



Design & Tecnologia su misura

BY:



ADVANCED GOURMET
IN THE USA



- C *Compagnia* - Company
- I *Italiano* - Italian Crafted
- A *Arradamenti* - Furnishings
- M *Malizia* - Family Name

master collection: 2-55

verticali collection: 56-75

design collection: 76-83

compact collection: 84-87

countertop blast freezers: 89



BY:



ADVANCED GOURMET
IN THE USA

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AdvancedGourmet.com



Pictured above: Performer Display from the Master Collection



master collection: advanced display cases

applications key:

low temperature



positive temperature



heated-dry



heated-bain marie



ambient



chocolate



bread



fully refrigerated



ADVANCED GOURMET
IN THE USA

MYA - MYA PLUS - MYA NARROW



Mya is the perfect synthesis of performance, ergonomics, energy savings, and product display. Even in the least ideal ambient conditions, the double glazed upper glass structure works to prevent fogging.

MYA - MYA PLUS - MYA NARROW

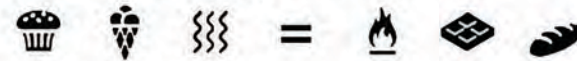


Standard Features:

- LED Lighting
- Front heated glass-pastry version
- Front and side heated glasses-gelato
- Double paned glass
- Dual Air Flow-Gelato
- All Level Control Refrigeration system pastry



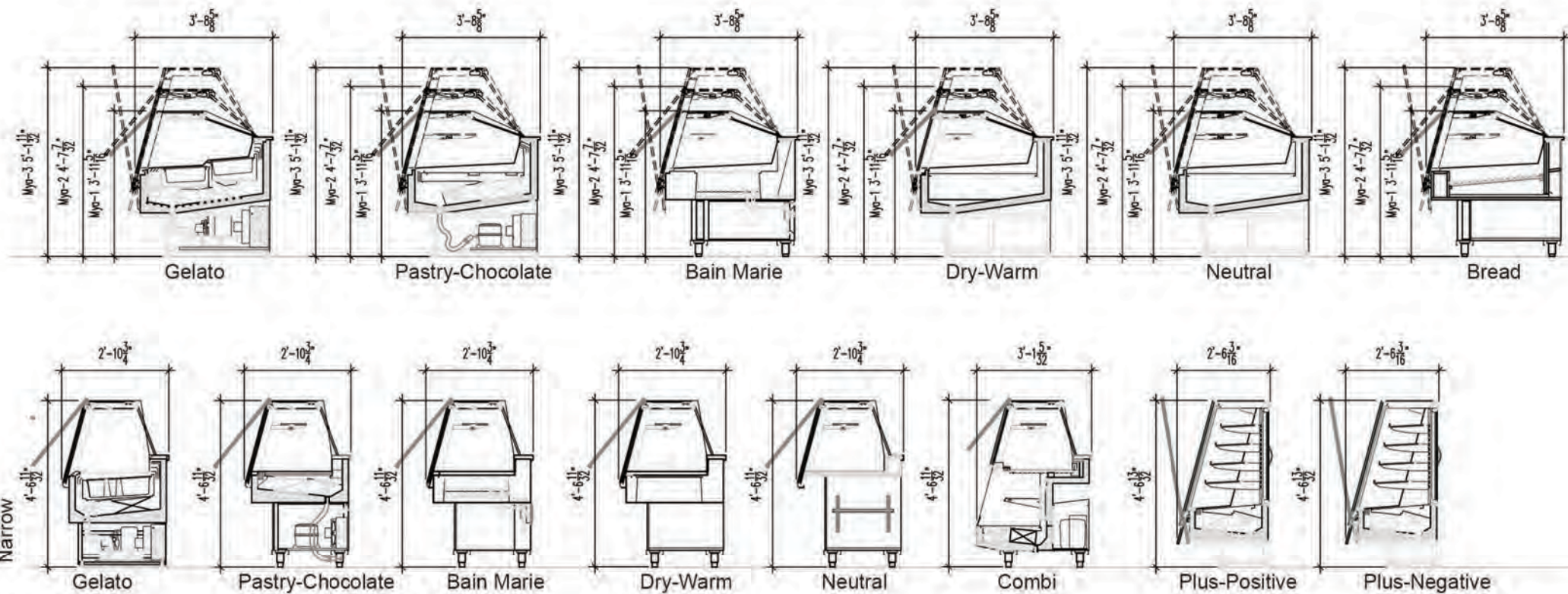
Display Applications:



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MASTER COLLECTION | 7

MYA - MYA PLUS - MYA NARROW

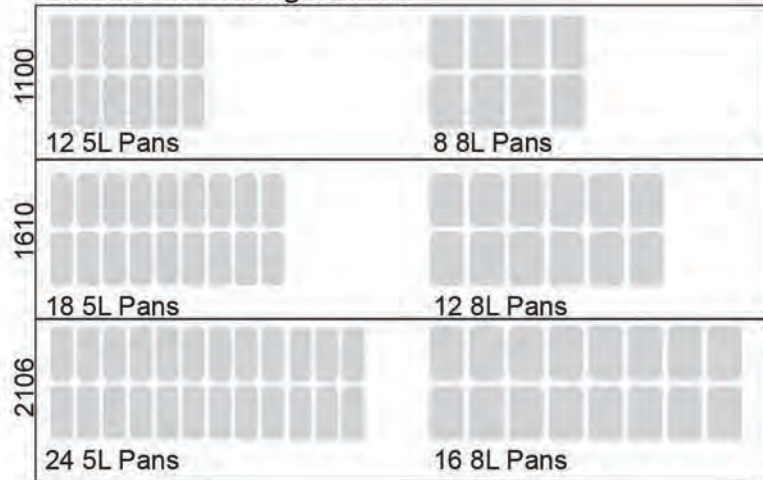


Standard Lengths:

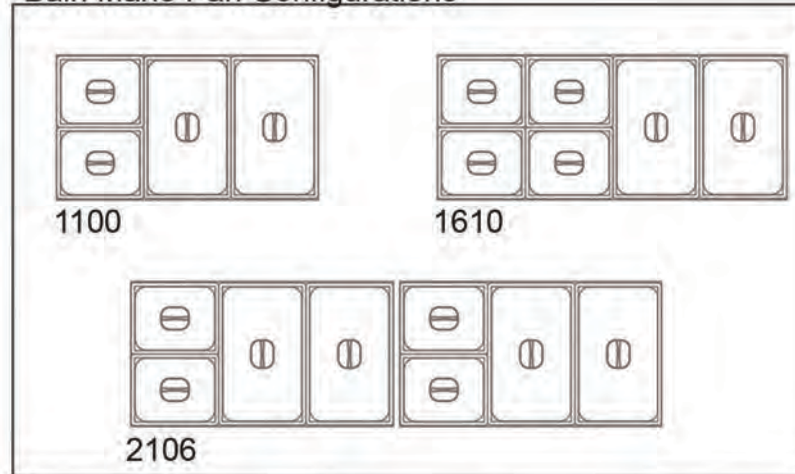
Gelato:	Pastry, Deli, Chocolate, Neutral:	Bain Marie:	Dry-Warm:	Bread:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"
1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"
2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"
45° Angled- Mya 2	45° Angled- Mya 2			

MYA - MYA PLUS - MYA NARROW

Gelato Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURE

Electric Supply

(V/ph/Hz)

Gelato

230/3/60

Pastry

120/1/60

Chocolate

220/1/60

VERSIONS

Bain Marie

220/1/60

Dry-Warm

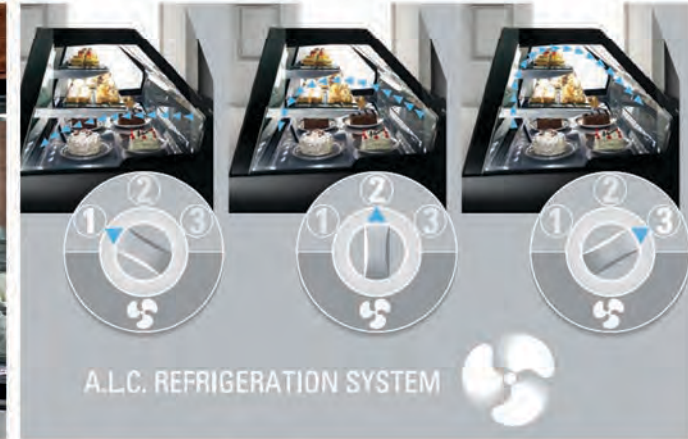
220/1/60

Neutral

120/1/60

Combi

220/1/60



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IN THE USA

MASTER COLLECTION | 7

ICE QUEEN



Ice Queen is a perfect balance of technology and design. Transparent polycarbonete pans and dramatic lighting make this case an eye catching piece. Daring angles make the product itself, the centerpiece.

ICE QUEEN



Standard Features:

- LED Lighting
- Double paned heated glass- front and sides (low temp.); front (refrigerated)
- Ventilated refrigeration
- Three different heights, 1,2, and 3
- Automatic reverse defrost system
- Digital temperature display



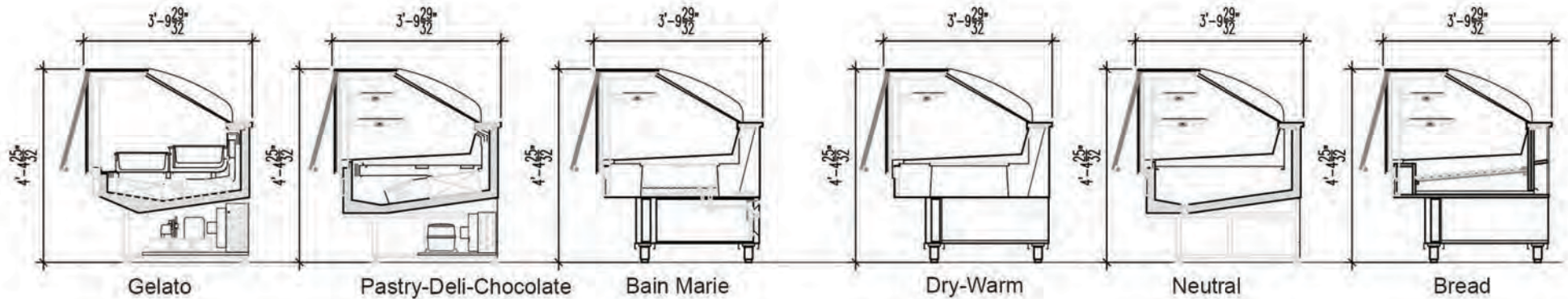
Display Applications:



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IN THE USA

MASTER COLLECTION | 9

ICE QUEEN



Standard Lengths:

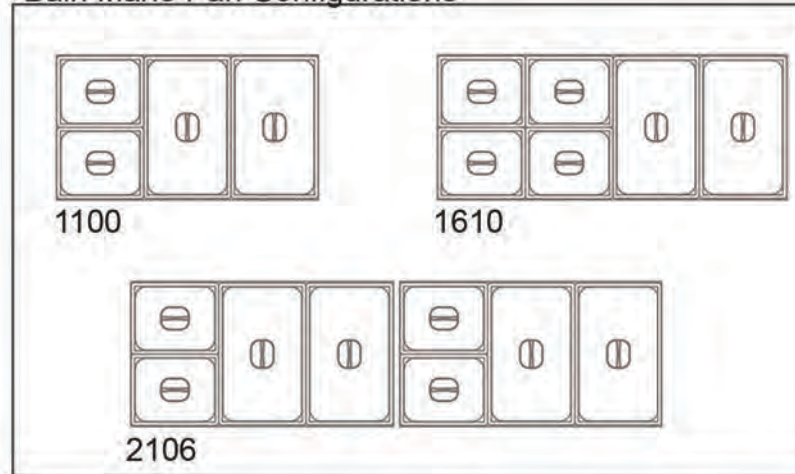
Gelato:	Pastry, Deli, Chocolate, Neutral:	Bain Marie:	Dry-Warm:	Bread:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"
1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"
2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"

ICE QUEEN

Gelato Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURE		VERSIONS					
		Gelato	Pastry	Chocolate	Bain Marie	Dry-Warm	Neutral
Electric Supply							
	(V/ph/Hz)	230/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60



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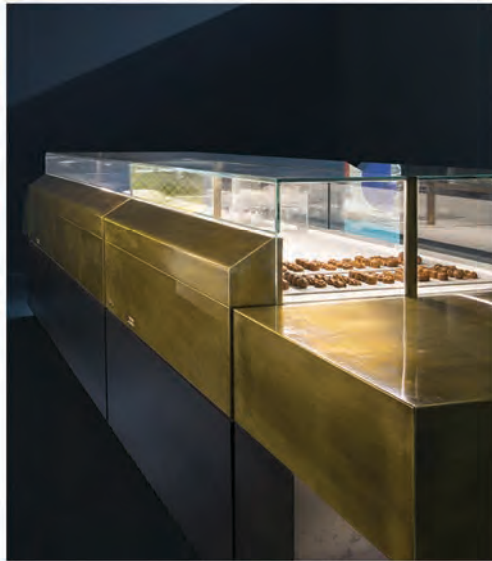
MASTER COLLECTION | 11

MOVE-16 SERIES



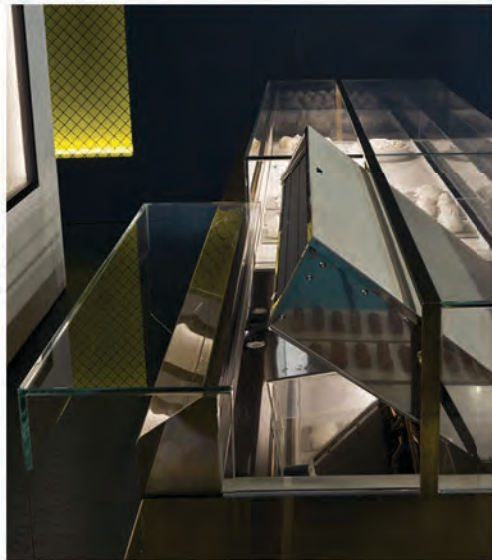
The Move-16 series features energy efficient, double LED lighting. The top glass is fully transparent, not obstructed by metal profiles, accentuating the product inside. The distinct employee side glass opening system can be either automated with a remote or keypad or can be manual.

