

COUNTERS STANDARD

BASEMENTS



CIAM

Refrigeration solutions
with a design focus.

Standard line



The new Professional Standard for counter service is born.

The Standard series refrigerated basements meet any professional requirement thanks to the 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.



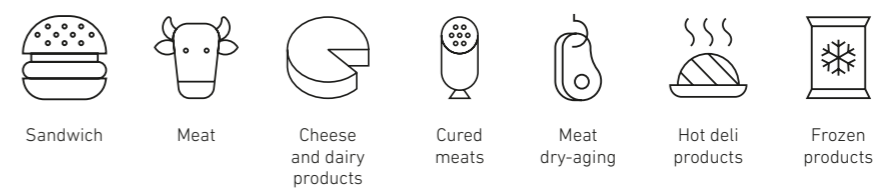
BAR



PASTRY



GASTRONOMY



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 refrigerated modules with internal condensing unit 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 (only for Pastry Series).

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 defrost as standard.

Thermostatic valve

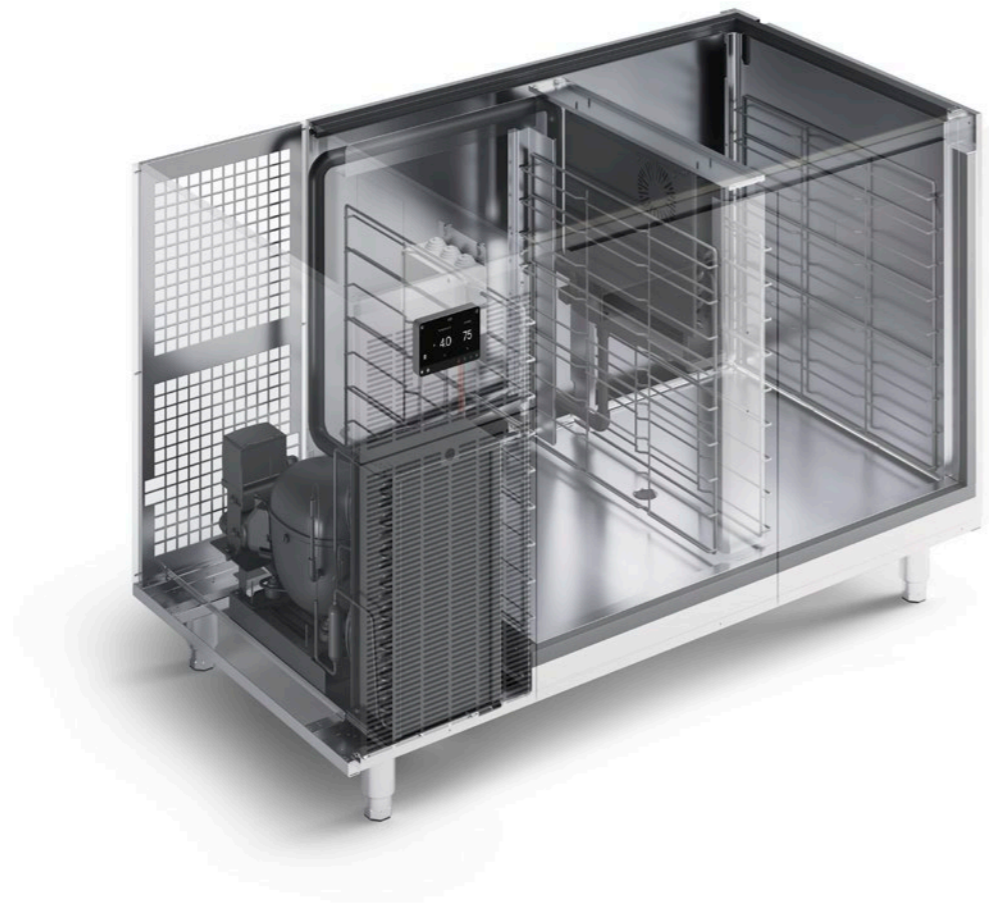
Installations with a remote condensing unit have a thermostatic valve as standard.

Electronic thermostatic valve

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

Condensing unit

All refrigerated modules with internal condensing unit have a standard tropicalized class 4 condensing unit.



RETARDER PROOFER CABINETS

Controlled fermentation is used for bread and pastry doughs through the proper setting of temperature, humidity and time (only for Pastry Series).

