

SAVOR...

Exhibit Booth Catering Menu

Please submit all orders by:

Sunday, September 23, 2018

Catering Representatives:

South & East Buildings:

Brendan Cahill

312-791-7135

bcahill@mccormickplace.com

Exclusive catering company

McCormick Place Convention Center



North and West Buildings:

Austin West

312-791-7241

awest@mccormickplace.com



SAVOR . . .Chicago and Enjoy!

SAVOR...



WITH OUR GUESTS IN MIND

From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6000 pounds of produce in our 2 ½ acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve, we are encouraging ranchers and farmers to move away from the overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago has made McCormick Place the first convention center in the country to make the switch to E-water for sanitizing,

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal™ certification, International APEX Certification in Sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and out- reach, including winning the EPA's National Food Recovery Challenge.

ILLINOIS GOVERNOR'S SUSTAINABILITY AWARD

The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR's green practices, "Your organization's commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

GREEN SEAL CERTIFICATION

In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal™ certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets the Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water—GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD

Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council's Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION

2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership

SAVOR...

SANDWICHES

Items are sold per dozen.

ENGLISH MUFFINS • \$90.00

Sausage, Egg and White Cheddar Cheese
or
Egg and White Cheddar Cheese

CROISSANTS • \$102.00

Applewood Bacon, Egg and Fontina Cheese
or
Egg, Roasted Vegetable and Fontina Cheese

BURRITOS • \$96.00

Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterey Jack Cheese
Served with Salsa Roja
or
Roasted Poblano Pepper, Egg, Potato and Monterey Jack Cheese
Served with Salsa Roja

BISCUITS • \$96.00

Country Ham, Egg and Smoked Gouda Cheese
or
Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

BREAKFAST ENHANCEMENTS

Items are sold per dozen.

Bars are sold per person with a minimum order of twelve guests.

FRUIT & YOGURT PARFAIT • \$81.00

Greek Yogurt with Seasonal Fruit Preserves and locally produced, Gluten-Free Maple Pecan Granola

BERRIES & CRÈME FRAICHE CONES • \$90.00

Fresh Berries uniquely displayed in Waffle Cones
Served with Honey "touched" Crème Fraiche



MAKE YOUR OWN

GREEK YOGURT PARFAIT BAR • \$10.50

Locally Made Greek Yogurt with a variety of toppings to include locally produced, Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey

BAGEL BAR • \$10.00

Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy
Served with a variety of Cream Cheese "Schmears" to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon

Low Fat Plain Cream Cheese available upon request

SAVOR...

BREAKFAST ADDITIONS

Breakfast Additions are sold per dozen. Minimum order of one dozen per selection.

FRESHLY BAKED MUFFINS • \$42.50

Blueberry, Chocolate Chip, Banana Nut or Assorted

BREAKFAST BREAD SLICES • \$41.50

Zucchini, Banana, Lemon Poppy or Assorted

BAGELS AND CREAM CHEESE • \$42.50

Plain, Cinnamon Raisin, Everything, Poppy or Assorted

Served with Regular and Light Cream Cheese

FRESHLY BAKED DANISH • \$42.50

Raspberry Palmier, Classic Cheese, Caramel Apple, Almond or Assorted

FRESHLY BAKED CROISSANTS • \$48.00

Plain, Chocolate, Whole Wheat or Assorted



BISCOTTI • \$40.00

CINNAMON ROLLS • \$44.00

Orange-Cream Cheese Icing

BOXES OF CEREAL WITH MILK • \$54.00

Assorted General Mills Brand Cereals

ASSORTED YOGURTS • \$48.00

Assorted Regular and Low-Fat Flavors

ASSORTED GREEK YOGURTS • \$50.00

ASSORTED WHOLE FRUIT • \$32.00

SAVOR...

BOX LUNCHES

For orders of 12 or less there is a **3 selection maximum**. For orders of 13 or more there is a **4 selection maximum**.

Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds.

Gluten Free Bread is available upon request with advance notice and an additional fee of \$2.00 per box.

BOX SANDWICHES • \$29.00

Served with a Bag of Gourmet Potato Chips, Farfalle Pasta Salad and a Chocolate Chip Cookie

Old Fashioned Chicken Salad

Lettuce and Tomato on Sourdough Ciabatta

Grilled Chicken Breast

Provolone Cheese, Romaine Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

Grilled Flank Steak

Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

Herb Roasted Turkey Breast

Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

“The Italian”

Genoa Salami, Capicola, Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

Black Forest Ham

White Cheddar Cheese and Honey Mustard on a Pretzel Roll

Caprese Sandwich

Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Crusty Baguette

Grilled Portobello Mushroom

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

BOX SALADS • \$29.00

Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

Baby Spinach and Strawberry Salad

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

Classic Chicken Caesar Salad

Hearts of Romaine, Parmesan Ribbons, Focaccia Croutons and Caesar Dressing

LA Grilled Chicken Cobb Salad

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese, Cheddar Cheese and Red Pepper Ranch

Southwestern Turkey Salad

Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips, Cilantro and Creamy Cotija-Lime Dressing

Asian Shrimp and Noodle Salad

Togarashi Spiced Shrimp, Asian Noodles, Red Pepper, Carrot, Snap Peas, Scallions, Cucumber, Cilantro, Peanuts and Peanut Vinaigrette

Italian Beef Chop Salad

Herbed Rubbed Flank Steak, Hearts of Romaine, Iceberg, Roma Tomato, Provolone, Crispy Prosciutto, Avocado, Bleu Cheese and Red Wine Vinaigrette

SAVOR...

LUNCH SANDWICH PLATTERS

All Sandwich Platters are served with Individual Bags of Potato Chips and appropriate condiments. Each platter serves approximately six people.

Gluten Free Bread is available upon request with advance notice and an additional fee of \$12.00 per platter.

CHEF'S DELICATESSEN PLATTER • \$115.00

Make your own Deli Sandwiches with Roast Beef, Turkey Breast Ham, Swiss Cheese and Cheddar Cheese
With Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

OLD FASHIONED CHICKEN SALAD SANDWICH PLATTER • \$90.00

Red Grapes, Celery, Pecans, Leaf Lettuce and Chervil Mayo on Sourdough Ciabatta

HERB ROASTED TURKEY BREAST SANDWICH PLATTER • \$90.00

Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

GRILLED FLANK STEAK SANDWICH PLATTER • \$90.00

Grilled Flank Steak, Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

BLACK FOREST HAM SANDWICH PLATTER • \$90.00

White Cheddar Cheese, and Honey Mustard on Pretzel Roll

THE ITALIAN SANDWICH PLATTER • \$90.00

Genoa Salami, Capicola, Ham, Provolone, Zesty Pepper Rings, Tomato



GRILLED CHICKEN BREAST • \$90.00

Provolone Cheese, Romaine Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

CAPRESE SANDWICH PLATTER • \$90.00

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Hearts of Romaine and Balsamic Drizzle on Crusty Baguette

GRILLED PORTOBELLO SANDWICH PLATTER • \$90.00

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

SAVOR...

LUNCH SALAD PLATTERS

All Salad Platters are served with Individual Bags of Pita Chips and appropriate condiments.

GREEK VEGETABLE SALAD PLATTER • \$70.00

Mixed Greens, Hummus, Cucumbers, Roasted Peppers, Feta Cheese, Oregano, Red Onion and Greek Dressing

BABY SPINACH AND STRAWBERRY SALAD PLATTER • \$65.00

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

L.A. GRILLED CHICKEN COBB SALAD PLATTER • \$87.00

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

MEDITERRANEAN COUSCOUS SALAD PLATTER • \$70.00

Large Couscous Pasta, Baby Spinach, Marinated Artichokes, Tomato, Red Onion, Cucumber, Kalamata Olives and Feta with Lemon-Oregano Vinaigrette

SIDE SALADS

Side Salads serve approximately six people.

MESCULIN SIDE SALAD • \$25.00

Mesculin Greens, Grape Tomato, Radish and Shaved Carrot
With Italian Dressing

FRESH FRUIT SIDE SALAD • \$25.00

Seasonal Fruit with Agave Nectar

HOT STUFF

All items are served in boxes. Orders of four or more boxes will be served in a chafing dish. Each box serves approximately six people unless otherwise noted.

FIESTA CHICKEN BURRITO • \$50.00

Diced Chicken, Beans, Peppers, Onions, Chihuahua Cheese and Salsa Roja

FAMOUS KIELBASA SAUSAGE • \$50.00

On a Soft Roll with appropriate condiments

FAMOUS VIENNA FOOT LONG HOT DOG • \$45.00

All Beef Hot Dog on a Steamed Bun with appropriate condiments

CHICAGO STYLE DEEP DISH PIZZA • \$50.00

Cheese, Pepperoni, Sausage or Vegetable Pizza
12 slices per Pizza

SONOMA QUINOA SIDE SALAD • \$25.00

With Mango, Edamame, Baby Spinach, Almonds and Balsamic Vinaigrette

CHEESE TORTELLINI SIDE SALAD • \$25.00

With Roasted Market Vegetables and Creamy Pesto Dressing

SAVOR...

BREAK PACKAGES

Each package serves approximately twelve people. Service is based on one hour of service.

TRAIL MIX BAR • \$170.00

Honey Toasted Oats, Almonds, Peanuts, Dried Cherries, Dried Apricots, Dried Bananas, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels
Assorted Whole Fruit
(6) Bottled Iced Tea and (6) Bottled Lemonade



MINI 'WICHES • \$195.00

Nutella and Banana
Brie and Apple
Cinnamon Raisin Bread with Cream Cheese
House Made Granola Bars
Assorted Whole Fruit
(6) Bottled Iced Tea and (6) Bottled Lemonade



MIDWEST COMFORT • \$195.00

Cinnamon Spice Glazed Walnuts
Warm Soft Pretzel Sticks with Warm "PBR"
Cheddar Cheese Sauce and Honey Mustard
Wisconsin Cheese Curds with Sriracha Aioli
(6) Bottled Iced Tea and (6) Bottled Lemonade

CANDY SHOPPE • \$165.00

Jar displays of M&Ms Candy, Lemon Heads,
Chocolate Covered Pretzels, Jelly Beans,
Licorice Sticks, Skittles and Starburst Candy
(6) Bottled Iced Tea and (6) Bottled Lemonade

SAVOR...

ANYTIME SNACKS

Minimum order of one dozen per item listed as "per dozen".

PER DOZEN

- FRESHLY BAKED COOKIES • **\$35.00**
- FUDGE BROWNIES • **\$40.00**
- RICE KRISPY TREATS • **\$40.00**
- LEMON BARS • **\$44.00**
- CHOCOLATE DIPPED STRAWBERRIES • **\$42.00**
- BLONDIE BARS • **\$40.00**
- ASSORTED ENERGY BARS • **\$48.00**
- ASSORTED QUAKER GRANOLA BARS • **\$36.00**
- BAGS OF STACY'S PITA CHIPS • **\$48.00**
- BAGS OF CHIPS • **\$33.00**
- NOVELTY ICE CREAM BARS • **\$54.00**
- PREMIUM ICE CREAM BARS • **\$72.00**

PER POUND

- PREMIUM MIXED NUTS • **\$28.00**
- HONEY ROASTED PEANUTS • **\$23.00**
- MINIATURE PRETZELS • **\$20.00**
- MINIATURE HERSHEY'S CHOCOLATES • **\$25.00**

SERVES 8-10 PEOPLE

- POTATO CHIPS & FRENCH ONION DIP • **\$26.00**
- PITA CHIPS & HUMMUS • **\$30.00**
- TORTILLA CHIPS AND SALSA • **\$26.00**



FRUIT INFUSED WATER, 3 GALLONS • **\$42.00**

A healthy green alternative to soda and manufactured bottled water

(includes 3 gallon water dispenser)

FLAVORS:

- CLASSIC LEMON
- CUCUMBER-MINT
- GRAPEFRUIT-ROSEMARY
- PINEAPPLE-BLACKBERRY
- MANGO LIME AND BASIL
- KIWI-STRAWBERRY

BEVERAGES

All Hot Beverages have three gallon minimum order.

- METROPOLIS REGULAR COFFEE • \$62.50**
- METROPOLIS DECAFFEINATED COFFEE • \$62.50**

Small batch, artisan coffee roaster in the heart of Chicago!

- REGULAR COFFEE, GALLON • **\$52.50**
- DECAFFEINATED COFFEE, GALLON • **\$52.50**

- HOT TEA, GALLON • **\$44.00**
- HOT CHOCOLATE, GALLON • **\$42.00**

- ORANGE JUICE, GALLON • **\$40.00**
- ICED TEA, GALLON • **\$40.00**
- LEMONADE, GALLON • **\$40.00**

- COKE, DIET COKE, SPRITE, CASE (24) • **\$66.00**
- DASANI BOTTLED WATER, CASE (24) • **\$72.00**
- SPARKLING BOTTLED WATER, CASE (24) • **\$90.00**

- BOTTLED JUICE, CASE (24) • **\$96.00**
- BOTTLED ICED TEA, CASE (12) • **\$48.00**
- MONSTER ENERGY DRINK, CASE (12) • **\$60.00**
- STARBUCKS FRAPPUCCINO, CASE (12) • **\$72.00**
- MILK PINT, CASE (12) • **\$30.00**

SAVOR...

PLATTERS

DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

SMALL PLATTER SERVES 12 • \$110.00

MEDIUM PLATTER SERVES 25 • \$220.00

LARGE PLATTER SERVES 50 • \$440.00

SLICED SEASONAL FRUIT PLATTER

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

SMALL PLATTER SERVES 10 • \$75.00

MEDIUM PLATTER SERVES 25 • \$185.00

LARGE PLATTER SERVES 50 • \$370.00

DELUXE CRUDITÉS AND DIP PLATTER

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus

SMALL PLATTER SERVES 12 • \$90.00

MEDIUM PLATTER SERVES 25 • \$180.00

LARGE PLATTER SERVES 50 • \$350.00

RUSTIC CHARCUTERIE BOARD

Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Taleggio Olives, Peppers, Sliced Sourdough and Crackers

SMALL PLATTER SERVES 12 • \$115.00

MEDIUM PLATTER SERVES 25 • \$230.00

LARGE PLATTER SERVES 50 • \$460.00

ITALIAN ANTIPASTO PLATTER

Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola
Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions

Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks

SMALL PLATTER SERVES 12 • \$115.00

MEDIUM PLATTER SERVES 25 • \$230.00

LARGE PLATTER SERVES 50 • \$460.00



SAVOR...

