

ICON9000



“A unique and timeless design, inspired by observation of space.”



ICON9000



“The all-in-one
solution”





Prepare & Cook.■

Speed up preparation and cooking time with the multi-functional uprights equipped with leds, gastronorm trays, pan racks, power sockets and water taps, and high-performance cooking modules.



Cook & Hold.■

Cook in advance, then keep all your dishes in perfect condition until you need to serve them thanks to the two-fan oven and cooking equipment. Diners will be delighted with the quality and speed of service.



Cook & Serve.■

Plate, finish and serve quickly and easily, with everything in easy reach. Organise your ICON 9000 on the basis of your team's requirements thanks to the closed or open, ambient, heated or refrigerated modules.



Cook & Chill.■

Get organised and gain time in the kitchen with ICON 9000: thanks to the Cook&Chill technique, you can cook, blast chill and regenerate food to allow you to better plan your stocks and achieve unsurpassed food quality.

“ Extended space
as an added value ”



ICON9000

ICON 9000 is the only modular cooking system that makes optimal use of space thanks to its incredibly modular composition: as well as conventional side-by-side modules, it includes multifunctional elements above and below the top, making your kitchen less cramped and more productive.





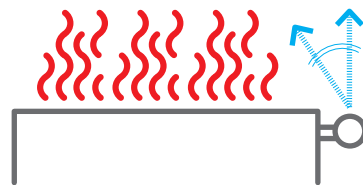


“ Well-being in the kitchen has always been one of our key priorities ”



CHEF COMFORT-PRO

It improves the quality and well-being of the working environment



ICON 9000 is equipped with the innovative Chef Comfort-Pro system which creates an invisible barrier between the cooking zone and the chef.

Chef Comfort-Pro reduces the heat coming from the appliance, creating a more pleasant working environment. At the same time it effectively drives fumes and unpleasant smells towards the hood, perfecting the extraction and preventing the environment being overheated, with the resulting energy wastage.

Chef Comfort-Pro is position-adjustable and the air outflow can be regulated (3 speed settings) to direct the flow as required.

“ Everything within reach of the chef ”

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MULTI-FUNCTIONAL EQUIPPED UPRIGHTS

More space and better ergonomics for maximum functionality

Extremely modular in both horizontal and vertical directions, thanks to its leds for ideal lighting of the top; gastronorm trays which allow you keep condiments within easy reach; and power outlets and water taps for preparation.



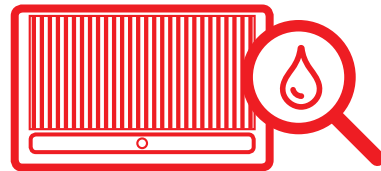






“ High performance for high-quality cooking ”

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NANOTECHNOLOGY GRILL

Facilitates grease and fat run-off for easier cleaning and perfect cooking results

Cast-iron grill with a nanotechnology surface treatment which improves run-off of fats and grease by up to 7%*. In the gas version, the new grill profile helps fat and grease drain off towards the front collection point. The chargrill, tiles and burner are easily removed and can be washed in the dishwasher.

* Compared to previous model

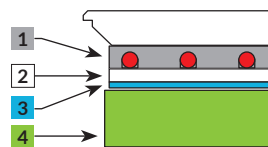
“ Technology for improved performance and efficiency ”



COOKING-PRO SYSTEM

MORE heat transfer (+11%) and temperature stability (-27% fluctuations around the set point).
 LESS time to reach the set point (-18%), product weight loss, energy use (+11% efficiency)* thanks to the heating elements which are incorporated within a multi-layer material.

Easy cleaning thanks to the Easy-Wash function which brings the temperature of the cooking surface to 75°C to allow easy cleaning with very little water and detergent.



- Multi-layer material used in electric griddle and bratt pans
- 1) Heating elements incorporated in the aluminium
 - 2) Ceramic fibre insulation
 - 3) AISI 441 stainless steel
 - 4) Rockwool insulation

Energy saving



Power consumption reduced by 20%*

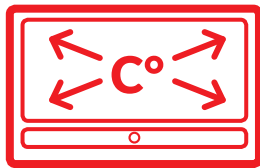


Incredibly easy to clean and hygienic



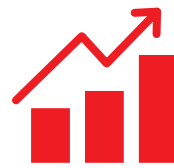
25% reduction in cleaning time

Uniform cooking



Even heat distribution across the entire plate, +24%*

Increased productivity



With the 1200 mm griddles

*Compared to the previous electric griddle model

Separate controls for each 40 cm cooking zone

“Hygiene is synonymous with safety”



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CERTIFIED HYGIENIC DESIGN

Cleaning times and use of chemical cleaning products reduced by 20%



DISEGNO IGIENICO CERTIFICATO
UNI EN 1672-2 – CERT. n° 1857
UNI 8421 – CERT. n° 1865



Regulation (EC) No 1935/2004

CSQA HYGIENIC DESIGN CERTIFICATION

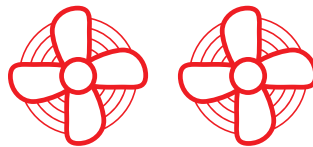
Angelo Po is the only manufacturer on the market to have attained hygienic design certification for its equipment; the design and construction features guarantee easy cleaning and correct sanitisation.







