

# COUNTERS COMPACT

COMPACT

COUNTERS



**CIAM**

Refrigeration solutions  
with a design focus.

# Compact line



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

The Compact 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

-   
Milk
-   
Beverage
-   
Champagne
-   
White wine
-   
Red wine
-   
Fruits and vegetables
-   
Frozen products

## PASTRY

-   
Fresh pastry
-   
Frozen pastry
-   
Brioche
-   
Chocolate

## GASTRONOMY

-   
Sandwich
-   
Meat
-   
Cheese and dairy products
-   
Cured meats
-   
Meat dry-aging
-   
Hot deli products
-   
Frozen products



## 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.

### 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 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 and allows to position 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 technical compartment dimensions

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

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

### Condenser filter

The condensing unit is equipped with an easily removable filter that simplifies cleaning operations by preventing 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.

Ciam Connect



### 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.



Technical compartment for remote condensing unit

### Technical compartment for remote condensing unit

Technical compartment 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 diffused LED 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

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



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.



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 diffused LED 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 diffused LED 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. The basements H650 | 750 | 850 can be supplied with stainless steel top.



| Lengths                     | Heights | Depth  |
|-----------------------------|---------|--------|
| 500 mm<br>+ t.compartment*  | 391 mm  | 550 mm |
| 1000 mm<br>+ t.compartment* | 550 mm  | 650 mm |
| 1500 mm<br>+ t.compartment* | 650 mm  | 750 mm |
| 2000 mm<br>+ t.compartment* | 750 mm  |        |
| 2500 mm<br>+ t.compartment* | 850 mm  |        |
| 3000 mm<br>+ t.compartment* |         |        |

\* Technical compartment  
Remote condensing unit: L 100mm  
Built-in condensing unit:  
L 250 mm for static/ventilated modules +4°C (up to 4 doors) and static/ventilated modules -18°C (up to 3 doors)  
L 350 mm for ventilated/static modules +4°C (5/6 doors) and ventilated modules (4 doors)

|  |  |                      |  |
|--|--|----------------------|--|
| DOOR LENGTH  | 500 mm   | REFRIGERATION TYPE   | Static with coil +4°C<br>Static with coil -18°C<br>Ventilated +4°C<br>Ventilated -18°C |
| MODULE LENGTH  | 500   1000   1500   2000   2500   3000 mm<br>+ Technical compartment*                        | DOOR TYPE            | Solid (Std)<br>Double solid without mullion (Opt)<br>Glazed (Opt)                      |
| DEPTH  | 550   660   750 mm   | DRAWER TYPE (OPT)    | Solid<br>Glazed  |
| HEIGHTS  | 391   550   650   750   850 mm   | INTERMEDIATE SHELVES | Adjustable steel wire on a rack  |
| *TECHNICAL COMPARTMENT FOR REMOTE CONDENSING UNIT    | 100 mm<br>(can be inspected, with electrical components and possible condensate-drying tray) | BOTTOM SHELVES       | Steel wire   |
| * 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       | CONTROL PANEL        | Touch<br>TouchPro (Opt)  |
|  |  | COMPRESSOR           | Hermetic   |

Static with coil TP

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

Static with coil BT

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

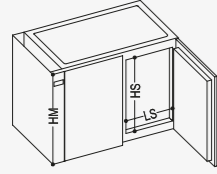
Ventilated TP A B

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

Ventilated BT A D

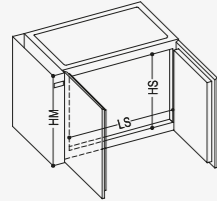
|                           |   |
|---------------------------|---|
| Ventilated                | 230 V / 1 ph / 50 Hz                                    |
| R290 (int)<br>R452a (ext) | Automatic / Hot Gas (int)<br>Automatic / Electric (ext) |
| Hermetic                  | N. 4 / U.R. 55%   |
| -18°C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

Door dimensions



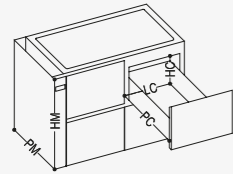
|    |     |     |     |     |     |
|----|-----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 | 850 |
| LS | 410 | 410 | 410 | 410 | 410 |
| HS | 259 | 418 | 518 | 618 | 718 |

