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EXPO QUICK FACTS
23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

DEADLINE DATE TO RECEIVE DISCOUNTED RATES: September 9, 2019

BOOTH EQUIPMENT:
Each 10' x 10' booth area will be provided with an 8' high background drape, 3' high side drape, one 6' White skirted table, two folding chairs, one wastebasket, one 500watt electrical outlet, grey booth carpet, a booth Identification sign (7" x 44") and booth vacuum one time prior to show opening.

The height restrictions for Inline Booths is 8’ high, Island and Peninsula booths are 12’ high.

CARPET COLOR:
The booth area has Grey color carpet. You may carpet your booth area in any offered color, please see our enclosed Carpeting form for pricing and colors.

EXHIBITOR MOVE-IN: Sunday, September 22, 2019 7:30am - 5:00pm
Monday, September 23, 2019 7:30am - 9:00am

EXHIBITOR MOVE-OUT: Tuesday, September 24, 2019 5:00pm - 8:00pm

EXHIBITOR MOVE-OUT NOTE: All carriers must check in no later than 7:00pm on Tuesday, September 24, 2019.

SHOW COLORS:
Back Drape: Blue and White
Side Drape: White
Table Drape: White

ADVANCE WAREHOUSE SHIPMENT:
Materials should be shipped to arrive at our warehouse NO LATER THAN SEPTEMBER 16, 2019. Freight received after this date will incur a 25% late handling fee.

DO NOT ship refrigerated or frozen products to the advance warehouse. These shipments will be refused as we do not have cold storage. Ship refrigerated or frozen product direct to show site for delivery on September 22, 2019.

DIRECT SHIPMENT TO FACILITY:
Shipments will be received at the exhibit facility on Sunday, SEPTEMBER 22, 2019 between 8:00am and 5:00pm.

OVERTIME CHARGES:
Please be advised that overtime charges will apply during MOVE-IN and will apply during MOVE-OUT.

ASSISTANCE:
We want you to have a successful show. If you can’t find what you are looking for or if we can be of assistance, please call our Exhibitor Sales & Service Department at 305.751.1234.
NO SERVICES WILL BE RENDERED UNTIL THIS DOCUMENT IS COMPLETED, SIGNED AND RETURNED TO EXPO

ADVANCE AND/OR FLOOR ORDERS: All Orders require ADVANCE PAYMENT for initial estimate of charges for services AND a VALID CREDIT CARD with proper authorization be provided to EXPO. You may prepay with a check written on your company, but a credit card is required by EXPO to ensure any unexpected charges, such as additional freight, clean up costs, etc, are paid at the time the Show closes.

THIRD PARTY ORDERS: If you choose to contract work to a Display or Exhibit house/company and/or require services from EXPO, the Payment Policy presented above shall apply. EXPO must be notified, in writing, from exhibiting company of any other display or exhibit company involved in the set up or breakdown of exhibits. The exhibiting firm is ultimately responsible for payment of all costs incurred on its behalf. If a third party is to be invoiced for certain items or services, please complete and submit Expo’s Third Party Payment Policy prior to placing order.

DRAYAGE TO WAREHOUSE OR SHOW SITE AND/OR LABOR: EXPO’s Payment Policy must be adhered to by Exhibitor prior to any freight being shipped to EXPO. All charges for freight, assembling, disassembling, shipping, handling and any other must be prepaid. If adjustments or additional charges are required at Show Close they will be charged to the enclosed Credit Card provided, unless Exhibitor disputes charges in writing. EXPO is not responsible for any damage or loss of your freight, please secure round trip insurance from your company insurance carrier.

ALL CHARGES: All charges/costs requested by Exhibitor MUST be PAID IN FULL before services are rendered and any adjustment and/or additional charges must be paid by Show Close. Such costs will be charged to Exhibitor’s credit card provided unless prior arrangements have been made. All checks must be drawn on a U.S. bank, and there will be a minimum charge of $39 for each NSF check written to EXPO.

ADJUSTMENTS: Exhibitors are responsible for ensuring services are rendered as ordered prior to the Show opening. All requests for adjustments must be made on site prior to the Show’s closing. EXPO will not be responsible for adjustments after the Show closes unless prior arrangements have been agreed to in writing by EXPO.

SALES TAX: Applicable city, county and state sales tax will apply. If any Exhibitor is exempt from paying sales tax, it is the Exhibitor’s responsibility to provide EXPO with its tax exempt number prior to beginning of show.

CANCELLATION POLICY: In the event of a natural disaster, acts of God or terrorists, which result in the cancellation of this event, EXPO will be entitled to a fee equal to the percentage of work completed by EXPO. This percentage will be determined solely by EXPO. In the event the deposit received exceeds the percentage of work completed, EXPO will refund the excess deposit.

COLLECTION POLICY: In the event this contract is turned over to an attorney for collection or dispute, EXPO will be entitled to reasonable attorney fees.

Return via fax 305-751-1298 or email info@expocci.com
We accept American Express, Visa, MasterCard and Discover Card for your convenience. No checks will be accepted at show site.

Exhibitor ___________________________________________ Booth ____________________
Address _________________________________________________________________________________
City _______________________ State ______________ Zip ______________  Country _________________
Phone ________________________________________ Fax ___________________________
Email ___________________________________ Contact/s _______________________________________
Credit Card Used For Payment: No. ____________________ Expires ________________
Security Code ________________ (The 3 numbers on back of card or for Amex the 4 numbers on the front)
Billing Address for credit card: __________________________________________________________
City ___________________________________________ State ______________ Zip Code ______________
Credit Card Holder (Print Name) _________________________________________________________
Signature ____________________________________________________________
List Persons Authorized to Incur Charges on Credit Card ______________________________________

*****Cardholder hereby authorizes EXPO to charge credit card described herein for all charges incurred by Exhibitor and has read, understands, and agrees to all forms in the exhibitor manual and agrees to pay all charges as described in Cardholder Agreement. All estimated charges must be paid in ADVANCE, AND a valid credit card must be on file with EXPO authorizing payment for modified and/or additional charges. All Charges must be paid
THIRD PARTY PAYMENT CONDITIONS: This form must be completed and signed by BOTH PARTIES and returned to EXPO prior to placing any orders. If there is any doubt which party is to be invoiced for a service, the exhibiting firm accepts responsibility for payment. The exhibiting firm is ultimately responsible for payment of all charges by show conclusion. If charges have been billed to the wrong party and EXPO was not provided with the completed Third Party Payment Policy prior to the order being placed, any refund must be settled between the exhibiting firm and third party.

PLEASE INDICATE WHICH ITEMS/SERVICES ARE TO BE INVOICED TO THE THIRD PARTY:

- All Expo Services
- Booth Cleaning
- Booth Labor
- Freight Handling
- Furniture/Carpet
- Other (Specify): ___________________________________________

We understand and agree that we, the exhibiting firm, are ultimately responsible for payment of charges incurred. In the event the third party named below does not make payment, such charges will be presented to the exhibiting firm, and exhibiting firm will make payment to Expo prior to the close of the show. (Signature required below.)

Authorized Firm Representative Signature:  ________________________________________________

We accept American Express, Visa, MasterCard and Discover Card for your convenience.

### EXHIBITING COMPANY

Exhibiting Company: ____________________________ Booth #: ____________________________

Address: ________________________________________________________________

City: ____________________________ State: ____________ Country: ______________ Zip Code: ______________

Phone: ____________________________ Fax: ____________________________

Email: ____________________________ Contact/s: ____________________________

Credit Card Used For Payment: No.: ____________________________ Expires ____________________________

Security Code ____________________________ (The 3 numbers on back of card or for Amex the 4 numbers on the front)

Billing Address for credit card:

City: ____________________________ State: ____________ Country: ______________ Zip Code: ______________

Credit Card Card Holder (Print Name): ____________________________ Signature: ____________________________

List Persons Authorized to Incur Charges on Credit Card:

Cardholder hereby authorizes EXPO to charge credit card described herein for all charges incurred by Exhibitor and has read, understands, and agrees to all forms in the exhibitor manual and agrees to pay all charges as described in Cardholder Agreement. All estimated charges must be paid in ADVANCE, AND a valid credit card must be on file with EXPO authorizing payment for modified and/or additional charges. Any Charges must be paid by end of Show.

### THIRD PARTY

Third Party Company Name: ____________________________ Booth #: ____________________________

Address: ________________________________________________________________

City: ____________________________ State: ____________ Country: ______________ Zip Code: ______________

Phone: ____________________________ Fax: ____________________________

Email: ____________________________ Contact/s: ____________________________

Credit Card Used For Payment: No.: ____________________________ Expires ____________________________

Security Code ____________________________ (The 3 numbers on back of card or for Amex the 4 numbers on the front)

Billing Address for credit card:

City: ____________________________ State: ____________ Country: ______________ Zip Code: ______________

Credit Card Card Holder (Print Name): ____________________________ Signature: ____________________________

List Persons Authorized to Incur Charges on Credit Card:

Cardholder hereby authorizes EXPO to charge credit card described herein for all charges incurred by Exhibitor and has read, understands, and agrees to all forms in the exhibitor manual and agrees to pay all charges as described in Cardholder Agreement. All estimated charges must be paid in ADVANCE, AND a valid credit card must be on file with EXPO authorizing payment for modified and/or additional charges. Any Charges must be paid by end of Show.
**LIST OF OFFICIAL SERVICE AND LABOR CONTRACTORS**

**Expo Convention Contractors**  
For exhibit booth, furniture, decorations, floor covering, display labor, signs, rental display, cleaning, shipping and material handling.

**Expo Convention Contractors, Inc.**  
15959 NW 15th Avenue  
Miami, Florida  33169-5607  
Contact: Ms. Kassandra Aranda  
Tel: 305-751-1234  Fax: 305-751-1298

**Electrical**  
Edd Helms Electric  
17850 NE 5th Avenue  
Miami, Florida  33162  
Contact: Ms. Joni Alonso  
Tel: 305-653-2520  Fax: 305-770-8298

**Refrigeration Needs**  
Lowe Refrigeration Inc.  
105 Cecil Court  
Fayetteville, Georgia  30214  
Tel: 770-461-9001  Fax: 770-461-8020

**Audio Visual / Computer**  
Prestige  
Miami Beach Convention Center  
Tel: 786-276-2660  Fax: 786-276-2673

**Internet, WIFI, Telephone**  
SmartCity  
Miami Beach Convention Center  
Tel: 305-673-5189

**Bi-Lingual Booth Attendant**  
Events and Office Consultants  
2980 McFarlane Road, Suite 207  
Coconut Grove, Florida  33133  
Contact: Ms. Nancy Balzebre  
Tel: 305-442-6000  Fax: 305-442-1365

**Professional Interpreter and Translator**  
Conference Tech  
9110 SW 28th Terrace  
Miami, Florida  33165  
Contact: Mr. Les Tablada, Owner  
Tel: 305-552-7875  Fax: 305-552-8065

**Foodservice Equipment Rentals**  
Centerplate  
Miami Beach Convention Center  
Contact: Ms. Maria Linkous  
centerplatembcc@centerplate.com  
Tel: 786-276-2713  Fax: 786-276-2701

**Custom Broker & Freight Forwarding Logistics Company**  
TWI Group, Inc.  
4480 South Pecos Road  
Las Vegas, NV  89121  
Contact: Mr. Paul Navarrete  
Tel: 702.691.9086 PNavarrete@twigroup.com
FIRE EXTINGUISHER RENTAL FORM

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<tr>
<th>QTY</th>
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<th>PRICE</th>
<th>AMOUNT</th>
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<tr>
<td></td>
<td>Rental</td>
<td>$77.25</td>
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<tr>
<td></td>
<td>Refill Charge if Used</td>
<td></td>
<td>$98.00</td>
</tr>
<tr>
<td></td>
<td>Replacement if lost or damaged</td>
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</tr>
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Sub Total $ ____________________
7% Sales Tax $ ____________________
GRAND TOTAL $ ____________________

Please complete the following:

Company Name: __________________________________________________   Booth #: __________________
Contact Name: ________________________  Phone: ________________________
email: ______________________________  Fax: ______________________________

Signature also indicates you read and accept the Payment Policy and Term and Conditions.
Must order by discount deadline date to receive discounted pricing. Payment Authorization must be completed and returned with order.
There are no exchanges or refunds once item has been delivered to your booth. Cancellation must be received 24 hours prior to first exhibitor move-in day.

Fax to EXPO with Payment Policy form 305.751.1298
EXPO CONVENTION CONTRACTORS, INC. (EXPO) is pleased to have been selected as your Official Service Contractor for the above referenced show. In our effort to assure you a safe event, the attached Fire Marshall Policy has been prepared.

ALL COOKING EXHIBITS SHALL COMPLY WITH THE FOLLOWING:

- One 20 BC fire extinguisher with current tag for each cooking device.
- Equipment shall be fueled by low heat source.
- Deep fryers must have lids.
- Cooking surface shall be limited to 288 square inches.
- Cooking equipment four (4) feet from public or have physical barrier.
- Equipment must be on a non-combustible surface.
- Equipment two (2) feet apart.
- Curtains, drapes, table clothes, etc. flamed proof.
- Deep fryers single well only.
- No propane cooking tanks allowed in building.

In addition, the fees for fire extinguishers are as follows:

- Rental $77.25
- If used, Lost or Damage Replacement $98.00

If there are any questions, or if there is anything further we can do to assist you, just call us at (305) 751-1234 or Fax us at (305) 751-1298.

Looking forward to working with you.

EXPO CONVENTION CONTRACTORS, INC.
Exhibitor Sales & Service
EXHIBITOR NOTE

ATTENTION EXHIBITORS

Move out is scheduled from: 5:00pm - 8:00pm Tuesday, September 24, 2019.

Camillus House will be here at the close of show. Please have your donations ready.

Trash receptacles will be placed at the end of the aisles for your convenience.

There will be a $25.75 PER BOOTH cleaning charge for any spilled food on the carpet.

Thank you for your cooperation and we look forward to seeing you next show.
America’s Food and Beverage

FOOD & BEVERAGE SAMPLING POLICIES
FOR ALL EXHIBITORS ON THE SHOW FLOOR
PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES

- Centerplate is pleased to be the Exclusive Caterer to the Miami Beach Convention Center. We will provide all of your food, beverage and staff service. **NO Outside Food & Beverage is allowed in the building without prior authorization.**

- If your company manufactures, produces, or distributes food or beverages and your products are related to the nature of the show, you may provide samples for your guests’ enjoyment in your booth on the trade show floor. Maximum food sample sizes are one (1) ounce and maximum beverage sample sizes are three (3) ounces. **A Sample Food and/or Beverage form** must be requested from the Senior Sales Manager of Food & Beverage, 786.276.2712 or email Stephanie.zuluaga@centerplate.com. Return the completed form 10 business days prior to the sampling occurring.

- **No food or beverage may be sampled or given away outside of the exhibit hall, ballrooms or inside any meeting rooms of the Miami Beach Convention Center.**

- **Florida State law prohibits anyone other than Centerplate to distribute or to bring into the Miami Beach Convention Center any alcoholic beverages. Only distributors and producers may offer samples during the Show with properly submitted sampling forms. Show Management will pay for the supervision of alcoholic sampling.**

- If an exhibitor’s request for sampling exceeds the predetermined size portions or seems to be quantities exceeding sampling guidelines, it may be deemed appropriate by Centerplate to assess a **Buy Out or Corkage Fee** for the bringing of their product into the Miami Beach Convention Center.

- **Food and Beverage “Traffic Promoters” must be purchased through Centerplate.** Small candies such as individually wrapped mints are permitted. Exhibitors are not allowed to hand out food and beverage as an enticement to attract delegates to their booth if their featured product has no relation to food and beverage.

- An exhibitor may bring in Logo’d Bottled Water. A corkage fee of $1.50 per bottle will apply. Centerplate reserves the right to control the quantity of logo’d Bottled Water brought into the facility. For more details contact the Senior Sales Manager of Food & Beverage at 786.276.2712 or email stephanie.zuluaga@centerplate.com

- Centerplate does not provide tables for display of food and beverage. This is a requirement of the show decorators. Electrical needs for food service, trash removal, table, and chair equipment must be coordinated through your show’s general contractor or show decorator.
Food and Beverage Policies

- All cooking of product will be done exclusively by Centerplate staff. Exhibitor will be responsible for any labor fees. Products being sampled that are not a part of the Exhibitors direct distribution must be purchased and produced by Centerplate staff. In order to best serve your sampling needs, we require your request at least 10 business days in advance. An additional 20% service charge may apply for rush orders.

- All prices are subject to 21% Administrative Charge and 9% Sales Tax.

- Cancellations of perishable products prior to Seventy-Two (72) Business hours in advance of the show’s start will receive a refund. Cancellation of services within Seventy-Two (72) Business hours of the show’s start will be subject to payment in full no exceptions.

- Simple fry stations will be provided by Show Management.

- Wash stations will be provided by Show Management and drop off locations will be identified on the final floor plan. Exhibitors must allow 1 hour for cleaning and then retrieve equipment prior the posted closing time or the following morning.

- Show Management will provide the liability insurance. All exhibitors are required to sign the Waiver of Liability attached on the Sampling Form.

- Client MUST be Present in Booth to receive any produced samples. Redelivery Fee of $25++ will apply.

- All orders must be accompanied by payment in full (100%) prior 10 business days prior Date of Event. Centerplate will accept Company Checks drawn on a US bank, Visa, MasterCard, Discover and American Express. A credit card is required to be on file for each exhibitor to secure on-site orders during the event. A front & back copy of the card is required for processing. This includes all clients that have made payment in full in advance with a company check.

Thank you for being a part of America’s Food and Beverage Show! Let us take care of the details so you may attend to your visitors and clients. Please call us at 786.276.2712 or email us at stephanie.zuluaga@centerplate.com with your goals and we will help you achieve them.

Thank you!
The Miami Beach Convention Center Team
AUTHORIZATION REQUEST
OUTSIDE SAMPLE FOOD AND/OR BEVERAGE DISTRIBUTION

Centerplate has exclusive food and beverage distribution rights within the Miami Beach Convention Center. Exposition sponsoring organizations and/or their exhibitors may distribute sample food and/or beverage products ONLY upon Written Authorization.

GENERAL CONDITION:

A. Only exhibitors who manufacture, produce or distribute with booths in the trade show exhibit hall may give away sample portions of their products and must be show related. No food or beverage may be sampled or given away outside of the exhibit hall or inside any meeting rooms of the Miami Beach Convention Center.

B. All approved items limited to SAMPLE SIZE.
   1. Beverage limited to maximum of 3 oz container.
   2. Food items limited to maximum of 1 oz portion.

C. FLORIDA STATE LAW PROHIBITS ANYONE OTHER THAN THE ALCOHOL LICENSE HOLDER TO DISTRIBUTE OR BRING INTO THE LICENSED ESTABLISHMENT (MIAMI BEACH CONVENTION CENTER) ANY ALCOHOLIC BEVERAGES FOR THE PURPOSE OF TRAFFIC PROMOTION. ALL ALCOHOLIC BEVERAGES MUST BE PURCHASED FROM CENTERPLATE.

D. The firm named acknowledges they have sole responsibility for use, servicing or other disposition of such items in compliance with all applicable laws. Accordingly, the firm agrees to indemnify and forever hold harmless Centerplate, Spectra, the Miami Beach Convention Center and the City of Miami Beach from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from their use, serving or other disposition of such items. Items are to be used as samples only; no cash sales are permitted.

E. Standard fees for storage, handling, delivery, etc. will be charged where applicable.

F. Waiver of Liability, Assumption of Risk and Indemnity Agreement

   Waiver: In consideration of being permitted to participate at the Miami Beach Convention Center in a supervisory capacity, the sampling as detailed on authorization request, the undersigned, heirs and personal representatives or assigns, do hereby release, waive, discharge and covenant not to sue Centerplate, Spectra and the City of Miami Beach, their officers, employees and agents from any and all claims resulting from personal injury, accidents or illnesses (including death), and property loss arising from, but not limited to, participation in America’s Food and Beverage Show.

Signature of Approval:___________________________________________________________

Print Name & Title:_____________________________________________________________
AUTHORIZATION REQUEST
SAMPLE FOOD AND/OR BEVERAGE DISTRIBUTION

Please complete this entire form and return to:
Centerplate FAX (786) 276-2701 or Stephanie.zuluaga@centerplate.com

PLEASE TYPE or PRINT all information.

