

ICE QUEEN

HORIZONTAL SHOWCASES



CIAM

Refrigeration solutions
with a design focus.



Ice Queen

The Ice Queen family includes professional pastry and ice cream showcases. The modules are available in linear dimensions of 1150 mm, 1650 mm and 2150 mm (plus sides) and a 45° cylindrical corner module, perfectly channelable thanks to mechanical arrangements for optimal clamping. The tanks are insulated with eco-friendly polyurethane foam and coated internally with stainless steel. The ice cream showcase models have a double air flow refrigeration system, while in the pastry version, refrigeration can be adjusted on one or more display levels, up to total refrigeration of the showcase, by means of a selector switch.



Watch the
video





Perfect product lighting is provided by 3000 K diffused LEDs on each display shelf. Ice cream showcases are equipped with hermetic motors and use eco-friendly gas R290, with ultra-fast reverse cycle programmed defrostings.



Fresh
pastry



Chocolate



Ice-cream



Frozen
pastry



Cold deli
products



Hot deli
products



Sandwich



Brioche



Versatile character
and standout performance.





Bar Pasticceria Gelateria Coco - Italy

Design

Materials

Surface finishes, coatings, and screen printings of glass can be customized using the wide range of materials offered by Ciam, including gres, acrylics, engineered stones, natural stones, epoxy powder coated sheets, sheets with electroplating treatment, brass, wood, and ceramic coatings.



Wide selection of materials

Channeling in continuity and paneling kit





Channeling in continuity with 45° corner showcase

Customization

Product range

The Ice Queen professional display case series consists of three linear modules of 1150, 1650, 2150 mm and 1 45° corner module.

Channeling

Ice Queen showcases can be channeled in aesthetic continuity, even between modules with different uses and temperatures.

Digital display

The temperature repeater is digital, flush with the top.

Backlit ice-cream flavor tags (Opt)



Paneled set-up



Semi-finished set-up



Detail of the glass side profile continuing onto the paneling

Paneled set-up

An HDF paneling is supplied upon request along with the display case.

Semi-finished set-up

The display case is without paneling, this one will be provided by the interior designers.

Digital display



Glass gantries

The glass gantry consists of heated double pane glasses and is available in three heights H1200mm, H1350mm, H1500mm. The profiles and uprights are made of bright aluminum, but the finish can be customized upon request.

Glass screen printings

Standard screen printing has a mirror finish; custom colors are available upon request.

Sliding doors

Access to the refrigerated compartment is through PETG sliding doors with perimeter gaskets. A micro-fabric roller blind can be inserted instead of the sliding doors upon request.



PETG sliding doors on operator side

Heated double-glazed glasses, mirror finish screen printing (standard)





Tempered front double glass, upward opening

Opening

The front glass is equipped with a servo-assisted system with gas pistons and can be opened upward.

In the 45° corner display case, the opening system is downward.

Lighting

The perfect product illumination is ensured by the elegant lighting system on the upright and upper crossbeam, featuring 3000 K no-spot LED strips.

The glass shelves have built-in light fixtures with diffused LEDs at a gradation of 3000 K. A cooler (4000 K) or warmer (2700 K) gradation is available upon request.

With the innovative **Yris** optional feature, it is possible to adjust the showcase lighting via an app.



Downward-opening double-glazed glass



LED lighting system

The perfect combination of efficiency and design.

Ice-cream
-18°C

Ice-cream
-18°C



Pastry
+4°C

Pastry
+4°C



Channeling in continuity with 45° corner showcase



Double airflow refrigeration for gelato showcases

Refrigeration

Ice-cream showcases (-18°C)

Double air-flow refrigeration

Ice cream showcases are equipped with a double airflow refrigeration system, which ensures perfect temperature uniformity.

Large exhibition capacity

Ice Queen showcases feature a lowered display compartment that allows for larger loading capacity.

The inclination of the trays has been designed to ensure the best product visibility.