Door dimensions



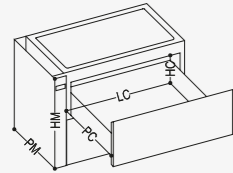
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|----|-----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 | 850 |
| LS | -   | -   | -   | 900 | 900 |
| HS | -   | -   | -   | 618 | 718 |

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



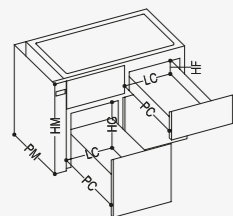
|    |     |     |     |     |     |
|----|-----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | -   | -   | 348 | 348 | 348 |
| HC | -   | -   | 218 | 268 | 318 |
| PM | 550 | 660 | 750 | -   | -   |
| PC | 410 | 520 | 610 | -   | -   |

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



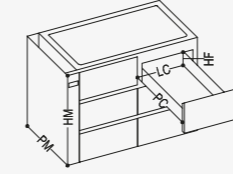
|    |     |     |     |     |     |
|----|-----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | -   | -   | -   | 848 | 848 |
| HC | -   | -   | -   | 268 | 318 |
| PM | 550 | 660 | 750 | -   | -   |
| PC | 410 | 520 | 610 | -   | -   |

Double drawer dimensions 1/3 - 2/3



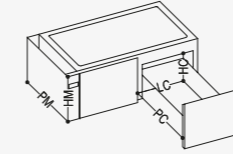
|    |     |     |     |     |     |
|----|-----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | -   | -   | -   | 348 | 348 |
| HF | -   | -   | -   | 157 | 190 |
| HG | -   | -   | -   | 386 | 450 |
| PM | 550 | 660 | 750 | -   | -   |
| PC | 410 | 520 | 610 | -   | -   |

Triple drawer dimensions



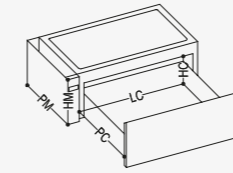
|    |     |     |     |     |     |
|----|-----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | -   | -   | -   | 348 | 348 |
| HF | -   | -   | -   | 157 | 190 |
| PM | 550 | 660 | 750 | -   | -   |
| PC | 410 | 520 | 610 | -   | -   |

