

# REFRIGERATORS REFRIGERATED COUNTERS

Angelo Po's proposal for **pastry and ice cream world** is dedicated to those who choose to offer their clients craft products of the highest quality, always perfect, and capable of giving moments of sweetness and pleasure. Refrigerated cabinets, refrigerated counters, retarder provers and ice-cream freezer of the most different dimensions and functionalities ensure the best quality thanks to the most advanced conservation technologies and the use of robust and reliable materials.

**Retarder provers for EN 60x40 cm and/or EN 60x80 cm trays** ensure an optimal time management and a complete rationalization of the production

process, while guaranteeing maximum product quality, always repeatable and customizable.

Thanks to the advanced control systems, the user can manage the various fermentation stages by adjusting temperature, time, and relative humidity settings: using appropriate adjustments, the proving process can be blocked, slowed down and even reactivated.

**Pastry refrigerators for EN 60x40 cm and/or EN 60x80 cm trays** represent the best choice: thanks to the most advanced, reliable, and high-performing conservation technologies, they are indispensable instruments in any laboratory.

**Robust and reliable, the refrigerated counters for EN 60x40 cm trays** are an indispensable instrument for any laboratory: they ensure the perfect conservation of food and allow an ideal space exploitation, becoming also great worktops.

**AGL6B** ice-cream freezer guarantees a perfect, creamy, richly flavoured ice-cream every time thanks to the ventilated cooling system with thermostatic valve, with air circulation not directly striking the product, ducted to all shelves for uniform temperature throughout the chamber.

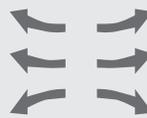


# PASTRY RANGE

## RETARDER PROVERS EN 60X40 - 60X80 CM

**AISI 304**

→ | | ← 75mm



One-piece construction made of **AISI 304 stainless steel**

CFC-free polyurethane insulation

Reversible door during on-site installation with self-locking system for openings of less than 90°

Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous proving

Lighting and key-operated lock

❄️ -5 ÷ +35°C • -18 ÷ +35°C

- **Ventilated refrigeration** system with fan-assisted evaporator designed to have the maximum thermal exchange surface and anti-corrosion treatment
- **Proving: fan-assisted heating system** with electrical heating elements and precision control of relative humidity with humidistat
- Reliability guaranteed up until room temperature +43°C (T)
- Internal chamber with rounded corners, evaporator outside the refrigerating chamber, rack supports easily demountable and pressed diamond bottom
- Rack supports in AISI 304 stainless steel, 80 levels, 15 mm clearance
- Standard delivered with: 20 pairs of AISI 304 stainless steel guides.



Control panel with LCD display allowing to perform the activities both in automatic and manual mode, ensuring the maximum flexibility of use



AF1N



AF2N

# PASTRY RANGE

PASTRY REFRIGERATORS EN 60X40 - 60X80 CM

  
AISI 304

 75mm



One-piece construction made of AISI 304 stainless steel

CFC-free polyurethane insulation

Reversible door during on-site installation with self-locking system for openings of less than 90°

Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous temperature in the chamber

Lighting and key-operated lock

 -2 ÷ +8°C • -24 ÷ -12°C

- **Ventilated refrigeration** system with fan-assisted evaporator designed to have the maximum thermal exchange surface
- Evaporator positioned outside the refrigerating chamber with anti-corrosion treatment
- Reliability guaranteed up until room temperature +43°C (T)
- Internal chamber with rounded corners, rack supports easily demountable, pressed diamond bottom and drain hole for cleaning (only for positive temperature models)
- Rack supports in AISI 304 stainless steel, 40 levels, 30 mm clearance
- Standard delivered with: 20 pairs of AISI 304 stainless steel guides.



Electronic board with HACCP Alarms signaling, relative humidity control either at 75% or at 90%; special functions: Hyper Cold allowing rapid cooling in a very short time, Energy Saving System (in positive temperature models) that generates large energy savings

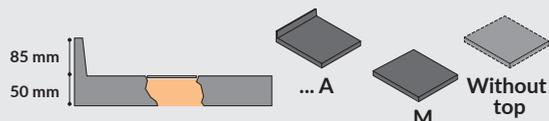


FSD1N

# PASTRY RANGE

## REFRIGERATED COUNTERS EN 60X40 CM

**AISI 304**



One-piece construction made of **AISI 304 stainless steel**

U-shaped air circulation system: maximum reliability

Cooling unit pulls out for easy and fast maintenance

AISI 304 stainless-steel worktop, 15/10 thickness. Base structure with water-repellent, flame-retardant panel to ensure strength and soundproofing