Name of the Event **America’s Food and Beverage**
Firm Name _____________________________________________________ Tel: ___________________________________
Email Address ________________________________________________________________________________________
Address ____________________________________________________________________________________________
City ___________________________ State/Province ___________________________ Zip Code______________________
Contact _______________________________________________________ Cell Number ______________________________
Signature_______________________________________________________ Date ___________________________________

Product(s) you wish to dispense: ____________________________________________________________________________
Size of portion to be dispensed: ____________________________________________________________________________
Proposed method of dispensing: ____________________________________________________________________________
Reason for offering samples: ______________________________________________________________________________

**COMPLETED THE SECTION BELOW ONLY IF SERVICES ARE REQUIRED FROM CENTERPLATE**

STORAGE: Yes   No   TYPE: Freezer   Refrigeration   Dry   Other

ALL PRODUCTS MUST BE DELIVERED TO CENTERPLATE LOADING DOCK, 1901 CONVENTION CENTER DR. LOCATED AT THE MIAMI BEACH CONVENTION CENTER.

TOTAL CUBIC FEET OF ITEMS BEING SHIPPED: ____________________________
(Handling Fee of $250.00+ will be applicable to the following: 1. Freezer and Refrigerator are $10.00+ per cubic foot per day 2. Dry storage is $5.00+ per cubic foot per day). All products must be delivered to the Centerplate Loading Dock. There is a $50.00+ delivery charge per delivery.

NAME OF COMPANY DELIVERING PRODUCT: _________________________________________________________________
FIRST AND LAST DATE OF STORAGE: ______________________________________________________________________
TIME OF PRODUCT DELIVERY TO BOOTH EACH DAY: ___________________________________________________________
AMOUNT OF PRODUCT TO BE DELIVERED EACH DAY: _______________________________________________________

ICE: ___________________________ Ice charges are $12.50+ per 25 lb. bag. **There will be a $25.00+ delivery charge per delivery**

APPROVED: ________________________________________  cc: Show Manager
General Manager - Centerplate                         MBCC Event Service Dept.
Client’s copy

For additional information on services available, please call 786.276.2712 or email Stephanie.zuluaga@centerplate.com

Miami Beach Convention Center - 1901 Convention Center Drive
Miami Beach, Florida 33139
Telephone: 786.276.2700 ~ Facsimile: 786.276.2701

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## CHAIRS

<table>
<thead>
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<th>ITEM</th>
<th>ADVANCE PRICE</th>
<th>STANDARD PRICE</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Upholstered Arm Chair</td>
<td>$57.50</td>
<td>$73.50</td>
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</tr>
<tr>
<td>Upholstered Side Chair</td>
<td>$52.00</td>
<td>$68.25</td>
<td></td>
</tr>
<tr>
<td>Executive Swivel Arm Chair</td>
<td>$125.50</td>
<td>$147.00</td>
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</tr>
<tr>
<td>Padded Counter Stool w/Back</td>
<td>$107.25</td>
<td>$140.50</td>
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</tbody>
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## ACCESSORIES

<table>
<thead>
<tr>
<th>ITEM</th>
<th>ADVANCE PRICE</th>
<th>STANDARD PRICE</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chrome Stanchion w/ Black Retractable Belt</td>
<td>$45.00</td>
<td>$55.25</td>
<td></td>
</tr>
<tr>
<td>Velvet Rope - 7' Red</td>
<td>$66.00</td>
<td>$85.50</td>
<td></td>
</tr>
<tr>
<td>Chrome Stanchion for Velvet Rope</td>
<td>$34.25</td>
<td>$44.50</td>
<td></td>
</tr>
<tr>
<td>Aluminum Stanchion 8' high</td>
<td>$31.50</td>
<td>$33.50</td>
<td></td>
</tr>
<tr>
<td>Aluminum Stanchion 3' high</td>
<td>$31.50</td>
<td>$33.50</td>
<td></td>
</tr>
<tr>
<td>Crossbar / Tellie</td>
<td>$31.50</td>
<td>$33.50</td>
<td></td>
</tr>
<tr>
<td>Base</td>
<td>$31.50</td>
<td>$33.50</td>
<td></td>
</tr>
<tr>
<td>Easel</td>
<td>$29.00</td>
<td>$34.50</td>
<td></td>
</tr>
<tr>
<td>Wastebasket</td>
<td>$30.50</td>
<td>$36.75</td>
<td></td>
</tr>
<tr>
<td>Adjustable Arm Rack</td>
<td>$58.50</td>
<td>$70.50</td>
<td></td>
</tr>
<tr>
<td>2-Way Waterfall Rack</td>
<td>$72.25</td>
<td>$90.75</td>
<td></td>
</tr>
<tr>
<td>4-Way Arm Rack</td>
<td>$94.00</td>
<td>$117.00</td>
<td></td>
</tr>
<tr>
<td>Refrigerator 20&quot;L x 20&quot;D x 34&quot;H</td>
<td>$225.00</td>
<td>$275.00</td>
<td></td>
</tr>
</tbody>
</table>

## PEGBOARDS / TACKBOARDS

- Pegboards Do NOT include hooks or brackets.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>ADVANCE PRICE</th>
<th>STANDARD PRICE</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>4' x 8' Pegboard - Vertical</td>
<td>$101.75</td>
<td>$113.50</td>
<td></td>
</tr>
<tr>
<td>4' x 8' Pegboard - Horizontal</td>
<td>$101.75</td>
<td>$113.50</td>
<td></td>
</tr>
<tr>
<td>2' x 8' Pegboard - Vertical</td>
<td>$66.00</td>
<td>$77.75</td>
<td></td>
</tr>
<tr>
<td>2' x 8' Pegboard - Horizontal</td>
<td>$66.00</td>
<td>$77.75</td>
<td></td>
</tr>
<tr>
<td>4' x 6' Tackboard</td>
<td>$101.75</td>
<td>$113.50</td>
<td></td>
</tr>
</tbody>
</table>

## SPECIAL DRAPERY

- Feet of 8' high drapery at $17.25 per linear foot
- Feet of 3' high drapery at $11.00 per linear foot

### CIRCLE COLOR OF DRAPE:

- Gold
- Red
- Blue
- Black
- Grey
- White
- Peach
- Teal
- Burgundy

### 4TH SIDE DRAPE

- $42.00

### UNDRAPED TABLES

<table>
<thead>
<tr>
<th>ITEM</th>
<th>ADVANCE PRICE</th>
<th>STANDARD PRICE</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>2' x 4' TABLES - Standard</td>
<td>$85.25</td>
<td>$94.00</td>
<td></td>
</tr>
<tr>
<td>2' x 6' TABLES - Standard</td>
<td>$94.00</td>
<td>$112.00</td>
<td></td>
</tr>
<tr>
<td>2' x 8' TABLES - Standard</td>
<td>$112.00</td>
<td>$129.75</td>
<td></td>
</tr>
<tr>
<td>2' x 4' TABLES - Counter High</td>
<td>$120.75</td>
<td>$138.75</td>
<td></td>
</tr>
<tr>
<td>2' x 6' TABLES - Counter High</td>
<td>$129.75</td>
<td>$156.75</td>
<td></td>
</tr>
<tr>
<td>2' x 8' TABLES - Counter High</td>
<td>$147.00</td>
<td>$174.50</td>
<td></td>
</tr>
</tbody>
</table>

### ROUND PEDESTAL TABLES

<table>
<thead>
<tr>
<th>ITEM</th>
<th>ADVANCE PRICE</th>
<th>STANDARD PRICE</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round Table - 30&quot; x 30&quot; high</td>
<td>$150.50</td>
<td>$190.50</td>
<td></td>
</tr>
<tr>
<td>Round Table - 30&quot; x 42&quot; high</td>
<td>$178.50</td>
<td>$220.75</td>
<td></td>
</tr>
</tbody>
</table>

### TABLE RISERS

<table>
<thead>
<tr>
<th>ITEM</th>
<th>ADVANCE PRICE</th>
<th>STANDARD PRICE</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>4' x 8&quot; x 8&quot; One Step Riser</td>
<td>$49.75</td>
<td>$68.25</td>
<td></td>
</tr>
<tr>
<td>4' x 8&quot; x 16&quot; Two Step Riser</td>
<td>$63.00</td>
<td>$74.75</td>
<td></td>
</tr>
<tr>
<td>6' x 8&quot; x 8&quot; One Step Riser</td>
<td>$63.00</td>
<td>$74.75</td>
<td></td>
</tr>
<tr>
<td>6' x 8&quot; x 16&quot; Two Step Riser</td>
<td>$73.75</td>
<td>$92.00</td>
<td></td>
</tr>
</tbody>
</table>

### DISCOUNT DEADLINE:

- SEPTEMBER 9, 2019

**Sub Total** $________

**7% Sales Tax** $________

**Grand Total** $________

Company Name: ____________________________________________  Booth #: ______________________

Please return via fax along with Payment Policy form to 305.751.1298 or email to info@expocci.com
DISCOUNT DEADLINE: SEPTEMBER 9, 2019

BOOTH DIMENSIONS
What is your booth size (ft.) _____ X _____ = _____
Length  Width  Sq. Ft.

Prices quoted below include installation and taping of front edge only.
All rental carpet is delivered clean to your booth space, but during setup,
carpet may become dirty. Please order cleaning service at least once
before show opening.

EXPO CLASSIC CARPET

<table>
<thead>
<tr>
<th>Please Circle Color Choice:</th>
<th>Gray</th>
<th>Teal</th>
<th>Black</th>
<th>Burgundy</th>
<th>Blue</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Qty.</td>
<td>Item</td>
<td>Discount Price</td>
<td>Regular Price</td>
<td>Amount</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10’ x 10’</td>
<td></td>
<td>$124.00</td>
<td>$148.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10’ x 20’</td>
<td></td>
<td>$247.00</td>
<td>$296.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10’ x 30’</td>
<td></td>
<td>$370.00</td>
<td>$444.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10’ x 40’</td>
<td></td>
<td>$494.00</td>
<td>$590.00</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Variation in dye lot may occur when ordering more than one cut of carpet.

EXPO CUSTOM CUT CARPET

<table>
<thead>
<tr>
<th>Please Circle Color Choice:</th>
<th>Red</th>
<th>Blue</th>
<th>Grey</th>
<th>Black</th>
<th>Teal</th>
<th>Burgundy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Booth Size: __________  x  __________  =  __________</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Length              Width  Sq. Ft.</td>
<td>Discount Price</td>
<td>Regular Price</td>
<td>Amount</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Do you want Expo Classic Carpet</td>
<td>$4.15</td>
<td>$5.15</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Do you want Expo Plush Carpet</td>
<td>$5.15</td>
<td>$5.70</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PADDING & VISQUEEN

<table>
<thead>
<tr>
<th>Sq. Ft.</th>
<th>Item</th>
<th>Discount Price</th>
<th>Regular Price</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1/2” Padding</td>
<td>$1.10</td>
<td>$1.32</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1” Padding</td>
<td>$1.59</td>
<td>$2.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Visqueen</td>
<td>$0.60</td>
<td>$1.05</td>
<td></td>
</tr>
</tbody>
</table>

Subtotal $ 
7% Tax $ 
Amount Due $ 

Company Name: ___________________________________________ Booth #: ______________________

Please return via fax along with Payment Policy form to 305.751.1298 or email to info@expocci.com

13
SHOWCASES
23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

DISCOUNT DEADLINE: SEPTEMBER 9, 2019

FULL VISION
38” High x 20” Deep
Full vision show case - White
Discount Rate $448.00
Standard Rate $557.25
6’ Quantity ______
5’ Quantity ______
4’ Quantity ______

HALF VISION
38” High x 20” Deep
Half vision show case - White
Discount Rate $448.00
Standard Rate $557.25
6’ Quantity ______
5’ Quantity ______
4’ Quantity ______

QUARTER VISION
38” High x 20” Deep
Quarter vision show case - White
Discount Rate $448.00
Standard Rate $557.25
6’ Quantity ______
5’ Quantity ______
4’ Quantity ______

WALL CASE
84” High x 18” Deep x 70” Wide
Wall case - White
Discount Rate $634.00
Standard Rate $786.00
Quantity ______

SEE THRU WALL CASE
84” High x 18” Deep x 70” Wide
See thru wall case - White
Discount Rate $634.00
Standard Rate $786.00
Quantity ______

Electrical outlet is NOT included.
Contact the Electrical Company to place an electrical order.

Sub Total _________
7% Sales Tax _________
Total Due _________

Return this form along with the Payment Policy form to fax 305.751.1298

Exhibitor _______________________________________________________ Booth _________________
Address ____________________________________ City _______________ State _____ Zip _________
Phone _________________ Fax ________________ Email ____________________ Contact __________

Important: To ensure that your selection will be available, you must place your order before the Deadline Date.
No guarantee on choice after Deadline Date. EXPO Convention Contractors Inc. is not liable for contents, damages or breakage after cases have been delivered.

Payment Policy: Payment in full of charges including applicable tax, must accompany advance order and must be received by Deadline Date to guarantee delivery of rental unit and discount pricing. All charges are subject to Sales Tax.

Cancellation Policy: Items cancelled before Deadline Date will be refunded 100%. Items cancelled after move-in begins will be invoiced at 50% of original price to cover labor involved.
**ACCESSORIES 1**

23rd Americas Food & Beverage Show & Conference  
September 23 - 24, 2019  
Miami Beach Convention Center

**DISCOUNT DEADLINE:**  
SEPTEMBER 9, 2019

- 1 meter Cabinet with Sliding Doors & Lock  
  - 38"w x 36"h  
  - White  
    - Advance $311.75  
    - Standard $384.75  
  - With Graphics  
    - Advance $395.50  
    - Standard $477.50  
- 2 meter Cabinet with Sliding Doors & Lock  
  - 77"w x 36"h  
  - White  
    - Advance $356.00  
    - Standard $449.50  
  - With Graphics  
    - Advance $543.50  
    - Standard $637.00  
- 1 meter Single Sided Gondola with 3 shelves  
  - Straight Shelves  
    - Advance $351.25  
    - Standard $429.00  
  - Angled Shelves  
    - Advance $405.50  
    - Standard $504.75  
- 1 meter Double Sided Gondola with 6 shelves  
  - Straight Shelves  
    - Advance $439.50  
    - Standard $538.75  
  - Angled Shelves  
    - Advance $526.00  
    - Standard $677.75  
- 1 meter Curved Cabinet with Sliding Doors & Lock  
  - 42 1/4"w x 36"h  
  - White  
    - Advance $311.75  
    - Standard $384.75  
  - With Graphics  
    - Advance $395.50  
    - Standard $477.50  
- 2 meter Curved Cabinet with Sliding Doors & Lock  
  - 85 5/8"w x 36"h  
  - White  
    - Advance $356.00  
    - Standard $449.50  
  - With Graphics  
    - Advance $543.50  
    - Standard $637.00  
- 1 meter Diagonal Curved Cabinet without Doors  
  - 60 1/8"w x 36"h  
  - White  
    - Advance $341.00  
    - Standard $420.25  
  - With Graphics  
    - Advance $443.50  
    - Standard $523.25  
- 2 meter Curved Corners Cabinet with Sliding Doors & Lock  
  - 38"w x 36"h  
  - 2 Sides - 15 3/8"w x 36"h  
  - White  
    - Advance $356.00  
    - Standard $449.50  
  - With Graphics  
    - Advance $592.75  
    - Standard $696.50  

◆ Send the files to print in one of these formats: EPS, PDF, TIFF, JPEG (High Quality).  
◆ Convert all fonts to outlines.  
◆ Send Graphic Files to info@expocci.com

**SUB-TOTAL**  
7% SALES TAX  
**TOTAL**

Exhibitor ___________________________________________________________ Booth ___________

Please return along with Payment Policy form to fax 305-751-1298 or email info@expocci.com
1 meter Directional with Graphics

38" x 91"
Advanced $266.75  Standard $390.00
Quantity _____

3 meter Overlay Graphic on 3/16" Ultramount

115 7/16" x 96"
Advanced $853.50  Standard $1248.50
Quantity _____

Pull Up Banner

33" x 84"
Advanced $ 215.75  Standard $312.75
Quantity _____

1 meter Graphic on PVC

38" x 91"
Advanced $266.75  Standard $390.00
Quantity _____

1 meter Graphic on PVC

Graphic Posters on 3/16" Ultramount

Qty.  Size  Advance  Standard
_____  20" x 30"  $46.50  $68.00
_____  24" x 36"  $66.50  $97.50
_____  36" x 48"  $166.25  $222.00

♦ Send the files to print in one of these formats: EPS, PDF, TIFF, JPEG (High Quality).
♦ Convert all fonts to outlines.
♦ Send Graphic Files to info@expocci.com

SUB-TOTAL

7% SALES TAX

TOTAL

Exhibitor ___________________________________________________________ Booth ____________

Please return along with Payment Policy form to fax 305-751-1298 or email info@expocci.com
CONVENTION CONTRACTORS INC.
15959 NW 15th Avenue, Miami, FL 33169-5607
Customer Service Phone: (305) 751-1254
Customer Service Fax: (305) 751-1298

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

DISCOUNT DEADLINE:
SEPTEMBER 9, 2019

Chrome Square Table
1 meter Tower Showcase
1/2 meter Tower Showcase
Black / White Arm Light w/Bulb
Black Leather Chair
White Wooden Folding Chair

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Advanced Price</th>
<th>Standard Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chrome Square Table</td>
<td>Advanced $480.75</td>
<td>Standard $583.75</td>
<td></td>
</tr>
<tr>
<td>1 meter Tower Showcase</td>
<td>Advanced $511.75</td>
<td>Standard $683.75</td>
<td></td>
</tr>
<tr>
<td>1/2 meter Tower Showcase</td>
<td>Advanced $408.75</td>
<td>Standard $480.75</td>
<td></td>
</tr>
<tr>
<td>2 lights in the top</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Black Arm Light</td>
<td>Advanced $87.00</td>
<td>Standard $82.50</td>
<td></td>
</tr>
<tr>
<td>White Arm Light</td>
<td>Advanced $77.25</td>
<td>Standard $98.00</td>
<td></td>
</tr>
<tr>
<td>Free Standing Chrome Grid</td>
<td>Advanced $98.00</td>
<td>Standard $123.75</td>
<td></td>
</tr>
<tr>
<td>Literature Rack</td>
<td>Advanced $165.00</td>
<td>Standard $191.50</td>
<td></td>
</tr>
<tr>
<td>23rd Americas Food &amp; Beverage</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Show &amp; Conference</td>
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<tr>
<td>September 23 - 24, 2019</td>
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<td></td>
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</tr>
<tr>
<td>Miami Beach Convention Center</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DISCOUNT DEADLINE:</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>SEPTEMBER 9, 2019</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Electric is NOT included.</td>
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<td></td>
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</tr>
<tr>
<td>You MUST order from the electrical contractor.</td>
<td></td>
<td></td>
<td></td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Advanced Price</th>
<th>Standard Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>30” x 30” x 30”</td>
<td>Advanced $154.50</td>
<td>Standard $180.25</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Advanced Price</th>
<th>Standard Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 light in the top</td>
<td>Advanced $114.00</td>
<td>Standard $130.75</td>
<td></td>
</tr>
<tr>
<td>½ meter x ½ meter x 1.8 meter high</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 lights in the top</td>
<td>Advanced $511.75</td>
<td>Standard $683.75</td>
<td></td>
</tr>
<tr>
<td>1 meter x ½ meter x 1.8 meter high</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Free Standing Chrome Grid</td>
<td>Advanced $98.00</td>
<td>Standard $123.75</td>
<td></td>
</tr>
<tr>
<td>2’W x 8’H</td>
<td>Advanced $165.00</td>
<td>Standard $191.50</td>
<td></td>
</tr>
<tr>
<td>1/2 meter Tower Showcase</td>
<td>Advanced $408.75</td>
<td>Standard $480.75</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item Description</th>
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</thead>
<tbody>
<tr>
<td>1 light in the top</td>
<td>Advanced $115.00</td>
<td>Standard $130.75</td>
<td></td>
</tr>
<tr>
<td>½ meter x ½ meter x 1.8 meter high</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Black / White Arm Light w/Bulb</td>
<td>Advanced $77.25</td>
<td>Standard $92.75</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Advanced Price</th>
<th>Standard Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Arm Light</td>
<td>Advanced $87.00</td>
<td>Standard $82.50</td>
<td></td>
</tr>
<tr>
<td>White Arm Light</td>
<td>Advanced $77.25</td>
<td>Standard $98.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Advanced Price</th>
<th>Standard Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Leather Chair</td>
<td>Advanced $77.25</td>
<td>Standard $92.75</td>
<td></td>
</tr>
<tr>
<td>White Wooden Folding Chair</td>
<td>Advanced $77.25</td>
<td>Standard $92.75</td>
<td></td>
</tr>
</tbody>
</table>

SUMMARY

SUB-TOTAL: ______________

7% SALES TAX: ______________

TOTAL: ______________

Exhibitor ___________________ Booth _______________

Please return along with Payment Policy form to fax 305-751-1298 or email info@expocci.com
# STAGE PLATFORMS, STEPS & TABLE RISERS

## 23rd Americas Food & Beverage Show & Conference

September 23 - 24, 2019
Miami Beach Convention Center

**DISCOUNT DEADLINE:**
SEPTMBER 9, 2019

## STAGE / PLATFORMS

<table>
<thead>
<tr>
<th>Qty</th>
<th>Item</th>
<th>Advance Price</th>
<th>Standard Price</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- **Platforms with Black Surface** - each platform comes with a black skirt
  - 4' x 8' Platform 12" high: 128.75
  - 4' x 8' Platform 24" high: 154.50

- **Carpet Covering for Platforms**
  - CIRCLE COLOR: Red, Black
  - Carpet: 113.50

Please use the grid to indicate the placement of stage/platforms.

