



GAMMA



ANGELO PO



Power



High Power professional high performance

In spite of its compact size (the depth is just 700 mm), the GAMMA range delivers the highest possible power with the performance expected of professional cooking appliances. Each product is designed and constructed to guarantee optimum performance, high specific powers, large cooking surfaces and precise temperature control.



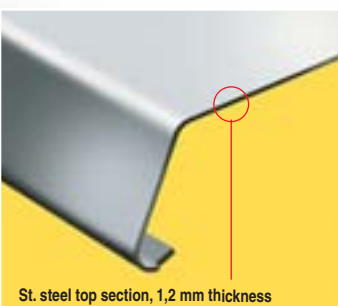


Reliability

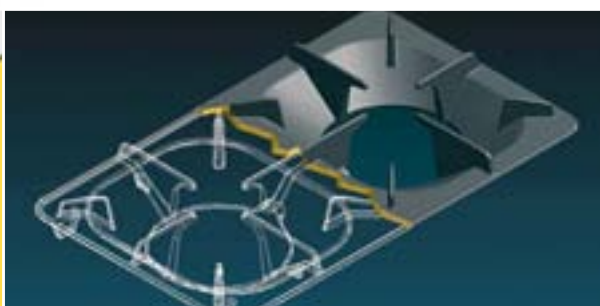
Reliability and Durability exceeds the market standard

To guarantee operation over the years with absolutely no structural problems GAMMA products are 12/10mm thick, 20% thicker than a large proportion of the market offers today.

This durability is continued in an 18-10 stainless steel free-standing structure, cast iron burners and burner caps, unusually strong pan supports and extra-thick plates. Reliability is assured by the use of well tried-and-tested components and Angelo Po's 80 years plus manufacturing experience.



St. steel top section, 1,2 mm thickness







Hygiene assured by design



Hygiene and easy cleaning are essential features in a professional kitchen. The GAMMA series uses 18-10 AISI 304 stainless steel, with all surfaces intended for contact with food in AISI 316 or AISI 304 stainless steel. The tops suite securely together, the rear smoke exhaust flues have a watertight profile, and the open burner ranges have large, coved and sealed surrounds. The design included compliance with the C.S.Q.A. "hygienic design" requirements (Cartificates nr.1857-1865).



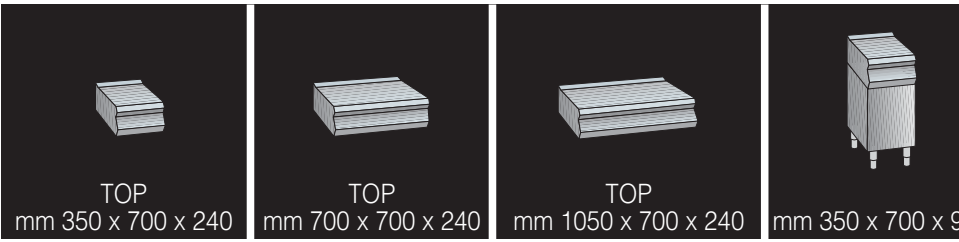


Ergonomics and Design

intrinsic to the concept

The GAMMA series is carefully designed with sophisticated styling; these working tools are not only attractively modern in appearance but also functional and user-friendly. From the concept stage the Gamma series has pushed back the boundaries of innovation and style whilst never losing sight of the prime objectives of achieving flexibility, modularity and hygiene. In practice, creating the ideal working conditions for every Chef in every kitchen.