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



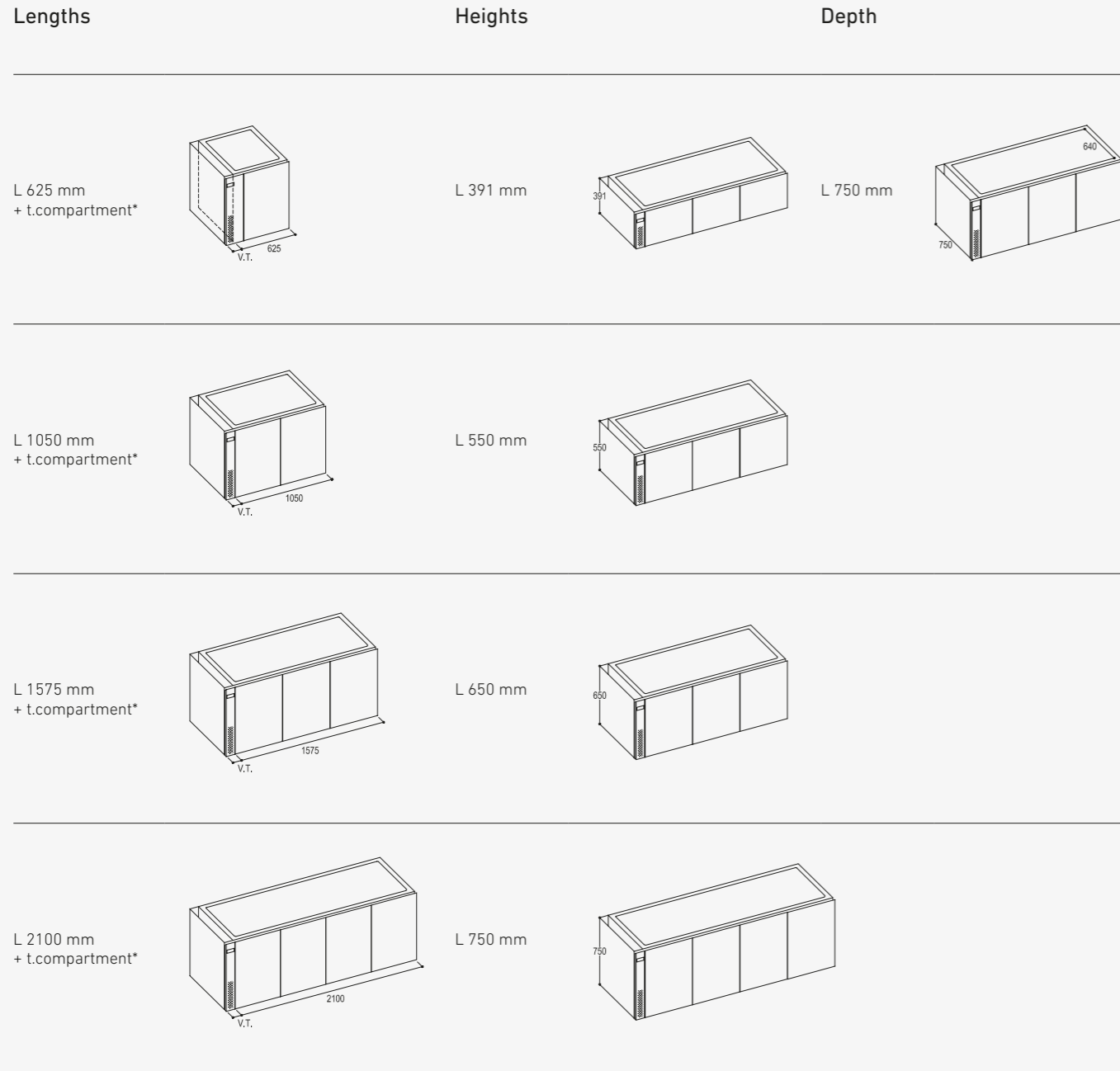
|    |     |     |     |     |     |
|----|-----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 | 850 |
| LC | 848 | 848 | -   | -   | -   |
| HC | 255 | 414 | -   | -   | -   |
| PM | 550 | 660 | 750 | -   | -   |
| PC | 410 | 520 | 610 | -   | -   |

# 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.







\* Technical compartment  
Remote condensing unit: L 100 mm  
Built-in condensing unit:  
L 250 mm for static modules +4°C/-18°C and ventilated modules -18°C  
L 350 mm for ventilated modules +4°C and Retarder proofing

|   |  |                      |   |
|---|--|----------------------|---|
| DOOR LENGTH   | 525 mm   | REFRIGERATION TYPE   | Static with coil +4°C<br>Static with coil -18°C<br>Ventilated +4°C with humidity control<br>Ventilated -18°C<br>Retarder proofing -18°C/+35°C |
| MODULE LENGTH                                       | 625   1050   1575   2100 mm<br>+ Technical compartment*                                      | DOOR TYPE            | Solid (Std)   |
| DEPTH   | 750 mm   | INTERMEDIATE SHELVES | Stainless steel racks for trays EN600x400<br>Steel wire shelves (Opt)   |
| HEIGHTS   | 391   550   650   750 mm   | CONTROL PANEL        | Tactile<br>Touch Pro for Retarder proofing models   |
| *TECHNICAL COMPARTMENT FOR REMOTE CONDENSING UNIT   | 100 mm<br>(can be inspected, with electrical components and possible condensate-drying tray) | COMPRESSOR           | Hermetic  |
| *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       |                      |   |