“ Some cooking demands perfect uniformity ”



TWO-FAN
OVEN

The two fans guarantee better performance and extremely even cooking.



HEAVY DUTY

Metal handles and knobs.
For those looking for the ultimate in
solidity, a 3 mm steel top is available.

OPEN BURNERS

Power output of 10 and 7 kW with double crown burners, 130 and 110 mm in diameter, and 4 kW single crown, for maximum heat distribution efficiency, uniformity and exchange.

Rubber under-knob protection against water ingress. Cast-iron burners and pan grids easily removable and machine washable. Burner pilot light, protected against accidental knocks and raised to protect the system from contact with liquids. The innovative shape of the inclined Venturi pipe is patented, guaranteeing optimum combustion and minimise emissions (CO₂). The material used to make the burner, RAAF enamelled cast-iron, acts as a heat store, improving burner efficiency by 15%. The burner supports have a ceramic coating to facilitate removal and cleaning of the burner. The double-crown burner together with the specific slope of the flame guarantees greater uniformity and distribution of heat across the bottom of all pots, even the largest. This prevents heat accumulating in a single point and optimises the energy transferred to the product.

NEW VERSIONS:

- * 1200 mm with 3 x 10 kW + 3 x 7 kW burners (with or without convection oven)



WOK

Special gas wok burner for Asian restaurants with high-output burners for extremely fast cooking. Power outputs available: 18 kW and 32 kW (only for extra-EU markets). Burner positioned on a large well welded and sealed in position. Operational controls ensured with pilot flame and protected thermocouples. Electronic spark ignition. The 18 kW version has a sloping base for liquids to drain through the front grille and features an articulated pot filler and two supplementary water taps for cleaning the well. The 32 kW version has a sloping base and large cradle with a liquid drain hole, with an articulated pot filler for filling pans and cleaning the well.

NEW VERSIONS:

- * 18 kW or 32 kW 800 mm Wok burner



SOLID TOP BOILING TABLE

ELECTRIC

Four independent control zones, manually adjustable with remote control of power peaks. Special smooth anti-scratch plate with (12 mm) increased surface hardness.

GAS

Indirect pan cooking of different types of foods, sauces and stews. Thick cast-iron plate with (30 mm) removable central disc, heated by a 12.5 kW central gas burner for greater thermal efficiency. Thanks to its radiating ribs, the plate generates different isothermal zones, with the hottest at the centre (500°C) and becoming cooler towards the edges (250°C). Removing the central disc (320 mm, ideal for "coup de feu" cooking) allows the pan to be heated directly by the burner flame.

NEW VERSIONS:

- * 400 mm top model with 2 cooking zones
- * 800 mm top model with 4 cooking zones



ELECTRIC PLATES

Watertight cooking plates fitted with a thermal protection device. The square electric cooking plates are made of cast iron and fitted with an internal thermostatic safety device to avoid overheating when running unloaded. Each 4 kW plate has a usable surface area of 8.7 dm² and is operated by a five-position switch.

NEW VERSIONS:

- * Models without remote control of power peaks
400 mm top 400 V or 230V
800 mm top 400 V or 230V
- * Floor-standing models with static electric oven without remote control of power peaks
800 mm with 400 V or 230 V



INDUCTION

Power output of 5 kW per cooking zone in single and full cooking zone versions, with 10 possible levels of regulation. 6 mm CERAN glass ceramic cooking surface. Greater safety in the working area ensured by three sensors positioned underneath the glass ceramic surface to prevent improper operation.

Fast response is ensured by power being supplied on the basis of the cookware, thus increasing speed of service. Very low radiation of heat to the environment and greater comfort for the operator, as all the power and heat are supplied to the base of the pan; maximum ease of cleaning is ensured by the totally smooth and watertight glass ceramic top.

Energy savings: up to 80% compared to traditional electric plates.

NEW VERSIONS:

- * 400 mm top models: 2 cooking zones or full cooking zone
- * 800 mm top models: 4 cooking zones or full cooking zone



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BOILING PAN

Suitable for all kinds of immersion cooking. The direct heating model is recommended for gravy, bouillon, soups and broth. The indirect heating model (water jacket) is recommended for jams, sauces and products that do not need to be stirred all the time. The cooking well features an AISI 316L stainless-steel bottom to protect it against oxidation caused by intense use in contact with water and salt. Pressed worktop which includes the boiling pan with polished bottom and satin finish sides for easy cleaning. High-strength hinge to guarantee correct opening and positioning of the pan lid.

