



ONESHOW

Gelato and pastry display cabinet



Oneshow Built-in 170

Oneshow Built-in 120

Oneshow Stand 120+120



ONESHOW





A showcase that can do everything



Gelato containers
Gelato vaschette
-16°C / -14°C



Gelato carapine
Gelato carapine
-16°C / -12°C



Sticks
Stecchi
-18°C / -16°C



Cold pastry
Semifreddi
-14°C / -12°C



Chocolate
Cioccolato
+14°C / +16°C



Pastry
Pasticceria
+1°C / +10°C



Dual Temperature

EN

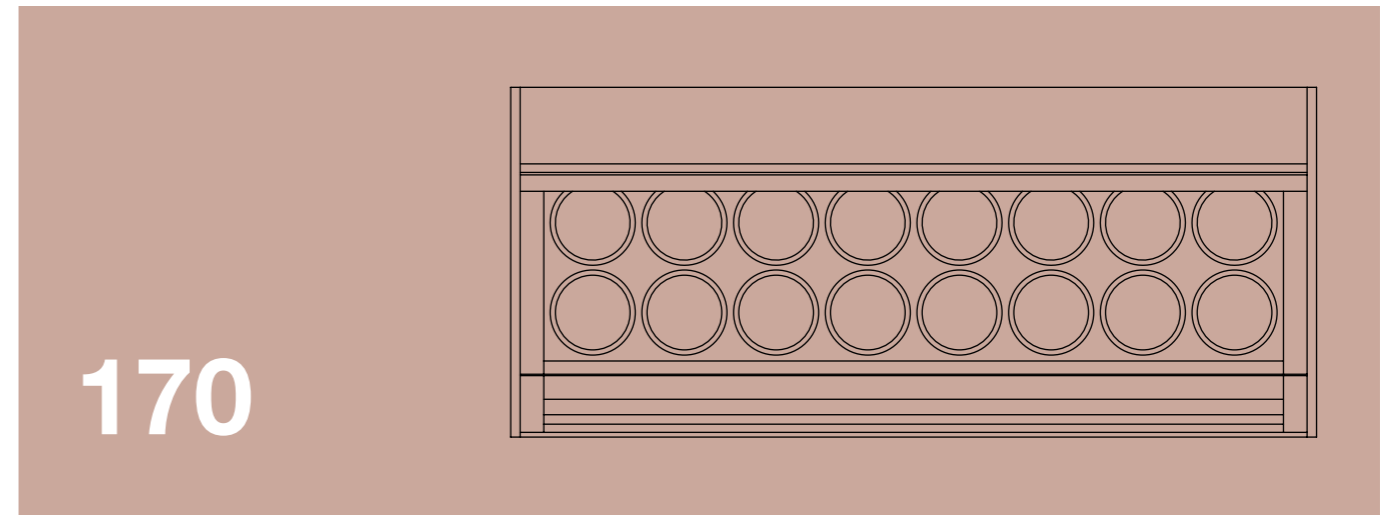
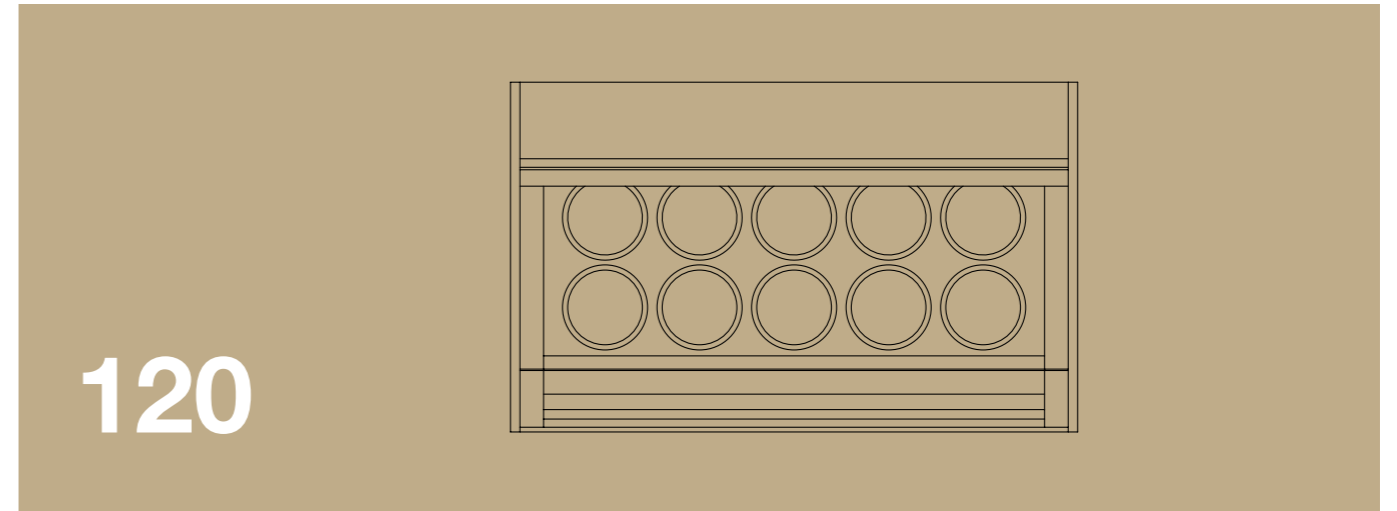
Designed with maximum flexibility to allow seasonal product display management. The Dual Temperature function (optional) allows the display cabinet to change simply, the operating temperature for Ice Cream and Pastry Products. This allows one cabinet to offer seasonal flexibility without increasing floor space.

