



# VENDOR SERVICES



PLEASE VISIT OUR WEBSITE TO PLACE YOUR ORDER

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Online Order Code: IPPE190118



OFFICIAL SERVICE PROVIDER

EXHIBIT PRICE LIST

FLATSCREEN DISPLAYS/VIDEO PLAYBACK	Advanced Rate	Show Rate
24" LCD Monitor (16:9)	\$200.00	\$260.00
32" LCD Monitor (16:9) with Internal Speakers	\$450.00	\$585.00
40" LCD Monitor (16:9) with Internal Speakers	\$550.00	\$715.00
46" LCD Monitor (16:9) with Internal Speakers	\$650.00	\$845.00
55" LCD Monitor (16:9) with Internal Speakers	\$750.00	\$975.00
65" LCD Monitor (16:9) with Internal Speakers	\$850.00	\$1,105.00
70" LCD Monitor (16:9) with Internal Speakers	\$1,000.00	\$1,300.00
80" LCD Monitor (16:9) with Internal Speakers	\$1,700.00	\$2,210.00
Monitor Floor Stand w/shelf (for use with PRG monitor only - monitor not included)	\$200.00	\$260.00
USB Media Player	\$125.00	\$165.00
Blu-Ray Player	\$150.00	\$195.00
<b>TOUCHSCREEN DISPLAYS</b>		
40" LCD Touchscreen	\$900.00	\$1,170.00
46" LCD Touchscreen	\$1,150.00	\$1,495.00
55" LCD Touchscreen	\$1,350.00	\$1,755.00
65" LCD Touchscreen	\$1,650.00	\$2,145.00
<b>COMPUTERS &amp; ACCESSORIES</b>		
PC Laptop Computer (with Windows/Microsoft Office)	\$275.00	\$358.00
Apple MacBook Pro	\$450.00	\$585.00
Mac Mini Computer	\$400.00	\$520.00
Apple iPad	\$175.00	\$228.00
Apple iPad Pro	\$250.00	\$325.00
iPad Stand		
USB Keyboard & Mouse	\$36.00	\$47.00
Wireless Keyboard & Mouse	\$45.00	\$59.00
Computer DA	\$75.00	\$97.00
<b>AUDIO EQUIPMENT</b>		
PA Sound System (includes 2 Speakers w/stands and console)	\$350.00	\$455.00
Wireless Microphone - Select One - Handheld Headset Lavalier	\$250.00	\$325.00
Wired Handheld Microphone	\$75.00	\$97.00
<b>CALCULATING YOUR ORDER</b>		
ABOVE PRICING DOES NOT INCLUDE:		
*Optional Damage Waiver (10% of Equipment Total		
*Labor Service Charge (30% of Equipment Total, or \$175 minimum, whichever is greater)		
*Local Sales Tax		
<b>QUESTIONS &amp; INQUIRIES</b>		
PLEASE VISIT <a href="https://orders.prg.com">ORDERS.PRG.COM</a> TO PLACE YOUR ORDER		
Advance Orders must be received by: <b>January 18, 2019</b>		
Orders received after the Advance Rate Deadline will be charged the Show Rate		
<b>For LED Walls, Custom Lighting Design and any questions please contact PRG Tradeshow Services at <a href="mailto:tradeshows@prg.com">tradeshows@prg.com</a> or toll free (888) 844-4225</b>		



**RELIABLE SECURITY SERVICES, LLC**  
 1775 The Exchange – Suite 180  
 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 January 5, 2018, we will offer a discounted rate of \$ 17 per hour/officer. All orders received after January 5, 2018, 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 filing 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

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ / \_\_\_\_\_ 3 of 4-digit code: \_\_\_\_\_

Billing Address: \_\_\_\_\_ City \_\_\_\_\_ St \_\_\_\_\_ Zip \_\_\_\_\_

Print Name of Cardholder \_\_\_\_\_ Card Holder Signature: \_\_\_\_\_

Company Name: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_

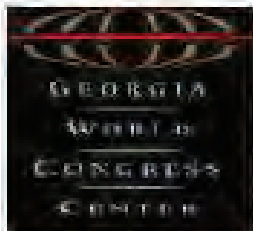
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

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 18JAN2019.

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:  
 Eric Ingvaldsen, Senior Event Coordinator  
 Georgia World Congress Center  
 285 Andrew Young International Blvd., NW  
 Atlanta, GA 30313  
 FAX: 404-223-4311  
 E-mail: [eingvaldsen@gwcc.com](mailto:eingvaldsen@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.



Conveniently located near downtown

388 Andrew Young Intl. Blvd. N.W.  
Atlanta, GA 30313

1.404.223.4000  
Fax: 1.404.225.4773  
[www.1855801fedex.com](http://www.1855801fedex.com)

Convention Sales Representative

Anthony Hayes, Dore  
1.404.223.4000

## Services offered at this FedEx Office Print & Ship Center™:

- Black & white and color copying.
- Computer workstation rental with Internet access and printing capabilities.
- Laptop stations with Internet access and printing capabilities.
- Fax services — inbound and outbound.
- Packing services and shipping with FedEx Express® and FedEx Ground® (up to 150 lbs.).
- Desktop publishing and document creation services.
- Finishing services such as binding options and lamination.
- CD and DVD duplication.
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- U.S. postage.
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## Exclusive services offered at this FedEx Office Print & Ship Center:

- Copier rental
- Scooter/around rental
- Retail supplies

## Place your orders online.

Go to [fedex.com/conventions](http://fedex.com/conventions) to place your orders and send documents, banners, posters and more, right from your computer.



**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

*Levy*  
**CONVENTION CENTERS**

# AUTHORIZATION REQUEST



## Sample Food and/or Non-Alcoholic Beverage Distribution

Levy Restaurants has exclusive food and beverage distribution rights within the Georgia World Congress Center Authority.

Sponsoring organizations of expositions and trade shows, and/or their exhibitors, may distribute sample food and/or Non-Alcoholic beverage products ONLY upon written authorization.

### General Conditions:

1. Items dispensed are limited to products manufactured or processed by exhibiting firms and are related to the purpose of the show.
2. All items limited to SAMPLE SIZE.
  - A. Non-Alcoholic Beverages limited to maximum of 4oz.
  - B. Food items limited to maximum of 2oz.
3. The firm named below acknowledges they have sole responsibility for the use, sale, servicing or other disposition of such items in compliance with all applicable laws. Accordingly, the firm agrees to indemnify and forever hold harmless Levy Restaurants and the Georgia World Congress Center Authority from all liabilities, damages, losses, costs or expenses directly or indirectly from their use, sale, serving or other disposition of such items.
4. Standard fees for handling, delivery, ice or other services required from Levy will be charged where applicable, including 21% service charge and 8.9% sales tax.
5. Other food and/or beverage items used as traffic promoters (i.e. coffee, sodas, bottled water, popcorn, etc.) MUST be purchased from Levy Restaurants.

Name of Event \_\_\_\_\_ Booth No. \_\_\_\_\_

Firm Name \_\_\_\_\_

Contact \_\_\_\_\_ Title \_\_\_\_\_

Telephone \_\_\_\_\_ Fax \_\_\_\_\_ E-Mail \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Product(s) / reason you wish to dispense items: \_\_\_\_\_

Portion size and method of dispensing items: \_\_\_\_\_

Approved: \_\_\_\_\_

General Manager

Levy Restaurants

For additional services and information, please contact Levy Restaurants.

PLEASE RETURN FORM TO LEVY RESTAURANTS AT LEAST TWO WEEKS PRIOR TO START OF SHOW TO ENSURE CONFIRMATION.

Levy Restaurants

285 International Boulevard, N.W., Atlanta, GA 30313-1591

Telephone 404-223-4500 Fax: 404-223-4511

E-mail to: FoodServicesGWCC@GWCC.com



# IPPE Exhibitor Lounge Menu 2019



# IPPE Exhibitor Menu 2019

**Tuesday, February 12, 2019**

Vegetable Chop Salad – broccoli, garbanzo beans, carrots, tomato and cucumber with honey Dijon dressing

Field Greens Salad – onions, tomato, carrots with Balsamic and Ranch Dressings

Lemon Garlic Chicken- grilled with wilted greens

Meatball Marinara – roasted tomato sauce and fresh mozzarella

Southern Style Green Beans

Rosemary Roasted Potatoes

Rolls & Butter, Coffee, Tea, Ice Tea, and Lemonade

\$11.00 (inclusive of sales tax)



# IPPE Exhibitor Menu 2019

**Wednesday, February 13, 2019**

Caesar Salad – garlic croutons and parmesan cheese

Harvest Grain Salad – herb vinaigrette

Smoked Chicken Quarters – sweet tomato bbq glaze

Roasted Pork Loin with caramelized onions & Apple  
with Pan Jus



Bistro Style Vegetables

Stuffed Shells with san marzano tomato sauce

Mini cannoli and Tiramisu

Rolls & Butter, Coffee, Tea, Ice Tea, and Lemonade

\$11.00 (inclusive of sales tax)

# IPPE Exhibitor Menu 2019

**Thursday, February 14, 2019**

Spinach Salad – onions, goat cheese, pecans and red wine vinaigrette

Orzo Pasta Salad – local vegetables and tangy vinaigrette

Braised Beef Short ribs- creamy polenta

Honey Thyme Chicken

Rice Pilaf

Brown Sugar Carrots

Rolls & Butter, Coffee, Tea, Ice Tea, and Lemonade

\$11.00 (inclusive of sales tax)







## IPPE Exhibitor Menu



# IPPE Exhibitor Menu 2019

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BREAKFAST

LUNCH

BREAKS & SNACKS

HAPPY HOUR

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ORDER FORM



# IPPE Exhibitor Menu 2019

LEVY RESTAURANTS WELCOMES IPPE 2019 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](mailto: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 January 18, 2019. After January 18, the menu prices will increase by  
40% 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 by email

[foodservices@levyrestaurants.gwcc.com](mailto:foodservices@levyrestaurants.gwcc.com) (ATTN: Exhibitor Sales Manager)  
for further assistance.

THANK YOU!

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



ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9% SALES TAX

# IPPE Exhibitor Menu 2019

## BREAKFAST

### Mini Breakfast Pastries

Danish, muffins and croissants and fruit preserves  
59.75 per dozen

### Sliced Fresh Fruit Platter

Serves approximately 25 guests  
265.00 per 25 guests

### Breakfast Sandwiches By The Dozen

*\*Choose one type per dozen\**

Southern style chicken biscuit, breaded chicken with egg on a buttery biscuit

Country ham sandwich, pimento aioli and egg on ciabatta bread

Sausage and egg croissant sandwich

Egg white and spinach on English muffin

140.00 per dozen



# IPPE Exhibitor Menu 2019

## LUNCH

### SIGNATURE SANDWICHES

Highlands Turkey - Gouda, peach chutney and Vidalia onion on honey wheat roll

Smoked Ham and Swiss – Mustard butter on pretzel bun

ZLT Flatbread – Zucchini, smoked tomato pesto and pepperjack cheese

Kettle Chips

### GEORGIA BARBECUE

Chopped Barbecue Pork

Sesame Buns

Spiced Roasted Corn

Dill Pickles and Sweet Pickles

Potato Chips

Hot Sauce

### MEXICAN FIESTA

Chili Lime Chicken

Salsa and Sour Cream

Mexican Red Rice

Field Greens with Honey Chipotle Dressing

Jalapeño Cheddar Cornbread with Honey Butter

32.00 per guest



# IPPE Exhibitor Menu 2019

## BREAKS & SNACKS

(Suggested serving size is 1 pound per 15 guests)

Tortilla Chips  
Served with salsa and guacamole  
66.00 per pound

Potato Chips and Gourmet Dips  
Kettle-style potato chips served with roasted Garlic  
Parmesan, French onion and blue cheese dips  
61.00 per pound



Snack Mix  
31.00 per pound

Deluxe Mixed Nuts  
31.00 per pound

Market Whole Fruit  
53.00 by the dozen

Individual Bags of Chips and Snacks (Assorted)  
56.75 per dozen

# IPPE Exhibitor Menu 2019

## HAPPY HOUR

### *Chicken*

Chicken Quesadilla – avocado crema *5.95 each*

Pecan Chicken with peach chutney *6.75 each*

Tandoori Chicken Satay - mango salsa *6.75 each*

### *Beef*

Beef Wellington – horseradish cream *7.95 each*

Beef Satay – Thai peanut sauce *6.75 each*

Grilled Beef Tenderloin Bruschetta – caramelized Vidalia onion and horseradish crema *8.75 each*

