
CIAM
REFRIGERATION DESIGN
Distributed By
AG ADVANCED GOURMET
IN THE USA

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REFRIGERATION DESIGN



CIAM is a prestigious company and leader in shop fitting and professional refrigeration. For 40 years, Ciam has distinguished itself for its reliability, punctuality and the great quality of their cases and displays. Ciam's 250,000 ft² factory in Perugia, Italy features the top of the line equipment including laser cutting, metal & steel processing, bending machinery, and glass cutting & tempering.

As the sole USA importer of the Ciam brand of professional display cabinets, Advanced Gourmet Equipment and Design can meet any display need with Ciam's technologically advanced, and beautifully designed showcases. Using cutting-edge technology, Ciam displays and showcases can be customized to fit any space, style, or refrigeration/heating temperature need.

- **6040:** 4-7
- **JEWELRY:** 8-11
- **TORTUGA:** 12-15
- **ICE QUEEN:** 16-19
- **FLAT:** 20-23
- **POZZETTI:** 24-27
- **SPACE:** 28-31
- **900:** 32-35
- **PERFORMER:** 36-39
- **MYA:** 40-43
- **VERTIGO:** 44-47
- **CIAO:** 48-50
- **ROMA:** 51-53
- **AMIKA:** 54-57
- **BRILLIANT:** 60-63
- **GRAB & GO:** 64-66
- **CLASSIC:** 67-69
- **MURO ZERO:** 70-72
- **OPTIONAL FEATURES:** 73-75
- **CLADDING & MATERIAL:** 76-81
- **MODULAR CABINETRY:** 82-85
- **AQ & KCL INDEX:** 88-93

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Pictured Above: Performer Display



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Advanced Display Cases

Applications Key:

Frozen (0°-10°F)

Pastry/Deli (33°-41°F)

Chocolate (57°-64°F)
**Humidity Control*

Meat/Fish (30°-40°F)
**Added Humidity*

Fully Refrigerated

Ambient/Neutral

Heated Dry (+135°F)

Bain Marie (+177°F)

6040 SERIES



The 6040 line is an extremely diversified, highly customizable line of display cases. The combination of 6 different glass tops and a custom-tailorable footprint, ensures that each case is unique and expressive.

6040 SERIES

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Standard Features:
-LED lighting
-Heated gas defrost (frozen)
-LCD temperature display
-Premium/Plus or narrow depth offerred



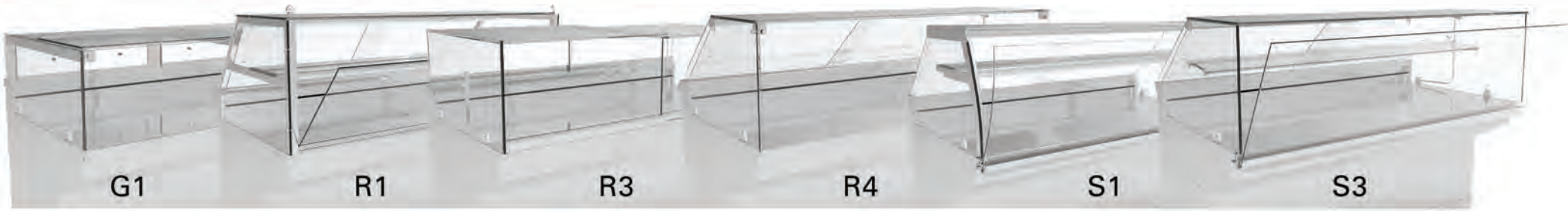


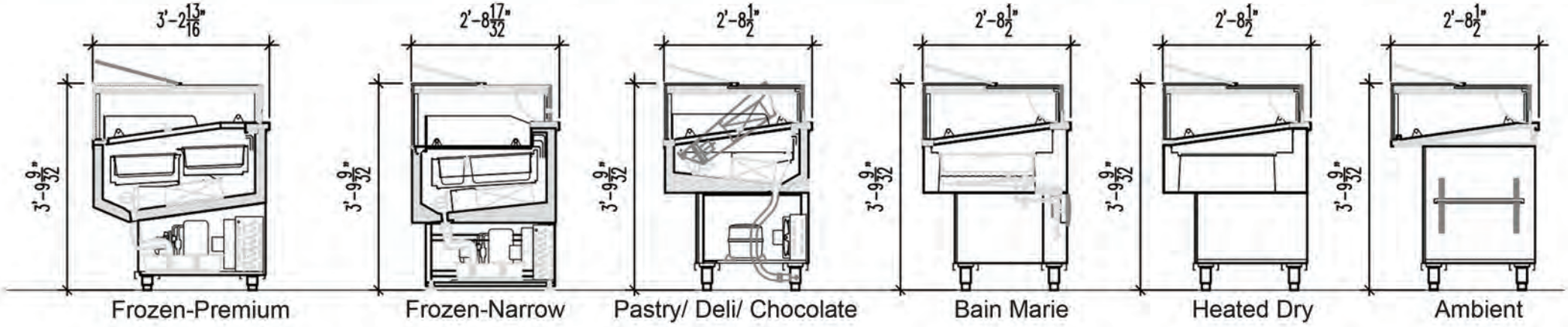


Display Applications:



6040 SERIES





Sections shown are 6040-G1

Standard Lengths*:

Frozen:	Pastry, Deli, Chocolate:	Bain Marie:	Heated Dry:	Ambient:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1150: 45.28"	900: 36.23"	1000: 40.17"	1000: 40.17"	900: 36.23"
1650: 64.96"	1300: 51.98"	1500: 59.86"	1500: 59.86"	1300: 51.98"
2150: 84.65"	1700: 67.73"	2000: 79.54"	2000: 79.54"	1700: 67.73"
	2100: 83.71"			2000: 79.54"

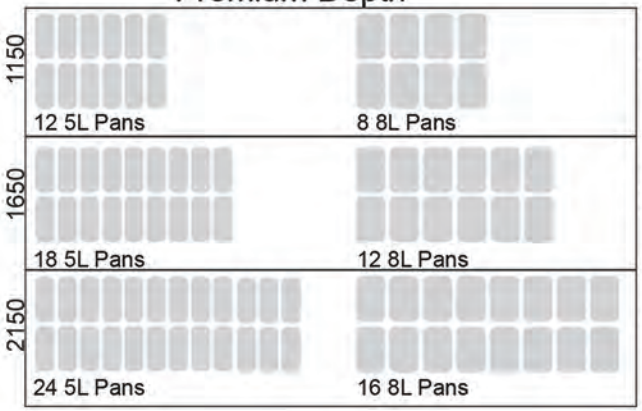
***Custom lengths available upon request**

6040 SERIES

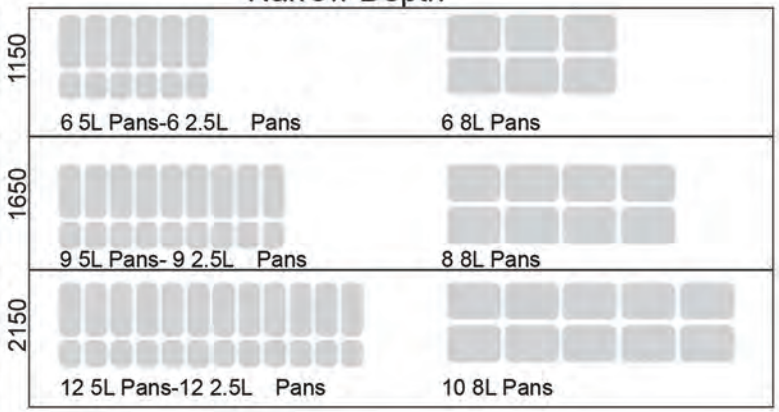
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Frozen Pan Configurations

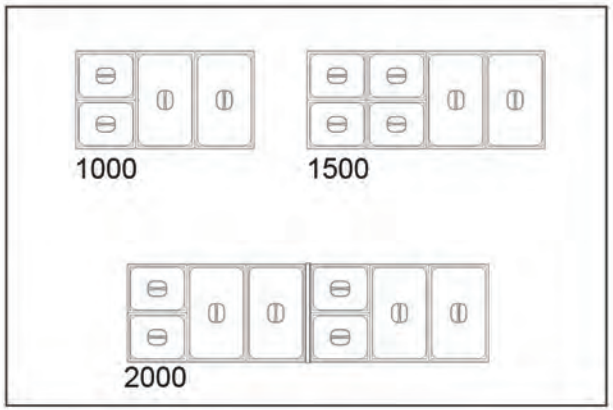
Premium Depth



Narrow Depth



Bain Marie Pan Configurations



TECHNICAL FEATURES		VERSIONS					
		Frozen	Pastry/Deli	Chocolate	Bain Marie	Heated Dry	Ambient
Electric Supply	(V/ph/Hz)	220/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60







JEWELRY

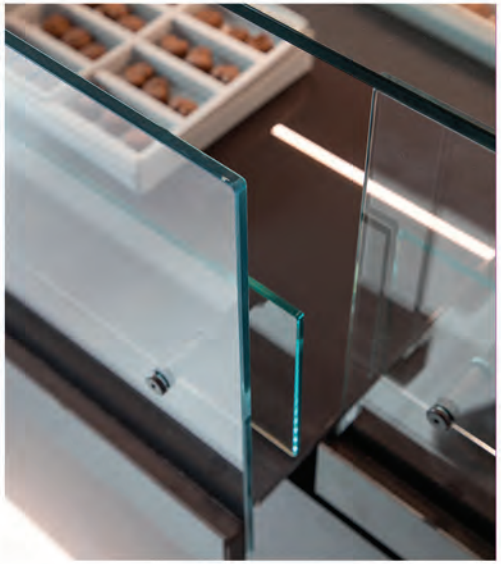


The Jewelry is ideal for displaying and storing your chocolates and other small confections. Made to exhibit your treats much like a jewelry store display, the frameless glass top, stunning LED lighting, and a customizable display surface, allows for extraordinary product presentation.

JEWELRY

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Standard Features:
-LED Lighting
-Sliding glass drawers with multiple material options
-Lifftup glasstop option
-Locking drawer system option





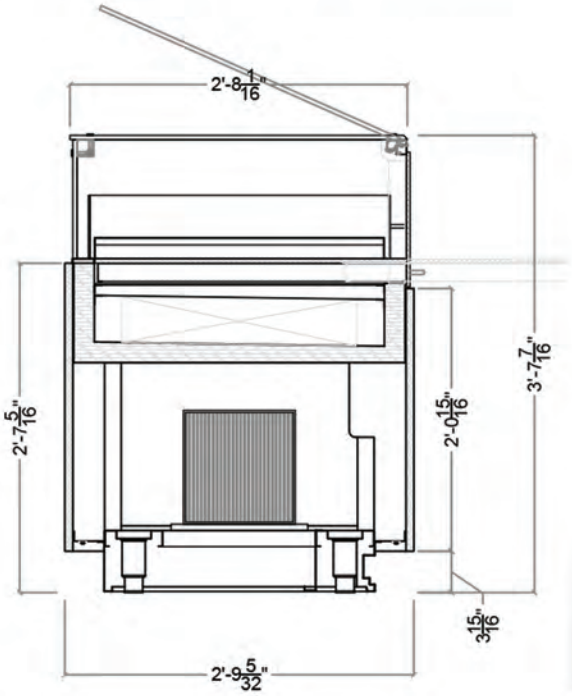


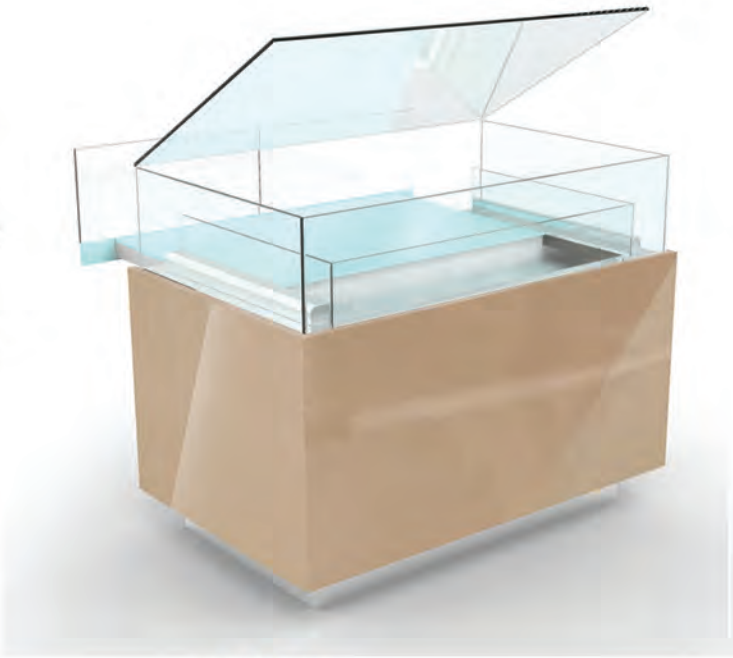
Display Applications:





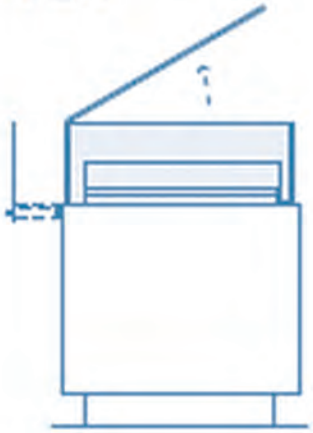
JEWELRY



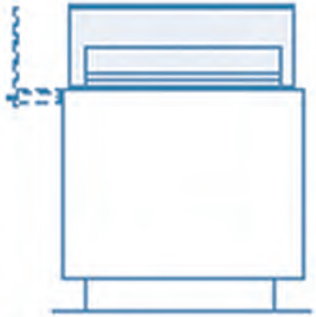




CLX



CL



Standard Lengths*:

Pastry, Chocolate:
(Model/Length in.)
900: 35.68”
1300: 51.43”
1500: 59.29
1700: 67.17”

***Custom lengths available upon request**

JEWELRY

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TECHNICAL FEATURES		VERSIONS	
		Pastry/Deli	Chocolate
Electric Supply	(V/ph/Hz)	120/1/60	220/1/60





TORTUGA



Fully refrigerated or heated showcase. Composed of double glazed glass, with self closing doors on the operator side, the Tortuga maximizes product diplay in a minimal footprint. Available with 1, 2, or 3 adjustable, LED lit, glass shelves, showcase large pastry items or petit dessert offerrings.

TORTUGA

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Standard Features:
-Uniform temperature throughout
-LED lighting
-Electronic control board
-Adjustable tempered glass shelving
-1,2, and 3 shelf height options
-Hinged or Sliding door options
-Grab-N-Go option



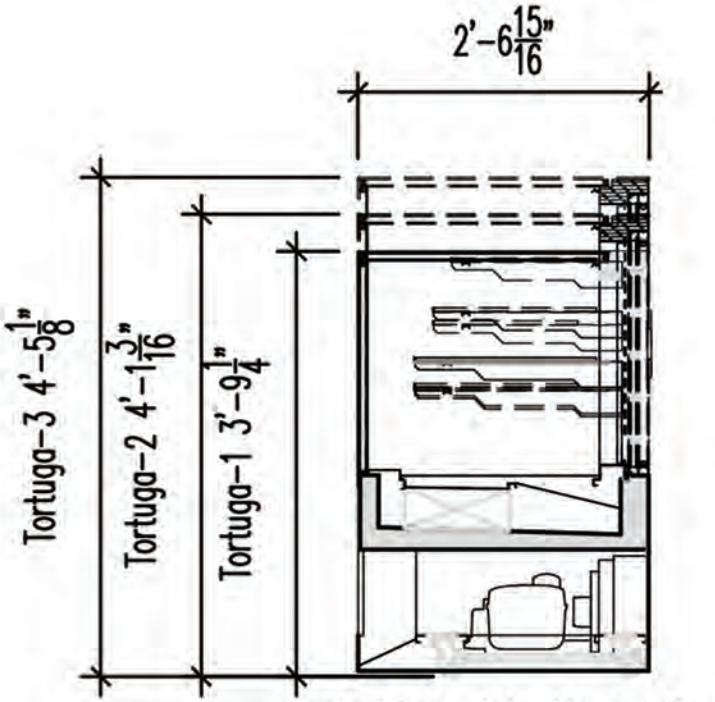




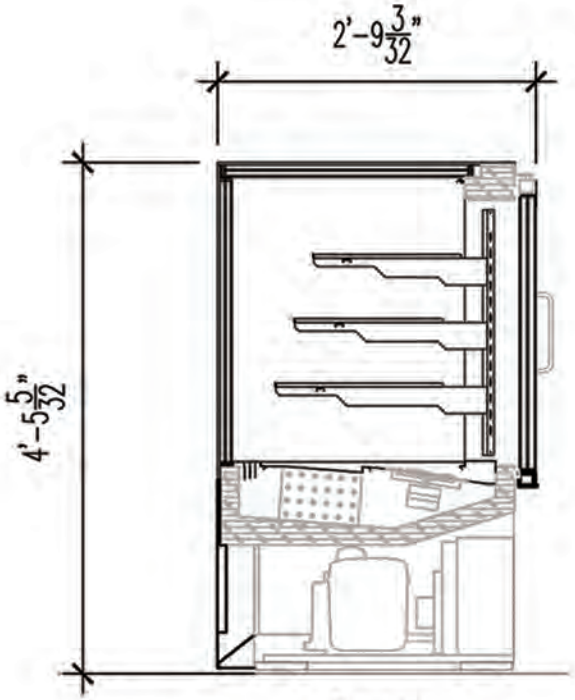
Display Applications:



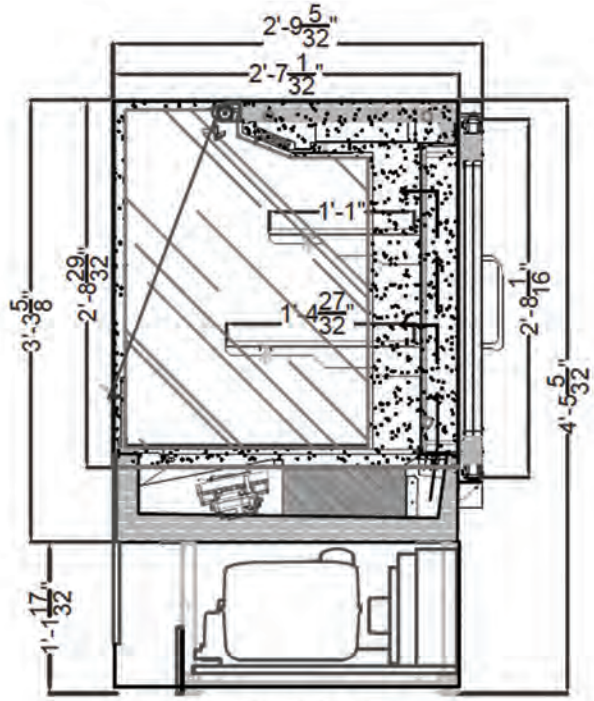
TORTUGA



Pastry, Chocolate, Heated Dry



Frozen



Grab-N-Go

Standard Lengths*:

Frozen:	Pastry, Deli, Chocolate:	Grab-N-Go:	Heated Dry:	Ambient:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1200: 47.24"	900: 35.59"	1000: 39.50"	900: 35.59"	900: 35.59"
	1200: 47.40"	1480: 58.28"	1200: 47.40"	1200: 47.40"
	1500: 59.21"	1960: 77.28"	1500: 59.21"	1500: 59.21"

***Custom lengths available upon request**

TORTUGA

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TECHNICAL FEATURES		VERSIONS					
		Frozen	Pastry/Deli	Chocolate	Heated Dry	Grab-N-Go	Ambient
Electric Supply	(V/ph/Hz)	220/1/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60







ICE QUEEN



The Ice Queen is a perfect balance of technology and aesthetics. With three height options and extended front glass, the product itself is the centerpiece. Transparent, acrylic pans and specifically placed LED lighting prestinely presents the product within.