Humidity control

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

Ciam Touch Pro Panel

Retarder proofer 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

Retarder proofer models have preset recipes with the possibility of customizing them or creating new ones.



DRY-AGING SYSTEM

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 (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 condensation drier tray with electrical resistances directly in the technical compartment, which facilitates maintenance operations in addition to the possibility of positioning the module directly on the ground, without feet.



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 is integrated the 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 the Centro Stile Ciam.

Stainless steel wire rack

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

Removable ice cream trays

The BT modules of the BAR series can be equipped with the stainless-steel structure containing the removable shelves on telescopic guides 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



Drawers GN1/1 total extraction



Stainless steel wire racks for GN 1/1 trays

Channeling condensation water

Condensate water is channeled directly into the technical compartment both in the case of ventilated systems (concealed integrated into the back panel) and in the case of static systems with coil (with drip tray). At this point, the water can evaporate by means of a condensate-drying tray or be connected to the room drainage system. On the other hand, low temperature static modules have a condensate drain with a classic drain on the bottom of the tank.

Super narrow compressor compartment dimensions

Thanks to a clever design of the condensing unit, the size of the compressor housing 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 holes, special modules with 35cm frame support

Condenser filter

The condensing unit is equipped with an easily removable filter that simplifies cleaning operations by preventing breakage and preserving the duration of the compressor.

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.



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



Condensate channeling for static BT



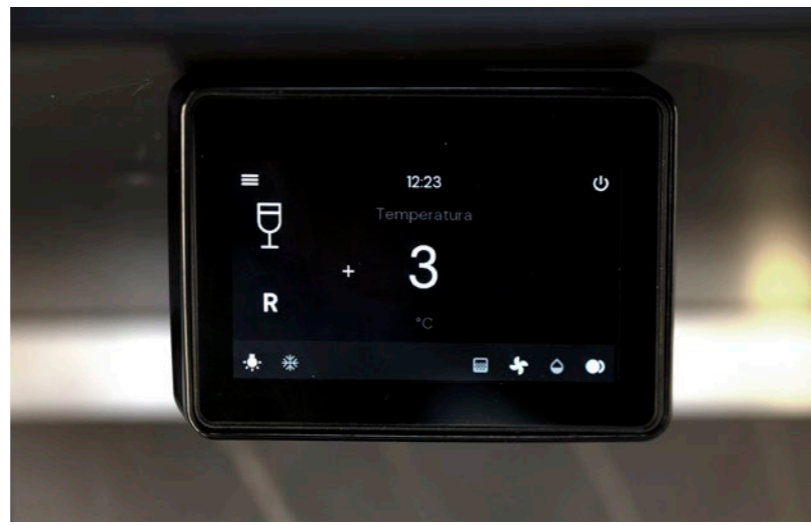
Sink utilities channeling

Inspectable condenser filter



Compressor compartment with reduced dimensions





Touch Pro Panel

Touch Panel

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

Ciam Touch Pro Panel

On request it is possible to equip the refrigerated modules with the Touch Pro control panel for a professional use that allows to fully take advantage of the performance of the product.

Electronic fans

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



Touch Panel

CIAM CONNECT



1. Connectivity

The device allows remote control of the showcase thanks to connectivity with a Sim card that does not require wi-fi or a connection to the premises data.



2. Remote control

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



Compressor compartment for remote condensing unit

Compressor housing for remote condensing unit

Compressor housing for modules with remote condensing unit is 10 cm only. Inside are located the electrical components and the possible condensate drier tray. 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 no-spot LED strip lighting inside the module, with automatic switch-on when the door is opened.



Electronic fans



Interior Lighting

Doors



Soft touch door closing system

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 to ensure a maximum load-bearing capacity (30kg) and are adjustable in three dimensions to ensure the perfect alignment of the doors. These hinges allow you to bring the doors closer leaving only 3mm of distance 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 the case of beer kegs or other products with over-size dimensions.

