



HOODS



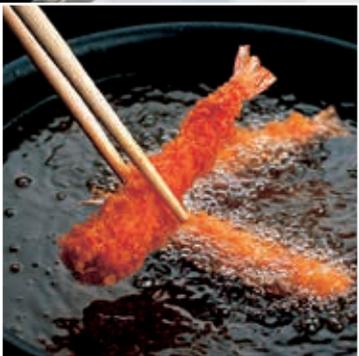
ANGELO PO

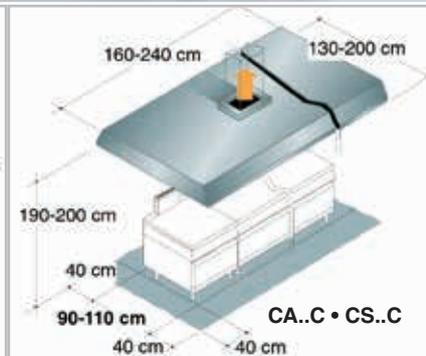
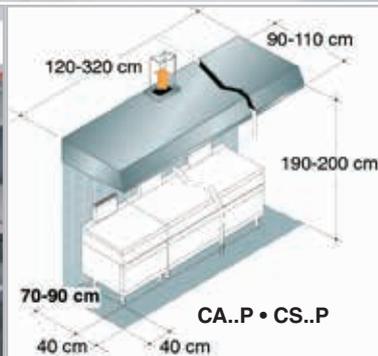
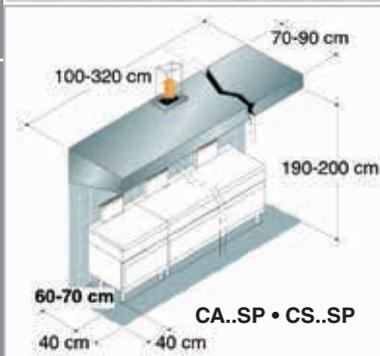




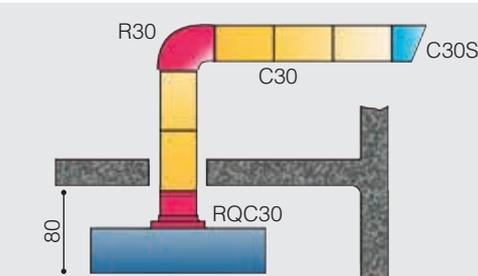
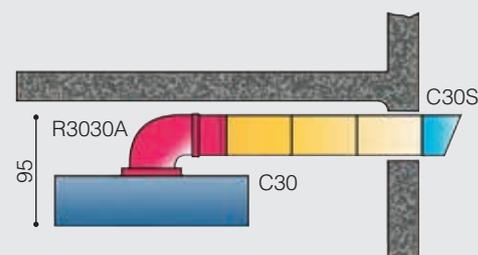
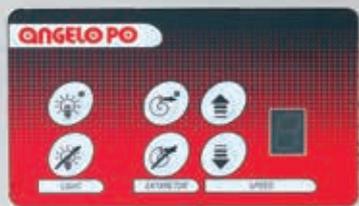
Angelo Po offers an outstanding range of kitchen **fume and steam Extraction System equipment**. All extraction units are in AISI 304 stainless steel and provide high filtration efficiency, allowing a wide variety of complete solutions: from just extraction through to the most complex, high performance systems designed to maintain the ideal microclimate in the kitchen, featuring extraction and balanced air input, also providing optimal energy saving.

Angelo Po, with immense expertise in the extraction requirements of cooking appliances, is able to provide the ideal response to needs of all kinds.





CA...



Hoods with built-in vacuum system and hoods for 1-phase air extractor



For medium-sized kitchens, Angelo Po offers a series of ready-to-install extractor hoods with built-in vacuum system which solve the room ventilation problem with the maximum simplicity and minimal expenditure. Extractor hoods of this type can also be used in large facilities, to provide extraction above individual appliances (ovens, fryers, etc.) installed outside the main cooking block.

Common construction features

Hoods are constructed throughout in AISI 304 stainless steel through spot-welding with satin finish and continuous-welded also in inner parts. Equipped with labyrinth filters in AISI 304 stainless steel. Shaped sealing joint with tap for recovery of condensed fats.

..S.. = "Snack" outline-less space occupied

Hoods with built-in vacuum system, with reduced noise level.

