

COUNTERS COMPACT

COMPACT

COUNTERS



CIAM

Refrigeration solutions
with a design focus.





Compact line



BAR



Milk



Drinks



Champagne



White wine



Red wine



Fruits and
vegetables



Frozen
products



Fresh
pastry



Frozen
pastry



Brioches

PASTRY

Custom design and innovation meet in the new Compact line of professional counters.

The compact refrigerated counters series meets any professional requirement thanks to its widest range on the market with 13 lengths, 3 depths, 5 heights and 6 types of standard refrigeration, as well as the possibility of creating custom sized module on request. The refrigerated counters are divided into 3 series: Bar, Pastry and Gastronomy.



GASTRONOMY



Chocolate



Sandwich



Meat



Cheese and dairy products



Cured meats



Meat dry-aging



Hot deli products



Frozen products

Refrigeration



STATIC REFRIGERATION

Static refrigeration system with coil integrated in the internal structure of the module (coil in the back for positive temperature; coil in the back, sides and ceiling for low temperature modules).

Gas R290 / Hot gas defrosting

Refrigeration system with ecological gas R290 for plug-in versions | automatic hot gas defrosting with integrated condensate evaporation tray.

Thermostatic valve

Installations with an external condensing unit have a thermostatic valve as standard.

Condensing unit

All self-contained refrigerated modules have a standard tropicalized class 4 condensing unit.



VENTILATED REFRIGERATION

Compact high efficiency fan ventilated refrigeration system for both positive and low temperature.

Cataphoretic treated evaporator

Electronic fans

The compact cooling system is equipped with low consumption electronic fans.

Humidity control

It is possible to set the desired humidity values inside the refrigerated module.

Gas R290 / Hot gas defrosting

Refrigeration system with ecological gas R290 for plug-in versions | automatic hot gas defrosting with integrated condensate evaporation tray.

Electric defrosting

Low temperature modules with remote condensing unit have electric defrosting as standard.

Thermostatic valve

Installations with a remote condensing unit have a thermostatic valve as standard.

Electronic thermostatic valve

On request, it is possible to equip the refrigerating system with an electronic thermostatic valve, especially in case of modules with remote condensing unit or connected to cooling system.

Condensing unit

All self-contained modules have a standard tropicalized class 4 condensing unit.

Refrigeration



DRY-AGING SYSTEM

Technology based on Ciam meat dry-aging cabinets, with Ciam Touch-Pro control panel and pre-set, dry-aging recipes, with possibility to customize them (only for Gastronomy Series).

Humidity control

It is possible to set the desired humidity values inside the refrigerated module.

Ciam Touch Pro Panel

Dry-aging modules are equipped with the Touch Pro control panel for a professional use of the module, that allows to fully take advantage of the product performance.

Pre-set programs

Dry-aging models have preset recipes with the possibility of customizing them or creating new ones.



WARM HUMID VENTILATED SYSTEM

Compact fan ventilation system heated by electric resistances with removable water pan (only for Gastronomy Series).

Refrigeration



HEATED PAN FOR EVAPORATION OF CONDENSATION WATER

On request, the modules with remote condensing unit can be equipped with a condensate evaporator tray with electrical resistances directly into the technical compartment, which facilitates maintenance operations and allows to position the module directly onto the ground, without feet.



La Piazzetta, UNAHOTELS MH - Matera





Module



MODULE

Monolithic module with 60mm ecological polyurethane insulation, with rounded internal edges, completely made of AISI 304 stainless steel.

- 1 - Magnetic profile
In the front panel of the module, there is a PVC magnetic profile that ensures the perfect closure and matching with the doors.
- 2 - Insulated ceiling
- 3 - Rounded internal edges
- 4 - Stainless steel
Module made entirely of stainless steel.

Molded rack

Shelves can be adjusted by means of a metal rack which is customized by Ciam Centro Stile.

Stainless steel wire rack

The pastry and gastronomy modules are equipped with stainless steel wire racks for the insertion of EN 60x40 pastry trays or GN 1/1 trays.

Removable ice cream trays

The BAR series low temperature modules can be equipped with stainless-steel structure containing the removable shelves on telescopic tracks of the ice cream trays; each shelf contains n.3 trays of 360x165x120H.



