

REFRIGERATION

Quality is
in cold storage



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



Reliability and performances guaranteed up to +43°C



The best materials and innovative building choices



CONNECTABLE TO THE APO.LINK PORTAL

To control the equipment in real time, export and view the historical data and the process indicators, via accessory.



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.

- 290€

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

	A	B	C	D	E	F	G
Energy cost (€/year)	€ 81	€ 113	€ 161	€ 242	€ 274	€ 306	€ 371

* Ecodesign (2015/1095) and Energy Labelling (2015/1094) EU regulations, comparing refrigerator mod. XL70L with equivalent models. Energy cost: 0.2375 €/kWh (estimated as of 1st April 2023, source ARERA) 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”



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



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. Each compartment is delivered with 5 grids in AISI 304 stainless steel.



RANGE PLUS FACTORS

Control panel with electronic circuit board, HACCP alarm signal, pre-set for connection to the APO.LINK portal (via accessory). Light and key-operated lock.



X-TRA PLUS

Hygiene and flexibility
without compromises



QUALITY AND RELIABILITY

Tested up to +43°C. Climate class 5.
Ventilated refrigeration system.
Refrigerant fluid: R290.
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.





CONNECTABLE AS STANDARD TO THE APO.LINK PORTAL

The ...LI models can be connected as standard to the APO.LINK portal to control the equipment in real time, export and view the historical data and process indicators.



RANGE PLUS FACTORS

Control panel equipped with digital thermometer-thermostat. Light and key-operated lock.



EXTRA VOLUME

Greater storage capacity thanks to the evaporator with anti-corrosion treatment installed outside the inner chamber for endless life. Each compartment is delivered with 3 GN 2/1 plastic coated grids (60 kg).



THE VALUE OF SPACE



FREE-GO PLUS

Convenience
multiplies



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

Special models for fish storing with specific internal fittings, with **glass door** equipped with LED lighting, with **separated compartments** with independent cooling units

Models preset for operation with **remote cooling unit**



QUALITY AND RELIABILITY

Tested up to +43°C. Climate class 5. Ventilated refrigeration system. Refrigerant fluid: R290, R134a/R452A by models preset for remote cooling units. 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.



EXTRA VOLUME

Greater storage capacity thanks to the evaporator with anti-corrosion treatment installed outside the inner chamber for endless life (except mod. ...CP/LL and LB).



The Big Chill



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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,
key-operated lock, door reversible on site.

“ Choose your range ”

X-CEL
A

X-TRA
PLUS

ROLL-IN



FREE-GO
PLUS
AISI 304

		X-CEL XL...	X-TRA PLUS TX...	FREE-GO PLUS EX...	FREE-GO PLUS EF...
AISI 304 stainless steel construction		✓	✓	✓	
Special anti-fingerprint steel construction					✓
Press-formed inner walls		✓	✓		
Container racks				✓	✓
Insulation thickness		✓	✓	✓	✓
Evaporator		↑ out	↑ out	↑ out**	↑ out
Climate class		5	5	5*	5
Light and key-operated lock		✓	✓	✓	✓
Temperature		-2 / +8 -22 / -15	-2 / +8 -20 / -10	-2 / +8 • -20 / -10 0 / +10 • -6 / +6	0 / +10 • -2 / +8 -20 / -10
Depth		80 cm	80 cm	80 / 70 cm***	80 cm
Width		68,4 / 139 cm	68,4 / 139 cm	75 / 150 cm	75 / 150 cm
Refrigerant fluid		R600a • R290	R290	R290 • R134a/R452A	R290
Connection to APO.LINK portal		✓ via accessory	✓ ...LI (standard)		

* Climate class 4 for glass door models. • ** Mod. ...CP/LL and LB, inner evaporator with anti-corrosion treatment for endless life. • *** Mod. LL and LB depth 81,5 cm. • For a complete list of models, technical data, and energy classes, visit the website or general catalogue.



CONNECTABLE AS STANDARD TO THE APO.LINK PORTAL

The ...LI models can be connected as standard to the APO.LINK portal to control the equipment in real time, export and view the historical data and process indicators.



MAXIMUM ENERGY SAVINGS

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

- 546€

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

	A	B	C	D	E	F	G
Energy cost (€/year)	€ 113	€ 199	€ 277	€ 426	€ 483	€ 539	€ 659

* Ecodesign (2015/1095) and Energy Labelling (2015/1094) EU regulations, comparing refrigerated counter 5DAA with equivalent models. Energy cost: 0.2375 €/kWh (estimated as of 1st April 2023, source ARERA) 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,”



 -2 ÷ +10°C

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



MELODIES

A solution
for every need



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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 

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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.

FREEZING COUNTERS



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-24 ÷ -12°C



CONNECTABLE AS STANDARD TO THE APO.LINK PORTAL

The ...LI models can be connected as standard to the APO.LINK portal to control the equipment in real time, export and view the historical data and process indicators.



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 with digital thermometer-thermostat and communication port. 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 

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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”



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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 = 30x54/48x15H cm
 1/3 = 30x54x10H cm
 1/3 = 30x54x10H cm
 1/2 = 30x54/48x20H cm
 2/3 = 30x54x30H cm
 1/3 = 30x54x10H cm

DIVA	✓	✓	✓
MELODIES 70	✓	✓	✓
MELODIES 60 J	✓		
VOICE	✓		
5ER... -2° / +8°C	✓	✓	✓



		DIVA 5D...	MELODIES 5M... • 5MJ...	VOICE 5V...	SE...3...	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
Refrigerant fluid		R290	R290	R290	R290	R134a • R404A/R452A
Connectable as standard to the APO.LINK portal		✓ ...LI			✓ ...LI	

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



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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