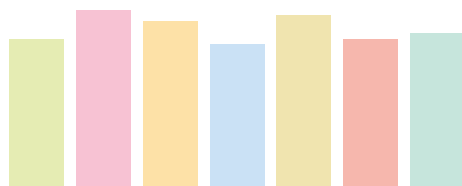




ONESHOW

Una nuova esperienza sensoriale

A new experience for your senses
Une nouvelle expérience sensorielle
Eine neue Sinneserfahrung
Una nueva experiencia sensorial





ONESHOW





ISA



Un design essenziale unito ad una spettacolare visibilità del gelato danno vita a OneShow. Gli ingombri ridotti al minimo (720 mm) e la possibilità di scegliere un'ampia gamma di materiali e finiture di pregio creano infinite possibilità di layout. Ti rimane da scegliere se Plug-in o Built-in!

EN

An essential design and a wonderful look for ice creams give birth to OneShow. Dimensions are cut to the bone (720 mm) and there is a wide range of materials and precious finishing to choose from, which allow for endless combinations of layout. You will only have to choose between Plug-in or Built-in!

FR

Un design essentiel accompagné d'une visibilité de la glace spectaculaire sont les caractéristiques essentielles de OneShow. Les encombrements réduits au minimum (720 mm) et la possibilité de sélectionner une vaste gamme de matériaux et de finitions précieuses créent des possibilités de disposition infinies. Vous ne devez que choisir entre Plug-in ou bien Built-in!

DE

Ein essentielles Design zusammen mit einer wunderbaren Sichtbarkeit des Speiseeises rufen OneShow ins Leben. Die auf ein Minimum reduzierten Abmessungen (720 mm) und die Möglichkeit eines breiten Angebots an Materialien und wertvollen Finishes ermöglichen unendliche Layout-Möglichkeiten. Sie müssen sich nur noch entweder für Plug-in oder Built-in entscheiden!

ES

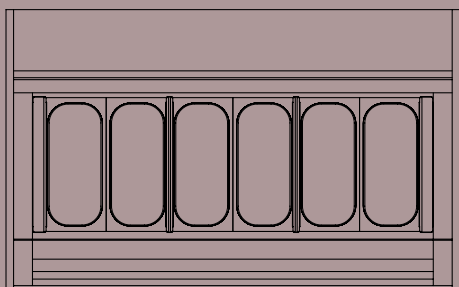
Un diseño esencial, sumado a una espectacular visibilidad del helado, da vida a OneShow. Gracias a las dimensiones reducidas al mínimo (720 mm) y a la posibilidad de elegir una vasta gama de materiales y acabados de calidad, las posibilidades de distribución y diseño son infinitas. ¡Sólo le queda elegir si prefiere Plug-in o Built-in!





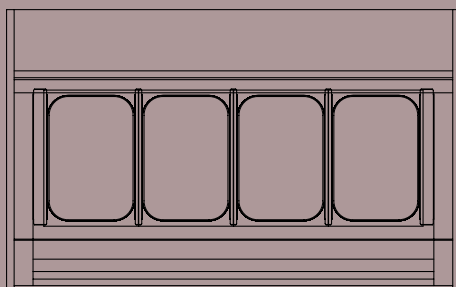


ONESHOW SETUP



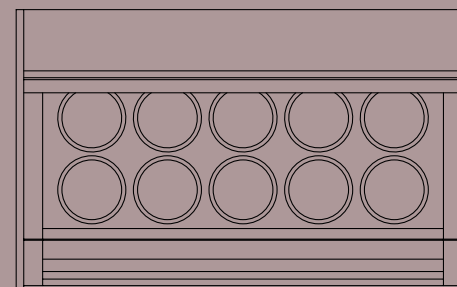
Vaschette

165x360

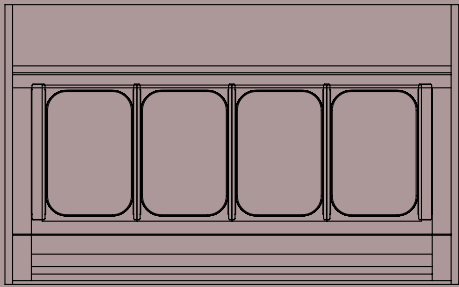


Vaschette

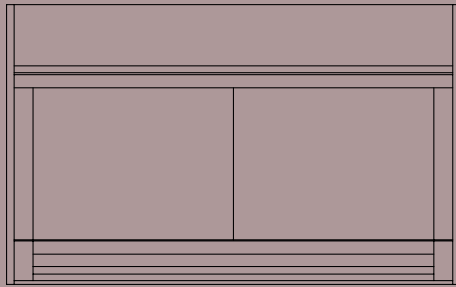
250x360



Carapine



Monoporzioni



Pasticceria



ONESHOW

GELATO

VASCHE
CARAPINE
MONOPORZIONI



ENERGY SAVING
LED



TEMPERATURE
-20/+2 °C



CLOSING SYSTEM
glass lids



DEFROST
Reverse Cycle

	BUILT-IN REGULAR	BUILT-IN LARGE	FREE REGULAR	FREE LARGE	STAND-ALONE	BASE REGULAR	BASE LARGE
--	---------------------	-------------------	-----------------	---------------	-------------	-----------------	---------------

