

# PAYMENT AUTHORIZATION FORM



**Georgia World Congress Center**  
**Georgia Dome**  
285 Andrew Young International Blvd.  
Atlanta, GA 30313  
Engineering Department  
Telephone: (404) 223-4800 Fax: (404) 223-4813



Please complete the information requested below and return this form with your orders. You may choose to pay by check (payable to the Georgia World Congress Center), credit card, or bank wire transfer. We require your credit card authorization to be on file before we process your order(s) for service. We reserve the right to use this authorization to charge your credit card account for any unpaid balance due or for any additional amounts incurred as a result of show site orders placed by your representative.

## WIRE TRANSFER

In order to accurately process the transfer of funds from your account, please complete the following information and fax it along with a copy of the wire receipt to the fax number printed on the header of this page.

**NOTE: A service charge may be added for processing U. S./International wire transfers by your banking institution**

The following information must be included on the bank copy of the wire transfer confirmation:

- ✓ Name of Event You Are Attending
- ✓ Exhibiting Company Name
- ✓ Booth Number

✓ **Banking Institution Information:**

**Bank Name:** Wachovia Bank  
**Address:** 191 Peachtree Street  
Atlanta, GA 30303

Please call for the following information:

**Routing #**                      **Account #**  
**Account Type**                **Swift Code**

## CREDIT CARD INFORMATION

Type of Card:                       AmEx                       M/C                       VISA                       Discover Card                       Diners Club

Credit Card #:                       Expiration Date:

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

City, ST, Zip: \_\_\_\_\_

Name as it appears on card: \_\_\_\_\_

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

## EXHIBITING COMPANY INFORMATION

Please complete the following information:

COMPANY NAME: \_\_\_\_\_ BOOTH #: \_\_\_\_\_

COMPANY ADDRESS: \_\_\_\_\_ PHONE: (    ) \_\_\_\_\_-\_\_\_\_\_

CITY/STATE/ZIP \_\_\_\_\_ FAX: (    ) \_\_\_\_\_-\_\_\_\_\_

CONTACT NAME: \_\_\_\_\_ EMAIL: \_\_\_\_\_



**Georgia World Congress Center**

285 Andrew Young International Blvd.

Atlanta, GA. 30313

Engineering Department:

(404) 223-4800 Fax: (404) 223-4813

Submit orders online at [www.gwcc.com](http://www.gwcc.com)

### 10 x 10 Booth Layout

Back of Booth: \_\_\_\_\_


Indicate Adjacent Booth or Aisle Number: \_\_\_\_\_

Indicate Adjacent Booth or Aisle Number: \_\_\_\_\_

Front of Booth: \_\_\_\_\_

Show Name: \_\_\_\_\_

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

Contact Name: \_\_\_\_\_ Phone # \_\_\_\_\_

# CABLE SERVICE ORDER FORM



**Georgia World Congress Center**  
 285 Andrew Young International Blvd.  
 Atlanta, GA 30313



International Production & Processing Expo

Event Dates: **January 28-30, 2020**

Standard Rates will be applied to all orders received via fax, mail, or email [engorders@gwcc.com](mailto:engorders@gwcc.com)

Phone: (404) 223-4800 Fax: (404) 223-4813

**Advance Rate Deadline January 18, 2019 .when ordering online: [www.gwcca.org](http://www.gwcca.org)**

Booth No. _____	Company Name _____	E-MAIL: _____
Telephone No. ( ) _____	Fax No. ( ) _____	
Address _____	City _____	State _____ Zip Code _____
Contact Name _____	Signature _____	

### Basic Service Rates and Conditions

Basic cable television service with signal provided by **Comcast** is offered by the Georgia World Congress Center. This service provides the latest news, weather, financial information and in-season sports spectacles.

**Electrical service must be ordered separately to power all television sets.**

### Cable Services

Service	Number of Services	Floor Rate	Amount	
Cable TV		\$330		
Closed Circuit Channels		\$480		

**\*\*Additional on-site labor charges may apply.**

LABOR		
Sunday-Saturday (including holidays)		
Qty. of Hours	Hourly Rate	Total Labor
	\$75	
<b>TOTAL CHARGES:</b>		

**POWER WILL BE PLACED IN THE REAR OF THE BOOTH, UNLESS OTHERWISE DESIGNATED.**

***SUBMIT DIAGRAM FORM INCLUDING BOOTH ORIENTATION***

**NOTES:**

\*Please see pg.2 for "Important Conditions & Regulations".  
 \*All TV sets must be CABLE READY or have multi-channel converters.

For Congress Center Use Only	
	Adjusted Total: \$ _____
	Paid in Advance: \$ _____
	Paid on Show Site: \$ _____
	<b>Balance/Credit:</b> \$ _____
	_____ Payment Received by _____

# CABLE SERVICE ORDER FORM

## **IMPORTANT CONDITIONS & REGULATIONS**

1. **TO QUALIFY FOR DISCOUNTED RATES-Orders with payment must be received 21 calendar days prior to the FIRST OPEN SHOW DATE.**
2. Notification of cancellations **must be received in writing** a minimum of fourteen **(14) calendar days prior to**
3. **PAYMENT IN FULL** is due at time services are ordered.
4. **Credit will not be given for electrical service installed and not used.**
5. Any complaint or claim must be brought to the Service Desk prior to the end of the event. The exhibitor shall maintain insurance as necessary to protect against loss or damage to equipment and property in accordance with Georgia World Congress Center license agreement.
6. All material and equipment furnished by Georgia World Congress Center for this service order shall remain the property of the Congress Center and shall be removed **ONLY** by house technicians at the close of show.
7. Unless otherwise directed, Georgia World Congress Center electricians are authorized to cut floor coverings to permit installation of services.
8. All equipment to be connected by Georgia World Congress Center must comply with NEC, federal, state and local codes.
9. Prices are based upon current wage rates and are subject to change without notice.
10. **Under no circumstances shall anyone other than a "house electrician" make electrical connections.** However; company engineers and technicians who are required to **assemble, diagnose, wire and service** equipment may be allowed to execute work subject to approval of Georgia World Congress Center Engineering Department.
11. Wall outlets, columns and permanent building outlets are **not** to be obstructed at any time.
12. **All electrical cords and appurtenances must be supplied by the Georgia World Congress Center Engineering Department.**
13. Signal is provided by Comcast.
14. Electrical Services at the prevailing Rates must be ordered separately.

### **Questions regarding service should be directed to:**

Georgia World Congress Center  
Engineering Department  
285 Andrew Young International Boulevard, NW  
Atlanta, GA 30313-1591 USA  
Telephone: 404.223.4800  
Fax: 404.223.4813

# COMPRESSED AIR-WATER-DRAIN-NATURAL GAS SERVICE ORDER FORM



**Georgia World Congress Center**  
 285 Andrew Young International Blvd  
 Atlanta, GA 30313  
 Engineering Dept: 404-223-4800 Fax: 404-223-4813



International Production & Processing Expo

Event Dates: **January 28-30, 2020**  
 Standard Rates will be applied to all faxed  
 emailed engorders@gwcca.com or mailed orders

Advance Rate Deadline - **January 18, 2019**.when ordering online: [www.gwcca.org](http://www.gwcca.org)

Booth No. \_\_\_\_\_ Company Name \_\_\_\_\_  
 Telephone No. (\_\_\_\_) \_\_\_\_\_ Fax No. (\_\_\_\_) \_\_\_\_\_ E-MAIL: \_\_\_\_\_  
 Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_  
 Contact Name \_\_\_\_\_ Signature \_\_\_\_\_

Compressed Air (90-100 lbs. PSI)			
Service	Standard Rate	QTY	Total
1/4" = 13 CFM	\$330		
3/8" = 29 CFM	\$330		
1/2" = 54 CFM	\$594		
3/4" = 80 CFM	\$594		
Water (Average Pressure - 55 PSI)			
Service (Select Cold/Hot or Both)	Standard Rate	Qty	Total
	Cold      Hot		
3/8" 8 GPM	\$132      \$204		
1/2" 20 GPM	\$198      \$306		
3/4" 26 GPM	\$264      \$409		
One-Time Water Fill and Drain			
Service	Standard Rate	Qty	Total
150 Gallon Unit	\$232		
Additional Units of 150 Gallon	\$166		

Sinks (includes cold/hot water and drain) when ordering double and triple bowl sinks, as supplies are limited		
Standard Rate (Each)	Qty	Total
\$672 single bowl		
\$992.00 double bowl		
\$1242.00 triple bowl		
Drainage		
Discountd Rate (Each)	Qty	Total
\$166		

LABOR ( Labor is charged at a 1hr minimum per service) Sunday-Saturday (including holidays)		
Labor per hour	Qty	Total
\$75		

**TOTAL for THIS ORDER =**

Natural Gas			
Service	Standard Rate	Qty	Total
1/2" 50,000 BTU	\$528		
Additional Units of 45,000 BTU	\$422		
3/4" 105,000 BTU	\$950		
1" 195,000 BTU	\$1,794		
SPECIAL SERVICES			
Item Name	Standard Rate	Qty	Total
Pressure Regulator	\$60		
PVC Piping			
Water Heater	\$409		

**POWER WILL BE PLACED IN THE REAR OF THE BOOTH, UNLESS OTHERWISE DESIGNATED.**

**SUBMIT DIAGRAM FORM INCLUDING BOOTH ORIENTATION**

For Congress Center Use Only

Adjusted Total: \_\_\_\_\_

Paid in Advance: \_\_\_\_\_

Paid on Show Site: \_\_\_\_\_

Balance/Credit: \_\_\_\_\_

**NOTES:**  
 \*GWCC does not guarantee minimum /maximum pressure.

\*Please see pg. 2 for "Important Conditions & Regulations".

# COMPRESSED AIR-WATER-DRAIN-NATURAL GAS SERVICE ORDER FORM

## **IMPORTANT CONDITIONS & REGULATIONS**

1. **TO QUALIFY FOR DISCOUNTED RATES-Orders with payment must be received 21 calendar days prior to the FIRST OPEN SHOW DATE.**
2. Notification of cancellations **must be received in writing** a minimum of fourteen (14) calendar days prior to scheduled show opening date.
3. **PAYMENT IN FULL is due at time services are ordered**
4. **Credit will not be given for plumbing service installed and not used.**
5. Any complaint or claim must be brought to the Service Desk prior to the end of the event. The exhibitor shall maintain insurance as necessary to protect against loss or damage to Georgia World Congress Center license agreement.
6. All material and equipment furnished by Georgia World Congress Center for this service order shall remain the property of the Congress Center and shall be removed **ONLY** by house technicians at the close of show.
7. Unless otherwise directed, Georgia World Congress Center plumbers are authorized to cut floor coverings to permit installation of services.
8. All equipment to be connected by Georgia World Congress Center must comply with NEC, federal, state and local codes.
9. Prices are based upon current wage rates and are subject to change without notice.
10. **Under no circumstances shall anyone other than a "house plumber" make plumbing connections.** However, company engineers and technicians who are required to **assemble**, allowed to execute work subject to approval of Georgia World Congress Center Engineering Department.
11. Wall outlets, columns and permanent building outlets are **not** to be obstructed at any time.
12. Georgia World Congress Center recommends that exhibitors provide a filter-separator for all equipment requiring air connections. Congress Center will not be responsible for moisture or
13. If air, water, and natural gas pressure are critical, Georgia World Congress Center recommends that exhibitors arrange to have a pressure regulator valve installed. **No guarantee can be made of minimum and maximum pressure.**
14. All equipment using water must have the inlet and outlet properly tagged.
15. The service fee will be based on the combined rated capacity of connected equipment.

