

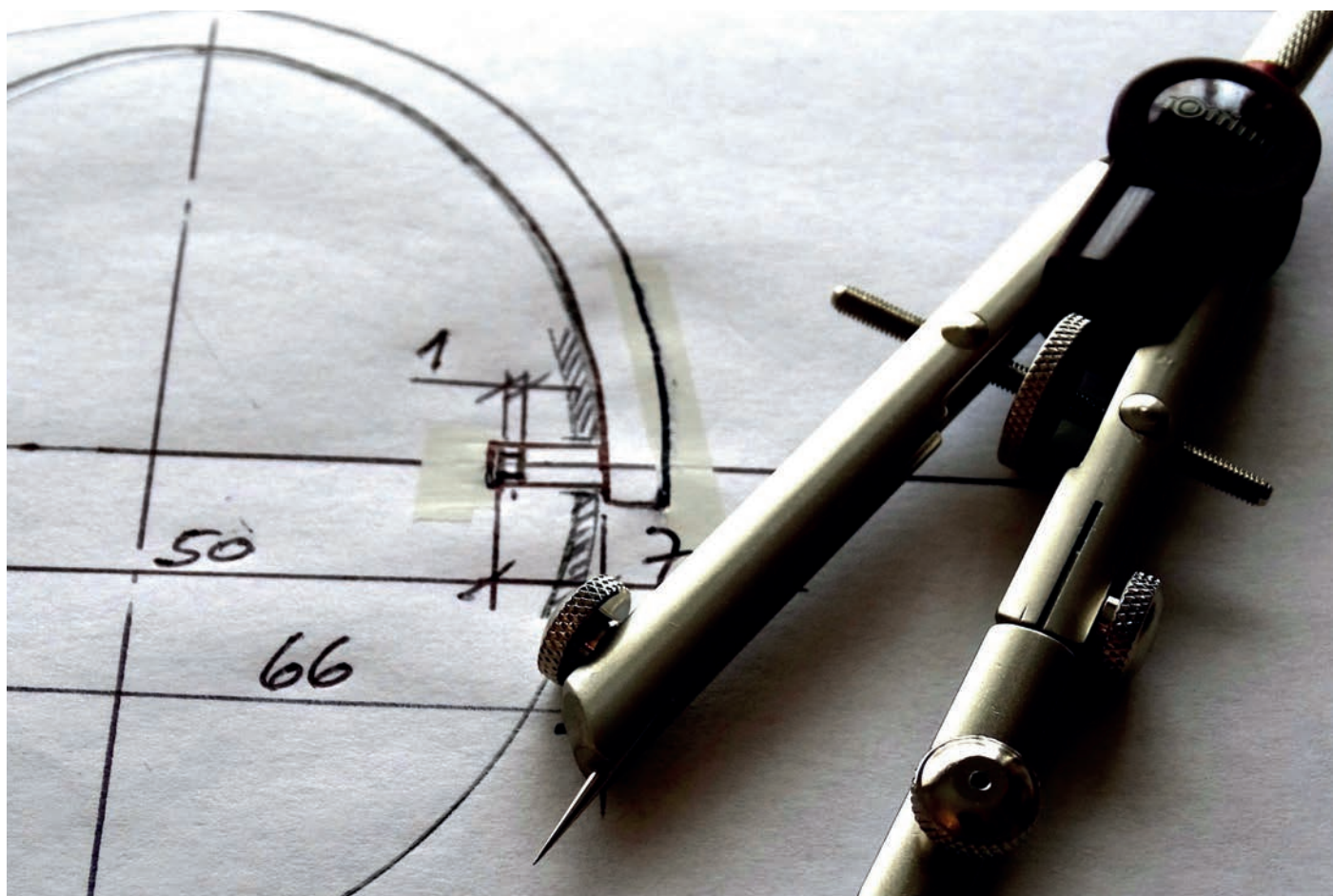


MIRABILIA SYSTEM FRONT OF HOUSE REFRIGERATION



Inspired by the most demanding bespoke projects and luxury installations,
tested in Back of House professional kitchens:
Iglu experience and know-how have been distilled and injected
into this Front of House dedicated collection.

5 marvels
to display while enhancing;
to entice customers with your fabulous offerings;
to preserve and treasure the quality of your creations
in a striking design.





ROYAL - WINE DISPLAY

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DIANA - MEAT, CHEESE & HAM DISPLAY

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PEARL - PASTRY DISPLAY CASE

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SWEETCASE - PASTRY AND CHOCOLATE DISPLAY CASE

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SUSHI DISPLAY CASE

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I-GREEN

35



**Upgrade your approach
to customers,
add a tangible
value to your wines.**

The perfect balance between glass and steel, the minimal but rich design and the fine customizable configurations make Royal Wine & Spirit display the faultless choice for your venue.

Promote your wines in a spectacular fashion and enhance your ambience!



FINELY CRAFTED DETAILS



FRONT & SIDES WITH NO VISIBLE VENTILATION HOLES



INVISIBLE INTEGRATED FULL - HEIGHT HANDLES



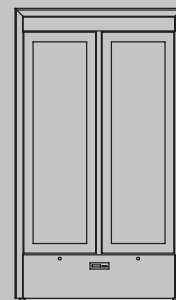
IMPOSING YET SLEEK, UNIQUE DESIGN

AVAILABLE IN 2 DIMENSIONS:

ROYAL S
(W 720 x D 765 x H 2360 mm)



ROYAL L
(W 1350 x D 765 x H 2360 mm)



ROYAL - WINE DISPLAY

STANDARD FEATURES

- refrigerated case for wine, beer (+4°C/+18°C)
- triple glazed ultra-clear glass
- entirely built in AISI 304 S/S (exterior: hairline satin finish; interior: mirror polished)
- available in any combination of glass or plain S/S sides
- warm white discrete led lights with fine-tunable intensity and dimmer as a standard
- automatic defrosting
- locks
- proprietary parametric digital controller
- removable s/s panels on both frontal and back side
- insulation by high-density injected polyurethane foam, CFC and HCFC free
- patented design
- front and sides with no visible ventilation holes
- standard gas R290 on integral cabinets
- self evaporation of the defrosting water on integral cabinets



	ROYAL S		ROYAL L		ROYAL L DOUBLE TEMPERATURE	
Model	integral	remote	integral	remote	integral	remote
External dimensions	720x765x2360 mm		1350x765x2360 mm		1350x765x2360 mm	
Temperature set	+4°C/+18°C		+4°C/+18°C		+4°C/+18°C	
Max bottle capacity Ø85mm	131 +		262 +		262 +	
Max power consumption	950 W	950 W	1550 W	1550 W	1810 W	1810 W
Cooling power	500 W*	500 W**	880 W*	880 W**	500+500 W*	500+500 W**
Refrigerant	R290	R134a	R290	R134a	R290	R134a
Heat rejection	815 W	-	1290 W	-	1600 W	-
Environment conditions	Class 3		Class 3		Class 3	
Power supply	230/1/50Hz	230/1/50-60Hz	230/1/50Hz	230/1/50-60Hz	230/1/50Hz	230/1/50-60Hz

*evaporation T=-10°C, ambience T=+25°C, condensation T=+40°C

** evaporation T=-10°C, ambience T=+25°C, condensation T=+40°C, minimum power required and suggested

Sides in glass or plain S/S



FULL GLASS SIDES



GLASS SIDES, GLASS DOOR(S)
AND PLAIN S/S BACKSIDE



GLASS DOOR(S),
PLAIN S/S SIDES AND BACK



FULL PLAIN S/S SIDES

Options

- remote version for R134a (or, on request, for other refrigerant)
- possibility to customize the display with special finishes
- electronic no key lock
- combination of s/s finish choice (interiors & exteriors)
- **I-GREEN** options: Glycol and CO2 for remote models
- RGB dimmable led lights
- self evaporation for the defrosting water (remote cabinets)
- 220-240V/60Hz loading
- double temperature set (only for Royal L)
- bronze sculpture Sagrantino handle or Mjoelner leather handle, see p. 8
- special model ROYAL with HOLISTIC MONITOR (digital 7" display controller, see p.10)

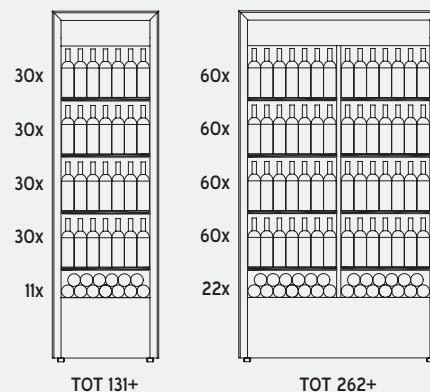




Adjustable, plain, sturdy
S/S mirror polish tray.