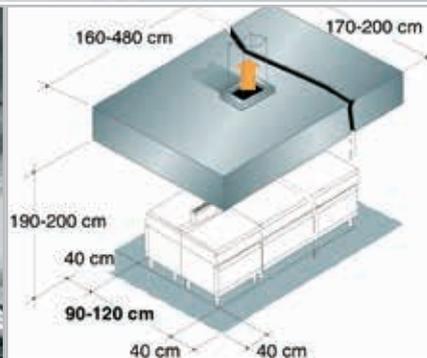
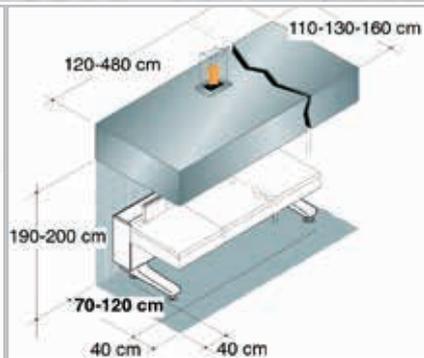
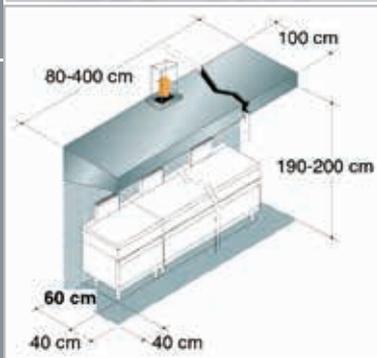
Digital control panel positioned in the frontal panel of the hood with speed controller, to optimize the extraction rate in relation with the kitchen work. Units come complete with cables, hooks and anchor-rods for wall-or ceiling-mounting. The use of hoods with built-in vacuum

system above charcoal, lava stone or similar grill appliances is not recommended.

Hoods for 1-phase air extractor, choice among **SPE7** (1600m³); **SPE9** (2500m³); **SPE10** (4000m³); **SPE12** (4400 m³), and to be completed with wall speed variator **RM600**.

Accessories

- **C30**: Zinc pipe circular section, 30 cm , 8/10 mm thickness, 100 cm length
- **R30**: Zinc circular section bend, 30 cm , 8/10 mm thickness, 90° bend
- **C30S**: Zinc pipe circular section, 30 cm diameter, 8/10 mm thickness, 50 cm length with protection grid
- **R3030A**: Zinc plated sheet iron bend, 8/10 mm thickness, from square/rectangular section to circular ending 30 cm diameter
- **RQC30**: Zinc-plated stainless steel sheet iron, 8/10 mm thickness, from square/rectangular section to circular section, 30 cm , for vertical ejection
- Lighting kit (necessary n.1 kit for wall models, n. 2 kits for ceiling models)
- KL1016**: for 100 to 160 cm hoods – neon tube 18W; **KL2028**: for 200 to 280 cm hoods – neon tube 36W; **KL3032**: for 300 to 320 cm hoods – neon tube 58W.





Hoods with labyrinth filters

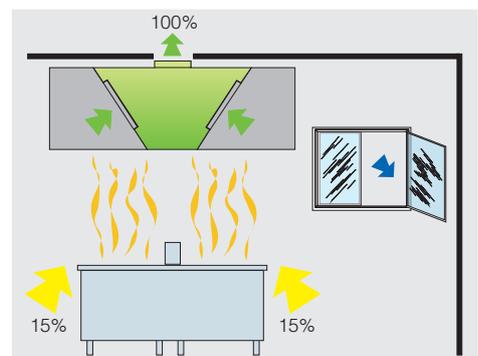
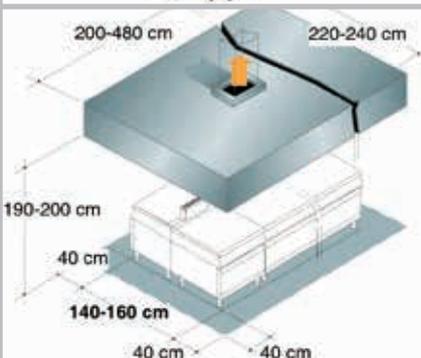
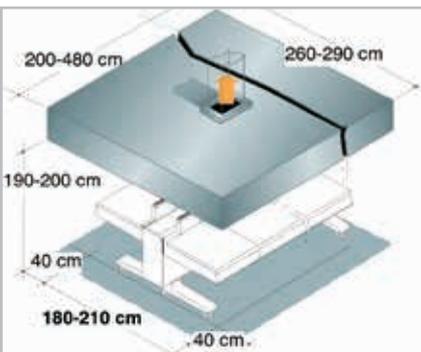


Conventional extraction systems with labyrinth filters are effective in fairly small kitchens used on a seasonal basis and during the summer months. The replacement air for systems of this kind comes from adjoining rooms and outdoors: therefore, during the winter the heating system may be required to work overtime as the heated air extracted and expelled is replaced by cold air from the outside.