Reverse-cycle defrosting

All low-temperature models have ultra-rapid reverse cycle defrosting as standard.

Pastry showcases (+4°C)

Adjustable ventilated refrigeration on different display levels

The pastry display cases are equipped with a selector switch, which allows refrigeration to be set on different display levels up to the fully refrigerated configuration.

Display tray

The wide tray of the pastry showcase extends across the entire surface of the basin, offering increased display space.

Height-adjustable display tray

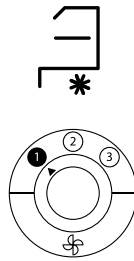
An electric actuator allows the deck to be set in two positions: flat or inclined.

The display tray can also be further lifted, and internal parts released to ensure deep cleaning of the tank bottom.

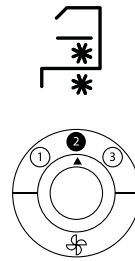
Humidity Control

Humidity control can be requested, a feature particularly suited to the chocolate version.

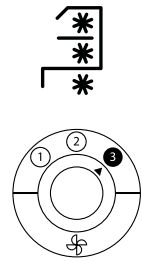
Ice Queen showcase allows to set the refrigeration in three different ways:



1. Just on display area



2. On display area and first shelf



3. Refrigeration on all display levels



Ventilated refrigeration adjustable on all display levels.



Inclined-position display shelf



Flat-position display shelf

R290 built-in CU

All built-in condensing units are hermetic and use the eco-friendly gas R290, which ensures minimal environmental impact and significant energy savings.

Larger evaporator

All refrigeration coils are supplied oversized to have high moisture within the refrigerated area.

Heated pan for evaporation of condensation water (Opt)

The showcases can be equipped with a condensate evaporator pan with electric resistances, if it is not possible to connect the water drainage system to the room drainage system.

Electronic valve

Upon request, an electronic thermostatic valve can be installed, which is particularly useful when connected to a cooling system.

Multix

Ice Queen showcases are compatible with Multix system..

