



GAMMA

**Boiling Pans
Pasta-Cookers
Bratt Pans
Bain-Maries**



ANGELO PO

PASTA-COOKERS

PASTA-COOKERS

The range comprises 4 different models:

- gas models with 1 well of 26 lt., 2 wells (26+26 lt.) or 1 well of 40 lt.
- electric model with one 26 lt. well

During the design stage, special care has been taken to give the product top-level construction and functional features:

- well in polished AISI 361L stainless steel 15/10 mm thick, pressed with coved connecting sections and joined to the top with a watertight weld;

- starch overflow and removal zone at front with drainage hole, and front basket shelf in perforated stainless steel.
- 18-10 stainless steel drain pipe with large diameter for complete, rapid well drainage.
- Well water filler and top-up taps controlled from control panel, and filler spout on the starch overflow zone
- water supplied to the well by means of solenoid valve with safety monitoring devices, with automatic top-up to minimum level
- AISI 316 stainless steel baskets with holes suitable for all types of pasta and rice, with heat-resistant plastic handles.






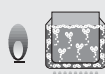



1G1CP2G








1G1CP1G






BOILING PANS

mod.							
	cm	lt.				kW - kcal/h BTU/h	kW 400V 3 - 50/60 Hz
1G1PD1G	70x70x90	62 / 56	●			12 - 10320 40,944	
1G1PI1G	70x70x90	62 / 56		●		12 - 10320 40,944	
1G1PI1E	70x70x90	62 / 56			●		9










PASTA-COOKERS

mod.						
	cm	n.	lt.	W/I	kW - kcal/h BTU/h	kW
0G1CP1G	35x70x90	1	26	385	10 - 8600 34,120	0,002 - 230V 1N 50/60 Hz
1G1CP2G	70x70x90	2	26+26	385	20 - 17200 68,240	0,002 - 230V 1N 50/60 Hz
1G1CP1G	70x70x90	1	40	400	16 - 13760 54,592	0,002 - 230V 1N 50/60 Hz
0G1CP1E	35x70x90	1	26	346		9 - 400V 3N 50/60 Hz
0G1CP1EC*	35x70x90	1	26	346		9 - 400V 3N 50/60 Hz

BAIN-MARIES

mod.			
	cm	cm	kW 230V 1N - 50/60 Hz
0G0BME	35x70x24	30,5x51x16	1,45
1G0BME	70x70x24	63x51x16	2,9

BRATT PANS

mod.									
	cm	Max lt.	lt.	cm (dm ²)			W/dm ²	kW - kcal/h BTU/h	kW 400V 3N/230V 3 - 50/60 Hz
1G1BR1G	70x70x90	54	40	61,5x61,5x18,3 (23,5)	●		510	12 - 10320 40,944	
1G1BR1E*	70x70x90	54	40	61,5x61,5x18,3 (23,5)	●		383		9
0G1BR3G	35x70x90	17	10	30,6x51x11 (15,5)		●	452	7 - 6020 23,884	
0G1BR3E*	35x70x90	17	10	30,6x51x11 (15,5)		●	316		4,9
1G1BR3G	70x70x90	35	20	63x51x11 (32,1)		●	436	14 - 12040 47,768	
1G1BR3E*	70x70x90	35	20	63x51x11 (32,1)		●	312		10

* Electric products pre-equipped for remote control of power peaks.



ANGELO PO Grandi Cucine SpA
41012 CARPI (MO) - ITALY
S/S Romana Sud, 90
Tel. +39/059/639 411
Fax +39/059/642 499
http:www.angelopo.it
E-mail: angelopo@angelopo.it

Quality and Environmental
Management System Certified
UNI EN ISO 9001:2000/14001:2004



Certification n° CSQ 9190.ANPO
Certification n° CSQ 9191.ANP2



7900136-3