## STEPS

<table>
<thead>
<tr>
<th>Qty</th>
<th>Item</th>
<th>Advance Price</th>
<th>Standard Price</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Set of 12" steps for 24" high platform: 154.50
- **Carpet for Steps**
  - Circle Color: Red, Black
  - Carpet: 33.50

## TABLE RISERS

For the top of your table

<table>
<thead>
<tr>
<th>Qty</th>
<th>Item</th>
<th>Advance Price</th>
<th>Standard Price</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

- 4'L x 8"W x 8"H One Step: 49.75
- 4'L x 8"W x 16"H Two Step: 63.00
- 6'L x 8"W x 8"H One Step: 63.00
- 6'L x 8"W x 16"H Two Step: 73.75

Each Square = 1 foot

<table>
<thead>
<tr>
<th>Adjacent Booth #</th>
<th>Adjacent Booth #</th>
<th>Adjacent Booth #</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Sub Total: __________
7% Sales Tax: __________
GRAND TOTAL: __________

Company Name _____________________________________________________ Booth ____________
Contact Name _______________________________ email __________________________________
Address _____________________________________________________________________________
City ___________________________ State ____________ Zip ________________
Phone ___________________________ Fax _____________________

Return with Payment Policy form via Fax: 305-751-1298 or Email: info@expocci.com
EXPO HARD WALL BOOTH OPTIONS

All our standard hardwall Custom Booths on the next few pages come in White. They are shown in color to better illustrate the booths’ design. If you would prefer a different color hardwall we have Grey, Black, Blue, Beige and Green available.

Do you want something different than the same old booth? Call our Custom Design Department! We will custom design a booth to best show off your product!

For more information call our Design Team at 305.751.1234 or email cesarj@expocci.com

<table>
<thead>
<tr>
<th>QTY</th>
<th>ITEM</th>
<th>WHITE HARDWALL PRICE</th>
<th>COLOR HARDWALL PRICE</th>
<th>COLOR CHOICE</th>
<th>TOTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Turnkey Rental Booth 101</td>
<td>$3,039.75</td>
<td>$3,197.25</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Turnkey Rental Booth 102</td>
<td>$3,039.75</td>
<td>$3,197.25</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Turnkey Rental Booth 103</td>
<td>$3,249.75</td>
<td>$3,407.25</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Turnkey Rental Booth 201</td>
<td>$4,089.75</td>
<td>$4,404.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Turnkey Rental Booth 202</td>
<td>$4,929.75</td>
<td>$5,244.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Turnkey Rental Booth 203</td>
<td>$4,929.75</td>
<td>$5,244.75</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

7% Sales Tax
Total

(Insert Header Sign Copy in Box) Black Helvetica Letters are Standard

Additional Requests: __________________________________________________________
___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

Company Name: ____________________________________________________________  Booth #: ______________________

Please return via fax along with Payment Policy form to 305.751.1298 or email to info@expocci.com
Turnkey Rental Booth 101
10' x 10' Includes:
Grey Carpet
1 - Custom Curved Cabinet with doors for storage
Your Graphic Logo on counter
1 - Table
3 - Chairs
1 - Wastebasket
3 - Arm Lights with power
Delivery, Installation & Dismantle

Standard Price $3,039.75
Custom Color Price $3,197.25

Turnkey Rental Booth 102
10' x 10' Includes:
Grey Carpet
3 - Built-in Cabinets with doors for storage
1 - Table
3 - Chairs
1 - Wastebasket
3 - Arm Lights with power
Delivery, Installation & Dismantle

Standard Price $3,039.75
Custom Color Price $3,197.25

Turnkey Rental Booth 103
10' x 10' Includes:
Grey Carpet
2 - Built-in Cabinets with doors for storage
4 - Clear Shelves Lit from above
1 - Table
3 - Chairs
1 - Wastebasket
3 - Arm Lights with power
Delivery, Installation & Dismantle

Standard Price $3,249.75
Custom Color Price $3,407.25

For more information call our Design Team 305.751.1234 or email cesarj@expocci.com
DISCOUNT DEADLINE:
SEPTEMBER 9, 2019

TURNKEY RENTAL BOOTHS

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

TURNKEY RENTAL BOOTH 201
10’ x 20’ Includes:
Grey Carpet
1 - Curved Cabinet with doors & logo panel
4 - Shelves
1 - Table
3 - Chairs
1 - Wastebasket
6 - Arm Lights with power
Delivery, Installation & Dismantle

Standard Price $4,089.75
Custom Color Price $4,404.75

TURNKEY RENTAL BOOTH 202
10’ x 20’ Includes:
Grey Carpet
Meeting Area with Plexi Window & Digital Graphics
1 - Cabinet with your company logo
2 - Tables
6 - Chairs
1 - Wastebasket
6 - Arm Lights with power
Delivery, Installation & Dismantle

Standard Price $4,929.75
Custom Color Price $5,244.75

TURNKEY RENTAL BOOTH 203
10’ x 20’ Includes:
Grey Carpet
1 - Lockable Closet / Changing room
1 - Cabinet with doors for storage
1 - Table
3 - Chairs
1 - Wastebasket
6 - Arm Lights with power
Delivery, Installation & Dismantle

Standard Price $4,929.75
Custom Color Price $5,244.75

For more information call our Design Team 305.751.1234 or email cesarj@exocci.com
What do I need to know about shipping my Freight?

There are 2 ways you can ship your freight:

**Advanced Shipments** can be shipped to the warehouse of EXPO Convention Contractors, Inc. but must arrive no later than September 16th. The freight will be stored until September 22nd when it will be delivered to your booth at the show.

**Direct Shipments** can be sent directly to the Miami Beach Convention Center, but must arrive on September 22nd. If the direct shipment arrives before September 22nd there will be no space at the convention center to store your products.

Do I need to tell you that I am shipping to the show?

Yes, a reservation form must be submitted for all freight shipments. There are 2 forms depending on whether it is an advanced or direct shipment. The reservation form must be faxed to 305-751-1298 or emailed to info@expocci.com at least 7 days before the shipment arrives, but no later than September 9, 2019.

Are there special labels for my shipment?

Yes. Each shipment must contain 2 labels. The labels are included in this manual. The first label indicates whether the shipment is **advanced** to the warehouse or **direct** to the convention center, the second label indicates the type of storage required: **dry, refrigerated, or frozen**.

Can I unload my freight myself when I arrive at the convention center?

You can hand-carry as much freight as one person can carry in one load. Dollies and luggage carts are not permitted. External contractors are not allowed. Only union labor is allowed to work in the exhibit hall.

Do I pay drayage in FedEx and UPS shipments?

Yes. Drayage is charged on all incoming shipments unless you hand carry the items.

HELPFUL SHIPPING TIPS

⇒ Complete the reservation form for all freight shipments.

⇒ Use the correct label in the manual depending upon the type of storage required.

⇒ Observe the shipping deadlines to ensure that someone will be available to received your freight.

⇒ Weigh your boxes and calculate the cubic feet to avoid being overcharged.

⇒ All vehicles making deliveries must check-in at the loading dock for Hall A. No deliveries can be made through the main entrance of Hall A.

⇒ If you have any questions in reference to shipping or storage of your freight, please contact Kassandra Aranda at Expo Convention Contractors, Inc. at 305-751-1234 ext. 236 or KassandraA@expocci.com.
PORTER SERVICE is a feature for exhibitors using Personally Operated Vehicle (only). One worker equipped with a flat cart will assist those exhibitors with unloading & delivery of goods to their booth.

Straight time - $46.50 per trip  
Overtime - $69.50 per trip  
Straight time - Monday through Friday 8:00am to 4:30pm  
Overtime - Monday through Friday before 8:00am; after 4:30pm; Weekends; and Holidays

PORTER SERVICE is aimed at those exhibitors requiring minimum assistance and facilitating the move-in/out process for them.

Exhibitors who have extensive unloading requirements can use the drayage services. Arrangements for this service can be made in advance or on-site at the EXPO Service Desk.

Empty storage service will only be available to exhibitors who utilize the complete drayage service. Exhibitors who do not use these services will be charged on a per carton rate to handle their empties.

ORDER PORTER SERVICE AT YOUR OWN RISK. EXPO WILL NOT BE RESPONSIBLE FOR ANY DAMAGES OR LOSSES.

It is strongly suggested that Exhibitors carry all-risk floater insurance covering their product and exhibit materials against damage, loss and other hazards. The coverage should start when the product and exhibit material leaves your place of business and end when it is returned to your facility after the show. This can generally be done by adding “riders” to existing insurance policies, often at no additional cost.

Please fill out the Payment Policy form and return along with this form to expedite your move in. If we do not have a credit card on file you will be asked to go to the customer service desk to fill one out prior to unloading.

Arrival Day: ___________________________
Estimated Time: _______________________

Company Name: ________________________________________________  Booth #: ______________
Contact Name: _______________________________  Email: __________________________________
Address: ____________________________________________________________________________
City: ___________________________ State: ___________ Zip: ______________
Phone: _____________________________________  Fax: ___________________________________

EXPO FAX: 305.751.1298
MATERIAL HANDLING INFORMATION & ADDITIONAL CHARGES

**SPECIAL HANDLING**
Rate as shown on Material Handling Authorization Form
The standard material handling applies to shipments that can be readily handled off or onto a truck using a conventional forklift or pallet jack equipment without re-handling. A special handling charge applies if your shipment requires extra labor for stacking or unstacking containers on a truck (cubic loading), tarping or untarping freight or containers, or rigging pieces for loading or unloading on a truck or from the ground, or other circumstances requiring the re-handling of materials.

**OVERTIME**
Surcharge: 25%
Based on show move-in/move-out schedule and/or late driver check-in, an overtime surcharge per occurrence applies to shipments handled at show site during overtime hours. Your advance warehouse shipments may be received during straight time, but due to scheduling conflicts beyond EXPO's control may be moved into the exhibit hall on overtime. Any additional overtime charges will be invoiced at show site and are subject to change pending move-in/move-out schedules. Handling times will be documented on shipping documents. Drivers picking up outbound shipments will be sequenced for loading ONLY after a bill of lading is submitted to the EXPO Service Desk AND the driver has checked in.

**LATE SHIPMENTS**
Surcharge: 25%
A surcharge will apply to shipments not arriving within the published dates (refer to EXPO Quick Facts page for dates) for advance warehouse or arriving on show site.

**UNCRATED SHIPMENTS**
Rate as shown on Material Handling Authorization Form
An additional charge of 25% (or as stated on Material Handling Authorization page) of the applicable material handling charge at the time of delivery shall be charged for all loose, uncrated, or unprotected shipments received at the show site docks. The charge is a one-time charge that includes both move-in and move-out of the show, and is based on the weight of the shipment handled.

**OFF-TARGET DELIVERIES**
Surcharge: 25%
A surcharge will apply if shipment is not delivered (or carrier has not checked in) during assigned target date/time.

**PADDED VAN DELIVERIES**
Surcharge: $8.00/CWT
A padded van surcharge applies to van line carriers that transport freight at cubic displacement rates, operate a non-standard dock height equipment, require freight on the truck to be unloaded in a specific order or orientation, or require that freight on the truck be moved to unload the actual delivery.

**MARSHALING YARD**
Surcharge: Maximum $20.00
Where EXPO Convention Contractors, Inc. as the show contractor must lease space for marshaling yard operations because no space is provided by the facility, EXPO may charge a fee per shipment processed through the marshaling yard.

**REWEIGH OF SHIPMENTS**
Surcharge: $25.00 per forklift load
An additional charge per forklift load will be applied to shipments that have to be reweighed at the dock due to the lack of a certified weight ticket, or an incorrect or understated weight on a delivery document.

**EMPTY CRATE STORAGE**
Surcharge: $35.00 per piece
A charge per crate, carton or skid applies when EXPO handles the storage and return of empties from a shipment not received by EXPO and therefore not subject to material handling charges. Empty crates/cartons are stored in trailers during the show. They are returned in random order after the show closes and the aisle carpet has been picked up.

**ENVELOPE DELIVERIES**
Surcharge: $10.50 per envelope
During show hours at the show facility, a charge will apply to receiving and delivering envelope packages to your booth.

**ACCESSIBLE STORAGE**
Surcharge: Based on applicable Labor rate (refer to labor order form)
Accessible storage will be accessible during the show, but not necessarily by exhibitors. There is a one hour labor rate charge for each time the accessible storage is accessed. There will be no charge to return material to the booth at the close of the show.

**WAREHOUSE STORAGE**
Surcharge: Minimum one-hour labor fee for each trip
Shipment arriving at the warehouse more than 30 days ahead incur storage fees. Transportation of freight to the warehouse after the show at the exhibitor's request incurs “return to warehouse” (RTW) fees and storage fees.

<table>
<thead>
<tr>
<th>Description</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Return to Warehouse Service Fee</td>
<td>$15.00 per CWT, Minimum $50.00</td>
</tr>
<tr>
<td>Receive &amp; place in storage</td>
<td>$6.00 per CWT</td>
</tr>
<tr>
<td>Storage per month</td>
<td>$8.00 per CWT, Minimum $25.00</td>
</tr>
<tr>
<td>Remove from storage &amp; load out</td>
<td>$4.00 per CWT</td>
</tr>
</tbody>
</table>

**MOBILE SPOTTING FEE**
Surcharge: $250.00 round trip
Vehicles operated by exhibitors may be allowed on the exhibit hall floor for loading or unloading, if EXPO determines such activity to be operationally feasible and safe. All vehicles operated on the exhibit hall floor must be escorted by EXPO personnel. In such cases, a MOBILE SPOTTING FEE will be charged. All local fire marshal rules and regulations apply. Please call customer service for details.

If you have any questions about material handling, please contact EXPO Exhibitor Sales & Services Department.
SHIPPING INSTRUCTIONS
23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

SHIPPING INSTRUCTIONS AT CLOSE OF CONVENTION /TRADESHOW

Consign to (Ship To): ________________________________________________________________

Street Address: ____________________________________________________________________

City: ___________________________ State: ___________ Zip: ___________________________

Type of Carrier: 
Motor Freight  __________________ Air  __________________ Van Line  __________________

Name of Carrier: _____________________________________________________________________

If pre-paid bill to: ___________________________________________________________________

City, State and Zip: _________________________________________________________________

SHIPPING INSTRUCTIONS PRIOR TO SHOW - ALL SHIPMENTS MUST ARRIVE PRE-PAID

1. Shipments must be consigned to EXPO Convention Contractors, Inc. The hotel and/or convention site do not have the facilities to receive such shipments and they may be refused.

2. All shipments must be properly labeled and addressed to the warehouse or facility. Exhibits left without return instructions will be returned to our warehouse and held for disposition at an additional charge, Expo is not responsible for condition, count or content until such time exhibits or materials are picked up for removal after the exhibition’s close.

3. All materials should be properly insured against fire, theft and all hazards while in transit to and from your booth and for the exhibition’s duration.

4. Exhibitor routing on outbound shipments is honored when possible. However, we reserve the right to reroute as necessary. All outbound shipments must be tendered with a Bill of Lading turned into the service desk at show site. In the event the designated carrier fails to pick up by a specified time, Expo Convention Contractors, Inc. will reroute said shipments.

5. All shipments requiring special handling for reasons including, but not limited to, length, width or height, are handled on a time and material basis.

6. Expo Convention Contractors, Inc., as the Official Drayage Contractor, has control over all freight docks, doors, elevators, and crate storage areas. A charge of $35.00 per crate, box or carton is accessed for any shipment not handled by Expo Convention Contractors, Inc., when Expo is required to handle storage of empty containers.

7. Remove all expired shipping labels before shipping to avoid confusion.

8. Collect shipments are not accepted unless written authorization is furnished by shipper. There is a 25% surcharge ($15.00 minimum) based on the amount advanced by Expo Convention Contractors, Inc.

EXPO CONVENTION CONTRACTORS, INC. WILL REROUTE ALL OUTBOUND SHIPMENTS UNLESS SPECIAL ARRANGEMENTS ARE MADE.

INSURANCE
Expo Convention Contractors, Inc. is not responsible for the count or content of material after it has been placed in the exhibit areas.

Exhibitor agrees to hold harmless Expo Convention Contractors, Inc. from responsibility for concealed and/or apparent damage to uncrated and or unskidded exhibit material.

Please make certain all materials are properly insured against “ALL RISK” while in transit to and from point of origin, to and from booth and for the exhibition’s duration.

AUTHORITY TO HANDLE & BILLING INSTRUCTIONS
ACCEPTANCE OF ALL ITEMS AND CONDITIONS HEREIN STATED:

Company Name: ______________________________________________________________________

Address: ____________________________________________________________________________

Attention: ___________________________ Phone: __________________________ Fax: _____________

City: ___________________________ State: ___________ Zip: ___________________________

Authorized by (please print): ___________________________ Title: ___________________________

Signature: ____________________________________________________________________________

To insure orderly processing of material handling requirements, it is absolutely essential that this form be READ, COMPLETED AND SIGNED by an organization officer and RETURNED PROMPTLY TO:

EXPO CONVENTION CONTRACTORS, INC. 15959 NW 15th Avenue, MIAMI, FLORIDA 33169-5607
TEL: 305-751-1234 FAX: 305-751-1298
MATERIAL HANDLING Q & A

What is material handling (also referred to as drayage)?
Material handling is the process of unloading your freight from your shipping carrier, either at the warehouse or show site, delivering it to your booth, storing your empty containers (empties) if required, returning of your empties at the close of show, and then reloading your freight back onto your shipping carrier.

What is the definition of “freight”?
Any exhibit materials that are shipped or delivered to the advance warehouse or show facility via shipping carrier, POE, or delivery truck.

What is a “certified weight ticket”?
A printed weight ticket from a scale certified or inspected by a government authority such as the Dept. of Agriculture, indicating the date weighed, the weight of the shipment and the vehicle ID of the unit being weighed.

IMPORTANT FACTS ABOUT ADVANCE SHIPMENTS

All shipments that are addressed to the advance warehouse address (please refer to “Advance Warehouse” shipping labels included in this manual).

EXPO will begin accepting your shipments 30 days prior to first show open day (date may vary depending on show schedule).
The warehouse will receive shipments Monday thru Friday, 8:00am - 3:30pm, excluding holidays.

Shipments must arrive by advance warehouse deadline date to avoid a late surcharge. (Please refer to “Show Information” page included with this manual for deadline date.) Crates, cartons, skids, fibercases, and carpets can be accepted at the warehouse, but DO NOT ship crates weighing over 5,000 lbs., loose/uncrated shipments and/or machinery to warehouse. You must ship those items direct to show site.

All shipments must have a bill of lading or delivery slip indicating number of pieces and weight. Certified weight tickets required.

MATERIAL HANDLING CHARGES

What determines how much I’m charged?
Charges are based off the weight from your inbound weight ticket included with your shipment.

How do I calculate material handling charges?
Material handling services, whether used completely, or in part, are offered as a package. When recording weight, round up to the next 100lbs. For example: 285lbs. = 300lbs./100 lbs. = 3 X RATE = $ Amount or minimum charge, whichever is greater.

Will there be any additional charges?
Additional charges may apply. Please review the Material Handling Authorization form.

LIABILITY INSURANCE

What is and why would I need liability insurance?
Accidents happen, therefore, most show organizers and facilities require liability insurance. Please refer to your booth contract for exact minimums required.

