

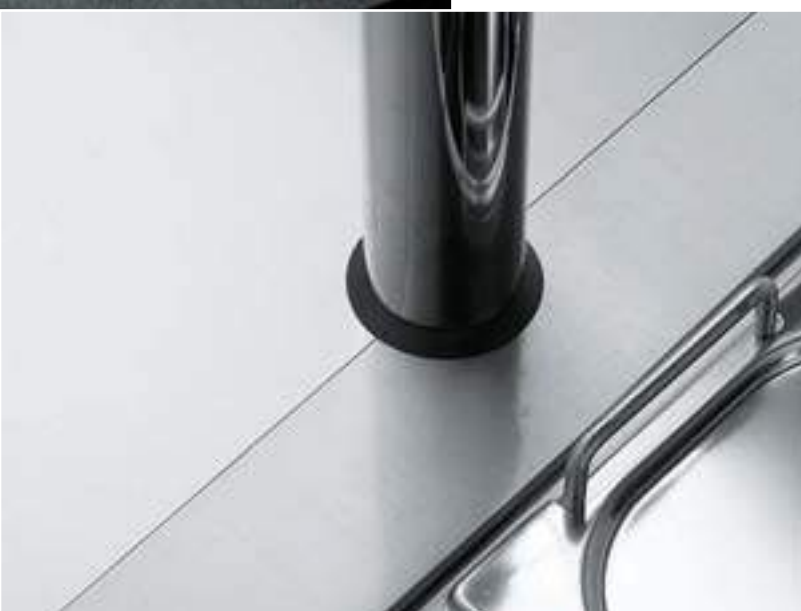


# **SYMPHONY**



**ANGELO PO**





## **Symphony ...** a thrilling concert

Symphony: the new self-service line reflects Angelo Po's constant attention to the changing needs of the modern catering sector and all the specific service requirements, in full compliance with regulations.

The countless number of variants in the range allows you to customise your meal distribution layout to suit the shape of your dining room. The range, comprising refrigerated, hot and ambient units arranged in line or in islands, allows you to display and serve foods exactly as you require.

The use of choice materials, the provision of control panels on all refrigerated and hot units and the **perfect matching of tops** in modules arranged in-line, all simplify cleaning operations and assure compliance with the relevant health regulations.





SL14RVRW



SL14RVR



SE14PR

## Symphony ... In-line self-service Refrigerated units:

Refrigerated units for self-service lines are available in two versions:

- **SL version:** the bottom section is refrigerated with a working temperature -1: +8 °C; there is impressive storage capacity, with room for 2 x 1/1 GN containers/pans
- **SE version:** the bottom section is at ambient temperature.

The refrigerated models, available in 2 modules to take 4 and 6 x 1/1 GN containers, are as follows:

- *refrigerated well*, with working temperature +2: +12 °C and height of 200 mm; storage capacity about 130 1/2 bottles for 4 x 1/1 GN models and about 200 for 6 x 1/1 GN.
- *the refrigerated tops*, with 25 mm recess, have a working temperature from -5 to +5 °C;
- *the refrigerated display* has a working temperature of +4 : +12 °C. The supporting structure comprises 4 uprights AISI 304 18-10 stainless steel. The double-glazing at the side improves the display's refrigeration efficiency, minimising the risk of condensation. Available in a variety of versions:
  - with roller shutter or flap wings on the diner side,
  - mounted on a well or a refrigerated top.





**SL14CVB**



**SE14PC**

## **Symphony ...** In-line self-service **Hot units:**

Hot units for self-service lines are available in two versions:

- **SL version:** the hot bottom section is fitted with a middle shelf and has thermostat-controlled temperature settings of +30:+90 °C;
- **SE version:** the bottom section is at ambient temperature, suitable for storage utilization.

The hot models are as follows:

- *well with bain marie heating* with thermostat-controlled temperature settings of +30:+90 °C; available in 2, 4 and 6 x 1/1 GN modules.
- *pyroceram hob*, with thermostat-controlled temperature settings of +30:+90 °C; available in 2, 4 and 6 x 1/1 GN modules.

An optional halogen lamp kit can be installed in all hot units for more effective dish temperature maintenance.