COLD HORS D'OEUVRES

Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPOP • \$110.00

Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$105.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$105.00

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$105.00

CAPRESE SKEWERS • \$105.00

Grape Tomato, Mozzarella, Basil and Balsamic

SHRIMP COCKTAIL • \$137.50

Horseradish Cocktail Sauce and Lemon-Basil
Aioli

CURRIED CHICKEN LETTUCE WRAP • \$115.00

Gem Lettuce, Currants, Celery, Cilantro

FRESH VEGETABLE SPRING ROLLS • \$112.50

Sweet Soy drizzle

SPICED CHICKEN WONTON CUP • \$105.00

Sweet Chile Sauce, Kimchi Slaw

NY STRIP LOLLIPOPS • \$130.00

Red Onion Jam, Horseradish Cream and
Micro Arugula

BEEF TENDERLOIN CROSTINI • \$118.00

Horseradish Cream, Baby Arugula, Sweet Red
Onion Confit

SEARED SCALLOP • \$130.00

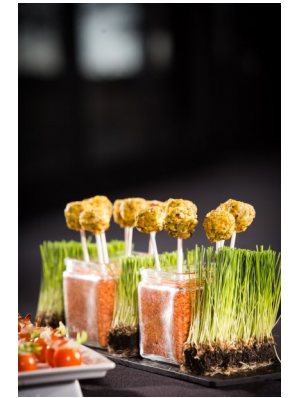
Grapefruit Yuzu Marmalade, Pink Peppercorn
and Chervil

PETITE AHI TUNA TACO • \$130.00

Spicy Avocado Puree, Pickled Ginger and Micro
Cilantro

LOBSTER "BLT" STUFFED CHERRY TOMATO • \$130.00

Lobster, Bacon, Chervil and Lemon Aioli



SAVOR...

HOT HORS D'OEUVRES

Sold per twenty-five pieces

BACON WRAPPED ALMOND STUFFED

FIG • \$118.00

Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP • \$130.00

Red Pepper Romesco Sauce

BACON WRAPPED ROASTED

JALAPENO • \$118.00

Cheddar Cheese and Chipotle Ranch

TOGARASHI CRUSTED SHRIMP

SATAY • \$130.00

Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY • \$118.00

Grilled Scallion and Sesame Seeds

SZECHUAN PEPPERCORN CRUSTED LAMB

SATAY • \$118.00

Pickled Ginger and Sweet Soy Sauce

PORTOBELLO MUSHROOM SLIDER • \$118.00

Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER • \$130.00

Red Onion Jam and Black Truffle Aioli

MONTEREY JACK CHEESE AND TURKEY

SLIDER • \$118.00

Sweet Pickle and Spicy Ketchup

ARTICHOKE AND PARMESAN

FRITTERS • \$105.00

Lemon Aioli

WHITE CHEDDAR MAC & CHEESE

BITE • \$105.00

Spicy Tomato Jam

CHICKEN POT STICKER • \$105.00

Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE • \$125.00

Citrus Aioli

WILD MUSHROOM ARRANCINI • \$118.00

Smoked Tomato Jam

PANKO CRUSTED PORTOBELLO

MUSHROOMS • \$118.00

Red Pepper Aioli



SAVOR...

RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Pricing is per person with a minimum of twenty-five people per station. Minimum of 3 stations is recommended.

LONE STAR BBQ SHACK • \$18.00

Dixie Cole Slaw

Bourbon and Brown Sugar Pulled Pork Slider

House Smoked Beef Brisket Sliders

Poblano Chile and Portobello Mushroom

Quesadilla's

SAUCE BAR

House-Made BBQ Sauces and Salsa

Smoky Bourbon and Brown Sugar

Memphis Style Fire Starter

Caution: contains a bit of a kick!

"Carolina Gold" Style Mustard and Black Pepper

Sweet and Tangy Alabama White

Green Chile-Lime Salsa

CEVICHERIA • \$15.00

Individually served in petite glasses

Citrus Poached Shrimp with Mango, Basil,

Golden Tomatoes and Habanero Vinaigrette

Crab with Tomatillo, Avocado, Citrus and

Cilantro Vinaigrette

Tequila Cured Salmon with Pineapple Mango

Wild Mushrooms with Epazote, Garlic Confit and

Chipotle Vinaigrette

SEAFOOD DISPLAY • \$32.00

East Coast Wellfleet Oysters and West Coast

Kumamoto Oysters served on the Half Shell

compliments of Mignonette, Spicy Cocktail Sauce
with Horseradish and Fresh Lemons

Jumbo Shrimp Shooters with Mojito Aioli and

Traditional Horseradish Cocktail Sauce

Togarashi Spiced Ahi Tuna, Avocado Mousse and
Crispy Plantain

Lobster "Cocktails" with Fresh Mango, Pineapple
and Thai Chili

DIM SUM STATION • \$20.00

Fresh Shitake Mushroom Spring Rolls with

Ramen Noodle Salad in mini take out containers

Shrimp Shumai

Steamed Salt and Pepper Edamame with Chili
Flake

Vegetarian Whole Wheat Bao Buns

Sushi Maki Roll Assortment; California, Tuna and

Spicy Salmon

Spicy Asian Mustard, Sweet Chili Garlic, Wasabi,

Soy and Pickled Ginger

MIXED UP MAC & CHEESE • \$18.00

Petite Apple and Fennel Salad with Baby
Spinach and Mandarin Oranges

Cavatappi Pasta with Lobster, Gruyere, White
Cheddar, Roasted Grape Tomato, Baby

Spinach and Buttered Bread Crumbs

Orecchiette Pasta with Smoked Gouda,
Fontina, Roasted Portobello, Tomato and
Wilted Greens

Rotini Pasta with Buffalo Chicken, Celery,
Carrots, Caramelized Onion and Gorgonzola
Cream Sauce

SALAD SHAKER BAR • \$18.00

Pre-Made Individual Salads

Chopped Romaine, Bleu Cheese Crumble,

Petite Pasta, Diced Red Onion and Avocado

Baby Spinach, Sliced Strawberries, Glazed

Pecans, Crimson Beets and Goat Cheese

Farfalle Pasta, Sweet Red Pepper and Pesto

PROTEIN and DRESSING BAR

Diced Chicken, Chopped Bacon or Sliced

Tenderloin, Roasted Tomato Vinaigrette,

Balsamic Vinaigrette or Creamy Ranch

SAVOR...

A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable "Sweet Home Chicago" experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago's most popular neighborhoods. Customize the number of stations specifically to your group, whether it be a "Quick", "Partial" or the extravagant "Full" tour. Chef Attendants are \$265.00 each for up to four hours of service. A minimum order of twenty-five people per station is required. Minimum of 3 stations is recommended.

MAG MILE • \$21.00 (chef attendant)

"24 Carrots" Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with Zinfandel-Peppercorn Demi-Glace, Horseradish-Chive Cream Sauce, Soft Buttery Rolls
Mini Twice Baked Potatoes

BRONZEVILLE • \$18.00

Vegetable Jambalaya
BBQ Pulled Chicken Sliders with Sweet and Spicy BBQ Sauce, Pickle Chip on a Soft Potato Roll
Mojo Shrimp Skewers with Applewood Bacon and Southern Comfort Glaze

CHINA TOWN • \$16.00

Fresh Vegetable Spring Rolls with Crispy Ramen Noodle Salad in mini take out containers
Jumbo Crab Rangoon with Sweet Chile Dipping Sauce
Mongolian Beef Bao Buns with Sweet Plum and Scallion Sauce

ITALIAN VILLAGE • \$16.00

Bruschetta Trio of Tomato & Basil, Spinach Artichoke and White Bean Rosemary served with Toasted Italian Crostini
Fontina and Truffle Arancini with Spicy Romesco Sauce, Parmesan and Italian Parsley
Chicken Pesto Sliders with Basil Grilled Chicken, Roasted Tomato, Provolone and Pesto Aioli on Mini Focaccia Bread

PILSEN • \$17.00

Petite Cups of Guacamole with Crispy Corn Tortilla Chips
Black Bean, Squash and Goat Cheese Empanadas with Chipotle Salsa
Pork Carnita "Fajitas" with Roasted Poblano Peppers and Onions, Salsa Verde

DEVON STREET • \$16.00

Spicy Punjabi Snack Mix served in Bamboo Cones
Potato and Pea Samosa's with Cilantro and Tamarind Chutney
Tandoori Chicken Skewers with Cucumber Raita

GREEK TOWN • \$16.00

Greek Village Salad with Tomato, Cucumber, Feta Cheese, Red Onion and Oregano Vinaigrette
Classic Spanikopita with Sundried Tomato and Red Pepper Dipping Sauce
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

SWEET HOME CHICAGO • \$14.00

Frango Mint Brownie Bites, Eli's Cheesecake Bites, Neiman Marcus Bars, Petite Lemon Head Parfaits and Garrett Popcorn
Coffee, Decaffeinated Coffee and Hot Tea



SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

CAPPUCCINO/LATTE SERVICE

The finest quality, fresh roasted espresso for your beverages — a custom blend of Colombian, Costa Rican, Java Robust and Brazilian beans produced by an award-winning roaster.

CAPPUCCINO SERVICE FOR UP TO 8 HOURS • \$1,900.00

Package includes:

- One professionally attired Barista
- Decorative or non-decorative cappuccino machine
- 400 Espresso based beverages served in disposable cups (additional cups may be purchased when placing initial order)

Espresso based beverages including Americano, Cappuccino, Latte and Espresso

ONE TIME SET-UP FEE • \$200.00

UPGRADED DRINKS • \$200.00

Vanilla Lattes, Mochas and Hot Chocolate

ADDITIONAL BEVERAGES • \$475.00 per 100

ADDITIONAL HOURS • \$150.00 per hour beyond 8 hours

REQUIRED POWER

(2) dedicated 120V/20AMP circuits per machine

DECORATED MACHINE 21"L x 21"D x 18"H

NON—DECORATED MACHINE 32"L x 20"D x 45"H



SMOOTHIE SERVICE

We use only 100% all natural fruit in our smoothies. All flavors can be blended independently or combined together to create a custom flavor. This service features a high-volume ice blending machine

SMOOTHIE SERVICE FOR UP TO 8 HOURS • \$1,900.00

Package includes:

- One professionally attired Barista
- 400 Smoothies served in disposable cups

Choose 2 flavors (duration of show dates)

Mango Tropic • Strawberry • Pineapple Paradise

ONE TIME SET-UP FEE • \$200.00

ADDITIONAL FLAVOR • \$150.00

ADDITIONAL SMOOTHIES • \$475.00 per 100

ADDITIONAL HOURS • \$150.00 per hour beyond 8 hours

REQUIRED POWER

(1) dedicated 120V/20AMP circuit per machine

BLENDER 14"L x 17"D x 30"H

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

FRESH BAKED COOKIE SERVICE

Who can resist the temptation brought on by the aroma of Fresh Oven-Baked Cookies? Offer your guests a special treat with a choice of the following flavors:

Chocolate Chip • Peanut Butter • White Chocolate Cherry
Oatmeal Raisin • Sugar • White Chocolate Macadamia

COOKIE SERVICE FOR UP TO 8 HOURS • \$1,095.00

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven
- 320 cookies (2 cases/1-2 flavors)

COOKIE SERVICE FOR UP TO 4 HOURS • \$635.00

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven
- 160 cookies (1 case/1 flavor)

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

Convection Cookie Oven Cooking time is 18 minutes per 1 and a half dozen cookies.

REQUIRED POWER

120V/20AMP dedicated circuit per machine

OVEN 19.25"L x 20"D x 9.75"H

Convention service for 4-8 hours

One time set-up fee \$50.00 and one time pick up fee of \$50.00

WATER COOLER

SAVOR...Chicago is not responsible for supplying electricity.

Please contact your General Service Contractor to order electricity.

50 DEGREE WATER COOLER

FIRST DAY RENTAL • \$100.00

EACH ADDITIONAL DAY RENTAL • \$38.00

HOT AND COLD WATER COOLER

FIRST DAY RENTAL • \$125.00

EACH ADDITIONAL DAY RENTAL • \$38.00

PURIFIED WATER JUGS

FIVE GALLON, EACH • \$38.00

Includes 100 flat bottom cups

ELECTRICAL REQUIREMENTS

110V/15AMP circuit

Please contact your General Service Contractor to order electricity.



SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

SUNDAE BAR

Soft Serve Ice Cream or Non-Fat Frozen Yogurt. Offer your guests a tasty treat in a cone or a cup with a choice of the following flavors:

Chocolate • Vanilla

Topping to include Sprinkles, Sliced Strawberries, Oreo Cookie Crumbles, Chopped Nuts, Whipped Cream, Caramel and Chocolate Sauces

SUNDAE SERVICE FOR UP TO 8 HOURS • \$1,765.00

Package includes:

- Approximately (380) 4oz servings
- Soft Serve machine rental; table top or standing
- One Attendant to serve
- Cones or Cups and Toppings

ADDITIONAL SOFT SERVE • \$570.00

- Approximately (380) 4oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

ROOT BEER FLOAT CART

Featuring Goose Island Root Beer with Soft Serve Ice Cream

FLOAT SERVICE FOR UP TO 8 HOURS • \$1,765.00

Package includes:

- approximately (300) 10oz servings
- Cups, straws, napkins and spoons
- Soft Serve machine rental; table top or standing
- One Attendant to serve

ADDITIONAL FLOATS • \$500.00

- Approximately (100) 10oz servings

ICE CREAM BAR CART

DOVE • \$275.00

Package includes:

- 50 Ice Cream Bars
- Vanilla and Chocolate

HAAGAN-DAZS • \$350.00

Package includes:

- 50 Ice Cream Bars
- Milk Chocolate Dipped Vanilla and Milk Chocolate Dipped Vanilla with Almonds

ICE CREAM CART RENTAL • \$125.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

HOT JUMBO PRETZEL SERVICE

TRADITIONAL PRETZEL SERVICE • \$175.00

Package includes:

- 50 Traditional Pretzels
- Mustard Packets

TRADITIONAL PRETZEL WITH CHEESE SERVICE • \$200.00

Package includes:

- 50 Traditional Pretzels
- Individual Containers of Nacho Cheese

SPECIALTY PRETZEL SERVICE • \$215.00

Package includes:

- 50 Pretzels

Choose 1 flavor

Apple Cinnamon • Pizza • Jalapeno Cheese

PRETZEL WARMER RENTAL • \$125.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

REQUIRED POWER

110V/15AMP dedicated circuit per machine

WARM ROASTED NUTS

ROASTED PEANUT SERVICE FOR UP TO 8 HOURS • \$1,350.00

Peanuts roasted with Honey

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

ROASTED ALMONDS SERVICE FOR UP TO 8 HOURS • \$1,480.00

Almonds roasted with Sambal, Brown Sugar and EVOO

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

PISTACHIO SERVICE FOR UP TO 8 HOURS • \$1,620.00

Pistachios roasted with Cinnamon and Chipotle Seasoning

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

ADDITIONAL PEANUTS • \$65.00 per 80 2oz servings

ADDITIONAL ALMONDS • \$75.00 per 40 2oz servings

ADDITIONAL PISTACHIOS • \$110.00 per 40 2oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

SAVOR...

MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice* breaker!

FROZEN COFFEE AND SORBET

SERVICE FOR UP TO 8 HOURS • \$4,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins



ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$530.00

SERVICE FOR UP TO 4 HOURS • \$2,950.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins



Choose 2 flavors (duration of show dates)

Strawberry Sorbet • Strawberry-Lime Sorbet
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet
Cafe Latte • Mocha Latte

ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$265.00

100 ADDITIONAL SERVINGS • \$600.00

TOPPINGS BAR • \$1.00 PER SERVING



FROZEN COCKTAIL BAR

SERVICE FOR UP TO 8 HOURS • \$6,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$565.00

SERVICE FOR UP TO 4 HOURS • \$3,500.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)

Simply Lime Margarita • Strawberry Margarita • Chocolate Whiskey Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice Cream Cocktail
Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada • Passion Fruit Colada • White Russian Ice Cream Cocktail

ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$265.00

100 ADDITIONAL SERVINGS • \$850.00

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. There is an \$800.00 minimum per Bar.

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. **Actual consumption will be calculated following your function.**

SUPER PREMIUM BAR PRICING PER DRINK

Please select tier

Cocktails • **\$9.00**

Domestic Beer • **\$6.50**

Import Beer • **\$7.00**

Craft Beer • **\$7.50**

Tier One Wine • **\$8.00**

Tier Two Wine • **\$9.50**

Tier Three Wine • **\$11.00**

Tier One Bubbles • **\$8.75**

Tier Two Bubbles • **\$10.00**

Tier Three Bubbles • **\$12.00**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.00**

Juices • **\$4.00**

SUPER PREMIUM SELECTIONS

Vodka • Ketel One

Gin • Tanqueray

Rum • Captain Morgan

Tequila • El Milagro

Bourbon • Journeyman

Scotch • Chivas Regal

Canadian Whiskey • Crown Royal

Beer • Miller Lite, Heineken,

Brickstone McCormick Place Every Day Pale Ale
and Revolution Anti Hero

PREMIUM SELECTIONS

Vodka • Svedka

Gin • CH Distilleries

Rum • Bacardi

Tequila • El Jimador

Bourbon • Jim Beam

Scotch • Dewars

Canadian Whiskey • Canadian Club

Beer • Miller Lite, Heineken,

Brickstone McCormick Place Every Day Pale Ale
and Revolution Anti Hero

PREMIUM BAR PRICING PER DRINK

Cocktails • **\$8.50**

Domestic Beer • **\$6.50**

Import Beer • **\$7.00**

Craft Beer • **\$7.50**

Tier One Wine • **\$8.00**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.00**

Juices • **\$4.00**

WINE and BUBBLES TIER SELECTIONS ON THE FOLLOWING PAGE

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars.. Bartender fee is \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. There is an \$800.00 minimum per Bar.

WINE TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

Woodbridge • California

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Pinot Noir

TIER TWO

Chime • California

Chardonnay, Cabernet Sauvignon, Red Blend and Pinot Noir

TIER THREE

Dreaming Tree • California

Cabernet

Estancia • California

Pinot Noir

Kim Crawford • New Zealand

Chardonnay and Sauvignon Blanc



BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

Pierre Delize • France

Blanc de Blanc Brut

TIER TWO

Spagnol • Italy

Prosecco

TIER THREE

Le Grand Courtage • France

Rose Brut



SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$2.50 per person. There is an \$800.00 minimum per Bar. Pricing is per person. SAVOR provided wristbands are required for all package bars in Exhibit Space.

PREMIUM BAR PACKAGE

2 HOUR PACKAGE • \$30.00

EACH ADDITIONAL HOUR • \$11.00

HOUSE BAR PACKAGE

2 HOUR PACKAGE • \$28.00

EACH ADDITIONAL HOUR • \$10.00

BEER PACKAGE

Choice of two Domestic Beers and two Imported/Craft Beers

1 HOUR PACKAGE • \$16.00

2 HOUR PACKAGE • \$24.00

EACH ADDITIONAL HOUR • \$8.00

DOMESTIC

Miller Lite and Coors Light

IMPORTED AND CRAFT

Heineken, Corona
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip APA
Half Acre Daisy Cutter Pale Ale
Revolution "Anti-Hero" IPA
Boulevard 80 Acre Wheat

BEER and WINE PACKAGE

Choice of one Domestic Beer, one Import/Craft Beer and two Wines

1 HOUR PACKAGE • \$20.00

2 HOUR PACKAGE • \$28.00

EACH ADDITIONAL HOUR • \$9.00

RED

Chime Pinot Noir, Blackstone Merlot, Whitehall Lane Red Blend and Dreaming Tree Cabernet

WHITE

Five Rows Chardonnay, Allan Scott Sauvignon Blanc, St. Urbans-Hof Riesling and Mark West Pinot Grigio

WINE PACKAGE

Choice of two Red Wines and two White Wines

1 HOUR PACKAGE • \$18.00

2 HOUR PACKAGE • \$26.00

EACH ADDITIONAL HOUR • \$9.00

RED

Chime Pinot Noir, Blackstone Merlot, Whitehall Lane Red Blend and Dreaming Tree Cabernet

WHITE

Five Rows Chardonnay, Allan Scott Sauvignon Blanc, St. Urbans-Hof Riesling and Mark West Pinot Grigio



ALL PACKAGES INCLUDE

Soda and Bottled Water

SAVOR...

WINES BY THE BOTTLE

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. There is an \$800.00 minimum per Bar.

REDS

Pinot Noir

- Chime • California • **\$37.00**
- Mark West • California • **\$42.00**
- Estancia • California • **\$47.00**
- McMurray Ranch • California • **\$56.00**

Merlot

- Blackstone • California • **\$44.00**

Red Blend

- Chime • California • **\$37.00**
- Whitehall Lane • California • **\$60.00**

Cabernet

- Dreaming Tree • California • **\$43.00**
- Ravenswood • California • **\$46.00**
- Louis Martini • California • **\$58.00**
- Franciscan • California • **\$67.00**

WHITES

Chardonnay

- Chime • California • **\$37.00**
- Kim Crawford • New Zealand • **\$42.00**
- Five Rows • California • **\$46.00**
- Clos Du Bois • California • **\$48.00**
- William Hill • California • **\$61.00**

Sauvignon Blanc

- Kim Crawford • New Zealand • **\$42.00**
- Estancia • California • **\$45.00**
- Allan Scott • New Zealand • **\$47.00**
- Whitehall Lane • California • **\$60.00**

Riesling

- St. Urbans-Hof • Germany • **\$45.00**

Pinot Grigio

- Mondavi, Private Select • California • **\$38.00**
- Mark West • California • **\$44.00**

Bubbles

- Pierre Delize, Blanc de Blanc Brut • France • **\$33.00**
- Spagnol Prosecco • Italy • **\$39.00**
- Le Grand Courtage, Rose Brut • France • **\$75.00**

HOUSE VARIETALS • \$33.00

- Chardonnay, Sauvignon Blanc,*
- Pinot Grigio, Pinot Noir,*
- Cabernet Sauvignon and Merlot*



SAVOR...

BEER

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. There is an \$800.00 minimum per Bar.

OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery. Cascade Hops grown on the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer.

The result is our very own McCormick Place Everyday Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.



BEER CASES

DOMESTIC • \$126.00

Miller Lite, Coors Light and Corona

IMPORTED • \$168.00

Heineken and Amstel Light

CRAFT • \$189.00

Half Acre Daisy Cutter Pale Ale, Brickstone Hop Skip APA, Brickstone McCormick Place Everyday Ale, Revolution Anti-Hero IPA and Motor Row Lager



BEER KEGS

DOMESTIC • \$430.00

Miller Lite and Corona

IMPORTED • \$550.00

Heineken and Amstel Light

CRAFT • \$550.00

Half Acre Daisy Cutter Pale Ale, Brickstone Hop Skip APA, Brickstone McCormick Place Everyday Ale, Revolution Anti-Hero IPA and Motor Row Lager

SAVOR...

BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$2.50 per person. There is an \$800.00 minimum per Bar.

ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

TRADITIONAL MIMOSA • \$9.00

Bubbles and Orange Juice

SECOND CITY "MOSA" • \$11.25

Sparkling Cava, Lemonhead Simple Syrup and Fresh Blueberries

PRICKLY PEAR MIMOSA • \$11.25

Prickly Pear Puree, Sparkling Rose, Ruby Red Grapefruit Juice and Candied Citrus Rind



TRADITIONAL BLOODY MARY • \$9.25

Vodka, Spicy Tomato Juice, Assorted Veggies, Celery Salt, Pickle Spears, Olives, Lemons and Limes

ORIGINAL MARGARITA • \$11.25

Tequila, Triple Sec and Lime Juice

MANGO MARGARITA • \$11.25

Tequila, Triple Sec and Mango Puree

STRAWBERRY MARGARITA • \$11.25

Tequila, Cointreau, Lime Juice and Strawberry Puree

SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted to be brought into the facility by the patron or any of the patron's guests or invitees (exclusive of the Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION

The menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING

Published pricing does not include service charge (currently 21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five full business days (Monday – Friday) prior to the event for functions up to 1,000 guests. Function of 1,001 guests or more must be guaranteed ten full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

BEVERAGES

SAVOR...Chicago offers a complete selection of beverages to complement each function. Alcoholic beverages and services are regulated by the Liquor Control Board. SMG/SAVOR...Chicago, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources; nor may it be removed from the premise. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACT

A deposit in the amount noted on the catering contract is due on the date specified. The amount of the deposit is 100% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due in advance of the event. The actual revenue will be based on the signed banquet event order(s) and guarantee(s). The remaining balance of the deposit is due fourteen days in advance of the first function. Payment can be made via credit card, ACH wire or company check. A 2.5% service fee will be added to credit card charges over \$20,000.

IMPORTANT INFORMATION

- Exhibit Floor catering is a drop off service. SAVOR...Chicago is not responsible for trash removal.
- Catering is delivered with disposableware. China service is available with an associated fee.
- On-site pop up orders have a two hour delivery window
- SAVOR...Chicago is not responsible for supplying tables for catering services in your Booth. Please contact your General Contractor to order tables or designate appropriate counter space in your Booth.
- SAVOR ...Chicago is not responsible for supplying power for catering services in your booth. Please contact your General Contractor to order electricity.
- SAVOR...Chicago Banquet Staff is available for hire in your Booth.

SAVOR...



TRADE SHOW	PACK 2018 - Exhibitors	ORDER DEADLINE	Sunday, September 23, 2018			
CONTACT		ON-SITE CONTACT				
COMPANY		ON-SITE PHONE #				
ADDRESS						
CITY, STATE, ZIP						
PHONE #		FAX #				
EMAIL ADDRESS						
BOOTH/ROOM #		BUILDING (Circle)	N	S	E	W

Please place your order below:

All tables, electrical requirements and garbage removal service must be ordered through your contractor. Increases and/or new orders made within 3 business days of the Show will be subject to a 20% additional fee based on the menu price (F&B).

Date	Start Time	End Time	Quantity	#of Guests	Item Description	Unit Price

A signed Catering Agreement and full payment in advance is required to confirm your order. Prices are only guaranteed at the time of contract execution.

Please submit this form to your catering sales manager:

South & East Buildings: **Brendan Cahill** | bcahill@mccormickplace.com | **312.791.7135**

North & West Buildings: **Austin West** | awest@mccormickplace.com | **312.791.7241**

METHOD OF PAYMENT	Credit Card <input type="radio"/>	Check <input type="radio"/>	Wire <input type="radio"/>
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A 2.5% processing fee will be added to all credit card charges greater than \$20,000. All checks and wires must be received before the opening of the Show and all clients must have a credit card on file for any additional on-site orders or increases in quantities. You will receive a link to your contract for you to sign after your Catering Sales Manager has entered your order. Your credit card information will be requested at the time of contract and entered by you through a secured site.

YOUR ORDER IS CONFIRMED ONCE THE SIGNED CONTRACT IS RECEIVED BY YOUR CATERING SALES MANAGER.

Menu and pricing are specific to show floor catering. Services are drop-off only. Staffing and upgrades are available. Consult your catering team for details.

XPress Connect Family

Lead Retrieval Solutions for Every Exhibitor

How do you recognize your new #1 client? With complete prospect profiles delivered by XPress Leads equipment and services.

XPress Extras

Maximize your exhibiting ROI with these lead collection and follow-up tools.



Custom Sales Qualifiers

Target ideal prospects! Build your own customized survey for quick lead follow-up. *20 questions and answers.*



Bluetooth Printer

Get a hard copy printout of your leads onsite with a wireless, portable printer.



eBlast Email Service

Send your custom HTML emails through XPress eBlast post-event to your leads, the complete event email campaign solution.



DITP

Delivery, installation, training and pickup. Save time onsite and guarantee that your staff are off and running as soon as the show opens.



Loss/Damage Waiver

Protect yourself from loss or damage to your rented equipment with the Loss/Damage Waiver.

3rd Party Lead Collection

Successful lead collection on your third party device.



Data Conversion

Convert badge IDs collected on third party devices into complete leads post-show.



Event API Integration

Integrate your third party lead retrieval device in real-time with the event database.

* The event badges use QR codes that include limited data. The Data Conversion and Event API Integration options will allow you to collect full lead details on your third party device.



XPress Connect App

The app on YOUR phone or tablet

Download the Connect App and turn your phone or tablet into a state-of-the-art lead retrieval device.

For Android 3.x or higher, iOS 8x and higher and 3 mega-pixel or greater camera. No mobile hardware included.

XPress Connect Elite

Connect software on YOUR computer

The XPress Connect Elite is our powerful lead retrieval packaged for use on your own laptop. The Elite works in either online or offline mode. An internet connection is recommended.



Computer not included. Includes USB scanner and software. Requires OS MAC, Windows 7 or greater, 1 USB 1.1 connections and .NET Framework.



XPress Connect Plus

OUR hand-held wireless device

Use our handheld mobile phone to capture complete lead details in real-time.

Email forwarding, scheduling and adding images not available. Includes mobile phone and charger.

