



INTERNATIONAL PRODUCTION & PROCESSING EXPO

VENDOR SERVICES



GEORGIA WORLD CONGRESS CENTER
Atlanta, GA USA
January 31-February 2, 2017

**Official International Freight Forwarder
and Customs Broker**

Agility Fairs and Events Logistics LLC

1100 S Tamiami Trail, Suite B
Venice, FL 34285
Tel: 714-617-6675
US Toll Free: 866-298-3422
Fax: 941-484-1017

Contact: Margaret Churchill
E-mail: mchurchill@agility.com

www.agility.com

International Shipping

As the sole Official Freight Forwarder and Customs Broker, Agility Fairs & Events is appointed by show management to handle all international freight. Some of our services include the shipping of international exhibits to the show, completing Customs clearance procedures, delivering to the appointed site handling contractor, and re-exporting the freight at the conclusion of the show. We have designed our services to meet all your international transportation needs.

What are the '10+2' Importer Security Filing ocean shipment regulations?

The U.S. Department of Homeland Security must identify ocean cargo that may pose a security threat before it is loaded on board a vessel bound for the USA. The ISF regulation requires that specific information about the cargo be filed with U.S. Customs (CBP) in advance of the goods being shipped.

The details required are standard in the commercial shipping process. The difference with this regulation is that these details must be filed before a shipment is made overseas, rather than once it arrives at a U.S. port. This will impact all overseas exhibitors shipping materials to the U.S. by sea freight. If these steps are not taken, U.S. Customs and Border Protection (CBP) can refuse to allow the cargo to be loaded at the point of origin, thereby delaying the shipment.

What steps must be taken to satisfy the '10+2' ISF requirements?

The following information, called the Importer Security Filing (ISF) must be filed with U.S. Customs and Border Protection (CBP) no less than 24 hours before the sailing vessel departs from the overseas port. This rule is more commonly referred to as the 10+2 Rule because of these ten pieces of information that the importer must provide along with two additional items by the shipping line (the vessel stowage plan and container location).

1. Manufacturer (or supplier) name & address
2. Seller name & address
3. Buyer name & address
4. Ship to name & address
5. Container stuffing location
6. Consolidator name & address
7. Importer of record number
8. Consignee number
9. Country of origin of goods
10. Harmonized Tariff Schedule of the U.S. (HTSUS) number (6 or 10 digit level)

Agility Fairs & Events will complete the ISF filing for all shipments sent through the Agility network. Contact Agility Fairs & Events directly: expousa@agility.com or 714-617-6675.

If you choose to use another forwarder, please make sure that they have experience and a detailed knowledge of tradeshow as well as ISF requirements related to exhibition shipments.

When ISF is not made at least 24 hrs before the vessel sails, the freight may not be loaded and a fine of up to \$5,000 may be incurred.

Additional information is available at www.cbp.gov and questions may be sent to Security_Filing_General@cbp.dhs.gov or by contacting Agility Fairs and Events USA at expousa@agility.com.

How is my shipment cleared through U.S. Customs?

Depending on your needs, we can clear your shipment in one of three ways:

- Permanent Duty-Paid Entry: used for all goods which will remain in the U.S. and will not be re-exported. This includes all giveaway items such as brochures and samples.
- Temporary Entry: allows temporary import into the U.S. without paying duties or taxes.
- ATA Carnet: goods are imported without the payment of Customs duties and taxes, but may not be given away or sold. All items must be re-exported at the end of the show.

What documents are needed?

In order to clear the goods, we will need the following documents:

- Single master AWB/BL and separate HAWB/BL for each individual entry in the shipment.
- Commercial invoices in *English* giving full description and value for each item contained in the shipment. The invoice should be issued to your company c/o the exhibition. Separate invoices for temporary and permanent items are required.
- Packing list giving weight and dimensions of each package. This information may be included on your commercial invoice.
- Insurance certificate copy with the name of the local settlement agent in the US.

When shipping by airfreight, all required documents must accompany the shipment. For ocean freight, the documents should be sent as soon as possible to Agility Fairs & Events in Atlanta.

What services can Agility Fairs & Events provide at the exhibition?

Our staff is available to assist you before, during and after the exhibition. We will confirm that your shipment has been delivered to your booth. During the exhibition, we will meet with you to confirm the return shipping instructions. We will handle all the details for you.

What are the Agility Fairs & Events payment terms?

Our terms and conditions require that all transportation services be paid to Agility Fairs & Events Logistics LLC before the show opens. International exhibitors may make credit arrangements through our coordinating offices in their home country. Payment may also be made via wire transfer or credit card. **You can get a free estimate of shipping and import charges at www.agilitylogistics.com/fairsevents enquiry.**

How do I contact Agility Fairs & Events in my country?

We have Agility Fairs & Events partner offices in most countries. If you do not see your country listed, then please contact Agility Fairs & Events USA, and we will assist you.

Australia

Agility Fairs & Events
28-32 Sky Road
Melbourne Airport
VIC 3045
Australia
Contact: Nerida Brown
Tel: + 61 3 9330 3303
Fax: + 61 3 9330 3337
Email: expoeasy@agility.com

Belgium & Netherlands

Fairexx BV
De Trompet 2650
1967 DB Heemskerk
Netherlands
Contact: Paul van Zijl
Tel: + 31 251 2500 60
Fax: + 31 251 2500 65
Email: paul.van-zijl@fairexx.nl

Brazil

Transportes Fink S/A
Estrada dos Bandeirantes, 2856
Jacarepagua, Rio de Janeiro
RJ 22775-110 Brazil
Tel: + 55 21-3410-9711
Fax: + 55 21-3410-9721
Contact: Claudia Almeida
Email: calmeida@fink.com.br

Canada

Agility Fairs & Events
185 Courtney Park Drive East
Suite B, Mississauga
Ontario L5T 2T6
Canada
Contact: Paula Collaco
Tel: + 1 905 612 7158
Fax: + 1 905 612 7560
Email: pcollaco@agility.com

China

Agility Fairs & Events
Unit 408 Prime Tower
No. 22 Chaowai Street
Chaoyang District
Beijing 100020, P.R. China
Contact: Kathy Lin
Tel: + 86 86 10 8412 8899 x 828
Fax: + 86 10 6588 9165
Email: klin@agility.com

Denmark

Agility A/S
Hammerholmen 39 D
DK-2850 Hvidovre
Copenhagen, Denmark
Contact: Henrick Barth
Tel: + 45 32362965
Fax: + 45 32462950
Email: hbarth@agility.com

Finland

Suomen Messulogistiikka Oy
Aleksis Kiven Katu 17a
Helsinki 00510
Finland
Contact: David Palomo
Tel: + 358 50 430 7082
Fax: + 358 10 309 661
Email: David.Palomo@SMLog.fi

France

Agility Fairs & Events
Paris Expo Porte De Versailles
Bureau des Transitaires
Terrasse H, 75015
Paris
France
Contact: Audrey Laloum
Tel: + 33 1 4863 3384
Fax: + 33 1 4863 3382
Email: alaloum@agility.com

Germany

Agility Fairs & Events GmbH
Reisholzer Bahnstrasse 41
40599 Duesseldorf
Germany
Contact: Nicolé Nedwed
Tel: + 49-211-9952-255
Fax: + 49-211- 9952-x259
Email: nnedwed@agility.com

Hong Kong

Agility Fairs & Events
Suite 3001-3, 30/F
Skyline Tower
39 Wang Kwong Road
Kowloon Bay, Hong Kong
Contact: June Mea
Tel: + 852-2211 8200 / 8207
Fax: + 852-2866-2421
Email: JMea@agility.com

India

Orient Marine Lines Pvt Ltd.
49, Rani Jhansi Road
New Delhi, 110055 India
Tel: + 91 1123514052/53/54
Fax: + 91 1123550455, 2362 5477
Contact: Manoj Gautam
Email: manojg@orientm.com

Indonesia

Agility Fairs & Events
Hall E, 1st Fl. Lot 112
Arena Pekan Raya
Jl. Benyamin Sueb
Jakarta 10620
Indonesia
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Israel

The AMIT GROUP
AMIT Building, Airport City
Ben Gurion Airport
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Israel
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Fax: + 972 3 9720127
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Email: Nili.Menuhin@amit.co.il

Italy

Agility Fairs & Events
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Italy
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Japan

Agility Fairs & Events
7F NO F, Kanda Iwamoto-cho
Building., 8-16 Iwamoto-cho
3-chome, Chiyoda-ku, Tokyo
101-0032 Japan
Contact: Tokiko Inaba
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Agility Partner Offices continued -

Korea

Agility Fairs & Events
18F Jangkyo Bldg.
(South Gate 1 & 2)
#1 Jangkyo-Dong, Jung-Ku
Seoul, 100-760
Korea
Contact: Chris Lim
Tel: + 82 2 2192 7420
Fax: + 82 2 539 9420
Email: chrislim@agility.com

Malaysia

Agility Fairs & Events
Bukit Jelutong, Shah Alam
Selangor Darul Eshan
40150 Malaysia
Contact: Susan Ng
Tel: + 60 03 7841 8888
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Email: sng@agility.com

New Zealand

Agility Fairs & Events
9 Richard Pearse Drive
Mangere, P.O. Box 53-071
Auckland,
New Zealand
Contact: Selvan Govender
Tel: + 64 9 926 4800 / 4857
Fax: + 64 9 926 4899
Email: sgovender@agility.com

Pakistan

Agility Fairs & Events Pvt. Ltd.
Progressive Centre
PECHS Block 6
Main Sharah-e-Faisal, Karachi
Pakistan
Contact: Asiya Younus
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Fax: + 92 21 34383763 / 64
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Portugal

Agility Fairs & Events
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4460-208
Portugal
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Fax: + 351-266 088 691
Contact: Sara Tavares
E-mail: satavares@agility.com

Singapore

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3rd Floor, 498771
Singapore
Contacts: Michael Ng
Tel: + 65-6500 0250
Fax: + 65-6214 9592
E-mail: mng@agility.com

Spain

Agility Logistics SA
Av. Ports d'Europa
2 - Zona de Actividades
Logísticas (ZAL)
08040, Barcelona
Spain
Contact: Belina Flores
Tel: + 34 93 2970 857
Fax: + 34 93 2970 839
Email: beflores@agility.com

Sweden

On-Site Exhibitions AB
Norra Gubberogatan 30
S-416 63 Gothenburg
Sweden
Contact: Lena Widman
Tel: + 46 31 707 3070
Fax: + 46 31 707 3075
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St. Jakobs-Strasse
220 PO Box
4002 Basel
Switzerland
Contact: Regula Winter
Tel : + 41 61 316 57 01
Fax : + 41 61 316 56 74
Email: rwinter@agility.com

Taiwan

Agility Fairs & Events / Translink
Room 5-2, 5th Floor
No. 99, Chung Shan N. Rd
Sec 2.
Taipei 104-48
Taiwan R.O.C.
Contact: Frances Lin
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Email: FLinYuKuei@agility.com

Thailand

Agility Fairs & Events
136 Romklat Road
Klongsampravej, Ladkrabang
Bangkok 10520 Thailand
Contact: Thannapatsorn
Leelacherdchai (Anne)
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Turkey

Agility Fairs & Events
Rüzgarlıbahçe mah.
Cumhuriyet Cad. Acarlar Is
Merkezi F Blok K:2 D:8 Beykoz
Istanbul, Turkey
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Fax: + 90 216 680 00 45
Email: tozman@agility.com

United Arab Emirates

Agility Fairs & Events
3rd Floor, Room 302
Al Attar Business Tower
Sheikh Zayed Road
UAE
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Tel: +971-4 331 2003
Fax: +971-4 331 9505
Email: smhinoj@agility.com

United Kingdom

Agility Fairs & Events Logistics Ltd.
One Western Gateway
Royal Victoria Dock
London E16 1XL
United Kingdom
Contact: Garcia Newell
Tel: + 44 (0) 207 069 5321
Fax: + 44 (0) 843 227 2033
Email: gnewell@agility.com

Vietnam

Agility Fairs & Events Co., Ltd.
8th Fl – Etown 1 Building
364 Cong Hoa Str .
Tan Binh District
Vietnam
Contact: Steven Nguyen Duc Trong
Tel: + 84 8 38132848 / 49
Fax: + 84 8 38122965
Email: Ntrong@agility.com

IPPE 2017 – Atlanta, GA USA – JAN 31-FEB 2

Consign all international shipments and corresponding documents as follows:

Consignee: Georgia World Congress Center
285 Andrew Young Int'l Blvd.
Atlanta, GA 30313 USA

Notify: "Exhibitor Name" / Booth # _____
IPPE 2017
c/o Agility Fairs & Events
E-mail: pvidal@agility.com
Tel: 714-617-6675
Fax: 404-806-3650

Mark all goods as follows:

"Exhibiting Company Name"
c/o IPPE 2017
Booth No. _____
Georgia World Congress Center
Atlanta, GA USA
Made in (country of origin)

Arrival Deadlines:

Deadline for arrival of LCL sea freight to Atlanta terminal:	December 30
Deadline for arrival of FCL sea freight to Savannah port:	January 9
Deadline for arrival of air freight to Atlanta (ATL) airport:	January 11

*The above deadlines are based on delivery to the advance warehouse dock by January 20th.
Please contact Agility Fairs & Events USA for deadlines based on delivery direct to the show site.*

The most important steps to take:

Preparation:

- **Plan to ship early** – Advance planning reduces your shipment costs. With increasing security procedures causing delays to and from the United States, **it is imperative that you meet the deadlines above**. Note that dates above are deadlines, not targets. Arrivals up to 3 weeks before the deadlines are welcome & encouraged. Please notify Agility Fairs USA once arrangements are made.
- **How to ship** – Choose the method of shipment that works best for your exhibit. Select ocean freight if your schedule allows for up to 6 weeks transit. Choose air freight for a much shorter transit time. **Agility cannot clear shipments sent by courier**. All international shipments must travel on an airline airwaybill. Be aware that couriers in your home country do not give out accurate U.S. Customs information.
- **Notification** – You must notify Agility Fairs & Events of the details of your shipment. List Agility Fairs & Events at the above address as the notify party on all shipping documents. All shipping documents must be e-mailed or faxed to Agility Fairs & Events as soon as they're issued. **Only then can Agility Fairs & Events clear your shipment through U.S. Customs.**

Details:

- **Labeling and Packing** – U.S. Customs requires that all goods be permanently marked with their country of origin. Clearly label every piece with your company name, the name of the show and your booth number. Large labels work best. Be sure that your packing materials are adequate protection for both the means of transport and the sensitivity of your goods.
- **Wood Packing Materials** – All wood packaging must be treated and marked. This includes crating, pallets, cases, skids and dunnage. Shipments packed in non-treated and marked wood material will not be permitted entry by US Customs and will be re-exported at the shipper's expense.
- **Wood Products** – Lacey Act regulations ban trade in illegally sourced timber and wood products. Commercial invoices must state country of origin and genus-species of wood items shipped into USA.
- **Documentation** – Prepare a commercial invoice in English with complete descriptions and model/serial numbers. List harmonized tariff (HTS) numbers for each line item on the invoice. Include a packing list with the dimensions, gross and net weights of each package shipped.
- **Insurance** – Take out adequate insurance to cover the value of your exhibit to and from the show.