### *Pork*

Pulled pork biscuit *6.75 each*

Pork Pot sticker – soy and sweet chili *5.95 each*

### *Lamb*

Ancho chili lamb chop – jalapeno citrus salsa *8.75 each*

### *Vegetable*

Vegetable Spring Roll with sweet soy *5.95 each*

Wild mushroom Vol Au Vent *5.95 each*

Brie En Croute with Raspberry *5.95 each*

### *Seafood*

Shrimp and Grits *7.50 each*

Crab Cake – lemon aioli *8.75 each*

Seared Sesame Tuna Wonton – seaweed salad and wasabi cream *7.50 each*

### *Pita Chip Bar*

Traditional hummus, pimento cheese, artichoke and spinach dip served with pita chips

**12.00 per guest**

### *Georgia Cheese Tasting Board*

Chefs Selection of Local Cheeses, served with Savannah Bee honey, dried fruit garnish, pecans, almonds, flatbreads

**20.00 per guest**

### *Garden Fresh Crudité of Vegetables*

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks

**9.95 per guest**

*Tax & Service Charge Included*





# IPPE Exhibitor Menu 2019

## DESSERTS

### **Gourmet Brownies**

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

### **Baked Cookies**

Chocolate chunk, oatmeal raisin and peanut butter  
58.00 per dozen

### **The Cupcake Bar**

Lemon Meringue , Red Velvet, Jelly Roll, Chocolate  
Peanut Butter Cup, Double Chocolate, Vanilla Bean  
64.00 per dozen

### **TRADITIONAL SHEET CAKE WITH CUSTOM LOGO**

165.00 PER HALF SHEET (SERVES 40-45 GUESTS)

330.00 PER WHOLE SHEET (SERVES 75-90 GUESTS)



# IPPE Exhibitor Menu 2019

## NON ALCOHOLIC BEVERAGES

### COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas *77.75 per gallon, per selection*

### ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero (12 oz.) *111.00 per case (24 per case)*

### MINUTE MAID ASSORTED JUICES

Apple, Orange and Mixed Berry (10 oz.) *55.50 per dozen*

**DASANI BOTTLED WATER (10 OZ.)** *111.00 per case (24 per case)*

**PERRIER SPARKLING WATER (12 OZ.)** *126.75 per case (24 per case)*

### WATER COOLER RENTAL

Includes water cooler, one 5-gallon water jug and paper cups *99.00 per day*

*(Exhibitor is responsible for power for cooler, power requirements: 110V/20amps)*

### SPRING WATER JUG (5 GALLONS)

Includes paper cups *42.25 each*

### CUBED ICE

20lb bag *33.00 each*

*Tax & Service Charge Included*



# IPPE Exhibitor Menu 2019

## FULL BAR SERVICE

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% will be added to all cocktails.

### HOSTED DELUXE BAR

#### COCKTAILS

Featuring Tito's Handmade Vodka, Svedka Vodka, Bombay Sapphire, Maker's Mark, Dewar's 12, Bacardi Superior, Jameson Irish Whiskey, Jose Cuervo Tradicional, Jack Daniel's, Hennessy, Martini & Rossi Dry and Sweet Vermouth  
*8.50 per drink*

#### WINE BY THE GLASS

Grey Stone Chardonnay, Avalon Cabernet Sauvignon, Mark West Pinot Noir  
Beringer White Zinfandel

*7.00 per glass*

#### SPARKLING

Cook's Brut

*7.00 per glass*

IMPORTED BEER *7.00 each*

DOMESTIC BEER *6.25 each*

BOTTLED WATER, SOFT DRINKS, JUICES

### HOSTED PREMIUM BAR

#### COCKTAILS

Featuring Svedka Vodka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, Jose Cuervo Especial, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth

*7.50 per drink*

#### WINES BY THE GLASS

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

*6.25 per drink*

#### SPARKLING

Cook's Brut

*7.00 per drink*

IMPORTED BEER *7.00 each*

DOMESTIC BEER *5.25 each*

BOTTLED WATER, SOFT DRINKS, JUICES



# IPPE Exhibitor Menu 2019

## ALA CARTE BEVERAGE

Beverages below are NOT on consumption

### DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, 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



# IPPE Exhibitor Menu 2019

## BEVERAGE PACKAGES

### Beer Packages Assorted Beer Package

48 assorted beers to include craft beer, domestic and Imported  
\$366.00 per package

### Assorted Craft Beer Package

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

### Domestic Beer Package

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



### Imported Beer Package

48 Assorted Imported Beers  
Your choice of: Heineken, Corona, Amstel Light and Stella Artois  
377.00 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  
423.00 per package

### Tier 2

Your choice of Five (5) Wines  
Pinot Grigo-Little Black Dress, Saugignon Blanc-Sterling Napa, Chardonnay-Sonoma Cutrer, Pinot Noir-Rodney Strong, Merlot- Blackstone, Cabernet-J Lohr Seven Oaks, Zinfandel-Rosenblum Vintner's Cuvee  
470.00 per package

### Tier 3

Your choice of Five (5) Wines  
Pinot Grigo-Duck Pond, Sauvignon Blanc-Nobilo, Chardonnay- Sanford, Pinot Noir-Montinore Estate, Merlot-Rutherford Hill, Cabernet-Simi, Zinfandel-Bonterra  
526.00 per package



# Storage Information Sheet

Company:	Contact:
Billing Address:	
City:	State: Zip:
Phone Number:	Fax Number:
Trade Show:	Booth Number:

Type of Storage:    D Freezer    D Refrigerated    D Dry

*(Refrigerated, Freezer or Dry storage is available @ \$175.00 minimum per pallet each day plus 8.9% GA Sales Tax)*

*\*\*Limited storage space available. Please consult with our catering office for availability.*

Date Product Should Arrive: \_\_\_\_\_

Type of Product	Quantity
_____	_____
_____	_____
_____	_____
_____	_____

**DELIVERY SCHEDULE** (\$25.00 delivery charge/per delivery)

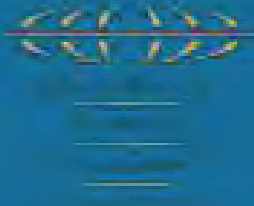
Day/Date	Time	Item	Quantity

**KITCHEN PREP** (\$100.00 per hour with 2 hour minimum)

Day/Date	Time	Item	Quantity

**ALL PRODUCT  
MUST BE LABELED WITH  
Trade Show  
Company's Name and Booth Number**

**DELIVER PRODUCT TO:**  
Levy Restaurants  
285 Andrew Young International Blvd.  
Atlanta, GA 30313



# MENU

Catering & Private Events







*A warm Atlanta*

# WELCOME

**IN THE HEART** of Atlanta, the Georgia World Congress Center (GWCC) is the world's largest LEED certified convention center. It encloses some 3.9 million feet in exhibition space and consists of three adjacent buildings, Buildings A, B, and C. In total these buildings have twelve exhibit halls, 105 meeting rooms, and two ballrooms. GWCC hosts more than a million visitors each year and is the

third-largest convention center in the United States. As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.



*Your Chef*  
MATTHEW J. ROACH

*Our Executive Chef Matt Roach pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the Georgia World Congress Center. Southern heritage comes alive through traditional regional recipes prepared with a modern twist. Classic Atlanta flavor in every bite.*

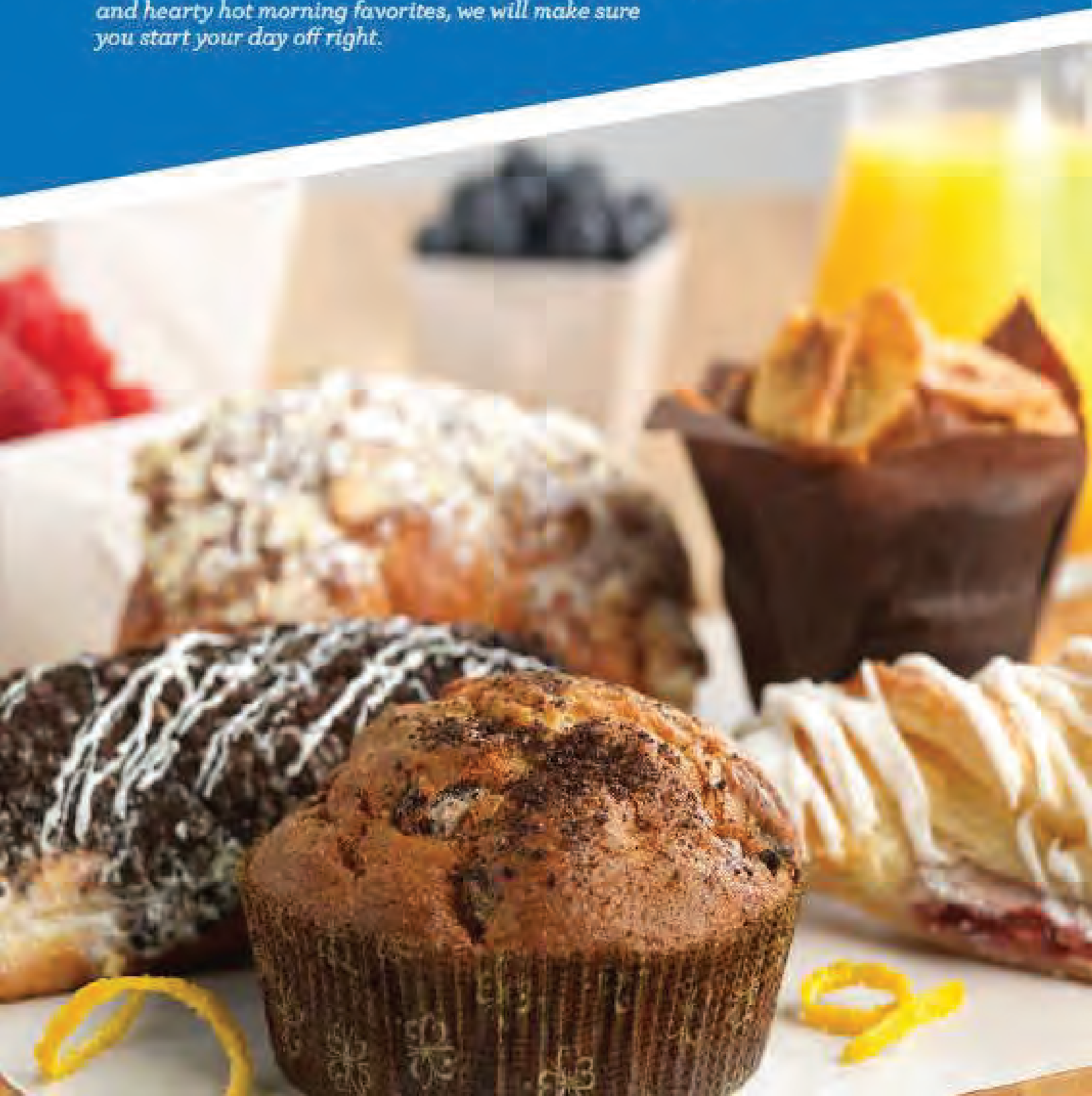
*Matt was Executive Chef at Hynes Convention Center before making Atlanta home.*

*With an energetic personality and plenty of pride, Matt ensures a stellar experience for each and every guest.*

“Southern heritage comes alive through traditional regional recipes prepared with a modern twist. Classic Atlanta flavor in every bite.”