Construction features

Hoods are constructed throughout in AISI 304 stainless steel, 10/10 mm thick, satin Scotchbrite finish. Seams spot-welded and continuous-welded followed by cleaning and satin finishing of visible parts, a process which gives strength to the hood's structure and makes surfaces extremely easy to clean. Special internal perimeter rim in bottom to retain condensation liquids; 1/4" ball tap for draining condensation.

The hoods are fitted with labyrinth filters along the full length of the hood, thereby assuring the largest possible extraction surface. The labyrinth filters are constructed entirely in AISI 304 stainless steel, they have handles for removal and can be washed in professional dishwashers (dimensions: 40x50x4 cm).

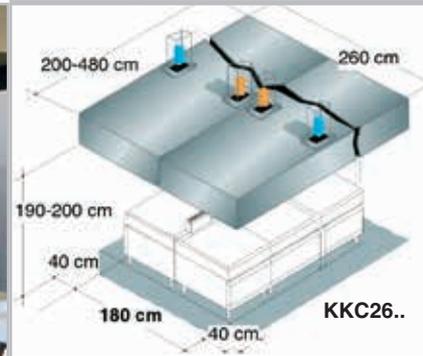
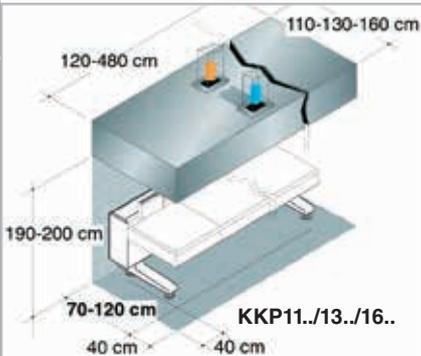
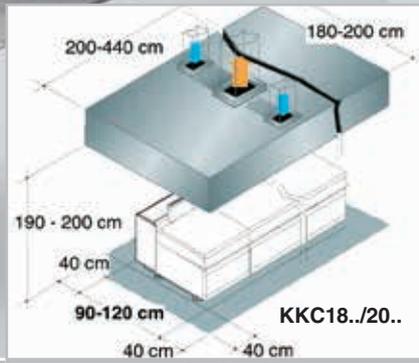




KKP...



KKC...



Compensation hoods with pull-out filters



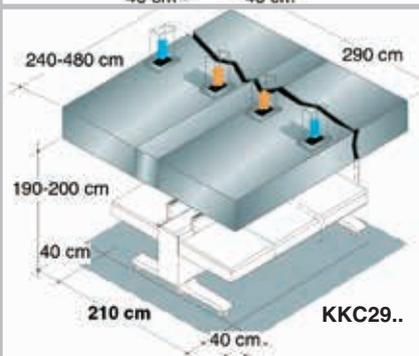
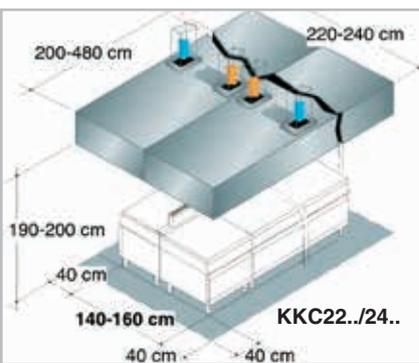
Large cooking installations, in big kitchens, used throughout the year, require an extraction system with air compensation. Compensation extractor hood systems prevent any discomfort and inconvenience for users, and since the outdoor air is fed in underneath the hood itself, there is no expenditure on energy to heat it.

Compensation hoods, with the same construction features as the hoods with labyrinth filter, assure the optimal operation of an exhaust system, achieved with an adequate supply of make-up air. Outside air is drawn into insulated plenums mounted on the sides of the hood. From here, it is immediately conveyed toward the

extraction and filtering surface of the hood. The smaller cross section of the outlet duct causes a strong increase in the airflow rate, creating an inductive effect which “entrains” the smoke and odors produced by the cooking unit. An effective lighting system with protected glass guarantees full visibility of the entire area underneath the hood.