Get a free estimate of shipping & import charges at www.agilitylogistics.com/fairsevents enquiry.

SUBMIT ORDERS TO:

PRG, LLC

tradeshows@prg.com

1053 Willingham Drive

Atlanta, Ga 30344

Phone: (404) 214-4800

Toll Free: (888) 844-4225



OFFICIAL SERVICE PROVIDER



INTERNATIONAL PRODUCTION & PROCESSING EXPO

January 31-February 2, 2017
Georgia World Congress Center
Atlanta, GA

TO ORDER

Order Online: <https://orders.prg.com>

Online Order Code:

Prices listed are
for the duration
of the show!

Company: _____ Booth Number: _____

QTY	DESCRIPTION	ADVANCED RATE	TOTAL
DISPLAY PACKAGES			
	40" LCD Monitor + Blu-Ray/DVD Player + Floor Stand w/ Shelf Includes: Monitor (16:9, 1920 x 1080 resolution), Floor stand, and Blu-Ray/DVD Player w/ HDMI output (NTSC)		
	40" LCD Monitor + Laptop + Floor Stand w/ Shelf Includes: Monitor (16:9, 1920 x 1080 resolution), Floor stand, and Laptop (Windows XP / Office 2007)		
	46" LCD Monitor + Blu-Ray/DVD Player + Floor Stand w/ Shelf Includes: Monitor (16:9, 1920 x 1080 resolution), Floor stand, and Blu-Ray/DVD Player w/ HDMI output (NTSC)		
	46" LCD Monitor + Laptop + Floor Stand w/ Shelf Includes: Monitor (16:9, 1920 x 1080 resolution), Floor stand, and Laptop (Windows XP / Office 2007)		
FLATSCREEN DISPLAYS			
TOUCHSCREENS, VIDEO WALLS, & OTHER SIZED MONITORS ARE AVAILABLE. CALL FOR A CUSTOM QUOTE!			
NOTE: Displays do NOT include floor stands. Floor stands must be ordered separately. See under "Video".			
	19" LCD Monitor (4:3 / 1280x1024 Resolution / Computer input only) What is your visual source? Computer only - No Audio How will you mount this display? Table top <input type="checkbox"/> Wall <input type="checkbox"/> Other/Specify _____		
	24" HD LCD Monitor (16:9 / 1900x1200 Resolution) What is your visual source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ What is your audio source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ How will you mount this display? Table top <input type="checkbox"/> Wall <input type="checkbox"/> Other/Specify _____		
	32" HD LCD Monitor (16:9 / 1920 x 1080 Resolution) What is your visual source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ What is your audio source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ How will you mount this display? Table top <input type="checkbox"/> Wall** <input type="checkbox"/> Other/Specify _____		
	37" HD LCD Monitor (16:9 / 1920x1080 Resolution) What is your visual source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ What is your audio source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ How will you mount this display? Table top <input type="checkbox"/> Wall** <input type="checkbox"/> Other/Specify _____		
	40" HD LCD Monitor (16:9 / 1920x1080 Resolution) What is your visual source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ What is your audio source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ How will you mount this display? Table top <input type="checkbox"/> Wall** <input type="checkbox"/> Other/Specify _____		
	46" HD LCD Monitor (16:9 / 1920x1080 Resolution) What is your visual source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ What is your audio source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ How will you mount this display? Table top <input type="checkbox"/> Wall** <input type="checkbox"/> Other/Specify _____		
	55" HD LCD Monitor (16:9 / 1920x1080 Resolution) What is your visual source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ What is your audio source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ How will you mount this display? Table top <input type="checkbox"/> Wall** <input type="checkbox"/> Other/Specify _____		
	65" HD LED-LCD Monitor (16:9 / 1920x1080 Resolution) What is your visual source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ What is your audio source? Computer <input type="checkbox"/> DVD <input type="checkbox"/> Other/Specify _____ How will you mount this display? Table top <input type="checkbox"/> Wall** <input type="checkbox"/> Other/Specify _____		

Advanced Rate Deadline is

Orders received after the Advanced Rate Deadline
are subject to an additional 20% charge on equipment.

Page 1 Equipment Subtotal

NO MATERIAL HANDLING CHARGES ON  **EQUIPMENT !!!**


Company: _____ Booth Number: _____

QTY	DESCRIPTION	ADVANCED RATE	TOTAL
VIDEO			
	Monitor Floor Stand w/ Shelf (Select if you are ordering a display from PRG)		
	Monitor Floor Stand w/ Shelf (Select if you are providing your own monitor) NOTE: You MUST SUPPLY a PRG approved wall mount. Please call to get mount approved.		
	Blu-Ray / DVD Player (Consumer grade w/ HDMI output - NTSC, Format USA)		
	Multi-Regional DVD Player (Formats Include - NTSC / PAL / SECAM)		
	Video DA (used to send a DVD player source to multiple displays)		
COMPUTER PACKAGES			
	Laptop PC / 19" LCD Monitor (4:3 / 1280x1024 resolution) Includes: Laptop PC (with Windows XP and Microsoft Office 2007), 19" Monitor, Keyboard, and Mouse		
	Laptop PC / 24" LCD Monitor (16:9 / 1900x1200 resolution) Includes: Laptop PC (with Windows XP and Microsoft Office 2007), 24" Monitor, Keyboard, and Mouse		
	Mac Mini Computer / 24" LCD Monitor (16:9 / 1900x1200 resolution) Includes: Mac Mini Computer (with OS 10.0), 24" Monitor, Keyboard, and Mouse		
LAPTOPS AND COMPUTER ACCESSORIES			
	PC Laptop (with Windows XP / Microsoft Office 2007)		
	Apple Laptop (MacBook Pro w/ OS 10.0)		
	Laser Printer (Black & White)		
	USB Keyboard & Mouse		
	Wireless Keyboard & Mouse		
	Computer Speakers		
	8-Port Ethernet Hub		
	Computer DA (used to send one computer signal to multiple displays)		
PRESENTATION EQUIPMENT			
	Tripod Screen (w/ Black Skirt) - Select one: <input type="checkbox"/> 4' Width <input type="checkbox"/> 6' Width <input type="checkbox"/> 8' Width		
	3,000 Lumen LCD Projector (1024 x 768 Resolution)		
	AV Cart (w/ Black Skirt) - Select one: <input type="checkbox"/> 34" Height <input type="checkbox"/> 54" Height		
AUDIO EQUIPMENT			
	350 Watt Sound System (Includes 2 Speakers with stands, and a mixing console)		
	Wireless Microphone - Select one: Handheld <input type="checkbox"/> Headset <input type="checkbox"/> Lavalier <input type="checkbox"/>		
	Wired Microphone - Select one: Handheld <input type="checkbox"/> Headset <input type="checkbox"/> Lavalier <input type="checkbox"/>		
	6-Channel Audio Mixing Console		

Page 2 Equipment Subtotal

Page 1 Equipment Subtotal

Add the Page 1 and Page 2 Equipment Subtotals  **Equipment Total**

30% of Equipment Total, or \$125 *minimum*, whichever is greater  **Required Labor Service Charge**

May be required for mounting monitors 32" and larger. (Please contact PRG)*  *Additional Labor Requirements**

10% of Equipment total, see next page for details  **Optional Damage Waiver**

of Equipment Total  **Required Sales Tax**

Advanced Rate Deadline is

Orders received after the Advanced Rate Deadline
are subject to an additional 20% charge on equipment.

Grand Total

NO MATERIAL HANDLING CHARGES ON PRG EQUIPMENT !!!

Company: _____ Booth Number: _____

AGREEMENT INFORMATION

Optional Damage Waiver: Customer is responsible for the actual cost to repair any equipment damaged during the rental period. At the customer's option, a damage waiver may be purchased that will provide coverage for damage repair costs up to \$2,000 per rental contract. This does not cover lost or stolen equipment. The cost of the damage waiver is 10% of the equipment rental cost.

Cancellation Policy: Cancellation of rental equipment and services must be made 72 hours prior to delivery. No refunds will be made for cancellations less than 72 hours to delivery.

Equipment: For equipment not listed, please contact us for a complete list of inventory.

Installation / Delivery / Pickup: A representative from your company must be present at time of delivery to sign for the equipment. Repeat deliveries are subject to an additional charge. PRG is not authorized to pickup equipment prior to the show closing. At the close of the show, a representative from your company must remain with the equipment until it is picked up. In union venues, delivery / pickup times may vary due to the availability of laborers. Delivery times selected on the order form are only targeted times. There may be a variance in delivery times based on work loads for that particular day and time.

****Wall or Truss Mounted Monitors:** Additional labor charges may be required for mounting monitors 32" and larger to your booth structure. PRG is **NOT** responsible for attaching the mounting hardware to the booth structure.

Rental Rates: The advance rate deadline is two weeks prior to the first show day. Rental rates (advance / on-site) are for the entire length of the show. If an order is placed after the Advanced Rate Deadline, an additional 20% late fee may be added to the equipment total.

Venue Charges (if applicable): Union labor, carpenters, electricians, etc. will be billed directly to the exhibitor. Electrical services are not included in equipment pricing.

PAYMENT INFORMATION

Credit Card: ☐  15 Card Numbers ☐  16 Card Numbers ☐  16 Card Numbers

Card Number:

Expiration Date:

MONTH

YEAR

**Cardholder's
Name:** _____

**Cardholder's
Signature:** _____

Cardholder's Address: _____

City: _____ **State:** _____ **Zip Code:** _____

COMPANY INFORMATION

Company Name: _____

Address: _____

Phone: _____

Fax: _____

Contact: _____

Email: _____

DELIVERY INFORMATION

Show Name: _____

Location: _____

Booth#/Rm#: _____ **Booth size:** _____

Delivery Date: _____

Delivery Time: ☐ 8AM-10AM ☐ 10AM-12PM
(select one)

☐ 1PM-3PM ☐ 3PM-5PM

On-site Contact: _____

On-site Phone: _____

TOLL FREE: 888-844-4225 - EMAIL: TRADESHOWS@PRG.COM

NOTE: Your request will be processed and a CONFIRMATION will be returned within two (2) business days. Questions, concerns or for additional requirements or information, feel free to contact PRG TOLL FREE at 888-844-4225, or email at tradeshow@prg.com.

We look forward to serving you, your staff and company at the event. Visit us online at www.prg.com

NO MATERIAL HANDLING CHARGES ON PRG EQUIPMENT !!!



RELIABLE SECURITY, LLC
1755 The Exchange – Suite 160
Atlanta, GA. 30339
770-858-1730 (Office)
866-711-3120 (E-fax)

SHOW OR CONVENTION: International Production & Processing Expo (IPPE)

LOCATION: Georgia World Congress Center

Show management will provide security for the general area during installation, show period and removal to protect exhibitor's booths as much as reasonably possible. However, individual booth security is available and recommended. If security service is ordered, and payment is received by December 26, 2016 we will offer a discounted rate of \$ 17 per hour/officer. All orders received after December 26, 2016, will be billed at a rate of \$ 25 per hour/officer and 100% of security service total is due prior to the start of service. Deposits are refundable if written notice is received prior to the start of service. Any costs incurred by Reliable Security in filling the order will be deducted from the deposit, not to exceed 20% of the original deposit. **(There is a Five-hour minimum per Security Guard, per shift.)** Final Service as follows:

DATE	DAY	START/END TIME

DATE	DAY	START/END TIME

Reliable Security is not an insurer. Charges are based solely upon the value of services provided for, and are unrelated to the value of the client's operations, property or the property of others. The amounts payable by the client are not sufficient to warrant Reliable assuming any risk of damage or loss to property due to Reliable negligence or failure to perform. Reliable Security will not be responsible for Lap-Top computers. Reliable Security, its agents and representatives, will provide all necessary safeguards and shall assume no liability for life, accident, theft of property, damage to property or any other loss due to factors beyond our control. The client, by signing this agreement holds Reliable Security harmless for any and all losses and agrees to have in effect at the time of signing this agreement, insurance to cover all product, and personnel damages and any claims arising from engaging in business as an exhibitor at the **IPPE**.

PLEASE PRINT

Card Type: (5% processing fee) AMERICAN EXPRESS ☐ **VISA** ☐ **MASTERCARD** ☐

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Print Name of Cardholder _____ Card Holder Signature: _____

Company Name: _____ Date: _____

Address: _____

City: _____ State: _____ Zip: _____

Company Rep: _____ Phone: _____ Fax: _____

Email: _____ Location/Booth #: _____

Reliable Security, LLC reserves the right to not accept an order and the accompanying deposit for any reason. In addition, we reserve the right to recommend what security measures should be taken to ensure proper security coverage, and if the client decides not to take the advice of Reliable Security, LLC, will hold Reliable Security, LLC harmless from any damage, loss or theft of property. Any and all claims arising from the services offered by Reliable Security, LLC will not exceed the cost of services rendered by Reliable Security, LLC. The client agrees to adhere to convention/exhibitor rules and regulations.

CLIENT SIGNATURE _____ PO# _____



**Georgia World Congress Center
Regulations for Cooking and Cooking Equipment**

Approval is required for event activities and exhibits that involve cooking and cooking equipment within the Georgia World Congress Center. The information requested will be used to evaluate the safety of operations and decisions will reference NFPA 101 Life Safety Code and NFPA 96 (Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations), as well as the recommendation and final decision of the Georgia Fire Safety Division and the Georgia World Congress Center Authority.

Please provide the following information to the Event Services Department of the Georgia World Congress Center (404-223-4300) by January 06, 2017.

Company Name _____
Event Name _____
Primary Contact for Exhibit Booth _____
Address _____

Telephone Number Office _____ Cell phone: _____
E-mail Address _____
Exhibit Booth # _____

Please list equipment to be used and attach manufacturer's specification sheets to this form (required):

Please indicate food item (s) you would like to prepare and fuel source (electric, gas, etc):

Please direct information to:

Robin Hughes, Senior Event Coordinator
Georgia World Congress Center
285 Andrew Young International Blvd., NW
Atlanta, GA 30313
FAX: 404-223-4311
E-mail: rhughes@gwcc.com

Approval of equipment and method of operation must be approved in advance



We're ready to help you in the Georgia World Congress Center.