MOVE-16 SERIES

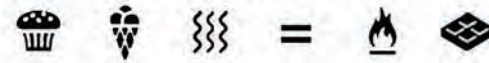


Standard Features:

- LED Lighting
- Motorized or manual employee glass opening system
- Digital control panel
- Flat display deck



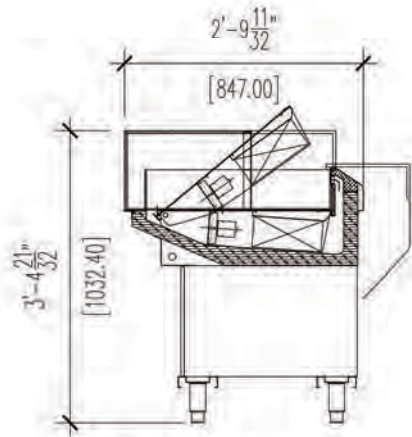
Display Applications:



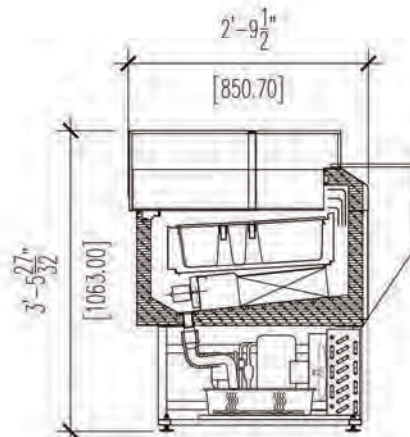
ADVANCED GOURMET
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MASTER COLLECTION | 13

MOVE-16 SERIES



Pastry Section



Low Temp Section

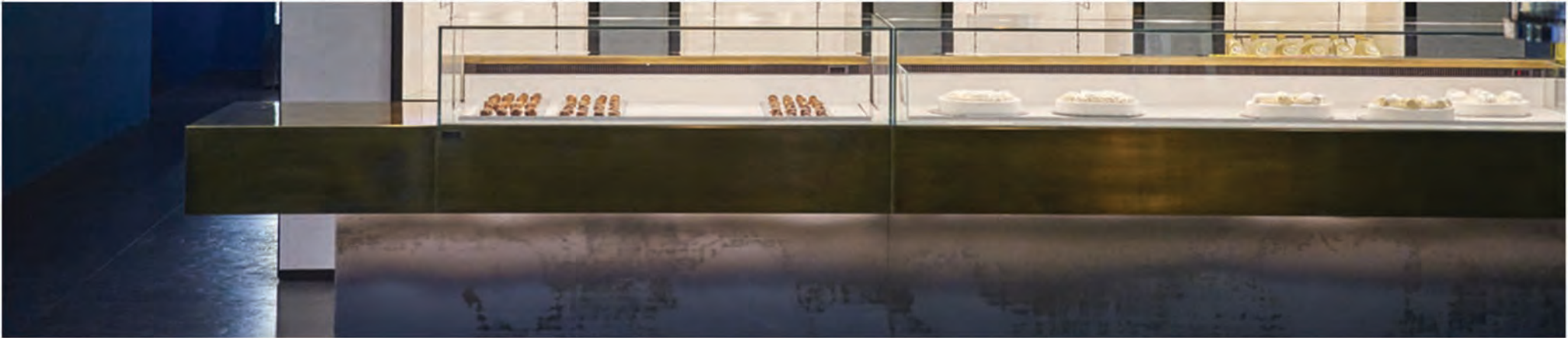
Standard Lengths:

Pastry/Chocolate:
(Model/Length in.)
900: 36"
1300: 52"
1700: 67"
2150: 84.65"

Low Temp.:
(Model/Length in.)
1150: 45.28"
1650: 64.96"
2150: 84.65"

Bain Marie/Dry-Warm
(Model/Length in.)
1000: 39.37"
1500: 59.06"
2000: 78.74"

MOVE-16 SERIES



TECHNICAL FEATURE		VERSIONS					
		Low temp	Pastry	Chocolate	Bain Marie	Dry-Warm	Neutral
Electric Supply	(V/ph/Hz)	230/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60



IN THE USA

PERFORMER SERIES



The Performer series features a steep, vertical front glass, sharp angles, and a distinctive, low glass line. The Performer series has a uniquely high load limit, allowing the display of larger items such as meats and cheeses.

PERFORMER SERIES



Standard Features:

- LED Lighting
- Piston assisted opening front glass
- Digital control panel
- Auto electric defrost-refrigerated
- Auto reverse defrost-low temp
- Special temperature and humidity controls for meat display



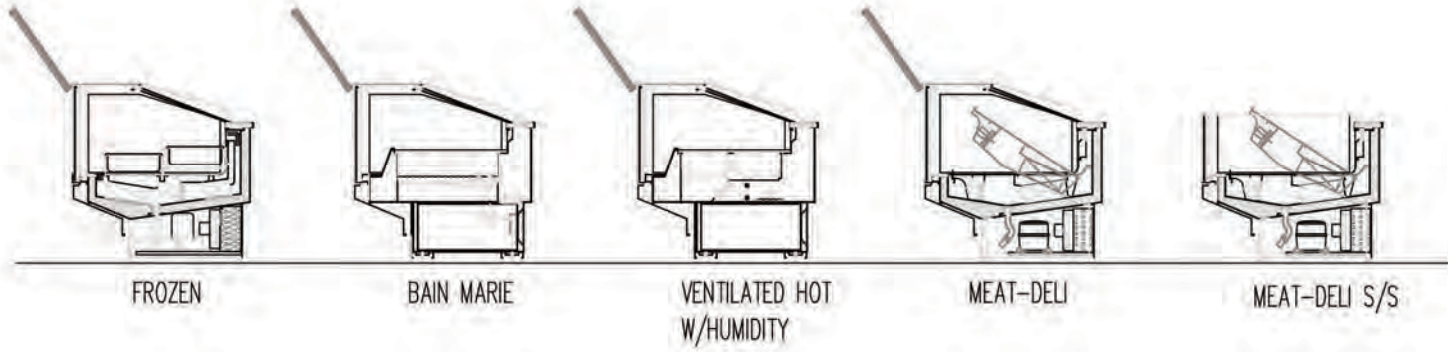
Display Applications:



ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 17

PERFORMER SERIES

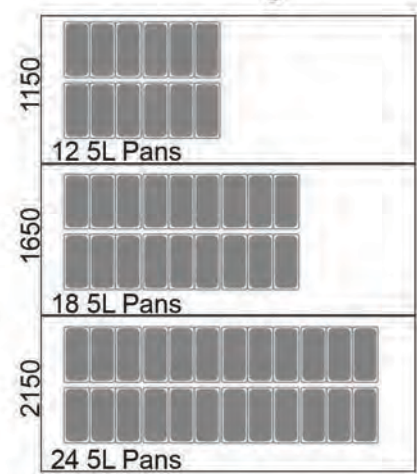


Standard Lengths:

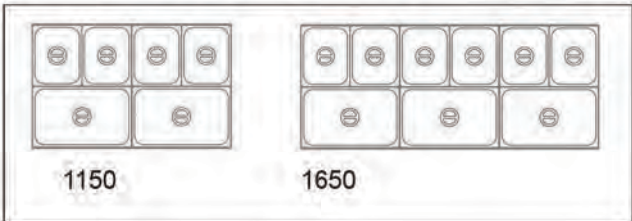
Frozen:	Ventilated Hot w/Humidity:	Bain Marie:	Meat-Deli:	Meat-Deli-Self Serve
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1150: 45.28"	1150: 45.28"	1150: 45.28"	1150: 45.28"	1150: 45.28"
1650: 64.95"	1650: 64.95"	1650: 64.95"	1650: 64.95"	1650: 64.95"
2150: 84.65"			2150: 84.65"	2150: 84.65"
			Ang 90°	

PERFORMER SERIES

Gelato Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURE		VERSIONS			
		Frozen	Bain Marie	Ventilated-Hot	Meat-Deli
Electric Supply	(V/ph/Hz)	230/3/60	220/1/60	220/1/60	120/1/60



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SPACE 2-3



Space represents the new generation of showcases. The high tech, curved design allows for premium product visibility.

SPACE 2-3



Standard Side Panel



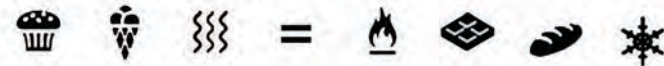
Standard Features:

- LED Lighting
- Front and side heated glasses
- Gas piston assisted front glass opening system
- Two different heights, 2 and 3
- Elegant or standard side panel option
- Plexiglass sliding doors-operator side

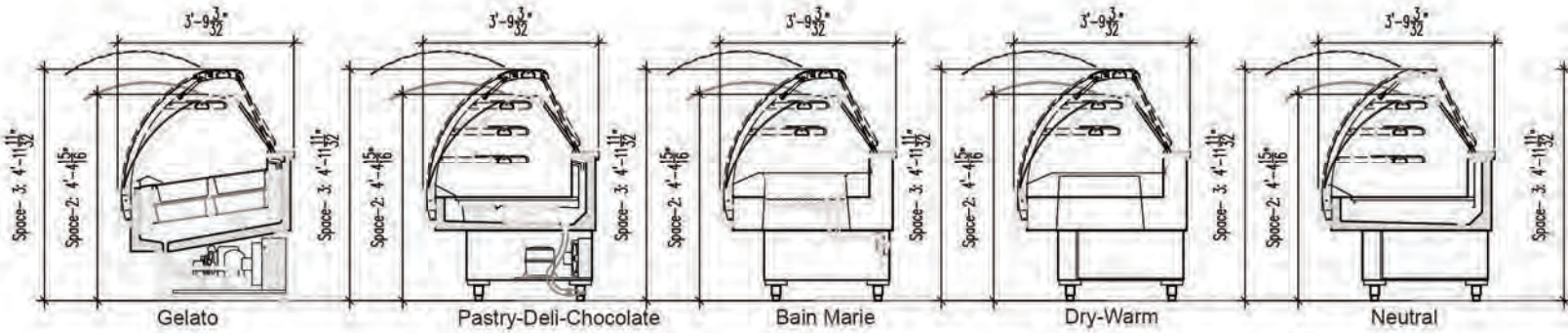


Elegant Side Panel

Display Applications:



SPACE 2-3

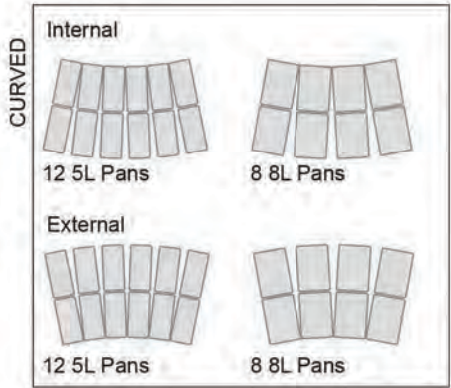
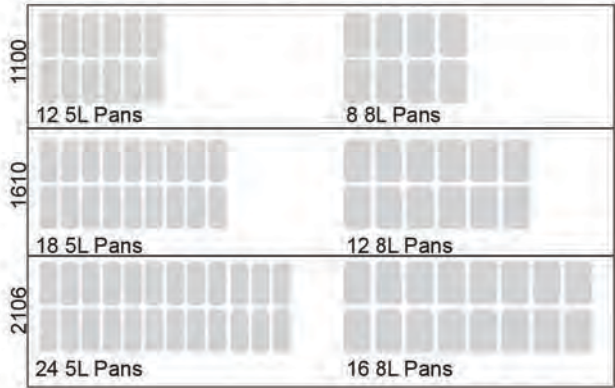