ICE QUEEN





Standard Features:
-LED Lighting
-Double paned, heated glass - front & sides (frozen); front (refrigerated)
-Dual Airflow (frozen)
-Three different heights, 1,2, and 3
-Automatic reverse defrost system
-All Level Control Refrigeration





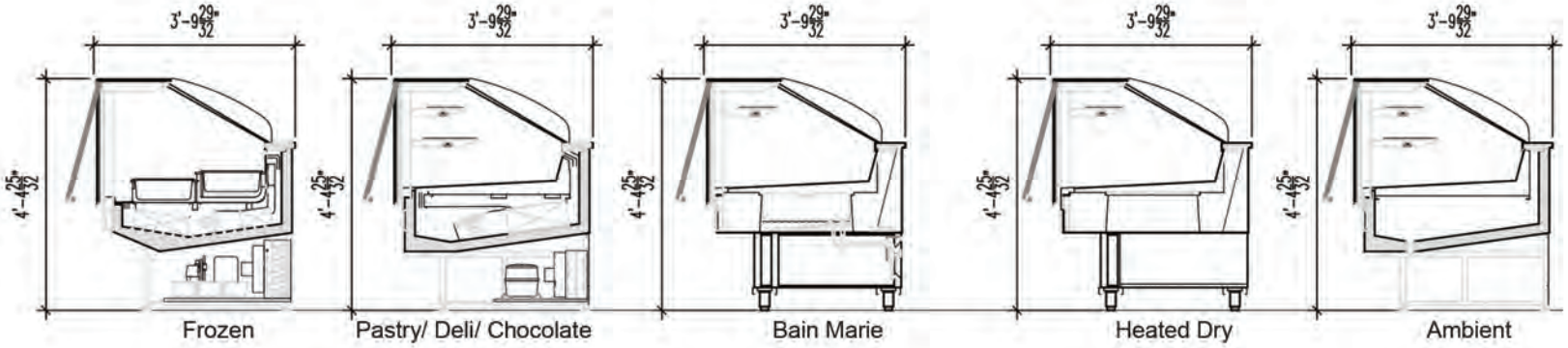


Display Applications:



ICE QUEEN





Standard Lengths*:

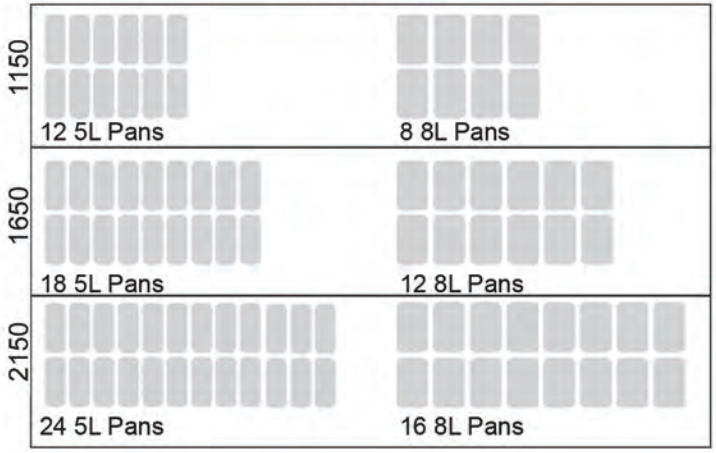
Frozen:	Pastry, Deli, Chocolate:	Bain Marie:	Heated-Dry	Ambient:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1150: 47.64”	1150: 47.64”	1150: 47.64”	1150: 47.64”	1150: 47.64”
1650: 67.32”	1650: 67.32”	1650: 67.32”	1650: 67.32”	1650: 67.32”
2150: 87.00”	2150: 87.00”	2150: 87.00”	2150: 87.00”	2150: 87.00”

***Custom lengths available upon request**

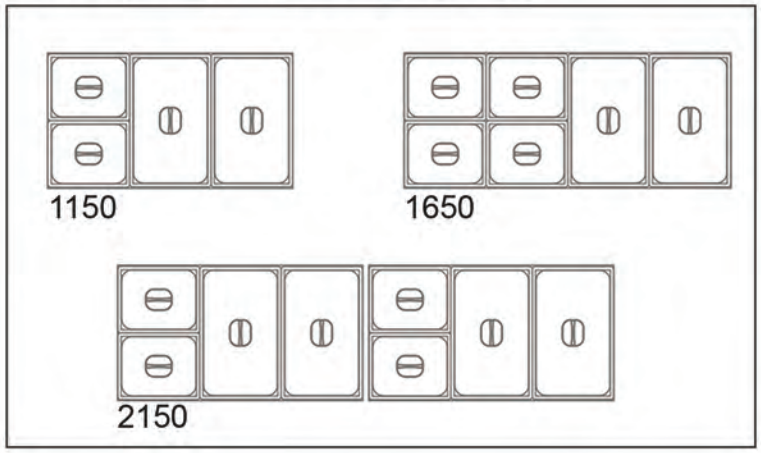
ICE QUEEN

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Frozen Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURES		VERSIONS					
		Frozen	Pastry/Deli	Chocolate	Bain Marie	Heated Dry	Ambient
Electric Supply	(V/ph/Hz)	220/3/60	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 6 different glass top styles. Whether you are looking for a traditional curved top or a modern vertical, this display has an option for you, all in a small footprint.

FLAT 625 - 800

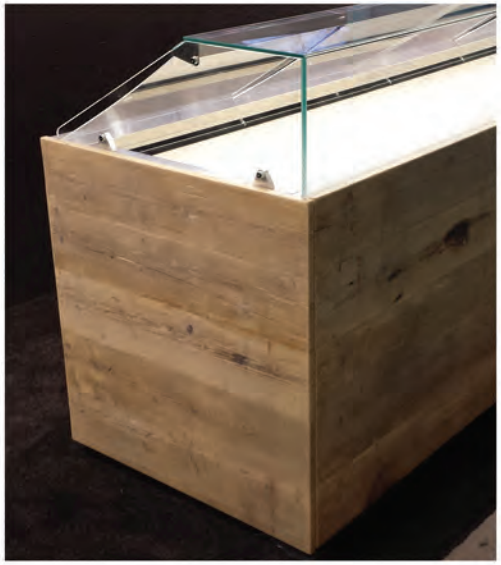
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Standard Features:
-LED lighting
-2 depth options for narrow footprint
-4L or 5L pan configurations (frozen)
-Multiple glass opening systems and rear door styles





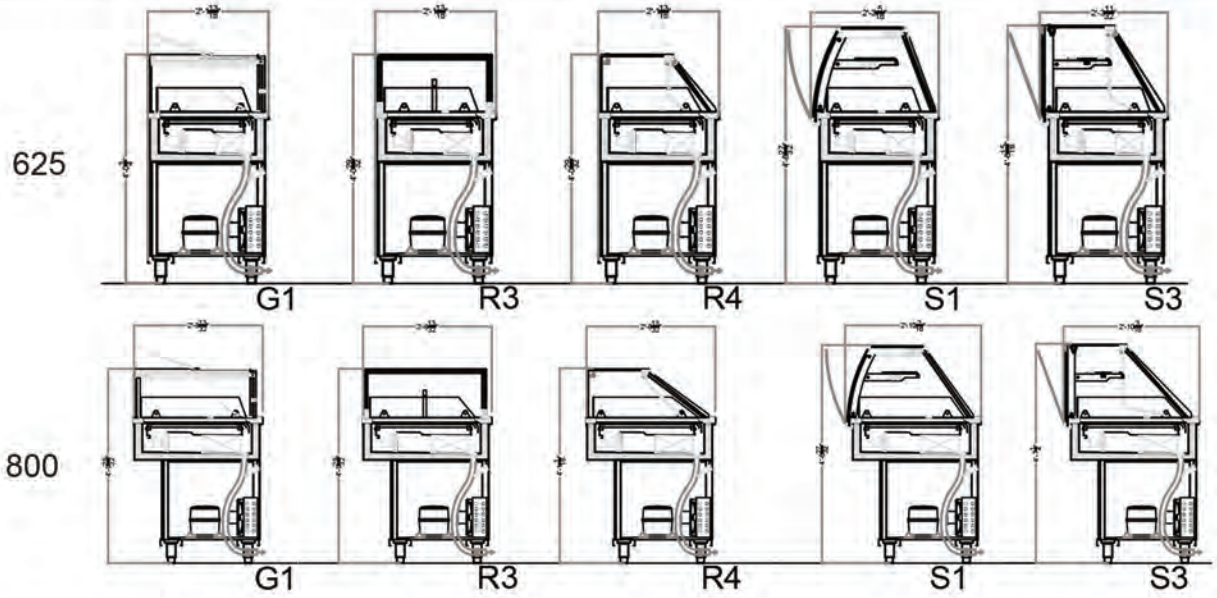


Display Applications:



FLAT 625 - 800





*Refrigerated Ventilated version shown

Standard Lengths:

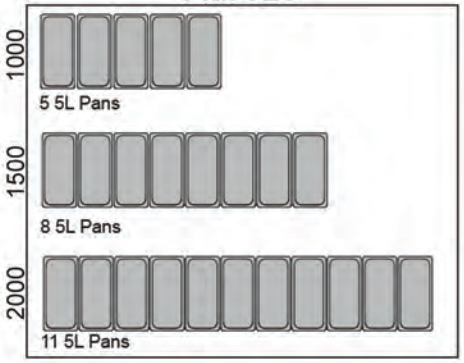
Frozen:	Pastry, Deli, Chocolate:	Bain Marie:	Heated Dry:	Ambient:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1000: 40.17”	1000: 40.17”	1000: 40.17”	1000: 40.17”	1000: 40.17”
1500: 59.86”	1500: 59.86”	1500: 59.86”	1500: 59.86”	1500: 59.86”
2000: 79.54”	2000: 79.54”	2000: 79.54”	2000: 79.54”	2000: 79.54”

***Custom lengths available upon request**

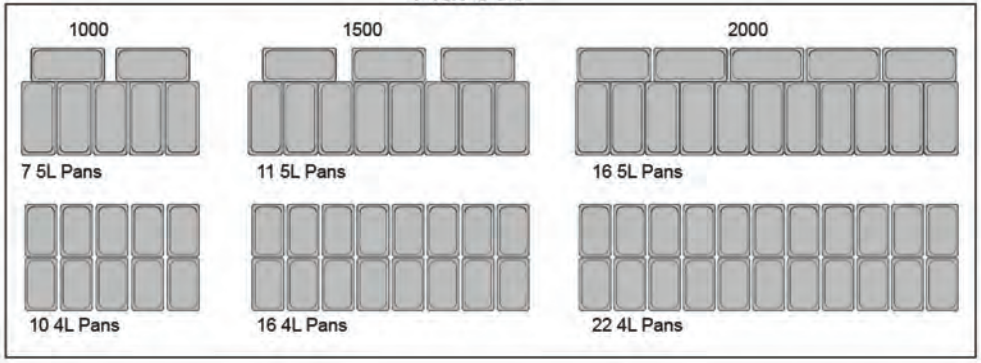
FLAT 625 - 800

Frozen Pan Configurations

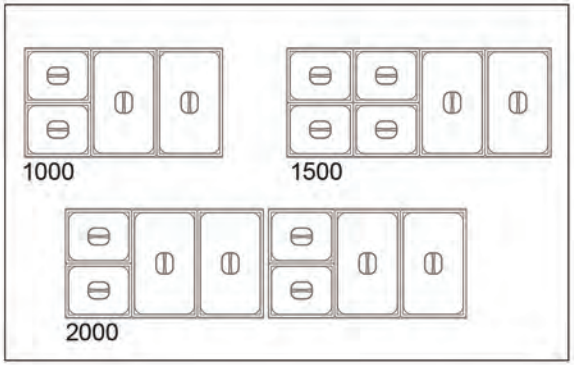
Flat 625



Flat 800



Bain Marie Pan Configurations



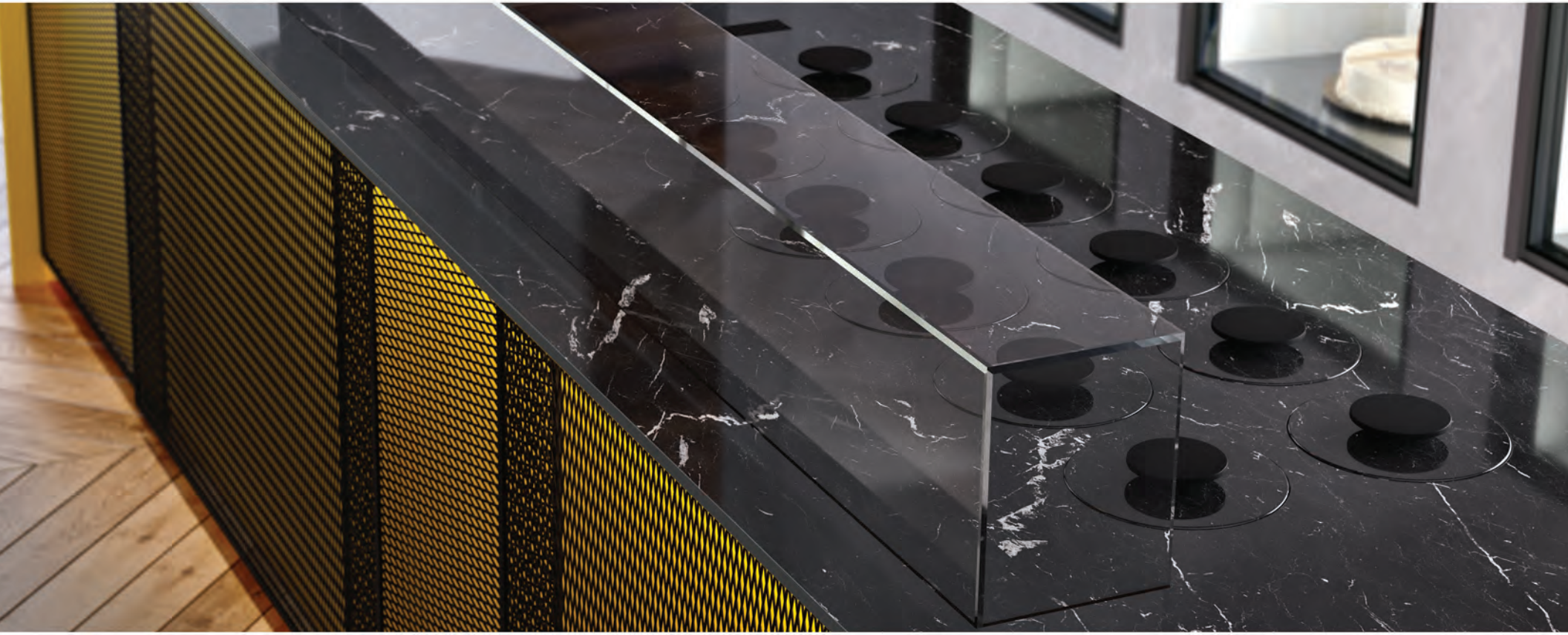
TECHNICAL FEATURES		VERSIONS					
		Frozen	Pastry/Deli	Chocolate	Bain Marie	Heated Dry	Ambient
Electric Supply	(V/ph/Hz)	220/1/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60







POZZETTI



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





Standard Features:
-Holds 8L pozzetti tubs
-Anti spin technology
-Static single layer, glycol double deep, and sprint cart versions
-Custom cart options available

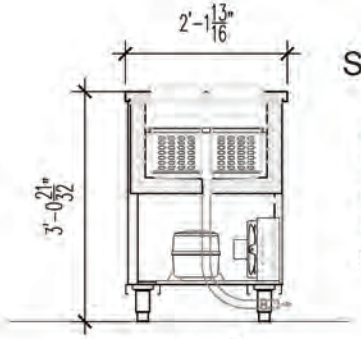




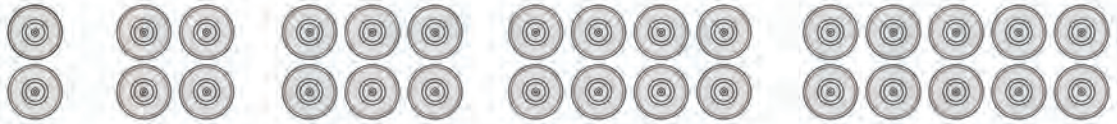


Display Applications:

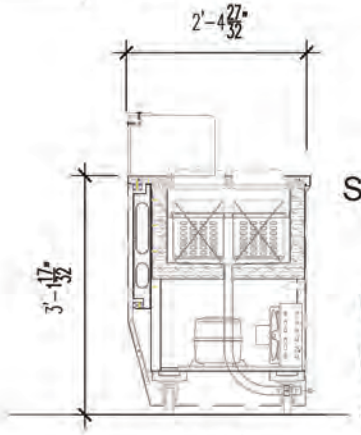
POZZETTI



Static Pozzetti- Single Deep Tubs



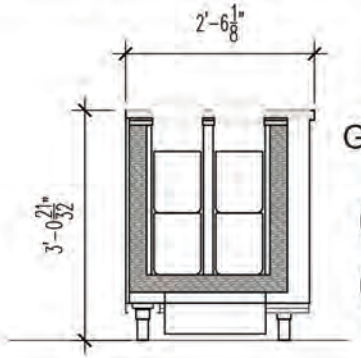
Standard Lengths:
2 tub: 19.69" 8 tub: 49.21"
4 tub: 29.53" 10 tub: 59.06"
6 tub: 39.37"



Sprint-Cart Pozzeti- Single Deep Tubs



Standard Lengths:
4 tub: 36.23"
6 tub: 46.27"
8 tub: 56.11"



Glycol Pozzetti- Double Deep Tubs



Standard Lengths:
4+4 tub: 49.21"
6+6 tub: 59.06"
8+8 tub: 68.90"
10+10 tub: 84.65"
12+12 tub: 94.88"

***Custom lengths available upon request**

POZZETTI

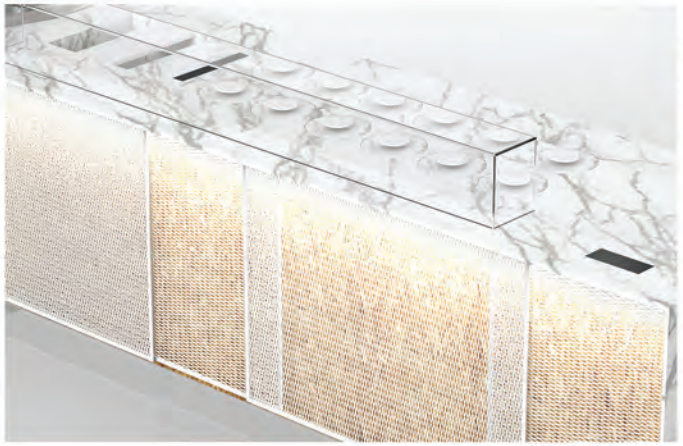






TECHNICAL FEATURES		VERSIONS			
		Static	Sprint Cart	Glycol	12+12
Electric Supply	(V/ph/Hz)	120/1/60	120/1/60	120/1/60	220/3/60







SPACE 2 - 3



The Space features an elegantly, curved front glass design that allows for premium product visibility. The brilliant metal profiles further emphasize the overall futuristic take on a traditional aesthetic.