Find out what **convention** and **convenience** have in common



Come see us at our new location:

285 Andrew Young Intl. Blvd. N.W.
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LEVY Exhibitor Lunch Program



IMPRESS IN THE
HEART OF **ATLANTA**
GEORGIA WORLD CONGRESS CENTER



Levy Restaurants

EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER
285 Andrew Young International Blvd. NW
Atlanta, GA 30313-1591
404-223-4500

Tuesday, January 31, 2017

Southern Style Salad

Baby field greens, candied pecans, blue cheese, fresh berries and balsamic vinaigrette

Creamy Cole Slaw

Shredded cabbage, carrots, parsley and tangy southern style dressing

Hickory Smoked Brisket

Georgia Vidalia Onions and bourbon molasses glaze

Roasted Chicken

Grape tomato basil relish and natural jus

Baked Cream Corn

Gruyere-Parmesan cream sauce

Cauliflower and Haricot Vert

tomatoes, roasted shallots toasted almonds

Peach Cobbler and Assorted Cookies

Coffee, Iced Tea, Lemonade, Water

10.00
(tax included)

Wednesday, February 1, 2017

EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER
285 Andrew Young International Blvd. NW
Atlanta, GA 30313-1591
404-223-4500

Buffalo Chopped Salad

Buffalo style chicken, cheddar cheese, bacon, garbanzo beans, tomatoes and zesty Ranch Dressing

Green Bean Salad

Toasted Almonds, red onions, grape tomatoes and Poppy Seed Dressing

Buttermilk Fried Chicken

Maple Butter

Creole Jambalaya

Andouille sausage, blackened chicken, red peppers and Cajun essence broth

Collard Greens

Roasted tomatoes

Parmesan Roasted Potato Wedges

Parsley and Garlic

**Chocolate Bread Pudding and Assorted
Dessert Bars**

Coffee, Iced Tea, Lemonade, Water

**10.00
(tax included)**

Thursday, February 2, 2017

EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER
285 Andrew Young International Blvd. NW
Atlanta, GA 30313-1591
404-223-4500

Classic Caesar Salad

Romaine, garlic croutons, shaved Parmesan and creamy Caesar Dressing

Caprese Salad

Balsamic reduction, Arugula, cracked peppers, extra virgin olive oil and basil

Slow Smoked Pork Loin

Beer battered onions and bourbon barbecue glaze

Pesto Grilled Chicken Breast

Linguine pasta and white wine tomato broth

Bistro Style Vegetables

Herb butter

Pommes Lyonnaise

Thin sliced potatoes, caramelized onions and red wine glaze

Apple Cobbler, Assorted Cookies and Brownies

Coffee, Iced Tea, Lemonade, Water

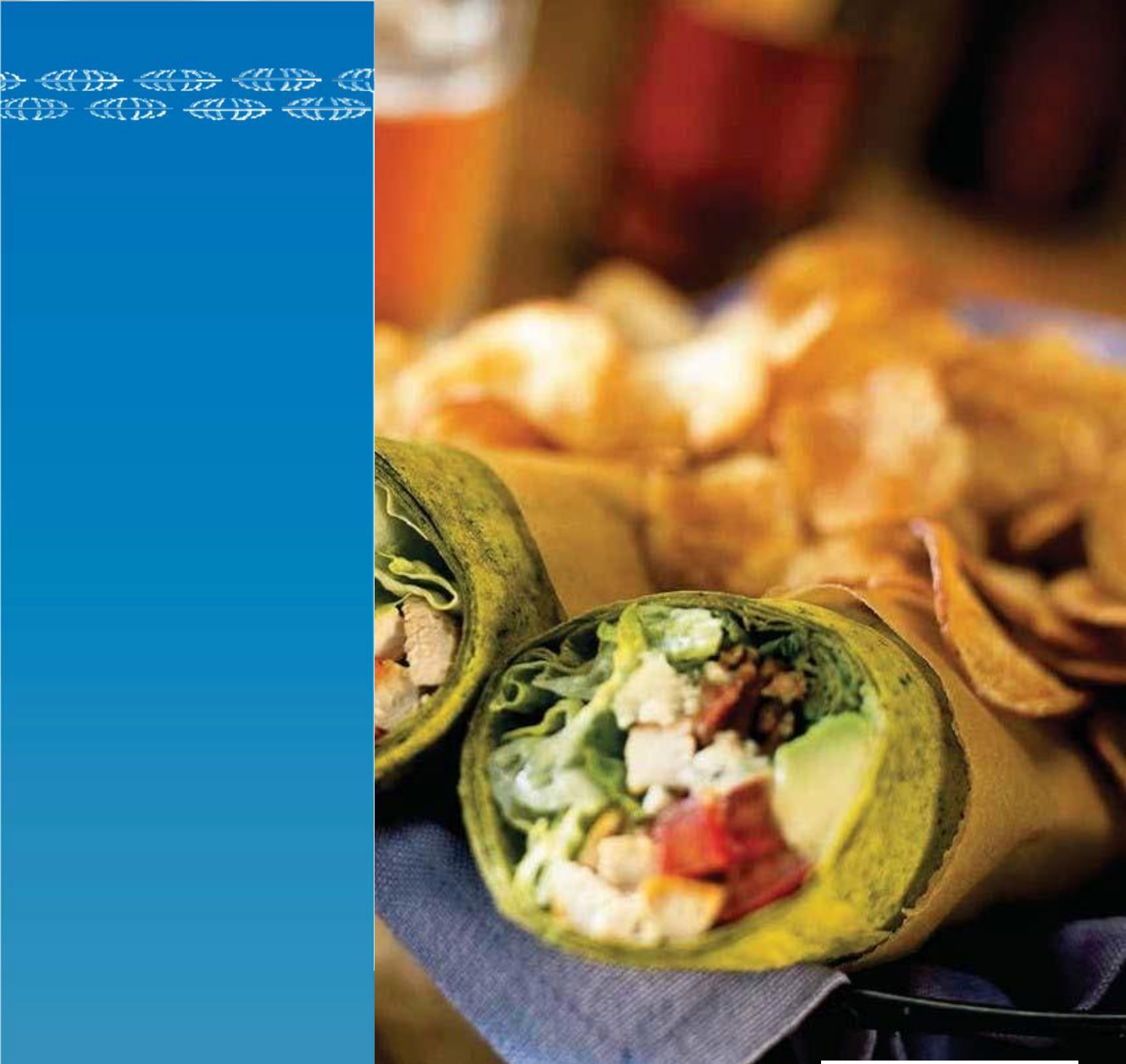
10.00

(tax included)



LEVY

Food & Beverage Catering Menu



IMPRESS IN THE HEART OF ATLANTA

GEORGIA WORLD CONGRESS CENTER

FULL CATERING MENU



Levy Restaurants

BREAKFAST

Made-to-Order Mornings	BR1
Breakfast Sandwiches by the Dozen	BR1
Breaks and Snacks	BR2

LUNCH

Lunch Chef’s Table	L1
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RECEPTIONS

Hor D’Oeuvres (Hot and Cold)	H1
Dessert	D1

BEVERAGES

Beverages	B1-B4
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EXHIBITOR FAVORITES

Exhibitor Favorites	E1-E2
Exhibitor Order Form	E3

LEVY RESTAURANTS WELCOMES YOU TO THE GEORGIA WORLD CONGRESS CENTER!

FREQUENTLY ASKED QUESTIONS

Please take a moment to review our policies and procedures.

CAN I BRING MY OWN FOOD AND BEVERAGE INTO THE GEORGIA WORLD CONGRESS CENTER?

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center. All food and beverage items on-site must be purchased through Levy Restaurants.

HOW DO I PLACE MY ORDER FOR FOOD AND BEVERAGE AND KNOW THAT MY ORDER IS CONFIRMED?

All food and beverage orders may be placed by fax, email, or in person on-site. Your order is confirmed when you receive your Catering Agreement and Banquet Event Orders (BEOs) via email. These documents must be signed and returned to Levy Restaurants with full payment before services are performed. If you do not receive your Catering Agreement or your BEOs within 5 business days of your event, please contact your Catering Sales Manager.

ARE PRICES QUOTED IN US DOLLARS? ARE THERE ANY ADDITIONAL CHARGES/FEES?

Prices quoted are in US Dollars. All services are subject to 21% service charge and 8% sales tax. The service charge is taxable. Prices are subject to change without notice.

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

Levy Restaurants requires 100% payment no later than (14) days prior to the event. For orders placed after that time, payment is due immediately. Company checks and wire transfers are not accepted for orders placed within (14) days of the event. All other orders must be paid by a major credit card (Visa, MasterCard, American Express, Discover, Diners Club). A major credit card must be on file for any orders or replenishments requested during the show.

CAN I INCREASE OR DECREASE MY ORDER ON-SITE?

Increases may be made on-site based on availability of product and additional fees/upcharges may apply. Unfortunately, decreases are not allowed within 5 business days of the event and we are not able to offer credit for any leftover products.

WHAT IF I HAVE TO CANCEL MY ORDER? WILL I STILL BE CHARGED?

Full cancellation of an order must be made 5 business days prior to the delivery date or full charges will incur. Cancellation of special order items is not permitted once the order has been placed.

AM I ALLOWED TO GIVE OUT SAMPLES OF A FOOD OR BEVERAGE ITEM?

Exhibitors with booths in the trade show exhibit hall may give away sample portions of a product only if they manufacture, produce, or distribute it. All samples must be related to the nature of the show. Written authorization is required from Levy Restaurants and size restrictions apply. Please contact your Catering Sales Manager for more details.

WILL YOU PROVIDE PLATES, CUPS, NAPKINS, ETC.? WHAT ABOUT TABLES, TRASHCANS AND OTHER SET UP NEEDS?

All exhibitor booth services include disposable ware (plates, cups, etc.), napkins and appropriate condiments. All cold beverages include ice. Exhibitors must provide adequate space, all electrical needs, tables, chairs and trash removal for booth services.

WHAT TIME WILL YOU DELIVER MY ITEMS TO ME? DO I HAVE TO BE AT MY BOOTH?

We will drop off your service at your booth at the date and time you request. Please note that you may receive your service up to 30 minutes early based on the current number of delivery requests. A representative of your company must be present to sign for the delivery. If you are not at your booth at your scheduled delivery time, we will leave a note for you to contact us when you are ready.

A \$25 re-delivery fee per trip will apply. Please allow up to (2) hours once a call is made for re-delivery of orders.

CAN I SERVE ALCOHOL AT MY BOOTH? DO I NEED A BARTENDER?

Show Management must permit alcohol to be served during your event. Please check your Exhibitor Kit for any restrictions. For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center. We reserve the right to refuse service to intoxicated or underage persons. Proper proof of age will be required for service of alcoholic beverages. Minimum charges may apply to your service. A state liquor tax of 3% will be added post-event to any cocktails that are served (does not apply to beer and wine). Please contact your Catering Sales Manager for details.

Thank you and we look forward to your event!

GEORGIA WORLD CONGRESS CENTER

285 Andrew Young International Blvd. NW

Atlanta, GA 30313-1591

404-223-4500





MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

CONTINENTAL BREAKFAST

TRADITIONAL CONTINENTAL BREAKFAST (MINIMUM OF 20 GUESTS)

Orange and assorted cranberry juices (cranberry apple raspberry, cranberry grape), sweet butter and fresh fruit preserves, breakfast breads and muffin tops, an assortment of seasonal fruits and berries, coffee and an assortment of hot teas

15.95 PER PERSON

SCONES

Cranberry-orange, blueberry, spiced apple and vanilla flavored with whipped butter and preserves

38.00 PER DOZEN

MUFFIN TOPS

Fruit, low-fat and whole grain muffin

38.00 PER DOZEN

MINI BREAKFAST PASTRIES

Danish, muffins and croissants with whipped butter and preserves

38.00 PER DOZEN

GOURMET BREAKFAST PASTRY SELECTION

Filled demi-croissants, apple strudel, pecan coffee cake and scones

38.00 PER DOZEN

LEVY BAKERY FRUIT-FILLED GRANOLA BARS

48.00 PER DOZEN

ASSORTED BISCOTTI

38.00 PER DOZEN

ASSORTED BAGELS

Includes cream cheese and butter

34.00 PER DOZEN

INDIVIDUAL LOW-FAT FRUIT YOGURTS

4.00 EACH

BREAKFAST SANDWICHES BY THE DOZEN

*Choose one type per dozen

- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
- Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll
- Turkey sausage with Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit

108.00 PER DOZEN

BREAKS AND SNACKS

Suggested serving size is 1 pound per 15 guests

TORTILLA CHIPS

Served with salsa cruda and guacamole

50.00 PER POUND

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips served with roasted garlic Parmesan, French onion and blue cheese dips

46.00 PER POUND

SNACK MIX OR PRETZEL TWISTS

12.00 PER POUND

A SELECTION OF ENERGY BARS

48.00 PER DOZEN

PEANUTS

Dry-roasted or honey-roasted

18.00 PER POUND

DELUXE MIXED NUTS

18.00 PER POUND

MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks

39.00 PER DOZEN

TRAIL MIX (INDIVIDUAL SIZE)

42.00 PER DOZEN

INDIVIDUAL YOGURTS (ASSORTED)

Low fat fruit yogurts

4.00 EACH

INDIVIDUAL BAGS OF CHIPS AND SNACKS (ASSORTED)

36.00 PER DOZEN

CANDY BARS (FULL SIZE)

36.00 PER DOZEN

LUNCH

LUNCH CHEF'S TABLE

Drop-off service – no Chef Attendant. Minimum of 20 guests per selection.
All Chef's Tables include disposable ware. Beverages are not included.

