

**CiAM**  
REFRIGERATION DESIGN



Distributed By  
**AG** ADVANCED GOURMET  
IN THE USA



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 ft<sup>2</sup> 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.



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Pictured Above: Performer Display





# CiAM

REFRIGERATION DESIGN

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



## Standard Features:

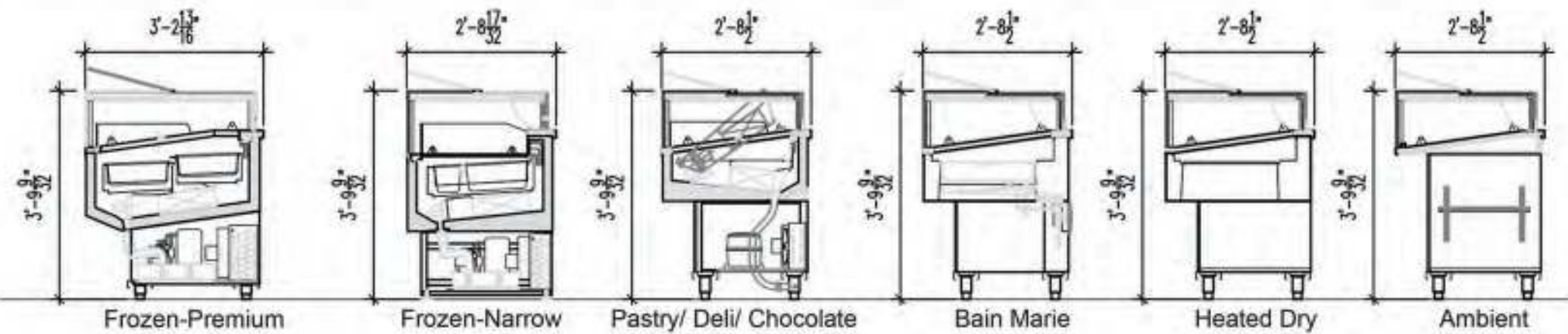
- LED lighting
- Heated gas defrost (frozen)
- LCD temperature display
- Premium/Plus or narrow depth offered



## Display Applications:



# 6040 SERIES



\*Sections shown are 6040-G1\*

## Standard Lengths\*:

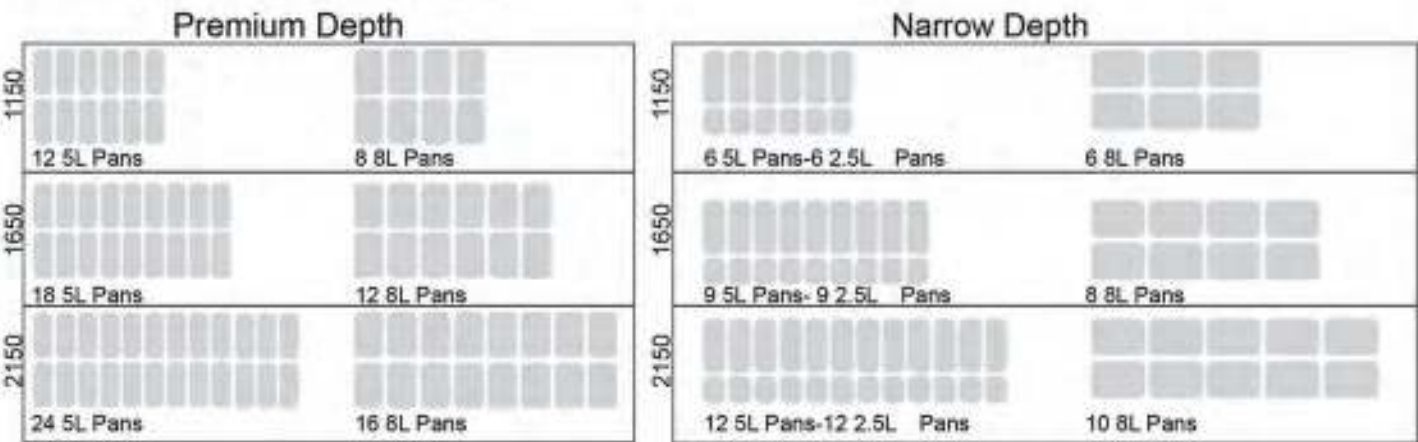
| Frozen:            | Pastry, Deli, Chocolate: | Bain Marie:        | Heated Dry:        | Ambient:           |
|--------------------|--------------------------|--------------------|--------------------|--------------------|
| (Model/Length in.) | (Model/Length in.)       | (Model/Length in.) | (Model/Length 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

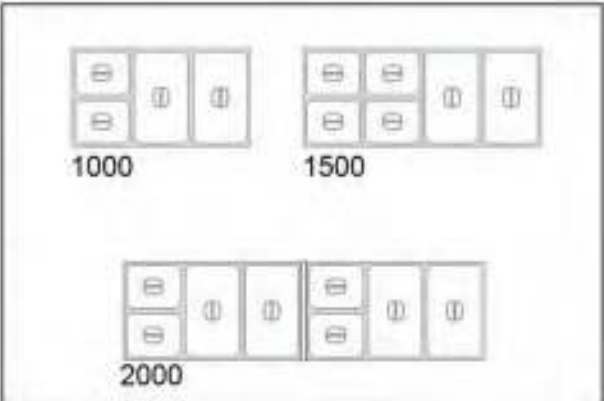


# 6040 SERIES

## 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 |



# 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.





## Standard Features:

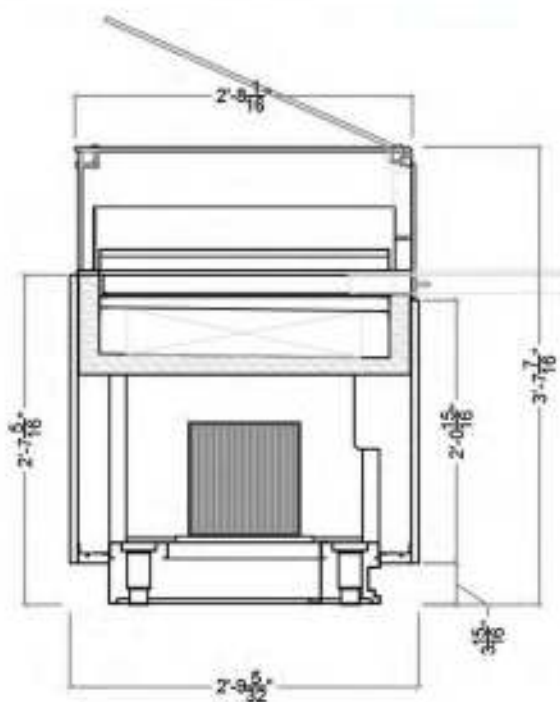
- LED Lighting
- Sliding glass drawers with multiple material options
- Lifftup glasstop option
- Locking drawer system option



## Display Applications:



# JEWELRY



**CLX**



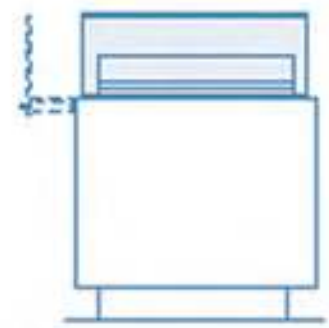
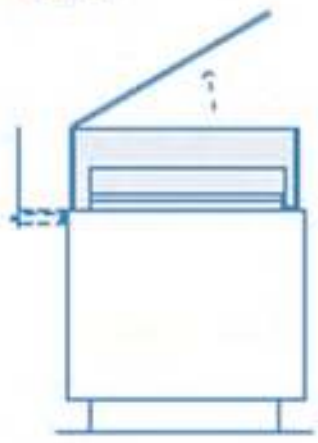
**CL**

## Standard Lengths\*:

Pastry, Chocolate:  
(Model/Length in.)

|       |        |
|-------|--------|
| 900:  | 35.68" |
| 1300: | 51.43" |
| 1500: | 59.29" |
| 1700: | 67.17" |

\*Custom lengths available upon request







| TECHNICAL FEATURES |           | VERSIONS    |           |
|--------------------|-----------|-------------|-----------|
| Electric Supply    | (V/ph/Hz) | Pastry/Deli | Chocolate |
|                    |           | 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 display in a minimal footprint. Available with 1, 2, or 3 adjustable, LED lit, glass shelves, showcase large pastry items or petit dessert offerings.





## Standard Features:

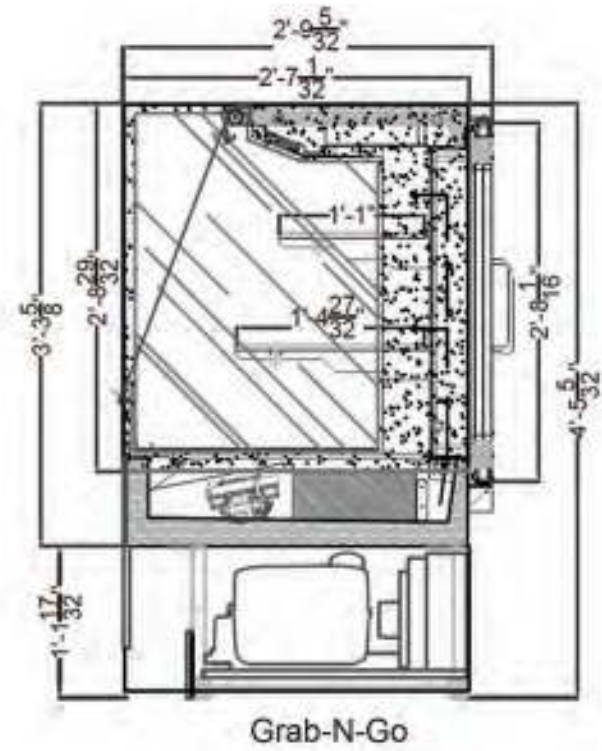
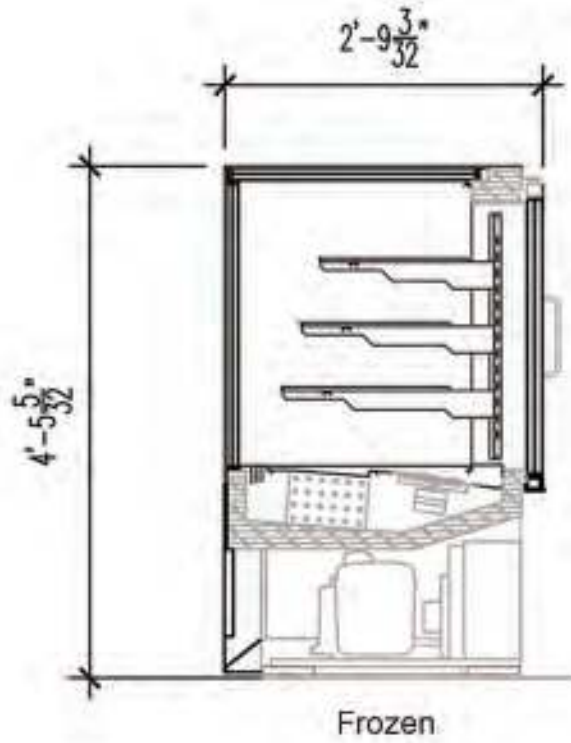
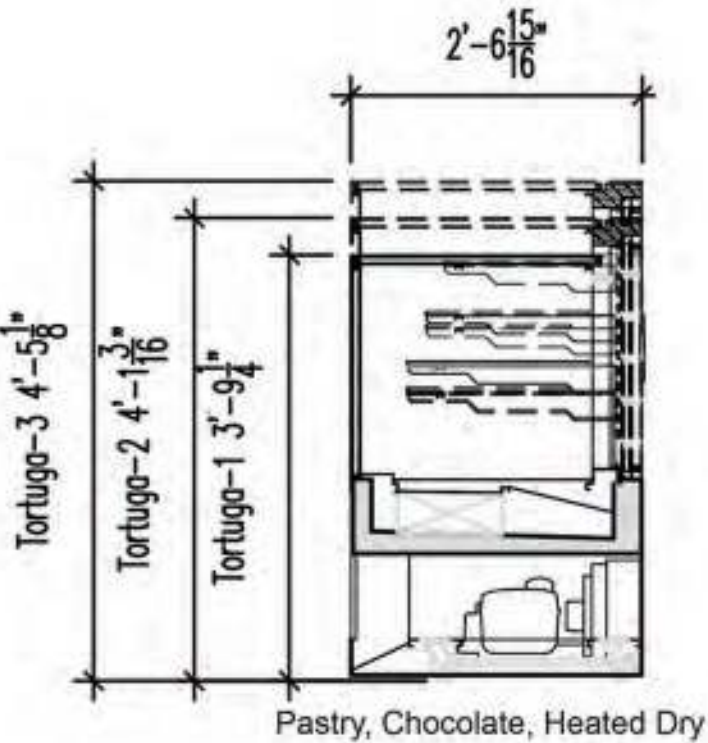
- Uniform temperature throughout
- LED lighting
- Electronic control board
- Adjustable tempered glass shelving
- 1,2, and 3 shelf height options
- Hinged or Sliding door options
- Grab-N-Go option