Adjustable wire grid on molded rack

Stainless steel wire rack for 60x40 trays



Stainless steel wire racks for GN 1/1 trays



GN 1/1 drawers total extraction



Removable ice cream trays

Condensate water channeling

Condensate water is channeled into the technical compartment: in case of ventilated storage by means of a concealed condensation drain integrated into the back panel; in case of static storage with coil by means of a drip tray. Then, water evaporation will be obtained either via a condensate evaporator pan or via a connection to the local water drain. Low temperature static storages will have a condensation drain on the bottom of the tank.

Super narrow technical compartment dimensions

Thanks to a clever design of the condensing unit, the size of the compressor compartment has been minimized to only 25cm in length*. This allows useful space to be acquired for equipping of the Counters line.

* 25cm compartment only for modules up to 4 doors, special modules with 35cm technical compartment.

Condenser filter

The condensing unit is equipped with an easily removable filter that simplifies cleaning operations by preventing failures and preserving compressor's duration.

Sink utilities channeling

In case of sinks positioned inside the modules, the channeling system for the sinks' hydraulic utilities is concealed and well-integrated in the back panel.

Sink insulation (Opt)

On request it is possible to insulate the sink to avoid the possible formation of condensation inside.



Condensate drain concealed in the back panel for ventilated modules.



Sink utilities channeling



Channeled condensate drain with drip tray directly into the technical compartment for positive temperature static modules.



Condensate channeling for static BT

Inspectable condenser filter



Compressor compartment with reduced dimensions



Electronics

CIAM CONNECT



Connectivity

This SIM data communication device allows remote control of the showcase without having to connect it to Wi-Fi or the local internet network.



Remote control

Through the Cloud portal you can interact with the showcase, by downloading the operating graphics, monitoring alarms and product performance directly online.

Ciam Connect



Touch Panel

The elegant touch control panel is fit as standard on all refrigerated modules.

Electronic fans

The compact cooling system is equipped with low consumption electronic fans.



Touch Panel



Technical compartment for remote condensing unit

Technical compartment for remote condensing unit

Technical compartment for modules with remote condensing unit is just 10 cm wide. Electrical components and the possible condensate evaporator pan are located inside. The technical compartment is easily accessible, facilitating installation and maintenance operations.

Lighting

On request, it is possible to insert a micro ceiling light with low consumption 3000°K diffused LED lighting inside the module, with an automatic switch-on when the door is opened.



Electronic fans



Interior Lighting

Doors



Glass doors (on request)





Compact doors



Doors



Soft touch door closing system

Doors are insulated with eco-friendly, water-based polyurethane and are compatible for both positive and low temperature use. Standard finish is polished stainless steel



Magnetic gaskets

All doors and drawers are equipped with a removable magnetic gasket that ensures perfect airtight closure to the refrigerated module and facilitates opening.

Lock

On request, the doors can be equipped with a key lock.

Micro hinges



Door lock



Micro hinges

The micro hinges inspired by the world of domestic design have been re-industrialized and now only have a 3-mm gap between one door and the other.

Double door

On request, for modules H750 and H850 with positive temperature, it is possible to install the double door without central upright, this is indicated in case of beer kegs or other products with over-size dimensions.



Double door without central upright



Door with magnetic gaskets

**Glass doors**

On request it is possible to equip the refrigerated modules H650-750-850 with double-glazed thermal doors, with RAL7021 black grey screen-printing.

Glass heating

On request it is possible to insert heated double-glazing to increase the anti-fog performance.

Lighting

In case of glass doors, the module is equipped with a 3000°K diffused LED micro light onto the ceiling.



Micro hinge on glass door



Magnetic gasket



Standard silk-screen matte black RAL7021

Drawers



SOLID DRAWERS

All drawer units are telescopic, with total extraction and soft closing. On request it is possible to equip the drawers with internal dividers for a better organization of the products, especially for bottles and cans.

- 1 - Double drawer 1/2 - 1/2 L1000
- 2 - Double drawer 1/2 - 1/2 L500
- 3 - Double drawer 1/3 - 2/3
- 4 - Triple drawer



GLAZED DRAWERS

Upon request, it is possible to have triple pane thermal glass drawers with RAL7021 black grey screen-printing. In this case, the internal diffused 3000°K LED lighting is also included.

- 1 - Double glass door 1/2 - 1/2 L1000
- 2 - Double glass door 1/2 - 1/2 L500

Colors and finishes

Doors and drawers can be customized in colors and finishes according to Ciam's material chart. Check out all the wood and metal materials in the materials section of the website.