GEORGIA BARBECUE

Chopped barbecue pork with sesame buns, spiced roasted corn, dill pickles, sweet pickles, potato chips and hot sauce

24.00 PER PERSON

ITALIAN PASTA BAR

Spaghetti, fettuccine, ground beef, plum tomato basil sauce and alfredo sauce with Caesar salad, fresh baked garlic bread and butter

24.00 PER PERSON

SOUTHERN DELIGHT

Fried Chicken, Southern-style potato salad, cole slaw and cornbread with clover honey

24.00 PER PERSON

MEXICAN FIESTA

Chicken quesadillas with salsa and sour cream, Mexican red rice, field greens with honey chipotle dressing and jalapeno Cheddar cornbread with honey butter

24.00 PER PERSON

HORS D'OEUVRES

COLD HORS D'OEUVRES

SPRING VEGETABLE CRUDITE

Seasonal vegetables with chile lime cream and ranch dipping sauce

25 persons – 150.00

*Served in increments of 25

ARTISAN CHEESE AND FRUIT BOARD

English Cheddar, Maytag Bleu cheese,, Humboldt Fog, Camembert Claudel, Herb Boursin – served with dried cherries, clover honey, apricots, lavosh, assorted crackers and gourmet flatbread

25 persons – 230.00

*Served in increments of 25

DOMESTIC FRUIT AND CHEESE TRAY

A display of old world craft and American pride cheeses from near and far - served with seasonal berries and fruit garnish, assorted crisp crackers and flat breads

25 persons – 195.00

*Served in increments of 25

SEASONAL FRUIT TRAY

Assortment of sliced fruits and berries

25 persons – 200.00

*Served in increments of 25

SHRIMP SHOOTERS

Classic Fisherman's Wharf Style – lemon horseradish cocktail sauce 6.00 EACH

Bayou-Blackened – remoulade sauce 6.00 EACH

Pesto-Marinated – lemon aioli 6.00 EACH

HOT HORS D'OEUVRES

(Minimum 50 pieces)

COCKTAIL MEATBALLS

Served with marinara or mushroom sauce

4.50 per piece (50 piece minimum)

CHICKEN WINGS

Barbecue, buffalo or lemon pepper

4.50 per piece (50 piece minimum)

POPCORN CHICKEN

Southern style breaded chicken with honey mustard and Barbecue sauce

4.00 per piece (50 piece minimum)

POTATO SKINS

With Cheddar cheese and sour cream

4.50 per piece

PIG IN A BLANKET

Plump all beef mini hot dogs wrapped in a flaky pastry dough, served with tomato ketchup and spicy mustard

4.50 per piece

VEGETABLE SPRING ROLLS

With sweet chili sauce and cilantro oil

4.50 per piece

COCKTAIL QUICHE

Three cheese, spinach Florentine, mushroom or French lorraine

4.00 per piece

H1

DELECTABLE DESSERT

GOURMET BROWNIES

Iced espresso, chocolate chunk, turtle and fudge

48.00 PER DOZEN

BAKED COOKIES

Chocolate chunk, oatmeal raisin and peanut butter

34.00 PER DOZEN

COOKIE AND BROWNIE SAMPLER

Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownies

40.00 PER DOZEN

GOURMET DESSERT BARS

Raspberry, blueberry, lemon and nut-filled bars

48.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES

60.00 PER DOZEN

RICE KRISPY TREATS

Classic, chocolate and peanut butter

30.00 PER DOZEN

THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold milk

60.00 PER DOZEN

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

125.00 PER HALF SHEET (serves 40-45 guests)

250.00 PER WHOLE SHEET (serves 75-90 guests)

BEVERAGES

Suggested serving size is 1 gallon per 12-15 guests

COFFEE

Fresh brewed coffee
52.00 PER GALLON

DECAF COFFEE

Fresh brewed coffee
52.00 PER GALLON

HOT WATER WITH ASSORTED TEAS

52.00 PER GALLON

FRESH BREWED ICED TEA BAR (Minimum of 3 Gallons)

Assorted green and fruit flavored teas served with fresh cut lemons and simple syrup
59.00 PER GALLON, PER SELECTION

FRESH LEMONADE BAR

Fresh lemonade blended with your favorite flavors of strawberry, watermelon or lemon-basil
52.00 PER GALLON, PER SELECTION

ASSORTED SOFT DRINKS (12 OZ.)

Coco Cola Products
90.00 PER CASE (24 PER CASE)

DASANI BOTTLED WATER (10 OZ.)

90.00 PER CASE (24 PER CASE)

ASSORTED JUICES (10 OZ.)

Coca Cola Products
45.00 PER DOZEN

PERRIER SPARKLING WATER (12 OZ.)

120.00 PER CASE (24 PER CASE)

ENERGY DRINKS

NOS, Monster, Full Throttle
5.00 EACH

MILK

Whole, 1%, 2%, Skim, Soy
22.50 EACH

WATER COOLER RENTAL*

Includes water cooler, one 5 gallon water jug and paper cups
75.00 PER DAY

Exhibitor is responsible for power for cooler

*Power Requirements: 110V/20amps

SPRING WATER JUG (5 GALLONS)

Includes paper cups
32.00 EACH

DISTILLED WATER JUG (5 GALLONS)

Need at least a 2 day notice to order
35.00 EACH

CUBED ICE

20 pound bag
25.00 EACH

BAR AND ALCOHOL SERVICES

Bar service includes portable bar, disposable cups, napkins, garnishes and ice.

BAR SELECTIONS

HOSTED DELUXE BAR

COCKTAILS

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth 7.50 PER DRINK

WINE BY THE GLASS

- Sonoma-Cutrer Chardonnay 7.00 PER DRINK
- Geyser Peak Cabernet Sauvignon 7.00 PER DRINK
- Red Rock Merlot 7.00 PER DRINK
- Beringer White Zinfandel 7.00 PER DRINK

SPARKLING

Woodbridge Brut 7.00 PER DRINK

BEER

Imported Beer 6.50 EACH
Domestic Beer 5.50 EACH

NON-ALCOHOLIC

Bottled Water 3.75 EACH
Soft Drinks 3.75 EACH
Juices 3.75 EACH

HOSTED PREMIUM BAR

COCKTAILS

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth 6.50 PER DRINK

WINE BY THE GLASS

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel 6.50 PER DRINK

SPARKLING

Woodbridge Brut 7.00 PER DRINK

BEER

Imported Beer 6.50 EACH
Domestic Beer 5.50 EACH

NON-ALCOHOLIC

Bottled Water 3.75 EACH
Soft Drinks 3.75 EACH
Juices 3.75 EACH

A 750.00 minimum per bar is required. There is an additional charge of 200.00 per bartender for four hours of service. (60.00 per hour per bartender after 4 hours)

SPECIALTY BARS AND BEVERAGES

Add one of these beverages to your existing bar or make it the main event!

MARTINI BAR

The new spin on a classic!

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop **12.00 EACH**

BLOODY MARY BAR

A fabulous starting point!

Classic Smirnoff or Ketel One Vodka, zesty bloody mary mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces **10.00 EACH**

MOJITO BAR

The rising star of the cocktail world!

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! **14.00 EACH**

JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeno. Go way south of the border **11.00 EACH**

FRENCH HEAVEN

Blissful blends of Grey Goose Pear Vodka, St. Germain Liqueur and a hint of lemon sour. Oui! **12.00 EACH**

VODKA LEMONADE WITH A TWIST

A blast of summer

Crisp Smirnoff Vodka, refreshing lemonade and Chambord **12.00 EACH**

BUBBLES AND BERRIES

A salute to a great glass

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne **13.00 EACH**

SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda **12.00 EACH**

CRAFT AND MICROBREW BEERS

- Blue Moon Belgian-Style Wheat Ale
- Sweetwater
- Leinenkugel Summer Shandy (Available seasonally)

6.50 EACH

À LA CARTE

All beverages include cups, ice, napkins, and wine opener (if applicable).

DOMESTIC BEER

Budweiser, Miller, Coors

132.00 PER CASE

IMPORTED BEER

Heineken, Corona

156.00 PER CASE

HOUSE WINE

Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon,
Merlot and White Zinfandel

39.00 PER BOTTLE

BUBBLY

Perrier-Jouet Fleur de Champagne, Epernay, France 525.00

Mumm Napa 'Brut Prestige,' Napa 55.00

Korbel Brut, California 39.00

Zonin Prosecco, Italy 32.00

Alcohol is not permitted at all shows or may only be permitted during certain hours - please refer to your show's Exhibitor Kit for any restrictions before placing your order.

EXHIBITOR FAVORITES/TRAFFIC PROMOTERS

POPCORN MACHINE RENTAL*

Bring the smell of fresh popcorn to your booth!

250 (8 oz) cups of popcorn, assorted seasoning salt, scoop, napkins and popcorn containers

900.00 PER DAY

Popcorn attendant available for 200.00 (up to 4 hours, 60.00 per hour after 4 hours)

*Power Requirements: 110V/20amps - Provided by client

Additional boxes of popcorn available for 375.00 each (250 units)

DELUXE ESPRESSO AND CAPPUCCINO CART*

Nostalgic copper and brass machine on an umbrella cart displayed in your booth.

Tabletop version of machine also available. Includes Attendant to serve your guests

300 (8 oz) cups of beverage 1,750.00 PER DAY

Additional cups of beverage available for 3.50 per cup

*Power Requirements: 208V/20amps – Provided by client

*Additional charge for tabletop Install 200.00

*Additional Barista available for 200.00 (up to 4 hours, 60.00 per hour after 4 hours)

*No 1/2 Day Services Available

FLAVOR SYRUP FOR YOUR ENTIRE EVENT (VANILLA, HAZELNUT OR CARAMEL)
and MOCHA LATTES WILL BE AVAILABLE FOR YOUR SERVICE

SMOOTHIE CART OR MILKSHAKE CART*

Fresh made-to-order smoothie treat! Includes Attendant to serve your guests

250 (8 oz) cups

Client may choose two flavors per day for smoothies (Choice of: strawberry, strawberry-banana, mango and peach)

Milkshake flavors are Chocolate, Vanilla and Strawberry

1,500.00 PER DAY

*Power Requirements: 110V/20amps – Provided by client

ICE CREAM FREEZER AND NOVELTIES*

Indulge in delicious frozen treats any time of day! Includes freezer rental and 120 ice cream novelties (a variety of fruit bars, frozen yogurt bars and ice cream sandwiches) 400.00 PER DAY

*Power Requirements: 110volt/20amps – Provided by client

Additional ice cream novelties available for 42.00 per dozen (minimum 3 dozen)

Assorted Gourmet Ice Cream Bars to include Häagen-Dazs or Dove Bars 50.00 per dozen (minimum 3 dozen)

(Novelties and Gourmet Ice Cream bars must be ordered as part of above package)

ITALIAN ICE

Assorted flavors. Pina Colada, Cherry, Lemon, Green Apple, Blue Raspberry, Strawberry, Creamsicle.

Includes attendant

100 (5 oz) servings

750.00 PER DAY

*8.00 ea for each additional serving.

Additional cups available for 3.25 each

*Power Requirements: (1) 110volt/20amps – Provided by client

FREEZER RENTAL

75.00 PER DAY

VISI COOLER RENTAL

SMALL - 50.00 PER DAY

LARGE - 75.00 PER DAY

EXHIBITOR FAVORITES/TRAFFIC PROMOTERS (cont'd)

ICE CREAM FLOATS

Choose one of the following flavors: Coke with salted peanuts, Gingerale, Cherry Chocolate or Cherry wine.

100 (6 oz) servings

850.00. PER DAY

*9.00 ea for each additional serving.

*Power Requirements: (1) 110volt/20amps

FRESH BAKED COOKIES PACKAGE*

Baked on-stage from our signature and proprietary oven, served warm.

Choice of: chocolate chip, oatmeal, peanut butter or snickerdoodle

Chef attendant 200.00

850.00 (INCLUDES 240 2 OZ. COOKIES)

*Power Requirements: (1) 110volt/20amps

MARGARITA BAR w/ATTENDANT*

The new spin on a classic!

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish.

Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop

100 (10 oz) cups , Additional cups 11.00 each

1,450.00 PER DAY

*Power Requirements: (1) 110volt/20amps – Provided by client



EXHIBITOR SERVICES ORDER FORM AND SERVICE AGREEMENT

COMPANY (INCLUDE BOOTH NAME IF DIFFERENT)	MAIN CONTACT	
BILLING ADDRESS		
CITY	STATE, COUNTRY	ZIP CODE
PHONE NUMBER	FAX NUMBER	E-MAIL
EVENT/TRADESHOW	ROOM/BOOTH NUMBER	FACILITY/HALL
ON SITE AUTHORIZED CONTACT/CONTACT NUMBER	# OF EXPECTED GUESTS	

DAY/ DATE	REQUESTED DELIVERY TIME/END TIME (Contact must be present)	ITEM DESCRIPTION	QUANTITY	PRICE

(Please use additional sheet if needed)

INSTRUCTIONS:

1. PLEASE contact our office if you do not receive your catering agreement, banquet orders, and balance due within 14 days of placing your order; receipt of these forms CONFIRMS your order has been placed.
2. Full payment must be received 14 business days prior to the start of services (checks and/or wire transfers must be received 14 days prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to this credit card.
3. Additions/Increases for the next day must be requested by 3 pm the previous day. Cancellations require a 5 business day notice or full charges will be incurred; special order items may be reduced; however you will still incur all charges.
4. Actual service delivery time may range from one hour prior to thirty minutes after your requested delivery time.
5. 21% Service Charge, 8% Sales Tax, and 3% City Liquor Tax (where applicable) will be added to total.
6. If food/beverage order is less than \$50.00 per delivery, a \$50.00 delivery fee will be charged.
7. If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned use, sale, serving or other disposition of such alcoholic beverages.

Please let this letter serve as my formal written authorization and approval for you to charge the below described credit card for any and all charges and costs related to food services at the Georgia World Congress Center. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before the event and any additional charges incurred during the event.

CREDIT CARD INFORMATION

Card Type: ☐ Visa ☐ MC ☐ Amex ☐ Discover

Other Payment Options: ☐ Check ☐ Wire Transfer (must be received 10 business days before first show day)

Name as appears on card: _____ Credit

card number: _____ Expiration date: _____ Security Code: _____ Signature

of cardholder: _____

MAIL, FAX, OR SCAN TO: LEVY RESTAURANTS 285 Andrew Young International Blvd., NW, Atlanta, GA 30313-1591
Ph: 404-223-4500 Fax: 404-2234511 E-mail: food_services@levyrestaurants.gwcc.com

E3



LEVY

Food & Beverage Booth Menu



IMPRESS IN THE
HEART OF **ATLANTA**
GEORGIA WORLD CONGRESS CENTER



Lovely Restaurants

EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER
285 Andrew Young International Blvd. NW
Atlanta, GA 30313-1591
404-223-4500

IPPE 2017 EXHIBITORS MENU TABLE OF CONTENTS

WELCOME

BREAKFAST

LUNCH

BREAKS AND SNACKS

DESSERT

BEVERAGES

EXPECT EXTRAORDINARY

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Atlanta, GA 30313-1991
404-223-4500

LEVY RESTAURANTS WELCOMES IPPE 2017 TO THE GEORGIA WORLD CONGRESS CENTER!

We are excited to have you with us again and look forward to another successful year!

Please take a moment to review the important deadlines and information below.