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
-Fully refrigerated (pastry)





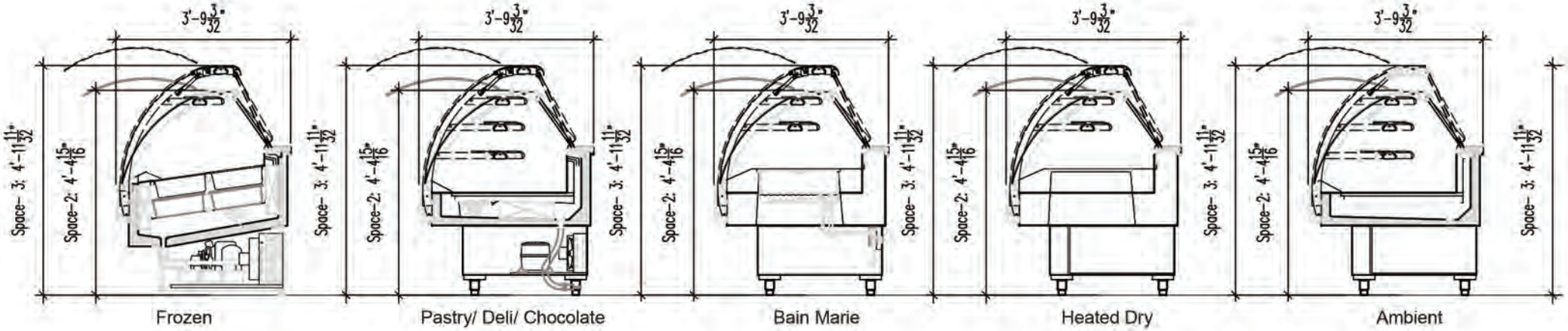
Elegant Side Panel



Display Applications:



SPACE 2 - 3



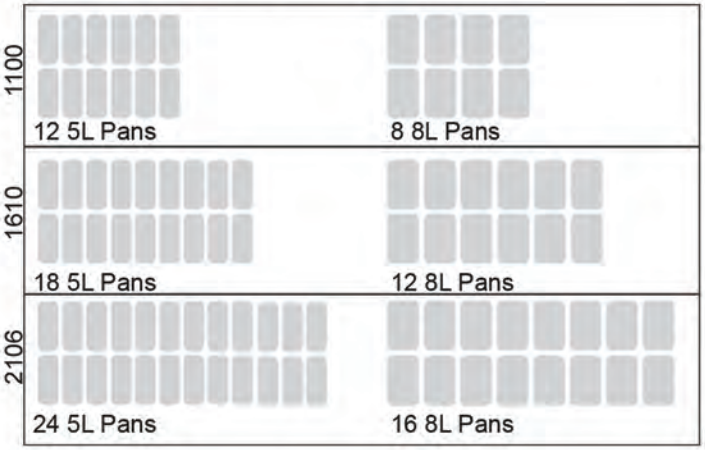
Standard Lengths*:

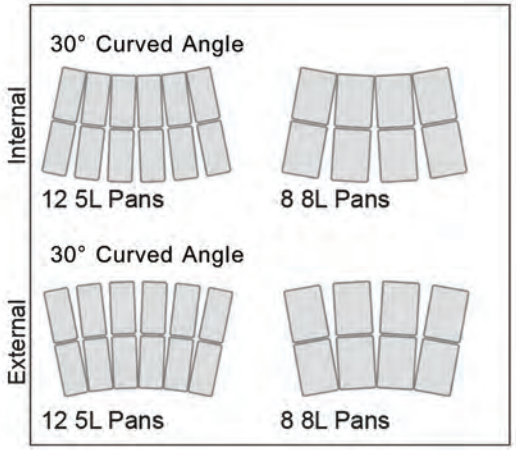
Frozen:	Pastry, Deli, Chocolate:	Bain Marie:	Heated Dry:	Ambient:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1110: 44.5"	1110: 44.5"	1110: 44.5"	1110: 44.5"	1110: 44.5"
1610: 64.19"	1610: 64.19"	1610: 64.19"	1610: 64.19"	1610: 64.19"
2106: 83.71"	2106: 83.71"	2106: 83.71"	2106: 83.71"	2106: 83.71"

***Custom lengths available upon request**

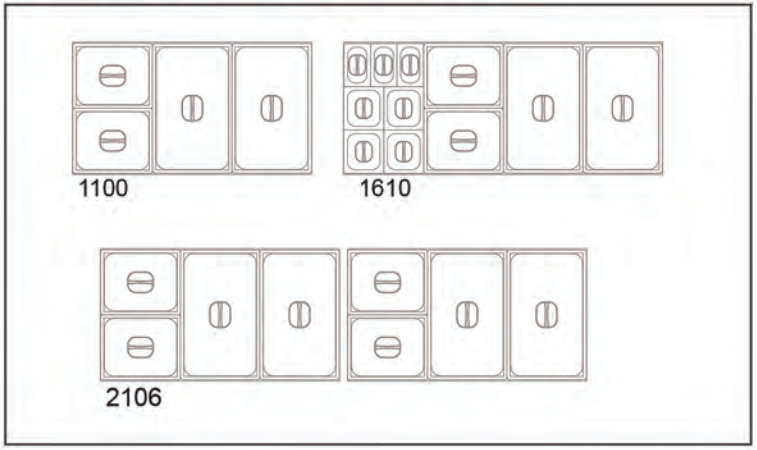
SPACE 2 - 3

Frozen Pan Configurations





Bain Marie Pan Configurations



TECHNICAL FEATURES		VERSIONS					
		Frozen	Pastry/Deli	Chocolate	Bain Marie	Heated Dry	Ambient
Electric Supply	(V/ph/Hz)	220/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60







900 SERIES



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

900 SERIES





Standard Features:
-LED lighting
-4L or 5L pan configurations (frozen)
-Heated side glasses
-Digital Control Panel
-Backlit flavor tags (frozen)
-Fully Refrigerated available on C2 and C3





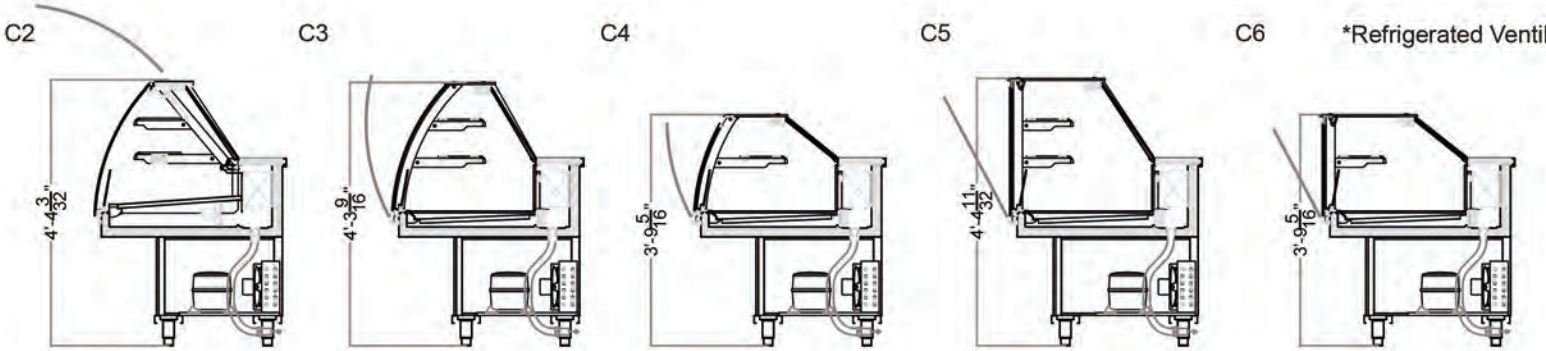


Display Applications:



900 SERIES





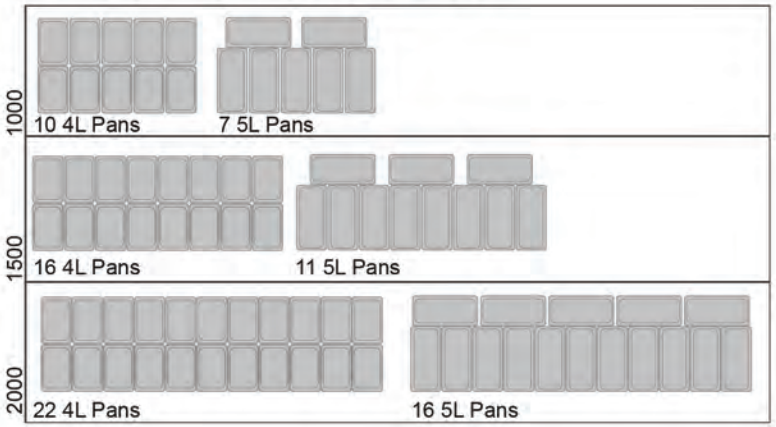
Standard Lengths*:

Frozen:	Pastry, Deli, Chocolate:	Bain Marie:	Heated Dry	Ambient:	Pizza:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1000: 40.17”	1000: 40.17”	1000: 40.17”	1000: 40.17”	1000: 40.17”	1000: 40.17”
1500: 59.84”	1250: 50.00”	1500: 59.84”	1500: 59.84”	1500: 59.84”	1500: 59.84”
2000: 79.53”	1500: 59.84”	2000: 79.53”	2000: 79.53”	2000: 79.53”	2000: 79.53”
	2000: 79.53”				

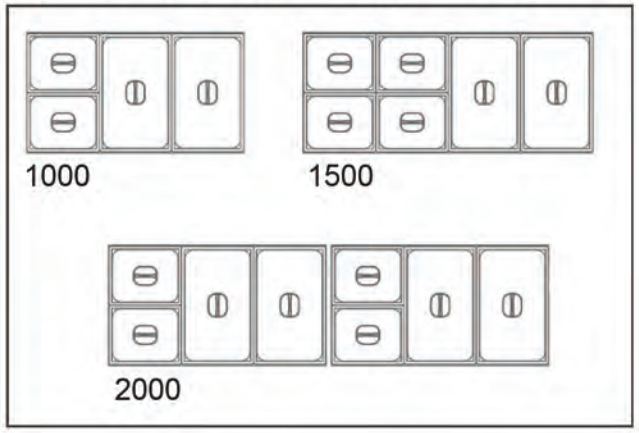
***Custom lengths available upon request**

900 SERIES

Frozen Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURES		VERSIONS					
		Frozen	Pastry	Chocolate	Bain Marie	Heated Dry	Ambient
Electric Supply	(V/ph/Hz)	220/1/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60







PERFORMER



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





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



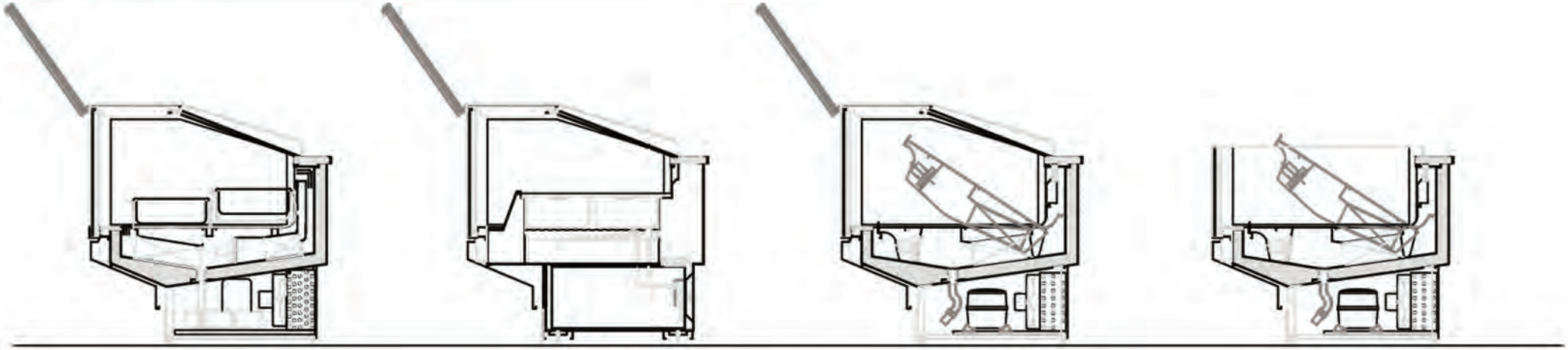




Display Applications:



PERFORMER



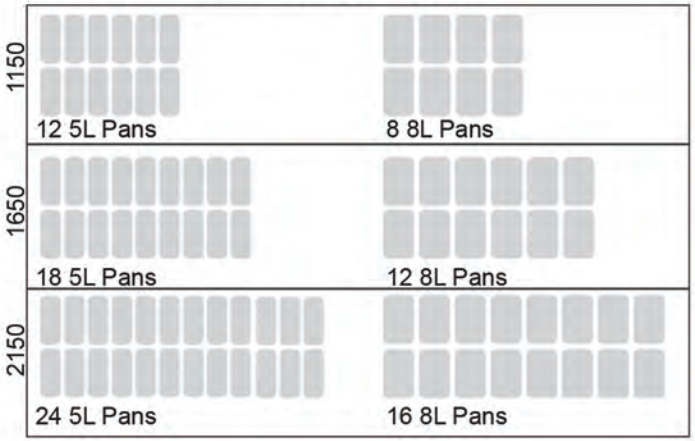
Standard Lengths*:

Frozen:	Bain Marie:	Meat-Deli:	Meat-Deli Self Serve
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1150: 46.85”	1150: 46.85”	1150: 46.85”	1150: 46.85”
1650: 66.54”	1650: 66.54”	1650: 66.54”	1650: 66.54”
2150: 86.22”		2150: 86.22”	2150: 86.22”

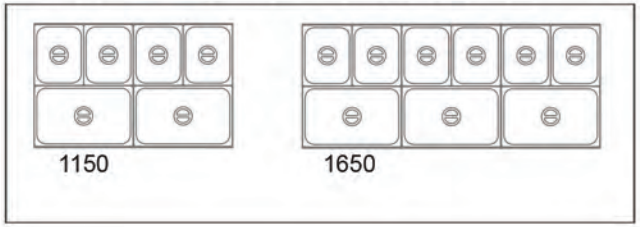
***Custom lengths available upon request**

PERFORMER

Frozen Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURES		VERSIONS		
		Frozen	Bain Marie	Meat/Deli
Electric Supply	(V/ph/Hz)	220/3/60	220/1/60	120/1/60







MYA - PLUS - COMBI



The Mya is the perfect, modern synthesis of performance, ergonomics, energy savings. The Narrow and Plus options allow for the maximum product display even within the smallest footprint.

MYA - PLUS - COMBI





Standard Features:
-LED Lighting
-Front heated glass (pastry/deli)
-Front & side heated glasses (frozen)
-Dual Air Flow (frozen)
-A.L.C Refrigeration system pastry
-Grab-N-Go/Combi, Plus, and Narrow versions available



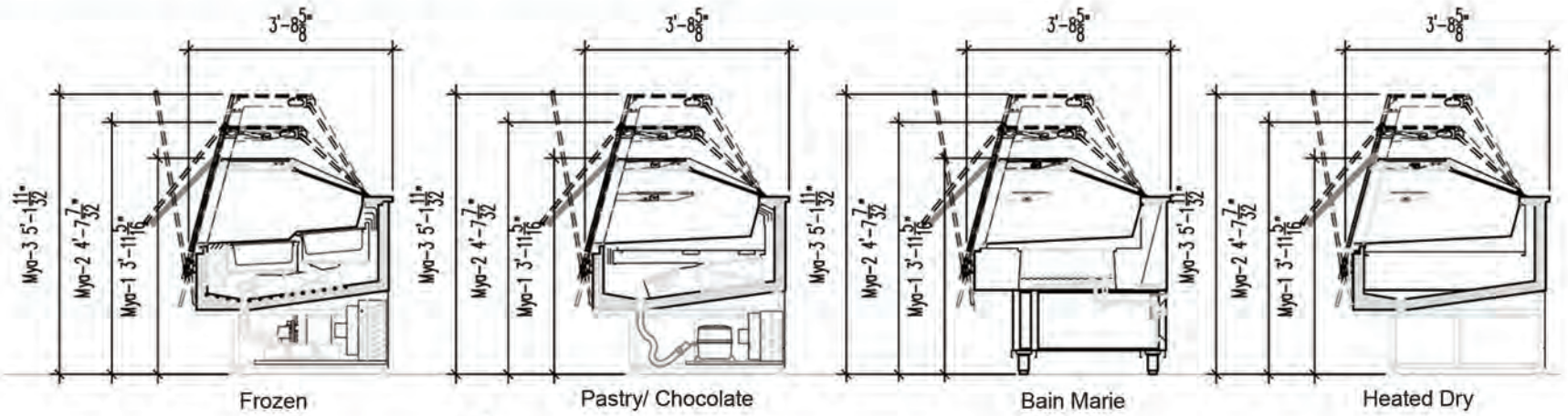


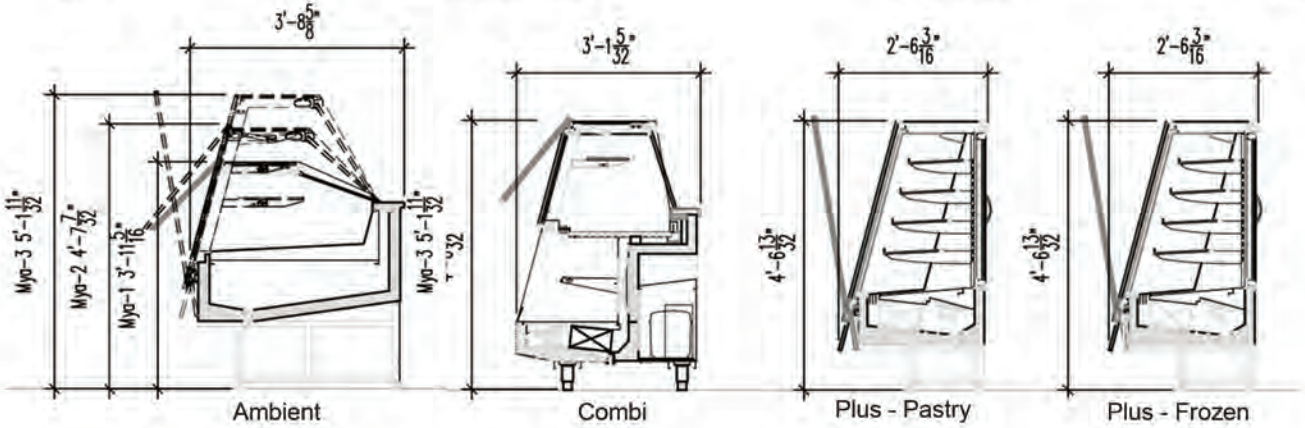


Display Applications:



MYA - PLUS - COMBI





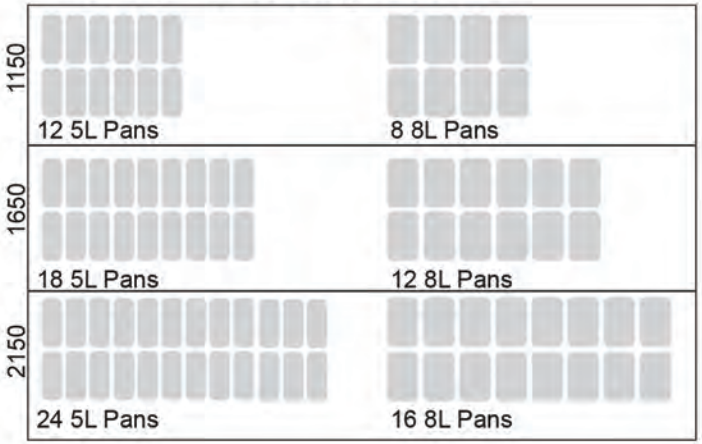
Standard Lengths*:

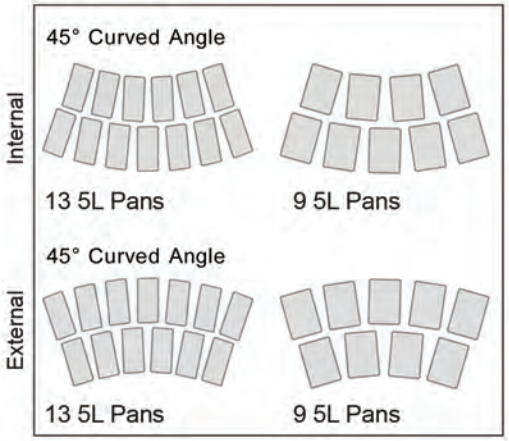
Frozen:	Pastry, Deli, Chocolate:	Bain Marie:	Heated Dry	Ambient:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1150: 45.92”	1150: 45.92”	1150: 45.92”	1150: 45.92”	1150: 45.92”
1650: 65.59”	1650: 65.59”	1650: 65.59”	1650: 65.59”	1650: 65.59”
2150: 85.29”	2150: 85.29”	2150: 85.29”	2150: 85.29”	2150: 85.29”

***Custom lengths available upon request**

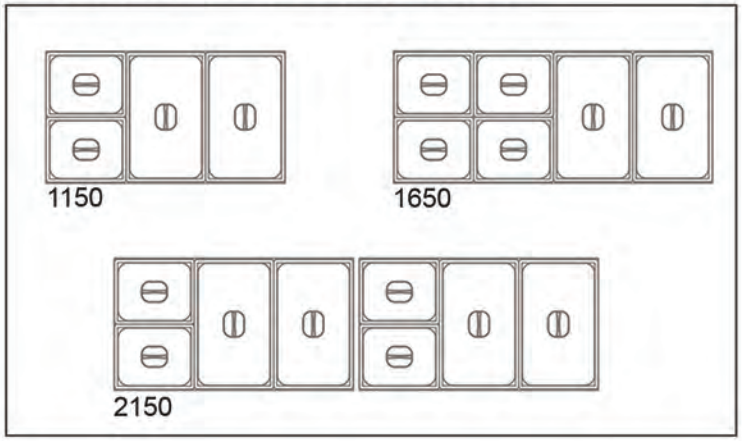
MYA - PLUS - COMBI

Frozen Pan Configurations





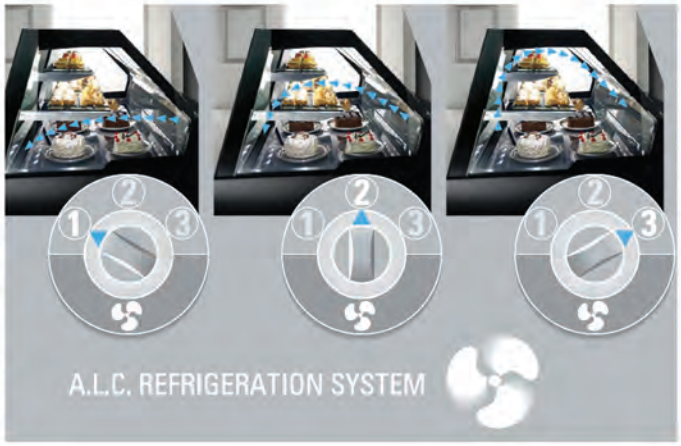
Bain Marie Pan Configurations



TECHNICAL FEATURES		VERSIONS						
		Frozen	Pastry/Deli	Chocolate	Bain Marie	Heated-Dry	Ambient	Grab-N-Go/Combi
Electric Supply	(V/ph/Hz)	220/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60	220/1/60