Example

1. Drawers and doors powder-coated in RAL7021 black grey
2. Glass doors with RAL 9005 jet black screen printing



Example

1. Drawers and doors in satin matte gold
2. Glass doors with RAL 1036 pearl gold screen printing



Example

- 1. Drawers and doors powder-coated in clear white RAL 9003
- 2. Glass doors with mirror screen printing



Example

- 1. Drawers and doors powder-coated in RAL 5009 azure blue
- 2. Glass doors with RAL 5009 azure blue screen printing



Stand Ciam - Host 2023 Milano



Ciam stand - Sigep 2023 Rimini

BAR Line





The BAR series includes a wide range of refrigerated modules: the door length is 500mm in 6 available lengths, 3 available depths and 5 available heights. There are 4 types of refrigeration: positive static with coil, low temperature static with coil, positive ventilated and low temperature ventilated. The modules have solid doors as a standard, but on request it is possible to equip them with double pane glass doors and drawers. The counter is made of a stainless-steel profile with height-adjustable feet. The H650 | 750 | 850 counters can be supplied with stainless-steel tops.



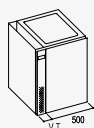
Dimensions

Lengths

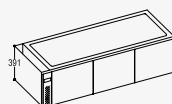
Heights

Depth

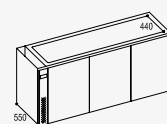
500 mm
+ Technical
compartment



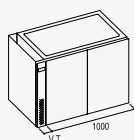
391 mm



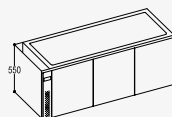
550 mm



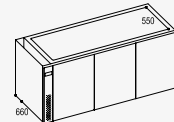
1000 mm
+ Technical
compartment



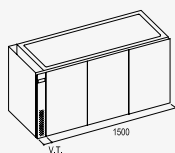
550 mm



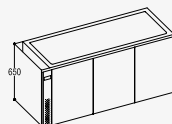
650 mm



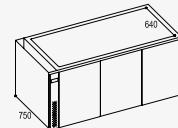
1500 mm
+ Technical
compartment



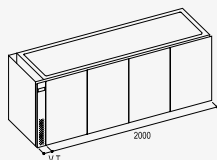
650 mm



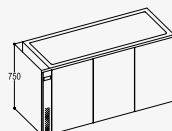
750 mm



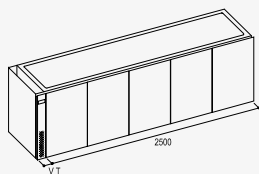
2000 mm
+ Technical
compartment



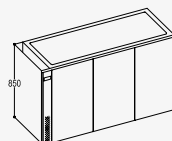
750 mm



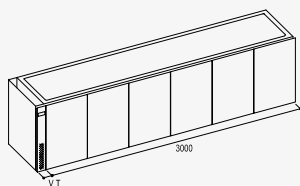
2500 mm
+ Technical
compartment



850 mm



3000 mm
+ Technical
compartment



Remote
condensing
unit: L 100mm

Built-in condensing unit:
L 250 mm for static/ventilated modules +4°C (up to 4 doors) and static/ventilated modules
-18°C (up to 3 doors)
L 350 mm for ventilated/static modules +4°C (5/6 doors) and ventilated modules (4 doors)

Key features

DOOR LENGTH	500 mm
MODULE LENGTH	500 1000 1500 2000 2500 3000 mm + Technical compartment*
DEPTH	550 660 750 mm
HEIGHTS	391 550 650 750 850 mm
*TECHNICAL COMPARTMENT FOR REMOTE CONDENSING UNIT	100 mm (can be inspected, with electrical components and possible condensate-drying tray)
* TECHNICAL COMPARTMENT FOR BUILT-IN CONDENSING UNIT	250 mm up to 4 doors 350 mm for 5 and 6 doors Standard condenser cleaning filter

REFRIGERATION TYPE	Static with coil +4°C Static with coil -18°C Ventilated +4°C Ventilated -18°C
DOOR TYPE	Solid (Std) Double solid without mullion (Opt) Glazed (Opt)
DRAWER TYPE (OPT)	Solid Glazed
INTERMEDIATE SHELVES	Adjustable steel wire on a rack
BOTTOM SHELVES	Steel wire
CONTROL PANEL	Touch TouchPro (Opt)
COMPRESSOR	Hermetic

Refrigeration type

Static with coil TP

 Static	 230 V / 1 ph / 50 Hz
 R290 (int) R452a (ext)	 Automatic / Hot Gas (int) Automatic / Natural (ext)
 Hermetic	 N. 4 / U.R. 55%
 +4°C	