## Display Applications:



# TORTUGA



## Standard Lengths\*:

| Frozen:<br>(Model/Length in.) | Pastry, Deli, Chocolate:<br>(Model/Length in.) | Grab-N-Go:<br>(Model/Length in.) | Heated Dry:<br>(Model/Length in.) | Ambient:<br>(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





| 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:

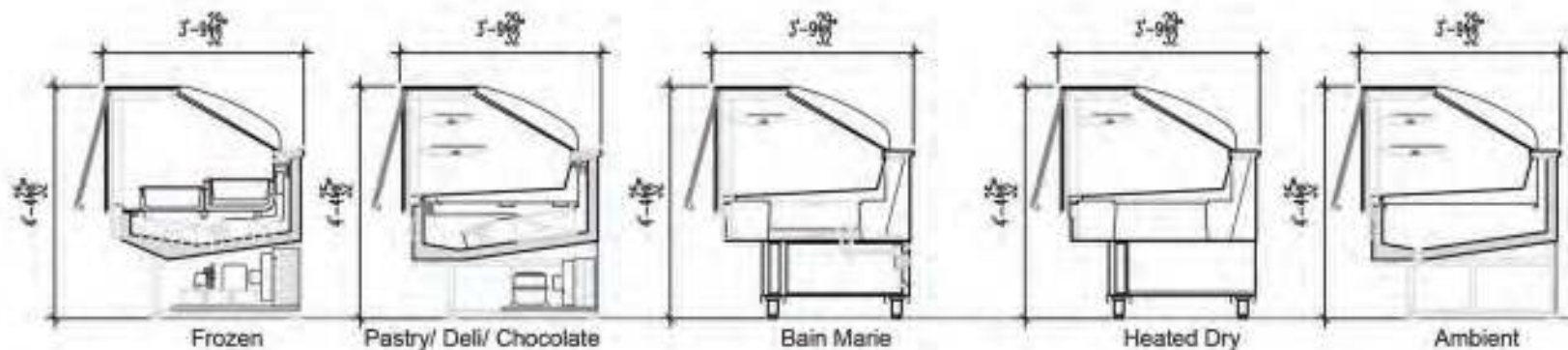
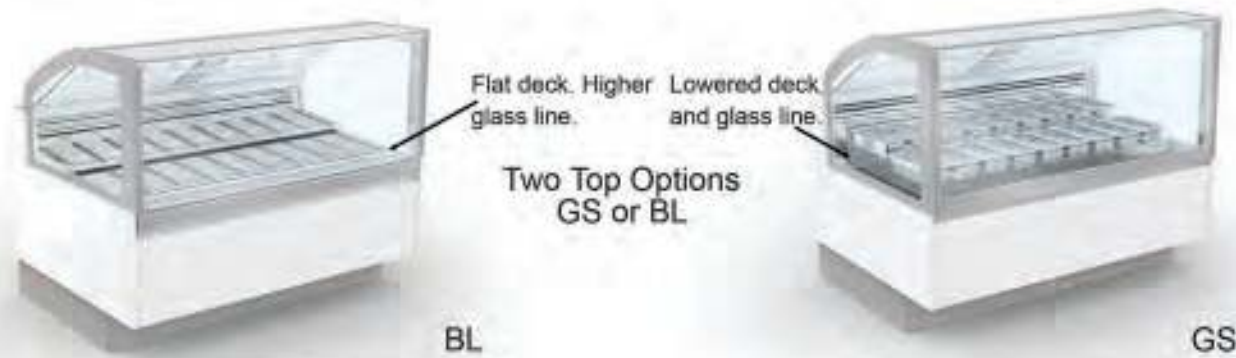
- LED Lighting
- Double paned, heated glass - front & sides (frozen); front (refrigerated)
- Dual Airflow (frozen)
- Three different heights, 1,2, and 3
- Automatic reverse defrost system
- All Level Control Refrigeration



## Display Applications:



# ICE QUEEN



## Standard Lengths\*:

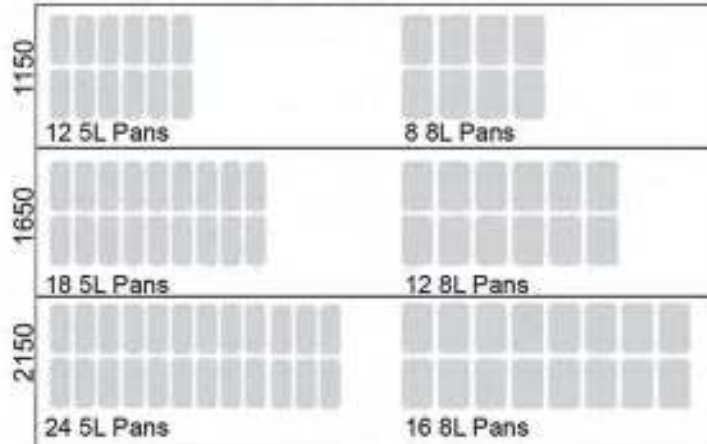
| Frozen:            | Pastry, Deli, Chocolate: | Bain Marie:        | Heated-Dry         | Ambient:           |
|--------------------|--------------------------|--------------------|--------------------|--------------------|
| (Model/Length in.) | (Model/Length in.)       | (Model/Length in.) | (Model/Length 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

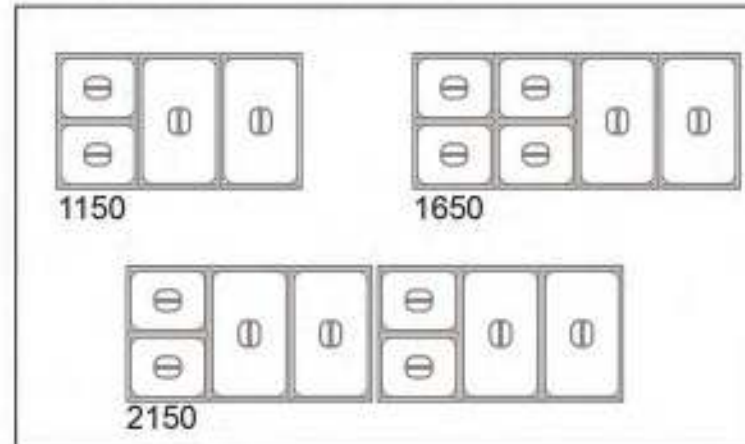


# ICE QUEEN

## Frozen Pan Configurations



## Bain Marie Pan Configurations



### TECHNICAL FEATURES

Electric Supply

(V/ph/Hz)

### VERSIONS

Frozen

Pastry/Deli

Chocolate

Bain Marie

Heated Dry

Ambient

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



## Standard Features:

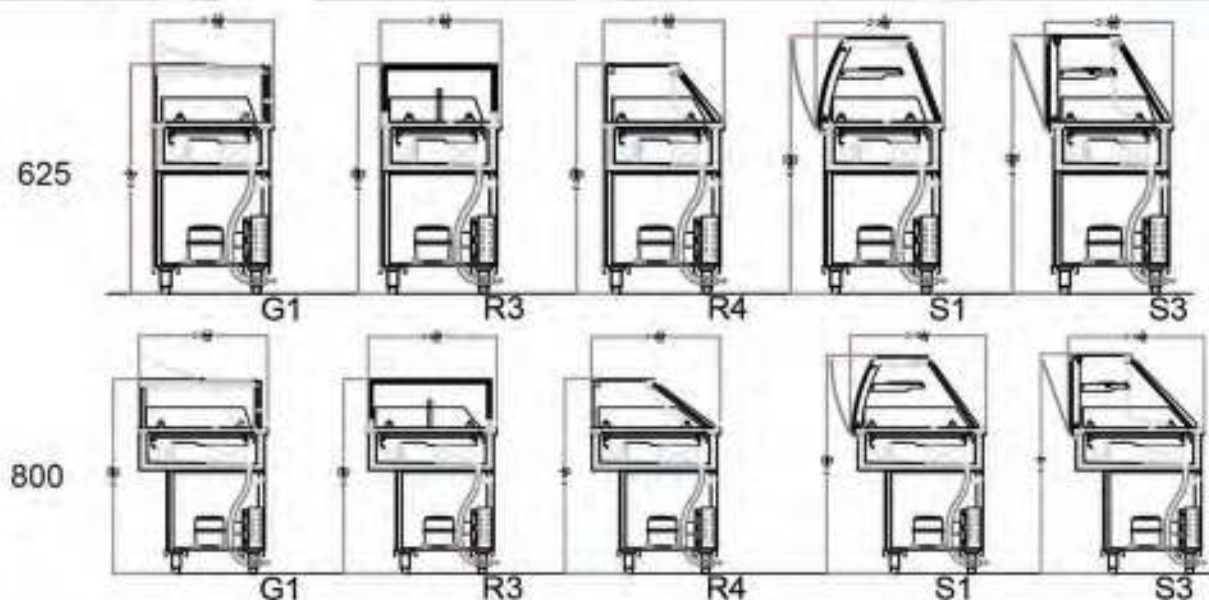
- LED lighting
- 2 depth options for narrow footprint
- 4L or 5L pan configurations (frozen)
- Multiple glass opening systems and rear door styles



## Display Applications:



# FLAT 625 - 800



\*Refrigerated Ventilated version shown

## Standard Lengths:

| Frozen:<br>(Model/Length in.) | Pastry, Deli, Chocolate:<br>(Model/Length in.) | Bain Marie:<br>(Model/Length in.) | Heated Dry:<br>(Model/Length in.) | Ambient:<br>(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"                   |

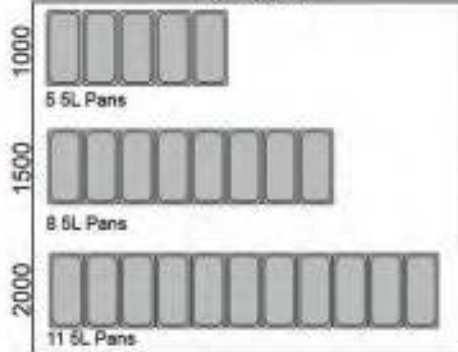
\*Custom lengths available upon request



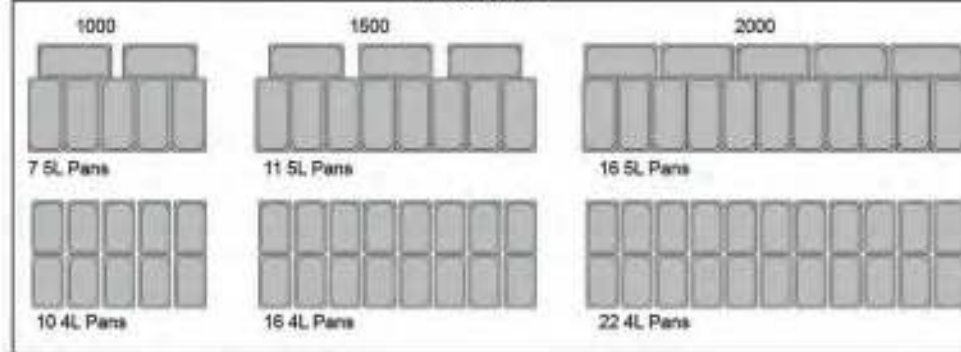
# FLAT 625 - 800

## Frozen Pan Configurations

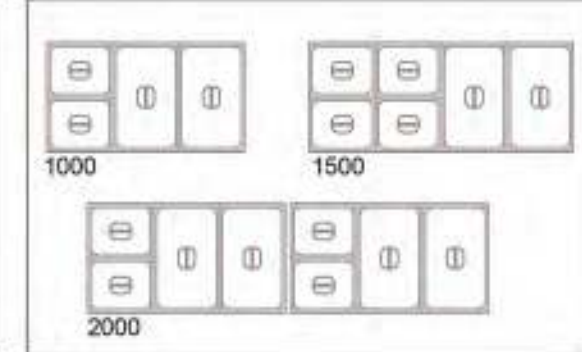
Flat 625



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.