Static with coil TP

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

Static with coil BT

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

Ventilated TP A C

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

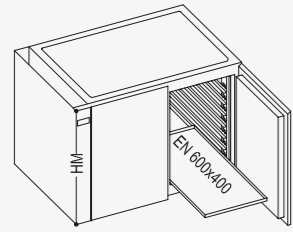
Ventilated BT A D

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

Retarder proofing

|                           |                      |
|---------------------------|----------------------|
| Ventilated                | 230 V / 1 ph / 50 Hz |
| R290 (int)<br>R452a (ext) | Automatic / Electric |
| Hermetic                  | N. 4 / U.R. 55%      |
| -18°C / +35°C             |                      |

Door dimensions



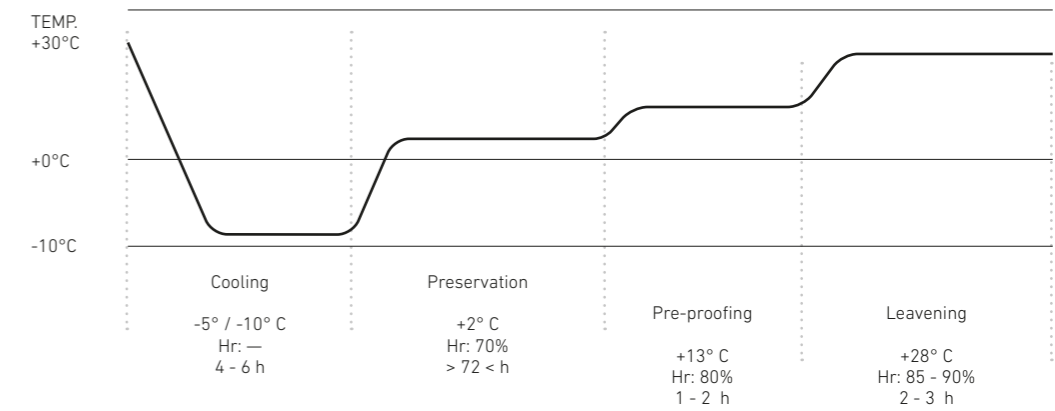
|    |     |     |     |     |
|----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 |
| LS | 435 | 435 | 435 | 435 |
| HS | 259 | 418 | 518 | 618 |

# 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

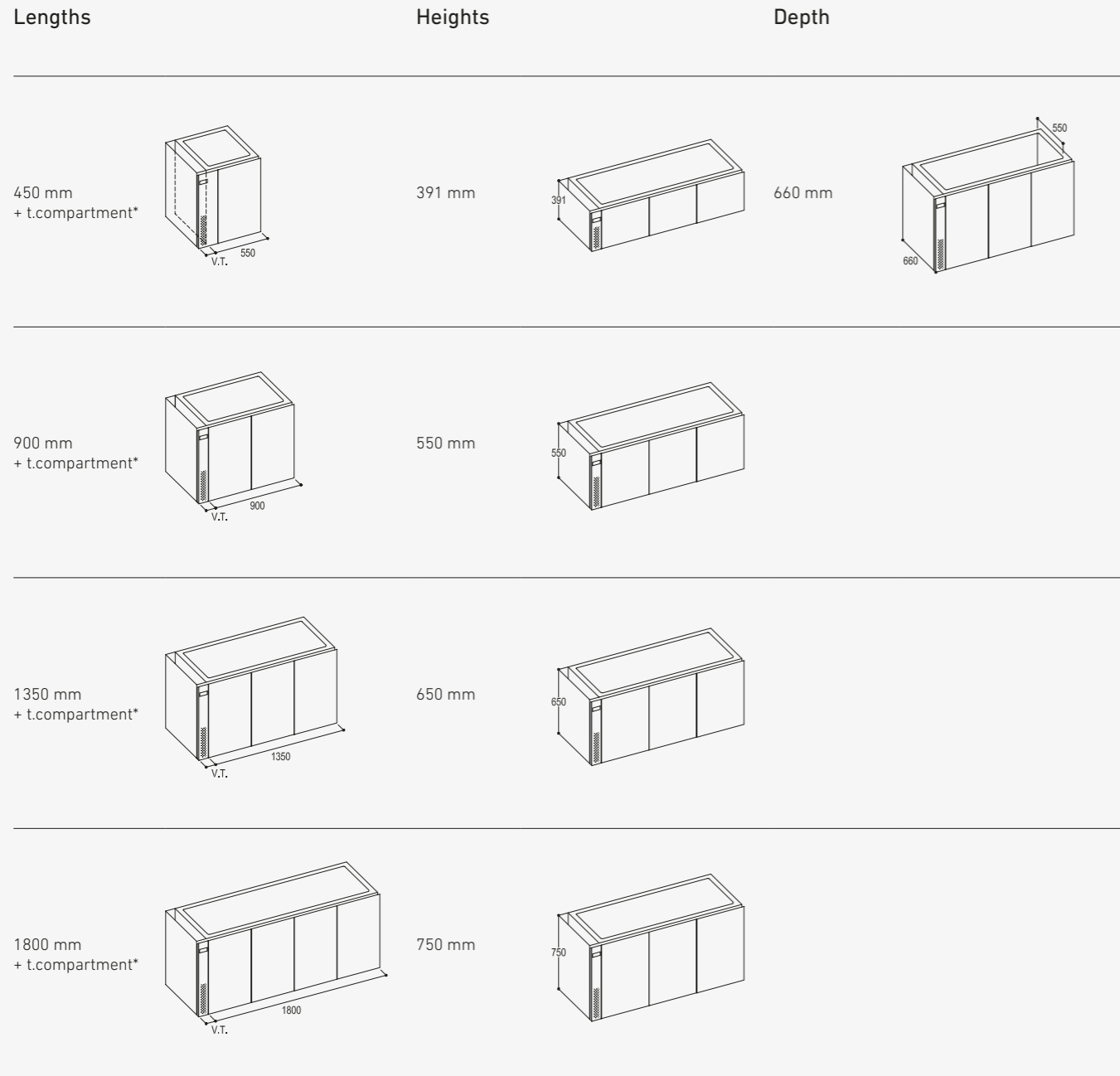
Thanks to the optimization of the production process that generates savings on the quantity of yeast used and results in zero bread leftovers at the end of the day.