### **Questions regarding service should be directed to:**

Georgia World Congress Center  
Engineering Department  
285 Andrew Young International Boulevard, NW  
Atlanta, GA 30313-1591 USA  
Telephone: 404-223-4800  
Fax: 404-223-4813  
email:engorders@gwcc.com



**Georgia World Congress Center**  
 285 Andrew Young International Blvd  
 Atlanta, GA 30313  
 Engineering Dept: 404-223-4800 Fax: 404-223-4813



International Production & Processing Expo

Event dates: **January 28-30, 2020**

Standard Rates will be applied to all orders received via fax, mail, or emails to [engorders@gwcc.com](mailto:engorders@gwcc.com)

**Advance Rate Deadline January 18, 2019 .when ordering online: [www.gwcca.org](http://www.gwcca.org)**

Booth No. \_\_\_\_\_ Company Name \_\_\_\_\_  
 Telephone No. (\_\_\_\_) \_\_\_\_\_ Fax No. (\_\_\_\_) \_\_\_\_\_ Email: \_\_\_\_\_  
 Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_  
 Contact Name \_\_\_\_\_ Signature \_\_\_\_\_

ELECTRICAL					
120 Volt 1 Phase (single outlet)	Standard Rate	Qty	Overhead add 50%	24 Hour Service add 50%	Total
5 AMPS	\$165				
10 AMPS	\$219				
15 AMPS	\$250				
20 AMPS	\$289				
208 Volt 1 Phase (single outlet)	Standard Rate	Qty	Overhead add 50%	24 Hour Service add 50%	Total
20 AMPS	\$331				
30 AMPS	\$430				
40 AMPS	\$529				
50 AMPS	\$661				
60 AMPS	\$827				
80 AMPS	\$1,026				
100 AMPS	\$1,290				
150 AMPS	\$1,985				
200 AMPS	\$2,646				
208 Volt 3 Phase (No Receptacles; Direct tie-in)	Standard Rate	Qty	Overhead add 50%	24 Hour Service add 50%	Total
20 AMPS	\$562				
30 AMPS	\$761				
40 AMPS	\$959				
50 AMPS	\$1,091				
60 AMPS	\$1,324				
80 AMPS	\$1,787				
100 AMPS	\$2,184				
150 AMPS	\$3,440				
200 AMPS	\$4,234				
300 AMPS	\$6,076				
400 AMPS	\$7,441				
480 Volt 3 Phase (No Receptacle; Direct tie-in)	Standard Rate	Qty	Overhead add 50%	24 Hour Service	Total
20 AMPS	\$1,126				
30 AMPS	\$1,588				
40 AMPS	\$1,985				
50 AMPS	\$2,316				
60 AMPS	\$2,672				
80 AMPS	\$3,970				
100 AMPS	\$4,410				
150 AMPS	\$6,212				
200 AMPS	\$8,599				
300 AMPS	\$13,230				
400 AMPS	\$17,861				

SPECIAL SERVICES				
Item Name	Description	Rate	Qty	Total
Par 64	1000 watt can light installed in the ceiling	\$316 ea		
Single Extension Cord	25-50 ft single receptacle extension cord	\$19 ea		
Quad Extension	4 Outlet receptacle box	\$24 ea		
Multi-outlet	Receptacle adapter	\$10 ea		
Distribution Panel	100A-200A Panel	\$250 ea		
Transformers		<b>Call for Quote</b>		
Anchors	(see page 2)	\$250 ea		

**\*\*Additional on-site labor charges may apply.**

ELECTRICAL LABOR		
Sunday-Saturday (including holidays)		
Qty. of Hours	Hourly Rate	Total Labor
	\$75.00	

**NOTES:**

**\* All 208v service or higher require a minimum of 1hr of labor. A minimum of 1hr labor will be applied for all services routed beyond the back of the booth.**

**\*Please see pg. 2 for "Important Conditions & Regulations".**

**TOTAL for THIS ORDER=**

**POWER WILL BE PLACED IN THE REAR OF THE BOOTH, UNLESS OTHERWISE DESIGNATED.**

**\* Power for Larger Scaled booths will not be installed without a booth diagram SUBMIT DIAGRAM INCLUDING BOOTH ORIENTATION**

For Congress Center Use Only

Adjusted Total: \$ \_\_\_\_\_  
 Paid in Advance: \$ \_\_\_\_\_  
 Paid on Show Site: \$ \_\_\_\_\_  
 Balance/Credit: \$ \_\_\_\_\_

(Payment Received by)

**Notes or Special Instructions:**

**Payments made via Wire Transfers:**

Name: Wells Fargo Bank  
 360 Interstate North Parkway  
 Suite 500  
 Atlanta, GA 30339  
 Routing Number: 121000248  
 Acct # : 2000070123287  
 Chips ID 0407  
 Swift ID PNBPU533  
 Type of Account: Checking

**Payments made via Check:**

Payable to : GWCCA  
 285 Andrew Young  
 Int'L Blvd. NW  
 Atlanta, GA 30313

Please reference event name and booth number.



## **DRILLING OF EXHIBIT HALL FLOORS**

Authorization to anchor into the exhibit hall floors must be secured from the Georgia World Congress Center. A detailed description of the equipment and/or machinery that will be anchored along with a floor plan detailing location of the anchors must be submitted a minimum of 60-days prior to load-in of the show. A copy of this completed and signed form must also be included.

The exhibit halls are designed for compressive loads in accordance with ASHTO-20 for a uniform load of 350 lbs. per square foot and not for vertical loads. GWCC Engineers will complete all drilling, install on behalf of the exhibitor anchors provided by the GWCC, remove anchors and refill all holes. Anchors are limited to a depth of 5” and have to maintain a clear distance of 18” from expansion and control joints. To maintain the structural integrity of the floor slab, the number of anchors is limited to one anchor per three square feet of area. The exact location and depth of utility conduit lines is not known.

The exhibitor is responsible for the cost per anchor/hole (\$250 each), the labor to drill/install anchors, labor/materials to re-fill, any damages resulting from the drilling of holes, and any necessary repairs.

Show Name:

Exhibitor/Company Name:

Booth Number:

Exhibitor/Company Address:

Exhibitor/Company Main Contact:

Telephone Number:

Email Address:

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(Signature of Representative) (Date)

Please submit to:

Georgia World Congress Center

Event Services Department

285 Andrew Young International Blvd NW

Atlanta, GA 30313-1591

Or email to [cchadwick@gwcc.com](mailto:cchadwick@gwcc.com) subject line ‘Show Name’ Anchoring Request

Please contact the Georgia World Congress Center Event Services Department at 404-223-4300 with any questions.





# Electrical Connectors

## Georgia World Congress Center

285 Andrew Young International Blvd.  
Atlanta, GA 30313

Engineering Dept.:Phone: (404) 223-4800 Fax: (404) 223-4813

A female connector will be provided on the electrical service from GWCC. A male plug will need to be provided by the exhibitor to match the corresponding connector for the desired power supply. If the plug is not pre-installed on the exhibitors equipment a plug will be provided with a labor charge.

120 Volt 1 Phase	NEMA connector provided by GWCC
5 AMPS	5-15R
10 AMPS	5-15R
15 AMPS	5-15R
20 AMPS	5-15R
208 Volt 1 Phase	NEMA connector provided by GWCC
20 AMPS	L14-20R
30 AMPS	L21-30R
40 AMPS	L21-30R
50 AMPS	HBL26516(Non NEMA )
60 AMPS	HBL26516(Non NEMA )
80 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
100 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
150 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
200 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
208 Volt 3 Phase	NEMA connector provided by GWCC
20 AMPS	L21-20R
30 AMPS	L21-30R
40 AMPS	L21-30R
50 AMPS	HBL26516(Non NEMA )
60 AMPS	HBL26516(Non NEMA )
80 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
100 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
150 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
200 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
300 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
400 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
480 Volt 3 Phase	NEMA connector provided by GWCC
20 AMPS	L22-20R
30 AMPS	L22-30R
40 AMPS	L22-30R
50 AMPS	Mini cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
60 AMPS	Mini cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
80 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
100 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
150 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
200 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
300 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)
400 AMPS	Cam Locks with ground and neutral reversed (Three Female hot leads, male ground and male neutral)

## SPECIAL REQUIREMENTS

POWER REQUIREMENTS ABOVE 400-AMPS, SPECIAL VOLTAGE AND TRANSFORMERS ARE AVAILABLE – PRICES UPON REQUEST

### IMPORTANT CONDITIONS AND REGULATIONS

1. **Electrical Services must be submitted via Order Forms at [engorders@gwcc.com](mailto:engorders@gwcc.com) or online at [www.gwcca.org](http://www.gwcca.org). TO QUALIFY FOR DISCOUNTED RATES – Orders must be submitted **online** at least **twenty-one (21) calendar days** prior to the scheduled show opening date. **Onsite orders are subject to a minimum one hour labor charge at \$75 per hour****
2. Notification of cancellations **must be received in writing** a minimum of **fourteen (14) calendar days** prior to the scheduled show opening date. Credit will not be given for electrical service installed but not used.
3. Payment in full and a scaled diagram indicating the number and location of outlets, including the booth's dimensions and neighboring booth/aisle numbers **MUST** be included before services are provided.  
**Orders without payment will NOT be processed and service will be withheld until payment is received.**
4. Any complaint or claim must be brought to the Service Desk prior to the close of the Event. The Exhibitor shall maintain such insurance as necessary to protect against loss or damage to any equipment or other property. The Exhibitor agrees to bear the risk of inadequacy or failure of any insurance or any insurer insuring the Exhibitor or the Event Licensee or their respective equipment or other property.
5. All equipment and other property furnished by the Georgia World Congress Center Authority under this Electrical Services Order Form shall remain the property of the Authority and may be removed only by house technicians following conclusion of the Event.
6. Unless otherwise authorized in writing by the Georgia World Congress Center Authority, only Georgia World Congress Center electricians are authorized to cut floor coverings to permit installation of services.
7. All equipment to be connected by Georgia World Congress Center must comply with NEC, federal, state, and local codes, and the directives of the Georgia World Congress Center Authority's Engineering Department.
8. Prices are based upon rates at the time of the order and are subject to change without notice.
9. Moreover, engineers and technicians employed by or under contract with the Exhibitors or Event Licensees must obtain advance written authorization from the Georgia World Congress Center Authority prior to assembling, diagnosing, wiring or servicing any electrical equipment.
10. Exhibitors and Event Licensees are required to ensure that outlets, columns and permanent building outlets are not obstructed at any time.
11. **All electrical cords and appurtenances must be supplied by the Georgia World Congress Center Engineering Department.**
12. Rates quoted cover routing of service to the rear of the booth in the most convenient manner. Special routing, connection of equipment and all other work will be charged on a time and material basis in addition to service rate.
13. All equipment shall be properly tagged and wired by the Exhibitor with complete information as to type of current, voltage, phase, cycle, horsepower, and such other information as the Georgia World Congress Center Engineering Department reasonably may require.
14. Electrical power for lights and displays may be turned on daily approximately one hour prior to Event opening time and off at approximately Event closing time. Twenty-four (24) hour power may be requested for services that require continuing electrical service after-hours (e.g., refrigerators, programmable machinery, etc.). Provided, however, the Exhibitor and the Event Licensee both acknowledge that electrical power is generated and delivered by a public utility and, that being the case, the Georgia World Congress Center Authority cannot guarantee that electrical power will be available continuously or without interruption. The Exhibitor and the Event Licensee acknowledge and accept the risk that such electrical power interruptions may occur from time to time.
15. Notwithstanding any of the provision of this order form, in any event neither the Authority nor the Exhibitor shall be liable for any consequential damages, and the Authority's liability shall not exceed the fees paid to and received by the Authority in respect of this order form.
16. This Electrical Services Order Form, as executed and approved, shall constitute the entire agreement between the Authority and the Exhibitor, and no change in or modification of this Electrical Services Order Form shall be binding upon the Authority unless the change or modification is in writing, and is consented to and approved by the Authority.



**Telecommunications & Network Services Order**  
Georgia World Congress Center

285 Andrew Young International Blvd., NW  
Atlanta, GA 30313  
Phone: 404-222-5500  
Fax: 404-222-5514  
http://www.cclld.net  
info@cclld.net

Event Name: \_\_\_\_\_ Booth #/Location: \_\_\_\_\_  
 Company Name: \_\_\_\_\_ Event Date(s): \_\_\_\_\_  
 Street Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
 Contact Name: \_\_\_\_\_ Telephone #: \_\_\_\_\_ Email Address: \_\_\_\_\_

**PAYMENT MUST ACCOMPANY ORDER** (Please make checks payable to CCLD. Note: We cannot accept checks from foreign banks nor can we accept cash.)

