REFRIGERATION

Quality is in cold storage

ANGELO PO

REFRIGERATED CABINETS
REFRIGERATED COUNTERS

Cold storage quality
and uniform temperature

Eco-friendly and efficient

Wide range of models for
all cold storage and space needs

“Technology for a perfect cold storage”

Carefully designed in every detail, synonymous with complete hygiene and flexibility of use

+43°C

Reliability and performances guaranteed up to +43°C

AISI 304

The best materials and innovative building choices

X-CEL

Watch the video

ENERGY SAVING AND SUSTAINABILITY

Models with European Energy Label in Class A.
High energy-efficient cooling unit, ventilated refrigeration system.
Triple chamber door seal: better insulation.

- 289€

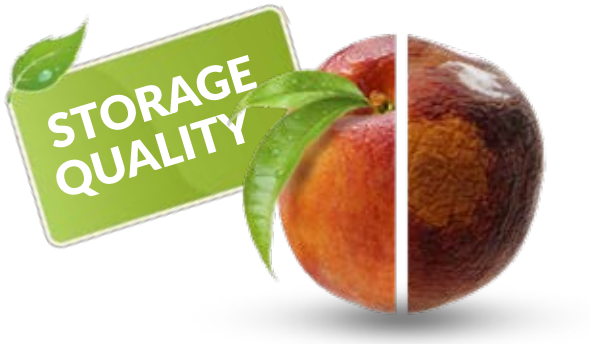
***SAVINGS** between class A and class G (€/year)

	A	B	C	D	E	F	G
Energy cost (€/year)	€ 67	€ 107	€ 142	€ 214	€ 264	€ 294	€ 356

* Ecodesign (2015/1095) and Energy Labelling (2015/1094) EU regulations, comparing refrigerator mod. XL70L with equivalent models. Energy cost: 0.21 €/kWh and average net volume 444 lt.

QUALITY COLD STORAGE

Storage quality and uniform temperature guaranteed by a 24H STRESS TEST performed at +40°C with relative humidity 40% (climate class 5):
- **7** seconds door opening
- Every **10** minutes
- **72** openings in 12 hours



“High energy efficiency for a cold storage in Class A”

A+5

R290
R600a

Climate-friendly: refrigerant fluid R600a for refrigerators and refrigerant fluid R290 for freezers

IECEE CB SCHEME

Maximum safety on electrical components: CB Scheme certificate for the XL70L model

FLEXIBILITY AND HYGIENE

One-piece structure in AISI 304 stainless steel, bottom, inner ceiling and external rear included. Press-formed inner walls in AISI 304 stainless steel: the inner chamber can be easily cleaned because there are no racks; 20 press-formed positions allow you to manage the inner space with the maximum flexibility.

EXTRA VOLUME

Greater storage capacity thanks to the evaporator with anti-corrosion treatment installed outside the inner chamber for endless life.

RANGE PLUS FACTORS

Control panel with electronic circuit board, HACCP alarm signal, USB port on dashboard for data download.
Light and key-operated lock.
Each compartment is delivered with 4 GN 2/1 grids in AISI 304 stainless steel.

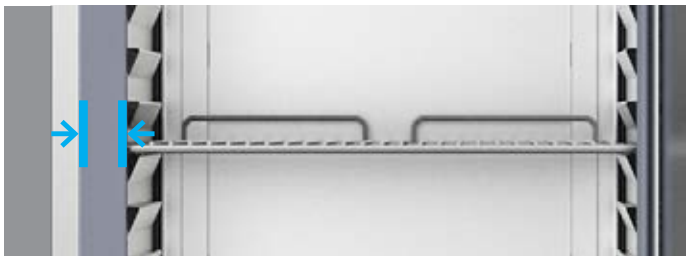
Hygiene and flexibility without compromises

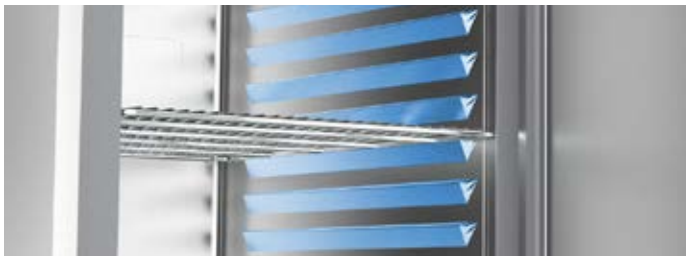
QUALITY AND RELIABILITY

Tested up to +43°C. Climate class 5.
Ventilated refrigeration system with inner evaporator with anti-corrosion treatment for endless life.
75 mm isolation thickness.

FLEXIBILITY AND HYGIENE

One-piece structure in AISI 304 stainless steel.
Press-formed inner walls in AISI 304 stainless steel: the inner chamber can be easily cleaned because there are no racks;
20 press-formed positions allow you to manage the inner space with the maximum flexibility.