Static with coil BT

 Static	 230 V / 1 ph / 50 Hz
 R290 (int) R452a (ext)	 Manual / Natural
 Hermetic	 N. 4 / U.R. 55%
 -18°C	

Ventilated TP



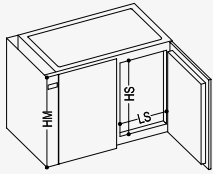
 Ventilated	 230 V / 1 ph / 50 Hz
 R290 (int) R452a (ext)	 Automatic / Hot Gas (int) Automatic / Natural (ext)
 Hermetic	 N. 4 / U.R. 55%
 +4°C	

Ventilated BT



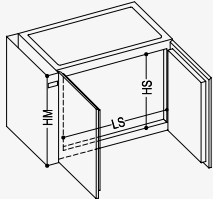
 Ventilated	 230 V / 1 ph / 50 Hz
 R290 (int) R452a (ext)	 Automatic / Hot Gas (int) Automatic / Electric (ext)
 Hermetic	 N. 4 / U.R. 55%
 -18°C	

Door dimensions



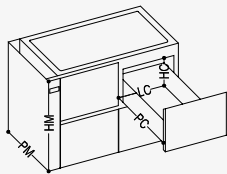
HM	391	550	650	750	850
LS	410	410	410	410	410
HS	259	418	518	618	718

Door dimensions



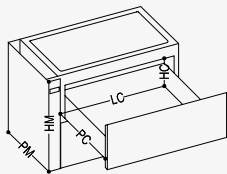
HM	391	550	650	750	850
LS	-	-	-	900	900
HS	-	-	-	618	718

Double drawer dimensions 1/2 - 1/2 L 500



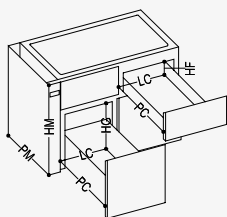
HM	391	550	650	750	850
LC	-	-	348	348	348
HC	-	-	218	268	318
PM	550	660	750	-	-
PC	410	520	610	-	-

Double drawer dimensions 1/2 - 1/2 L 1000



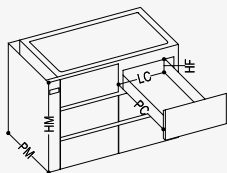
HM	391	550	650	750	850
LC	-	-	-	848	848
HC	-	-	-	268	318
PM	550	660	750	-	-
PC	410	520	610	-	-

Double drawer dimensions 1/3 - 2/3



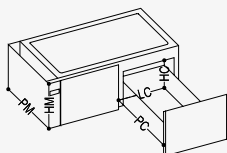
HM	391	550	650	750	850
LC	-	-	-	348	348
HF	-	-	-	157	190
HG	-	-	-	386	450
PM	550	660	750	-	-
PC	410	520	610	-	-

Triple drawer dimensions



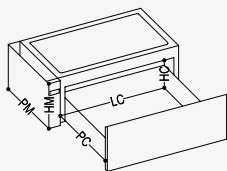
HM	391	550	650	750	850
LC	-	-	-	348	348
HF	-	-	-	157	190
PM	550	660	750	-	-
PC	410	520	610	-	-

Single drawer dimensions L 500



HM	391	550	650	750	850
LC	348	348	-	-	-
HC	255	414	-	-	-
PM	550	660	750	-	-
PC	410	520	610	-	-

Single drawer dimensions L 1000



HM	391	550	650	750	850
LC	848	848	-	-	-
HC	255	414	-	-	-
PM	550	660	750	-	-
PC	410	520	610	-	-

PASTRY Line

The PASTRY series includes a wide range of refrigerated modules designed to house EN600x400 trays: the door length is 525mm in 4 lengths, 4 heights and 1 depth of 750mm. There are 4 types of refrigeration: positive static with coil, low temperature static with coil, ventilated positive temperature, ventilated low temperature and retarder proofer. The basement is made of a stainless-steel profile with height-adjustable feet. H650 | 750 | 850 counters can be supplied with stainless steel top.