FEATURES	Connect App	Connect Elite	Connect Plus
Scan Anywhere, at Any Time	•		•
Mobile, Wireless	•		•
Real-time Leads List	•	•	•
Optional Bluetooth Printer	•	•	•
Add Notes	•	•	•
Add Images to Leads	•	•	
Rating	•	•	•
Follow-up Emails	•	•	
Forward Leads	•	•	
Schedule Appointments	•	•	
Scanning Device Included		•	•



ORDER ONLINE: www.xpressleadpro.com SHOW CODE: **pack1018** Qty

	Early THRU 06/29/18	Advance THRU 08/27/18	Standard AFTER 08/27/18	Total
 XPress Connect Plus Handheld - OUR handheld wireless device	\$ 455	\$ 505	\$ 575	
XPress Connect Plus Handheld Package - includes mobile device, DITP service, and custom sales qualifiers BEST VALUE!	\$ 610	\$ 690	\$ 815	
XPress Connect App Additional Licenses - Add XPress Connect Apps to any order and enable your sales staff to scan with their own smartphone or tablet	\$ 130 per additional user activation			
Bluetooth Printer - one bluetooth connection per lead retrieval handheld	\$ 105	\$ 130	\$ 155	

Includes mobile phone and charger.

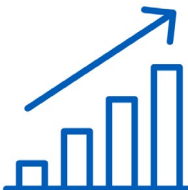
 XPress Connect App - the App on YOUR phone or tablet	\$ 360	\$ 410	\$ 480	
XPress Connect 3 App Package - includes THREE App licenses and custom sales qualifiers	\$ 560	\$ 610	\$ 670	
XPress Connect 5 App Package - includes FIVE App licenses and custom sales qualifiers BEST VALUE!	\$ 720	\$ 770	\$ 840	
Additional XPress Connect App Licenses - for additional users	\$ 130 per additional user activation			
Bluetooth Printer - one bluetooth connection per lead retrieval app license	\$ 105	\$ 130	\$ 155	



*Includes USB scanner and software. Requires OS MAC, Windows 7 or greater, 1 USB 1.1 connection and .NET Framework Computer not

XPress Connect Elite - the Connect software on YOUR computer	\$ 430	\$ 480	\$ 550	
XPress Connect Elite Package - *includes USB scanner, PC software, DITP service, and custom sales qualifiers BEST VALUE!	\$ 585	\$ 670	\$ 795	
XPress Connect App Additional Licenses - Add XPress Connect Apps to any order and enable your sales staff to scan with their own smartphone or tablet	\$ 130 per additional user activation			
Bluetooth Printer - one bluetooth connection per lead retrieval PC	\$ 105	\$ 130	\$ 155	

XPRESS EXTRAS

 Custom Sales Qualifiers / Custom Surveys	\$ 110	\$ 130	\$ 165	
DITP Service - Delivery, Installation, Training, Pickup	\$ 110	\$ 130	\$ 165	
XPress eBlast Service - post show email service to leads collected	\$ 225	\$ 275	\$ 335	
Data Conversion - third party post-show solution	\$ 550			
Event API Integration - third party real-time solution	\$ 1000			

Please note: Convention Data Services will no longer accept emailed order forms with credit card information as a form of payment. Orders can be placed online www.xpressleadpro.com (show code: pack1018), by secure fax to 1-508-759-4238, or by calling the sales team 1-800-746-9734

LOSS/DAMAGE WAIVER	REPLACEMENT COST		SUBTOTAL	=
Connect Plus Device	\$1,000			
Connect Plus Power Cord	\$ 75			
Bluetooth Printer	\$1,000			
Bluetooth Adapter	\$ 250			
Barcode USB Scanner	\$1,000			
		OPTIONAL LOSS/DAMAGE WAIVER (Qty _____ x85 per device)		+
		NO, I do not want to purchase the Loss/Damage Waiver - initial here		+
		PROCESSING FEE (WAIVED when you order online!)	20.00	+
		TOTAL (USD)		=

Loss/Damage Waiver Terms: The Loss/Damage Waiver coverage protects the customer from liability of accidental damage or theft to the CONTRACTOR's device.



XPress Leads is a complete solution that goes beyond your lead retrieval equipment to make sure you get the most from your exhibiting efforts. Included FREE with every purchase:

- Pre and Post show support
- Onsite support
- 20 Standard Qualifiers
- Real-time leads download
- NO cost to download leads
- Leads online for 90 days post event

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*Please note: Convention Data Services will no longer accept emailed order forms with credit card information as a form of payment. Orders can be placed online www.xpressleadpro.com (show code: **pack1018**), by secure fax to 1-508-759-4238, or by calling the sales team 1-800-746-9734*

QUESTIONS?	1-508-743-0186	ACCOUNT MANAGER	Amy Thrasher	EMAIL	athrasher@cdsreg.com
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CONTACT INFORMATION		PAYMENT INFORMATION	
COMPANY		CARD NUMBER	- BY FAX ONLY
CONTACT NAME		NAME ON CARD	
BILLING ADDRESS		EXP DATE	
CITY		SIGNATURE	
STATE/ZIP		AUTHORIZATION	Your signature below denotes acceptance of the Terms & Conditions of this Order Form and is REQUIRED for processing.
BOOTH #		SIGNATURE	
PHONE/EXT #		PRINT NAME	
FAX		TODAY'S DATE	
EMAIL		EMAIL RECEIPT TO	
COMPANY WEBSITE	http://www		

All orders will be confirmed by email. "Convention Data Services" will appear on your credit card statement.

Thank you for your order.

Terms & Conditions

- Convention Data Services, Inc. hereinafter called "CONTRACTOR" agrees to the delivery of services as specified and is to be rendered in a timely and professional manner according to standard industry practices. All equipment and software remains the sole property of CONTRACTOR. In the event of strikes, electrical power failures, accidents and/or occurrences beyond the control of CONTRACTOR or customer, all deposits and fees shall be returned.
- The method of payment shall be in United States dollars and submitted with the order for service. CONTRACTOR will only accept checks drawn on banks located in the United States of America or certified funds. *Checks will not be accepted as payment at the show site.*
- Early & Advance orders must be received on or before deadlines and paid in full. Orders received without payment or after the discount deadlines will be charged at the appropriate published price based on order deadline dates. Services will not be rendered until payment in full is received.
- ALL ORDER CANCELLATIONS RECEIVED MORE THAN 30 DAYS PRIOR TO SHOW OPENING WILL BE SUBJECT TO A \$100.00 CANCELLATION FEE. NO REFUNDS WILL BE MADE FOR ORDERS CANCELED WITHIN 30 DAYS OF THE SHOW OPENING DATES.** No refunds will be issued for unused equipment or licenses unless the request is received 30 days prior to show opening.
- No partial refunds will be allowed onsite should exhibitor fail to meet the system requirements stated on the front of the order form for XPress Connect Elite orders. If your computer does not meet these requirements, our onsite representatives will do their best to update your computer. Otherwise an alternate lead retrieval device will be provided subject to availability. *No refunds will be granted in these circumstances.*
- Onsite orders are based on unit availability.
- Customer agrees to return all equipment to CONTRACTOR'S service desk within two hours of the show closing. **EQUIPMENT LEFT IN THE EXHIBIT AREA IS THE RESPONSIBILITY OF THE CUSTOMER.**
- The customer agrees to return any equipment to CONTRACTOR in the same condition. Customer is responsible to pay CONTRACTOR the replacement cost shown below should the equipment be lost, stolen or damaged while in the customers care (only applicable if customer does NOT purchase the Loss/Damage Waiver coverage or coverage rules not expressly followed as detailed in 8b). Customer acknowledges and understands that the applicable replacement cost is as follows:
 8a) The customer authorizes CONTRACTOR to charge the credit card provided \$500.00 for failure to return the equipment within two hours after the official hall closing. The customer also authorizes CONTRACTOR to charge the credit card the replacement cost indicated above for either the failure to return the equipment or for any damaged equipment.

Equipment	Cost
Connect Plus Device	\$1,000
Connect Plus Power Cord	\$ 75
Bluetooth Printer	\$1,000
Bluetooth Adapter	\$ 250
Barcode Scanner	\$1,000

- 8b) Loss/Damage Waiver Terms: The Loss/Damage Waiver coverage protects the customer from liability of accidental damage or theft to the CONTRACTOR'S device. Customer must report loss or damage to CONTRACTOR'S Lead Retrieval Desk immediately. To honor Loss/Damage Waiver coverage for equipment believed to be stolen, customer must file a police/security report and provide a copy of such report to the CONTRACTOR within seven (7) days of reporting the equipment missing. If copy of report is not received within seven (7) business days of the event end date, Loss/Damage Waiver is considered null and void and the customer will be charged for the full replacement value of the equipment as listed above.
- CONTRACTOR'S liability for damage of any cause whatsoever will be limited to the total price for the goods and services provided by CONTRACTOR.
- CONTRACTOR disclaims any responsibility for misuse, loss of power, power surges, and customer adjustments that are not covered in the instructions, acts of God, or any other act beyond the control of the CONTRACTOR.
- Customer is responsible to pay all applicable Federal, State or Local taxes. If the applicable tax rate is different from the published rate at the time of placing the order, then Contractor may adjust the tax due by the customer accordingly. If you are tax exempt in the state in which you will be exhibiting, you must provide a Sales Tax Exempt Certificate for that state. Please submit this certificate with order, otherwise tax will be charged to your order.
- It is agreed that the governing law pertaining to this contract will be the laws of the State of Massachusetts, with venue exclusively in Barnstable County.
- If you have ordered our Delivery/Pick-up service, there must be a company representative available to receive the equipment. Deliveries are completed the day before the show opens unless otherwise noted. If no one is present in your booth when we deliver your system, you will be responsible for picking up your equipment. Pick-ups are done one (1) hour following the close of the show.
- Equipment images for marketing purposes represent the current equipment, however due to continuous new product development and technology upgrades, equipment fulfillment onsite may not always match equipment images found on forms and other ordering methods.

RENTAL
EQUIPMENT

TRADE SHOW
& EVENTS



LOWE

WORLDWIDE RENTAL SPECIALISTS



Worldwide
Rental Specialists In
Refrigerated, Frozen
& Hot Equipment

ABOUT US

Lowe Refrigeration, Inc opened in 1990 as an extension of our European Company for support of the trade show/convention industry in the United States. We have since provided our services beyond our Contracted Shows to include Non-Contracted Shows and Special Events. Lowe Refrigeration's equipment is housed in our Fayetteville, GA facility located approximately 20 miles south of Atlanta's Hartsfield Jackson International Airport. All orders are processed through this facility along with any required maintenance and repairs to our fleet of equipment. We have a complete inventory of spare parts and components which allows us to maintain the technical condition and cosmetic appearance of our equipment to the very high standards expected by our clients. With over 30 years of experience in refrigerations sales, exhibition, event, and corporate refrigeration rental, you can be certain that we will have the answers to all of your refrigeration requirements.

SERVICES

Contracted Shows:

Since 1990, Lowe Refrigeration, Inc. has been the show appointed "refrigeration contractor" shipping refrigerated display cases to the major food tradeshow across the United States. Lowe Refrigeration's staff are always onsite to offer the technical support and service necessary to ensure the success of your display. Order forms and color brochures are included in the tradeshow kits and can also be found on the show website as well as the Lowe Refrigeration website under "Trade Show Order Forms".

Non-Contracted Shows:

For any size show, expo, convention, or meeting Lowe Refrigeration, Inc. can offer a complete selection of equipment. Non-contracted shows differ from contracted shows, hence in order for Lowe Refrigeration to offer our range for these types of events, we ask that the client cover 50% of the round trip freight. Equipment in small quantity is usually shipped crated to ensure safe arrival to the show as well as the return to Lowe Refrigeration without damage. This allows our clients to have access to our entire range in any quantity, anywhere in the United States. Equipment orders of a larger quantity will usually be shipped as a full truckload, and a staff member from Lowe Refrigeration will be onsite in order to assist in the unload and reload of the equipment. Therefore, if you have a need for equipment in relation to a non-contracted show, keep us in mind. Forms for these events can be faxed or emailed by request.

Special Events:

Following the popularity and success of the Modular Cold Rooms that have been utilized by our locations in Europe and Asia, we decided to introduce the very same to the sporting event/hospitality world in the United States. Modular Cold Rooms (Refrigerators or Freezers) are available, 8ft by 8ft size and multiples thereof, for short-term and long-term rentals. Clean, quiet, electric powered units ensure your equipment will be free of loud engine noise and diesel fumes. Perfect for any indoor or outdoor occasion - sporting events, catered events, carnivals, private gatherings, emergency refrigeration needs, and so much more. Our rental division (trade shows/conventions) compliments our support of the event industry by making available copious amounts of refrigerated display equipment found throughout this brochure.

Call with your request and we will provide the rental package to suit your needs. Lowe Refrigeration, Inc. will work with you to provide what you want, where you want, when you want it!