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



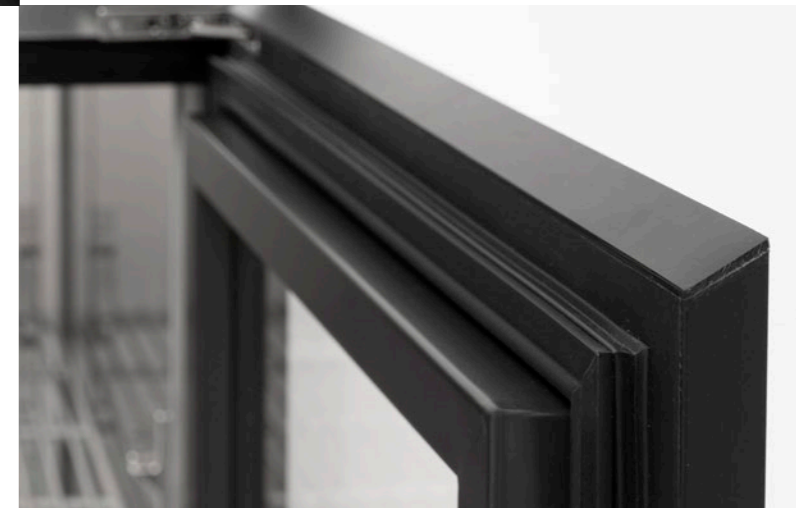
Double door without central upright



Door with magnetic gaskets



Micro hinge on glass door



Magnetic gasket

Glass doors

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

Glass heating

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

Lighting

In the case of glass doors, the module is equipped with a no-spot LED strip lighting micro ceiling light with 3000°K color gradation.



Standard silk-screen matte black RAL7021



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

On request it is possible to have the drawers with triple-glazed thermal glass front with black screen-printing, in this case is also installed the internal lighting no-spot LED strip with 3000°K color gradation.

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

Doors and drawers can be customized in colors and finishes according to the materials table of CIAM. Check out all wood and metal materials in the materials section of the website.



CIAM
MATERIALS
SECTION



Example

1. Drawers and doors powder-coated in matt black RAL 9005
2. Glass doors with RAL 9005 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 in striped light oak wood finish cod. A10.61k, visible sheet metal powder coated in RAL 1013.
2. Glass doors with RAL 1013 screen printing



Example

1. Drawers and doors powder-coated in RAL Lime.
2. Glass doors with RAL Lime screen printing.

BAR Line



The BAR series includes a wide range of refrigerated modules: the door length is 500mm for 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 standard, but on request it is possible to equip them with glazed doors, drawers and glazed drawers. | The basement is composed of a stainless-steel profile with height-adjustable feet. basements H650 | 750 | 850 can be supplied with stainless steel top.



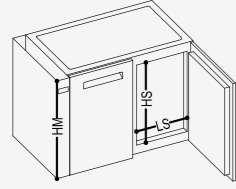
Lengths	Heights	Depth
500 mm + c. compartment*	500 mm	500 mm
1000 mm + c. compartment*	1000 mm	550 mm
1500 mm + c. compartment*	1500 mm	640 mm
2000 mm + c. compartment*	2000 mm	750 mm
2500 mm + c. compartment*	2500 mm	850 mm
3000 mm + c. compartment*		

* Compressor compartment 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°C and retarder proofing

DOOR LENGTH	500 mm	REFRIGERATION TYPE	Static with coil +4°C Static with coil -18°C Ventilated +4°C Ventilated -18°C
MODULE LENGTH	500 1000 1500 2000 2500 3000 mm + Compressor compartment*	DOOR TYPE	Solid (Std) Double solid without mullion (Option) Glazed (Opt)
DEPTH	550 660 750 mm	DRAWER TYPE (OPT)	Solid Glazed
HEIGHTS	391 550 650 750 850 mm	INTERMEDIATE SHELVES	Adjustable steel wire on a rack
*COMPRESSOR COMPARTMENT FOR REMOTE CONDENSING UNIT	100 mm (can be inspected, with electrical components and possible condensate-drying tray)	BOTTOM SHELVES	Steel wire
* COMPRESSOR COMPARTMENT FOR BUILT-IN CONDENSING UNIT	250 mm up to 4 doors 350 mm for 5 and 6 doors Standard condenser cleaning filter	CONTROL PANEL	Touch TouchPro (Opt)
		COMPRESSOR	Hermetic