IT

Massima flessibilità e perfetta gestione dei cicli stagionali. La funzione Dual Temperature (optional) permette alla vetrina di passare con estrema semplicità da Gelateria a Pasticceria, e viceversa, permettendovi di avere un locale multifunzionale con un unico prodotto: possibilità di variare stagionalmente l'offerta e il layout del vostro spazio.



Oneshow Built-In 170



| | | 120 | 170 |
|--|--|-----|-----|
| Container 5 Lt Vaschetta 360x165x120h | | 6 | 9 |
| Container 5 Lt Vaschetta 360x250x80h | | 4 | 6 |
| Container 3 Lt Carapina Ø154x160h | | 10 | 16 |
| Stick container Vaschetta stecchi | | 4 | 6 |
| Single portions container Vaschetta monoporzioni | | 4 | 6 |



Oneshow Base 170+170



ONESHOW

Oneshow product range

Free / Built-in



Base



Stand



An essential design and a wonderful look for ice creams give birth to OneShow. Dimensions are cut to the bone (740 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!

IT

Un design essenziale unito ad una spettacolare visibilità del gelato danno vita a OneShow. Gli ingombri ridotti al minimo (740 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!

FR

Un design essentiel accompagné d'une visibilité de la glace spectaculaire sont les caractéristiques essentielles de OneShow. Les encombrements réduits au minimum (740 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 (740 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 (740 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

Colours and materials


| | | | | | | | |
|---------------------------------|-------------------------------|-----------------------|-----------------------|--------------------------|--------------------------|----------------------------------|--|
| | | | | | | | |
| Semi-glass lacquered on demand | Semi-glass lacquered RAL 9003 | Wood on demand | Corian™ Glacier White | Fenix™ 0030 White Alaska | Stainless steel ANSI 304 | Black painted sheet RAL 9005 | Castle white screen printed glass RAL 9003 |
| Laccato semilucido RAL a scelta | Laccato semilucido RAL 9003 | Legno a scelta arredo | Corian™ Glacier White | Fenix™ 0030 White Alaska | Acciaio Inox ANSI 304 | Lamiera verniciata Nera RAL 9005 | Castello Vetri serigrafato Bianco RAL 9003 |

FREE




| | | | | | | | | |
|------------------------------|---|---|---|---|---|---|---|---|
| Front Frontale | • | • | • | • | • | - | - | • |
| Sides Fianchi | • | • | • | • | • | - | - | • |
| Rear Posteriore | - | - | - | - | - | • | - | • |
| Front grill Griglia Frontale | • | • | - | - | - | • | - | • |
| Work top Piano di Servizio | - | - | - | • | - | - | - | • |

BASE



| | | | | | | | | |
|----------------------------|---|---|---|---|---|---|---|---|
| Front Frontale | - | - | • | - | • | - | - | • |
| Sides Fianchi | - | - | • | - | • | - | - | • |
| Rear Posteriore | - | - | • | - | • | - | - | • |
| Basement Basamento | - | - | - | - | - | • | • | • |
| Work top Piano di Servizio | - | - | - | • | - | - | - | • |

STAND



| | | | | | | | | |
|----------------------------|---|---|---|---|---|---|---|---|
| Front Frontale | - | - | • | - | • | - | - | • |
| Sides Fianchi | - | - | • | - | • | - | - | • |
| Rear Posteriore | - | - | • | - | • | - | - | • |
| Pedestal Piedistallo | • | - | - | - | - | - | - | • |
| Work top Piano di Servizio | - | - | - | • | - | - | - | • |



Oneshow Stand 120+120
Oneshow Built-in 170
Oneshow Built-in 120

Oneshow Free

H 96
P 74
L 120 • 170

Gelato • Pastry • Chocolate

Installation

- Plug-in
- Remote (optional)

Configuration

Dual Temperature (optional)

Temperature

-20/+2 °C (Gelato)
 +1/+10 °C (Pastry)
 +14/+16 °C (Chocolate)

Refrigerant

R404A

Refrigeration

Ventilated

Compressor

Hermetic

Defrost

- Reverse cycle (Gelato)
- Off cycle (Pastry-Chocolate)

Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

Upper glass

Heated stratified

Front glass

Heated stratified

Upper opening

Towards the high

Work top

Solid surface White

Lightning

Led 5700 K°

Equipment handling

Swivel casters with brake and height adjustable feet

Installazione

- Plug-in
- Remoto (optional)

