

4MIXOLOGY

COUNTERS



CIAM

Refrigeration solutions
with a design focus.

Innovation, design, ergonomics
at the service of bartending

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4Mixology is a project of advanced study and research in cocktail stations. Thanks to the experience of bartender Bruno Vanzan and designer Fabiano Zucconi, we have achieved the highest level of service quality and functionality with professional operators in mind. Nothing is left to chance and details make the difference.

The 4Mixology family consists of three workstations that differ in design and functionality: MOON, the futuristic circular workstation where research, technology and design come together to create Italian-made excellence. Its Open version is the first cocktail station that breaks down barriers, designed specifically for wheelchair users. MOON Line, the professional linear workstation with fine finishes and advanced technology, available in both neutral and chilled versions with dual temperature (positive and negative) refrigerated storage. MOON Light, the super-compact drop-in workstation, excellent for approaching the world of cocktails.



Experience at the heart of the project

Behind the 4Mixology project, there is a focus on design which is not limited to aesthetics but also merges with ergonomics and functionality. Each workstation has been designed to be perfectly integrated into the most demanding professional contexts, ensuring optimal space management and unrivalled ease of use and durability.

The design of 4Mixology workstations is not only a matter of fine materials and elegant finishes, but also of continuous research to improve work efficiency and the overall operator experience. Every corner, every compartment and every function are designed to facilitate the bartender's movements, reduce preparation time and ensure an intuitive and dynamic workflow.



The creative and functional heart of 4Mixology is represented by Bruno Vanzan, one of the most internationally renowned bartenders, who along with designer Fabiano Zucconi actively collaborated with CIAM on the development of the 4Mixology line. Their many years of experience in the world of bartending, the study of inclusive and accessible design, and their profound knowledge of the daily needs of operators have ensured that each workstation reflects the highest standards of the sector.



Moon Open
From left: Bruno Vanzan, Fabiano Zucconi and Alessandro Vitiello (bartender)

moon

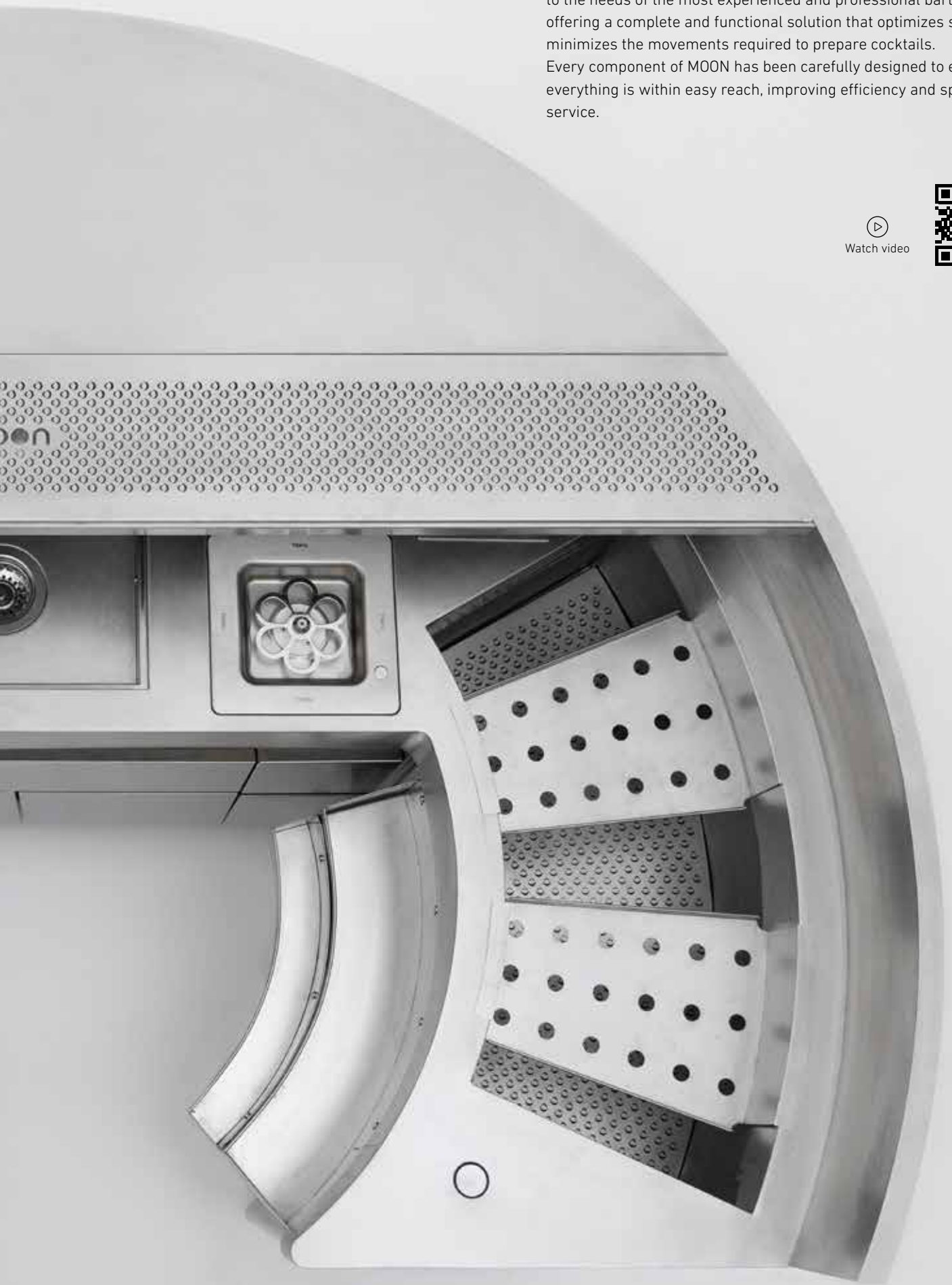
Designed by: Bruno Vanzan and Fabiano Zucconi



