# COUNTERS STANDARD

COUNTERS

CIAM

Refrigeration solutions
with a design focus.

# Standard line

Watch the video

## BAR

Milk

Drinks

Champagne

White wine

Red wine

Fruits and vegetables

Frozen products

## PASTRY

Fresh pastry

Frozen pastry

Brioches

# The new Professional Standard for counter service is born.

The standard 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.

Chocolate

## GASTRONOMY

Sandwich

Meat

Cheese and dairy products

Cured meats

Meat dry-aging

Hot deli products

Frozen products

Pandolci - Manduria

BERKEL

# 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.

# 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).

## 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.

Vanzan Accademy - Milano

# 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

Removable ice cream trays

GN 1/1 drawers total extraction

Stainless steel wire racks for GN 1/1 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

Condensate drain concealed
in the back panel for ventilated modules.

**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.

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.

Door lock

Micro hinges

**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 contents of the drawer, 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.

CIAM MATERIALS SECTION

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

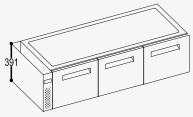
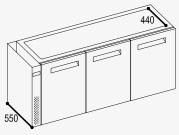
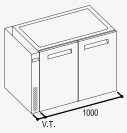
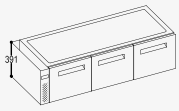
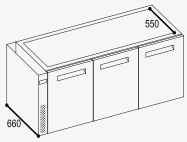
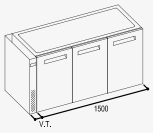
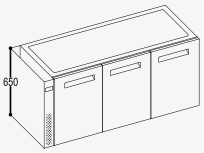
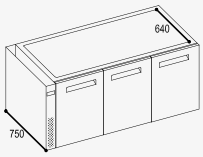
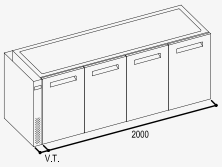
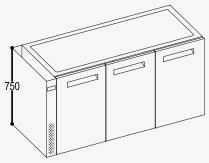
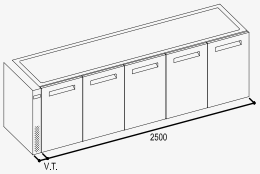
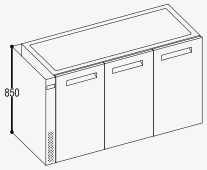
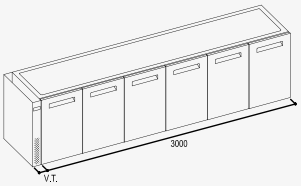
Fagliella Pastry Chef - Salerno

La Torraca - Eboli

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

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

# Refrigeration type

## Static with coil TP

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

## Static with coil BT

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

## Ventilated TP

B

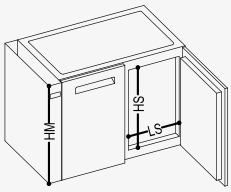
Ventilated
R290 (int)
R452a (ext)
Hermetic
+4°C
230 V / 1 ph / 50 Hz
Automatic / Hot Gas (int)
Automatic / Natural (ext)
N. 4 / U.R. 55%

## Ventilated BT

D

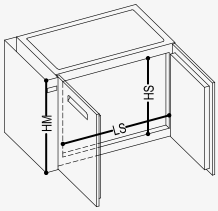
Ventilated
R290 (int)
R452a (ext)
Hermetic
-18°C
230 V / 1 ph / 50 Hz
Automatic / Hot Gas (int)
Automatic / Electric (ext)
N. 4 / U.R. 55%

## Door dimensions



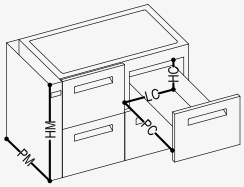

| | | | | | |
|---|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 | 850 |
| LS | 410 | 410 | 410 | 410 | 410 |
| HS | 259 | 418 | 518 | 618 | 718 |

## Door dimensions



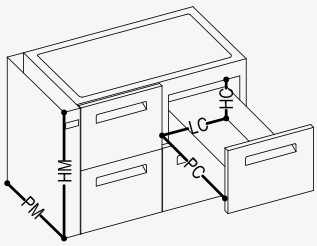

| | | | | | |
|---|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 | 850 |
| LS | - | - | - | 900 | 900 |
| HS | - | - | - | 618 | 718 |

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



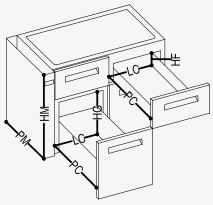

| | | | | | |
|---|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | - | - | 348 | 348 | 348 |
| HC | - | - | 218 | 268 | 318 |
| PM | 550 | 660 | 750 | - | - |
| PC | 410 | 520 | 610 | - | - |

