,35	
BS16.../M/A	160x80x83/88/97				14	475		0,55	
BS21.../M/A	210x80x83/88/97				21	475		0,55	
BSR11.../M/A*	110x80x83/88/97		-2 ÷ +8°	+43°	7	289**	GR65TN4 W 566	0,30	•
BSR16.../M/A*	160x80x83/88/97				14	475**		0,30	•
BSR21.../M/A*	210x80x83/88/97				21	475**		0,30	•

Ice-cream refrigerator

Mod.	cm	°C	°C	36x17x12h cm	W	kW
AGL6B	75x94x204	-24 ÷ -12°	+43°	nr. max 54	1054	1,2

Accessories

mod.	KCGR	TS01	TSP	ST02	CGFS64/ CGFS68/ CG64BS/CGX	G64C/G68C	GAGL6C	TP642/TP644	TP682/TP684	BG1712/ BG1715/ BG2512/BG2515	KRPBR4/ KRPRVX	KPAF
Retarder-prover cabinets												
AF1N/B				•	CGFS64	G64C		•			KRPRVX	•
AF2N/B				•	CGFS68	G68C			•		KRPRVX	•
Pastry refrigerators D												
FSD1N/B			•	•	CGFS64	G64C		•			KRPRVX	•
FSD2N/N2/B/B2			•	•	CGFS68	G68C			•		KRPRVX	•
FSDR1N/B	•		•	•	CGFS64	G64C		•			KRPRVX	•
FSDR2N/N2/B/B2	•		•	•	CGFS68	G68C			•		KRPRVX	•
Pastry refrigerators E												
FSE2N/N2/B/B2		•			CGFS68	G68C			•		KRPRVX	•
FSER2N/N2/B/B2	•	•			CGFS68	G68C			•		KRPRVX	•
Pastry refrig. counters												
BS11/M/A				•	CG64BS	G64C		•			KRPBR4	
BS16/M/A				•	CG64BS	G64C		•			KRPBR4	
BS21/M/A				•	CG64BS	G64C		•			KRPBR4	
BSR11/M/A	•			•	CG64BS	G64C		•			KRPBR4	
BSR16/M/A	•			•	CG64BS	G64C		•			KRPBR4	
BSR21/M/A	•			•	CG64BS	G64C		•			KRPBR4	
Ice-cream refrig.												
AGL6B			•	•	CGX		•			•	KRPRVX	•

GR.. Remote refrigerating group, to be installed at a maximum distance of 25 m pipes in a technical compartment or outside but with protection. Air cooled.

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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.

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