Unità Condensatrice a bordo Condensing unit Included

Air / Aria	✓	✓	✓	✓	✓	✓	✓
Air+Water / Aria+Acqua	✓	✓	✓	✓	✓	✓	✓

Unità Condensatrice remota Remote Condensing unit

Air / Aria	✓	✓	✓	✓			
Air+Water / Aria+Acqua	✓	✓	✓	✓			

Allestimento vaschette Container setup

Vaschetta 5 Lt 360x165x120h		6	9	6	9	6+6	6+6	9+9
Vaschetta 5 Lt 360x250x80h		4	6	4	6	4+4	4+4	6+6
Carapina 3 Lt ø154x160h		10	16	10	16	10+10	10+10	16+16
Monoporzioni 360x250x80h		4	6	4	6	4+4	4+4	6+6





ONESHOW







PASTRY

BUILT-IN REGULAR	BUILT-IN LARGE	FREE REGULAR	FREE LARGE	STAND-ALONE	BASE REGULAR	BASE LARGE
------------------	----------------	--------------	------------	-------------	--------------	------------

Unità Condensatrice a bordo Condensing unit Included

Air / Aria	✓	✓	✓	✓	✓	✓
Air+Water / Aria+Acqua	✓	✓	✓	✓	✓	✓

Unità Condensatrice remota Remote Condensing unit

Air / Aria	✓	✓	✓	✓		
Air+Water / Aria+Acqua	✓	✓	✓	✓		



ENERGY SAVING
LED



TEMPERATURE
-1/+10 °C



CLOSING SYSTEM
glass lids

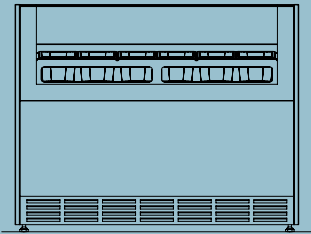


DEFROST
Off Cycle

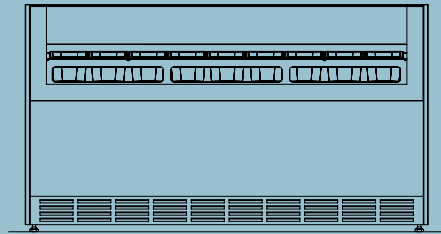


ONESHOW

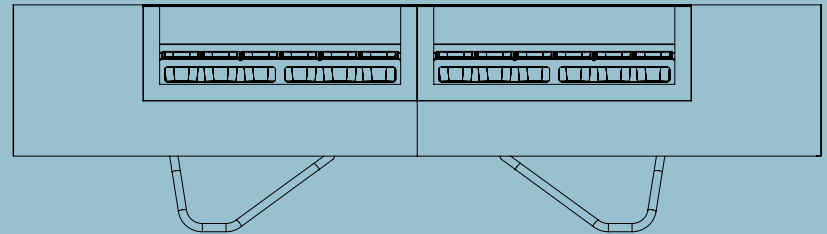
ONESHOW SYSTEM



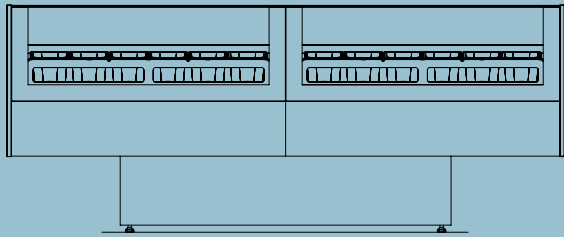
FREE
REGULAR



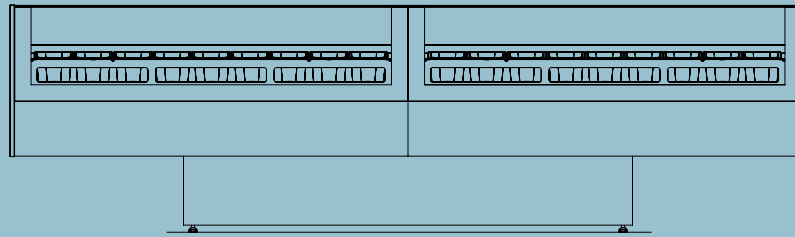
FREE
LARGE



STAND-ALONE



BASE
REGULAR



BASE
LARGE



ONESHOW

FREE

REGULAR / LARGE





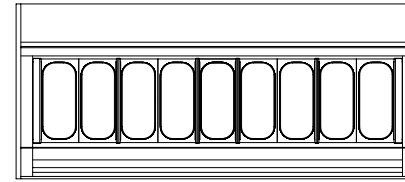
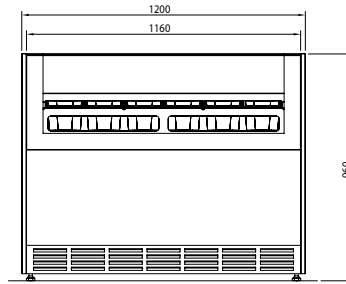
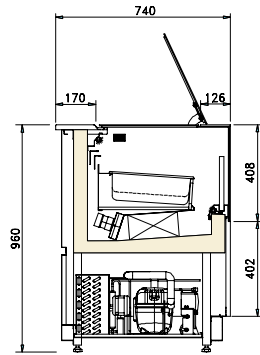