## Standard Features:

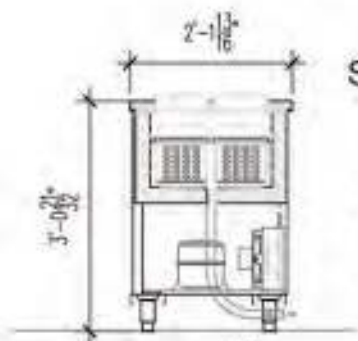
- Holds 8L pozzetti tubs
- Anti spin technology
- Static single layer, glycol double deep, and sprint cart versions
- Custom cart options available



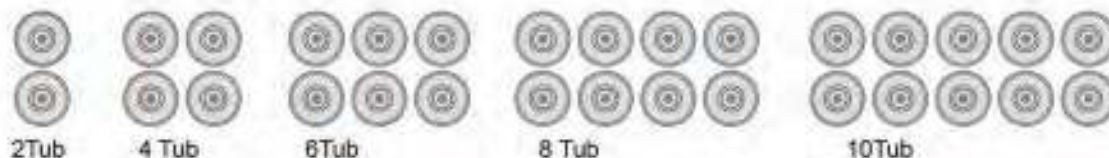
## Display Applications:



# POZZETTI

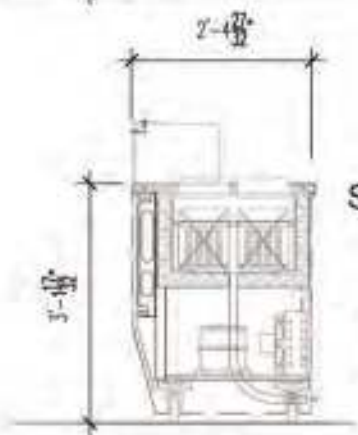


Static Pozzetti- Single Deep Tubs



Standard Lengths:

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

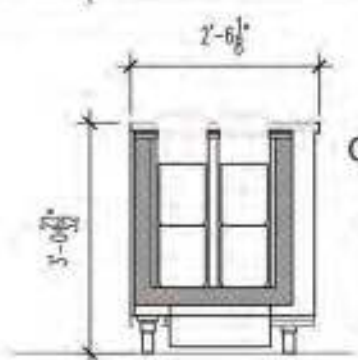


Sprint-Cart Pozzetti- Single Deep Tubs

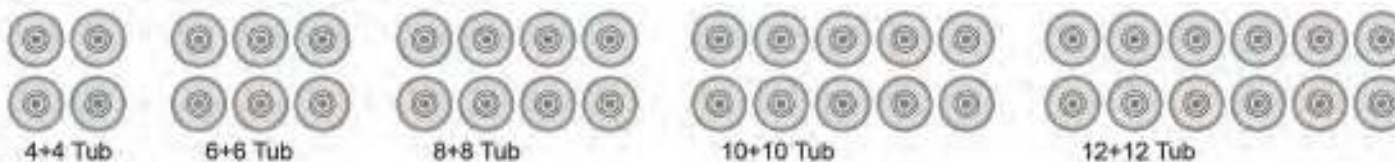


Standard Lengths:

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





## 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)



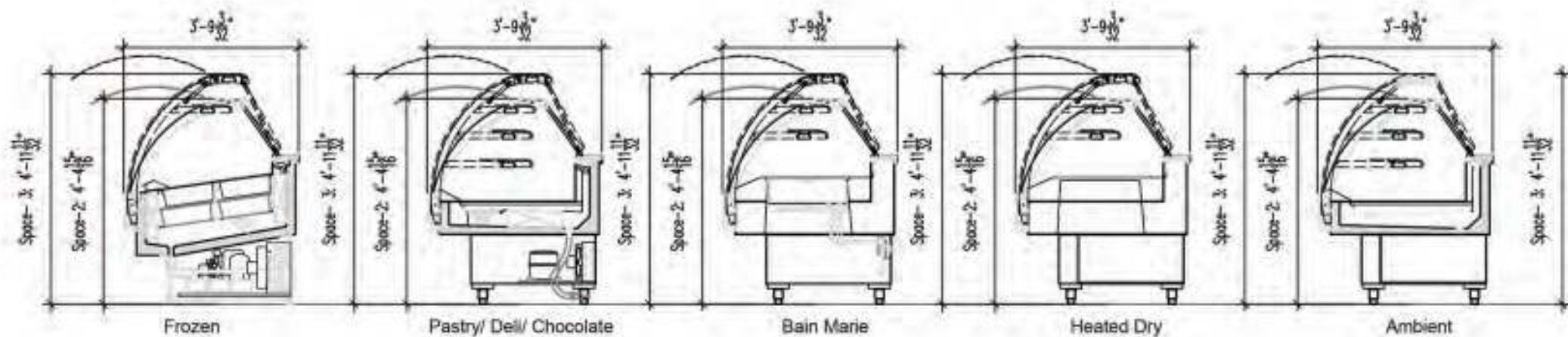
Elegant Side Panel



## Display Applications:



# SPACE 2 - 3



## Standard Lengths\*:

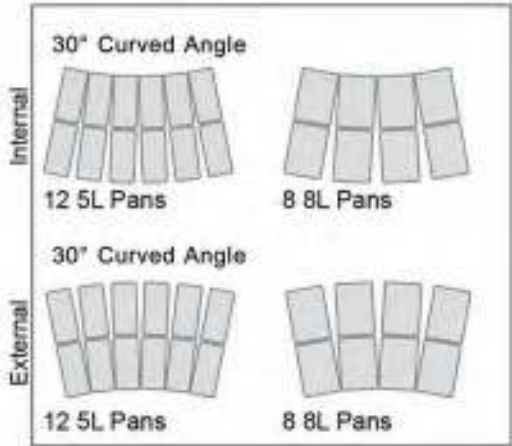
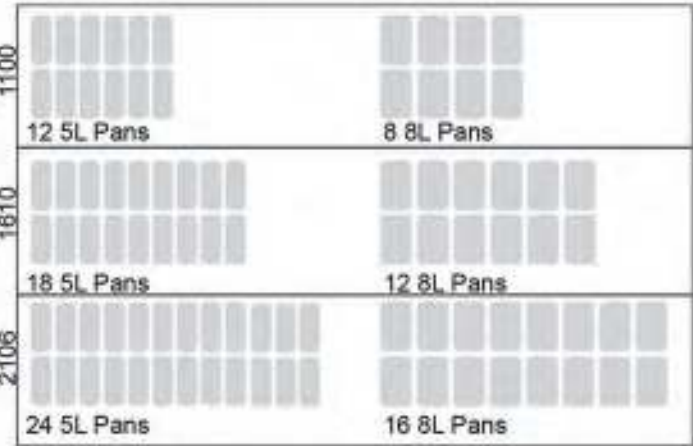
| Frozen:            | Pastry, Deli, Chocolate: | Bain Marie:        | Heated Dry:        | Ambient:           |
|--------------------|--------------------------|--------------------|--------------------|--------------------|
| (Model/Length in.) | (Model/Length in.)       | (Model/Length in.) | (Model/Length 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

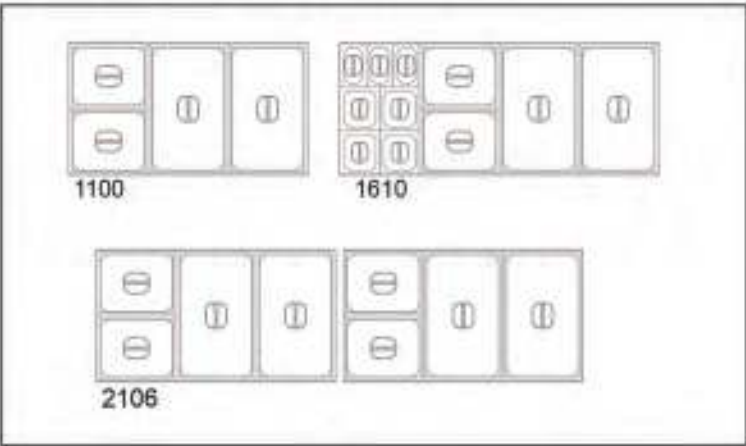


# SPACE 2 - 3

## Frozen Pan Configurations



## Bain Marie Pan Configurations



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

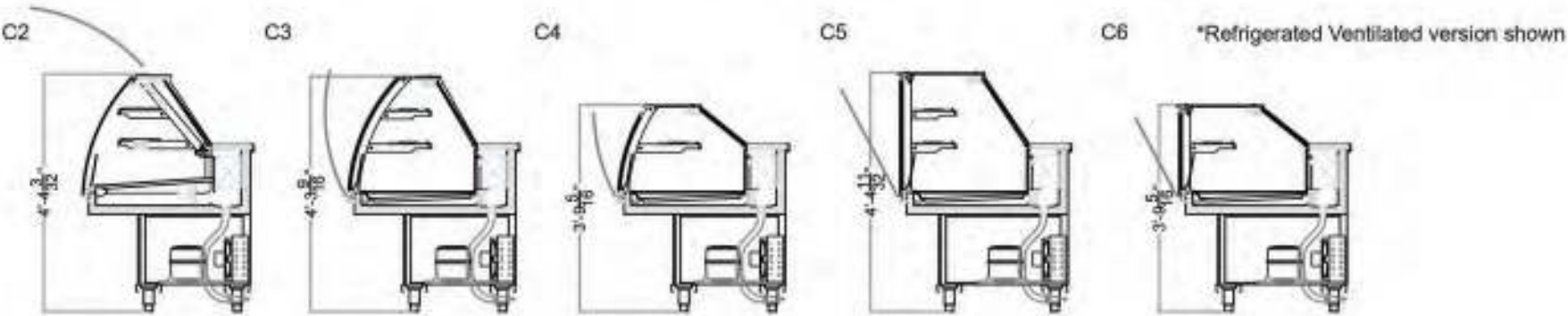
- LED lighting
- 4L or 5L pan configurations (frozen)
- Heated side glasses
- Digital Control Panel
- Backlit flavor tags (frozen)
- Fully Refrigerated available on C2 and C3