# “GOOD-OLE-SOUTHERN” BREAKFAST EXPERIENCE

*Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.*



## "GOOD-OLE-SOUTHERN" BREAKFAST EXPERIENCE

Our signature spread of cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

15.00 PER GUEST

*Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.*

### BREAKFAST BREADS & PASTRIES

- A Selection of Fresh Baked Muffins
- Assorted Bagels and Cream Cheese
- Lemon Pound Cake
- Flaky Danish Pastries
- Butter Croissants with Jams

CHOOSE TWO 5.00 - CHOOSE THREE 7.00

### EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS

- Scrambled Eggs
- Three Cheese Quiche
- Egg Casserole with Country Ham, Spinach, and Jack Cheese
- French Toast Casserole
- Oatmeal with All the Trimmings
- Assorted Cereals
- Stone Ground Grits
- Yogurt (Plain, Fruit Flavored and Lowfat)
- Pork Sausage Links
- Hickory Smoked Bacon
- Turkey Sausage Links

CHOOSE THREE 13.00

*+5.00 per guest for each additional choice*

### BREAKFAST SANDWICHES

- Southern Breaded Chicken and Egg Biscuit
- Country Ham, Pimento Aioli and Egg on Ciabatta
- Sausage and Egg Croissant
- Egg white, Spinach, and Egg Muffin

8.00 EACH

### PLATED BREAKFAST

All of our items are served with warm freshly baked pastries, honey butter, peach preserves and juice and coffee service.

**Selection 1** Asparagus & Peppadew Pepper Frittata served with breakfast potatoes and chicken and apple sausage.

28.00

**Selection 2** Farm Fresh Scrambled Eggs, potato hash and pecan smoked bacon.

35.00

**Selection 3** Hardwood Smoked Bacon Quiche with Jack Cheese with Yukon gold potatoes and turkey sausage links.

38.00

**Selection 4** Brioche French Toast with berry compote and maple syrup served with breakfast sausage and grilled pineapple and berry garnish.

35.00

# ALL DAY BREAKS

*Fuel up with fresh fruit, satisfy your sweet tooth with a customizable energy mix, or conquer your craving for something spicy with our nacho and salsa bar. Customize your snack break selections to suit any time of day.*



## ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

### ASSORTED SNACKS

- Assorted cookies by the dozen  
(Chocolate Chip, Sugar, Oatmeal Raisin)  
*44.00 per dozen*
- Brownies by the dozen *44.00 per dozen*
- Breakfast Pastries by the dozen  
*45.00 per dozen*
- Cupcakes *48.00 per dozen*
- Energy Bars *54.00 per dozen*
- Bagged Chips *43.00 per dozen*
- Granola Bars *28.00 per dozen*
- Whole fruit *40.00 per dozen*
- Sliced Fruit Platter *8.00 per person*
- Potato Chips & Choice of Dip *48.00 per lb*
- Choice of Nuts *23.00 per lb*
- Tortilla Chips & Salsa Choice *50.00 per lb*
- Individual Yogurts *4.00 each*

### ARTISAN BAVARIAN PRETZEL

- Hand rolled in-house and served warm
- Traditional Salted Bavarian with local IPA mustard, Bacon, Jalapeno, Cheddar with cheese sauce
- Cinnamon Sugar with Vanilla Bean Sauce

8.00 PP

### CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.

- Dried Papaya
- Roasted Peanuts
- Dried Pineapple
- Dried Cranberries
- Yogurt Raisins
- Chocolate chunks
- Roasted Almonds
- Banana Chips
- Granola

8.00 PP



# MAKE YOUR OWN MARKET SALAD

*Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect—and personalized just for you.*





## MAKE YOUR OWN MARKET SALAD

Build your salad from the fresh market and our action chef will toss it with your favorite in-house prepared vinaigrette and served with old world sliced breads, and crackers.

**31.00 PER GUEST + ATTENDANT FEES**

*Served for a maximum of 100 guests.*

### GREENS

*choose two*

- Mixed Baby greens
- Georgia Gem Lettuces
- Romaine Lettuce
- Iceberg
- Spinach
- Kale and Field Greens Blend

### PROTEINS

*choose two*

- Grilled Chicken
- Herb Steak
- Roast Turkey
- BBQ Smoked Pork
- Applewood Bacon
- Cajun Rubbed Tofu
- Basil Grilled Shrimp

*+5.00 per guest for each additional protein*

### CHEESE

*choose two*

- Blue Cheese
- Jack Cheese
- Cheddar Cheese
- Shaved Parmesan
- Feta Cheese

*+2.00 per guest for each additional cheese*

### TOPPINGS

*choose four*

- Shaved Carrots
- Cut Celery
- Kalamata Olive
- Grape Tomato
- Hard Cooked Egg
- Broccoli Nibs
- Cucumbers
- Pecans
- Garbanzo Beans
- Red Onions
- Dried Cranberries
- Sliced Mushrooms
- Blackeyed Peas

*+2.00 per guest for each additional choice*

### DRESSINGS

*choose two*

- Balsamic Vinaigrette
- Creamy Parmesan
- Raspberry Vinaigrette
- Soy Ginger Sesame

*+2.00 per guest for each additional dressing*

# CHEF'S BEST BOX LUNCHES

*These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.*



## CHEF'S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

27.00 PER PERSON

### GOURMET SANDWICHES

*choose two*

Highlands Turkey - Gouda, peach chutney and Vidalia onion on honey wheat roll

Grilled Chicken - Braised spinach, roasted tomato and herb cheese spread on ciabatta

Roast Beef and Gruyere - Horseradish Cream on onion roll

Smoked Ham and Swiss - Mustard butter on pretzel bun

ZLT Flatbread - Zucchini, smoked tomato pesto and pepperjack cheese

### FARMER SALADS

*choose one*

Grilled Chicken Caesar

Vegetable Chop

Bistro Style

Deluxe Garden

*Add chicken to any salad +2.00 per guest*

### SIDES

*choose two*

Assorted Whole Fruit

Kettle Chips

Mustard Potato Salad

Vegetable Pasta Salad

Coleslaw

### DESSERTS

*choose one*

Chocolate Brownie

Chocolate Chip Cookie

Fruit Cup

# PLATED MEALS

*Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.*



## PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, whipped butter and Chef's choice of seasonal vegetable.

### SALAD

Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette 6.00

Mixed Field Greens, cucumber, grape tomato, carrots and herb vinaigrette 5.00

Baby spinach, peppadews, crispy pancetta, manchego, sherry vinaigrette 6.50

Bibb and Frisee lettuce, goat cheese, dried cranberries, candied pecans and maple vinaigrette 6.50

Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil 7.00

Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons 6.00

Southern Salad, baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette 7.00

### ENTRÉE SELECTIONS

#### Chicken

Rosemary Lemon Chicken- marinated with rosemary, lemon and garlic with au gratin potato cake 36.00

Peppered Balsamic Chicken with baby new potatoes, roasted grapes and balsamic vinegar sauce 36.00

Parmesan-Crusted Chicken Breast - sea salt fingerling potatoes and tomato basil chutney 37.00

Chili-Spiced Roasted Breast of Chicken -acorn squash risotto cake and red wine-cranberry reduction 37.00

#### Beef

Beef Tenderloin, pan roasted and served pomme puree with a green peppercorn, port reduction 43.00

Brised Short-rib, herb polenta, and natural cabernet reduction 39.00

#### Pork

Double Cut Pork Chop-grilled and served with sweet potato soufflé and a Zinfandel Bing cherry sauce 36.00

#### Seafood

Miso-Glazed Salmon, coconut jasmine rice and baby bok choy 41.00

#### Vegetable

Roasted Corn and Black Bean Tart, fire roasted corn, red bell peppers, black beans, onions, avocados, and brown rice in a cilantro infused tart shell 35.00

Vegetable Lasagna Roll, roasted Portobello mushrooms, artichokes, zucchini, Spanish onions, red peppers, and olives rolled in a sheet of pasta with ricotta and parmesan cheese 35.00

### DUET ENTRÉE SELECTIONS

Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish - Cabernet mashed potatoes and caramelized shallot jus 51.00

Double Colorado Niman Ranch Lamb Chop and Gulf Shrimp - butternut squash and polenta 65.00

Herb-Crusted Tenderloin of Beef and Maine Sea Scallops - scalloped Yukon Gold potatoes and red wine sauce 65.00

Petite Filet Mignon and Seared Salmon - risotto cake and three-peppercorn sauce 53.00

### CHILLED ENTRÉE SELECTIONS

Dragon's Gate Asian Chicken Salad, char-act chicken, hoisin noodles, sweet and sour vegetables, Asian slaw and wonton croutons 28.00

Chephouse Bistro Steak Salad, hearty greens, char-fred bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions 38.00

Whipped artisan greens, grilled Chicken Salad, grilled chicken, vegetable salad and classic mustard vinaigrette 30.00

Antipasti Salad, romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil 31.00

### DESSERTS

#### choose one

Banana Cream, housemade vanilla wafer 6.00

Carrot Cake, cream cheese frosting and toasted walnuts 6.50

Rustic Apple Tart, cinnamon custard sauce 2.00

Key Lime, toasted coconut and strawberry coulis 5.00

Tiramisu, espresso, mascarpone and bittersweet chocolate 6.50

Opera cake, raspberry sauce 6.50

# SMALL BITES & RECEPTIONS



## SMALL BITES & RECEPTIONS

*Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.*

### HORS D'OEUVRES

#### Chicken

Chicken Cordon Blue 4.50 each

Chicken Quesadilla - avocado crema 4.50 each

Pecan Chicken with peach chutney 5.00 each

Tandoori Chicken Satay - mango salsa 5.00 each

#### Beef

Mediterranean Kabob 5.50 each

Beef Wellington - horseradish cream 6.00 each

Beef Satay - thai peanut sauce 5.00 each

Grilled Beef Tenderloin Bruschetta - caramelized Vidalia onion and horseradish crema 6.50 each

#### Pork

Pulled pork biscuit 5.00 each

Pork Potsticker - soy and sweet chili 4.50 each

#### Lamb

Ancho chili lamb chop - jalapeno citrus salsa 6.50 each

#### Vegetable

Vegetable Spring Roll with sweet soy 4.50 each

Wild mushroom Vol Au Vent 4.50 each

Brie En Croute with Raspberry 4.50 each

Tuscan Batatouille Tart 4.50 each

#### Seafood

Shrimp and Grits 5.50 each

Crab Cake - lemon aioli 6.50 each

Seared Sesame Tuna Wonton - seaweed salad and wasabi cream 5.50 each

Smoked Salmon Cracker - crème fraîche, capers and red onion 5.50 each

Tuna Sashimi Tacos - slaw, mango relish and spicy mayo 7.50 each



### SMALL PLATES

Chicken N Waffle Slider with cayenne syrup and buttery waffles *8.50 each*

Pan roasted sea scallops with watermelon gazpacho and 25 year old balsamic *10.00 each*

Mini Local Brat with Potato Salad in petite bun with kraut and mustard *6.50 each*

Braised Beef with aged cheddar mac and port wine tomato glaze *9.00 each*

BBQ Shrimp and Grits - buttered grit mill grits with dry rubbed gulf shrimp *9.00 each*

Meatball Hoagie - Italian herb meatballs with marinara and mozzarella in mini hoagie *7.50 each*

BBQ Steak Bao Bun Tacos - local chow chow, cilantro and Signature BBQ sauce *8.50 each*

### LITTLE ITALY SAMPLER

Cured meats, Buffalo Mozzarella, basil pesto, flatbreads and crackers

15.00 PP

### GEORGIA CHEESE TASTING BOARD

Chefs Selection of Local Cheeses, served with Savannah Bee honey, dried fruit garnish, pecans, almonds, flatbreads

15.00 PP

### PITA CHIP BAR

Traditional hummus, picante cheese, artichoke and spinach

8.00 PP

### GOURMET NACHO & SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and Signature hot sauces

15.00 PP



# SMALL BITES & RECEPTIONS

*continued*



## GARDEN FRESH CRUDITÉ OF VEGETABLES

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks

7.50 PP

## MEDITERRANEAN SALADS, SPREADS & FLATBREADS

*Mediterranean vegetable assortment with fresh flatbreads and pita chips*

Spiced Israeli Chickpea Salad

Roasted Cauliflower Salad

Chargrilled Zucchini

Tabbouleh

Ranch Hummus

Grilled Flatbreads and Pita

Chimichurri

Butternut Squash Tahini

Caprese Relish

Greek Yogurt Molasses Dressing

Assorted Greek Olives

Flavored Olives Oils and Vinegars

18.00 PP

**CARVED SMOKED RIB-EYE**

Georgia Barbeque Sauce  
 Carolina Gold BBQ  
 Port Wine Tomato Glaze  
 Mini Baguettes

17.00 PP**CARVED ITALIAN SAUSAGE**

Grilled Italian Rope Sausage  
 Sautéed Tri-color Peppers  
 Grilled Onions  
 Tomato-Basil Sauce  
 Giardiniera  
 Mini Torpedo Rolls

18.00 PP**CARVED SALMON  
TEPPANYAKI**

Green Cabbage Salad  
 Honey Soy Glaze  
 Sweet Soy Vinaigrette  
 Wonton Chips  
 Edamame Guacamole  
 Sweet Chili Glaze

18.00 PP**PORK STEAMSHIP  
CARVING TABLE**

Roasted Pork Steamship  
 Mac and Cheese Stuffed Potatoes  
 Romesco  
 Harissa  
 Chermoula  
 Pineapple, Jicama, and Cucumber Slaw

15.00 PP

# ALL DAY CHEF TABLES

*Includes Coffee, Decaf, and  
Hot Water for Tea*



## TEX-MEX

Our Mexican themed Chef Table creates a lively festive atmosphere as chefs prepare fresh guacamole in an authentic moleajeta alongside assorted salsas ranging from mild to zesty and toasty warm chips. Rich, savory entrees round out this exciting signature experience

**46.00 PP**

### ENTREES

*choose two, additional choice 10.00 pp*

*Pollo Asado* Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese

*Carulla* Braised Pork with cilantro, white onion and grilled pineapple. Served with warm tortillas.

