



Refrigerators //

COOL IN ACTION

// Cold Experience

Since 1980 Angelo Po Group designs and produces refrigeration units for every commercial catering service need.

All our refrigeration products meet **high quality standards** Iso to comply with today's hygienic and sanitary regulations.

All products are made with cutting-edge technology delivering unrivalled performance and industry standard food safety.





PRESERVATION QUALITY

// USAGE

Several refrigeration unit ranges that can satisfy all the needs of today's food service professional.

// PERFORMANCE

High level performance allows time reduction of reaching and restoration ideal temperature in the chamber, for a GREATER PRESERVATION OF FOOD AND REDUCTION OF ENERGY WASTE.

// EASE OF CLEANING

Internal and external structures designed to guarantee GREATER HYGIENE AND EASE OF CLEANING.

// QUALITY

One-piece structure for a greater thermal insulation to avoid energy waste and guarantee high performance.

// ENERGY SAVING

The design aims to develop ideal solutions TO REDUCE ENERGY WASTE AND ENSURE PRODUCT RELIABILITY.

// ZENITH

PERFORMANCE

- HEAVY DUTY one-piece structure in AISI 304 stainless steel with CFC-free expanded polyurethane insulation at a thickness of 75 mm, to guarantee maximum strength and durability.
- Climate class 5, max room temperature +43°C in order to ENSURE MAXIMUM RELIABILITY in any type of environmental and working condition.
- Fan-assisted refrigeration system, monobloc refrigeration unit with external evaporator.
- Key-operated lock and door light as standard.
- "INTELLIGENT" AUTOMATIC DEFROSTING by hot gas only triggered if necessary: defrosting is performed if the evaporator is covered in ice, meaning fewer defrosting cycles than with the conventional timed system. Automatic condensation evaporation system.

CONTROL

HACCP-TOP LCD display electronic circuit board LCD display allows the user to ensure perfect food refrigeration. Constant monitoring of the internal temperature and detection of malfunctions (visual and acoustic signalling of HACCP ALARMS) guarantees that safety and good storage practices are a given.

EASE OF CLEANING

ZENITH refrigerators have no shelf or container hanging accessories in the interior.

The press-formed internal sides in AISI 304 stainless steel throughout makes cleaning much quicker and more effective.

The 20 shelf and container support positions, integral to the die-formed side walls, allow EXCEPTIONAL FLEXIBILITY when using the appliance with no added expenditure for additional internal parts.

80 cm depth GN 2/1



-2 ÷ +8°C

-24 ÷ -12°C



// MINIMUM SIZE

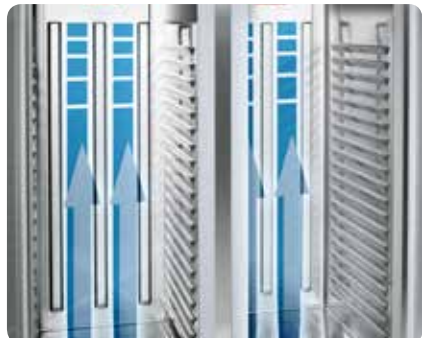
The refrigeration system with EXTERNAL EVAPORATOR means

INCREASED STORAGE CAPACITY and ensures an optimal HYGIENE standard.



ANGELO PO

TEMP. - 27°C

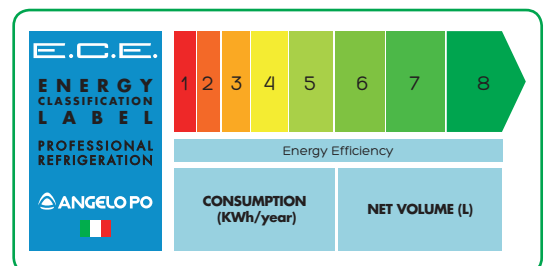


GREEN // Refrigerators



// ENERGY SAVING

- Energy efficiency and reliability: energy consumption reduction and an absolute quality.
- Power saving can be measured thanks to ENERGY CLASSIFICATION LABEL E.C.E. 7*.
- Energy saving up to -65% compared to refrigerators with classification 1.



* Models PDG70/PDG70B/PDG150.

