ICEQUEEN

CiAM

Refrigeration solutions
with a design focus.

Ice Queen

The perfect combination of efficiency and design.

The IceQueen range professional showcases is composed of 3 linear modules, L1150, L1650, L2150, available in 3 heights in the versions with GS type tank (continuous steel display trays, in the gelato version modular removable plexiglass tray holders are inserted, in order to ensure full visibility of the ice cream) and BL tank (the gelato display cases have stainless steel display trays with double airflow refrigeration; in the pastry version, a selector switch can be used to adjust the refrigeration on one or more shelves, up to the total refrigeration of the display case).

Fresh pastry	Chocolate	Ice-cream	Frozen pastry	Cold deli products	Hot deli products	Sandwich	Brioches	Watch the video	

IceQueen showcases are designed to be highly performing. The gelato showcases are equipped with semi-hermetic condensing units with reverse-cycle, ultra-rapid, programmed defrosting; all display cases for pastry maintain a perfectly balanced temperature.

Versatile character and standout performance.

ICE QUEEN BL

Refrigeration at positive temperature and low temperature for ice-cream

Double airflow refrigeration for gelato showcases BL model

Double airflow refrigeration for gelato showcase GS model

Refrigeration at positive temperature and low temperature for ice-cream
IceQueen showcases can be refrigerated at positive temperature (+4°) or low temperature (-18°) for ice-cream and semifreddi.

Humidity control (Opt)
On request it is possible to request humidity control, especially for pralines display.

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

Double airflow refrigeration
All gelato showcases have double airflow refrigeration that guarantees perfect temperature balancing.

Automatic electric defrosting (Opt)
The refrigerated showcases at positive temperature are equipped with electric defrosting as standard.

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

Ventilated refrigeration adjustable on all shelves
IceQueen showcases for pastry have a setting switch to adjust refrigeration on different shelves.

Electronic valve (Opt)
On request, it is possible to install the electronic thermostatic valve, especially in the case of connection to a cooling system.

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.
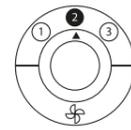
Multix
IceQueen showcases are compatible with Multix system.
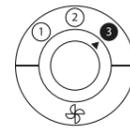
IceQueen showcase allows to set the refrigeration in three different ways:
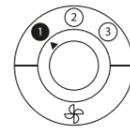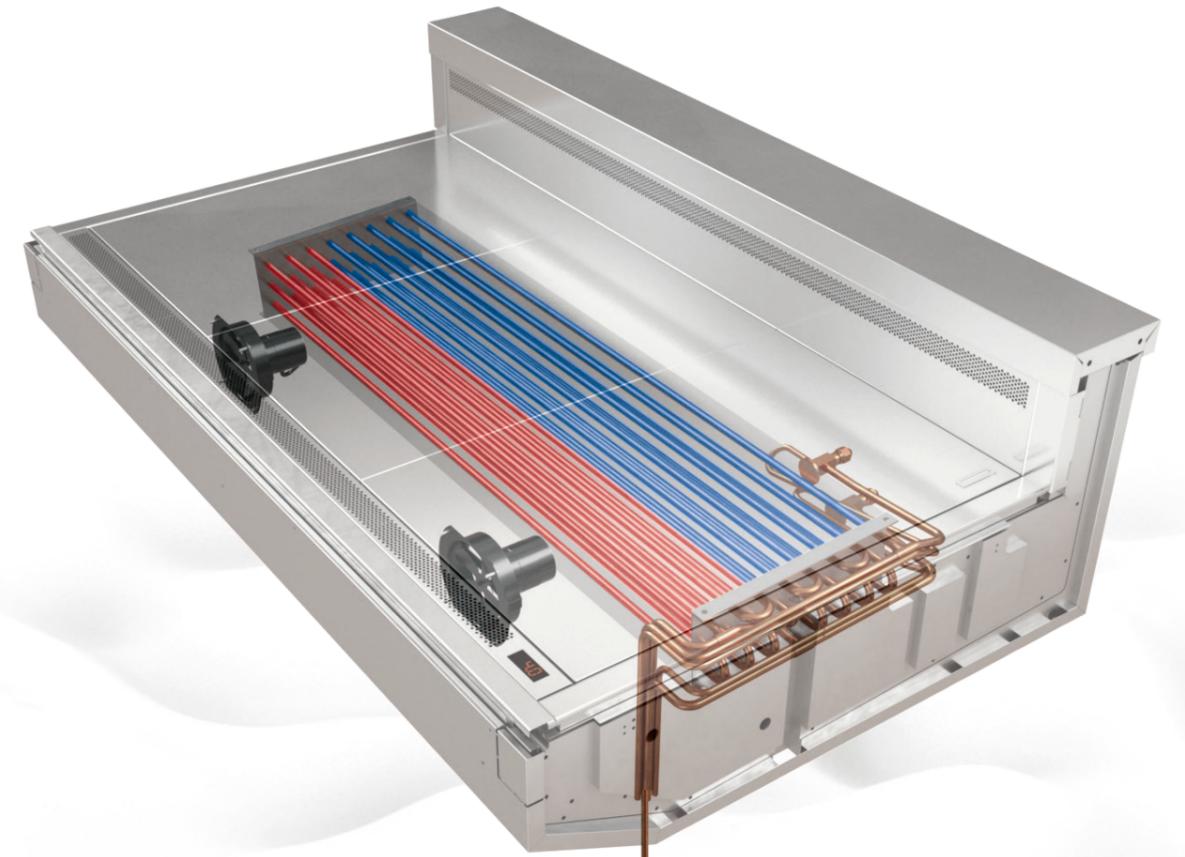

