



OSCARTEK[®]



DISCOVER THE ART

OF DISPLAY



www.oscartek.com

Oscartek® display cases and counters are the result of unique blend of precision Technology and the creation of Master Chefs' need for refined display. It is this experience of Craftsmanship associated with chef's unique taste of Food that set Oscartek® apart from the rest.



CRAFTSMANSHIP



IN THE FACTORY

A dark, monochromatic photograph of a man with a beard, wearing a light-colored zip-up jacket, leaning forward in a workshop. He is looking down intently at his work. The background is blurred, showing what appears to be a workbench with various tools and materials. The overall mood is one of concentration and craftsmanship.

CRAFTSMANSHIP



EXCELLENCE

Oscartek® has the widest range of display solutions anywhere in North America, ranging from Standard 'Quick Ship', 'Custom Standard' and fully 'Custom solutions'.

Quick Ship

Oscartek® has the widest range of display application Standards, versatile shapes and sizes to solve your display's needs, designated as 'Quick Ship'.

Custom Standard

Add glass versatility in height or shape, front decorative options and complete your design 'Custom Standard'.

Custom solution

Create the ultimate specific design for your exact needs to make fully 'Custom solution', no need for a minimum quantity order, your custom design will be ETL certified.

Certified ETL laboratory for standard and custom application

Oscartek is proud to be a certified ETL designated testing laboratory for UL and NSF standards, which means any and all manufactured products will be guaranteed to pass these rigorous standards in the U.S and Canada.

WHAT

WE DO BEST

WHAT WE DO BEST



1 QUICK SHIP

Standard showcases



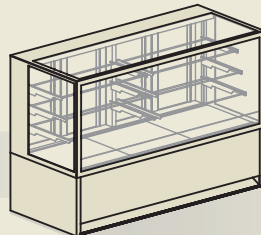
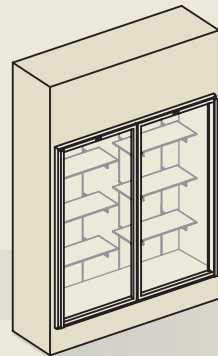
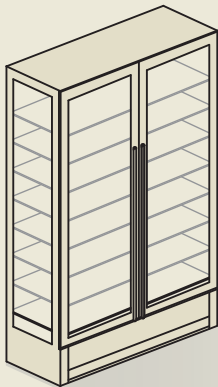
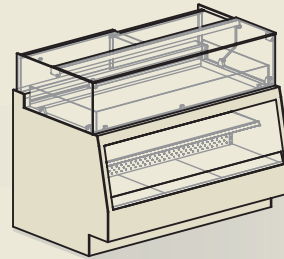
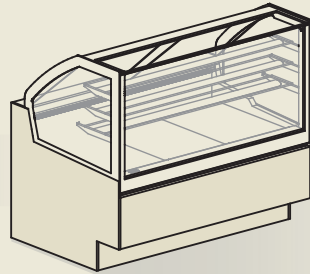
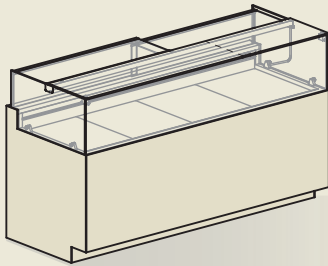
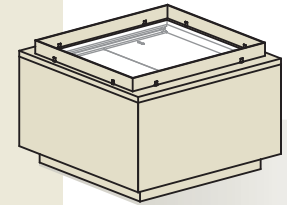
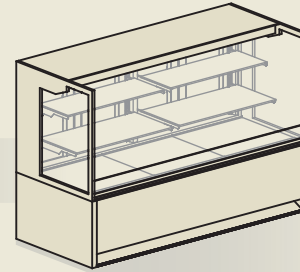
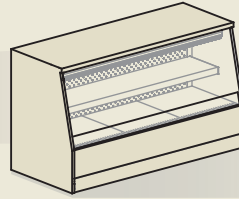
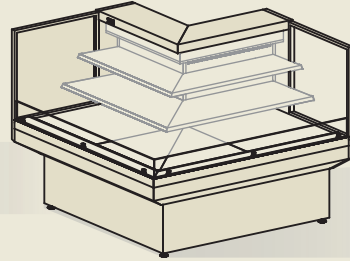
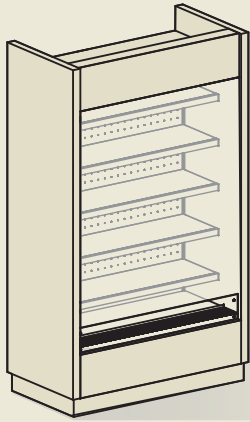
2 CUSTOM STANDARD

Standard showcases with custom finishes



3 CUSTOM SOLUTION

Fully custom showcases



Oscartek® Collection covers various temperature applications from frozen, medium temperature, high humidity and warm display.



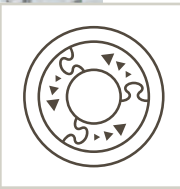
The green LEAF designates a commitment to our employees, our communities and our planet. From concept through installation, your path to **True Green** integrates sustainable features and luxurious design for the ultimate food presentations.



LEAF

COLLECTION

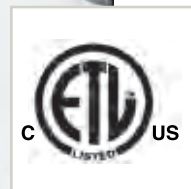
LEAF COLLECTION DESIGN



1-Stop solution



3D Virtual Simulation



ETL certification



Timeless design



Multi-temperature Displays

LEAF COLLECTION STRUCTURE



Green
insulation



E-friendly
manufacturing



Stainless steel

LEAF COLLECTION FINISHES



Reclaimed
fascia materials



E-Green
counter tops



Zero-Voc
Paint Finishes

LEAF COLLECTION ENERGY SAVING



LED light,
dimnable

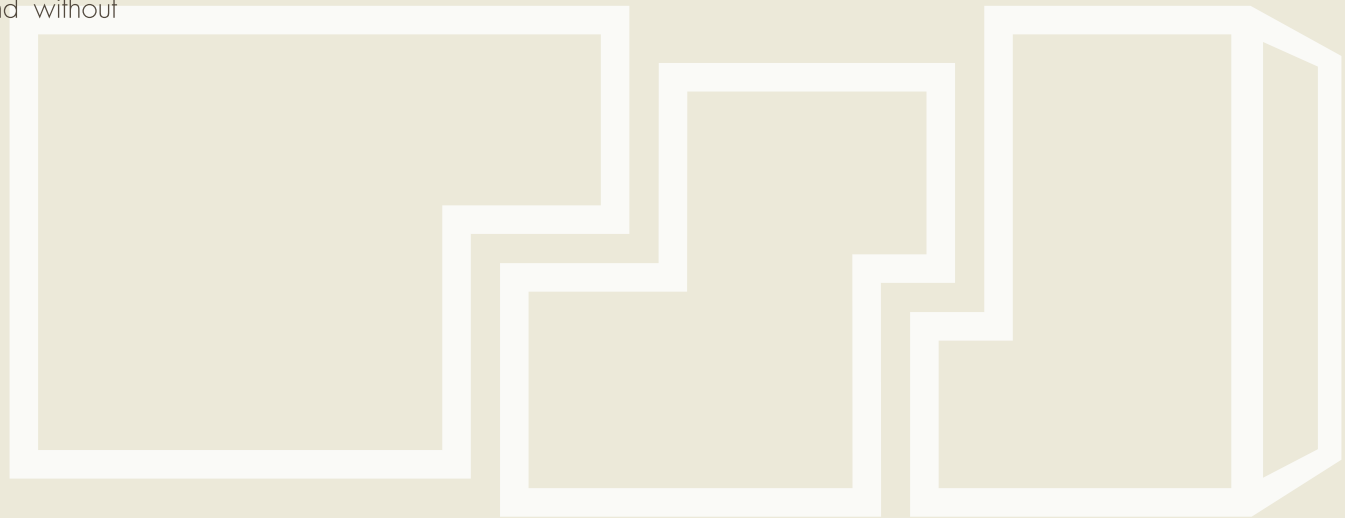


Non-electrical
heat pan



Thermo
regulated
defrost

We patented a unique method of connection between two modules of the same family, **multiplexing** a joint kit to connect glass tops, insulated tubs, tubular bases and front fascia to have a perfect final result, completely flush and without edges.



MULTIPLYING

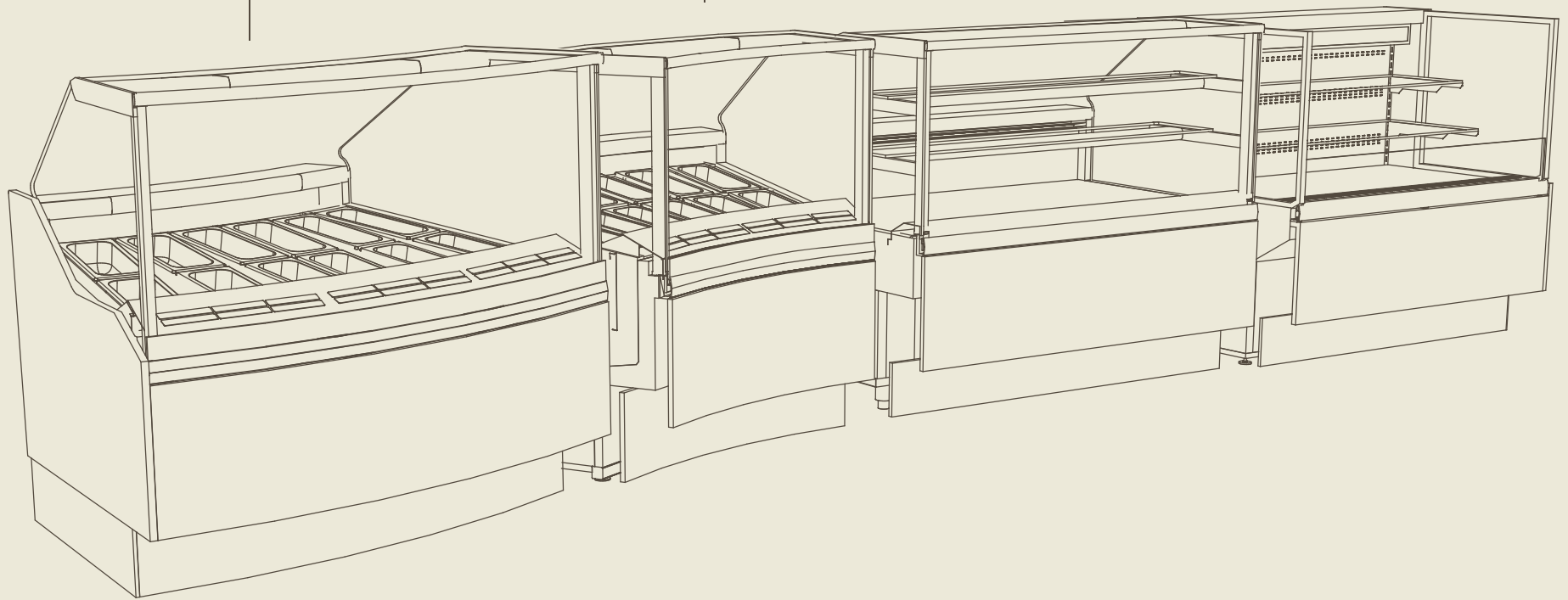
MULTIPLEXING

GELATO SHOWCASE
AP30°

GELATO SHOWCASE
CH30°

DELI PASTRY

GRAB&GO





A true multiplex; allows for lining up all types of display and counter applications with clean integrated joints in glass and seamless impeccable fronts.

PRODUCT COLLECTION

QUICK SHIP DISPLAY CASES

02 PARFAIT COUNTERS

DISPLAY SHOWCASES

- 10**
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ROSA - ROSA PREMIUM
- 18**
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- 24**
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- 92**
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- 104**
COUNTERS & COUNTERS DETAILS
- 106**
FINISHING OPTIONS

PARFAIT COUNTERS

PARFAIT COUNTERS





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



PARFAIT COUNTERS

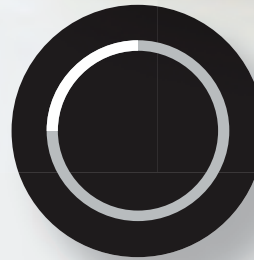
DESIGN COLLECTION

PARFAIT COUNTERS
perfectly blends pan and prep surface
for seamless integration,
to showcase your food



MODERN
MILAN

"ANGLED front glass"



LONDON
BISTROT

"CURVED front glass"



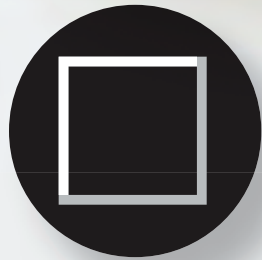
LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



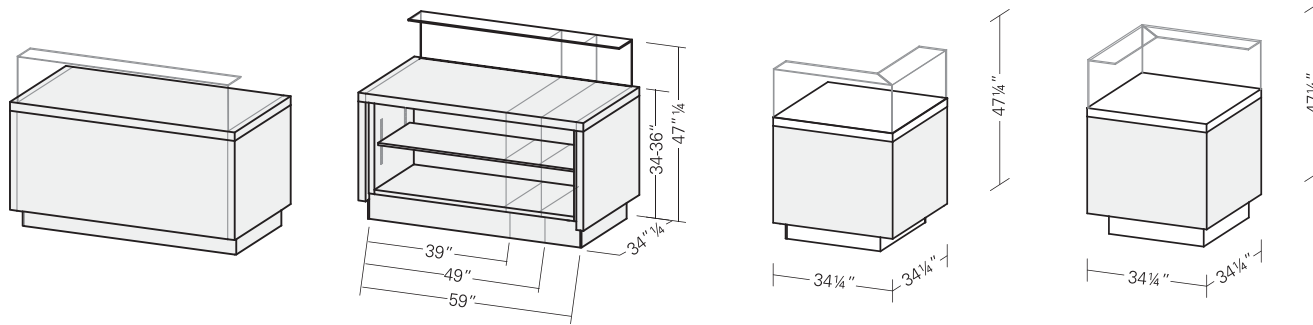
PARFAIT PARIS

“SQUARE front glass”

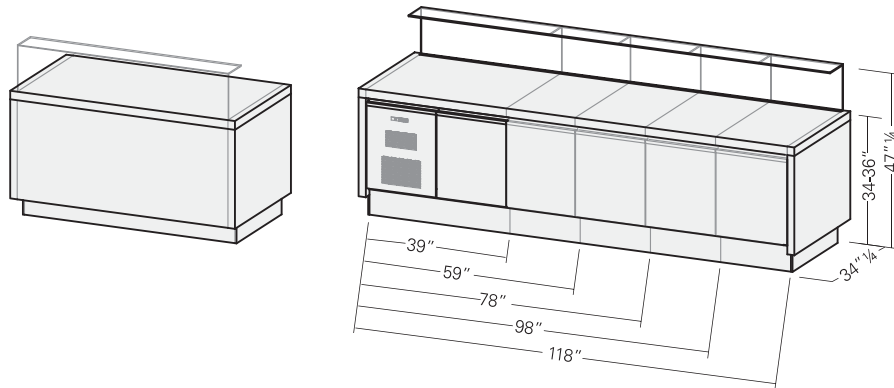
Concealed hardware system ensures the highest food visibility and easy cleaning.