Standard Lengths:

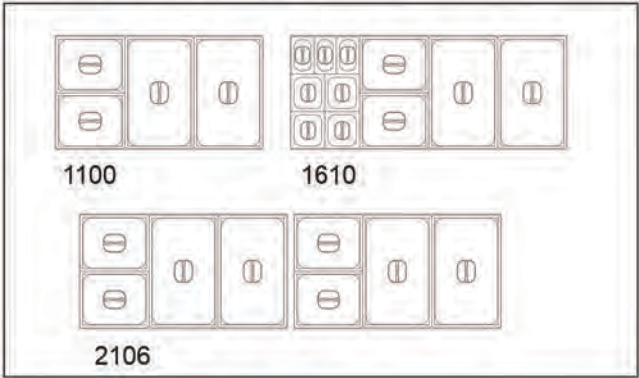
Gelato:	Pastry, Deli, Chocolate, Neutral:	Bain Marie:	Dry-Warm:	Bread:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"
1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"
2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"
30° Angled External and Internal	30° Angled External and Internal			

SPACE 2-3

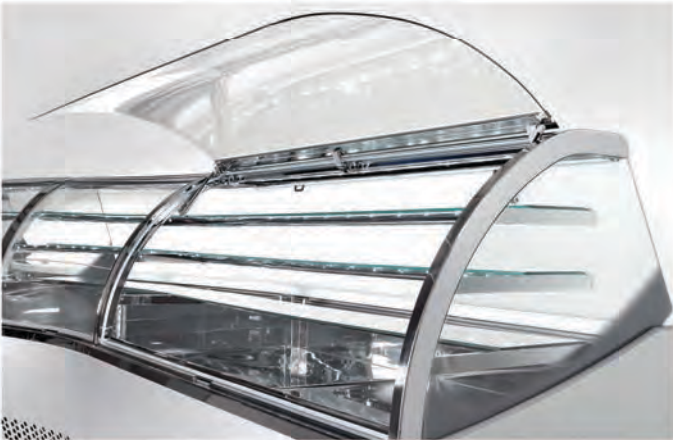
Gelato Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURE	VERSIONS					
	Gelato	Pastry	Chocolate	Bain Marie	Dry-Warm	Neutral
Electric Supply (V/ph/Hz)	230/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60



VERTIGO 1 - 2 - 3



Vertigo incorporates majestic, vertical lines that create height without distracting from the product or interfering with visibility. The neo-classical style of the Vertigo display is both elegant and timeless.

VERTIGO 1 - 2 - 3

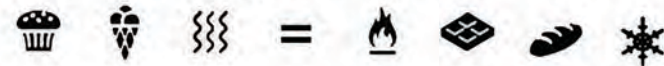


Standard Features:

- LED Lighting
- Heated front and side glasses
- Downward opening front glass system
- 1, 2, or 3 shelf height options available
- Digital control panel



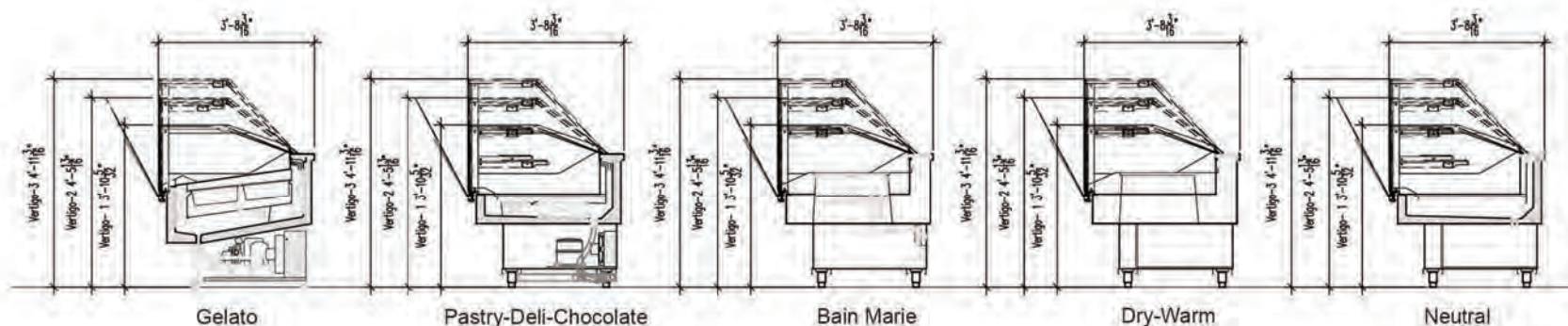
Display Applications:



ADVANCED GOURMET
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MASTER COLLECTION | 25

VERTIGO 1 - 2 - 3

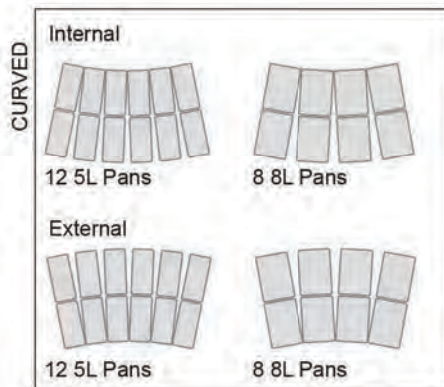
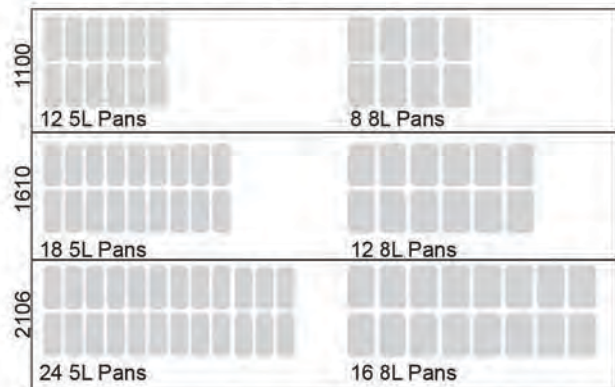


Standard Lengths:

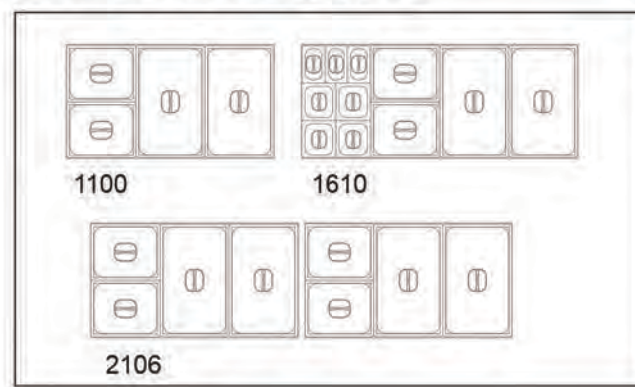
Gelato:	Pastry, Deli, Chocolate, Neutral:	Bain Marie:	Dry-Warm:	Bread:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"
1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"
2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"
30° Angled External and Internal (Vertigo 2 and 3)	30° Angled External and Internal (Vertigo 2 and 3)			

VERTIGO 1 - 2 - 3

Gelato Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURE	VERSIONS					
	Gelato	Pastry	Chocolate	Bain Marie	Dry-Warm	Neutral
Electric Supply	(V/ph/Hz)	230/3/60	120/1/60	220/1/60	220/1/60	120/1/60



ADVANCED GOURMET
IN THE USA

CIAO VC - VD



Ciao is a simple and attractive gelato display case. A wide variety of lengths, pan layouts, and two glass top styles, give multiple options where space is a concern. Double airflow ventilation equalizes the temperature and ensures an ideal storage/display setting.

CIAO VC - VD



Standard Features:

- Heated front and side glasses
- LED lighting
- Plexi-glass sliding doors-operator side
- Double Airflow ventilation-Gelato
- Automatic reverse defrost



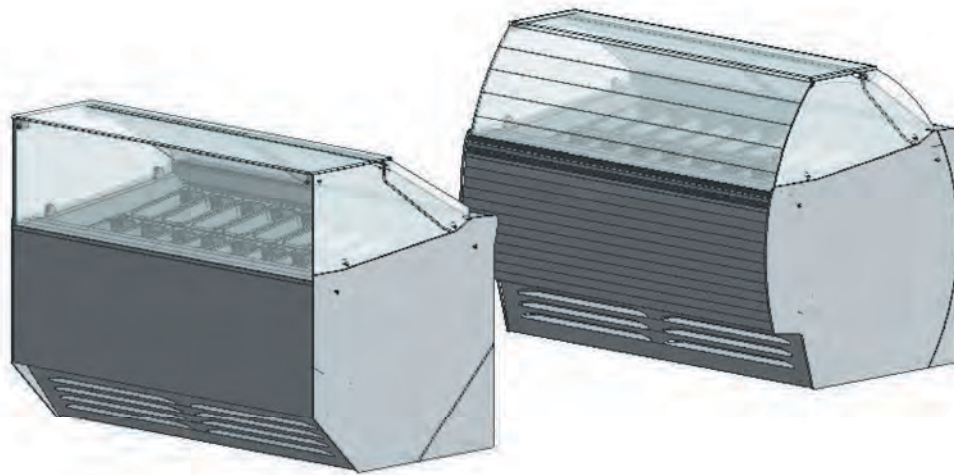
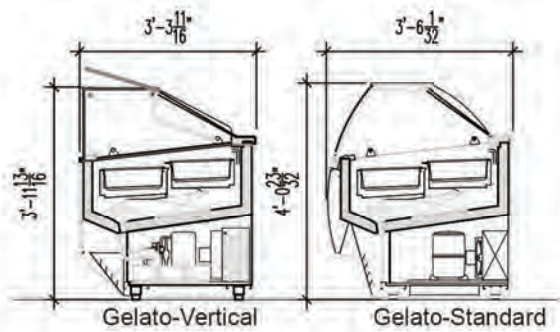
Display Applications:



ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 29

CIAO VC - VD



Standard Lengths:

Gelato:

(Model/Length in.)

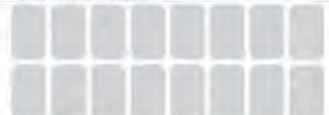
1110: 45.28"

1610: 63.39"

2106: 83.07"

CIAO VC - VD

Gelato Pan Configurations

1100		
	12 5L Pans	8 8L Pans
1610		
	18 5L Pans	12 8L Pans
2106		
	24 5L Pans	16 8L Pans

TECHNICAL FEATURE

VERSIONS

Gelato

Electric Supply

(V/ph/Hz)

230/1/60



AMIKA



The Amika is elegantly shaped, with intricate angles and excellent product display visibility. Front opening, tempered glass provides access to your display interior, for quick and simple cleaning.