EACH LEVEL
up to 30 BOTTLES Ø85mm
or
up to 42 BOTTLES Ø75mm

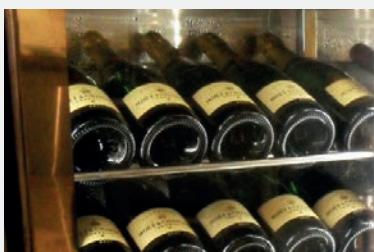
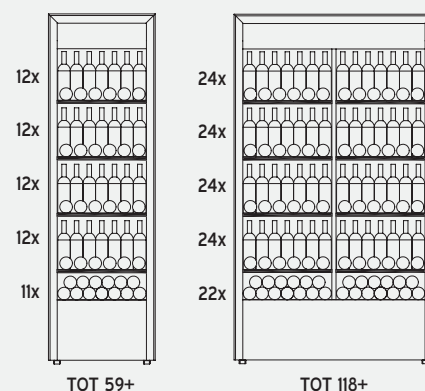
Capacity is calculated on standard wine bottles of Ø 85mm | H=330mm.



**Adjustable, sturdy, combined
S/S mirror polish tray.**

EACH LEVEL
up to 12 BOTTLES Ø85mm
or
up to 18 BOTTLES Ø75mm

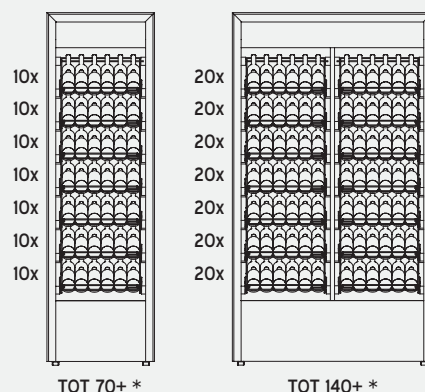
Capacity is calculated on standard wine bottles of Ø 85mm | H=330mm.



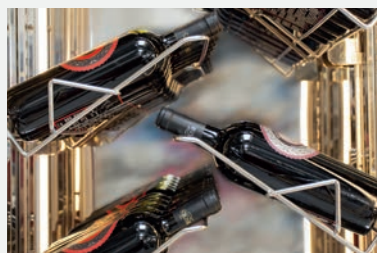
S/S self-standing slanted racks with adjustable inclination angle.

EACH LEVEL
up to 10 BOTTLES Ø85mm
or
up to 12 BOTTLES Ø75mm

Capacity is calculated on standard wine bottles of Ø 85mm | H=330mm.



Shelves and racks to mix up and build the perfect internal equipment layout.



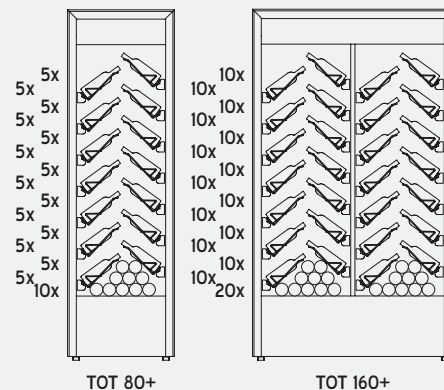
SLANTED LATERAL

S/S self-standing slanted racks with adjustable inclination angle.

EACH LEVEL
up to 10 BOTTLES Ø85mm
or
up to 12 BOTTLES Ø75mm

BOTTLE LAYOUT:

Capacity is calculated on standard wine bottles of Ø 85mm | H=330mm.



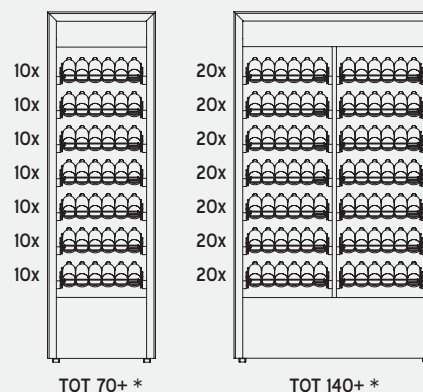
CROSSED BOTTLES

S/S self-standing slanted racks with adjustable inclination angle.

EACH LEVEL
up to 10 BOTTLES Ø85mm
or
up to 12 BOTTLES Ø75mm

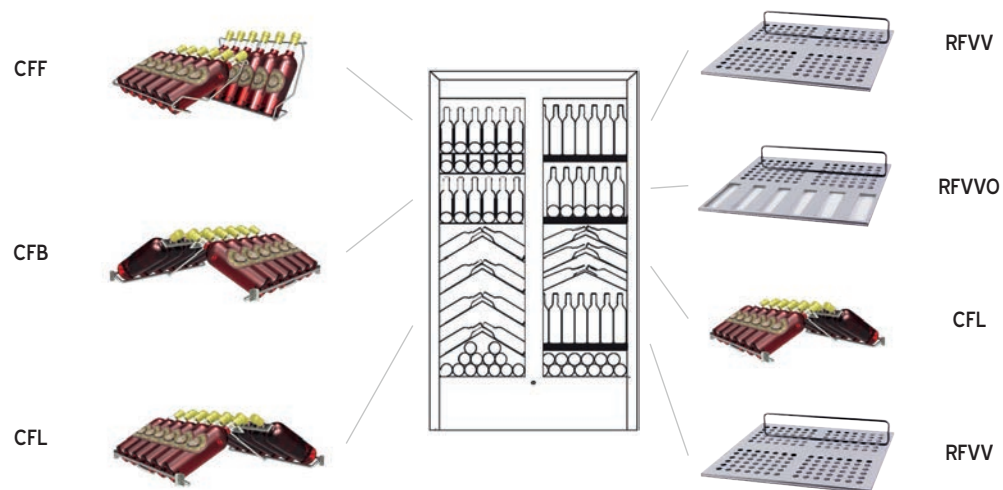
BOTTLE LAYOUT:

Capacity is calculated on standard wine bottles of Ø 85mm | H=330mm.

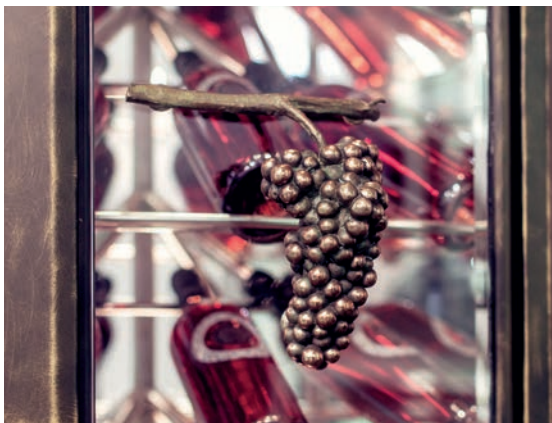


MIX THEM UP!

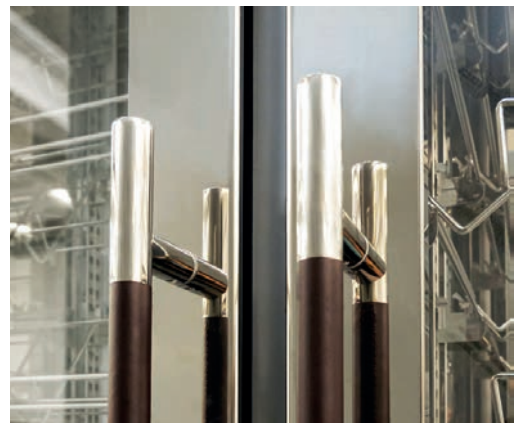
You can combine shelves and racks to maximize spaces and showcase better. See the example below:



Selection of hand made handles:



SAGRANTINO - BRONZE SCULPTURE HANDLE



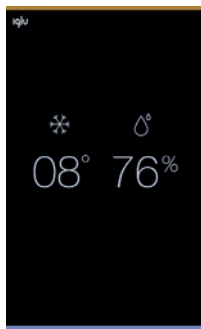
MJOELNER - LEATHER HANDLE



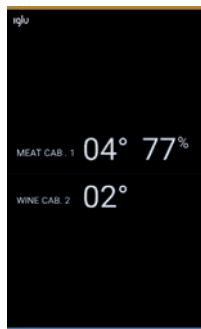
ROYAL and DIANA displays with HOLISTIC MONITOR include a technologically advanced controller: it comes with a high performance 7" LCD interactive and touch screen android display. It can be placed in any Mirabilia Bespoke cabinet or in a separate panel to manage your units.