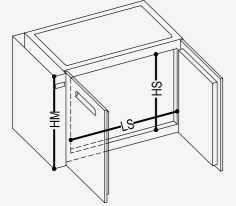
Static with coil TP	Static with coil BT
<ul style="list-style-type: none"> Static R290 (int) / R452a (ext) Hermetic +4°C 	<ul style="list-style-type: none"> Static R290 (int) / R452a (ext) Hermetic -18°C
<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Automatic / Hot Gas (int) / Automatic / Natural (ext) N. 4 / U.R. 55% 	<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Manual / Natural N. 4 / U.R. 55%
Ventilated TP	Ventilated BT
<ul style="list-style-type: none"> Ventilated R290 (int) / R452a (ext) Hermetic +4°C 	<ul style="list-style-type: none"> Ventilated R290 (int) / R452a (ext) Hermetic -18°C
<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Automatic / Hot Gas (int) / Automatic / Natural (ext) N. 4 / U.R. 55% 	<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Automatic / Hot Gas (int) / Automatic / Electric (ext) N. 4 / U.R. 55%

Door dimensions



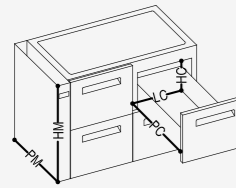
HM	391	550	650	750	850
LS	410	410	410	410	410
HS	259	418	518	618	718

Door dimensions



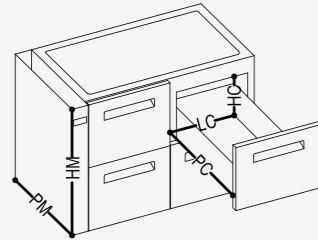
HM	391	550	650	750	850
LS	-	-	-	900	900
HS	-	-	-	618	718

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



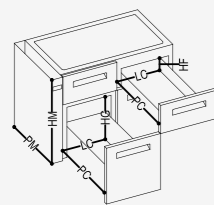
HM	391	550	650	750	850
LC	-	-	348	348	348
HC	-	-	218	268	318
PM	550	660	750	-	-
PC	410	520	610	-	-

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



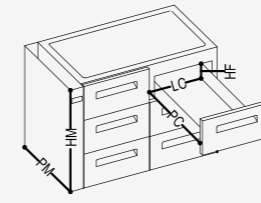
HM	391	550	650	750	850
LC	-	-	-	848	848
HC	-	-	-	268	318
PM	550	660	750	-	-
PC	410	520	610	-	-

Double drawer dimensions 1/3 - 2/3



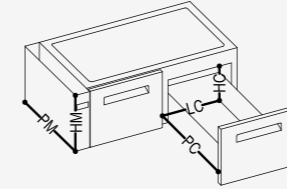
HM	391	550	650	750	850
LC	-	-	-	348	348
HF	-	-	-	157	190
HG	-	-	-	386	450
PM	550	660	750	-	-
PC	410	520	610	-	-

Triple drawer dimensions



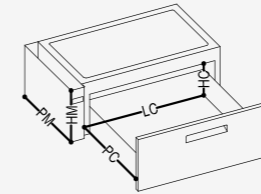
HM	391	550	650	750	850
LC	-	-	-	348	348
HF	-	-	-	157	190
PM	550	660	750	-	-
PC	410	520	610	-	-

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 for 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 composed of a stainless-steel profile with height-adjustable feet. basements H650 | 750 | 850 can be supplied with stainless steel top.



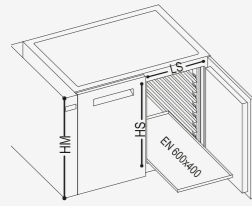
Lengths	Heights	Depth
L 625 mm + c. compartment*	L 391 mm	L 750 mm
L 1050 mm + c. compartment*	L 550 mm	
L 1575 mm + c. compartment*	L 650 mm	
L 2100 mm + c. compartment*	L 750 mm	

* Compressor compartment 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°C and Retarder proofing

DOOR LENGTH	525 mm	REFRIGERATION TYPE	Static with coil +4°C Static with coil -18°C Ventilated +4°C with humidity control Ventilated -18°C Retarder proofing -18°C/+35°C
MODULE LENGTH	625 1050 1575 2100 mm + Compressor compartment*	DOOR TYPE	Solid (Std)
DEPTH	750 mm	INTERMEDIATE SHELVES	Stainless steel racks for trays EN600x400 Steel wire shelves (Opt)
HEIGHTS	391 550 650 750 mm	CONTROL PANEL	Tactile Touch Pro for Retarder proofing models
*COMPRESSOR COMPARTMENT FOR REMOTE CONDENSING UNIT	100 mm (can be inspected, with electrical components and possible condensate-drying tray)	COMPRESSOR	Hermetic
*COMPRESSOR COMPARTMENT FOR BUILT-IN CONDENSING UNIT	250 mm up to 4 doors 350 mm for 5 and 6 doors Standard condenser cleaning filter		