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B Series



Features

- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Illuminated stainless steel display deck
- Rear access to display deck for server
- Refrigerated under-storage (accessed through rear doors with magnetic gaskets)
- Simple plug in operation
- Top hinged glass with hydraulic arm support for curved glass unit
- ABS foamed end walls
- Ice insert for fish display available upon request

B - Back View

* Display shelf available upon request (NOT refrigerated)

Specifications

Model Numbers

	B1	B2	B3
Width (inches)	52 3/8	77	101 5/8
Depth (inches)	43	43	43
Height (inches)	52 1/2	52 1/2	52 1/2
Width without end walls (inches)	47	70 1/4	94
Display area (square feet)	11	16 1/2	22
Storage capacity (cubic feet)	5 1/2	8 1/4	10 3/4
Storage area width (inches)	47	70 1/4	94
Storage area depth (inches)	20	20	20
Storage area height (inches)	10	10	10
Condensing unit size (HP)	1/3	1/3	1/2
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Deck fans	1	2	3
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

B - LG
Low Glass Option
Self Service



B - LG Back View

Features

- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Illuminated stainless steel display deck
- Rear access to display deck for server
- Refrigerated under-storage (accessed through rear doors with magnetic gaskets)
- Simple plug in operation
- Ice insert for fish display available upon request
- ABS foamed end walls

Specifications

Model Numbers

	B1LG	B2LG	B3LG
Width (inches)	52 3/8	77	101 5/8
Depth (inches)	43	43	43
Height (inches)	38 1/4	38 1/4	38 1/4
Width without end walls (inches)	47	70 1/4	94
Display area (square feet)	11	16 1/2	22
Storage capacity (cubic feet)	5 1/2	8 1/4	10 3/4
Storage area width (inches)	47	70 1/4	94
Storage area depth (inches)	20	20	20
Storage area height (inches)	10	10	10
Condensing unit size (HP)	1/3	1/3	1/2
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Deck fans	1	2	3
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

B Corner

90° Corner



'B' Corner - Back View



Features

- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained 90° corner
- Ice insert for fish display available upon request
- Illuminated stainless steel display deck
- Rear access to display deck for server
- Simple plug in operation
- Top hinged glass with hydraulic arm support for curved glass unit

Specifications

Model Numbers

	B Corner
Width (inches)	52 ½
Depth (inches)	52 ½
Height (inches)	50 ½
Width without end walls (inches)	50
Display area (square feet)	11 ½
Condensing unit size (HP)	½
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	2
Temp Range	34/42°F or 1/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

Jinny



Jinny - Back View



Features

- Bottom hinged glass
- Easy access for loading, setting of display and cleaning
- Simple disassembly for cleaning
- Castors supplied with case
- Euro style front and side glass
- Ice insert for fish display available upon request
- Illuminated stainless steel, display deck
- Rear access to the display for the server
- Under counter refrigerated storage
- Fully self contained unit
- Simple plug in operation
- Granite preparation counter built in
- Easy to clean surfaces and attractive lines
- ABS foamed end walls
- Magnetic door gasket for perfect seal
- Forced air cooling



J-150 Also Available In Black

Specifications

Model Numbers

	J104	J150	J250
Width (inches)	41	59	99
Depth (inches)	36 ½	36 ½	36 ½
Height (inches)	50 ½	50 ½	50 ½
Display area (inches)	38 w x 26 ½ d	55 ½ w x 26 ½ d	95 ½ w x 26 ½ d
Display area (square feet)	7	10 ¼	17 ½
Condensing unit size (HP)	1/3	3/8	½
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp Range	34/42°F or 1/6°C	32/42°F or 0/6°C	32/42°F or 0/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

P360°

Grab & Go Island



Features

- 360° product visibility
- Forced air system
- Castors supplied with case
- Stainless steel deck
- Protective bumpers
- European appearance
- Digital thermostat
- Suitable for all refrigerated products
- Gray bottom panels
- Simple plug in operation
- Ice insert for fish display available upon request

Specifications

Model Number

	P360°
Width (inches)	55 ½
Depth (inches)	47
Height (inches)	35
Display area (square feet)	12 ¼
Condensing unit size (HP)	1/3
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	2
Temp Range	36/50°F or 2/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Oasis

Sealed Deck, Suitable for Ice

Features

- Wooden finish
- Acrylic dome for 360° viewing
- Stainless steel display deck-sealed
- Suitable for ice
- Drain fitted
- Lid is raised electronically
- Self service with lid up
- Display with lid down
- Multipurpose display case
- Smooth finish and appearance
- Fully mobile
- Economical system
- Static evaporation system
- Very rapid pull down time
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and smooth lines
- Illuminated display
- Fully self contained
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- Castors supplied with case
- Spot display



REFRIGERATED

Specifications

Model Numbers

	Oasis 1	Oasis 2
Width (inches)	43	55
Depth (inches)	43	55
Height (inches)	52 closed / 68 raised	52 closed / 68 raised
Display area (square feet)	10 ¼	17 ½
Condensing unit size (HP)	1/3	1/3
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck fans	2	2
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

F2 Chiller



Features

- Modern, state-of-the-art styling
- Wear resistant black vinyl coated steel exterior with all stainless steel countertop and slide lids for lifetime durability
- Heavy duty, long lasting galvanized steel interior
- Front, rear and side venting louvers allow greater condenser air flow for tight fit installations
- Easily accessible and serviceable slide out condensing unit
- Automatic, energy saving, non-electric condensate disposal system with easily accessible, front mounted cleanout drainage hose and drain pan
- High density, non-CFC polyurethane foamed-in-place insulation

Specifications

Model Number

F2 Chiller

Width (inches)	64
Depth (inches)	27 ½
Height (inches)	37
Inside Height (inches)	27
Inside Width (inches)	60
Inside Depth (inches)	20
Storage capacity (cubic feet)	18 ¾
Condensing unit size (HP)	1/3
Refrigerant	R134
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temp Range	34/42°F or 1/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

C Series

*Euro Dairy/Deli Merchandiser
Adjustable Shelves*

Features

- Open front – self service grab and go
- Easy access for loading and cleaning
- Excellent vision through attractively styled side glass
- White interior
- Four fully adjustable shelves
- Shelves can be angled
- Extra shelves available upon request
- Peg bars and pegs available upon request
- Energy saving self contained night blind
- Efficient, quiet system
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation with simple controls
- No drain required (hot gas evaporation of defrost water)
- Impact resistant finish
- Pricing rails on each shelf
- Shelf product stoppers available upon request



REFRIGERATED

Specifications

Model Numbers

	C1	C2	C3
Width (inches)	39 ¾	52 ¼	77
Depth (inches)	34	34	34
Height (inches)	84	84	84
Width without end walls (inches)	36 ¾	49 ½	73 ½
Number of shelves	4	4	4
Shelf width x depth (inches)	36 ¾ w x 17 ½ d	49 ½ w x 17 ½ d	73 ½ w x 17 ½ d
Display area (inches)	36 ¾ w x 24 d	49 ½ w x 24 d	73 ½ w x 24 d
Display area (sq.ft.)	18 ¼	24	36 ¼
Condensing unit size (HP)	¾	¾	1 ⅛
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1	
120/60/1			
Amps (unit)	20	20	20
Watts (unit)	2000	2000	2000
Deck fans	1	2	3
Temp Range	35/42°F or 2/6°C	35/42°F or 2/6°C	35/42°F or 2/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Genova

Open Front Merchandiser

Features

- Open front – self service grab and go
- Easy access for loading and cleaning
- White Interior
- Five fully adjustable shelves
- Additional shelves available upon request
- Peg bars and pegs available upon request
- Shelves can be angled
- Energy saving self contained night blind
- Efficient, quiet system
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation with simple controls
- No drain required (hot gas evaporation of defrost water)
- Impact resistant finish
- Pricing rails on each shelf
- Glass or solid end walls
- Shelf product stoppers available upon request



Specifications

Model Numbers

	Genova 1	Genova 2
Width (inches)	40 ½	52 ¾
Depth (inches)	35 ½	35 ½
Height (inches)	86	86
Width without end walls (inches)	37	49 ¼
Number of shelves	5	5
Shelf width and depth (inches)	36 ½ w x 17 ¾ d	49 w x 17 ¾ d
Display area (inches)	36 ½ w x 21 ¾ d	49 w x 21 ¾ d
Display area (square feet)	27 ½	37
Condensing unit size (HP)	1	1
Refrigerant	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck fans	1	2
Temp Range	35/42°F or 2/6°C	35/42°F or 2/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Sara

Open Front Merchandiser

Features

- Open Front – self service grab and go
- Easy access for loading and cleaning
- White interior
- 3 Fully adjustable shelves
- Additional shelves available upon request
- Peg bars and pegs available upon request
- Castors supplied with case
- Energy saving self contained night blind
- Efficient, quiet system
- No drain required (hot gas evaporation of defrost water)
- Pricing rails on each shelf
- Fits through single door
- Forced air cooling
- Shelf product stoppers available upon request



Specifications

Model Number

Sara

Width (inches)	52 ½
Depth (inches)	27
Height (inches)	69
Width without end walls (inches)	49
Display area (square feet)	16.88
Top shelf (inches)	49 w x 7 d
Middle shelf (inches)	49 w x 10 d
Bottom shelf (inches)	49 w x 14 d
Bottom Deck (inches)	49 w x 18 ¾ d
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck Fans	2
Temp Range	35/42°F or 2/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Mandy

Open Front Merchandiser

Black or White



Features

- Automatic defrost
- Castors supplied with case
- Easy to clean surfaces
- Fits through single door
- Forced air cooling
- Fully self contained unit
- Heater pan evaporation (no plumbing required)
- Illuminated top shelf
- Simple plug in operation
- Stainless steel shelves and display deck
- 3 shelves standard
- Energy saving self contained night blind

Specifications

Model Number

Mandy 100

Width (inches)	39 1/2
Depth (inches)	29 3/4
Height inches)	52
Width without end walls (inches)	36 1/2
Top shelf	34 3/4 w x 8 1/4 d
Middle shelf (inches)	34 3/4 w x 10 d
Bottom shelf (inches)	34 3/4 w x 12 d
Bottom Deck (inches)	35 1/4 w x 22 d
Display area (square feet)	13
Condensing unit size (HP)	3/4
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	1
Temp Range	35/42°F or 2/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

Memphis



Non-Refrigerated

Features

- Grab and Go refrigerated lower section
- Non refrigerated upper section
- Lockable Castors
- Sliding rear doors on upper section
- Glass shelf in upper section
- Fully mobile
- Smooth end walls
- Available in Black or Bronze
- No drain required (hot gas evaporation of defrost water)
- Efficient, quiet system

Refrigerated

Specifications

Model Numbers

	Memphis 90	Memphis 120
Width (inches)	35 ½	47 ½
Depth (inches)	32 ¾	32 ¾
Height (inches)	56 ½	56 ½
Display deck (inches)	32 w x 22 d	44 w x 22 d
Display deck (square feet)	5	6 ¾
Condensing unit size (HP)	¼	¼
Refrigerant	R404	R404
Power supply v/Hz/Ph	20/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck Fans	1	2
Temp Range	37/42°F or 3/6°C	37/42°F or 3/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.		

Isola

Features

- Internal basin in AISI stainless steel
- External in wood or stainless steel
- Gastronorm pans available upon request
- Different configurations available
- Pans available upon request
- Accepts deep or shallow pans
- Static refrigeration system
- Digital control panel
- Electronic lid for ease of loading/serving
- Castors supplied with case
- Serving trays optional
- LED lighting optional



Specifications

Model Numbers

	Isola 4S/S	Isola 6	Isola 6S/S
Width (inches)	59 ¼	81 ¼	86
Depth (inches)	29 ½	29 ½	29 ½
Height (inches) top down	45	45 ¼	45
Height (inches) top up	59	59	59
Condensing unit size (HP)	1/3	1/3	1/3
Refrigerant	R134	R134	R134
Powers supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp range	38/50°F or 3/10°C	38/50°F or 3/10°C	38/50°F or 3/10°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Features

- For all chilled food products
- Fully self contained bottom mounted condensing unit
- Efficient, quiet system
- Fan assisted
- Automatic evaporator of defrost water
- Ozone friendly
- White interior and black exterior
- Full length internal vertical lights
- Sturdy handle
- Magnetic door gaskets
- Easy access for loading and cleaning
- Easy clean surfaces
- Illuminated canopy for graphics
- Fully adjustable shelves
- Four shelves per door
- Castors supplied with case
- Minimum maintenance
- Low energy consumption
- Double pane glass door(s)
- Self closing door(s)



G4T



G6T

Specifications

Model Numbers

	G4T	G6T
Width (inches)	30	54 ¼
Depth (inches)	28 ¼	28 ¼
Height (inches)	82 ½	82 ½
Canopy dims (inches)	26 ½ w x 5 ½ h	52 w x 5 ½ h
Shelf width x depth (inches)	23 w x 20 ½ d	23 ½ w x 20 d
Number of shelves	4	8
Condensing unit size (HP)	⅓	½
Refrigerant	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C

Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

K Chillers

K2TF

K2T

Features

- LED lighting
- Anodized gold or silver finish
- Automatic defrost
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Glass on four sides
- Heater pan evaporation (no plumbing required)
- Illuminated display
- Rotating glass shelves (K2T) (mirrored bottom shelf)
- Rotation stops when door is opened
- Simple plug in operation



Rotating Shelves



Wire Shelves

*K2TF: adjustable wire shelf version of K2T.
Shelf size (inches) 17 1/2 x 17 1/2

Specifications

Model Numbers

	K2T	K2TF
Width (inches)	23 1/2	23 1/2
Depth (inches)	24	24
Height (inches)	71	71
Shelf dimensions (inches)	16 1/2 diameter	17 1/2 x 17 1/2
Number of shelves	6	5
Condensing unit size (HP)	1/3	1/3
Refrigerant	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Evaporator fans	1	1
Temp range	35/50°F or 4/10°C	35/50°F or 4/10°C

Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

K3T

Features

- LED lighting
- Anodized gold or silver finish
- Automatic defrost
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Glass on six sides (K3T)
- Heater pan evaporation (no plumbing required)
- Illuminated display
- Rotating glass shelves (mirrored bottom shelf)
- Rotation stops when door is opened
- Simple plug in operation



REFRIGERATED

Specifications

Model Number

	K3T
Width (inches)	31 ¾
Depth (inches)	36
Height (inches)	69
Shelf diameter (inches)	22
Number of shelves	5
Condensing unit size (HP)	7/8
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	20
Watts	2000
Evaporator fans	1
Temp range	35/50°F or 4/10°C
Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

K2TWR

Features

- Humidity controlled (K2TWCF, K2TWCR)
- Rotating or square glass shelves available
- Beautiful wood finish
- Castors supplied with case
- Economical system
- Glass on all four sides
- All around view of product
- Mirrored bottom shelf
- Adjustable shelves
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and lines
- Forced air system
- Illuminated display
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- Single door access
- Rotation stops when door is opened



Rotating Shelves

K2TWF



Square Shelves

Specifications

Model Numbers

	K2TWF	K2TWR	K2TWCF	KWTWCR
Application	General	General	Chocolate	Chocolate
Humidity control	No	No	Yes	Yes
Width (inches)	32 ½	32 ½	32 ½	32 ½
Depth (inches)	33 ½	33 ½	33 ½	33 ½
Height (inches)	72	72	72	72
Shelves (square or rotating)	square	Rotating	square	Rotating
Shelf width x depth (inches)	20 ½ w x 22 ½ d	-----	20 ½ w x 22 ½ d	-----
Shelf diameter (inches)	-----	22	-----	22
Number of shelves	5	6	5	6
Condensing unit size (HP)	⅓	⅓	⅓	⅓
Refrigerant	R134	R134	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1	120/60/1	120/60/1
Amps	20	20	20	20
Watts	2000	2000	2000	2000
Evaporator fans	1	1	1	1
Temp Range	35/50°F or 4/10°C	35/50°F or 4/10°C	56/62°F or 14/16°C	56/62°F or 14/16°C

Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

H1

Features

- Storage Chiller
- Weighs 73 lbs



G223

Features

- 23 Liter Total Capacity
- 11.5 Liters Per Bowl
- 6.34 Gallon Total Capacity
- 3.17 Gallons Per Bowl
- Motorized paddles maintain mixing of product



Starlet

Features

- Counter top chiller
- Electronic thermostat
- Weighs 85 lbs



Specifications

Model Numbers

	H1	G223	Starlet
Width (inches)	20 ¾	13 ½	24
Depth (inches)	20 ½	17	23
Height (inches)	32 ¼	25	23
Shelf dimensions (inches)	17 w x 13 d	-----	20 ¾ w x 6 ¾ d
Deck dimensions (inches)	17 ½ w x 9 d	-----	20 ¾ w x 6 ½ d
Condensing unit size (HP)	1/6	1/10	1/8
Refrigerant	R134	R134	R134
Power Supply v/Hz/Ph (unit)	120/60/1	120/60/1	120/60/1
Amps	5	15	10
Watts	500	1500	1000
Deck Fans	-----	-----	yes
Temp Range	35/42°F or 2/6°C	39/61°F or 4/16°C	35/42°F or 2/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Prep