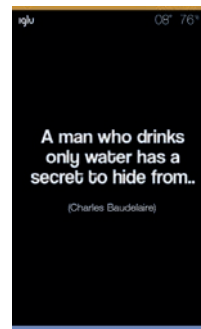
The addition of an HOLISTIC MONITOR to a Mirabilia System cabinet includes many advantages and extra options, all accessible through its touch screen interactive display, able to command:



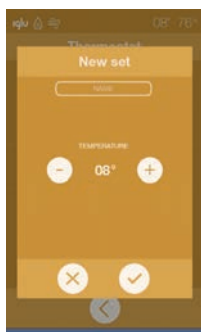
A CLEAR AND ELEGANT STATUS DISPLAY



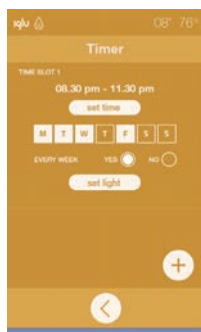
UP TO 10 MULTIPLE TEMPERATURE UNITS



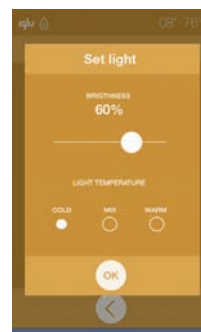
SCREEN SAVERS, PICTURES OR A CUSTOMIZABLE ADVERTISING



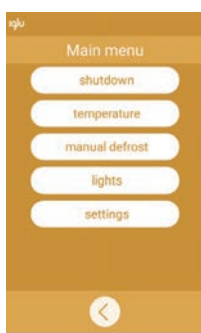
TEMPERATURE CONTROL AND ANY SAVED TEMPERATURE SET



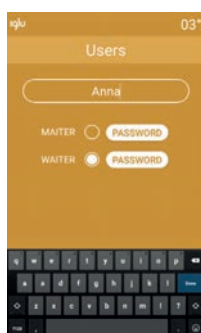
LED LIGHTS TIME SETTING



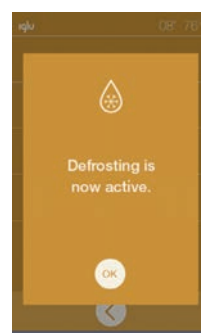
DIGITAL LED LIGHT DIMMER



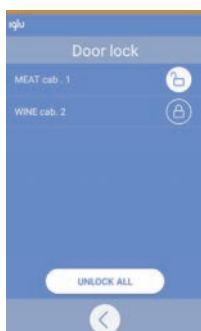
FULL MENU AND GENERAL SETTINGS



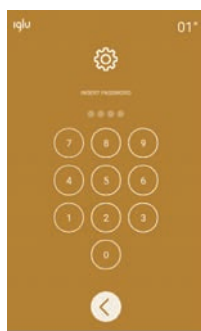
STAFF ACCESS WITH LEVEL PASSWORD



ANY TECHNICAL COMMAND SUCH AS DEFROSTING OR MAINTENANCE ACTIONS

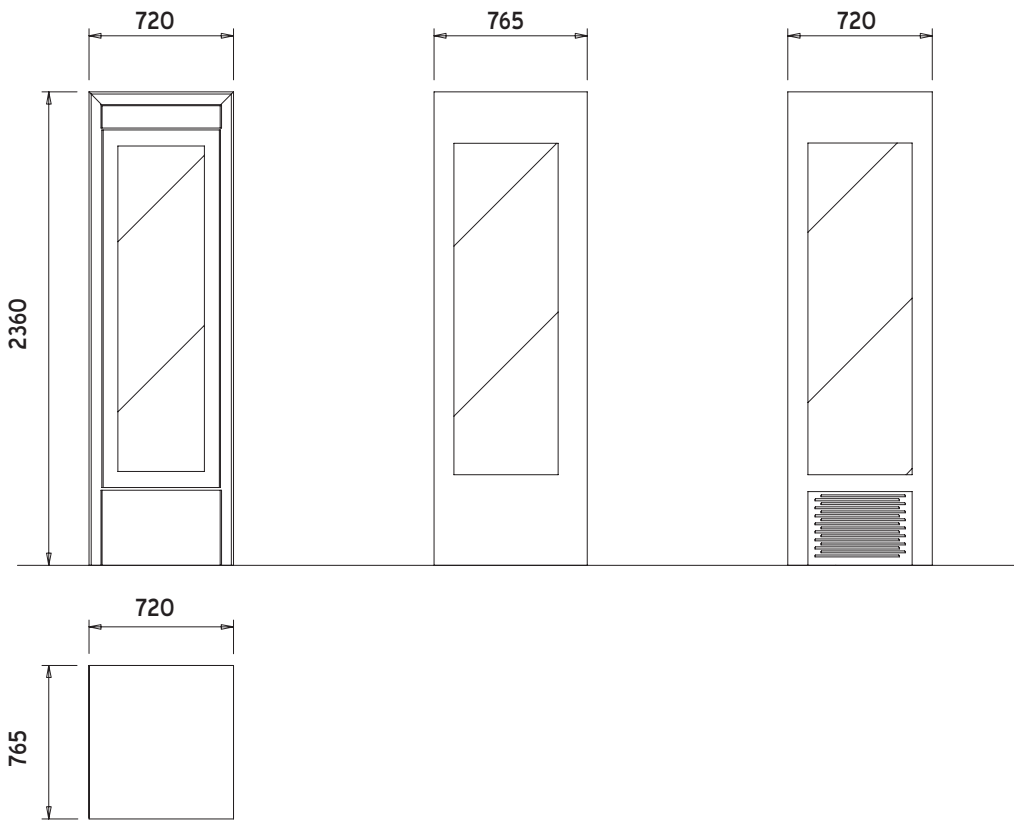


INDEPENDENT DOOR(S) LOCKING/UNLOCKING CONTROL

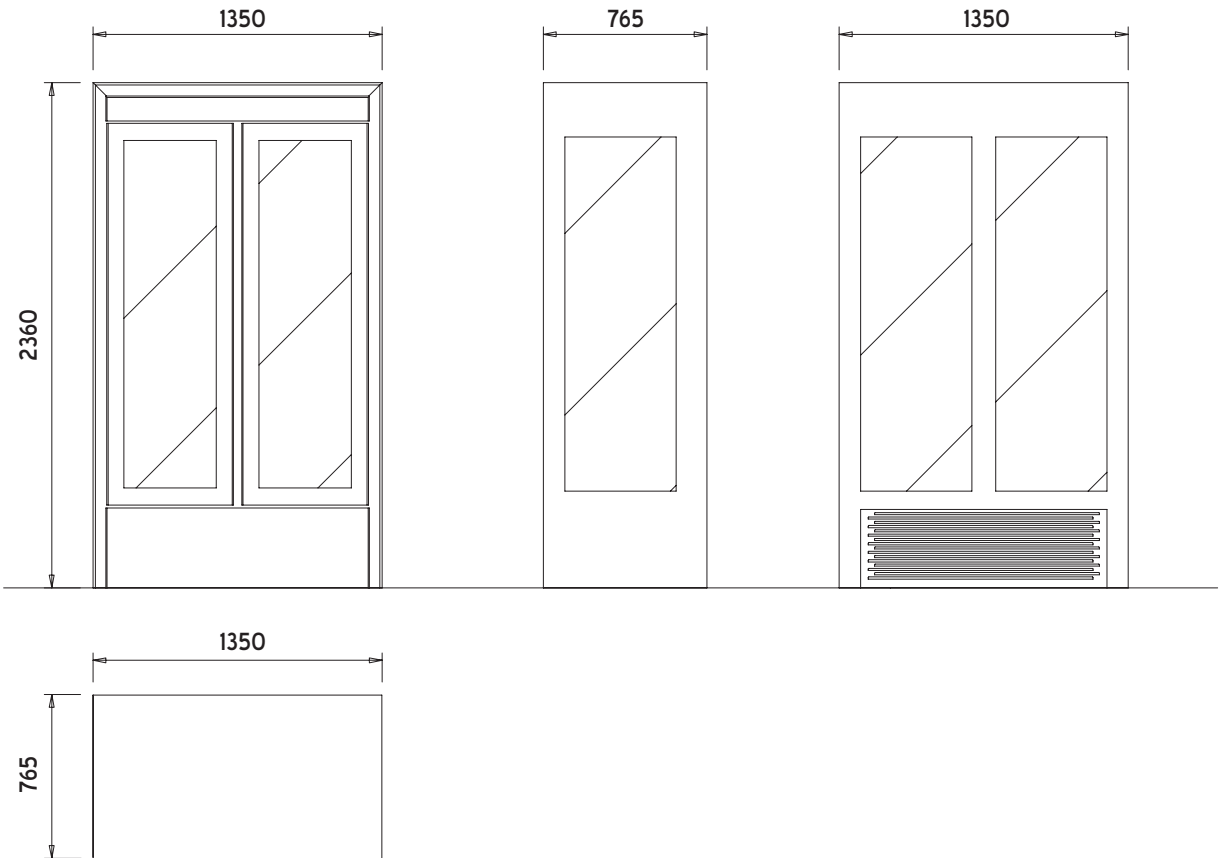


CABINET ACCESS SYSTEM

ROYAL S



ROYAL L





Showcase any meat cut like a masterpiece

Building on the long-time experience of Iglu with the top “meat masters” worldwide, a trustworthy, highly technological meat exposition tool equipped with spectacular hanging rods and practical spill-proof drip trays.