ONESHOW

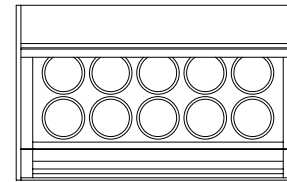
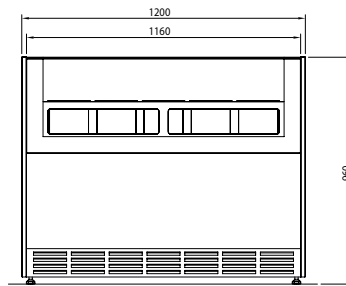
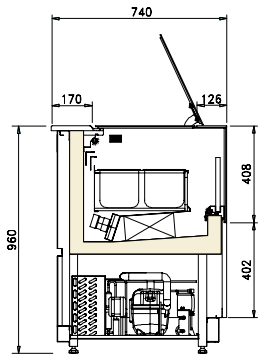
FREE REGULAR

		Gelato	Pastry
Dimensioni esterne External dimensions	L x P x H [mm]	1200 x 740 x 960	1200 x 740 x 960
Capacità (lorda / netta) Capacity [gross / net]	Litri	273/69	273/69
Peso netto Net weight	kg	210	210
Refrigerazione Refrigeration		Ventilata / Ventilated	Ventilata / Ventilated
Refrigerante Refrigerant		R404A	R404A
Condizioni ambientali Operating conditions		30 °C / 55% RH	25 °C / 60% RH
Classe climatica Climatic class	N°	4	3
Temperatura di regolazione Cabinet capacity range	°C	-20 / +2°	-
Temperatura prodotto Product temperature	°C	-16 / -14°	+1 / +10°
Classe di prodotto Product class		L1	H1
Sbrinamento Defrost		Inversione Ciclo / Reverse Cycle	Off cycle
Compressore Compressor	Tipo - N°	Hermetic [1]	Hermetic [1]
Alimentazione Power supply	V / ph / Hz	230 / 1 / 50	230 / 1 / 50
Assorbimento elettrico (a regime) Electrical input [standard]	W / A	1000 / 5,1	860 / 5,4
Assorbimento elettrico (in sbrinamento) Electrical input [defrost]	W / A	1700 / 8	70 / 0,4

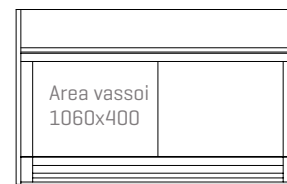
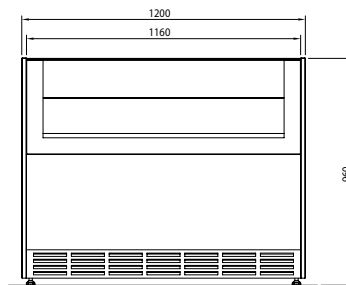
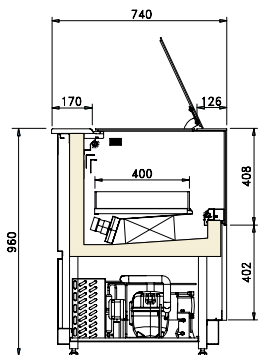
VASCHETTE



CARAPINE



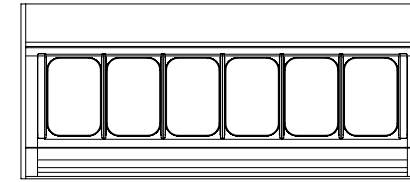
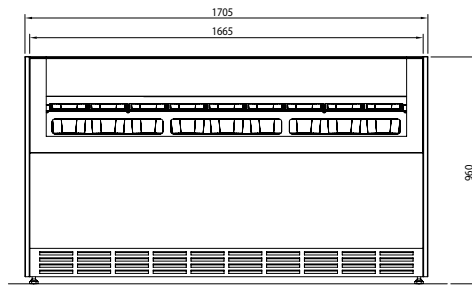
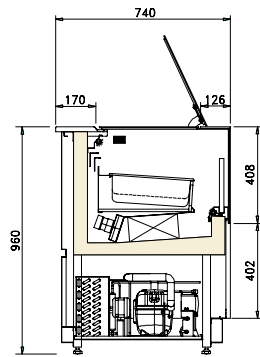
PASTICCERIA



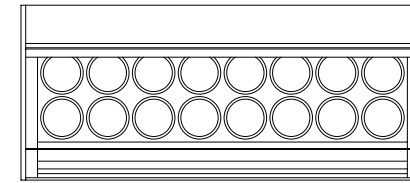
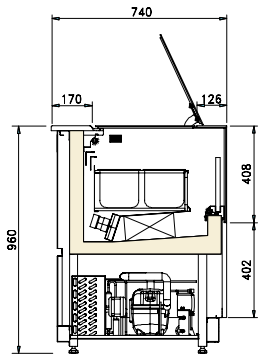
FREE
LARGE