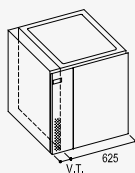
Dimensions

Lengths

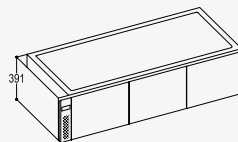
Heights

Depth

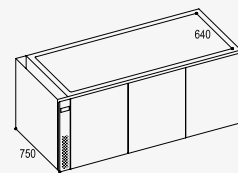
L 625 mm
+ Technical
compartment



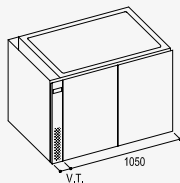
L 391 mm



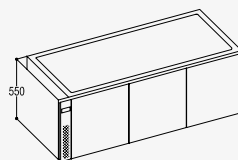
L 750 mm



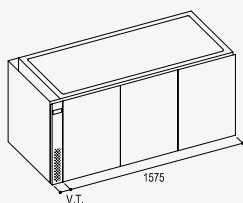
L 1050 mm
+ Technical
compartment



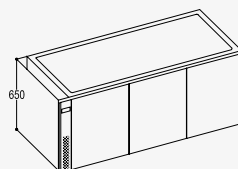
L 550 mm



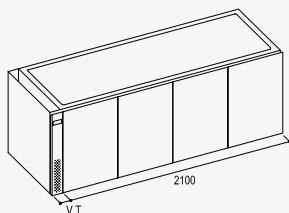
L 1575 mm
+ Technical
compartment



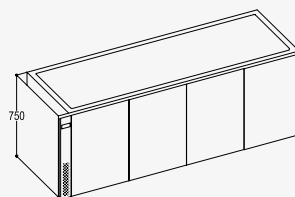
L 650 mm



L 2100 mm
+ Technical
compartment



L 750 mm



Remote

condensing

unit: L 100 mm

Built-in condensing unit:

L 250 mm for static modules +4°C/-18°C and ventilated modules -18°C

L 350 mm for ventilated modules +4°

Key features

DOOR LENGTH	525 mm
MODULE LENGTH	625 1050 1575 2100 mm + Technical compartment*
DEPTH	750 mm
HEIGHTS	391 550 650 750 mm
*TECHNICAL COMPARTMENT FOR REMOTE CONDENSING UNIT	100 mm (can be inspected, with electrical components and possible condensate-drying tray)
*TECHNICAL COMPARTMENT FOR BUILT-IN CONDENSING UNIT	250 mm up to 4 doors 350 mm for 5 and 6 doors Standard condenser cleaning filter

REFRIGERATION TYPE	Static with coil +4°C Static with coil -18°C Ventilated +4°C with humidity control Ventilated -18°C
DOOR TYPE	Solid (Std)
INTERMEDIATE SHELVES	Stainless steel racks for trays EN600x400 Steel wire shelves (Opt)
CONTROL PANEL	Touch
COMPRESSOR	Hermetic

Refrigeration type

Static with coil TP

 Static	 230 V / 1 ph / 50 Hz
 R290 (int) R452a (ext)	 Automatic / Hot Gas (int) Automatic / Natural (ext)
 Hermetic	 N. 4 / U.R. 55%
 +4°C	

Static with coil BT

 Static	 230 V / 1 ph / 50 Hz
 R290 (int) R452a (ext)	 Manual / Natural
 Hermetic	 N. 4 / U.R. 55%
 -18°C	

Ventilated TP



 Ventilated	 230 V / 1 ph / 50 Hz
 R290 (int) R452a (ext)	 Automatic / Natural
 Hermetic	 N. 4 / U.R. 55%
 +4°C Humidity control	

Ventilated BT



 Ventilated	 230 V / 1 ph / 50 Hz
 R290 (int) R452a (ext)	 Automatic / Hot Gas (int) Automatic / Natural (ext)
 Hermetic	 N. 4 / U.R. 55%
 -18°C	

GASTRONOMY Line

The GASTRONOMY series includes a wide range of refrigerated modules: the door length is 450mm is 4 lengths, 4 heights and 1 depth of 660mm. There are 4 types of system: ventilated positive temperature, ventilated low temperature, meat dry-aging and ventilated humid heat. The modules have standard solid doors, but on request it is possible to equip them with drawers. The counter is made of a stainless-steel profile with height-adjustable feet. H650 | 750 | 850 counters can be supplied with stainless steel tops.