AMIKA

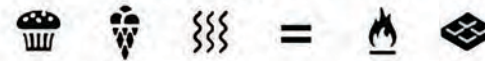


Standard Features:

- Front and side heated glasses
- LED lighting
- Back lit flavor tags (Gelato Version)
- Digital control panel
- Automatic reverse defrost (Gelato)
- Automatic electrical defrost (Pastry)



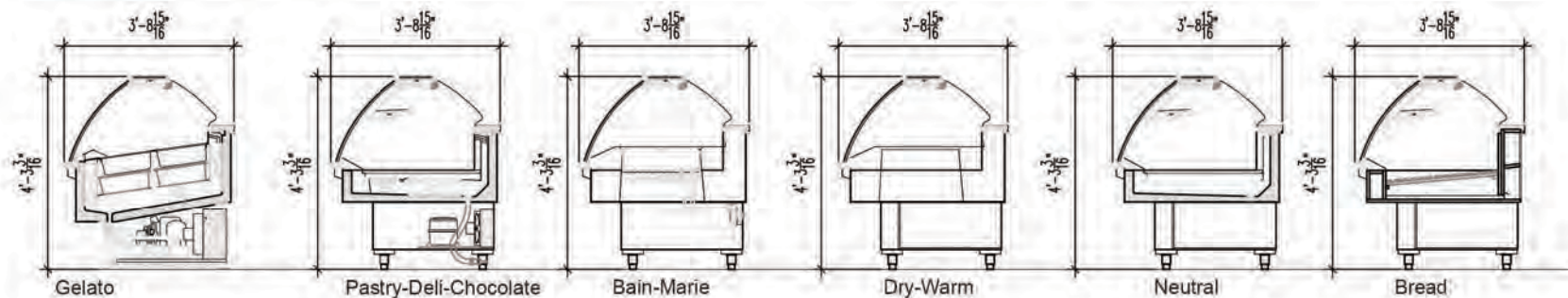
Display Applications:



ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 33

AMIKA



Standard Lengths:

Gelato:	Pastry, Deli, Chocolate, Neutral:	Bain Marie:	Dry-Warm:	Bread:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"	1110: 45.28"
1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"	1610: 63.39"
2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"	2106: 83.07"

AMIKA

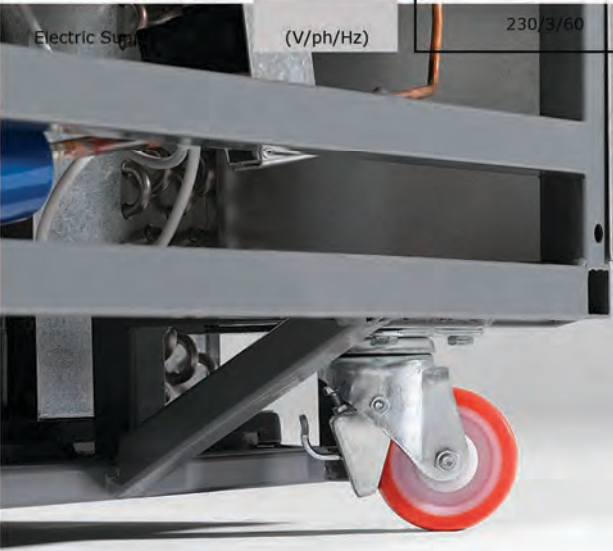
Gelato Pan Configurations

1100		
	12 5L Pans	8 8L Pans
1610		
	18 5L Pans	12 8L Pans
2106		
	24 5L Pans	16 8L Pans

Bain Marie Pan Configurations

	
1100	1610
	
2106	

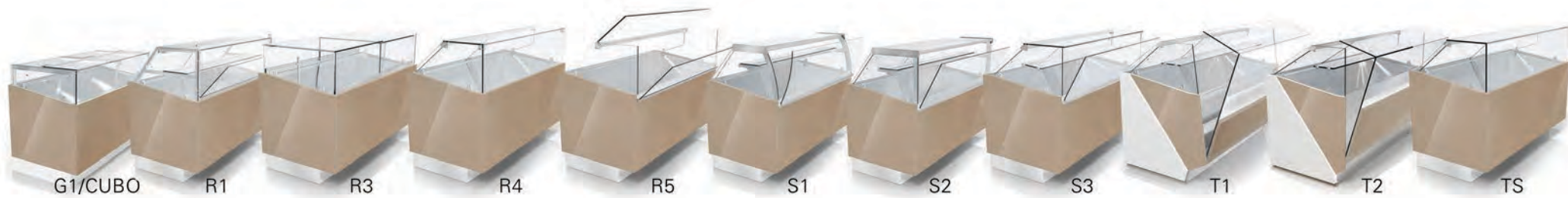
TECHNICAL FEATURE	VERSIONS					
	Gelato	Pastry	Chocolate	Bain Marie	Dry-Warm	Neutral
Electric Supply (V/ph/Hz)	230/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60



ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 35

6040 SERIES



The 6040 line is an extremely diversified, highly customizable line of display cases. The combination of 11 different glass tops and a plethora of color and paneling options, ensures that each case is unique and expressive.

6040 SERIES

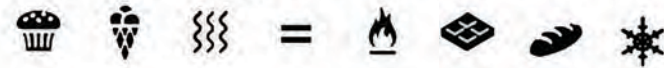


Standard Features:

- LED lighting
- Heated gas defrost (Gelato)
- LCD temperature display
- Premium/Plus or narrow depth offered



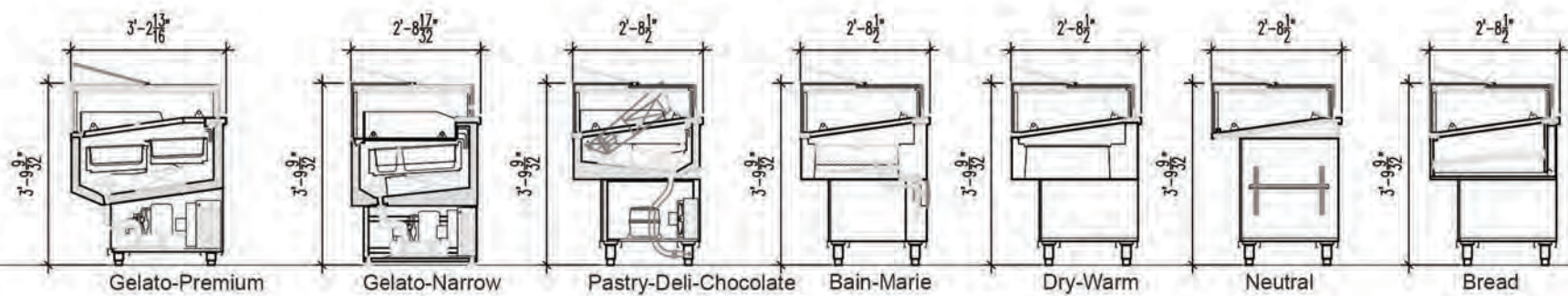
Display Applications:



ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 37

6040 SERIES



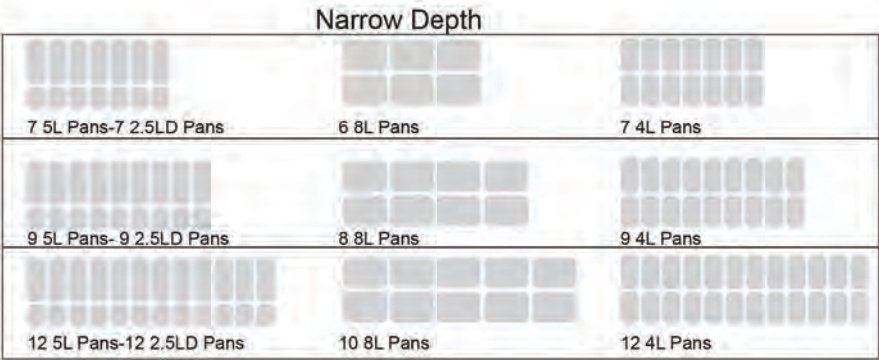
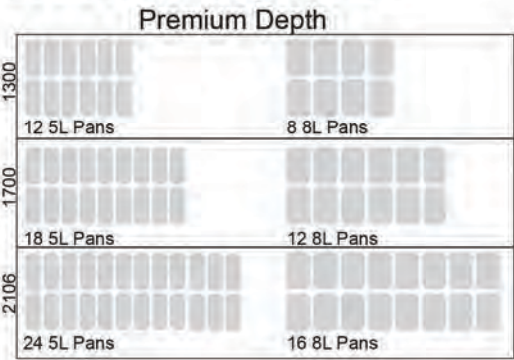
*Sections shown
are 6040-G1*

Standard Lengths:

Gelato Premium and Narrow: (Model/Length in.)	Pastry, Deli, Chocolate, Neutral: (Model/Length in.)	Bain Marie: (Model/Length in.)	Dry-Warm: (Model/Length in.)	Bread: (Model/Length in.)
1300: 51.18"	900: 35.4"	1000: 39.37"	1000: 39.37"	900: 35.4"
1700: 66.93"	1000: 39.37"	1500: 59.1"	1500: 59.1"	1300: 51.18"
	1300: 51.18"			1700: 66.93"
	1500: 59.1"			
	1700: 66.93"			
	2106: 82.68"			
	90° Angled and 90° Sq.			

6040 SERIES

Gelato Pan Configurations



Bain Marie Pan Configurations

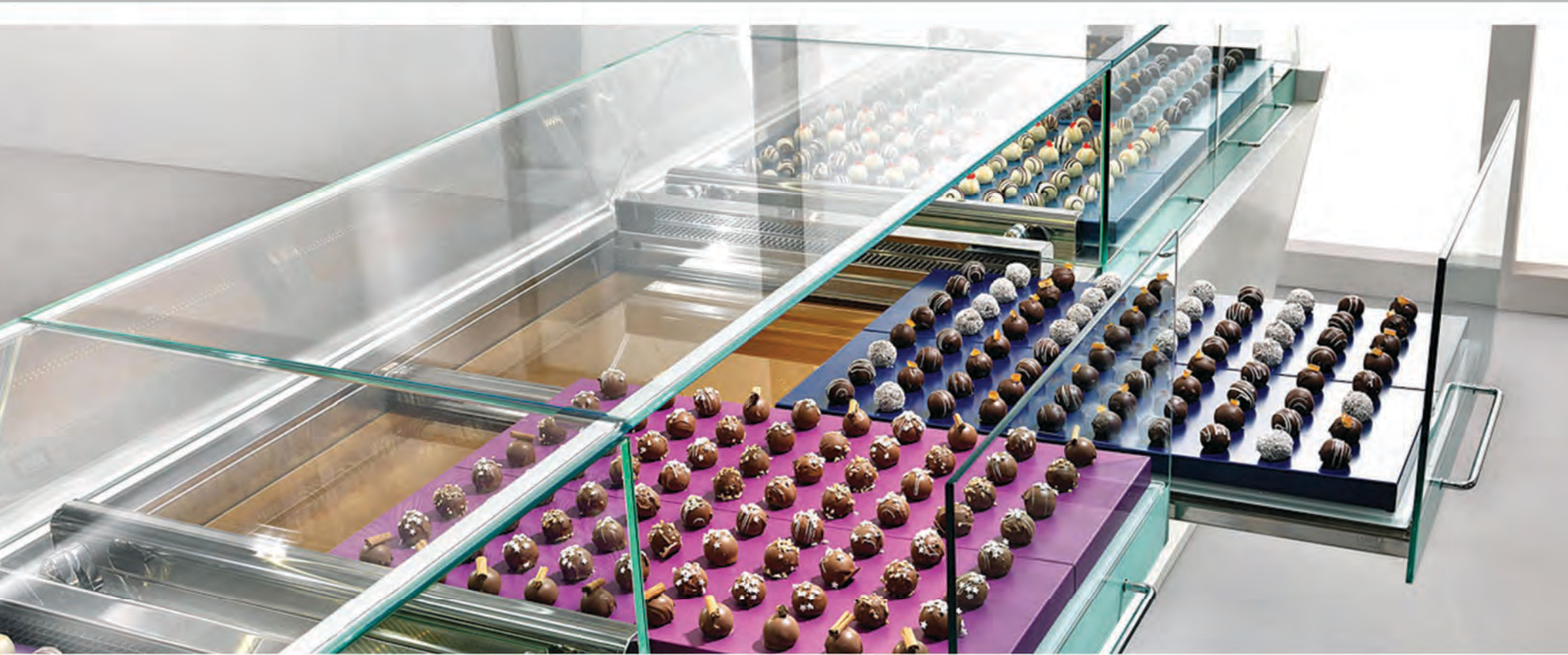


TECHNICAL FEATURE		VERSIONS					
		Gelato	Pastry	Chocolate	Bain Marie	Dry-Warm	Neutral
Electric Supply	(V/ph/Hz)	230/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60



ADVANCED GOURMET
IN THE USA

JEWELRY SERIES



Jewelry is ideal for displaying and storing your chocolates and other small confections. Made to exhibit your treats much like a jewelry store display, the minimal glass top, stunning LED lighting, and low level of display surface, allows for extraordinary product visibility.

JEWELRY SERIES



Standard Features:

- LED Lighting
- Four glass top options
- Sliding glass drawers
- Digital control panel
- Humidity control accessory in chocolate version



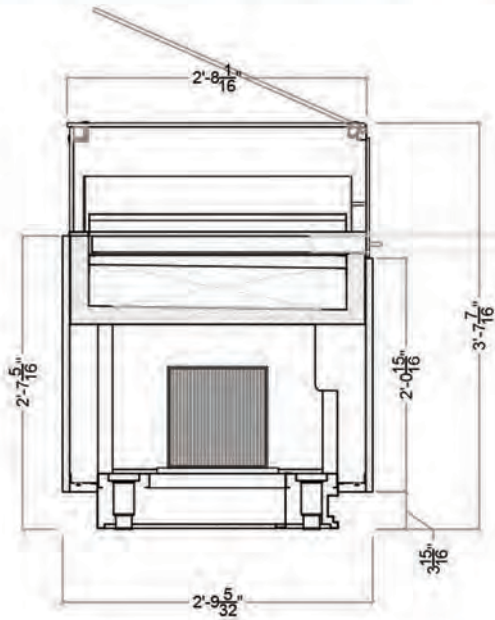
Display Applications:



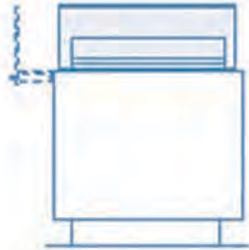
ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 41

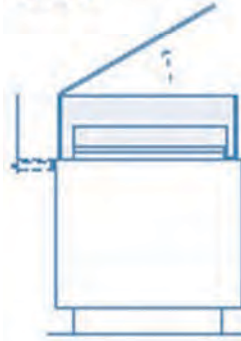
JEWELRY SERIES



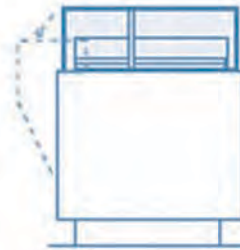
CL



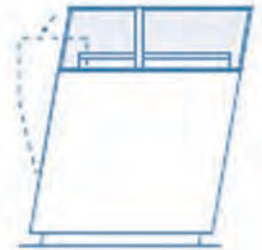
CLX



HT



HTS



Standard Lengths:

Pastry/Chocolate:
(Model/Length in.)