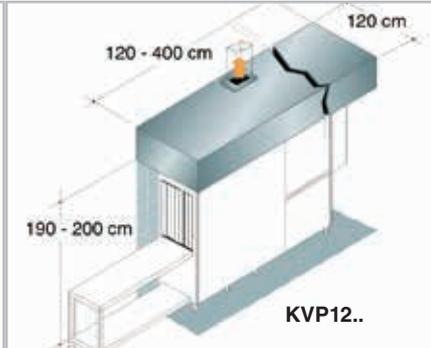
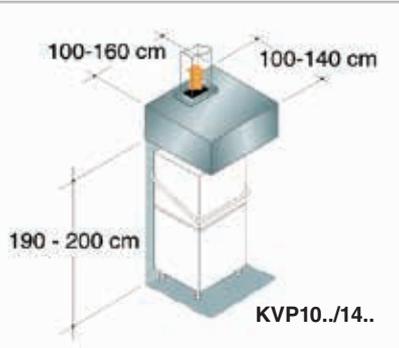
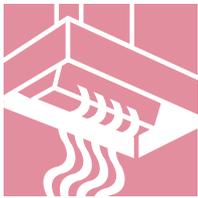
The pull-out filters supplied with the compensation models make them quick and easy to clean (dimensions 40x17x20 cm).

The internal lighting system is provided by lamp-holders protected with tempered glass and easily accessible for cleaning (lamps are not included).



Steam exhausting hood

The steam condensation hoods, with the same construction features as the hoods with labyrinth filter, are especially suitable for appliances such as convection ovens, combi-ovens and dishwashers. The condensation droplets are removed by means of a special plate running along the entire length of the hood, which forces them into a chicane and then conveys them into perimeter collection channels equipped with discharge fitting.





mod.		
	cm	m ³ /h
VR3P1/2/3	90x70x75	3500
VR6P1/2/3	100x79x84	6000
VR9P1/2/2	100x79x84	9000
VR13P1/2/3	120x100x95	13500
VR18P1/2/3	150x125x130	18000
VR23P1/2/3	160x140x125	23000



VR...

Air extractors

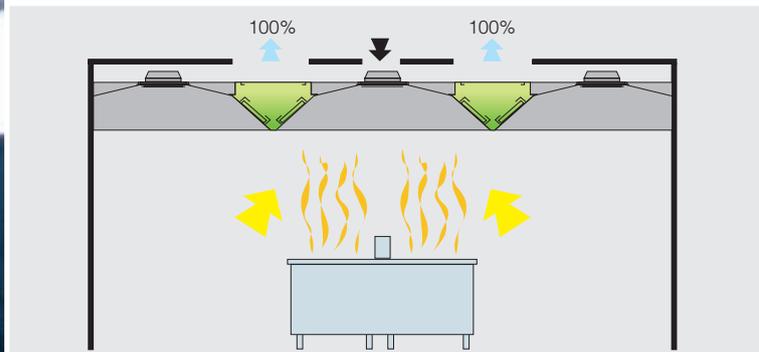
Air extractors consist of electric motors of adequate power enclosed in a pre-painted stainless steel plenum, with soundproof metal sheet panel cladding (one can be removed for maintenance).

They are equipped with vibration dampers coupling the centrifugal blower and the casing to reduce noise pollution. Angelo Po extractors are sized to handle the maximum work loads of each specific system. They are soundproofed and easy to service. They can be installed at any point along the ducting: above-floor, under-ceiling, under-floor, inside false ceilings, on wall shelves or outdoors, on roofs and terraces. The power rating, dimensions and inlet/outlet cross sections vary depending on the operating conditions. CE certified.