## Display Applications:



# 900 SERIES



## Standard Lengths\*:

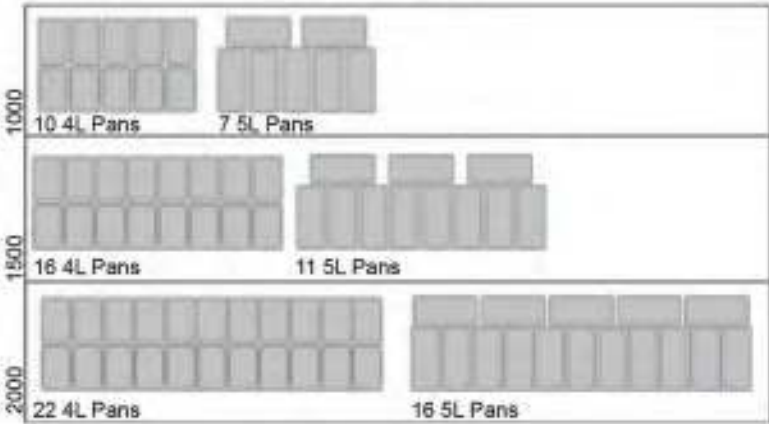
| Frozen:<br>(Model/Length in.) | Pastry, Deli, Chocolate:<br>(Model/Length in.) | Bain Marie:<br>(Model/Length in.) | Heated Dry<br>(Model/Length in.) | Ambient:<br>(Model/Length in.) | Pizza:<br>(Model/Length in.) |
|-------------------------------|------------------------------------------------|-----------------------------------|----------------------------------|--------------------------------|------------------------------|
| 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

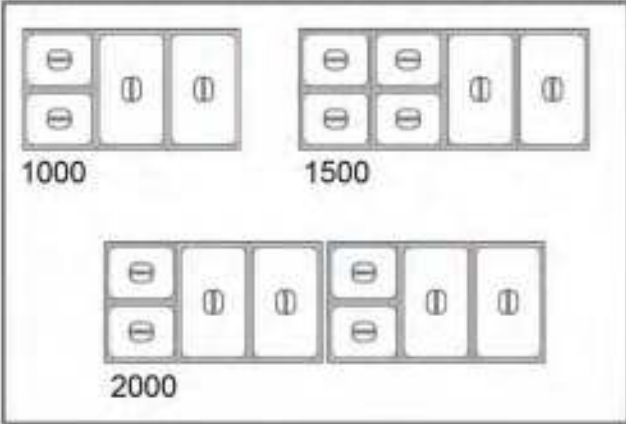


# 900 SERIES

## 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   |



# 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:

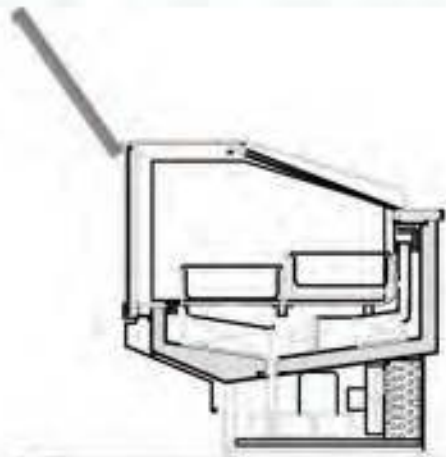
- LED Lighting
- Piston assisted opening front glass
- Digital control panel
- Auto electric defrost-refrigerated
- Auto reverse defrost-low temp
- Special temperature and humidity controls for meat display



## Display Applications:



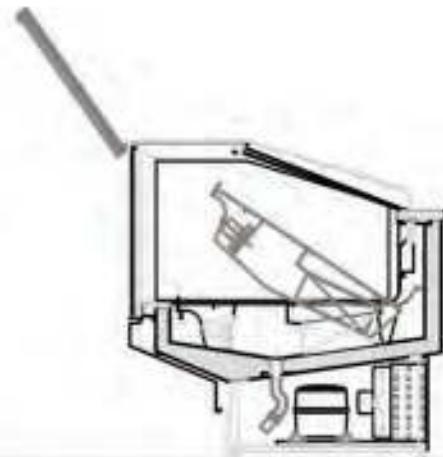
# PERFORMER



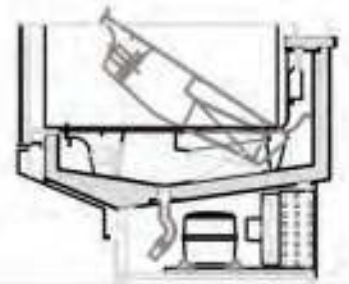
FROZEN



BAIN MARIE



MEAT-DELI



MEAT-DELI S/S

## Standard Lengths\*:

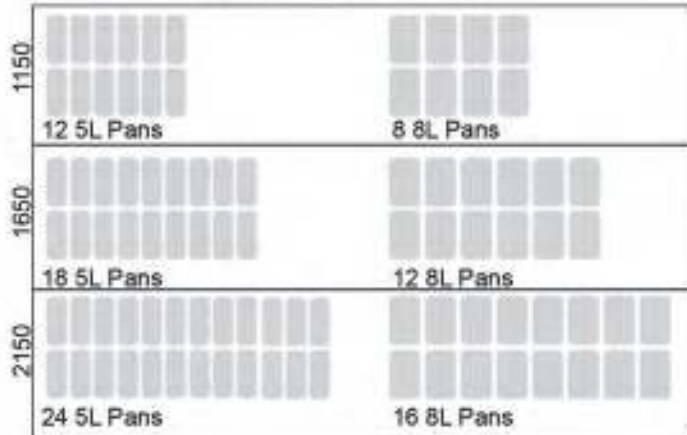
| Frozen:            | Bain Marie:        | Meat-Deli:         | Meat-Deli Self Serve |
|--------------------|--------------------|--------------------|----------------------|
| (Model/Length in.) | (Model/Length in.) | (Model/Length in.) | (Model/Length in.)   |
| 1150: 46.85"       | 1150: 46.85"       | 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

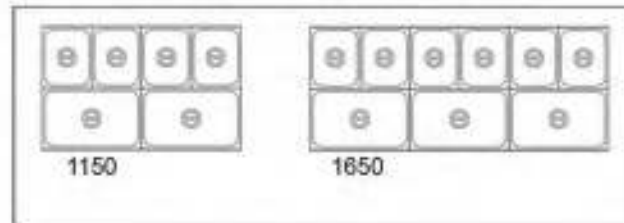


# PERFORMER

## 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:

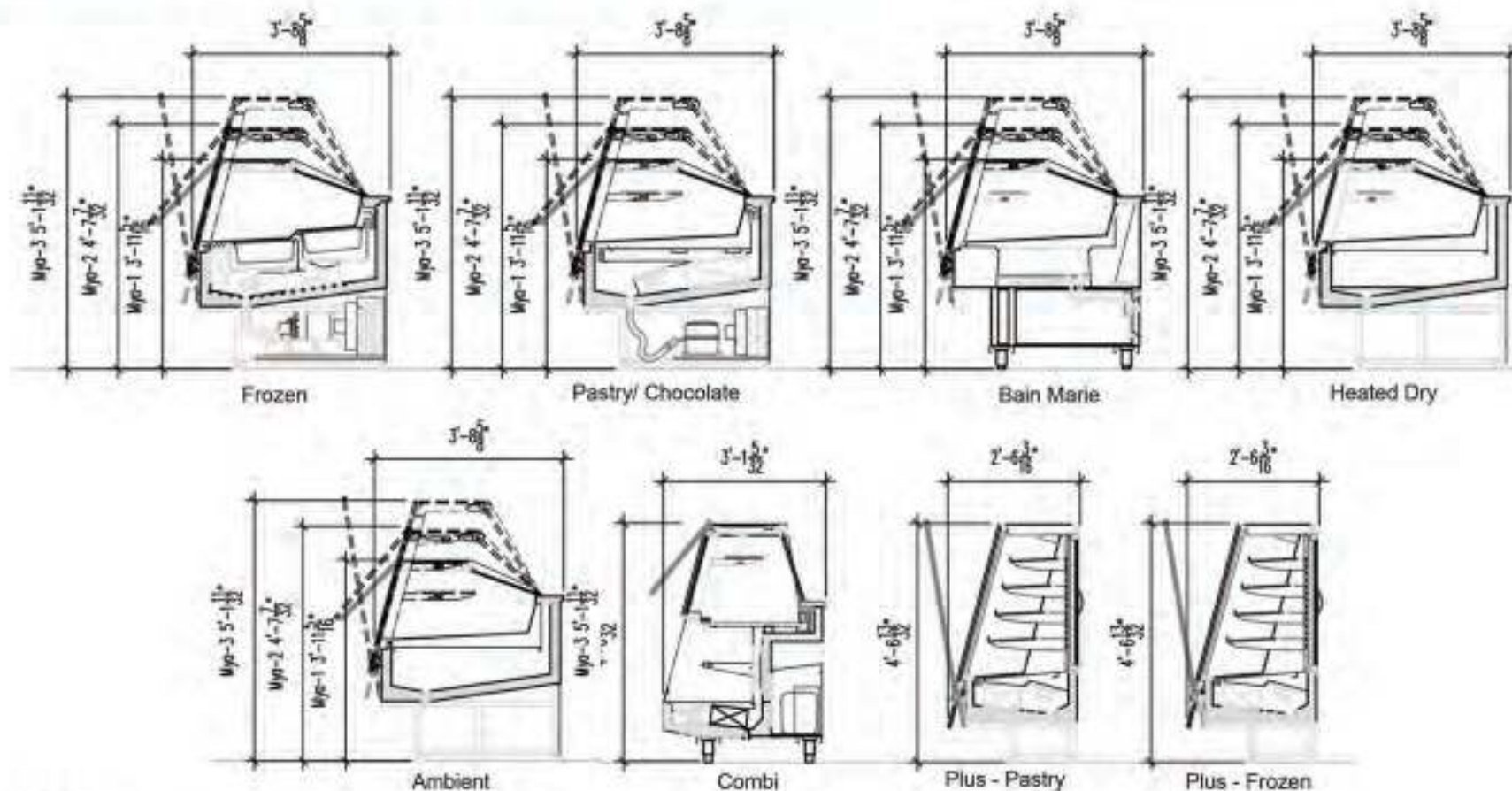
- LED Lighting
- Front heated glass (pastry/deli)
- Front & side heated glasses (frozen)
- Dual Air Flow (frozen)
- A.L.C Refrigeration system pastry
- Grab-N-Go/Combi, Plus, and Narrow versions available



## Display Applications:



# MYA - PLUS - COMBI



## Standard Lengths\*:

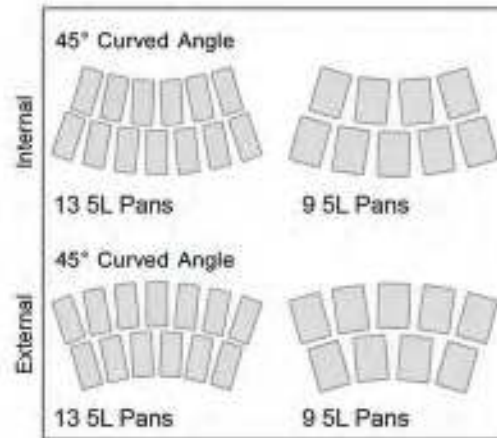
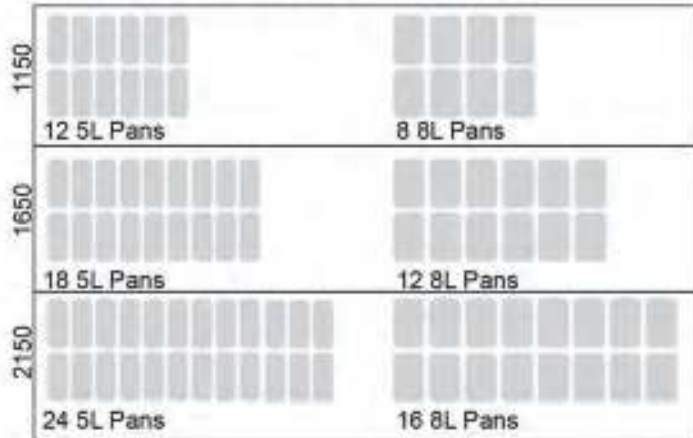
| Frozen:            | Pastry, Deli, Chocolate: | Bain Marie:        | Heated Dry         | Ambient:           |
|--------------------|--------------------------|--------------------|--------------------|--------------------|
| (Model/Length in.) | (Model/Length in.)       | (Model/Length in.) | (Model/Length 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