PARFAIT COUNTERS MODELS AND SPECIFICATIONS

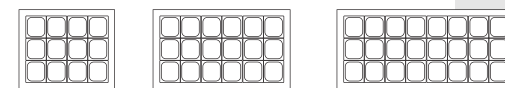
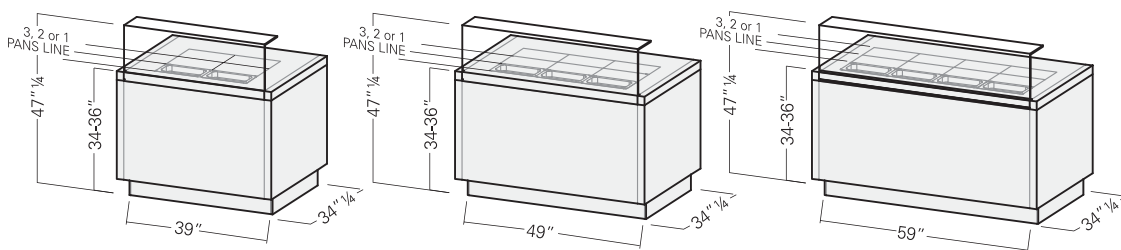
COUNTER MULTIUSE



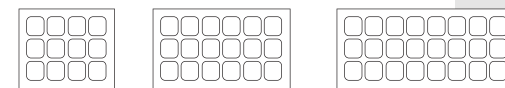
SHOWCASE COUNTER



REFRIGERATED PREP TABLE SHOWCASE COUNTER



SS US STANDARD (available in white) - MULTIPLE RAW OPTIONS



CUSTOM PAN TEMPLATE

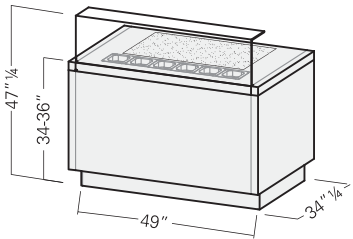
AMBIENT 

AMBIENT 

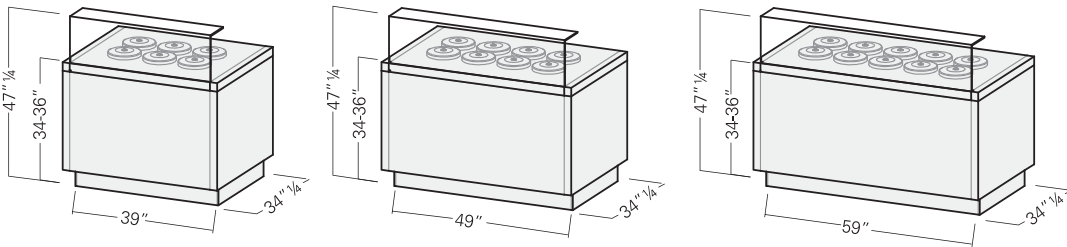
39°F 

39°F 
CONDIMENT PANS

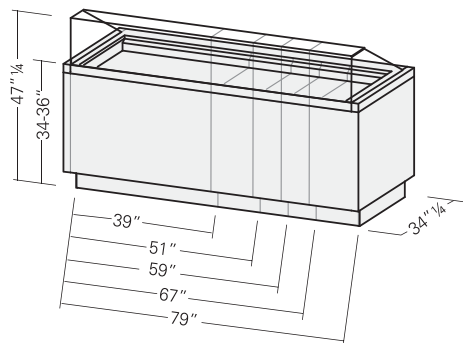
REFRIGERATED PREP TABLE AND SAUTÉ SHOWCASE COUNTER





POZZETTI FLUSH TOP ICE CREAM/GELATO SHOWCASE COUNTER






REFRIGERATED SHOWCASE COUNTER



+170°F 
INDUCTION PLATE

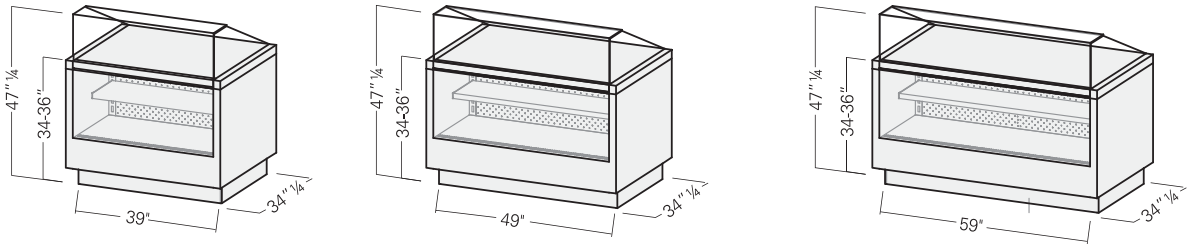
39°F 
CONDIMENT PANS




0°F 

AMBIENT 
57°F 
39°F 

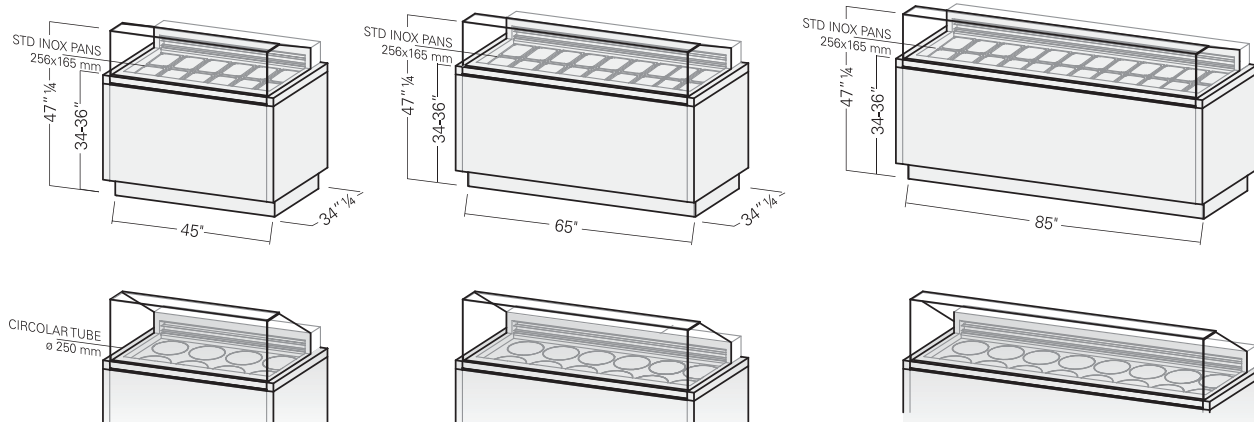
PARFAIT COUNTERS MODELS AND SPECIFICATIONS




GRAB&GO COMBI SHOWCASE COUNTER

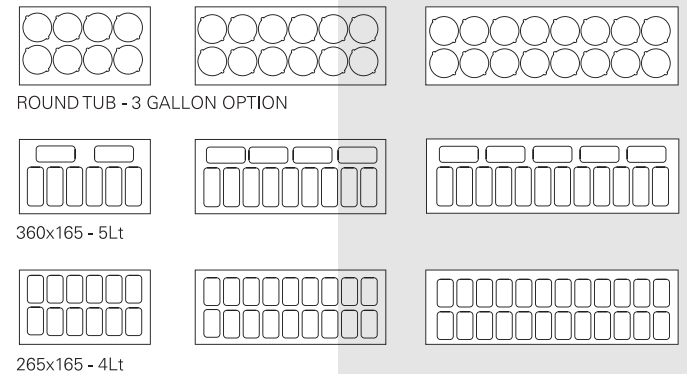


AMBIENT 
 EXPOSITION TOP
39°F  
 GRAB&GO

FROZEN SHOWCASE COUNTER



0°F 
-5°F  



DISPLAY SHOWCASES

GEM

elegance at best, this display case for high end food, easy to customize and shows the master Chef's creation. Rear access doors or glass Drawers

 GEM
LINEAR

 GEM
LINEAR

 GEM
COMBI





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



GEM
LINEAR

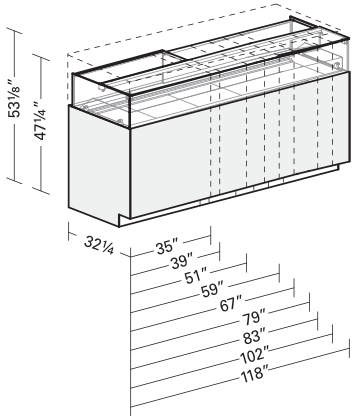


GEM
WITH DRAWERS

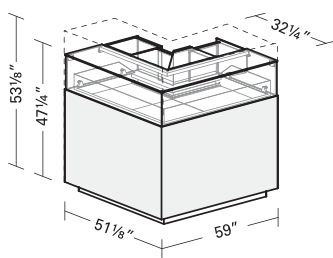


GEM MODELS AND SPECIFICATIONS

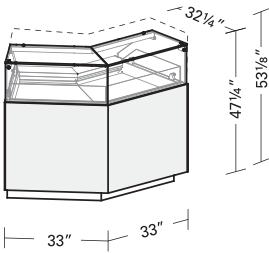
GEM LINEAR



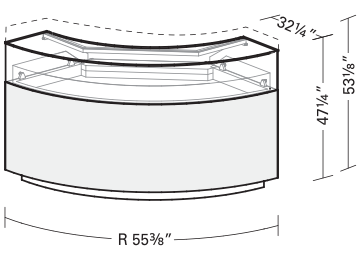
GEM AP90°



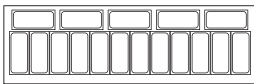
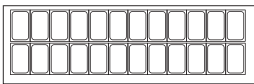
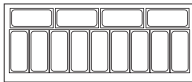
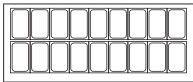
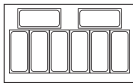
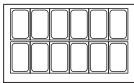
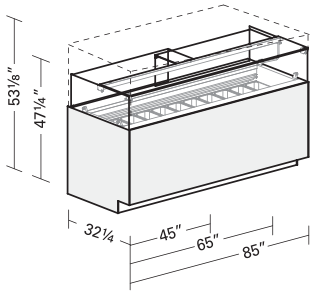
GEM 45°



GEM 90°



GEM GELATO



4Lt

5Lt

AMBIENT

39°F

57°F
CHOCOLATE

140°F
HOT

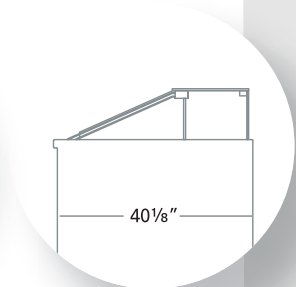
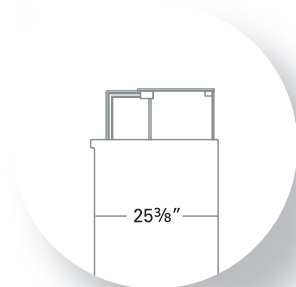
36°F
FISH

0°F

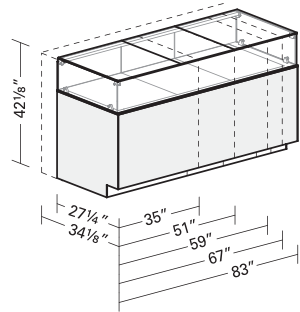
DEPTH DESIGN OPTIONS

GEM NARROW

GEM PRO

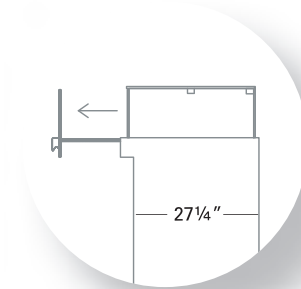


GEM WITH DRAWERS

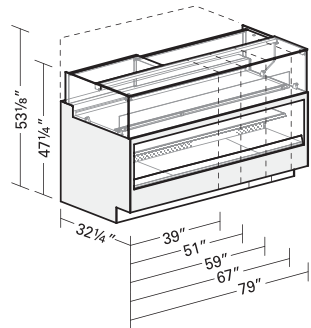


DEPTH DESIGN OPTION

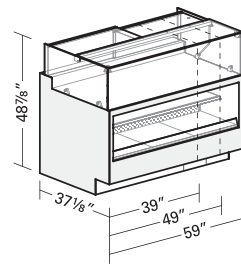
GEM WITH DRAWERS NARROW



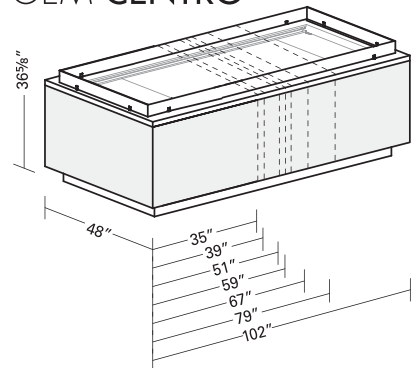
GEM COMBI M1 and H2 (refrig.+refrig.)