- Check Enclosed     Money Order Enclosed     Visa     Mastercard     American Express

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ Security Code: \_\_\_\_\_

I HAVE READ AND AGREE TO ALL TERMS AND CONDITIONS OF THIS ORDER. PLEASE SEE BACK PAGE FOR COMPLETE TERMS & CONDITIONS.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Name as it appears on credit card: \_\_\_\_\_

**Incentive Rates Apply to Orders Received (with payment) 21 Calendar Days PRIOR to First Open Show Date.**  
**ORDERS PLACED ON-SITE ARE SUBJECT TO 20% EXPEDITE FEE.**

TELECOMMUNICATIONS SERVICES	INCENTIVE RATES	BASE RATES	QUANTITY	TOTAL
Switched Telephone Line (Must dial 9 for an outside line)	\$ 265	\$ 305		
Dedicated Telephone Line (Telco Line, no dial 9)	\$ 475	\$ 475		
Multi-Line Handset Rental (12-button)	\$ 250	\$ 300		
Polycom Speakerphone Rental	\$ 250	\$ 300		

*A credit card must be supplied with this order for long distance service to be provided. A \$0.75 surcharge per call will be charged on all Toll Free (1-800), Directory Assisted and Credit Card Calls. Long Distance charges will be billed within 30 days of move-out and charged to your credit card.*

SHARED WIRED INTERNET SERVICES	INCENTIVE RATES	BASE RATES	QUANTITY	TOTAL
High-Speed Internet Connection with 1 IP Address <small>(Wired Drop originates from overhead, please provide detailed location)</small>	\$ 1,195	\$ 1,445		
Additional Device / IP Address	\$ 145	\$ 190		
16-Port Hub Rental	\$ 150	\$ 175		
8-Port Firewall Rental (Includes Configuration)	\$ 495	\$ 525		
25-Foot CAT-5 Patch Cables	\$ 65	\$ 65		
50-Foot CAT-5 Patch Cables	\$ 90	\$ 90		
100-Foot CAT-5 Patch Cables	\$ 150	\$ 150		
Floor Labor Rate, Booth Cabling, etc. (per hour)	\$ 65	\$ 65		
Network Engineering Rate (per hour)	\$ 125	\$ 125		

*Customer may utilize their own router (wired or wireless) and cables when using this shared wired service if desired. CCLD does require that an Additional Device/IP Address be purchased for each device utilizing the Shared Wired Internet service.*

DEDICATED BANDWIDTH WIRED INTERNET SERVICES	INCENTIVE RATES	BASE RATES	QUANTITY	TOTAL
Dedicated 3Mbps Bandwidth Connection	\$ 3,995	\$ 4,595		
Dedicated 5Mbps Bandwidth Connection	\$ 5,995	\$ 6,595		
Dedicated 10Mbps Bandwidth Connection	\$ 9,995	\$ 10,595		

*Dedicated services work well for high bandwidth applications such as webcasting, streaming media, etc. Larger increments of dedicated bandwidth are available upon request.*

<b>Subtotal (Telecommunications + Internet Services):</b>
<b>Add 20% Expedite Fee for On-Site Orders:</b>
<b>8.9% Sales Tax:</b>
<b>Total:</b>
<b>Exhibit Floor Internet Connections originate overhead. Please attach a scaled drawing showing service locations with reference to adjacent aisle numbers or booths. If not received, CCLD will place services in the center of the booth. Requests to change location of services will be subject to a \$300.00 Relocation Charge.</b>



# Wireless Services Order

Georgia World Congress Center

285 Andrew Young International Blvd., NW  
 Atlanta, GA 30313  
 Phone: 404-222-5500  
 Fax: 404-222-5514  
 http://www.cclid.net  
 info@cclid.net

Event Name: \_\_\_\_\_ Booth #/Location: \_\_\_\_\_  
 Company Name: \_\_\_\_\_ Event Date(s): \_\_\_\_\_  
 Street Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
 Contact Name: \_\_\_\_\_ Telephone #: \_\_\_\_\_ Email Address: \_\_\_\_\_

**PAYMENT MUST ACCOMPANY ORDER** (Please make checks payable to CCLD. Note: We cannot accept checks from foreign banks nor can we accept cash.)

- Check Enclosed   
  Money Order Enclosed   
  Visa   
  Mastercard   
  American Express

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ Security Code: \_\_\_\_\_

I HAVE READ AND AGREE TO ALL TERMS AND CONDITIONS OF THIS ORDER. PLEASE SEE BACK PAGE FOR COMPLETE TERMS & CONDITIONS.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Name as it appears on credit card: \_\_\_\_\_

**Incentive Rates Apply to Orders Received (with payment) 21 Calendar Days PRIOR to First Open Show Date.**

WI-FI EXHIBITOR BOOTH SERVICES (MULTIPLE USERS)	INCENTIVE RATES	BASE RATES	QUANTITY	TOTAL
<b>Wi-Fi In Booth Package: Up to 10 Users</b> <small>**login instructions will be emailed, customer may upgrade to use their own login information below</small>	\$ 2,500	\$ 3,000		
<b>Wi-Fi In Booth Package: Up to 20 Users</b> <small>**login instructions will be emailed, customer may upgrade to use their own login information below</small>	\$ 3,500	\$ 4,000		
<b>Wi-Fi In Booth Package: Up to 50 Users</b> <small>(customer may provide their own Wi-Fi network name (SSID) and password at no additional charge)</small>	\$ 5,000	\$ 6,000		
<b>Wi-Fi Network Name (SSID) and Password</b> <small>**Available to purchase with 10 user and 20 user packages above</small>	\$ 750	\$ 1,000		
<b>Please provide Wi-Fi Network Name (SSID) and Password if purchased above</b>  Wi-Fi Network Name (SSID): _____  Wi-Fi Password (must be 8 characters & is case sensitive): _____				
<b>Splash Page with Sponsor Logo</b> (Template provided by CCLD) and <b>Redirect Landing Page</b> (URL that is customer specific)	\$ 2,500	\$ 3,000		

*The 10, 20 and 50 user Wi-Fi networks above will be rate limited to 5Mbps per user.*

WI-FI EXHIBITOR BOOTH SERVICES (PER USER)	INCENTIVE RATES	BASE RATES	QUANTITY	TOTAL
2Mbps Wi-Fi In Booth Connection per user	\$ 300	\$ 350		

*This service is available on the exhibit floor and is priced per user. Each device requiring service would need a separate connection. The login information will be emailed after payment is processed and will include the Wi-Fi network name and password(s).*

**Please note:** The above Wi-Fi Exhibitor Booth Services are available on the exhibit floor. For mission critical applications, we recommend using a wired internet connection as Wi-Fi is vulnerable to interference due to many different factors outside of our control. A separate paid network named GWCCWIFI is available exclusively in the lobbies and meeting rooms (excludes exhibit floors) offering a daily rate of \$25 for a 1Mbps connection. A free Wi-Fi network named GWCC Free Wi-Fi is available in the main lobby areas (excludes exhibit floors & meeting rooms).

Subtotal (Wi-Fi Services):	
8.9% Sales Tax:	
<b>Total:</b>	

Please email your order to [info@cclid.net](mailto:info@cclid.net) or fax to us at **404-222-5514**. A receipt and instructions will be sent after the order is received.

## TERMS AND CONDITIONS

1. **Lease of Equipment.** CCLD agrees to lease and provide to Customer, and Customer agrees to lease and obtain from CCLD, the equipment and service described herein or on attached supplement(s), for the rental payment set forth herein, or on such attached supplement (plus all sales, use, and all other taxes due to federal, state, or local taxing authorities, if any, on the lease of equipment and provision of service here under). **Payment For Which Must Accompany Service Orders.**
2. **Term.** The equipment and services will be provided during the dates of the relevant show set forth on the CCLD Service Order Form, subject to the other provisions of this agreement. Prices are subject to change without notice.
3. **Use of PBX Switch and Related Services.** Customer's rental of the equipment shall include the usage of (but not physical access to) the common telecommunication equipment (collectively, the "Switch") serving the Customer at the convention facility identified on the CCLD Service Order Form (the "Building").
4. **Local Exchange Telephone Services.** Local exchange telephone services will be provided by the local telephone company's exchange services and facilities.
5. **Long Distance.** Long distance (interchange) services are provided by CCLD under license agreements with center management (1+ dialing) or arrangements directly between Customer and such other parties (0+ dialing). CCLD or other such parties may process billing for such service. Billing or other questions relating to long distance services should be directed initially to CCLD at the number shown on the CCLD Service Order Form. A \$0.75 surcharge per call will be charged on all Directory Assistance, Toll Free Numbers and Credit Card Calls.
6. **Request for Service; Payment.**
  - (a) Request for special arrangements must be received by CCLD no less than thirty (30) days prior to initial move in date. Custom/ Fiber orders must be received at least 60 days prior to move in date.
  - (b) Personal checks will be accepted with Advance Rate requests only.
  - (c) There will be \$50.00 service charge for all returned checks.
7. **Equipment Management.** Customer will be responsible for returning all telephone sets, hubs, or other equipment and related materials to the CCLD Service Desk within 2 hours of the close of show.
8. **Cancellations.** The equipment and services are being provided by CCLD under a license agreement with the building owner or manager. CCLD may cancel this Agreement and its obligations by notice to customer in the event such license agreement expires or is terminated, in which event CCLD's only obligation shall be to refund any advanced payments made by Customer.
9. **Customer's Duties.**
  - (a) Customer will use the equipment in a careful and proper manner. Customer shall not make any alterations, attachments, or additions to the equipment without CCLD's written consent. Only CCLD employees or approved personnel are authorized to modify system wiring.
  - (b) Customer shall be liable for any loss or damage to the equipment arising from Customer's negligence, intentional act, unauthorized maintenance other cause within the reasonable control of Customer, its representatives, employees, agents, or invitees. In the event of any loss or damage to the equipment for which Customer is liable, Customer shall reimburse CCLD for the reasonable cost of the repair or replacement. **You will be charged upon non-return of the equipment.** Standard Telephone Sets, \$75.00 each; Multi-line Sets, \$300.00 each; Speaker Phone Sets, \$75.00 each; Fax Machines, \$500.00 each; Polycorn Sets, \$300.00 each; Pagers, \$150.00 each; Cellular Phones, \$500.00 each; Hubs, \$300.00 each. Any additional equipment rented by CCLD will have an agreed upon non-return charge amount at time of rental. All charges are subject to a 8% sales tax.
  - (c) The equipment shall remain the sole and exclusive property of CCLD or its assignee, and nothing contained herein shall give or convey to Customer any right, title or interest whatever in the equipment which shall, at all times, be and remain personal property notwithstanding that it may be or become attached to or embedded in the realty. **Customer should pick up equipment and/or instructions at the CCLD Service Desk.**
10. **Events of Customer Default.** Customer shall be in default hereunder if Customer fails to pay when due any rental payment or service charge or any other indebtedness to CCLD, or Customer fails to return equipment to CCLD when required to do so hereunder fails to perform or observe any other obligation or covenant to be performed or observed by Customer hereunder. **No credit will be given for equipment or service cancelled after installation date. Installation date is same as Show Move in date. A \$55.00 process charge per service will be applied to any orders cancelled prior to move in date.**
11. **Remedies of CCLD.** At any time after a default by the Customer, CCLD may terminate this Agreement, by notice to Customer, and repossess the equipment, whereupon customers' right to use the equipment shall cease but Customer shall remain liable for all unpaid charges, and CCLD may apply and retain all or such portion of customers deposit as may be necessary to compensate CCLD for any unpaid charges or damages and expenses incurred on account of such default, or CCLD may exercise any other rights accruing to a lessor under any applicable law upon a default by a lessee.
12. **Limitation of Liability.**
  - (a) CCLD's obligations under this Agreement are subject to, and CCLD shall not be liable for delays, failure to perform or damage or destruction or malfunction of the equipment or services or any consequence of any of the above, caused, occasioned or due to fire, flood, water, the elements, labor disputes or shortages, utility curtailments, power failure, explosions, civil disturbances, government regulatory requirements, acts of God or public enemy, war, military or government requisition, shortages of equipment or supplies, unavailability of transportation, acts or omissions of anyone other than CCLD, its representatives, agents or employees, or any other cause beyond CCLD's reasonable control.
  - (b) In all situations involving performance or non-performance of equipment or related programs of services furnished under this Agreement, the Customer's sole and exclusive remedy and CCLD's sole and exclusive liability will be (i) the adjustment or repair of the equipment or replacement of the its parts by CCLD or at CCLD's option, replacement of the equipment, or correction of programming errors or (ii) if, after reasonable and repeated efforts, CCLD is unable to install the equipment or replacement equipment in good working order, or to restore the same to good working order, or to make programming operate, the Customer shall be entitled to terminate this Agreement and receive a refund equal to the excess (if any) of (1) the total amount theretofore paid by Customer to CCLD for equipment and services under this Agreement, or (2) the reasonable value of Customer's use of the equipment and services.
  - (c) **In no event shall CCLD be liable to the Customer or to any other party for special collateral, exemplary, indirect, incidental, or consequential damages, whether such damages occur either prior or subsequent to, or are alleged as a result of, fortuitous conduct, failure of the equipment or services of CCLD or breach of any of the provisions of this Agreement, regardless of the form of action, whether in contract or in tort, including strict liability and negligence, even if CCLD has been advised of the possibility of such damages, or for any damages caused by the Customer's failure to perform the Customer's responsibilities. Such excluded damages include, but are not limited to, loss of profits, loss of use or interruption of business, or other consequential of indirect economic loss.**
  - (d) Customer acknowledges and agrees that neither the owner of the building nor the prime licensee of other party responsible for the event in which the Customer is participating is responsible for the provision of the equipment or the services, and that neither such party shall be liable to Consumer for any failure or defect in such equipment or services.
  - (e) Claims will not be considered unless filed in writing with CCLD by Customer prior to the close of the event identified on the order form submitted.
13. **Indemnification.** Customer hereby assumes liability for and agrees to indemnify, protect and hold wholly harmless CCLD and its agents, employees, officers, directors, and any and all successors and assigns, from and against any and all liabilities, obligations, losses, damages, injuries, claims, demands, penalties, actions, costs, and expenses, including reasonable attorney's fees, in contract, in tort or otherwise, which result from and arise out of the negligent or wrongful use of the equipment or the services, or from the acts or omissions of the Customer or its representatives, agents, employees, or invitees.
14. **Assignment.** CCLD shall have the right to assign its interest under the Agreement to any other party subsequently providing equipment and services to the building.
15. **Entire Agreement; Amendment.** This Agreement and any attached supplement(s) constitute the entire agreement between the parties hereto and supercedes all prior oral or written discussions or agreements. This Agreement may be amended only by a written agreement executed between both parties.
16. **Governing Law.** This Agreement shall be construed under the laws of the state in which the building is located.
17. **Cellular Air Time (Usage).** Cellular services are billed by license agreements with CCLD. Billing for such services will be billed separately by CCLD.
18. **Wireless Applications.** Users of wireless hardware (e.g. 802.11) and/or applications must contact CCLD to coordinate frequency usage.
19. **Exclusivity.** CCLD is the exclusive voice/data communications provider for the GWCCA. As such all outside proxy servers, routers, or any machine used to propagate a single I.P. address to multiply devices are forbidden. Each device, which has the ability to see the internet, must have an I.P. address purchased for that device.