MOON is the quintessence of innovation and ergonomic design applied to the world of bartending. Designed in collaboration with Bruno Vanzan, this circular workstation was conceived to respond to the needs of the most experienced and professional bartenders, offering a complete and functional solution that optimizes space and minimizes the movements required to prepare cocktails. Every component of MOON has been carefully designed to ensure that everything is within easy reach, improving efficiency and speeding up service.



Watch video



The super professional circular workstation



The **circular design** of the workstation is not just its distinctive feature, but a targeted choice to create a **compact workstation**, where the barman can reach all the necessary tools and ingredients without having to move away from his central position.

This solution maximizes working time, reduces tiredness and allows us to well manage peak hours well while guaranteeing a high quality of service. Not only does the circular design of MOON improve its functionality but it also makes the workstation a striking element from a visual perspective: as a matter of fact, it perfectly fits in elegant locations as well as in venues that request aesthetics and practicality.



Refrigerated radial wells equipped with empty/full, removable containers.



moon OPEN

Designed by: Bruno Vanzan and Fabiano Zucconi

MOON Open is the first professional cocktail station designed with an inclusive approach, dedicated specifically to people on wheelchair. This workstation represents a revolution in the world of bartending, breaking down physical barriers and guaranteeing all professionals access to top quality tools, without compromises.



Innovation and inclusion





Thanks to a carefully researched design, MOON Open allows wheelchair users to work in total autonomy and comfort, offering optimal ergonomics that ensures efficient and accessible workflow.

Maximum accessibility for the operator is guaranteed thanks to an entry ramp and a 360° rotating platform offering freedom of movement in the workstation which makes it possible to reach any work tool.



TIMELESS



MIXOLOGY FUTURE



40/10 stainless steel top

Sturdy and durable material, suitable for the needs of professionals.

Sliding containers for ice balls and ice cubes management.

They optimize space and provide quick access to ice, ensuring faster preparation times.

Thrill carbon dioxide glass chiller

An innovative system integrated into the worktop that allows glasses of all shapes and sizes to be cooled to -35°C in a matter of seconds.

The resulting sanitizing effect can break down up to 88 percent of bacteria on the surface.

Designed for professional use, silent, Thrill glass coolers are operated with one hand thanks to the special pressure activation system.

Thrill carbon dioxide glass chiller integrated into the worktop





Sliding containers for ice balls and cubes



Under-counter lighting with dimmable LED strip



Drainage channel for bar mat

Sink with integrated glass rinser and mixer faucet with pullout hand shower
Ergonomic tools for quick cleaning and efficient preparation.

Two refrigerated radial tanks with empty/full containers
They make work easier by always keeping ingredients to hand.

Steel top bar mat
with integrated water drain.

Sliding polyethylene cutting board
and waste hopper with recovery bin on the base.

Worktop lighting
with dimmable diffused 3000K LED strips.



Integrated glass rinser in the sink



Sliding polyethylene cutting board and waste hopper with recovery bin on the base





Radial speedracks for 100/250 ml bottles



Removable tool tray

Radial speedracks
for 100/250 ml bottles.