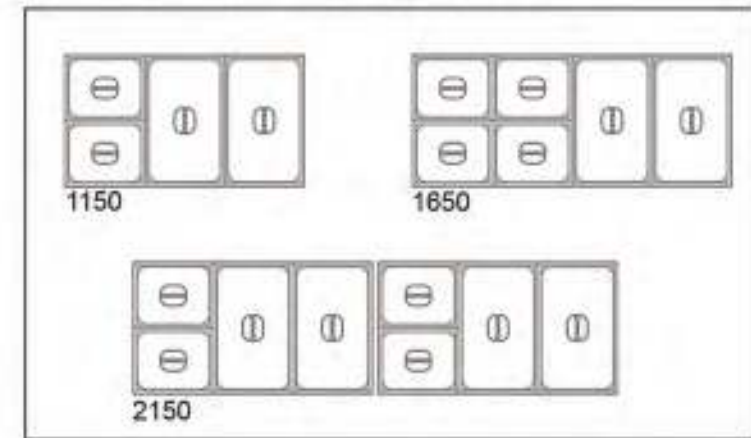


# MYA - PLUS - COMBI

## 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:

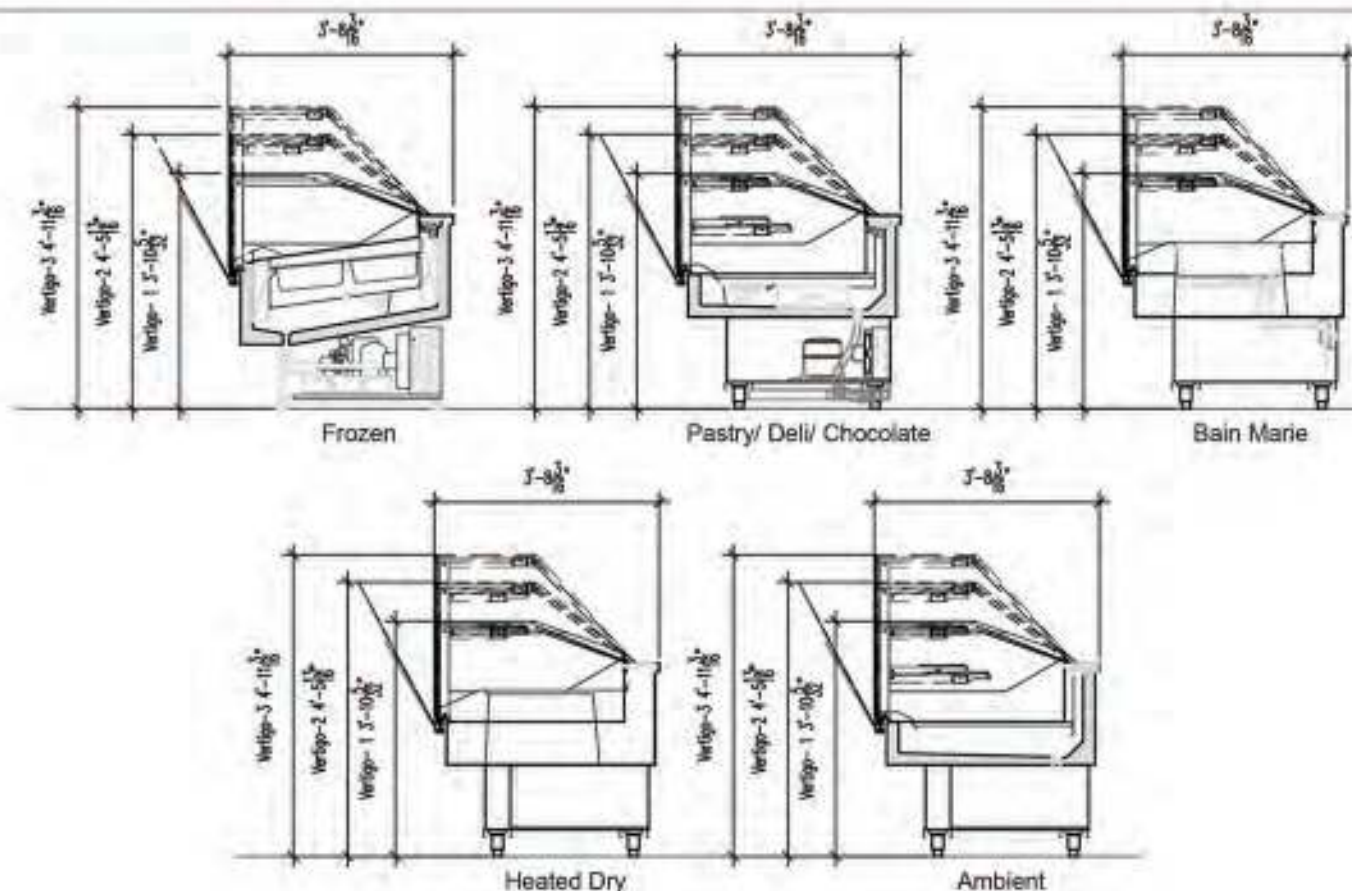
- LED Lighting
- Heated front and side glasses
- Downward opening front glass system
- 1, 2, or 3 shelf height options
- Digital control panel
- Back lit flavor tags (frozen)



## Display Applications:



# VERTIGO 1 - 2 - 3



## Standard Lengths\*:

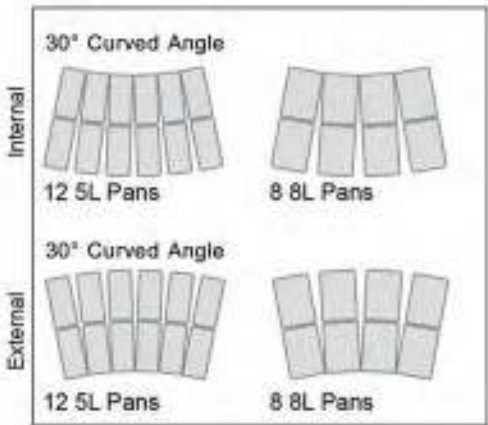
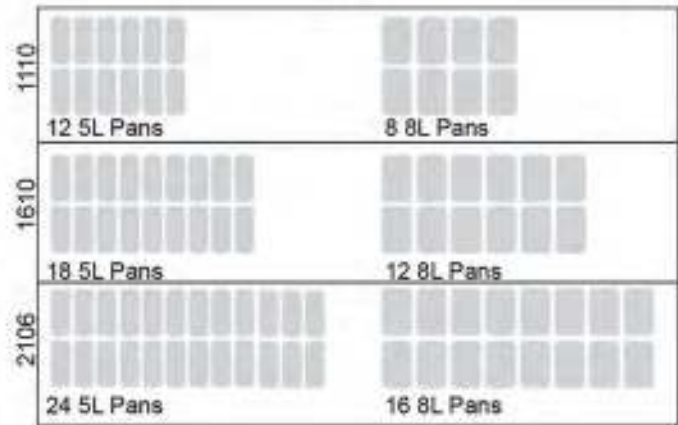
| Frozen:            | Pastry, Deli, Chocolate: | Bain Marie:        | Heated Dry         | Ambient:           |
|--------------------|--------------------------|--------------------|--------------------|--------------------|
| (Model/Length in.) | (Model/Length in.)       | (Model/Length in.) | (Model/Length 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

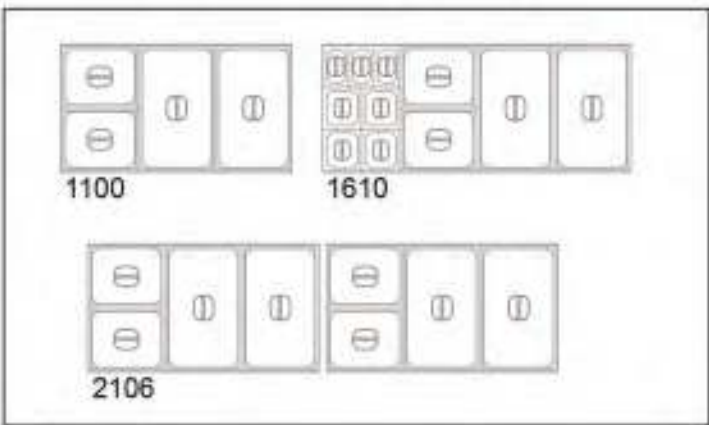


# VERTIGO 1 - 2 - 3

## 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

|      |                                                                                  |                                                                                   |
|------|----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| 1150 |  |  |
|      | 12 5L Pans                                                                       | 8 8L Pans                                                                         |
| 1650 |  |  |
|      | 18 5L Pans                                                                       | 12 8L Pans                                                                        |
| 2150 |  |  |
|      | 24 5L Pans                                                                       | 16 8L Pans                                                                        |

### TECHNICAL FEATURES

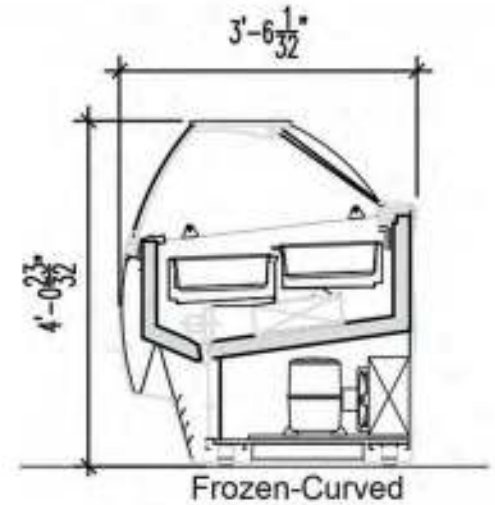
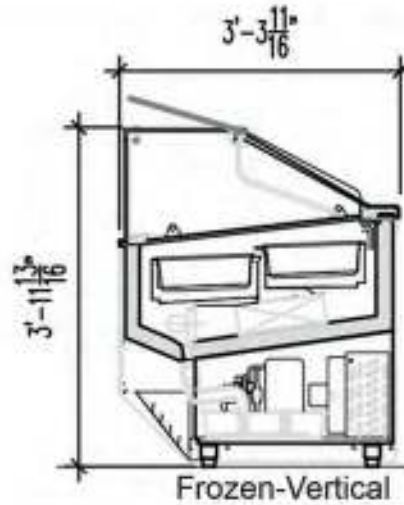
### VERSIONS

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







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 traditional, 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



