

MONOLIT 
HOST EXHIBITION

“Building your business,
supporting your success.”

Angelo Po has been market leader in the design and production of catering industry equipment worldwide since 1922.

Renowned for its quality and innovation, Angelo Po responds quickly to modern trends to support chefs with excellent performances.

Angelo Po is an affiliate of Marmon Food, Beverage & Water Technologies, owned by US holding company Berkshire Hathaway Inc., and operates on a global scale through foreign branches and a full sales network.



“ Performance & beauty crafted together. ”

MONOLITHE encapsulates all Angelo Po's vast experience in the catering world. It is designed to be shaped and built to the chef's needs.

MONOLITHE is the perfect solution for those seeking top performances with robust construction, hygiene and good looks.

MONOLITHE brings prestige and style to its location, with unique experience.

All the benefits of a cooking range with a one-piece steel worktop 3 mm thick, with unlimited length.

MONOLITHE is available in wall or island version with one or two cooking lines. The control panel, doors and sides can be customised in any RAL colour.

The perfect combination of style, beauty and personality.
100% MADE IN ITALY.

MONOLITHE

“Reasons for choosing Monolithe.”

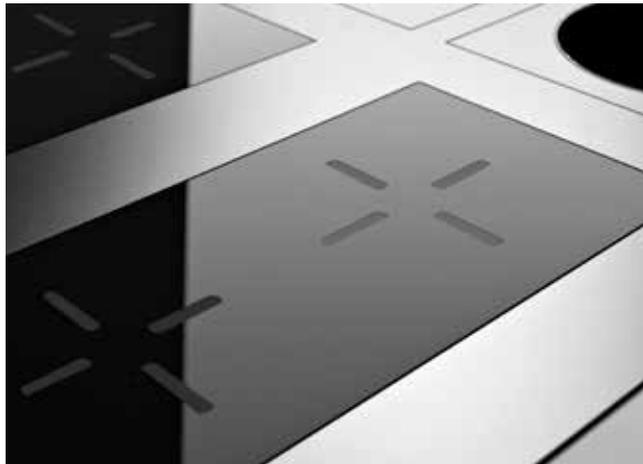
MADE-TO-MEASURE: seamless worktop, with unlimited length.



RUGGED: one-piece worktop 3 mm thick standing on robust 4 mm structure, both in AISI 304 stainless steel.



FINISH: the distinctive scratched texture finish gives an attractive time-worn look and is also pleasant to the touch.



TECHNOLOGY: at the state of the art in modern cooking technologies.



IMMACULATE DETAILS: chamed aluminium knobs and handles, hygienic compartments with H2 finish, electronic ignition.



CUSTOMISATION: wide choice of accessories and colours.

FRANCE
Restaurant Martine à la montagne



ITALY
Restaurant Elsa



FRANCE
Hotel Le Lodge Park



BELGIUM
Restaurant TD Ten Doele



CHINA
Caoyang School



UK
Nobu Hotel Shoreditch



SWITZERLAND
Restaurant Engiadina



ITALY
Installation in private house



ITALY
Accademia gualtieroMarchesi



CHINA
Howard Johnson Zhongyang Plaza

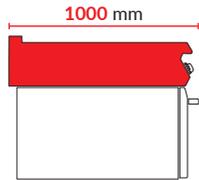


FRANCE
Restaurant Le bois joli

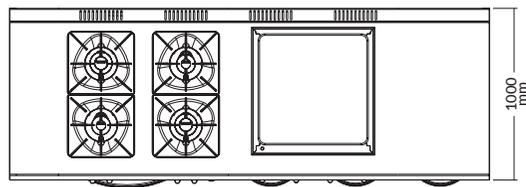
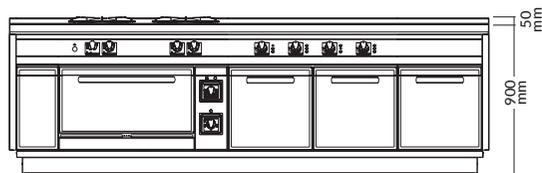
“..created
by the
chef.”

“Three types of range.”

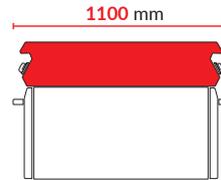
SINGLE-SIDED



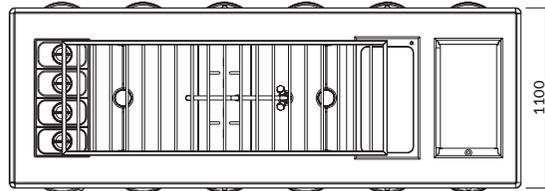
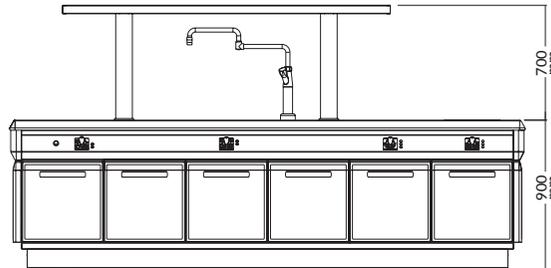
with rear splashback.