900: 36"

1300: 52"

1500: 60"

1700: 67"

2000: 79"

JEWELRY SERIES

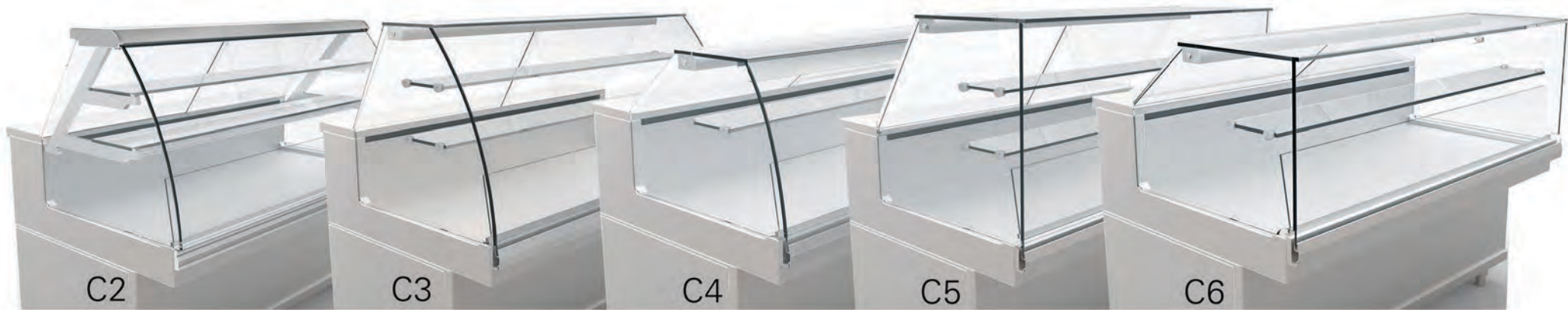


TECHNICAL FEATURE	VERSIONS	
	Pastry	Chocolate
Electric Supply	120/1/60	220/1/60



ADVANCED GOURMET
IN THE USA

900 SERIES



The 900 series is part of our Slim Line of display cases, offering narrower gelato pan configurations. This series is available in five different glass top styles ranging from single shelf to multiple shelf options.

900 SERIES

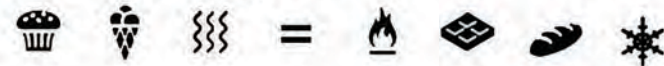


Standard Features:

- LED lighting
- LCD temperature display
- 4lt. or 5lt pan configurations (Gelato)
- Heated side glasses



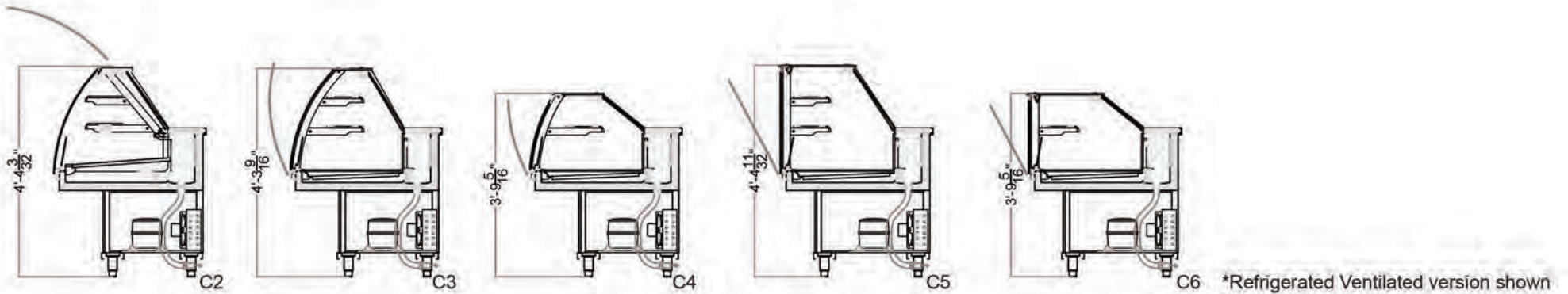
Display Applications:



ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 45

900 SERIES

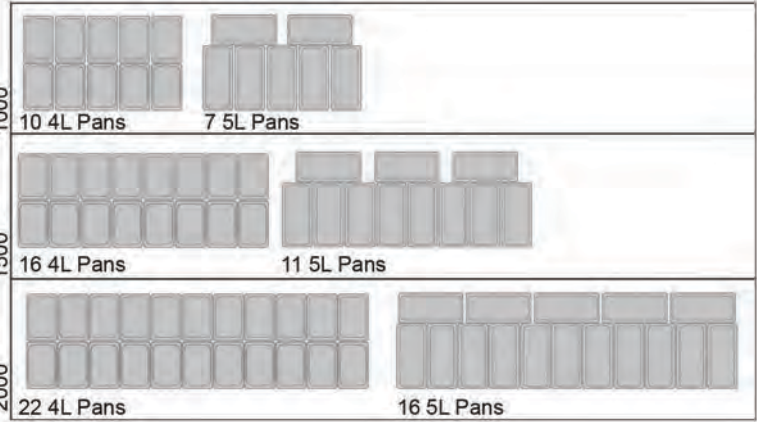


Standard Lengths:

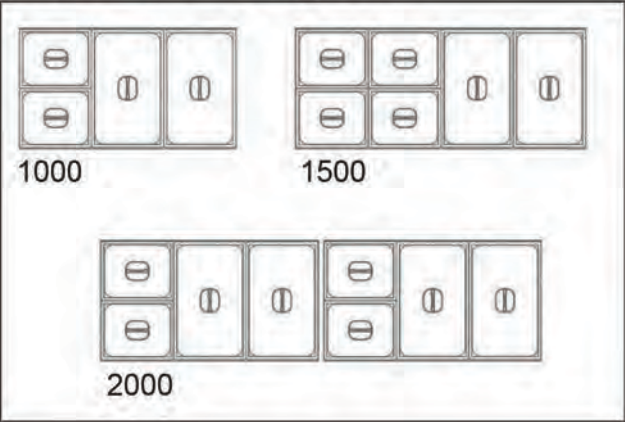
Gelato: (Model/Length in.)	Pastry, Deli, Chocolate, Neutral: (Model/Length in.)	Bain Marie: (Model/Length in.)	Dry-Warm: (Model/Length in.)	Bread: (Model/Length in.)	Pizza: (Model/Length in.)
1000: 39.37"	1000: 39.37"	1000: 39.37"	1000: 39.37"	1000: 39.37"	1000: 39.37"
1500: 59.06"	1250: 49.21"	1500: 59.06"	1500: 59.06"	1500: 59.06"	1500: 59.06"
2000: 78.74"	1500: 59.06"	2000: 78.74"	2000: 78.74"	2000: 78.74"	2000: 78.74"
	2000: 78.74"		90° Angled and 90° Sq.		2500: 98.43"
	2500: 98.43"				3000: 118.11"
	3000: 118.11"				
	90° Angled and 90° Sq.				

900 SERIES

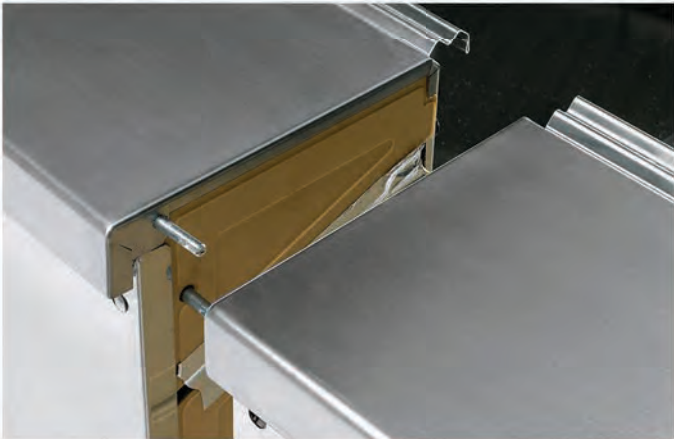
Gelato Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURE		VERSIONS					
		Gelato	Pastry	Chocolate	Bain Marie	Dry-Warm	Neutral
Electric Supply	(V/ph/Hz)	230/1/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60



FLAT 625 - 800



The Flat series is part of our Slim Line of display cases. It is available in two different depths, 625 or 800 and comes in 11 different glass top styles. Whether you are looking for a curved top or a single level, vertical, this display has an option for you, all in a small footprint.

FLAT 625 - 800

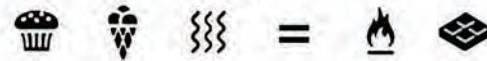


Standard Features:

- LED lighting
- LCD temperature display
- 4lt. or 5lt pan configurations (Gelato)



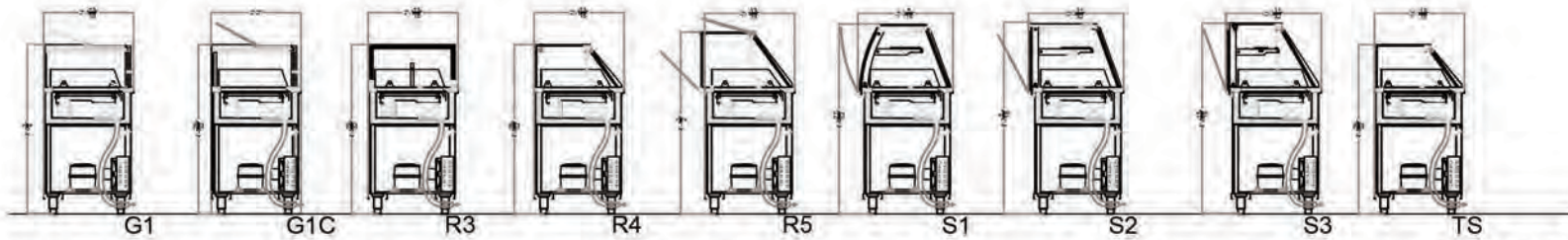
Display Applications:



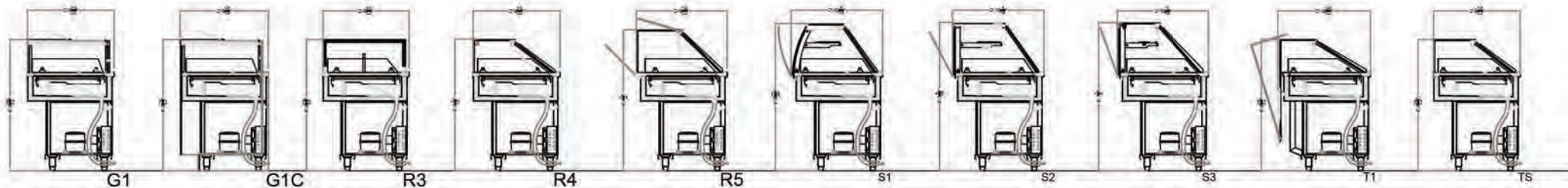
ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 49

FLAT 625 - 800



*Refrigerated Ventilated version shown

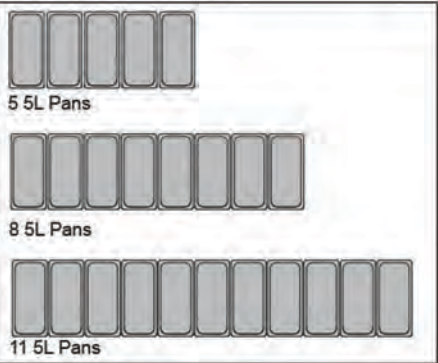


Standard Lengths:

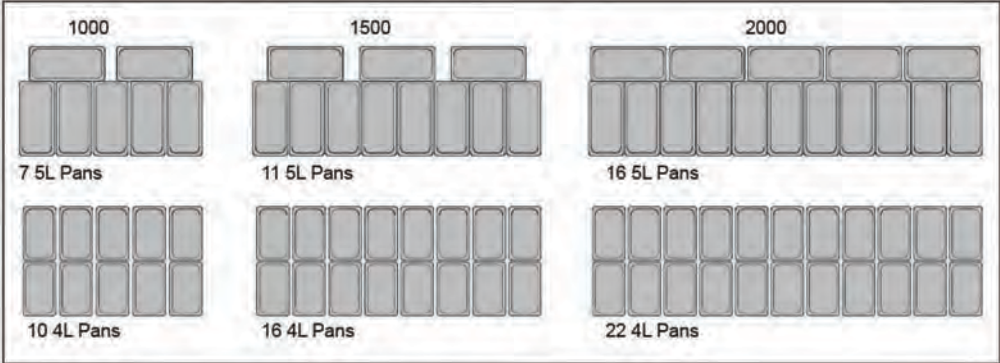
Gelato: (Model/Length in.)	Pastry, Deli, Chocolate, Neutral: (Model/Length in.)	Bain Marie: (Model/Length in.)	Dry-Warm: (Model/Length in.)	Hot/Cold: (Model/Length in.)
1000: 39.37"	900: 35.43"	1000: 39.37"	1000: 39.37"	900: 35.43"
1500: 59.06"	1000: 39.37"	1500: 59.06"	1500: 59.06"	1000: 39.37"
2000: 78.74"	1300: 51.18"	2000: 78.74"	2000: 78.74"	1300: 51.18"
	1500: 59.06"			1500: 59.06"
	1700: 66.93"			1700: 66.93"
	2000: 78.74"			2000: 78.74"
	90° Angled			

FLAT 625 - 800

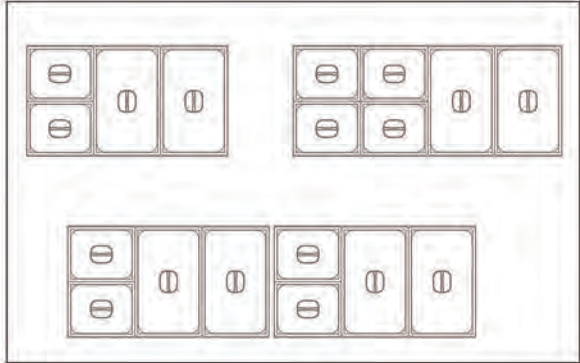
Gelato Pan Configurations
Flat 625



Flat 800



Bain Marie Pan Configurations



TECHNICAL FEATURE	VERSIONS					
	Gelato	Pastry	Chocolate	Bain Marie	Dry-Warm	Neutral
Electric Supply	(V/ph/Hz)	230/1/60	120/1/60	220/1/60	220/1/60	120/1/60



POZZETTI LINE



The pozzetti is the perfect mix of innovation, technology, and tradition in gelato storage. Your finished product is held at a slightly warmer temperature than a visual display, keeping it perfectly tempered while adding a classic look to your store.

POZZETTI LINE



Standard Features:

- Holds 8Lt. pozzetti tubs
- Anti spin technology
- Single or double deep versions available depending on style
- Glycol, ventilated, and static displays



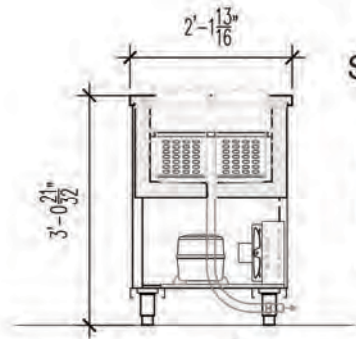
Display Applications:



ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 53

POZZETTI LINE



Static Pozzetti- Single Deep Tubs



2Tub



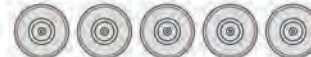
4 Tub



6Tub



8 Tub



10Tub

Standard Lengths:

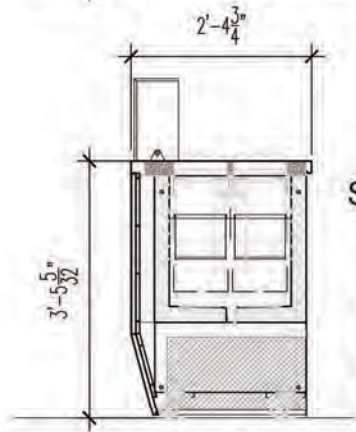
2 tub: 1'-8"

8 tub: 4'-2"

4 tub: 2'-6"

10 tub: 5'-0"

6 tub: 3'-4"



Sprint-Ventilated Pozzetti- Double Deep Tubs



4+4 Tub



6+6 Tub



8+8 Tub



10+10 Tub

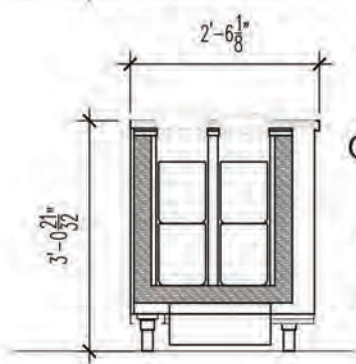
Standard Lengths:

4+4 tub: 2'-2"

10+10 tub: 4'-8"

6+6 tub: 3'-0"

8+8 tub: 3'-10"



Glycol Pozzetti- Double Deep Tubs



4+4 Tub



6+6 Tub



8+8 Tub



10+10 Tub



12+12 Tub

Standard Lengths:

4+4 tub: 2'-6"

6+6 tub: 3'-4"

8+8 tub: 4'-2"

10+10 tub: 5'-0"

12+12 tub: 5'-9"

POZZETTI LINE



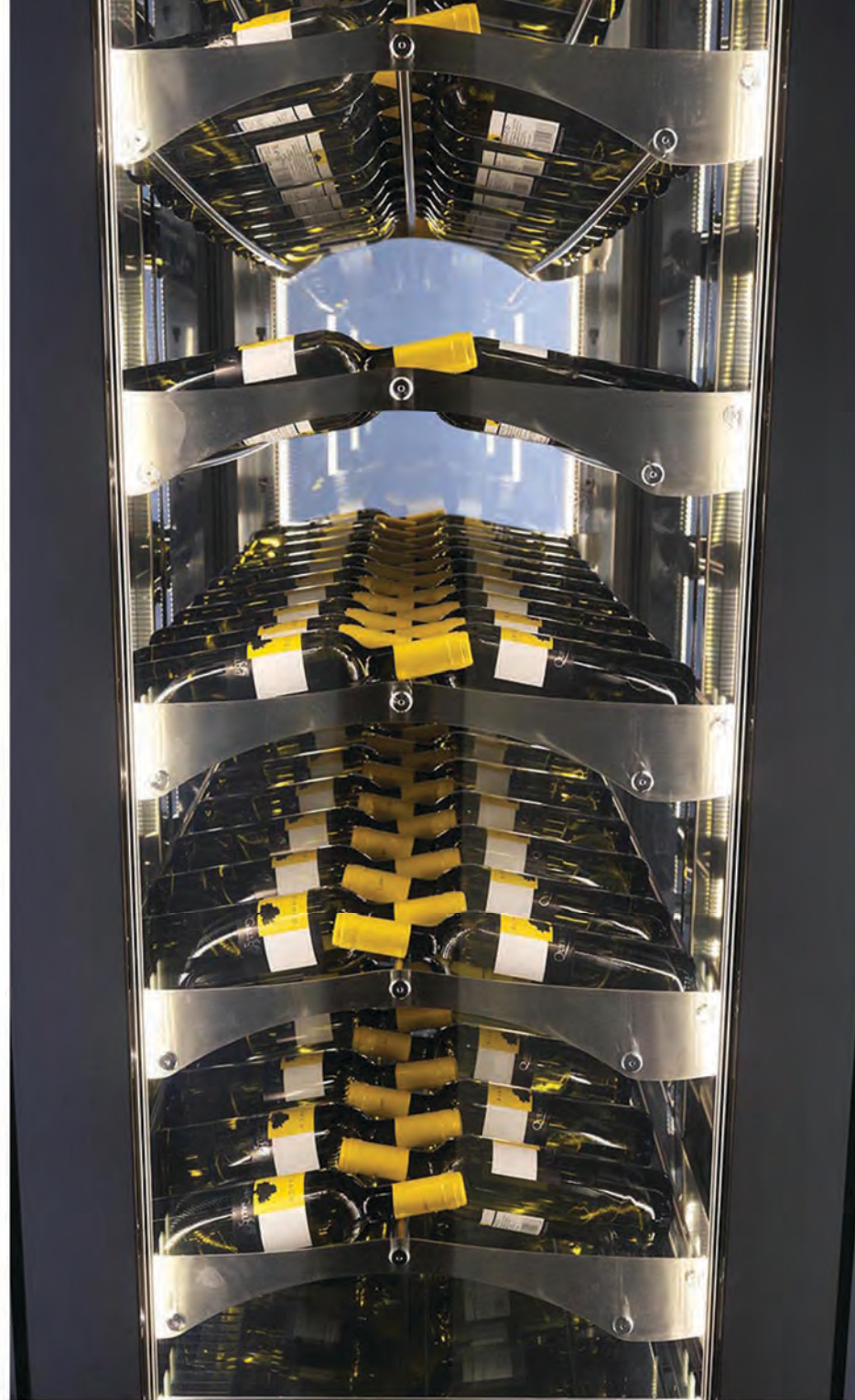
Design & Tecnologia su misura
BY:
AG

ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 55



Pictured above: Brilliant Display Series



verticali collection: upright display options

wine

cakes

seasoned meats

frozen treats

...multiple applications

pass through door

single or double wide

remote or self contained



ADVANCED GOURMET
IN THE USA

BRILLIANT SERIES



The Brilliant series is just that...Brilliant. It features four sides glass, LED lighting, adjustable shelving, accessory shelving items for wine, meat, champagne, and much more. Choose from a standard one sided entry display or the pass through option.

BRILLIANT SERIES



Standard Features:

- LED Lighting
- Triple paned glass
- Adjustable tempered glass shelving
- Self closing doors
- Remote compressor (self contained option available)

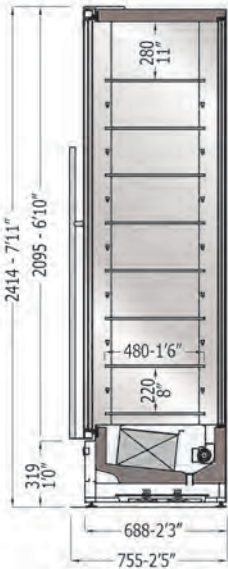


Display Applications:

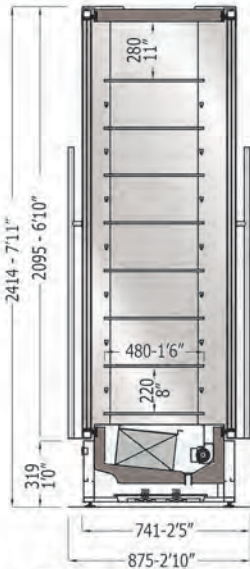


ADVANCED GOURMET
IN THE USA

BRILLIANT SERIES



Single Door-Section



Pass Through-Section



700-Elevation



1390-Elevation

Standard Lengths:

Pastry-Chocolate-Hot
(Model/Length in.)

700: 27.56"
1390: 54.73"

Standard Lengths:

Low Temperature
(Model/Length in.)