## TERMS AND CONDITIONS

1. **Lease of Equipment.** CCLD agrees to lease and provide to Customer, and Customer agrees to lease and obtain from CCLD, the equipment and service described herein or on attached supplement(s), for the rental payment set forth herein, or on such attached supplement (plus all sales, use, and all other taxes due to federal, state, or local taxing authorities, if any, on the lease of equipment and provision of service here under). **Payment For Which Must Accompany Service Orders.**
2. **Term.** The equipment and services will be provided during the dates of the relevant show set forth on the CCLD Service Order Form, subject to the other provisions of this agreement. Prices are subject to change without notice.
3. **Use of PBX Switch and Related Services.** Customer's rental of the equipment shall include the usage of (but not physical access to) the common telecommunication equipment (collectively, the "Switch") serving the Customer at the convention facility identified on the CCLD Service Order Form (the "Building").
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9. **Customer's Duties.**
  - (a) Customer will use the equipment in a careful and proper manner. Customer shall not make any alterations, attachments, or additions to the equipment without CCLD's written consent. Only CCLD employees or approved personnel are authorized to modify system wiring.
  - (b) Customer shall be liable for any loss or damage to the equipment arising from Customer's negligence, intentional act, unauthorized maintenance other cause within the reasonable control of Customer, its representatives, employees, agents, or invitees. In the event of any loss or damage to the equipment for which Customer is liable, Customer shall reimburse CCLD for the reasonable cost of the repair or replacement. **You will be charged upon non-return of the equipment.** Standard Telephone Sets, \$75.00 each; Multi-line Sets, \$300.00 each; Speaker Phone Sets, \$75.00 each; Fax Machines, \$500.00 each; Polycom Sets, \$300.00 each; Pagers, \$150.00 each; Cellular Phones, \$500.00 each; Hubs, \$300.00 each. Any additional equipment rented by CCLD will have an agreed upon non-return charge amount at time of rental. All charges are subject to a 8% sales tax.
  - (c) The equipment shall remain the sole and exclusive property of CCLD or its assignee, and nothing contained herein shall give or convey to Customer any right, title or interest whatever in the equipment which shall, at all times, be and remain personal property notwithstanding that it may be or become attached to or embedded in the realty. **Customer should pick up equipment and/or instructions at the CCLD Service Desk.**
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  - (b) In all situations involving performance or non-performance of equipment or related programs of services furnished under this Agreement, the Customer's sole and exclusive remedy and CCLD's sole and exclusive liability will be (i) the adjustment or repair of the equipment or replacement of the its parts by CCLD or at CCLD's option, replacement of the equipment, or correction of programming errors or (ii) if, after reasonable and repeated efforts, CCLD is unable to install the equipment or replacement equipment in good working order, or to restore the same to good working order, or to make programming operate, the Customer shall be entitled to terminate this Agreement and receive a refund equal to the excess (if any) of (1) the total amount theretofore paid by Customer to CCLD for equipment and services under this Agreement, or (2) the reasonable value of Customer's use of the equipment and services.
  - (c) **In no event shall CCLD be liable to the Customer or to any other party for special collateral, exemplary, indirect, incidental, or consequential damages, whether such damages occur either prior or subsequent to, or are alleged as a result of, fortuitous conduct, failure of the equipment or services of CCLD or breach of any of the provisions of this Agreement, regardless of the form of action, whether in contract or in tort, including strict liability and negligence, even if CCLD has been advised of the possibility of such damages, or for any damages caused by the Customer's failure to perform the Customer's responsibilities. Such excluded damages include, but are not limited to, loss of profits, loss of use or interruption of business, or other consequential of indirect economic loss.**
  - (d) Customer acknowledges and agrees that neither the owner of the building nor the prime licensee of other party responsible for the event in which the Customer is participating is responsible for the provision of the equipment or the services, and that neither such party shall be liable to Consumer for any failure or defect in such equipment or services.
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# VENDOR SERVICES



# Agility

*Fairs & Events*



**Georgia World Congress Center  
Atlanta, GA USA  
January 28-30**

**Official International Freight  
Forwarder and Customs Broker**

**Agility Fairs and Events Logistics LLC**

Int'l Tel: 714-617-6675  
US Toll Free: 866-298-3422  
Contact: Margaret Churchill  
E-mail: [mchurchill@agility.com](mailto:mchurchill@agility.com)  
[www.agility.com](http://www.agility.com)

**Quotation & Information Link**  
**[www.agility.com/en/contact-fairs-events](http://www.agility.com/en/contact-fairs-events)**



# 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: [expousa@agility.com](mailto:expousa@agility.com) or 714-617-6675.

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

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

Additional information is available at [www.cbp.gov](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 [expousa@agility.com](mailto:expousa@agility.com).

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

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

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

### ***What documents are needed?***

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

- Single master AWB/BL and separate HAWB/BL for each individual entry in the shipment.
- Commercial invoices in *English* giving full description and value for each item contained in the shipment. The invoice should be issued to your company c/o the exhibition. Separate invoices for temporary and permanent items are required.
- Packing list giving weight and dimensions of each package. This information may be included on your commercial invoice.
- 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 Ostoja  
Tel: + 61 3 9330 3303  
Fax: + 61 3 9330 3337  
Email: expoeasy@agility.com

### Austria

AMB Logistics GmbH  
Messeplatz 1  
Graz 8010  
Austria  
Contact: Heimo Schwarzbauer  
Tel: + 43 316 8088 150  
Fax: + 43 316 8088 159  
Email: heimo.schwarzbauer@amb-logistics.at

### Belgium

Schenker Fairs & Exhibitions  
Vliegveld 756  
1820 Steenokkerzeel  
Belgium  
Contact: Selma Demir  
Tel: +32 2 716 37 86  
Fax: +32 2 716 38 55  
Email: selma.demir@dbschenker.com

### Brazil

Fulstandig Shows e Eventos  
Estrada dos Bandeirantes  
Camorim, 10875  
Brazil  
Contact: Claudia Almeida  
Tel: + 55 21 3388 0764  
Fax: + 55 21 2434 4070  
Email: claudia@fulstandig.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  
Stamholmen 70  
DK-2850 Hvidovre  
Copenhagen  
Denmark  
Contact: Henrik Barth  
Tel: + 45 32462965  
Fax: + 45 32462950  
Email: hbarth@agility.com

### Finland

Suomen Messulogistiikka Oy  
Sinimäentie 6  
02630 Espoo  
Finland  
Contact: David Palomo  
Tel: + 358 50 4307 082  
Fax: + 358 10 309 6611  
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: Max Trimborn  
Tel: + 49 211 9952 0 x243  
Fax: + 49 211 9952 259  
Email: mtrimborn@agility.com

### Hong Kong

Agility Fairs & Events  
Suite 3001-3, 30/F  
Skyline Tower  
39 Wang Kwong Road  
Kowloon Bay, Hong Kong  
Contact: Dick Leung  
Tel: + 852-2211 8207 / 8852 8207  
Fax: + 852-2866-2421  
Email: dleung@agility.com

### Indonesia

Agility Fairs & Events  
Hall E, 1st Fl. Lot 112  
Arena Pekan Raya  
Jl. Benyamin Sueb  
Jakarta 10620  
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: expojapan@agility.com

## Agility Partner Offices continued -

### Korea

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

### Malaysia

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

### Netherlands

Hudig & Veder Forwarding BV,  
Debussystraat 2,  
3161 WD Rhoon,  
Netherlands  
Contact: Walter De Jongh  
Tel: + 31 10 5066 188  
Email: w.de.jongh@hudigveder.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 Correia da Serra, 112  
Senhora da Hora  
4460-208  
Portugal  
Contact: Silvia Eloi  
Tel: + 351-266 088 642  
Fax: + 351-266 088 691  
E-mail: seloi@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: Angela Fawer  
Tel : + 41 61 316 57 04  
Fax : + 41 61 316 56 74  
Email: afawer@agility.com

### Taiwan

Agility Fairs & Events / Translink  
Room 5-2, 5<sup>th</sup> Floor  
No. 99, Chung Shan N. Rd  
Sec 2.  
Taipei 104-48  
Taiwan R.O.C.  
Contact: Frances Lin  
Tel: + 886 2 2581 1133  
Fax: + 886 2 2523 9449  
Email: FLinYuKuei@agility.com

### Thailand

Agility Fairs & Events  
136 Romklat Road  
Klongsampravej, Ladkrabang  
Bangkok 10520  
Thailand  
Contact: Ms. Saowakon Chaisiri  
Tel: + 66 2 326 3456 x1180  
Fax: + 66 2 360 8634  
Email: schaisiri@agility.com

### Turkey

Agility Fairs & Events  
Rüzgarlıbahçe mah.  
Cumhuriyet Cad. Acarlar Is  
Merkezi 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 2020 – Atlanta, GA USA – January 28-30

## *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 2020  
c/o Agility Fairs & Events  
E-mail: [pvidal@agility.com](mailto:pvidal@agility.com)  
Tel: 714-617-6675  
Fax: 941-237-5681

## *Mark all goods as follows:*

"Exhibiting Company Name"  
c/o IPPE 2020  
Booth No. \_\_\_\_\_  
Georgia World Congress Center  
Atlanta, GA USA  
Made in (country of origin)

## *Arrival Deadlines:*

Deadline for arrival of LCL sea freight to Atlanta terminal:	December 30
Deadline for arrival of FCL sea freight to Savannah port:	January 10
Deadline for arrival of air freight to Atlanta (ATL) airport:	January 10

The above deadlines are based on delivery to the advance warehouse dock by January 17<sup>th</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/en/contact-fairs-events](http://www.agility.com/en/contact-fairs-events).