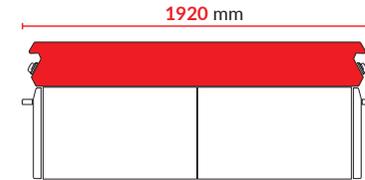
PASS-THROUGH



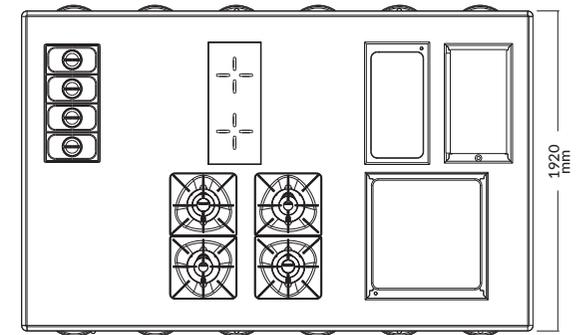
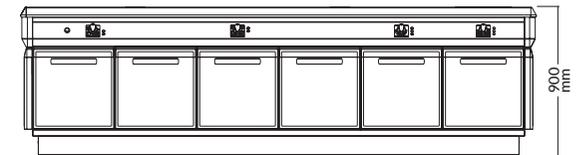
island with controls possible on both sides and pass-through under-compartments.



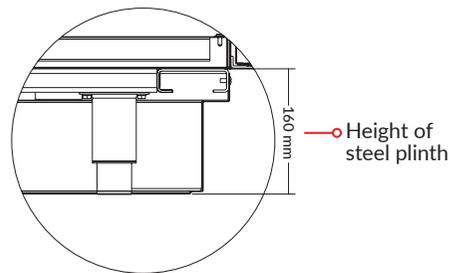
DOUBLE-SIDED



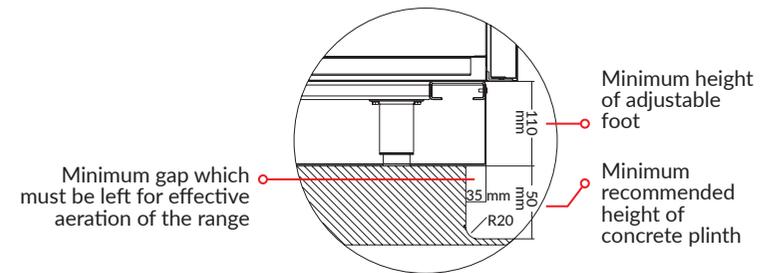
island with two independent cooking lines.



Installation on steel plinth.

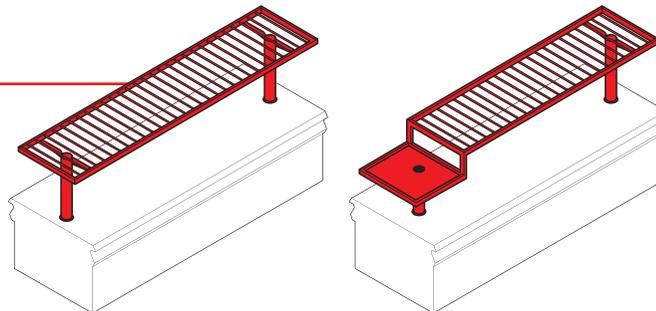


Installation on concrete plinth.



Over-structures

Pan racks are available in basic type or with salamander grill support.