## Symphony ... In-line self service Ambient units:

Ambient units for self-service lines are available in two versions:

- **SL version:** the ambient or hot bottom section is fitted with sliding doors and a middle shelf,
- **SE version:** the ambient bottom section is of open type.

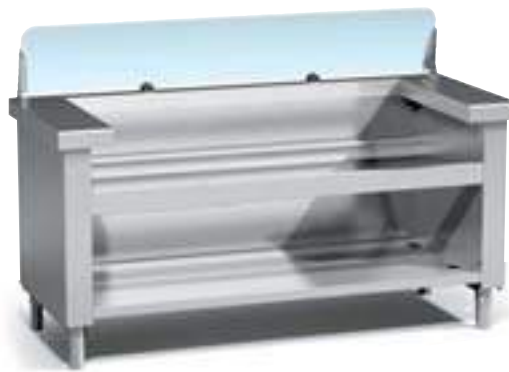
The ambient models, fitted with worktop, are as follows:

- 145 and 218 cm ambient modules may have heated or ambient lower section; the latter may be open (SE .. models) or have sliding doors (SL .. models). The 72.5 cm ambient module (SL7NG) is available in open version with standard supplied middle shelf only;

- *in-line serving unit (SLED):* apart from its very attractive appearance, this unit's strong point is the simple, convenient collection of trays, tray mats, napkins, cutlery, glasses and bread. All shelves and the hopper can be removed for cleaning and filling;
- *corner units,* internal or external, with angles of 45° and 90°, are available in version with open bottom section usable for storage (SLAE90) and in version without open section (SLAE45S);
- *cooking insertion elements,* useful for insert cooking products 70x70 cms (SLEIC10) and 140x70 (SLEIC18); it can be equipped with undershelf;
- *central (SLEC), right (SLECD) or left (SLECS) till units* fitted with removable drawer and cable passage hole for the connection of the till and other payment equipment;
- *plate warmer lift trolley housing unit,* trolley insertion units (SLEICP) or without (SLEICS) power supply socket.



**SLED**



**SLEIC18+RFEIC18**



**SL14NPN**



**SE14PN**



**SLAE90**



**SLA45S**



**SLEICP**





## Symphony ... Island self-service:

The structure of island units consists of frames, which are then panelled to match the dining room's interior design scheme.

All island units are already fitted with the 2 AISI 304 18-10 topside sealing elements, necessary for installation of the superstructures and lighting/heating kits.

The island models, available in 2 modules to take 4 and 6 x 1/1 GN containers, are as follows:

- *refrigerated well*, with working temperature +2: +12 °C and height of 200 mm; storage capacity about 130 1/2 bottles for 4 x 1/1 GN models and about 200 for 6 x 1/1 GN.
- *the refrigerated tops*, with 25 mm recess, have a working temperature from -5 to +5 °C
- *the refrigerated display*, with working temperature of +4 : +12 °C is available in various versions:
  - with roller shutter or flap wings on the diner side,
  - mounted on a well or a refrigerated top.
- *well with bain marie heating* with thermostat-controlled temperature settings of +30: +90°C; available in 4 and 6 x 1/1 GN modules.
- *"free-flow" till unit (SEIC)* with two serving flows.
- ambient units with worktops.



SIEC



SI21PR



SI14VB

## Symphony ... Additional units:

The Symphony range includes a wealth of extra units, allowing a vast variety of final layouts. They include:

- *tall distribution unit* (DSSE) for trays, tray mats, napkins, cutlery and glasses; bread hopper (DSSP);
- *worktop distribution unit* (DSST) for fixing to any top;
- *tray lift trolley*;
- *plate warmer/lift trolley* with capacity 90 plates Ø 26 cm;
- *tray rails* for are available in stainless steel bars with plastic joints to ensure a level surface (for island units, they are fitted with tip-up support as standard) or in wood, cherry colour;
- *the stainless steel end section* TLSS allows installation of the superstructures as well as the lighting and heating kits at the end of in-line compositions;
- *chromium-plated tubular distribution uprights* available in versions with 1 or 2 serving levels, with supports for *tempered* glass elements on one or both sides.