		Gelato	Pastry
Dimensioni esterne External dimensions	L x P x H [mm]	1705 x 740 x 960	1705 x 740 x 960
Capacità (lorda / netta) Capacity [gross / net]	Litri	402 / 102	402 / 102
Peso netto Net weight	kg	280	280
Refrigerazione Refrigeration		Ventilata / Ventilated	Ventilata / Ventilated
Refrigerante Refrigerant		R404A	R404A
Condizioni ambientali Operating conditions		30 °C / 55% RH	25 °C / 60% RH
Classe climatica Climatic class	N°	4	3
Temperatura di regolazione Cabinet capacity range	°C	-20 / +2°	-
Temperatura prodotto Product temperature	°C	-16 / -14°	+1 / +10°
Classe di prodotto Product class		L1	H1
Sbrinamento Defrost		Inversione Ciclo / Reverse Cycle	Off cycle
Compressore Compressor	Tipo - N°	Hermetic [1]	Hermetic [1]
Alimentazione Power supply	V / ph / Hz	230 / 1 / 50	230 / 1 / 50
Assorbimento elettrico (a regime) Electrical input [standard]	W / A	1650 / 7,8	1000 / 5,6
Assorbimento elettrico (in sbrinamento) Electrical input [defrost]	W / A	3500 / 15,6	80 / 0,45

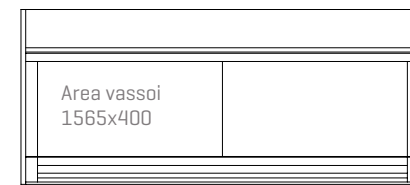
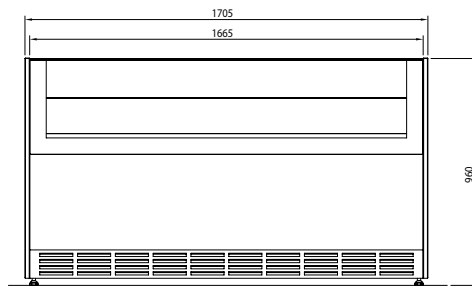
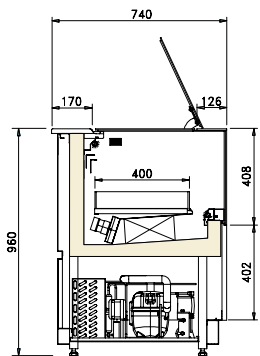
VASCHETTE