1. Just on display area

2. On display area and first shelf

3. Refrigeration on all display levels

Ventilated refrigeration adjustable on all display levels.

MULTIX. The new intelligent refrigeration system.

Thanks to a touch display it is possible to select four preset programs, or adjust the temperature and humidity according to requirements.

Multix is based on the use of inverter control units, in addition to hot gas injections for humidity control without using electric resistances.

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 IceQueen showcases can be equipped with heated shelf in laminated glass.

Dry-warm showcases

Water pan loaded manually for the natural addition of humidification.

Bain-marie warm showcases

Perforated trays (Opt)

Heated double-glazed glasses
The glass gantry is composed by heated double-glazing.

Screen printing glasses
Standard mirror screen printing; the color of the screen printing can be customized on request (Opt).

Upward-opening double-glazed glass
Upward-opening front glass through power-assisted system with gas pistons.

Lighting on each shelf
Each shelf is illuminated with a 3000°K no-spot LED ceiling light.

Profiles and mullions
Aluminum profiles and mullions are in polished finish; the finish can be customized on request (Opt).

Sliding doors
Access to the refrigerated compartment is via PETG sliding doors with perimeter gaskets; on request it is possible to insert micro-fabric night blind instead of the sliding doors.
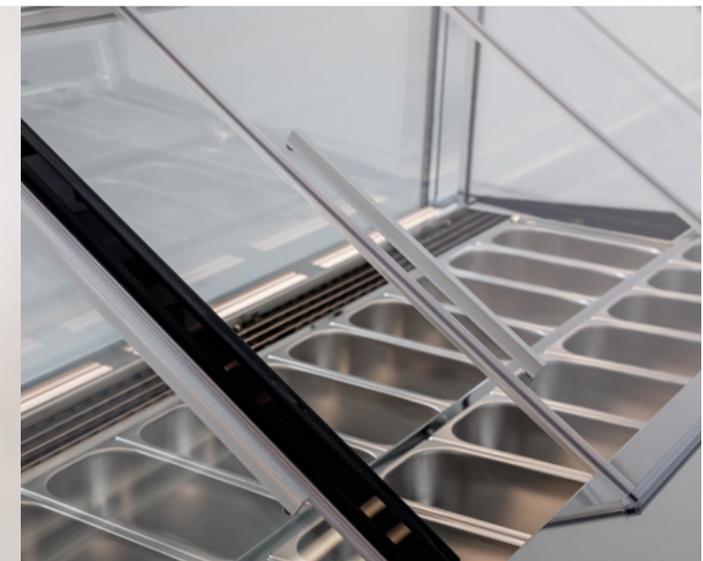
Lighting on each shelf