Humidity is kept constantly at optimal levels to ensure your best cuts do not lose any during showcase.

“Cave à fromages”: a very versatile food that became a vivid culture

Exhibit any of the hundreds of cheese varieties available from all over the world and increase cheese sales.

More and more clients pay utmost importance to food aesthetics and often get seduced by well-presented food, even when they did not have intention to order.

To meet such consumers behavior and needs, Iglu has designed this innovative case which optimizes the view of cheese and generates into the customers the desire for it.





HUMIDITY & TEMPERATURE CONTROL



FRONT & SIDES WITH NO VISIBLE VENTILATION HOLES



FINELY CRAFTED DETAILS



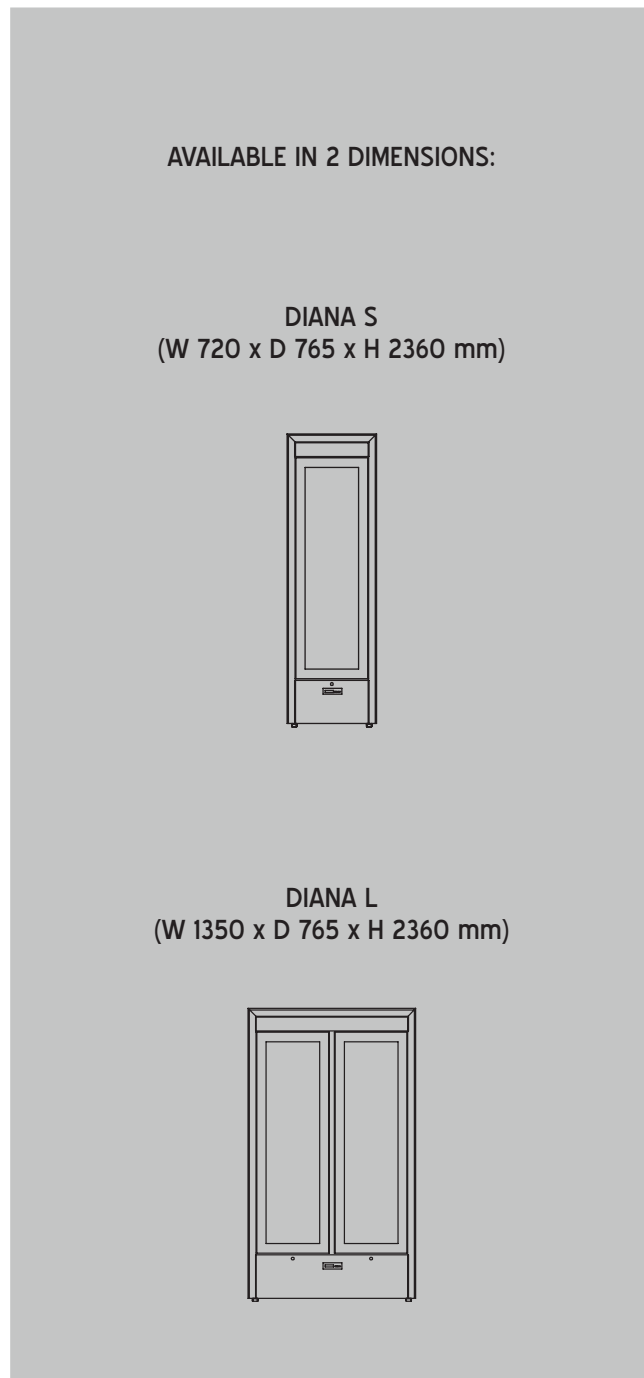
INVISIBLE INTEGRATED FULL - HEIGHT HANDLES



ADJUSTABLE SHELVES WITH DRIPPING TRAY



ADJUSTABLE SHELVES IN S/S



MEAT HANGING ROD ON REQUEST

DIANA - MEAT, CHEESE & HAM DISPLAY

STANDARD FEATURES

- refrigerated case for meat, cheese and ham, with professional humidity control (water connection is required as well as the osmosis filter)
- triple glazed ultra-clear glass
- entirely built in AISI 304 S/S (exterior: hairline satin finish; interior: mirror polished)
- available in any combination of glass or plain S/S sides
- warm white discrete led with fine-tunable intensity and dimmer as a standard
- automatic defrosting
- mechanical locks
- proprietary parametric digital controller with humidity regulation
- removable s/s panels on both frontal and back side
- insulation by high-density injected polyurethane foam, CFC and HCFC free
- patented design
- front and sides with no visible ventilation hole
- standard gas R290 on integral version

	DIANA S		DIANA L	
Model	integral	remote	integral	remote
External dimensions	720x765x2360 mm		1350x765x2360 mm	
Temperature set	+2°C/+15°C		+2°C/+15°C	
Humidity	60-90% RH		60-90% RH	
Max power consumption	800 W	800 W	1500 W	1500 W
Cooling power	500 W*	500 W**	880 W*	880 W**
Refrigerant	R290	R134a	R290	R134a
Heat rejection	815 W	-	1290 W	-
Environment conditions	Class 3		Class 3	
Power supply	230/1/50Hz	230/1/50-60Hz	230/1/50Hz	230/1/50-60Hz

*evaporation T=-10°C, ambience T=+25°C, condensation T=+40°C

** evaporation T=-10°C, ambience T=+25°C, condensation T=+40°C, minimum power required and suggested

DIANA - MEAT, CHEESE & HAM DISPLAY

CONFIGURATION

Sides in glass or plain S/S



FULL GLASS SIDES



GLASS SIDES, GLASS DOOR(S)
AND PLAIN S/S BACKSIDE



GLASS DOOR(S),
PLAIN S/S SIDES AND BACK



FULL PLAIN S/S SIDES

Options

- remote version for R134a (or, on request, for other refrigerant)
- possibility to customize the display with special finishes
- electronic no key lock
- combination of s/s finish choice (interiors & exteriors)
- **I-GREEN** options: Glycol and CO2 for remote models
- RGB dimmable led lights
- 220-240V/60Hz loading
- double temperature set (only for Diana L)
- bronze sculpture Sagrantino handle or Mjoelner leather handle, see p. 8
- special model DIANA with HOLISTIC MONITOR (digital 7" display controller, see p.10)