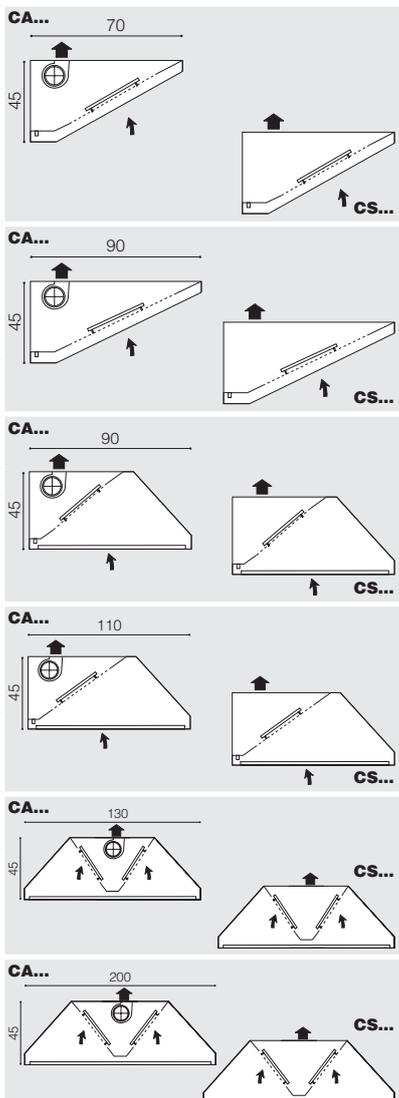
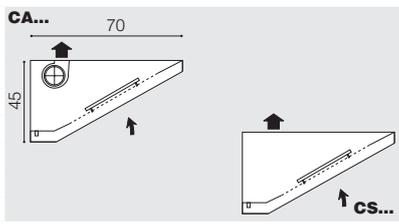
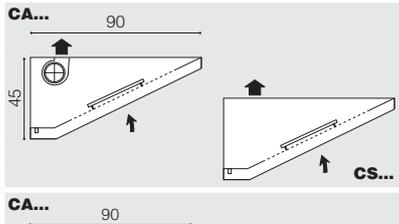
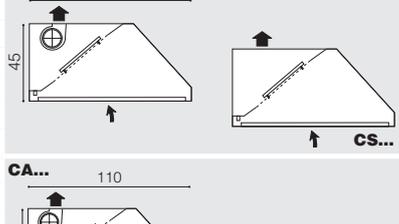
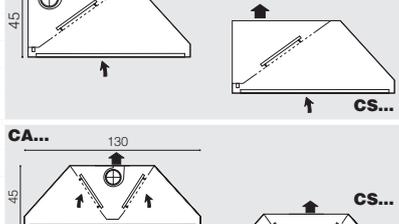
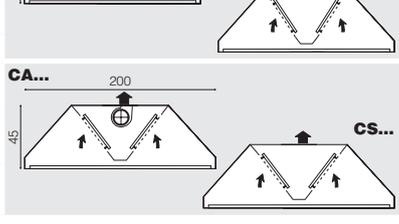
Extractor ceilings

Extractor ceilings, an efficient, attractive alternative to conventional or compensation hoods, are designed to measure for each kitchen.

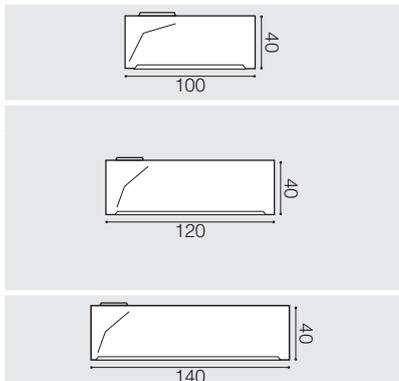
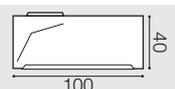
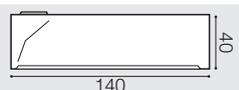
An extractor ceiling optimises the layout of the appliances, which can be moved around and rearranged at will. Health and safety are assured because wall-to-wall installation ensures fully effective filter cleaning and stainless steel surfaces with no dirt-trap crevasses, while also optimising the kitchen's temperature, humidity and air flows. Lighting is customised during the design stage and is incorporated in the extractor ceiling. The extractor devices and any air outlets are connected by means of a network of ducts installed above the extractor ceiling itself. Steel or aluminium panels are available pre-painted in various colours.



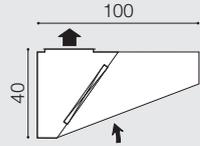
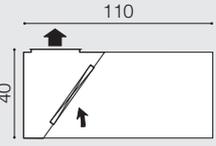
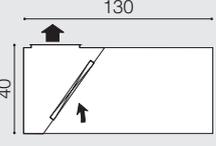
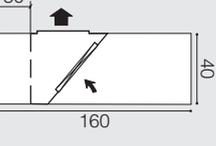
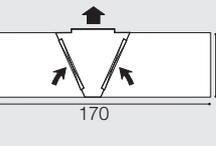
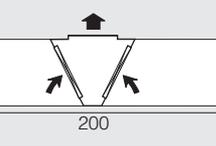
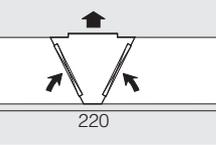
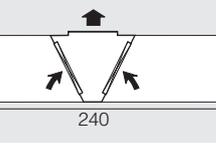
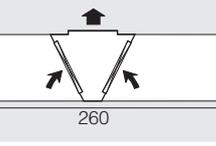
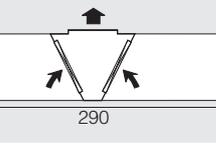
Hoods with built-in vacuum system and hoods for 1-phase air extractor

