



MASTER
600 & 700

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Space and comfort

The wide range of preparation equipment in depths 600 mm and 700 mm guarantees a vast choice of sizes and special features for all requirements.



HYGIENE AND FLEXIBILITY

All Angelo Po product lines deliver strength, convenience and design, merged with hygiene and flexibility to assure the best operative solutions for all possible needs in the modern catering industry.

// SINKS

Sink worktop: in pressed AISI 304 stainless steel, with rear splash back in a single piece with the worktop, which is 54 mm thick.

Side drainer: with press-formed ridges, it slopes to drain water towards the sink and has omega-shaped stainless steel stiffeners.

Sink: in AISI 304 stainless steel, it is inserted in the worktop by means of a robotic welding and cleaning process.

A special sound-absorbent material is attached to the underside of each sink.

Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter.

The feet offer height adjustment of +/- 3 cm.

Open sinks units: a stainless steel sink front panel fixed to the legs increases the overall rigidity of the supporting structure, guaranteeing stability in all directions even without the installation of a lower shelf. Can be fitted with lower shelves AISI 304 stainless steel, with omega-shaped stainless steel stiffeners, fixed directly to the sink legs. 180 mm clearance between lower shelf and floor for easier cleaning. Sinks prefitted for dishwashers are available.

Cabinet sinks: mounted on a free-standing structure with side and bottom panels and doors in AISI 304 stainless steel. The sandwich-panel sliding doors are suspended on top runners.

ACCESSORIES

- Hot/cold water mixer tap unit or foot control-lever tap, fixed wall shower and trap, drain and overflow assembly.
- Lower shelves and side panels.





// WORK TABLES

Worktop: 54 mm thick, with or without rear splash back - in a single piece with the worktop - it is manufactured in 12/10 mm satin-finish AISI 304 stainless steel. Rugged strength and low noise emissions are ensured by the sound-deadening counter bottom and the structure of the worktop itself. If featured, the rear splash back is enclosed on the rear for even greater hygiene.

Legs: in satin-finish tubular AISI 304 stainless steel, they are 50 mm in diameter and are extremely stable and easy to clean. The feet offer height adjustment of +/- 3 cm.

ACCESSORIES

- SINGLE DRAWER: in AISI 304 stainless steel, on sliding runners, designed to take GN containers.
- DRAWER UNIT: comprising 4 drawers designed to take GN containers, in AISI 304 stainless steel.
- CORNER CANTILEVER WORK TABLE: in AISI 304 stainless steel with splash back on 2 sides, complete with wall fixing kit.
- UNDERSHELVES: in AISI 304 stainless steel, with omega-shaped stainless steel stiffeners, fixed directly to the table legs. 180 mm clearance between lower shelf and floor for easier cleaning.
- SET OF SWIVELLING WHEELS: with brake, in stainless steel.

“ Legs in
satin-finish tubular ”





// FOOD PREPARATION AND SORTING TABLES

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Work tables with bowl: worktop 54 mm thick in 12/10 mm AISI 304 stainless steel, with bowl 40x50x25h cm in AISI 304 stainless steel inserted in the worktop by means of a robotic welding and cleaning process. A special sound-absorbent material is attached to the underside of the bowl.

ACCESSORIES

- HOT/COLD WATER MIXER TAP UNIT or foot control-lever tap, and trap, drain and overflow assembly.
- LOWER SHELVES AND SIDE PANELS.

Work tables with scraping hole: worktop 54 mm thick in 12/10 mm AISI 304 stainless steel, with hole diameter 24 cm, attached to the worktop with a continuously welded ring and removable, washable rubber collar.

ACCESSORIES

- MOBILE REFUSE BINS.
- UNDERSHELVES.
- SET OF WHEELS.

Meat, fish and vegetable preparation tables: constructed in 12/10 mm AISI 304 stainless steel, with worktop 54 mm thick.

ACCESSORIES

- HOT/COLD WATER MIXER TAP UNIT.





// CROCKERY CABINETS AND CABINET-TABLES

Free-standing AISI 304 steel structure with worktop 54 mm thick, with sandwich-panel sliding doors suspended on top runners. Rugged strength and low noise emissions are ensured by the sound-deadening counter bottom and the structure of the worktop itself. If featured, the splash back is enclosed on the rear for even greater hygiene. Models are available with heating by means of a fan inside the cabinet with temperature control (from 30° to 90°C) by means of an adjustable thermostat with a light which goes on when the set temperature is reached.

ACCESSORIES

- SET OF WHEELS.

“ Corner units, drawer units and hopper elements complete the range. ”



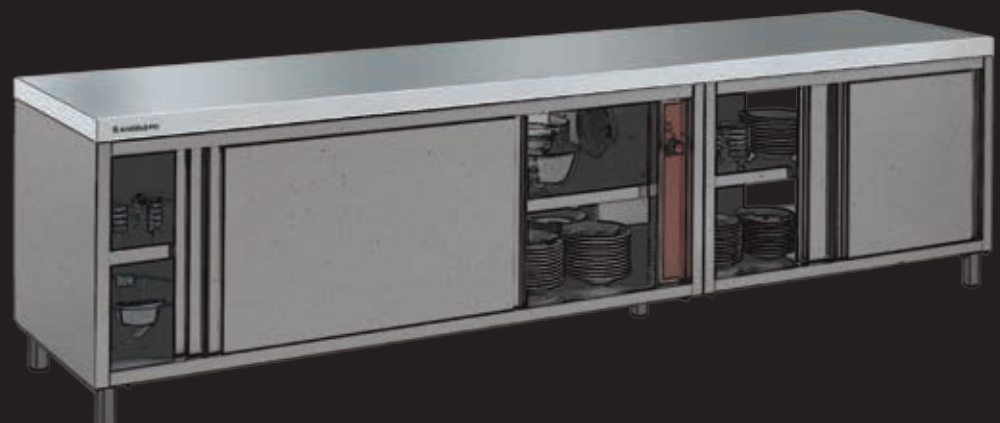


// CONTINUOUS WORKTOPS

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The worktop 54 mm thick, with or without rear splash back - in a single piece with the worktop - is manufactured in satin-finish AISI 304 stainless steel. Rugged strength and low noise emissions are ensured by the sound-deadening counter bottom and the structure of the worktop itself. If featured, the splash back is enclosed on the rear for even greater hygiene.

CONTINUOUS WORKTOPS ARE MOUNTED ON VARIOUS UNDER-THE-COUNTER UNITS (cabinets, drawer units, hopper units and refrigerated counters) in compositions from 120 to 320 cm in length; the one-piece worktop prevents the gaps created when worktops are installed side by side and reduces the number of supporting legs required; HYGIENE is improved, the STURDINESS of the entire working zone is increased and CLEANING TIMES ARE REDUCED.



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.



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CSQ 9192.ANP3