OFFICIAL SERVICE PROVIDER

PLEASE VISIT OUR WEBSITE TO PLACE YOUR ORDER

PRG Website Link (please use Chrome or Firefox)

Online Order Code: IPPE200114

orders.prg.com

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	\$195.00	\$250.00
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>		
<b>ABOVE PRICING DOES NOT INCLUDE:</b>		
*Optional Damage Waiver (10%) or Equipment Total		
*Labor Service Charge (30% or Equipment Total, or \$175 <b>minimum</b> , whichever is greater)		
*Local Sales Tax		
<b>QUESTIONS &amp; INQUIRIES</b>		
<b>PLEASE VISIT ORDERS.PRG.COM TO PLACE YOUR ORDER</b>		
<b>Advance Orders must be received by: January 19, 2020</b>		
<b>Orders received after the Advance Rate Deadline will be charged the Show Rate</b>		
<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**  
**166 Jackson Heights Ln, Marietta, GA. 30064**  
**770-858-1730 (Office)**  
**866-711-3120 (E-fax)**

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

**LOCATION:** Georgia World Congress Center

Show management will provide security for the general area during installation, show period and removal to protect exhibitor's booths as much as reasonably possible. However, individual booth security is available and recommended. If security service is ordered, and payment is received by December 20, 2019 we will offer a discounted rate of \$ 17 per hour/officer. All orders received after December 20, 2019, will be billed at a rate of \$ 25 per hour/officer and 100% of security service total is due prior to the start of service. Deposits are refundable if written notice is received prior to the start of service. Any costs incurred by Reliable Security in filling the order will be deducted from the deposit, not to exceed 20% of the original deposit. **(There is a Five-hour minimum per Security Guard, per shift.)** Final Service as follows:

DATE	DAY	START/END TIME

DATE	DAY	START/END TIME

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

**PLEASE PRINT**

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

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ / \_\_\_\_\_ 3 or 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# \_\_\_\_\_



# Accessible Services & Special Needs

**Scotaround is the preferred provider of accessible services at the Georgia World Congress Center (GWCC).**

Our broad range of services includes scooter and wheelchair rentals for major events held at the GWCC. Equipment is available for daily or weekly rental. Standard and heavy duty models are available.



## 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.

## "NO-CHARGE" SERVICES TO SHOW MANAGERS

### 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 Center Support

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



[scootaround.com](http://scootaround.com) | 1.888.441.7575  
[conventions@scootaround.com](mailto:conventions@scootaround.com)



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



**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





# AUTHORIZAION 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 2020



# IPPE Exhibitor Menu 2020

**Tuesday, January 28, 2020**

Tuscan pasta salad-  
Seasonal vegetables and pesto vinaigrette

Mixed greens salad-  
Tomatoes, cucumbers, carrots, red onions, balsamic  
vinaigrette and ranch dressing

Rotisserie style chicken-  
mixed pieces with lemon garlic sauce

Swedish meatballs- caramelized onions  
and mushroom cream



Southern style green beans

Herb rice pilaf

Assorted cookies and brownies

Includes Rolls & Butter

Coffee, Tea, Ice Tea, and Lemonade

\$12.00 (inclusive of sales tax)

# IPPE Exhibitor Menu 2020

**Wednesday, January 29, 2020**

Vegetable chop salad-with Dijon Dressing

caesar salad-crisp romaine, parmesan, caesar dressing and garlic croutons

Cous Cous salad-orange cinnamon dressing and dried fruits

Classic chicken piccata-caper sauce and mushrooms

Sausage baked ziti

Bistro style vegetables

Herb butter linguine

Cannoli and tiramisu

Includes Rolls & Butter

Coffee, Tea, Ice Tea, and Lemonade

\$12.00 (inclusive of sales tax)



# IPPE Exhibitor Menu 2020

**Thursday, January 30, 2020**

Spinach Salad-Goat Cheese, red onions, toasted pecans, mushrooms and red wine dressing

Southern cole slaw

BBQ glazed chicken-pineapple relish and cut corn

Braised beef stew-carrots, celery and sweet peas

Honey glazed carrots and broccoli

Red bliss potatoes

Fruit cobbler

Includes Rolls & Butter

Coffee, Tea, Ice Tea, and Lemonade

\$12.00 (inclusive of sales tax)





## EXHIBITOR SERVICES ORDER FORM AND SERVICE AGREEMENT

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

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

*(Please use additional sheet if needed)*

**INSTRUCTIONS:**

1. **PLEASE** contact our office if you do not receive your catering agreement, banquet orders, and balance due within 2 weeks of placing your order; receipt of these forms **CONFIRMS** your order has been placed.
2. Full payment must be received **5 business days** prior to the start of services (checks and/or wire transfers must be received **10 days** prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to this credit card.
3. Any changes for the next day must be made by 3 pm the previous day. Cancellations require a 72 hour notice or full charges will be incurred; special order items may be reduced; however you will still incur all charges.
4. **Actual service delivery time may range from one hour prior to thirty minutes after your requested delivery time.**
5. 21% Service Charge, 8.9% Sales Tax, and 3% City Liquour Tax (where applicable) will be added to total.
6. If food/beverage order is less than \$50.00 per delivery, a \$50.00 delivery fee will be charged.
7. If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned use, sale, serving or other disposition of such alcoholic beverages.

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

**CREDIT CARD AUTHORIZATION**

**Card Type:**    Visa    MC    Amex    Discover    Visa

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

Name as appears on Card: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ Security Code: \_\_\_\_\_

Signature of Cardholder: \_\_\_\_\_





## IPPE Exhibitor Menu





# IPPE Exhibitor Menu 2020

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# IPPE Exhibitor Menu 2020

## LEVY RESTAURANTS WELCOMES IPPE 2020 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 3, 2020. After January 3, the menu prices will increase by 40%. 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.



PRICES DO NOT INCLUDE 21% SERVICE CHARGE AND 8.9% SALES TAX

# IPPE Exhibitor Menu 2020

## BREAKFAST

### Mini Breakfast Pastries

Danish, muffins and croissants and fruit preserves  
45.00 per dozen

### Sliced Fresh Fruit Platter

8.00 per person

### Breakfast Sandwiches

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

9.00 each



# IPPE Exhibitor Menu 2020

## 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

24.00 per guest



# IPPE Exhibitor Menu 2020

## BREAKS & SNACKS

(Suggested serving size is 1 pound per 15 guests)

Tortilla Chips  
Served with salsa and guacamole  
50.00 per pound

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



Snack Mix  
23.00 per pound

Deluxe Mixed Nuts  
23.00 per pound

Market Whole Fruit  
40.00 by the dozen

Individual Bags of Chips and Snacks (Assorted)  
4.00 each

# IPPE Exhibitor Menu 2020

## HAPPY HOUR

### **Chicken**

Chicken Quesadilla – avocado crema *4.50 each*

Pecan Chicken with peach chutney *5.00 each*

Tandoori Chicken Satay - mango salsa *5.00 each*

### **Beef**

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 Pot sticker – 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*

### **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*

### **Pita Chip Bar**

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

**9.00 per guest**

### **Georgia Cheese Tasting Board**

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

**15.00 per guest**

### **Garden Fresh Crudit  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 per guest**

*Tax & Service Charge NOT Included*



# IPPE Exhibitor Menu 2020

## DESSERTS

### Gourmet Brownies

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

### Baked Cookies

Chocolate chunk, oatmeal raisin and peanut butter  
44.00 per dozen

### The Cupcake Bar

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



### TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

125.00 PER HALF SHEET (SERVES 40-45 GUESTS)

250.00 PER WHOLE SHEET (SERVES 75-90 GUESTS)

# IPPE Exhibitor Menu 2020

## NON ALCOHOLIC BEVERAGES

### COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas *65.00 per gallon, per selection*

### ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero (12 oz.) *90.00 per case (24 per case)*

### MINUTE MAID ASSORTED JUICES

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

**DASANI BOTTLED WATER (10 OZ.)** *90.00 per case (24 per case)*

**PERRIER SPARKLING WATER (12 OZ.)** *96.00 per case (24 per case)*

### WATER COOLER RENTAL

Includes water cooler and paper cups *75.00 per day (Exhibitor is responsible for power for cooler, power requirements: 110V/20amps)*

### SPRING WATER JUG (5 GALLONS)

Includes paper cups *32.00 each*

### CUBED ICE

20lb bag *25.00 each*





# IPPE Exhibitor Menu 2020

## FULL BAR SERVICE

Bar services are billed on consumption.

A minimum of 750.00 per bar is required.

Please add 200.00 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** *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** *6.25 each*

**BOTTLED WATER, SOFT DRINKS, JUICES** *3.75 each*



# IPPE Exhibitor Menu 2020

## ALA CARTE BEVERAGE

Beverages below are NOT on consumption

### DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light  
132.00 per case (24 per case)

### IMPORTED BEER

Heineken, Heineken Light, Corona, Corona Light  
156.00 per case (24 per case)



### HOUSE WINE

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

# IPPE Exhibitor Menu 2020

## BEVERAGE PACKAGES

### **Beer Packages Assorted Beer Package**

48 assorted beers to include craft beer, domestic and Imported  
\$288.00 per package

### **Assorted Craft Beer Package**

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

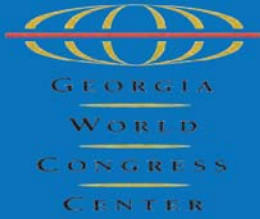


### **Domestic Beer Package**

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

### **Imported Beer Package**

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



# 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 on an English Muffin

9.00 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.

25.00

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

25.00

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

25.00

# 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 *48.00 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 *46.00 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

9.00 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 LUNCHESES

*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. Lunch includes your entrée choice, two sides and a dessert

27.00 PER PERSON

## GOURMET SANDWICHES

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 ENTREE SALADS

Grilled Chicken Caesar

Vegetable Chop

Bistro Style

Deluxe Garden

*Add chicken to any salad +2.00 per guest*

## SIDES

Assorted Whole Fruit

Kettle Chips

Mustard Potato Salad

Vegetable Pasta Salad

Coleslaw

## DESSERTS

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, Iced Tea, and Water.