Mod.	↕ cm	 mm exhausting ope	300V 1N 50Hz  W	 n.	 m³/h Air intake cap.	mm H2O			
						CA...	CS...		
..7010SP	100X70X45	232x208	184	-	2	1000	25	-	
..7012SP	120X70X45	232x208	184	-	2	1000	25	-	
..7016SP	160X70X45	232x208	184	-	3	1400	20	-	
..7020SP	200X70X45	232x208	184	-	4	1600	16	-	
..7024SP	240X70X45	298x263	420	-	4	1800	10	-	
..7028SP	280X70X45	298x263	420	-	5	2600	18	-	
..7030SP	300X70X45	298x263	420	-	6	2800	15	-	
..7032SP	320X70X45	298x263	420	-	6	3000	15	-	
..9012SP	120X90X45	232x208	184	-	2	1400	18	-	
..9016SP	160X90X45	232x209	184	-	3	1600	16	-	
..9020SP	200X90X45	298x263	420	-	4	2200	23	-	
..9024SP	240X90X45	298x263	420	-	4	2400	21	-	
..9028SP	280X90X45	298x263	420	-	5	2600	18	-	
..9030SP	300X90X45	298x263	420	-	6	2800	15	-	
..9032SP	320X90X45	298x263	420	-	6	3000	15	-	
..9012P	120X90X45	232x208	184	-	2	1400	18	-	
..9016P	160X90X45	232x208	184	-	3	1600	16	-	
..9020P	200X90X45	298x263	420	-	4	2200	23	-	
..9024P	240X90X45	298x263	420	-	4	2400	21	-	
..9028P	280X90X45	298x263	420	-	5	2600	18	-	
..9030P	300X90X45	298x263	420	-	6	2800	15	-	
..9032P	320X90X45	298x263	420	-	6	3000	15	-	
..1112P	120X110X45	232x208	184	-	2	1400	18	-	
..1116P	160X110X45	232x208	184	-	3	1600	16	-	
..1120P	200X110X45	298x263	420	-	4	2200	23	-	
..1124P	240X110X45	298x263	420	-	4	2400	21	-	
..1128P	280X110X45	298x263	420	-	5	2600	18	-	
..1130P	300X110X45	298x263	420	-	6	2800	15	-	
..1132P	320X110X45	298x263	420	-	6	3000	15	-	
..1316C	160X130X45	232x208	184	-	6	1800	19	-	
..1320C	200X130X45	298x263	420	-	8	2200	23	-	
..1324C	240X130X45	298x263	420	-	8	2400	21	-	
..1328C	280X130X45	298x263	420	-	10	2600	18	-	
..1330C	300X130X45	298x263	420	-	12	2800	15	-	
..1332C	320X130X45	298x263	420	-	12	3000	15	-	
..2016C	160X200X45	298x263	420	-	6	2400	23	-	
..2020C	200X200X45	298x263	420	-	8	2800	18	-	
..2024C	240X200X45	298x263	420	-	8	3000	15	-	

Steam exhausting hood

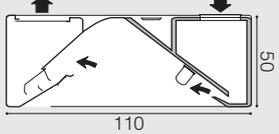
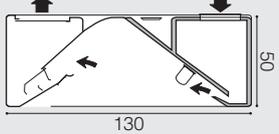
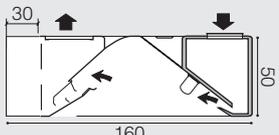
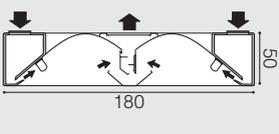
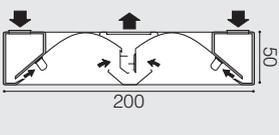
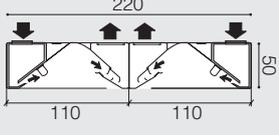
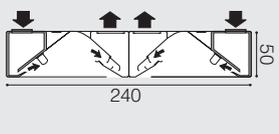
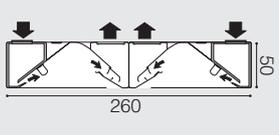
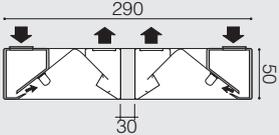
Mod.	↕ cm	 mm exhausting ope	 m³/h Air intake cap.	
KVP1010	100x100x40	300x300	800	
KVP1212	120x120x40	300x300	1000	
KVP1216	160x120x40	300x350	1300	
KVP1220	200x120x40	300x450	1600	
KVP1225	250x120x40	300x550	1950	
KVP1230	300x120x40	nr. 2 300x300	2300	
KVP1235	350x120x40	nr.2 300x350	2600	
KVP1240	400x120x40	nr.2 300x400	2900	
KVP1412	120x140x40	300x300	1000	
KVP1416	160x140x40	300x350	1300	