*Virgo de Iru* Braised beef brisket with tomatillo-habanero salsa, cilantro stew and pickled red onion

*Pollo con Plantain* Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo, queso fresco crema. Served with sweet plantains and pickled chipotle onion

*Anchocho* Guajillo chile and tequila marinated pork or chicken with chile rajas and Monalisa cheese

### SIDE PLATTERS

*choose four, additional choice 6.00 pp*

Charro Beans

Fire Roasted Tomato Rice

Chili Fiesta Corn & Bell Peppers

Cumin Toasted Fingerling Potatoes

Field Greens with orange segments, jicama and honey chipotle dressing

Corn & Black Bean Salad with lime vinaigrette

Herbed Seasonal Bistro Vegetables

### DESSERT

*choose one, additional choice 6.00 pp*

Cinnamon Sugar Churros with chocolate dip

Tres Leches Cake

Tequila-Lime Cheesecake

Double Chocolate Cayenne Bread Pudding

## TRADITIONAL SPAIN

Our Spanish chef table brings the culinary spirit of the region to life with action chefs preparing authentic dishes fresh for your guests. In addition, our signature paella is a show stopper with the freshest chorizo, seafood, and vegetables.

**47.00 PP**

### SIGNATURE PAELLA

This memorable dish is prepared with saffron rice, shrimp, chicken, chorizo sausage, clams, mussel, and braised vegetables in our 4-foot signature paella pan.

### ENTREES

choose two, additional choice 8.00 pp

*Pollo Madrid* Roasted chicken with iberico ham, and manchego broth

*Tortilla Española* Spanish egg baked with potato, green onion and olive oil

*Hiladrigos* Beef meatballs with fresh tomato sauce

*Pimientos Sencil* rubbed *Boquerones* Park Clupe with green olives and Sherry herb jus

*Chicken Americano* Tender chunks of chicken with romesco sauce, slivered almonds and sweet hot peppers

*Chuletón de Cerdo a la Riojana* Pork loin cutlets with stewed pepper and onions with Rioja tomato wine sauce

*Beef Lengua Vieja* with green olives and Sherry herb jus

### SIDE PLATTERS

choose three, additional choice 8.00 pp

*Papas Ratas* Red potatoes pan roasted

*Ensalada Mixta* Olives, tomato, cucumber, asparagus with Sherry vinaigrette

*Escalivada* Charred vegetables with artichokes

*Braised greens* with raisins and pine nuts

*Papas Gratinadas* Creamy potato casserole

*Garbanos Piquillo* Sautéed with onions and peppers

### DESSERT

choose one, additional choice 8.00 pp

*Sopapilla* Cheesecake

*Pavlocas* (almond cookies)

*Valencia* Orange Cupcakes

*Arroz con Leche* with cinnamon & raisins

# ALL DAY CHEF TABLES

*continued*



## ITALIAN BISTRO

Explore the artisanal side of Italy with expertly curated charcuterie boards showcasing hand carved prosciutto and gourmet cured meats complemented by a bounty of complex cheeses and tangy pickled vegetables.

30.00 PP

### ARTISAN MEATS

*choose three*

- Genoa salami
- Soppressata
- Mortadella
- Cappicola
- Roast Turkey
- Roast Beef Sirloin
- Smoked Ham

*add additional 7.00 pp*

### ARTISAN CHEESE SERVED WITH HONEY, NUT, AND DRIED FRUIT GARNISHES

*choose three*

- Aged Provolone
- Tommasville Tomme
- Maytag Blue
- Brie
- English Cheddar
- Smoked Gouda
- Herbed Goat's Cheese

*add additional for 4.00 pp*

### ROASTED OR PICKLED VEGETABLE

- Kalamata olives
- Sicilian Green Olives
- Roasted Asparagus
- Grilled Artichoke Hearts
- Roast Bell Peppers
- Cherry Tomato
- Roasted Cipollini Onions

8.00 PP

## GOOD "OLE" SOUTHERN HOSPITALITY

Get a taste of the low country with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without scrumptious sides, and we've put our own spin on the classics.

39.00 PP

### ENTREES

*choose two*

12 Hour Brisket

Carolina Pork

Chili Spiced Turkey Breast

Roasted Chicken

Beef Sausage

Pork Sausage

*add additional choice 8.00 pp*

### DESSERT

*choose one*

Peach Cobbler with Fresh Whipped Cream

Georgia Blueberry Shortcake

Sweet Potato Cheesecake

Double Chocolate Bread Pudding

*add additional choice 5.00 pp*

### SIDE PLATTERS

*choose four*

Thyme Buttered Baby Fennel

Three Bean Stew

Crushed Corn Pudding

Southern Salad with mixed berries, goat cheese, pecans and white balsamic vinaigrette

Sweet Potato Salad

Spaghetti Squash and Bell Pepper

Roasted Fingerling Potato

Herbed Seasonal Bistro Vegetable

*add additional choice 8.00pp*

# ALL DAY CHEF TABLES

*continued*



## **SIGNATURE FLATBREAD SANDWICHES AND SALADS**

**Grilled Chicken Flatbread** - Baby kale, lemon yogurt dressing, Parmesan and Applewood smoked bacon

**Steakhouse Filet Flatbread** - Beefsteak tomatoes, romaine, blue cheese and horseradish sauce

**ZLT Flatbread** - Grilled zucchini, heirloom tomatoes, pepper Jack cheese, romaine and smoked tomato pesto

**Three Way Roasted Beet Salad** - Golden and candy-striped beets, lentils, candied walnuts, goat cheese, herb vinaigrette

**Strawberry Pecan Salad** - Arugula, baby spinach, Sweet Grass Asher Blue, raspberry vinaigrette

**Signature Smoked Chicken Salad** - Pickled tomatoes, heirloom cherry tomatoes, candied pecans, radish, peach vinaigrette

**Kettle-Style Potato Chips**

**Assorted "Small Bites" cheesecakes**

**Blueberry Peach Cobbler cinnamon whipped cream**

\$4.00 PP



## GOURMET MARKET SALADS AND SANDWICHES

Field Greens - Grape tomatoes, red onion, cucumber and aged balsamic vinaigrette

Southern Potato Salad - roasted baby potatoes, sweet pickle relish, pimentos, eggs, sweet onions, herb-mustard vinaigrette

ZLT Flatbread - Grilled zucchini, heirloom tomatoes, pepper Jack cheese, romaine and smoked tomato pesto

All American Submarine Sandwich - Ham, turkey, roast beef, lettuce, tomato, red onion, herbed mayo

Georgia Pecan Chicken Po' Boy - Iceberg lettuce, herb mayo

BBQ Potato Chips

Chef's Selection of Gourmet Dessert Bars

\$4.00 PP

## THE STEAKHOUSE

Iceberg Wedge - grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing

Caesar Salad - crisp romaine, Parmesan and garlic croutons with classic Caesar dressing

New York Strip Loin Cutlets - horseradish cream and mushroom jus

Roasted Lemon-Garlic Chicken - natural jus

Grilled Salmon - braised spinach and leek confit

Sautéed Green Beans - herbed tomatoes

Loaded Mashed potatoes - bacon, Cheddar and green onions

Red Wine-Braised Wild Mushrooms with Shallots

Traditional Bread Pudding - warm caramel sauce

Mixed Berry Fruit Crisp - vanilla whipped cream

\$8.00 PP



# DESSERTS

*Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.*



## DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

*Served for a minimum of 50 guests.*

### DONUT SUNDAY BAR

Chocolate and Vanilla Donuts  
 Vanilla Bean Ice Cream  
 Strawberry, Chocolate, and Carmel Sauce  
 Seasonal Berries  
 Sprinkles, Cookie Crumbs, Crushed Peanuts  
 Red Cherries and Whipped Cream

11.00 PP

### FONDUE DISPLAY

Dark Chocolate Fondue, White Chocolate Fondue, and Carmel Fondue  
 Vanilla Bean and Chocolate Pound Cake  
 Seasonal Berries, Pineapple, Banana, Cantaloupe  
 Salted Pretzel Rods  
 Fresh Whipped Cream

9.00 PP

### COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip and Snickerdoodle Cookies  
 Chocolate Brownies  
 Ice Cold Milk

9.00 PP

### SIGNATURE DESSERTS

Carrot Cake  
 Red Velvet Cake  
 New York-Style Cheesecake Bites  
 Cupcakes  
 Sweet Dessert Shots  
 Cookies, Brownies and Gourmet Dessert Bars

12.00 PP

### CUPCAKE BAR

Lemon Meringue  
 Red Velvet  
 Jelly Roll  
 Chocolate Peanut Butter Cup  
 Double Chocolate  
 Vanilla Bean

7.00 PP

# SPECIALTY COCKTAILS

*Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.*



## SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections,  
or select from one of our hosted bar packages to suit your taste.

### MARTINI BAR-

*the new spin on a classic!*

Icy cold Tito's Handmade Vodka, Bombay Sapphire or Bacardi 8, served with a bevy of liquors and garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop, Caramel Appleini, Hurricane Martini, Melon™ Tea™ni and Blackberry Gin Fizzini.

11.00 each, Select up to 3

### BUBBLY BAR-

*a salute to a great glass!*

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Apple Orchard, Kir Royale, Pineapple Sparkler and White Grape Sparkler.

13.00 each, Select up to 3

### BLOODY MARY BAR-

*a fabulous starting point!*

Tito's Handmade Vodka, zesty bloody mary mix and a smorgasbord of garnishes including lemons & limes, green olives, celery, pickles, cucumbers, jalapeños, pepperoncini, selection of cheeses, sausage and bacon.

10.00 each

### JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeño. Go way south of the border

11.00 each

### CUCUMBER MOJITO

Bacardi 8, sweet simple syrup, refreshing club soda and mint and cucumber garnish

11.00 each

### SANGRIA

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

13.00 each

### VODKA LEMONADE WITH A TWIST

*a blast of summer*

Crisp Svedka Vodka, refreshing lemonade and Chambord

12.00 each

### CRAFT AND MICROBREW BEERS

SweetWater 420 Ale, Terrapin IPA,  
Blue Moon Belgian White Beer

6.50 each

# BAR SELECTIONS

*Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers*





## BAR SELECTIONS

Select your preferred bar package based on our offerings below.  
Beverages are billed on consumption unless otherwise noted.