Removable stainless-steel tool tray
integrated into the worktop.

Push-pull button
integrated into the worktop for insertion of a liquid container
for the Flavour Blaster.



Internal compartment for housing liquid tray for flavor blaster



Push-pull button for flavor blaster liquid



Refrigerated drawer for 1/9 GN pans



Curved service countertop (Optional)

Refrigerated compartments

Removable refrigerated drawer for 1/9 GN trays, refrigerated double door compartment at low temperature and 2 technical compartments with hermetic units with environmentally friendly R290 gas.

Touch controllers

For independent management of the 4 refrigerated compartments.

Curved service countertop (Optional)

in 40/10 brushed steel.



Low-temperature, double-door refrigerated compartment

moon LINE

Designed by: Bruno Vanzan and Fabiano Zucconi



MOON Line is the ideal linear cocktail station for small spaces without sacrificing quality. Perfect for professional use, it offers great versatility thanks to its compact design conceived to have a complete operating station with a sophisticated design.



Fully-brushed steel construction; satin s/s finish upon request





Sink with integrated glass rinser and sliding polyethylene cutting board



Under-sink waste collection

Inside pocket for 100/250 ml bottles



All-brushed steel construction

Sturdy and durable, ideal for high-use environments.

Satin s/s finish upon request

Insulated central tank with five empty/full compartments

It provides flexibility in organization and allows you to adapt the workspace to your specific needs.

Ice tank and dispenser with five circular steel pans

A clever system to make ingredients easily accessible.

Sink with integrated glass rinser and sliding polyethylene cutting board

Ergonomic solutions for easy cleaning and quick cocktail preparation.



Additional steel shelf.
Dispenser with round steel pans.

Insulated central tank with five empty/full compartments.





Ergonomic Speedrack

Steel baseboard with adjustable feet

It allows perfect stability of the station also on uneven surfaces.

Top Flat (optional)

Stainless steel trays for perfect top coverage, including a special fold-down mixer tap.

Ergonomic Speedrack

Internal technical compartments

Removable waste drawer, hinged door and drawer with "neutral" inversion basket.



Neutral compartment with hinged door



Upper steel bar mat with integrated water drainage

Flat top with stainless-steel trays



moon LINE

CHILLED



MOON Line Chilled offers all the features of the linear neutral version, with the addition of dual temperature refrigerated storage. Thanks to its refrigeration technology, it allows ingredients to be stored at positive or negative temperatures, offering maximum flexibility and high performances.

Ventilated refrigerated dual temperature counter (positive or negative) it keeps ingredients at different temperatures, ensuring flexibility in the operations.

Hermetic internal condensing unit with ecofriendly R290 gas an ecosustainable solution which reduces environmental impact.



Hermetic internal condensing unit with ecofriendly R290 gas

Dual temperature refrigerated storage (positive or negative)



moon LIGHT

Designed by: Bruno Vanzan and Fabiano Zucconi





Polyethylene cutting board and removable grid on operator side

MOON Light is the ideal drop-in cocktail station for those who need a super compact and functional solution. Made entirely of brushed steel, or in satin s/s finish upon request, it offers a minimal and modern design with functional details that simplify the bartender's job.

Visible brushed steel frame

Brushed steel ensures an elegant, easy-to-clean finish, ideal for continuous professional use.

Insulated central tank with two side bottle holders

Perfect for keeping ingredients fresh and within reach.



Compartment for four 1/9 GN pans



1/9 GN ingredient pans

Drop-in perimeter edges



Compartment for four 1/9 GN pans

Designed to better arrange the ingredients needed for cocktails.

Polyethylene cutting board and removable grill on operator side

A practical solution for cocktail preparation, with a dedicated mixing zone.

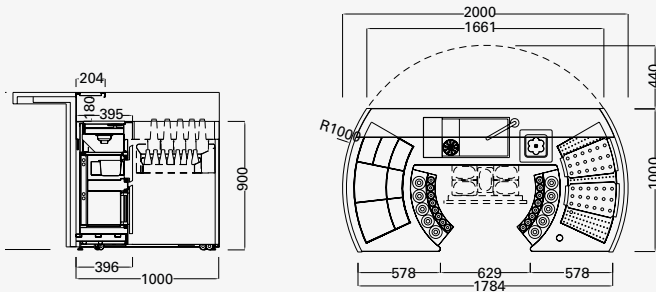
Frame for drop-in configuration

It ensures perfect recessed integration into the countertop.