Features

- Refrigerated Prep Counter
- Stainless steel finish
- Low energy consumption
- Two storage levels
- Adjustable shelves
- Six poly-carbonate inserts included
- Corrosion resistant white interior finish
- Automatic defrost cycle
- Extra deep removable cutting board
- Lockable castors
- Fully mobile

Specifications

Model Number

	Prep 1	Prep 2
Width (inches)	44 ½	67 ½
Depth (inches)	32 ½	35 ½
Height (inches)	41 ½	41 ½
Storage area (inches)	25 ¼ w x 27 d x 24h	48 w x 27 d x 24 h
Shelf (inches)	24 w x 26 d	23 w x 26 d (x2)
Cutting board dimensions (inches)	44 w x 16 ½ d	67 ½ w x 19 ½ d
Condensing unit size (HP)	1/6	1/2
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	yes	yes
Temperature Range	33.8°/41°F	33.8°/41°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

B1P

Features

- Top shelf is non-refrigerated
- Top hinged glass, hydraulic arm support
- Easy access for loading, setting of display and cleaning
- Euro style front and side glass
- Illuminated stainless steel, display deck and glass shelves
- Rear access to the display for the server
- Main display deck is accessed via a stainless steel pull out drawer from the rear of the case. Magnetic gaskets ensure a perfect seal
- Three level display
- Preparation counter built in
- Automatic defrost
- No plumbing required, auto evaporation of defrost water
- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation
- ABS foamed end walls
- Forced air system



Back View

Specifications

Model Numbers

	B1P
Width (inches)	50 ½
Depth (inches)	43
Height (inches)	51 ½
Top Shelf size (inches)	46 w x 7 ½ d
Bottom Shelf size (inches)	46 w x 10 d
Drawer dimensions (inches)	37 w x 32 ¾ d
Bottom display area total (inches)	47 w x 32 ¾ d
Condensing unit size (HP)	½
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temp Range	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Kubo 500R

Display Refrigerator

Features

- Adjustable wire shelves
- Hinged doors
- Vertical lights
- Castors supplied with case
- 360° visibility
- Easy to clean
- Automatic defrost
- No drain required
- Stainless steel front



Specifications

Model Number

500R

Width (inches)	60
Depth (inches)	28
Height (inches)	54
Number of shelves	8
Shelf dimensions (inches)	23 ½ w x 15 ¾ d
Condensing unit size (HP)	1 ⅛
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	36°/ 50° F or 2°/10° C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Victoria

Features

- Three exhibition levels
- Rear sliding glass doors
- Available in black or stainless steel finish
- Front access to condensing unit
- Double tempered curved glass
- Castors supplied with case
- Low energy consumption
- Easy to clean
- Automatic defrost cycle
- No drain required
- Stainless steel deck
- Stainless steel front
- Stainless steel shelves
- Static air system
- Wide stainless steel top



Specifications

Model Numbers

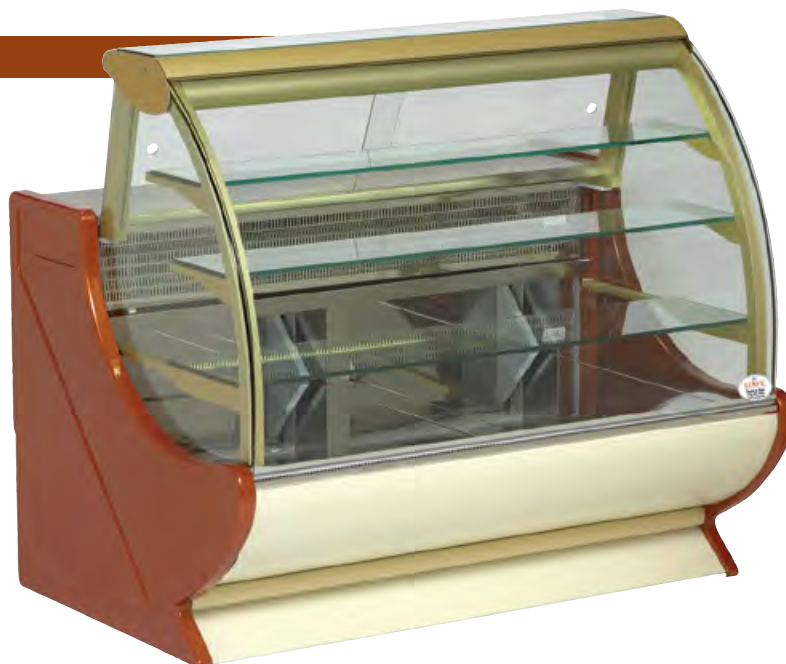
	V-150	V-200
Width (inches)	56 2/3	74
Depth (inches)	36	36
Height (inches)	50	50
Number of shelves	4	4
Top shelf dimensions (inches)	24 1/4 w x 15 d	32 7/8 w x 15 d
Other shelf dimensions (inches)	24 1/4 w x 17 d	32 7/8 w x 17 d
Condensing unit size (HP)	1/4	1/3
Refrigerant	R134A	R134A
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Temp Range	33/50°F or 2/10°C	33/50°F or 2/10°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

L Symphony

Features

- Anodized finish
- Top hinged, curved front glass
- Glass ends
- Fixed glass shelves (3)
- Dual temperature zones
- Top two shelves are non refrigerated
- Stainless steel display deck
- Granite preparation counter built in
- Pull out drawers (stainless steel)
- Magnetic gasket on drawers
- European finish and appearance
- Castors supplied with case
- Economical system
- Static evaporator system
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and lines
- Illuminated display
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- Sliding door access at rear of case for server



Additional Colors Available

Specifications

Model Numbers

	L1	L3	L5
Width (inches)	55 ¼	87	114 ¼
Depth (inches)	40	40	40
Height (inches)	50	50	50
Number of shelves	3	3	3
Top shelf dimensions (inches)	51 w x 8 2/3 d	82 ½ w x 8 2/3 d	110 w x 8 2/3 d
Middle shelf dimensions (inches)	51 w x 8 2/3 d	82 ½ w x 8 2/3 d	110 w x 8 2/3 d
Lower shelf dimensions (inches)	51 w x 11 d	82 ½ w x 11 d	110 w x 11 d
Number of Drawers	2	3	4
Drawer dimensions (inches)	20 ¾ w x 33 ¾ d	20 ¾ w x 33 ¾ d	20 ¾ w x 33 ¾ d
Condensing unit size (HP)	¼	½	1
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Static Refrigeration	Yes	Yes	Yes
Temp Range	36/50°F or 2/10°C	36/50°F or 2/10°C	36/50°F or 2/10°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

L Harmony

Features

- Anodized finish
- Curved front glass
- Glass ends
- Fixed glass shelves (3)
- Glass all around display
- Stainless steel lower display deck
- Sliding glass doors at rear, full size for access
- European appearance
- Castors supplied with case
- Economical system
- Forced air system- uniform cooling on all levels
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and lines
- Illuminated display (light above each shelf)
- Fully self contained
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- No plumbing required



Additional Colors Available

Specifications

Model Numbers

	L1H	L3H	L5H
Width (inches)	37	52 ½	83
Depth (inches)	31 ¼	31 ¼	31 ¼
Height (inches)	54 ½	54 ½	54 ½
Number of shelves	3	3	3
Top shelf dimensions (inches)	35 ½ w x 13 d	51 w x 13 d	81 ½ w x 13 d
Middle shelf dimensions (inches)	35 ½ w x 13 ½ d	51 w x 13 ½ d	81 ½ w x 13 ½ d
Lower shelf dimensions (inches)	35 ½ w x 16 d	51 w x 16 d	81 ½ w x 16 d
Condensing unit size (HP)	¼	½	1
Refrigerant	R404	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Fan assisted	Yes	Yes	Yes
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Bodega

WINE DISPLAY

Features

- Glass doors
- Interior full length lighting
- Sturdy handle
- Easy to clean interior
- Suitable for refrigerated products
- Efficient, quiet system
- Fully self contained
- Ozone friendly
- Castors supplied with case
- Single temperature or four temperature zones



Bod1



Bod2

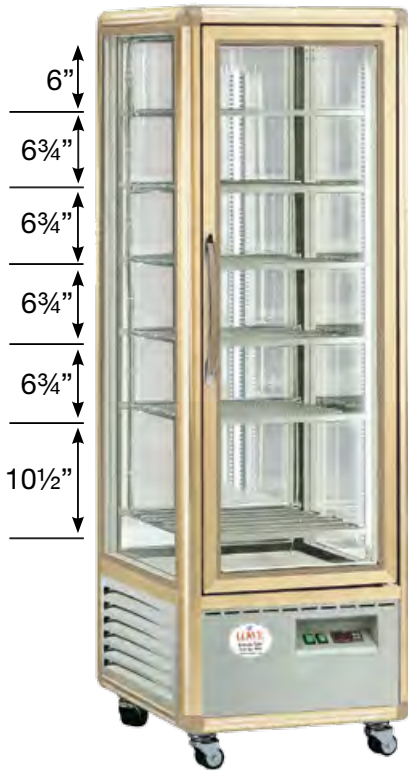
Specifications

Model Numbers

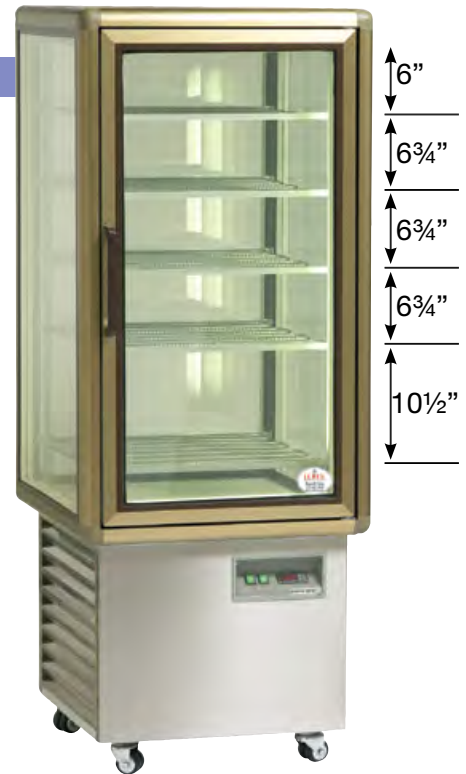
	Bod1	Bod2
Width (inches)	22 ¾	43
Depth (inches)	25 ½	25 ½
Height (inches)	77 ½	77 ½
Capacity: bottle size – 90	15x4= 60	32x4=128
bottle size – 77	24x4=96	50x4=200
bottle size – 75	24x4=96	52x4=208
Condensing unit size (HP)	1/3	1/2
Refrigerant	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	yes	yes
Temp Range	41/60°F or 5/15°C	41/60°F or 5/15°C

Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

K1T
4-Sided
Fixed Shelf Freezer



K4TF
4-Sided
Fixed Shelf Freezer



Features

- Anodized Finish
- Glass on all sides
- All around view of product
- Castors supplied with case
- Economical system
- Fixed evaporator shelves
- Efficient, quiet system
- Digital Thermostat control
- No plumbing required

Also Available In Silver

FROZEN

Specifications

Model Numbers

	K1T	K4TF
Width (inches)	23 1/2	28
Depth (inches)	25 1/2	29 1/2
Height (inches)	71 1/4	70
Number of shelves	6	5
Shelf type	Fixed	Fixed
Condensing unit size (HP)	2/3	3/4
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fixed shelf evaporator	yes	yes
Temp Range	0/-18°C or 32/0°F	0/-18°C or 32/0°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

VV17



Features

- Fully adjustable shelves
- 3 shelves standard
- Digital thermostat control
- Vertical lighting
- No plumbing required
- Efficient, quiet system
- Forced air system

K4T

4-Sided
Revolving Shelf Freezer



Features

- LED lighting
- Anodized finish
- Glass on all sides
- All around view of product
- Castors supplied with case
- Economical system
- Rotating shelves
- Mirrored bottom shelf
- Adjustable shelves
- Efficient, quiet system
- Forced air system
- Digital thermostat control
- No plumbing required
- Gold finish available

FROZEN

Specifications

Model Numbers

	VV17	K4T
Width (inches)	36	28
Depth (inches)	26	29 ½
Height (inches)	60 ½	71 ½
Number of shelves	3	6
Shelf type	Adjustable	Revolving
Shelf Dimensions	30 ½ w x 15 ¾ d	18" Diameter
Condensing unit size (HP)	½	¾
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	yes	yes
Temp Range	0/-18°C or 32/0°F	0/-20°C or 32/-4°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



G1T

Features

- LED lighting
- Fully adjustable shelves
- Frost free
- Triple pane glass doors
- Self closing doors
- Stainless steel bottom
- No plumbing required, evaporator condensing pan included
- Automatic defrost cycle
- Forced air system
- Illuminated display
- Castors supplied with case



G6FT

**Improved Visibility
and Lighting**

FROZEN

Specifications

Model Number

	G1T	G6FT
Width (inches)	30	54
Depth (inches)	29 ½	29 ½
Height (inches)	83 ¾	83 ¾
Number of shelves	4	4
Shelf dimensions	23 w x 20 ½ d	23 ½ w x 20 d
Number of doors	1	2
Canopy dims (inches)	26 ½ w x 5 ½ h	52 w x 5 ½ h
Condensing unit size (HP)	½	1
Refrigerant	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	Yes	Yes
Temp Range	0/-20°C or 28/-4°F	0/-20°C or 28/-4°F

Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

E1 / E2

Display Freezer

Features

- Curved glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Castors supplied with case



Specifications

Model Number

	E1	E2
Width (inches)	60	88
Depth (inches)	35 ½	35 ½
Height (inches)	40	40
Condensing unit size (HP)	½	½
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Static Refrigeration	Yes	Yes
Temp Range	0/-22°C or 32/-8°F	0/-22°C or 32/-8°F
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.		