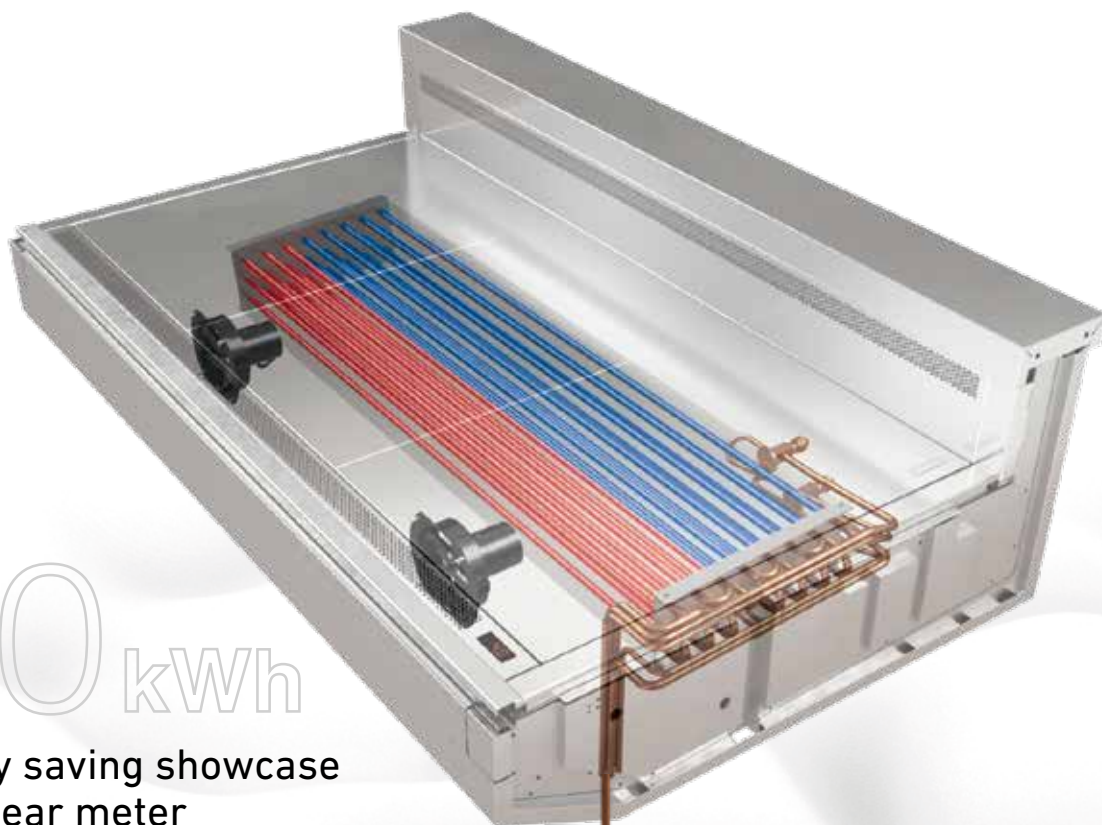


The inclination of the trays has been designed to ensure the best product visibility

The wide tray of the pastry showcase extends across the entire surface of the basin



The new smart refrigeration system



50 kWh

Energy saving showcase
per linear meter

40%

Energy saving compared
to traditional systems



Through a touch screen panel it is possible to choose up to four different preset programs or to adjust temperature and humidity according to the customer needs.



Multix gets the advantages of the inverter technology and hot gas injections to control humidity, without electric resistances.



Dry-warm showcases



Bain-marie warm showcases

Heated showcases

Dry-warm showcases

Dry-warm showcases have a steel plate heated by electric resistances.

Humid heat with induction (Opt.)

On request, the dry-warm cabinets can be equipped with a water pan loaded manually for the natural addition of humidification.

Bain-marie warm showcases

Bain-marie warm showcases have an internal tank with rounded internal edges and designed to house 1/1 gastronorm trays.

Perforated trays (Opt)

On request, the bain-marie warm showcases can be equipped with perforated steel trays, instead of gastronorm trays.

Heated shelf (Opt)

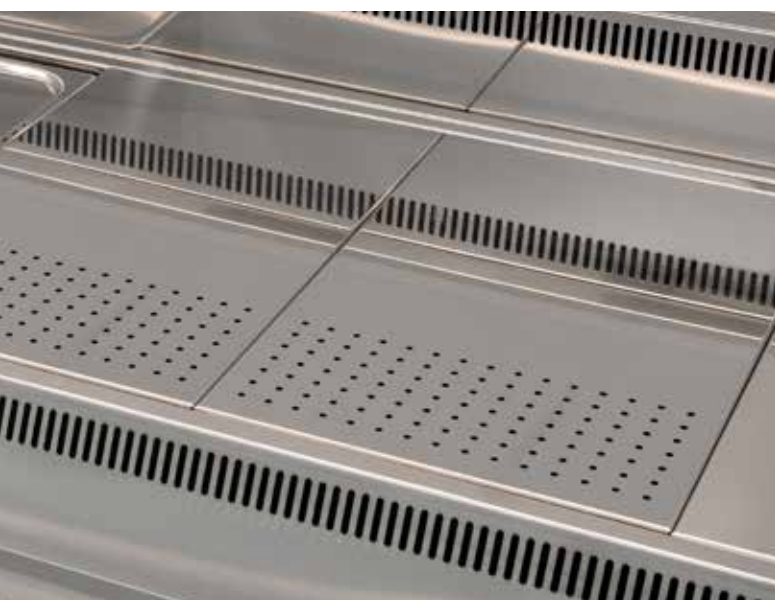
On request, the Ice Queen showcases can be equipped with heated shelf in laminated glass.