VERTIGO 1 - 2 - 3



The 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
-Digital control panel
-Back lit flavor tags (frozen)



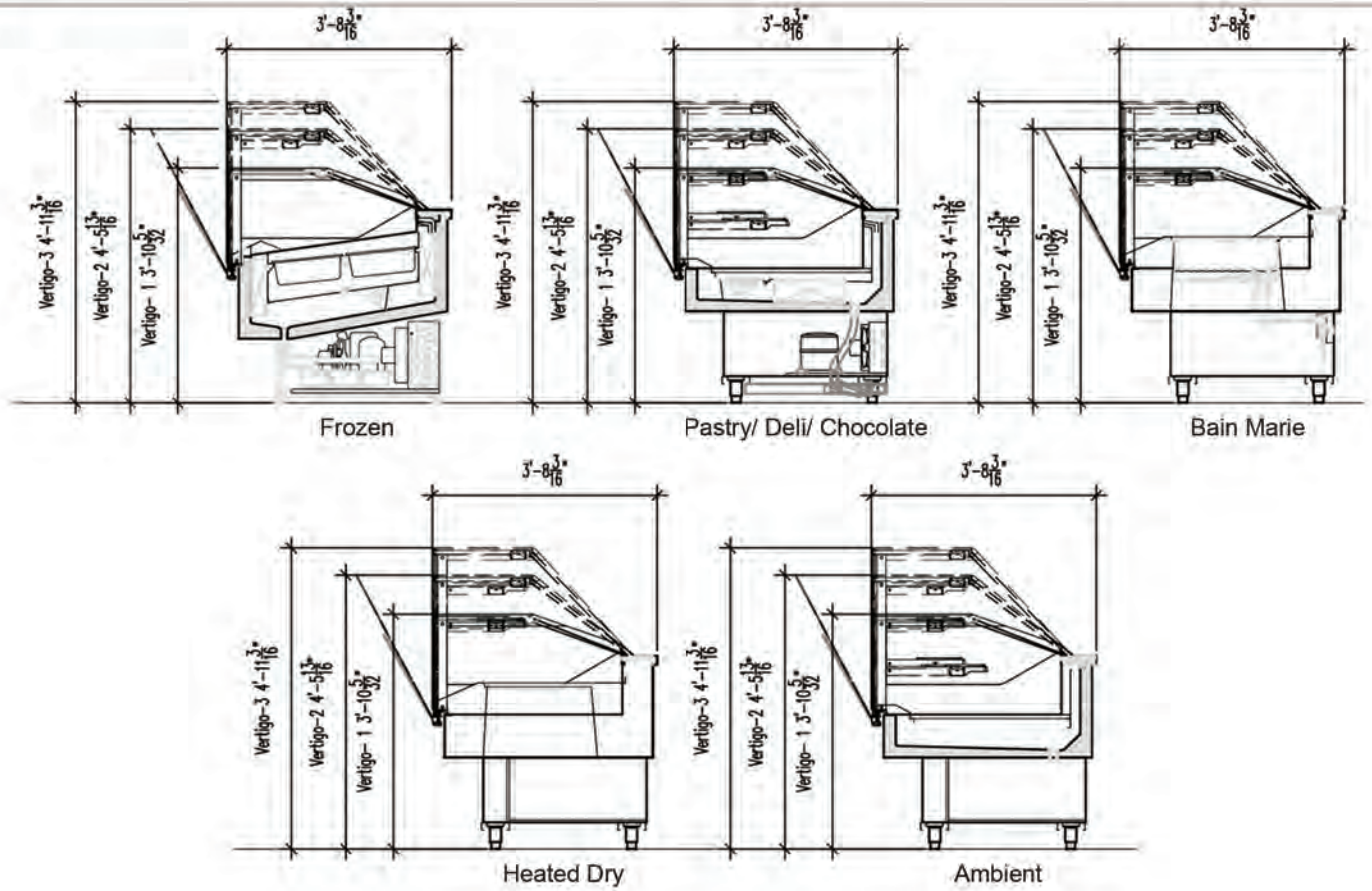




Display Applications:



VERTIGO 1 - 2 - 3



Standard Lengths*:

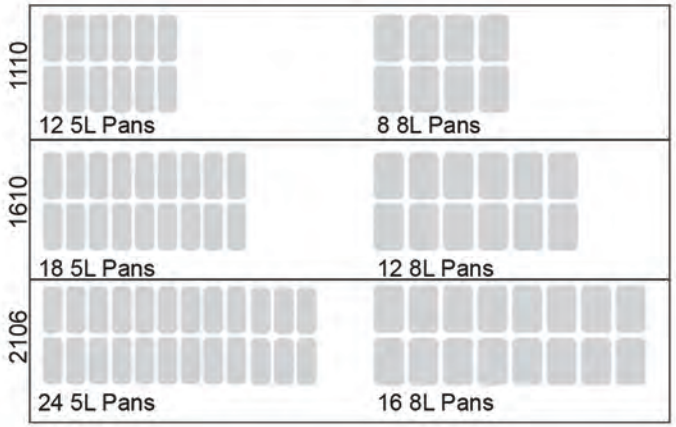
Frozen:	Pastry, Deli, Chocolate:	Bain Marie:	Heated Dry	Ambient:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1110: 44.82"	1110: 44.82"	1110: 44.82"	1110: 44.82"	1110: 44.82"
1610: 64.50"	1610: 64.50"	1610: 64.50"	1610: 64.50"	1610: 64.50"
2106: 84.03"	2106: 84.03"	2106: 84.03"	2106: 84.03"	2106: 84.03"

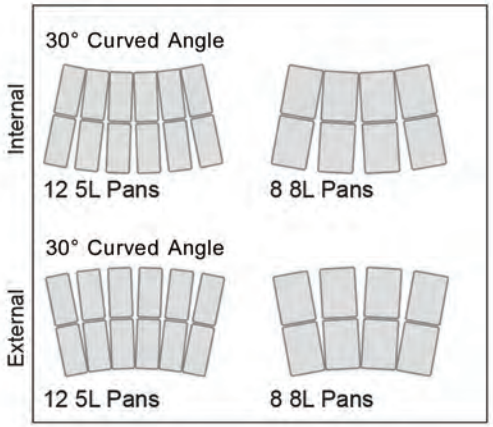
***Custom lengths available upon request**

VERTIGO 1 - 2 - 3

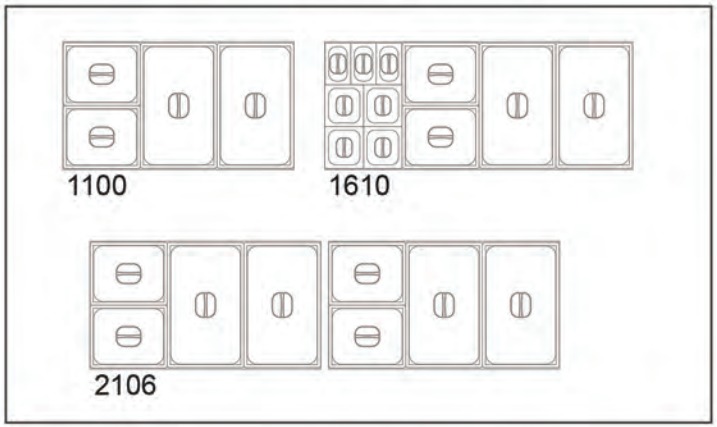
CIAM REFRIGERATION DESIGN

Frozen Pan Configurations





Bain Marie Pan Configurations



TECHNICAL FEATURES		VERSIONS					
		Frozen	Pastry/Deli	Chocolate	Bain Marie	Heated Dry	Ambient
Electric Supply	(V/ph/Hz)	220/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60







CIAO



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





Standard Features:
-Heated front and side glasses
-LED lighting
-Double Airflow ventilation (frozen)
-Automatic reverse defrost
-Plexiglass sliding doors-operator side
-Liftup Topglass on VD case



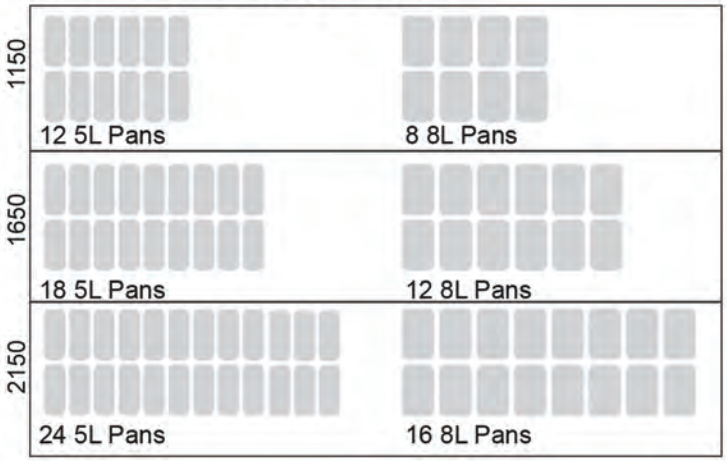


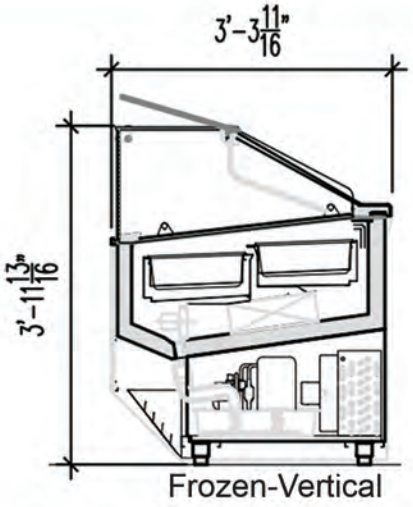


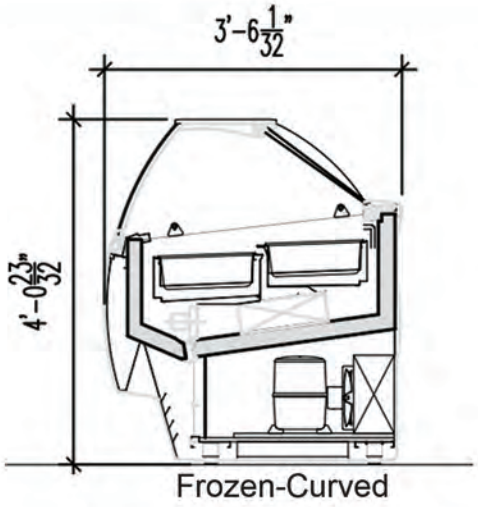
Display Applications:

CIAO

Frozen Pan Configurations







TECHNICAL FEATURES		VERSIONS
		Frozen
Electric Supply	(V/ph/Hz)	220/3/60

Standard Lengths*:

Frozen:
(Model/Length in.)
1150: 46.06”
1650: 66.94”
2150: 82.91”

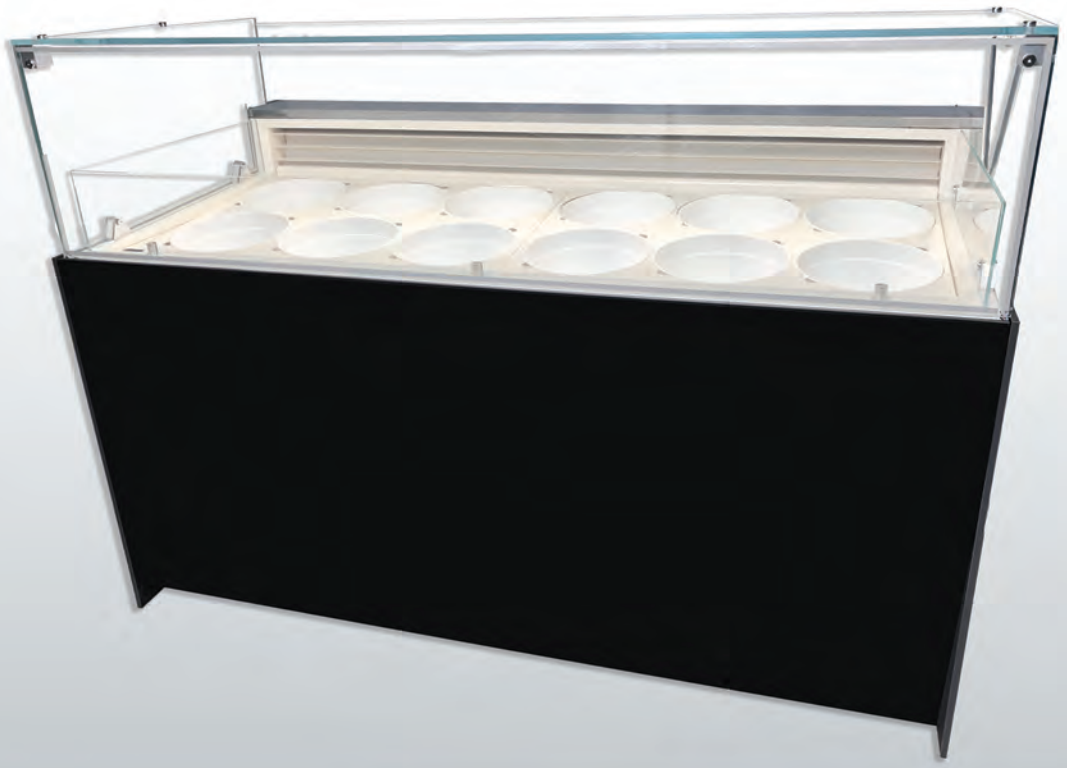
***Custom lengths available upon request**





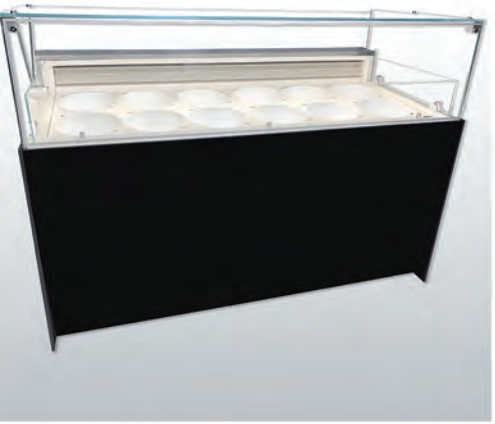


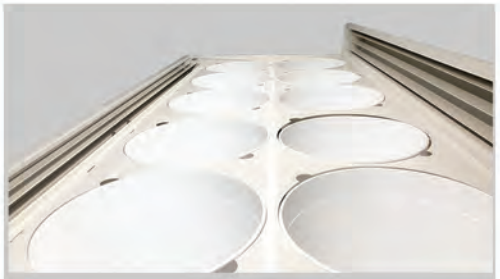
ROMA

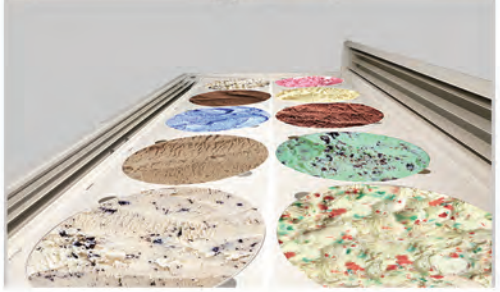


The Roma display is a sophisticated revitalization of a traditional dipping cabinet. The combination of contemporary lines, vibrant lighting, and elevated product display, make the Roma an ideal choice for the tradtional, American ice cream shop or the elegant, artisan gelateria.

ROMA



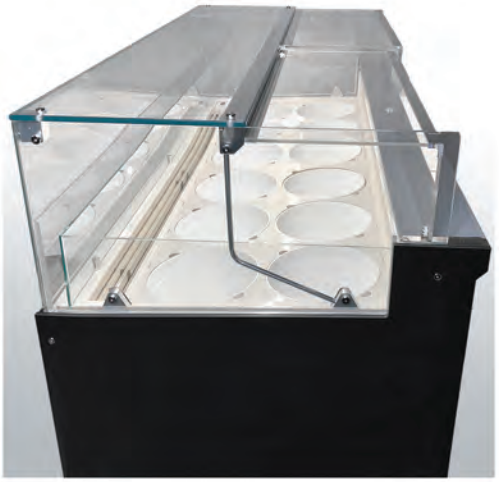




Standard Features:
-Heated front and side glass
-90° Sliding Doors
-LED Lighting
-HPL Paneling Kit
-Anti-rotation system to keep tubs from spinning while scooping



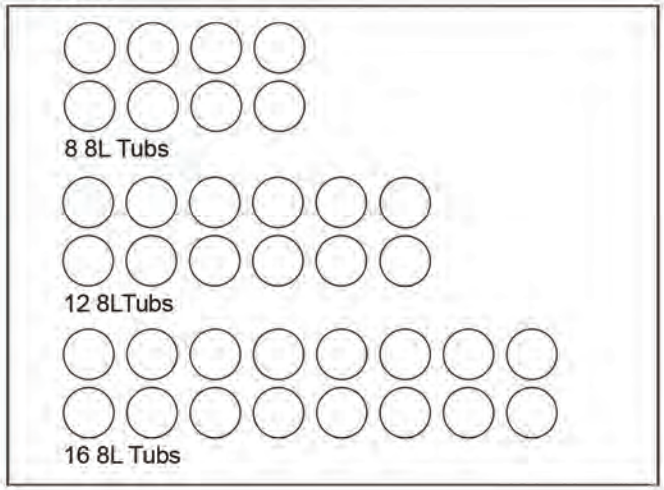




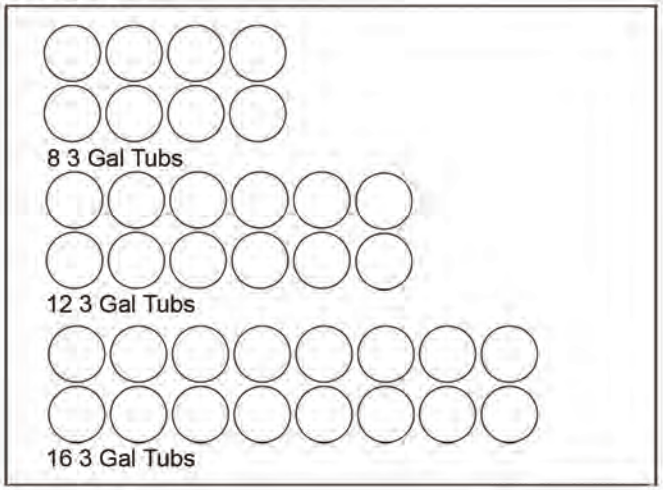
Display Applications:

Frozen Pan Configurations

Pozzetti



Ice Cream

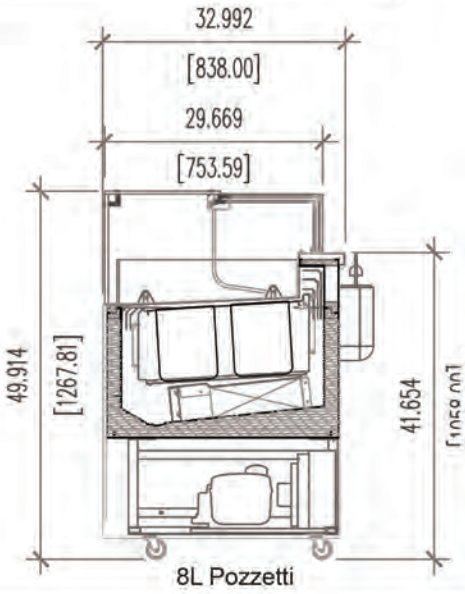


TECHNICAL FEATURES		VERSIONS	
		Pozzetti	Ice Cream
Electric Supply	(V/ph/Hz)	220/1/60	220/1/60

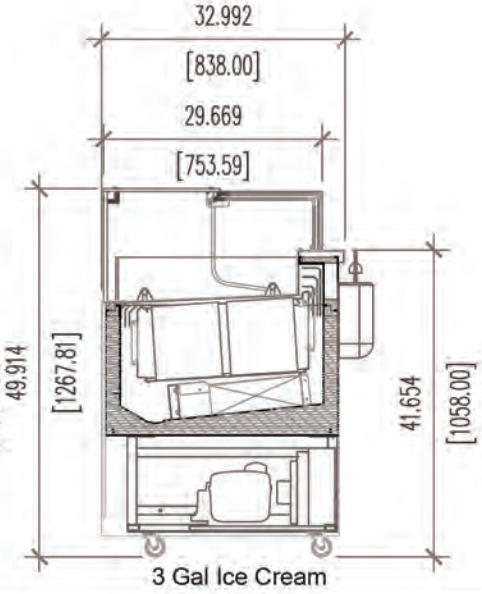
Standard Lengths*:

Pozzetti: (Model/Length in.)	Ice Cream: (Model/Length in.)
8-tub: 46.85”	8-tub: 46.85”
12-tub: 66.54”	12-tub: 66.54”
16-tub: 86.22”	16-tub: 86.22”

***Custom lengths available upon request**



8L Pozzetti



3 Gal Ice Cream

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 (frozen version)
-Double deep storage
-Liftup front glass on VD case



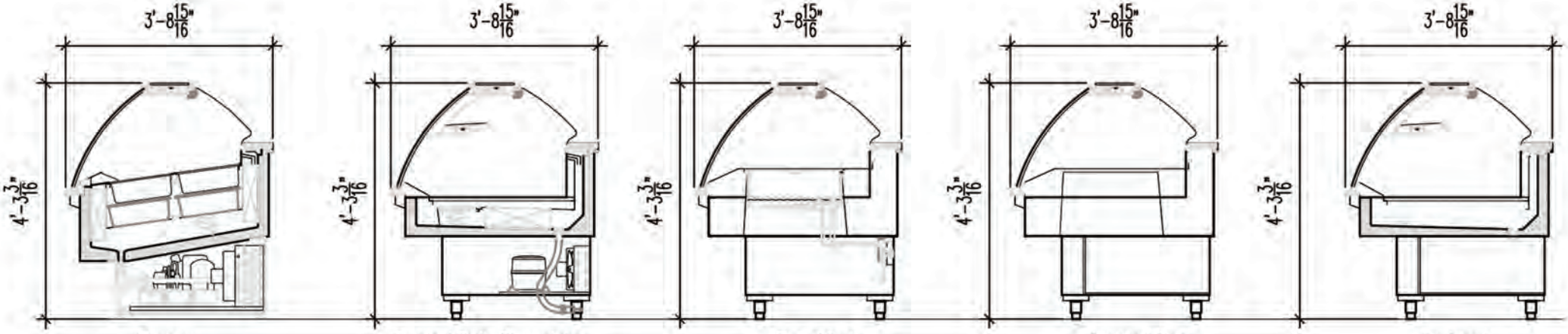




Display Applications:



AMIKA



Standard Lengths*:

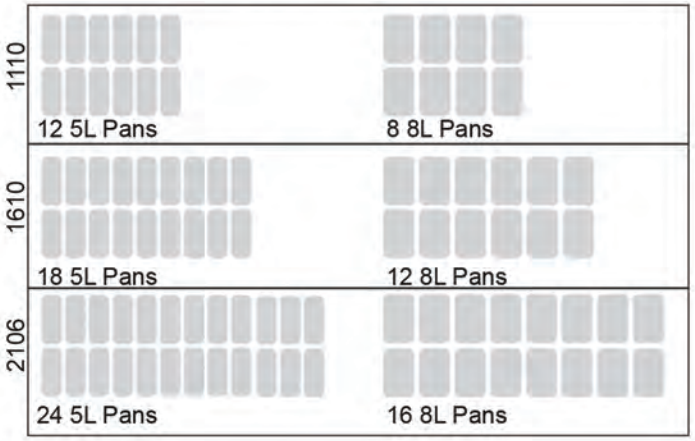
Frozen:	Pastry, Deli, Chocolate:	Bain Marie:	Heated Dry:	Ambient:
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
1110: 44.5"	1110: 44.5"	1110: 44.5"	1110: 44.5"	1110: 44.5"
1610: 64.18"	1610: 64.18"	1610: 64.18"	1610: 64.18"	1610: 64.18"
2106: 83.71"	2106: 83.71"	2106: 83.71"	2106: 83.71"	2106: 83.71"

***Custom lengths available upon request**

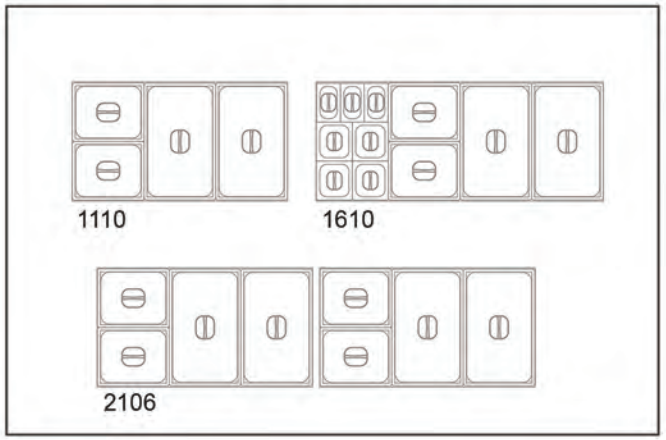
AMIKA

CIAM REFRIGERATION DESIGN

Frozen Pan Configurations



Bain Marie Pan Configurations



TECHNICAL FEATURES		VERSIONS					
		Frozen	Pastry	Chocolate	Bain Marie	Heated Dry	Ambient
Electric Supply	(V/ph/Hz)	220/3/60	120/1/60	220/1/60	220/1/60	220/1/60	120/1/60









Pictured above: Brilliant Display Series



CiAM

REFRIGERATION DESIGN

Upright Display Options

Applications Key:

Wine (45°-65°F)

Deli/Cheese (33°-41°F)

Aged Meats

Frozen (0°-10°F)

Chocolate (57°-64°F)
**Humidity Control*

Pastry/Cake (33°-41°F)

Fully Refrigerated

BRILLIANT



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

CIAM
REFRIGERATION DESIGN





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



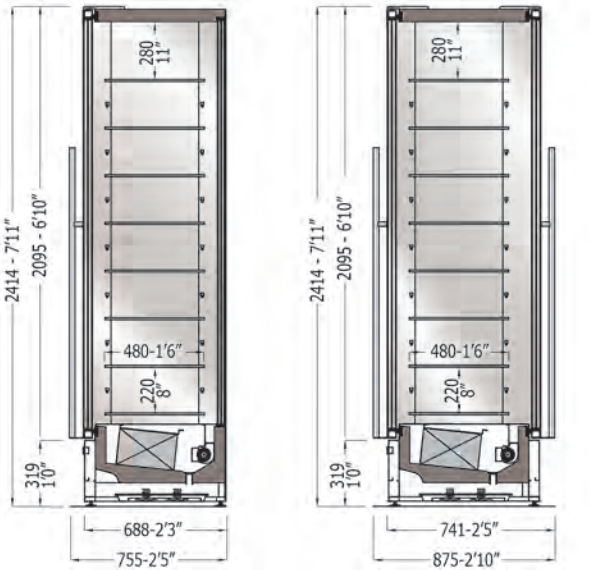




Display Applications:



BRILLIANT

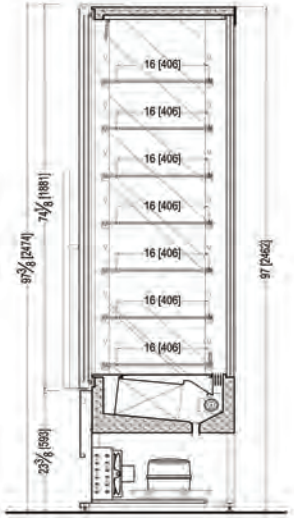


Single Door-Section

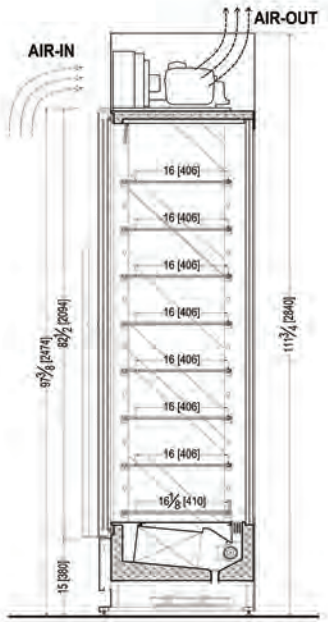
Pass Through-Section



700-Elevation 1390-Elevation



Self contained - Underneath



Self contained - Overhead

Standard Lengths*:

Frozen	Pastry, Chocolate	Meat	Wine
(Model/Length in.)	(Model/Length in.)	(Model/Length in.)	(Model/Length in.)
700: 27.56"	700: 27.56"	700: 27.56"	700: 27.56"
1390: 54.65"	1390: 54.65"	1390: 54.65"	1390: 54.65"

***Custom lengths available upon request**

BRILLIANT







TECHNICAL FEATURES		VERSIONS		
		Frozen	Pastry/Deli	Chocolate
Electric Supply	(V/ph/Hz)	220/3/60	220/1/60	220/1/60







GRAB & 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 & GO

CIAM
REFRIGERATION DESIGN





Standard Features:
-LED lighting
-Adjustable stainless steel shelving
-Self contained standard
-Digital control panel
-Solid or glass side panels
-Custom display top combinations available

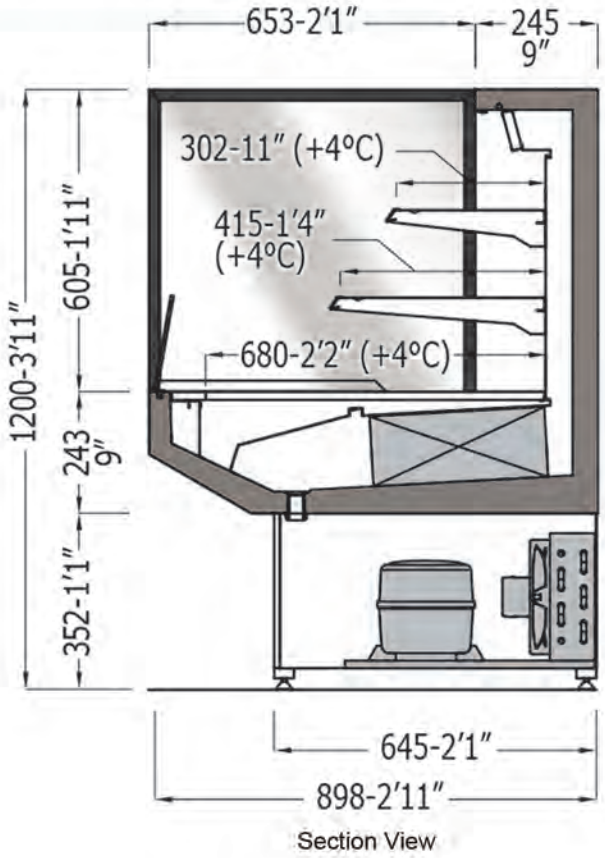




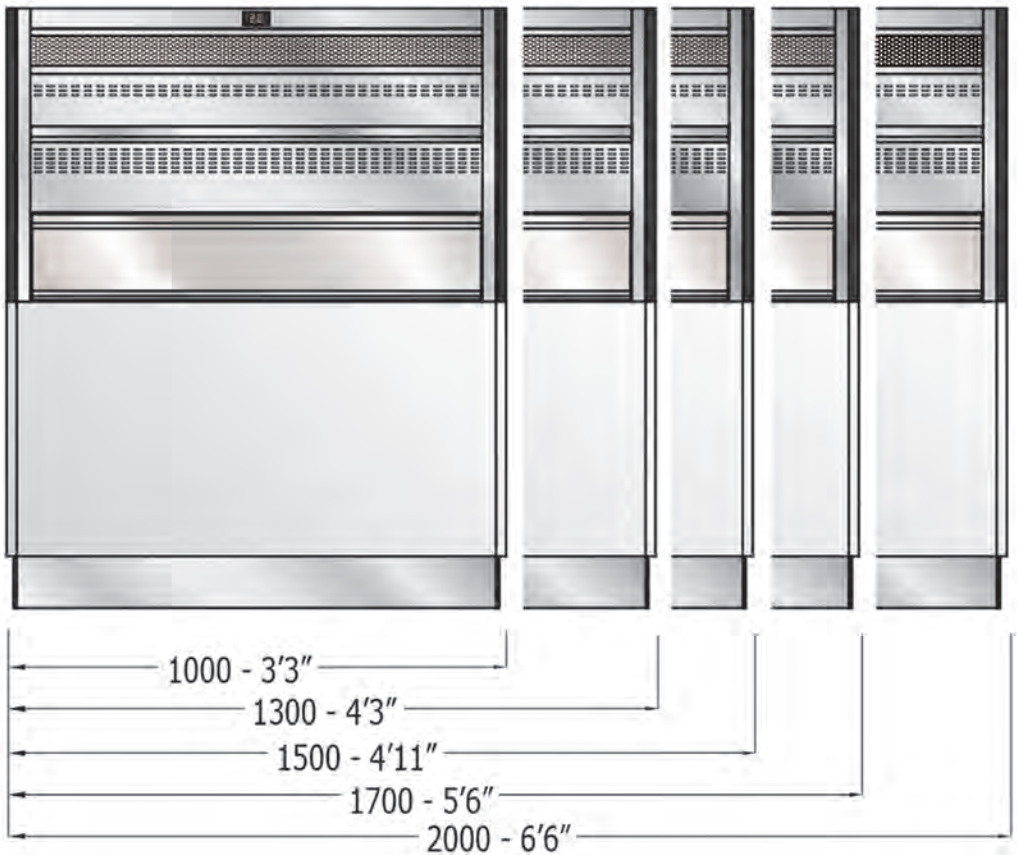


Display Applications:

GRAB & GO



Section View



Elevation View

Standard Lengths*:

Refrigerated:
(Model/Length in.)
1000: 39.37"
1300: 51.18"
1500: 59.06"
1700: 66.93"
2000: 78.74

TECHNICAL FEATURES		Pastry/Deli
Electric Supply	(V/ph/Hz)	220/1/60

***Custom lengths available upon request**

CLASSIC



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





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



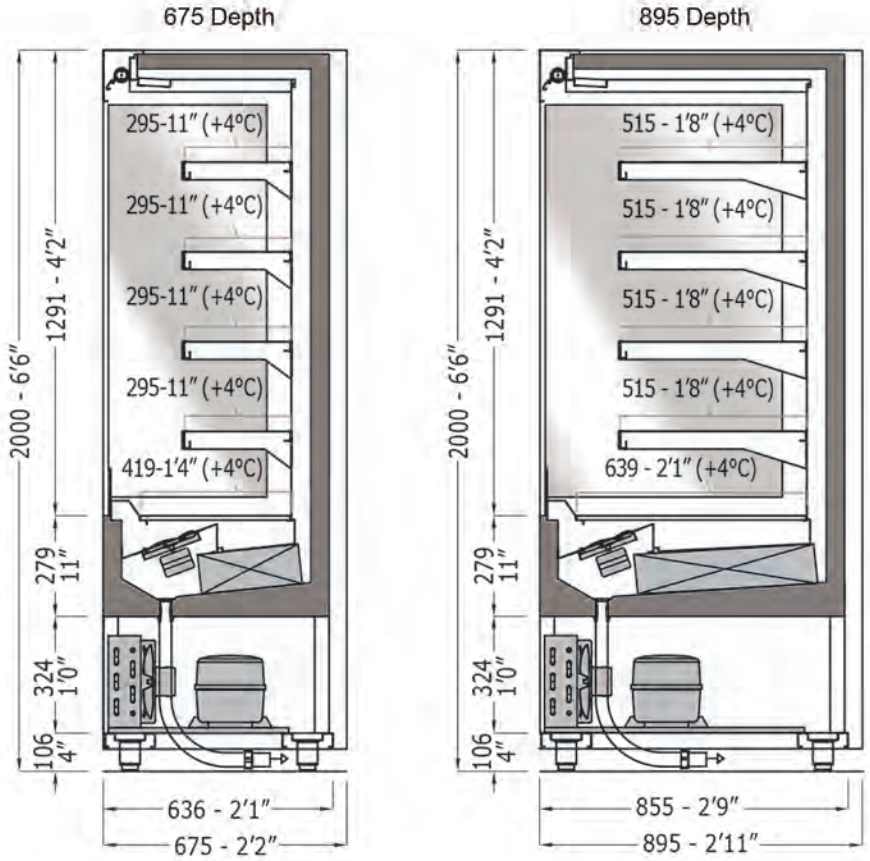




Display Applications:



CLASSIC



Standard Lengths*:

675 Depth: (Model/Length in.)	895 Depth: (Model/Length in.)	675 Glass Sides: (Model/Length in.)	895 Glass Sides: (Model/Length in.)
630: 24.80"	1030: 40.55"	640: 25.20"	1040: 40.95"
1030: 40.55"	1280: 50.39"	1040: 40.95"	1290: 50.79"
1280: 50.39"	1530: 60.24"	1290: 50.79"	1540: 60.63"
1530: 60.24"	2030: 79.92"	1540: 60.63"	2040: 80.31"
2030: 79.92"		2040: 80.31"	

***Custom lengths available upon request**

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

MURO ZERO



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

MURO ZERO

CIAM
REFRIGERATION DESIGN





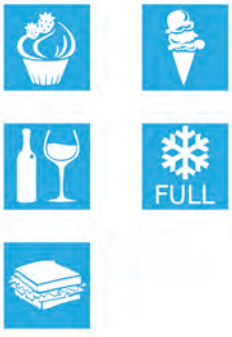
Standard Features:
-LED lighting
-Adjustable, tempered, glass shelving
-Remote compressor
-Fully refrigerated
-Double glazed leaf or sliding, glass doors
-Customizable interior finish



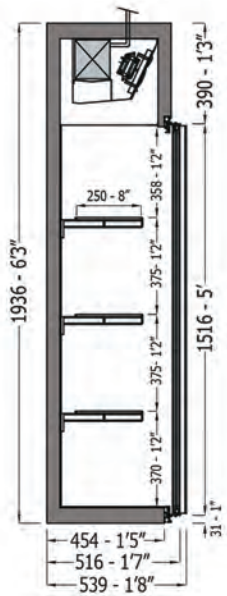




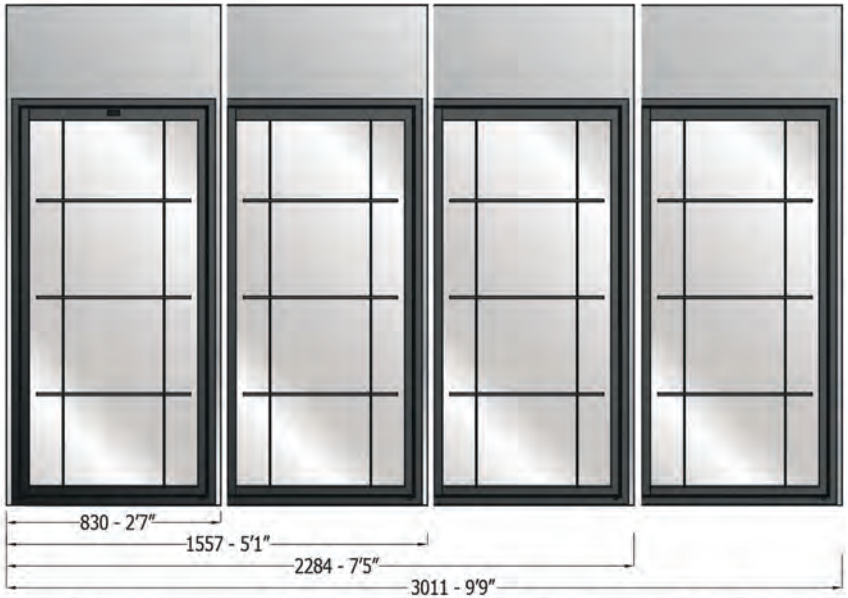
Display Applications:



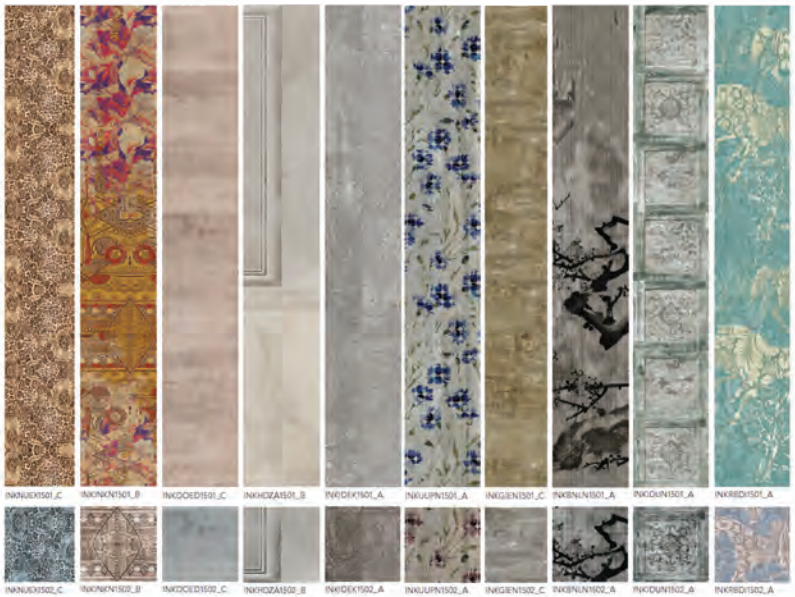
MURO ZERO



Section View



One Door Two Door Three Door Four Door



Interior Finish Samples

TECHNICAL FEATURES		VERSIONS			
		Frozen	Pastry/Deli	Chocolate	Wine
Electric Supply	(V/ph/Hz)	220/3/60	220/1/60	220/1/60	220/1/60