**-2 ÷ +8°C**

- CFC-free polyurethane insulation, 55 mm thick
- **Ventilated refrigeration** system with fan-assisted evaporator designed to have the maximum thermal exchange surface and anti-corrosion treatment
- Reliability guaranteed up until room temperature +43°C (T)
- Rack supports in AISI 304 stainless steel, 13 levels, 32 mm clearance, easy removable
- Moulded internal bottom with rounded corners
- Drain hole for a perfect hygiene
- Control panel with electronic circuit board and HACCP alarms
- Each compartment is delivered as standard with: n. 7 pairs of AISI 304 stainless steel guides.



BS16M

# ICE CREAM LINE

## ICE- CREAM FREEZER



Air circulation not directly on the food, but channeled on all the shelves to guarantee homogenous temperature in the chamber



CFC-free polyurethane insulation



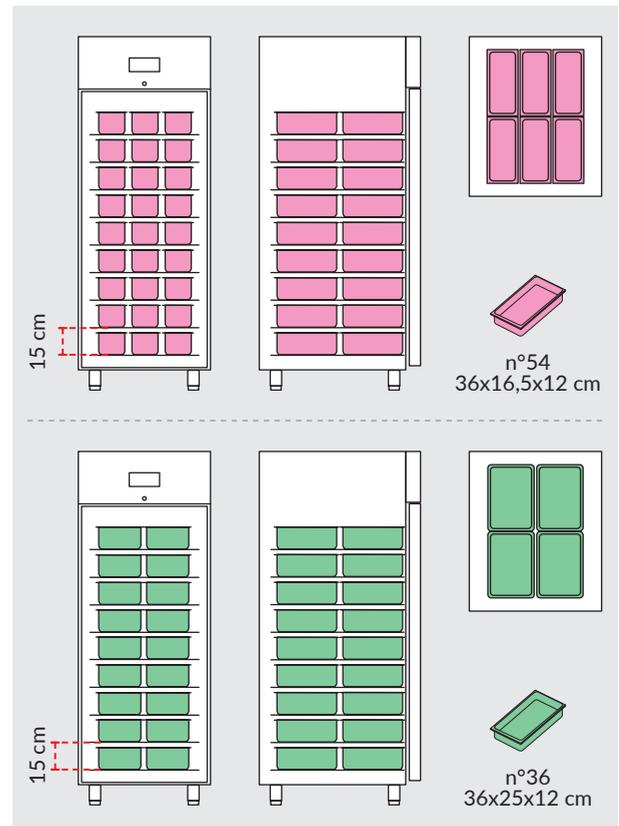
Room temperature +43°C: performance and reliability even in extreme environmental conditions

### ❄️ -24 ÷ -12°C

- One-piece construction made of AISI 304 stainless steel
- **Ventilated refrigeration** system with fan-assisted evaporator outside the storage chamber
- Automatic defrost with hot gas and automatic evaporation of condense drain
- Rack bars in AISI 304 stainless steel, 20 levels
- Some examples of the inner capacity:
  - 54 containers 36x16.5x12 cm and 150 mm clearance
  - 48 containers 36x16.5x12 cm and 180 mm clearance
  - 44 containers 36x25x8 cm and 120 mm clearance
- Pressed internal chamber with rounded corners
- Standard equipped with lock and illumination
- Control panel with electronic circuit board and HACCP alarms
- Instrument panel lifts up enabling easy access for maintenance
- Delivered as standard with: n. 6 pairs of AISI 304 stainless steel guides and 6 grids.



AGL6B



# PASTRY & ICE CREAM RANGE

## TECHNICAL DATA

| MOD.                  |  * |  ** |  *** |
|-----------------------|---|---|---|
| Retarder Provers      | AF1N  | electric  | N/A   |
|                       | AF1B  | electric  | N/A   |
|                       | AF2N  | electric  | N/A   |
|                       | AF2B  | electric  | N/A   |
| Refrigerators         | FSD1N   | hot gas   | G   |
|                       | FSD1B   | hot gas   | E   |
|                       | FSD2N   | hot gas   | G   |
|                       | FSD2B   | hot gas   | D   |
| Refrigerated Counters | BS11  | electric  | C   |
|                       | BS16  | electric  | C   |
|                       | BS21  | electric  | D   |
|                       | BS11M   | electric  | C   |
|                       | BS16M   | electric  | C   |
|                       | BS21M   | electric  | D   |
|                       | BS11A   | electric  | C   |
|                       | BS16A   | electric  | C   |
| Ice Line              | AGL6B   | hot gas   | D   |

\* Defrosting and automatic evaporation of condensation.