Please make sure your materials are covered from the moment they leave your company location to the time they return after the close of the show.

What is the difference between material handling and shipping?
Shipping is the process of carrying your shipment from your location, pick-up area to its destination and also the process of returning your shipment back to your location after the close of the show. Material handling begins at the time your shipment arrives to the docks (please refer to ‘What is material handling?’ for the full definition.)

Do I need to order a fork lift to unload or reload my freight?
No, please do not order a forklift for unloading/reloading of your materials. It is included in the material handling/drayage fee.

What does CWT mean?
CWT is an acronym for Century Weight, therefore it means per 100lbs.

CRATED~UNCRATED~SPECIAL HANDLING

What are CRATED materials?
Materials delivered that are skidded or in a container that can easily be unloaded/reloaded with no special handling required.

What are UNCRATED materials?
Materials delivered that are loose, pad-wrapped or un-skidded without proper lifting bars and/or hooks.

What is SPECIAL HANDLING?
Shipments delivered that require extra labor for stacking or unstacking containers on a truck (cubic loading), tarping or untarping freight or containers, or rigging pieces for loading or unloading on a truck or from the ground, or other circumstances requiring the rehandling of materials.

IMPORTANT FACTS ABOUT DIRECT SHIPMENTS

What are direct shipments?
All shipments that are addressed directly to the exhibit facility (please refer to “Direct to Show” shipping labels included in this manual).

Shipments must arrive during exhibitor move-in times only. Do not ship direct to show site in advance. If delivery cannot be guaranteed to arrive during exhibitor move-in, shipment must go to advance warehouse.

All shipments must have a bill of lading or delivery slip indicating number of pieces and weight. Certified weight tickets required.

Crates weighing over 5,000lbs. or loose/uncrated shipments must be shipped direct to show site to arrive during exhibitor move-in times.

All shipments must be prepaid, no collect on delivery shipments will be accepted.

OUTBOUND SHIPMENTS

You must complete an EXPO Bill of Lading (BOL) for all outbound shipments. Please come to the Expo Service Desk the last day of the show to settle your account and pick up a BOL.

Upon completion of packing and labeling of your materials, complete the bill of lading with all required information, and return to the Exhibitor Service Desk. If you have questions on how to complete your bill of lading, please ask an EXPO exhibitor service representative located at the exhibitor service desk.

If you are NOT using the designated shipping carrier, you must call your carrier with pick-up information. If your carrier fails to pick up your shipment, EXPO will either reroute your freight through the carrier of your choice or return to the local warehouse (whichever is indicated on your BOL).

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ADVANCED SHIPMENTS ARRIVING ON OR BEFORE SEPTEMBER 16, 2019.


<table>
<thead>
<tr>
<th>Advance Shipment</th>
<th>For arrival in Miami on or Before September 16, 2019.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deadline for Submitting this Reservation Form</td>
<td>7 days prior to arrival of shipment. No later than September 9, 2019.</td>
</tr>
<tr>
<td>Drayage</td>
<td>$75.00 per CWT includes: Unloading material; 30 days of storage at the Expo warehouse one-time delivery to booth; removal of empty storage containers from your booth; and return of empty crates if needed at end of show; reloading materials onto outbound transportation. Example: 1 lbs. - 200lbs. = $136.00 201lbs. - 300lbs. = $204.00 301lbs. - 400lbs. = $272.00 401lbs. - 501lbs. = $340.00 The above prices do not include overtime charges. Additional 25% for overtime.</td>
</tr>
<tr>
<td>On-Site Storage During Show</td>
<td>$3.10 per cubic foot. Minimum amount = 1 skid (30 cubic feet) = $90.00</td>
</tr>
<tr>
<td>Delivery Charges to Booth</td>
<td>$27.00 per delivery between 11:00am and 4:30pm $54.00 per delivery after 4:30pm</td>
</tr>
<tr>
<td>Label and Consign as follows</td>
<td>Your Company Name Your Booth Number 23rd Americas Food &amp; Beverage Show &amp; Conference c/o Expo Convention Contractors, Inc. 15959 NW 15th Avenue Miami, Florida 33169-5607</td>
</tr>
</tbody>
</table>

Reservation Form: (Please keep a copy for your records)

DO NOT ship refrigerated or frozen product to the advance warehouse.

TYPY OF GOODS: Dry _____

Drayage: _______ lbs. at $75.00 per CWT (hundred pounds)

Storage: _______ cubic feet at $3.10 per cubic feet (30 cu. ft. minimum)

Piece Count: _______ exact number of boxes (needed for storage inventory)

Company Name: ___________________________________________ Booth #: ____________________________

Contact Name: ____________________________ Email: ____________________________________________

Address: ______________________________________ City: _____________ State: ______ Zip Code: _______

Telephone: ____________________________ Fax: ____________________________

Completed Payment Policy Form must accompany this form in order to process your order.

Important Notes:
- A Credit Card is required for all shipments.
- A 50% surcharge will be assessed if shipment arrives after September 16, 2019.
- When move-in or move-out times are scheduled during overtime hours due to circumstances beyond EXPO’s control, an additional 25% of regular rates will be charged.
- Loose, uncrated, or improperly packaged materials will be assessed a 50% surcharge.
- Full payment is due before the close of the show.
- To schedule deliveries during the show, please go to the Expo counter in the service area.
From:
Company Name: __________________________
Booth #: __________________
Contact Name: __________________________
Contact Phone #: _________________________

TO: EXPO Convention Contractors, Inc.
15959 NW 15th Avenue
Miami, Florida 33169-5607

For:
23rd Americas Food & Beverage Show & Conference
First Day freight can arrive w/o a surcharge: AUGUST 23, 2019
Last day freight can arrive w/o a surcharge: SEPTEMBER 16, 2019
Delivery Hours: M-F 8:30am-3:00pm
DRY GOODS
ADVANCE
TO WAREHOUSE
before September 16, 2019

To:
Expo Convention Contractors, Inc.
15959 NW 15th Avenue
Miami, Florida  33169-5607

Phone: 305.751.1234
Fax: 305.751.1298

From:
Company Name _________________________________
Contact Person __________________________________
Phone # _______________________________________
Booth # _________________ # of cases _____________

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center
# DIRECT SHIPMENTS TO THE CONVENTION CENTER

<table>
<thead>
<tr>
<th>Description</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Direct Shipment</td>
<td>For arrival on September 22, 2019</td>
</tr>
<tr>
<td>Deadline for Returning this Reservation Form</td>
<td>September 9, 2019</td>
</tr>
<tr>
<td>Drayage</td>
<td>$75.00 per CWT includes: Unloading material; one-time delivery to booth; removal of empty storage containers from your booth; and return of empty crates if needed at end of show; reloading materials onto outbound transportation.</td>
</tr>
</tbody>
</table>
| Example:                                         | 1 lbs. - 200lbs. = $136.00  
|                                                  | 201lbs. - 300lbs. = $204.00  
|                                                  | 301lbs. - 400lbs. = $272.00  
|                                                  | 401lbs. - 501lbs. = $340.00  |
| On-Site Storage During Show                      | $3.10 per cubic foot. Minimum amount = 1 skid (30 cubic feet) = $90.00                                                                                                                     |
| Delivery Charges to Booth                        | $27.00 per delivery between 11:00am and 4:30pm  
|                                                  | $54.00 per delivery after 4:30pm                                                                                                      |
| Label and Consign as Follows                    | Your Company Name  
|                                                  | Your Booth Number  
|                                                  | 23rd Americas Food & Beverage Show & Conference  
|                                                  | Expo Convention Contractors, Inc.  
|                                                  | c/o Miami Beach Convention Center  
|                                                  | 1901 Convention Center Drive Hall A  
|                                                  | Miami Beach, Florida 33139                                                                                                           |

**Reservation Form:** (Please keep a copy for your records)

**TYPY OF GOODS:**  
- Dry ______  
- Refrigerated _____  
- Frozen _____

Drayage: _______lbs. at $75.00 per CWT (hundred pounds)

Storage: _______ cubic feet at $3.10 per cubic feet (30 cu. ft. minimum)

Piece Count: _______ exact number of boxes (needed for storage inventory)

Company Name: ___________________________________________________  
Contact Name: ___________________________  
Email: ____________________________________________

Address: ___________________________________________  
City: ____________  
State: _______  
Zip Code: _______

Telephone: ___________________________  
Fax: _______________________________________

**Completed Payment Policy Form must accompany this form in order to process your order.**

**Important Notes:**
- A Credit Card is required for all shipments.
- When move-in or move-out times are scheduled during overtime hours due to circumstances beyond EXPO’s control, an additional 25% of regular rates will be charged.
- Loose, uncrated, or improperly packaged materials will be assessed a 50% surcharge.
- Full payment is due before the close of the show.
- To schedule deliveries during the show, please go to the Expo counter in the service area.
TO: EXPO Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive  Hall A
Miami Beach, Florida  33139

For:  Must arrive on September 22, 2019 ONLY
23rd Americas Food & Beverage Show & Conference
To: Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida 33139
HALL A

From:
Company Name _________________________________
Contact Person __________________________________
Phone # _______________________________________
Booth # __________________ # of cases _____________

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center
REFRIGERATED GOODS
RUSH - DIRECT TO
EXHIBIT SITE
on SEPTEMBER 22, 2019

To:
Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida  33139
HALL A

From:
Company Name __________________________________
Contact Person __________________________________
Phone # _______________________________________
Booth # _______________ # of cases _______________

23rd Americas Food & Beverage
Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

To:
Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida  33139
HALL A

From:
Company Name __________________________________
Contact Person __________________________________
Phone # _______________________________________
Booth # _______________ # of cases _______________

23rd Americas Food & Beverage
Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

To:
Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida  33139
HALL A

From:
Company Name __________________________________
Contact Person __________________________________
Phone # _______________________________________
Booth # _______________ # of cases _______________

23rd Americas Food & Beverage
Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

To:
Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida  33139
HALL A

From:
Company Name __________________________________
Contact Person __________________________________
Phone # _______________________________________
Booth # _______________ # of cases _______________

23rd Americas Food & Beverage
Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center
FROZEN GOODS RUSH - DIRECT TO EXHIBIT SITE
on September 22, 2019

To:
Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida 33139
HALL A

From:
Company Name ___________________________________________
Contact Person ___________________________________________
Phone # _________________________________________________
Booth # ___________________ # of cases _____________

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

FROZEN GOODS RUSH - DIRECT TO EXHIBIT SITE
on September 22, 2019

To:
Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida 33139
HALL A

From:
Company Name ___________________________________________
Contact Person ___________________________________________
Phone # _________________________________________________
Booth # ___________________ # of cases _____________

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

FROZEN GOODS RUSH - DIRECT TO EXHIBIT SITE
on September 22, 2019

To:
Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida 33139
HALL A

From:
Company Name ___________________________________________
Contact Person ___________________________________________
Phone # _________________________________________________
Booth # ___________________ # of cases _____________

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

FROZEN GOODS RUSH - DIRECT TO EXHIBIT SITE
on September 22, 2019

To:
Expo Convention Contractors, Inc.
c/o Miami Beach Convention Center
1901 Convention Center Drive
Miami Beach, Florida 33139
HALL A

From:
Company Name ___________________________________________
Contact Person ___________________________________________
Phone # _________________________________________________
Booth # ___________________ # of cases _____________

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center
To assist you in planning for your participation in this event, we are certain you appreciate knowing in advance that union labor is required for certain aspects of your exhibit handling. To help you understand the Area Work Rules, we ask you to read the following:

**FREIGHT HANDLING**

The Local Union claims jurisdiction over the operation of all material handling equipment, all unloading and reloading. An exhibitor may move material that is hand-carriable by one person in one trip, without the use of dollies, hand truck or other mechanical equipment. When exhibitors choose to hand-carry in accordance with the foregoing, they are not permitted access to the loading dock area(s).

EXPO is responsible for receiving and handling all exhibit materials and empty crates. It is our responsibility to manage loading docks and schedule vehicles for the smooth and efficient move-in and move-out of the exposition.

**EXHIBIT INSTALLATION AND DISMANTLING**

The Local Union claims jurisdiction over the installation and dismantle of tradeshows and exhibits. Full time employees of the exhibiting companies, however, may set their own exhibits without assistance from this local. Any labor services that may be required beyond what your regular full time employees can provide, must be rendered by the Union. Labor can be ordered in advance by returning the Labor form, or at show site, at the service desk. Proof of full time employment status may be requested by the Union Steward of any personnel working on your booth.

**GRATUITIES**

We request that exhibitors do not tip (such practices as giving money, merchandise, or other special consideration for services rendered) employees. Do not give coffee breaks other than mid-morning and mid-afternoon, when union employees have fifteen minute paid breaks. Any attempts to solicit a gratuity by an employee for any service should be reported immediately to a supervisor. Employees are paid an excellent wage. Tipping is strongly discouraged and is not an accepted company policy.

**EXPO HOLD HARMLESS AGREEMENT / VEHICLE SPOTTING**

The Association and Exhibitor will hold harmless EXPO Convention Contractors, Inc. for any damage or injury resulting from vehicle spotting. Damage or injury to Vehicle / Driver / 3rd Party Personnel / Display.

**IN GENERAL**

Craftsmen at all levels are instructed to refrain from expressing any grievances or directly challenging the practices of any exhibitor. It is recommended that any questions arising with regard to union jurisdiction or practices be directed to an EXPO management representative.
FORKLIFT SERVICE 23rd Americas Food & Beverage Show & Conference September 23 - 24, 2019 Miami Beach Convention Center

DISCOUNT DEADLINE: SEPTEMBER 9, 2019

IN-BOOTH FORKLIFT SERVICE ORDER FORM

Please complete this form for all In-Booth Forklift needs.
To determine if you need In-Booth Forklift, Please read this form carefully.
In-Booth Forklift may be required when uncrating, positioning, and re-skidding equipment and machinery.
A Forklift is required for moving equipment weighing 200 pounds or more.

FORKLIFT SERVICE is provided at $53.00 per half hour, with a ½ hour minimum (Overtime is $79.50 per half hour). Starting time can be guaranteed only when labor is requested for the start of the working day at 8:00AM. All exhibit labor for 8:00AM starting times will be dispatched to booth space. Confirm labor and forklift by 2:30PM the day before date requested. Please have a representative pick up the crew at the labor desk and supervise the work to be done. Upon completion, the exhibitor’s representative will return the crew to the labor desk and approve the work order. Equipment and labor cancelled without a 24 hour notice shall be charged a one (1) hour cancellation fee per worker and forklift. If exhibitor fails to use the worker and equipment at the time confirmed, a one (1) hour “No Show” charge per worker and forklift will apply.

Forklift Order

<table>
<thead>
<tr>
<th>Date</th>
<th>Start Time</th>
<th>End Time</th>
<th># of Hours</th>
<th>Rate</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>AM</td>
<td>AM</td>
<td>ST</td>
<td>$53.00 per ½ hour</td>
<td>$</td>
</tr>
<tr>
<td></td>
<td>PM</td>
<td>PM</td>
<td>OT</td>
<td>$79.50 per ½ hour</td>
<td></td>
</tr>
<tr>
<td></td>
<td>AM</td>
<td>AM</td>
<td>ST</td>
<td>$53.00 per ½ hour</td>
<td>$</td>
</tr>
<tr>
<td></td>
<td>PM</td>
<td>PM</td>
<td>OT</td>
<td>$79.50 per ½ hour</td>
<td></td>
</tr>
</tbody>
</table>

Exhibiting Company _____________________________________________________ Booth: _______________
Contact Name: ________________________________ email: ________________________________________
Phone: ______________________________________ Fax: __________________________________________
HANGING SIGNS & BANNERS

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

DISCOUNT DEADLINE: SEPTEMBER 9, 2019

INSTRUCTIONS

All hanging signs must conform to Show Management rules and regulations and facility limitations.

All overhead hanging signs or banners must be handled by Expo Convention Contractors, Inc. Overhead hanging signs must be sent in separate containers directly to Expo Convention Contractors, Inc. warehouse and marked HANGING SIGN.

Electrical signs must be in working order and in accordance with the National Electrical Code. ELECTRICAL SERVICE requirements must be ordered in advance on the enclosed ELECTRICAL SERVICE order form. For Signs other than banners, include blueprint or drawing containing detailed information so hanging anchor points can be determined.

SIGN DESCRIPTION, SIZE & WEIGHT

Type: Cloth Banner_____ Metal or Wood______ Other_______
Shape: Square_____ Triangle_____ Rectangle_____ Other______
Size: Height_________ Length_________ Width__________
Weight of sign:_________
Does your Sign Require - Electricity ______ Assembly ______

Use diagram below to represent your booth space. Indicate how far in from each boundary you would like your sign placed.

The ceiling structure and relation to the support beam may require your sign to be moved from your specified location.

PLACEMENT DIAGRAM

Feet in From the Back Aisle #____

Feet in from the Left Aisle #____

Feet in from the Right Aisle #____

Feet in From the Front Aisle #____

Number of feet from bottom of sign:_________________________

EQUIPMENT AND LABOR RATES TO HANG SIGNS

<table>
<thead>
<tr>
<th>STRAIGHT TIME</th>
<th>OVERTIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00am to 4:30pm, Monday through Friday</td>
<td>4:30pm to 8:00am, Monday through Friday, ALL DAY Saturday and Sunday</td>
</tr>
</tbody>
</table>

CREW SIZE - MINIMUM of three people, Operator and two riggers
MATERIALS - Cable, clamp, etc. additional & charged accordingly

EQUIPMENT WITH CREW

<table>
<thead>
<tr>
<th>STRAIGHT TIME</th>
<th>OVERTIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>$412.00</td>
<td>$618.00</td>
</tr>
</tbody>
</table>

*Rates Are Per Lift Crew/Per Hour
*One Hour Minimum Per Lift Crew

Additional crew/Assembly labor… $ 70.50 $106.00

INSTALLATION ESTIMATE

Approx. Hours @ Hourly Rate = Total Estimated Cost

DISMANTLE ESTIMATE

Approx. Hours @ Hourly Rate = Total Estimated Cost

SUPERVISION for installation and dismantling of overhead hanging signs can be provided by EXPO CONVENTION CONTRACTORS, INC., your company representative or display house.

Please indicate method of supervision you require:
EXPO _____ Exhibitor Personnel _____ Display House _____

*Additional crew and/or equipment will be used if the supervisor deems it necessary to safely complete the installation and/or dismantling of a job and will be charged accordingly.

NOTE: WE ARE NOT RESPONSIBLE FOR, LIABLE FOR, AND WILL NOT HANG ANY SIGNAGE CONSTRUCTED IN ANY MANNER DEEMED UNSAFE.

PAYMENT ENCLOSED

Fax along with the Payment Policy form to 305.751.1298

PAYMENT POLICY: All invoices must be settled at our Service desk prior to hanging your banner. For your convenience, MasterCard, American Express, Discovercard and Visa credit cards will be accepted.

IMPORTANT: TO OBTAIN DISCOUNT PRICE, FULL PAYMENT MUST BE INCLUDED WITH YOUR ORDER. No Telephone orders accepted. Labor must be cancelled in writing, 24 hours in advance to avoid one (1) hour cancellation or no-show fee per crew and/or worker.

PLEASE PRINT

Exhibitor Name ____________________________________________ Booth # _________________

Contact Name ____________________________________________ email ______________________

Authorized ___________________________ Print Name ____________________________

SUB-TOTAL $___________________
No Sales Tax $___________________
PAYMENT ENCLOSED $___________________
LABOR ORDER

23rd Americas Food & Beverage Show & Conference
September 23 - 24, 2019
Miami Beach Convention Center

DISCOUNT DEADLINE: SEPTEMBER 9, 2019

<table>
<thead>
<tr>
<th>Labor Information</th>
<th>Discount Price</th>
<th>Show Site Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Straight Time</td>
<td>Monday - Friday 8:00am - 4:30pm</td>
<td>$72.00</td>
</tr>
<tr>
<td>Over Time</td>
<td>Monday - Friday 4:30pm - 8:00am All Day</td>
<td>$108.00</td>
</tr>
<tr>
<td>Holiday</td>
<td>All Day All Day</td>
<td>$144.00</td>
</tr>
</tbody>
</table>

Expo Supervisory Fee is 20% of total cost or $50.00, whichever is greater.

Please note
- Hours are based on estimates, you will be invoiced for actual time incurred.
- Requested times are not guaranteed and are based on availability.
- Minimum one hour will be charged. Additional time will be billed in half-hour increments.
- If Labor order is cancelled within 24 hours of scheduled services, total charges will be assessed.