Standard Lengths*:

Frozen (Model/Length in.)	Pastry/Deli (Model/Length in.)	Chocolate (Model/Length in.)	Wine (Model/Length in.)
830: 32.63"	830: 32.63"	830: 32.63"	830: 32.63"
1557: 61.25"	1557: 61.25"	1557: 61.25"	1557: 61.25"
2284: 89.88"	2284: 89.88"	2284: 89.88"	2284: 89.88"
3011: 118.50"	3011: 118.50"	3011: 118.50"	3011: 118.50"

***Custom lengths available upon request**

OPTIONAL FEATURES

CIAM
REFRIGERATION DESIGN

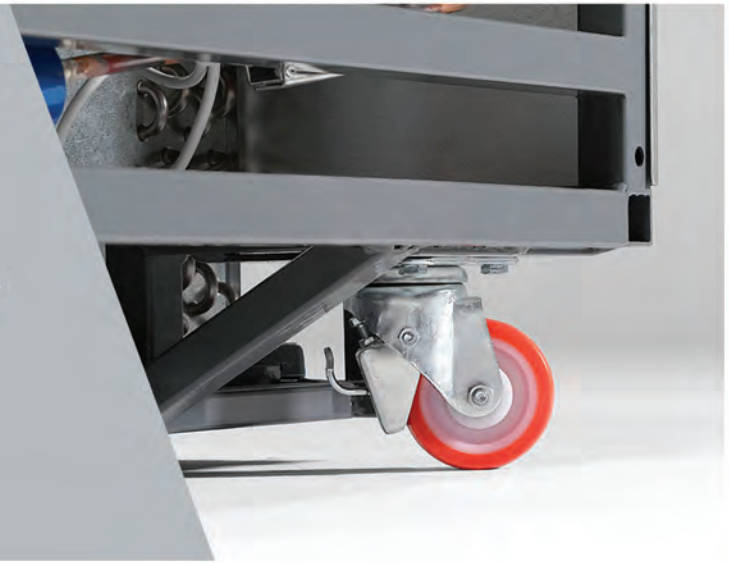
Easy-to-Clean
Filtration System



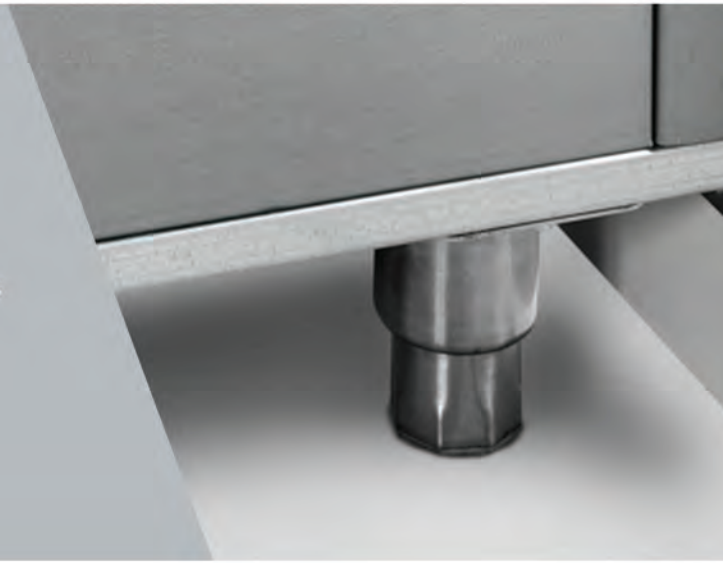
Dipper Well



Locking Casters



Adjustable Legs



OPTIONAL FEATURES

Bread with
Crumb Catcher



Product Drawer



Under Counter
Storage



Night Shade



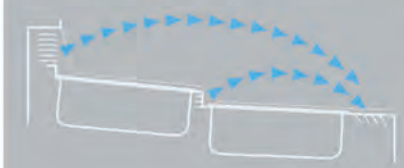
OPTIONAL FEATURES

CIAM
REFRIGERATION DESIGN

Lift Up Tray

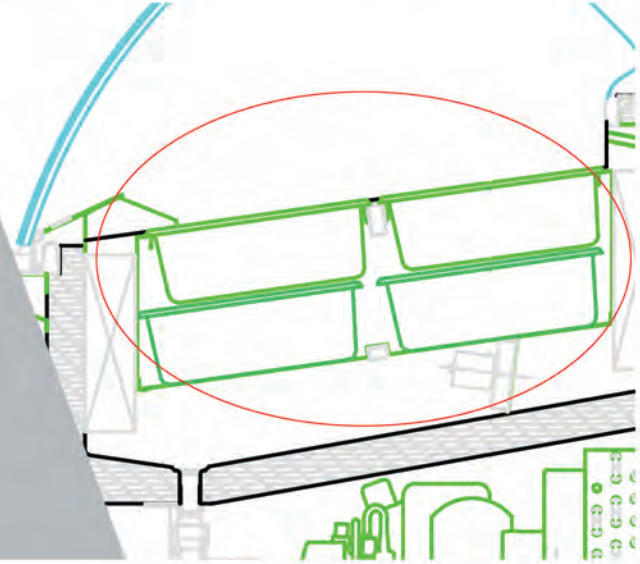


Double Air Flow Refrigeration





Double Deep Storage



All Level Control Refrigeration









Pictured above: Tabula Rasa Cladding



CiAM

REFRIGERATION DESIGN

Cladding & Material

Three cladding familes to choose from:

Prestige

Exclusive

or Comfort

... a style for any theme!

CLADDING & MATERIAL

1. Uncladded - customer to provide paneling and finish/paint (slide-in or drop-in)
2. Plug-In - Standard display paneling kit (application of RAL)
3. Design Collection - application of chosen DECO style and material/ finish of choice



1



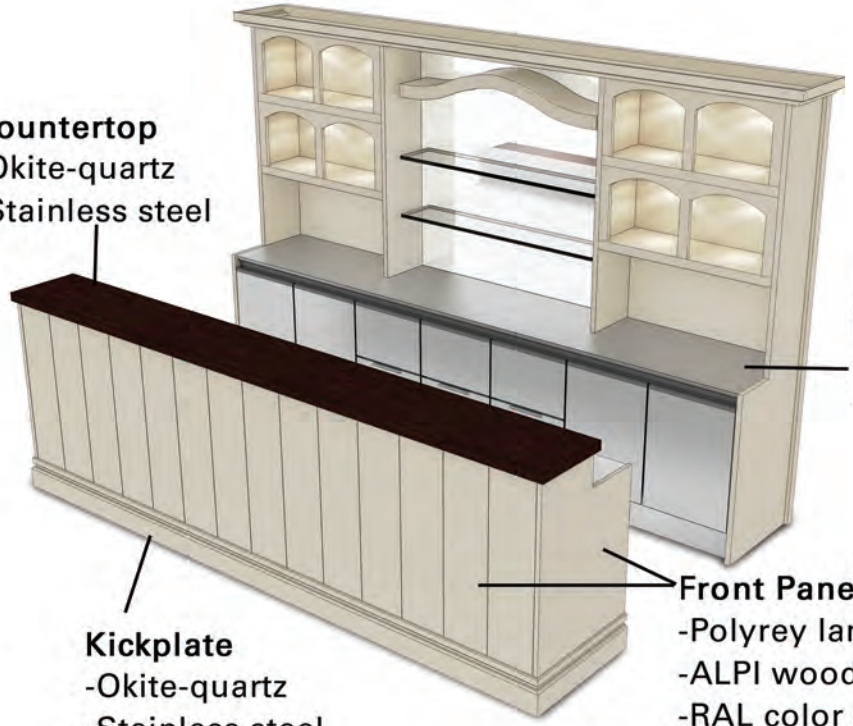
2



3

CLADDING & MATERIAL

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



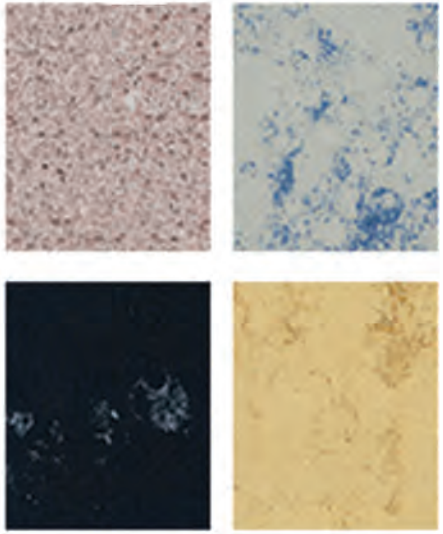
Countertop
-Okite-quartz
-Stainless steel

Bar Top
-Stainless steel
-Okite-quartz*

Kickplate
-Okite-quartz
-Stainless steel

Front Panel/Cladding
-Polyrey laminate
-ALPI wood laminate
-RAL color choice gloss or matte
-Custom logo application*
-Corian*
-Okite-quartz*
-Stainless steel*

Okite-Quartz



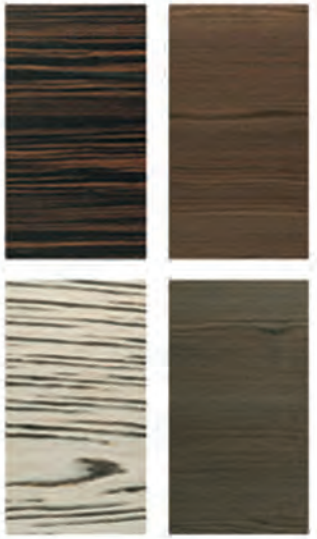
Decorative Laminate



RALColor Choice



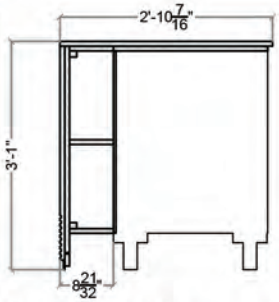
Wood Laminates

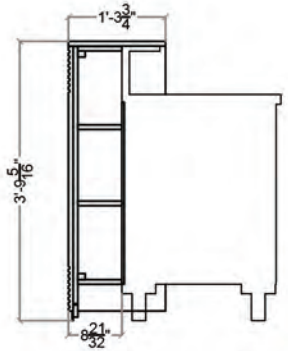


*custom option

comfort cladding

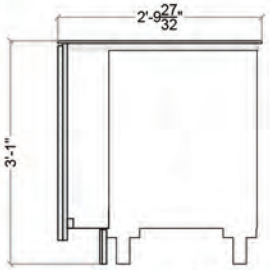


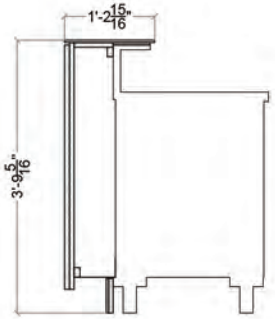




Skyline

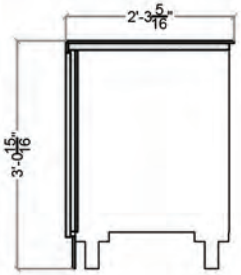


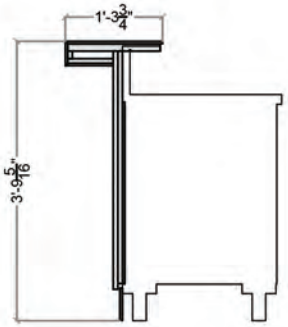




My Way

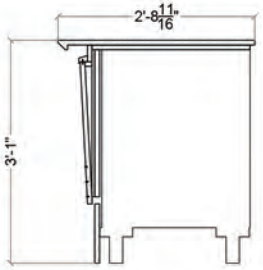


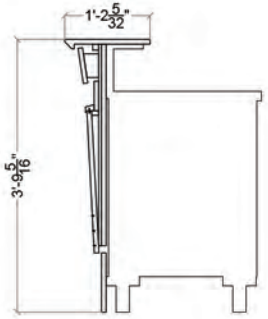




Business Bar

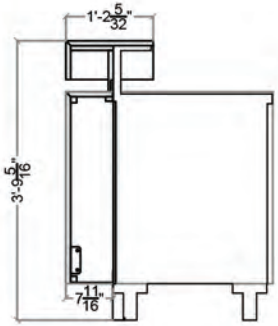


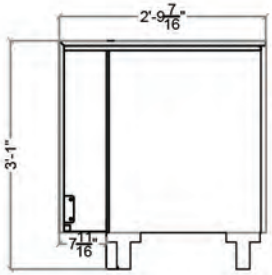




Classic

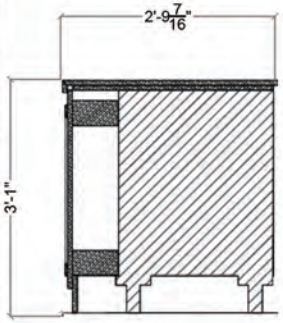


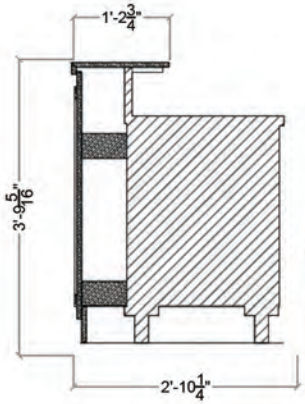




Hi-Bar

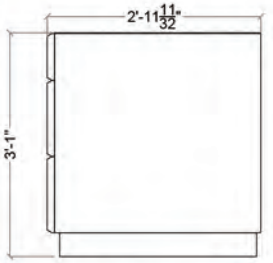


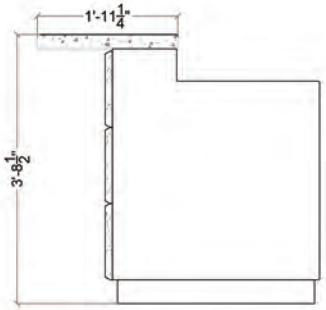




Epoque

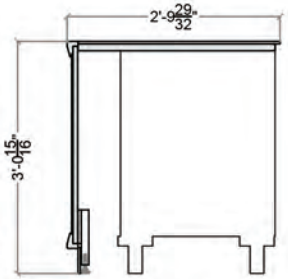


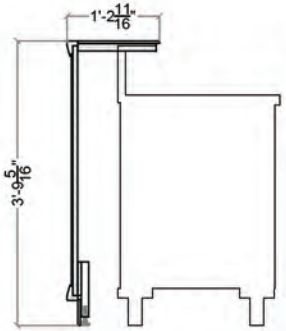




Tabula Rasa

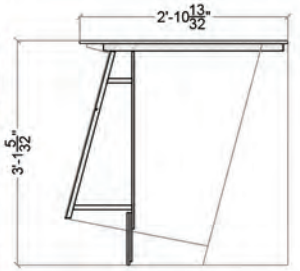


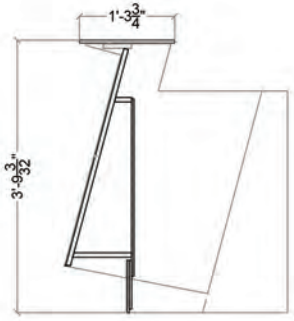




Fornaio

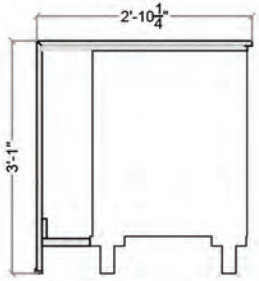


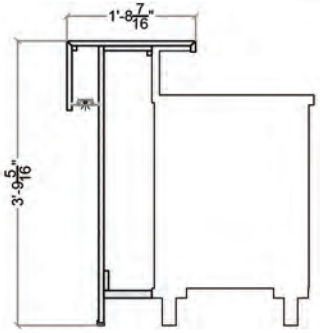




Mya Bar







Manhattan



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



CiAM

REFRIGERATION DESIGN

Modular Cabinetry

Cabinetry Options

Refrigerated

Dry

Frozen

pull out drawers

back bar shelving

pos stations

MODULAR CABINETRY

-Hinged, sliding, or glass doors
-Waste receptacle
-Hand, wash, or dipper well sinks
-Cocktail stations and cold slabs
-Dry or refrigerated back bar shelves
-Utensil/cup/dish holders
-Locking cash drawers
-Bar and ADA height options







MODULAR CABINETRY

CIAM
REFRIGERATION DESIGN





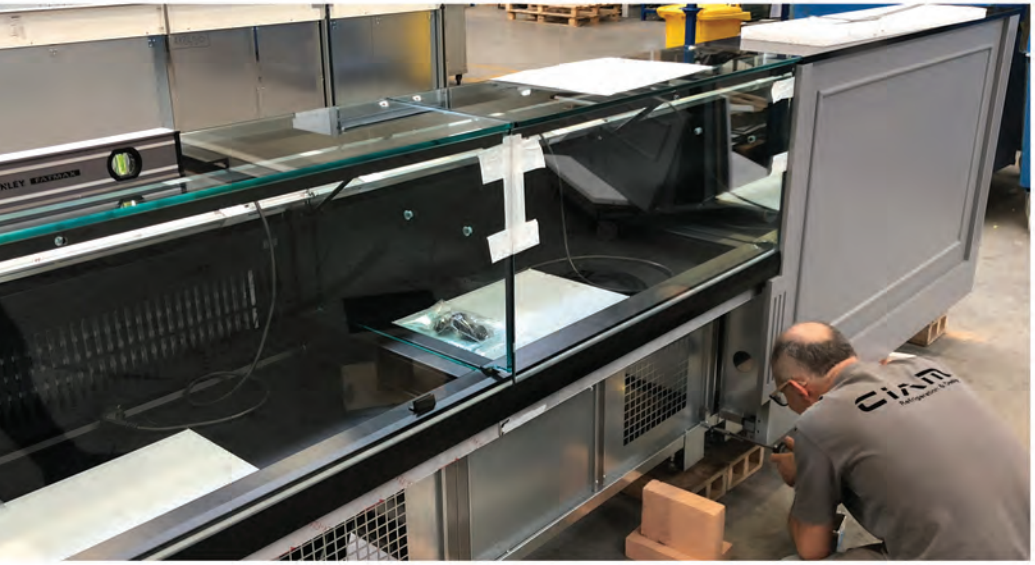


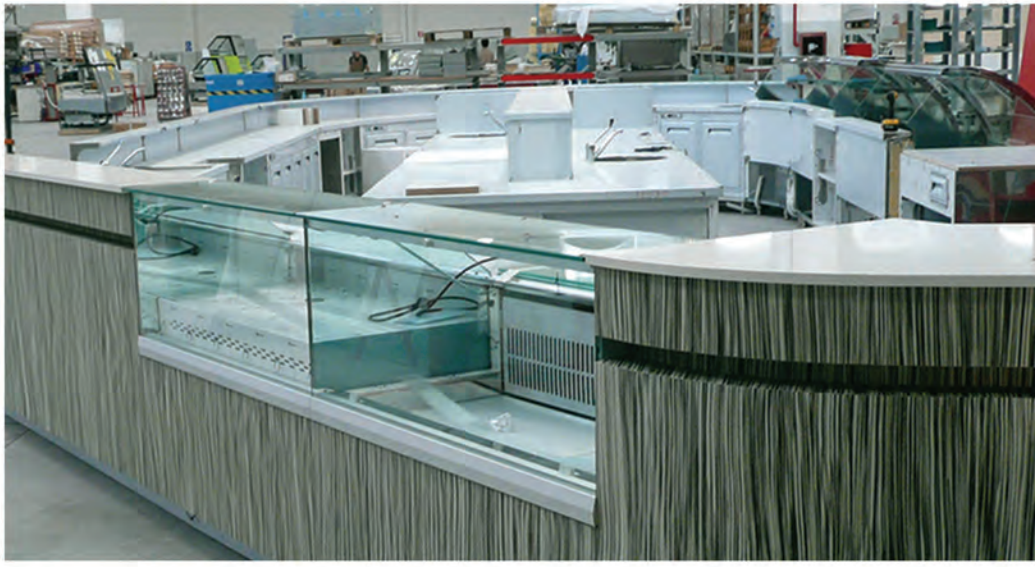



custom tailored for you









AUTOQUOTES & KCL INDEX

Model	Application	Length	Glass Top	Model AQ / KCL
Amika	Bain-Marie	1110	N/A	AMKINCB111G
Amika	Bain-Marie	1610	N/A	AMKINCB161G
Amika	Bain-Marie	2106	N/A	AMKINCB211G
Amika	Heated-Dry	1110	N/A	AMKINCS111
Amika	Heated-Dry	1610	N/A	AMKINCS161
Amika	Heated-Dry	2106	N/A	AMKINCS211
Amika	Frozen	1110	N/A	AMKINGEL12I
Amika	Frozen	1610	N/A	AMKINGEL18I
Amika	Frozen	2106	N/A	AMKINGEL24I
Amika	Ambient	1110	N/A	AMKINNT111
Amika	Ambient	1610	N/A	AMKINNT161
Amika	Ambient	2106	N/A	AMKINNT211
Amika	Pastry / Deli	1110	N/A	AMKINPV111I
Amika	Chocolate	1110	N/A	AMKINPV111IC
Amika	Pastry / Deli	1610	N/A	AMKINPV161I
Amika	Chocolate	1610	N/A	AMKINPV161IC
Amika	Pastry / Deli	2106	N/A	AMKINPV211I
Amika	Chocolate	2106	N/A	AMKINPV211IC
Pozzetti	Frozen	10+10	Gylcol	BPGC10+10TI
Pozzetti	Frozen	12+12	Gylcol	BPGC12+12TI
Pozzetti	Frozen	4+4	Gylcol	BPGC4+4TI
Pozzetti	Frozen	6+6	Gylcol	BPGC6+6TI
Pozzetti	Frozen	8+8	Gylcol	BPGC8+8TI
Pozzetti	Frozen	4	Static	BPRS4H3I
Pozzetti	Frozen	6	Static	BPRS6H3I
Pozzetti	Frozen	8	Static	BPRS8H3I
Sprint Pozzetti	Frozen	4	Static	SPRINT4
Sprint Pozzetti	Frozen	6	Static	SPRINT6
Sprint Pozzetti	Frozen	8	Static	SPRINT8
Brilliant	Frozen	700	Glass Back	BRLBTVM1PE
Brilliant	Frozen	1390	Glass Back	BRLBTVM2PE
Brilliant	Pastry / Deli	700	Pass-Thru	BRLPVB1PE
Brilliant	Pastry / Deli	1390	Pass-Thru	BRLPVB2PE
Brilliant	Pastry / Deli	700	Glass Back	BRLPVM1PE
Brilliant	Pastry / Deli	1390	Glass Back	BRLPVM2PE
Ciao	Frozen	1150	VD	CIAOVDGEL12I