To place your catering order, please fill out the attached Exhibitor Order Form.

Email the document to:
foodservices@levyrestaurants.gwcc.com
or fax it to 404-223-4511.

To take advantage of our **EARLY BIRD DISCOUNT OF 10%, PLACE YOUR ORDER BY DECEMBER 16TH 2016.** **After December 16th, the menu prices will increase 30% and menus will not be subject to inclusive pricing.**

Your order has been confirmed upon receipt of our Catering Agreement and Banquet Event Orders (BEO's) by email. If you do not receive your documents within ten (10) business days of the event, please contact 404-223-4500 for assistance.


100% payment of all services are due when you receive your Catering Agreement and BEO's but, no later than the deadline stated in your email confirmation. Direct billing/post show billing is not available.

Don't see what you are looking for? Please contact us at 404-223-4500 OR at foodservices@levyrestaurants.gwcc.com (ATTN: Exhibitor Sales Manager) for further assistance.

THANK YOU!

Levy Restaurants is proud to be the exclusive catering for the Georgia World Congress Center.

ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8% SALES TAX



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404-223-4500

IPPE BOOTH 2017 MENU

COLD HORS D'OEUVRES

Spring Vegetables Crudite

Seasonal vegetables with Chili lime cream and ranch dipping sauce (serves 25 people)

53.00

Artisan Cheese and Fruit Board

English Cheddar, Maytag Bleu cheese, Humboldt Fog, Camembert Claudel, Herb Boursin, served with dried cherries, clove honey, apricots, lavosh, assorted crackers and gourmet flatbreads

(serves 25 people)

239.00

Mini Breakfast Pastries

Danish, muffins and croissants and preserves

50.00 per dozen

BREAKFAST SANDWICHES BY THE DOZEN

Choose one type per dozen

Bacon with Cheddar cheese and scrambles eggs on a buttery croissant

Hickory-smoked ham, Swiss cheese and egg on a mini pretzel

Turkey sausage with Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit

136.00 per dozen

Artisan Cheese Board

Artisan selection of local and imported farmstead cheeses. Accompanied by house made chutneys, local honey, artisan

16.00 pp

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404-223-4500

IPPE 2017 LUNCH/ HAPPY HOUR MENU

AFTERNOON SNACK

Jumbo Chocolate Chip Cookies

Double Fudge Brownies

Levy Snack Mix

(Serves 30) 218.00

TAILGATE PACKAGE

Kettle Chips

Dry Roasted Peanuts

(Serves 30) 95.00

LIGHT FARE HAPPY HOUR

Garden Fresh Vegetable Basket

Buttermilk ranch dip, hummus,
assorted crackers and flatbreads

Artisan Cheese Board

Artisan selection of local and imported
farmstead cheeses and house-made
chutneys

Market Style Fruit Patter

Seasonal fruit and berries

(Serves 30) 321.00

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IPPE 2017 LUNCH/ HAPPY HOUR MENU

GAME DAY HAPPY HOUR

Kosher Style Hot Dogs & Buns

Served with traditional condiments

Gourmet Nacho Bar

Chili, cheese sauce and house-made salsa

Serves 30

249.00

Signature Sandwich

Highlands Turkey Sandwich-shaved smoked turkey, Gouda cheese, Vidalia onion and peach chutney on a honey wheat roll

Ham & Swiss on pretzel bun with mustard butter

Kettle Chips

Assorted Small Bites-cheesecake sampler

Serves 30

393.00

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IPPE 2017 EXHIBITORS MENU

BREAKS AND SNACKS

(Suggested serving size is 1 pound per 15 guests)

Tortilla Chips

Served with salsa cruda and guacamole

64.00 per pound

Potato Chips and Gourmet Dips

Kettle-style potato chips served with roasted

Garlic Parmesan, French onion and blue

cheese dips

64.00 per pound

Snack Mix

22.00 per pound

Peanuts

Dry Roasted or Honey Roasted

22.00 per pound

Deluxe Mixed Nuts

22.00 per pound

Market Whole Fruit

The best of the Seasonal picks

34.00

Individual Bags of Chips and Snacks (Assorted)

50.00 per dozen

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IPPE 2017 HAPPY HOUR MENU

RETRO MINIS

Classic favorites!

Beef Wellington Bites – horseradish cream

5.65 per piece

House-Made Corned Beef Reuben – Gruyere cheese and Louie dressing

5.65 per piece

Chicken Cordon Bleu – pit ham and blue cheese sauce

5.65 per piece

SUMPTUOUS SATAY

Ginger Chicken – sweet chili sauce

5.65 per piece

Sizzling Short Rib – Thai peanut sauce

5.65 per piece

Coconut Curry Chicken – mango chutney

5.50 per person

Basil-Garlic Shrimp – chili-lime mint sauce

7.25 per piece

HOTLANTA SPECIALTIES

Shrimp and Grits Wonton Crisp

6.50 per piece

Butter Pecan Chicken – peach chutney

5.65 per piece

Pulled Pork Biscuit – molasses barbecue sauce

5.65 per piece

MAC-N-CHEESE MADNESS TABLE

Buffalo Chicken – Jack and blue cheese

White Cheese Mac – spinach and artichokes

Smoked Cheddar – BBQ potato chip crust

Serves 30

366.00

MEATBALL BAR

Chicken Meatball – green chile verde sauce

Thai Pork Meatball – ginger-soy barbecue sauce

Italian Beef Meatball – marinated sauce

Serves 30

366.00

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IPPE 2017 EXHIBITOR MENU

NON-ALCOHOLIC BEVERAGES

(Suggested serving size is 1 gallon per 12-15 guests)

Coffee and Tea

Fresh brewed coffee and an assortment of hot and flavored teas

70.00 per gallon; per selection

Keurig Machine with K-Cups (limited availability)

Includes Keurig machine, 48 assorted K-Cups (regular and decaffeinated coffee, hot tea) five (5) 1 gallon water jugs, condiments, stirrers, napkins and paper cups

360.00 per show

Additional Assorted K-Cups

Assortment of regular and decaffeinated coffee and hot tea

113.00 per case (24 per case)

Exhibitor is responsible for power for machine

**Power requirements: 110V/20AMP*

Fresh Brewed Iced Tea Bar

Assorted green and fruit flavored teas served with fresh cut lemons and simple syrup

70.00 per gallon

Fresh Lemonade Bar

Fresh lemonade blended with your favorite flavors of strawberry, watermelon and lemon-basil

70.00 per gallon, per selection

CQ INFUSED WATER

Peach-Grape-Ginger, Lemon,-Cucumber, Lemon-Mint iced tea, Peach-Pineapple -Kiwi infused water with fresh fruit

70.00 per gallon, per selection

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IPPE 2017 EXHIBITOR MENU

NON ALCOHOLIC BEVERAGES

Water Cooler Rental

Includes water cooler, one (1) 5 gallon water jug and paper cups
252.00 per show

Exhibitor is responsible for power for cooler

***Power requirements: 110V/20AMPS**

Additional Spring Water Jug (5 gallons)

Includes paper cups
36.00 each

Cubed Ice (20 LBS)

29.00 each

Assorted Soft Drinks (12 oz. cans)

124.00 per case (24 per case)

Dasani Bottled Water (10 oz.)

124.00 per case (24 per case)

Minute Maid Assorted Juices (12 oz.)

Apple, orange and berry
62.00 per dozen

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Atlanta, GA 30313-1991
404-223-4500

BAR SELECTIONS

Bar services are billed on consumption

A minimum of 750.00 per bar is required.

Please add 216.00 per bartender (required for ALL Hosted Deluxe Bar and Hosted Premium services)

PLEASE NOTE: An additional state liquor tax of 3% has been added to all cocktails.

HOSTED DELUXE BAR

COCKTAILS-10.00 per drink

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry Sweet

WINE BY THE GLASS-9.00 per drink

Sonoma-Cutrer Chardonnay, Grey Peak Merlot, Beringer, White Zinfandel

SPARKLING-9.00 per drink

Woodbridge Brut

BEERS

Imported Beer-7.50 each

Domestic Beer- 6.50 each

HOSTED PREMIUM BAR

COCKTAILS-9.00 PER DRINK

Featuring Smirnoff, Beefeater, Dewar's Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth

WINE BY THE GLASS-8.50 per drink

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

SPARKLING-9.00 PER DRINK

Woodbridge Brut

BEER

Imported Beer-7.50 each

Domestic Beer-6.50 each

ALA CARTE BEVERAGE PRICING

Beverage below are NOT on consumption

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Coors Light

160.00 per case (24 per case)

IMPORTED BEER


Heineken, Heineken Light, Corona, Corona Light

185.00 per case (24 per case)

HOUSE WINE

Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

45.00 per bottle



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404-223-4500

IPPE 2017 EXHIBITOR MENU

ALCOHOL BEVERAGE PACKAGES

Beer Packages

Assorted Beer Package

48 assorted beers to include craft beer, domestic and Imported
\$365.00 per package

Assorted Craft Beer Package

48 assorted craft beers
your choice of: Sweet Water, Terrapin, Monday Night Brewing,
New Belgium
391.00 per package

Domestic Beer Package

48 assorted domestic beers
Your choice of: Budweiser, Bud Light, Coors, Coors Light, Miller,
Miller Light
324.00 per package

Imported Beer Package

48 Assorted Imported Beers
Your choice of: Heineken, Corona, Amstel Light and Stella Artois
376.00 per package

5 Wine Tasting with Attendant

Tier 1

Your choice of Five (5) Wines

Pinot Grigio-Estancia, Sauvignon Blanc-Sea Glass, Chardonnay-
Kendall Jackson, Pinot Noir-Mark West, Merlot-Red Rock,
Cabernet-Avalon, Zinfandel-Rancho Zabaco
422.00 per package

Tier 2

Your choice of Five (5) Wines

Pinot Grigio-Little Black Dress, Sauvignon Blanc-Sterling Napa,
Chardonnay-Sonoma Cutrer, Pinot Noir-Rodney Strong, Merlot-
Blackstone, Cabernet-J Lohr Seven Oaks, Zinfandel-Rosenblum
Vintner's Cuvee
469.00 per package

Tier 3

Your choice of Five (5) Wines

Pinot Grigio-Duck Pond, Sauvignon Blanc-Nobilo, Chardonnay-
Sanford, Pinot Noir-Montinore Estate, Merlot-Rutherford Hill,
Cabernet-Simi, Zinfandel-Bonterra
525.00 per package

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IPPE 2017 EXHIBITORS MENU

DESSERT

Gourmet Brownies

Iced espresso, chocolate chunk, turtle and fudge
54.00 per dozen

Baked Cookies

Chocolate chunk, oatmeal raisin and peanut butter
47.00

Cookie and Brownie Sampler

Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownies
56.00

The Cupcake Bar

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla beans
57.00 per dozen

Traditional Sheet Cake with Custom Logo

136.00 per half sheet (serves 40-45 guests)
273.00 per whole sheet (serves 75-90 guests)

Assorted Biscotti and Cannoli's

\$47.00 per dozen

ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8% SALES TAX



LEVY

Alcohol Indemnification Form



ACKNOWLEDGEMENT AND INDEMNIFICATION

The Undersigned is purchasing alcoholic beverages as specified in contract number _____ and function sheet number _____ from Levy Restaurants and the Georgia World Congress Center in unopened containers, in bulk form (i.e. by case or unopened bottle). The undersigned acknowledges that it has sole responsibility for the use, sale, servicing or other disposition of such alcoholic beverages in compliance with all applicable laws. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the Georgia World Congress Center from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned's use, sale, serving or other disposition of such alcoholic beverages.

Name (Please Print)

Signature

Title

Date

Company



GWCC PARKING IS SIMPLE

You can now order your parking in advance online and ensure you have the space you need.

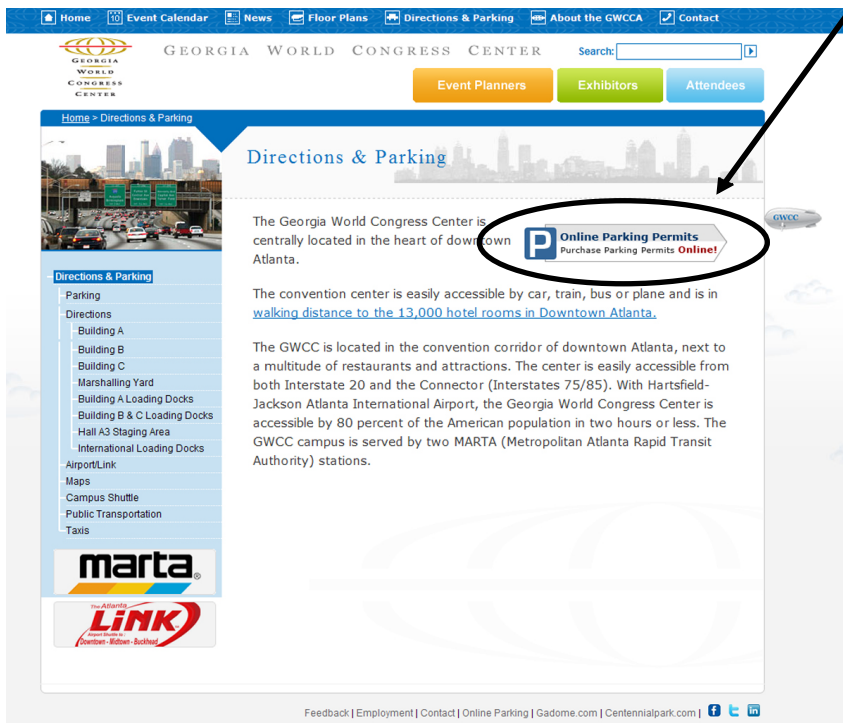
1. GO TO www.gwcc.com/directions

2. CLICK
ONLINE PARKING PERMITS

3. SELECT
PURCHASE ATTENDEE
PERMITS

4. SELECT
The event you are
attending & click next to
continue

5. SELECT
The date(s) you plan to
attend & click next to
continue



285 Andrew Young
International Blvd. N.W.
Atlanta, GA 30313
www.gwcc.com

COMPLETE YOUR
PURCHASE, PRINT PERMIT
AND BRING IT WITH YOU
ON THE DATES THAT YOU
VISIT THE GWCC



Lead Management Services

Lead Retrieval Descriptions

All device options provide leads on a cloud server with a secure personalized exhibitor portal for lead follow-up and download. Leads can be downloaded in Excel or tab delimited file as many times as you want by anyone with the login information. Leads will be available on the cloud server for up to 3 months after the event.