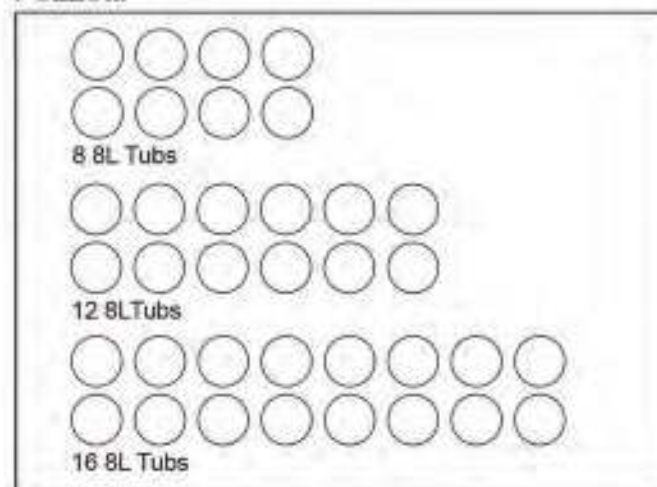
## Display Applications:



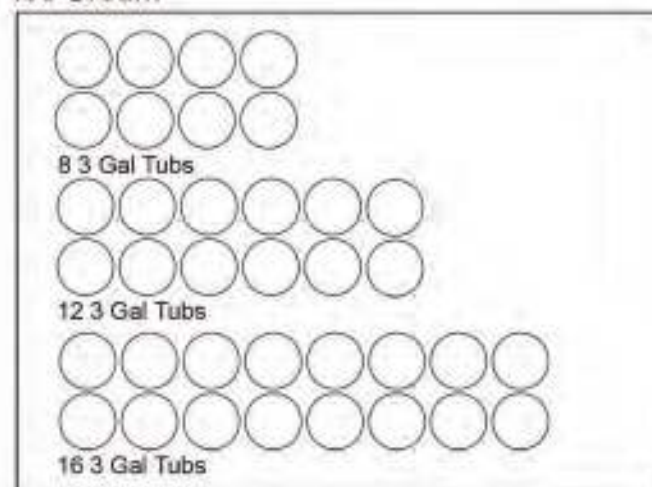


## Frozen Pan Configurations

### Pozzetti



### Ice Cream



#### TECHNICAL FEATURES

#### VERSIONS

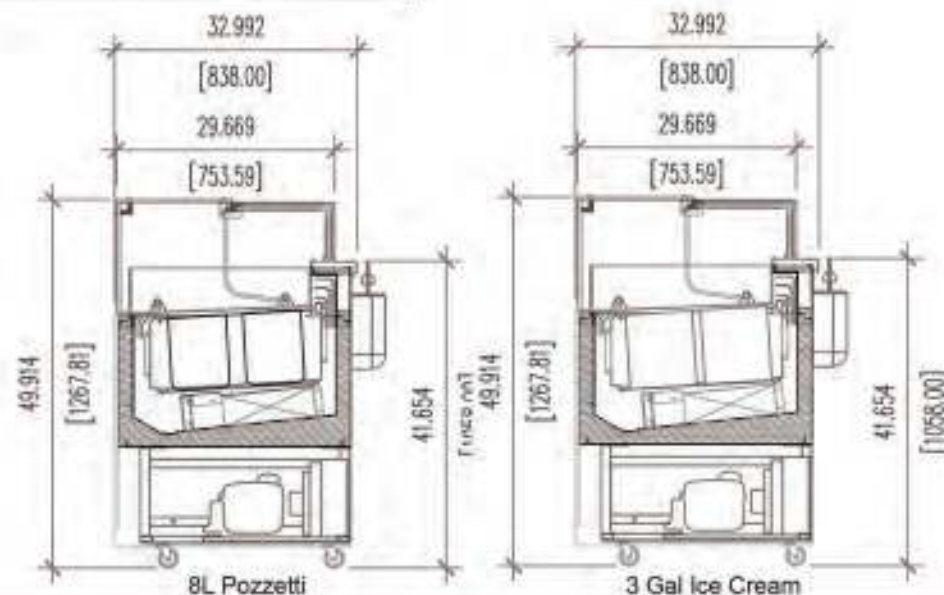
|                 | Pozzetti | Ice Cream |
|-----------------|----------|-----------|
| Electric Supply | 220/1/60 | 220/1/60  |

(V/ply/Hz)

### Standard Lengths\*:

| Pozzetti:<br>(Model/Length in.) | Ice Cream:<br>(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



# 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.





## Standard Features:

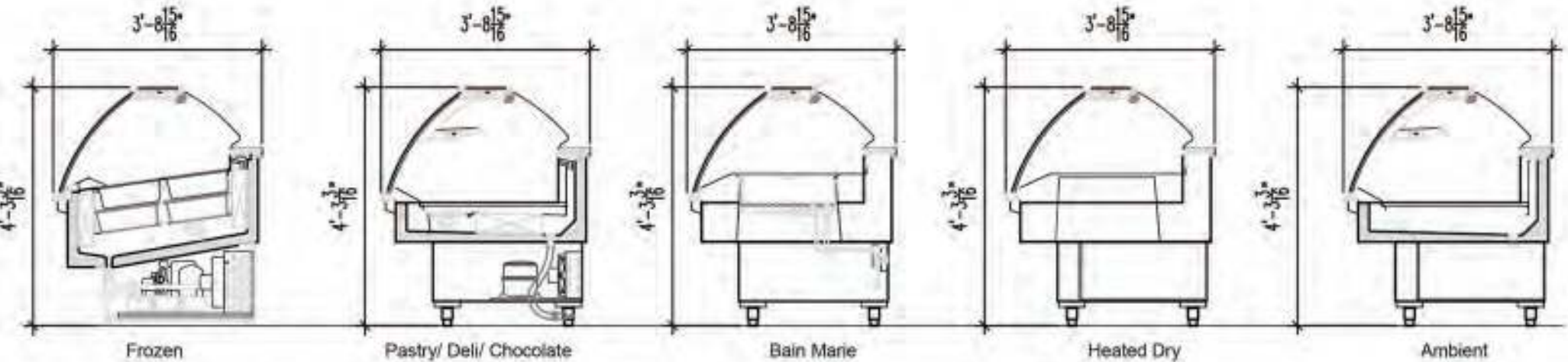
- Front and side heated glasses
- LED lighting
- Back lit flavor tags (frozen version)
- Double deep storage
- Liftup front glass on VD case



## Display Applications:



# AMIKA



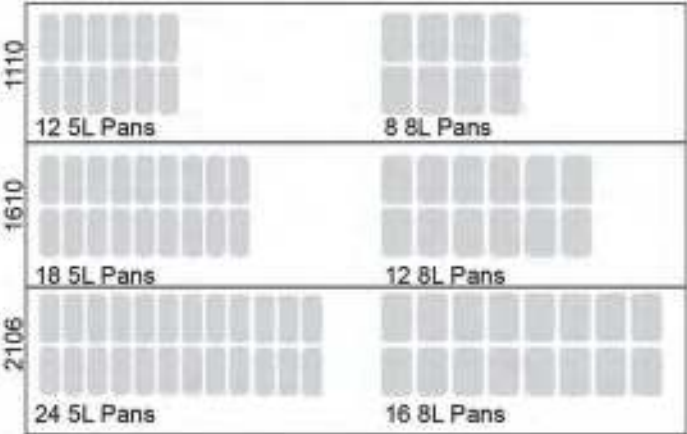
**Standard Lengths\*:**

| 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"       |

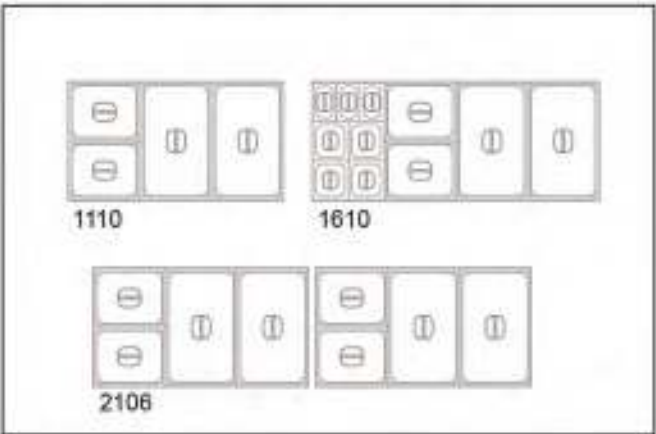
\*Custom lengths available upon request



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.





## Standard Features:

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



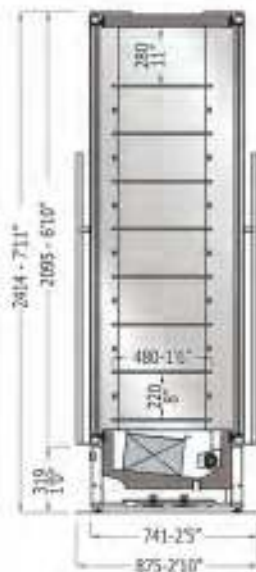
## Display Applications:



# BRILLIANT



Single Door-Section



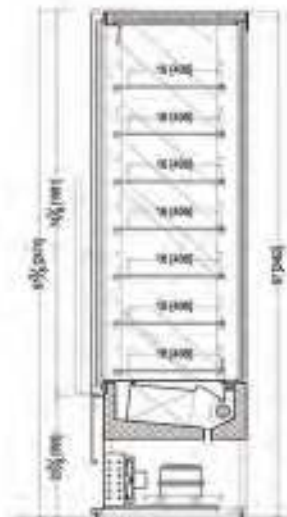
Pass Through-Section



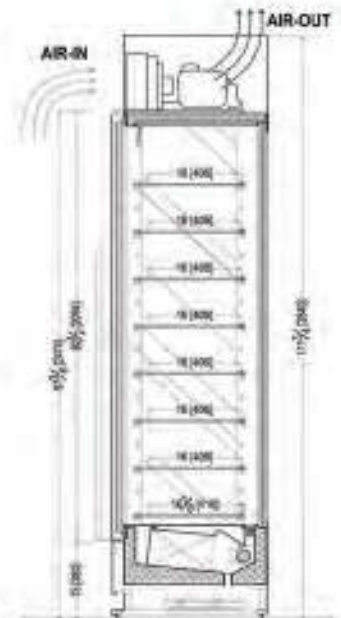
700-Elevation



1390-Elevation



Self contained - Underneath



Self contained - Overhead

## Standard Lengths\*:

| Frozen<br>(Model/Length in.) | Pastry, Chocolate<br>(Model/Length in.) | Meat<br>(Model/Length in.) | Wine<br>(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





## TECHNICAL FEATURES

## VERSIONS

Electric Supply

(V/ph/Hz)

