

TAPAS

HORIZONTAL SHOWCASES



CIAM

Refrigeration solutions
with a design focus.



Vesta - Portofino, Italy.

TAPAS

Tapas showcases redefine the concept of display thanks to technical, structural, and dimensional innovations that ensure maximum flexibility for any customization need.

The monolithic tanks, clad in AISI 316 stainless steel and insulated with eco-friendly polyurethane, guarantee strength and sustainability. Available in standard lengths: 975 mm, 1450 mm, 1500 mm, 1975 mm, 2025 mm, 2500 mm, to fit any space.

The minimal and refined design of Tapas allows architects and designers to easily integrate them into any architectural and stylistic context, turning display into a unique aesthetic experience.



Tapas models are designed to meet every commercial need, offering an elegant and functional solution for preserving and showcasing your products.

Perfect for highlighting all kinds of specialties, Tapas showcases stylishly accommodate: sushi, shellfish, fresh pastries, single portions, tapas, salads, packaged meat, cold and hot gastronomy, brioches, and pizza.

With Tapas, every product becomes the star in an environment that combines minimal design and advanced technology.



Tapas



Salad



Sandwich



Sushi



Shellfish



Cold deli products



Hot deli products



Packed meat



Cheese and dairy products



Cured meats



Fresh pastry



Brioches



Design

Design & Customization

Material and finish customization available on request: visible sheet metal, aluminum profiles, standard polished steel finish, and screen printing with RAL colors.

Modularity

The display surface can be adapted for GN 1/3 trays (height 40 mm).



Glass gantry with screen printing



GN 1/3 pan configuration



Frameless insulated-glass gantry



UV glued glass gantry with aluminium block

Glass Gantry

Depending on the model: simple glass with the front and top bonded in an 'L-shape' and secured to the sides with spider fittings, or frameless insulated glass for the front, top, and sides.

Materials

Made of AISI 316 stainless steel to ensure durability and hygiene.

Ceiling light

The upper aluminium ceiling light with 3000°K diffused LED strips is seamlessly integrated into the sliding door rail.

Sliding glass doors

The refrigerated compartment is accessed via 6 mm thick glass sliding doors.



Sliding doors on operator side

TAPAS

Static Refrigerated

Designed for those who want to keep their products fresh without sacrificing elegance. The cooling system uses a coil beneath the deck, ideal for display trays and GN 1/3 pans. The simple, linear glass case is carefully fixed to guarantee stability and transparency.



TAPAS

Dry Hot

For hot dishes, the dry-heated version integrates a heating plate in the deck while maintaining the same elegance as other configurations. The result is a showcase that combines functionality and design, perfect for presenting a wide variety of hot products impeccably.



TAPAS Sushi

The dedicated **sushi** showcase is designed to ensure maximum freshness and quality. In addition to the bottom coil, a cold-radiating tube ensures uniform distribution of the cold, preventing unwanted stratification. The frameless insulated glass gantry gives a modern, minimalist look, while the lighting and temperature repeater, positioned at the top, complete a system conceived to enhance the delicacy of sushi.



TAPAS SUSHI
H 305 mm



TAPAS SUSHI for shellfish
H 405 mm

Tapas Sushi is also available for **shellfish**, with a taller glass case that enhances the product and highlights its freshness. The refrigeration system is upgraded with separate control of the coil and the evaporator tube, ensuring superior performance and maximum reliability — ideal for serving the best of the sea with style.



Showcase with integrated refrigeration system

Refrigeration

Static Refrigeration

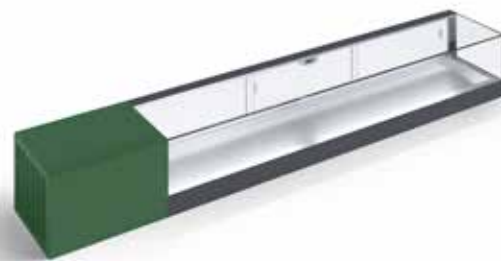
In refrigeration mode, static cooling is ensured by a full-length coil located beneath the deck, providing uniform temperature distribution for display trays or GN 1/3 pans.

Defrosting system

Defrosting of refrigerated Tapas units is performed by simply switching off the display case.



