





CONCEPT //

BE FLEXIBLE



CONCEPT //

// K-TRONIC

Performances achieved thanks to new materials, new heat exchange systems and new electronic control interfaces. Yet more innovation in the world's fastest appliance, the fast fry-top that is able to heat to 280°C in just 5 minutes, and the multifunction controls introduced on the pasta cooker, fryer and brat pan.

CONCEPT is a FREE-STANDING RANGE which can also be installed on refrigerated or ambient counters, fitted to allow each individual appliance to be connected straight to the work-top.

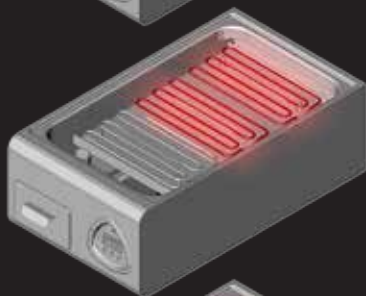
With the special K-Tronic System energy pays for itself

One of the features making the CONCEPT series UNIQUE ON THE MARKET is the choice of three different operating powers for all appliances (K-Tronic). SAFEGUARDING OPERATING COSTS, achieving savings from 10 to 30% on energy costs and optimising the cooking of any gourmet dish or confectionery item: 1/3 power for keeping foods hot and the most delicate cooking processes, 2/3 power for "à la carte" cooking and full power for fast food with high customer turnover.

K-Tronic 1/3 1400W



K-Tronic 2/3 2800W



K-Tronic 3/3 4200W





SUPERIOR PERFORMANCE

// **COMPACT**

Although only 60 cm deep and 35 cm wide, Concept offers professional performance for every need.

// **VERSATILE**

Concept system features all types of existing cooking technology. The quick installation system allows the kitchen block to be configured according to different service needs. From Banqueting to fast food.

// **RESISTANT**

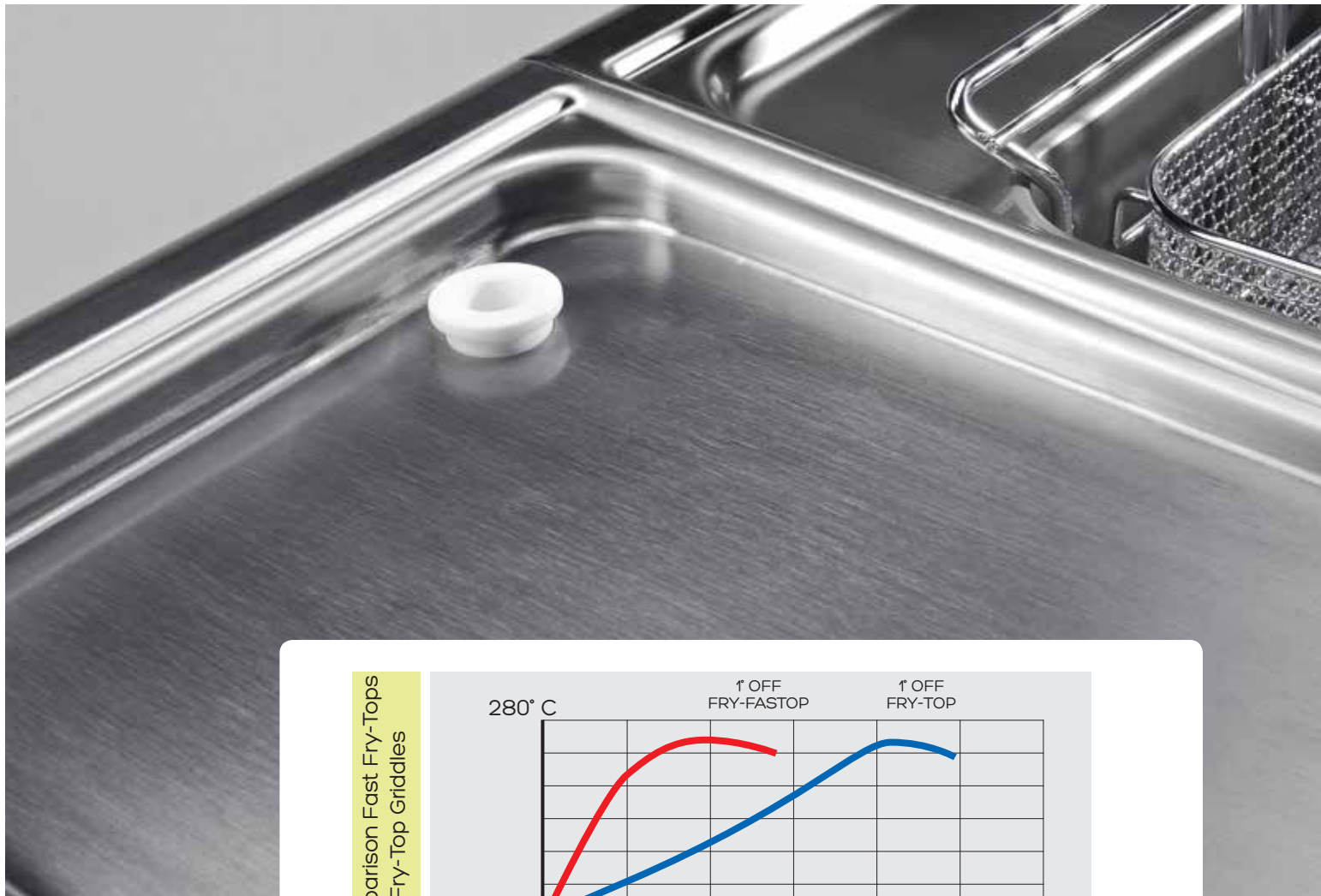
Concept is composed of independent modules designed for intensive use and able to face frequent movement. High quality materials are used to ensure maximum structural strength and durability.