E3

Display Freezer

Features

- Curved glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Castors supplied with case



FROZEN

Specifications

Model Number

E3

Width (inches)	77
Depth (inches)	34
Height (inches)	37
Condensing unit size (HP)	½
Refrigerant	R404
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static Refrigeration	Yes
Temp Range	0/-22°C or 32/-8°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

E4

Display Freezer

Features

- Glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Castors supplied with case



Specifications

Model Number

	E4
Width (inches)	77
Depth (inches)	34
Height (inches)	39
Condensing unit size (HP)	1/2
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static refrigeration	Yes
Temp range	0/-22°C or 32/-8°F
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

D1C

Display Freezer

Features

- 5 baskets standard
- 2 sliding glass lids
- LED lighting
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Simple plug in operation with simple controls
- Castors supplied with case



FROZEN

Specifications

Model Number

	D1C
Width (inches)	58
Depth (inches)	30
Height (inches)	34
Condensing unit size (HP)	½
Refrigerant	R134A
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static refrigeration	Yes
Temp range	0/-20°C or 50/-4°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Kubo 500F

Display Freezer

Features

- Adjustable wire shelves
- Hinged doors
- Vertical lights
- Castors supplied with case
- 360° visibility
- Easy to clean
- Automatic defrost
- No drain required
- Stainless steel front



FROZEN

Specifications

Model Number

500F

Width (inches)	60
Depth (inches)	28
Height (inches)	54
Number of shelves	8
Shelf dimensions (inches)	23 1/2 w x 15 3/4 d
Condensing unit size (HP)	1 1/8
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	0/-18°C or 32/0°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

B2F
Display Freezer



Limited Quantity Available

Features

- Top hinged glass, hydraulic arm support
- Easy access for loading, setting of display and cleaning
- Euro style front and side glass
- Stainless steel interior
- Rear access to the display for the server
- Preparation counter built in
- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation with simple controls
- Impact resistant finish
- ABS foamed end walls

***Note: No Refrigerated Understorage.**

Specifications

Model Number

	B2F
Width (inches)	73 ½
Depth (inches)	43
Height (inches)	51 ½
Condensing unit size (HP)	1
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amp	20
Watts	2000
Deck fans	Yes
Temp range	0/-18°C or 32/0°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

F2



Features

- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Excellent vision through top glass
- White interior and exterior
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Manual defrost and drain
- One standard basket included
- Impact resistant finish
- Castors supplied with case

Specifications

Model Number

	F2
Width (inches)	47 ¼
Depth (inches)	24 ¾
Height (inches)	34 ¼
Inside width (inches)	42
Inside depth (inches)	20
Inside height (inches)	25
Storage capacity (cubic feet)	12 ¼
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	n/a
Temp range	0/-20°C or 32/-4°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

DC8 Dipping Cabinet

Features

- Modern design with high visibility
- Stainless steel preparation counter
- Stainless steel deck
- Silver painted end walls
- Sliding plexi rear doors
- Illuminated logo panel
- Internal lighting for product
- Pricing rails
- Castors supplied with case
- No drain required
- Automatic defrost
- 8 and 12 flavor cabinet available
- Holds 2 ½ gallon size tubs (10 inch deep x 10 diameter)



Specifications

Model Numbers

	DC8	DC12
Width (inches)	50 ¼	72
Depth (inches)	43 ½	43 ½
Height (inches)	56	56
Condensing unit size (HP)	¾ x 2	¾ x 2
Refrigerant	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	30	30
Watts	3000	3000
Deck fans	Yes	Yes
Temp range	3/-4°F or -16/-20°C	3/-4°F or -16/-20°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

G12

Gelato-Italian Ice Cream



Features

- Modern design – high visibility
- Painted gray ABS end walls
- Stainless steel preparation counter
- Fully mobile
- Castors supplied with case
- Stainless steel bins
- Stainless steel front
- Sliding rear doors
- Full length illumination of product
- Pricing rails
- Illumination panel for product transparencies

FROZEN

Specifications

Model Number

	G12
Width (inches)	50 ¼
Depth (inches)	44 ¾
Height (inches)	54 ¾
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	220v single phase
Amps	30
Watts	3000
Deck fans	Yes
Temp range	0/-18°C or 03/0°F
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

SS2P

Two Flavor Soft Serve Ice Cream Machine

Features

- Small foot print, saves valuable floor space
- Easy cleaning and operation
- No installation required, plug it in and it is ready to go
- Castors supplied with case
- Soft serve mix not included
- Sanitized prior to each rental
- Serves two flavors plus a swirl option.
- Overnight switch to keep product refrigerated when not in use
- Automatic shut off when product is low



FROZEN

Specifications

Model Number

	SS2P
Width (inches)	21
Depth (inches)	27 ½
Height (inches)	52
Condensing unit size (HP)	1 ⅛, ⅛
Refrigerant	R404
Power supply v/Hz/Ph	220V single phase
Amps	30
Watts	3000

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

200 GBT

Fixed Shelves



Features

- Gold or silver anodized finish
- Glass walls
- Smooth finish. Rounded corners
- Static evaporator system
- Rapid pull down time
- Strong construction
- Efficient, quiet system
- Easy to clean surface and lines
- Illuminated display
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Operator friendly
- Thermostat control
- Fixed shelves are 7 ¼ inches apart

H4IB

Storage Freezer



Features

- Adjustable shelves
- Glass display
- Counter top unit
- Efficient, quiet system

Specifications

Model Numbers

	200 GBT	H4IB
Width (inches)	47 ½	23 ½
Depth (inches)	19 ½	20 ¼
Height (inches)	28	26 ½
Condensing unit size (HP)	1/3	1/4
Refrigerant	R404	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	no	yes
Temp range	0/-18°C or 32/0°F	0/-18°C or 32/0°F
Fixed shelf evaporator	yes	no

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



Penguin 1
Single Bowl
Frozen Drink Display

Penguin 2
Double Bowl
Frozen Drink Display



Features

- One or two bowl frozen drink display
- Full access to all the components for quick and easy maintenance
- Simple bowl removal for easy cleaning
- One compressor for each bowl
- Manual control of the thickness of the drink
- Quick product preparation
- Internal illumination system

H2



Features

- Efficient, quiet system
- Perfect for under counter use

FROZEN

Specifications

Model Numbers

	H2	Penguin 1	Penguin 2
Width (inches)	19 ½	7 ¾	15 ½
Depth (inches)	21 ½	17	17
Height (inches)	32 ¾	34 ¼	34 ¼
Bowl capacity in liters	n/a	12	12
Bowl capacity in gallons	n/a	3.17	3.17
Condensing unit size (HP)	¼	¼	½
Refrigerant	R134	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp range	0/-18°C or 32/0°F	frozen drinks	frozen drinks

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

Isola 4H

Features

- Electrically raised canopy
- Castors supplied with case
- Divider bars included
- Stainless steel option available
- Adjustable water temperature control
- Fitted drain
- Heat lamps for additional heating
- 'Low water level' alarm
- Serving trays optional
- Digital control panel
- Pans available upon request
- Internal basin in AISI stainless steel
- Accepts deep or shallow pans
- Different configurations available
- Gastronorm pans available upon request



Isola 4H
Lid Electronically Lowered.

Specifications

Model Numbers

	Isola 4H	Isola 4HS/S
Width (inches)	56	59 ¼
Depth (inches)	29½	29 ½
Height (inches) top down	45 ¼	45
Height (inches) top up	59	59
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	30	30
Watts	3000	3000
Temp range	100/194°F or 38/90°C	100/194°F or 38/90°C

Plug - each unit requires a single dedicated power supply.

B1H

Features

- Top hinged glass, hydraulic arm support
- Easy access for loading, setting of display and cleaning
- Euro style front and side glass
- Illuminated stainless steel, perforated display deck
- Rear access to the display for the server
- Preparation counter built in
- Automatic 'low water level' power cut-off
- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Rheostat control for heat/light
- Simple plug in operation with simple controls
- Adjustable water temperature control
- Water inlet (1/2 inch) and drain fitting (1 1/2 inch)
- Impact resistant finish
- Stainless steel deck
- ABS foamed end walls
- Divider bars for Gastronorm pans available
- Heating area can be configured several ways using divider bars.
- Heating area dimensions: 42 x 25 1/2 (inches)
- Gastronorm pans available upon request



Specifications

Model Number

B1H

Width (inches)	51
Depth (inches)	43
Height (inches)	51 1/2
Power Supply v/Hz/Ph	220/60/1
Amps	30
Watts	3000
Water Temperature Range	167/176°F or 75/80°C
Deck Temperature	146°F or 63°C
Plug - each unit requires a single dedicated power supply.	

BR13H

Features

- 4 Adjustable heated shelves
- Sliding glass rear doors
- Vertical lights
- Castors supplied with case
- No drain required
- Modern design
- 360° visibility
- Stainless steel front
- Stainless steel front
- Easy to clean



HOT

Specifications

Model Number

BR13H

Width (inches)	53
Depth (inches)	29 ½
Height (inches)	54 ¼
Top shelf dimensions (inches)	50 w x 11 d
Other shelf dimensions (inches)	50 w x 11 d
Power Supply v/Hz/Ph	120/60/1
Amps	30
Watts	3000
Temperature Range	140/176°F or 60/80°C

Plug - each unit requires a single dedicated power supply.

MCT
4 Burner



Features

- Stainless steel table with electric 4 burner ceramic cook top
- Locking castors included
- Under cabinet storage shelf
- Optional attached mirror for high visibility



MCT
Back View - Under Storage



MCTM
With Mirror

Specifications

Model Numbers

Width (inches)
Depth (inches)
Height (inches)
Power Supply v/Hz/Ph
Amps
Watts

	MCT	MCTM
Width (inches)	60	60
Depth (inches)	30 ¼	30 ¼
Height (inches)	36	97
Power Supply v/Hz/Ph	220/60/1	220/60/1
Amps	30	30
Watts	3000	3000

Plug - each unit requires a single dedicated power supply.

CO25 Convection Oven

Features

- Convection oven with two adjustable shelves
- Holds ½ size tray: 18 x 14 ½ (inches) - not included
- Trays for oven available upon request
- Oven is attached to rolling stand
- Oven available without stand
- Rolling stand has six shelves for sheet pans
- Sheet pans for stand available upon request
- Manual 60 minute timer



Specifications

Model Number

CO25

Width (inches)	28 ½
Depth (inches)	28
Height (inches)	53 ¾
Inside width (inches)	18 ½
Inside depth (inches)	14 ½
Inside height (inches)	10 5/8
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temperature Range	120/480°F or 49/249°C

Plug - each unit requires a single dedicated power supply.

MW Microwave



Specifications

Model Number

MW

Width (inches)	24
Depth (inches)	18
Height (inches)	14
Power Supply v/Hz/Ph	120/60/1
Amps	10
Watts	1000

Plug - each unit requires a single dedicated power supply.

Top2

Dual burner cook top



Features

- 2 electric burners
- Compact and lightweight



DW

Dual lamp display warmer

Features

- Holds a 12 x 20 (inches) Pan
- Pan not included

Specifications

Model Numbers

	Top2	DW
Width (inches)	22 ½	13
Depth (inches)	14	19
Height (inches)	3	24 ¼
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000

Plug - each unit requires a single dedicated power supply.

200 Hot

(Self Serve) Counter Top



Features

- Warming lamps above each shelf
- Sturdy construction designed for easy access of product
- Self serve open access

Specifications

Model Number

200 Hot

Width (inches)	35 ½
Depth (inches)	21
Height (inches)	28
Power Supply v/Hz/Ph	120/60/1
Amps	15
Watts	1500
Temperature Range	95/160°F or 35/71°C

Plug - each unit requires a single dedicated power supply.

HOT

HSD2



Features

- Hard coated aluminum heat shelf
- Tempered glass sides for maximum visibility
- Heavy duty stainless steel construction for base, sides and top
- Thermostat controlled heat for base and rear overhead heat source.

Specifications

Model Number

HSD2

Width (inches)	36
Depth (inches)	28
Height (inches)	29 ¾
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000

Plug - each unit requires a single dedicated power supply.



I1 / I3
Display Ice Tray

MS12
Electric Meat Slicer
12" Cutting Wheel



200 Dry
Self-Serve Counter Top Display

- Gold or silver anodized finish
- Easy to clean surfaces and lines
- Glass walls
- Multi purpose
- Illuminated display
- Smooth finish
- Rounded corners
- Strong construction
- Simple plug In operation with simple controls

NON REFRIGERATED

Specifications	Model Numbers			
	I1	I3	MS12	200 Dry
Width (inches)	40	64	23	35 ¼
Depth (inches)	22	22	18	21
Height (inches)	7	7	16	28
Power Supply v/Hz/Ph	n/a	n/a	120/60/1	120/60/1
Amps	n/a	n/a	15	5
Watts	n/a	n/a	1500	500

Plug - each unit requires a single dedicated power supply.

MSU

*Mobile Sink Unit
For Hands and Utensils Only*



Features

- Hand sink cart with 2-compartment sink
- Two 5 gallon water tanks
- Two 7 gallon waste water tanks
- 2½ gallon hot water heater
- Soap dispenser and paper towel holder included
- Durable polyethylene construction
- Castors supplied with case

Specifications

Model Number

MSU

Width (inches)	41
Depth (inches)	32 ½
Height (inches)	45 ½
Power Supply v/Hz/Ph	120/60/1
Amps	15
Watts	1500
Fresh water capacity	2 x 5 gallon or 18.92 liters
Waste tank capacity	2 x 7 gallon or 26.49 liters
Plug - each unit requires a single dedicated power supply.	

HWS

Two Person Accessible Hand Washing Station

Features

- 1,408 single uses (22-gallon fresh water capacity; 24-gallon gray water capacity)
- Two 30-ounce soap dispensers and four 250-sheet built-in paper towel dispensers
- Fits inside most portable restrooms for easy transport to job sites
- Built-in lift handles provide added mobility for positioning once on-site.

Specifications

Model Number

HWS

Width (inches)	26 ½
Depth (inches)	21 ½
Height (inches)	61
Fresh water capacity	22 gallon or 83.28 liters
Waste tank capacity	24 gallon or 90.85 liters



PTS

Stainless Steel Prep Table with Shelf



Features

- Stainless steel work surface
- Model with shelf available

PT

Stainless Steel Prep Table



NON REFRIGERATED

Specifications

Model Numbers

	PT4 / PT4S	PT5 / PT5S	PT6 / PT6S
Width (inches)	48	60	72
Depth (inches)	30	30	30
Height (inches)	35	35	35

Sinks

SSB1



Features

- Stainless steel bowl sink
- Plumbing required
- Single bowl and three bowl sinks available
- Water inlet (1 inch) and drain fitting (1¼ inch)

NON REFRIGERATED

SSB3



Specifications

Model Numbers

	SSB1	SSB3
Width (inches)	23 ½	84
Depth (inches)	24 ½	24 ½
Height (inches)	40	40

Ready Built Cold Rooms

Features

- “All-Weather” exterior
- Internal light
- Internal “glow in the dark” safety handle
- Easily made mobile
- Refrigerator & freezer temps available
- NSF approved “3-tier” racking included
- Secure, simple temperature control
- Non-slip floor
- Ramp included
- Fork lift friendly
- Lockable door - self closing!
- Strong hinge system
- External gauge displaying box temperature
- Quiet operation of ETL approved condensing unit
- Health and safety code compliant
- Simply hardwire to your generator or existing power!



