

Refrigerated Display Units





Empire// 360° TEMPTATION

The entirely cylindrical shape, the exclusive materials and sophisticated design, with maximum attention afforded to every detail make it a display case of inimitable style that provides the ideal space for maximum creative expression.

Its elegant and innovative design is perfectly suited to any type of interior décor and guarantees the best possible use of the space available: in the centre of the room as a 360° display case, or positioned in a corner in order to draw attention from every possible perspective.

FEATURES

- Lower structure in **Special anti-fingerprint steel**, incorporating swivelling wheels and evaporator.
- Display case made in double glazed tempered glass with exterior screen printing, featuring a full-height integrated handle and a practical door dampener system, magnetic gasket easily removable.
- · Inner lighting through LED bars.
- 5 ROTATING GLASS SHELVES for a maximum display space and use flexibility; rear and front supports on AISI 304 stainless steel racks.
- · Ventilated refrigeration for a better air circulation, not directly on food.
- · Automatic defrosting by air and automatic condensate evaporation.
- Black control panel featuring ELECTRONIC CIRCUIT BOARD WITH CAPACITIVE FUNCTION KEYS AND HACCP ALARMS.
- · Refrigerant fluid R404A.



Empire // COOL IN ACTION

With exclusive design from prestigious designer MASSIMOMUSSAPI[®] even the smallest details have been taken in to account, making Empire a full range of refrigerated display units to match the needs of every user.

Refrigeration systems designed to offer MAXIMUM PERFORMANCE for every kind of product displayed; the shelves setting, the door-stop system and the electronic panel control board signalling the HACCP alarms are expressions of quality and function, for A DISPLAY UNIT OF THE LATEST GENERATION.

FEATURES

- Lower structure in SPECIAL anti-fingerprint steel, incorporating swivelling wheels and evaporator; evaporator positioned on ceiling and evaporating shelves for model G8Q.
- Display case made in double glazed tempered glass with exterior screen printing, featuring a full-height integrated handle, magnetic gasket easily removable
- · Inner lighting through LED bars.
- Glass shelves for a maximum display space and use flexibility; rear and front supports on AISI 304 stainless steel racks; grids and 1 support shelf for model 680
- Ventilated refrigeration for a better air circulation, not directly on food; static refrigeration for model G8Q.
- Automatic defrosting by air for models P8Q/C8Q, automatic by hot gas for model D8Q, manual for model G8Q; automatic condensate evaporation.
- Relative humidity adjustment through humidistat for model C8Q, specific for chocolate and pralines.
- · Control panel featuring ELECTRONIC CIRCUIT BOARD AND HACCP ALARMS.
- · Refrigerant fluid R404A.

G8Q



Installation allowed to an altitude up to 800 metres above sea level. For higher installations please contact the manufacturer. Max loading per shelf: 12 kg.









Empire // BLACK & WHITE

The range has been extended with new colour options. Same construction features of Empire, with the specifications listed below.

· ...L VERSIONS

- · Black screen-silk printed lower structure.
- Lighting through HIGH BRIGHTNESS LED BARS ON INTERNAL CEILING OF THE DISPLAY COMPARTMENT AS WELL.
- Control panel featuring ELECTRONIC CIRCUIT BOARD, CAPACITIVE FUNCTION KEYS AND HACCP ALARMS.

· ...V VERSIONS

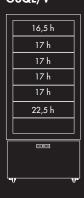
- · Extra bright white glass lower structure.
- · WHITE SCREEN-SILK PRINTED display compartment.
- Lighting through HIGH BRIGHTNESS LED BARS ON INTERNAL CEILING OF THE DISPLAY COMPARTMENT AS WELL.
- Control panel integrated to the structure featuring ELECTRONIC CIRCUIT BOARD, CAPACITIVE FUNCTION KEYS AND HACCP ALARMS.

P8QL/V \$ +2 / +10°C **D8QL/V \$** -22 / +5°C

G8QL/V = -25 / -15°C **C8QL/V =** +14 / +16°C

#5 78 ± 30°C

G8QL/V



Installation allowed to an altitude up to 800 metres above sea level. For higher installations please contact the manufacturer. Max loading per shelf: 12 kg.



Empire //

EMPIRE DOUBLE is the answer to new consumer needs as an elegant and sophisticated furnishing.

Thanks to its DISPLAY COMPARTMENT, ENTIRELY IN TEMPERED GLASS, innovative shelf holder system and LED lighting, EMPIRE DOUBLE IS AN EXPRESSION OF LIGHT AND MAXIMUM CONTENT VISIBILITY.

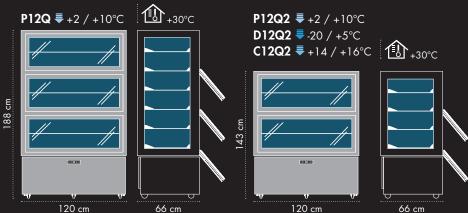
Installation flexibility and dimensions allow the space available to be optimised fully!

Available in two versions, free-standing and built-in, EMPIRE DOUBLE display units feature the Softmotion system allowing a pneumatic flap door opening which reduces energy consumption, increases flexibility of use and offers optimum display value.

FEATURES

- Lower structure in Special anti-fingerprint steel, incorporating swivelling wheels and evaporator.
- · Display case made in double glazed tempered glass with exterior screen printing.
- SOFTMOTION system for the pneumatic flap door opening facilitates the opening and eases door closing.
- · Inner lighting through LED bars.
- · Shelves made in tempered glass positioned on AISI 304 stainless steel rack
- · Ventilated refrigeration for a better air circulation, not directly on food.
- Automatic defrosting by air for models P12Q../C12Q.., automatic by hot gas for model D12Q..; automatic condensate evaporation.
- Relative humidity adjustment through humidistat for model C12Q, specific for chocolate and pralines.
- Black control panel featuring ELECTRONIC CIRCUIT BOARD, CAPACITIVE FUNCTION KEYS AND HACCP ALARMS.
- · Refrigerant fluid R404A.





Installation allowed to an altitude up to 800 metres above sea level. For higher installations please contact the manufacturer. Max loading per shelf: 20 kg.

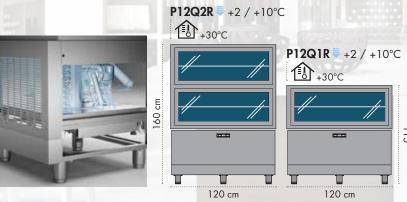
Empire // DOUBLE

Empire Double Built-in was created to be a UNIQUE AND STYLISH SOLUTION to furnish any kind of environment. The built in modules offer MAXIMUM VERSATILITY.

Empire Double features, combined with the special lower structure construction, allow the **Single modules** to be fully customized.

Same features of Empire Double, built-in models are characterized by:

- LOWER STRUCTURE WITHOUT SIDE AND BACK PANELS; FEET WITH ADJUSTABLE HEIGHT.
- AVAILABLE WITH INTEGRATED ENGINE OR PRE-EQUIPPED FOR REMOTE WORKING (models P...R).







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