GEM COMBI (refrig.+neutral)

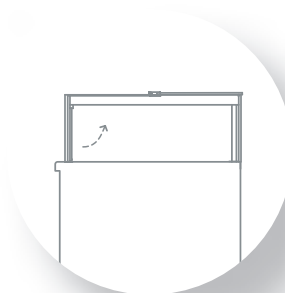


GEM CENTRO

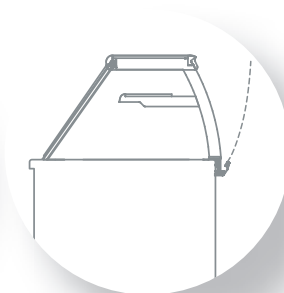


GLASS DESIGN OPTIONS

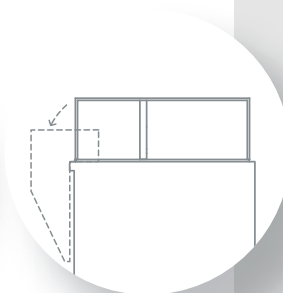
GEM SWING&PUSH



GEM CURVED



GEM TEK



AMBIENT

39°F

57°F
CHOCOLATE

39°F

AMBIENT

39°F

57°F
CHOCOLATE

39°F

ROSA

with its flush and continuous display
enhances your food presentation.
Widely customizable both
in dimension and finishes



ROSA
LINEAR



ROSA
LINEAR



ROSA
ICE CREAM/GELATO





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



ROSA
COMBI

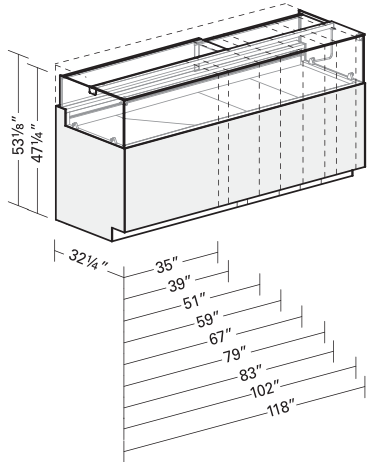


ROSA
COMBI

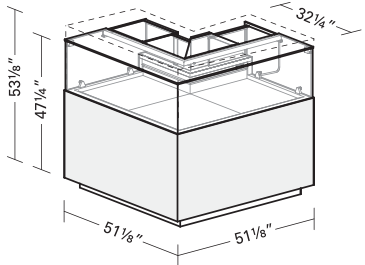


ROSA MODELS AND SPECIFICATIONS

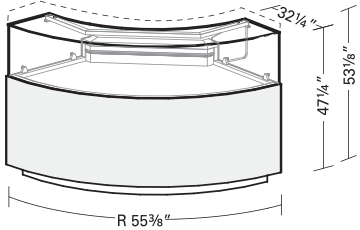
ROSA LINEAR



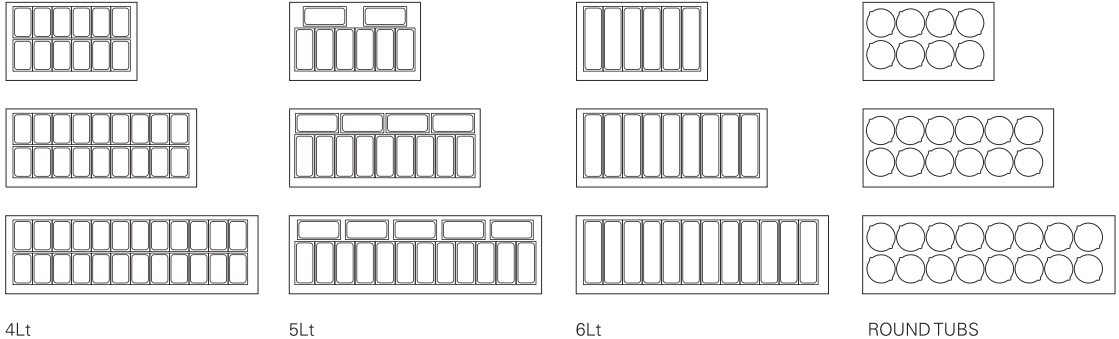
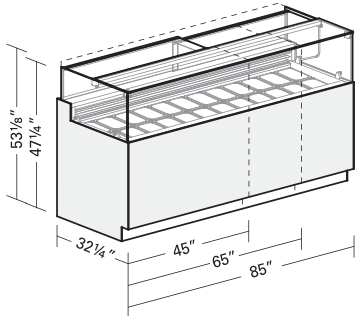
ROSA AP90°



ROSA 90°



ROSA ICE CREAM/GELATO



AMBIENT 

39°F 

57°F 
CHOCOLATE

140°F 
HOT

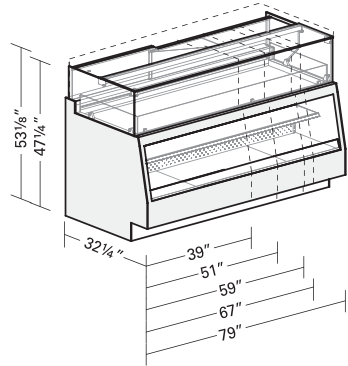
36°F 
FISH

35°F 

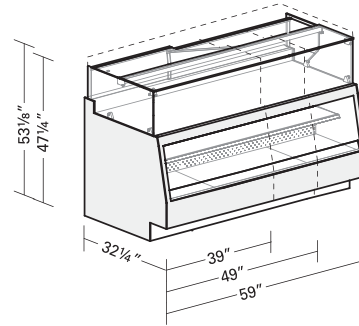
0°F  

-5°F  

ROSA COMBI (refrig.+refrig.)



ROSA COMBI (refrig.+neutral)



39°F  

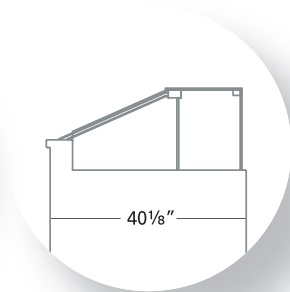
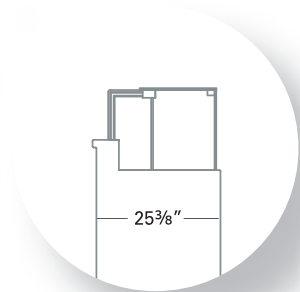
AMBIENT 

39°F 

DEPTH DESIGN OPTIONS

ROSA NARROW

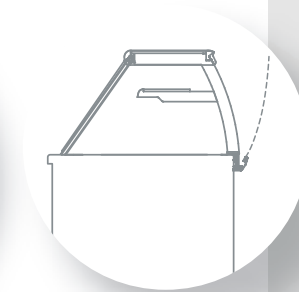
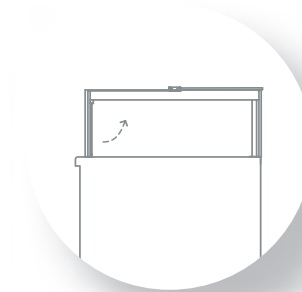
ROSA PRO



GLASS DESIGN OPTIONS

ROSA SWING&PUSH

ROSA CURVED



CLASSIC

Classic series, living up to its name in warmth and feel; Available in curved and square glass, multiple sizes and applications. With a front curved Lift up hydraulic glass or Tilt back straight, both are equipped with Pyrolithic heat to avoid condensations



CLASSIC
LINEAR



CLASSIC
LINEAR





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



CLASSIC
ICE CREAM/GELATO



CLASSIC
ICE CREAM/GELATO



CLASSIC SQUARE



CLASSIC
LINEAR

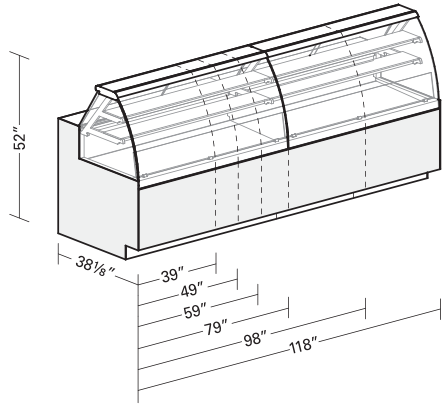


CLASSIC
ICE CREAM/GELATO

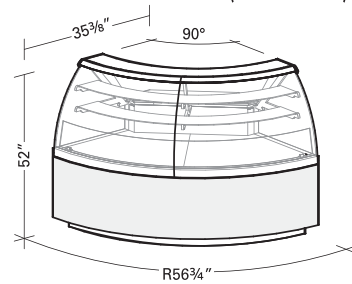


CLASSIC MODELS AND SPECIFICATIONS

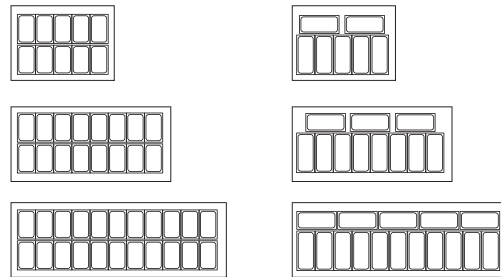
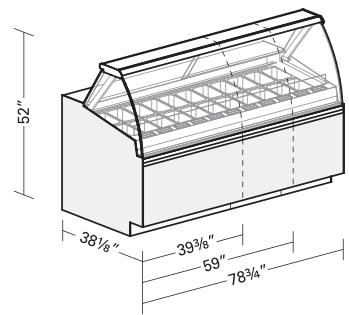
CLASSIC LINEAR (curved)



CLASSIC 90° (curved)



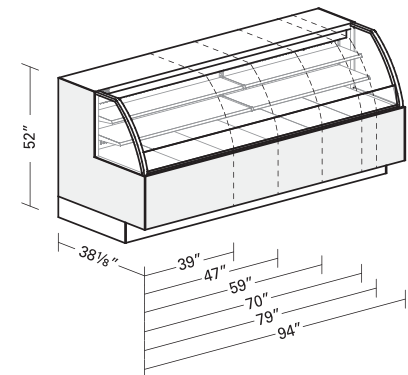
CLASSIC ICE CREAM/GELATO (curved)



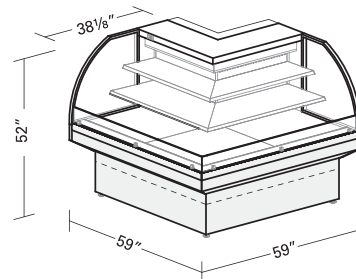
4Lt

5Lt

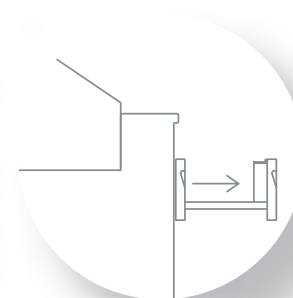
CLASSIC GRAB&GO



CLASSIC GRAB&GO CORNER



DRAWER OPTION



AMBIENT 

39°F 

57°F
CHOCOLATE 

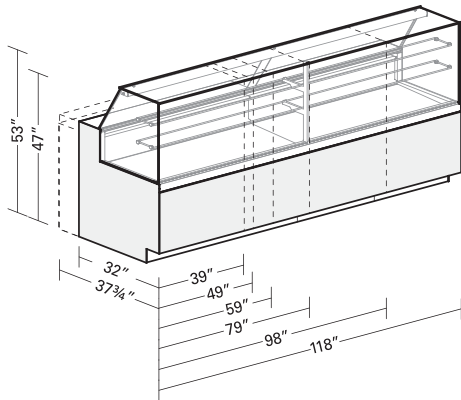
140°F
HOT 

0°F  

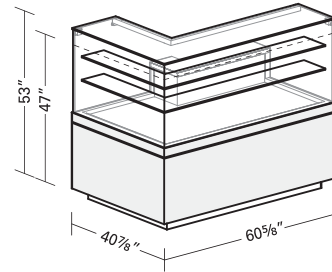
39°F  

CLASSIC MODELS AND SPECIFICATIONS

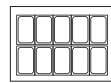
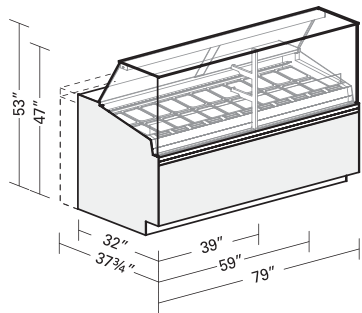
CLASSIC LINEAR (square)



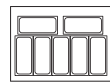
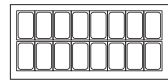
CLASSIC AP90° (square)



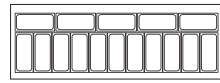
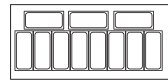
CLASSIC ICE CREAM/GELATO (square)



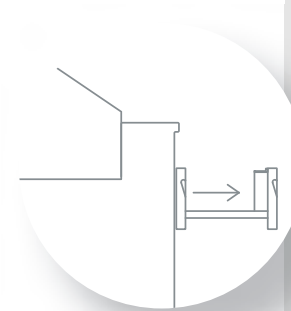
4Lt



5Lt



DRAWER
OPTION



AMBIENT 

39°F 

57°F 
CHOCOLATE

140°F 
HOT

0°F  

ITALIA

modular showcase for many applications, comes in three different heights. Fully refrigerated with double pane glass top and sliding doors, equipped with adjustable shelves and concealed LED lighting system without the need for visible plugs inside the display (no need to explain the technology)



ITALIA 3
DELI PASTRY



ITALIA 3
DELI PASTRY

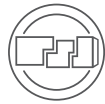


ITALIA 3
REAR LOADING
GRAB & GO





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



ITALIA 3
FROZEN



ITALIA 3
ICE CREAM/GELATO



ITALIA 3
POPSICLE



ITALIA MILK

rear loading grab&go showcase for beverage display. Triple-pane doors and security roll-down shutter



ITALIA MILK
FRONT VIEW



ITALIA MILK
REAR VIEW



ITALIA PRO

ITALIA PRO is equipped with double-pane glass drawer, ideal for red meat, cheese or charcuterie presentation