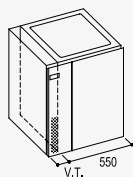


Lengths

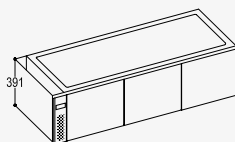
Heights

Depth

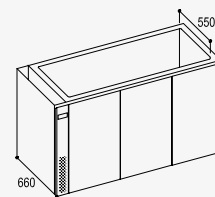
450 mm
+ Technical
compartment



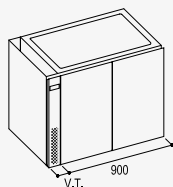
391 mm



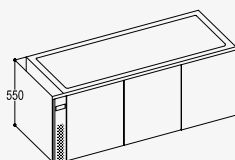
660 mm



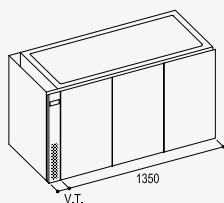
900 mm
+ Technical
compartment



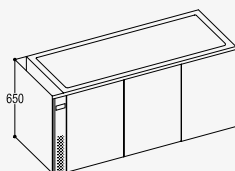
550 mm



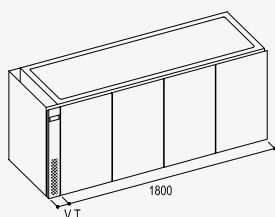
1350 mm
+ Technical
compartment



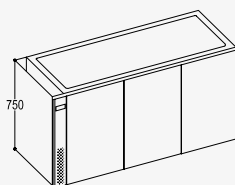
650 mm



1800 mm
+ Technical
compartment



750 mm



Remote condensing
unit and heated
modules:
L 100 mm

Built-in condensing unit:
L 250 mm for ventilated modules +4°C/-18°C
L 350 mm for meat dry-aging modules

Key features

DOOR LENGTH	450 mm
MODULE LENGTH	550 900 1350 1800 mm + Technical compartment*
DEPTH	660 mm
HEIGHTS	391 550 650 750 mm
*TECHNICAL COMPARTMENT FOR REMOTE CONDENSING UNIT	100 mm (can be inspected, with electrical components and possible condensate-drying tray)
TECHNICAL COMPARTMENT FOR BUILT-IN CONDENSING UNIT	250 mm up to 4 doors 350 mm for 5 and 6 doors Standard condenser cleaning filter

REFRIGERATION TYPE	Ventilated +4°C Ventilated -18°C Meat dry-aging +2°C Ventilated humid warm
DOOR TYPE	Solid
DRAWER TYPE (OPT)	Solid
INTERMEDIATE SHELVES	Stainless steel racks for GN 1/1 trays Steel wire shelves (Opt)
CONTROL PANEL	Touch Touch Pro for meat Dry-aging models
COMPRESSOR	Hermetic

Refrigeration type

Ventilated TP



	Ventilated		230 V / 1 ph / 50 Hz
	R290 (int) R452a (ext)		Automatic / Hot Gas (int) Automatic / Natural (ext)
	Hermetic		N. 4 / U.R. 55%
	+4°C		

Ventilated BT



	Ventilated		230 V / 1 ph / 50 Hz
	R290 (int) R452a (ext)		Automatic / Hot Gas (int) Automatic / Electric (ext)
	Hermetic		N. 4 / U.R. 55%
	-18°C		

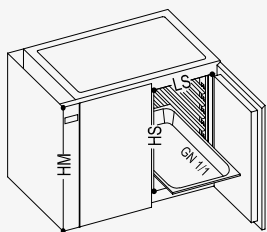
Meat dry-aging

	Ventilated		230 V / 1 ph / 50 Hz
	R290 (int) R452a (ext)		Automatic / Electric (ext)
	Hermetic		N. 4 / U.R. 55%
	+2°C		

Warm humid ventilated

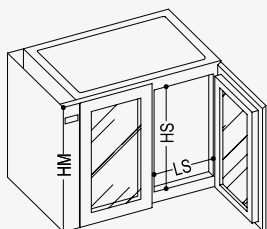
	Ventilated		230 V / 1 ph / 50 Hz
	+60°C		N. 4 / U.R. 55%

No. of GN 1/1 trays



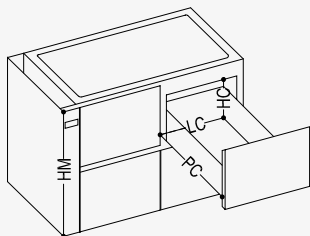
HM	391	550	650	750
LS	360	360	360	360
HS	259	418	518	618
RACK ROD	Length 21 mm			