CARAPINE



PASTICCERIA





ONESHOW

STAND-ALONE





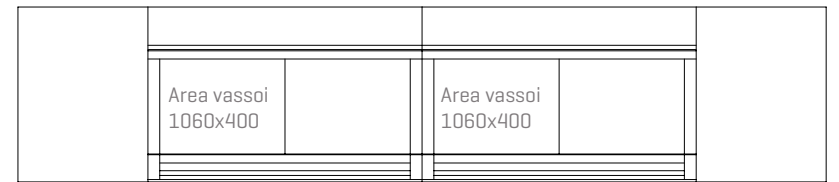
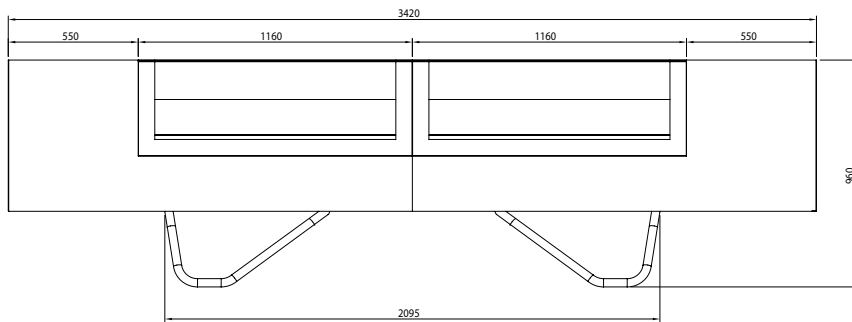
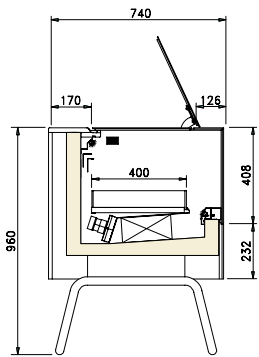
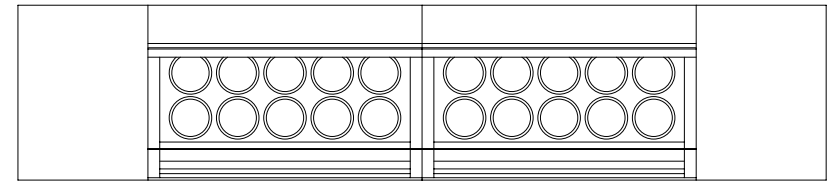
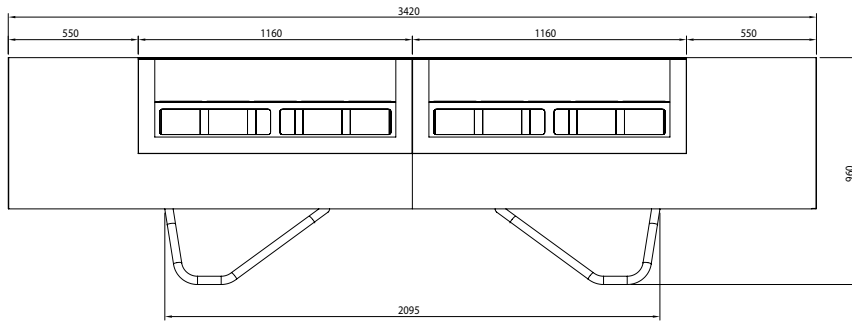
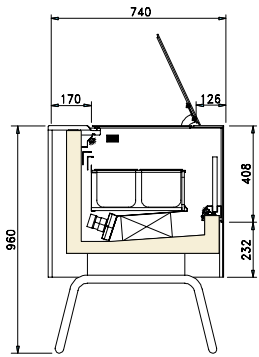
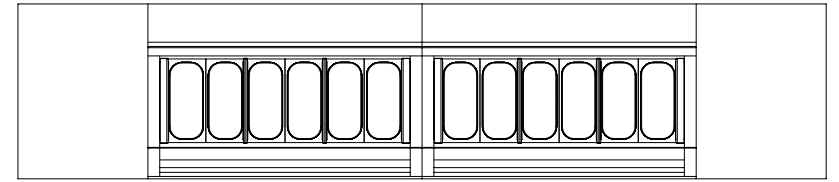
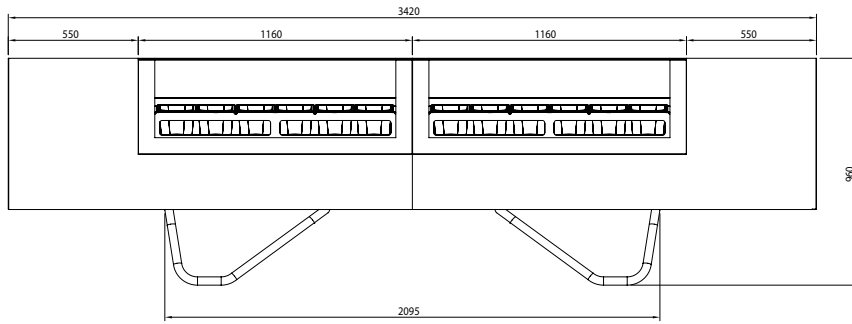
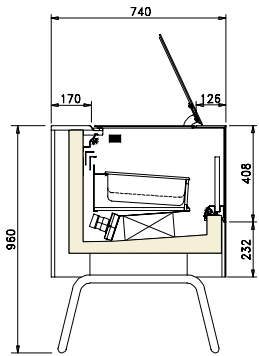
STAND-ALONE

		Gelato	Pastry
Dimensioni esterne External dimensions	L x P x H [mm]	3420 x 740 x 960	3420 x 740 x 960
Capacità (lorda / netta) Capacity [gross / net]	Litri	545 / 138	545 / 138
Peso netto Net weight	kg	410	410
Refrigerazione Refrigeration		Ventilata / Ventilated	Ventilata / Ventilated
Refrigerante Refrigerant		R404A	R404A
Condizioni ambientali Operating conditions		30 °C / 55% RH	25 °C / 60% RH
Classe climatica Climatic class	N°	4	3
Temperatura di regolazione Cabinet capacity range	°C	-20 / +2°	-
Temperatura prodotto Product temperature	°C	-16 / -14°	+1 / +10°
Classe di prodotto Product class		L1	H1
Sbrinamento Defrost		Inversione Ciclo / Reverse Cycle	Off cycle
Compressore Compressor	Tipo - N°	Hermetic [2]	Hermetic [2]
Alimentazione Power supply	V / ph / Hz	230 / 1 / 50	230 / 1 / 50
Assorbimento elettrico (a regime) Electrical input [standard]	W / A	2000 / 10,2	1720 / 10,8
Assorbimento elettrico (in sbrinamento) Electrical input [defrost]	W / A	3400 / 16	140 / 0,8