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



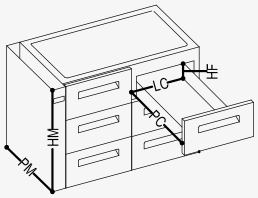

| | | | | | |
|---|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | - | - | - | 848 | 848 |
| HC | - | - | - | 268 | 318 |
| PM | 550 | 660 | 750 | - | - |
| PC | 410 | 520 | 610 | - | - |

## Double drawer dimensions 1/3 - 2/3



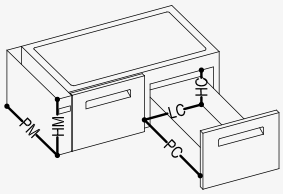

| | | | | | |
|---|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | - | - | - | 348 | 348 |
| HF | - | - | - | 157 | 190 |
| HG | - | - | - | 386 | 450 |
| PM | 550 | 660 | 750 | - | - |
| PC | 410 | 520 | 610 | - | - |

## Triple drawer dimensions



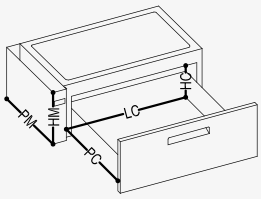

| | | | | | |
|---|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | - | - | - | 348 | 348 |
| HF | - | - | - | 157 | 190 |
| PM | 550 | 660 | 750 | - | - |
| PC | 410 | 520 | 610 | - | - |

## 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

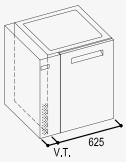
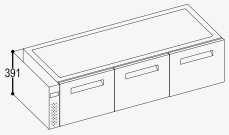
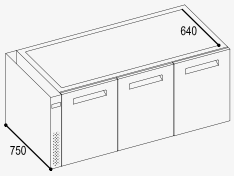
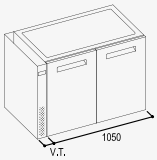
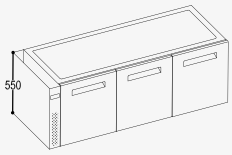
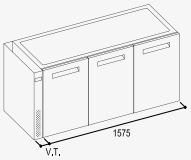
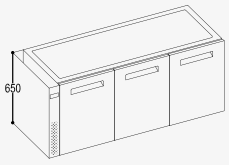
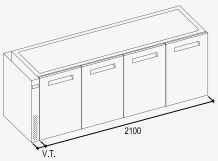
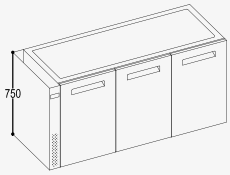



| | | | | | |
|---|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | 848 | 848 | - | - | - |
| HC | 255 | 414 | - | - | - |
| PM | 550 | 660 | 750 | - | - |
| PC | 410 | 520 | 610 | - | - |

# 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<br>+ Technical<br>compartment |  | L 391 mm |  | L 750 mm |  |
| L 1050 mm<br>+ Technical<br>compartment |  | L 550 mm |  | | |
| L 1575 mm<br>+ Technical<br>compartment |  | L 650 mm |  | | |
| L 2100 mm<br>+ Technical<br>compartment |  | L 750 mm |  | | |

Remote condensing unit: L 100mm

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<br>+ Technical compartment* |
| DEPTH | 750 mm |
| HEIGHTS | 391 \| 550 \| 650 \| 750 mm |
| *TECHNICAL COMPARTMENT FOR REMOTE CONDENSING UNIT | 100 mm<br>(can be inspected, with electrical components and possiblecondensate-drying tray) |
| *TECHNICAL COMPARTMENT FOR BUILT-IN CONDENSING UNIT | 250 mm up to 4 doors<br>350 mm for 5 and 6 doors<br>Standard condenser cleaning filter |

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

# Refrigeration type

## Static with coil TP

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

## Static with coil BT

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

## Ventilated TP

ATG C

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

## Ventilated BT

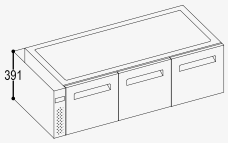
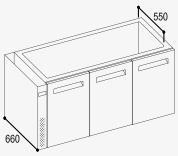
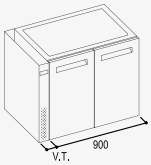
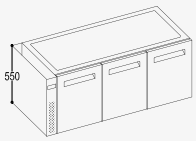
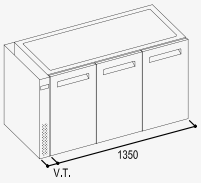
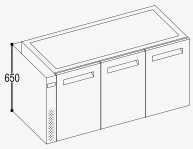
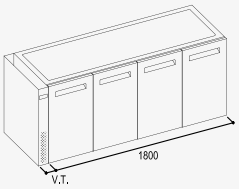
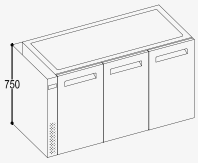
ATG D