Static with coil TP	Static with coil BT
<ul style="list-style-type: none"> Static R290 (int) / R452a (ext) Hermetic +4°C 	<ul style="list-style-type: none"> Static R290 (int) / R452a (ext) Hermetic -18°C
<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Automatic / Hot Gas (int) / Automatic / Natural (ext) N. 4 / U.R. 55% 	<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Manual / Natural N. 4 / U.R. 55%
Ventilated TP	Ventilated BT
<ul style="list-style-type: none"> Ventilated R290 (int) / R452a (ext) Hermetic +4°C Humidity control 	<ul style="list-style-type: none"> Ventilated R290 (int) / R452a (ext) Hermetic -18°C
<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Automatic / Natural N. 4 / U.R. 55% 	<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Automatic / Hot Gas (int) / Automatic / Natural (ext) N. 4 / U.R. 55%
Retarder proofing	
<ul style="list-style-type: none"> Ventilated R290 (int) / R452a (ext) Hermetic -18°C / +35°C 	
<ul style="list-style-type: none"> 230 V / 1 ph / 50 Hz Automatic / Electric N. 4 / U.R. 55% 	

Door dimensions



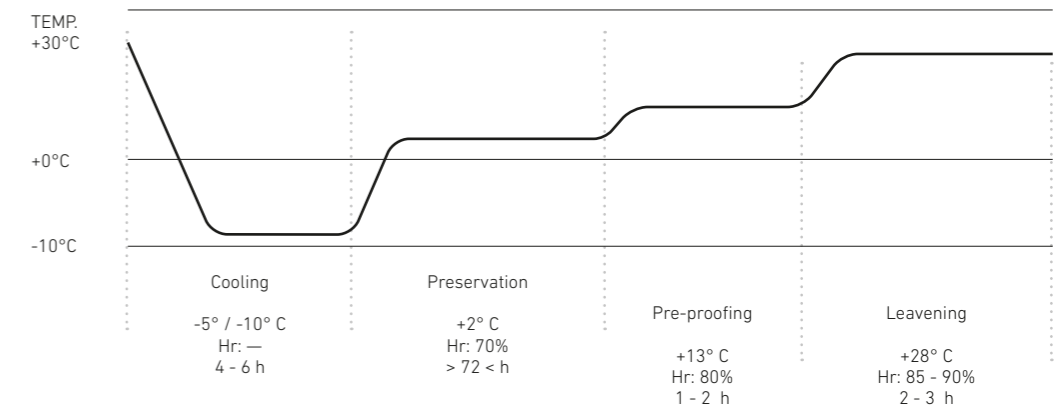
HM	391	550	650	750
LS	435	435	435	435
HS	259	418	518	618

RETARDER PROOFER Module

Controlled fermentation is used for bread and pastry doughs through the proper setting of temperature, humidity and time. The refrigerated retarder proofer counters stop or slow down the fermentation activity of the yeast, keep the dough in this state for up to 72 hours, and then automatically start the fermentation phase at the time set by the program.



4-step fermentation process



Advantages of retarder proofer

Elimination of night work

The baker kneads and prepares during the day the various types of raw bread, introduces it into the leavening equipment and, through a simple programming, automatically postpones the leavening in the early morning so that when he arrives the bread is already ready to be baked.

Improved product quality

Long leavening gives bread more flavor and extends its durability.

Higher profits

Thanks to the optimization of the production process that generates savings on the quantity of yeast used and results in zero bread leftovers at the end of the day.

Higher quality products

GASTRONOMY Line

The GASTRONOMY series includes a wide range of refrigerated modules: the door length is 450mm for 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 basement is composed of a stainless-steel profile with height-adjustable feet. | basements H650 | 750 | 850 can be supplied with stainless steel top.