Accessories

Choose the internal equipment layout more suitable to your needs

ADJUSTABLE, PLAIN, STURDY
S/S MIRROR POLISH TRAY



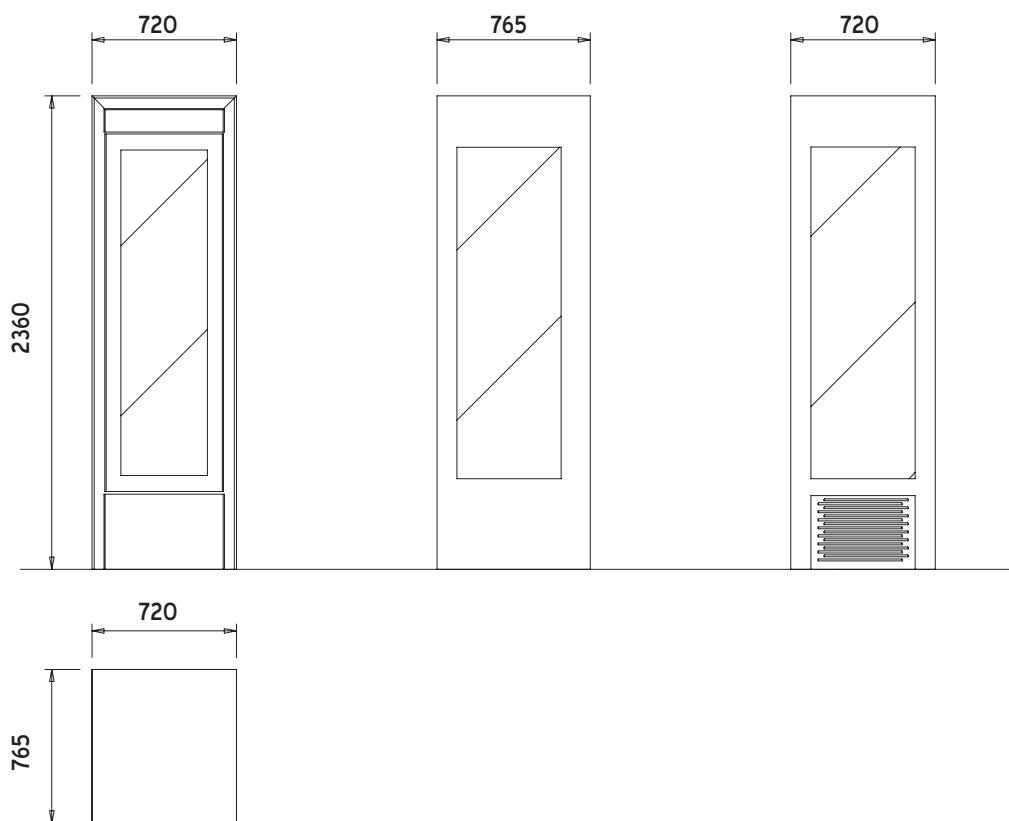
MEAT SHELF INCLUDING
S/S DRIP TRAY



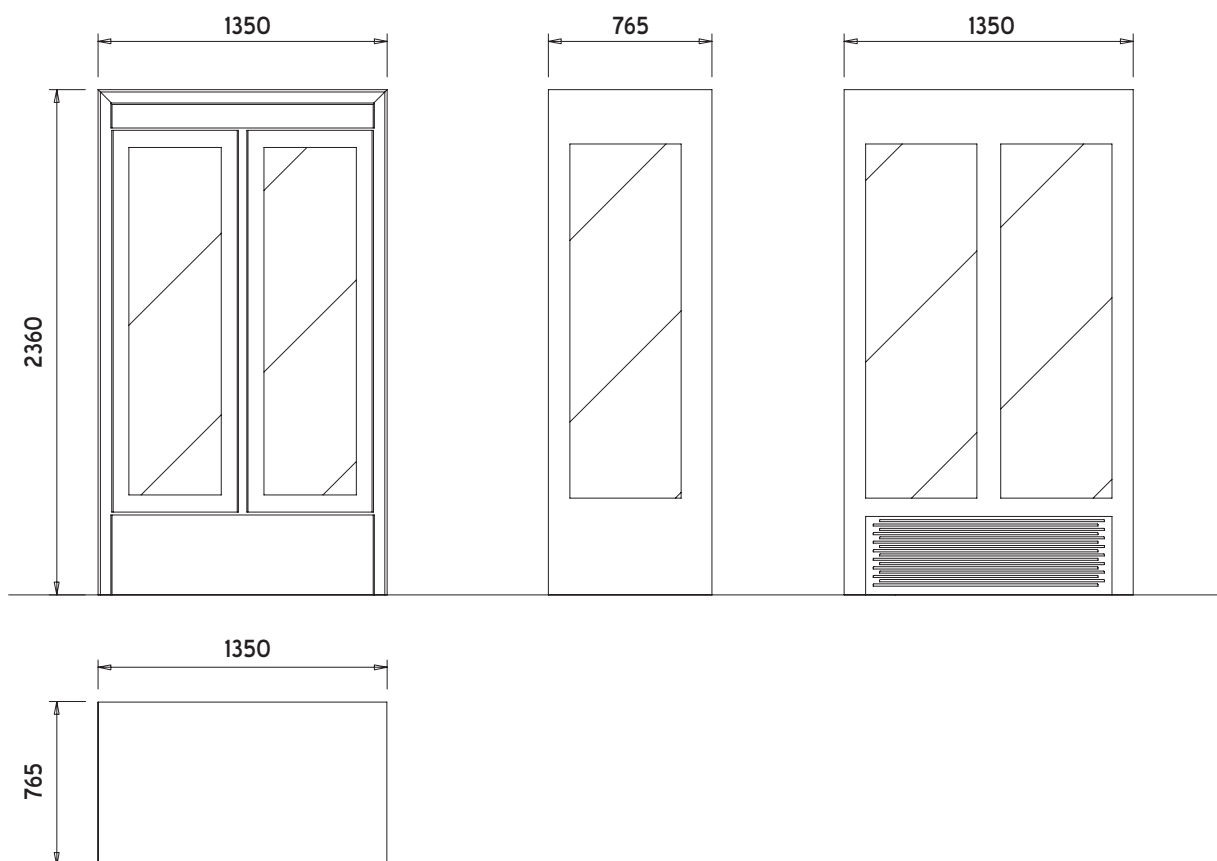
S/S ROD FOR MEAT HOOK



DIANA S



DIANA L





**Fine patisserie is
like a jewelry
boutique.**

Inspired by the unique charm of pearls, Iglu created the essential case that enhances your pastry and chocolate creations in pure harmony.

The natural reflex of pearls is reproduced by the ultra-clear glass and the perfectly balanced LED lights. Classy and minimalistic design to fit and enhance any ambience.



WARM WHITE LED LIGHTS COMBINED TO
GLOWING BACKLIT BASE



- FULLY EXTENDABLE DRAWERS
- CHOICE OF INVISIBLE OR S/S HANDLE



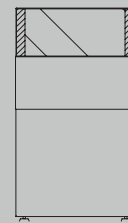
SQUARE ULTRA-CLEAR TRANSPARENT GLASS
FOR EXTRA VISIBILITY



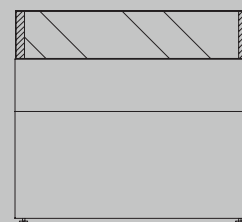
RELIABLE DRAWERS

AVAILABLE IN 2 DIMENSIONS:

PEARL S
(W 610 x D 750 x H 1100 mm)



PEARL L
(W 1200 x D 750 x H 1100 mm)



PEARL - PASTRY DISPLAY CASE

STANDARD FEATURES

- linear, frameless, sleek refrigerated case for pastry
- entirely built in AISI 304 S/S (exterior: hairline satin finish; interior: mirror polished)
- temperature set for pastry as a standard: +5°C/+10°C
- classy drawer(s) on the operator side in ultra-clear glass, researched, tested and designed to avoid condensations
- cushioning tracks applied on the drawers to ensure maximum smoothness and air-tight seal
- two sizes available:
 - Pearl S - 1 drawer, W 610 x D 750 x H 1100 mm
 - Pearl L - 2 drawers, W 1200 x D 750 x H 1100 mm
- proprietary parametric digital controller
- removable, louvered S/S panel in service side
- warm white discrete led lights, combined to backlit base shelf
- light intensity fine-tunable with dimmer, provided
- automatic defrosting
- standard gas R290 for integral counters

	PEARL S		PEARL L	
Model	integral	remote	integral	remote
External dimensions	610x750x1100 mm		1200x750x1100 mm	
Temperature set	+5°C/+10°C		+5°C/+10°C	
Drawer extension	550 mm		550 mm	
Max power consumption	400 W	620 W	550 W	960 W
Cooling power	500 W*	500 W**	700 W*	700 W**
Refrigerant	R290	R134a	R290	R134a
Heat rejection	900 W	-	1250 W	-
Environment conditions	Class 3		Class 3	
Power supply	230/1/50Hz	230/1/50-60Hz	230/1/50Hz	230/1/50-60Hz

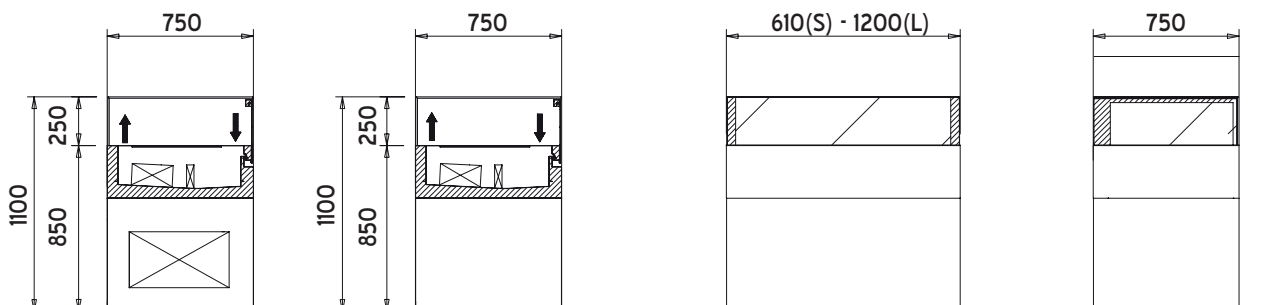
*evaporation T=-10°C, ambience T=+25°C, condensation T=+40°C