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

# 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.

# Dimensions

| Lengths | | Heights | | Depth | |
|---|---|---|---|---|---|
| 450 mm<br>+ Technical<br>compartment | | 391 mm |  | 660 mm |  |
| 900 mm<br>+ Technical<br>compartment |  | 550 mm |  | | |
| 1350 mm<br>+ Technical<br>compartment |  | 650 mm |  | | |
| 1800 mm<br>+ Technical<br>compartment |  | 750 mm |  | | |

Remote condensing unit and heated modules:
L 100 mm

Built-in consensing 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<br>+ Technical compartment* |
| DEPTH | 660 mm |
| HEIGHTS | 391 \| 550 \| 650 \| 750 mm |
| *TECHNICAL COMPARTMENT FOR REMOTE CONDENSING UNIT | 100 mm<br>(can be inspected, with electrical components and possible condensate-drying tray) |
| TECHNICAL COMPARTMENT FOR BUILT-IN CONDENSING UNIT | 250 mm up to 4 doors<br>350 mm for 5 and 6 doors<br>Standard condenser cleaning filter |

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

# Refrigeration type

## Ventilated TP

ATG B

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

## Ventilated BT

ATG D

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

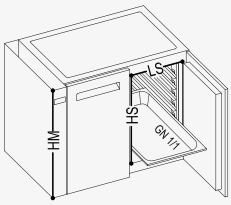
## Meat dry-aging

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

## Warm humid ventilated

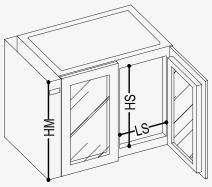
- Ventilated
- +60°C
- 230 V / 1 ph / 50 Hz
- N. 4 / U.R. 55%

## No. of GN 1/1 trays



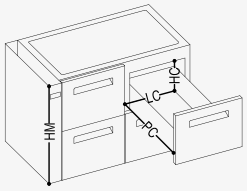

| | | | | |
|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 |
| LS | 360 | 360 | 360 | 360 |
| HS | 259 | 418 | 518 | 618 |
| RACK ROD | Length 21 mm | | | |

## Glass door dimensions



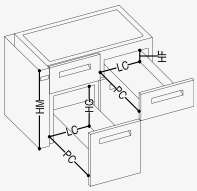

| | | | | |
|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 |
| LS | - | - | 360 | 360 |
| HS | - | - | 518 | 618 |

## Double drawer dimensions 1/2 – 1/2



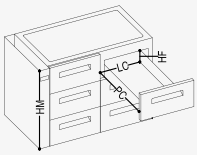

| | | | | |
|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 |
| LC | - | - | 298 | 298 |
| HC | - | - | 218 | 268 |
| PC | - | - | 520 | 520 |

## Double drawer dimensions 1/2 – 2/3



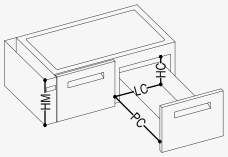

| | | | | |
|---|---|---|---|---|
| HM | 391 | 550 | 650 | 750 |
| LC | - | - | - | 298 |
| HF | - | - | - | 157 |
| PC | - | - | - | 520 |
| HG | - | - | - | 386 |

## 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 remore condensing unit features a 20 cm wide technical compartment.

# AMBIENT COUNTERS

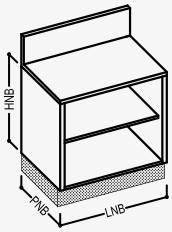
Ambient counters H750

Ambient counters H850

Standard 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

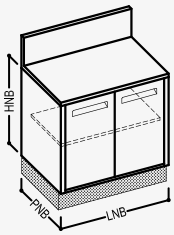
## Open ambient counters




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 | - | - |

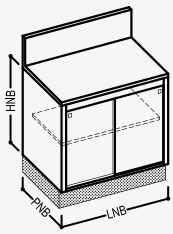
## Ambient counters with hinged doors




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 | - |

## 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.

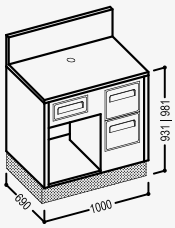
| LNB (mm) | PNB (mm) | HNB (mm) |
|---|---|---|
| 1000 | 390 | 750 |
| 1250 | 580 | 850 |
| 1500 | 690 | - |
| - | 780 | - |

# COFFEE MACHINES
# Counters

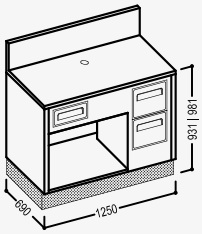
Coffee machine H931/981

Coffee machine H1150

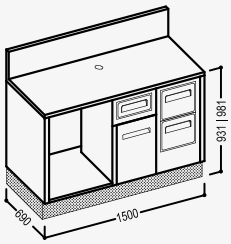
## Coffee machine H931/981



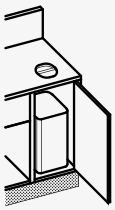

Stainless steel plinth with adjustable feet | open compartment | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | polished stainless-steel finish | satin steel top with grommet supplied on request.