// **TECHNOLOGY**

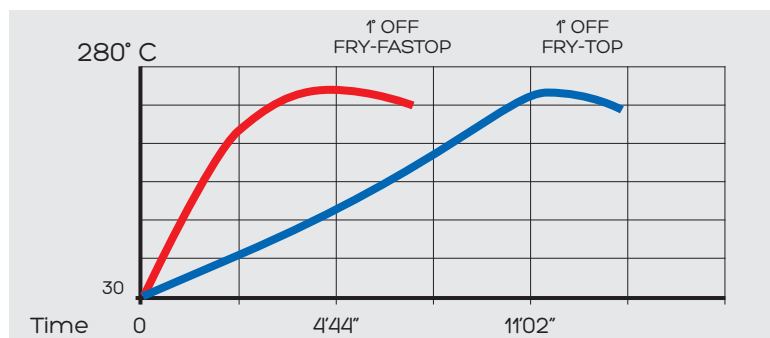
With the exception of the open burner module (the only gas product in the line) all CONCEPT products are electric operating and are controlled by digital controls with thermostatic temperature control and feature K-Tronic system for cutting energy consumption.

// **CONVENIENT**

Compact, easily transportable; quick and easy to clean, designed without sharp corners and crevices. Concept is the perfect partner for those who want flexibility and professionalism at the same time.



Comparison Fast Fry-Tops
Fry-Top Griddles



// GRIDDLE

USE

Designed to grill different types of food (meat, fish, vegetable, eggs) without absorbing any liquid and without mixing tastes.

PERFORMANCE

- AISI 304 stainless steel cooking plate, 8 mm thick, sealed and slightly recessed into the worktop, satin-finished.
- Cooking plate dimensions: 510x305 mm. Available cooking surface 13,6 dm², specific output 309 W/dm².
- Plate heating by means of the innovative CONTACT system, allowing to reach the maximum working temperature (250°C) in just 4,5 minutes.

EASE OF CLEANING

Cooking fats are drained straight into the drip AISI304 stainless steel tray through a plate hole. Easy to clean thanks to the hygienic joint between cooking plate and pressed frame.



// 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

- Just 6,5 minutes to bring to the boil 5 litres of water.
- Ceran ceramic glass, breaking resistant.
- 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 the contents.
- 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.

- A version with infrared heating is available.

// 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

- Pressed cooking well made of AISI 304 stainless steel, 10/10 mm thick.
- Automatic pressure gauge, stop at maximum level and top-up at minimum to avoid any "dry" operations when the machine is unmanned.
- Specific supplied output: 280 W/l. Heating by means of the innovative CONTACT system, outside the well, which permits heating to system, which permits heating to 100°C in just 10 minutes.

EASE OF CLEANING

Counter top with expansion hollow equipped with raised hygienic edge h > 4 mm recommended by UNI-EN 1672-2.



// BRATT PAN

USE

Suitable for cooking classic braised dishes and for cooking with thin oil, frying, steam in GN perforated trays and grill also.

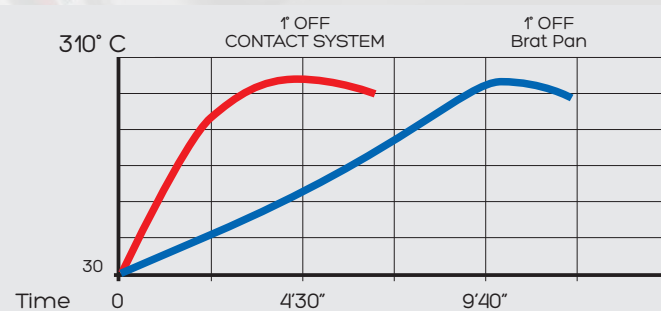
PERFORMANCE

- Cooking well bottom made of AISI 304 stainless steel, 8 mm thick, with welded heating elements externally applied.
- Fat drainage outlet positioned on the well bottom; ensured closure through sealed plug.
- Well dimensions 50.9x30.4 cm. Available cooking surface 15.5 dm².
- Well capacity: 5.5 litres. Well capacity at the rim: 10 litres.
- Specific output at well base for cooking: 287 W/dm².