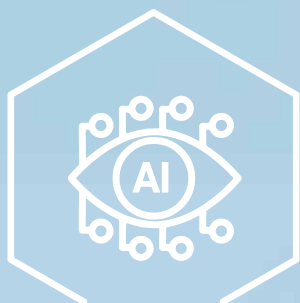
GN trays



Water pan loaded manually for the natural addition of humidification.



Perforated trays (Opt)

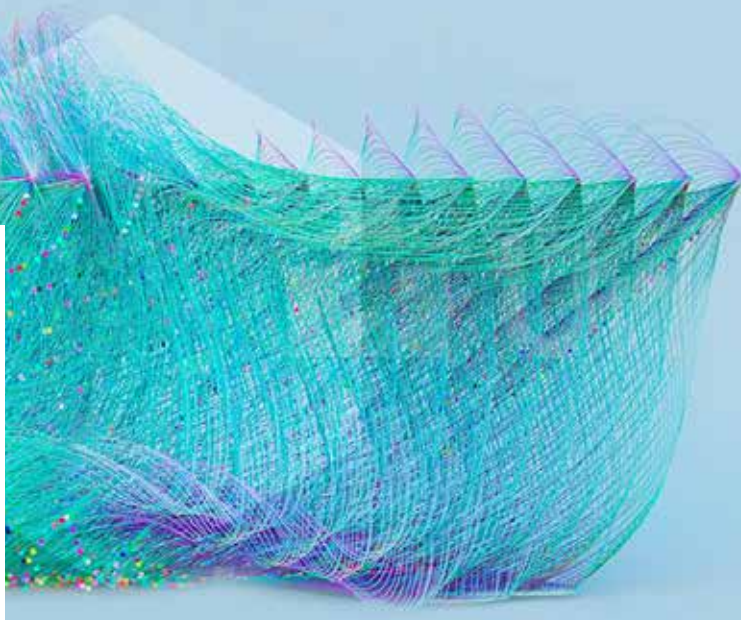


SMART FUTURE

CIAM

CIAM Smart Future

Ciam presents a world driven by technological evolution, where new apps, technologies, CIAM innovation, and AI come together to become a reality. A sophisticated scenario that ranges from enhancing product quality to achieving controlled energy savings, shaping a future that is increasingly ethical and smart.



No  Ice



No-Ice. Smart Defrost System

Technology that uses artificial intelligence to automatically calculate the defrost cycles of the display case, resulting in significant energy savings. No-Ice also includes the Ciam Connect package.

CRYSTAL SENSE is the technology that prevents condensation by selfregulating the heating of the glass based on environmental conditions*. It reduces thermal stress and improves product preservation, while optimizing energy consumption thanks to an intelligent system that detects temperature and humidity.

*Available on low temperature showcases.



Performance and sustainability without compromise



ReClima

RE-CLIMA is a sustainable technology that regulates humidity without using electric resistances. This system reduces energy consumption, prevents thermal stress, and ensures better product preservation, with both environmental and economic benefits*.

*Available on showcases with internal units using R290 gas

DEFROST LINE reduces defrosting times and accelerates the return to temperature, minimizing energy consumption and thermal stress on the product.

Defrost Line has already been implemented by Ciam in its next-generation gelato showcases.



DEFROST LINE



YRIS

YRIS allows you to adapt the showcase lighting to the product, optimizing each display. Through the Bluetooth app, you can control the color temperature (2700K–5000K) and intensity (0–100%) in real-time. This technology is designed for consistently personalized and highperformance showcases, and the app also allows you to manage the internal temperature and defrosting of the showcase.