RANGE PLUS FACTORS

Control panel equipped with digital thermometer-thermostat.
Light and key-operated lock.
Each compartment is delivered with 3 GN 2/1 plastic coated grids (60 kg).

THE VALUE OF SPACE

Convenience multiplies

AISI 304

EX...
AISI 304 STAINLESS STEEL

One-piece internal and external structure in AISI 304 stainless steel.

EF...
ANTI-FINGERPRINT STEEL

One-piece internal and external structure in special anti-fingerprint steel.
ALWAYS CLEAN for better cleaning and always shiny surfaces.
Resistant to corrosion and high temperatures.

SPECIAL MODELS

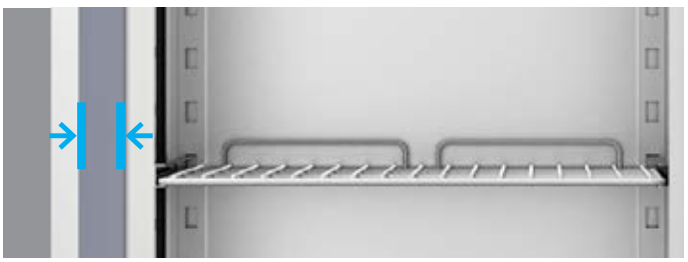
With glass door and led lighting.

Specially designed for storing fish with specific fittings

Separated compartments and independent cooling units

QUALITY AND RELIABILITY

Tested up to +43°C. Climate class 5.
Ventilated refrigeration system with inner evaporator with anti-corrosion treatment for endless life.
75 mm isolation thickness.



RANGE PLUS FACTORS

Control panel equipped with digital thermometer-thermostat.
Light and key-operated lock.
Each compartment is delivered with 3 pairs of AISI 304 stainless steel guides and 3 plastic-coated grids. One column models with separated compartments: 2 pairs of guides and 2 grids.

The Big Chill

QUALITY AND RELIABILITY

Tested up to +43°C. Climate class 5.
Ventilated refrigeration system.
Structure made of panels in AISI 304 stainless steel.

RANGE PLUS FACTORS

Control panel with electronic circuit board and special functions: Hyper Cold function, allowing quick cooling of the chamber, Energy Saving System generating large energy savings and HACCP Alarm signal.
AISI 304 stainless steel floor.
Light and key-operated lock.

For a complete list of models, technical data, and energy classes, visit the website or general catalogue.

“Choose your range”

		X-CEL	X-TRA	FREE-GO EX...	FREE-GO EF...
AISI 304 stainless steel construction	AISI 304	✓	✓	✓	
Special anti-fingerprint steel construction					✓
Press-formed inner walls	AISI 304	✓	✓		
Container racks				✓	✓
Insulation thickness	75 mm	✓	✓	✓	✓
Evaporator		out	in	in	in
Climate class	°C	5	5	5*	5
Light and key-operated lock		✓	✓	✓	✓
Temperature	°C	-2 / +8 • -22 / -15	0 / +10 • -2 / +8 -20 / -10	-2 / +8 • -20 / -10 0 /+10 • -6 / +6	0 / +10 • -2 / +8 -20 / -10
Depth		80 cm	83,5 cm	83,3 / 73,5 cm	83,3 cm
Width		68,4 / 139 cm	68,4 / 139 cm	75 / 150 cm	75 / 150 cm

* Climate class 4 for glass door models. • For a complete list of models, technical data, and energy classes, visit the website or general catalogue.

MAXIMUM ENERGY SAVINGS

Models with European Energy Label in Class A.
High energy-efficient cooling unit.
Triple chamber door seal: better insulation.
Refrigerant fluid R134a.

- 483€

***SAVINGS** between class A and class G (€/year)

	A	B	C	D	E	F	G
Energy cost (€/year)	€ 100	€ 176	€ 245	€ 376	€ 427	€ 477	€ 583

* Ecodesign (2015/1095) and Energy Labelling (2015/1094) EU regulations, comparing refrigerated counter 5DAA with equivalent models. Energy cost: 0.21 €/kWh and average net volume 161 lt.

QUALITY COLD STORAGE

Storage quality and uniform temperature guaranteed by a 24H STRESS TEST made at +40°C with relative humidity 40% (climate class 5):
- **7** seconds door opening
- Every **10** minutes
- **72** openings in 12 hours

“The class that makes the difference”

A+5

-2 ÷ +10°C

QUALITY MATERIALS AND FINISHES

One-piece internal and external structure in AISI 304 stainless steel: maximum reliability.
Worktop in AISI 304 stainless steel with large thickness 12/10: a long-lasting guarantee.
Pressed bottom for perfect hygiene.