Installation

<table>
<thead>
<tr>
<th>Is Labor for assembling sign for hanging?</th>
<th>Y/N</th>
</tr>
</thead>
<tbody>
<tr>
<td>Is Labor for laying your own carpet?</td>
<td>Y/N</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Your Supervisor’s Name:</th>
<th>Expo Supervision?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cell Number:</td>
<td>Yes / No</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Date</th>
<th>Start Time</th>
<th>Number of Men</th>
<th>Hours per Man</th>
<th>Rate</th>
<th>Expo Supervision Cost</th>
<th>Estimated Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Dismantle

<table>
<thead>
<tr>
<th>Your Supervisor’s Name:</th>
<th>Expo Supervision?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cell Number:</td>
<td>Yes / No</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Date</th>
<th>Start Time</th>
<th>Number of Men</th>
<th>Hours per Man</th>
<th>Rate</th>
<th>Expo Supervision Cost</th>
<th>Estimated Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Please complete this section if you have chosen EXPO to supervise your installation and/or dismantling.

Inbound Freight Information

<table>
<thead>
<tr>
<th>Carrier Company Name:</th>
<th># of pieces:</th>
<th>Weight of Shipment</th>
<th>Is Shipment?</th>
<th>Crated</th>
<th>Uncrated</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tracking/Pro#:</th>
<th>Estimated arrival date:</th>
<th>Shipment to arrive at:</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Warehouse Show Site</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Outbound Freight Information

<table>
<thead>
<tr>
<th>Carrier Company Name:</th>
<th>Delivery Shipment To:</th>
<th>Address:</th>
<th>City, State, Zip:</th>
<th>Type of Service (air, van line, ground, etc.):</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Force freight through preferred carrier:</th>
<th>Send shipment back to EXPO warehouse:($50.00 min. fee):</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Services You Have Ordered (please check all that apply)

<table>
<thead>
<tr>
<th>Booth Cleaning</th>
<th>Telephone/Internet</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Electrical Information:

<table>
<thead>
<tr>
<th>Electrical should go under the carpet (diagram is attached)</th>
<th>Electrical drawings are attached</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Set-up Information for Installation

<table>
<thead>
<tr>
<th>Booth size:</th>
<th>Forklift required?</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Carpet is?</th>
<th>Owned</th>
<th>Rented from EXPO</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Carpet padding?</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Drawings are?</th>
<th>Faxed to EXPO</th>
<th>Shipped w/exhibit crates</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Company Name ___________________________________________________________ Booth ______________

Contact Name ___________________________________________________________ Phone _________________________

Email _________________________________________________________________ Fax _____________________________
For Exhibitors intending to use its own labor or contract for such services separately from EXPO, please read the following restrictions, requirements, and restraints. A non-official service contractor is any company, other than the designated official contractors, that an exhibitor wishes to use that requires access to the exhibit hall either before, during or after the Show. Use of a non-official contractor who requires any of the following services is not permitted: electrical, plumbing, telephone lines, drayage, rigging, booth cleaning, and catering. **NOTE:** A valid and current copy of Exhibitor’s contractor’s Certificate of Insurance naming EXPO Convention Contractors, Inc., City of Miami Beach, Spectra and World Trade Center Miami as “Additionally Insured” must accompany this document. If these documents are not provided, Exhibitor will not be allowed to use contractor’s services in the area where unions claim jurisdiction.

Insurance minimum limits/requirements are: (a) Commercial liability insurance, on an occurrence form, in the amount of One Million ($1,000,000.00) Dollars per occurrence for bodily injury, death, property damage, and personal injury. The policy must include coverage for premises operations, blanket contractual liability (to cover indemnification section), products, completed operations and independent contractors.

(b) Automobile liability insurance in the amount of One Million ($1,000,000.00) Dollars per occurrence to provide coverage for any owned and non-owned vehicles, including loading and unloading hazards.

(c) Workers’ compensation and employer’s liability coverage as required by Florida Statue.

**NOTE:** Complete this form **only** if your company is using a Service Contractor other than EXPO Convention Contractors, Inc. to unpack, erect, assemble, dismantle or pack your display. The local union claims jurisdiction over the erection, dismantling, repair and building of all exhibits.

**PLEASE COMPLETE:**

(Exhibiting Company Name) will indemnify and hold harmless EXPO Convention Contractors, Inc. from and against any bodily injury or property damage liability claims, judgments, damages, costs or expense, including reasonable attorney fees, arising out of or occasioned by the operations performed by (Exhibiting Company Name) except for occurrences or accidents caused by the sole negligence of EXPO Convention Contractors, Inc., or for occurrences or accidents by any other party.

Exhibiting Company Name: ___________________________________________ Booth #: __________________________

Address: ____________________________________________________________________________________________

City: __________________________________________________________________________ State __________ Zip __________

Telephone: __________________ Fax: __________________________________________

Authorized on-site representative __________________________ Cell Phone: __________________________

(Please Print) "**********"

Name of Service Firm: __________________________________________________________________________

Address: __________________________________________________________________________________________

City: __________________________________________________________________________ State: __________ Zip: __________

Contact Name: __________________________________________ Telephone: __________________________

Email Address: __________________________________ On-Site Supervisor ________________________________

On-Site Cell Phone: __________________________

Return this form, along with Certificate of Insurance, and name and address of the employee/s who are working in your booth by **SEPTEMBER 9, 2019** to EXPO, the Official Decorating Contractor:

EXPO CONVENTION CONTRACTORS, INC.
15959 NW 15th Avenue, Miami, Florida 33169-5607
ATTN: EXHIBITOR SALES & SERVICES
Tel: 305-751-1234 Fax: 305-751-1298
nstewart@expocci.com
Please indicate the Services Needed

All Rates Based on Gross Booth/Display Area, 100 square feet Minimum

<table>
<thead>
<tr>
<th>Carpet Vacuuming</th>
<th>Rate</th>
<th>Booth Size**</th>
<th># Days</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Check if Needed) Vacuuming</td>
<td>$0.35 per sq. ft.</td>
<td>X (# Sq. Feet)</td>
<td>X (# Days Needed)</td>
<td>= $_________</td>
</tr>
</tbody>
</table>

Specify Dates Needed: __________________________________________________________

<table>
<thead>
<tr>
<th>Porter Service - Trash Removal (2 hour intervals)</th>
<th>Rate</th>
<th>Times Per Day</th>
<th># Days</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Check if Needed) 1 - 5 Booths: $48.00 @</td>
<td></td>
<td>(Number Intervals Per Day)</td>
<td>X (Total Number Days)</td>
<td>= $_________</td>
</tr>
<tr>
<td>(Check if Needed) 6 -15 Booths: $60.00 @</td>
<td></td>
<td>(Number Intervals Per Day)</td>
<td>X (Total Number Days)</td>
<td>= $_________</td>
</tr>
</tbody>
</table>

Specify Dates Needed: __________________________________________________________

<table>
<thead>
<tr>
<th>Exhibit Cleaning</th>
<th>Rate</th>
<th># of days</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Check if Needed) Exhibit cleaning &amp; dusting of display daily</td>
<td>$30.00</td>
<td># of days</td>
<td>$_________</td>
</tr>
<tr>
<td>(Check if Needed) Exhibit cleaning &amp; dusting 1 time only</td>
<td>$38.00</td>
<td>(Specify Date Needed)</td>
<td>$_________</td>
</tr>
</tbody>
</table>

Specify Dates Needed: __________________________________________________________

Total Order ____________
7% Sales Tax ____________
Total Due ____________

Exhibitor ___________________________________________ Booth ____________
Contact Name ___________________________________________ Phone _____________________________
Email ___________________________________________ Fax _______________________________

Return via fax along with the Payment Policy form: 305-751-1298
EXPO GRAPHICS & SIGNS ORDER FORM

We at EXPO, are committed to exceptional service to our clients from inception to production. Dynamic signage and stunning graphics makes a lasting impression and a more successful meeting.

Send your PRINT READY ARTWORK and complete the below information to have your graphics & signs delivered right to your booth.

<table>
<thead>
<tr>
<th>Advance Orders</th>
<th>Late Orders</th>
<th>Size</th>
<th>Qty.</th>
<th>Horizontal</th>
<th>Vertical</th>
<th>Easel Back add $6</th>
<th>Total $</th>
</tr>
</thead>
<tbody>
<tr>
<td>$27.00</td>
<td>$48.75</td>
<td>8.5” x 11”</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>$54.00</td>
<td>$81.25</td>
<td>22” x 28”</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>$108.00</td>
<td>$140.50</td>
<td>28” x 44”</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>$162.25</td>
<td>$221.75</td>
<td>36” x 48”</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Banners are $11.00 per square foot & come with Grommets. ($100 min)

All signs come mounted on 3/16” foam core.

Please call for quote on dimensions of graphics not shown above.
Contact us with questions at 305.751.1234

For basic Black Text on White Sign Copy….Please print clearly

____________________________________________________________________________________________
____________________________________________________________________________________________
____________________________________________________________________________________________

HOW TO SUBMIT YOUR ARTWORK:

Expo uses HP 5000 Series large format printers using Onyx RIP software. We use Windows XP computers. All files should be saved for PC format. No MAC files are accepted.

** EPS & AI formats:**
We use Illustrator CS5 to read eps. & ai. files. Check & make sure that all graphic elements are inside the document box. No clip masks. The document box should be the same size as the image you want printed or reduced in multiple of 2. No bleeds or crop marks. These are outside the document box & would need to be removed before the image enters the RIP process. Only Illustrator “crop area make” – “crop area release” function is compatible with Onyx RIP software. Bleeds are added if necessary in the Rip process.

Please convert all fonts to outlines.

** TIF & PSD (Photoshop) formats**
We use Photoshop CS5 to read TIF & PSD files. For best results images should be at least 72 ppi or greater when viewed close up. If the image is going to be viewed at a distance, lower quality images are ok.*

** Problem formats**
Word documents Images: Images embedded in Word documents are unsuitable for large format printing. Please try to obtain the original image.
Adobe In Design files: Please convert In Design files to an illustrator or pdf format.
Gif files: The gif format has only 256 colors (8 bit) & require a lot of editing for large format printing.**
Jpg files: jpg is an image compression format. This compression leaves artifacts in the image. Only images that are saved with little or no compression are suitable for large format printing.

* A 300 ppi 8.5” X 11” magazine cover at is only 34 ppi when printed 8 ft tall. This would be ok if viewed at a distance.
** Needs to be converted to 24bit & noise added to reduce banding.

Send graphics file to EXPOCCI@GMAIL.COM and include SHOW NAME, COMPANY NAME & BOOTH #

Company Name: ___________________________ Booth #: ___________________________

Please return via fax along with Payment Policy form to 305.751.1298 or email to info@expocci.com
# Floral & Plant Rental Form

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
<th>Price</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Mums</td>
<td>$29.00 each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(Circle Color: white, yellow, bronze, lavender)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Azaleas</td>
<td>$38.25 each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(preferred color: (if available _____________))</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ivies</td>
<td>$41.25 each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ferns</td>
<td>$36.05 each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2 ft. Green Plants</td>
<td>$40.25 each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>3 ft. Green Plants</td>
<td>$50.50 each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>4 ft. Green Plants</td>
<td>$60.75 each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>5 ft. Green Plants</td>
<td>$76.25 each</td>
<td></td>
</tr>
<tr>
<td></td>
<td>6 ft. Green Plants</td>
<td>$88.75 each</td>
<td></td>
</tr>
</tbody>
</table>

Sub-Total

7% Sales Tax

Total

**ADDITIONAL 25% IF ORDERED AFTER SEPTEMBER 9, 2019**
VEHICLE SPOTTING FEES

$400.00 ROUNDTRIP

All exhibitors that are exhibiting vehicles, must sign up for this service.

Exhibitor must mail or fax orders by SEPTEMBER 9, 2019 to schedule move-in time.

Regulations

* EXPO employee or Union labor shall spot each vehicle.
* All motorized vehicles displayed shall have batteries disconnected at the “hot” lead. The lead shall be safely secured.
* Fuel supplies in vehicles on display shall not exceed 1/4 of a tank of gas. The tank must be purged with carbon dioxide (CO2).
* All motor vehicle tanks containing fuel shall be furnished with locking type caps or sealed with tape to preclude inspection by viewers.
* Vehicles on display require poly-tack and a drip pan.
* Association or Exhibitor must show insurance for both the driver and the car.
* By signing this form the Association or Exhibitor accepts the terms of the “EXPO Hold Harmless Agreement” (See Area Work Rules).
* Under no circumstance shall an EXPO employee or any Union labor drive any vehicle onto the show floor.

PAYMENT POLICY FORM MUST ACCOMPANY ORDER.

With the exception of signature, please print the information below clearly, thank you!

Company Name ________________________________ Booth Number ________________
Address ________________________________________________________________________________________________
Telephone No. ________________________________ Fax No. ________________________________________________________________________________________________
City ________________________________ State ________________ Zip ________________________________
Authorized by (print or type) ________________________________ email ________________________________
Authorized Signature __________________________________________________________
### POWER OUTLETS

All outlets are priced at 120V single phase.

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>ADVANCE RATE</th>
<th>STANDARD RATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 TO 500 WATTS (5 AMPS)</td>
<td>79.00</td>
<td>119.00</td>
</tr>
<tr>
<td>0 TO 1000 WATTS (10 AMPS)</td>
<td>108.00</td>
<td>162.00</td>
</tr>
<tr>
<td>0 TO 2000 WATTS (20 AMPS)</td>
<td>143.00</td>
<td>215.00</td>
</tr>
<tr>
<td>ABOVE 20 AMPS – QUOTED UPON REQUEST</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**24 Hour Service - An additional 50% of the subtotal**

### 208V SINGLE PHASE OUTLETS

All outlets are priced for 208V single phase. Please call for 208 volt three phase pricing.

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>ADVANCE RATE</th>
<th>STANDARD RATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 AMPS</td>
<td>275.00</td>
<td>412.00</td>
</tr>
<tr>
<td>30 AMPS</td>
<td>340.00</td>
<td>510.00</td>
</tr>
<tr>
<td>60 AMPS</td>
<td>495.00</td>
<td>742.00</td>
</tr>
</tbody>
</table>

### ADDITIONAL POWER NEEDS – QUOTED UPON REQUEST

### LABOR CHARGE

Minimum labor charge is 1 hour per man. Rates per hour:

- Monday-Friday (Except Holidays) 8:00 am - 4:30 pm: $75.00
- Monday - Friday 4:30 pm - 8:00 am & all day Saturday, Sunday & Holidays: $150.00

Labor charges, materials & additional usage will be assessed on the exhibit floor and payment in full will be charged to the credit card on file.

### ON-LINE ORDERING INSTRUCTIONS ONLY

1. GO TO WWW.EDDHelmstradeshows.com
2. CREATE USER NAME & PASS WORD OR SKIP LOGIN & REGISTER AS A GUEST.
3. ENTER EVENT ID 1123FDXH
4. CLICK YES TO TERMS & CONDITIONS IN RED & PROCEED WITH ORDER.

ORDERS MUST BE RECEIVED BY SEPTEMBER 6, 2019 TO RECEIVE THE ADVANCE RATE

PLEASE CONTACT US AT TRADESHOWS@EDDHELM.COM OR 305-653-2520 IF YOU REQUIRE ASSISTANCE.
### COMPRESSED AIR & WATER RATES & ON-LINE ORDERING

#### INSTRUCTIONS ONLY

**WWW.EDDHELMSTRADESHOWS.COM ~~ EVENT ID 1124YVQA**

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>ADVANCE RATE</th>
<th>STANDARD RATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SERVICE CHARGE FOR 1ST OUTLET AT REAR OF STAND</td>
<td>$263.00</td>
<td>$394.00</td>
</tr>
<tr>
<td>EACH ADDITIONAL CONNECTION WITHIN THE SAME STAND</td>
<td>$123.00</td>
<td>$184.00</td>
</tr>
<tr>
<td>Size of connection required: 1/4&quot; NPT -- PSI required:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CFM required (up to 5 no additional charge):</td>
<td>$13.00</td>
<td>$13.00</td>
</tr>
<tr>
<td>CFM over 5 required:</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**LABOR - See details below before ordering.**

**WATER**

Note: Pressures may vary. No guarantee can be made of minimum or maximum pressure. If pressure is critical, exhibitor should arrange to have a pressure regulator valve installed.

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>ADVANCE RATE</th>
<th>STANDARD RATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SERVICE CHARGE FOR 1ST OUTLET AT REAR OF STAND, HOSE SIZE 5/8&quot; GARDEN HOSE CONNECTION</td>
<td>$150.00</td>
<td>$355.00</td>
</tr>
<tr>
<td>EACH ADDITIONAL CONNECTION WITHIN THE SAME STAND</td>
<td>$123.00</td>
<td>$184.00</td>
</tr>
<tr>
<td>IF WATER IS FOR DRINKING, FILTER IS NEEDED</td>
<td>$111.00</td>
<td>$167.00</td>
</tr>
</tbody>
</table>

**DRAINS**

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>ADVANCE RATE</th>
<th>STANDARD RATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SERVICE CHARGE FOR 1ST OUTLET AT REAR OF STAND, DRAIN LINE SIZE 1 1/2&quot; GARDEN HOSE OR OPEN CONNECTION</td>
<td>$170.00</td>
<td>$254.00</td>
</tr>
<tr>
<td>EACH ADDITIONAL CONNECTION WITHIN THE SAME STAND</td>
<td>$123.00</td>
<td>$184.00</td>
</tr>
</tbody>
</table>

**ONE TIME FILL & DRAIN**

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>ADVANCE RATE</th>
<th>STANDARD RATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>0-100 GALLONS</td>
<td>$92.00</td>
<td>$139.00</td>
</tr>
<tr>
<td>100-500 GALLONS</td>
<td>$194.00</td>
<td>$277.00</td>
</tr>
<tr>
<td>EACH ADDITIONAL 100 GALLONS</td>
<td>$31.00</td>
<td>$47.00</td>
</tr>
</tbody>
</table>

**LABOR - See details below before ordering.**

There is a minimum charge of 1 hour for installation and 1 hour for removal of air water/drain services. The minimum charge for fill & drain services is 1 hour for installation and 1 hour for removal. Regular time is Monday thru Friday, 8am - 4:30pm, excluding Holidays. Overtime is Monday thru Friday, 4:30pm - 8am all day Sat/Sun/Holidays.

**LABOR INSTRUCTION **

NOTE: Standard connection sizes for water are 5/8" and 1 1/2" Threads. Connections to all other sizes cannot be guaranteed.

Please contact our office to request other connection sizes or types.

**WWW.EDDHELMSTRADESHOWS.COM ~~ EVENT ID 1124YVQA**

ORDERS MUST BE RECEIVED BY SEPTEMBER 6, 2019 TO RECEIVE THE ADVANCE RATE

CONTACT US AT TRADESHOWS@EDDHELMS.COM OR 305-653-2520 IF YOU REQUIRE ASSISTANCE.
We Are Lowe.

Lowe is a global, innovative, ambitious and award winning refrigeration and catering equipment company. Established in 1977, Lowe has grown to be the largest globally recognized equipment company for the retail, exhibitions and events markets.

Lowe innovates in every aspect of its business. Developing first to market solutions for refrigeration, such as customizable long-term rental, in a cost conscious and environmentally sensitive retail environment ensures Lowe remains a global pioneer.