YOUR DEVICE

The ExpoSmart lead retrieval app for your phone; it is compatible with Android and iOS smart phones. By scanning the QR code on the attendee badge you can quickly capture leads without the need to rent hardware. With ExpoSmart, qualifiers are optional and you can add notes to each lead. Leads are uploaded to the cloud in real time for immediate access. With the ExpoSmart application on your own smartphone you can extend the opportunities to capture leads, you do not have to be in your booth to scan a badge anymore. Perfect for social functions, networking lounges etc.

OUR DEVICE

Android (tablet or phone) loaded with the ExpoSmart lead retrieval app, perfect for those that don't want to use their own device. By scanning the QR code on the attendee badge you can quickly capture leads and add notes. Leads are uploaded to the cloud at the end of the event once the unit is returned. Add on options are available to enhance device capabilities.

Upgrade/Add On Options to Devices:

ExpoAction: Automatically send a simple text based email to the attendees that you have scanned thanking them for visiting your booth. emails will be sent immediately as you scan the badge.

BELOW OPTIONS ONLY AVAILABLE WITH OUR DEVICE

High Speed Pistol Grip Scanner: Linked to tablet or smart phone via Bluetooth. Instantly capture leads with this high speed scanner by rapidly scanning the QR code on the attendee badge. Capable of scanning 50 leads per minute.

Printer: Linked to tablet or smart phone via Bluetooth. Portable battery powered printer connected via Bluetooth to phone or tablet. Notes can be hand written directly on the paper.

Custom Qualifiers: Company specific questions can be added to each lead for enhanced follow up. Up to 20 questions with 20 answers each can be included. By going to your personnel rcsreg.com/myleads portal you can easily enter your questions/answers that will automatically appear on your lead retrieval device or smart phone.

Real-Time Leads: Leads are automatically uploaded to the cloud in real time for immediate access. Follow-up with those valuable leads instantly or send portal login back to main office for follow-up.

Delivery and Pick-Up: We will deliver and pick up the unit in your booth. No need to go back to the desk and wait in line.

For Additional Information and to Save Order Online Now: www.rcsreg.com/leads/ippe2017



Lead Retrieval Order Form

ITEM	UNIT PRICE			QUANTITY	TOTAL
EXPOSMART LEAD RETRIEVAL SMART PHONE APPLICATION:					
	Early Bird Thru 12/16	Advance 12/17-1/6	On-Site 1/7-2/2	(Prices quoted in U.S. dollars only)	
Your Device					
<input type="checkbox"/> ExpoSmart App - Single Device	\$ 225.00	\$ 295.00	\$ 360.00	X _____ =	\$ _____
<input type="checkbox"/> ExpoSmart App - Up to 5 Devices (Compatible with Android and iPhone)	\$ 400.00	\$ 520.00	\$ 640.00	X _____ =	\$ _____
Our Device					
<input type="checkbox"/> Android Phone - loaded with ExpoSmart app	\$ 325.00	\$ 425.00	\$ 520.00	X _____ =	\$ _____
<input type="checkbox"/> Android Tablet - loaded with ExpoSmart app	\$ 375.00	\$ 490.00	\$ 600.00	X _____ =	\$ _____
OPTIONAL SERVICES:					
<input type="checkbox"/> ExpoAction email (Available for all devices)	\$ 250.00	\$ 325.00	\$ 400.00	X _____ =	\$ _____
Our Device					
<input type="checkbox"/> High Speed Scanner	\$ 75.00	\$ 100.00	\$ 120.00	X _____ =	\$ _____
<input type="checkbox"/> Printer	\$ 125.00	\$ 165.00	\$ 200.00	X _____ =	\$ _____
<input type="checkbox"/> Custom Qualifier Questions	\$ 125.00	\$ 165.00	\$ 200.00	X _____ =	\$ _____
<input type="checkbox"/> Real-Time Leads	\$ 50.00	\$ 65.00	\$ 80.00	X _____ =	\$ _____
<input type="checkbox"/> Delivery & pick-up (Please provide an on-site mobile phone number below to schedule your delivery)			\$ 150.00	X _____ =	\$ _____
Processing Fee					\$ 10.00
Avoid processing fee and order online					
TOTAL					\$ _____

CONTACT INFORMATION

Name _____	Booth # _____
Company _____	Mobile Phone _____
Address _____	email _____
City, ST, Zip _____	(email receipt will be sent once order is processed)
Country _____	email _____
	(email confirmation will be sent once order is processed)

ORDER ONLINE FOR SECURE INSTANT PROCESSING OF YOUR ORDER

www.rcsreg.com/leads/ippe2017

PAYMENT:

- a confirmation will be sent when order is processed if email provided -

Credit Card - Orders must be processed online or sign and fax this form to 805-477-0592, then call 805-654-0171 to complete your payment

Check (US funds drawn on a US bank) - Make payable to **REGISTRATION CONTROL SYSTEMS**
Mail completed form with check to:
EXHIBITOR SERVICES DESK
REGISTRATION CONTROL SYSTEMS
1833 Portola Rd., Suite D
Ventura, CA 93003
Phone: 805-654-0171
email: exhibitorserv@rcsreg.com
Orders must be pre-paid.
No purchase orders will be accepted.

To ensure availability, order early.
No refunds for advance orders or units not utilized onsite. Refunds are not issued for unreported defects.
Please return units within one hour of the close of the event.
Non-returned units recovered by RCS will be charged a full delivery charge.
Lost or damaged units will be charged a replacement fee of \$1,800.00.

I agree to the above terms and conditions _____
(signature required for faxed or mailed in orders)

PLEASE RETAIN A COPY FOR YOUR RECORDS

WE DO IT ALL...

TRADESHOWS | EVENT STAFFING | ALCOHOL PROMOTIONS
SPECIALTY TALENT | PRINT & RUNWAY MODELS | ACTORS



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SERVICE ORDER FORM

Call us on 866-238-9349

1. Contact Information (Please Print Clearly)

Company Name: _____ Booth: _____

Address: _____

City: _____ State/Province: _____

Phone: _____ Fax: _____

Contact: _____ Email: _____

Event Name: _____ Event Location: _____

Date(s) Requested: _____ Hours Requested: _____

2. Please indicate your interest with the number of people needed below:

_____ Booth Greeter (\$350 - \$375)

_____ Crowd Gather (\$375 - \$400)

_____ Product Demonstrator (\$400 - \$700)

_____ Corporate Presenter (\$1,000 - \$2,500)

_____ Hospitality Staffing (\$75/hr)

_____ Interpreter (\$400 - \$1,200)

_____ Other (Call for pricing)

Rates are a per day basis except where specified. Ranges vary by experience of talent and client needs. A 20% Agency fee will be added to all invoices. Total payment must be received at least 7 days prior to an event in order to guarantee reservation

Email this form to:
cmtinfo@cmtagency.com

Fax this form to:
888-607-7205

A credit card guarantee is required to confirm an order. We accept: Check / American Express / Master Card / Visa

DBI Expo Photography

Exhibit Photography Form



Georgia World Congress Center
Atlanta GA, USA
31 January – 2 February 2017

Booth Name: _____ Booth#: _____

Person to Contact at Exhibit: _____ Cell #: _____

Person Ordering: _____ Signature: _____

Company Name: _____

Street Address (No PO Boxes): _____

City, State, Zip: _____

Phone: _____ FAX: _____ Email: _____

CHOOSE VIEWS:	Digital Only	Print only	Print & File	\$ Amount
Original Views without people	@\$180- qty: _____	@\$160- qty: _____	@\$215- qty: _____	_____
Island Booth Special- 4 views	\$675	\$600	\$785	_____
Original Views with people (crowd or staff)	@\$205- qty: _____	@\$185- qty: _____	@\$240- qty: _____	_____
Elevated Views	@\$230- qty: _____	@\$210- qty: _____	@\$265- qty: _____	_____

CHOOSE ADDITIONAL ITEMS or SERVICES:

CANDID PRESS IMAGES for Social Media (Jpeg only, unretouched) \$75 each _____

VIDEO PRODUCTION SERVICES call for info & quote _____

DIGITAL VIDEO CLIPS for Social Media (**approx. 1 min, unedited**) call for info & quote _____

In-Booth Event/Press Photography (1 hr min, Incl images on CD) \$300 per hr _____
Call us for half-day or full-day rates

PRODUCT PHOTOGRAPHY- small products to large machinery call for info & quote _____

CALL US for a quote for Off-Site Events, Portraits or Other Services not listed _____

CHOOSE SHIPPING METHOD: U.S. SHIPPING & HANDLING \$10.00 ☐
(INDICATE CHOICE) UPS Overnight or FedEx \$25.00 ☐
RECIPIENT'S FED-EX Acct# _____ (Handling Fee) \$5.00 ☐

ALL ORDERS MUST BE PREPAID OR PAID ON-SITE PRIOR TO PHOTOGRAPHY Total Order: _____

Credit Card#: _____ CVC: _____ Exp Date: _____

Signature: _____ Name on Card: _____

ALL ORDERS CONSIDERED COMPLETED AND ACCEPTED IF NOT RETURNED WITHIN TEN DAYS OF DELIVERY

PO Box 8413 Atlanta GA 31106

404-944-9500

FAX 404-963-0959

dbiexpo@icloud.com






JAN. 31 - FEB. 2, 2017
Georgia World Congress Center
285 Andrew Young International Blvd NW
Atlanta, Georgia USA



COMPANY NAME:				BOOTH NUMBER:			Pre Order Deadline: 1-10-17
<input type="checkbox"/> Please have a designer stop by. Date: _____ Time: _____				PRICE	QTY	TOTAL	Package #1
Floral Arrangements-THESE ARE EXAMPLES ONLY							1 Large Fern
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> Seasonal Floral Arrangements   </div> <div style="text-align: center;"> Exotic Floral Arrangements    </div> </div>							2 Mums (Yellow, White, Purple)
							\$80.00
							Package #2
							(2) 5' Green Plants
							2 Large Ferns
							4 Mums (Yellow, White, Purple)
							\$285.00
Floral Arrangements 12-14" high (\$55.00 and up) 3-sided _____ Round _____							
Floral Arrangements 15-18" high (\$65.00 and up) 3-sided _____ Round _____							
Exotic Floral Arrangements 14-24" high (\$95.00 and up) Colors _____							
Exotic Floral Arrangements over 24" high (\$125.00 and up) Colors _____							
Custom Arrangements Start at \$70.00, specify below:							
Height" _____ Width" _____ Colors: _____							
Additional Requirements:							Package #3
Potted Flowers-THESE ARE EXAMPLES ONLY							4 Large Ferns
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> Azaleas   </div> <div style="text-align: center;"> Mums    </div> <div style="text-align: center;"> Bromeliads   </div> <div style="text-align: center;"> Kalanchoes  </div> </div>							(2) 6' Green Plants
							8 Mums (Yellow, White, Purple)
							\$465.00
							Package #4
							2 Large Ferns
							(4) 3' Green Plants
							(2) 6' Green Plants
							12 Mums (Yellow, White, Purple)
							\$665.00
Mums <input type="checkbox"/> Yellow <input type="checkbox"/> White <input type="checkbox"/> Purple							
Azaleas <input type="checkbox"/> Red <input type="checkbox"/> White <input type="checkbox"/> Pink							
Bromeliads <input type="checkbox"/> Red <input type="checkbox"/> Orange <input type="checkbox"/> Purple							
Seasonal Flowering							
European Dish Gardens: _____ Medium \$45.00 _____ Large \$55.00							
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> Dish Garden  </div> <div style="text-align: center;"> Fern  </div> <div style="text-align: center;"> Ivy  </div> <div style="text-align: center;"> Pothos  </div> </div>							
Green Desk Top Plant							\$25.00
Large Fern							\$35.00
Small Ivy/Pothos							\$25.00
Large Ivy/Pothos							\$35.00
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> Spath  </div> <div style="text-align: center;"> Arboricola  </div> <div style="text-align: center;"> Croton  </div> <div style="text-align: center;"> Janet Craig  </div> </div>							
2-3 Ft Green Plant							\$45.00
							
							6' - 7' Ficus Tree Top Dressed with 2 ivy or ferns and 1 blooming plant \$155.00

Please send by email, fax or mail to: Total Plant and Floral Service, Inc
751 James P. Brawley Dr NW Ste 7
Atlanta, GA 30318

Phone: (404) 881-0809 - Fax: (404) 881-8795 - sales@total-plant.com - www.total-plant.com

Page 2 of 2				
<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>Ficus Tree</p>  </div> <div style="text-align: center;"> <p>Marginata</p>  </div> <div style="text-align: center;"> <p>Palm</p>  </div> </div>				Topiary Plants Available
				
ITEM	PRICE	QTY	TOTAL	
4 Ft Green Plant	\$55.00			
5 Ft Green Plant (Ficus Tree or Marginata or Palm)	\$65.00			
6 Ft Green Plant (Ficus Tree or Palm)	\$75.00			
7-8 Ft Green Plant	\$85.00			
9-10 Ft Green Plant (priced upon request)				
White lights for trees	\$15.00/ea			
Bowls for business cards	\$30.00/ea			
Complimentary Decorative Containers <input type="checkbox"/> Black <input type="checkbox"/> White	\$0.00	-	\$0.00	
Specialty Decorative Containers <input type="checkbox"/> Gold <input type="checkbox"/> Silver	\$15.00/ea			
Package 1	\$80.00			
Package 2	\$285.00			
Package 3	\$465.00			
Package 4	\$665.00			
Package 5	\$155.00			
Special Services Upon Request: Garden Areas/ Luncheons/Banquets/Fountains/Hospitality Suites. Onsite orders are subject to availability.		Subtotal		Pre Order deadline is: January 10th, 2017. ***** *For assistance in ordering, please call: (404) 881-0809 ext 101. For special orders or design assistance, please call Alison at (404) 865- 1217.
		Tax (8.0%)		
		Delivery	\$15.00	
		Total Due		
<ul style="list-style-type: none"> • ALL ORDERS MUST BE PAID IN FULL PRIOR TO CLOSE OF SHOW • PRICES INCLUDE COMPLIMENTARY DECORATIVE CONTAINER, MAINTENANCE, INSTALLATION & REMOVAL • RENTAL ITEMS MISSING UPON DISMANTLE ARE THE RESPONSIBILITY OF THE EXHIBITOR AND A FEE WILL BE CHARGED • 25% CANCELLATION FEE FOR SPECIAL ORDERS CANCELLED LESS THAN 14 DAYS PRIOR TO SHOW OPEN • ABOVE PRICES ARE VALID UP TO 20 DAYS PRIOR TO SHOW OPEN. PLEASE ADD 10% IF ORDERING WITHIN 20 DAYS. 				
Company Name:		Booth:		
Billing Address		Office Contact:		
City, State, Zip		Business Phone:		
Onsite Contact Name:		Email for Invoice Receipt:		
Onsite Contact Phone Number:				
Please print name as it appears on credit card:				
Credit card #:		Exp Date:		
Sec Code:		Check #:		
Authorized Signature:				



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



January 31 - February 2, 2017
 Georgia World Congress Center
 Atlanta, GA
 Order Closing Date: January 17th, 2017

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

NOTE: 3% Processing Fee Applied to ALL Orders

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

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

PAGE 1 SUBTOTAL

OFFICE USE ONLY IC BB O#

REV 11/13

PAGE 1 OF 2



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



January 31 - February 2, 2017
Georgia World Congress Center
Atlanta, GA

Order Closing Date: January 17, 2017

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

SPECIAL REQUEST:

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

NOTE: 3% Processing Fee Applied to ALL Orders

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

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

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

CREDIT CARD #	EXP. DATE
NAME ON CARD	SECURITY CODE

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

PAGE 1 CONTACT NAME SIGNATURE

OFFICE USE ONLY	IC	BB	O#	INV#
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PAGE 2 SUBTOTAL

PAGE 1 SUBTOTAL

MISC.