\*\* ENERGY CLASS: On 1st July 2016, Ecodesign (EU Regulation 2015/1095) and Energy Labelling (EU Regulation 2015/1094) legislation regarding the first European energy classification label for professional vertical/counter refrigerated storage cabinets sold within the European Union will come into force.

• N/A non-applicable

\*\*\* Climate class 5: room temperature +40°C and 40% relative humidity.

# PASTRY & ICE CREAM RANGE

## RETARDER-PROVER CABINET EN 60X40 - 60X80 CM

Retarder-prover cabinets. Models ...1 chamber capacity EN 60x40 cm. Models ...2 chamber capacity EN 60x80 and / or 60x40 cm. Models ...N working temperature -5°C ÷ +35°C. Models ...B working temperature -18°C ÷ +35°C. DLUSB detects and records the temperature and humidity of the

|  | MOD. | DESCRIZIONE   |  |  |  |  |
|--|------|---|---|---|---|---|
|   | AF1N | RETARDER-PROVER CABINET -5°C ÷ +35°C EN 60X40 CM          | 62X81,5X204   | 1,65  |   | 230V 1N~ / 50HZ   |
|  | AF1B | RETARDER-PROVER CABINET -18°C ÷ +35°C EN 60X40 CM         | 62X81,5X204   | 1,65  |   | 230V 1N~ / 50HZ   |
|  | AF2N | RETARDER-PROVER CABINET -5°C ÷ +35°C EN 60X80 - 60X40 CM  | 82X101,5X204  | 1,8   |   | 230V 1N~ / 50HZ   |
|  | AF2B | RETARDER-PROVER CABINET -18°C ÷ +35°C EN 60X80 - 60X40 CM | 82X101,5X204  | 1,9   |   | 230V 1N~ / 50HZ   |

### ACCESSORIES

|  | MOD.   | DESCRIZIONE                                |  |  |  |  |
|--|--------|--|---|---|---|---|
|  | DLUSB  | TEMPERATURE AND HUMIDITY DETECTOR-RECORDER |   |   |   |   |
|  | CGAF64 | GUIDES FOR EN 60X40 CM CONTAINERS          |   |   |   |   |
|  | CGAF68 | GUIDES FOR EN 60X80 CM CONTAINERS          |   |   |   |   |
|  | G64C   | STAINLESS STEEL GRID EN 60X40 CM           | 60X40X1,2   |   |   |   |
|  | G68C   | STAINLESS STEEL GRID EN 60X80 CM           | 60X80X6,3   |   |   |   |
|  | TP642  | PASTRY TRAY EN 60X40 CM H = 2 CM           | 40X60X2   |   |   |   |

## ACCESSORIES

|   | MOD.          | DESCRIZIONE  |  cm |  kW |  kW |  |
|---|---------------|--|--|--|--|---|
|  | <b>TP644</b>  | PASTRY TRAY EN 60X40 CM<br>H = 4 CM                      | 40X60X4  |  |  |   |
|   | <b>TP682</b>  | PASTRY TRAY EN 60X80 CM<br>H = 2 CM                      | 80X60X2  |  |  |   |
|   | <b>TP684</b>  | PASTRY TRAY EN 60X80 CM<br>H = 4 CM                      | 80X60X4  |  |  |   |
|  | <b>KRPRVX</b> | 4 SWIVELLING WHEELS ON AISI<br>304 STAINLESS STEEL PLATE |  |  |  |   |
|  | <b>KPAF</b>   | PEDAL OPENING FOR<br>REFRIGERATORS ONE COLUMN            | 8X26X11,5  |  |  |   |

# PASTRY RANGE

## REFRIGERATED CABINETS EN 60X40 - 60X80 CM

Models ...1 chamber capacity EN 60x40 cm. Models ...2 chamber capacity EN 60x80 and / or 60x40 cm. Models ...N operational temperature -2°C ÷ +8°C. Models ...B operational temperature -24°C ÷ -12°C. TSP records/prints the internal temperature of the compartment and the functions of the

electronic board. Connectable through serial cable.