Hoods with labyrinth filters

Cooking Block	Mod.	cm	n.	Air intake cap. m ³ /h			
 Max 60 cm	KM1008	80x100x40	2	1400			
	KM1012	120x100x40	2	1700			
	KM1016	160x100x40	3	2200			
	KM1020	200x100x40	4	2800			
	KM1024	240x100x40	4	3350			
	KM1028	280x100x40	5	3900			
	KM1032	320x100x40	6	4500			
	KM1036	360x100x40	7	5000			
	KM1040	400x100x40	8	5600			
	 Max 70 cm	KP1112	120x110x40	2		1700	
KP1116		160x110x40	3	2200			
KP1120		200x110x40	4	2800			
KP1124		240x110x40	4	3350			
KP1128		280x110x40	5	3900			
KP1132		320x110x40	6	4500			
KP1136		360x110x40	7	5000			
KP1140		400x110x40	8	5600			
 Max 90 cm	KP1312	120x130x40	2	1700			
	KP1316	160x130x40	3	2200			
	KP1320	200x130x40	4	2800			
	KP1324	240x130x40	4	3350			
	KP1328	280x130x40	5	3900			
	KP1332	320x130x40	6	4500			
	KP1336	360x130x40	7	5000			
	KP1340	400x130x40	8	5600			
	KP1344*	440x130x40	8	6150			
	KP1348*	480x130x40	10	6700			
 Max 120 cm	KP1612	120x160x40	2	1700			
	KP1616	160x160x40	3	2200			
	KP1620	200x160x40	4	2800			
	KP1624	240x160x40	4	3350			
	KP1628	280x160x40	5	3900			
	KP1632	320x160x40	6	4500			
	KP1636	360x160x40	7	5000			
	KP1640	400x160x40	8	5600			
	KP1644*	440x160x40	8	6150			
	KP1648*	480x160x40	10	6700			
 Max 90 cm	KC1716	160x170x40	4	2800			
	KC1720	200x170x40	5	3500			
	KC1724	240x170x40	6	4200			
	KC1728	280x170x40	7	4900			
	KC1732	320x170x40	7	4900			
	KC1736	360x170x40	8	6300			
	KC1740	400x170x40	9	7000			
	KC1744*	440x170x40	11	7700			
	KC1748*	480x170x40	12	8400			
	 Max 110-120 cm	KC2020	200x200x40	6		4200	
KC2024		240x200x40	7	5000			
KC2028		280x200x40	8	5900			
KC2032		320x200x40	9	6700			
KC2036		360x200x40	11	7500			
KC2040		400x200x40	12	8400			
KC2044*		440x200x40	13	9200			
KC2048*		480x200x40	14	10000			
 Max 140 cm	KC2220	200x220x40	6	4200			
	KC2224*	240x220x40	7	5000			
	KC2228*	280x220x40	8	5900			
	KC2232*	320x220x40	9	6700			
	KC2236*	360x220x40	11	7500			
	KC2240*	400x220x40	12	8400			
	KC2244**	440x220x40	13	9200			
	KC2248**	480x220x40	14	10000			
	 Max 160 cm	KC2420	200x240x40	6		4200	
		KC2424*	240x240x40	7		5000	
KC2428*		280x240x40	8	5900			
KC2432*		320x240x40	9	6700			
KC2436*		360x240x40	11	7500			
KC2440*		400x240x40	12	8400			
KC2444**		440x240x40	13	9200			
KC2448**		480x240x40	14	10000			
 Max 180 cm		KC2620	200x260x40	6	4200		
		KC2624*	240x260x40	7	5000		
	KC2628*	280x260x40	8	5900			
	KC2632*	320x260x40	9	6700			
	KC2636*	360x260x40	11	7500			
	KC2640*	400x260x40	12	8400			
	KC2644**	440x260x40	13	9200			
	KC2648**	480x260x40	14	10000			
	 Max 210 cm	KC2920	200x290x40	6	4200		
		KC2924*	240x290x40	7	5000		
KC2928*		280x290x40	8	5900			
KC2932*		320x290x40	9	6700			
KC2936*		360x290x40	11	7500			
KC2940*		400x290x40	12	8400			
KC2944**		440x290x40	13	9200			
KC2948**		480x290x40	14	10000			

* models supplied in 2 pieces • ** models supplied in 3 pieces • *** models supplied in 4 pieces