700: 27.56"
1390: 54.73"

TECHNICAL FEATURE		VERSIONS		
		Negative	Positive	Chocolate
Electric Supply	(V/ph/Hz)	230/3/60	220/1/60	220/1/60

CLASSIC SERIES



The Classic upright display case is an attractive alternative to a traditional open air merchandiser. Enhanced by the elegance that distinguishes the Ciam line of display cases, the Classic is both function and form, allowing for maximum display in a small footprint

CLASSIC SERIES



Standard Features:

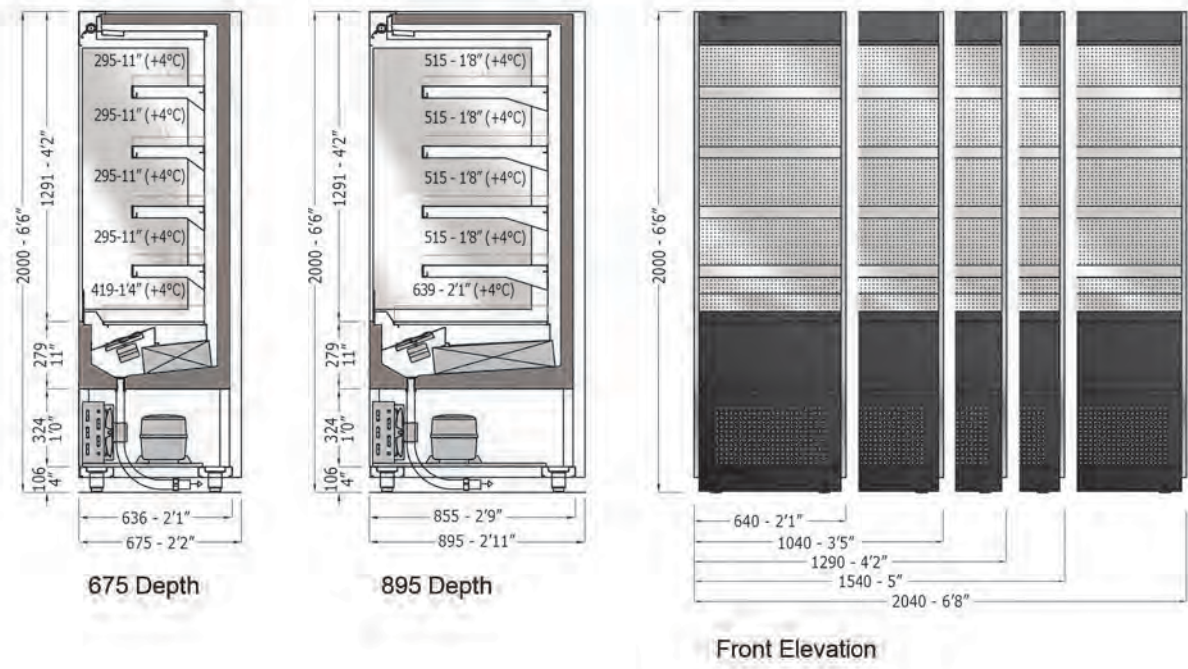
- LED Lighting
- Squared shelves with price holder
- Solid or glass sides (glass is double paned)
- Adjustable stainless steel shelves



Display Applications:



CLASSIC SERIES



Standard Lengths:	Standard Lengths:
675 Depth	895 Depth
(Model/Length in.)	(Model/Length in.)
640: 25.20"	1040: 40.95"
1040: 40.95"	1290: 50.79"
1290: 50.79"	1540: 60.63"
1540: 60.63"	
2040: 80.31"	

TECHNICAL FEATURE		VERSIONS	
		675 Depth	895 Depth
Electric Supply	(V/ph/Hz)	220/1/60	220/1/60

EXCLUSIVE SERIES



The Exclusive display is a striking and energy saving alternative to a traditional upright merchandiser. Energy saving features like LED lighting, heated, laminated, glass leaf doors, and solid insulated side and back panels make this display an attractive yet efficient option for those looking to maximize display quantity.

EXCLUSIVE SERIES



Standard Features:

- LED lighting
- Adjustable glass shelving
- Remote compressor (self contained available)
- Fully refrigerated
- Heated, laminated, leaf glass doors



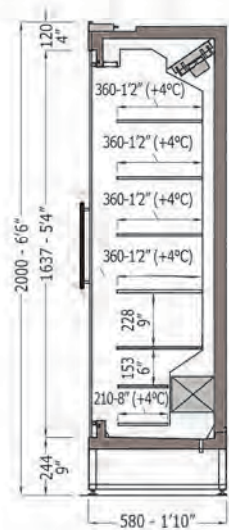
Display Applications:



ADVANCED GOURMET
IN THE USA

VERTICAL COLLECTION | 65

EXCLUSIVE SERIES



Section View



Front Elevation

Standard Lengths:

(Model/Length in.)

- 1030: 40.50"
- 1280: 50.38"
- 1390: 54.75"

TECHNICAL FEATURE		VERSIONS	
		Positive Temp	
Electric Supply	(V/ph/Hz)	220/1/60	

GRAB AND GO



For maximum, self service display in a small footprint, the Grab and Go is the perfect display choice. With adjustable shelves, multiple length options, and your choice of solid or glass sides, the applications of this display are endless.

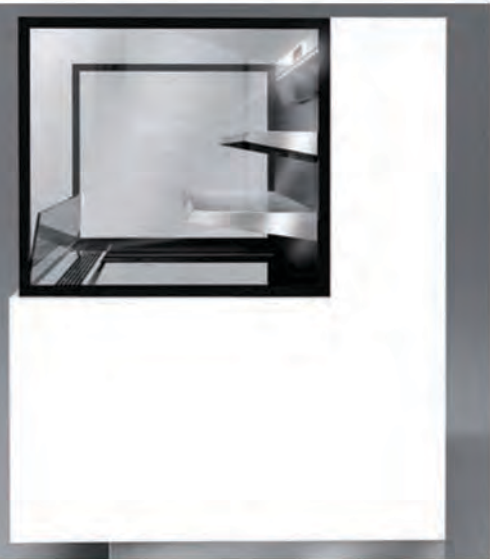
GRAB AND GO



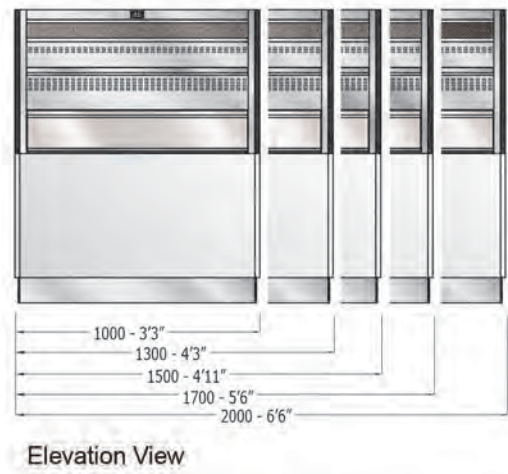
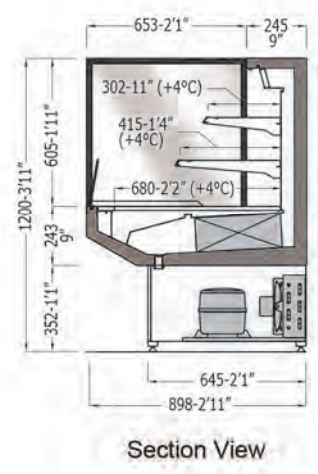
Standard Features:

- LED lighting
- Adjustable stainless steel shelving
- Self contained standard (remote version available)
- Digital control panel
- Solid or glass side panels

Display Applications:



GRAB AND GO



Standard Lengths:

- (Model/Length in.)
- 1000: 39.25"
 - 1300: 51.13"
 - 1500: 59"
 - 1700: 66.88"
 - 2000: 78.75"

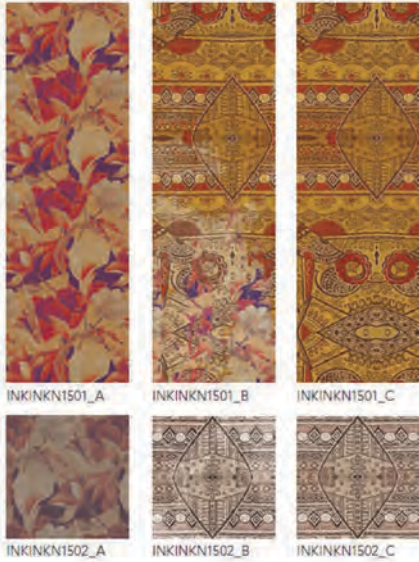
TECHNICAL FEATURE		VERSIONS	
		Positive Temp	
Electric Supply	(V/ph/Hz)	220/1/60	

MURO ZERO SERIES



The Murozero display is a striking, built in display option. The interior of the Murozero can be customized using unique, magnetic panels. Vivid LED lighting is incorporated into the door profiles, further enhancing the product on display.

MURO ZERO SERIES



Standard Features:

- LED lighting
- Adjustable, tempered, glass shelving
- Remote compressor
- Fully refrigerated
- Double glazed leaf or sliding, glass doors
- Customizable interior finish



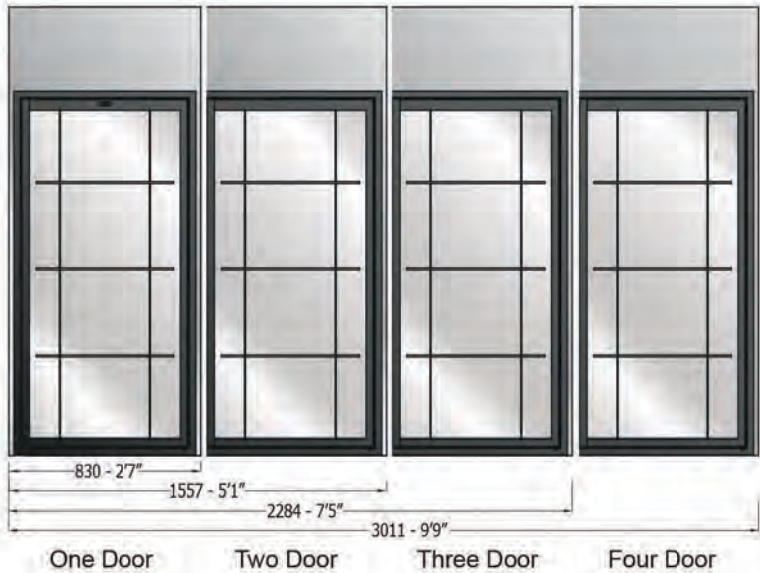
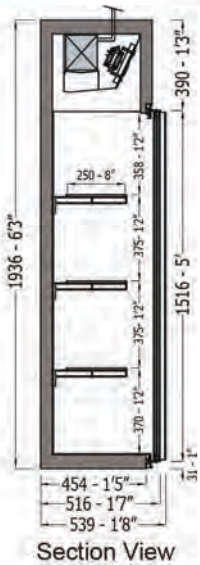
Display Applications:



ADVANCED GOURMET
IN THE USA

VERTICALI COLLECTION | 71

MURO ZERO SERIES



Standard Lengths:

(Model/Length in.)

830: 32.63"

1557: 61.25"

2284: 89.88"

3011: 118.50"

TECHNICAL FEATURE		VERSIONS	
		Positive Temp	
Electric Supply	(V/ph/Hz)	220/1/60	

TORTUGA SERIES



Fully refrigerated/warmed display showcase. Available in Pastry version or Heated. Display structure, composed of double glazed glass, with self closing door on the operator side. 2-glass shelves with polished, stainless steel, adjustable brackets.

TORTUGA SERIES



Standard Features:

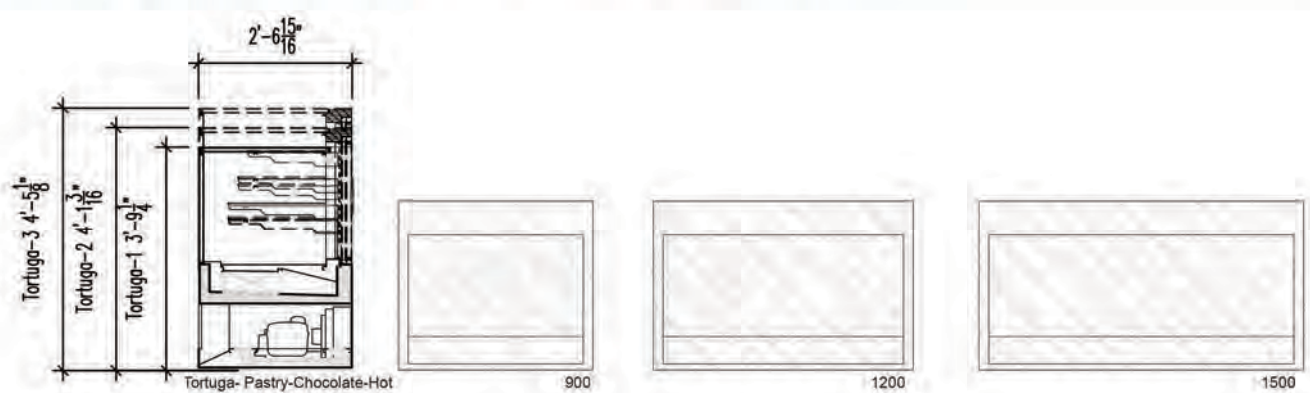
- Maximum display volume
- Uniform temperature throughout
- LED lighting
- Electronic control board



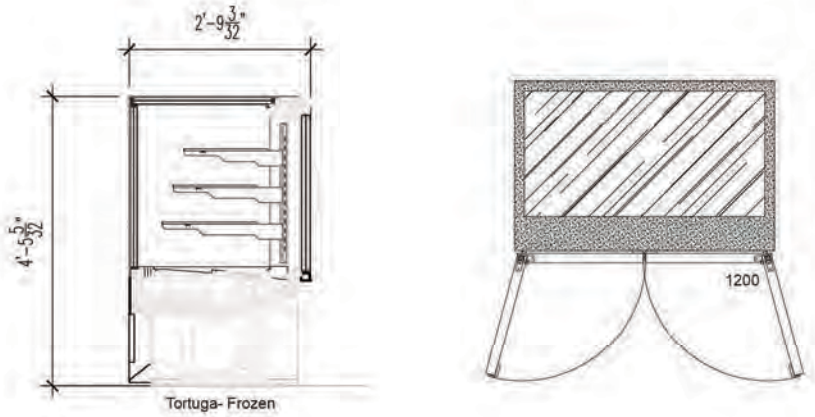
Display Applications:



TORTUGA SERIES



Standard Lengths:
Pastry-Chocolate-Hot
(Model/Length in.)
900: 35.43"
1200: 47.24"
1500: 59.06"
90° Ang.