### HOSTED DELUXE BAR

#### COCKTAILS

Featuring Tito's Handmade Vodka, Svedka Vodka, Bombay Sapphire, Maker's Mark, Dewar's 12, Bacardi Superior, Jameson Irish Whiskey, Jose Cuervo Tradicional, Jack Daniel's, Hennessy, Martini & Rossi Dry and Sweet Vermouth  
*8.50 per drink*

#### WINE BY THE GLASS

Gray Stone Chardonnay  
*7.00 per glass*

Avalon Cabernet Sauvignon  
*7.00 per glass*

Mark West Pinot Noir  
*7.00 per glass*

Beringer White Zinfandel  
*7.00 per glass*

#### SPARKLING

Cook's Brut  
*7.00 per glass*

**IMPORTED BEER** *7.00 each*

**DOMESTIC BEER** *6.25 each*

**BOTTLED WATER** *3.75 each*

**SOFT DRINKS** *3.75 each*

**JUICES** *3.75 each*

### HOSTED PREMIUM BAR

#### COCKTAILS

Featuring Svedka Vodka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, Jose Cuervo Especial, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth  
*7.50 per drink*

#### WINES BY THE GLASS

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel  
*6.25 per drink*

#### SPARKLING

Cook's Brut  
*7.00 per drink*

**IMPORTED BEER** *7.00 each*

**DOMESTIC BEER** *5.25 each*

**BOTTLED WATER** *3.75 each*

**SOFT DRINKS** *3.75 each*

**JUICES** *3.75 each*

#### CASH BAR OPTIONS ARE AVAILABLE

*A Minimum per bar is required, as well as a Bartender Fee.  
Please review with your Catering Sales Manager for details.*



# WINE BY THE BOTTLE

*Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.*



## WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites.

### WHITE WINE

#### BUBBLY

- Lunetta Prosecco, Veneto, Italy 54.00
- Korbel Brut, California 64.00
- Domaine Chandon Brut, California 88.00
- Veuve Cliquot "Yellow Label" Brut, Reims, France 210.00

#### WINE

- Kim Crawford Marlborough New Zealand, Sauvignon Blanc 60.00
- Markham Napa Valley, California, Sauvignon Blanc 28.00
- Little Black Dress California, Pinot Grigio 28.00
- Masco Canali, Italy, Pinot Grigio 64.00
- New Age San Rafael, Argentina, White Blend 40.00
- Chateau St. Michelle Washington State, Riesling 35.00
- Greystone California, Chardonnay 38.00
- Kendall-Jackson "Vintner's Reserve" California, Chardonnay 50.00
- La Crema Monterey, California, Chardonnay 64.00
- Cakebread Cellars Napa, California, Chardonnay 123.00
- Seven Daughters, California, Moscato 44.00

### RED WINE

- Roscato, Italy, Rosso Dolce (Sweet Red Blend) 38.00
- Mark West, California, Pinot Noir 30.00
- Estancia 'Pinnacles Ranches' Monterey, California, Pinot Noir 40.00
- Micomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir 80.00
- Frescobaldi "Nipozzano Riserva" Chianti Rufina, Italy DOCG 67.00
- Dreaming Tree "Crush" California, Red Blend 43.00
- 14 Hands Washington State, Merlot 40.00
- Gascon Mendoza, Argentina, Malbec 34.00
- Cline Cellars "Ancient Vine" Contra Costa Country, Zinfandel 54.00
- Columbia Crest "Grand Estates" Columbia Valley, Washington, Cabernet Sauvignon 35.00
- Avalon Napa Valley, California, Cabernet Sauvignon 54.00
- Simi Alexander Valley, California, Cabernet Sauvignon 57.00
- Chimney Rock Napa Valley, California, Cabernet Sauvignon 100.00

# NON-ALCOHOLIC REFRESHMENTS

*We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Jalapeno and Minted Watermelon.*



## NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.

### ALL NATURAL FRUIT WATERS, TEAS AND JUICES

*choose two*

Strawberry Jalapeno

Cucumber lemon

Minted Watermelon

*60.00 gallon*

### COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas

*59.00 per gallon, per selection*

### HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, and delightful mini marshmallows *59.00 per gallon*

### ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero (12 oz.) *3.75 each*

### MINUTE MAID ASSORTED JUICES

Apple, Orange and Mixed Berry (10 oz.) *3.75 each*

**DASANI BOTTLED WATER (10 OZ.)** *3.75 each*

**PERRIER SPARKLING WATER (12 OZ.)** *4.00 each*

**ACQUA PANNA SPARKLING WATER (1 LITER)** *10.00 each*

**ENERGY DRINKS, POWERADE,  
AND RED BULL** *5.50 each*

# THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

To help facilitate your event planning, our policies and procedures are provided below:

## EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center.

## GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/consumption.

## CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable ware. China Service in Exhibit Halls is available for an additional charge.

## BAR SERVICE

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.

## PRICING

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.

## LINEN/DÉCOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are please to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

## SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers, and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

## LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is \$6.00 per hour, per attendant, with a four hour minimum. Charges for specialized services, such as carvers, chefs, bartenders and cashiers are noted in the menu. There will be an additional 75.00 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events, or minimal revenue events may incur additional charges, please contact your Catering Sales Manager for additional information.

## CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.





# Agility

*Fairs & Events*



**GEORGIA WORLD CONGRESS CENTER**

**Atlanta, GA USA**

**February 12-14, 2019**

**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](mailto:mchurchill@agility.com)

[www.agility.com](http://www.agility.com)



# International Shipping

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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: [expouse@agility.com](mailto:expouse@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](http://www.cbp.gov) and questions may be sent to [Security\\_Filing\\_General@cbp.dhs.gov](mailto:Security_Filing_General@cbp.dhs.gov) or by contacting Agility Fairs and Events USA at [expoussa@agility.com](mailto:expoussa@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.
- Customs Power of Attorney and Non Resident Certification forms

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. Depending on the commodity and entry type, additional documents may be required.

### ***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.agility.com/en/contact-fairs-events](http://www.agility.com/en/contact-fairs-events).**

## 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: Fiona Ostojic  
Tel: + 61 3 9330 3303  
Fax: + 61 3 9330 3337  
Email: expoeasy@agility.com

### Belgium

Schenker Fairs & Exhibitions  
Vliegveld 756  
1820 Steenokkerzeel  
Belgium  
Contact: Annegret Müller  
Tel: +32 2 716 37 86  
Fax: +32 2 716 38 55  
Email: annegret.mueller@  
dbschenker.com

### Brazil

Fink Mobility  
Estrada dos Bandeirantes, 2856  
Jacarepagua, Rio de Janeiro  
RJ 22775-110 Brazil  
Contact: Renata Vinhas  
Tel: + 55 21-3410-9737  
Fax: + 55 21-3410-9721  
Email: rvinhas@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: Roaddy Lu  
Tel: + 86 86 10 8412 8899 x 828  
Fax: + 86 10 6588 9165  
Email: blu@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 Messulogistikka Oy  
P.O. Box 55  
00521 Helsinki  
Finland  
Contact: David Palomo  
Tel: + 358 50 430 7082  
Fax: + 358 10 309 661  
Email: David.Palomo@SMLog.fi

### France

Expo Plus  
2 Rue du Meunier  
Zac du Moulin  
95700 Roissy en France  
France  
Contact: Eric Roignant  
Tel: + 33 1 30 11 93 43  
Fax: + 33 7 88 63 82 46  
Email: roignant.eric@expo-plus.fr

### Germany

Agility Fairs & Events GmbH  
Reisholzer Bahnstrasse 41  
40599 Duesseldorf  
Germany  
Contact: Nicolé Nedwed  
Tel: + 49-211-9952-255  
Fax: + 49-211- 9952-x258  
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 Mee  
Tel: + 852-2211 8200 / 8207  
Fax: + 852-2866-2421  
Email: JMee@agility.com

### India

Orient Marine Lines Pvt Ltd.  
49, Rani Jhansi Road  
New Delhi, 110055  
India  
Tel: + 91 11 45359999  
Fax: + 91 1123550455  
Contact: Aashish Kulkarni  
Email: aashishk@orientm.com

### Indonesia

Agility Fairs & Events  
Hall E, 1st Fl. Lot 112  
Arena Pekan Raya  
Jl. Benyamin Sueb  
Jakarta 10520  
Indonesia  
Contact: Rini Astuti  
Tel: + 62 21 2664 5170  
Fax: + 62 2664 5171  
Email: rastuti@agility.com

### Ireland

Interflow Logistics Ltd.  
Suite 304, The Crescent Building  
Northwood Business Park  
Santry, Dublin 9  
Ireland  
Contact: Niall Thompson  
Tel: +353 16 853 845  
Fax: +353 64 662 0558  
Email: niall@interflow.ie

### Italy

Agility Fairs & Events  
Strada Vecchia Paullese 5/A  
Pantigliate, Milan 20090  
Italy  
Contact: Marco Simone  
Tel: + 39 02 269 05324  
Fax: + 39 02 269 05208  
Email: msimone@agility.com

### 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  
Tel: + 81 (03) 5821 4617  
Fax: + 81 (03) 5821 4610  
Email: expo-japan@agility.com

## *Agility Partners 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 8420  
Email: chrslim@agility.com

### **Malaysia**

Agility Fairs & Events  
Bukit Jelutong, Shah Alam  
Selangor Darul Eshan  
40150  
Malaysia  
Contact: Susan Ng  
Tel: + 60 03 7841 8888  
Fax: + 60 03 7957 3295  
Email: sng@agility.com

### **Netherlands**

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

### **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

### **Portugal**

Agility Fairs & Events  
Rua Abade Correla da Serra, 112  
Senhora da Hora  
4460-208  
Portugal  
Tel: + 351-266 088 600  
Fax: + 351-266 088 691  
Contact: Sara Tavares  
E-mail: satavares@agility.com

### **Singapore**

Agility Fairs & Events Pte Ltd  
No.5 Changi North Way  
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  
Email: lena@onsitegroup.se

### **Switzerland**

Agility Fairs & Events  
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, 5<sup>th</sup> Floor  
No. 89, Chung Shan N. Rd  
Sec 2,  
Taipei 104-48  
Taiwan R.O.C.  
Contact: Frances Lin  
Tel: + 886 2 2561 1133  
Fax: + 886 2 2523 9449  
Email: FLinYuKuei@agility.com

### **Thailand**

Agility Fairs & Events  
136 Romkiao Road  
Klongsampravej, Ladkrabang  
Bangkok 10520  
Thailand  
Contact: Ms. Saowakon Chaisiri  
Tel: + 66 2 326 3456 x1160  
Fax: + 66 2 360 8634  
Email: schaisiri@agility.com

### **Turkey**

Agility Fairs & Events  
Rüzgarıbahçe mah.  
Cumhuriyet Cad. Acarlar Is  
Merkez F Blok K:2 D:8 Beykoz  
Istanbul, Turkey  
Contact: Tandogan Ozman  
Tel: + 90 216 680 16 00  
Fax: + 90 216 680 00 45  
Email: tozman@agility.com

### **United Arab Emirates**

Agility Fairs & Events  
Level 15, Office No: 07-08  
Sheikh Rashid Tower  
Dubai World Trade Centre  
P.O.Box 36683  
Dubai, UAE  
Contact: Abu Turab Kuvawala  
Tel: +971-4 813 1485  
Mobile: +971-50 554 9926  
Email: AKuvawala@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 2019 – Atlanta, GA USA – February 12-14

*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 2019  
c/o Agility Fairs & Events  
E-mail: [pvidal@agility.com](mailto:pvidal@agility.com)  
Tel: 714-617-6675  
Fax: 404-806-3650

*Mark all goods as follows:*

"Exhibiting Company Name"  
c/o IPPE 2019  
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: January 11  
Deadline for arrival of FCL sea freight to Atlanta rail port: January 18  
Deadline for arrival of air freight to Atlanta (ATL) airport: January 25

The above deadlines are based on delivery to the advance warehouse dock by February 1<sup>st</sup>.  
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 air waybill. 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.agility.com/contact-us-usa](http://www.agility.com/contact-us-usa).*





# Lead Management Order Form

**2019 International Production & Processing Expo**

February 12 - 14, 2019 • Atlanta, Georgia

Exhibiting Company: \_\_\_\_\_ Booth #: \_\_\_\_\_

Check if information is for:  Exhibiting Company  Third Party 3rd Party Company (if applicable): \_\_\_\_\_

Contact Name: \_\_\_\_\_ Address: \_\_\_\_\_

City: \_\_\_\_\_ State/Country: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Select your preferred system	on or before 12/18/18	12/19/18 to 1/9/19	after 1/9/19	number of units	sub total	TOTAL
<b>SWAP® "3 Pack"</b> One license and three activations.	\$399	\$399	\$399		\$	
<b>Additional SWAP Activations</b> Additional activations available with purchase of SWAP "3 Pack", RT2000 or Tablet.	\$129	\$129	\$129		\$	
SWAP products not taxed for this event.					SWAP Total	\$
<b>Optium™ RT2000</b> Includes Optional Custom Survey	\$375	\$435	\$460		\$	
<b>RT2000 Portable Bluetooth printer</b>	\$75	\$100	\$125		\$	
<b>SWAP Enabled Tablet</b>	\$320	\$340	\$380		\$	
<b>Developer's Kit for Real Time Data Services (RTS)-</b> for all exhibitors who use their own lead system. We provide all information to access our database in real time. Instructions for your IT Dept. to set up data transfer, credentials for downloads and support if needed.	\$650	\$650	\$650		\$	
<b>Delivery of Reader to Booth</b> (Post show pickup not available)	\$100	\$100	\$100		\$	
<b>See page 2 for system descriptions and requirements.</b>					Sub-Total	\$
<b>NOTE:</b> If you use your own lead retrieval system, you will need Real Time Data Services to acquire full attendee contact information from the QR code on the badge.					*Processing Fee	\$ 9.99
					8.9% Sales Tax	\$
					<b>Total</b>	<b>\$</b>

Order Confirmation will be delivered via email.