Standard mirror screen printing

Upward-opening double-glazed glass

Heated double-glazed glasses

PETG sliding doors on operator side

Electronics

Touch Panel
The elegant touch control panel is fitted 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.

High-efficiency fans

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.

Digital control panel

Digital temperature display

Monolithic tanks
The monolithic tanks are insulated with water-based ecological polyurethane.

Large exhibition space
IceQueen showcases are equipped with a lower display compartment, in order to have a large loading capacity.

Backlit ice-cream flavor tags
The BL type ice cream display cases have the backlit ice-cream flavor tags as standard.

Plexiglass removable pans holder
The IceQueen GS display cases are equipped with a removable plexiglass structure that can be used to hold transparent ice cream pans in a variety of sizes; when necessary, the structure can be used to display single portions or semifreddi, or, when removed, the display case can simply be transformed into a pastry display case.

Backlit ice-cream flavor tags

Channeling in continuity
The IceQueen showcases are designed to be channeled in continuity. This is possible even between showcases with different uses and temperatures.

Paneling kit
On request, the showcases can be equipped with a front and side paneling in pure HPL or painted HPL.

Customisation of colors and finishes (Opt)
On request, the internal part of the tank can be powder-coated in RAL colors chosen by the customer.

Kit of carters

Channeling in continuity and paneling kit

Kit of carters

Plexiglass removable pans holder
The IceQueen GS display cases are equipped with a removable plexiglass structure that can be used to hold transparent ice cream pans in a variety of sizes; when necessary, the structure can be used to display single portions or semifreddi, or, when removed, the display case can simply be transformed into a pastry display case.

From gelato showcase to pastry showcase
It is possible to easily turn a gelato showcase into a pastry showcase, removing the plaxiglass structure.

Transparent pans 360x165x120H

Transparent pans 360x250x120H

Trays for single-portions

Trays for popsicles

**ICE QUEEN 1 GS
GELATO**

**ICE QUEEN 1 GS
PASTRY**

**ICE QUEEN 1 BL
GELATO**

**ICE QUEEN 1 BL
PASTRY**

Serie
IceQueen

**ICE QUEEN 2 GS
GELATO**

**ICE QUEEN 2 GS
PASTRY**

**ICE QUEEN 2 BL
GELATO**

**ICE QUEEN 2 BL
PASTRY**

**ICE QUEEN 3 GS
GELATO**

**ICE QUEEN 3 GS
PASTRY**

**ICE QUEEN 3 BL
GELATO**

**ICE QUEEN 3 BL
PASTRY**

Glass gantries features

	ICE QUEEN 1	ICE QUEEN 2	ICE QUEEN 3
GLASSES OPENING	Upward servoassisted opening of front glass	Upward servoassisted opening of front glass	Upward servoassisted opening of front glass
FRONT GLASS	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)
SIDE GLASSES	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)
UPPER GLASSES	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)	Heated double-glazed glass with mirror screen printing (Std) Screen printing on request (Opt)
N. GLASS SHELVES	1 for pastry showcases Not provided on ice-cream showcases	2 for pastry showcases Not provided on ice-cream showcases (Std) Additional shelf (Opt)	3 for pastry showcases 1 on ice-cream showcases (Std) Additional shelf (Opt)
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)	3000°K no-spot LED (Std) 2700°K (Opt) 4000°K (Opt)	3000°K no-spot LED (Std) 2700°K (Opt) 4000°K (Opt)
ALUMINUM PROFILES FINISHES	Polished (Std) RAL powder-coating on request (Opt)	Polished (Std) RAL powder-coating on request (Opt)	Polished (Std) RAL powder-coating on request (Opt)
HARDWARE FINISHES	Cromo	Cromo	Cromo