VASCLETTE

CARAPINE

PASTICCERIA





ONESHOW

BASE







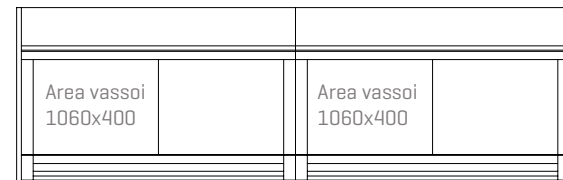
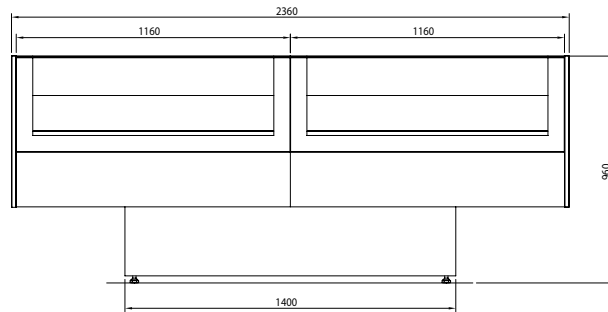
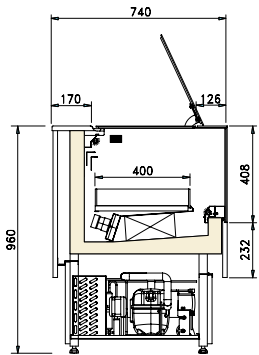
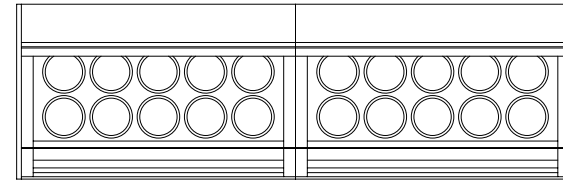
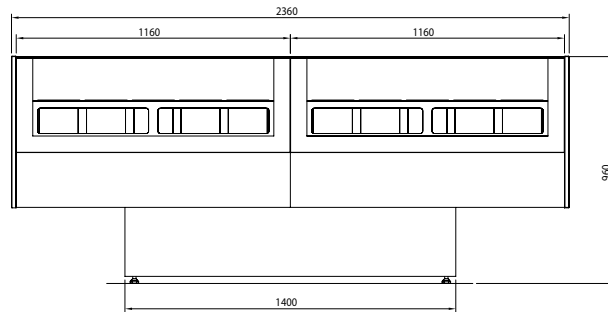
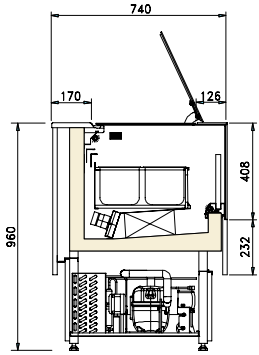
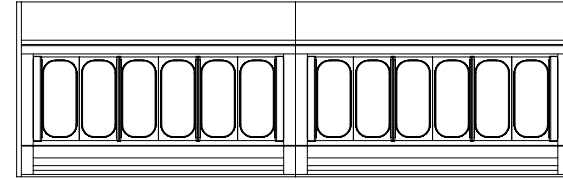
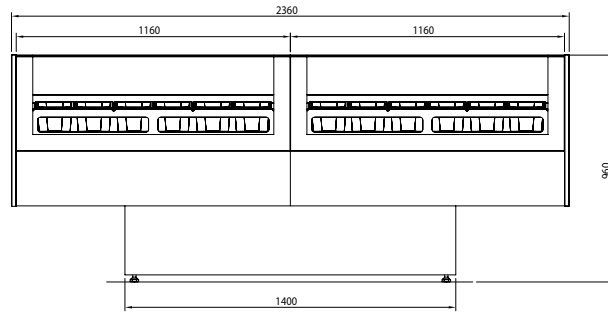
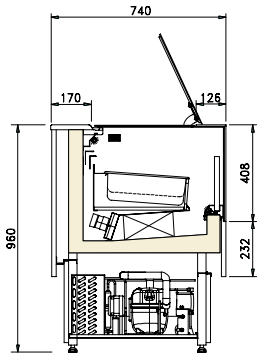
BASE REGULAR

		Gelato	Pastry
Dimensioni esterne External dimensions	L x P x H [mm]	2360 x 740 x 960	2360 x 740 x 960
Capacità (lorda / netta) Capacity [gross / net]	Litri	545 / 138	545 / 138
Peso netto Net weight	kg	380	380
Refrigerazione Refrigeration		Ventilata / Ventilated	Ventilata / Ventilated
Refrigerante Refrigerant		R404A	R404A
Condizioni ambientali Operating conditions		30 °C / 55% RH	25 °C / 60% RH
Classe climatica Climatic class	N°	4	3
Temperatura di regolazione Cabinet capacity range	°C	-20 / +2°	-
Temperatura prodotto Product temperature	°C	-16 / -14°	+1 / +10°
Classe di prodotto Product class		L1	H1
Sbrinamento Defrost		Inversione Ciclo / Reverse Cycle	Off cycle
Compressore Compressor	Tipo - N°	Hermetic [2]	Hermetic [2]
Alimentazione Power supply	V / ph / Hz	230 / 1 / 50	230 / 1 / 50
Assorbimento elettrico (a regime) Electrical input [standard]	W / A	2000 / 10,2	1720 / 10,8
Assorbimento elettrico (in sbrinamento) Electrical input [defrost]	W / A	3400 / 16	140 / 0,4