Frozen

Pastry/Deli

Chocolate

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



## Standard Features:

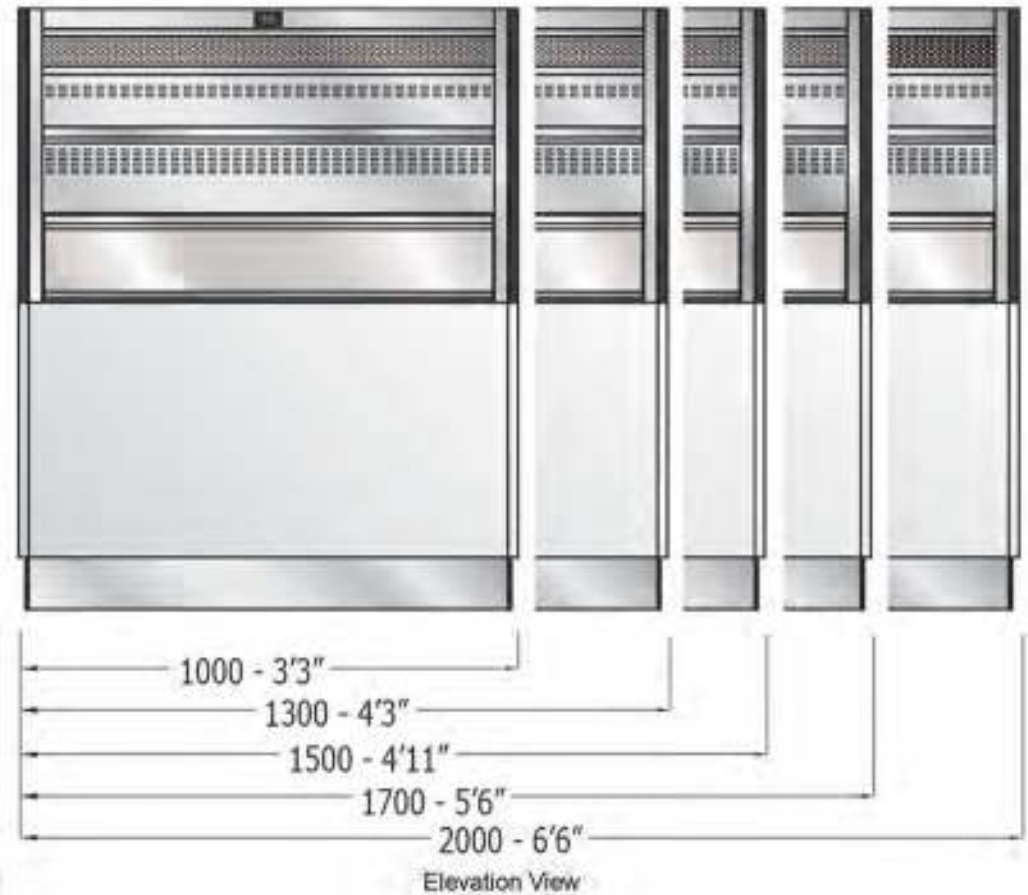
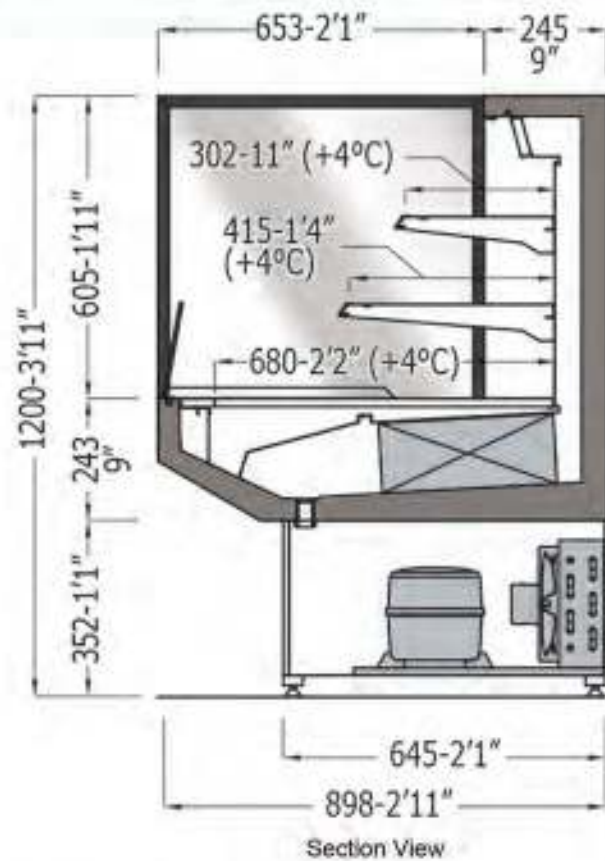
- LED lighting
- Adjustable stainless steel shelving
- Self contained standard
- Digital control panel
- Solid or glass side panels
- Custom display top combinations available



## Display Applications:



# GRAB & GO



## Standard Lengths\*:

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

| TECHNICAL FEATURES |           |             |
|--------------------|-----------|-------------|
| Electric Supply    |           | Pastry/Deli |
|                    | (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:

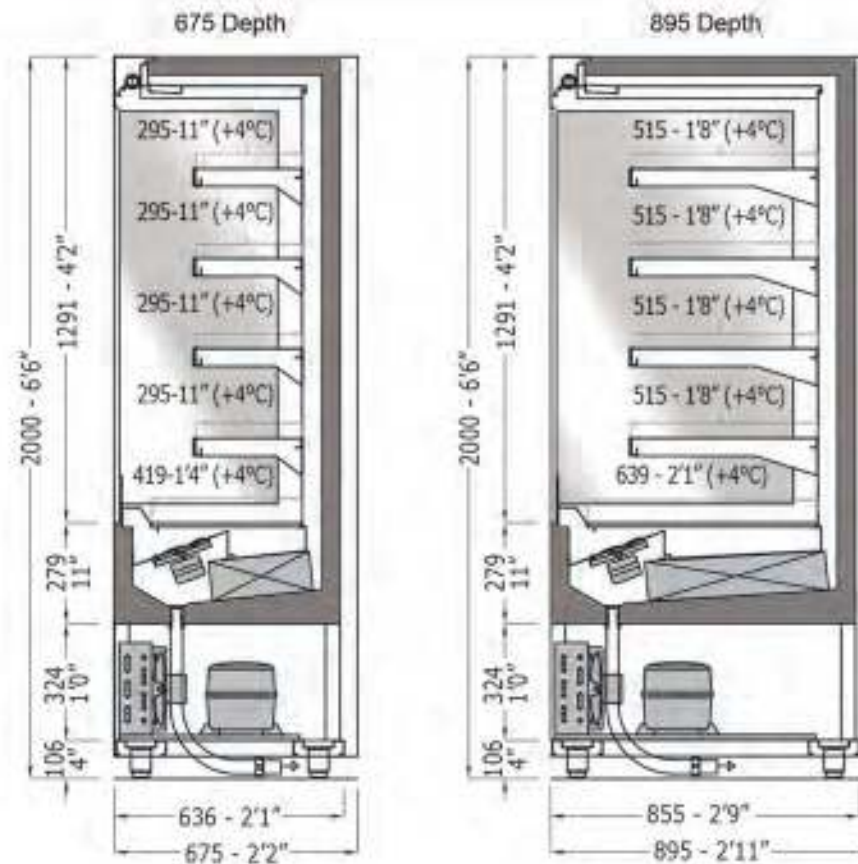
- LED Lighting
- Squared shelves with price holder
- Solid or glass sides (glass is double paned)
- Adjustable stainless steel shelves
- Optional glass doors



## Display Applications:







## Standard Lengths\*:

| 675 Depth:<br>(Model/Length in.) | 895 Depth:<br>(Model/Length in.) |
|----------------------------------|----------------------------------|
| 630: 24.80"                      | 1030: 40.55"                     |
| 1030: 40.55"                     | 1280: 50.39"                     |
| 1280: 50.39"                     | 1530: 60.24"                     |
| 1530: 60.24"                     | 2030: 79.92"                     |
| 2030: 79.92"                     |                                  |

| 675 Glass Sides:<br>(Model/Length in.) | 895 Glass Sides:<br>(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"                           |
| 2040: 80.31"                           |                                        |

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

\*Custom lengths available upon request

# 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 incorporated into the door profiles, further enhancing the product on display.



# MURO ZERO



## 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



| 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             | Pastry/Deli        | Chocolate          | Wine               |
| (Model/Length in.) | (Model/Length in.) | (Model/Length in.) | (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

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

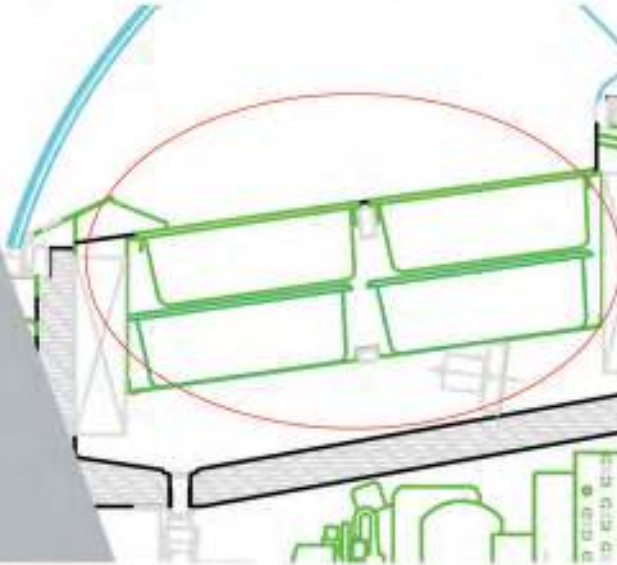
Lift Up Tray



Double Air Flow Refrigeration



Double Deep Storage



All Level Control Refrigeration





Pictured above: Tabula Rasa Cladding





# **CIAM**

REFRIGERATION DESIGN

**Cladding & Material**

**Three cladding families  
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

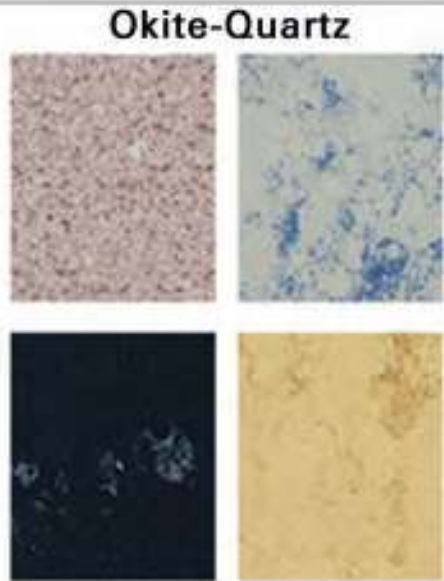
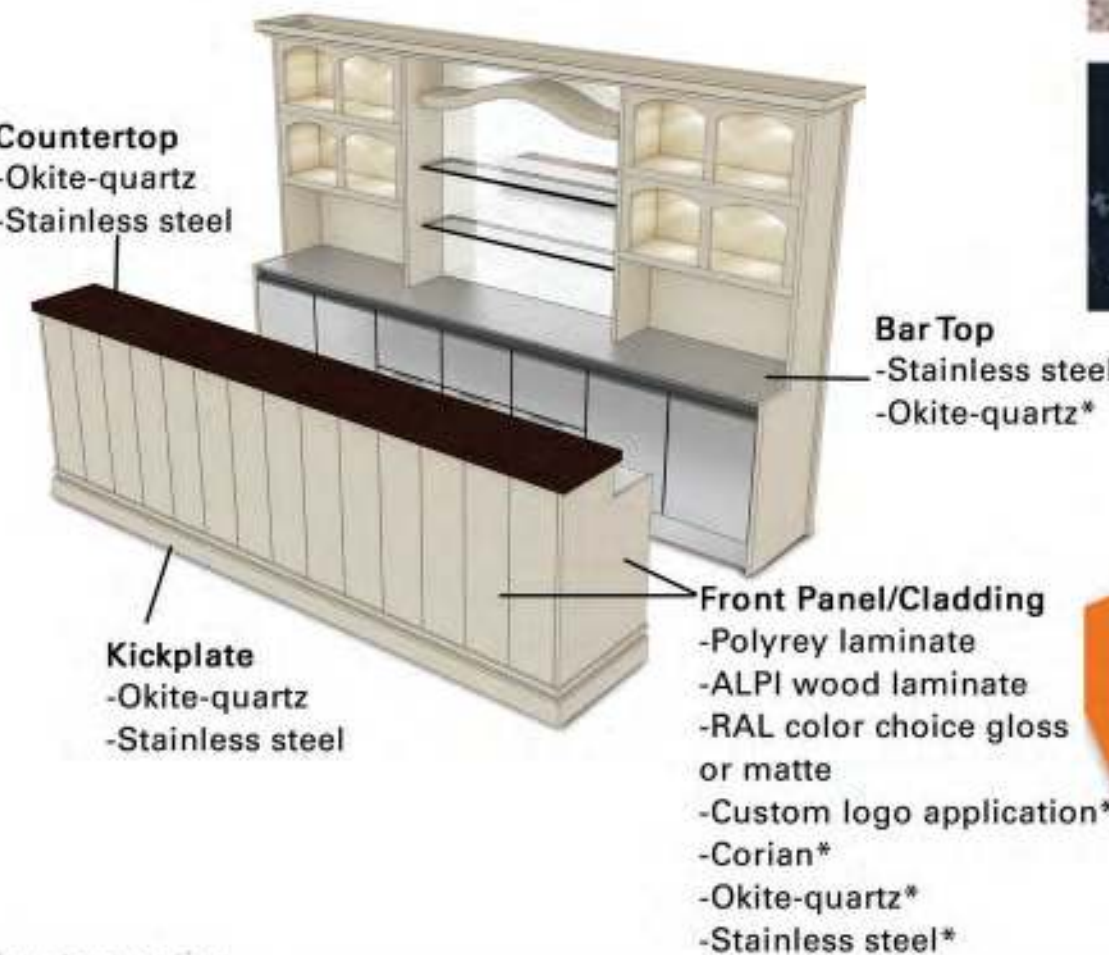