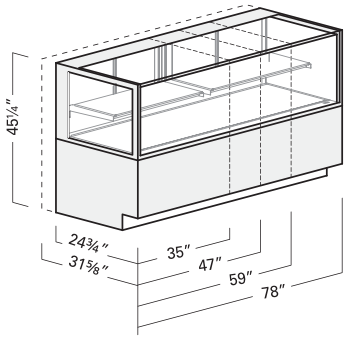


ITALIA PRO

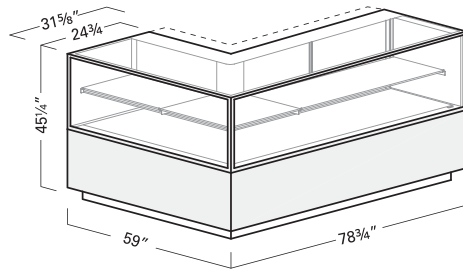


ITALIA MODELS AND SPECIFICATIONS

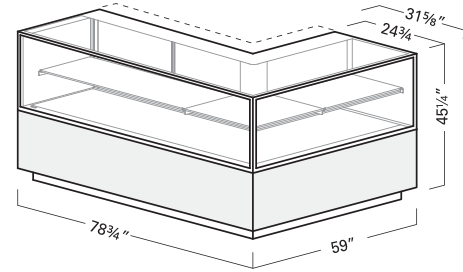
ITALIA 1



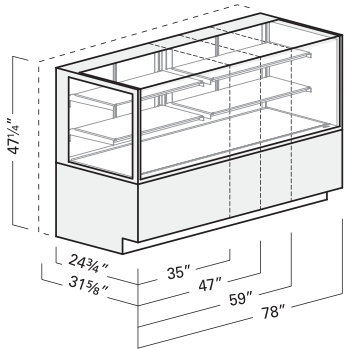
ITALIA 1 AP90° RT



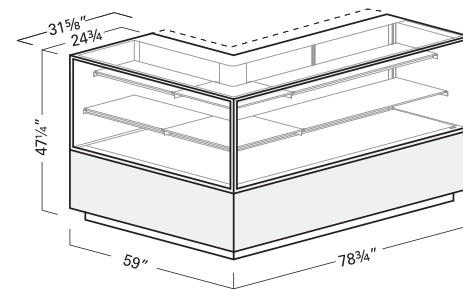
ITALIA 1 AP90° LT



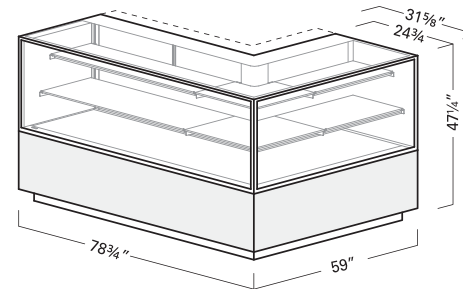
ITALIA 2



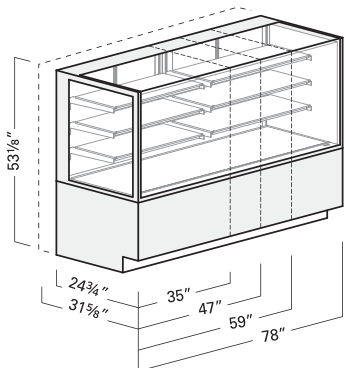
ITALIA 2 AP90° RT



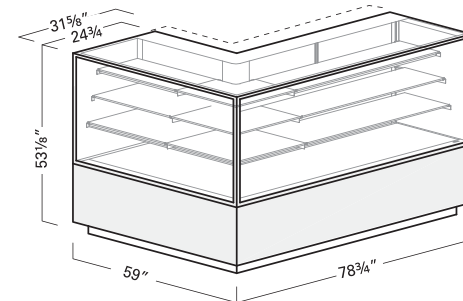
ITALIA 2 AP90° LT



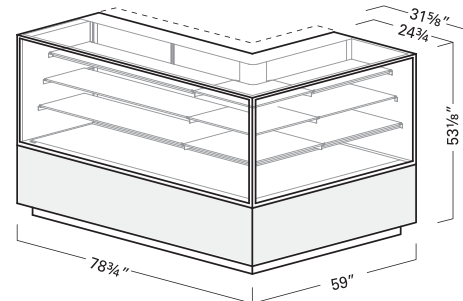
ITALIA 3



ITALIA 3 AP90° RT



ITALIA 3 AP90° LT



AMBIENT 

39°F 

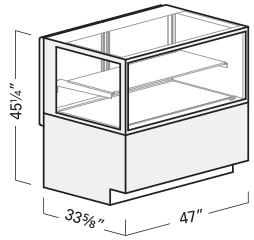
36°F 
FISH

39°F 

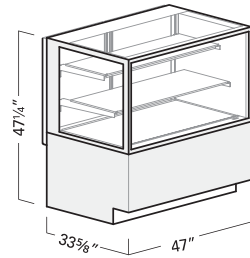
57°F 
CHOCOLATE

140°F 
HOT VENTILATED

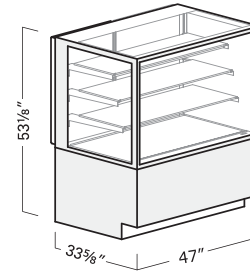
ITALIA 1 FROZEN



ITALIA 2 FROZEN

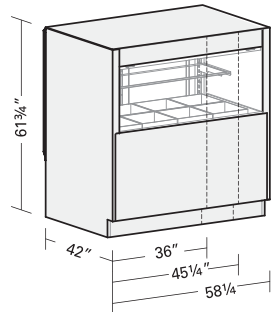





ITALIA 3 FROZEN



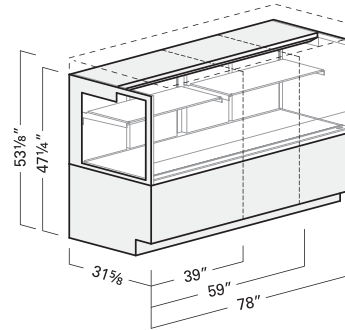
-5°F 

ITALIA MILK



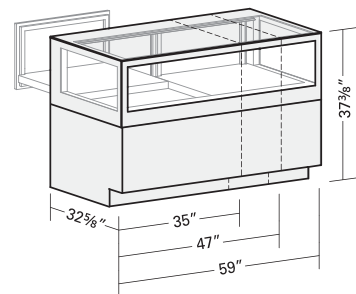
35°F 
39°F  





ITALIA REAR LOADING GRAB&GO



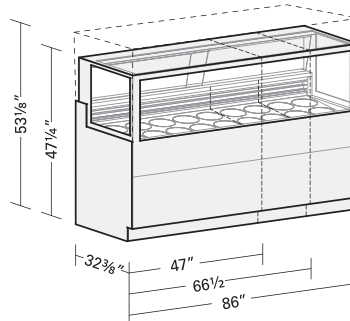
39°F  




ITALIA PRO



AMBIENT 
39°F 
39°F  
57°F CHOCOLATE 
35°F 

ITALIA ICE CREAM/GELATO



0°F 
-5°F  

PODIUM

Podium is a modular display case designed for Quick Serve lines. With an elevated front, suitable for tray slides, it creates an attractive divide between service and customers, showcasing food at its finest!

Podium is available in 3 heights, with self-serve Grab-n-Go, closed front, with or without sliding doors, Hot, Medium and Low temp capabilities.



PODIUM 1



PODIUM 2



PODIUM 3





LEAF COLLECTION



MULTIPLEXING

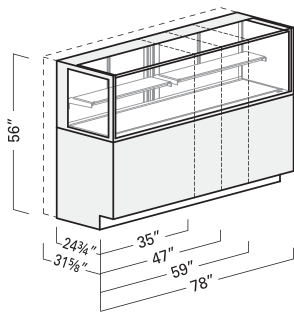


ONE STOP SOLUTION

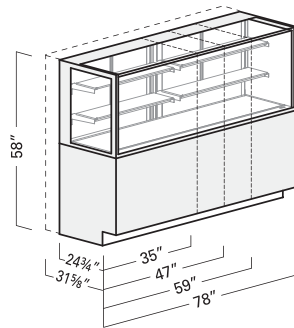


MODELS AND SPECIFICATIONS

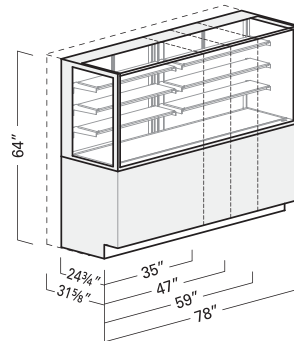
PODIUM 1



PODIUM 2



PODIUM 3



AMBIENT

39°F

57°F
CHOCOLATE

140°F
HOT VENTILATED

METRO

a brilliant contemporary showcase, with
highest degrees in technology and
performance combined with ergonomic
and extreme visibility



METRO 2
GELATO



METRO 2
GELATO



METRO 2
DELI PASTRY



METRO PLUS
DELI PASTRY





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



METRO NARROW
GELATO



METRO NARROW
DELI PASTRY

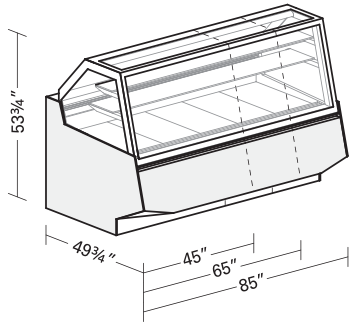


METRO NARROW
GRAB & GO

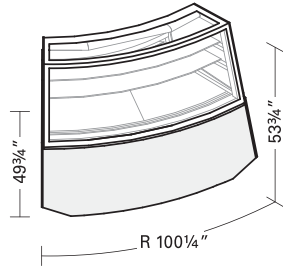


METRO MODELS AND SPECIFICATIONS

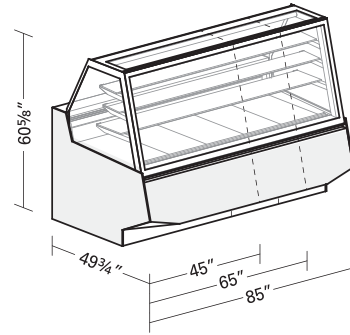
METRO 2
DELI/PASTRY



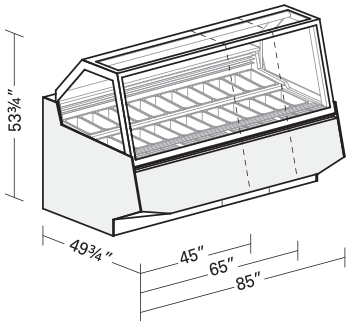
METRO 2
DELI/PASTRY



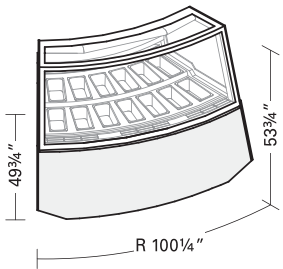
METRO 3
DELI/PASTRY



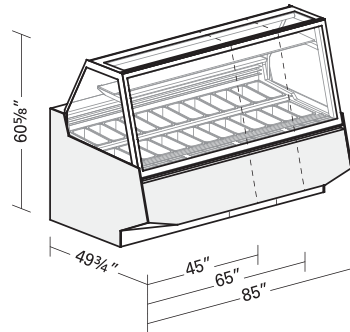
METRO 2
GELATO



METRO 2
GELATO



METRO 3
GELATO



AMBIENT 

39°F 

57°F
CHOCOLATE 

140°F
HOT VENTILATED 

0°F 

-5°F  

DIAMOND

a true gourmet markets favorite a sleek design combined with technological features for an appealing result in many applications. Tilt-down front glass, pyrolytic heat on front and sides



DIAMOND 2
GELATO



DIAMOND 2
DELI PASTRY



DIAMOND 2
GRAB & GO





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



DIAMOND 1
GELATO



DIAMOND 2
DELI PASTRY

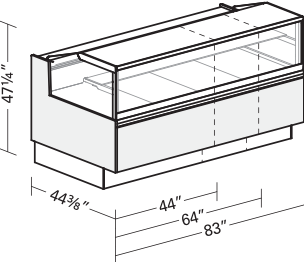


DIAMOND 3
DELI PASTRY

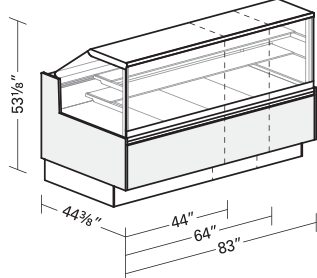


DIAMOND MODELS AND SPECIFICATIONS

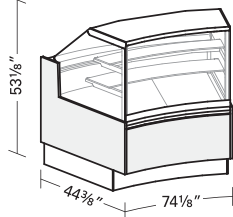
DIAMOND 1
DELI/PASTRY



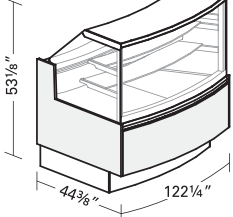
DIAMOND 2
DELI/PASTRY



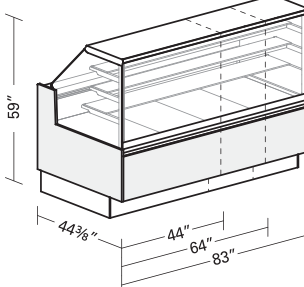
DIAMOND 2 CH.
DELI/PASTRY



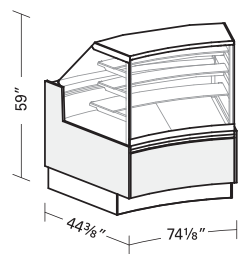
DIAMOND 2 AP.
DELI/PASTRY



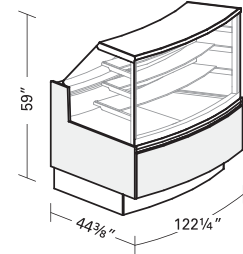
DIAMOND 3
DELI/PASTRY



DIAMOND 3 CH.
DELI/PASTRY



DIAMOND 3 AP.
DELI/PASTRY



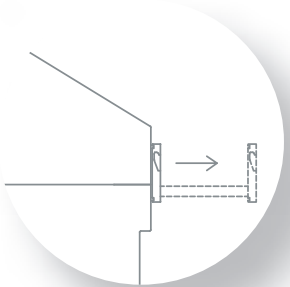
AMBIENT 

39°F 

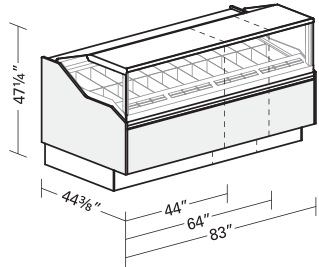
57°F
CHOCOLATE 

140°F
HOT 

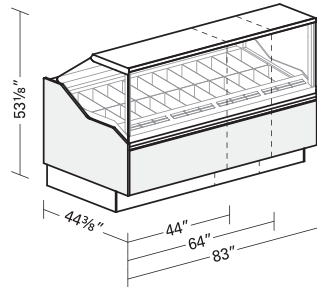
DRAWER
OPTION



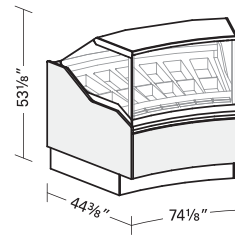
DIAMOND 1
GELATO



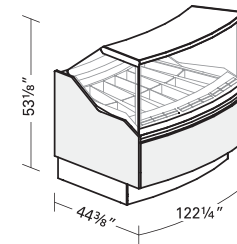
DIAMOND 2
GELATO



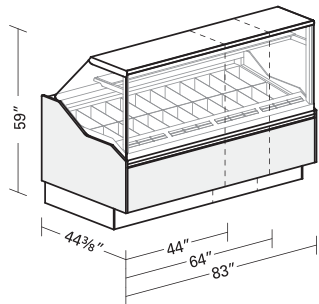
DIAMOND 2 CH.
GELATO



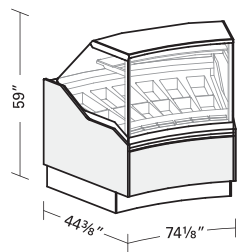
DIAMOND 2 AP.
GELATO



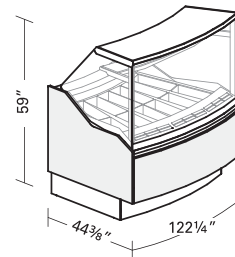
DIAMOND 3
GELATO



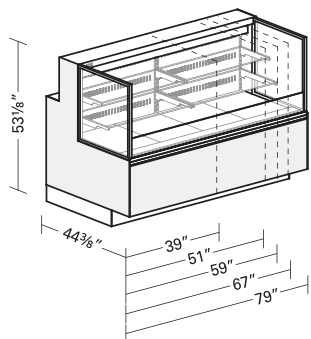
DIAMOND 3 CH.
GELATO



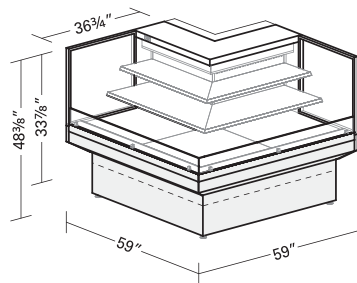
DIAMOND 3 AP.
GELATO



DIAMOND 2
GRAB&GO



DIAMOND 2
GRAB&GO CORNER



0°F  
-5°F  

39°F  

DIAMOND PRO

an ideal high volume display,
Diamond PRO comes in 3 different heights
and Lift up double pane glass
for ease of cleaning