### 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. The basements H650 | 750 | 850 can be supplied with stainless steel top.





\* Technical 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<br>Ventilated -18°C<br>Meat dry-aging +2°C<br>Ventilated humid warm |
| MODULE LENGTH                                      | 550   900   1350   1800 mm<br>+ Technical 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<br>Steel wire shelves (Opt)                  |
| *TECHNICAL COMPARTMENT FOR REMOTE CONDENSING UNIT  | 100 mm<br>(can be inspected, with electrical components and possible condensate-drying tray) | CONTROL PANEL        | Touch<br>Touch Pro for meat Dry-aging models  |
| 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       | COMPRESSOR           | Hermetic  |

Ventilated TP A B

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

Ventilated BT A D

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

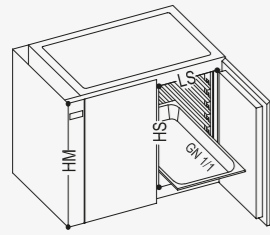
Meat dry-aging

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

Warm humid ventilated

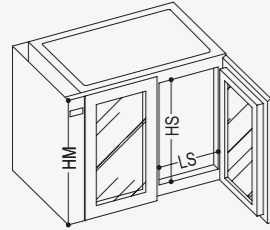
|            |                      |
|------------|----------------------|
| Ventilated | 230 V / 1 ph / 50 Hz |
| +60°C      | N. 4 / U.R. 55%      |

No. of GN 1/1 trays



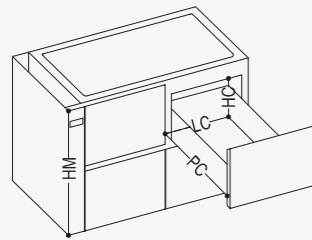
|          |              |     |     |     |
|----------|--------------|-----|-----|-----|
| HM       | 391          | 550 | 650 | 750 |
| LS       | 360          | 360 | 360 | 360 |
| HS       | 259          | 418 | 518 | 618 |
| RACK ROD | Length 21 mm |     |     |     |