## SALAD

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

Mixed Field Greens, cucumber, grape tomato, carrots and herb vinaigrette **6.00**

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

Bibb and Frisee lettuces 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**

Braised 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 Lamp 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 sui chicken, hoisin noodles, sweet and sour vegetables, Asian slaw and wonton croutons **28.00**

Chophouse Bistro Steak Salad, hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions **32.00**

Wrapped 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

*Coffee service included with all desserts*

Banana Cream, housemade vanilla wafer **6.00**

Carrot Cake, cream cheese frosting and toasted walnuts **6.50**

Rustic Apple Tart, cinnamon custard sauce **7.00**

Key Lime, toasted coconut and strawberry coulis **6.00**

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*

Tandori Chichen 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 Ratatouille 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 grist 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, pimento cheese, artichoke and spinach

9.00 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

12.00 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 vegetarian antipasti  
with herb 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

13.00 PP

**CARVED SALMON  
TEPPANYAKI**

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

16.00 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

*All Chefs Tables include  
Iced Tea and Coffee*



## TEX-MEX

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

**42.00 PER GUEST**

### ENTREES

*choose two, additional choice 10.00 pp*

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

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

*Tinga de Res* Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion

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

*Arrachera* Guajillo chile and tequila marinated pork or chicken with chile rajás and Menonita cheese

**44.00 PP**

### 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







# 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.

**42.00 PP**

### ENTREES

*Choose two*

Pan-Seared Chicken  
 Pennette Putanesca  
 Chanti Beef Short ribs  
 Chicken Saltimbocca  
 Eggplant Parmesan Bake  
 Porchetta Pork Loin  
*add additional choice 8.00 pp*

### SIDES

*Choose four*

Roasted Seasonal vegetables  
 Asiago Roasted Bliss  
 Potatoes  
 Caesar Salad  
 Creamy Parmesan Polenta  
 Caprese Salad  
 Vesuvio Style Potatoes  
 Green Beans with lemon and capers  
*add additional choice 6.00pp*

### DESSERTS

*Choose one*

Tiramisu  
 Raspberry Crostada  
 Mini Chocolate Chip Cannoli  
 Almond Biscotti  
*add additional choice 5.00 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.

42.00 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*

### 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 6.00pp*

### 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*

# 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

40.00 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

Bavarian Style Ham – grain mustard spread, swiss cheese on pretzel bun

BBQ Potato Chips

Chef's Selection of Gourmet Dessert Bars

34.00 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

52.00 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 SUNDAE 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 bevvy of liquors and garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop, Caramel Appletini, Hurricane Martini, Melon "Tea" ni and Blackberry Gin Fizztini.

*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.

*12.00 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

*12.00 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

Grey 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, Vento, 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 **26.00**
- 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**
- Mieomi 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 "Acient Vine" Contra Cosa 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

*65.00 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 wear. 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 60.00 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.







# ACCESSIBLE SERVICES & SPECIAL NEEDS



Scootaround 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 Scootaround can help you with accessible needs and ADA compliancy, please contact the Scootaround Corporate Services Department at (888) 441-7575.

# Lead Management Order Form

## 2020 International Production & Processing Expo

January 28 - 30, 2020 | 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 (required): \_\_\_\_\_

LEAD RETRIEVAL OPTIONS	on or before 12/7/19	12/8/19 to 12/21/19	after 12/21/19	number of units	TOTAL
<b>Handheld Badge Scanner (RT2000)</b>	\$375	\$435	\$460		\$
RT2000 Portable Bluetooth printer	\$75	\$100	\$125		\$
<b>Tablet (Android Device)</b>	\$320	\$340	\$380		\$
Amount					\$
Subtotal with 8.9% tax applied					\$
LEAD RETRIEVAL OPTIONS (not taxed)	on or before 12/7/19	12/8/19 to 12/21/19	after 12/21/19		
<b>SWAP Mobile App (1-3 Users)</b>	\$399	\$399	\$399	PLE/	PRG Wet
Use Your Own Device					
<b>Add SWAP Users</b>	\$129 (Each)				\$
(After order of Handheld, Tablet, or SWAP)					
Subtotal					\$
ADDITIONAL SERVICES					
<b>Developer's Kit (Real Time Data Services)</b>		\$650			\$
<a href="#">Click here</a> for more information.					
<b>Delivery of Reader to Booth</b>		\$100			\$
(Post show pickup not available)					
Amount					\$
Subtotal with 8.9% tax applied					\$
Add all Subtotals					\$ Online Orc
*Processing Fee					\$9.99
Final Total					\$

**Lead Retrieval Order Confirmation will be emailed to you.**

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

**Orders are subject to these Terms and Conditions:**

- Orders cannot be processed unless received with payment. Purchase Orders are not accepted. Send check accompanied by 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.
- [Click Here for Additional Terms and Conditions](#)
- \* Processing fee waived when order is placed using company's online lead 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 Orders cannot be processed unless received with payment

Check  Visa  MasterCard  AMEX  DISCOVER

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

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

**Upon registration for this event, all guests (foreign and domestic) agreed to Terms of Use which include voluntarily sharing their personal information with exhibiting companies via lead retrieval. Experient recommends all customers seek their own expert advice for GDPR Compliance concerns.**

### For Assistance Contact:

Ajay Vyas

**P:** 888.889.4674

**E:** [ajay.vyas@experient-inc.com](mailto:ajay.vyas@experient-inc.com)

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



### Handheld Badge Scanner (Optium RT2000)

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

### Tablet (Android Device)

- Large screen for easy note-taking
- Custom lead surveys
- All leads consolidated in your SWAP Portal for immediate follow-up



### SWAP Mobile App

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



### 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



# WE DO IT ALL...

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



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## SERVICE ORDER FORM

Call us on 866-238-9349

### 1. Contact Information (Please Print Clearly)

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

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

City: \_\_\_\_\_ State/Province: \_\_\_\_\_

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

Contact: \_\_\_\_\_ Email: \_\_\_\_\_

Event Name: \_\_\_\_\_ Event Location: \_\_\_\_\_

Date(s) Requested: \_\_\_\_\_ Hours Requested: \_\_\_\_\_

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

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

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

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

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

\_\_\_\_\_ Hospitality Staffing (\$75/hr)

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

\_\_\_\_\_ Other (Call for pricing)

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

Email this form to:  
cmtinfo@cmtagency.com

Fax this form to:  
888-607-7205

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



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

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

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

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

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

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

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

<b>CHOOSE VIEWS:</b>	<b>Digital Only</b>	<b>Print only</b>	<b>Print &amp; File</b>	<b>\$ Amount</b>
Floor view without people	@\$180- qty: _____	@\$160- 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	\$600	\$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 @ phil@philskinnerphotography.com




**LOWE**

WORLDWIDE RENTAL SPECIALISTS



# Equipment Rental Catalog

 770 461 9001

 Search: Lowe Rental USA

 [info@loweusa.com](mailto:info@loweusa.com)



We Are Lowe.

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

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

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## B Series

### Euro Deli Curved Glass Display



#### At a Glance

Model	B1	B2	B3
Dimensions WxDxH (inches)	52½ x 43 x 52 ½	77 x 43 x 52 ½	101½ x 43 x 52 ½
Width without end walls (inches)	47	70 ¼	94
Display area (square feet)	11	16 ½	22
Storage capacity (cubic feet)	5 ½	8 ¼	10 ¼
Storage area width (inches)	47	70 ¼	94
Storage area depth (inches)	20	20	20
Storage area height (inches)	10	10	10
Condensing unit size (HP)	½	½	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
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

#### 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)

770 461 9001

info@loweusa.com

## B - LG

### Deli Self-Service Display



#### At a Glance

Model	B1 LG	B2 LG	B3 LG
Dimensions WxDxH (inches)	52½ x 43 x 38 ¼	77 x 43 x 38 ¼	101½ x 43 x 38 ¼
Width without end walls (inches)	47	70 ¼	94
Display area (square feet)	11	16 ½	22
Storage capacity (cubic feet)	5 ½	8 ¼	10 ¼
Storage area width (inches)	47	70 ¼	94
Storage area depth (inches)	20	20	20
Storage area height (inches)	10	10	10
Condensing unit size (HP)	½	½	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
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

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770 461 9001

info@loweusa.com



## B Corner

90° Corner



### At a Glance

Model	B Corner
Dimensions WxDxH (inches)	52 ½ x 52 ½ x 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

### 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

## Jinny

Glass front serve-over display



J-104 & J-150 Also Available In Black

### At a Glance

Model	J104	J150	J250
Dimensions WxDxH (inches)	41 x 36 ½ x 50 ½	59 x 36 ½ x 50 ½	99 x 36 ½ x 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 ½	17 ½
Condensing unit size (HP)	½	½	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	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

### 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

## P360°

Grab & Go Island Display Refrigerator



### At a Glance

Model	P360°
Dimensions WxDxH (inches)	55 1/2 x 47 x 35
Display area (square feet)	12 1/4
Condensing unit size (HP)	1/2
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

### 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

## C Series

Euro Dairy/  
Deli Merchandiser



### At a Glance

Model	C1	C2	C3
Dimensions WxDxH (inches)	39 1/2 x 34 x 84	52 1/2 x 34 x 84	77 x 34 x 84
Width without end walls (inches)	36 1/2	49 1/2	73 1/2
Number of shelves	4	4	4
Shelf width x depth (inches)	36 1/2 w x 17 1/2 d	49 1/2 w x 17 1/2 d	73 1/2 w x 17 1/2 d
Display area (inches)	36 1/2 w x 24 d	49 1/2 w x 24 d	73 1/2 w x 24 d
Display area (sq.ft.)	18 1/4	24	36 1/4
Condensing unit size (HP)	1/2	1/2	1 1/2
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

### 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

## Genova

Open Front Merchandiser



### At a Glance

Model	Genova 1	Genova 2
Dimensions WxDxH (inches)	40½ x 35½ x 86	52½ x 35½ x 86
Width without end walls (inches)	37	49½
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 ¼ d	49 w x 21 ¼ d
Display area (sq. ft.)	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 (unit)	20	20
Watts (unit)	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

### 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

## Sara

Open Front Merchandiser



### At a Glance

Model	Sara
Dimensions WxDxH (inches)	52 ½ x 27 x 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 ½ 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

### 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

## Euro Madeira

Open Front Merchandiser



### At a Glance

Model	Euro Madeira
Dimensions WxDxH (inches)	51 x 33¼ x 71¼
Width without end walls (inches)	49 ½
Top shelf (inches)	49 ½ w x 12 d
Middle shelf (inches)	49 ½ w x 15 ½ d
Bottom shelf (inches)	49 ½ w x 19 ½ d
Bottom Deck (inches)	49 ½ w x 24 ½ d
Condensing unit size (HP)	¾
Display area (square feet)	24 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

### Features

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

## Mandy

Open Front Merchandiser



### At a Glance

Model	Mandy 100
Dimensions WxDxH (inches)	39 ½ x 29 ¾ x 52
Width without end walls (inches)	36 ½
Top shelf	34 ¾ w x 8 ¼ d
Middle shelf (inches)	34 ¾ w x 10 d
Bottom shelf (inches)	34 ¾ w x 12 d
Bottom Deck (inches)	35 ½ w x 22 d
Display area (square feet)	13
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	1
Temp Range	35...42°F or +2...+6°C

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

### 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 as standard
- Energy saving self contained night blind
- Available in black and white



## G Series Refrigeration

Chillers



### At a Glance

Model	G4T	G6T
Dimensions WxDxH (inches)	30 x 28½ x 82½	54½ x 28½ x 82½
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)	½	½
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Temp range	34...42°F or +1...+6°C	34...42°F or +1...+6°C

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

### 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)

## G5

Upright Glass Door Refrigerator



### At a Glance

Model	G5
Dimensions WxDxH (inches)	36 x 24 x 54
Capacity	15 cu ft
Condensing unit size (HP)	½
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

### 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

## Kubo 500R

Display Refrigerator



### At a Glance

Model	500R
Dimensions WxDxH (inches)	60 x 28 x 54
Number of shelves	8
Shelf dimensions (inches)	23 1/2 w x 15 1/2 d
Condensing unit size (HP)	1 1/4
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.

### 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

## Prep

Refrigerated Prep Counter



### At a Glance

Model	Prep 1	Prep 2
Dimensions WxDxH (inches)	44 1/2 x 32 1/2 x 41 1/2	67 1/2 x 35 1/2 x 41 1/2
Storage area (inches)	25 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 1/2 d	67 1/2 w x 19 1/2 d
Condensing unit size (HP)	1/4	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.