Lengths	Heights	Depth
450 mm + c. compartment*	391 mm	660 mm
900 mm + c. compartment*	550 mm	660 mm
1350 mm + c. compartment*	650 mm	660 mm
1800 mm + c. compartment*	750 mm	660 mm

* Compressor compartment
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

DOOR LENGTH	450 mm	REFRIGERATION TYPE	Ventilated +4°C Ventilated -18°C Meat dry-aging +2°C Ventilated humid warm
MODULE LENGTH	550 900 1350 1800 mm + Compressor compartment*	DOOR TYPE	Solid
DEPTH	660 mm	DRAWER TYPE (OPT)	Solid
HEIGHTS	391 550 650 750 mm	INTERMEDIATE SHELVES	Stainless steel racks for GN 1/1 trays Steel wire shelves (Opt)
*COMPRESSOR COMPARTMENT FOR REMOTE CONDENSING UNIT	100 mm (can be inspected, with electrical components and possible condensate-drying tray)	CONTROL PANEL	Touch Touch Pro for meat Dry-aging models
COMPRESSOR COMPARTMENT FOR BUILT-IN CONDENSING UNIT	250 mm up to 4 doors 350 mm for 5 and 6 doors Standard condenser cleaning filter	COMPRESSOR	Hermetic

Ventilated TP A B

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 A E

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	

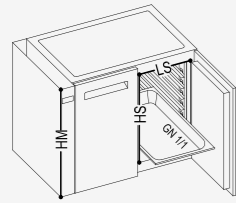
Meat dry-aging A B

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 A E

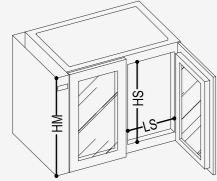
Ventilated	230 V / 1 ph / 50 Hz
+60°C	N. 4 / U.R. 55%

No. of GN 1/1 trays



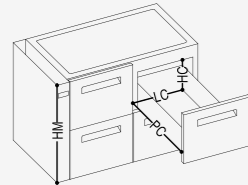
HM	391	550	650	750
LS	360	360	360	360
HS	259	418	518	618
RACK ROD	Length 21 mm			

Glass door dimensions



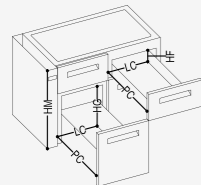
HM	391	550	650	750
LS	-	-	360	360
HS	-	-	518	618

Double drawer dimensions 1/2 – 1/2



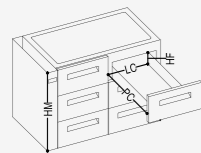
HM	391	550	650	750
LC	-	-	298	298
HC	-	-	218	268
PC	-	-	520	520

Double drawer dimensions 1/2 – 2/3



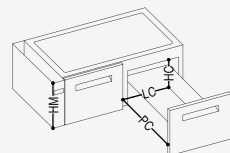
HM	391	550	650	750
LC	-	-	-	298
HF	-	-	-	157
PC	-	-	-	520
HG	-	-	-	386

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 in the supporting frame. Internal finishing in stainless steel AISI 304 2B, with triple-glazed doors and black screen-printing, built-in LED lighting, available with internal and external compressor, in both cases the supporting frame is 35cm wide.

AMBIENT COUNTERS



Ambient counters H750

Ambient basements Standard series are integrated with the refrigerated basements in size and style; they offer a wide range of solutions and accessories to meet any professional requirement, they are divided into open basements, basements with hinged doors, basements with sliding doors, coffee machine basements and cocktail stations.

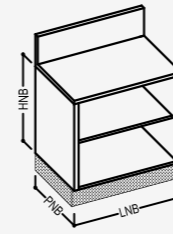


Ambient counters H850

AMBIENT Counters



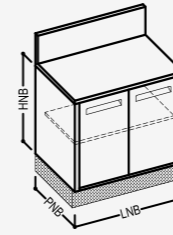
Open ambient counters



Stainless steel skirting with adjustable feet | polished stainless steel open compartment with adjustable intermediate shelf | satin-finish steel top

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

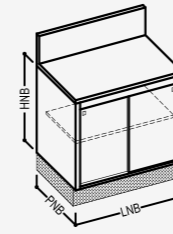
Ambient basement with hinged doors



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

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

Ambient basement with sliding doors



Stainless steel plinth with adjustable feet | stainless steel module with sliding doors in polished finish with adjustable intermediate shelf | brushed steel top