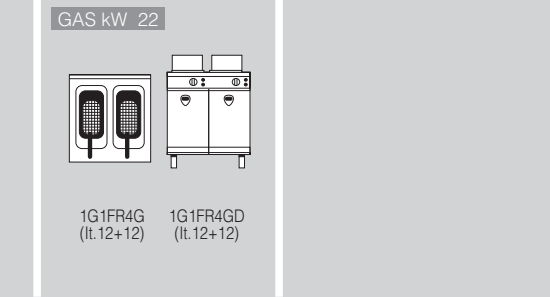
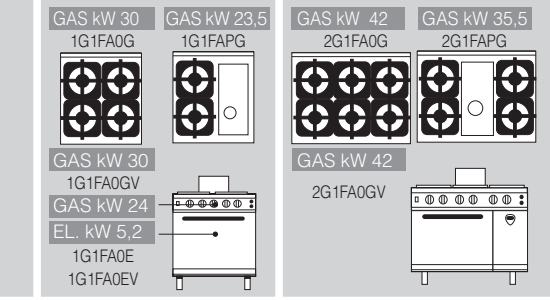
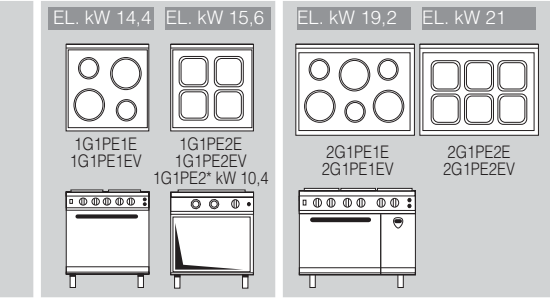
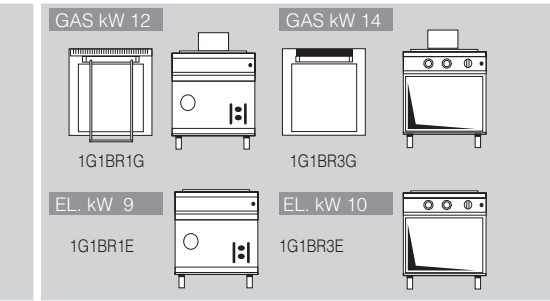
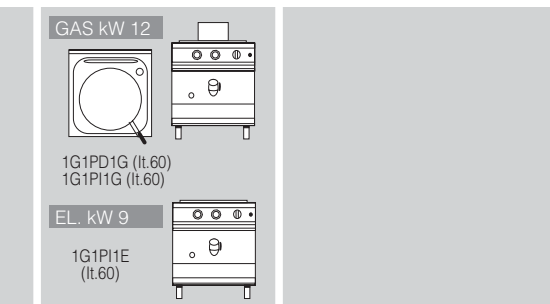
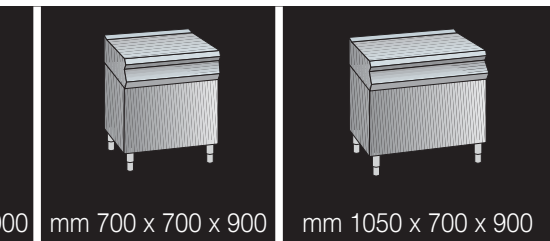




Boiling pans
*
Bratt pans
Elect. boiling tables and Ceramic hobs
Open burners
*
Fryers

<p>Boiling pans</p> <p>TOP mm 350 x 700 x 240 TOP mm 700 x 700 x 240 TOP mm 1050 x 700 x 240 mm 350 x 700 x 9</p>			
<p>Bratt pans *</p> <p>GAS kW 7 OG1BR3G</p> <p>EL. kW 5 OG1BR3E</p>			
<p>Elect. boiling tables and Ceramic hobs</p> <p>EL. OG0PE1 (kW 4,6) OG0PE2 (kW 5,2) OG0PEVTR (kW 4,2) OG0VT11 (kW 7)</p> <p>EL. EL. 1G0PE1 (kW 9,2) 1G0PE2 (kW 10,4)</p> <p>EL. kW 13,8 EL. kW 15,6 2G0PE1 2G0PE2</p> <p>EL. kW 5,2 OG1PE2 *</p>		<p>EL. kW 5,2 OG1PE2 *</p>	
<p>Open burners</p> <p>GAS kW 12 OG0FA0</p> <p>GAS kW 24 1G0FA0</p> <p>GAS kW 36 2G0FA0</p>		<p>GAS kW 12 OG0FA0</p> <p>GAS kW 24 1G0FA0</p> <p>GAS kW 36 2G0FA0</p>	
<p>Fryers *</p> <p>GAS kW 7 OG0FR5G (lt.7)</p> <p>EL. kW 7,3 OG0FR3E (lt.9) OG0FR3ED (lt.9)</p>		<p>GAS kW 14 1G0FR6G (lt.7+7)</p> <p>EL. kW 14,6 1G0FR4E (lt.9+9) 1G0FR4ED (lt.9+9)</p>	
<p>GAS kW 11 OG1FR3G OG1FR3GD (lt.12)</p>			