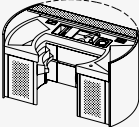
Professional cocktail station designed by Bruno Vanzan to optimize space utilization and perfect ergonomics of movements | 40/10 steel worktop with no.2 refrigerated radial tanks equipped with empty/full containers, sliding tops for ice balls and ice cubes | double removable pockets for bottles with a 100/250ml capacity | sink with integrated glass rinser, sliding polyethylene cutting board and waste hopper with collection bin into the base, mixer with pull-out hand shower | Thrill carbon dioxide glass chiller integrated into the top; first installation cylinder supplied| push-pull button into the top for inserting a liquid collection tray for Flavour Blaster | pull-out stainless-steel instrument tray integrated in the top | steel top bar mat with integrated water drain | base with pull-out refrigerated drawer for 1/9 GN trays (+4°C) and low temperature refrigerated double door compartment (-18°C) | no. 2 technical compartments with hermetic units with environmentally friendly R290 gas | raw MDF wood side and front paneling



Technical

	Static		Manual/Natural
	R290 (int)		N. 4 / U.R. 55% / 30°C
	n.2 / Hermetic		drawer: +4°C module: -18°C ice tub: +2°C
	3000°K		230 V / 1 Ph / 50 Hz

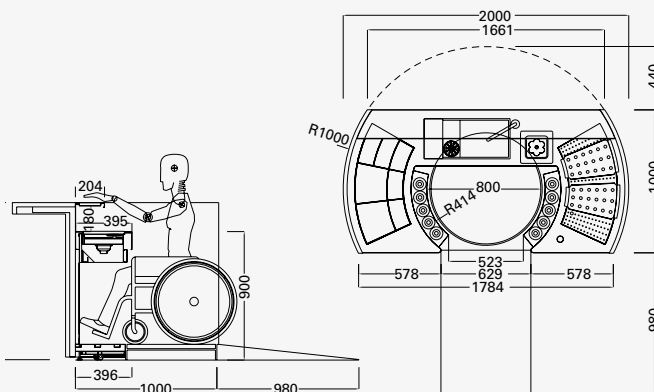
Data Sheet (built-in compressor)

	Energy Label	Model Code	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C	GAS Type
		CKM150	330	900/5,0	0,6	-	R290 (int)

moon OPEN



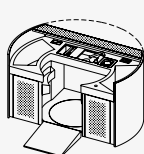
Professional cocktail workstation designed by Bruno Vanzan to break down barriers. An accessible workstation that allows wheelchair users to work as professional bartenders in complete autonomy. The spaces have been optimized for perfect ergonomics of movements | 40/10 steel worktop with no.2 refrigerated radial tanks equipped with empty/full containers, sliding tops for ice balls and ice cubes | double removable pockets for bottles with a 100/250ml capacity | sink with integrated glass rinser, sliding polyethylene cutting board and waste hopper with collection bin into the base, mixer with pull-out hand shower | Thrill carbon dioxide glass chiller integrated into the top; first installation cylinder supplied | push-pull button into the top for inserting a liquid collection tray for Flavour Blaster | removable stainless steel instrument tray integrated into the top | steel top bar mat with integrated water drain | open base to allow access for the operator's legs | access ramp and rotating wooden platform with ball bearings included | no. 2 technical compartments with hermetic condensing units with environmentally friendly R290 gas | raw MDF wood side and front paneling



Technical

	Static		Manual/Natural
	R290 (int)		N. 4 / 30°C / U.R. 55%
	n.1 / Hermetic		+2°C
	3000°K		230 V / 1 Ph / 50 Hz

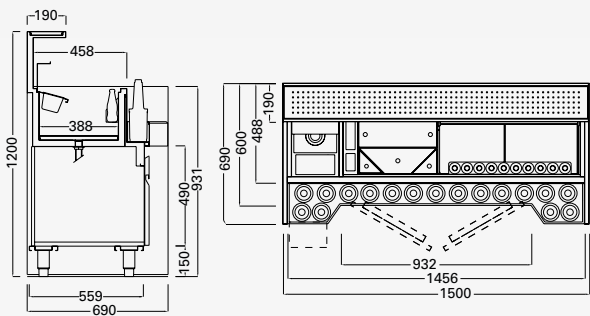
Data Sheet (built-in compressor)



Energy Label	Model Code	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C	GAS Type
	CKMO150	280	500/3,5	0,3	-	R290 (int)