EQUIPMENT TOTAL

PROCESSING FEE 3 %

TOTAL

RENTAL TAX 8%

GRAND TOTAL US \$



Equipment Accessories

105 Cecil Court
Fayetteville, GA 30214
Phone: 770-461-9001
Fax: 770-461-8020

Company Name: _____ Booth # _____
Show Name: _____

Optional Accessories

Description	Cost	Quantity
Mandy Peg Bar	\$15.00	
Mandy Pegs	\$1.00	
Mandy Shelf Circle:Top/Middle/Bottom	\$15.00	
Sara Peg Bar	\$25.00	
Sara Pegs	\$1.00	
Sara Shelf Circle:Top/Middle/Bottom	\$25.00	
C1 Peg bar	\$20.00	
C2 Peg Bar	\$25.00	
C3 Peg Bar	\$30.00	
C Pegs	\$1.00	
C1 Shelf	\$20.00	
C2 Shelf	\$25.00	
C3 Shelf	\$30.00	
Gen 1 Peg Bar	\$20.00	
Gen 2 Peg Bar	\$25.00	
Gen Pegs	\$1.00	
Gen 1 Shelf	\$20.00	
Gen 2 Shelf	\$25.00	
CO25 Sheet Pans (For stand)	\$20.00	
CO25 Trays	\$15.00	
Isola or B1H 1/4 Size Gastronorm Pan	\$20.00	
Isola or B1H 1/3 Size Gastronorm Pan	\$25.00	
Isola or B1H 1/2 Size Gastronorm Pan	\$30.00	
Isola or B1H Full Size Gastronorm Pan	\$60.00	

Optional Accessories at no Extra Charge

Description	Quantity
B1 Ice Insert	
B2 Ice Insert	
B3 Ice Insert	
B Corner Ice Insert	
Jinny 104 Ice Insert	
Jinny 150 Ice Insert	
Jinny 250 Ice Insert	
P-360 Ice Insert	
C1 Product Stoppers	
C2 Product Stoppers	
C3 Product Stoppers	
Gen 1 Product Stoppers	
Gen 2 Product Stoppers	
Sara Product Stoppers	
DW Pan	

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.



LOWE

WORLDWIDE REFRIGERATION



LOWE
REFRIGERATION INC.

Phone: 770 461 9001
Toll Free: 844.655.1320
Fax: 770 461 8020

105 Cecil Court • Fayetteville, GA 30214

Refrigerated

2 – 20

B Series	2	C Series	9	K Chillers	16
B – LG.	3	Genova.	10	K3T Chiller	17
B Corner.	4	Sara	11	K Wood Chillers	18
Jinny.	5	Mandy	12	H1	19
P360°	6	Memphis	13	G223	19
Oasis	7	Isola	14	Starlet.	19
F2 Chiller	8	G4T / G6T Chillers	15	Prep	20

Bakery

21 – 25

B1P.	21	Victoria	23	L Harmony	25
Kubo 500R	22	L Symphony.	24		

Wine Display

26

Bodega.	26
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Frozen

27 – 41

K1T.	27	E2.	30	DC8	37
K4TF.	27	E3.	31	SS2P	38
VV17.	28	E4.	32	SS2P	39
K4T.	28	D1C	33	200GBT	40
G1T.	29	KuboF.	34	H4IB.	40
G6FT.	29	B2F.	35	Penguin	41
E1	30	F2.	36	H2	41

Hot

42 – 48

Isola 4H	42	MCTM	45	DW	47
B1H	43	CO25	46	200 Hot	48
BR13H	44	MW.	46	HSD2	48
MCT	45	Top2	47		

Non Refrigerated

49 – 52

I1.	49	MSU	50	SSB3	52
I3.	49	HWS.	50	SSB1	52
MS12	49	PTS.	51		
200 Dry.	49	PT.	51		

Cold Rooms

53 – 57

Ready Built Cold Room	53	Modular Cold Room.	55	Modular Cold Room.	57
Modular Cold Room.	54	Modular Cold Room.	56		

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

Services

Contracted Shows:

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

Non-Contracted Shows:

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

Special Events:

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

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

B Series



Features

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

* Display shelf available upon request (NOT refrigerated)



B - Back View

Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

B - LG*Low Glass Option**Self Service***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

**B - LG Back View****Specifications****Model Numbers**

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

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

* Specifications subject to change without prior notice.

**'B' Corner - Back View**

B Corner

90° Corner



Features

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

Specifications

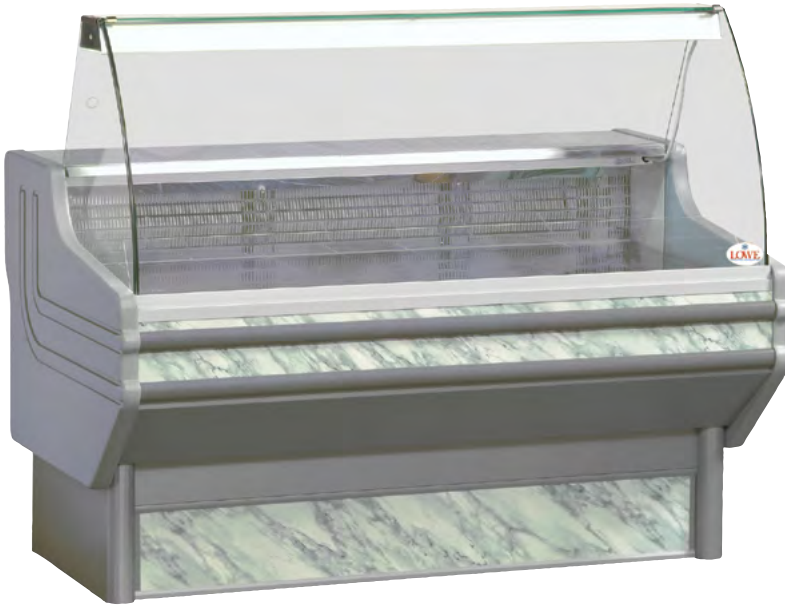
Model Numbers

	B Corner
Width (inches)	52 ½
Depth (inches)	52 ½
Height (inches)	50 ½
Width without end walls (inches)	50
Display area (square feet)	11 ½
Condensing unit size (HP)	½
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	2
Temp Range	34/42°F or 1/6°C

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

* Specifications subject to change without prior notice.

Jinny



Jinny - Back View



Features

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



J-150 Also Available In Black

Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

P360°

Grab & Go Island



Features

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

Specifications

Model Number

P360°

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

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

* Specifications subject to change without prior notice.

Oasis

Sealed Deck, Suitable for Ice

Features

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



Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

F2 Chiller



Features

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

Specifications

Model Number

F2 Chiller

Width (inches)	64
Depth (inches)	27 ½
Height (inches)	37
Inside Height (inches)	27
Inside Width (inches)	60
Inside Depth (inches)	20
Storage capacity (cubic feet)	18 ¾
Condensing unit size (HP)	1/3
Refrigerant	R134
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temp Range	34/42°F or 1/6°C

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

* Specifications subject to change without prior notice.

C Series

Euro Dairy/Deli Merchandiser

Adjustable Shelves

Features

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



Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

Genova

Open Front Merchandiser

Features

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



Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

Sara

Open Front Merchandiser

Features

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



Specifications

Model Number

Sara

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

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

* Specifications subject to change without prior notice.



Mandy

Open Front Merchandiser
Black or White



Features

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

Specifications

Model Number

Mandy 100

Width (inches)	39 ½
Depth (inches)	29 ¾
Height inches)	52
Width without end walls (inches)	36 ½
Top shelf	34 ¾ w x 8 ¼ d
Middle shelf (inches)	34 ¾ w x 10 d
Bottom shelf (inches)	34 ¾ w x 12 d
Bottom Deck (inches)	35 ¼ 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

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

* Specifications subject to change without prior notice.

Memphis



Non-Refrigerated

Features

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

Refrigerated

Specifications

Model Numbers

	Memphis 90	Memphis 120
Width (inches)	35 ½	47 ½
Depth (inches)	32 ¾	32 ¾
Height (inches)	56 ½	56 ½
Display deck (inches)	32 w x 22 d	44 w x 22 d
Display deck (square feet)	5	6 ¾
Condensing unit size (HP)	¼	¼
Refrigerant	R404	R404
Power supply v/Hz/Ph	20/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck Fans	1	2
Temp Range	37/42°F or 3/6°C	37/42°F or 3/6°C

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

* Specifications subject to change without prior notice.

Isola

Features

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



Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

G4T**Features**

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

G6T**Specifications****Model Numbers**

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

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

* Specifications subject to change without prior notice.

K Chillers

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 (K2T & K2TF)
- 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) 17 ½ x 17 ½

K2T



Rotating Shelves

K2TF



Wire Shelves

Specifications

Model Numbers

	K2T	K2TF
Width (inches)	23 ½	23 ½
Depth (inches)	24	24
Height (inches)	71	71
Shelf dimensions (inches)	16 ½ diameter	17 ½ x 17 ½
Number of shelves	6	5
Condensing unit size (HP)	⅓	⅓
Refrigerant	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Evaporator fans	1	1
Temp range	35/50°F or 4/10°C	35/50°F or 4/10°C

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

* Specifications subject to change without prior notice.

K3T**Features**

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

**Specifications****Model Number**

	K3T
Width (inches)	31 ¾
Depth (inches)	36
Height (inches)	69
Shelf diameter (inches)	22
Number of shelves	5
Condensing unit size (HP)	7/8
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	20
Watts	2000
Evaporator fans	1
Temp range	35/50°F or 4/10°C

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

* Specifications subject to change without prior notice.

Features

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



Rotating Shelves

K2TWR

K2TWF



Fixed Shelves

Specifications

Model Numbers

	K2TWF	K2TWR	K2TWCF	KWTWCR
Application	General	General	Chocolate	Chocolate
Humidity control	No	No	Yes	Yes
Width (inches)	32 ½	32 ½	32 ½	32 ½
Depth (inches)	33 ½	33 ½	33 ½	33 ½
Height (inches)	72	72	72	72
Shelves (fixed or rotating)	Fixed	Rotating	Fixed	Rotating
Shelf width x depth (inches)	20 ½ w x 22 ½ d	-----	20 ½ w x 22 ½ d	-----
Shelf diameter (inches)	-----	22	-----	22
Number of shelves	5	6	5	6
Condensing unit size (HP)	1/3	1/3	1/3	1/3
Refrigerant	R134	R134	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1	120/60/1	120/60/1
Amps	20	20	20	20
Watts	2000	2000	2000	2000
Evaporator fans	1	1	1	1
Temp Range	35/50°F or 4/10°C	35/50°F or 4/10°C	56/62°F or 14/16°C	56/62°F or 14/16°C

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

* Specifications subject to change without prior notice.

H1

Features

- Storage Chiller
- Weighs 73 lbs



G223

Features

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



Starlet

Features

- Counter top chiller
- Electronic thermostat
- Weighs 85 lbs



Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

Prep

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



Specifications

Model Number

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

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

* Specifications subject to change without prior notice.

B1P**Features**

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

**Back View****Specifications****Model Numbers****B1P**

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

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

* Specifications subject to change without prior notice.

Kubo 500R

Display Refrigerator

Features

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



New for 2016

Specifications

Model Number

500R

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

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

* Specifications subject to change without prior notice.

Victoria

New for 2016

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
- Stainless steel deck
- Stainless steel front
- Stainless steel shelves
- Static air system
- Wide stainless steel top



Specifications

Model Numbers

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

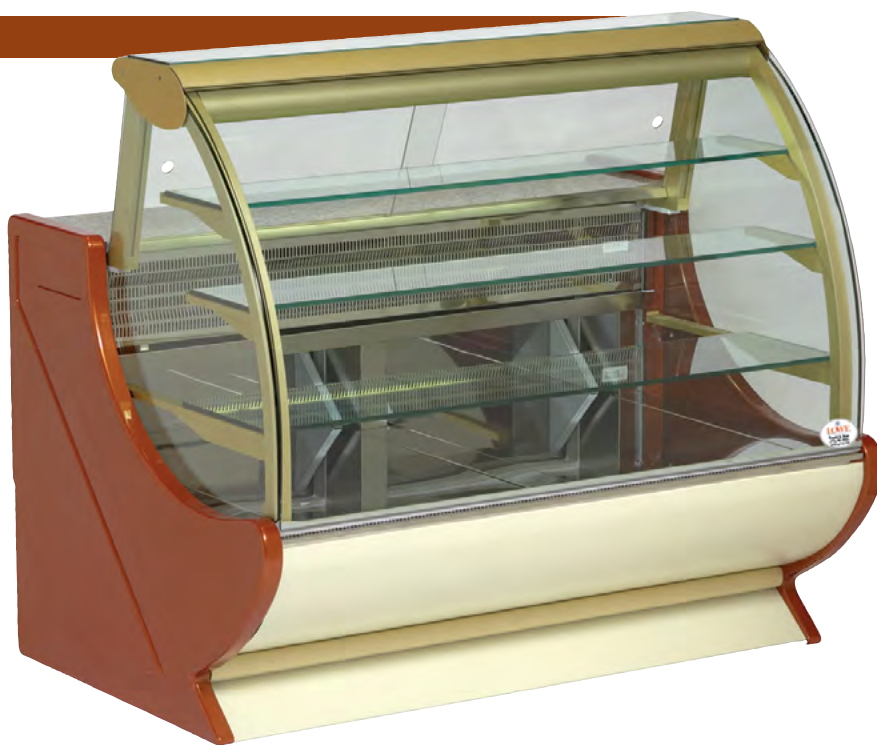
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

* Specifications subject to change without prior notice.