Static deck-cooling system



R290 built-in condensing unit

Ecological gas R290

Refrigerated Tapas showcases with built-in condensing unit come standard with eco-friendly R290 gas.

Cold-radiating tube

In Tapas Sushi showcases, the stainless-steel radiating tube delivers efficient and even cold distribution for perfectly uniform cooling.

Water-veil cleaning system

On request, refrigerated showcases can be equipped with a system that facilitates cleaning of the tank interior through a water jet diffused by small nozzles along the tank.



Water-veil cleaning system

Radiating tube for uniform cold distribution



Electronics

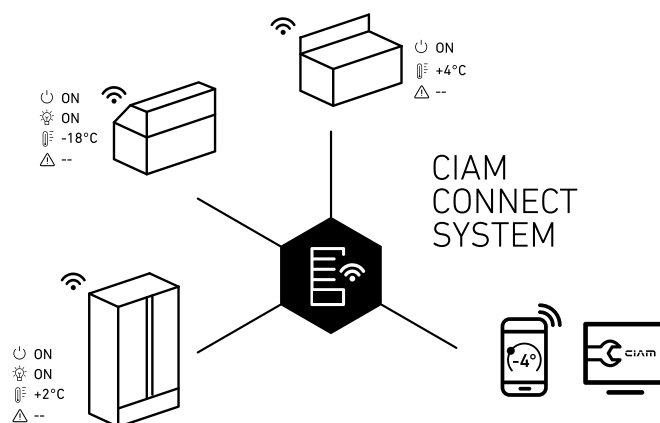


CIAM CONNECT

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

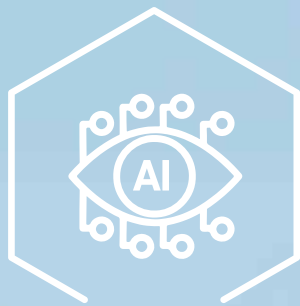
This SIM data communication device allows remote control of the showcase without having to connect it to Wi-Fi or a local internet network.



Remote control

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





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.

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.

Digital temperature display

A digital temperature indicator is centrally positioned on the operator-side light canopy of the showcase.

Touch Control Panel

The elegant touch control panel is standard on all showcases, alongside the button for LED lighting control.



Digital temperature repeater



Digital temperature display and LED-lighting control button

TAPAS

Refrigerated static with built-in condensing unit

Tempered glass box | tempered glass sides | 3000 K LED lighting in polish s/s canopy | molded heat-insulated tank with stainless-steel coating | Contact refrigeration with a mantle coil embedded in the tank bottom and capillary system | s/s trays in polished finished | digital control panel | LCD temperature display | compartment in powder-coated stainless steel.