RELIABILITY AND PERFORMANCES

U-flow air circulation: flexible installation and guaranteed performances.
Ventilated refrigeration system with evaporator positioned outside the chamber: uniform temperature.
Extractable cooling unit: simple and fast maintenance.

CONTROLS AND EQUIPMENT

Control panel with electronic circuit board, HACCP alarm signal.
Each compartment is delivered with:
1 GN 1/1 grid and 1 pair of AISI 304 stainless steel guides.

A solution for every need

0 ÷ +10°C

RELIABILITY AND QUALITY

One-piece internal and external structure in AISI 304 stainless steel.
Performances guaranteed up to a room temperature of +43°C (Climate class 5).
U-flow air circulation: maximum reliability.
Worktop in AISI 304 stainless steel, thickness 12/10.

WIDE CHOICE OF MODELS

Available in two different depths: 60 cm for 46x32.5 cm containers or 70 cm for GN 1/1 containers.
Various combinations of doors and drawers, worktop with or without rear splashback, without top for built-in solution.

CONTROLS AND EQUIPMENT

Control panel equipped with digital thermometer-thermostat.
Each compartment is delivered with:
1 grid and 1 pair of AISI 304 stainless steel guides.

Always perfect

0 ÷ +10°C

ANTI-FINGERPRINT STEEL

One-piece internal and external structure in special anti-fingerprint steel.
ALWAYS CLEAN for better cleaning and always shiny surfaces. Resistant to corrosion and high temperatures.

Worktop in AISI 304 stainless steel, thickness 12/10.

GUARANTEED PERFORMANCE

Performances guaranteed up to a room temperature of +43°C (Climate class 5).
Ventilated refrigeration system with evaporator positioned outside the chamber: uniform temperature
U-flow air circulation: maximum reliability.

CONTROLS AND EQUIPMENT

Control panel equipped with digital thermometer-thermostat.
Each compartment is delivered with: 1 GN 1/1 grid and 1 pair of AISI 304 stainless steel guides.

SE...B...

FREEZING COUNTERS

-24 ÷ -12°C

RELIABILITY AND QUALITY

One-piece internal and external structure in AISI 304 stainless steel.
Performances guaranteed up to a room temperature of +43°C (Climate class 5).
Worktop in AISI 304 stainless steel, thickness 12/10.

ALWAYS PERFECT REFRIGERATION

U-flow air circulation: greatest reliability.
Ventilated refrigeration system with evaporator positioned outside the chamber: uniform temperature.

CONTROLS AND EQUIPMENT

Control panel equipped with digital thermometer-thermostat.
Each compartment is delivered with: 1 grid GN 1/1 and 1 pair of AISI 304 stainless steel guides.

COUNTERS PRESET FOR REMOTE COOLING UNIT

-2 ÷ +8°C • -24 ÷ -12°C

IDEAL FOR EVERY WORKPLACE

Reduced sizes, to fit every space requirement.
One-piece internal and external structure in AISI 304 stainless steel.
Pressed bottom for perfect hygiene.
Worktop in AISI 304 stainless steel, thickness 12/10.

ALWAYS NOISELESS

Preset for remote cooling unit, silent and therefore placeable in any room.

CONTROLS AND EQUIPMENT

Control panel equipped with digital thermometer-thermostat.
Each compartment is delivered with: 1 grid GN 1/1 and 1 pair of AISI 304 stainless steel guides.

“Create your own counter„

Various combinations of doors and drawers.

Models without worktop for built-in solutions or with worktop in AISI 304 stainless steel: suitable for direct contact with food for hygiene and food safety.

STANDARD

Equipment: 1 pair of AISI 304 stainless steel guides and 1 grid for each compartment.

DRAWER OPTIONALS KIT

	1/2= 30x54x15H cm 1/2= 30x54x20H cm	1/3= 30x54x10H cm 2/3= 30x54x30H cm	1/3= 30x54x10H cm
DIVA	✓	✓	✓
MELODIES 70	✓	✓	✓
VOICE	✓		
5ER... -2° / +8°C	✓	✓	✓

	DIVA	MELODIES	VOICE	SE...B...	SER...
AISI 304 stainless steel construction	✓	✓		✓	✓
Special anti-fingerprint steel construction			✓		
Insulation thickness	✓	✓	✓	✓	✓
Climate class	5	5	5	5	5
Pull-out motor unit	✓	✓	✓	✓	
Depth	70 cm	70 / 60 cm	70 cm	70 cm	70 cm
Width	140 / 185 / 230 cm	140 / 185 / 190 / 230 cm	140 / 185 / 190 / 230 cm	140 / 185 / 190 cm	115 / 160 / 205 cm

For a complete list of models, technical data, and energy classes, visit the website or general catalogue.

www.apvd.it

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www.angelopo.com

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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.

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Environmental protection and quality control are constant and key objectives for Angelo Po.
The company ensures its products meet requirements for safety, conformity, value, durability and performance throughout the world.

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