VASCLETTE

CARAPINE

PASTICCERIA





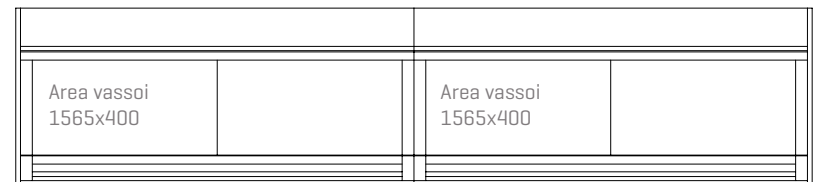
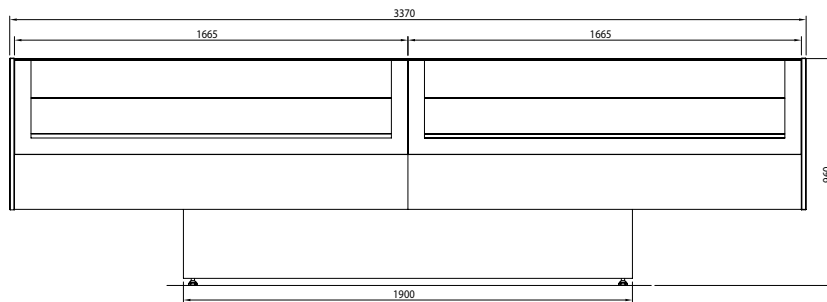
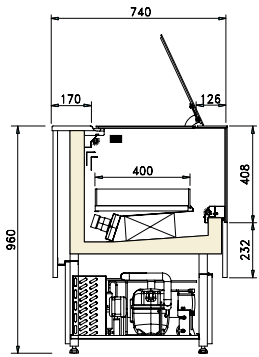
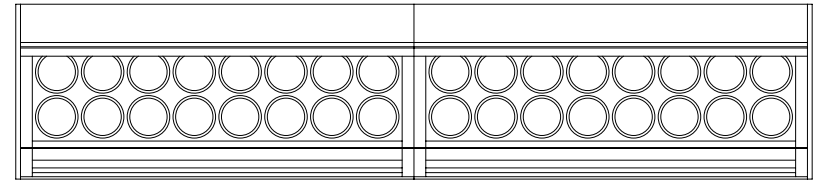
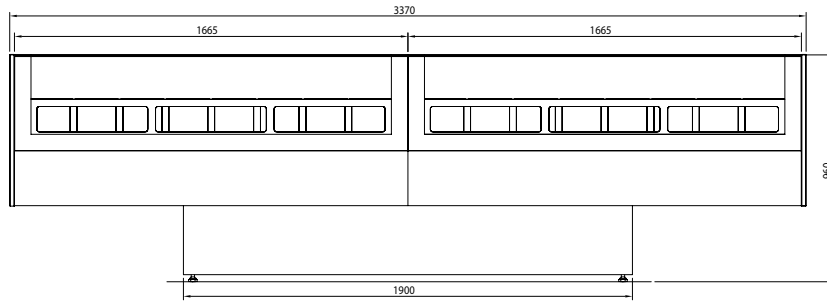
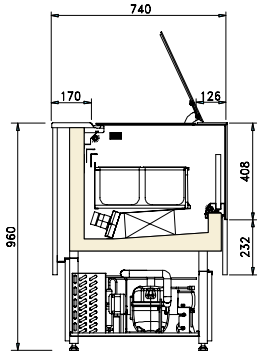
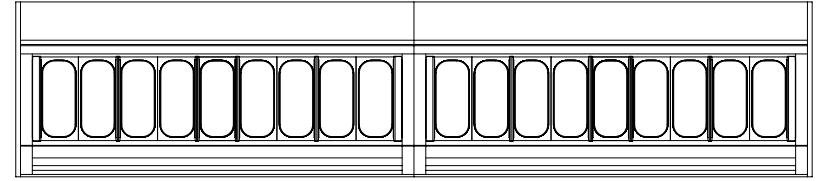
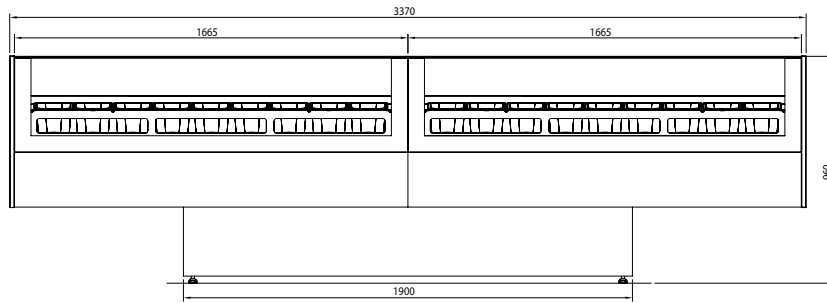
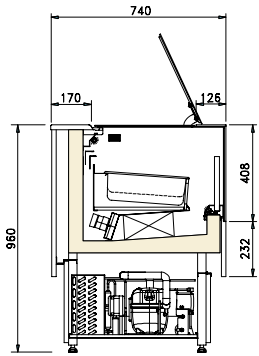
BASE
LARGE

		Gelato	Pastry
Dimensioni esterne External dimensions	L x P x H [mm]	3370 x 740 x 960	3370 x 740 x 960
Capacità (lorda / netta) Capacity [gross / net]	Litri	804 / 209	804 / 209
Peso netto Net weight	kg	510	510
Refrigerazione Refrigeration		Ventilata / Ventilated	Ventilata / Ventilated
Refrigerante Refrigerant		R404A	R404A
Condizioni ambientali Operating conditions		30 °C / 55% RH	25 °C / 60% RH
Classe climatica Climatic class	N°	4	3
Temperatura di regolazione Cabinet capacity range	°C	-20 / +2°	-
Temperatura prodotto Product temperature	°C	-16 / -14°	+1 / +10°
Classe di prodotto Product class		L1	H1
Sbrinamento Defrost		Inversione Ciclo / Reverse Cycle	Off cycle
Compressore Compressor	Tipo - N°	Hermetic [2]	Hermetic [2]
Alimentazione Power supply	V / ph / Hz	230 / 1 / 50	230 / 1 / 50
Assorbimento elettrico (a regime) Electrical input [standard]	W / A	3300 / 15,6	2000 / 11,2
Assorbimento elettrico (in sbrinamento) Electrical input [defrost]	W / A	7000 / 31,2	160 / 0,9