### Features

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

## F2 Chiller



### At a Glance

Model	F2 Chiller
Dimensions WxDxH (inches)	64 x 27 1/2 x 37
Inside Height (inches)	27
Inside Width (inches)	60
Inside Depth (inches)	20
Storage capacity (cubic feet)	18 1/2
Condensing unit size (HP)	1/2
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

### Features

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

## Oasis

Sealed Deck, Suitable for Ice



### At a Glance

Model	Oasis 1	Oasis 2
Dimensions WxDxH (inches)	43 x 43 x 52 closed / 68 raised	55 x 55 x 52 closed / 68 raised
Display area (square feet)	10 1/2	17 1/2
Condensing unit size (HP)	1/2	1/2
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

### 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

## Memphis

Open Front Merchandiser



### At a Glance

Model	Memphis 90	Memphis 120
Dimensions WxDxH (inches)	35 1/2 x 32 1/2 x 56 1/2	47 1/2 x 32 1/2 x 56 1/2
Display deck (inches)	32 w x 22 d	44 w x 22 d
Display deck (square feet)	5	6 1/2
Condensing unit size (HP)	1/4	1/4
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

### 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

## Isola

Cold Buffet Style Display



### At a Glance

Model	Isola 4S/S	Isola 6	Isola 6S/S
Dimensions WxDxH (inches)	59 1/2 x 29 1/2 x 45	81 1/2 x 29 1/2 x 45 1/2	86 x 29 1/2 x 45
Height (inches) top up	59	59	59
Condensing unit size (HP)	1/2	1/2	1/2
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	38...50°F or +3...+10°C	38...50°F or +3...+10°C	38...50°F or +3...+10°C

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

### Features

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

## K2T / K2TF

### Display Chiller



#### At a Glance

Model	K2T	K2TF
Dimensions WxDxH (inches)	23 1/2 x 24 x 71	23 1/2 x 24 x 71
Shelf dimensions (inches)	16 1/2 diameter	17 1/2 x 17 1/2
Number of shelves	6	5
Condensing unit size (HP)	1/2	1/2
Refrigerant	R134	R134
Power supply v/Hz/Ph	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

#### Features

- LED lighting
  - Anodized gold or silver finish
  - Automatic defrost
  - Castors supplied with case
  - Easy to clean surfaces
  - Forced air cooling
  - Fully self contained unit
  - Glass on four sides
  - Heater pan evaporation (no plumbing required)
  - Illuminated display
  - Rotating glass shelves (K2T) (mirrored bottom shelf)
  - Rotation stops when door is opened
  - Simple plug in operation
- \*K2TF: adjustable wire shelf version of K2T. Shelf size (inches) 17 1/2 x 17 1/2

## K3T

### 6 Sided Glass Display



#### At a Glance

Model	K3T
Dimensions WxDxH (inches)	31 1/2 x 36 x 69
Shelf diameter (inches)	22
Number of shelves	5
Condensing unit size (HP)	1/2
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

#### 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



## K2TWR / K2TWF

Glass Display



### At a Glance

Model	K2TWF	K2TWR	K2TWCF	KWTWCR
Application	General	General	Chocolate	Chocolate
Humidity control	No	No	Yes	Yes
Dimensions WxDxH (inches)	32½ x 33½ x 72	32½ x 33½ x 72	32½ x 33½ x 72	32½ x 33½ x 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)	½	½	½	½
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

### 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

## G223

Two Bowl Drink Dispenser



### At a Glance

Model	G223
Dimensions WxDxH (inches)	13½ x 17 x 25
Bowls	2
Capacity Ltr.	23
Capacity Gallon	6.34
Condensing unit size (HP)	½
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	15
Watts	1500
Supporting Base	13h x 14w
Temp Range	39...61°F or +4...+16°C

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

### Features

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

## H1 Storage Chiller



### At a Glance

Model	H1
Dimensions WxDxH (inches)	20 3/4 x 20 1/4 x 32 1/4
Shelf dimensions (inches)	17 w x 13 d
Deck dimensions (inches)	17 1/2 w x 9 d
Condensing unit size (HP)	1/4
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	5
Watts	500
Weights	73 lbs
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.

### Features

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

## Starlet Counter top chiller



### At a Glance

Model	Starlet
Dimensions WxDxH (inches)	24 x 23 x 23
Shelf dimensions (inches)	20 3/4 w x 6 3/4 d
Deck dimensions (inches)	20 3/4 w x 6 1/2 d
Condensing unit size (HP)	1/4
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	10
Watts	1000
Deck Fans	Yes
Weights	85 lbs
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.

### Features

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

## I1 / I3

Display Ice Tray



### At a Glance

Model	I1	I3
Dimensions WxDxH (inches)	40 x 22 x 7	64 x 22 x 7

### Features

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

## Victoria

Curved Glass Bakery Display



### At a Glance

Model	V150	V200
Dimensions WxDxH (inches)	56½ x 36 x 50	74 x 36 x 50
Number of shelves	4	4
Top shelf dimensions (inches)	24 ¼ w x 15 d	32¾ w x 15 d
Other shelf dimensions (inches)	24 ¼ w x 17 d	32¾ w x 17 d
Condensing unit size (HP)	¼	½
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.

### 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

## L Symphony

Curved Glass Bakery Display



### At a Glance

Model	L1	L3	L5
Dimensions WxDxH (inches)	55 1/4 x 40 x 50	87 x 40 x 50	114 1/4 x 40 x 50
Number of shelves	3	3	3
Top shelf (inches)	51 w x 8 1/2 d	82 1/2 w x 8 1/2 d	110 w x 8 1/2 d
Middle shelf (inches)	51 w x 8 1/2 d	82 1/2 w x 8 1/2 d	110 w x 8 1/2 d
Lower shelf (inches)	51 w x 11 d	82 1/2 w x 11 d	110 w x 11 d
Number of Drawers	2	3	4
Drawer dimensions (inches)	20 1/2 w x 33 3/4 d	20 1/2 w x 33 3/4 d	20 1/2 w x 33 3/4 d
Condensing unit size (HP)	1/4	1/4	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.

### 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

## L Harmony

Bakery Display Cabinet



### At a Glance

Model	L1H	L3H
Dimensions WxDxH (inches)	37 x 31 1/4 x 54 1/2	52 1/2 x 31 1/4 x 54 1/2
Number of shelves	3	3
Top shelf (inches)	35 1/2 w x 13 d	51 w x 13 d
Middle shelf (inches)	35 1/2 w x 13 1/2 d	51 w x 13 1/2 d
Lower shelf (inches)	35 1/2 w x 16 d	51 w x 16 d
Condensing unit size (HP)	1/4	1/4
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	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

### 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 are available

## B1P

### Curved Glass Display



#### At a Glance

Model	B1P
Dimensions WxDxH (inches)	50 1/2 x 43 x 51 1/2
Top Shelf size (inches)	46 w x 7 1/2 d
Bottom Shelf size (inches)	46 w x 10 d
Drawer dimensions (inches)	37 w x 32 1/2 d
Bottom display area total (inches)	47 w x 32 1/2 d
Condensing unit size (HP)	1/4
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temperature Range	34...42°F or +1...+6°C

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

#### Features

- 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

## Bodega

### Wine Display Chiller



#### At a Glance

Model	Bodega	Bodega Mini
Dimensions WxDxH (inches)	23 1/2 x 28 x 67 1/2	23 1/2 x 23 1/2 x 34 1/2
Condensing unit size (HP)	1/4	1/4
Refrigerant	R134	R134
Power Supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck Fans	yes	yes
Temp Range	41...60°F or +5...+20°C	41...60°F or +5...+20°C

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

#### Features

- 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
- 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



## G Series Frozen Freezers



### At a Glance

Model	G1T	G6FT
Dimensions WxDxH (inches)	30 x 29½ x 83¾	54 x 29½ x 83¾
Number of shelves	4	8
Shelf dimensions	23 x 20¾	23¾ x 20 ¼
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	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	Yes	Yes
Temp range	28...-4°F or 0...-20°C	28...-4°F or 0...-20°C

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

## W17 Glass Display Freezer



### At a Glance

Model	W17
Dimensions WxDxH (inches)	36 x 26 x 60¾
Number of shelves	3
Shelf type	Adjustable
Shelf Dimensions	30 ½ w x 15 ¾ d
Condensing unit size (HP)	½
Refrigerant	R404
Power Supply v/Hz/Ph (unit)	120/60/1
Amps	20
Watts	2000
Fan assisted	yes
Temp Range	32...-4°F or 0...-18°C

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

### Features

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

## K1T/ K4TF

4-Sided Fixed Shelf Freezer



Also Available In Silver

### At a Glance

Model	K1T	K4TF
Dimensions WxDxH (inches)	23½ x 25½ x 71¼	28 x 29½ x 70
Number of shelves	6	5
Shelf type	Fixed	Fixed
Condensing unit size (HP)	¾	¾
Refrigerant	R404	R404
Power Supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fixed shelf evaporator	yes	yes
Temp Range	32...0°F or 0...-18°C	32...0°F or 0...-18°C

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

### Features

- 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

## K4T

4 Sided  
Glass Display Freezer



### At a Glance

Model	K4T
Dimensions WxDxH (inches)	28 x 29½ x 71¼
Number of shelves	6
Shelf type	Revolving
Shelf Dimensions	18" Diameter
Condensing unit size (HP)	¾
Refrigerant	R404
Power Supply v/Hz/Ph (unit)	120/60/1
Amps	20
Watts	2000
Fan assisted	yes
Temp Range	32...-4°F or 0...-20°C

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

### Features

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

## E1/E2

### Display Freezer



#### At a Glance

Model	E1	E2
Dimensions WxDxH (inches)	60 x 35½ x 40	88 x 35½ x 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	32...-8°F or 0...-22°C	32...-8°F or 0...-22°C

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

#### 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

## E3

### Wall Site Display Freezer with Side Visibility



#### At a Glance

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

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

#### 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

## E4

### Wall Site Display Freezer



#### At a Glance

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

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

#### 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

## D1C

### Sliding Glass Display Freezer



#### At a Glance

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

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

#### 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

## F2 Freezer



### At a Glance

Model	F2
Dimensions WxDxH (inches)	47 1/4 x 24 3/4 x 34 1/4
Inside dimensions WxDxH (inches)	42 x 20 x 25
Storage capacity (cubic feet)	12 1/4
Condensing unit size (HP)	3/4
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	n/a
Temp range	32...-4°F or 0...-20°C

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

### 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

## Kubo 500F Display Freezer



### At a Glance

Model	500F
Dimensions WxDxH (inches)	60 x 28 x 54
Number of shelves	8
Shelf dimensions (inches)	23 1/2 w x 15 1/4 d
Condensing unit size (HP)	1 1/4
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	32...0°F or 0...-18°C

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

### Features

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



## B2F

### Display Freezer



#### At a Glance

Model	B2F
Dimensions WxDxH (inches)	73½ x 43 x 51½
Condensing unit size (HP)	1
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	32...0°F or 0...-18°C

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

#### Features

- 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

## DC8

### Freezer



#### At a Glance

Model	DC8
Dimensions WxDxH (inches)	47¾ x 27¾ x 50
Condensing unit size (HP)	½
Refrigerant	R134A
Rear door	13¾" h x 16¾" w
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	5...-5°F or -15...-21°C

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

#### 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

## G12

Gelato Case



### At a Glance

Model	G12
Dimensions WxDxH (inches)	48½ x 47 x 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.