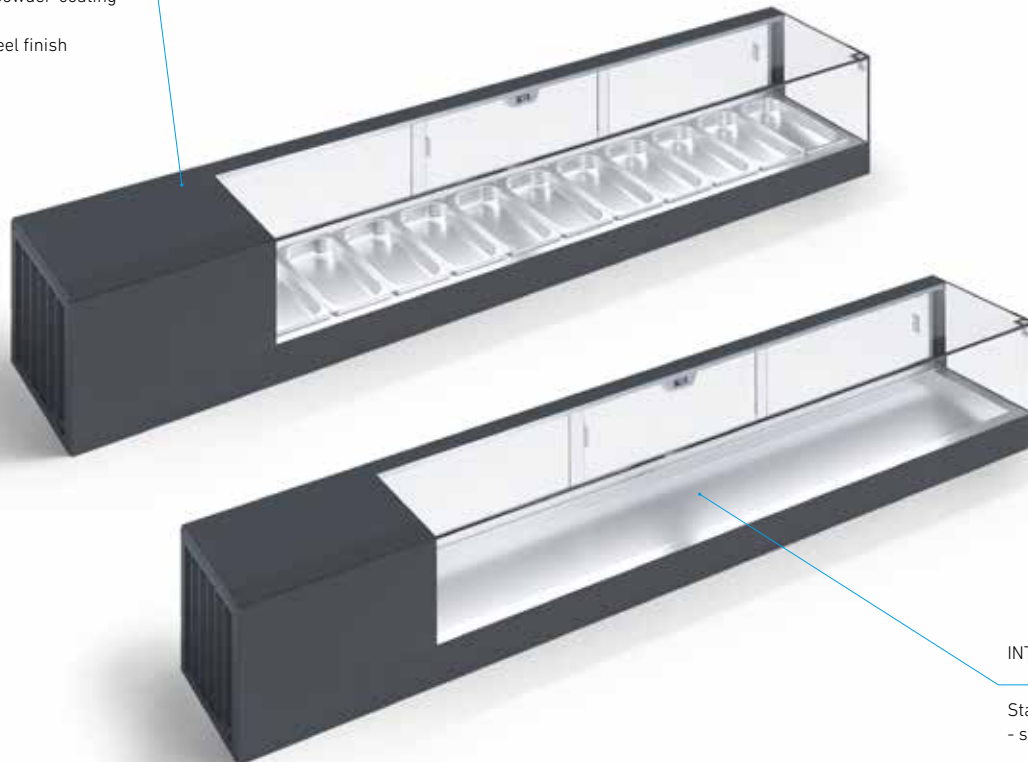
EXTERIOR CLADDING

Standard

- powder-coated stainless-steel in matt black finish (RAL 7021)

Options

- RAL epoxy powder-coating on request
- stainless steel finish



INTERIORS

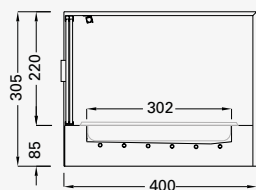
Standard

- satin stainless-steel

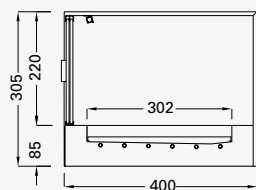
Options

- RAL epoxy powder-coating on request
- gres finish

GASTRONORM TRAYS



STANDARD



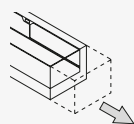
Technical features

	Static		Manual / Switching off
	R290		N. 4 / 30°C / U.R. 55%
	Hermetic		+4°C (+39,2°F)
	3000°K		230 V / 1 Ph / 50 Hz

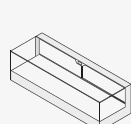
Data Sheet

INT	Energy Label	Model Code	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C
		TARS150TI	1450x400x305H 28	55	300/2,1	0,15	130 /-10
		TARS160TI	1625x400x305H 31	65	350/2,5	0,2	180/-10
		TARS200TI	1975x400x305H 37	70	400/3,0	0,22	210/-10
		TARS250TI	2500x400x305H 46	80	450/3,3	0,28	250/-10

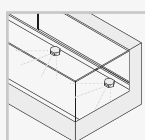
Optionals



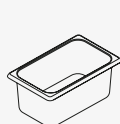
Custom-sized



Custom screen
printing color



Water-veil
cleaning system



S/s GN container
1/3 H 40 mm



S/s lid for GN
container 1/3

TAPAS

Refrigerated static with external condensing unit

Tempered glass box | tempered sides | 3000 K LED lighting in polish s/s canopy | molded heat-insulated tank cwith stainless-steel coating | Contact refrigeration with a mantle coil embedded in the basin bottom and capillary system | s/s trays in polished finished | digital control panel | LCD temperature display | compartment in powder-coated stainless steel

EXTERIOR CLADDING

Standard

- powder-coated stainless-steel in matt black finish (RAL 7021)

Options

- RAL epoxy powder-coating on request
- stainless steel finish



INTERIORS

Standard

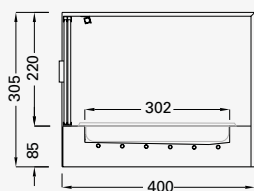
- satin stainless-steel

Options

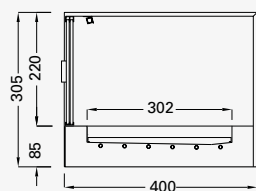
- RAL epoxy powder-coating on request
- gres finish