The gas version features heating by independent tubular stainless steel burner groups, with safety valve, pilot light and thermocouple. Electronic spark ignition.

NEW VERSIONS:

- * 100-litre models with indirect electric heating, with or without autoclave



GRIDDLES

Watertight recessed cooking plate for more quick and efficient cleaning. Pressed top with front recess to collect and drain liquids. Discharge into containers under worktop mounted on dedicated support which is able to house a griddle washing kit. Depending on food types we recommend the following materials:

- 1 - Compound (max temperature for the electric model 270°C, for the gas model 320°C) for meat, fish and vegetables. Characteristics: good heat exchange, low environmental emissions and long-lasting shine of plate surface.
- 2 - Mild steel (max temperature for the electric model 270°C, for the gas model 320°C) for meat and vegetables. Characteristics: excellent heat exchange and fast cooking.
- 3 - Chrome (max temperature for the electric model 280°C, for the gas model 270°C) for fish, cheese and eggs. Characteristics: maintains/spreads heat at plate level and maintains long-lasting shine of the plate surface.

ELECTRIC

Electric models with innovative COOKING-PRO construction system: thermostatic control with sensors inside the plate to avoid overheating of the cooking surface, and heating elements incorporated within an innovative multi-layer material (aluminium sheet with ceramic fibre insulation, AISI 441 stainless-steel plate and rockwool insulation). COOKING-PRO offers excellent performance, even cooking (+24% compared to previous models), energy (up to 20%) and time savings. Greater temperature stability (+27%) even at full power with frozen foodstuffs. Easy-Wash programme for cleaning the cooking plates which brings the cooking surface to a temperature of 75°C; allows washing to be performed using minimal water and detergent.

GAS

The use of multi-element MCE combustion systems (three-flame burners) guarantees improved heat distribution over the cooking surface. Remarkably even temperature distribution across the plate thanks to the uniform distribution of power over the available surface provided by the the three-flame burners and thermostatic power control (heat control sensors under plate). Maximum power thanks to a 13% higher W/Dm² output than the market average. Burner ignition via electronic spark ignition.

NEW VERSIONS:

- * 1200 mm top model, gas or electric, with 3 independent cooking zones. Smooth compound or mild steel plate



OVEN

Gas or electric two-fan oven constructed in AISI 430 stainless steel. The two-fan system indeed makes the heat distribution inside the oven more even than ovens with a single fan, doubling productivity compared to static models by allowing multiple trays to be cooked in each cooking cycle. Removable stainless-steel oven tray guides which can be positioned on three levels. Double-skin insulated oven door. Rubber seal on oven face. 3 x 2/1GN capacity. Electronic spark ignition in gas versions.

NEW VERSIONS:

- * 800 mm two-fan gas or electric oven



GRILL

Innovative nanotechnology surface treatment (Italian patent pending) which simplifies cleaning operations.

ELECTRIC

Thanks to the innovative system where the heating elements are in direct contact and perfectly aligned with the cooking grill, power consumption is reduced by 20% compared to competitor products. This ensures shortened times to reach and maintain the set temperature, avoiding unnecessary energy usage. The electric grill operates with water under the counter to reduce smoke and collect fat and grease. The moisture generated by the evaporation of this water keeps foods softer as they are cooking. Mechanical tap for better control of water supply to the grease trap. The heating element assembly can be raised to clean the under well thoroughly.

GAS

The 9 kW two-flame burner heats the ceramic stone tiles inside the stainless-steel supports, which the cast-iron grill is positioned on. Food is thus cooked through radiation increasing productivity with the same amount of energy used. The special elongated shape of the grills increases the uniformity and quality of cooking and facilitates run-off of grease and fat towards the front collection point. Full-depth grease trap positioned under each burner. The cooking grill tilts back (optional feature). The chargrill, tiles and burner are easily removed and can be washed in the dishwasher.

NEW VERSIONS:

- * 1200 mm electric top model, with 3 independent cooking zones and container holder
- * 1200 mm gas top model, with 3 independent cooking zones
- * 400 mm top model



BAIN-MARIE

Pressed well with rounded corners, sloping base to help drainage on the front and continuously welded to the worktop with recess to contain condensation. Thermostatic temperature control from 30° to 90°C and thermal safety cut-out for dry operation. Drain point at the front, with rotating control to prevent accidental opening.

ELECTRIC

Optimum insulation of the heating chamber underneath the well with a 20% increase in efficiency and energy savings (up to 25%) compared to the previous model.