Model	Application	Length	Glass Top	Model AQ / KCL
Ciao	Frozen	1650	VD	CIAOVDGEL18I
Ciao	Frozen	2150	VD	CIAOVDGEL24I
Ciao	Frozen	1150	VC	CIAOVCGEL12I
Ciao	Frozen	1650	VC	CIAOVCGEL18I
Ciao	Frozen	2150	VC	CIAOVCGEL24I
Flat	Bain-Marie	1000	G1	F83G1CB100G
Flat	Bain-Marie	1500	G1	F83G1CB150G
Flat	Bain-Marie	1500	G1	F83G1CB200G
Flat	Heated-Dry	1000	G1	F83G1CS100
Flat	Heated-Dry	1500	G1	F83G1CS150
Flat	Heated-Dry	2000	G1	F83G1CS200
Flat	Frozen	1000	G1	F83G1GL10I
Flat	Frozen	1500	G1	F83G1GL16I
Flat	Frozen	2000	G1	F83G1GL22I
Flat	Neutral	1000	G1	F83G1NT100
Flat	Neutral	1500	G1	F83G1NT150
Flat	Neutral	2000	G1	F83G1NT150
Flat	Pastry / Deli	1000	G1	F83G1RV100I
Flat	Chocolate	1000	G1	F83G1RV100IC
Flat	Pastry / Deli	1500	G1	F83G1RV150I
Flat	Chocolate	1500	G1	F83G1RV150IC
Flat	Pastry / Deli	2000	G1	F83G1RV200I
Flat	Chocolate	2000	G1	F83G1RV200IC
Flat	Bain-Marie	1000	R3	F83R3CB100G
Flat	Bain-Marie	1500	R3	F83R3CB150G
Flat	Bain-Marie	2000	R3	F83R3CB200G
Flat	Heated-Dry	1000	R3	F83R3CS100
Flat	Heated-Dry	1500	R3	F83R3CS150
Flat	Heated-Dry	2000	R3	F83R3CS200
Flat	Frozen	1000	R3	F83R3GL10I
Flat	Frozen	1500	R3	F83R3GL16I
Flat	Frozen	2000	R3	F83R3GL22I
Flat	Neutral	1000	R3	F83R3NT100
Flat	Neutral	1500	R3	F83R3NT150
Flat	Neutral	2000	R3	F83R3NT200
Flat	Pastry / Deli	1000	R3	F83R3RV100I

Model	Application	Length	Glass Top	Model AQ / KCL
Flat	Chocolate	1000	R3	F83R3RV100IC
Flat	Pastry / Deli	1500	R3	F83R3RV150I
Flat	Chocolate	1500	R3	F83R3RV150IC
Flat	Pastry / Deli	2000	R3	F83R3RV200I
Flat	Chocolate	2000	R3	F83R3RV200IC
Flat	Bain-Marie	1000	R4	F83R4CB100G
Flat	Bain-Marie	1500	R4	F83R4CB150G
Flat	Bain-Marie	2000	R4	F83R4CB200G
Flat	Heated-Dry	1000	R4	F83R4CS100
Flat	Heated-Dry	1500	R4	F83R4CS150
Flat	Heated-Dry	2000	R4	F83R4CS200
Flat	Frozen	1000	R4	F83R4GL10I
Flat	Frozen	1500	R4	F83R4GL16I
Flat	Frozen	2000	R4	F83R4GL22I
Flat	Neutral	1000	R4	F83R4NT100
Flat	Neutral	1500	R4	F83R4NT150
Flat	Neutral	2000	R4	F83R4NT200
Flat	Pastry / Deli	1000	R4	F83R4RV100I
Flat	Chocolate	1000	R4	F83R4RV100IC
Flat	Pastry / Deli	1500	R4	F83R4RV150I
Flat	Chocolate	1500	R4	F83R4RV150IC
Flat	Pastry / Deli	2000	R4	F83R4RV200I
Flat	Chocolate	2000	R4	F83R4RV200IC
Flat	Bain-Marie	1000	S1	F83S1CB100G
Flat	Bain-Marie	1500	S1	F83S1CB150G
Flat	Bain-Marie	2000	S1	F83S1CB200G
Flat	Heated-Dry	1000	S1	F83S1CS100
Flat	Heated-Dry	1500	S1	F83S1CS150
Flat	Heated-Dry	2000	S1	F83S1CS200
Flat	Frozen	1000	S1	F83S1GL10I
Flat	Frozen	1500	S1	F83S1GL16I
Flat	Frozen	2000	S1	F83S1GL22I
Flat	Neutral	1000	S1	F83S1NT100
Flat	Neutral	1500	S1	F83S1NT150
Flat	Neutral	2000	S1	F83S1NT200
Flat	Pastry / Deli	1000	S1	F83S1RV100I

AUTOQUOTES & KCL INDEX

CIAM REFRIGERATION DESIGN

Model	Application	Length	Glass Top	Model AQ / KCL
Flat	Chocolate	1000	S1	F83S1RV100IC
Flat	Pastry / Deli	1500	S1	F83S1RV150I
Flat	Chocolate	1500	S1	F83S1RV150IC
Flat	Pastry / Deli	2000	S1	F83S1RV200I
Flat	Chocolate	2000	S1	F83S1RV200IC
Flat	Bain-Marie	1000	S3	F83S3CB100G
Flat	Bain-Marie	1500	S3	F83S3CB150G
Flat	Bain-Marie	2000	S3	F83S3CB200G
Flat	Heated-Dry	1000	S3	F83S3CS100
Flat	Heated-Dry	1500	S3	F83S3CS150
Flat	Heated-Dry	2000	S3	F83S3CS200
Flat	Frozen	1000	S3	F83S3GL10I
Flat	Frozen	1500	S3	F83S3GL16I
Flat	Frozen	2000	S3	F83S3GL22I
Flat	Neutral	1000	S3	F83S3NT100
Flat	Neutral	1500	S3	F83S3NT150
Flat	Neutral	2000	S3	F83S3NT200
Flat	Pastry / Deli	1000	S3	F83S3RV100I
Flat	Chocolate	1000	S3	F83S3RV100IC
Flat	Pastry / Deli	1500	S3	F83S3RV150I
Flat	Chocolate	1500	S3	F83S3RV150IC
Flat	Pastry / Deli	2000	S3	F83S3RV200I
Flat	Chocolate	2000	S3	F83S3RV200IC
Grab-n-Go	Grab-n-Go	1000	N/A	GAG10I
Grab-n-Go	Grab-n-Go	1500	N/A	GAG15I
Grab-n-Go	Grab-n-Go	2000	N/A	GAG20I
Ice Queen	Bain-Marie	1150	2	ICQCB111G
Ice Queen	Bain-Marie	1650	2	ICQCB161G
Ice Queen	Bain-Marie	2150	2	ICQCB211G
Ice Queen	Heated-Dry	1150	2	ICQCS111
Ice Queen	Heated-Dry	1650	2	ICQCS161
Ice Queen	Heated-Dry	2150	2	ICQCS211
Ice Queen	Frozen	1150	2	ICQGEL12I
Ice Queen	Frozen	1650	2	ICQGEL18I
Ice Queen	Frozen	2150	2	ICQGEL24I
Ice Queen	Pastry / Deli	1150	2	ICQPV111I

Model	Application	Length	Glass Top	Model AQ / KCL
Ice Queen	Chocolate	1150	2	ICQPV111IC
Ice Queen	Pastry / Deli	1650	2	ICQPV161I
Ice Queen	Chocolate	1650	2	ICQPV161IC
Ice Queen	Pastry / Deli	2150	2	ICQPV211I
Ice Queen	Chocolate	2150	2	ICQPV211IC
Jewelry	Pastry / Deli	900	CL	JEPCL090I
Jewelry	Chocolate	900	CL	JEPCL090IC
Jewelry	Pastry / Deli	1300	CL	JEPCL130I
Jewelry	Chocolate	1300	CL	JEPCL130IC
Jewelry	Pastry / Deli	1500	CL	JEPCL150I
Jewelry	Chocolate	1500	CL	JEPCL150IC
Jewelry	Pastry / Deli	1700	CL	JEPCL170I
Jewelry	Chocolate	1700	CL	JEPCL170IC
Muro Zero	Pastry / Deli	830	N/A	MRLOTPP1PI
Muro Zero	Pastry / Deli		N/A	MRLOTPP2PI
Muro Zero	Pastry / Deli		N/A	MRLOTPP3PI
Muro Zero	Pastry / Deli		N/A	MRLOTPP4PI
Muro Zero	Frozen		N/A	MRL0BT1PI
Muro Zero	Chocolate		N/A	MRLOTPP1PIC
Muro Zero	Chocolate		N/A	MRLOTPP2PIC
Muro Zero	Chocolate		N/A	MRLOTPP3PIC
Muro Zero	Chocolate		N/A	MRLOTPP4PIC
MYA	Bain-Marie	1110	2	MYA2CB111G
MYA	Bain-Marie	1610	2	MYA2CB161G
MYA	Bain-Marie	2106	2	MYA2CB211G
MYA	Heated-Dry	1110	2	MYA2CS111
MYA	Heated-Dry	1610	2	MYA2CS161
MYA	Heated-Dry	2106	2	MYA2CS211
MYA	Frozen	1110	2	MYA2GEL12I
MYA	Frozen	1610	2	MYA2GEL18I
MYA	Frozen	2106	2	MYA2GEL24I
MYA	Frozen	45 ang	2	MYA2GELAP45I
MYA	Neutral	1110	2	MYA2NT111
MYA	Neutral	1610	2	MYA2NT161
MYA	Neutral	2106	2	MYA2NT211
MYA	Ambient	1110	2	MYA2PN111

Model	Application	Length	Glass Top	Model AQ / KCL
MYA	Ambient	1610	2	MYA2PN161
MYA	Ambient	2106	2	MYA2PN211
MYA	Pastry / Deli	1110	2	MYA2PV111I
MYA	Chocolate	1110	2	MYA2PV111IC
MYA	Pastry / Deli	1610	2	MYA2PV161I
MYA	Chocolate	1610	2	MYA2PV161IC
MYA	Pastry / Deli	2106	2	MYA2PV211I
MYA	Chocolate	2106	2	MYA2PV211IC
MYA	Pastry / Deli	45 ang	2	MYA2PVAP45I
MYA	Chocolate	45 ang	2	MYA2PVAP45IC
MYA	Bain-Marie	1110	3	MYA3H15CB111G
MYA	Bain-Marie	1610	3	MYA3H15CB161G
MYA	Bain-Marie	2106	3	MYA3H15CB211G
MYA	Heated-Dry	1110	3	MYA3H15CS111
MYA	Heated-Dry	1610	3	MYA3H15CS161
MYA	Heated-Dry	2106	3	MYA3H15CS211
MYA	Frozen	1110	3	MYA3H15GEL12I
MYA	Frozen	1600	3	MYA3H15GEL18I
MYA	Frozen	2106	3	MYA3H15GEL24I
MYA	Neutral	1110	3	MYA3H15NT111
MYA	Neutral	1610	3	MYA3H15NT161
MYA	Neutral	2106	3	MYA3H15NT211
MYA	Ambient	1110	3	MYA3H15PN111
MYA	Ambient	1610	3	MYA3H15PN161
MYA	Ambient	2106	3	MYA3H15PN211
MYA	Pastry / Deli	1110	3	MYA3H15PV111I
MYA	Chocolate	1110	3	MYA3H15PV111IC
MYA	Pastry / Deli	1610	3	MYA3H15PV161I
MYA	Chocolate	1610	3	MYA3H15PV161IC
MYA	Pastry / Deli	2106	3	MYA3H15PV211I
MYA	Chocolate	2106	3	MYA3H15PV211IC
MYA	Frozen	1110	PLUS	MYAPLTN111E
MYA	Frozen	1610	PLUS	MYAPLTN161E
MYA	Pastry / Deli	1110	PLUS	MYAPLTP111E
MYA	Chocolate	1110	PLUS	MYAPLTP111EC
MYA	Pastry / Deli	1610	PLUS	MYAPLTP161E

AUTOQUOTES & KCL INDEX

Model	Application	Length	Glass Top	Model AQ / KCL
MYA	Chocolate	1610	PLUS	MYAPLTP161EC
Performer	Pastry / Deli	1150	N/A	PFRMG111I
Performer	Pastry / Deli	1650	N/A	PFRMG165I
Performer	Pastry / Deli	2150	N/A	PFRMG215I
Performer	Pastry / Deli	45deg	N/A	PFRMGAP45I
Performer	Frozen	1150	N/A	PFRBT111I
Performer	Frozen	1650	N/A	PFRBT165I
Performer	Frozen	2150	N/A	PFRBT215I
Performer	Bain-Marie	1150	N/A	PFRCB115
Performer	Bain-Marie	1650	N/A	PFRCB165
Performer	Self Service	1150	N/A	PFRMGS115I
Performer	Self Service	1650	N/A	PFRMGS165I
Performer	Self Service	2150	N/A	PFRMGS215I
Space-2	Bain-Marie	1110	2	SPC2CB111G
Space-2	Bain-Marie	1610	2	SPC2CB161G
Space-2	Bain-Marie	2106	2	SPC2CB211G
Space-2	Heated-Dry	1110	2	SPC2CS111
Space-2	Heated-Dry	1610	2	SPC2CS161
Space-2	Heated-Dry	2106	2	SPC2CS211
Space-2	Frozen	1110	2	SPC2GEL12I
Space-2	Frozen	1610	2	SPC2GEL18I
Space-2	Frozen	2106	2	SPC2GEL24I
Space-2	Frozen	30deg	2	SPC2GELAP30I
Space-2	Frozen	30deg	2	SPC2GELCH30I
Space-2	Neutral	1110	2	SPC2NT111
Space-2	Neutral	1610	2	SPC2NT161
Space-2	Neutral	2106	2	SPC2NT211
Space-2	Neutral	30deg	2	SPC2NTAP30
Space-2	Neutral	30deg	2	SPC2NTCH30
Space-2	Ambient	1110	2	SPC2PN111
Space-2	Ambient	1610	2	SPC2PN161
Space-2	Ambient	2106	2	SPC2PN211
Space-2	Pastry / Deli	1110	2	SPC2PV111I
Space-2	Chocolate	1110	2	SPC2PV111IC
Space-2	Pastry / Deli	1610	2	SPC2PV161I
Space-2	Chocolate	1610	2	SPC2PV161IC

Model	Application	Length	Glass Top	Model AQ / KCL
Space-2	Pastry / Deli	2106	2	SPC2PV211I
Space-2	Chocolate	2106	2	SPC2PV211IC
Space-2	Pastry / Deli	30deg	2	SPC2PVAP30I
Space-2	Chocolate	30deg	2	SPC2PVAP30IC
Space-2	Pastry / Deli	30deg	2	SPC2PVCH30I
Space-2	Chocolate	30deg	2	SPC2PVCH30IC
Space-3	Bain-Marie	1110	3	SPC3CB111G
Space-3	Bain-Marie	1610	3	SPC3CB161G
Space-3	Bain-Marie	2106	3	SPC3CB211G
Space-3	Heated-Dry	1110	3	SPC3CS111
Space-3	Heated-Dry	1610	3	SPC3CS161
Space-3	Heated-Dry	2106	3	SPC3CS211
Space-3	Frozen	1110	3	SPC3GEL12I
Space-3	Frozen	1610	3	SPC3GEL18I
Space-3	Frozen	2106	3	SPC3GEL24I
Space-3	Frozen	30deg	3	SPC3GELAP30I
Space-3	Frozen	30deg	3	SPC3GELCH30I
Space-3	Neutral	30deg	3	SPC3NTAP30
Space-3	Neutral	30deg	3	SPC3NTCH30
Space-3	Ambient	1110	3	SPC3PN111
Space-3	Ambient	1610	3	SPC3PN161
Space-3	Ambient	2106	3	SPC3PN211
Space-3	Pastry / Deli	1110	3	SPC3PV111I
Space-3	Chocolate	1110	3	SPC3PV111IC
Space-3	Pastry / Deli	1610	3	SPC3PV161I
Space-3	Chocolate	1610	3	SPC3PV161IC
Space-3	Pastry / Deli	2106	3	SPC3PV211I
Space-3	Chocolate	2106	3	SPC3PV211IC
Space-3	Pastry / Deli	30deg	3	SPC3PVAP30I
Space-3	Chocolate	30deg	3	SPC3PVAP30IC
Space-3	Pastry / Deli	30deg	3	SPC3PVCH30I
Space-3	Chocolate	30deg	3	SPC3PVCH30IC
6040	Bain-Marie	1000	G1	SQG1CB100G
6040	Bain-Marie	1500	G1	SQG1CB150G
6040	Bain-Marie	2000	G1	SQG1CB200G
6040	Heated-Dry	1000	G1	SQG1CS100

Model	Application	Length	Glass Top	Model AQ / KCL
6040	Heated-Dry	1500	G1	SQG1CS150
6040	Heated-Dry	2000	G1	SQG1CS200
6040	Frozen	1300	G1	SQG1GL12I
6040	Frozen	1700	G1	SQG1GL18I
6040	Frozen	2106	G1	SQG1GL24I
6040 Premium	Frozen	1300	G1	SQG1GLP12I
6040 Premium	Frozen	1700	G1	SQG1GLP18I
6040 Premium	Frozen	2106	G1	SQG1GLP24I
6040	Ambient	900	G1	SQG1PN090
6040	Ambient	1300	G1	SQG1PN130
6040	Ambient	1700	G1	SQG1PN170
6040	Ambient	2106	G1	SQG1PN210
6040	Pastry / Deli	900	G1	SQG1RV090I
6040	Chocolate	900	G1	SQG1RV090IC
6040	Pastry / Deli	1300	G1	SQG1RV130I
6040	Chocolate	1300	G1	SQG1RV130IC
6040	Pastry / Deli	1700	G1	SQG1RV170I
6040	Chocolate	1700	G1	SQG1RV170IC
6040	Pastry / Deli	2106	G1	SQG1RV210I
6040	Chocolate	2106	G1	SQG1RV210IC
6040	Bain-Marie	1000	R3	SQR3CB100G
6040	Bain-Marie	1500	R3	SQR3CB150G
6040	Bain-Marie	2000	R3	SQR3CB200G
6040	Heated-Dry	1000	R3	SQR3CS100
6040	Heated-Dry	1500	R3	SQR3CS150
6040	Heated-Dry	2000	R3	SQR3CS200
6040	Neutral	900	R3	SQR3NT090
6040	Neutral	1300	R3	SQR3NT130
6040	Neutral	1700	R3	SQR3NT170
6040	Neutral	2106	R3	SQR3NT210
6040	Ambient	900	R3	SQR3PN090
6040	Ambient	1300	R3	SQR3PN130
6040	Ambient	1700	R3	SQR3PN170
6040	Ambient	2106	R3	SQR3PN210
6040	Pastry / Deli	900	R3	SQR3RV090I
6040	Chocolate	900	R3	SQR3RV090IC