| MOD.  | DESCRIZIONE   |  |  |  |  |
|---|---|---|---|---|---|
|  | <b>FSD1N</b> REFRIGERATOR -2°C ÷ +8°C EN 60X40 CM                 | 62X80X204   | 0,38  | 230V 1N~ / 50HZ   |   |
|   | <b>FSD1B</b> FREEZER -24°C ÷ -12°C EN 60X40 CM                    | 62X80X204   | 0,75  | 230V 1N~ / 50HZ   |   |
|   | <b>FSD2N</b> REFRIGERATOR -2°C ÷ +8°C EN 60X80 CM AND/OR 60X40 CM | 82X100X204  | 0,309   | 230V 1N~ / 50HZ   |   |
|   | <b>FSD2B</b> FREEZER -24°C ÷ -12°C EN 60X80 AND/OR 60X40 CM       | 82X100X204  | 1,2   | 230V 1N~ / 50HZ   |   |

### ACCESSORIES

| MOD.   | DESCRIZIONE   |  |  |  |  |
|--|---|---|---|---|---|
|   | <b>TSP</b> PRINTING TERMINAL  | 10X10X10  | 0,012   | 230V 1N~ / 50 ÷ 60HZ  |   |
|  | <b>CGFS64</b> GUIDES FOR EN 60X40 CM CONTAINERS                     |   |   |   |   |
|  | <b>CGFS68</b> GUIDES FOR EN 60X80 CM CONTAINERS                     |   |   |   |   |
|  | <b>G64C</b> STAINLESS STEEL GRID EN 60X40 CM                        | 60X40X1,2   |   |   |   |
|  | <b>G68C</b> STAINLESS STEEL GRID EN 60X80 CM                        | 60X80X6,3   |   |   |   |
|  | <b>TP642</b> PASTRY TRAY EN 60X40 CM H = 2 CM                       | 40X60X2   |   |   |   |
|  | <b>TP644</b> PASTRY TRAY EN 60X40 CM H = 4 CM                       | 40X60X4   |   |   |   |
|  | <b>TP682</b> PASTRY TRAY EN 60X80 CM H = 2 CM                       | 80X60X2   |   |   |   |
|  | <b>TP684</b> PASTRY TRAY EN 60X80 CM H = 4 CM                       | 80X60X4   |   |   |   |
|  | <b>KRPRVX</b> 4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE |   |   |   |   |

## ACCESSORIES

|   | MOD. | DESCRIZIONE                                |  cm |  kW |  kW |  |
|---|------|--|--|--|--|---|
|  | KPAF | PEDAL OPENING FOR REFRIGERATORS ONE COLUMN | 8X26X11,5  |  |  |   |

# PASTRY RANGE

## REFRIGERATED COUNTERS EN 60X40 CM

Models ...M with worktop. Models ...A with plane and splashback. DLUSB detects and records the temperature and humidity of the compartment.

|  | MOD.  | DESCRIZIONE  |  |  |  |  |
|--|-------|--|---|---|---|---|
|    | BS11A | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITH WORKTOP AND SPLASHBACK | 110X80X97   | 0,27  |   | 230V 1N~ / 50HZ   |
|  | BS11M | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITH WORKTOP                | 110X80X88   | 0,27  |   | 230V 1N~ / 50HZ   |
|  | BS11  | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITHOUT WORKTOP             | 110X72,5X83   | 0,27  |   | 230V 1N~ / 50HZ   |
|    | BS16A | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITH WORKTOP AND SPLASHBACK | 160X80X97   | 0,55  |   | 230V 1N~ / 50HZ   |
|  | BS16M | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITH WORKTOP                | 160X80X88   | 0,55  |   | 230V 1N~ / 50HZ   |
|  | BS16  | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITHOUT WORKTOP             | 160X72,5X83   | 0,55  |   | 230V 1N~ / 50HZ   |
|  | BS21A | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITH WORKTOP AND SPLASHBACK | 210X80X97   | 0,55  |   | 230V 1N~ / 50HZ   |
|  | BS21M | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITH WORKTOP                | 210X80X88   | 0,55  |   | 230V 1N~ / 50HZ   |
|  | BS21  | REFRIGERATED COUNTER -2°C ÷ +8°C EN 60X40 CM WITHOUT WORKTOP             | 210X72,5X83   | 0,55  |   | 230V 1N~ / 50HZ   |