** evaporation T=-10°C, ambience T=+25°C, condensation T=+40°C, minimum power required and suggested

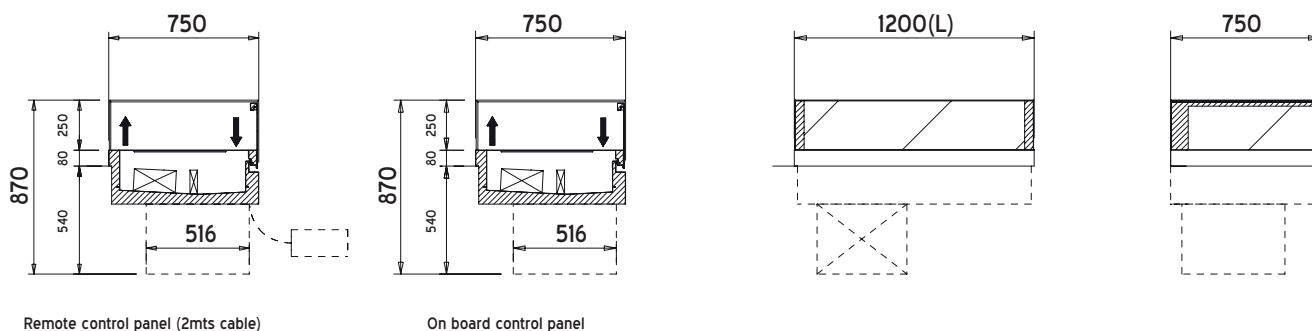
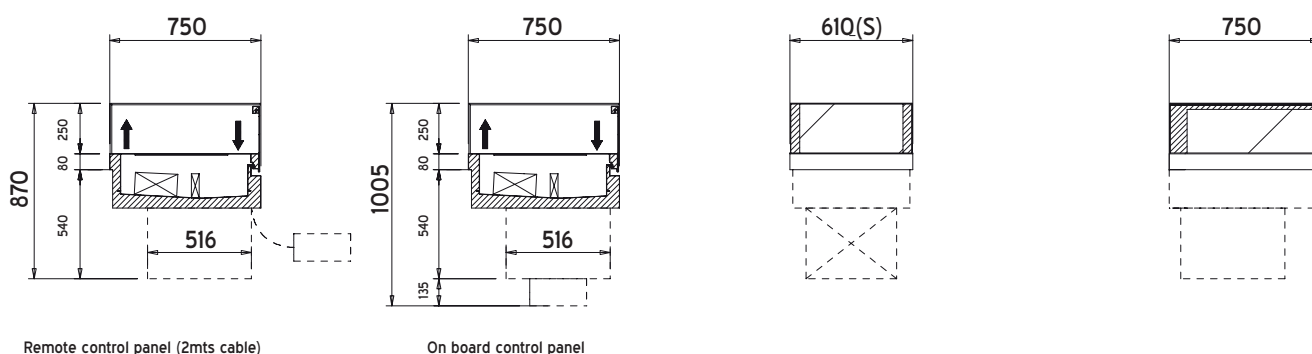
Options

- remote version for R134a (or, on request, for other refrigerant)
- drop-in models
- possibility to customize the display with special finishes
- combination of s/s finish choice (interiors & exteriors)
- professional temperature set for chocolate (+10°C/+18°C; 40%/50% RH)
- **I-GREEN** options: Glycol and CO2 for remote models
- RGB dimmable led lights
- 220-240V/60Hz loading
- choice of handle (jewelry style)

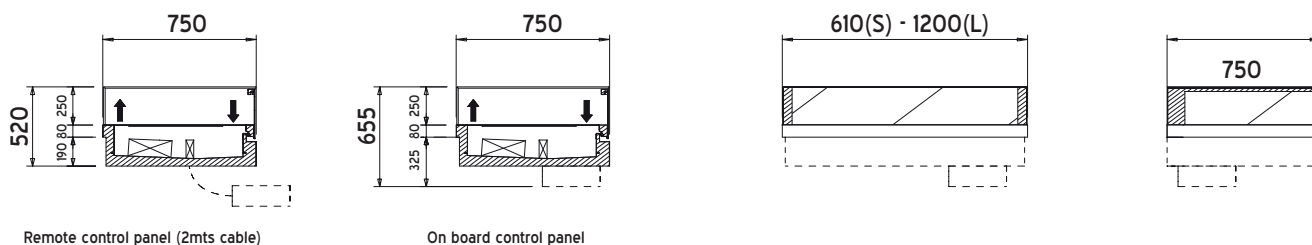
STAND ALONE



DROP-IN INTEGRAL



DROP-IN REMOTE





**Not all cakes are
the same.
And we do know it.**

This is why we designed Sweetcase: to honor masterpieces of mignons and cake design. Minimalistic shape, a wide, perfectly lit view on the products will capture the attention of customers.

With the total surface available for products display and its 2 layers, Sweetcase guarantees a surprising capacity and ergonomomy.



MIDDLE TRANSPARENT GLASS SHELF WITH LED LIGHT



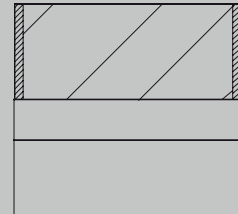
NEUTRAL SERIGRAPHY



SLIDING DOORS WITH S/S HANDLE

AVAILABLE IN 3 DIMENSIONS:

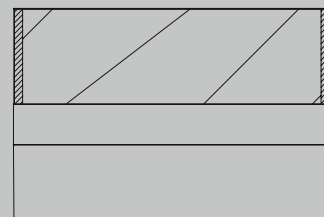
SWEETCASE S
(W 1200 x D 750 x H 1100 mm)



SWEETCASE M
(W 1500 x D 750 x H 1100 mm)



SWEETCASE L
(W 1800 x D 750 x H 1100 mm)



SWEETCASE - PASTRY & CHOCO DISPLAY CASE

STANDARD FEATURES

- linear, frameless, sleek refrigerated case for pastry or chocolate (option)
- entirely built in AISI 304 S/S (exterior: hairline satin finish; interior: mirror polished)
- temperature set for pastry as a standard: +5°C/+10°C
- sliding doors
- three sizes available:
 - Sweetcase S, W 1200 x D 750 x H 1100 mm
 - Sweetcase M, W 1500 x D 750 x H 1100 mm
 - Sweetcase L, W 1800 x D 750 x H 1100 mm
- proprietar parametric digital controller
- removable, louvered S/S panel in service side
- warm white discrete led lights, combined to backlit base shelf
- light intensity fine-tunable with dimmer, provided
- automatic defrosting
- standard gas R290 for integral counters

	SWEETCASE S		SWEETCASE M		SWEETCASE L	
Model	integral	remote	integral	remote	integral	remote
External dimensions	1200x750x1100 mm		1500x750x1100 mm		1800x750x1100 mm	
Temperature set	+5°C/+10°C		+5°C/+10°C		+5°C/+10°C	
Max power consumption	550 W	960 W	760 W	1190 W	870 W	1735 W
Cooling power	700 W*	700 W**	965 W*	965 W**	1100 W*	1100 W**
Refrigerant	R290	R134a	R290	R134a	R290	R134a
Heat rejection	1250 W	-	1725 W	-	1970 W	-
Environment conditions	Class 3		Class 3		Class 3	
Power supply	230/1/50Hz	230/1/50-60Hz	230/1/50Hz	230/1/50-60Hz	230/1/50Hz	230/1/50-60Hz

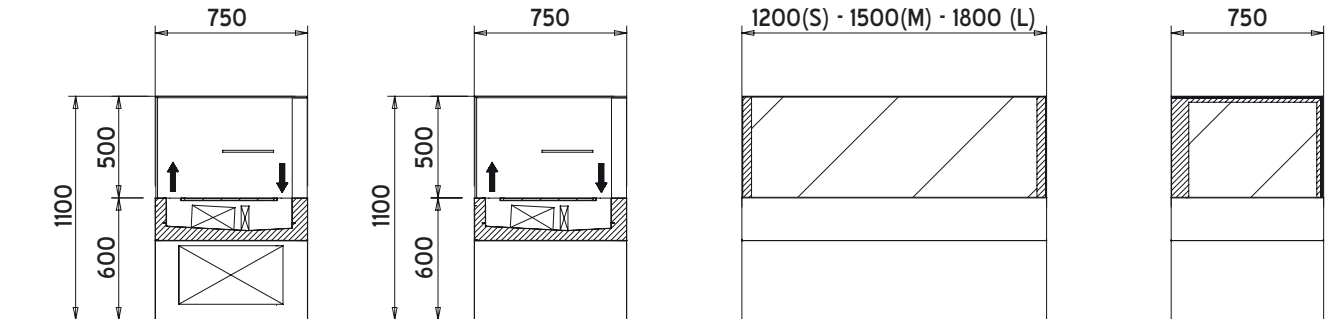
*evaporation T=-10°C, ambience T=+25°C, condensation T=+40°C