GASTRONORM TRAYS



STANDARD



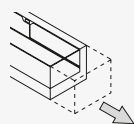
Technical features

	Static		Manual / Switching off
	R452a		N. 4 / 30°C / U.R. 55%
	Hermetic		+4°C (+39,2°F)
	3000°K		230 V / 1 Ph / 50 Hz

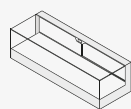
Data Sheet

EXT	Energy Label	Model Code	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C
 		TARS100E	975x400x305H 	40 	350/2,9	0,3	130 /-10
			1155x580x595H	19			
 		TARS100E	1150x400x305H 	55 	400/3,0	0,32	180/-10
			1330x580x595H	22			
 		TARS100E	1500x400x305H 	65 	550/3,9	0,38	210/-10
			1680x580x595H	28			
 		TARS100E	2025x400x305H 	70 	600/4,1	0,4	250/-10
			2205x580x595H	38			

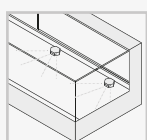
Optionals



Custom-sized



Custom screen printing color



Water-veil cleaning system



S/s GN container 1/3 H 40 mm



S/s lid for GN container 1/3

TAPAS

Dry-warm Showcase

Tempered glass box | back glass slide doors | led lighting | tank with stainless-steel coating | warm system with electrical resistances | s/s deck in polished finished | digital control panel | LCD temperature display.

EXTERIOR CLADDING

Standard

- powder-coated stainless-steel in matt black finish (RAL 7021)

Options

- RAL epoxy powder-coating on request
- stainless steel finish



INTERIORS

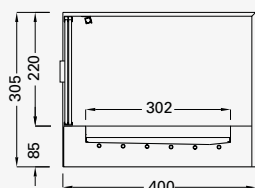
Standard

- satin stainless-steel

Options

- RAL epoxy powder-coating on request
- gres finish

STANDARD



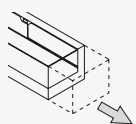
Technical features

	-		-
	-		N. 4 / HR 55% / 30°C (86°F)
	3000°K		+80°C (+176°F)
			230 V / 1 Ph / 50 Hz

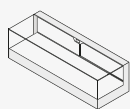
Data Sheet

	Energy Label	Model Code	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C
		TACS100	975x400x305H 1155x580x595H	40 19	600/2,6	0,3	-
		TACS115	1150x400x305H 1330x580x595H	55 22	900/3,9	0,5	-
		TACS150	1500x400x305H 1680x580x595H	65 28	1100/5,0	0,7	-
		TACS200	2025x400x305H 2205x580x595H	70 38	1200/5,9	0,8	-

Optionals



Custom-sized



Custom screen printing color



S/s GN container 1/3 H 40 mm



S/s lid for GN container 1/3

TAPAS SUSHI

Refrigerated static with built-in condensing unit

Double-glazed glass gantry | glass slide doors | led lighting | digital control panel | LCD temperature display | molded heat-insulated tank with stainless-steel coating | static refrigeration with coil into the plane, upper static evaporator with polished tube | capillary system | polished stainless-steel trays | compartment in powder-coated stainless steel

EXTERIOR CLADDING

Standard
- powder-coated stainless-steel in matt black finish (RAL 7021)

Options
- RAL epoxy powder-coating on request
- stainless steel finish

DOORS

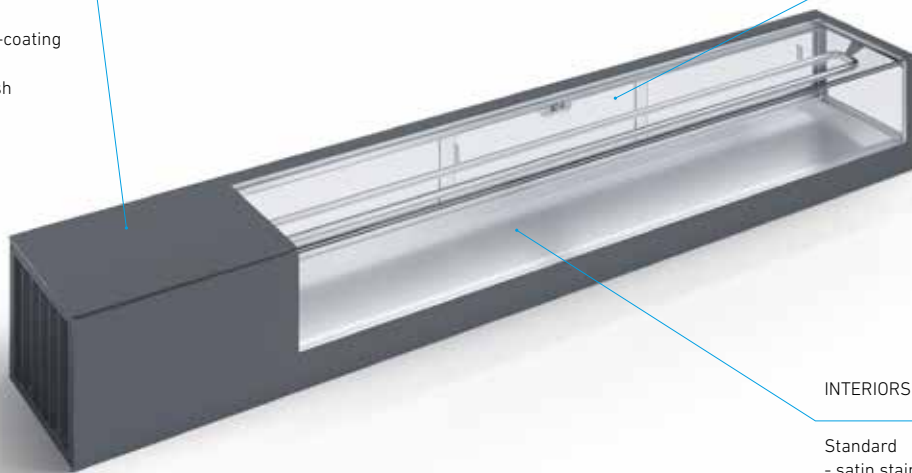
Standard
- ZERO doors
- triple-glazed glass
- black screen-printing