DSST

DSSP



DSSE

CSV



CRSP



AD1S



AD1D



AD2SD



AD2D



## Symphony ... Construction features:

In-line units have freestanding structure in satin-finish 18-10 AISI 304 stainless steel, complete with adjustable stainless steel feet.

Island elements have frame supporting the functional section (ambient top, bain marie well, refrigerated well and display) in galvanised steel plate sections.

Tops are made from AISI 304 18-10 stainless steel **in thickness 12/10 mm**. With rounded front and back edges, tops are fitted and fixed together with a watertight seal.

All refrigerated and hot units are equipped with temperature control panel in compliance with HACCP standards.

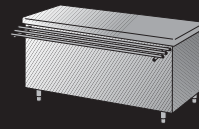


# Symphony

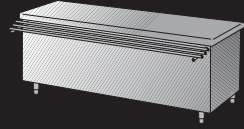
## IN-LINE



2 x 1/1 GN  
72,5 x 75 x 88



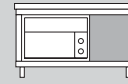
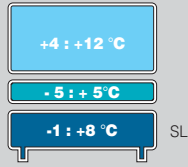
4 x 1/1 GN  
145 x 75 x 88



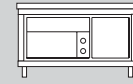
6 x 1/1 GN  
217,5 x 75 x 88

\*

### REFRIGERATED UNITS



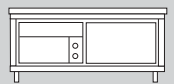
SE14PR  
420 W



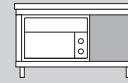
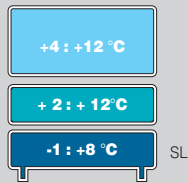
**SL14RPR**  
550 W



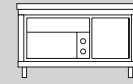
SE21PR  
570 W



**SL21RPR**  
650 W



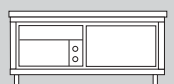
SE14VR  
420 W



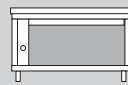
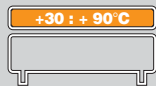
**SL14RVR**  
550 W