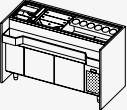
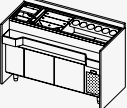
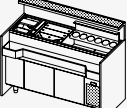
Linear cocktail station made entirely of brushed steel; satin s/s finish upon request | insulated central tank equipped with 5 dynamic compartments (worktop or storage position), ice tank, garnish dispenser with 5 round steel trays and 5 small trays, internal pocket for bottles with a 100/250ml capacity | sink with integrated glass rinser, sliding polyethylene cutting board and waste hopper with pull-out collection drawer | speed rack | base with ambient compartment closed by hinged steel doors | steel plinth with adjustable feet | top available in the Flat version, with a H59mm splashback, with a H190mm splashback, or in the version with a bar mat with integrated water drain

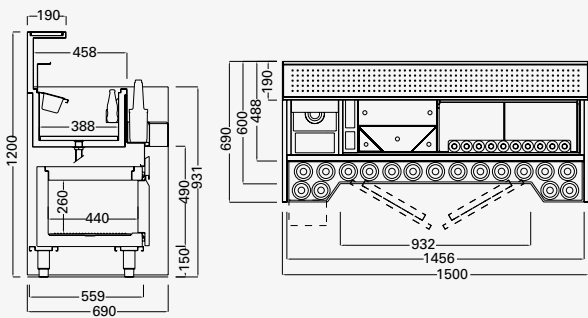


Technical

	3000°K		230 V / 1 Ph / 50 Hz
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Data Sheet

	Energy Label	Model Code	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C	Top
A 	-	CKMLANT150	1500x690x931H 	215  89	-	-	-	 Top Flat
B 	-	CKMLBNT150	1500x690x990H 	215  94	-	-	-	 Top Backsplash H. 59mm
C 	-	CKMLCNT150	1500x690x1130H 	220  104	-	-	-	 Top Backsplash H. 199mm
D 	-	CKMLDNT150	1500x690x1200H 	225  109	-	-	-	 Pre-arrangement for service top



Linear cocktail station made entirely of brushed steel; satin s/s finish upon request | insulated central tank equipped with 5 dynamic compartments (worktop or storage position), ice tank, garnish dispenser with 5 round steel trays and 5 small trays, internal pocket for bottles with a 100/250ml capacity | sink with integrated glass rinser, sliding polyethylene cutting board and waste hopper with pull-out collection drawer | speed rack | base with dual-temperature ventilated refrigerated storage (positive or negative temperature) | hermetic built-in condensing unit with environmentally friendly R290 gas | steel plinth with adjustable feet | top available in the Flat version, with a H59mm splashback, with a H190mm splashback or in the version with a bar mat with integrated water drain

Technical

	Ventilated		Automatic / Hot gas
	R290		N. 4 / 30°C / U.R. 55%
	n.1 / Hermetic		+4°C (+39°F) -18°C (0°F)
	3000°K		230 V / 1 Ph / 50 Hz

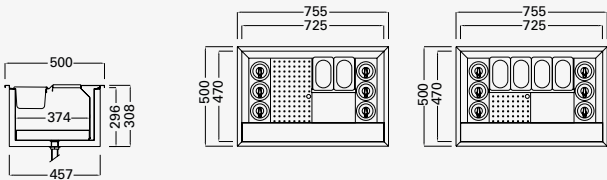
Data Sheet (built-in compressor)

	Energy Label	Model Code	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C	Top
		CKMLCARV150I	1500x690x931H  1680x870x1221H	215  89	510/3,7	0,32	290 / -10 290 / -35	 Top Flat
		CKMLCBRV150I	1500x690x990H  1680x870x1280H	215  94	510/3,7	0,32	290 / -10 290 / -35	 Top Backsplash H. 59mm
		CKMLCCRV150I	1500x690x1130H  1680x870x1420H	220  104	510/3,7	0,32	290 / -10 290 / -35	 Top Backsplash H. 199mm
		CKMLCDRV150I	1500x690x1200H  1680x870x1490H	225  109	510/3,7	0,32	290 / -10 290 / -35	 Pre-arrangement for service top

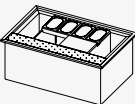
moonLIGHT



Drop-in cocktail station, visible brushed steel sheets; satin s/s finish upon request | insulated central tank equipped with No. 2 side bottle holders, Plexiglass dividers, compartment arranged for N°4 1/9 GN pans, polyethylene cutting board, removable steel bar mat on the operator side for cocktail preparation | perimeter edge for drop-in configuration



Data Sheet



Model Code	Dimensions mm	Weight Kg	Cut size on countertop mm
CKML	760x500x308H	75	470x730

CIAM