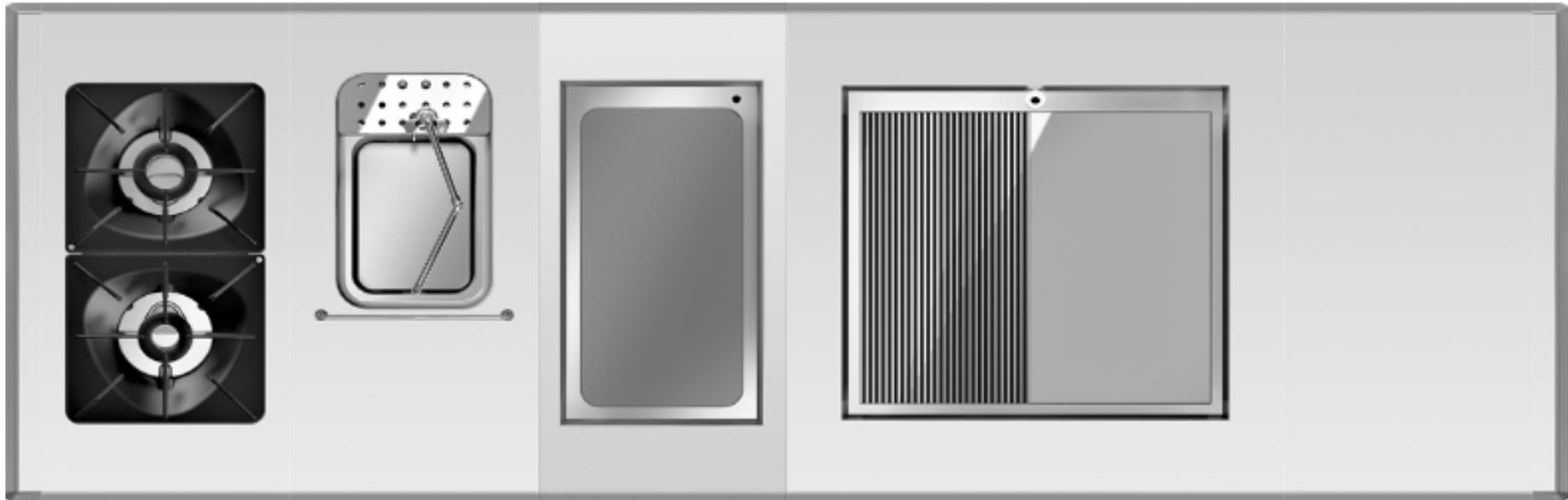
DIVISION IN PIECES

MONOLITHE is built in a single piece up to 4-5 metres in length. For larger sizes or if requested, MONOLITHE is supplied in parts for assembly on site. Welding and final finishing guarantee a uniform one-piece worktop and are performed by the technical team sent by Angelo Po.

“Your Monolithe.”

HOST EXHIBITION

TOP



Configuration 00002 20/10/2017

“Your Monolithe.”

HOST EXHIBITION

SIDE A



SIDE B



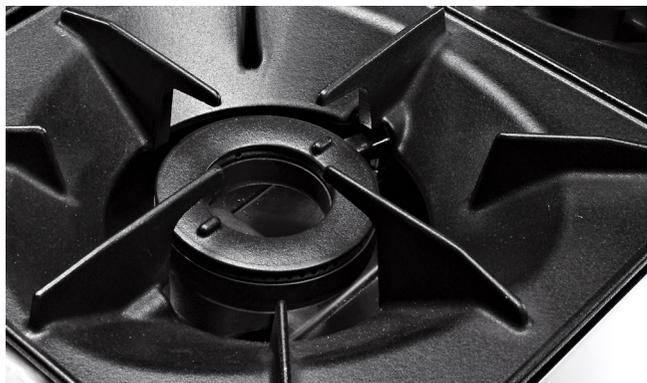
Configuration 00002 20/10/2017

“A stylish choice.”



Appliance and colour combination examples.

2 BURNER GAS RANGE



MONOLITHE double-crown burners are highly efficient, prevent heat dispersal and have flame settings to suit all pan sizes. The burner's special (PATENTED) design prevents accidental extinguishing and protects it against damage. Electronic ignition means quicker, simpler use of burners, always responsive to the chef's needs.



Functional element for insertion into a cooking block with AISI 304 stainless steel one-piece work-top, thickness 3 mm. Burner gas boiling range with top grids and burners in enamelled cast iron. Removable burners with a double crowned cap controlled by a safety gas valve. Pilot light and thermocouple. Pressed and sealed burner recess. Controls on both sides, chromed aluminium control knob.



Dimensions (wxdxh)
cm 50x110x24

Gas power
kW 17

Electric power
kW 0,006

Working voltage
230V 1N~ / 50Hz

Ref. YC008543

ELECTRIC PASTA COOKER 1 WELL 26 L



Mediterranean menu? The pasta cooker is an essential aid, able to cook even different types of pasta in short times. The MONOLITHE pasta cooker has a large well in corrosion-proof steel to guarantee the right water-pasta ratio; the overflow zone prevents the build-up of cooking starches thanks to the continuous top-up operating mode. The mesh baskets ensure optimal cooking and easier cooked pasta transfer.



Functional element for insertion into a cooking block with AISI 304 stainless steel one-piece work-top, thickness 3 mm. Electric pasta cooker with pressed well made of anti-corrosion AISI 316L stainless steel, direct heating by means of element incorporated in the well, protected by a pressure switch and controlled by a 3 power level switch. Equipped with baskets (KCP26). Lower compartment with one door on each side. Controls on one side, chromed aluminium control knob.