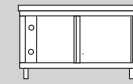
SE21VR  
570 W



**SL21RVR**  
650 W



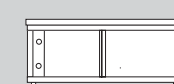
SE14PC  
1600 W



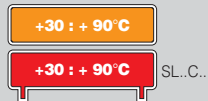
**SL14NPC**  
1600 W



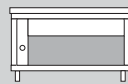
SE21PC  
2400 W



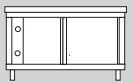
**SL21NPC**  
2400 W



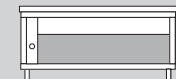
SL7NVB  
2680 W



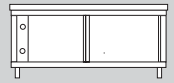
SE14VB



SL14NVB **SL14CVB**  
4920 W 7370 W



SE21VB



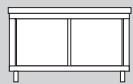
SL21NVB **SL21CVB**  
6610 W 9100 W



SL7NG



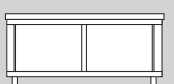
SE14PN



SL14NPN **SL14CPN**  
2450 W



SE21PN



SL21NPN **SL21CPN**  
2450 W

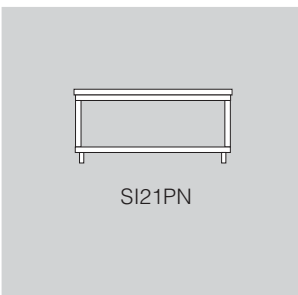
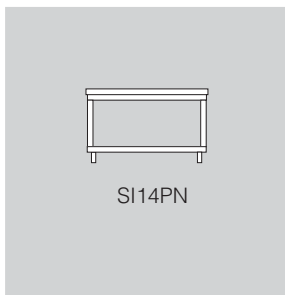
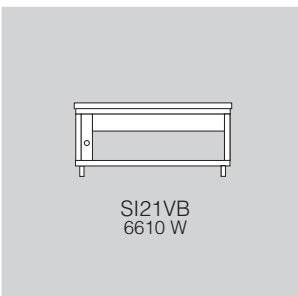
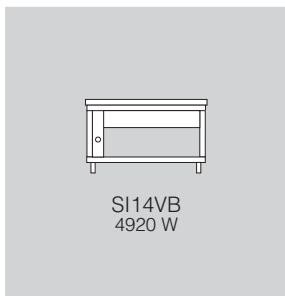
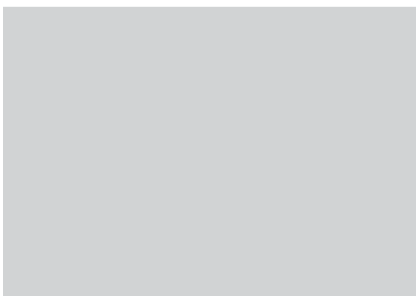
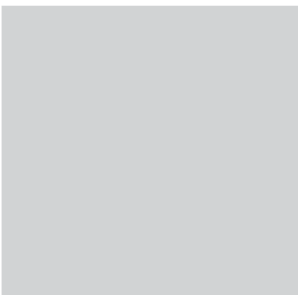
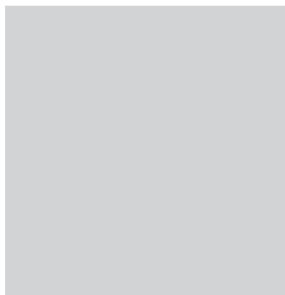
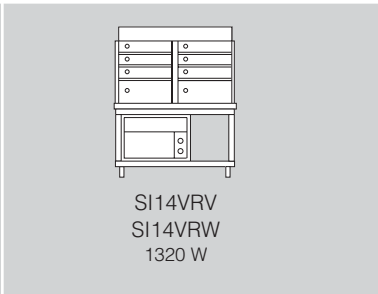
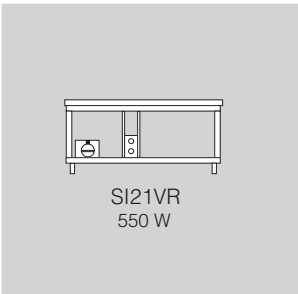
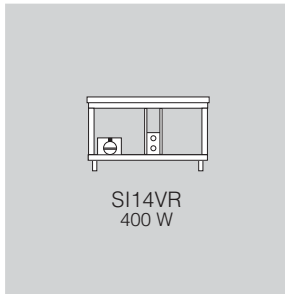
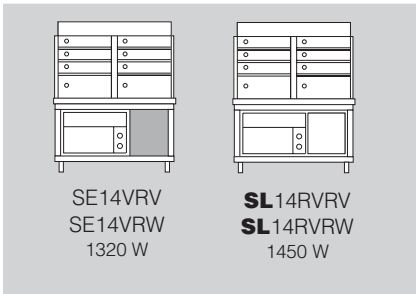
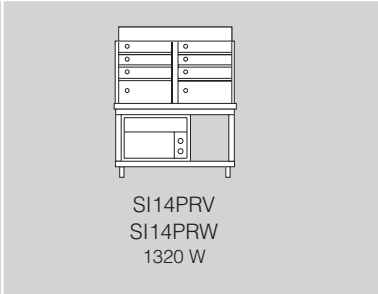
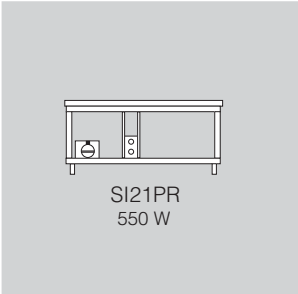
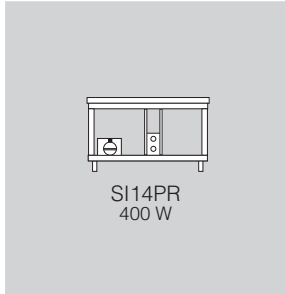
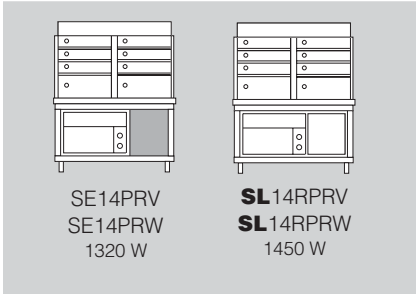
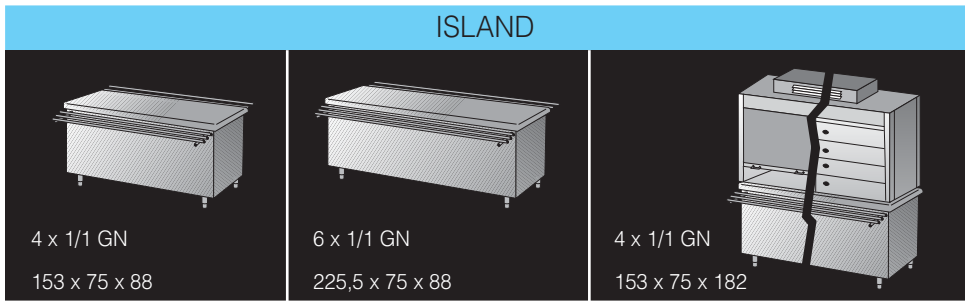
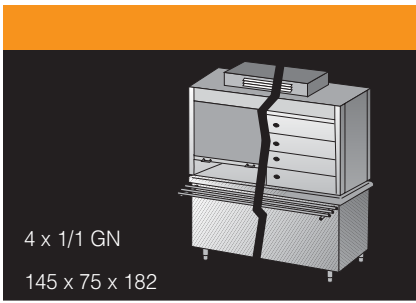
### HOT UNITS