Compensation hoods

Cooking Block	Mod.	↕ cm	 n.	 n.	 m³/h Air intake cap.	 m³/h fresh-air intake cap.			
 Max 70 cm	KKP1112	120x110x50	3	1	1450	435			
	KKP1116	160x110x50	4	1	1920	576			
	KKP1120	200x110x50	5	2	2400	720			
	KKP1124	240x110x50	6	2	2880	864			
	KKP1128	280x110x50	7	2	3360	1008			
	KKP1132	320x110x50	8	2	3840	1152			
	KKP1136	360x110x50	9	3	4320	1296			
	KKP1140	400x110x50	10	3	4800	1440			
	KKP1144	440x110x50	11	4	5300	1590			
	KKP1148	480x110x50	12	4	5800	1740			
	 Max 90 cm	KKP1312	120x130x50	3	1	1450		435	
		KKP1316	160x130x50	4	1	1920		576	
KKP1320		200x130x50	5	2	2400	720			
KKP1324		240x130x50	6	2	2880	864			
KKP1328		280x130x50	7	2	3360	1008			
KKP1332		320x130x50	8	2	3840	1152			
KKP1336		360x130x50	9	3	4320	1296			
KKP1340		400x130x50	10	3	4800	1440			
KKP1344*		440x130x50	11	4	5300	1590			
KKP1348*		480x130x50	12	4	5800	1740			
 Max 120 cm		KKP1616	160x160x50	4	1	1920	576		
		KKP1620	200x160x50	5	2	2400	720		
	KKP1624	240x160x50	6	2	2880	864			
	KKP1628	280x160x50	7	2	3360	1008			
	KKP1632	320x160x50	8	2	3840	1152			
	KKP1636	360x160x50	9	3	4320	1296			
	KKP1640	400x160x50	10	3	4800	1440			
	KKP1644*	440x160x50	11	4	5300	1590			
	KKP1648*	480x160x50	12	4	5800	1740			
	 Max 90 cm	KKC1820	200x180x50	5	4	3500	1050		
		KKC1824	240x180x50	6	4	4200	1260		
		KKC1828	280x180x50	7	4	4900	1470		
KKC1832		320x180x50	8	4	5600	1680			
KKC1836		360x180x50	9	6	6300	1890			
KKC1840		400x180x50	10	6	7000	2100			
KKC1844*		440x180x50	11	8	7700	2310			
KKC1848*		480x180x50	12	8	8400	2520			
 Max 120 cm		KKC2020	200x200x50	5	4	3500	1050		
		KKC2024	240x200x50	6	4	4200	1260		
		KKC2028	280x200x50	7	4	4900	1470		
		KKC2032	320x200x50	8	4	5600	1680		
	KKC2036	360x200x50	9	6	6300	1890			
	KKC2040	400x200x50	10	6	7000	2100			
	KKC2044*	440x200x50	11	8	7700	2310			
	KKC2048*	480x200x50	12	8	8400	2520			
	 Max 140 cm	KKC2220*	200x220x50	10	4	4800	1440		
		KKC2224*	240x220x50	12	4	5760	1728		
		KKC2228*	280x220x50	14	4	6720	2016		
		KKC2232*	320x220x50	16	4	7680	2304		
KKC2236*		360x220x50	19	4	8640	2592			
KKC2240*		400x220x50	20	4	9600	2880			
KKC2244***		440x220x50	22	6	10600	3180			
KKC2248***		480x220x50	24	6	11600	3480			
 Max 160 cm		KKC2420*	200x240x50	10	4	4800	1440		
		KKC2424*	240x240x50	12	4	5760	1728		
		KKC2428*	280x240x50	14	4	6720	2016		
		KKC2432*	320x240x50	16	4	7680	2304		
	KKC2436*	360x240x50	18	4	8640	2592			
	KKC2440*	400x240x50	20	4	9600	2880			
	KKC2444***	440x240x50	22	6	10600	3180			
	KKC2448***	480x240x50	24	6	11600	3480			
	 Max 180 cm	KKC2624*	240x260x50	12	4	5760	1728		
		KKC2628*	280x260x50	14	4	6720	2016		
		KKC2632*	320x260x50	16	4	7680	2304		
		KKC2636*	360x260x50	18	4	8640	2592		
KKC2640*		400x260x50	20	4	9600	2880			
KKC2644***		440x260x50	22	6	10600	3180			
KKC2648***		480x260x50	24	6	11600	3480			
 Max 210 cm		KKC2924*	240x290x50	12	4	5760	1728		
		KKC2928*	280x290x50	14	4	6720	2016		
		KKC2932*	320x290x50	16	4	7680	2304		
		KKC2936*	360x290x50	18	4	8640	2592		
		KKC2940*	400x290x50	20	4	9600	2880		
	KKC2944***	440x290x50	22	6	10600	3180			
	KKC2948***	480x290x50	24	6	11600	3480			

* models supplied in 2 pieces • ** models supplied in 3 pieces • *** models supplied in 4 pieces



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



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Certification n° CSQ 9191.AN2

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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.