AUTOQUOTES & KCL INDEX

CIAM REFRIGERATION DESIGN

Model	Application	Length	Glass Top	Model AQ / KCL
6040	Pastry / Deli	1300	R3	SQR3RV130I
6040	Chocolate	1300	R3	SQR3RV130IC
6040	Pastry / Deli	1700	R3	SQR3RV170I
6040	Chocolate	1700	R3	SQR3RV170IC
6040	Pastry / Deli	2106	R3	SQR3RV210I
6040	Chocolate	2106	R3	SQR3RV210IC
6040	Bain-Marie	1000	R4	SQR4CB100G
6040	Bain-Marie	1500	R4	SQR4CB150G
6040	Bain-Marie	2000	R4	SQR4CB200G
6040	Heated-Dry	1000	R4	SQR4CS100
6040	Heated-Dry	1500	R4	SQR4CS150
6040	Heated-Dry	2000	R4	SQR4CS200
6040 Premium	Frozen	1300	R4	SQR4GLP12I
6040 Premium	Frozen	1700	R4	SQR4GLP18I
6040 Premium	Frozen	2106	R4	SQR4GLP24I
6040	Frozen	1300	R4	SQR4LGL12I
6040	Frozen	1700	R4	SQR4LGL18I
6040	Frozen	2106	R4	SQR4LGL24I
6040	Neutral	900	R4	SQR4NT090
6040	Neutral	1300	R4	SQR4NT130
6040	Neutral	1700	R4	SQR4NT170
6040	Neutral	2100	R4	SQR4NT210
6040	Ambient	900	R4	SQR4PN090
6040	Ambient	1300	R4	SQR4PN130
6040	Ambient	1700	R4	SQR4PN170
6040	Ambient	2100	R4	SQR4PN210
6040	Pastry / Deli	900	R4	SQR4RV090I
6040	Chocolate	900	R4	SQR4RV090IC
6040	Pastry / Deli	1300	R4	SQR4RV130I
6040	Chocolate	1300	R4	SQR4RV130IC
6040	Pastry / Deli	1700	R4	SQR4RV170I
6040	Chocolate	1700	R4	SQR4RV170IC
6040	Pastry / Deli	2106	R4	SQR4RV210I
6040	Chocolate	2106	R4	SQR4RV210IC
6040	Bain-Marie	1000	S1	SQS1CB100G
6040	Bain-Marie	1500	S1	SQS1CB150G

Model	Application	Length	Glass Top	Model AQ / KCL
6040	Bain-Marie	2000	S1	SQS1CB200G
6040	Heated-Dry	1000	S1	SQS1CS100
6040	Heated-Dry	1500	S1	SQS1CS150
6040	Heated-Dry	2000	S1	SQS1CS200
6040	Frozen	1300	S1	SQS1GL12I
6040	Frozen	1700	S1	SQS1GL18I
6040	Frozen	2106	S1	SQS1GL24I
6040 Premium	Frozen	1300	S1	SQS1GLP12I
6040 Premium	Frozen	1700	S1	SQS1GLP18I
6040 Premium	Frozen	2106	S1	SQS1GLP24I
6040	Neutral	900	S1	SQS1NT090
6040	Neutral	1300	S1	SQS1NT130
6040	Neutral	1700	S1	SQS1NT170
6040	Neutral	2106	S1	SQS1NT210
6040	Ambient	900	S1	SQS1PN090
6040	Ambient	1300	S1	SQS1PN130
6040	Ambient	1700	S1	SQS1PN170
6040	Ambient	2106	S1	SQS1PN210
6040	Pastry / Deli	900	S1	SQS1RV090I
6040	Chocolate	900	S1	SQS1RV090IC
6040	Pastry / Deli	1300	S1	SQS1RV130I
6040	Chocolate	1300	S1	SQS1RV130IC
6040	Pastry / Deli	1700	S1	SQS1RV170I
6040	Chocolate	1700	S1	SQS1RV170IC
6040	Pastry / Deli	2106	S1	SQS1RV210I
6040	Chocolate	2106	S1	SQS1RV210IC
6040	Bain-Marie	1000	S3	SQS3CB100G
6040	Bain-Marie	1500	S3	SQS3CB150G
6040	Bain-Marie	2000	S3	SQS3CB200G
6040	Heated-Dry	1000	S3	SQS3CS100
6040	Heated-Dry	1500	S3	SQS3CS150
6040	Heated-Dry	2000	S3	SQS3CS200
6040	Frozen	1300	S3	SQS3GL12I
6040	Frozen	1700	S3	SQS3GL18I
6040	Frozen	2106	S3	SQS3GL24I
6040 Premium	Frozen	1300	S3	SQS3GLP12I

Model	Application	Length	Glass Top	Model AQ / KCL
6040 Premium	Frozen	1700	S3	SQS3GLP18I
6040 Premium	Frozen	2106	S3	SQS3GLP24I
6040	Neutral	900	S3	SQS3NT090
6040	Neutral	1300	S3	SQS3NT130
6040	Neutral	1700	S3	SQS3NT170
6040	Neutral	2106	S3	SQS3NT210
6040	Ambient	900	S3	SQS3PN090
6040	Ambient	1300	S3	SQS3PN130
6040	Ambient	1700	S3	SQS3PN170
6040	Ambient	2106	S3	SQS3PN210
6040	Pastry / Deli	900	S3	SQS3RV090I
6040	Chocolate	900	S3	SQS3RV090IC
6040	Pastry / Deli	1300	S3	SQS3RV130I
6040	Chocolate	1300	S3	SQS3RV130IC
6040	Pastry / Deli	1700	S3	SQS3RV170I
6040	Chocolate	1700	S3	SQS3RV170IC
6040	Pastry / Deli	2106	S3	SQS3RV210I
6040	Chocolate	2106	S3	SQS3RV210IC
Tortuga	Heated-Dry	900	1	TRT1CV090
Tortuga	Heated-Dry	1200	1	TRT1CV120
Tortuga	Heated-Dry	1500	1	TRT1CV150
Tortuga	Pastry / Deli	900	1	TRT1PV090I
Tortuga	Chocolate	900	1	TRT1PV090IC
Tortuga	Pastry / Deli	1200	1	TRT1PV120I
Tortuga	Chocolate	1200	1	TRT1PV120IC
Tortuga	Pastry / Deli	1500	1	TRT1PV150I
Tortuga	Chocolate	1500	1	TRT1PV150IC
Tortuga	Heated-Dry	900	2	TRT2CV090
Tortuga	Heated-Dry	1200	2	TRT2CV120
Tortuga	Heated-Dry	1500	2	TRT2CV150
Tortuga	Pastry / Deli	900	2	TRT2PV090I
Tortuga	Chocolate	900	2	TRT2PV090IC
Tortuga	Pastry / Deli	1200	2	TRT2PV120I
Tortuga	Chocolate	1200	2	TRT2PV120IC
Tortuga	Pastry / Deli	1500	2	TRT2PV150I
Tortuga	Chocolate	1500	2	TRT2PV150IC

AUTOQUOTES & KCL INDEX

Model	Application	Length	Glass Top	Model AQ / KCL
Tortuga	Heated-Dry	900	3	TRT3CV090
Tortuga	Heated-Dry	1200	3	TRT3CV120
Tortuga	Heated-Dry	1500	3	TRT3CV150
Tortuga	Frozen	1200	3	TRT3GEL120I
Tortuga	Pastry / Deli	900	3	TRT3PV090I
Tortuga	Chocolate	900	3	TRT3PV090IC
Tortuga	Pastry / Deli	1200	3	TRT3PV120I
Tortuga	Chocolate	1200	3	TRT3PV120IC
Tortuga	Pastry / Deli	1500	3	TRT3PV150I
Tortuga	Chocolate	1500	3	TRT3PV150IC
900	Bain-Marie	1000	C2	V9C2CB100G
900	Bain-Marie		C2	V9C2CB125G
900	Bain-Marie	1500	C2	V9C2CB150G
900	Bain-Marie	2000	C2	V9C2CB200G
900	Heated-Dry	1000	C2	V9C2CS100
900	Heated-Dry	1500	C2	V9C2CS150
900	Heated-Dry	2000	C2	V9C2CS200
900	Frozen	1000	C2	V9C2GL10I
900	Frozen	1500	C2	V9C2GL16I
900	Frozen	2000	C2	V9C2GL22I
900	Neutral	1000	C2	V9C2NT100
900	Neutral	1250	C2	V9C2NT125
900	Neutral	1500	C2	V9C2NT150
900	Neutral	2000	C2	V9C2NT200
900	Pastry / Deli	1000	C2	V9C2RV100I
900	Pastry / Deli	1000	C2	V9C2RV100IC
900	Pastry / Deli	1250	C2	V9C2RV125I
900	Pastry / Deli	1250	C2	V9C2RV125IC
900	Pastry / Deli	1500	C2	V9C2RV150I
900	Pastry / Deli	1500	C2	V9C2RV150IC
900	Pastry / Deli	2000	C2	V9C2RV200I
900	Pastry / Deli	2000	C2	V9C2RV200IC
900	Bain-Marie	1000	C3	V9C3CB100G
900	Bain-Marie	1250	C3	V9C3CB125G
900	Bain-Marie	1500	C3	V9C3CB150G
900	Bain-Marie	2000	C3	V9C3CB200G

Model	Application	Length	Glass Top	Model AQ / KCL
900	Heated-Dry	1000	C3	V9C3CS100
900	Heated-Dry	1500	C3	V9C3CS150
900	Heated-Dry	2000	C3	V9C3CS200
900	Frozen	1000	C3	V9C3GL10I
900	Frozen	1500	C3	V9C3GL16I
900	Frozen	2000	C3	V9C3GL22I
900	Neutral	1000	C3	V9C3NT100
900	Neutral	1250	C3	V9C3NT125
900	Neutral	1500	C3	V9C3NT150
900	Neutral	2000	C3	V9C3NT200
900	Pastry / Deli	1000	C3	V9C3RV100I
900	Chocolate	1000	C3	V9C3RV100IC
900	Pastry / Deli	1250	C3	V9C3RV125I
900	Chocolate	1250	C3	V9C3RV125IC
900	Pastry / Deli	1500	C3	V9C3RV150I
900	Chocolate	1500	C3	V9C3RV150IC
900	Pastry / Deli	2000	C3	V9C3RV200I
900	Chocolate	2000	C3	V9C3RV200IC
900	Bain-Marie	1000	C4	V9C4CB100G
900	Bain-Marie	1250	C4	V9C4CB125G
900	Bain-Marie	1500	C4	V9C4CB150G
900	Bain-Marie	2000	C4	V9C4CB200G
900	Heated-Dry	1000	C4	V9C4CS100
900	Heated-Dry	1500	C4	V9C4CS150
900	Heated-Dry	2000	C4	V9C4CS200
900	Frozen	1000	C4	V9C4GL10I
900	Frozen	1500	C4	V9C4GL16I
900	Frozen	2000	C4	V9C4GL22I
900	Neutral	1000	C4	V9C4NT100
900	Neutral	1250	C4	V9C4NT125
900	Neutral	1500	C4	V9C4NT150
900	Neutral	2000	C4	V9C4NT200
900	Pastry / Deli	1000	C4	V9C4RV100I
900	Pastry / Deli	1000	C4	V9C4RV100IC
900	Pastry / Deli	1250	C4	V9C4RV125I
900	Pastry / Deli	1250	C4	V9C4RV125IC

Model	Application	Length	Glass Top	Model AQ / KCL
900	Pastry / Deli	1500	C4	V9C4RV150I
900	Pastry / Deli	1500	C4	V9C4RV150IC
900	Pastry / Deli	2000	C4	V9C4RV200I
900	Pastry / Deli	2000	C4	V9C4RV200IC
900	Bain-Marie	1000	C5	V9C5CB100G
900	Bain-Marie	1250	C5	V9C5CB125G
900	Bain-Marie	1500	C5	V9C5CB150G
900	Bain-Marie	2000	C5	V9C5CB200G
900	Frozen	1000	C5	V9C5GL10I
900	Frozen	1500	C5	V9C5GL16I
900	Frozen	2000	C5	V9C5GL22I
900	Neutral	1000	C5	V9C5NT100
900	Neutral	1250	C5	V9C5NT125
900	Neutral	1500	C5	V9C5NT150
900	Neutral	2000	C5	V9C5NT200
900	Pastry / Deli	1000	C5	V9C5RV100I
900	Chocolate	1000	C5	V9C5RV100IC
900	Pastry / Deli	1250	C5	V9C5RV125I
900	Chocolate	1250	C5	V9C5RV125IC
900	Pastry / Deli	1500	C5	V9C5RV150I
900	Chocolate	1500	C5	V9C5RV150IC
900	Pastry / Deli	2000	C5	V9C5RV200I
900	Chocolate	2000	C5	V9C5RV200IC
900	Bain-Marie	1000	C6	V9C6CB100G
900	Bain-Marie	1250	C6	V9C6CB125G
900	Bain-Marie	1500	C6	V9C6CB150G
900	Bain-Marie	2000	C6	V9C6CB200G
900	Heated-Dry	1000	C6	V9C6CS100
900	Heated-Dry	1500	C6	V9C6CS150
900	Heated-Dry	2000	C6	V9C6CS200
900	Frozen	1000	C6	V9C6GL10I
900	Frozen	1500	C6	V9C6GL16I
900	Frozen	2000	C6	V9C6GL22I
900	Neutral	1000	C6	V9C6NT100
900	Neutral	1250	C6	V9C6NT125
900	Neutral	1500	C6	V9C6NT150

AUTOQUOTES & KCL INDEX

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Model	Application	Length	Glass Top	Model AQ / KCL
900	Neutral	2000	C6	V9C6NT200
900	Pastry / Deli	1000	C6	V9C6RV100I
900	Chocolate	1000	C6	V9C6RV100IC
900	Pastry / Deli	1250	C6	V9C6RV125I
900	Chocolate	1250	C6	V9C6RV125IC
900	Pastry / Deli	1500	C6	V9C6RV150I
900	Chocolate	1500	C6	V9C6RV150IC
900	Pastry / Deli	2000	C6	V9C6RV200I
900	Chocolate	2000	C6	V9C6RV200IC
Vertigo	Bain-Marie	1110	1	VRT1CB111G
Vertigo	Bain-Marie	1610	1	VRT1CB161G
Vertigo	Bain-Marie	2106	1	VRT1CB211G
Vertigo	Heated-Dry	1110	1	VRT1CS111
Vertigo	Heated-Dry	1610	1	VRT1CS161
Vertigo	Heated-Dry	2106	1	VRT1CS211
Vertigo	Frozen	1100	1	VRT1GEL12I
Vertigo	Frozen	1610	1	VRT1GEL18I
Vertigo	Frozen	2106	1	VRT1GEL24I
Vertigo	Neutral	1110	1	VRT1NT111
Vertigo	Neutral	1610	1	VRT1NT161
Vertigo	Neutral	2106	1	VRT1NT211
Vertigo	Pastry / Deli	1110	1	VRT1PV111I
Vertigo	Chocolate	1110	1	VRT1PV111IC
Vertigo	Pastry / Deli	1610	1	VRT1PV161I
Vertigo	Chocolate	1610	1	VRT1PV161IC
Vertigo	Pastry / Deli	2106	1	VRT1PV211I
Vertigo	Chocolate	2106	1	VRT1PV211IC
Vertigo	Bain-Marie	1110	2	VRT2CB111G
Vertigo	Bain-Marie	1610	2	VRT2CB161G
Vertigo	Bain-Marie	2106	2	VRT2CB211G
Vertigo	Heated-Dry	1110	2	VRT2CS111
Vertigo	Heated-Dry	1610	2	VRT2CS161
Vertigo	Heated-Dry	2106	2	VRT2CS211
Vertigo	Frozen	1100	2	VRT2GEL12I
Vertigo	Frozen	1610	2	VRT2GEL18I
Vertigo	Frozen	2106	2	VRT2GEL24I

Model	Application	Length	Glass Top	Model AQ / KCL
Vertigo	Frozen	30deg	2	VRT2GELAP30I
Vertigo	Frozen	30deg	2	VRT2GELCH30I
Vertigo	Neutral	1110	2	VRT2NT111
Vertigo	Neutral	1610	2	VRT2NT161
Vertigo	Neutral	2106	2	VRT2NT211
Vertigo	Neutral	30deg	2	VRT2NTAP30
Vertigo	Neutral	30deg	2	VRT2NTCH30
Vertigo	Ambient	1110	2	VRT2PN111
Vertigo	Ambient	1610	2	VRT2PN161
Vertigo	Ambient	2106	2	VRT2PN211
Vertigo	Pastry / Deli	1110	2	VRT2PV111I
Vertigo	Chocolate	1110	2	VRT2PV111IC
Vertigo	Pastry / Deli	1610	2	VRT2PV161I
Vertigo	Chocolate	1610	2	VRT2PV161IC
Vertigo	Pastry / Deli	2106	2	VRT2PV211I
Vertigo	Chocolate	2106	2	VRT2PV211IC
Vertigo	Pastry / Deli	30deg	2	VRT2PVAP30I
Vertigo	Chocolate	30deg	2	VRT2PVAP30IC
Vertigo	Pastry / Deli	30deg	2	VRT2PVCH30I
Vertigo	Chocolate	30deg	2	VRT2PVCH30IC
Vertigo	Bain-Marie	1110	3	VRT3CB111G
Vertigo	Bain-Marie	1610	3	VRT3CB161G
Vertigo	Bain-Marie	2106	3	VRT3CB211G
Vertigo	Bain-Marie	30deg	3	VRT3CH30I
Vertigo	Heated-Dry	1110	3	VRT3CS111
Vertigo	Heated-Dry	1610	3	VRT3CS161
Vertigo	Heated-Dry	2106	3	VRT3CS211
Vertigo	Frozen	1110	3	VRT3GEL12I
Vertigo	Frozen	1610	3	VRT3GEL18I
Vertigo	Frozen	2106	3	VRT3GEL24I
Vertigo	Frozen	30deg	3	VRT3GELAP30I
Vertigo	Ambient	30deg	3	VRT3NTAP30
Vertigo	Ambient	30deg	3	VRT3NTCH30
Vertigo	Ambient	1110	3	VRT3PN111
Vertigo	Ambient	1610	3	VRT3PN161
Vertigo	Ambient	2106	3	VRT3PN211

Model	Application	Length	Glass Top	Model AQ / KCL
Vertigo	Pastry / Deli	1110	3	VRT3PV111I
Vertigo	Chocolate	1110	3	VRT3PV111IC
Vertigo	Pastry / Deli	1610	3	VRT3PV161I
Vertigo	Chocolate	1610	3	VRT3PV161IC
Vertigo	Pastry / Deli	2106	3	VRT3PV211I
Vertigo	Chocolate	2106	3	VRT3PV211IC
Vertigo	Pastry / Deli	30deg	3	VRT3PVAP30I
Vertigo	Chocolate	30deg	3	VRT3PVAP30IC
Vertigo	Pastry / Deli	30deg	3	VRT3PVCH30I
Vertigo	Chocolate	30deg	3	VRT3PVCH30IC
Classic	Refrigerated	1040	6 Depth	MURL6FL10I
Classic	Refrigerated	1290	6 Depth	MURL6FL12I
Classic	Refrigerated	1540	6 Depth	MURL6FL15I
Classic	Refrigerated	2040	6 Depth	MURL6FL20I
Classic	Refrigerated	1040	8 Depth	MURL8FL10I
Classic	Refrigerated	1290	8 Depth	MURL8FL12I
Classic	Refrigerated	1540	8 Depth	MURL8FL15I
Classic	Refrigerated	2040	8 Depth	MURL8FL20I
Roma-Ice Cream	Frozen	1650	R4	ROMAIC165I
Roma-Pozzetti	Frozen	1650	R4	ROMAGL165I

CiAM
REFRIGERATION DESIGN

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