** evaporation T=-10°C, ambience T=+25°C, condensation T=+40°C, minimum power required and suggested

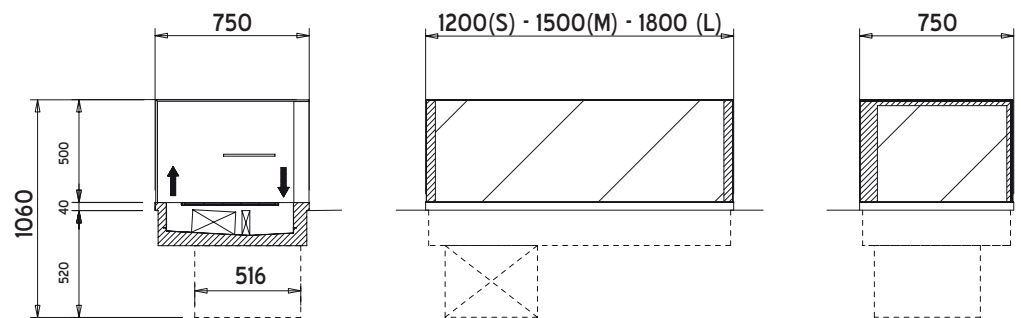
Options

- remote version for R134a (or, on request, for other refrigerant)
- drop-in models
- possibility to customize the display with special finishes
- professional temperature set for chocolate (+10°C/+18°C; 40%/50% RH) and ventilation
- **I-GREEN** options: Glycol and CO2 for remote models
- RGB dimmable led lights
- 220-240V/60Hz loading

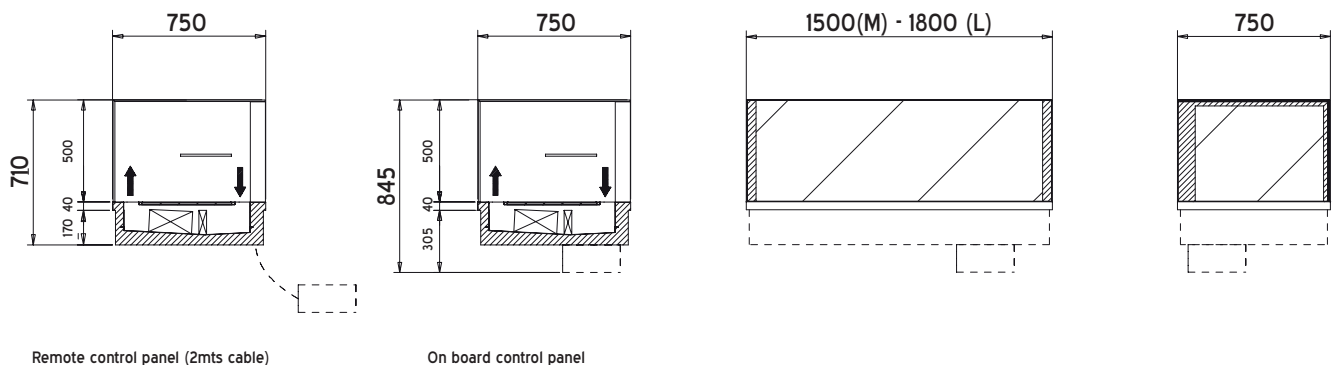
STAND ALONE



DROP-IN INTEGRAL



DROP-IN REMOTE

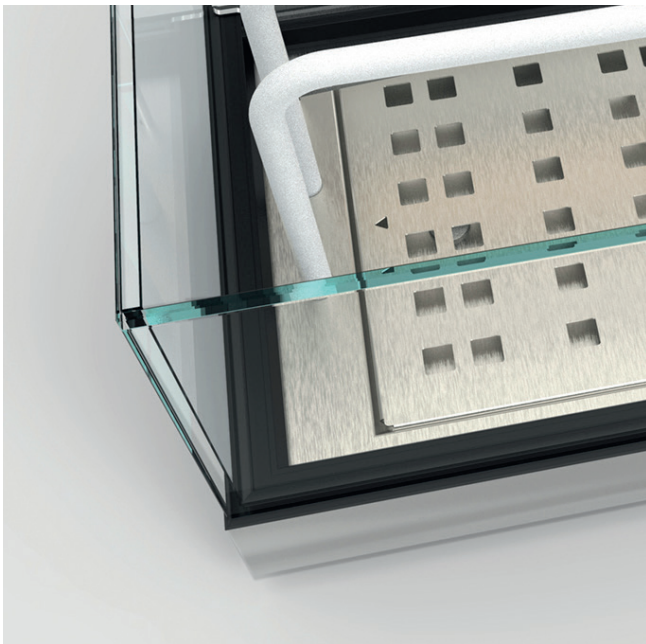




Enhance the freshness.

Research and development into Sushi & Sashimi proved that high quality equipment is a key and mandatory requirement in terms of ensuring food security, maximum hygiene, optimum preservation, avoiding freezing or drying defects, maintaining colour, textures and aromas free from unwanted variation.

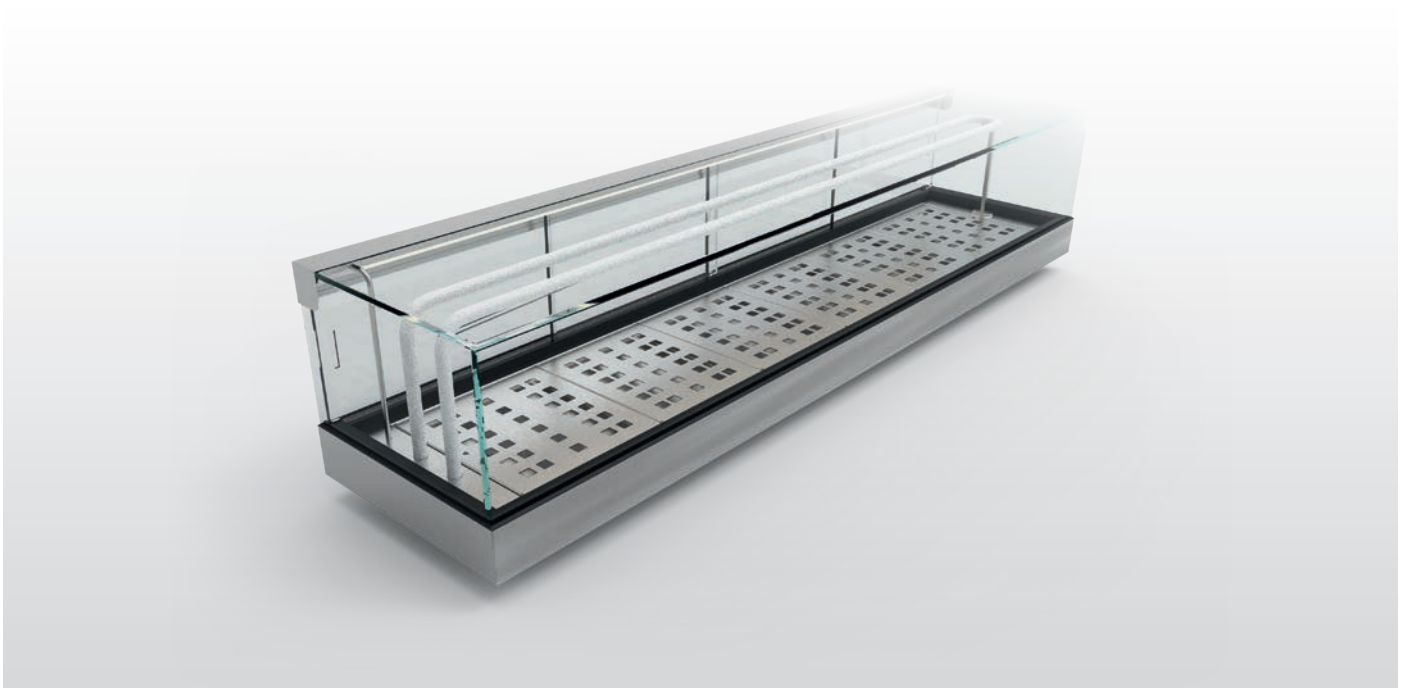
In offering the most proficient Sushi Display, Iglu guarantees the perfect environment for products, as a complement to the stunning visual impact, to suit the most spectacular open kitchens, restaurants and bars.