Glass door dimensions



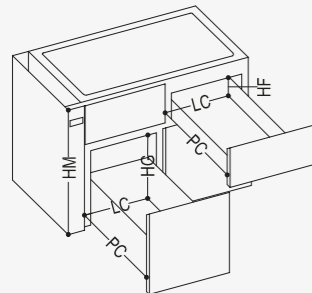
|    |     |     |     |     |
|----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 |
| LS | -   | -   | 360 | 360 |
| HS | -   | -   | 518 | 618 |

Double drawer dimensions 1/2 – 1/2



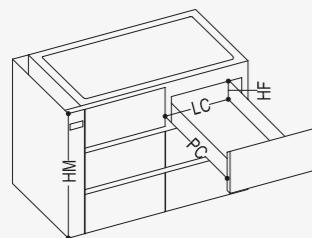
|    |     |     |     |     |
|----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 |
| LC | -   | -   | 298 | 298 |
| HC | -   | -   | 218 | 268 |
| PC | -   | -   | 520 | 520 |

Double drawer dimensions 1/3 – 2/3



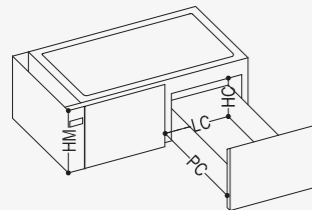
|    |     |     |     |     |
|----|-----|-----|-----|-----|
| HM | 391 | 550 | 650 | 750 |
| LC | -   | -   | -   | 298 |
| HF | -   | -   | -   | 157 |
| PC | -   | -   | -   | 520 |
| HG | -   | -   | -   | 386 |

Triple drawer dimensions



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

Single drawer dimensions



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

# DRY-AGING Module



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

# AMBIENT COUNTERS



Ambient counters H750

Ambient basements Compact 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.

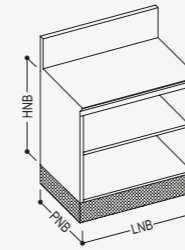


Ambient counters H850

# AMBIENT Counters



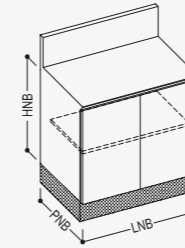
## Open ambient counters



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

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

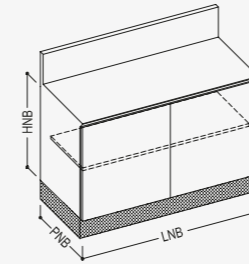
## Ambient basement with hinged doors



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 provided upon request.

| 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 provided upon request.

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

# COFFEE MACHINES Counters

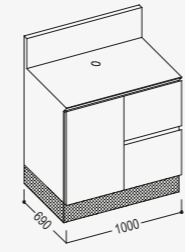


Coffee machine H931/981

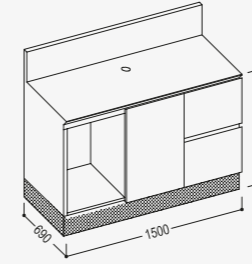


Coffee machine H1150

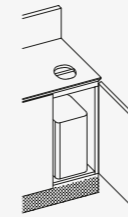
Coffee machine H931



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

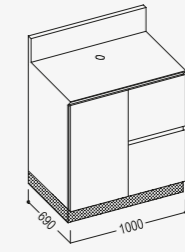


Stainless steel plinth with adjustable feet | open compartment for dishwasher | n.1 standard drawer | n.1 knock-out hopper for coffee grounds with drawer | n.1 hinged door | polished stainless-steel finish | satin steel top with grommet supplied on request.

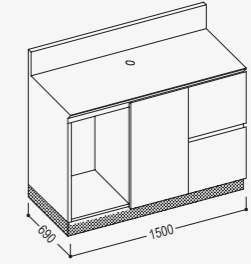


Impact bar insert for coffee grounds on the worktop with hinged door and steel collection basket

Coffee machine H981



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



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



## Ambient drawers



- 1 Double drawer, pull-out with telescopic slides, soft closing
- 2 Triple steel chest of 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 backslash (Opt)



Type B - with 59 mm backslash (Opt)



Type C - with 249mm backslash (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**