### 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

## SS2P

Two Flavor Soft Serve Ice Cream Machine



### At a Glance

Model	SS2P
Dimensions WxDxH (inches)	21 x 27½ x 52
Condensing unit size (HP)	1½ ¼
Refrigerant	R404
Power supply v/Hz/Ph	220V single phase
Amps	30
Watts	3000

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

### Features

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

## 200GBT

Counter Top Display Freezer



### At a Glance

Model	200GBT
Dimensions WxDxH (inches)	47½ x 19½ x 28
Condensing unit size (HP)	½
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Fan assisted	no
Temp range	32...0°F or 0...-18°C
Fixed shelf evaporator	yes

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

### Features

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

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## H2

Storage Freezer



### At a Glance

Model	H2
Dimensions WxDxH (inches)	19½ x 21½ x 32¾
Bowl capacity in liters	n/a
Bowl capacity in gallons	n/a
Condensing unit size (HP)	½
Refrigerant	R134
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temp range	32...0°F or 0...-18°C

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

### Features

- Efficient, quiet system
- Perfect for under counter use

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## H4IB

Storage Freezer



### At a Glance

Model	H4IB
Dimensions WxDxH (inches)	23½ x 20¼ x 26½
Condensing unit size (HP)	½
Refrigerant	R134
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Fan assisted	Yes
Temp range	32...0°F or 0...-18°C
Fixed shelf evaporator	No

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

### Features

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

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## Penguin

Single/Double Bowl Frozen Drink Display



### At a Glance

Model	Penguin 1	Penguin 2
Dimensions WxDxH (inches)	7 ¾ x 17 x 34¼	15½ x 17 x 34¼
Bowl capacity in liters	12	12
Bowl capacity in gallons	3.17	3.17
Condensing unit size (HP)	¼	½
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Temp range	frozen drinks	frozen drinks

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

### Features

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

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## B1H

Euro Hot Curved Glass Display



### At a Glance

Model	B1H
Dimensions WxDxH (inches)	51 x 43 x 51½
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.

### 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

## BR13H

Curved Glass Hot Display With  
3 Adjustable Shelves



### At a Glance

Model	BR13H
Dimensions WxDxH (inches)	53 x 29½ x 54¼
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
Water Temperature Range	140...176°F or 60...80°C
Deck Temperature	146°F or 63°C

Plug - each unit requires a single dedicated power supply.

### 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
- Easy to clean



## Isola 4H

Bain Marie Buffet Style Display



### At a Glance

Model	Isola 4H	Isola 4HS/S
Dimensions WxDxH (inches)	56 x 29½ x 45 ¼	59 ¼ x 29 ½ x 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.

### 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
- Gastronom pans available upon request

## MCT

4 Burner



### At a Glance

Model	MCT	MCTM
Dimensions WxDxH (inches)	60 x 30 x 38½	60 x 30 x 90½
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.

### Features

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

## CO25

Convection Oven



### At a Glance

Model	CO25
Dimensions WxDxH (inches)	28½ x 28 x 53¾
Inside dimensions WxDxH (inches)	18½ x 14½ x 10½
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temperature Range	120...480°F or +49...+249°C

Plug - each unit requires a single dedicated power supply.

### 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

## 200 Hot

Counter Top Hot Self-Service Display



### At a Glance

Model	200 Hot
Dimensions WxDxH (inches)	35½ x 21 x 28
Power supply v/Hz/Ph	120/60/1
Amps	15
Watts	1500
Temperature Range	95...160°F or 35...71°C

Plug - each unit requires a single dedicated power supply.

### Features

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

## HSD2

Hot self-serve unit



### At a Glance

Model	HSD2
Dimensions WxDxH (inches)	36 x 28 x 29 1/4
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000

Plug - each unit requires a single dedicated power supply.

### 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.

## MW

Microwave



### At a Glance

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

Plug - each unit requires a single dedicated power supply.

## DW

Dual lamp display warmer



### At a Glance

Model	DW
Dimensions WxDxH (inches)	13 x 19 x 24¼
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000

Plug - each unit requires a single dedicated power supply.

### Features

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

## Top2

Dual burner cook top



### At a Glance

Model	DW
Dimensions WxDxH (inches)	22½ x 14 x 3
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000

Plug - each unit requires a single dedicated power supply.

### Features

- 2 electric burners
- Compact and lightweight

## MS12

Electric Meat Slicer  
12" Cutting Wheel



### At a Glance

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

Plug - each unit requires a single dedicated power supply.

### Features

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

## 200 Dry

Self-Serve Counter Top Display



### At a Glance

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

Plug - each unit requires a single dedicated power supply.

### Features

- 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



## PTS/PT

Stainless Steel Prep Table



### At a Glance

Model	PT4 / PT4S	PT5 / PT5S	PT6 / PT6S
Dimensions WxDxH (inches)	48 x 30 x 35	60 x 30 x 35	72 x 30 x 35

### Features

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

## MSU

Mobile Sink Unit  
For Hands and Utensils Only



### At a Glance

Model	MSU
Dimensions WxDxH (inches)	41 x 32½ x 45½
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.

### 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

## SSB1/SSB3

Stainless steel bowl sink



### At a Glance

Model	SSB1	SSB3
Dimensions WxDxH (inches)	23½ x 24½ x 40	84 x 24½ x 40

### Features

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

## HWS

Two Person Accessible  
Hand Washing Station



### At a Glance

Model	HWS
Dimensions WxDxH (inches)	26½ x 21½ x 61
Fresh water capacity	22 gallon or 83.28 liters
Waste tank capacity	24 gallon or 90.85 liters

### 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

## Ready Built Cold Rooms



### At a Glance

Model	Cold Room
External Width (inches)	94 1/4
External Length (inches)	117 1/2
External Height (inches)	93
Power Supply v/Hz/Ph	220/60/1
Amps	30

### 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

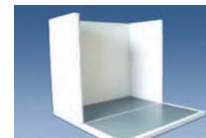
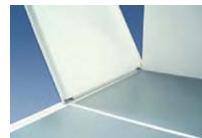
## Modular walk-in cold and freezer rooms



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

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

From the world's largest sporting events to state fairs, festivals, care centers, emergency relief, construction renovation, and so much more, LOWE Cold Rooms provide the perfect refrigerated storage solution. Mobile & remote, climate controlled modular refrigeration / freezer cold rooms engineered for quiet efficiency even in the most challenging environments.







We Are Lowe.





REMIT TO:  
**Lowe Refrigeration, Inc.**  
 7405 Graham Rd. Suite B  
 Fairburn, GA 30213  
 USA  
 Tel: (770) 461-9001  
 Fax: (770) 461-8020  
 Email: info@LoweUSA.com  
 www.LoweUSA.com



January 28 - 30, 2020  
 Georgia World Congress Center  
 Atlanta, GA  
 Order Closing Date: January 13, 2020

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

**NOTE: 8% Damage Waiver Applied to ALL Orders**

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

	MODEL	SIZE & DESCRIPTION	QTY	RENTAL \$	TOTAL \$
REFRIGERATED	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	
	BOD MINI	Glass Door Wine Display		600	
	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	
	G5	36" Sliding Glass Door Refrigerator		1575	
	G4C	30" Single Glass Door Refrigerator		900	
	G6C	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	
	Euro Madiera	51" Open Front Merchandiser		1850	
V-150	56" Curved Glass Bakery Display With Adjustable Shelves		1500		
V-200	74" Curved Glass Bakery Display With Adjustable Shelves		1950		



REMIT TO:  
**Lowe Refrigeration, Inc.**  
 7405 Graham Rd. Suite B  
 Fairburn, GA 30213  
 USA  
 Tel: (770) 461-9001  
 Fax: (770) 461-8020  
 Email: info@LoweUSA.com  
**www.LoweUSA.com**



January 28 - 30, 2020  
 Georgia World Congress Center  
 Atlanta, GA

Order Closing Date: January 13, 2020

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

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.**

**PLACING ORDER BY CLOSING DATE DOES NOT GUARANTEE EQUIPMENT AVAILABILITY.**

**NOTE: 8% Damage Waiver 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	
	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	
	G6FC	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 <b>Hand Washing Sink</b>		525	
	PT4	4ft Stainless-Steel Prep Table <b>(Add Bottom Shelf \$50.00 check here)</b>		160	
	PT5	5ft Stainless-Steel Prep Table <b>(Add Bottom Shelf \$50.00 check here)</b>		185	
	PT6	6ft Stainless-Steel Prep Table <b>(Add Bottom Shelf \$50.00 check here)</b>		225	
	SSB1	23.5" Stainless-Steel <b>Single-Bowl Sink (PLUMBING REQUIRED)</b>		250	
SSB3	83" Stainless-Steel <b>Three-Bowl Sink (PLUMBING REQUIRED)</b>		370		

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

CREDIT CARD #	EXP. DATE
NAME ON CARD	SECURITY CODE

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

PAGE 1 CONTACT NAME SIGNATURE

OFFICE USE ONLY | IC | BB | O# | INV#

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



# Equipment Accessories

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

Company Name: \_\_\_\_\_ Booth # \_\_\_\_\_  
 Show Name: \_\_\_\_\_

## Optional Accessories

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

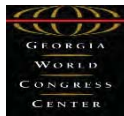
## Optional Accessories at no Extra Charge

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

Total Cost of Accessories:  
 \$ \_\_\_\_\_

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

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



**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.

**Cooking and food-warming devices in exhibit booths shall comply with the following regulations:**

- (1) Gas-fired devices shall comply with the following:
  - a. Natural gas-fired devices shall be in accordance with the following fire codes adopted by the Safety Fire Commissioner’s Rules and Regulations.
  - b. The use of LP- Gas cylinders shall be prohibited. EXCEPTION: Non-refillable LP- Gas cy cylinders not exceeding 2.5 pounds may be permitted to be used where permitted by the authority having jurisdiction.
- (2) The devices shall be isolated from the public by not less than 4 feet (1.2 m) or by a barrier between the devices and the public.
- (3) All cooking equipment using combustible oils or solids shall comply with 9.2.3. of the 2012 Life Safety Code.
- (4) Portable fire extinguishers with a minimum of a 2A:10B:C rating are placed within the booth, or an approved automatic extinguishing system shall be provided.
- (5) Combustible materials within exhibit booths shall be limited to a one-day supply. Storage of combustible materials behind the booth shall be prohibited.

**Please provide the following information to the Event Services Department of the Georgia World Congress Center (404-223-4300) by 30 DAYS OUT from the first event day.**

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):**

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

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**Please direct information to:**  
 Melinda Buchanan, Director of Client and Guest Services  
 Georgia World Congress Center  
 285 Andrew Young International Blvd., NW  
 Atlanta, GA 30313  
 FAX: 404-223-4311  
 E-mail: [MBuchanan@GWCC.com](mailto:MBuchanan@GWCC.com)

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

# IPPE 2020

2020 IPPE Expo  
Jan 28 - Jan 30, 2020  
Georgia World Congress Center



COMPANY NAME		Booth:	[Order by Email, Fax or Online: www.total-plant.com]			Convention Code: 477318			
<input type="checkbox"/>	Please have a designer stop by.	Date:	Time:	PRICE	QTY	TOTAL			
Floral Arrangements-THESE ARE EXAMPLES ONLY						<b>Package #1</b> 1 Large Fern 2 Mums (Yellow, White, Purple) \$80.00			
Seasonal Floral Arrangements		Exotic Floral Arrangements				<b>Package #2</b> (2) 5' Green Plants 2 Large Ferns 4 Mums (Yellow, White, Purple) \$290.00			
									
Small Floral Arrangements (\$60.00 and up)	3-sided _____ Round _____								
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						<b>Package #3</b> (2) 6' Green Plants 4 Large Ferns 8 Mums (Yellow, White, Purple) \$475.00			
Potted Flowers-THESE ARE EXAMPLES ONLY						<b>Package #4</b> (4) 3' Green Plants 2 Large Ferns (2) 6' Green Plants 12 Mums (Yellow, White, Purple) \$685.00			
Azaleas		Mums		Bromeliads					
									
									
Mums	<input type="checkbox"/> Yellow	<input type="checkbox"/> White	<input type="checkbox"/> Purple	\$25.00					
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			
				7' Ficus Tree Top Dressed with 2 ivy or ferns and 1 blooming plant \$170.00					
2-3 Ft Green Plant								\$48.00	

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





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 3rd,  
2020

\*\*\*\*\*

\*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 THROUGH JANUARY 3, 2020. PLEASE ADD 10% IF ORDERING AFTER THAT DATE.

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:	