STRAIGHT ULTRA CLEAR GLASS ALLOWS
A 360° VIEW ON YOUR DELICACIES



TOOL FREE REMOVABLE SLIDING DOORS
AND BASE SHELVES



- EASY ACCESS WITH PRACTICAL SLIDING DOORS
- DIMMABLE, HIDDEN WHITE LED LIGHTS
- EFFICIENT REFRIGERATION DOUBLING AN AERIAL COLD TUBE WITH AN EMBEDDED COIL

SUSHI DISPLAY CASE

STANDARD FEATURES & CONFIGURATION

- efficient refrigeration (combination of an aerial cold tube and an embedded coil)
- minimalistic, frameless, elegant design
- transparent removable sliding doors
- entirely built in AISI 304 S/S (exterior: satin finish; interior: vibrated finish)
- interior warm white led lighting
- temperature set -2°C/+4°C
- manual defrosting
- static cold system ensure food safety, maximum hygiene, optimal exposure, while preserving colour, texture and aromas from unwanted variations.
- high-density injected polyurethane foam, CFC and HCFC free
- 5 sizes from 1250mm to 2500mm
- digital control

Options

- remote version
- possibility to customize the display with special finishes
- 220-240V/60Hz loading
- optional services connection left or right hand side

SUSHI INTEGRAL



Technical compartment on the left	SUS-SSE1	SUS-MSE1	SUS-LSE1	SUS-XSE1	SUS-OSE1
Technical compartment on the right	SUS-SDE1	SUS-MDE1	SUS-LDE1	SUS-XDE1	SUS-ODE1
Width (mm)	1250	1500	1750	2000	2500
Gas	R290				
Cooling power *	320 W	380 W			
Compressor	1/5 HP	1/4 HP			
Power input startup	7,5 A	9,6 A			
Running	1,4 A	9,8 A			

SUSHI REMOTE

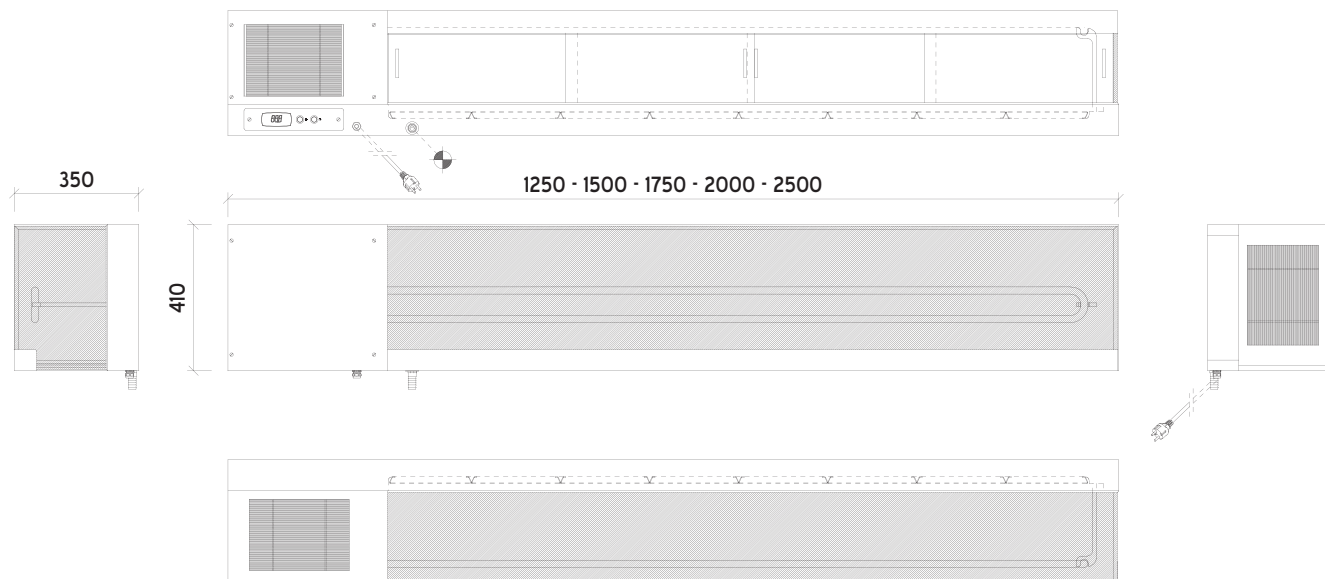


Technical compartment on the left	SUS-SSC1	SUS-MSC1	SUS-LSC1	SUS-XSC1	SUS-OSC1
Technical compartment on the right	SUS-SDC1	SUS-MDC1	SUS-LDC1	SUS-XDC1	SUS-ODC1
Width (mm)	1250	1500	1750	2000	2500
Gas	R452a				
Cooling power **	320 W		380 W		
Running	0.65 A				

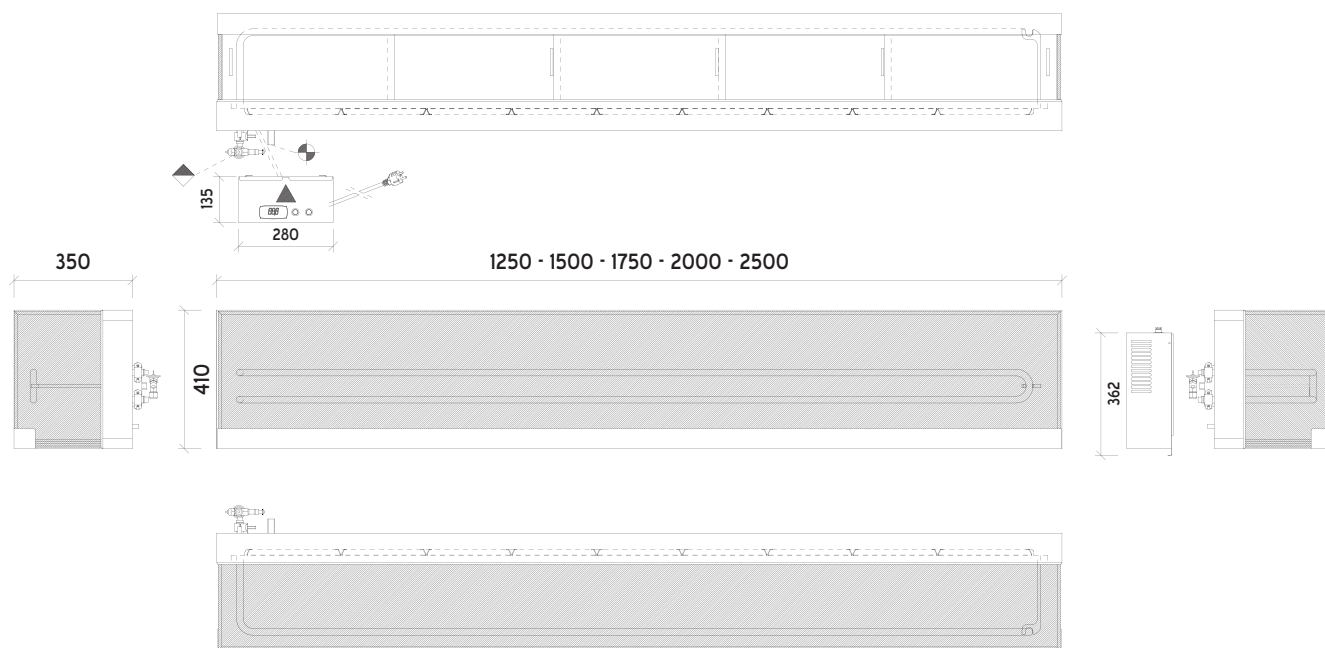
*evaporation T=-20°C, ambience T=+25°C, condensation T=+40°C

** evaporation T=-20°C, ambience T=+25°C, condensation T=+40°C, minimum power required and suggested

INTEGRAL



REMOTE



I - GREEN

I - GREEN by IGLU is our commitment to respect planet and nature.
Iglu products are available with the following green refrigerants:

Hydrocarbons

CO₂

Glycol

Iglu commitment to the environment reflects in being constantly focused on energy and environment protection by deploying superior technology and designing features to enhance product performance while continually reduce impact on Earth.



iglu

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