Note: All readers must be picked up at the exhibitor services desk unless delivery arrangements are made and paid for in advance of the show.

**Terms and Conditions:**

- Orders cannot be processed unless received with payment. Purchase Orders are not accepted. Send check or credit card information with order form.
- All orders canceled prior to 30 days of the show will incur a \$100 cancellation fee.
- Orders canceled within 30 days of the show will not be refunded.
- Taxable items and rates vary among states and are subject to change. Please call for exact quote.
- \* **Processing Fee** is waived when order is placed using the company's online portal.

**Order Online:** <https://exhibitor.experientswap.com>

**Order by Mail:** Experient, 5202 Presidents Court, Suite 310, Frederick, MD 21703

**Order by Fax:** 301.694.3286

## Payment Method

- Check (Orders cannot be processed unless received with payment.)
- Visa  MasterCard  American Express  DISCOVER

Signature: \_\_\_\_\_

Card #: \_\_\_\_\_ Exp: \_\_\_\_/\_\_\_\_/\_\_\_\_

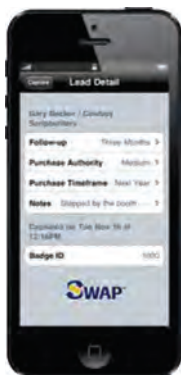
## For Assistance Contact:

Michelle Willever  
**P:** 888.266.6802  
**E:** michelle.willever@experient-inc.com

*It is against Experient's security policy to accept credit card information via email.*



## Descriptions & Requirements



### SWAP

- Download the app directly to your phone or device
- Collect leads anytime, anywhere
- SWAP automatically tracks leads by salesperson
- Custom lead qualifiers
- All leads consolidate in your SWAP Portal for immediate follow-up
- Ability to attach and send marketing materials from your device



### Optium RT2000

- A mobile device for capturing lead information
- High speed scanning and extended battery life
- Custom lead qualifiers
- All leads consolidate in your SWAP Portal for immediate follow-up

### SWAP Enabled Tablet

- All the mobile lead capture benefits of SWAP, pre-loaded on a 7" Android tablet
- Your device will be set-up, tested and ready for pick-up at the event
- All leads consolidate in your SWAP Portal for immediate follow-up



### Developer's Kit for Real Time Data Services

- All of the credentials you need to access our registration database in real time
- Instructions for your IT Department to set up the data transfer
- Choose whether you want to pull data in real time, nightly or at the end of the event



# 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



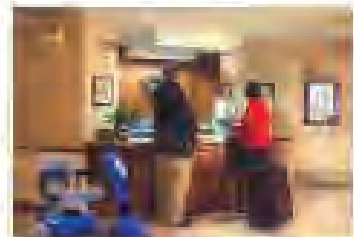
### OSR (Onsite Service Rentals)

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



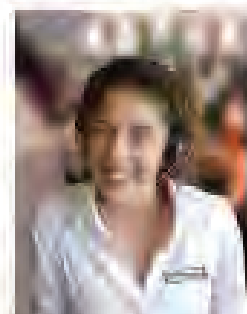
### Custom Rentals Web Page

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.

# THE GLOBAL LEADER IN FACE-TO-FACE MARKETING

TRADE SHOWS

EVENT STAFFING

ALCOHOL PROMOTIONS

SPECIALTY TALENT

PRINT AND  
RUNWAY MODELS

ACTORS AND ACTRESSES



convention models + talent



[emtagency.com](http://emtagency.com)

| 1.866.238.9349

| [eminfo@cmtagency.com](mailto:eminfo@cmtagency.com)

THE AMERICAS

CANADA

EUROPE

ASIA

AUSTRALIA

UAE



## 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](mailto: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



Booth Name: \_\_\_\_\_ Booth#: \_\_\_\_\_

Person to Contact at Exhibit: \_\_\_\_\_ Cell #: \_\_\_\_\_

Person Ordering: \_\_\_\_\_ Signature: \_\_\_\_\_

Company Name: \_\_\_\_\_

Street Address (No PO Boxes): \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

CHOOSE VIEWS:	Digital Only	Print only	Print & File	\$ Amount
Floor view without people	@\$180- qty: _____	@\$180- qty: _____	@\$215- qty: _____	_____
Floor view with people (crowd or staff)	@\$205- qty: _____	@\$185- qty: _____	@\$240- qty: _____	_____
Elevated Views	@\$230- qty: _____	@\$210- qty: _____	@\$265- qty: _____	_____
Island Booth Special - 4 views	\$675	\$800	\$785	_____

**CHOOSE ADDITIONAL ITEMS or SERVICES:**

CANDID BOOTH IMAGES for Press or Social Media (Jpeg, unretouched) \$75 each \_\_\_\_\_

VIDEO PRODUCTION SERVICES — call for info & quote \_\_\_\_\_

DIGITAL VIDEO — 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: \_\_\_\_\_

Payment may be made by check or via PayPal @ [www.northlightphoto.com](http://www.northlightphoto.com).





February 12 - 14, 2019  
 Georgia World Congress Center  
 Atlanta, GA  
 Order Closing Date: January 29, 2019

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

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

**NOTE: 3% Processing Fee Applied to ALL Orders**      **\*NO REFUNDS FOR CANCELLATION AFTER CLOSING DATE**

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 <b>Self-Service</b> Display With Refrigerated Under Storage		1850	
B2 L/G	6ft Euro Deli <b>Self-Service</b> Display With Refrigerated Under Storage		2050	
B3 L/G	8ft Euro Deli <b>Self-Service</b> 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	

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PAGE 1 SUBTOTAL

OFFICE USE ONLY    IC    BB    O#

REV 11/13

PAGE 1 OF 2





February 12 - 14, 2019  
 Georgia World Congress Center  
 Atlanta, GA

Order Closing Date: January 29, 2019

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**

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

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

NOTE: 3% Processing Fee Applied to ALL Orders

\*NO REFUNDS FOR CANCELLATION AFTER CLOSING DATE

	MODEL	SIZE & DESCRIPTION	QTY	RENTAL \$	TOTAL \$
<b>H O T</b>	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	
<b>F R O Z E N</b>	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		
<b>D R Y</b>	200DRY	35" Counter Top Dry Display		450	
	HWS	2 Person Hand Washing Station		450	
	I1	40" Insulated Ice Tray With Drain Plug		275	
	I3	64" Insulated Ice Tray With Drain Plug		300	
	MS12	23" Electric Meat Slicer		525	
	MSU	39.5" Mobile Hand Washing Sink		525	
	PT4	4ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 check here)		160	
	PT5	5ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 check here)		185	
	PT6	6ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 check here)		225	
	SSB1	23.5" Stainless-Steel Single-Bowl Sink (PLUMBING REQUIRED)		250	
SSB3	83" Stainless-Steel Three-Bowl Sink (PLUMBING REQUIRED)		370		

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

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

PAGE 2 SUBTOTAL	
PAGE 1 SUBTOTAL	
MISC.	
EQUIPMENT TOTAL	
Damage Waiver 8%	
TOTAL	
RENTAL TAX 8.9%	
<b>GRAND TOTAL US\$</b>	

OFFICE USE ONLY IC BB O# INV#

RENTAL  
EQUIPMENT

TRADE SHOW  
& EVENTS



# LOWE

WORLDWIDE RENTAL SPECIALISTS



Worldwide  
Rental Specialists In  
Refrigerated, Frozen  
& Hot Equipment

## ABOUT US

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

## SERVICES

### Contracted Shows:

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

### Non-Contracted Shows:

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

### Special Events:

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

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

## Refrigerated 2 - 22

B Series ..... 2	Genova .....10	K2T/K2TF ..... 18
B - LG ..... 3	Sara.....11	K3T..... 19
B Corner ..... 4	Stella .....12	K Wood Chillers ..... 20
Jinny ..... 5	Mandy.....13	H1 ..... 21
P360° ..... 6	G5 .....14	G223 ..... 21
Oasis ..... 7	Memphis .....15	Starlet ..... 21
F2 Chiller ..... 8	Isola .....16	Prep Counters..... 22
C Series ..... 9	G4T/G6T Chillers .....17	

## Bakery 23 - 27

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## Wine Display 28

Bodega.....28
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## Frozen 29 - 43

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K4TF.....29	E3 .....33	G12..... 40
VV17.....30	E4 .....34	SS2P ..... 41
K4T .....30	D1C .....35	200GBT ..... 42
G1T .....31	Kubo 500F .....36	H4IB ..... 42
G6FT.....31	B2F.....37	Penguin..... 43
E1 .....32	F2 .....38	H2 ..... 43

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I1.....51	MSU .....52	SSB3..... 54
I3.....51	HWS.....52	SSB1 ..... 54
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## Cold Rooms 55 - 59

Ready Built Cold Room .....55	Modular Cold Room.....57	Modular Cold Room..... 59
Modular Cold Room .....56	Modular Cold Room.....58	

## B Series



**B - Back View**

### Features

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

### 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.

REFRIGERATED





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



**B - LG Back View**

**Features**

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

**Specifications**

**Model Numbers**

	<b>B1LG</b>	<b>B2LG</b>	<b>B3LG</b>
Width (inches)	52 <sup>3</sup> / <sub>8</sub>	77	101 <sup>5</sup> / <sub>8</sub>
Depth (inches)	43	43	43
Height (inches)	38 <sup>1</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>4</sub>
Width without end walls (inches)	47	70 <sup>1</sup> / <sub>4</sub>	94
Display area (square feet)	11	16 <sup>1</sup> / <sub>2</sub>	22
Storage capacity (cubic feet)	5 <sup>1</sup> / <sub>2</sub>	8 <sup>1</sup> / <sub>4</sub>	10 <sup>3</sup> / <sub>4</sub>
Storage area width (inches)	47	70 <sup>1</sup> / <sub>4</sub>	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.