Stainless steel plinth with adjustable feet | open compartment | 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.

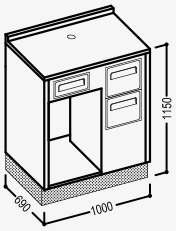



Stainless steel plinth with adjustable feet | open compartment for dishwasher | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | n.1 hinged door | polished stainless-steel finish | satin steel top with grommet supplied on request.

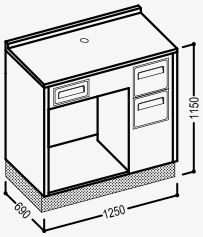


Impact bar insert for coffee grounds on the worktop with hinged door and steel collection basket.

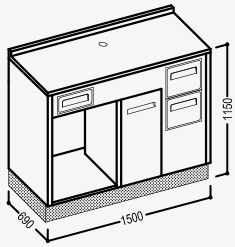
## Coffee machine H1150




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.



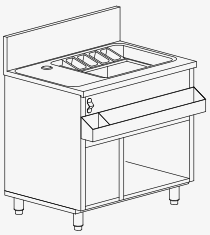

Stainless steel plinth with adjustable feet | open compartment | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | polished stainless-steel finish | satin steel top with grommet supplied on request.




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.

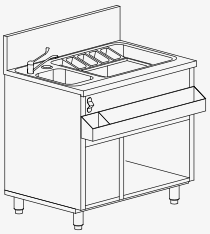
# COCKTAIL
# Stations

## L1000 MAIN



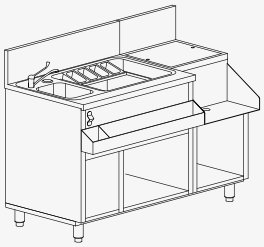
Stainless steel plinth with adjustable feet | base entirely made of polished stainless steel with lower ambient storage | molded tank insulated with ecological polyurethane and covered with stainless steel 2B finish with rounded inner edges divided into compartments: central area for ice with central divider, 02 bottle-holder compartments, 04 gasket trays (1/9 GN) in transparent polycarbonate | front bottle-holder pocket complete with corkscrew and collecting pocket | arrangement for soda gun passage

## L1000 FULL



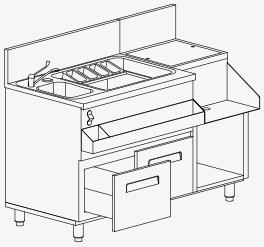
Stainless steel plinth with adjustable feet | counter completely made of polished stainless steel with lower ambient storage | molded tank insulated with ecological polyurethane and covered with stainless steel finishing 2B with inner rounded edges divided into compartments: central area for ice with central divider, 02 bottle-holder compartments, 04 gasket trays (1/9 GN) made of transparent polycarbonate | front bottle-holder pocket complete with corkscrew and collecting pocket | Welded sink (dim. mm.330 x235x180h) with mixer and arrangement for the passage of soda gun

## L1500 PLUS



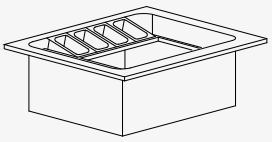
Stainless steel plinth with adjustable feet | counter completely made of polished stainless steel with lower ambient spare | molded tank insulated with ecological polyurethane and covered with stainless steel finishing 2B with inner rounded edges divided into compartments: central area for ice with central divider, 02 bottle-holder compartments, 04 gasket trays (1/9 GN) made of transparent polycarbonate | front bottle-holder pocket complete with corkscrew and collecting pocket | Welded sink (dim. mm.330 x235x180h) with mixer and arrangement for the passage of soda gun | Stainless steel blender holder with stainless steel glasses storage | top cover

## Refrigerated storage compartment



On request it is possible to equip the cocktail station with a static refrigerated storage, with n.02 drawers (remote condensing unit)

## Recessed cocktail station



Molded tank insulated with ecological polyurethane and covered with stainless steel 2B finish with inner rounded edges divided into compartments: central area for ice with central divider, 02 bottle holder compartments, 04 sealing trays (1/9 GN) in transparent polycarbonate | bottle holder separately supplied | perimeter frame in polished steel

## 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.

4.0

CIAM