Ciam Connect System

Electronics

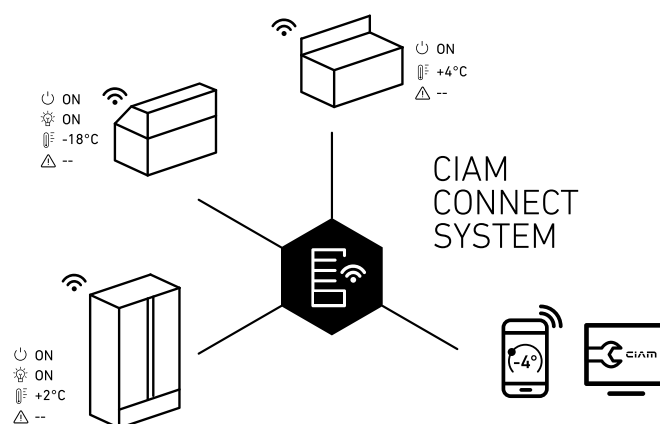


CIAM CONNECT

Ciam Connect is the integrated solution for remotely monitoring and managing all functions of CIAM products.

All features can be activated and monitored from a simple smartphone, tablet, or PC.

It is also possible to integrate the solution directly into your company's management system.



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.

Touch control panel

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

Low consumption electronic fans

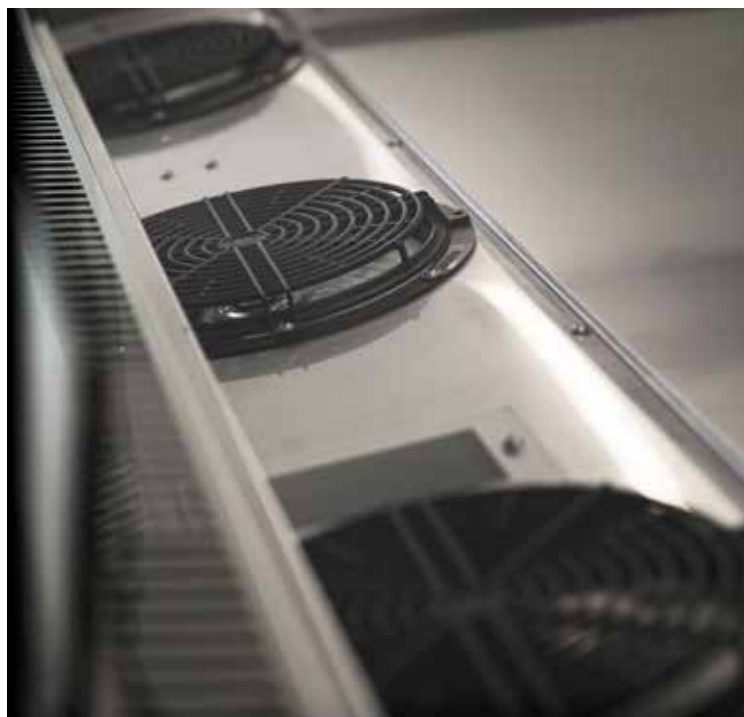
Ventilated refrigerated showcases are equipped with low consumption electronic fans.

High-efficiency fans

Ventilated refrigerated showcases are equipped with high-efficiency fans.

Cleaning of the tank bottom

The display tray can also be further lifted, and internal parts released to ensure deep cleaning of the tank bottom.



High-efficiency fans



Digital control panel



The display tray can also be further lifted to ensure deep cleaning of the tank bottom