EASE OF CLEANING

Quick liquid drain through drainage hole positioned on well bottom of the bratt pan; raised hygienic edge h > 4 mm recommended by UNI-EN 1672-2.

Brat Pan





// OPEN BURNERS

USE

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

PERFORMANCE

- Open burners with single and double-crown burner caps, high output and optimum heat distribution, thanks to the special angle of incidence of the flame: 1 burner rated at kW 6 Ø 110 mm, 1 burner rated at kW 4 Ø 80 mm.
- Optimal versatility with power reduction by minimum as 1,8 kW.

EASE OF CLEANING

- Pressed burner surround in AISI 304 satin finished stainless steel, integrated into the top, for efficient spill collection and easy cleaning.
- Top burners and burner caps removable by hand for cleaning, protection over pilot light and thermocouple. Burner with special "Venturi" pipe tube inclined in order to avoid injector plugging and optimize performances.
- Top burners and burner caps made of RAAF enamelled semi-bright black cast iron.



// FRYER

USE

Thanks to the thermostatic control, it is possible to fry, from 130 to 140°C, raw vegetables, fish and meat, at 150°C for breaded items (vegetables and fish), and instant fry at 190°C to form an outer crust for potatoes.

PERFORMANCE

- Oil well fully weld-sealed to worktop. AISI 304 stainless steel, 15/10 mm thick, cold-pressed well with rounded edges for improved cleaning. Special shape for an improved drain zone and large oil expansion recess in the upper section.
- Oil drain positioned on the front with safety control for quick and effective well draining.
- Electronic control board with temperature display (with precision $\pm 1^\circ\text{C}$) and three different operating powers (K-TRONIC System).
- Temperature control by thermostat with bulb in direct contact with cooking fat.
- Well capacity 5 litres at maximum filling level.
- Specific output: 900 W/litre at maximum oil level.

EASY TO CLEAN/HYGIENE

Well easy to clean thanks to large corners and the heating elements positioned outside the well; raised hygienic edge $h > 4$ mm recommended by UNI-EN 1672-2.



// REFRIGERATED COUNTERS

USE

The refrigerated counters supporting modular cooking 4 or 5 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, climate class 5 (+40°C with relative humidity 40%), 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. Motor unit can be easily removed to facilitate and speed up assistance operations.
- Evaporator positioned externally to the compartment: it allows homogeneous cooling for an optimal storage of the product.
- 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.
- Insulated door equipped with magnet assuring an optimum closing; self-closing device for openings less than 90°; stainless steel handle integrated to the structure.

HYGIENE AND EASE OF CLEANING GUARANTEED

The internal and external structure made of alSi 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.

Also available neutral stands for 4-5 elements.



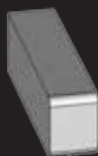
refrigerated



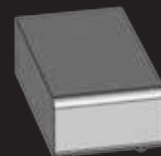
ambient

CONCEPT //

CONFIGURATIONS



15 x 60 x 22 h cm



35 x 60 x 22 h cm



OPEN BURNERS



PASTA COOKER



GRIDDLES



BRATT PANS



NEUTRAL ELEMENTS



6FA
KW 10



6CP
KW 42



6FTL
KW 42



6FTR
KW 42



6BR
KW 4,45



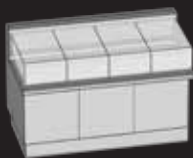
156TN



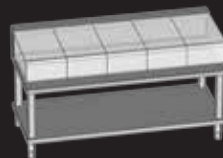
6TN



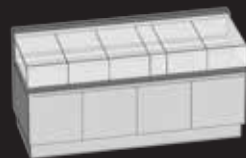
35 x 60 x 22 h cm



140/145 x 70/72
x 93 h cm



175 x 70 x 93 h cm



190 x 72 x 93 h cm



INDUCTION - INFRARED GLASS
CERAMIC



6VTIM
kW 5



6VTIW
kW 5



6VTR2
kW 42



6BM
kW 0,765



6FR
kW 45



6PC
kW 0,45



BAIN-MARIE



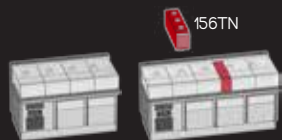
FRYERS



HOT PLATE

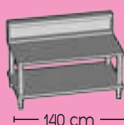


140 x 70 x 93 cm 170 x 70 x 93 cm



145 x 72 x 93 cm 190 x 72 x 93 cm

STANDS - REFRIGERATED
COUNTERS



6T14

140 cm



6BR15V
kW 0,35



6BR15VC
kW 0,35



6T17



6BR19V
kW 0,35



6BR19VC
kW 0,35

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.



ANGELO PO Grandi Cucine SpA
41012 CARPI (MO) - ITALY
S/S Romana Sud, 90
Tel. +39/059/639411
Fax +39/059/642499
www.angelopo.it
angelopo@angelopo.it

7900470-1

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