### AMBIENT UNITS



\* Room temperature +32°C exception made for ...W models (+25°C)



CORNER UNITS

TILL UNITS

COOKING  
INSERTION EL.

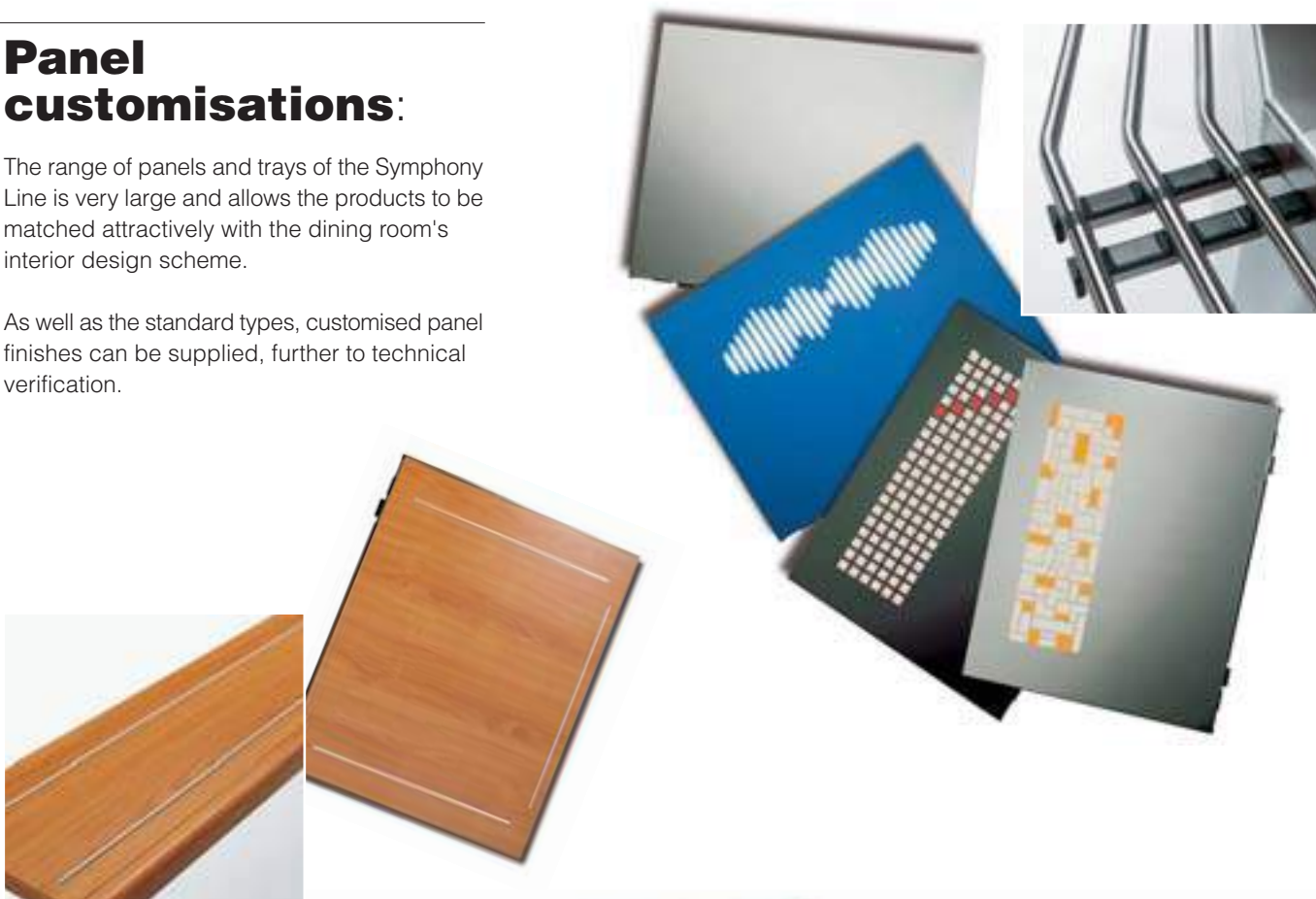
COMPL. TABLE SETTINGS  
DISTRIB. UNITS

TROLLEYS/TROLLEY  
INSERTION EL.

## Panel customisations:

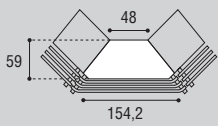
The range of panels and trays of the Symphony Line is very large and allows the products to be matched attractively with the dining room's interior design scheme.

As well as the standard types, customised panel finishes can be supplied, further to technical verification.

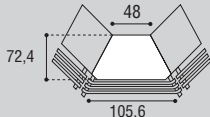




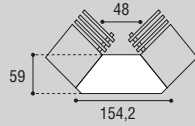
OTHER UNITS



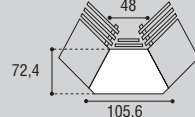
SLAE90



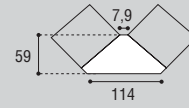
SLAE45



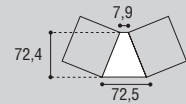
SLAI90



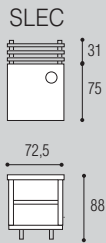
SLAI45



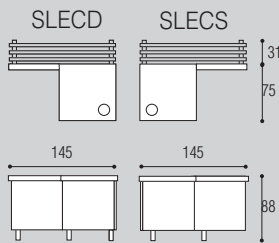
SLA90S



SLA45S

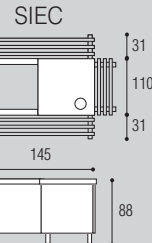


SLEC

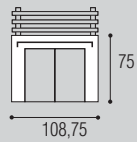


SLECD

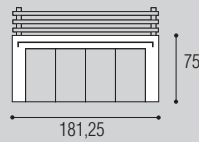
SLECS



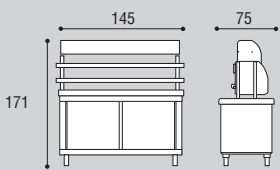
SIEC



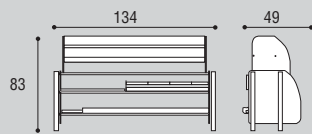
SLEIC10



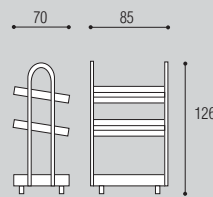
SLEIC18



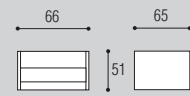
SLED



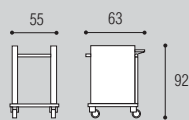
DSST



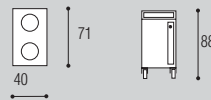
DSSE



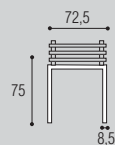
DSSP



CSV



CRSP



SLEICP  
SLEICS



Quality System Certified  
UNI EN ISO 9001:2000



Certification n° CSQ 9190.ANPO

7900109-2

In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.