3

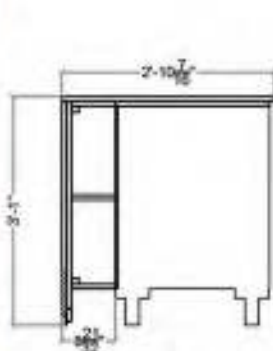


# CLADDING & MATERIAL

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



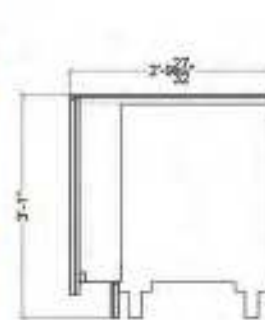
\*custom option



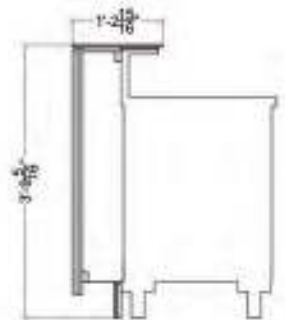
*Skyline*



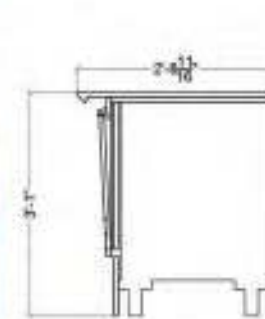
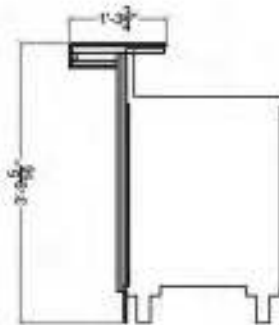
comfort cladding



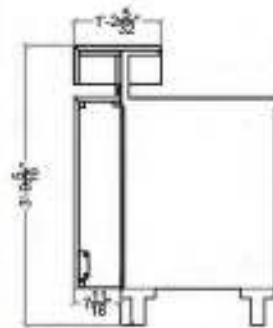
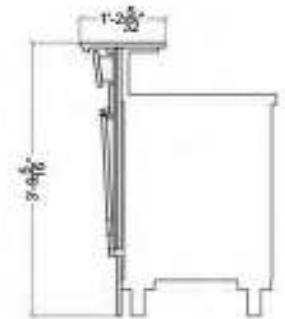
*My Way*



*Business Bar*



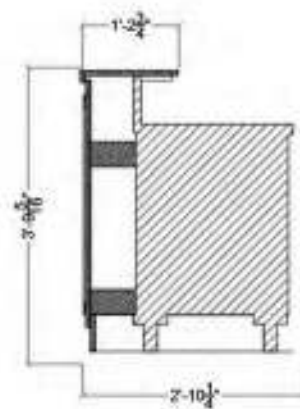
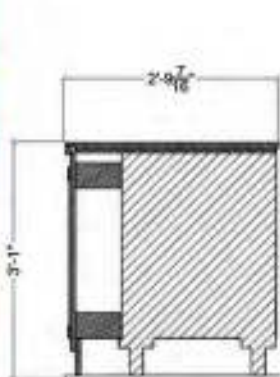
*Classic*



*Hi-Bar*

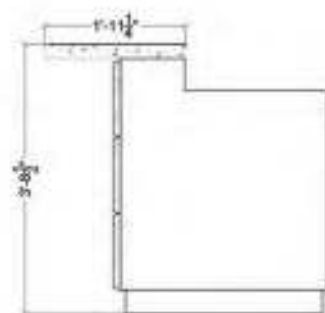
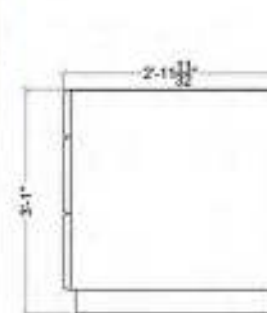




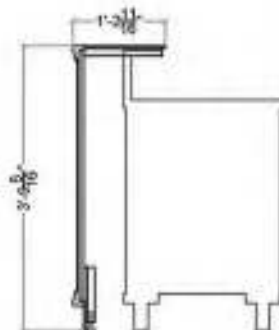
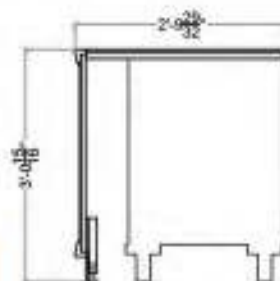


*Epoque*

## exclusive cladding



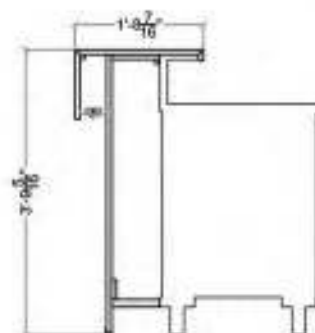
*Tabula Rasa*



*Fornaio*



*Mya Bar*



*Manhattan*



Pictured above: Compact Glass and Compact Basis 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

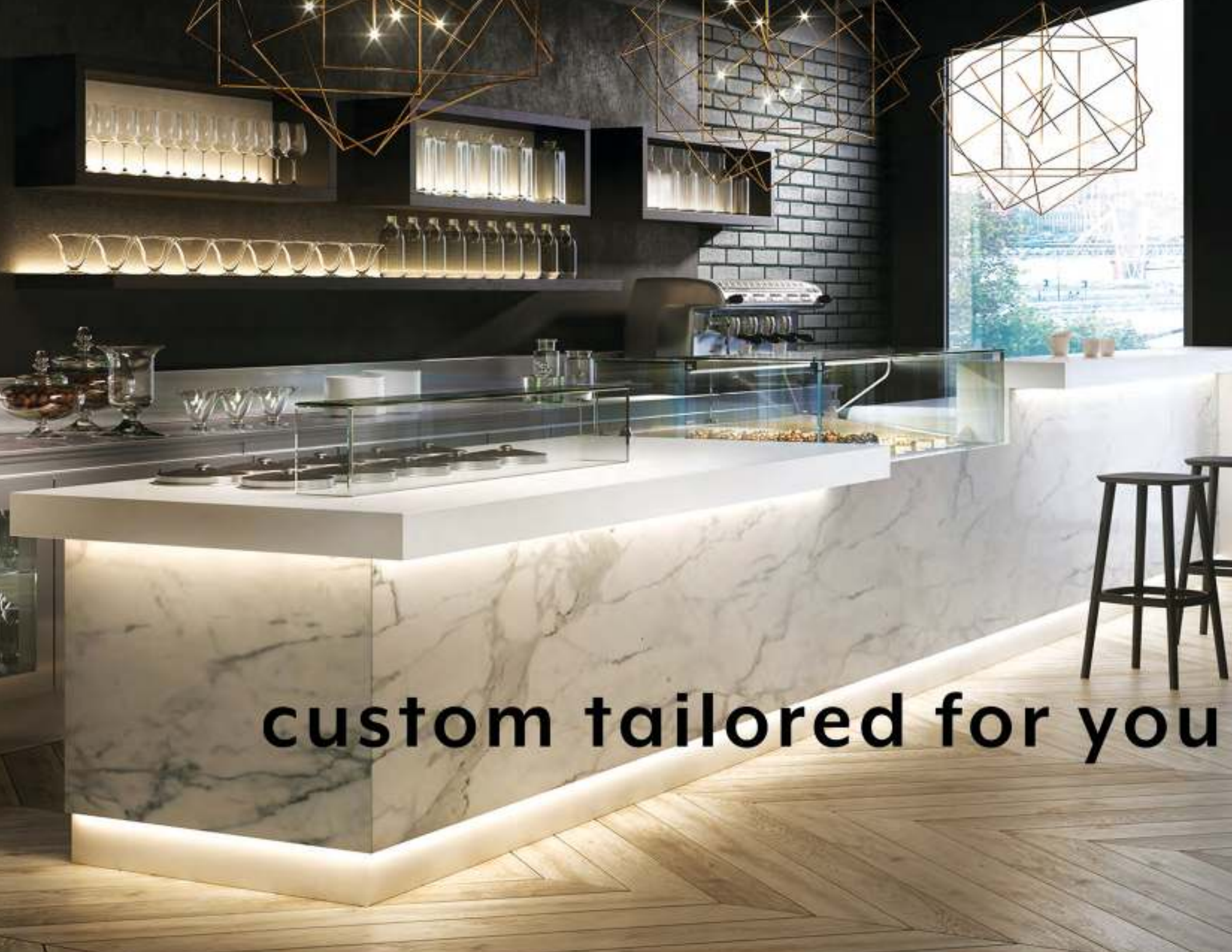




# MODULAR CABINETRY







**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         | CIAOVGEL12I    |

| Model | Application   | Length | Glass Top | Model AQ / KCL |
|-------|---------------|--------|-----------|----------------|
| Ciao  | Frozen        | 1650   | VD        | CIAOVGEL18I    |
| Ciao  | Frozen        | 2150   | VD        | CIAOVGEL24I    |
| 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    |



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| 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        | F83S3GL15I     |
| Flat      | Frozen        | 2000   | S3        | F83S3GL20I     |
| 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         | ICQGL11I       |
| Ice Queen | Frozen        | 1650   | 2         | ICQGL16I       |
| Ice Queen | Frozen        | 2150   | 2         | ICQGL21I       |
| 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       | MRLOT083PI     |
| Muro Zero | Pastry / Deli |        | N/A       | MRLOT083PI     |
| Muro Zero | Pastry / Deli |        | N/A       | MRLOT083PI     |
| Muro Zero | Pastry / Deli |        | N/A       | MRLOT083PI     |
| Muro Zero | Frozen        |        | N/A       | MRLOT083PI     |
| Muro Zero | Chocolate     |        | N/A       | MRLOT083PI     |
| Muro Zero | Chocolate     |        | N/A       | MRLOT083PI     |
| Muro Zero | Chocolate     |        | N/A       | MRLOT083PI     |
| 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    |



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| 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       | PFRMG5115I     |
| Performer | Self Service  | 1650   | N/A       | PFRMG5165I     |
| Performer | Self Service  | 2150   | N/A       | PFRMG5215I     |
| 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    |



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| 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        | SQR4GL12I      |
| 6040         | Frozen        | 1700   | R4        | SQR4GL18I      |
| 6040         | Frozen        | 2106   | R4        | SQR4GL24I      |
| 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    |



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| 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      |



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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     |

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