<table>
<thead>
<tr>
<th>Contents</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>01</strong> Refrigerated</td>
</tr>
<tr>
<td>B Series</td>
</tr>
<tr>
<td>B-LG</td>
</tr>
<tr>
<td>B Corner</td>
</tr>
<tr>
<td>Jinny</td>
</tr>
<tr>
<td>PK60</td>
</tr>
<tr>
<td>C Series</td>
</tr>
<tr>
<td>Genova</td>
</tr>
<tr>
<td>Sara</td>
</tr>
<tr>
<td>Euro Madeira</td>
</tr>
<tr>
<td>Mandy</td>
</tr>
<tr>
<td>G Series Refrigeration</td>
</tr>
<tr>
<td>G5</td>
</tr>
<tr>
<td>Kubo R</td>
</tr>
<tr>
<td>Prep</td>
</tr>
<tr>
<td>F2 Chiller</td>
</tr>
<tr>
<td>Oasis</td>
</tr>
<tr>
<td>Memphis</td>
</tr>
<tr>
<td>Isola</td>
</tr>
<tr>
<td>K2T/K2TF</td>
</tr>
<tr>
<td>K3T</td>
</tr>
<tr>
<td>K2TWR/K2TWF</td>
</tr>
<tr>
<td>G323</td>
</tr>
<tr>
<td>H1</td>
</tr>
<tr>
<td>Starlet</td>
</tr>
<tr>
<td>II/13</td>
</tr>
<tr>
<td><strong>02</strong> Bakery</td>
</tr>
<tr>
<td>Victoria</td>
</tr>
<tr>
<td>L Symphony</td>
</tr>
<tr>
<td>L Harmony</td>
</tr>
<tr>
<td>B1P</td>
</tr>
<tr>
<td><strong>03</strong> Wine Display</td>
</tr>
<tr>
<td>Bodega</td>
</tr>
<tr>
<td><strong>05</strong> Cooking and Catering Equipment</td>
</tr>
<tr>
<td>B1 Hot</td>
</tr>
<tr>
<td>Brio Hot</td>
</tr>
<tr>
<td>Isola Hot</td>
</tr>
<tr>
<td>MCT</td>
</tr>
<tr>
<td>CO25</td>
</tr>
<tr>
<td>200 Hot</td>
</tr>
<tr>
<td>HSD2</td>
</tr>
<tr>
<td>MW</td>
</tr>
<tr>
<td>DW</td>
</tr>
<tr>
<td>Top 2</td>
</tr>
<tr>
<td>MS12</td>
</tr>
<tr>
<td>200 Dry</td>
</tr>
<tr>
<td>PTS/PT</td>
</tr>
<tr>
<td>MSU</td>
</tr>
<tr>
<td>SS81/SSB3</td>
</tr>
<tr>
<td>HWS</td>
</tr>
<tr>
<td><strong>06</strong> Cold Rooms</td>
</tr>
<tr>
<td>Ready built cold rooms</td>
</tr>
<tr>
<td>Modular walk-in</td>
</tr>
<tr>
<td>cold and freezer rooms</td>
</tr>
</tbody>
</table>
### B Series
**Euro Deli Curved Glass Display**

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>B1</th>
<th>B2</th>
<th>B3</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dimensions WxDxH (inches)</strong></td>
<td>52½ x 43 x 52¼</td>
<td>77 x 43 x 52¼</td>
<td>102½ x 43 x 52¼</td>
</tr>
<tr>
<td><strong>Width without walls (inches)</strong></td>
<td>47</td>
<td>70½</td>
<td>94</td>
</tr>
<tr>
<td><strong>Display area (square feet)</strong></td>
<td>11</td>
<td>16½</td>
<td>22</td>
</tr>
<tr>
<td><strong>Storage capacity (cubic feet)</strong></td>
<td>5½</td>
<td>8½</td>
<td>10½</td>
</tr>
<tr>
<td><strong>Storage area width (inches)</strong></td>
<td>47</td>
<td>70½</td>
<td>94</td>
</tr>
<tr>
<td><strong>Storage area depth (inches)</strong></td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td><strong>Storage area height (inches)</strong></td>
<td>10</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td><strong>Condensing unit size (HP)</strong></td>
<td>1/3</td>
<td>1/3</td>
<td>½</td>
</tr>
<tr>
<td><strong>Refrigerant</strong></td>
<td>R404</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td><strong>Power Supply v/Hz/Ph</strong></td>
<td>120/60/1</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td><strong>Amps</strong></td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td><strong>Watts</strong></td>
<td>2000</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td><strong>Deck fans</strong></td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td><strong>Temp Range</strong></td>
<td>34…42°F or +1…+6°C</td>
<td>34…42°F or +1…+6°C</td>
<td>34…42°F or +1…+6°C</td>
</tr>
</tbody>
</table>

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

**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
- 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

* Display shelf available upon request (NOT refrigerated)

### B - LG
**Deli Self-Service Display**

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>B1 LG</th>
<th>B2 LG</th>
<th>B3 LG</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dimensions WxDxH (inches)</strong></td>
<td>52¾ x 43 x 38¼</td>
<td>77 x 43 x 38¼</td>
<td>102¼ x 43 x 38¼</td>
</tr>
<tr>
<td><strong>Width without walls (inches)</strong></td>
<td>47</td>
<td>70½</td>
<td>94</td>
</tr>
<tr>
<td><strong>Display area (square feet)</strong></td>
<td>11</td>
<td>16½</td>
<td>22</td>
</tr>
<tr>
<td><strong>Storage capacity (cubic feet)</strong></td>
<td>5½</td>
<td>8½</td>
<td>10½</td>
</tr>
<tr>
<td><strong>Storage area width (inches)</strong></td>
<td>47</td>
<td>70½</td>
<td>94</td>
</tr>
<tr>
<td><strong>Storage area depth (inches)</strong></td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td><strong>Storage area height (inches)</strong></td>
<td>10</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td><strong>Condensing unit size (HP)</strong></td>
<td>1/3</td>
<td>1/3</td>
<td>½</td>
</tr>
<tr>
<td><strong>Refrigerant</strong></td>
<td>R404</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td><strong>Power supply v/Hz/Ph</strong></td>
<td>120/60/1</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td><strong>Amps</strong></td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td><strong>Watts</strong></td>
<td>2000</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td><strong>Deck fans</strong></td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td><strong>Temp Range</strong></td>
<td>34…42°F or +1…+6°C</td>
<td>34…42°F or +1…+6°C</td>
<td>34…42°F or +1…+6°C</td>
</tr>
</tbody>
</table>

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

**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

info@loweusa.com

770 461 9001

---

* Display shelf available upon request (NOT refrigerated)
B Corner
90° Corner

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>B Corner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>52 1/2 x 52 1/2 x 50 1/2</td>
</tr>
<tr>
<td>Width without end walls (inches)</td>
<td>50</td>
</tr>
<tr>
<td>Display area (square feet)</td>
<td>11 1/2</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/4</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Deck fans</td>
<td>2</td>
</tr>
<tr>
<td>Temp Range</td>
<td>34...42°F or +1...+6°C</td>
</tr>
</tbody>
</table>

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
- Top hinged glass with hydraulic arm support for curved glass unit

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

Jinny
Glass front serve-over display

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>J104</th>
<th>J150</th>
<th>J250</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>41 x 36 1/2 x 50 1/2</td>
<td>59 x 36 1/2 x 50 1/2</td>
<td>99 x 36 1/2 x 50 1/2</td>
</tr>
<tr>
<td>Display area (inches)</td>
<td>38 w x 26 1/2 d</td>
<td>55 1/2 w x 26 1/2 d</td>
<td>95 1/2 w x 26 1/2 d</td>
</tr>
<tr>
<td>Display area (square feet)</td>
<td>7</td>
<td>10 1/2</td>
<td>17 1/2</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/3</td>
<td>3/8</td>
<td>1/2</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Temp Range</td>
<td>34...42°F or +1...+6°C</td>
<td>34...42°F or +1...+6°C</td>
<td>34...42°F or +1...+6°C</td>
</tr>
</tbody>
</table>

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

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight
P360°
Grab & Go Island Display Refrigerator

At a Glance

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

Model | P360°
---|---
Dimensions WxDxH (inches) | 55 ½ x 47 x 35
Display area (square feet) | 12 %
Condensing unit size (HP) | ½
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

C Series
Euro Dairy/ Deli Merchandiser

At a Glance

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

Model | C1 | C2 | C3
---|---|---|---
Dimensions WxDxH (inches) | 39 ½ x 34 x 84 | 52½ x 34 x 84 | 77 x 34 x 84
Width without walls (inches) | 36 % | 49 % | 73 %
Number of shelves | 4 | 4 | 4
Shelf width x depth (inches) | 36 ½ w x 17 ½ d | 49 ½ w x 17 ½ d | 73 ½ w x 17 ½ d
Display area (inches) | 36 ½ w x 24 d | 49 ½ w x 24 d | 73 ½ w x 24 d
Display area (sq ft) | 18 % | 24 | 36 %
Condensing unit size (HP) | ½ | ½ | 1⅛
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

- 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 right 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

### At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>Genova 1</th>
<th>Genova 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>40½ x 35½ x 86</td>
<td>52¼ x 35½ x 86</td>
</tr>
<tr>
<td>Weight without end walls (inches)</td>
<td>37</td>
<td>49</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Shelf width and depth (inches)</td>
<td>36½ w x 17½ d</td>
<td>49 w x 21½ d</td>
</tr>
<tr>
<td>Display area (sq. ft.)</td>
<td>27½</td>
<td>37</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph (unit)</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps (unit)</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts (unit)</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Deck fans</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Temp Range</td>
<td>35...42°F or +2...+6°C</td>
<td>35...42°F or +2...+6°C</td>
</tr>
</tbody>
</table>

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

## Sara
Open Front Merchandiser

- 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 right blind

- Castors supplied with case
- Efficient, quiet system
- No drain required (hot gas evaporation of defrost water)
- Pricing rails on each shelf
- Forced air cooling
- Shelf product stoppers available upon request

### At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>Sara</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>52 ½ x 27 x 69</td>
</tr>
<tr>
<td>Weight without end walls (inches)</td>
<td>49</td>
</tr>
<tr>
<td>Display area (square feet)</td>
<td>16.88</td>
</tr>
<tr>
<td>Top shelf (inches)</td>
<td>49 w x 7 d</td>
</tr>
<tr>
<td>Middle shelf (inches)</td>
<td>49 w x 10 d</td>
</tr>
<tr>
<td>Bottom shelf (inches)</td>
<td>49 w x 14 d</td>
</tr>
<tr>
<td>Bottom Deck (inches)</td>
<td>49 w x 18½ d</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/4</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Deck fans</td>
<td>2</td>
</tr>
<tr>
<td>Temp Range</td>
<td>35...42°F or +2...+6°C</td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight
Euro Madeira
Open Front Merchandiser

At a Glance

Model | Euro Madeira
--- | ---
Dimensions WxDxH (inches) | 51 x 33½ x 71¼
Width without and walls (inches) | 49 ¼
Top shelf (inches) | 49 ¼ w x 12 d
Middle shelf (inches) | 49 ¼ w x 15 ½ d
Bottom shelf (inches) | 49 ¼ w x 19 ¼ d
Bottom Deck (inches) | 49 ¼ w x 24 ¼ d
Condensing unit size (HP) | ¾
Display area (square feet) | 24 ½
Refrigerant | R404
Power supply v/Hz/Ph | 120/60/1
Amps | 20
Watts | 2000
Deck Fans | 1
Temp Range | 35.42°F or -1…+3°C or -1…+7°C

Features

• Open Front – self service grab and go
• Easy access for loading and cleaning
• 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)
• Pricng rails on each shelf
• Forced air cooling
• Shelf product stoppers available upon request

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

Mandy
Open Front Merchandiser

At a Glance

Model | Mandy 100
--- | ---
Dimensions WxDxH (inches) | 39 ½ x 29 ¼ x 52
Width without and walls (inches) | 36 ¾
Top shelf | 34 ¼ w x 8 ½ d
Middle shelf (inches) | 34 ¼ w x 10 d
Bottom shelf (inches) | 34 ¼ w x 12 d
Bottom Deck (inches) | 35 ¾ w x 22 d
Display area (square feet) | 13
Condensing unit size (HP) | ¾
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

Features

• Automatic defrost
• Casters 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 as standard
• Energy saving self contained night blind
• Available in black and white

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight
G Series Refrigeration
Chillers

• For all chilled food products
• Fully self contained bottom mounted condensing unit
• Efficient, quiet system
• Fan assisted
• Automatic evaporator of defrost water
• Ozone friendly

Features

• 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)

At a Glance

Model G4T G6T
Dimensions WxDxH (inches) 30 x 28½ x 82½ 54½ x 28½ x 82½
Canopy dims (inches) 26½ w x 5½ h 52 w x 5½ h
Shelf width x depth (inches) 23 w x 20¾ d 23½ w x 20 d
Number of shelves 4 8
Condensing unit size (HP) ½ ½
Refrigerant R134 R134
Powers supply v/Hz/Ph 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

G5
Upright Glass Door Refrigerator

• Bottom mount refrigeration system
• 2 Sliding glass doors (front & Back)
• Pass through configuration
• 3 shelves standard
• Fan assisted

Features

• Efficient, quiet system
• Fully adjustable shelves
• Double pane glass doors
• Easy access for loading & cleaning
• White interior

At a Glance

Model G5
Dimensions WxDxH (inches) 36 x 24 x 54
Capacity 15 cu ft
Condensing unit size (HP) ½
Refrigerant R404A
Power supply v/Hz/Ph 20/60/1
Amps 20
Watts 2000
Deck Fans 1
Temp Range 33°...41°F or +3°...+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

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>500R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>60 x 28 x 54</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>8</td>
</tr>
<tr>
<td>Shelf dimensions (inches)</td>
<td>23 ½ w x 15 ½ d</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/4</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404A</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Deck fans</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp range</td>
<td>36...50°F or +2...+10°C</td>
</tr>
</tbody>
</table>

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

Prep
Refrigerated Prep Counter

Features
- 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

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>Prep 1</th>
<th>Prep 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>44 ½ x 32 ½ x 41 ¼</td>
<td>67 ½ x 35 ¼ x 41 ¼</td>
</tr>
<tr>
<td>Storage area (inches)</td>
<td>25 ½ w x 27 d x 24 h</td>
<td>48 w x 27 d x 24 h</td>
</tr>
<tr>
<td>Shelf (inches)</td>
<td>24 w x 26 d</td>
<td>23 x 26 d (x2)</td>
</tr>
<tr>
<td>Cutting board dimensions (inches)</td>
<td>44 w x 16 ½ d</td>
<td>67 ½ w x 19 ½ d</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/4</td>
<td>1/4</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Fan assisted</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Temperature Range</td>
<td>33.8...41°F</td>
<td>33.8...41°F</td>
</tr>
</tbody>
</table>

Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
**F2 Chiller**

### At a Glance

<table>
<thead>
<tr>
<th>Feature</th>
<th>F2 Chiller</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>64 x 27 ½ x 37</td>
</tr>
<tr>
<td>Inside Height (inches)</td>
<td>27</td>
</tr>
<tr>
<td>Inside Width (inches)</td>
<td>60</td>
</tr>
<tr>
<td>Inside Depth (inches)</td>
<td>20</td>
</tr>
<tr>
<td>Storage capacity (cubic feet)</td>
<td>18 ⅛</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>⅓</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Temp Range</td>
<td>34...42°F or +1...+6°C</td>
</tr>
</tbody>
</table>

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

### 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

### Oasis

**Sealed Deck, Suitable for Ice**

### At a Glance

<table>
<thead>
<tr>
<th>Feature</th>
<th>Oasis 1</th>
<th>Oasis 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>43 x 43 x 52 closed / 68 raised</td>
<td>55 x 55 x 52 closed / 68 raised</td>
</tr>
<tr>
<td>Display area (square feet)</td>
<td>10 ¼</td>
<td>17</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>⅓</td>
<td>⅓</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Deck fans</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Temp Range</td>
<td>34...42°F or +1...+6°C</td>
<td>34...42°F or +1...+6°C</td>
</tr>
</tbody>
</table>

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

### 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
At a Glance

**Isola**

Cold Buffet Style Display

- 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

**Memphis**

Open Front Merchandiser

- 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

**Features**

- Smooth end walls
- Available in Black or Bronze
- No drain required (hot gas evaporation of defrost water)
- Efficient, quiet system

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>Memphis 90</th>
<th>Memphis 120</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>35 ¼ x 32 ½ x 56 ½</td>
<td>47 ¼ x 32 ½ x 56 ½</td>
</tr>
<tr>
<td>Display deck (inches)</td>
<td>32 w x 22 d</td>
<td>44 w x 22 d</td>
</tr>
<tr>
<td>Display deck (square feet)</td>
<td>5</td>
<td>6 ½</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/3</td>
<td>1/3</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>20/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Temp Range</td>
<td>37.4°F or +3...+1°C</td>
<td>37.4°F or +3...+1°C</td>
</tr>
</tbody>
</table>

**Model**

- Memphis 90
- Memphis 120

**Dimensions WxDxH (inches)**

- Memphis 90: 35 ¼ x 32 ½ x 56 ½
- Memphis 120: 47 ¼ x 32 ½ x 56 ½

**Power supply v/Hz/Ph**

- 20/60/1
- 120/60/1

**Amps**

- 20
- 20

**Watts**

- 2000
- 2000

**Temp Range**

- 37.4°F or +3...+1°C
- 37.4°F or +3...+1°C

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

---

**Features**

- Smooth end walls
- Available in Black or Bronze
- No drain required (hot gas evaporation of defrost water)
- Efficient, quiet system

**Model**

- Isola 45/5
- Isola 6
- Isola 65/5

**Dimensions WxDxH (inches)**

- Isola 45/5: 59 ½ x 29 ½ x 45 ¼
- Isola 6: 81 ½ x 29 ½ x 45 ¼
- Isola 65/5: 88 x 29 ½ x 45

**Condensing unit size (HP)**

- 1/3
- 1/3
- 1/3

**Refrigerant**

- R134
- R134
- R134

**Power supply v/Hz/Ph**

- 20/60/1
- 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**

- Smooth end walls
- Available in Black or Bronze
- No drain required (hot gas evaporation of defrost water)
- Efficient, quiet system

---

**Model**

- Isola 45/5
- Isola 6
- Isola 65/5

**Dimensions WxDxH (inches)**

- Isola 45/5: 59 ½ x 29 ½ x 45 ¼
- Isola 6: 81 ½ x 29 ½ x 45 ¼
- Isola 65/5: 88 x 29 ½ x 45

**Condensing unit size (HP)**

- 1/3
- 1/3
- 1/3

**Refrigerant**

- R134
- R134
- R134

**Power supply v/Hz/Ph**

- 20/60/1
- 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**

- 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

---

**Model**

- Isola 45/5
- Isola 6
- Isola 65/5

**Dimensions WxDxH (inches)**

- Isola 45/5: 59 ½ x 29 ½ x 45 ¼
- Isola 6: 81 ½ x 29 ½ x 45 ¼
- Isola 65/5: 88 x 29 ½ x 45

**Condensing unit size (HP)**

- 1/3
- 1/3
- 1/3

**Refrigerant**

- R134
- R134
- R134

**Power supply v/Hz/Ph**

- 20/60/1
- 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
K2T / K2TF
Display Chiller

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>K2T</th>
<th>K2TF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>23½ x 24 x 71</td>
<td>23½ x 24 x 71</td>
</tr>
<tr>
<td>Shelf dimensions (inches)</td>
<td>14 ¼ diameter</td>
<td>17 ½ x 17 ½</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>6</td>
<td>5</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Evaporator fans</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Temp range</td>
<td>35...50°F or +4...+10°C</td>
<td>35...50°F or +4...+10°C</td>
</tr>
</tbody>
</table>

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

*K2TF: adjustable wire shelf version of K2T. Shelf size (inches) 17½ x 17½

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

---

K3T
6 Sided Glass Display

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>K3T</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>31⅞ x 36 x 69</td>
</tr>
<tr>
<td>Shelf diameter (inches)</td>
<td>22</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>5</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph (unit)</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Evaporator fans</td>
<td>1</td>
</tr>
<tr>
<td>Temp range</td>
<td>35...50°F or +4...+10°C</td>
</tr>
</tbody>
</table>

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

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

---
K2TWR / K2TWF
Glass Display

- Humidity controlled (K2TWCF, K2TWCR)
- Rotating or square glass shelves available
- Beautiful wood finish
- Castors supplied with case
- Economical system
- Glass on all four sides

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>K2TWF</th>
<th>K2TWR</th>
<th>K2TWCF</th>
<th>KWTWCR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Application</td>
<td>General</td>
<td>General</td>
<td>Chocolate</td>
<td>Chocolate</td>
</tr>
<tr>
<td>Humidity control</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>32 1/2 x 33 1/2 x 72</td>
<td>32 1/2 x 33 1/2 x 72</td>
<td>32 1/2 x 33 1/2 x 72</td>
<td>32 1/2 x 33 1/2 x 72</td>
</tr>
<tr>
<td>Shelves (square or rotating)</td>
<td>Square</td>
<td>Rotating</td>
<td>Square</td>
<td>Rotating</td>
</tr>
<tr>
<td>Shelf width x depth (inches)</td>
<td>20 1/4 w x 22 1/4 d</td>
<td>20 1/4 w x 22 1/4 d</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Shelf diameter (inches)</td>
<td>-</td>
<td>-</td>
<td>22</td>
<td>22</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>5</td>
<td>6</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/3</td>
<td>1/3</td>
<td>1/3</td>
<td>1/3</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
<td>R134</td>
<td>R134</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph (unit)</td>
<td>120/60/1</td>
<td>120/60/1</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Watts</td>
<td>2400</td>
<td>2400</td>
<td>2400</td>
<td>2400</td>
</tr>
<tr>
<td>Amps</td>
<td>15</td>
<td>15</td>
<td>15</td>
<td>15</td>
</tr>
<tr>
<td>Temp range</td>
<td>35...50°F or +4...+10°C</td>
<td>35...50°F or +4...+10°C</td>
<td>56...62°F or +14...+16°C</td>
<td>56...62°F or +14...+16°C</td>
</tr>
</tbody>
</table>