DIAMOND PRO 3
GELATO



DIAMOND PRO 3
DELI PASTRY



DIAMOND PRO 3
GRAB & GO





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



DIAMOND PRO 3
GELATO



DIAMOND PRO 3
DELI PASTRY

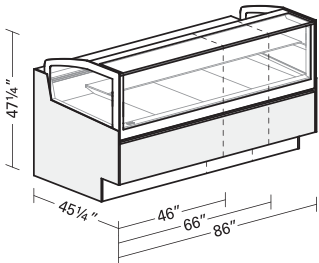


DIAMOND PRO 3
GRAB&GO

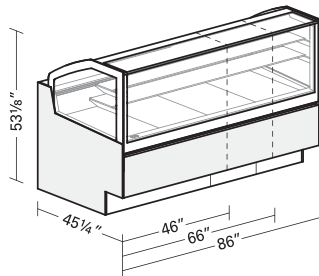


DIAMOND PRO MODELS AND SPECIFICATIONS

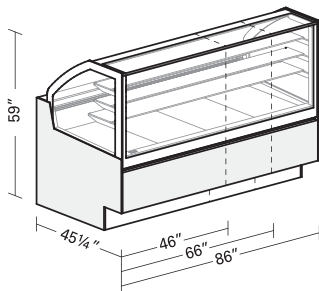
DIAMOND PRO 1
DELI/PASTRY



DIAMOND PRO 2
DELI/PASTRY



DIAMOND PRO 3
DELI/PASTRY



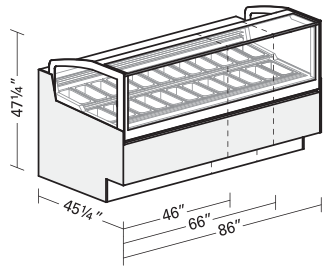
AMBIENT 

39°F 

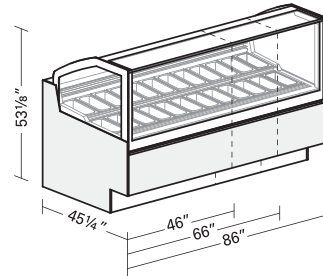
57°F
CHOCOLATE 

140°F
HOT 

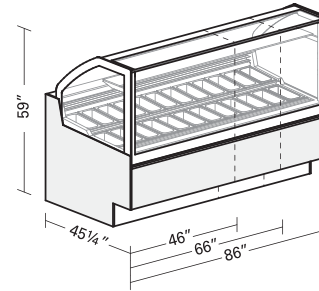
DIAMOND PRO 1
GELATO



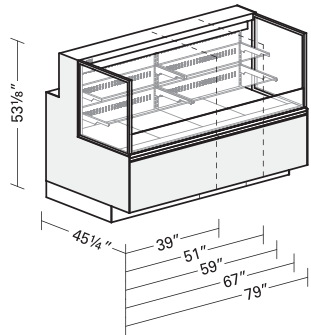
DIAMOND PRO 2
GELATO



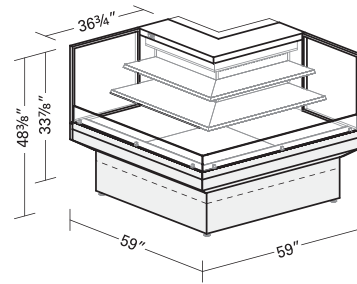
DIAMOND PRO 3
GELATO



DIAMOND PRO
SELF SERVICE



DIAMOND PRO
SELF SERVICE CORNER



0°F  
-5°F  

39°F  

CORA

a versatile showcase that has proven reliability and flexibility time and again. Available in a variety of applications, comes with hydraulics lift-up front glass and pyrolitic heated-glass to prevent fogging



CORA
GELATO



CORA
DELI PASTRY

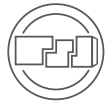


CORA
GRAB & GO





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



CORA
DELI PASTRY

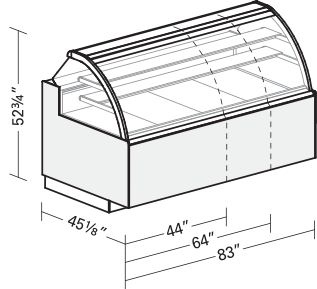


CORA
GELATO

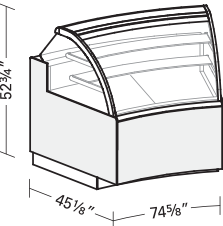


CORA MODELS AND SPECIFICATIONS

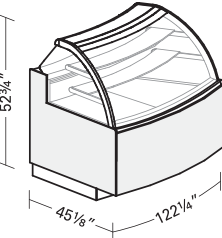
CORA
DELI/PASTRY



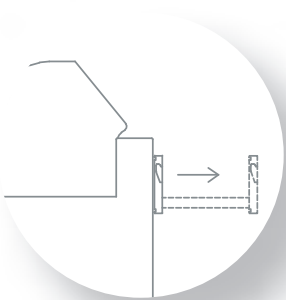
CORA CH.
DELI/PASTRY



CORA AP.
DELI/PASTRY



DRAWER
OPTION



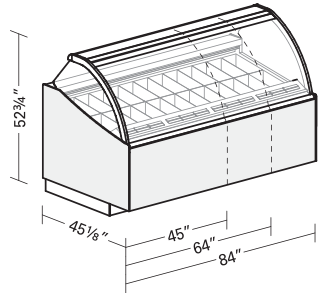
AMBIENT 

39°F 

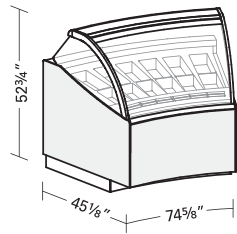
57°F
CHOCOLATE 

140°F
HOT 

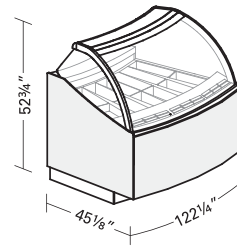
CORA
GELATO



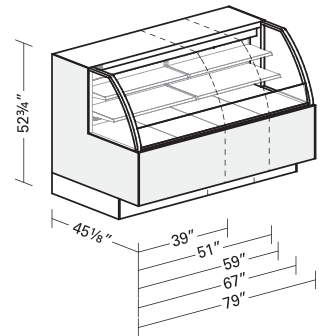
CORA CH.
GELATO



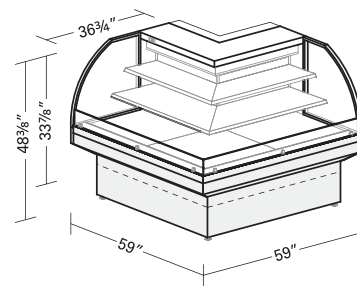
CORA AP.
GELATO




CORA
GRAB&GO



CORA
GRAB&GO CORNER



0°F  
-5°F  

39°F  

GIA

perfect for gelato presentation thanks to angled and split deck that allows for best cooling and temperature distribution, both front and back rows. It has pyrolitic heated front and side glass and comes with curved or square glass top



GIA SQUARED 12
GELATO



GIA SQUARED 18
GELATO



GIA SQUARED 24
GELATO





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



GIA CURVED 12
GELATO



GIA CURVED 18
GELATO

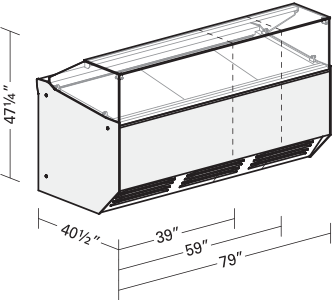


GIA CURVED 24
GELATO

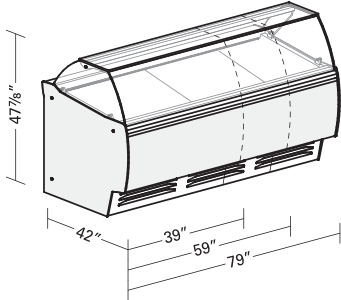


GIA MODELS AND SPECIFICATIONS

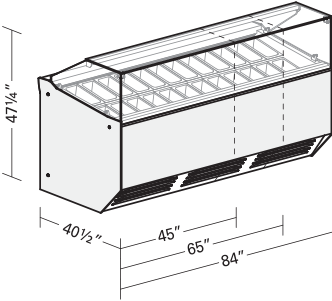
GIA
DELI/PASTRY (straight glass)



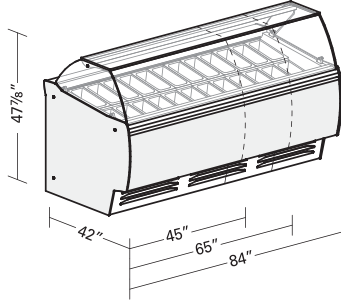
GIA
DELI/PASTRY (curved glass)



GIA
GELATO (straight glass)




GIA
GELATO (curved glass)



AMBIENT 

39°F 

57°F
CHOCOLATE 

0°F 

-5°F  

VENTURA

Ventura, time tested this is the professional showcase for gelato and ice-cream.
Lift-up hydraulic front glass with pyrolitic heat on front and sides



VENTURA 12
GELATO



VENTURA 18
GELATO



VENTURA 24
GELATO





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



VENTURA 8
ROUND TUBS



VENTURA 11
ROUND TUBS

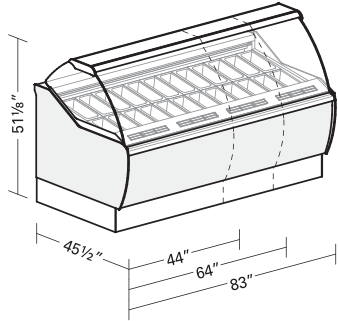


VENTURA 17
ROUND TUBS

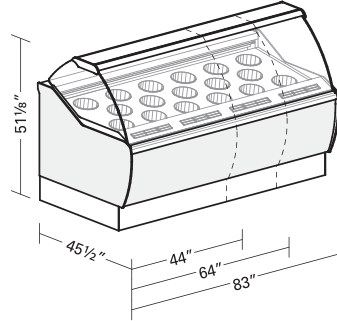





VENTURA MODELS AND SPECIFICATIONS

VENTURA
GELATO



VENTURA
ROUND TUBS



0°F 
-5°F  

LA CROSSE

this showcase is specifically designed for
butcher and retail shop, ideal for red meat,
cheese and charcuterie.
Double-pane glass top with lift-up hydraulic
front glass to prevent fogging



LA CROSSE
MEAT / DELI / CHEESE



LA CROSSE
BAIN-MARIE





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION

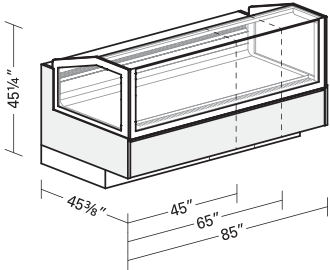


LA CROSSE
MEAT / DELI / CHEESE

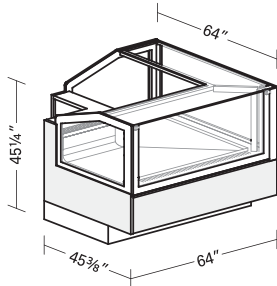


LA CROSSE MODELS AND SPECIFICATIONS

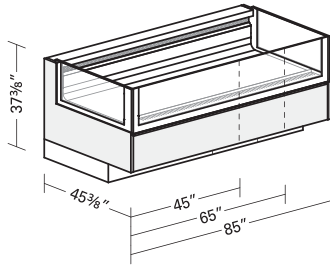
LA CROSSE
CHEESE / RED MEAT



LA CROSSE AP.
CHEESE / RED MEAT



LA CROSSE AP.
OPEN GRAB&GO



AMBIENT

35°F

39°F

39°F

57°F

CHOCOLATE

140°F

HOT

39°F

MUROS

MURO H78

wall chilled display case, high capacity
with small footprint, very flexible and
available in a variety of customization.
Open glass doors
and optional locking shutter



MURO H78
S/S SIDES



MURO H78
GLASS SIDES





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



MURO H78
ROLL DOWN NIGHT SHUTTER

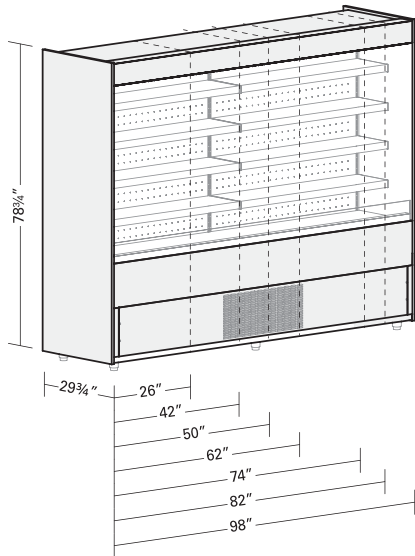


MURO H78
HINGED DOORS

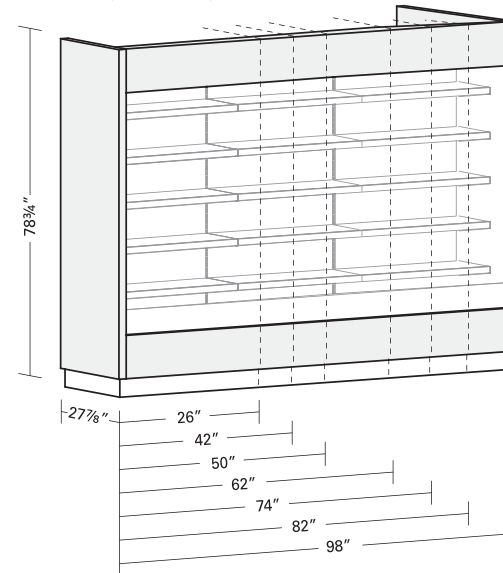


MURO H78 MODELS AND SPECIFICATIONS

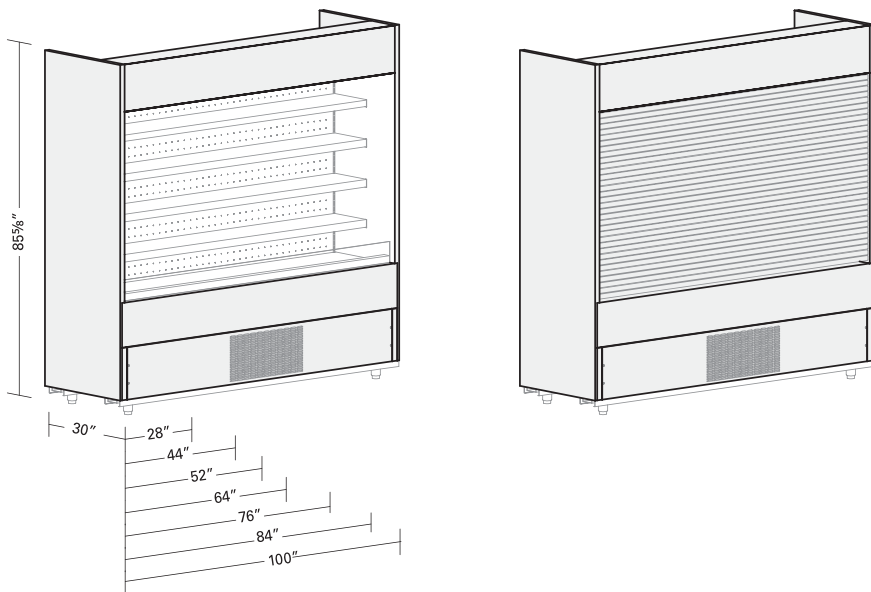
MURO H78
S/S SIDE (SELF-CONTAINED)