L Symphony

Features

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



Additional Colors Available

Specifications

Model Numbers

	L1	L3	L5
Width (inches)	55 ¼	87	114 ¼
Depth (inches)	40	40	40
Height (inches)	50	50	50
Number of shelves	3	3	3
Top shelf dimensions (inches)	51 w x 8 ⅔ d	82 ½ w x 8 ⅔ d	110 w x 8 ⅔ d
Middle shelf dimensions (inches)	51 w x 8 ⅔ d	82 ½ w x 8 ⅔ d	110 w x 8 ⅔ d
Lower shelf dimensions (inches)	51 w x 11 d	82 ½ w x 11 d	110 w x 11 d
Number of Drawers	2	3	4
Drawer dimensions (inches)	20 ¾ w x 33 ¾ d	20 ¾ w x 33 ¾ d	20 ¾ w x 33 ¾ d
Condensing unit size (HP)	¼	½	1
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Static Refrigeration	Yes	Yes	Yes
Temp Range	36/50°F or 2/10°C	36/50°F or 2/10°C	36/50°F or 2/10°C

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

* Specifications subject to change without prior notice.

L Harmony

Features

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



Additional Colors Available

Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

Bod1**Bodega****Features**

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

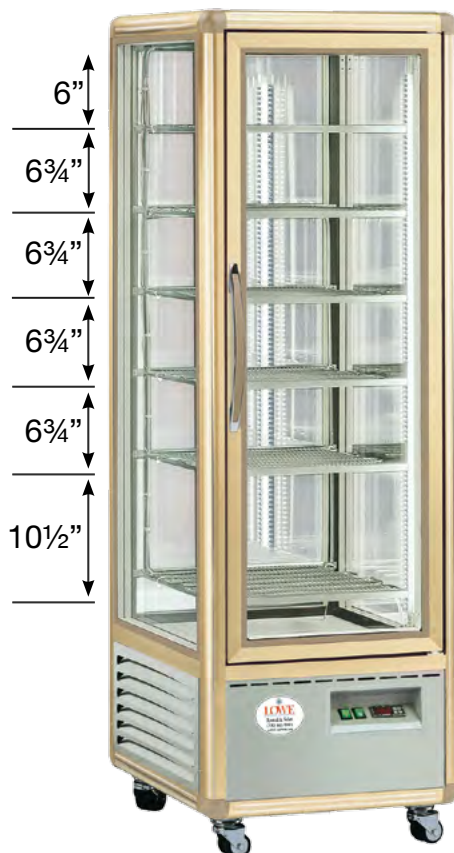
**Bod2****Specifications****Model Numbers**

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

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

* Specifications subject to change without prior notice.

K1T
4-Sided
Fixed Shelf Freezer



Features

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

Also Available In Silver

K4TF
4-Sided
Fixed Shelf Freezer



Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

VV17



Features

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

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

K4T

4-Sided
Revolving Shelf Freezer



Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

Features

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

**Improved Visibility
and Lighting**



G1T



G6FT

Specifications

Model Number

	G1T	G6FT
Width (inches)	30	54
Depth (inches)	29 ½	29 ½
Height (inches)	83 ¾	83 ¾
Number of shelves	4	4
Shelf dimensions	23 w x 20 ½ d	23 ½ w x 20 d
Number of doors	1	2
Canopy dims (inches)	26 ½ w x 5 ½ h	52 w x 5 ½ h
Condensing unit size (HP)	½	1
Refrigerant	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	Yes	Yes
Temp Range	0°F or -18°C	0°F or -18°C

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

* Specifications subject to change without prior notice.

E1 / E2*Display Freezer***Features**

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

**Specifications****Model Number**

	E1	E2
Width (inches)	60	88
Depth (inches)	35 ½	35 ½
Height (inches)	40	40
Condensing unit size (HP)	½	½
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Static Refrigeration	Yes	Yes
Temp Range	0° F or -18° C	0° F or -18° C

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

* Specifications subject to change without prior notice.

E3*Display Freezer***Features**

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

**Specifications****Model Number****E3**

Width (inches)	77
Depth (inches)	34
Height (inches)	37
Condensing unit size (HP)	½
Refrigerant	R404
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static Refrigeration	Yes
Temp Range	0° F or -18° C

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

* Specifications subject to change without prior notice.

E4
Display Freezer

Features

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



Specifications

Model Number

E4

Width (inches)	77
Depth (inches)	34
Height (inches)	39
Condensing unit size (HP)	½
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static refrigeration	Yes
Temp range	0° F or -18° C

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

* Specifications subject to change without prior notice.

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

D1C
Display Freezer
New for 2016


Specifications

Model Number

	D1C
Width (inches)	58
Depth (inches)	30
Height (inches)	34
Condensing unit size (HP)	1/2
Refrigerant	R134A
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static refrigeration	Yes
Temp range	0° F or -18° C

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

* Specifications subject to change without prior notice.

Kubo 500F

Display Freezer

Features

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



Specifications

Model Number

500F

Width (inches)	60
Depth (inches)	28
Height (inches)	54
Number of shelves	8
Shelf dimensions (inches)	23 ½ w x 15 ¾ d
Condensing unit size (HP)	1 ⅛
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	0° F or -18° C

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

* Specifications subject to change without prior notice.

B2F*Display Freezer*

**Limited Quantity
Available**

*Note: No Refrigerated Understorage.

Features

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

Specifications**Model Number**

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

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

* Specifications subject to change without prior notice.

F2

Features

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



Specifications

Model Number

F2

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

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

* Specifications subject to change without prior notice.

DC8

Dipping Cabinet

Features

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



Specifications

Model Numbers

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

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

* Specifications subject to change without prior notice.

G12

Gelato-Italian Ice Cream

Features

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



Specifications

Model Number

G12

Width (inches)	50 ¼
Depth (inches)	44 ¾
Height (inches)	54 ¾
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	220v single phase
Amps	30
Watts	3000
Deck fans	Yes
Temp range	-4°F or -20°C

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

* Specifications subject to change without prior notice.

SS2P*Two Flavor Soft Serve Ice Cream Machine***Features**

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

**Specifications****Model Numbers****SS2P**

Width (inches)	21
Depth (inches)	27 ½
Height (inches)	52
Condensing unit size (HP)	1 ⅛, ⅜
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.

* Specifications subject to change without prior notice.

200 GBT*Fixed Shelves***Features**

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

H4IB*Storage Freezer***Features**

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

Specifications**Model Numbers**

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

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

* Specifications subject to change without prior notice.



Penguin 1

Single Bowl
Frozen Drink Display

Penguin 2

Double Bowl
Frozen Drink Display



Features

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

H2

Features

- Efficient, quiet system
- Perfect for under counter use



Specifications

Model Numbers

	H2	Penguin 1	Penguin 2
Width (inches)	19 ½	7 ¾	15 ⅓
Depth (inches)	21 ½	17	17
Height (inches)	32 ¾	34 ¼	34 ¼
Bowl capacity in liters	n/a	12	12
Bowl capacity in gallons	n/a	3.17	3.17
Condensing unit size (HP)	¼	¼	½
Refrigerant	R134	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp range	-4° F / -20° C	frozen drinks	frozen drinks

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

* Specifications subject to change without prior notice.

Isola 4H

Features

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



Isola 4H
Lid Electronically Lowered.

Specifications

Model Numbers

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

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.

B1H**Features**

- Top hinged glass, hydraulic arm support
- Easy access for loading, setting of display and cleaning
- Euro style front and side glass
- Illuminated stainless steel, perforated display deck
- Rear access to the display for the server
- Preparation counter built in
- Automatic 'low water level' power cut-off
- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Rheostat control for heat/light
- Simple plug in operation with simple controls
- Adjustable water temperature control
- Water inlet (½ 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

**Specifications****Model Number****B1H**

Width (inches)	51
Depth (inches)	43
Height (inches)	51 ½
Power Supply v/Hz/Ph	220/60/1
Amps	30
Watts	3000
Water Temperature Range	167/176°F or 75/80°C
Deck Temperature	146°F or 63°C
Plug - each unit requires a single dedicated power supply.	

* Specifications subject to change without prior notice.

BR13H

Features

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



Specifications

Model Number

BR13H

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

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.



MCT
4 Burner

Features

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



MCT
Back View - Under Storage



MCTM
With Mirror

Specifications

Model Numbers

	MCT	MCTM
Width (inches)	60	60
Depth (inches)	30 1/4	30 1/4
Height (inches)	36	97
Power Supply v/Hz/Ph	220/60/1	220/60/1
Amps	30	30
Watts	3000	3000

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.

CO25**Convection Oven****Features**

- Convection oven with two adjustable shelves
- Holds ½ pan: 18 x 14 ½ (inches) - not included
- Oven is attached to rolling stand
- Rolling stand has six shelves for sheet pans
- Sheet pans for stand available upon request
- Trays for oven available upon request

Specifications**Model Number****CO25**

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

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.

**MW****Microwave****Specifications****Model Number****MW**

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

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.

Top2

Dual burner cook top



Features

- 2 electric burners
- Compact and lightweight

DW

Dual lamp display warmer



Features

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

Specifications

Model Numbers

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

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.

200 Hot

(Self Serve) Counter Top



Features

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

Specifications

Model Number

200 Hot

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

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.

HSD2



Features

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

Specifications

Model Number

HSD2

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

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.



I1 / I3
Display Ice Tray

MS12
Electric Meat Slicer
12" Cutting Wheel



200 Dry
Self-Serve Counter Top Display

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



Specifications

Model Numbers

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

Plug - each unit requires a single dedicated power supply.

* Specifications subject to change without prior notice.

MSU

Mobile Sink Unit
For Hands and Utensils Only



Features

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

Specifications

Model Number

MSU

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

* Specifications subject to change without prior notice.

HWS

Two Person Accessible Hand Washing Station



Features

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

Specifications

Model Number

HWS

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

* Specifications subject to change without prior notice.

**PTS***Stainless Steel Prep Table with Shelf***Features**

- Stainless steel work surface
- Model with shelf available

**PT***Stainless Steel Prep Table***Specifications****Model Numbers**

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

* Specifications subject to change without prior notice.

Sinks



SSB3



SSB1

Features

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

Specifications

Model Numbers

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

* Specifications subject to change without prior notice.

Ready Built Cold Rooms

Features

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



Specifications

External Width (inches)	94 ¼
External Length (inches)	117 ⅜
External Height (inches)	93
Power Supply v/Hz/Ph	220/60/1
Amps	30

* Specifications subject to change without prior notice.

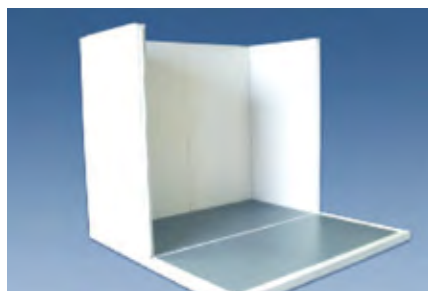
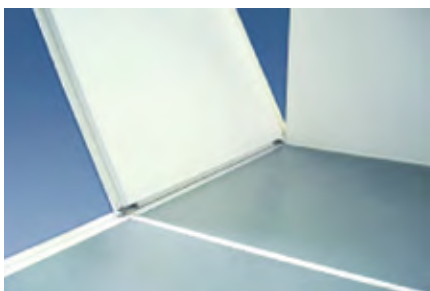
Modular walk-in cold and freezer rooms.



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.

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.



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

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

Take advantage of our freight savings!

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

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



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



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



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

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



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



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



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



Build on a cart path or remote site with ease!

Specifications

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

Drain Not Required

Inside Door Handle Glows in the dark

Strip Curtain Fitted at door entry

Color White

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

8ft x 8ft is the smallest size available.

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

Call to reserve your customized cold room!

* Specifications subject to change without prior notice.

LOWE Modular Cold Room Features & Benefits

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

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

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

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

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

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



Cold Room used for keg storage.





LOWE

WORLDWIDE REFRIGERATION



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ACCESSIBLE SERVICES & SPECIAL NEEDS



Scoataround is the preferred provider of accessible services at the Georgia World Congress Center (GWCC). Our broad range of services includes scooter and wheelchair rentals, oxygen and shuttle services for major events held at the GWCC. Equipment is available for daily or weekly rental.

MOBILITY SERVICES AT THE GEORGIA WORLD CONGRESS CENTER



\$55 per Day

Mobility Scooters (3 and 4 wheel)

Electric mobility scooters available for daily or weekly rental. Standard and heavy duty models are available.



\$20 per Day

Manual Wheelchairs

Manual wheelchairs available for daily or weekly rental. Wheelchairs equipped with adjustable footrests.



Oxygen Tanks and Accessories

Oxygen, accessories and scooter carrying racks. *Two week advance notice required for these items.



Shuttle and Event Seating Services

Shuttle program provides qualified staff and electric carts to transport attendees between venue locations.

SERVICES AVAILABLE TO SHOW MANAGERS



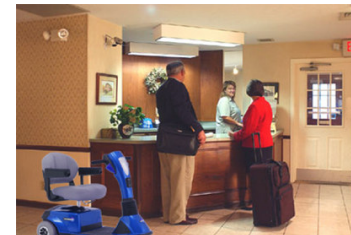
OSR (Onsite Service Rentals)

This program provides a pre-determined number of scooters and qualified staff to run a rentals program from start to finish, including hands on training.



Fleet Orders (Multiple Vehicles)

A fleet of scooters is provided for your event, based on its attendance estimates. Equipment is delivered charged and ready for use.



AR (Attendee Reservations)

We deliver the rental equipment directly to the attendee's hotel. Marketing tools are included to increase attendee awareness of the service.

SCOOTAROUND NO-CHARGE SERVICES TO SHOW MANAGERS INCLUDE



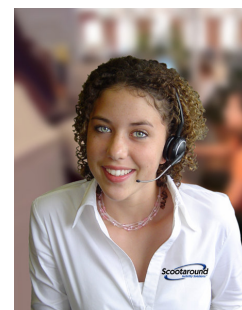
Custom Rentals Web Page

Custom-designed web page with link to showcase your event and automate the rentals process.



Custom Event Flyer Template

Printable flyer with your event's information for mailing to your attendees or to send via e-mail.



7-Day Call Centre Support

Our staff is available 7-days a week for assistance and technical advice about our mobility equipment.

Need More Information?

If you would like more information on how Scoataround can help you with accessible needs and ADA compliancy, please contact the Scoataround Corporate Services Department at (888) 441-7575.