- All around view of product
- Minired 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

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

G223
Two Bowl Drink Dispenser

- Motorized paddle maintain mixing of product
- Adjustable thermostat system
- Easily removable for cleaning
- Refrigeration System: 120 Volt 60Hz

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>G223</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>13 1/2 x 17 x 25</td>
</tr>
<tr>
<td>Bowls</td>
<td>2</td>
</tr>
<tr>
<td>Capacity Ltr</td>
<td>23</td>
</tr>
<tr>
<td>Capacity Gallon</td>
<td>6.34</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/10</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph (unit)</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Watts</td>
<td>1500</td>
</tr>
<tr>
<td>Amps</td>
<td>15</td>
</tr>
<tr>
<td>Temp range</td>
<td>39...61°F or +4...+16°C</td>
</tr>
</tbody>
</table>

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

Features

- Motorized paddle maintain mixing of product
- Adjustable thermostat system
- Easily removable for cleaning
- Refrigeration System: 120 Volt 60Hz

- Humidity controlled
- 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
- Minired 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

- Motorized paddle maintain mixing of product
- Adjustable thermostat system
- Easily removable for cleaning
- Refrigeration System: 120 Volt 60Hz
At a Glance

**H1**

**Storage Chiller**

**Model H1**

- **Dimensions WxDxH (inches):** 20½ x 20½ x 32⅛
- **Shelf dimensions (inches):** 17 w x 13 d
- **Deck dimensions (inches):** 17 ½ w x 9 d
- **Condensing unit size (HP):** ½
- **Refrigerant:** R134
- **Power supply v/Hz/Ph (unit):** 120/60/1
- **Amps:** 5
- **Watts:** 500
- **Weighs:** 73 lbs
- **Temp Range:** 35...42°F or +2...+6°C

**Features**

- Small footprint
- Versatile around products
- Easy to use
- Lightweight and easy to handle

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

---

**Starlet**

**Counter top chiller**

**Model Starlet**

- **Dimensions WxDxH (inches):** 24 x 23 x 23
- **Shelf dimensions (inches):** 20 ½ w x 6 ¾ d
- **Deck dimensions (inches):** 20 ¾ w x 6 ½ d
- **Condensing unit size (HP):** ¼
- **Refrigerant:** R134
- **Power supply v/Hz/Ph (unit):** 120/60/1
- **Amps:** 10
- **Watts:** 1000
- **Deck Fans:** Yes
- **Weighs:** 85 lbs
- **Temp Range:** 35...42°F or +2...+6°C

**Features**

- Counter top footprint
- Easy to use
- Lightweight and easy to handle
- Electronic thermostat

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
I1 / I3
Display Ice Tray

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>I1</th>
<th>I3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>40 x 22 x 7</td>
<td>64 x 22 x 7</td>
</tr>
</tbody>
</table>

Features

- Fully insulated ice tray
- High impact display
- Large capacity
- Easy to clean

Victoria
Curved Glass Bakery Display

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>V150</th>
<th>V200</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>56½ x 36 x 50</td>
<td>74 x 36 x 50</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Top shelf dimensions (inches)</td>
<td>24 ½ w x 15 d</td>
<td>32 ¼ w x 15 d</td>
</tr>
<tr>
<td>Other shelf dimensions (inches)</td>
<td>24 ½ w x 17 d</td>
<td>32 ¼ w x 17 d</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>¼</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134A</td>
<td>R134A</td>
</tr>
<tr>
<td>Power Supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Temp Range</td>
<td>33...50°F or +2...+10°C</td>
<td>33...50°F or +2...+10°C</td>
</tr>
</tbody>
</table>

Features

- Three exhibition levels
- Rear sliding glass doors
- Available in black or stainless 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

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
L Symphony
Curved Glass Bakery Display

- 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
- Illuminated display
- Fully self contained
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- No plumbing required
- Additional colors are available

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>L1</th>
<th>L3</th>
<th>L5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>55 ½ x 40 x 50</td>
<td>87 x 40 x 50</td>
<td>114 ½ x 40 x 50</td>
</tr>
<tr>
<td>Top shelf (inches)</td>
<td>51 w x 8 ½ d</td>
<td>82 ½ w x 8 ½ d</td>
<td>110 w x 8 ½ d</td>
</tr>
<tr>
<td>Middle shelf (inches)</td>
<td>51 w x 8 ½ d</td>
<td>82 ½ w x 8 ½ d</td>
<td>110 w x 8 ½ d</td>
</tr>
<tr>
<td>Lower shelf (inches)</td>
<td>51 w x 11 d</td>
<td>82 ½ w x 11 d</td>
<td>110 w x 11 d</td>
</tr>
<tr>
<td>Number of drawers</td>
<td>2</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
<td>½</td>
<td>1</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Static Refrigeration</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>36...50°F or +2...+10°C</td>
<td>36...50°F or +2...+10°C</td>
<td>36...50°F or +2...+10°C</td>
</tr>
</tbody>
</table>

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

L Harmony
Bakery Display Cabinet

- Anodized finish
- Curved front glass
- Glass ends
- Fixed glass shelves (3)
- Dual temperature zones
- 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 are available

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>L1H</th>
<th>L3H</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>37 x 31 ½ x 54½</td>
<td>52½ x 31 ½ x 54½</td>
</tr>
<tr>
<td>Top shelf (inches)</td>
<td>35 ½ w x 13 d</td>
<td>51 w x 13 d</td>
</tr>
<tr>
<td>Middle shelf (inches)</td>
<td>35 ½ w x 13 ½ d</td>
<td>51 w x 13 ½ d</td>
</tr>
<tr>
<td>Lower shelf (inches)</td>
<td>35 ½ w x 16 d</td>
<td>51 w x 16 d</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Static Refrigeration</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>34°...42°F or +1°...+6°C</td>
<td>34°...42°F or +1°...+6°C</td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
B1P
Curved Glass Display

At a Glance

- 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

Model | B1P
--- | ---
Dimensions WxDxH (inches) | 50 ½ x 43 x 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 ½ d
Bottom display area total (inches) | 47 w x 32 ½ d
Condensing unit size (HP) | 1/6
Refrigerant | R404
Power supply v/Hz/Ph | 120/60/1
Amps | 20
Watts | 2000
Temperature 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.

Features

- Dual zone built
- Seamless stainless steel door frame with 3 layer glass door
- Electronic thermostat for accurate temperature control
- Temperature setting memory in case of power off
- Fan circulated cool air for even temperature distribution
- LED lighting
- Easy to clean interior
- Efficient, quiet system
- Fully self contained
- Castors supplied with case

Model | Bodega | Bodega Mini
--- | --- | ---
Dimensions WxDxH (inches) | 23¼ x 28 x 67¼ | 23½ x 23¾ x 34¼
Condensing unit size (HP) | ½ | ½
Refrigerant | R134 | R134
Power Supply v/Hz/Ph (unit) | 120/60/1 | 120/60/1
Amps | 20 | 20
Watts | 2000 | 2000
Deck Fans | yes | yes
Temp Range | 41...60°F or +5...+20°C | 41...60°F or +5...+20°C

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

Features

- Seamless stainless steel door frame with 3 layer glass door
- Electronic thermostat for accurate temperature control
- 6 beech wood shelves with stainless steel trim on each shelf
- Fan circulated cool air for even temperature distribution
- LED lighting
- Easy to clean interior
- Efficient, quiet system
- Fully self contained
- Castors supplied with case
At a Glance

**G Series Frozen Freezers**

- **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**

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>G1T</th>
<th>G6FT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>30 x 29 1/2 x 83 3/4</td>
<td>54 x 29 1/2 x 83 3/4</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>4</td>
<td>8</td>
</tr>
<tr>
<td>Shelf dimensions</td>
<td>23 x 20 1/2</td>
<td>23 1/2 x 20 1/2</td>
</tr>
<tr>
<td>Number of doors</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Canopy dims (inches)</td>
<td>26 1/2 x 5 1/2 h</td>
<td>52 x 5 1/2 h</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/2</td>
<td>1</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Fan assisted</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp range</td>
<td>28...-4°F or 0...-20°C</td>
<td>28...-4°F or 0...-20°C</td>
</tr>
</tbody>
</table>

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

**Features**

- Fully adjustable shelves
- Frost free
- Triple pane glass doors
- Self closing doors
- Stainless steel bottom

**VW17 Glass Display Freezer**

- **LED lighting**
- **Fully adjustable shelves**
- **Frost free**
- **Triple pane glass doors**
- **Self closing doors**
- **Stainless steel bottom**
- **No plumbing required**
- **Efficient, quiet system**
- **Forced air system**
- **Illuminated display**
- **Castors supplied with case**

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>VW17</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>36 x 26 x 60</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>3</td>
</tr>
<tr>
<td>Shelf type</td>
<td>Adjustable</td>
</tr>
<tr>
<td>Shelf dimensions</td>
<td>30 1/2 w x 15 1/4 d</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1/2</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph (unit)</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Fan assisted</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>32...-4°F or 0...-18°C</td>
</tr>
</tbody>
</table>

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

**Features**

- Fully adjustable shelves
- Frost free
- Triple pane glass doors
- Self closing doors
- Stainless steel bottom
- No plumbing required
- Efficient, quiet system
- Forced air system

### Specifications

1. **G Series Frozen Freezers**
   - **Model**: G1T, G6FT
   - **Dimensions**: 30 x 29 1/2 x 83 3/4, 54 x 29 1/2 x 83 3/4
   - **Number of shelves**: 4, 8
   - **Shelf dimensions**: 23 x 20 1/2, 23 1/2 x 20 1/2
   - **Number of doors**: 1, 2
   - **Canopy dims (inches)**: 26 1/2 x 5 1/2 h, 52 x 5 1/2 h
   - **Condensing unit size (HP)**: 1/2, 1
   - **Refrigerant**: R404
   - **Power supply v/Hz/Ph**: 120/60/1
   - **Amps**: 20
   - **Watts**: 2000
   - **Fan assisted**: Yes
   - **Temp range**: 28...-4°F or 0...-20°C

2. **VW17 Glass Display Freezer**
   - **Model**: VW17
   - **Dimensions**: 36 x 26 x 60
   - **Number of shelves**: 3
   - **Shelf type**: Adjustable
   - **Shelf dimensions**: 30 1/2 w x 15 1/4 d
   - **Condensing unit size (HP)**: 1/2
   - **Refrigerant**: R404
   - **Power supply v/Hz/Ph**: 120/60/1
   - **Amps**: 20
   - **Watts**: 2000
   - **Fan assisted**: Yes
   - **Temp range**: 32...-4°F or 0...-18°C
### At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>K1T</th>
<th>K4TF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>23½ x 25½ x 71½</td>
<td>28 x 29½ x 70</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>6</td>
<td>5</td>
</tr>
<tr>
<td>Shelf type</td>
<td>Fixed</td>
<td>Fixed</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power Supply v/Hz/Ph (unit)</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Fixed shelf evaporator</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>32...0°F or 0...−18°C</td>
<td>32...0°F or 0...−18°C</td>
</tr>
</tbody>
</table>

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

### 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

---

### At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>K4T</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>28 x 29½ x 71½</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>6</td>
</tr>
<tr>
<td>Shelf type</td>
<td>Revolving</td>
</tr>
<tr>
<td>Shelf Dimensions</td>
<td>18” Diameter</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
</tr>
<tr>
<td>Power Supply v/Hz/Ph (unit)</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Fan assisted</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>32...4°F or 0...−20°C</td>
</tr>
</tbody>
</table>

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

### 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
### 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
- Simple plug in operation with simple controls
- Castors supplied with case

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>E1</th>
<th>E2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>60 x 35½ x 40</td>
<td>88 x 35½ x 40</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power Supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Static Refrigeration</td>
<td>yes</td>
<td>yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>32...-8°F or 0...-22°C</td>
<td>32...-8°F or 0...-22°C</td>
</tr>
</tbody>
</table>

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

### E3 Wall Site Display Freezer with Side Visibility

**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
- Simple plug in operation with simple controls
- Castors supplied with case

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>E3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>77 x 34 x 37</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
</tr>
<tr>
<td>Power Supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Static Refrigeration</td>
<td>yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>32...8°F or 0...-22°C</td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
E4
Wall Site Display Freezer

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>E4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>77 x 34 x 39</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
</tr>
<tr>
<td>Power Supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Static Refrigeration</td>
<td>yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>32...8°F or 0...-22°C</td>
</tr>
</tbody>
</table>

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

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

D1C
Sliding Glass Display Freezer

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>D1C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>58 x 30 x 34</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134A</td>
</tr>
<tr>
<td>Power Supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Static Refrigeration</td>
<td>yes</td>
</tr>
<tr>
<td>Temp Range</td>
<td>50...-4°F</td>
</tr>
</tbody>
</table>

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

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
**Kubo 500F**

Display Freezer

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

---

**F2**

Freezer

- 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

---

**At a Glance**

<table>
<thead>
<tr>
<th>Feature</th>
<th>F2</th>
<th>500F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>47⅛ x 24½ x 34⅛</td>
<td>60 x 28 x 54</td>
</tr>
<tr>
<td>Inside dimensions WxDxH (inches)</td>
<td>42 x 20 x 25</td>
<td></td>
</tr>
<tr>
<td>Storage capacity (cubic feet)</td>
<td>12 ¾</td>
<td>8</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>1 1/8</td>
<td>1 1/4</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R404</td>
<td>R404</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Deck fans</td>
<td>n/a</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp range</td>
<td>32...-4°F or 0...-20°C</td>
<td>32...0°F or 0...-18°C</td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
### B2F Display Freezer

- **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**
- **Impact resistant finish**
- **ABS foamed end walls**

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>B2F</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dimensions WxDxH (inches)</strong></td>
<td>73 1/2 x 43 x 51 1/2</td>
</tr>
<tr>
<td><strong>Condensing unit size (HP)</strong></td>
<td>1</td>
</tr>
<tr>
<td><strong>Refrigerant</strong></td>
<td>R404</td>
</tr>
<tr>
<td><strong>Power supply v/Hz/Ph</strong></td>
<td>120/60/1</td>
</tr>
<tr>
<td><strong>Amps</strong></td>
<td>20</td>
</tr>
<tr>
<td><strong>Watts</strong></td>
<td>2000</td>
</tr>
<tr>
<td><strong>Deck fans</strong></td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Temp range</strong></td>
<td>32...0°F or 0...-18°C</td>
</tr>
</tbody>
</table>

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

### DC8 Freezer

- **Attractive, contemporary design**
- **24 gauge painted textured interior and exterior**
- **Stainless steel serving deck, top and attached superstructure**
- **Independent on/off compressor and light switch**
- **Brilliant, interior fluorescent lighting**
- **Tempered plate glass viewing window**
- **Holds 9 1/2 diameter, 3 gallon cans**
- **Top and side lid wiper gaskets**
- **9 ft power cord**
- **8 dipping wells**
- **Rear frozen storage**
- **Heavy-duty epoxy-coated wire can support racks**
- **Hinged, high tensile, transparent acrylic dipping compartment lids with full length handle**

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>DC8</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dimensions WxDxH (inches)</strong></td>
<td>47 1/4 x 27 3/4 x 50</td>
</tr>
<tr>
<td><strong>Condensing unit size (HP)</strong></td>
<td>1/2</td>
</tr>
<tr>
<td><strong>Refrigerant</strong></td>
<td>R134A</td>
</tr>
<tr>
<td><strong>Rear door</strong></td>
<td>13 1/4” h x 16 1/4” w</td>
</tr>
<tr>
<td><strong>Power supply v/Hz/Ph</strong></td>
<td>120/60/1</td>
</tr>
<tr>
<td><strong>Amps</strong></td>
<td>20</td>
</tr>
<tr>
<td><strong>Watts</strong></td>
<td>2000</td>
</tr>
<tr>
<td><strong>Deck fans</strong></td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Temp range</strong></td>
<td>5...-5°F or -15...-21°C</td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
G12
Gelato Case

Features
- Modern design - high visibility
- Silver color
- Top hinged glass with hydraulic arm support - easy loading
- Stainless steel bins
- Stainless steel front
- LED illuminated front
- Rear night blind
- 12 liter pans
- Auto defrost
- Forced air
- Stainless steel bins
- Stainless steel front
- LED illuminated front
- Rear night blind
- 12 liter pans
- Auto defrost
- Forced air

Model G12
Dimensions WxDxH (inches) 48 1/4 x 47 x 54 1/2
Condensing unit size (HP) 1/4
Refrigerant R404
Power supply v/Hz/Ph 220v single phase
Amps 30
Watts 3000
Temp range -10...10°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

At a Glance

Model SS2P
Dimensions WxDxH (inches) 21 x 27 1/2 x 52
Condensing unit size (HP) 1 1/8, 1/8
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.

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
200GBT
Counter Top Display Freezer

- Gold or silver anodized finish
- Glass walls
- Static evaporator system
- Rapid pull down time
- Strong construction
- Efficient, quiet system
- Easy to clean surface and lines
- Illuminated display

Features
- 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

At a Glance

Model | 200GBT
---|---
Dimensions WxDxH (inches) | 47½ x 19½ x 28
Condensing unit size (HP) | ¼
Refrigerant | R134
Freeze supply v/Hz/Ph | 120/60/1
Amps | 20
Watts | 2000
Fan assisted | no
Temp range | 32...0°F or 0...-18°C
Fixed shelf evaporator | yes

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

H2
Storage Freezer

- Efficient, quiet system
- Perfect for under counter use

At a Glance

Model | H2
---|---
Dimensions WxDxH (inches) | 19½ x 21½ x 32½
Bowl capacity in liters | n/a
Bowl capacity in gallons | n/a
Condensing unit size (HP) | ⅓
Refrigerant | R404A
Freeze supply v/Hz/Ph | 120/60/1
Amps | 20
Watts | 2000
Temp range | 32...0°F or 0...-18°C

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

Features
- 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**

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

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>H4IB</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>23½ x 20½ x 26½</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
</tr>
<tr>
<td>Fan assisted</td>
<td>Yes</td>
</tr>
<tr>
<td>Temp range</td>
<td>32°F or 0°C-18°C</td>
</tr>
<tr>
<td>Fixed shelf evaporator</td>
<td>No</td>
</tr>
</tbody>
</table>

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

**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

**Penguin**

**Single/Double Bowl Frozen Drink Display**

- 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

**At a Glance**

<table>
<thead>
<tr>
<th>Model</th>
<th>Penguin 1</th>
<th>Penguin 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>7½ x 17 x 34½</td>
<td>15½ x 17 x 34½</td>
</tr>
<tr>
<td>Bowl capacity in liters</td>
<td>12</td>
<td>12</td>
</tr>
<tr>
<td>Condensing unit size (HP)</td>
<td>¼</td>
<td>½</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R134</td>
<td>R134</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td>2000</td>
</tr>
<tr>
<td>Temp range</td>
<td>frozen drinks</td>
<td>frozen drinks</td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.
B1H
Euro Hot Curved Glass Display

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>B1H</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>51 x 43 x 51½</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>220/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>30</td>
</tr>
<tr>
<td>Watts</td>
<td>3000</td>
</tr>
<tr>
<td>Water Temperature Range</td>
<td>167...176°F or 75...80°C</td>
</tr>
<tr>
<td>Deck Temperature</td>
<td>146°F or 63°C</td>
</tr>
</tbody>
</table>

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 (¾ inch) and drain fitting (1 ½ 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 ½ (inches)
- Gastronorm pans available upon request

Plug - each unit requires a single dedicated power supply.