Glass door dimensions



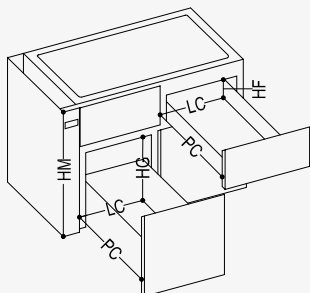
HM	391	550	650	750
LS	-	-	360	360
HS	-	-	518	618

Double drawer dimensions 1/2 – 1/2



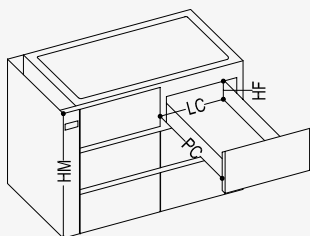
HM	391	550	650	750
LC	-	-	298	298
HC	-	-	218	268
PC	-	-	520	520

Double drawer dimensions 1/3 – 2/3



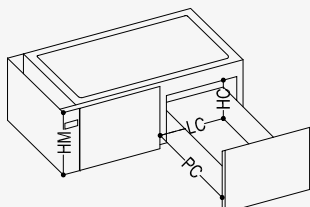
HM	391	550	650	750
LC	-	-	-	298
HF	-	-	-	157
PC	-	-	-	520
HG	-	-	-	386

Triple drawer dimensions



HM	391	550	650	750
LC	-	-	-	298
HF	-	-	-	157
PC	-	-	-	520

Single drawer dimensions



HM	391	550	650	750
LC	298	298	-	-
HC	255	414	-	-
PC	520	520	-	-

DRY-AGING Module

Technology based on the Ciam meat dry-aging cabinets, with Ciam Touch-Pro control panel and pre-set dry-aging recipes, with possibility to customize them. Ventilated refrigeration system with condensation drain directly into the technical compartment. Internal finishing in stainless steel AISI 304 2B, with triple pane glass doors with black screen-printing, built-in LED lighting, version with built-in compressor features a 35 cm wide technical compartment, while the version with remote condensing unit features a 20 cm wide technical compartment.

AMBIENT COUNTERS



Ambient counters H750



Ambient counters H850



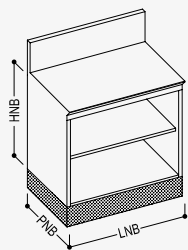
Compact ambient counters series can be integrated with refrigerated counters in size and style; they offer a wide range of solutions and accessories to meet any professional requirement, they are divided into open counters, counters with hinged doors, counters with sliding doors, coffee machine counters and cocktail stations.



AMBIENT Counters



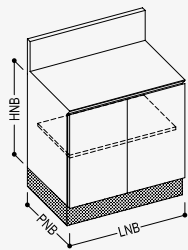
Open ambient counters



Steel skirting with adjustable feet | AISI 304 stainless steel open compartment with adjustable intermediate shelf | AISI 304 satin-finish steel top.

LNB (mm)	PNB (mm)	HNB (mm)
500	390	750
1000	580	850
1250	690	-
1500	780	-
2000	-	-
2500	-	-
3000	-	-

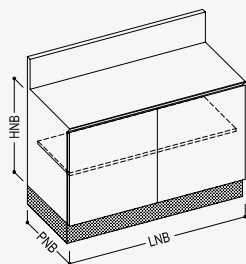
Ambient counters with hinged doors



Steel supporting plinth with adjustable feet | stainless steel module with polished finish hinged doors with adjustable intermediate shelf | soft-closing hinges | AISI 304 satin-finish steel top.

LNB (mm)	PNB (mm)	HNB (mm)
500	390	750
1000	580	850
1250	690	-
1500	780	-

Ambient counters with sliding doors



Steel plinth with adjustable feet | stainless steel module with sliding doors in polished finish with adjustable intermediate shelf | AISI 304 satin-finish steel top.

LNB (mm)	PNB (mm)	HNB (mm)
1000	390	750
1250	580	850
1500	690	-
-	780	-

COFFEE MACHINES

Counters

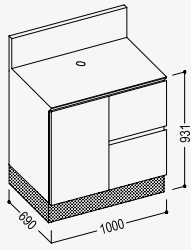


Coffee machine H931/981

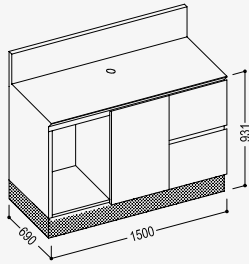


Coffee machine H1150

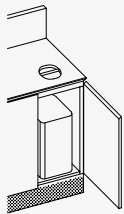
Coffee machine H931



Stainless steel plinth with adjustable feet | open compartment | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | polished stainless-steel finish | satin steel top with grommet supplied on request.