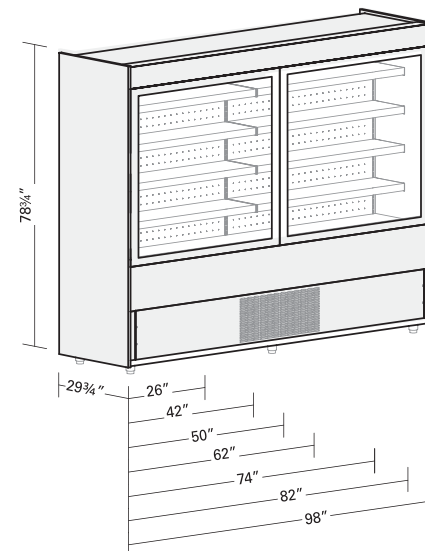
MURO H78
PLUS (REMOTE)



MURO H78
ROLL DOWN NIGHT SHUTTER



MURO H78
SLIDING/LEAF DOORS

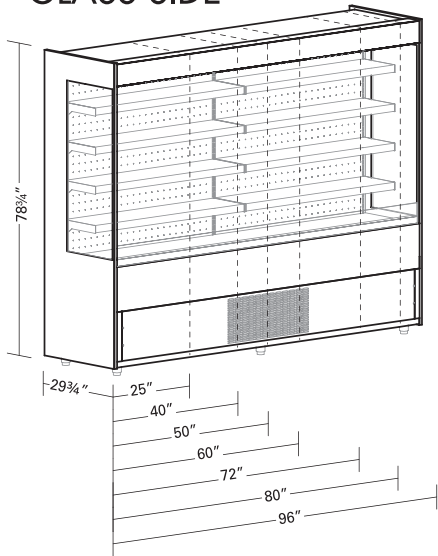


39°F  

140°F
HOT 

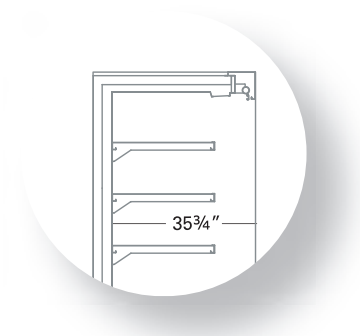
39°F  

MURO H78
GLASS SIDE



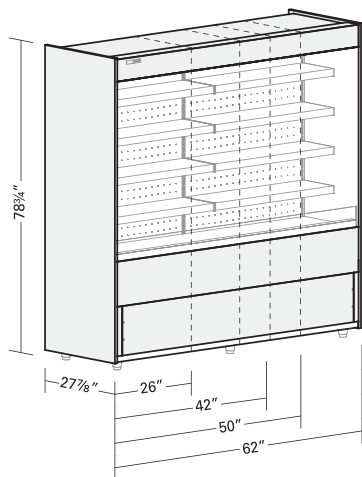
DEPTH DESIGN OPTION

MURO H78 PRO



39°F  

MURO H78
HOT



140°F 
HOT

MURO H12 - H13

high capacity grab and go for
pre-packed food and beverage,
available with square or curved
double pane glass sides



MURO H12
SQUARE SIDE





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



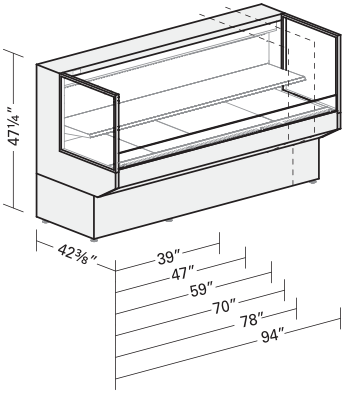
MURO H12
CURVED SIDE



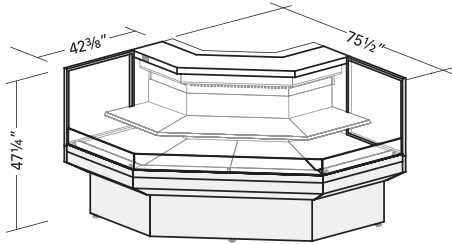
MURO H13 MODELS AND SPECIFICATIONS

39°F  

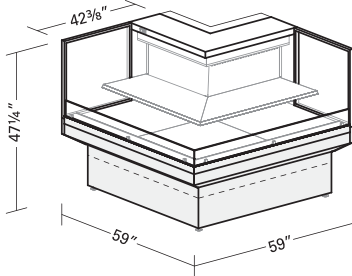
MURO H13
LINEAR (1 SHELF)



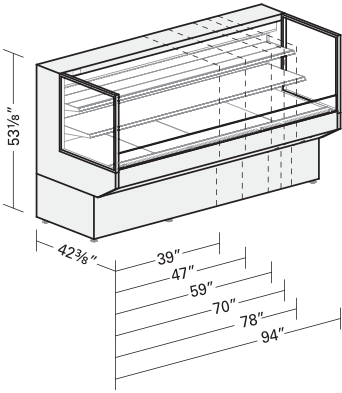
MURO H13
CORNER (A) (1 SHELF)



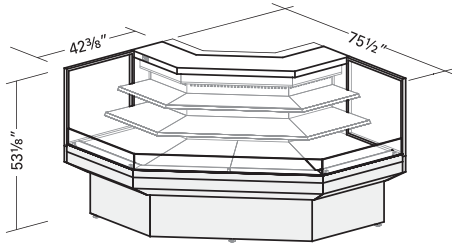
MURO H13
CORNER (B) (1 SHELF)



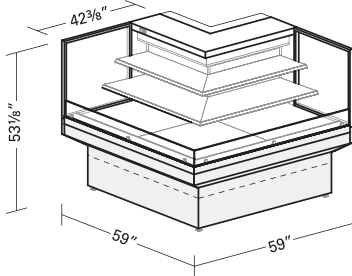
MURO H13
LINEAR (2 SHELVES)



MURO H13
CORNER (A) (2 SHELVES)

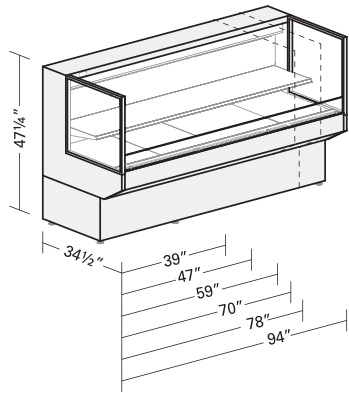


MURO H13
CORNER (B) (2 SHELVES)

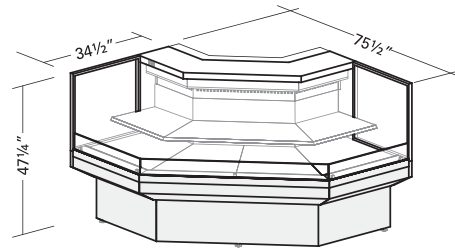


MURO H12 MODELS AND SPECIFICATIONS

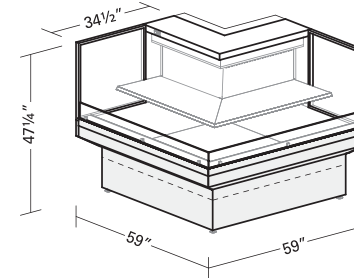
MURO H12
LINEAR (1 SHELF)



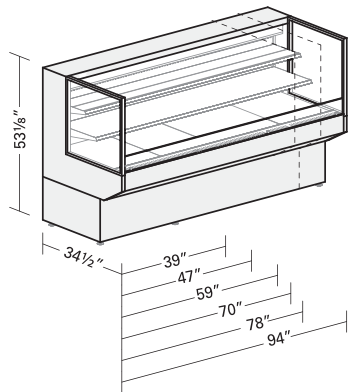
MURO H12
CORNER (A) (1 SHELF)



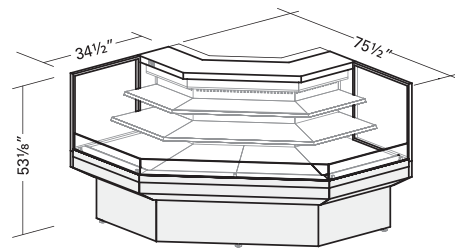
MURO H12
CORNER (B) (1 SHELF)



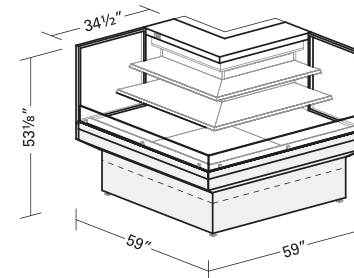
MURO H12
LINEAR (2 SHELVES)



MURO H12
CORNER (A) (2 SHELVES)



MURO H12
CORNER (B) (2 SHELVES)



39°F  

MURO H11

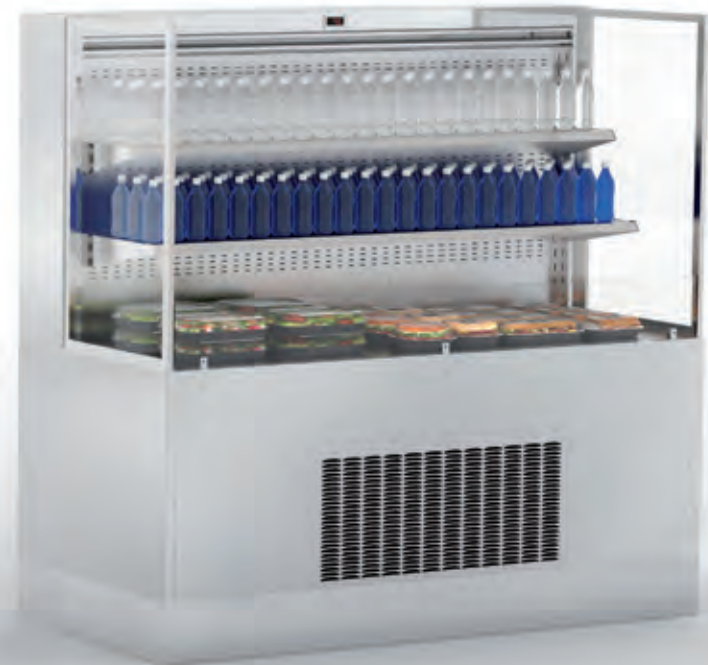
smart and flexible open grab and go,
available in four different configurations
for bottles and pre-packed food



MURO H11
MAIN
GRAB & GO



MURO H11
FULL
GRAB & GO





LEAF COLLECTION



MULTIPLEXING

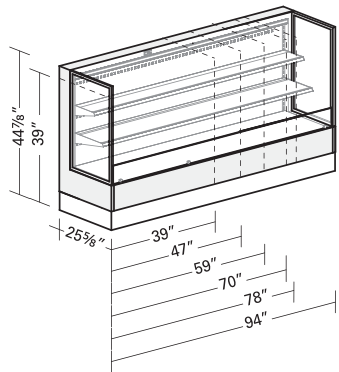


ONE STOP SOLUTION

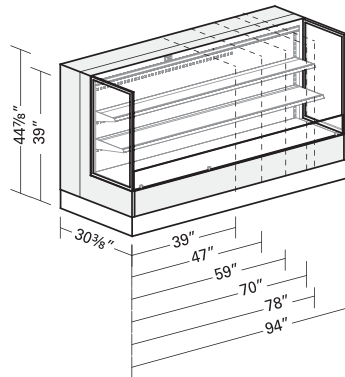


MODELS AND SPECIFICATIONS

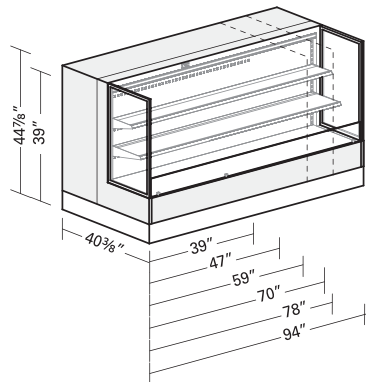
MURO H11
MAIN (EXTERNAL JUNCTION BOX)



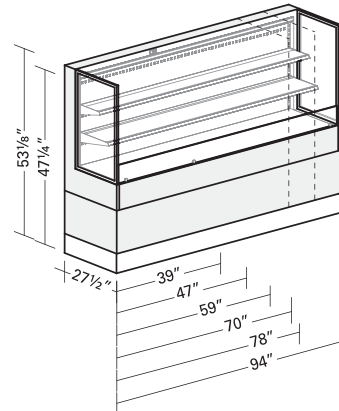
MURO H11
FULL (A)



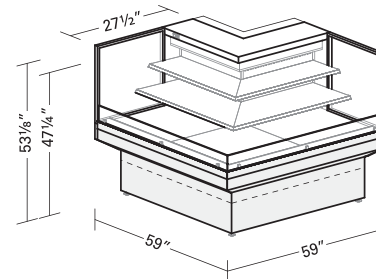
MURO H11
FULL (B) (BACK SELF-CONTAINED)



MURO H11
FULL (C) (BELOW SELF-CONTAINED)



MURO H11
CORNER (1 AND 2 SHELVES)



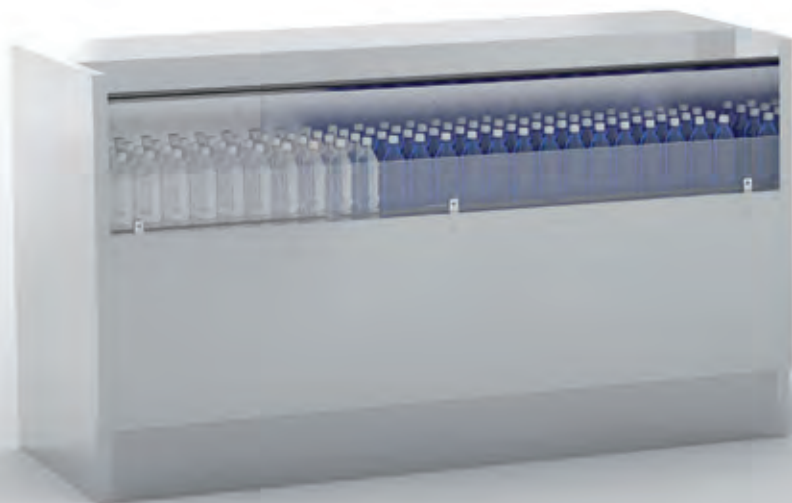
39°F  

MURO OPTIMA

the smallest solution to display beverage
and pre-packed food, flexible and available
with combi configuration
with extra-clear glass top