BR13H
Curved Glass Hot Display With 3 Adjustable Shelves

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>BR13H</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>53 x 29 ½ x 54¾</td>
</tr>
<tr>
<td>Top shelf dimensions (inches)</td>
<td>50 w x 11 d</td>
</tr>
<tr>
<td>Other shelf dimensions (inches)</td>
<td>50 w x 11 d</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>30</td>
</tr>
<tr>
<td>Watts</td>
<td>3000</td>
</tr>
<tr>
<td>Water Temperature Range</td>
<td>140...176°F or 60...80°C</td>
</tr>
<tr>
<td>Deck Temperature</td>
<td>146°F or 63°C</td>
</tr>
</tbody>
</table>

Features

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

Plug - each unit requires a single dedicated power supply.
Isola 4H
Bain Marie Buffet Style Display

- 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

At a Glance

<table>
<thead>
<tr>
<th>Feature</th>
<th>Isola 4H</th>
<th>Isola 4HS/S</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>56 x 29½ x 45½</td>
<td>59½ x 29½ x 45</td>
</tr>
<tr>
<td>Height (inches) top up</td>
<td>59</td>
<td>59</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td>120/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>Watts</td>
<td>3000</td>
<td>3000</td>
</tr>
<tr>
<td>Temp range</td>
<td>150...194°F or 38...90°C</td>
<td>100...194°F or 38...90°C</td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply.

MCT
4 Burner

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

At a Glance

<table>
<thead>
<tr>
<th>Feature</th>
<th>MCT</th>
<th>MCTM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>60 x 30 x 38½</td>
<td>60 x 30 x 90½</td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>220/60/1</td>
<td>220/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>Watts</td>
<td>3000</td>
<td>3000</td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply.
CO25
Convection Oven

- 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
- Sheet pans for stand available upon request
- Manual 60 minute timer

Model CO25
Dimensions WxDxH (inches) 28½ x 28 x 53½
Inside dimensions WxDxH (inches) 18½ x 14½ x 10½
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.

At a Glance

200 Hot
Counter Top Hot Self-Service Display

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

Model 200 Hot
Dimensions WxDxH (inches) 35½ x 21 x 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.

At a Glance
### HSD2
**Hot self-serve unit**

- 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

### MW
**Microwave**

- Dimensions WxDxH (inches): 24 x 18 x 14
- Power supply v/Hz/Ph: 120/60/1
- Amps: 10
- Watts: 1000

Plug - each unit requires a single dedicated power supply.

---

<table>
<thead>
<tr>
<th>At a Glance</th>
<th>Model</th>
<th>HSD2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>36 x 28 x 29</td>
<td></td>
</tr>
<tr>
<td>Power supply v/Hz/Ph</td>
<td>120/60/1</td>
<td></td>
</tr>
<tr>
<td>Amps</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Watts</td>
<td>2000</td>
<td></td>
</tr>
</tbody>
</table>

Plug - each unit requires a single dedicated power supply.
DW
Dual lamp display warmer

Dimensions WxDxH (inches) 13 x 19 x 24 1/4
Power supply v/Hz/Ph 120/60/1
Amps 20
Watts 2000

Plug - each unit requires a single dedicated power supply.

Features
• Holds a 12 x 20 (inches) Pan
• Pan not included

At a Glance

Top2
Dual burner cook top

Dimensions WxDxH (inches) 22 1/2 x 14 x 3
Power supply v/Hz/Ph 120/60/1
Amps 20
Watts 2000

Plug - each unit requires a single dedicated power supply.

Features
• 2 electric burners
• Compact and lightweight
MS12
Electric Meat Slicer
12” Cutting Wheel

Model MS12
Dimensions WxDxH (inches) 23 x 18 x 16
Power supply v/Hz/Ph 120/60/1
Amps 15
Watts 1500

• Easy operation
• Slice precision
• Built-in safety features

200 Dry
Self-Serve Counter Top Display

Model 200 Dry
Dimensions WxDxH (inches) 35 1/4 x 21 x 28
Power supply v/Hz/Ph 120/60/1
Amps 5
Watts 500

• 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

Plug - each unit requires a single dedicated power supply.
PTS/PT
Stainless Steel Prep Table

Dimensions
- PT4 / PT4S: 48 x 30 x 35
- PT5 / PT5S: 60 x 30 x 35
- PT6 / PT6S: 72 x 30 x 35

Features
- Stainless steel work surface
- Model with shelf available (PTS)

MSU
Mobile Sink Unit
For Hands and Utensils Only

Dimensions
- MSU: 41 x 32½ x 45½

Power supply
- V/Hz/Ph: 120/60/1
- Amps: 15
- Watts: 1500

Water capacity
- Fresh water: 2 x 5 gallon or 18.92 liters
- Waste tank capacity: 2 x 7 gallon or 26.49 liters

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

Plug - each unit requires a single dedicated power supply.
HWS
Two Person Accessible Hand Washing Station

- 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

SSB1/SSB3
Stainless steel bowl sink

- Plumbing required
- Single bowl and three bowl sinks available
- Water inlet (1 inch) and drain fitting (1¾ inch)

At a Glance

<table>
<thead>
<tr>
<th>Model</th>
<th>SSB1</th>
<th>SSB3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions WxDxH (inches)</td>
<td>23½ x 24½ x 40</td>
<td>84 x 24½ x 40</td>
</tr>
</tbody>
</table>

Features

- Fresh water capacity: 22 gallon or 83.28 liters
- Waste tank capacity: 24 gallon or 90.85 liters
- Fits inside most portable restrooms for easy transport to job sites
- Built-in lift handles provide added mobility for positioning once on-site
Ready Built Cold Rooms

- “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
- Loadable 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

Model Cold Room

<table>
<thead>
<tr>
<th>External Width (inches)</th>
<th>94 ¼</th>
</tr>
</thead>
<tbody>
<tr>
<td>External Length (inches)</td>
<td>117 3/8</td>
</tr>
<tr>
<td>External Height (inches)</td>
<td>93</td>
</tr>
<tr>
<td>Power Supply v/Hz/Ph</td>
<td>220/60/1</td>
</tr>
<tr>
<td>Amps</td>
<td>30</td>
</tr>
</tbody>
</table>

Features

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.

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

At a Glance

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.
We Are Lowe.
### NOTE: 8% Damage Waiver Applied to ALL Orders

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SIZE &amp; DESCRIPTION</th>
<th>QTY</th>
<th>RENTAL $</th>
<th>TOTAL $</th>
</tr>
</thead>
<tbody>
<tr>
<td>B CORNER</td>
<td>90° Degree Corner Euro Deli Display</td>
<td>1</td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>B1</td>
<td>4ft Euro Deli Curved Glass Display With Refrigerated Under Storage</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>B2</td>
<td>6ft Euro Deli Curved Glass Display With Refrigerated Under Storage</td>
<td></td>
<td>2050</td>
<td>2050</td>
</tr>
<tr>
<td>B3</td>
<td>8ft Euro Deli Curved Glass Display With Refrigerated Under Storage</td>
<td></td>
<td>2350</td>
<td>2350</td>
</tr>
<tr>
<td>B1 L/G</td>
<td>4ft Euro Deli Self-Service Display With Refrigerated Under Storage</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>B2 L/G</td>
<td>6ft Euro Deli Self-Service Display With Refrigerated Under Storage</td>
<td></td>
<td>2050</td>
<td>2050</td>
</tr>
<tr>
<td>B3 L/G</td>
<td>8ft Euro Deli Self-Service Display With Refrigerated Under Storage</td>
<td></td>
<td>2350</td>
<td>2350</td>
</tr>
<tr>
<td>B1P</td>
<td>4ft Euro Bakery Curved Glass Display With Pull-Out Drawer</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>BOD1</td>
<td>23&quot; Glass Door Wine Display - Holds 96 Size 75 Bottles</td>
<td></td>
<td>1260</td>
<td>1260</td>
</tr>
<tr>
<td>BOD Mini</td>
<td>Glass Door Wine Display</td>
<td></td>
<td>600</td>
<td>600</td>
</tr>
<tr>
<td>C1</td>
<td>3.5ft Euro Merchandiser 4 Shelf Display (extra shelves $20 each / Qty ______)</td>
<td></td>
<td>1750</td>
<td>1750</td>
</tr>
<tr>
<td>C2</td>
<td>4ft Euro Merchandiser 4 Shelf Display (extra shelves $25 each / Qty ______)</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>C3</td>
<td>6ft Euro Merchandiser 4 Shelf Display (extra shelves $30 each / Qty ______)</td>
<td></td>
<td>2050</td>
<td>2050</td>
</tr>
<tr>
<td>F2 CHILLER</td>
<td>64&quot; Sliding Lid Refrigerator</td>
<td></td>
<td>700</td>
<td>700</td>
</tr>
<tr>
<td>G5</td>
<td>36&quot; Sliding Glass Door Refrigerator</td>
<td></td>
<td>1575</td>
<td>1575</td>
</tr>
<tr>
<td>G4C</td>
<td>30&quot; Single Glass Door Refrigerator</td>
<td></td>
<td>900</td>
<td>900</td>
</tr>
<tr>
<td>G6C</td>
<td>54&quot; Double Glass Door Refrigerator</td>
<td></td>
<td>1575</td>
<td>1575</td>
</tr>
<tr>
<td>G223</td>
<td>2 Bowl Drink Dispenser (23 Liters / 6.3 Gallons Total Capacity)</td>
<td></td>
<td>600</td>
<td>600</td>
</tr>
<tr>
<td>GENOVA 1</td>
<td>42&quot; Refrigerated Open Front Merchandiser</td>
<td></td>
<td>1750</td>
<td>1750</td>
</tr>
<tr>
<td>GENOVA 2</td>
<td>54&quot; Refrigerated Open Front Merchandiser</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>H1</td>
<td>4 cu-ft Storage Refrigerator</td>
<td></td>
<td>250</td>
<td>250</td>
</tr>
<tr>
<td>ISOLA 4</td>
<td>56&quot; Cold Buffet Style Display (Stainless Steel Available Upon Request)</td>
<td></td>
<td>1650</td>
<td>1650</td>
</tr>
<tr>
<td>ISOLA 6</td>
<td>81&quot; Cold Buffet Style Display (Stainless Steel Available Upon Request)</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>JINNY 104</td>
<td>3ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage</td>
<td></td>
<td>1575</td>
<td>1575</td>
</tr>
<tr>
<td>JINNY 150</td>
<td>5ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage</td>
<td></td>
<td>1800</td>
<td>1800</td>
</tr>
<tr>
<td>JINNY 250</td>
<td>8ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage</td>
<td></td>
<td>2300</td>
<td>2300</td>
</tr>
<tr>
<td>K2T</td>
<td>4 Sided Glass Display With 16.5&quot; Rotating Shelves</td>
<td></td>
<td>1700</td>
<td>1700</td>
</tr>
<tr>
<td>K2TF</td>
<td>4 Sided Glass Display With Wire Shelves</td>
<td></td>
<td>1700</td>
<td>1700</td>
</tr>
<tr>
<td>K2TWR</td>
<td>4 Sided Glass Display With Wood Finish &amp; 22&quot; Rotating Shelves</td>
<td></td>
<td>1700</td>
<td>1700</td>
</tr>
<tr>
<td>K2TWF</td>
<td>4 Sided Glass Display With Wood Finish &amp; Fixed Shelves</td>
<td></td>
<td>1700</td>
<td>1700</td>
</tr>
<tr>
<td>K2TWC</td>
<td>4 Sided Glass CANDY Display With Wood Finish &amp; 22&quot; Rotating Shelves</td>
<td></td>
<td>1700</td>
<td>1700</td>
</tr>
<tr>
<td>K2TCF</td>
<td>4 Sided Glass CANDY Display With Wood Finish &amp; Fixed Shelves</td>
<td></td>
<td>1700</td>
<td>1700</td>
</tr>
<tr>
<td>K3T</td>
<td>8 Sided Glass Display With 22&quot; Rotating Shelves</td>
<td></td>
<td>1750</td>
<td>1750</td>
</tr>
<tr>
<td>KUBO 500R</td>
<td>60&quot; Double Glass Door Display Refrigerator</td>
<td></td>
<td>1750</td>
<td>1750</td>
</tr>
<tr>
<td>L1</td>
<td>55&quot; Euro Bakery Display With Dual Temperature Zones &amp; Pull Out Drawer</td>
<td></td>
<td>1650</td>
<td>1650</td>
</tr>
<tr>
<td>L5</td>
<td>114° Euro Bakery Display With Dual Temperature Zones &amp; Pull Out Drawer</td>
<td></td>
<td>2250</td>
<td>2250</td>
</tr>
<tr>
<td>L1/HARMONY</td>
<td>37&quot; Euro Bakery Display With 3 Fixed Shelves &amp; Lighting On Each Shelf</td>
<td></td>
<td>1650</td>
<td>1650</td>
</tr>
<tr>
<td>L3/HARMONY</td>
<td>52.5&quot; Euro Bakery Display With 3 Fixed Shelves &amp; Lighting On Each Shelf</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>MANDY 100</td>
<td>40&quot; Open Front Merchandiser 3 Adjustable Shelf Display</td>
<td></td>
<td>1575</td>
<td>1575</td>
</tr>
<tr>
<td>MEMPHIS 90</td>
<td>36&quot; Dual Temperature Zone Merchandiser Display</td>
<td></td>
<td>1650</td>
<td>1650</td>
</tr>
<tr>
<td>MEMPHIS 120</td>
<td>48&quot; Dual Temperature Zone Merchandiser Display</td>
<td></td>
<td>1750</td>
<td>1750</td>
</tr>
<tr>
<td>OASIS 1</td>
<td>43&quot; Square Island Display With Wood Finish &amp; Suitable For Ice</td>
<td></td>
<td>1750</td>
<td>1750</td>
</tr>
<tr>
<td>OASIS 2</td>
<td>55&quot; Square Island Display With Wood Finish &amp; Suitable For Ice</td>
<td></td>
<td>1950</td>
<td>1950</td>
</tr>
<tr>
<td>P360</td>
<td>55&quot; Grab &amp; Go Island Display</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>PREP 1</td>
<td>41.5&quot; Stainless Steel Refrigerated Prep Counter</td>
<td></td>
<td>900</td>
<td>900</td>
</tr>
<tr>
<td>PREP 2</td>
<td>67.5&quot; Stainless Steel Refrigerated Prep Counter</td>
<td></td>
<td>1325</td>
<td>1325</td>
</tr>
<tr>
<td>SARA</td>
<td>4ft Open Front Merchandiser 3 Adjustable Shelf Display</td>
<td></td>
<td>1700</td>
<td>1700</td>
</tr>
<tr>
<td>STARLET</td>
<td>24&quot; Counter Top Refrigerator</td>
<td></td>
<td>450</td>
<td>450</td>
</tr>
<tr>
<td>Euro Madiera</td>
<td>51&quot; Open Front Merchandiser</td>
<td></td>
<td>1850</td>
<td>1850</td>
</tr>
<tr>
<td>V-150</td>
<td>56&quot; Curved Glass Bakery Display With Adjustable Shelves</td>
<td></td>
<td>1500</td>
<td>1500</td>
</tr>
<tr>
<td>V-200</td>
<td>74&quot; Curved Glass Bakery Display With Adjustable Shelves</td>
<td></td>
<td>1950</td>
<td>1950</td>
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</table>

**SUBTOTAL:** 83
<table>
<thead>
<tr>
<th>MODEL</th>
<th>SIZE &amp; DESCRIPTION</th>
<th>QTY</th>
<th>RENTAL $</th>
<th>TOTAL $</th>
</tr>
</thead>
<tbody>
<tr>
<td>200H</td>
<td>35.5&quot; Counter Top Hot Self-Service Display</td>
<td>630</td>
<td>630</td>
<td>630</td>
</tr>
<tr>
<td>B1H</td>
<td>4ft Euro Hot Curved Glass Display With Steam Deck(Bars/Pans by Request)</td>
<td>1850</td>
<td>1850</td>
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<td>53&quot; Curved Glass Hot Display With 3 Adjustable Shelves</td>
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<td>CO25</td>
<td>Convection Oven With Stand - Fits 1/2 Size Trays</td>
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<td>DW</td>
<td>13&quot; 2 Lamp Display Warmer (Pan by Request)</td>
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<td>HSD2</td>
<td>36&quot; Aluminum Heat Shelf</td>
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<td>ISOLA 4H</td>
<td>56&quot; Hot Bain Marie Buffet Style Display</td>
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<td>MCT</td>
<td>60&quot; Mobile 4 Burner Cook Top</td>
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<td>MCT-M</td>
<td>60&quot; Mobile 4 Burner Cook Top With Display Mirror</td>
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<td>MW</td>
<td>Microwave</td>
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<td>TOP2</td>
<td>23&quot; Counter Top Dual Burner Cook Top</td>
<td>150</td>
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<tr>
<td>200GBT</td>
<td>48&quot; Counter Top Display Freezer</td>
<td>650</td>
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<tr>
<td>B2F</td>
<td>6ft Euro Curved Glass Display Freezer</td>
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<tr>
<td>D1C</td>
<td>58&quot; Wall Site Display Freezer With 5 Baskets</td>
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<tr>
<td>DC8</td>
<td>8 Well Ice Cream Dipping Cabinet</td>
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<td>E1</td>
<td>5ft Wall Site Display Freezer</td>
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<td>E2</td>
<td>7ft Wall Site Display Freezer</td>
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<td>E3</td>
<td>6ft Wall Site Display Freezer with Side Visibility</td>
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<td>E4</td>
<td>6ft Wall Site Display Freezer</td>
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<td>F2</td>
<td>47&quot; Sliding Glass Top Freezer With 1 Basket</td>
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<td>30&quot; Single Glass Door Freezer</td>
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<tr>
<td>G6FC</td>
<td>54&quot; Double Glass Door Freezer</td>
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<td>G12</td>
<td>54&quot; Gelato Ice Cream Cabinet</td>
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<td>H2</td>
<td>4 cu-ft Storage Freezer</td>
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<td>H4IB</td>
<td>24&quot; Counter Top Display Freezer</td>
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<td>KUBO 500F</td>
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<td>PENGUIN 1</td>
<td>Single Bowl Frozen Drink Display</td>
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<td>PENGUIN 2</td>
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<td>SS2P</td>
<td>52&quot; Two Flavor Soft Serve Ice Cream Machine</td>
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<td>200DRY</td>
<td>35&quot; Counter Top Dry Display</td>
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<td>2 Person Hand Washing Station</td>
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<tr>
<td>I1</td>
<td>40&quot; Insulated Ice Tray With Drain Plug</td>
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<td>64&quot; Insulated Ice Tray With Drain Plug</td>
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<td>MS12</td>
<td>23&quot; Electric Meat Slicer</td>
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<td>39.5&quot; Mobile Hand Washing Sink</td>
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<td>PT4</td>
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<td>5ft Stainless-Steel Prep Table (Add Bottom Shelf $50.00 ___check here)</td>
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<td>23.5&quot; Stainless-Steel Single-Bowl Sink (PLUMBING REQUIRED)</td>
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<td>SSB3</td>
<td>83&quot; Stainless-Steel Three-Bowl Sink (PLUMBING REQUIRED)</td>
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**NOTE:** 8% Damage Waiver Applied to ALL Orders

**SO** -- NO REFUNDS FOR CANCELLATION AFTER CLOSING DATE
Company Name: ______________     Booth # __________  
Show Name: __________________________

Optional Accessories

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<thead>
<tr>
<th>Description</th>
<th>Cost</th>
<th>Quantity</th>
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<td>Mandy Peg Bar</td>
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<td>Mandy Pegs</td>
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<td>Mandy Shelf Circle:Top/Middle/Bottom</td>
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<td>Sara Peg Bar</td>
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<td>Sara Shelf Circle:Top/Middle/Bottom</td>
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<td>Gen 1 Shelf</td>
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<td>CO25 Sheet Pans (For stand)</td>
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<td>CO25 Trays</td>
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<td>Isola or B1H 1/4 Size Gastronorm Pan</td>
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<td>Isola or B1H 1/3 Size Gastronorm Pan</td>
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<td>Isola or B1H Full Size Gastronorm Pan</td>
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Optional Accessories at no Extra Charge

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<td>B2 Ice Insert</td>
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<td>B Corner Ice Insert</td>
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<td>Jinny 104 Ice Insert</td>
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<td>Jinny 150 Ice Insert</td>
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<td>Jinny 250 Ice Insert</td>
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<td>P-360 Ice Insert</td>
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<td>Sara Product Stoppers</td>
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<td>DW Pan</td>
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Total Cost of Accessories:
$ __________________________

Please add total cost of Accessories to Misc. section on the Show Order Form.

Please Note: Supply of the above equipment cannot take place without this form being completed and returned to Lowe Refrigeration Inc.