

# MYA

HORIZONTAL SHOWCASES



**CIAM**

Refrigeration solutions  
with a design focus.



# Mya



Clarity and style  
for a complete  
visibility



Mya professional showcases are a concentration of highly innovative technical solutions that guarantee exceptional performances, high ergonomics, reduced energy consumption and excellent visibility of the displayed product.



Discover the whole  
MYA collection







# Versatility and design with a scenographic layout





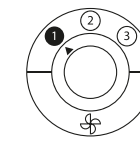
# Ventilated pastry showcase



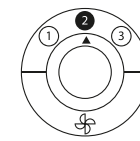
Removable Plexiglass sliding doors on operator side.



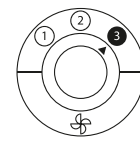
MYA has the possibility to set the cold adjustment on height in three different modes:



1. Only on exhibition surface



2. On the display surface and on the first shelf



3. Refrigeration on all display levels



MYA and MYA PLUS trapezoidal shape blends aesthetics with the glass structure in a monolithic object that focus customer's attention on the product displayed. The purity of geometry harmonizes the different product categories and gives to the furnishing continuity, elegance and refinement.

MYA is perfect for pastry products because it guarantees the maintenance of the correct humidity and temperature level on all the display surface. Standard warm-light LED for every model. The optimal arrangement of shelves offers a perfect visibility of the products displayed, the glass structure and the double lighting on all shelves provide an intense and uniform lighting.





# Ice-cream showcase

Front glasses of all MYA showcase model can be opened upward, with a gas pistons system that allow the glass locking in each position, in order to guarantee the complete safety of the operator. MYA is available in the 45° open corner version, always with servo-assisted upward opening of the front glass.



MYA has a double airflow ventilation system that guarantees the perfect temperature distribution even with ice-cream that exceeds the level of the pan. The double-glazed glasses guarantee the absence of condensation even if there is a high relative humidity level (higher than 80%).





# Mya Plus



Fresh pastry



Chocolate



Frozen pastry

MYA showcase surprise you with exceptional performances: certified in class 4+ they can adapt to all climate conditions guaranteeing the perfect product conservation. An impressive scenographic effect: the glass displays, lights up and focuses customers' attention at the same time. MYA PLUS is available both for pastry (+5°C) and at low temperature (-18°C).



Double-glazed doors with return spring and possibility to block them in open position.



MYA PLUS is characterized also by the innovative wireless LED lighting system that provides energy saving comparing to the traditional neon, better lighting on all the showcase and the possibility to change the position and the number of shelves at any time.

The front glass can be opened downward





Upward opening of the glass

Refrigeration adjustment to one or more different display level



Double airflow refrigeration

Lit flavors tags



Wheels kit

Dipper well

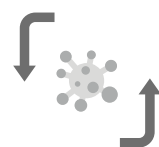


Possibility to have two or more showcases joined together with the same aesthetics

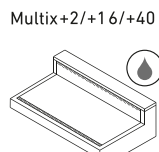
# Key features

1. Customization of panels, finishes and internal materials.
2. Possibility to have two or more showcases joined together with the same aesthetics.
3. Wide range: 3 linear models, 1 type of corner, 2 different types of glass structure, 7 types of technological system.
4. High humidity that enhances the perfect preservation of the product.
5. Refrigeration adjustment to one or more different display level.
6. Double airflow refrigeration.
7. ETL certification available for all the models (Canadian and north American markets).
8. Mya showcases with upward opening double-glazed glasses.

# Options

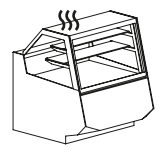


Mya showcases can be equipped with tube/white system for constant sterilization of internal surfaces

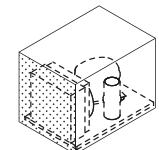


Multix+2/+16/+40

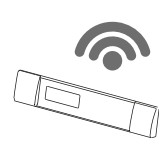
Compatibility with MULTIX



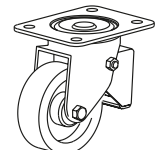
Heated upper glass



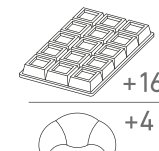
Magnetic filter for an easy cleaning of the condenser



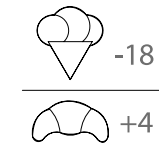
Tele-control system for the constant monitoring of the correct functioning of the showcase



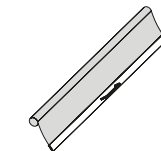
Wheels kit



Showcases at positive temperature can be converted to be used for pralines.