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



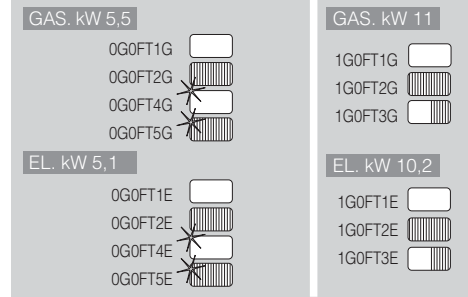
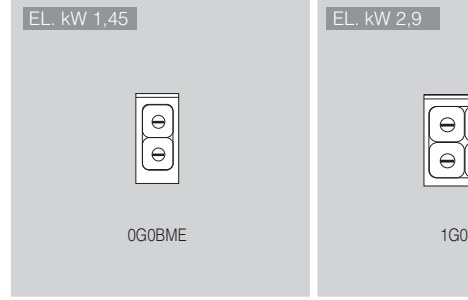
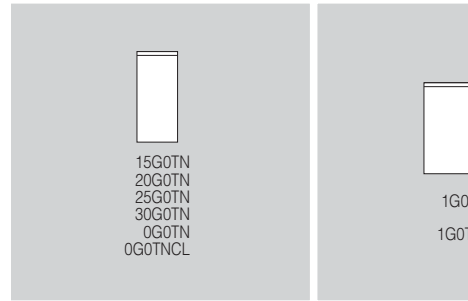
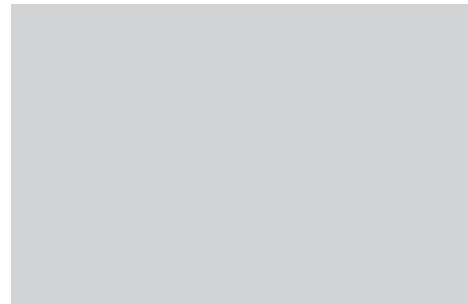
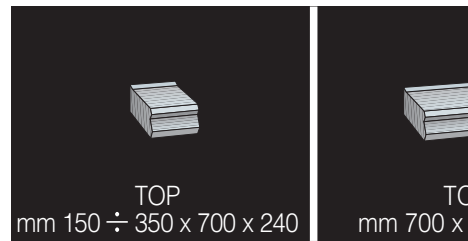
Pasta cookers

Neutral units

Solid top boiling tables

Bain-maries

Radiant/ceramic Chargrills





mm 700 x 240

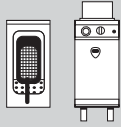
mm 350 x 700 x 900

mm 700 x 700 x 900

mm 1050 x 700 x 900

GAS. kW 10

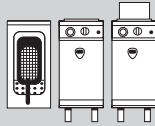
0G1CP1G
(It.26)



EL. kW 9

0G1CP1E
(It.26)

0G1CP1EC*



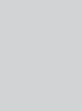
GAS. kW 20

1G1CP2G
(It.26+26)

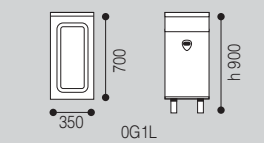
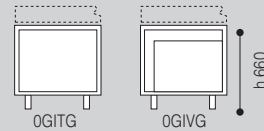
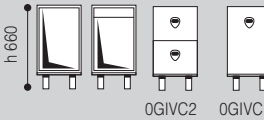