GAS

Operational controls ensured by thermostatic valve, pilot light and thermocouple. Electronic spark ignition with the possibility of manual ignition.



FRYER

Gas models, with heat exchange pipes in well or with special V-shaped well (burners outside well), and electric models available. Direct gas burner ignition electronically controlled by flame ionization or electronic spark ignition and pilot light. Ionisation flame ignition system together with precise thermostatic control ensures that the device only operates when really needed (reduced energy wastage and optimisation of the cooking process), with energy savings of up to 600 kW per year (60 m³ gas) compared to fryers with pilot light. W/I yield 18% higher than main competitors. Productivity up to 45 kg potatoes/h (AGA test) thanks to 1105 W/l power. Electronic control board to manage frying programs, HACCP alarms and melting cycle. Programmable models with automatic basket lift system available. Automatic oil filtering and recirculation into the fryer well by pressing a button on certain models. Safe drain-off of oil into the dedicated tank integrated in the container beneath. Discharge facilitates filtering to stop oil deterioration.

NEW VERSIONS:

- * 15-litre electric models:
 - 400 mm with electromechanical or digital controls
 - 800 mm with electromechanical or digital controls
- * 22-litre gas models:
 - 400 mm single-well, digital
 - 800 mm double well, digital



BRATT PAN

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Multi-purpose equipment suitable for cooking sauces, braised meats, risottos and creamed preparations and shallow frying. Profile to carry liquids into the front area of the compartment to optimise discharge. High-strength professional hinge to guarantee correct opening and positioning of the lid. Choice between models with cooking well base in AISI304 stainless steel (for more delicate cooking needs) or 12 mm compound to combine maximum heating speed with the best diffusion, optimum hygiene and lifetime of the surface. Automatic or manual lifting and water input directly into the well.

ELECTRIC

Electric models with COOKING-PRO construction system: thermostatic control with sensors inside the plate to avoid overheating of the cooking surface, and heating elements incorporated within an innovative multi-layer material (aluminium sheet with ceramic fibre insulation, AISI 441 stainless-steel plate and rockwool insulation). COOKING-PRO offers excellent performance, even cooking, energy and time savings.

GAS

Two special six-flame burners and an extra-thick well bottom to achieve maximum temperature uniformity to guarantee homogenised cooking and considerable energy savings. Delivery of heating power controlled by power modulator device, connected to double temperature-threshold heat sensor installed directly in the well bottom. Electronic spark ignition of burners on pilot flame. The power modulation system optimises delivery of power on the basis of cooking requirements, guaranteeing the correct temperature with no excessive heat peaks. This results in a 20% reduction of energy wastage in comparison to traditional on/off systems, and allows the user to perform differentiated cooking procedures (from short-order to longer cooking times).

NEW VERSIONS:

- * 30-litre fixed-well electric model



PASTA COOKER

For cooking pasta or other foods cooked in water with gastronorm containers. Pressed cooking well, in AISI 316L stainless steel, 15/10 mm thick, to guarantee a lack of deformation over time and resistance to salt corrosion. Automatic pressure switch, stop at maximum level and top-up at minimum (high models only) to avoid undesired operation when the machine is unmanned. Model available with well filling through manual control. High performance guaranteed by the combustion chamber located underneath and around the well. W/I yield 15% higher than average competitors.

NEW VERSIONS:

- * 400 mm and 800 mm with water fill, through manual control, gas or electric
- * 800 mm electric, double-well with automatic water fill



REFRIGERATED AND BLAST CHILLER COUNTER

Refrigerated drawer unit with an external structure in AISI 304 stainless steel and ABS interior, capacity 4xGN 1/1 h= 100 mm. Patented system provides guaranteed temperature maintenance and an environment with perfectly controlled humidity. Reduced drying of foodstuffs to ensure their quality over time, with a 71% reduction in wastage. Operating temperature: -22°C - +15°C, with blast chilling function (blast chiller model).

NEW VERSIONS:

- * 1200 mm refrigerated counter and freezer module
- * 1200 mm refrigerated counter, freezer and blast chiller modules



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NEUTRAL ELEMENTS

Made in AISI 304 stainless steel. Various types available: neutral tops only, neutral elements with pot filler, with or without drawers, element with integrated salamander support, free-standing elements with pull-out spray gun or electrical sockets and sink on cabinet.

NEW VERSIONS:

- * 800 mm top with salamander support
- * 200 mm free-standing element
- * 800 mm neutral top on gas or electric ventilated oven



ICON9000

COOKING-PRO griddle

NANOTECHNOLOGY grill

Gastronorm
container holder

Water taps

Metal handles and
knobs

Two-fan oven



“Since 1922
innovation has
always been our
finest ingredient”



Shelves and grilled shelves

Power sockets

Chef COMFORT PRO SYSTEM
Air blade handrail system

www.angelopo.com

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