// GREEN PLANET

PERFORMANCE

- HEAVY DUTY one-piece structure in AISI 304 stainless steel with CFC-free expanded polyurethane insulation at a thickness of 75 mm, to guarantee maximum strength and durability.
- Climate class 5, max room temperature +43°C in order to ENSURE MAXIMUM RELIABILITY in any type of environmental and working condition.
- Fan-assisted refrigeration system.
- Key-operated lock and LED door light as standard.
- "INTELLIGENT" AUTOMATIC DEFROSTING by hot gas only triggered if necessary: defrosting is performed if the evaporator is covered in ice, meaning fewer defrosting cycles than with the conventional timed system. Automatic condensation evaporation system.

CONTROL

Digital control panel with electronic circuit board with **Hyper Cold**: function, that provides very fast cooling in a short time.
The product's "ideal" storage temperature is reached exceptionally quickly when foods with a high thermal load are placed inside the appliance. HACCP alarms.

HYGIENE AND EASE OF CLEANING

- EASY CLEANING, designed from the very beginning to ensure MAXIMUM HYGIENE AND EASE OF CLEANING.
- The rounded internal corners, the moulded bottom with drain outlet (positive temperature rooms) and the removable system rack supports in AISI 304 stainless steel guarantee an easy cleaning of the storage room.

ENERGY SAVING

Green Planet model boast E.C.E, the Energy Classification Label promoted by **ceceditalia** in Italy. The major construction companies belonging to **ceceditalia** have decided to be a step ahead of future European legislation with energy classification. Equipment performance has been tested at independent IMQ laboratories. Products have been assigned a classification, based on the consumption in kWh per year and the net volume in litres.

80 cm depth GN 2/1

 **-2 ÷ +8°C** **-20 ÷ -10°C**



// MOON

PERFORMANCE

- HEAVY DUTY one-piece structure in AISI 304 stainless steel with CFC-free expanded polyurethane insulation at a thickness of 75 mm, to guarantee maximum strength and durability.
- Climate class 5, max room temperature +43°C in order to ENSURE MAXIMUM RELIABILITY in any type of environmental and working condition.
- Fan-assisted refrigeration system.
- Key-operated lock and door light as standard.
- Automatic electric defrosting, automatic evaporation of condense drain (except "...CP" model, to be drained).

CONTROL

Control panel with digital thermometer-thermostat.

FLEXIBILITY

Between the different models you can choose the most suitable equipment for performance, functional features and setting up.

73.5 cm depth models have been developed to meet specific space requirements without sacrificing performance of GN 2/1 depth refrigerators.

COLD FISH "...CP" models and GLASS DOOR "...PV" models are available in various combinations.

A wide range to meet
all your needs of SPACE,
USE and REFRIGERATION

73,5 cm depth



-2 ÷ +8°C
-22 ÷ -15°C

83,5 cm depth GN 2/1



-2 ÷ +8°C • -22 ÷ -15°C
-6 ÷ +6°C ..CP ◀
0 ÷ +10°C / -20 ÷ -10°C ..PV



// HIGH PERFORMANCE COOLING

Positive (-2 to +8) and negative (-22 ÷ -15) temperature models for a quieter environment and a milder temperature in the kitchen thanks to the connection to remote unit outside the room. Models ". R





// Ventilated refrigeration system

HIGHLY COMPETITIVE
at the same advantages of the MOON range

// MOON ECOLINE

PERFORMANCE

- HEAVY DUTY one-piece structure in AISI 304 stainless steel with CFC-free expanded polyurethane insulation at a thickness of 75 mm, to guarantee maximum strength and durability.
- Climate class 5, max room temperature +43°C in order to ENSURE MAXIMUM RELIABILITY in any type of environmental and working condition.
- Key-operated lock and door light as standard.
- Automatic electric defrosting, automatic evaporation of condense drain.

CONTROL

Control panel with digital thermometer-thermostat.

EASY-TO-USE

Four models with positive and negative temperature, supplied with hooks and plastic grids for each compartment.

83,5 depth cm GN 2/1

 **-2 ÷ +8°C** **-22 ÷ -15°C**





// SPECIAL ANTI-FINGERPRINT STEEL



// VENUS

PERFORMANCE

- One-piece structure in special anti-fingerprint steel with CFC-free expanded polyurethane insulation at a thickness of 75 mm, to guarantee maximum strength and durability.
- Climate class 5, max room temperature +43°C in order to ENSURE MAXIMUM RELIABILITY in any type of environmental and working condition.
- Fan-assisted refrigeration system.
- Key-operated lock and door light as standard.
- Automatic electric defrosting, automatic evaporation of condense drain.