Options
- custom RAL screen-printing
- heated glass

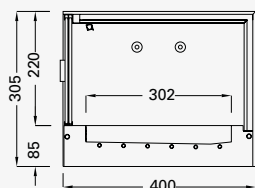
INTERIORS

Standard
- satin stainless-steel

Options
- RAL epoxy powder-coating on request
- gres finish



STANDARD



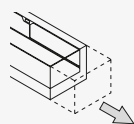
Technical features

	Static		Manual / Switching off
	R290		N. 3 / 25°C / U.R. 60%
	Hermetic		+2°C (+35,6°F)
	3000°K		230 V / 1 Ph / 50 Hz

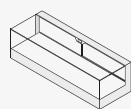
Data Sheet

INT	Energy Label	Model Code	Dimensions mm	Weight Kg	Max Pwr. Consumption W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion W / °C
		SUSHI150TI	1450x400x305H 28 1630x580x595H	50 28	380/2,7	0,2	230 /-30
		SUSHI160TI	1625x400x305H 31 1805x580x595H	65 31	400/2,9	0,22	280/-30
		SUSHI200TI	1975x400x305H 37 2155x580x595H	80 37	490/3,1	0,23	330/-13
		SUSHI250TI	2500x400x305H 46 2680x580x595H	90 46	550/3,5	0,25	538/-30

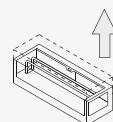
Optionals



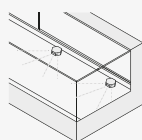
Custom-sized



Custom screen printing color



Increased glass height for crustacean



Water-veil cleaning system



S/s GN container 1/3 H 40 mm



S/s lid for GN container 1/3

TAPAS SUSHI

Refrigerated static with external condensing unit

Double-glazed glass gantry | back glass slide doors | led lighting | digital control panel | LCD temperature display | molded heat-insulated tank with stainless-steel coating | static refrigeration with coil into the plane and upper static polished stainless-steel evaporator tube | thermostatic valve | polished stainless-steel trays.

EXTERIOR CLADDING

Standard
- powder-coated stainless-steel in matt black finish (RAL 7021)

Options
- RAL epoxy powder-coating on request
- stainless steel finish

DOORS

Standard
- ZERO doors
- triple-glazed glass
- black screen-printing

Options
- custom RAL screen-printing
- heated glass

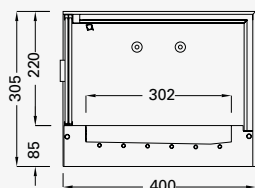
INTERIORS

Standard
- satin stainless-steel

Options
- RAL epoxy powder-coating on request
- gres finish



STANDARD



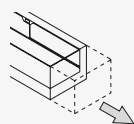
Technical features

	Static		Manual / Switching off
	R452a		N. 3 / 25°C / U.R. 60%
	Hermetic		+2°C (+77°F)
	3000°K		230 V / 1 Ph / 50 Hz

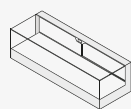
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		SUSHI115E	1150x400x305H 1330x580x595H	55 22	530/3,5	0,32	280/-30
		SUSHI150E	1500x400x305H 1680x580x595H	65 28	600/3,9	0,38	330/-30
		SUSHI200E	2025x400x305H 2205x580x595H	70 38	750/4,5	0,4	380/-30

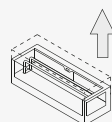
Optionals



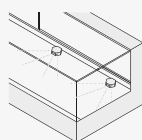
Custom-sized



Custom screen printing color



Increased glass height for crustacean



Water-veil cleaning system



S/s GN container 1/3 H 40 mm



S/s lid for GN container 1/3





CIAM