GAS. kW 16

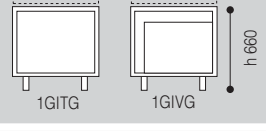
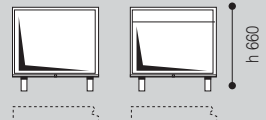
1G1CP1G
(It.40)



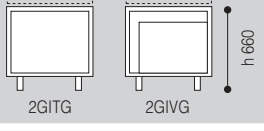
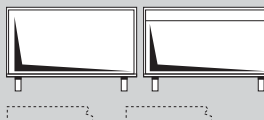
Open supporting stands and under compartments, with doors or drawers



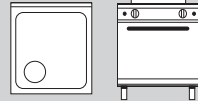
Open supporting stands and under compartments



Open supporting stands and under compartments

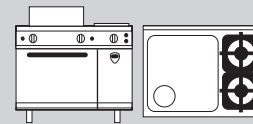


GAS. kW 14,5



1G1TP0G

GAS. kW 28



2G1TP3G

EL. KW 5,1

0G1FT2E*

0G1FT4E*



EL. KW 10,2

1G1FT2E*

1G1FT4E*

1G1FT6E*



1G0FT4G
1G0FT6G

1G0GRG
(kW 12)

1G0FT4E
1G0FT6E

The Range

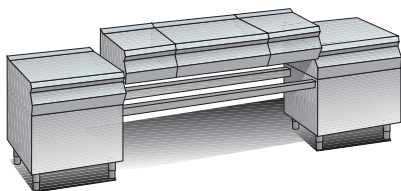
A vast choice of options and solutions

The new GAMMA series has been created in order to satisfy the widest possible market band encompassing various different types of users. With almost 90 gas, electric or ambient models and a selection of accessories, providing the basis for customised, modular layouts for kitchens of different kinds, even where space is limited.



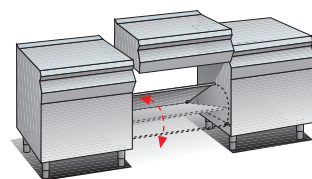
a Supporting kit for top elements

0GPSS	L= 35 cm
1GPSS	L= 70 cm
2GPSS	L=105 cm
3GPSS	L=140 cm
4GPSS	L=175 cm



b Bottom shelves set

0GPRF	L= 35 cm
1GPRF	L= 70 cm
2GPRF	L=105 cm
3GPRF	L=140 cm
4GPRF	L=175 cm



Open Burners

The double flame burners with Ø 110 mm, power 6 kW each, in cast iron and with enamelled burner caps guarantee high power as and when it's needed.

Available in counter-top versions with 2-4-6 burners, with an option of various types of support, and in 4 and 6 burner versions with 2/1 G.N. static oven in stainless steel.





Ceramic Hobs

The ceramic hobs heated by **infrared elements** combine the advantages of electric plate heating with the easy cleaning of the top.

Available the **induction version**, 2 or 4 sections (3,5 kw each). Heating is only activated by the presence of the suitable pan and the amount of energy delivered is proportional to the pan surface area.



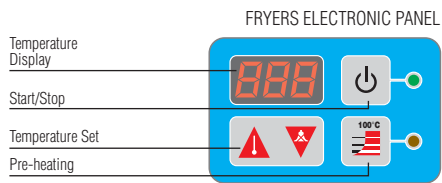
Electric Boiling Tables

Inserted in the top with watertight seal, they are available with round or square plates, with power from 2 kW to 2.6 kW each, in counter-top versions and with 2/1 G.N. static oven in stainless steel.