Dimensions (wxdxh)
cm 50x110x90

Electric power
kW 9

Working voltage
400V 3N~ / 50Hz

Ref. YC009026

SOLID ELECTRIC BOILING TABLE



The most standard of all cooking appliances, the solid top gas boiling table is recommended in particular for medium-long indirect cooking operations with saucepans or frying-pans of all sizes. A zone always ready to accommodate dishes for cooking, or which merely need to be kept hot.



Functional element for insertion into a cooking block with AISI 304 stainless steel one-piece work-top, thickness 3 mm. Solid boiling range with radiant plate made of 16 Mo5 satin finished steel with perimeter recess which can be filled with water. Heating by brazed-welded heating elements. Independent temperature control on different working areas. Remote control of power peaks. Lower compartment with one door on each side. Controls on both sides, chromed aluminium control knob.



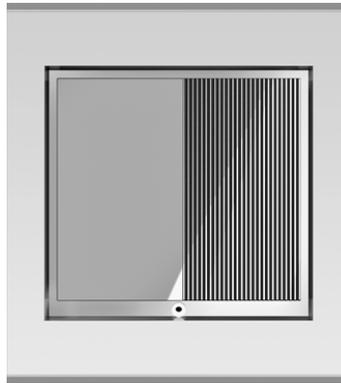
Dimensions (wxdxh)
cm 50x110x90

Electric power
kW 6

Working voltage
400V 3N~ / 50Hz

Ref. YC008567

ELECTRIC GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE



The griddle can handle any type of direct cooking, and is ideal in particular for delicate cooking processes where the right temperature is fundamental. What's more, the separate heat source prevents the smoke contamination typical of chargrills, and simplifies cleaning. The MONOLITHE griddle is available with hard Chromium or Compound finish, both chosen for optimal cooking results and food safety.



Functional element for insertion into a cooking block with AISI 304 stainless steel one-piece work-top, thickness 3 mm. Griddle with Fe510D steel cooking plate with hard chromium surface treatment, with perimeter recess which can be filled with water. Delivered with plate plug. Heating by two independent heating elements made in AISI 309 stainless steel placed under the plate. Temperature control 100-270°C., safety thermostat. Pre-setting for remote control of power peaks. Lower compartment with two doors, one on each side. Controls on one side, chromed aluminium control knob.



Dimensions (wxdxh)
cm 100x110x90

Electric power
kW 10,2

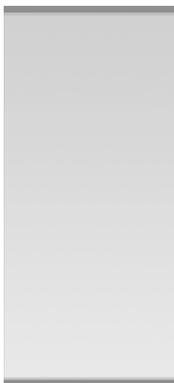
Working voltage
400V 3N~ / 230V 3~ / 50÷60 Hz

Ref. YC008536

WORK TOP



The MONOLITHE worktop provides chefs with space to express themselves. The distinctive scratched texture finish gives an attractive time-worn look and is also pleasant to the touch. Scratch-proof, it is easy to clean, ensuring unbeatable hygiene. When preparation, cooking and service are combined on a single worktop, a water point is vital: the MONOLITHE sink built into the one-piece worktop provides an invaluable service in easy reach.



Functional element for insertion into a cooking block with AISI 304 stainless steel one-piece work-top, thickness 3 mm. Neutral element.



Dimensions (wxdxh)
cm 50x110x24

Ref. YC009197

UNDER COMPARTMENT WITH 2 PLATES WARMERS



MONOLITHE offers chefs plate warming drawers: in easy reach and with large capacity, they ensure that the chef can serve dishes fast, on hot china, at any time.



Under element made of AISI 304 stainless steel for insertion into a cooking block with AISI 304 stainless steel one-piece work-top, thickness 3 mm.
Under compartment with four heated drawers, two on each side, temperature regulation 30-100°C, approximate capacity for each drawer: 40 dishes diameter 22 cm, max capacity load 20 kg.
Controls on one side, chromed aluminium control knob.
Chromed aluminium handles.



Dimensions (wxdxh)
cm 100x110x66

Electric power
kW 2

Working voltage
230V 1N~ / 50Hz

Ref. YC008787



www.monolithe.it

 **ANGELO PO**
A Marmon/Berkshire Hathaway Company

ANGELO PO Grandi Cucine SpA con socio unico
41012 CARPI (MO) - ITALY - S/S Romana Sud, 90
Tel. +39 059 639411 - www.angelopo.com



La tutela dell'ambiente e il controllo della qualità sono per Angelo Po un impegno costante e scrupoloso. L'azienda prevede una corrispondenza delle sue attrezzature ai requisiti di sicurezza, conformità, economia, resistenza e prestazioni, in tutto il mondo.

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