### ACCESSORIES

|  | MOD.   | DESCRIZIONE   |  |  |  |  |
|--|--------|---|---|---|---|---|
|  | DLUSB  | TEMPERATURE AND HUMIDITY DETECTOR-RECORDER            |   |   |   |   |
|  | CG64BS | RUNNERS FOR CONTAINERS EN 60X40 CM                    |   |   |   |   |
|  | TP642  | PASTRY TRAY EN 60X40 CM H = 2 CM                      | 40X60X2   |   |   |   |
|  | TP644  | PASTRY TRAY EN 60X40 CM H = 4 CM                      | 40X60X4   |   |   |   |
|  | G64C   | STAINLESS STEEL GRID EN 60X40 CM                      | 60X40X1,2   |   |   |   |
|  | KRPBR4 | 4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE | 32X32X16  |   |   |   |

# ICE CREAM RANGE

## ICE- CREAM FREEZER

Ice-cream freezer made of AISI 304 stainless steel. Internal chamber with stainless steel racks, 20 positions, clearance 60 mm. Equipped with 6 grids in AISI 304 stainless steel and 6 pairs of runners. Maximum capacity: 54 containers cm 36 x 16.5 x 12h.

| MOD. | DESCRIZIONE |  |  |  |  |
|------|-------------|---|---|---|---|
|------|-------------|---|---|---|---|



|              |                                  |           |     |                 |
|--------------|----------------------------------|-----------|-----|-----------------|
| <b>AGL6B</b> | ICE- CREAM FREEZER -24°C ÷ -12°C | 75X90X204 | 1,2 | 230V 1N~ / 50HZ |
|--------------|----------------------------------|-----------|-----|-----------------|

### ACCESSORIES

| MOD. | DESCRIZIONE |  |  |  |  |
|------|-------------|---|---|---|---|
|------|-------------|---|---|---|---|



|              |  |  |  |  |  |
|--------------|--|--|--|--|--|
| <b>DLUSB</b> | TEMPERATURE AND HUMIDITY DETECTOR-RECORDER |  |  |  |  |
|--------------|--|--|--|--|--|



|               |                     |            |  |  |  |
|---------------|---------------------|------------|--|--|--|
| <b>BG1712</b> | ICE-CREAM CONTAINER | 16,5X36X12 |  |  |  |
|---------------|---------------------|------------|--|--|--|

|               |                     |            |  |  |  |
|---------------|---------------------|------------|--|--|--|
| <b>BG1715</b> | ICE-CREAM CONTAINER | 16,5X36X15 |  |  |  |
|---------------|---------------------|------------|--|--|--|

|               |                     |          |  |  |  |
|---------------|---------------------|----------|--|--|--|
| <b>BG2512</b> | ICE-CREAM CONTAINER | 36X25X12 |  |  |  |
|---------------|---------------------|----------|--|--|--|

|               |                     |          |  |  |  |
|---------------|---------------------|----------|--|--|--|
| <b>BG2515</b> | ICE-CREAM CONTAINER | 36X25X15 |  |  |  |
|---------------|---------------------|----------|--|--|--|



|              |                                |  |  |  |  |
|--------------|--------------------------------|--|--|--|--|
| <b>CGAGX</b> | PAIR OF STAINLESS STEEL GUIDES |  |  |  |  |
|--------------|--------------------------------|--|--|--|--|



|               |   |           |  |  |  |
|---------------|---|-----------|--|--|--|
| <b>GAGL6C</b> | AISI 304 STAINLESS STEEL GRID FOR ICE-CREAM FREEZER | 75X53X6,3 |  |  |  |
|---------------|---|-----------|--|--|--|



|            |                   |          |       |                      |
|------------|-------------------|----------|-------|----------------------|
| <b>TSP</b> | PRINTING TERMINAL | 10X10X10 | 0,012 | 230V 1N~ / 50 ÷ 60HZ |
|------------|-------------------|----------|-------|----------------------|



|             |  |           |  |  |  |
|-------------|--|-----------|--|--|--|
| <b>KPAF</b> | PEDAL OPENING FOR REFRIGERATORS ONE COLUMN | 8X26X11,5 |  |  |  |
|-------------|--|-----------|--|--|--|



|               |   |  |  |  |  |
|---------------|---|--|--|--|--|
| <b>KRPRVX</b> | 4 SWIVELLING WHEELS ON AISI 304 STAINLESS STEEL PLATE |  |  |  |  |
|---------------|---|--|--|--|--|