MURO OPTIMA
MAIN



MURO OPTIMA
COMBI



MURO OPTIMA
COMBI



LEAF COLLECTION



MULTIPLEXING

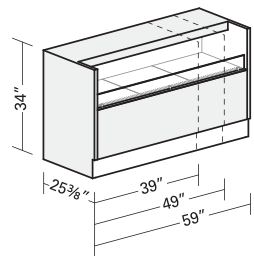


ONE STOP SOLUTION

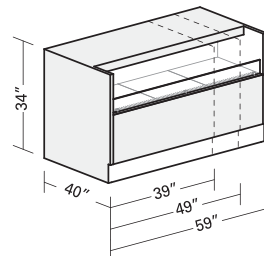


MODELS AND SPECIFICATIONS

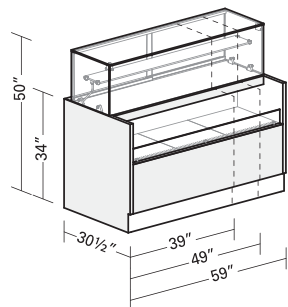
MURO OPTIMA
D25
(BACK SELF-CONTAINED)



MURO OPTIMA
D40



MURO OPTIMA
COMBI



39°F  

AMBIENT 

39°F  

PROVINOS

MURO GALA

a refrigerated niche into a wall of yours shop for a variety of applications, from pastry to wine and champagne. A unique product in the market, highly customizable to match various finishes on the interior and exterior





LEAF COLLECTION



MULTIPLEXING

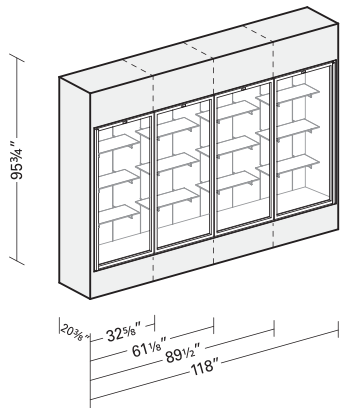


ONE STOP SOLUTION

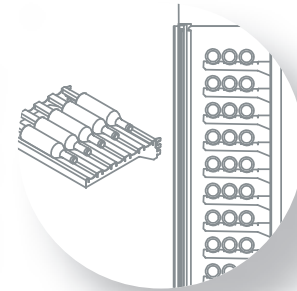


MODELS AND SPECIFICATIONS

MURO GALA



WINE OPTION



AMBIENT

39°F

57°F
CHOCOLATE

35°F

39°F

39°F

48°F

55°F

65°F



PROVINO I

high-end vertical display case for your best product presentation. Available with neutral or refrigerated storage and the new refrigeration system for red meat dry-aging



PROVINO I
MEAT



PROVINO I
WINE





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



PROVINO I
CHAMPAGNE

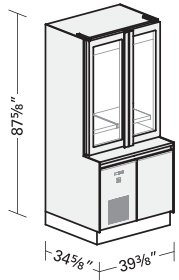


PROVINO I
MEAT / CHEESE

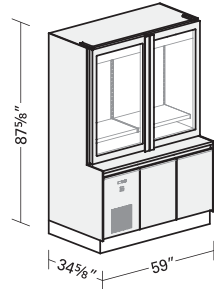


PROVINO I MODELS AND SPECIFICATIONS

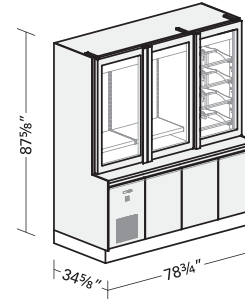
PROVINO I AMBIENT STORAGE 2 DOORS



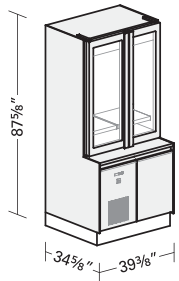
PROVINO I AMBIENT STORAGE 2 DOORS



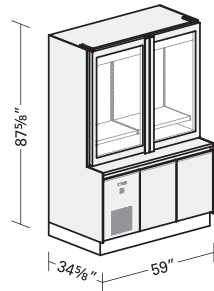
PROVINO I AMBIENT STORAGE 3 DOORS



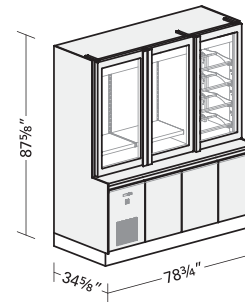
PROVINO I REFRIGERATED STORAGE 2 DOORS



PROVINO I REFRIGERATED STORAGE 2 DOORS



PROVINO I REFRIGERATED STORAGE 3 DOORS



AMBIENT 

39°F 

57°F 
CHOCOLATE

35°F 
DRY-AGING

39°F 

39°F  

48°F 

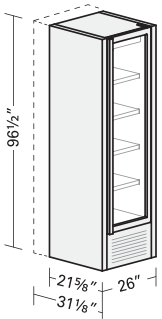
55°F 

65°F 

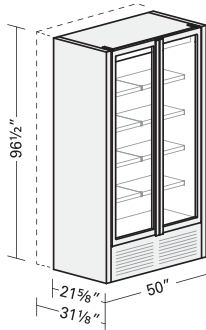
SLIDING DOOR
OPTION ONLY FOR WINE APPLICATIONS



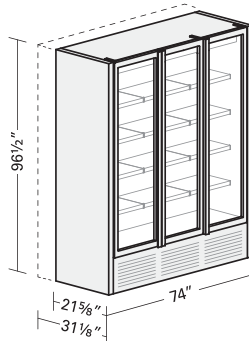
PROVINO I
1 DOOR



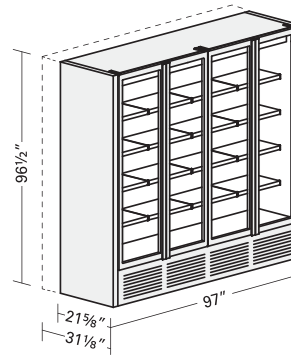
PROVINO I
2 DOORS



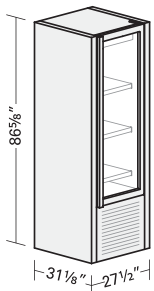
PROVINO I
3 DOORS



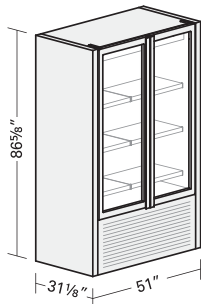
PROVINO I
4 DOORS



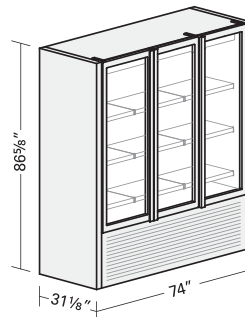
PROVINO I DRY AGER
1 DOOR



PROVINO I DRY AGER
2 DOORS



PROVINO I DRY AGER
3 DOORS



AMBIENT 

39°F 

57°F
CHOCOLATE 

39°F 

39°F  

48°F 

55°F 

65°F 

35°F
DRY-AGING 

SLIDING DOOR
OPTION ONLY FOR WINE APPLICATIONS



PROVINO II

this elegant display is a magnet in fine restaurants
and can accomodate any foods besides wine and
champagne. An open project to fit any request
from demanding architects.



PROVINO II
PASTRY



PROVINO II
WINE





LEAF COLLECTION



MULTIPLEXING



ONE STOP SOLUTION



PROVINO II
CHAMPAGNE

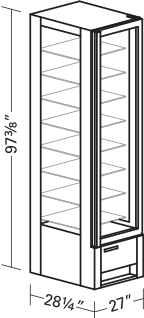


PROVINO II
WINE

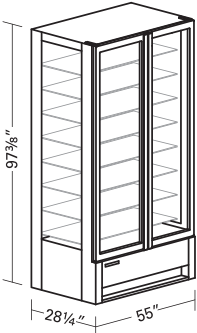


PROVINO II MODELS AND SPECIFICATIONS

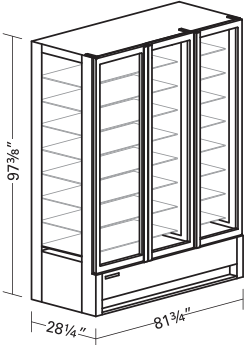
PROVINO II
1 DOOR



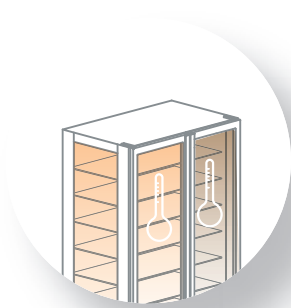
PROVINO II
2 DOORS



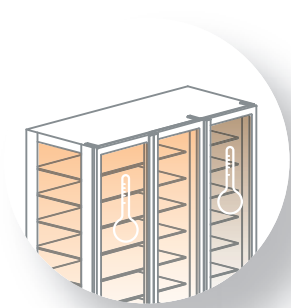
PROVINO II
3 DOOR



DUAL TEMP
OPTION



DUAL TEMP
OPTION



AMBIENT

39°F

57°F
CHOCOLATE

39°F

39°F

48°F

55°F

65°F

VISION

the only vertical display
that can change from -°F to +°F temperature
with a simple adjustment



VISION
DELI / PASTRY



VISION
ICE CREAM CAKE



VISION
CHARCUTERIE



VISION



LEAF COLLECTION



MULTIPLEXING

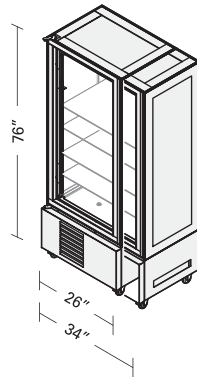
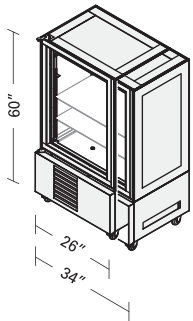


ONE STOP SOLUTION



MODELS AND SPECIFICATIONS

VISION
MEDIUM TEMPERATURE, DUAL TEMPERATURE,
REVOLVING SHELVES, CHARCUTERIE



AMBIENT

39°F

57°F
CHOCOLATE

39°F

35°F
DRY-AGING

39°F

39°F

48°F

55°F

65°F

-5°F

COUNTER SYSTEMS

STANDARD BAR COUNTER

a very flexible counter system,
refrigerated or neutral for linear,
curved or custom solutions.
Available glass doors





LEAF COLLECTION



MULTIPLEXING

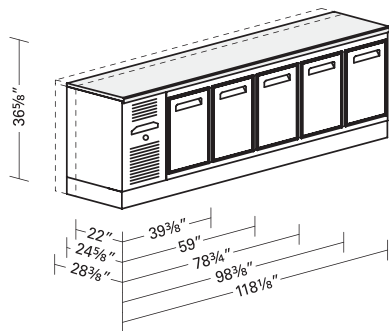


ONE STOP SOLUTION

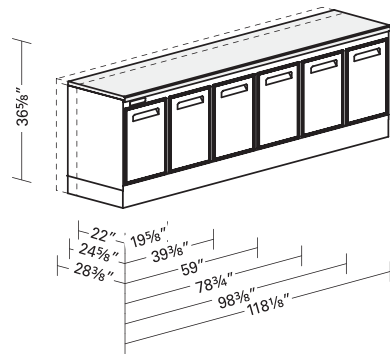


MODELS AND SPECIFICATIONS

BAR COUNTER SELF CONTAINED



BAR COUNTER REMOTE COMPRESSOR



AMBIENT



39°F



57°F
CHOCOLATE



39°F



PARFAIT COUNTERS BAR COUNTER

an elegant solution for counter systems,
very flexible and available
in an array of finishes.
Minimal designs with no handles