Standard Lengths:
Low Temperature
(Model/Length in.)
1200: 47.24"

TECHNICAL FEATURE		VERSIONS				
		Pastry	Low Temp.	Chocolate	Heated	Self Service
Electric Supply	(V/ph/Hz)	120/1/60	220/1/60	220/1/60	220/1/60	220/1/60



Pictured above: Tabula Rasa Cladding



design collection: elegant cladding choices

three cladding families
to choose from:

Prestige

Exclusive

or Comfort

...a style for any theme!



ADVANCED GOURMET
IN THE USA

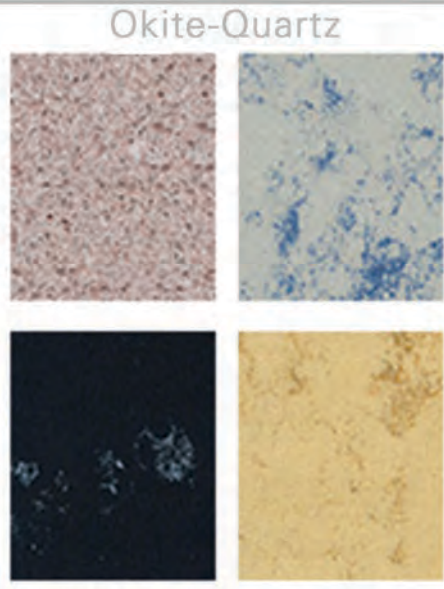
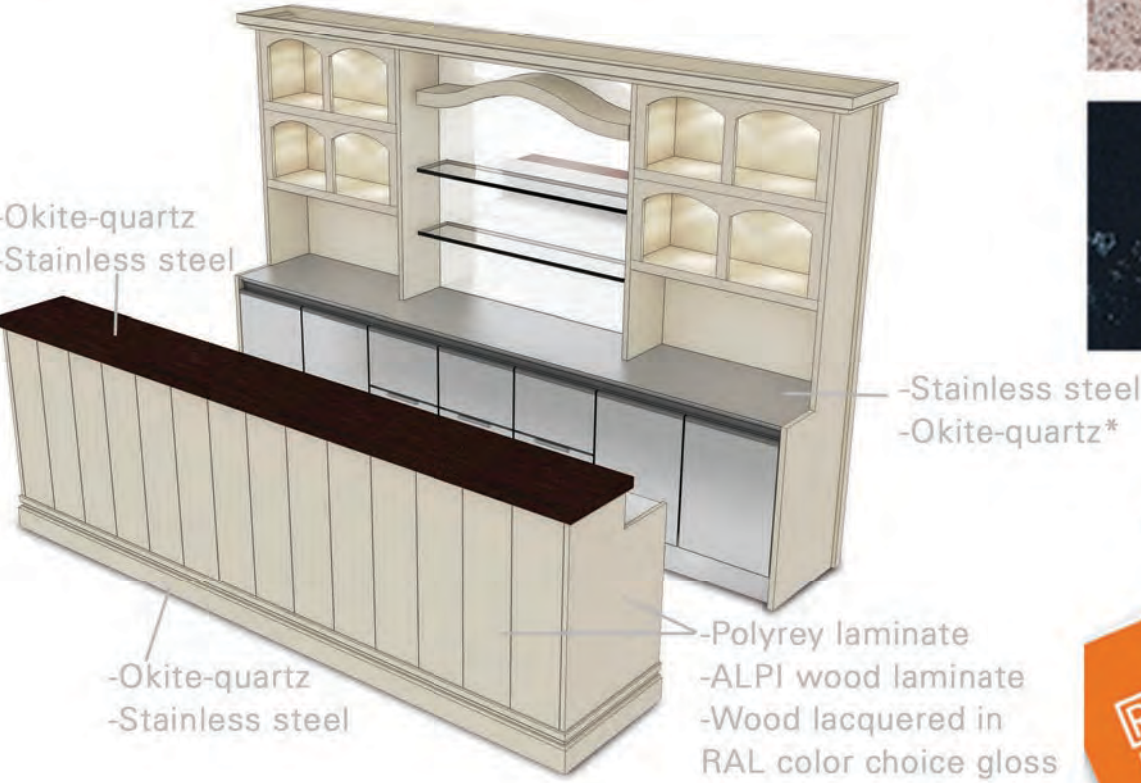
CLADDING OPTIONS

1. Uncladded- customer to provide paneling and finish/paint
2. "Plug-In"- application of RAL
3. Design Collection- application of chosen DECO style and material/ finish of choice

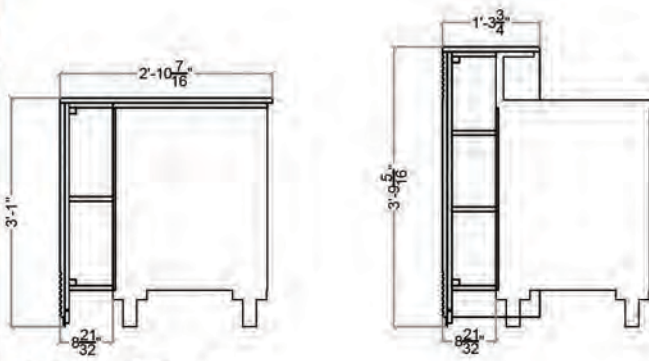


DESIGN COLLECTION-MATERIAL OPTIONS

Step 1: Choose your cladding
 Step 2: Choose the materials

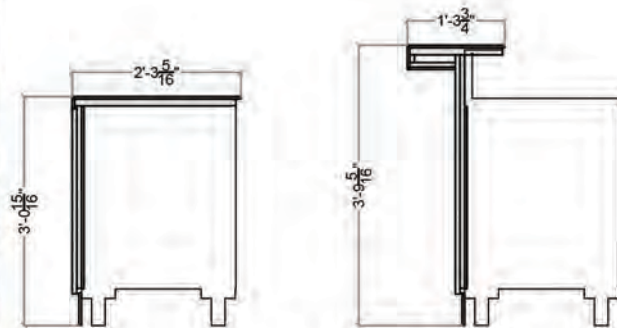


*custom option

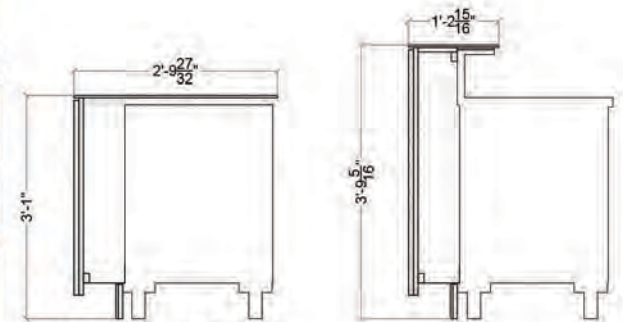


Skyline

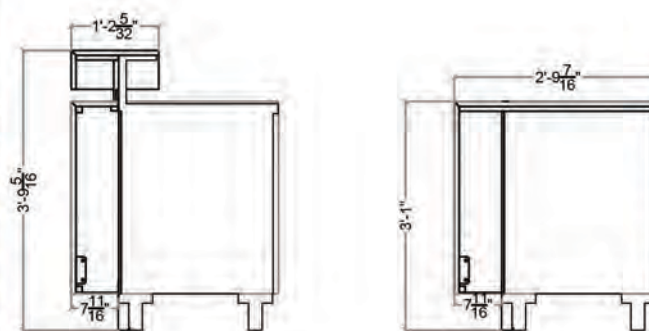
comfort cladding



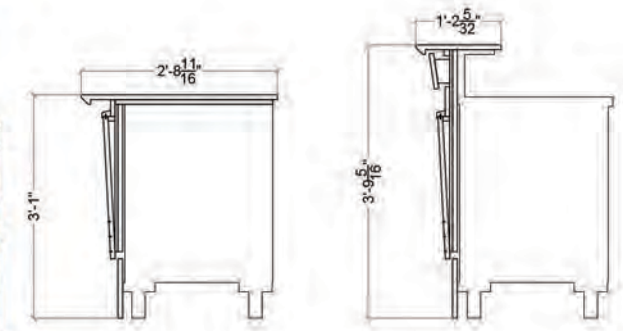
Business Bar



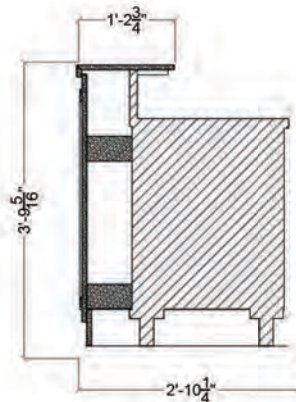
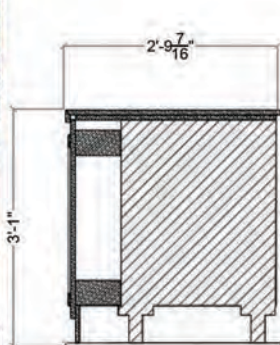
My Way



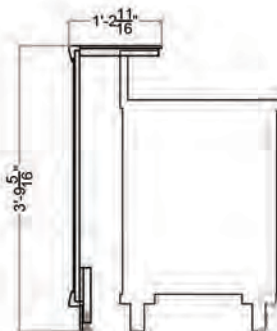
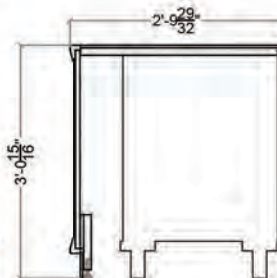
Hi-Bar



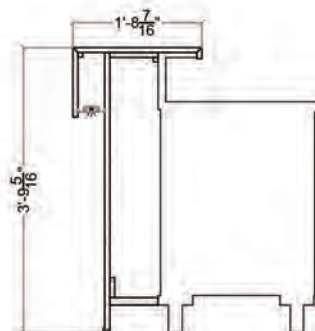
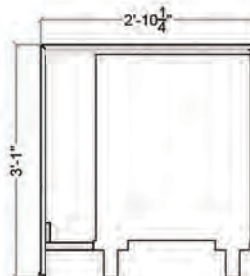
Classic



Epoque



Fornaio



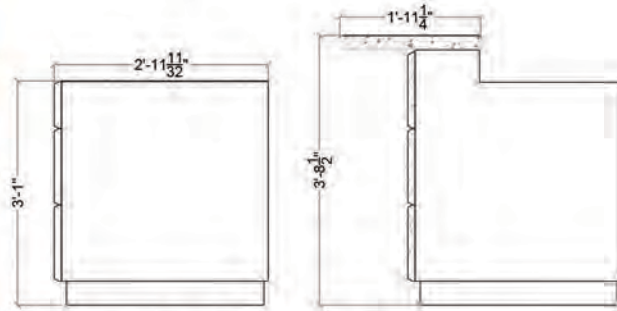
Manhattan

exclusive cladding

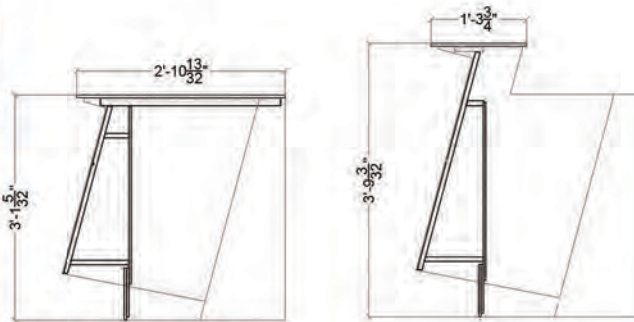


ADVANCED GOURMET
IN THE USA

DESIGN COLLECTION | 81



Tabula Rasa



Mya Bar

prestige cladding



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BY:
AG

ADVANCED GOURMET
IN THE USA

DESIGN COLLECTION | 83



Pictured above: Compact Glass and Compact Basic with Wood Laminate Finish



compact collection: cabinetry options

refrigerated

ambient

low temperature

pull out drawers

back bar shelving

pos stations



ADVANCED GOURMET
IN THE USA

MASTER COLLECTION | 85

COMPACT COLLECTION-CABINETRY

hinged, sliding, or glass doors,
waste receptacle,
sinks,
cocktail stations,
cold slabs,
utensil/cup/dish holders,
locking cash drawers,
bar height and ADA height options



COMPACT COLLECTION-CABINETRY



ADVANCED GOURMET
IN THE USA

COMPACT COLLECTION | 87



custom tailored for you

also ask us about:



ADVANCED GOURMET
IN THE USA



JOF-23 blast freezer



JOF-1 blast freezer



ADVANCED GOURMET
EQUIPMENT & DESIGN

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Mail: PO Box 18542, Greensboro, NC 27419

P: 336.856.2919 | F: 336.217.8838

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