Serie IceQueen

PASTRY

ICE CREAM

ICE QUEEN 1



ICE QUEEN 2



ICE QUEEN 3



BAIN-MARIE WARM



DRY-WARM

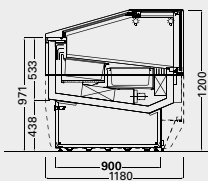
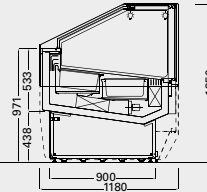
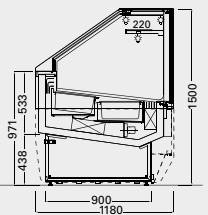
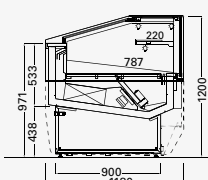
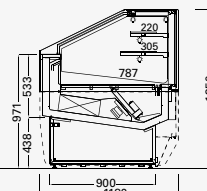
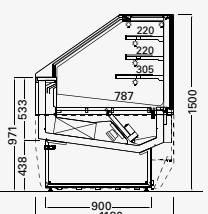
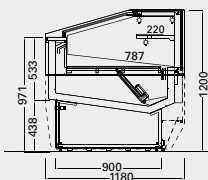
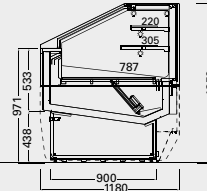
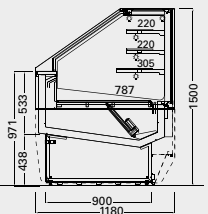
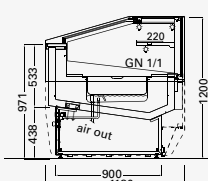
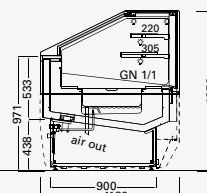
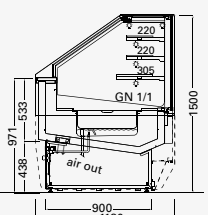
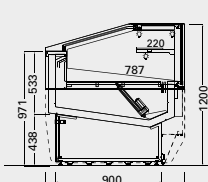
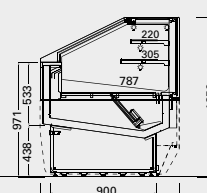
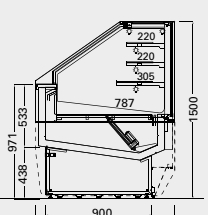


AMBIENT



	ICE QUEEN 1	ICE QUEEN 2	ICE QUEEN 3
GLASSES OPENING	Upward servoassisted opening of front glass	Upward servoassisted opening of front glass* * For curved corner showcase, the opening is downward	Upward servoassisted opening of front glass
FRONT GLASS	Heated double-glazed glass with mirror screen printing (Std) Screen printing in any RAL color (Opt.)	Heated double-glazed glass with mirror screen printing** (Std) Screen printing in any RAL color (Opt.) ** Not possible with curved corner showcase	Heated double-glazed glass with mirror screen printing (Std) Screen printing in any RAL color (Opt.)
SIDE GLASSES	Heated double-glazed glass with mirror screen printing (Std) Screen printing in any RAL color (Opt.)	Heated double-glazed glass with mirror screen printing (Std) Screen printing in any RAL color (Opt.)	Heated double-glazed glass with mirror screen printing (Std) Screen printing in any RAL color (Opt.)
UPPER GLASSES	Heated double-glazed glass with mirror screen printing (Std) Screen printing in any RAL color (Opt.)	Heated double-glazed glass with mirror screen printing (Std) Screen printing in any RAL color (Opt.)	Heated double-glazed glass with mirror screen printing (Std) Screen printing in any RAL color (Opt.)
N. GLASS SHELVES	1 for pastry / hot / ambient showcases (Std) Possibility to customize the number and arrangement of shelves (Opt.) Not provided on ice-cream showcases (Std)	2 for pastry / hot / ambient showcases (Std) Possibility to customize the number and arrangement of shelves (Opt.) Not provided on ice-cream showcases (Std)	3 for pastry / hot / ambient showcases (Std) Possibility to customize the number and arrangement of shelves (Opt.) 1 on ice-cream showcases (Std)
OPERATOR SIDE OPENING	PETG sliding doors with lateral gaskets (Std) Micro-fabric roller blind (Opt)	PETG sliding doors with lateral gaskets (Std) Micro-fabric roller blind (Opt)	PETG sliding doors with lateral gaskets (Std) Micro-fabric roller blind (Opt)
LIGHTING	3000 K no-spot LED (Std) 2700 K (Opt) 4000 K (Opt) Yris (Opt)	3000 K no-spot LED (Std) 2700 K (Opt) 4000 K (Opt) Yris (Opt)	3000 K no-spot LED (Std) 2700 K (Opt) 4000 K (Opt) Yris (Opt)
ALUMINUM PROFILES FINISHES	SHELF SUPPORT AND LIGHT FIXTURE Polished (Std) RAL powder-coating on request (Opt) POST AND COLUMNS Black anodized aluminum	SHELF SUPPORT AND LIGHT FIXTURE Polished (Std) RAL powder-coating on request (Opt) POST AND COLUMNS Black anodized aluminum	SHELF SUPPORT AND LIGHT FIXTURE Polished (Std) RAL powder-coating on request (Opt) POST AND COLUMNS Black anodized aluminum
HARDWARE FINISHES	Cromo	Cromo	Cromo