VASCLETTE

CARAPINE

PASTICCERIA





COLOURS & MATERIALS



1		Laccato semilucido RAL a scelta
2		Legno a scelta arredo
3		Corian™ Glacier White
4		Fenix™ 0030 Bianco Alaska
5		Fenix™ 0030 Bianco Kos
6		Fenix™ 0720 Nero Ingo
7		Fenix™ 0717 Castoro Ottawa
8		Fenix™ 0716 Rosa Colorado
9		Fenix™ 0718 Grigio Londra
10		Acciaio Inox ANSI 304
11		Lamiera verniciata Nera RAL 9005
12		Castello Vetri serigrafato Bianco RAL 9001
13		Castello Vetri serigrafato Nero RAL 9005

FREE REGULAR/LARGE					STAND ALONE					BASE REGULAR/LARGE				
Frontale	Fianchi	Posteriore	Griglia Frontale	Piano di Servizio	Frontale	Fianchi	Posteriore	Piedistallo	Piano di Servizio	Frontale	Fianchi	Posteriore	Basamento	Piano di Servizio
●	●	-	●	-	●	●	●	-	-	●	●	●	-	-
●	●	-	-	-	●	●	●	-	-	●	●	●	-	-
●	●	-	-	●	●	●	●	-	●	●	●	●	-	●
●	●	-	-	-	●	●	●	-	-	●	●	●	-	-
○	○	-	-	-	○	○	○	-	-	○	○	○	-	-
○	○	-	-	-	○	○	○	-	-	○	○	○	-	-
○	○	-	-	-	○	○	○	-	-	○	○	○	-	-
○	○	-	-	-	○	○	○	-	-	○	○	○	-	-
-	-	●	●	-	-	-	-	●	-	-	-	-	●	-
-	-	-	●	-	-	-	-	-	-	-	-	-	●	-
●					●					●				
-					-					-				

- Available
- Available on request
- Not available



ISA nasce in Umbria, nel cuore di quell'Italia rinomata in tutto il mondo per la sua eccellenza artigianale, industriale e creativa.

Con quattro stabilimenti e la presenza in oltre trenta mercati globali ISA è uno dei player al mondo più importanti del mercato dell'arredamento per locali pubblici, delle vetrine e degli armadi refrigerati per gelateria e pasticceria e dell'arredamento professionale.

EN

ISA was established in Umbria, in the heart of Italy, a nation that is famed all over the world for its artisan, industrial and creative excellence. With four sites and the presence in over thirty global markets, ISA is one of the most important players on furniture market for public places, ice cream display cabinets, pastry display cases and professional furniture.

FR

ISA nait en Ombrie, au milieu de cette partie-là d'Italie célèbre dans tout le monde pour son excellence artisanale, industrielle et créative. Avec quatre usines et en étant sur plus de trente marchés globaux, ISA est un des joueurs les plus importants sur le marché international de l'ameublement pour locaux publics, de vitrines et d'armoires d'exposition réfrigérées pour glacerie et pâtisserie et de l'ameublement professionnel.

DE

ISA wurde in Umbrien gegründet, im Herzen Italiens, die in der ganzen Welt für ihre handgefertigte, industrielle und kreative Vorzüglichkeit berühmt ist. Mit vier Werkanlagen und dank der Anwesenheit in mehr als dreißig ISA Global Märkten, ist ISA einer der wichtigsten Player der weltweiten Möbelmarkt für Lokale, Vitrinen und Kühlschränke für Eisdielen und Konditorei und professionelle Einrichtung.

ES

ISA nace en Umbria, en el corazón de una Italia de renombre en todo el mundo por su artesanía, industria y creatividad excelentes. Con cuatro establecimientos y presente en más de treinta mercados globales, ISA es uno de los principales protagonistas mundiales del mercado del mobiliario profesional y de locales públicos así como de los expositores y refrigeradores para heladería y pastelería.

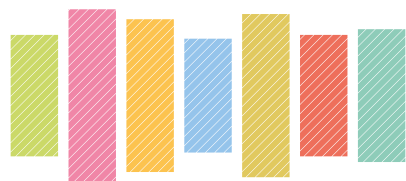
La ISA S.p.A. nell'ambito del continuo miglioramento del prodotto, si riserva il diritto di modificare in qualsiasi momento, senza preavviso, le caratteristiche tecniche ed estetiche dei propri modelli.

In the interest of continual product improvements, ISA S.p.A. reserves the right to make changes in technical specifications and accessories at any moment and without prior notice.

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ISO 14064



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