Fryers

Coved and fully pressed wells, oil expansion recess incorporated in the top, continuous seal to the top produced by robotic welding, and rational, convenient, safe spent oil drainage: these are just some of the features of GAMMA series deep fryers, available in a choice of well capacities and with gas and electric heating, with electromechanical temperature control or electronic control panel.





Boiling Pans

With a working capacity of 60 litres our boiling pans prove well suited to the user's service needs: direct gas, indirect gas or indirect electric heating allows customers to choose the ideal appliance for the power source available and the dishes to be prepared.



Pasta Cookers

Designed to optimise "à la carte" service, they guarantee high power, allow easy water top-up, starch removal and assure unrivalled performance. The wells and baskets are in Aisi 316 L stainless steel.



Bain-maries

The pressed well is of 1/1 or 2/1 G.N. size, continuously welded to the top with condensation collection rim. The thermostatically controlled indirect electric heating is provided by a unit fixed to the underside of the well.



Solid top Boiling tables

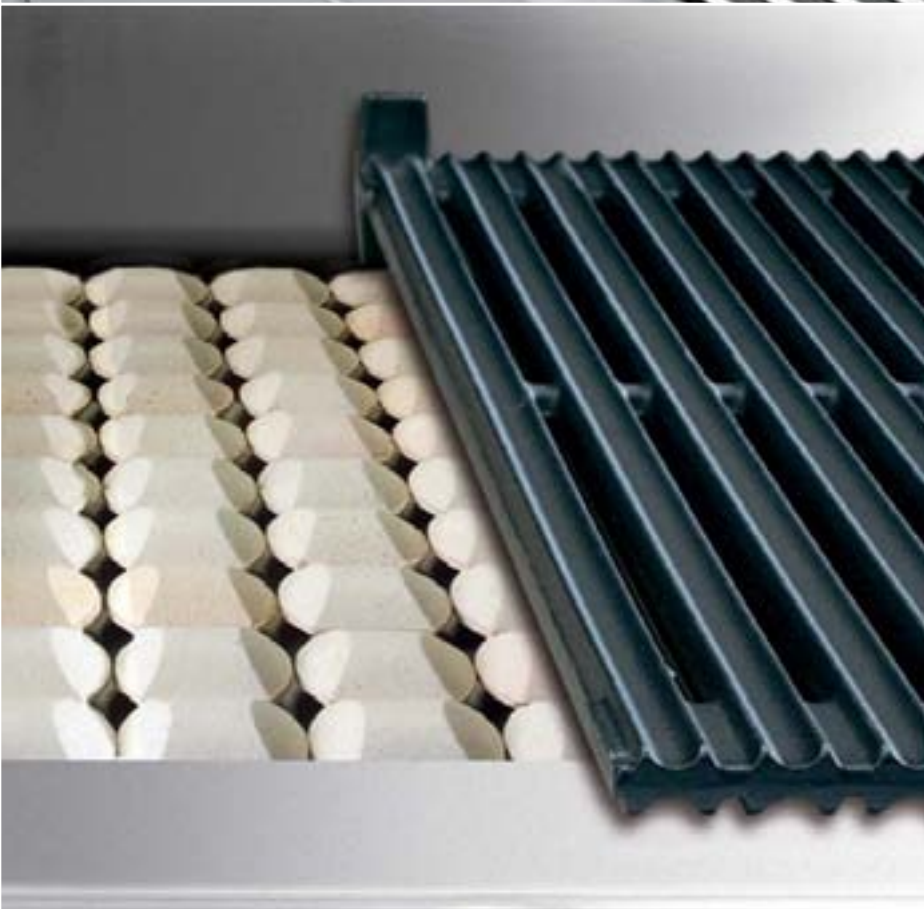
The single plate in 16M05 special steel, particularly suitable for high temperatures, the gas burner heating system provides isothermal zones ideal for cooking by indirect heat. Available in counter-top version or in 2/1 G.N. static oven in stainless steel.