CONTROL

Control panel with digital thermometer-thermostat.

ALWAYS CLEAN

Anti-fingerprint for a BETTER CLEANING AND SURFACE ALWAYS BRILLIANT.

Reliability guaranteed by the performance of the highest quality.

Resistant to corrosion and high temperatures.

83,5 depth cm GN 2/1

 0 ÷ +10°C -22 ÷ -15°C



// **ROLL-IN and PASS-THROUGH**

USAGE

Range of refrigerators suitable for trolleys, with 2 models: single door and pass-through.

PERFORMANCE

- Structure constructed from AISI 304 stainless steel panels 70 mm thick, with floor in AISI 304 stainless steel 2 mm thick.
- Door fitted with self-closing system and key-operated lock.
- Door clearance 700x1815 mm, interior working depth 880 mm.
- Automatic condensation evaporation and defrosting.

CONTROL

Control panel with electronic circuit board **Hyper Cold**, new function allowing rapid cooling of the food inside the appliance in a very short time. (TD model).

ENERGY SAVING

ENERGY SAVING SYSTEM: system which generates large energy savings by exploiting the constant temperature inside the appliance (TD model).

Magnetic management of the microswitch light door, embedded in the door structure. (TE model).

 **+2 ÷ +10°C**



// 400 LITRES

The range of 400 litre refrigerators has been created with the operators' latest needs in mind: professional refrigerators of compact size, ensuring the most effective use of the space available and impeccable refrigeration.

- External one-piece structure made of AISI 304 stainless steel (..X) or of the new anti-fingerprint steel. Press-formed internal sides make cleaning much quicker and maximum flexibility of use. Inner chamber receives EN 60x40 cm grids and containers (or submultiples).
- Different operating temperatures and types of defrost useful for the intended use.
- Environmental temperature +32°C and climate class 4, environmental +25°C and climate class 3 for 40EV model.
- In CP models: ventilated refrigeration system with evaporator coil with GOOD AIR system: air flow is not directed on the food, preventing the dehumidification.
- Also available tempered glass doors models.

// 40EV

Wine bottle display unit.

Practical, functional and respectful of the health and safety regulation: CE certified and in line with the most stringent environmental regulations. Lock and lighting as standard.

Capacity: 90 1 litre bottles placed horizontally.

Environmental temperature +25°C, climate class 3.

63 cm depth



+2 ÷ +10°C • -20 ÷ -10°C
-2 ÷ +8°C ..CP ◀
+2 ÷ +10°C/+4 ÷ +12°C ..V



Refrigerators //

CONFIGURATIONS



68,4 x 204 h cm



139 x 204 h cm



75 x 204 h cm



150 x 204 h cm



ZENITH
80 cm depth



ZE70



ZE70B



ZE150



ZE150B



GREEN PLANET
80 cm depth



PDG70



PDG70B



PDG150



PDG150B



MOON
73,5 cm depth



MD60



MD60B



MD130
MD13NN



MD130B



MD130BN



MOON
83,5 cm depth



MD70 · MD702



MD70NB



MD70NCP



MD70PV*



MD70NN



MD70B · MD70B2



MD70CP



MD70BPV*



MD150 · MD150NN



MD150BN



MD150B4



MD150PV*



MD1504



MD150B · MD150BB



MD150NCP



MD150BPV*

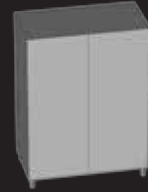
* **PV** Models (glass door):
allowable installation up to 800
meters above sea level



70 x 164 h cm



75 x 204 h cm



150 x 204 h cm



105 x 225 h cm



MOON R
83,5 cm depth



MOON E
83,5 cm depth



VENUS
83,5 cm depth



RI 105,5 cm depth
PT 113 cm depth



400 Litres



700 L



MD70R



MD70BR



1500 L



MD150R



MD150BR



700 L



MDE70



MDE70B



1500 L



MDE150



MDE150B



700 L



VE70



VE70B



1500 L



VE150



VE150B



1520 L



TDRI



TERI



TDPT



TEPT



400 L



40 · 40X*



40B · 40BX**



40EV



40CP · 40CPX**



40PV

**"X" model
in stainless steel

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.ANP0 - CSQ 9191.ANP2 -
CSQ 9192.ANP3