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

COFFEE MACHINES Counters

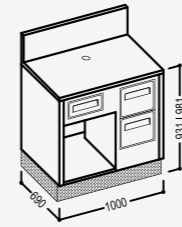


Coffee machine H931/981

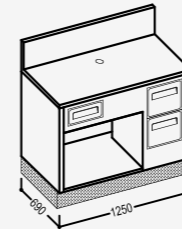


Coffee machine H1150

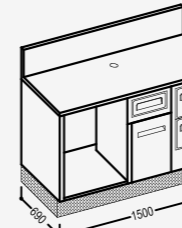
Coffee machine H931/981



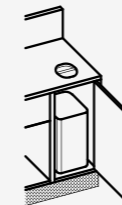
Stainless steel plinth with adjustable feet | open compartment | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | polished stainless-steel finish | satin steel top with grommet



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

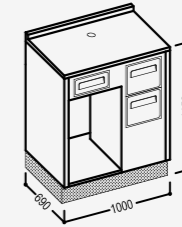


Stainless steel plinth with adjustable feet | open compartment for dishwasher | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | n.1 hinged door | polished stainless-steel finish | satin steel top with grommet

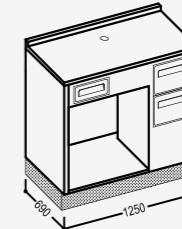


Insertion de barre de frappe pour le marc de café sur le plan de travail avec porte battante et panier de collecte en acier

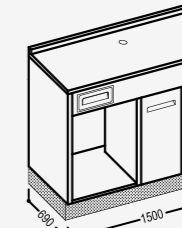
Coffee machine H1150



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.



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

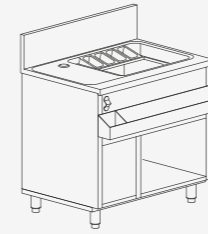


Stainless steel plinth with adjustable feet | open compartment for dishwasher | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | n.1 hinged door | polished stainless-steel finish | satin steel top with grommet.

COCKTAIL Stations

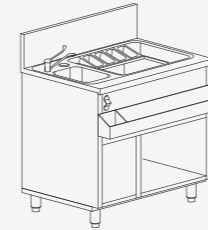


L1000 MAIN



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



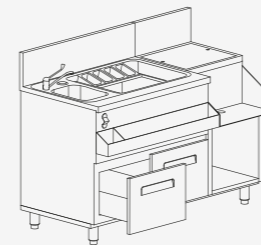
Stainless steel plinth with adjustable feet | counter completely made of polished stainless steel with lower ambient storage | molded tank insulated with ecological polyurethane and covered with stainless steel finishing 2B with inner rounded edges divided into compartments: central area for ice with 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



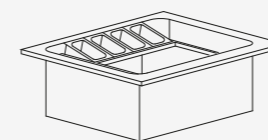
Stainless steel plinth with adjustable feet | counter completely made of polished stainless steel with lower ambient spare | molded tank insulated with ecological polyurethane and covered with stainless steel finishing 2B with inner rounded edges divided into compartments: central area for ice with central 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 steel chest of drawers, pull-out with telescopic slides, soft closing
- 3 Standard steel drawer

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

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

Ice tank insertion



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

Removable shelves



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

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

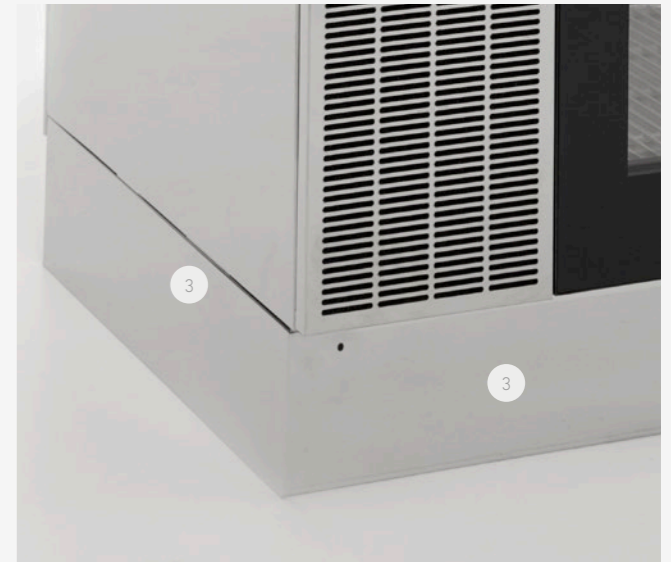
On request it is possible to provide kit of casters, rather than feet

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.





CIAM