Universal features

BASE	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	s/s AISI 304 polished finish	
ICE-CREAM PANS	GS Versions Plexiglass 360x165x120h Plexiglass 360x250x80h	BL Versions Inox 360x165x120h Inox 360x250x80h
FLAVORS TAG	GS Versions Polished s/s with backlit ice-cream flavor tags	BL Versions Not provided
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 Reverse-cycle	Pastry showcases Electric
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	R452a	
CONTROL UNIT	Touch	
PANELING	Front and side paneling in pure HPL or painted HPL (Skin)	

	TEMPERATURE	ICE QUEEN 1	ICE QUEEN 2	ICE QUEEN 3	L1150	L1650	L2150	Specifications
GELATO BL	−18° C	970 / 580 / 1200 / 1156	970 / 580 / 1350 / 1156	970 / 580 / 1550 / 1156	12 g	18 g	• 18 g / 12+12 g	−18°C; Ventilated; 1 / Semi-Hermetic; 400 V / 3 Ph / 50 Hz+N; Deck; Automatic Reverse Cycle; N.4 / H.R. 70% 35° (90°F); R452A
GELATO GS	−18° C	970 / 580 / 1200 / 1156	970 / 580 / 1350 / 1156	970 / 580 / 1550 / 1156	12 g	18 g	• 18 g / 12+12 g	−18°C; Ventilated; 1 / Semi-Hermetic; 400 V / 3 Ph / 50 Hz+N; Deck; Automatic Reverse Cycle; N.4 / H.R. 70% 35° (90°F); R452A
PASTRY BL	+4° C	970 / 818 / 580 / 1200 / 1156	970 / 818 / 580 / 1350 / 1156	970 / 818 / 580 / 1550 / 1156	•	•	•	+4°C; Ventilated; 1 / Hermetic; 230 V / 1 Ph / 50 Hz+N; Deck; Electrical; N.4 / H.R. 70% 35° (90°F); R452A
PASTRY GS	+4 ° C	970 / 800 / 1200 / 1156	970 / 800 / 580 / 1350 / 1156	970 / 800 / 580 / 1550 / 1156	•	•	•	+4°C; Ventilated; 1 / Hermetic; 230 V / 1 Ph / 50 Hz+N; Deck Shelves; Electrical; N.4 / H.R. 70% 35° (90°F); R452A
DRY-WARM Natural moist heat (Opt)	+80° C	970 / 818 / 580 / 1200 / 1156	970 / 818 / 580 / 1350 / 1156	970 / 818 / 580 / 1550 / 1156	•	•	•	+80°C; −; −; 230 V / 1 Ph / 50 Hz+N; Deck; −; N.4 / H.R. 55% 30° (90°F); −
BAIN-MARIE WARM	+80° C	970 / GN 1/1 / 580 / 1200 / 1156	970 / GN 1/1 / 580 / 1350 / 1156	970 / GN 1/1 / 580 / 1550 / 1156	4x GN 1/1	4x GN 1/1	(3+3) x GN 1/1	+80°C; −; −; 230 V / 1 Ph / 50 Hz+N; Deck; −; N.4 / H.R. 55% 30° (90°F); −
NEUTRAL	Ambient	970 / 818 / 580 / 1200 / 1156	970 / 818 / 580 / 1350 / 1156	970 / 818 / 580 / 1550 / 1156	•	•	•	Ambient; −; −; 230 V / 1 Ph / 50 Hz+N; Deck Shelves; −; N.4 / H.R. 55% 30° (90°F); −

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