Griddles

There is a vast choice of contact cooking options, since the GAMMA series offers griddles with smooth, ribbed or chromium-treated satin-finish FE510D steel plates, and a variety of worktop surfaces. Available in electric or gas versions, all with thermostatically controlled working temperature.



Radiant/ceramic Chargrills

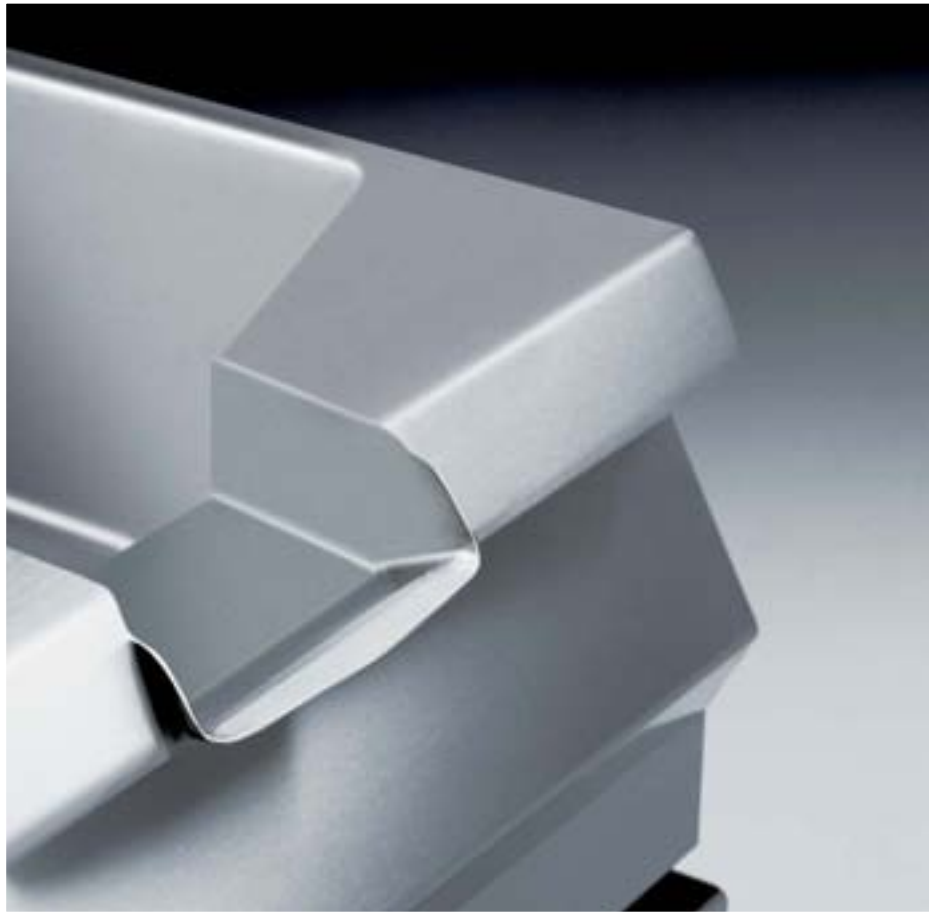
The undisputed excellence of contact cooking on enamelled cast iron chargrills is enhanced by the radiating power of the gas-heated ceramic tiles, providing quick, precise cooking and make the appliance extremely user-friendly and easy to clean.



Bratt Pans

The models in the GAMMA range confirm the extreme versatility of tilting bratt pans, and offer 30 litre wells with gas or electric heating.

Alongside these are fixed bratt pans - while the food removal procedure differs, these appliances have the same excellent performance and flexibility of use for sauces, gentle frying, contact cooking and cooking in water.





Neutral units and Accessories

The need to provide unheated elements for support and storage between the cooking appliances is met by neutral units of various sizes. Tops can be supported on a wide range of cupboards (with the interior physically separated from the top above) or panelled stands, in various module sizes.





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Quality System Certified
UNI EN ISO 9001:2000



Certification n° CSQ 9190.ANPO



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