Specifications

External Width (inches)	94 ¼
External Length (inches)	117 ¾
External Height (inches)	93
Power Supply v/Hz/Ph	220/60/1
Amps	30

Modular walk-in cold and freezer rooms.

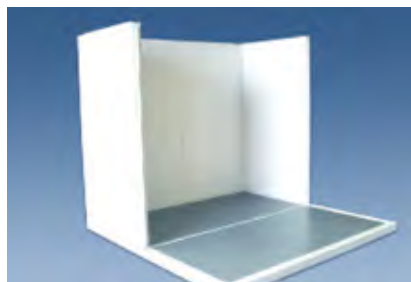
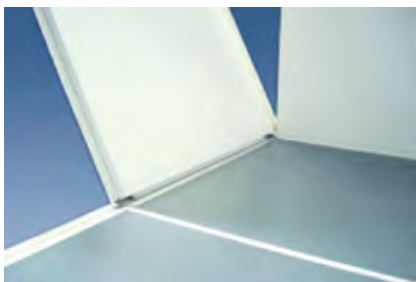
From the world's largest sporting events to state fairs, festivals, care centers, emergency relief, construction renovation, and so much more, LOWE Cold Rooms provide the perfect refrigerated storage solution.

Mobile & remote, climate controlled modular refrigeration / freezer cold rooms engineered for quiet efficiency even in the most challenging environments.



8ft by 8ft Modular Walk-in Cold Room. (smallest size available)
Length can be increased in 2ft increments.
Width can be increased in 8ft increments with interior walls.

COLD ROOMS



Quickly built on-site • Dual temperature • Indoor and outdoor use • Pallet size doors available.

With the largest modular cold room rental fleet in the world, LOWE Refrigeration's extensive logistical program enables us to meet your unique event requirements and ensure successful on time delivery and installation to your event.

Take advantage of our freight savings!

A large number of modular cold rooms can be loaded onto a single trailer.

This creates an efficiency and economy that ready built rooms can't duplicate.



Our steel frame leveling system allows us to place cold rooms almost anywhere, and create efficiency by placing refrigerated storage in convenient locations.



Our quick & efficient on-site build process saves you time and money.



Tie Down Straps can be placed over modular cold rooms to provide extra security in high wind environments. Strapping uses a ratchet and stake system that allows each unit to be pinned in place. This system includes ratchets, pin stakes, stake puller, mid and end straps.

Cold Storage – Where you need it. When you need it.



Build on pristine grass in front of clubhouse.
No forklift needed.



Inside or outside of any structure.
No fumes. Almost silent!



No vehicular access - no problem. Modular cold rooms can be taken through 3ft door to build inside.



Build on a cart path or remote site with ease!

COLD ROOMS

Specifications

Power Requirements 220v / 60Hz / Single Phase / 30 Amp Breaker
(Note: LOWE can supply a splitter box allowing 2 motors to run off a single power supply.)

Drain Not Required

Inside Door Handle Glows in the dark

Strip Curtain Fitted at door entry

Color White

Dimensions	Internal	External
Width (inches)	88	95
Height (inches)	80	87
Length (inches)	88	95

8ft x 8ft is the smallest size available.

Length increases by increments of 2ft. Width increases by increments of 8ft with interior walls.

Call to reserve your customized cold room!

LOWE Modular Cold Room Features & Benefits

LOWE can support events anywhere in North America with modular cold rooms suitable for indoor and outdoor use.

Our modular cold rooms offer a clean, safe and quiet refrigeration/frozen storage option in almost any environment.

- uneven or sloping ground
- on a cart path
- on the beach
- on dirt, grass, gravel or asphalt
- on a platform
- under a bridge
- inside a building
- inside a room
- on a rooftop
- at limited access or remote locations

Chefs and Concessions enjoy having their refrigerated storage when they need it – right next to them!

Our modular cold rooms are also available for beer cooler configuration, a climate controlled preparation, storage room or office.

(Note: Our offices in Europe and Asia provide a similar service.)



Cold Room used for keg storage.



Contact

USA

105 CECIL COURT
FAYETTEVILLE, GEORGIA
30214
1 770 461 9001
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LOWE
WORLDWIDE RENTAL SPECIALISTS

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**PACK EXPO International/
Healthcare Packaging EXPO
2018**

October 14-17, 2018
McCormick Place Chicago, IL
Order Closing Date:
September 27, 2018

REMIT TO:
Lowe Refrigeration, Inc.
105 Cecil Court
Fayetteville, GA 30214
USA
Tel: (770) 461-9001
Fax: (770) 461-8020
Email: info@LoweUSA.com
www.LoweUSA.com

NAME OF EXHIBITOR				BOOTH #	
ADDRESS					
CITY		STATE	ZIP	COUNTRY	
PHONE #			FAX #		
ORDER CONTACT NAME			EMAIL ADDRESS		

NOTE: 3% Processing Fee Applied to ALL Orders

***NO REFUNDS FOR CANCELLATION AFTER CLOSING DATE**

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MODEL	SIZE & DESCRIPTION	QTY	RENTAL \$	TOTAL \$
B CORNER	90 Degree Corner Euro Deli Display		1850	
B1	4ft Euro Deli Curved Glass Display With Refrigerated Under Storage		1850	
B2	6ft Euro Deli Curved Glass Display With Refrigerated Under Storage		2050	
B3	8ft Euro Deli Curved Glass Display With Refrigerated Under Storage		2350	
B1 L/G	4ft Euro Deli Self-Service Display With Refrigerated Under Storage		1850	
B2 L/G	6ft Euro Deli Self-Service Display With Refrigerated Under Storage		2050	
B3 L/G	8ft Euro Deli Self-Service Display With Refrigerated Under Storage		2350	
B1P	4ft Euro Bakery Curved Glass Display With Pull-Out Drawer		1850	
BOD1	23" Glass Door Wine Display - Holds 96 Size 75 Bottles		1260	
BOD2	43" Double Glass Door Wine Display - Holds 208 Size 75 Bottles		1850	
C1	3.5ft Euro Merchandiser 4 Shelf Display (extra shelves \$20each /Qty _____)		1750	
C2	4ft Euro Merchandiser 4 Shelf Display (extra shelves \$25each /Qty _____)		1850	
C3	6ft Euro Merchandiser 4 Shelf Display (extra shelves \$30each /Qty _____)		2050	
F2 CHILLER	64" Sliding Lid Refrigerator		700	
G4T	30" Single Glass Door Refrigerator		900	
G6T	54" Double Glass Door Refrigerator		1575	
G223	2 Bowl Drink Dispenser (23 Liters / 6.3 Gallons Total Capacity)		600	
GENOVA 1	42" Refrigerated Open Front Merchandiser		1750	
GENOVA 2	54" Refrigerated Open Front Merchandiser		1850	
H1	4 cu-ft Storage Refrigerator		250	
ISOLA 4	56" Cold Buffet Style Display (Stainless Steel Available Upon Request)		1650	
ISOLA 6	81" Cold Buffet Style Display (Stainless Steel Available Upon Request)		1850	
JINNY 104	3ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		1575	
JINNY 150	5ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		1800	
JINNY 250	8ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		2300	
K2T	4 Sided Glass Display With 16.5" Rotating Shelves		1700	
K2TF	4 Sided Glass Display With Wire Shelves		1700	
K2TWR	4 Sided Glass Display With Wood Finish & 22" Rotating Shelves		1700	
K2TWF	4 Sided Glass Display With Wood Finish & Fixed Shelves		1700	
K2TWCR	4 Sided Glass CANDY Display With Wood Finish & 22" Rotating Shelves		1700	
K2TWCF	4 Sided Glass CANDY Display With Wood Finish & Fixed Shelves		1700	
K3T	6 Sided Glass Display With 22" Rotating Shelves		1750	
KUBO 500R	60" Double Glass Door Display Refrigerator		1750	
L1	55" Euro Bakery Display With Dual Temperature Zones & Pull Out Drawer		1650	
L3	87" Euro Bakery Display With Dual Temperature Zones & Pull Out Drawer		2000	
L5	114" Euro Bakery Display With Dual Temperature Zones & Pull Out Drawer		2250	
L1HARMONY	37" Euro Bakery Display With 3 Fixed Shelves & Lighting On Each Shelf		1650	
L3HARMONY	52.5" Euro Bakery Display With 3 Fixed Shelves & Lighting On Each Shelf		1850	
MANDY 100	40" Open Front Merchandiser 3 Adjustable Shelf Display		1575	
MEMPHIS 90	36" Dual Temperature Zone Merchandiser Display		1650	
MEMPHIS 120	48" Dual Temperature Zone Merchandiser Display		1750	
OASIS 1	43" Square Island Display With Wood Finish & Suitable For Ice		1750	
OASIS 2	55" Square Island Display With Wood Finish & Suitable For Ice		1950	
P360	55" Grab & Go Island Display		1850	
PREP 1	41.5" Stainless Steel Refrigerated Prep Counter		900	
PREP 2	67.5" Stainless Steel Refrigerated Prep Counter		1325	
SARA	4ft Open Front Merchandiser 3 Adjustable Shelf Display		1700	
STARLET	24" Counter Top Refrigerator		450	
V-150	56" Curved Glass Bakery Display With Adjustable Shelves		1500	
V-200	74" Curved Glass Bakery Display With Adjustable Shelves		1950	

PAGE 1 SUBTOTAL

OFFICE USE ONLY IC BB O#

REV 11/13

PAGE 1 OF 2



**PACK EXPO International/
Healthcare Packaging EXPO
2018**

October 14-17, 2018
McCormick Place Chicago, IL
Order Closing Date:
September 27, 2018

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Fax: (770) 461-8020
Email: info@LoweUSA.com
www.LoweUSA.com

PRODUCT INSURANCE IS THE RESPONSIBILITY OF THE EXHIBITOR. CHARGES INCLUDE DELIVERY, INSTALLATION, COLLECTION, AND MAINTENANCE DURING THE SPECIAL REQUEST:

PAYMENT IS REQUIRED PRIOR TO CLOSING DATE. EQUIPMENT WILL NOT BE INSTALLED UNLESS PAYMENT HAS BEEN RECEIVED. ADDITIONAL 10% WILL BE APPLIED TO ALL ORDERS RECEIVED AFTER THE CLOSING DATE.

NOTE: 3% Processing Fee Applied to ALL Orders

***NO REFUNDS FOR CANCELLATION AFTER CLOSING DATE**

	MODEL	SIZE & DESCRIPTION	QTY	RENTAL \$	TOTAL \$
H O T	200H	35.5" Counter Top Hot Self-Service Display		630	
	B1H	4ft Euro Hot Curved Glass Display With Steam Deck (Bars with Pans by Req		1850	
	BR13H	53" Curved Glass Hot Display With 3 Adjustable Shelves		1850	
	CO25	Convection Oven With Stand - Fits 1/2 Size Trays		700	
	DW	13" 2 Lamp Display Warmer (Pan by Request)		125	
	HSD2	36" Aluminum Heat Shelf		700	
	ISOLA 4H	56" Hot Bain Marie Buffet Style Display		1850	
	MCT	60" Mobile 4 Burner Cook Top		800	
	MCT-M	60" Mobile 4 Burner Cook Top With Display Mirror		825	
	MW	Microwave		250	
	TOP2	23" Counter Top Dual Burner Cook Top		150	
F R O Z E N	200GBT	48" Counter Top Display Freezer		650	
	B2F	6ft Euro Curved Glass Display Freezer		2050	
	D1C	58" Wall Site Display Freezer With 5 Baskets		1500	
	DC8	8 Well Ice Cream Dipping Cabinet		1575	
	DC12	12 Well Ice Cream Dipping Cabinet		2350	
	E1	5ft Wall Site Display Freezer		1700	
	E2	7ft Wall Site Display Freezer		1900	
	E3	6ft Wall Site Display Freezer with Side Visibility		1900	
	E4	6ft Wall Site Display Freezer		1900	
	F2	47" Sliding Glass Top Freezer With 1 Basket		700	
	G1T	30" Single Glass Door Freezer		1325	
	G6FT	54" Double Glass Door Freezer		1750	
	G12	54" Gelato Ice Cream Cabinet		2050	
	H2	4 cu-ft Storage Freezer		300	
	H4IB	24" Counter Top Display Freezer		500	
	K1T	24" 4 Sided Glass Display Freezer With Fixed Shelves		1700	
	K4T	27.5" 4 Sided Glass Display Freezer With 18" Rotating Shelves		1700	
	K4TF	27.5" 4 Sided Glass Display Freezer With Fixed Shelves		1700	
	KUBO 500F	60" Double Glass Door Display Freezer		1900	
	PENGUIN 1	Single Bowl Frozen Drink Display		450	
PENGUIN 2	Double Bowl Frozen Drink Display		600		
VV17	60.5" Double Glass Door Freezer		1850		
SS2P	52" Two Flavor Soft Serve Ice Cream Machine		1850		
D R Y	200DRY	35" Counter Top Dry Display		450	
	HWS	2 Person Hand Washing Station		450	
	I1	40" Insulated Ice Tray With Drain Plug		275	
	I3	64" Insulated Ice Tray With Drain Plug		300	
	MS12	23" Electric Meat Slicer		525	
	MSU	39.5" Mobile Hand Washing Sink		525	
	PT4	4ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 ___ check here)		160	
	PT5	5ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 ___ check here)		185	
	PT6	6ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 ___ check here)		225	
	SSB1	23.5" Stainless-Steel Single-Bowl Sink (PLUMBING REQUIRED)		250	
SSB3	83" Stainless-Steel Three-Bowl Sink (PLUMBING REQUIRED)		370		

PAYMENT TYPE: CHECK BANK WIRE VISA MASTERCARD DINER'S CLUB AMEX

PAGE 2 SUBTOTAL

CREDIT CARD #	EXP. DATE
NAME ON CARD	SECURITY CODE

PAGE 1 SUBTOTAL

MISC.

EQUIPMENT TOTAL

PROCESSING FEE 3%

TOTAL

RENTAL TAX 9%

GRAND TOTAL US \$

SIGNING BELOW COMPLETES YOUR ORDER AND IS ACCEPTANCE OF OUR RENTAL TERMS & CONDITIONS AVAILABLE FROM THE ABOVE OFFICE OR www.LoweUSA.com

PAGE 1 CONTACT NAME SIGNATURE

OFFICE USE ONLY IC BB O# INV#

REV 11/13

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