BASE	RAL9005 powder-coated steel supporting frame	
TANK	Monolithic tank, insulated with ecological polyurethan, tracks for cables, rounded internal edges, coated by AISI 304 s/s	
DISPLAY AREA	Stainless steel AISI 304 polished finish Large tray covering the entire basin surface	
ICE-CREAM PANS	Inox 360x165x120h Inox 360x250x80h	
FLAVORS TAG	Not provided (Std) Polished s/s with backlit ice-cream flavor tags (Opt)	
REFRIGERATION	Ice-cream showcases Double airflow refrigeration with fan ventilated refrigeration system	Pastry showcases refrigeration with fan ventilated refrigeration system on all display levels
DEFROSTING	Ice-cream showcases Automatic / Reverse-cycle	Pastry showcases Hot Gas
HEATING	Dry-warm plate in polished steel	For bain-marie warm showcase: s/s internal tank with rounded internal edges, designed to house gastronorm trays (not supplied)
REFRIGERATING GAS	Ice-cream showcases R290 (built-in compressor) FGas (external compressor)	Pastry showcases R290 (built-in compressor) R452a (external compressor)
CONTROL UNIT	Touch	
PANELING	Front and side panels in HDF. Side profiles in polished aluminum.	

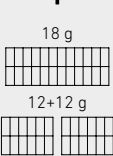
	ENERGETICAL CLASS	TEMPERATURE	ICE QUEEN 1	ICE QUEEN 2	ICE QUEEN 3
GELATO		-18° C			
PASTRY		+4° C			
DRY-WARM Natural moist heat (Opt)	-	+4° C			
BAIN-MARIE WARM	-	+80° C			
AMBIENT	-	Ambient			

L1150

L1650

L2150

AP45



-18°C
(-0,4°F)



Deck



Ventilated



Automatic /
Reverse Cycle



hermetic (built-in)
1 / Semi-Hermetic
(ext.)



N.4 / H.R. 70% / 35°
(95°F)



230 V / 1 Ph / 50 Hz
(built-in)
400 V / 3 Ph / 50 Hz+N
(ext.)



R290 (built-in)
R452a (ext.)

•

•

•

•



+4°C
(+39,2°F)



Deck
Shelves



Ventilated



Hot Gas (built-in)
Electrical (ext.)



Hermetic



N.4 / H.R. 55%
30° (86°F)



230 V / 1 Ph /
50 Hz



R290 (built-in)
Fgas (ext.)

•

•

•



+80°C
(+176°F)



Deck



-



-



-



N.4 / H.R. 55%
30° (86°F)



230 V / 1 Ph /
50 Hz



-

4x GN 1/1



4x GN 1/1



(3+3) x GN
1/1



+80°C
(+176°F)



Deck



-



-



-



N.4 / H.R. 55%
30° (86°F)



230 V / 1 Ph /
50 Hz



-

•

•

•



Ambient



Deck
Shelves



-



-



-



N.4 / H.R. 55%
30° (86°F)



230 V / 1 Ph /
50 Hz



-





CIAM