LEAF COLLECTION



MULTIPLEXING

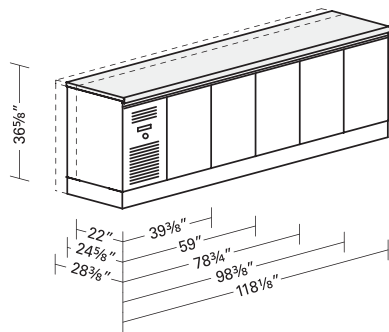


ONE STOP SOLUTION

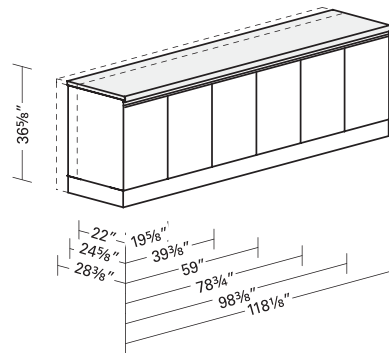


MODELS AND SPECIFICATIONS

BAR COUNTER SELF CONTAINED



BAR COUNTER REMOTE COMPRESSOR



AMBIENT



39°F



57°F
CHOCOLATE

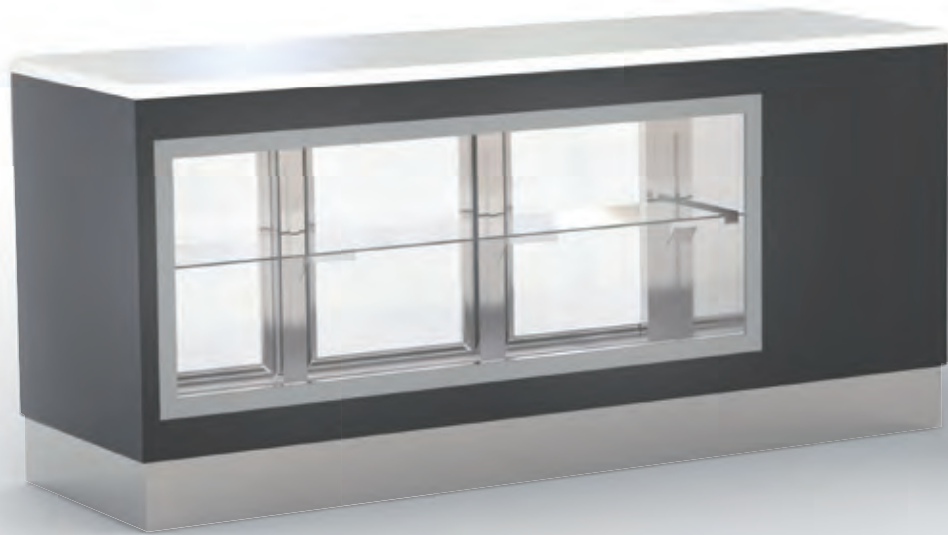


39°F



FRONT LINE WINDOWS COUNTER DISPLAY

a smart and elegant solution
to display your food





LEAF COLLECTION



MULTIPLEXING

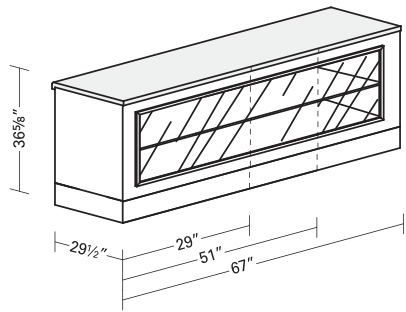


ONE STOP SOLUTION

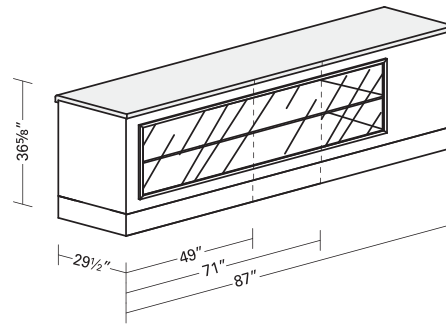


MODELS AND SPECIFICATIONS

FRONT LINE WINDOWS
COUNTER DISPLAY
REMOTE COMPRESSOR



FRONT LINE WINDOWS
COUNTER DISPLAY
SELF CONTAINED



39°F



57°F
CHOCOLATE



39°F



SUSHI DISPLAY

all stainless steel showcase
to display your sushi





LEAF COLLECTION



MULTIPLEXING

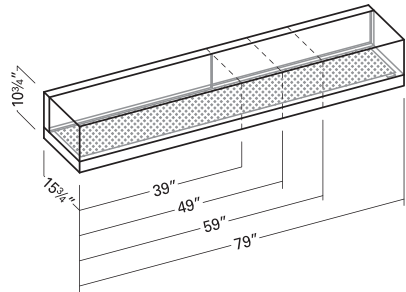


ONE STOP SOLUTION

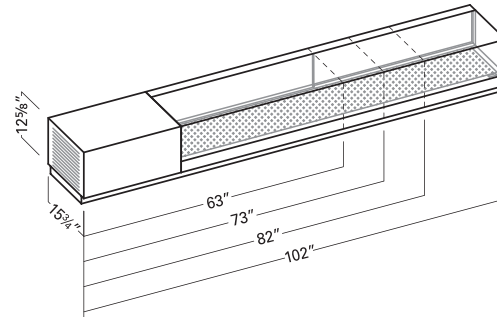


MODELS AND SPECIFICATIONS

SUSHI DISPLAY
REMOTE COMPRESSOR



SUSHI DISPLAY
SELF CONTAINED



35°F

FOOD PREPARATION COUNTER

preparation table
with refrigerated food pans
perfectly integrated with prep surface,
cold storage available





LEAF COLLECTION



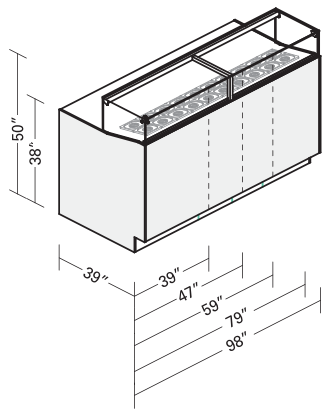
MULTIPLEXING



ONE STOP SOLUTION



MODELS AND SPECIFICATIONS



39°F
CONDIMENT PANS

CRÊPES COUNTER

crepe counter
with refrigerated food pans
cold storage





LEAF COLLECTION



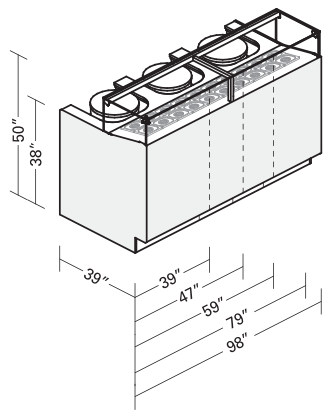
MULTIPLEXING



ONE STOP SOLUTION



MODELS AND SPECIFICATIONS



39°F
FOOD PANS



140°F
CRÊPE PLATES



POZZETTI COUNTER

this old fashioned style dipping case for italian gelato and ice-cream has the newest and most updated technology.
Available in different finishes





LEAF COLLECTION



MULTIPLEXING

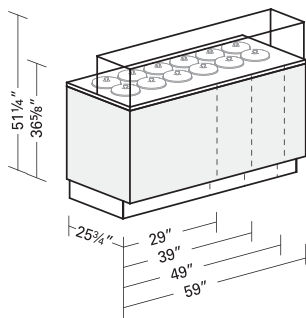


ONE STOP SOLUTION

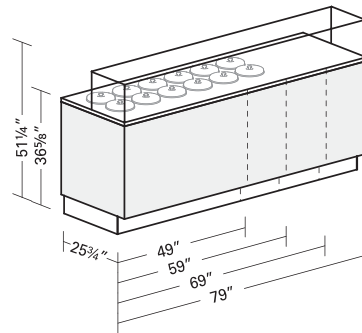


MODELS AND SPECIFICATIONS

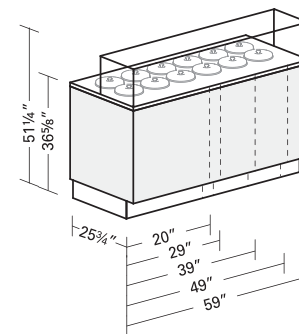
POZZETTI WITH STORAGE
REMOTE COMPRESSOR



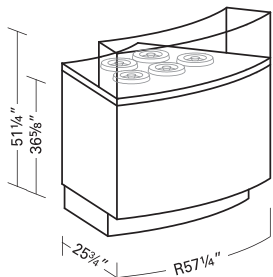
POZZETTI WITH STORAGE
SELF CONTAINED



POZZETTI WITHOUT STORAGE
SELF CONTAINED



POZZETTI
AP 45°



0°F

REFRIGERATED OPEN WALL





LEAF COLLECTION



MULTIPLEXING

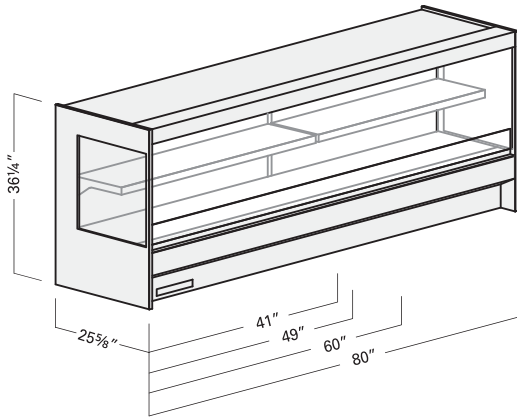


ONE STOP SOLUTION

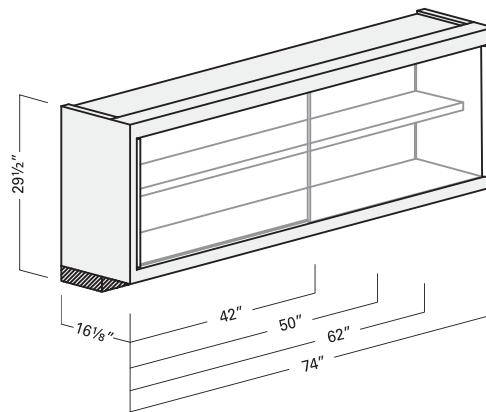


MODELS AND SPECIFICATIONS

REFRIGERATED OPEN WALL
OPEN DOORS



REFRIGERATED OPEN WALL
SLIDING DOORS



39°F  

48°F 

55°F 

65°F 

REFRIGERATED WALL SHELVING DISPLAY





LEAF COLLECTION



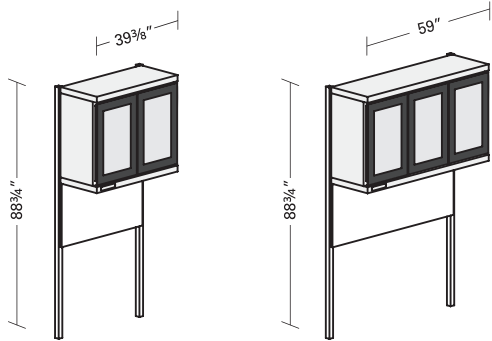
MULTIPLEXING





ONE STOP SOLUTION



MODELS AND SPECIFICATIONS



- 39°F  
- 48°F 
- 55°F 
- 65°F 

COUNTERS



COUNTERS DETAILS



Stainless steel front and back counter fabrication with multiple finish options

Frame

- Polished stainless steel
- Brushed stainless steel
- Black painted stainless steel
- White painted stainless steel
- Matte lacquered
- Gloss lacquered

Upper Back Panel

- Color glass
- Smoked glass
- Brushed glass
- Glass graphite
- Silver glass
- White mirror
- Smoked mirror
- White back lighting
- RGB back lighting
- Matte lacquered
- Glossy lacquered

Shelves

- Transparent glass
- Extra-clear glass
- Smoked glass
- Brushed glass
- Glass graphite

Lower Back Panel

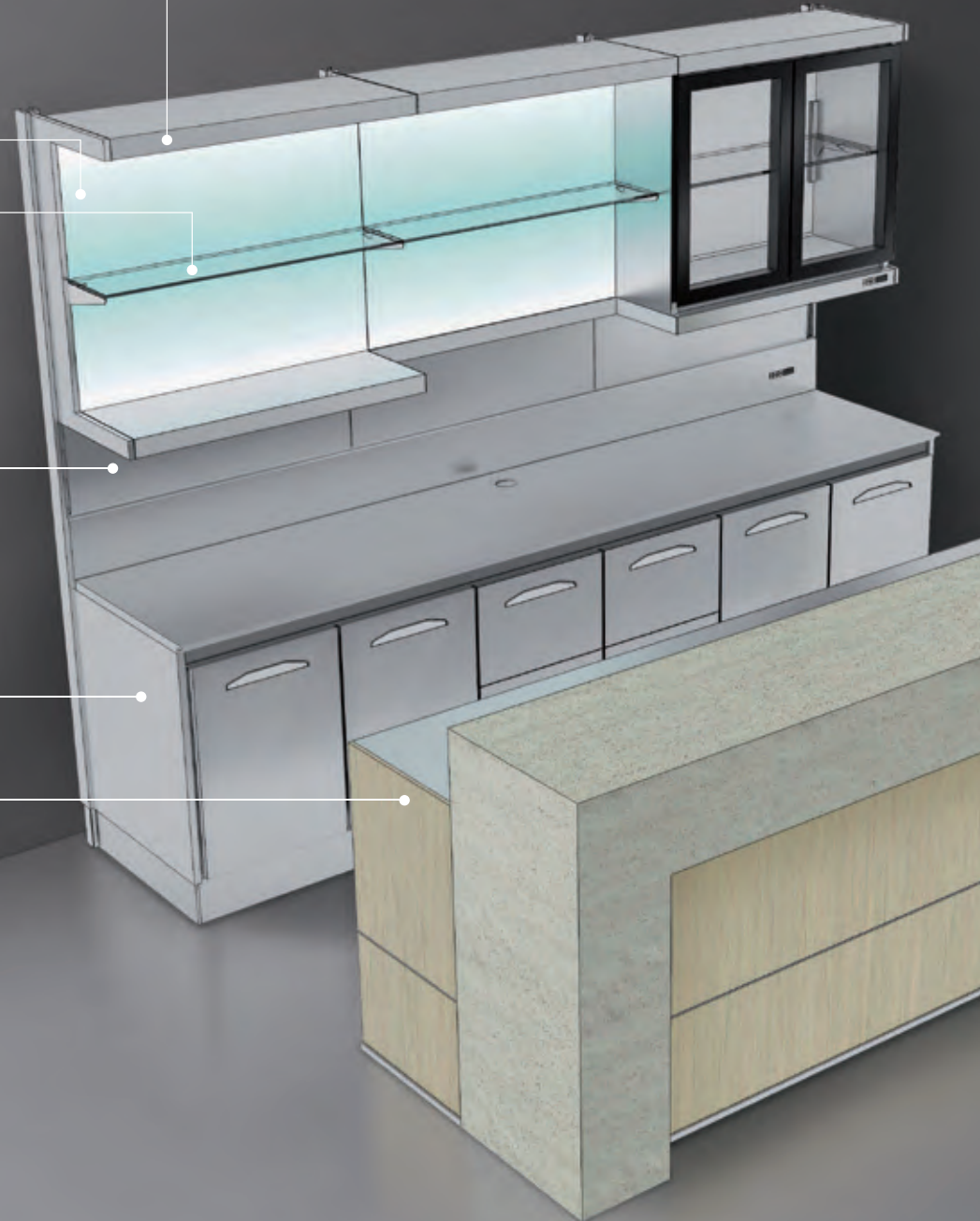
- LED Back lit
- Polished stainless steel
- Brushed stainless steel
- Black painted stainless steel
- White painted stainless steel

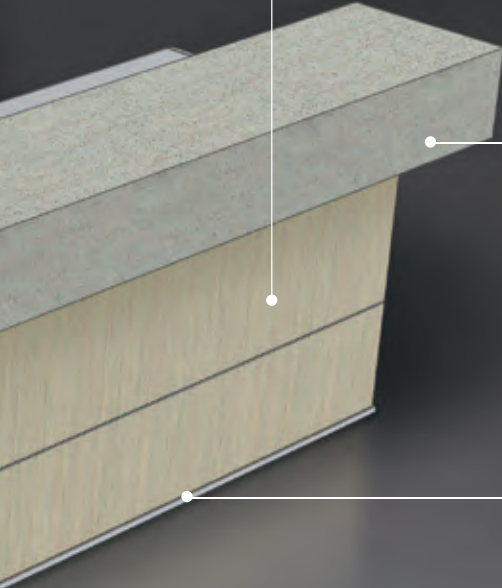
Side Panel

- Plastic laminate
- Wood laminate
- Corian
- Color glass
- Brushed glass
- Glass graphite
- Silver glass
- Polished stainless steel
- Aluminum
- Color Steel Alloy(s)
- Matte lacquered
- Gloss lacquered

Side Panel

- Plastic laminate
- Wood laminate
- Corian
- Color glass
- Brushed glass
- Glass graphite
- Silver glass
- Polished stainless steel
- Aluminum
- Color Steel Alloy(s)
- Matte lacquered
- Gloss lacquered





Front Panel

- Plastic laminate
- Wood laminate
- Corian
- Color glass
- Brushed glass
- Glass graphite
- Silver glass
- Polished stainless steel
- Aluminum
- Color Steel Alloy(s)
- Matte lacquered
- Gloss lacquered

Service Top

- Natural stone
- Natural Granite
- Quartz based material Okite
- Corian
- Engineered stone
- HPL white/black/gray

Kickplate

- Stone various types
- Polished stainless steel
- Brushed stainless steel
- Black painted stainless steel
- White painted stainless steel
- HPL white/black/gray

LEGEND SYMBOLS



hot



ambient



chocolate



red wine



white wine



champagne



beverage



pre-packed food



deli/pastry



red meat



cheese



charcuterie



dry-aging



sushi



fish



gelato



popsicle



ice-cream



frozen cake



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