Showcases at low temperature can be converted into positive temperature



Roller blind night



MYA 2



Mya

MYA 3



MYA PLUS



Glass structure features:

	MYA 2	MYA 3	MYA PLUS
GLASSES OPENING	Servo-assisted upward opening of the front glass.	Downward opening of front glass	Downward opening of front glass
FRONT GLASS	Heated double-glazed glass with Black silk-screen printing	Heated double-glazed glass with Black silk-screen printing	Heated double-glazed glass ith Black silk-screen printing
SIDE GLASSES	Heated double-glazed glass with Black silk-screen printing	Heated double-glazed glass with Black silk-screen printing	Heated double-glazed glass with Black silk-screen printing
UPPER GLASSES	Double-glazed glass with Black silk-screen printing	Double-glazed glass with Black silk-screen printing	Black back-painted glass
OPERATOR SIDE OPENING	Double-glazed glasswith Black silk-screen printing	PETG sliding doors with perimetral seals	Hinged double-glazed glass doors
STRIP-LED DIFFUSED LIGHTING	3000° K (Std) 2700° K (Opt) 4000° K (Opt)	3000° K (Std) 2700° K (Opt) 4000° K (Opt)	3000° K (Std) 2700° K (Opt) 4000° K (Opt)
ALUMINUM PROFILES FINISHES	Bright aluminum (std) Powder-coating s/s (opt)	Bright aluminum (std) Powder-coating s/s (opt)	Bright aluminum (std) Powder-coating s/s (opt)
HARDWARE FINISHES	Chromium-plated steel (std) RAL powder-coating (opt)	Chromium-plated steel (std) RAL powder-coating (opt)	Chromium-plated steel (std) RAL powder-coating (opt)



Universal features:

		MYA 2 / MYA 3					MYA PLUS	
		GEL	PV	CB	CS	N	PLTP	PLTN
BASE	Powder-coated s/s supporting frame	•	•	•	•	•	•	•
TANK	Monolithic tank, insulated with ecological polyurethan, tracks for cables, rounded internal edges, coated by AISI 304 s/s	•	•				•	•
DISPLAY AREA	s/s AISI 304 with polished finishing.	•	•	•	•	•	•	•
ICE CREAM PANS	AISI 304 s/s ice-cream pans (not supplied) Pans size: mm. 360x165x120h, 360x165x150h, 360x250x80h	•						
FLAVORS TAG	s/s backlit ice cream flavor tags	•						
REFRIGERATION	Double airflow refrigeration with fan ventilated refrigeration system	•						
	refrigeration with fan ventilated refrigeration system on all display levels		•				•	•
DEFROST	Reverse cycle defrost	•						•
	Electric defrost		•				•	
HEATING	dry-warm plate in polished steel				•			
	For bain-marie warm showcase: s/s Internal tank with rounded internal edges and designed to house gastronorm trays			•				
REFRIGERATING GAS	R452a	•	•				•	•
CONTROL UNIT	Digital electronic control unit	•	•	•	•		•	•
PANELING	Powder-coated glass panel	•	•	•	•	•	•	•

MYA/MYA PLUS



	MYA 2	MYA 3	MYA PLUS	L 1150	L 1650	L 2150	CORNER AP 45°
ICE-CREAM SHOWCASE			—				
VENTILATED PASTRY SHOWCASE / CHOCOLATE SHOWCASE			—	•	•	•	
BAIN-MARIE WARM SHOWCASE			—	•	•	•	
DRY-WARM SHOWCASE			—	•	•	•	
NEUTRAL SHOWCASE			—	•	•	•	
MYA PLUS AT POSITIVE TEMPERATURE	—	—		•	•		
MYA PLUS AT LOW TEMPERATURE	—	—		•	•		

- 18°C  
0°F
- Ventilated
- 1 / Semi-Hermetic
- 400 V / 3 Ph /  
50 Hz+N
- Deck
- Automatic  
Reverse Cycle
- N.4 / H.R. 70%  
35° (90°F)
- R452A

- +4°C  
+39,2°F
- Ventilated
- 1 / Hermetic
- 230 V / 1 Ph /  
50 Hz
- Deck Shelves
- Eletrical
- N.4 / H.R. 70%  
35° (90°F)
- R452A

- +80°C  
+176°F
- 
- 
- 230 V / 1 Ph /  
50 Hz
- Deck
- 
- N.4 / H.R. 55%  
30° (86°F)
- 

- +80°C  
+176°F
- 
- 
- 230 V / 1 Ph /  
50 Hz
- Deck
- 
- N.4 / H.R. 55%  
30° (86°F)
- 

- Ambient
- 
- 
- 230 V / 1 Ph /  
50 Hz
- Deck Shelves
- 
- N.4 / H.R. 55%  
30° (86°F)
- 

- +4°C  
+39,2°F
- Ventilated
- 1 / Hermetic
- 230 V / 1 Ph /  
50 Hz
- Deck Shelves
- Eletrical
- N.4 / H.R. 70%  
35° (90°F)
- R452A

- 18°C  
0°F
- Ventilated
- 1 / Semi-Hermetic
- 400 V / 3 Ph /  
50 Hz+N
- Deck Shelves
- Automatic/  
Reverse Cycle
- N.4 / H.R. 55%  
30° (86°F)
- R452A







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