REFRIGERATED



# B Corner

90° Corner



**'B' Corner - Back View**



REFRIGERATED

## Features

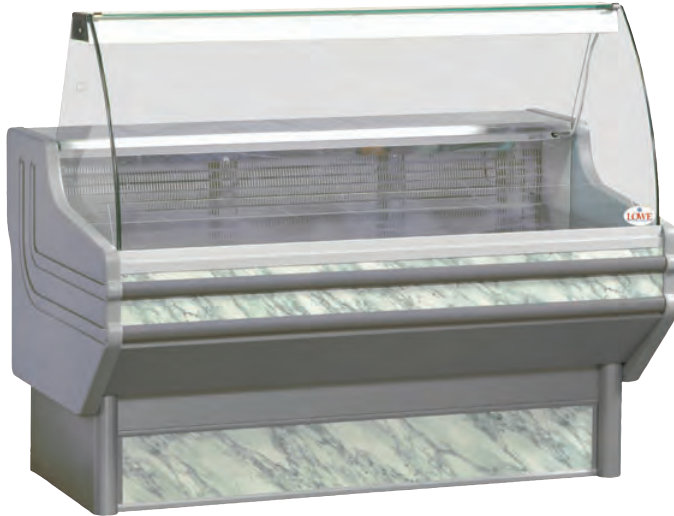
- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained 90° corner
- Ice insert for fish display available upon request
- Illuminated stainless steel display deck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

## Specifications

## Model Numbers

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

# Jinny



Jinny - Back View



## Features

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



J-104 & J-150 Also Available In Black

REFRIGERATED

## Specifications

## Model Numbers

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

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

## P360°

Grab & Go Island



### Features

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

REFRIGERATED

### Specifications

### Model Number

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

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

# Oasis

Sealed Deck, Suitable for Ice

## Features

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



REFRIGERATED

## Specifications

## Model Numbers

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

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

## F2 Chiller



### Features

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

### Specifications

### Model Number

#### F2 Chiller

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

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



## C Series

Euro Dairy/Deli Merchandiser  
Adjustable Shelves

### Features

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



REFRIGERATED

### Specifications

### Model Numbers

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

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

## Genova

Open Front Merchandiser



### Features

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



### Specifications

### Model Numbers

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

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



**Sara**  
Open Front Merchandiser

**Features**

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



REFRIGERATED

**Specifications**

**Model Number**

	<b>Sara</b>
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.

# Stella



## 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
- Forced air cooling
- Shelf product stoppers available upon request

REFRIGERATED

## Specifications

## Model Number

	Stella
Width (inches)	51
Depth (inches)	33 ¼
Height (inches)	68 ½
Width without end walls (inches)	49 ½
Top shelf	49 ½ w x 15 ¾ d
Middle shelf (inches)	49 ½ w x 17 ¾ d
Bottom shelf (inches)	49 ½ w x 19 ¾ d
Bottom Deck (inches)	49 ½ w x 24 ½ d
Display area (square feet)	24 ¾
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 -1°...+5°C or -1°...+7°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

# Mandy

Open Front Merchandiser

## 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



REFRIGERATED

## Specifications

## Model Number

### Mandy 100

Width (inches)	39 1/2
Depth (inches)	29 3/4
Height inches)	52
Width without end walls (inches)	36 1/2
Top shelf	34 3/4 w x 8 1/4 d
Middle shelf (inches)	34 3/4 w x 10 d
Bottom shelf (inches)	34 3/4 w x 12 d
Bottom Deck (inches)	35 1/4 w x 22 d
Display area (square feet)	13
Condensing unit size (HP)	3/4
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	1
Temp Range	35/42°F or 2/6°C

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

**G5**

REFRIGERATED



### Features

- Bottom mount refrigeration system
- 2 Sliding glass doors (front & Back)
- Pass through configuration
- 3 shelves standard
- Fan assisted
- Efficient, quiet system
- Fully adjustable shelves
- Double pane glass doors
- Easy access for loading & cleaning
- white interior

### Specifications

### Model Number

	H3L
Width (inches)	36
Depth (inches)	24
Height (inches)	54
Capacity	15 cu. ft.
Display deck (inches)	32 w x 21 <sup>3</sup> / <sub>4</sub> d
Display deck (square feet)	5
Condensing unit size (HP)	1/3
Refrigerant	R404
Power supply v/Hz/Ph	20/60/1
Amps	20
Watts	2000
Deck Fans	1
Temp Range	33/41°F or 3/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

# 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

REFRIGERATED

### Specifications

### Model Numbers

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

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



# Isola

## Features

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



REFRIGERATED

## 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)	⅓	⅓	⅓
Refrigerant	R134	R134	R134
Powers supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp range	38/50°F or 3/10°C	38/50°F or 3/10°C	38/50°F or 3/10°C

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



## Features

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



**G4T**



**G6T**

REFRIGERATED

## 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.

# K2T / K2TF

REFRIGERATED

## K2T

## K2TF

### Features

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



Rotating Shelves



Wire Shelves

\*K2TF: adjustable wire shelf version of K2T.  
Shelf size (inches) 17 ½ x 17 ½

### 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)	1/3	1/3
Refrigerant	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Evaporator fans	1	1
Temp range	35/50°F or 4/10°C	35/50°F or 4/10°C

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

## K3T

### Features

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



REFRIGERATED

### Specifications

### Model Number

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

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

## K2TWR

### Features

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



Rotating Shelves

## K2TWF



Square Shelves

### Specifications

### Model Numbers

	K2TWF	K2TWR	K2TWCF	KWTWCR
Application	General	General	Chocolate	Chocolate
Humidity control	No	No	Yes	Yes
Width (inches)	32 ½	32 ½	32 ½	32 ½
Depth (inches)	33 ½	33 ½	33 ½	33 ½
Height (inches)	72	72	72	72
Shelves (square or rotating)	square	Rotating	square	Rotating
Shelf width x depth (inches)	20 ½ w x 22 ½ d	-----	20 ½ w x 22 ½ d	-----
Shelf diameter (inches)	-----	22	-----	22
Number of shelves	5	6	5	6
Condensing unit size (HP)	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.



## H1

### Features

- Storage Chiller
- Weighs 73 lbs



## G223

### Features

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



## Starlet

### Features

- Counter top chiller
- Electronic thermostat
- Weighs 85 lbs



## Specifications

## Model Numbers

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

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

## Prep Counters



### Features

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

REFRIGERATED

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

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



## B1P

### Features

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



**Back View**

### Specifications

### Model Numbers

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

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

# Kubo 500R

Display Refrigerator

## Features

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



BAKERY

## Specifications

## Model Number

500R

Width (inches)	60
Depth (inches)	28
Height (inches)	54
Number of shelves	8
Shelf dimensions (inches)	23 1/2 w x 15 3/4 d
Condensing unit size (HP)	1 1/8
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	36°/ 50° F or 2°/10° C

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

## Victoria

### Features

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



### Specifications

### Model Numbers

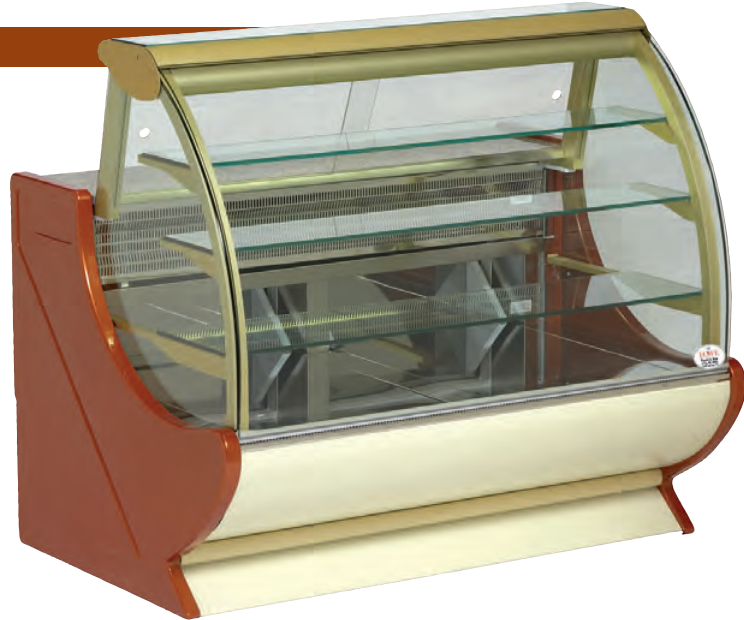
	V-150	V-200
Width (inches)	56 2/3	74
Depth (inches)	36	36
Height (inches)	50	50
Number of shelves	4	4
Top shelf dimensions (inches)	24 1/4 w x 15 d	32 7/8 w x 15 d
Other shelf dimensions (inches)	24 1/4 w x 17 d	32 7/8 w x 17 d
Condensing unit size (HP)	1/4	1/3
Refrigerant	R134A	R134A
Power Supply v/Hz/Ph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

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

# L Symphony

## Features

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



Additional Colors Available

## Specifications

## Model Numbers

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

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

# L Harmony

## Features

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



Additional Colors Available

## Specifications

## Model Numbers

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

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



# Bodega

## Features

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



# Bodega Mini

## Features

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

## Specifications

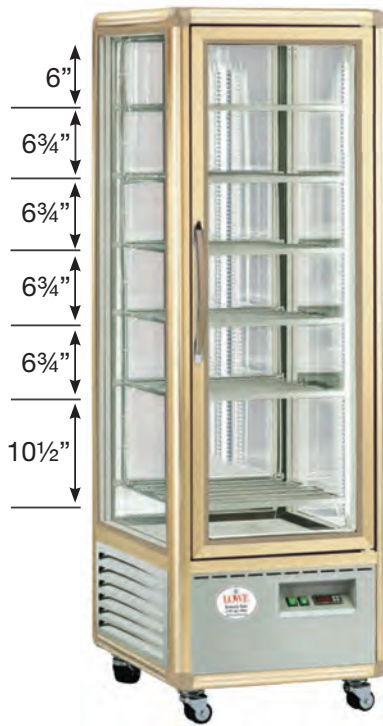
## Model Numbers

	Bodega	Bodega Mini
Width (inches)	23 ½	23 ¾
Depth (inches)	28	23 ½
Height (inches)	67 ¾	34 ½
Shelf dimensions (inches)	-	-
Deck dimensions (inches)	-	-
Condensing unit size (HP)	1/6	1/6
Refrigerant	R134	R600a
Power Supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck Fans	yes	yes
Temp Range	41/60°F	5/20°C

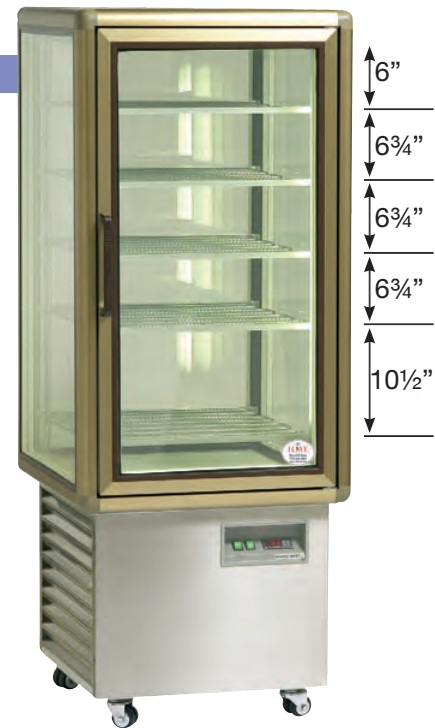
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



**K1T**  
4-Sided  
Fixed Shelf Freezer



**K4TF**  
4-Sided  
Fixed Shelf Freezer



**Features**

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

Also Available In Silver

FROZEN

**Specifications**

**Model Numbers**

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

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

## VV17



### Features

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

### 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



FROZEN

### Specifications

### Model Numbers

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

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

### 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



**G1T**



**G6FT**

**Improved Visibility  
and Lighting**

FROZEN

### Specifications

### Model Number

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

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

# E1 / E2

Display Freezer

## Features

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



FROZEN

Specifications	Model Number	
	E1	E2
Width (inches)	60	88
Depth (inches)	35 ½	35 ½
Height (inches)	40	40
Condensing unit size (HP)	½	½
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Static Refrigeration	Yes	Yes
Temp Range	0/-22°C or 32/-8°F	0/-22°C or 32/-8°F

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

## E3

Display Freezer

### Features

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



FROZEN

### Specifications

### Model Number

	E3
Width (inches)	77
Depth (inches)	34
Height (inches)	37
Condensing unit size (HP)	1/2
Refrigerant	R404
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static Refrigeration	Yes
Temp Range	0/-22°C or 32/-8°F

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



# E4

Display Freezer

## Features

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



## Specifications

## Model Number

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

FROZEN



# D1C

Display Freezer

## Features

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



FROZEN

## Specifications

## Model Number

	D1C
Width (inches)	58
Depth (inches)	30
Height (inches)	34
Condensing unit size (HP)	1/2
Refrigerant	R134A
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static refrigeration	Yes
Temp range	0/-20°C or 50/-4°F