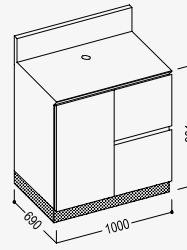


Stainless steel plinth with adjustable feet | open compartment for dishwasher | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | n.1 hinged door | polished stainless-steel finish | satin steel top with grommet supplied on request.

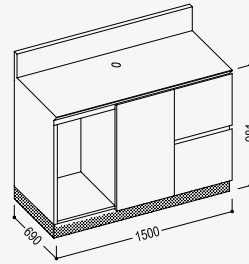


Impact bar insert for coffee grounds on the worktop with hinged door and steel collection basket

Coffee machine H981



Stainless steel plinth with adjustable feet | open compartment | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | polished stainless-steel finish | satin steel top with grommet supplied on request.



Stainless steel plinth with adjustable feet | open compartment for dishwasher | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | n.1 hinged door | polished stainless-steel finish | satin steel top with grommet supplied on request.

Ambient drawers



- 1 Double drawer, pull-out with telescopic slides, soft closing
- 2 Triple drawers, pull-out with telescopic slides, soft closing
- 3 Standard steel drawer

Hoppers



- 1 Steel hopper
- 2 Pull-out steel drawer composed of two containers for sorted waste and fixed upper shelf.
- 3 Compartment with tilting door and lower collection basket, n.1 steel hinged door; on request it is possible to insert a pedal to open the tilting door

Removable shelves



Stainless steel removable shelves on telescopic guides with microperforated grid at the bottom; a solution especially suitable for glasses and cups.

Fruit container insertion



- 1 Static refrigerated tank with coil | n.6 GN 1/6 trays
2. Static refrigerated tank with coil | n.8 GN 1/6 trays

Ice tank insertion



Insulated ice tank covered in stainless steel, welded onto the top; dimensions 300x300x150H mm.

Stainless steel tops

The basements can be equipped with tops or without tops. The tops are coated in satin steel and available in the following versions:



Without Top (Std)



Type A - standard without backsplash (Opt)



Type B - with 59 mm backsplash (Opt)



Type C - with 249mm backsplash (Opt)



Type D - with arrangement for back-counter (Opt)

Sinks

Steel tops can be equipped with welded sinks and perimeter lowering also inside the refrigerated compartment (only for versions H750 and H850 and depth 660 and 750).

Round sink Diam.420mm H180mm

Square sink 400x400mm H180mm

Square sink 450x450mm H180mm

Faucet Std

Pedal faucet

Electronic faucet



Plinth

1 Feet

The basement is composed of a stainless-steel profile with height-adjustable feet available in the following versions: H150 (Std), H80, H100, H200 (Opt).

2 Kit of casters

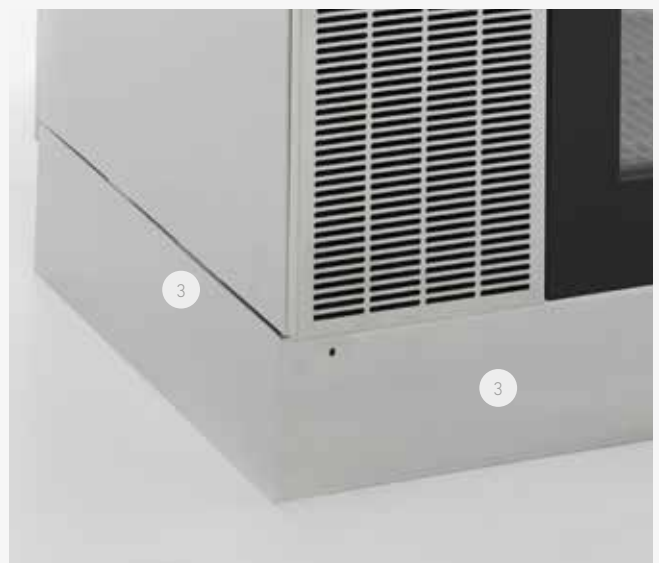
On request it is possible to provide kit of casters, rather than feet.

3 Skirting

On request it is possible to apply a stainless-steel profile to cover the feet.

4 Lateral profile cover.

On request it is possible to apply a stainless-steel skirting to finish the end of the horizontal profiles of the counter.







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