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

# Kubo 500F

Display Freezer

## Features

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



FROZEN

## Specifications

## Model Number

500F

Width (inches)	60
Depth (inches)	28
Height (inches)	54
Number of shelves	8
Shelf dimensions (inches)	23 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/-18°C or 32/0°F

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

**B2F**  
Display Freezer



**Limited Quantity Available**

**Features**

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

**\*Note: No Refrigerated Understorage.**

FROZEN

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

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

## F2



### Features

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

### Specifications

### Model Number

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

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

**DC8**  
Dipping Cabinet



**Features**

- Attractive, contemporary design
- 24 gauge painted textured interior and exterior
- Stainless steel serving deck, top and attached superstructure
- Independent on/off compressor and light switch
- Brilliant, interior fluorescent lighting
- Tempered plate glass viewing window
- Holds 9 ½ diameter, 3 gallon cans
- Top and side lid wiper gaskets
- 9 ft. power cord
- 8 dipping wells
- Rear frozen storage
- Heavy-duty epoxy-coated wire can support racks
- Hinged, high-tensile, transparent acrylic dipping compartment lids with full length handle

FROZEN

**Specifications**

**Model Number**

	DC8
Width (inches)	47 ¾
Depth (inches)	27 ¾
Height (inches)	50
Condensing unit size (HP)	½
Refrigerant	R134a
Rear door	13¼" h x 16¼" w
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	5° to -5°F or -15°-21°C

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

# G12

Gelato Case



## Features

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

FROZEN

## Specifications

## Model Number

	G12
Width (inches)	48¼
Depth (inches)	47
Height (inches)	54½
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	220v single phase
Amps	30
Watts	3000
Deck fans	Yes
Temp range	-10°/10°F

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



## SS2P

Two Flavor Soft Serve Ice Cream Machine

### Features

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



FROZEN

### Specifications

### Model Number

	SS2P
Width (inches)	21
Depth (inches)	27 1/2
Height (inches)	52
Condensing unit size (HP)	1 1/8, 1/8
Refrigerant	R404
Power supply v/Hz/Ph	220V single phase
Amps	30
Watts	3000

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

## 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

REFRIGERATED

### 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)	⅓	¼
Refrigerant	R404	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	no	yes
Temp range	0/-18°C or 32/0°F	0/-18°C or 32/0°F
Fixed shelf evaporator	yes	no

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



## Penguin 1

Single Bowl  
Frozen Drink Display

## Penguin 2

Double Bowl  
Frozen Drink Display



### Features

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

## H2



### Features

- Efficient, quiet system
- Perfect for under counter use

FROZEN

### Specifications

### Model Numbers

	H2	Penguin 1	Penguin 2
Width (inches)	19 ½	7 ¾	15 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	0/-18°C or 32/0°F	frozen drinks	frozen drinks

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

# Isola 4H

## Features

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



**Isola 4H**  
*Lid Electronically Lowered.*

## Specifications

## Model Numbers

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

Plug - each unit requires a single dedicated power supply.

HOT

# 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



HOT

## 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.



## BR13H

### Features

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



HOT

### Specifications

### Model Number

#### BR13H

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

Plug - each unit requires a single dedicated power supply.



**MCT**  
4 Burner



**Features**

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



**MCT**  
Back View - Under Storage



**MCTM**  
With Mirror

HOT

**Specifications**

**Model Numbers**

	<b>MCT</b>	<b>MCTM</b>
Width (inches)	60	60
Depth (inches)	29	29
Height (inches)	38 ½	98 ½
Power Supply v/Hz/Ph	220/60/1	220/60/1
Amps	30	30
Watts	3000	3000

Plug - each unit requires a single dedicated power supply.

## CO25 Convection Oven

### Features

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



### Specifications

### Model Number

#### CO25

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

Plug - each unit requires a single dedicated power supply.

## MW Microwave



### Specifications

### Model Number

#### MW

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

Plug - each unit requires a single dedicated power supply.

## Top2

Dual burner cook top



### Features

- 2 electric burners
- Compact and lightweight



## DW

Dual lamp display warmer

### Features

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

### Specifications

### Model Numbers

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

Plug - each unit requires a single dedicated power supply.

## 200 Hot

(Self Serve) Counter Top



### Features

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

### Specifications

### Model Number

#### 200 Hot

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

Plug - each unit requires a single dedicated power supply.

HOT

## HSD2



### Features

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

### Specifications

### Model Number

#### HSD2

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

Plug - each unit requires a single dedicated power supply.



**I1 / I3**  
Display Ice Tray

**MS12**  
Electric Meat Slicer  
12" Cutting Wheel



**200 Dry**  
Self-Serve Counter Top Display

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

NON REFRIGERATED

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

Plug - each unit requires a single dedicated power supply.



## MSU

Mobile Sink Unit  
For Hands and Utensils Only



### Features

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

### Specifications

### Model Number

#### MSU

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

NON REFRIGERATED

## HWS

Two Person Accessible Hand Washing Station

### Features

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

### Specifications

### Model Number

#### HWS

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







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

**Features**

- Stainless steel work surface
- Model with shelf available



**PT**  
*Stainless Steel Prep Table*

NON REFRIGERATED

**Specifications**

**Model Numbers**

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

## Sinks

SSB1



### Features

- Stainless steel bowl sink
- Plumbing required
- Single bowl and three bowl sinks available
- Water inlet (1 inch) and drain fitting (1 3/4 inch)

SSB3



### Specifications

### Model Numbers

	SSB1	SSB3
Width (inches)	23 1/2	84
Depth (inches)	24 1/2	24 1/2
Height (inches)	40	40

NON REFRIGERATED

## Ready Built Cold Rooms

### Features

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



### Specifications

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

## Modular walk-in cold and freezer rooms.

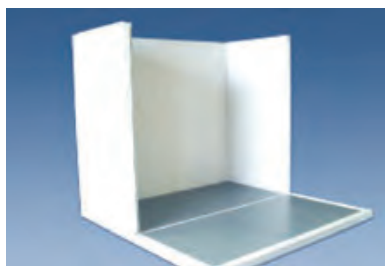
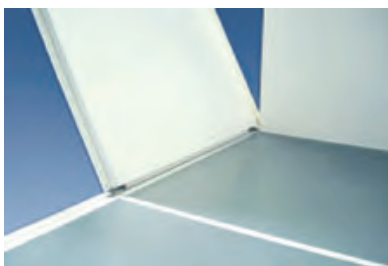


*From the world's largest sporting events to state fairs, festivals, care centers, emergency relief, construction renovation, and so much more, LOWE Cold Rooms provide the perfect refrigerated storage solution.*

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

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

COLD ROOMS



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



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

### **Take advantage of our freight savings!**

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

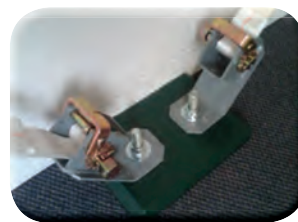
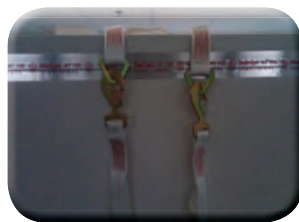
This creates an efficiency and economy that ready built rooms can't duplicate.



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



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



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

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



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



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



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



Build on a cart path or remote site with ease!

COLD ROOMS

### Specifications

<b>Power Requirements</b>	220v / 60Hz / Single Phase / 30 Amp Breaker (Note: LOWE can supply a splitter box allowing 2 motors to run off a single power supply.)	
<b>Drain</b>	Not Required	
<b>Inside Door Handle</b>	Glow in the dark	
<b>Strip Curtain</b>	Fitted at door entry	
<b>Color</b>	White	
<b>Dimensions</b>	<b>Internal</b>	<b>External</b>
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.		
<b>Call to reserve your customized cold room!</b>		



## LOWE Modular Cold Room Features & Benefits

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

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

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

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

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

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



Cold Room used for keg storage.



## Contact

### USA

105 CECIL COURT  
FAYETTEVILLE, GEORGIA  
30214  
1 770 461 9001  
1 844 655 1320

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SPAIN  
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# IPPE 2019

2019 IPPE Expo  
Feb 12 - Feb 14, 2019  
Georgia World Congress Center



COMPANY NAME:				[Order by Email, Fax or Online: <a href="http://www.total-plant.com">www.total-plant.com</a> ]			Convention Code: 477318		
<input type="checkbox"/> Please have a designer stop by.				Date:	Time:	PRICE	QTY	TOTAL	
Floral Arrangements-THESE ARE EXAMPLES ONLY								Pre Order Deadline: 1-18-19	
Seasonal Floral Arrangements				Exotic Floral Arrangements				<b>Package #1</b> 1 Large Fern 2 Mums (Yellow, White, Purple) \$80.00	
									
Small Floral Arrangements (\$60.00 and up) 3-sided _____ Round _____								<b>Package #2</b> (2) 5' Green Plants 2 Large Ferns 4 Mums (Yellow, White, Purple)  \$290.00	
Medium Floral Arrangements (\$70.00 and up) 3-sided _____ Round _____									
Large Floral Arrangements (\$80.00 and up) 3-sided _____ Round _____									
Medium Tropical Floral Arrangements (\$90.00 and up) Height _____ Colors _____									
Large Tropical Floral Arrangements (\$115.00 and up) Height _____ Colors _____									
Custom Arrangements available:									
Description:									
Small Center Pieces & Bud Vases Priced upon request									
Potted Flowers-THESE ARE EXAMPLES ONLY								<b>Package #3</b> (2) 6' Green Plants 4 Large Ferns 8 Mums (Yellow, White, Purple) \$475.00	
Azaleas				Mums		Bromeliads			
									
Mums	<input type="checkbox"/> Yellow	<input type="checkbox"/> White	<input type="checkbox"/> Purple	\$25.00				<b>Package #4</b> (4) 3' Green Plants 2 Large Ferns (2) 6' Green Plants 12 Mums (Yellow, White, Purple) \$685.00	
Azaleas	<input type="checkbox"/> Red	<input type="checkbox"/> White	<input type="checkbox"/> Pink	\$35.00					
Bromeliads	<input type="checkbox"/> Red	<input type="checkbox"/> Orange	<input type="checkbox"/> Purple	\$35.00					
Seasonal Flowering				\$25.00					
European Dish Gardens: Medium				\$45.00					
Dish Garden				Fern		Ivy		Pothos	
									
Green Desk Top Plant				\$28.00					
Large Fern				\$35.00					
Small Ivy/Pothos				\$25.00					
Large Ivy/Pothos				\$35.00					
Spath		Arboricola		Croton		Janet Craig			
									
2-3 Ft Green Plant				\$48.00				7' Ficus Tree Top Dressed with 2 ivy or ferns and 1 blooming plant \$170.00	

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



Ficus Tree



Palm



Topiary Plants

ITEM	PRICE	QTY	TOTAL
4 Ft Green Plant	\$60.00		
5 Ft Green Plant	\$70.00		
6 Ft Green Plant	\$80.00		
7-8 Ft Green Plant	\$90.00		
9-10 Ft Green Plant (priced upon request)			
Bowls for business cards or promotions	\$30.00/ea		
Complimentary Decorative Containers <input type="checkbox"/> Black <input type="checkbox"/> White	\$0.00	-	\$0.00
Upgraded Containers for blooming and desktop plants <input type="checkbox"/> Gold <input type="checkbox"/> Silver <input type="checkbox"/> Baskets	\$10.00/ea		
Larger Specialty Decorative Containers <input type="checkbox"/> Gold <input type="checkbox"/> Silver <input type="checkbox"/> Baskets	\$20.00/ea		
Package 1	\$80.00		
Package 2	\$290.00		
Package 3	\$475.00		
Package 4	\$685.00		
Package 5	\$170.00		

Package & Pre Order  
deadline is: January  
18th, 2019

\*\*\*\*\*

\*For assistance in  
ordering, please call:  
(404) 881-0809 ext 101.  
For special orders or  
design assistance, please  
call Alison at 404-881-  
0809 x 102

Special Services Upon Request: Garden Areas/ Luncheons/Banquets/Fountains/Hospitality Suites. Onsite orders are subject to availability.	<b>Subtotal</b>	
	<b>Tax (8.9%)</b>	
	<b>Delivery</b>	<b>\$15.00</b>
	<b>Total Due</b>	

- 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:	