Configurazione

Dual Temperature (optional)

Temperatura

-20/+2 °C (Gelato)
 +1/+10 °C (Pastry)
 +14/+16 °C (Chocolate)

Refrigerante

R404A

Refrigerazione

Ventilata

Compressore

Ermetico

Sbrinamento

- Inversione di ciclo (Gelato)
- Fermata compressore (Pastry-Chocolate)

Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

Vetro superiore

Stratificato riscaldato

Vetro frontale

Stratificato riscaldato

Apertura superiore

Apertura a compasso verso l'alto

Piano di servizio

Superficie solida bianca

Illuminazione

Led 5700 K°

Movimentazione

Ruote pivotanti con freno e piedini regolabili in altezza



Free
120



Free
170

Front glass
 Heated stratified

Vetro frontale
 Stratificato riscaldato

Upper glass
 Heated stratified






Vetro superiore
 Stratificato riscaldato

Oneshow Free














| 120 | | 170 | |
|--------|--------------------|--------|--------------------|
| Gelato | Pastry • Chocolate | Gelato | Pastry • Chocolate |

| | | | | |
|---|---|--|---|--|
| External dimensions (LxDxH) Dimensioni esterne (LxPxH) | 1200 x 740 x 960 mm | | 1705 x 740 x 960 mm | |
| Capacity (gross/net) Capacità (lorda/netta) | 273 / 69 lt | - | 402 / 102 lt | |
| Net weight Peso netto | 210 kg | | 280 kg | |
| Refrigeration Refrigerazione | Ventilated Ventilata | | | |
| Refrigerant Refrigerante | R404A | | | |
| Climate class Classe climatica | 4 | 3 | 4 | 3 |
| Operating conditions Condizioni ambientali | 30 °C / 55 %RH | 25 °C / 60 %RH | 30 °C / 55 %RH | 25 °C / 60 %RH |
| Cabinet capacity range Temperatura di regolazione | -20/+2 °C | - | -20/+2 °C | - |
| Product temperature Temperatura prodotto | -16/-14 °C | +1/+10 °C (Pastry) +14/+16 °C (Chocolate) | -16/-14 °C | +1/+10 °C (Pastry) +14/+16 °C (Chocolate) |
| Compressor (type) Compressore (tipologia) | 1 Hermetic 1 Ermetico | | | |
| Defrost Sbrinamento | Reverse Cycle Inversione di Ciclo | Off Cycle Fermata compressore | Reverse Cycle Inversione di Ciclo | Off Cycle Fermata compressore |
| Power supply Alimentazione | 230 V / 1 Ph / 50 Hz | | | |
| Electrical input (nominal) Assorbimento elettrico (regime) | 1000 W / 5,1 A | 860 W / 5,4 A | 1650 W / 7,8 A | 1000 W / 5,6 A |
| Electrical input (defrost) Assorbimento elettrico (sbrinamento) | 1700 W / 8 A | 70 W / 0,4 A | 3500 W / 15,6 A | 70 W / 0,4 A |

Technical sheet about models whit condensing unit included with air cooled
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

| Setup Allestimento | | | | | |
|--|---|----|---|----|---|
| 5 Lt 360 x 165 x 120 h |  | 6 | - | 9 | - |
| 5 Lt 360 x 250 x 80 h |  | 4 | - | 6 | - |
| Polycarbonate carapine Carapine in policarbonato Dia. 154 x 160 h |  | 10 | - | 16 | - |
| Ice cream stick container Vaschetta stecchi |  | 4 | - | 6 | - |
| Single portions container Vaschetta monoporzioni |  | 4 | - | 6 | - |

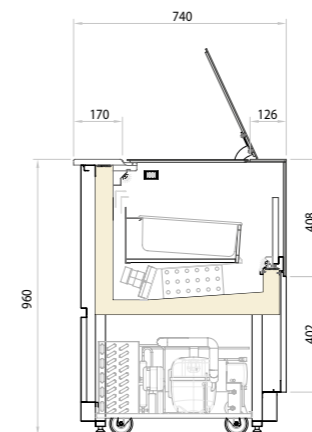
Available colours - Colori disponibili

| | | |
|---|--|--|
| Front panel (1) Pannello frontale <ul style="list-style-type: none">  RAL 9003  RAL on demand  Legno a scelta arredo  Corian™ Glacier White  Fenix™ 0030 White Alaska | Front grid (2) Griglia frontale <ul style="list-style-type: none">  RAL 9003  RAL on demand  Acciaio Inox ANSI 304 | Side panels (3) Fianchi laterali <ul style="list-style-type: none">  RAL 9003  RAL on demand  Legno a scelta arredo  Corian™ Glacier White  Fenix™ 0030 White Alaska |
| ● Standard / Di serie | ● Standard / Di serie | ● Standard / Di serie |

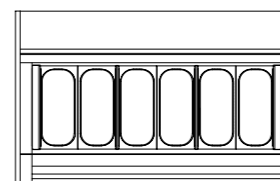


Oneshow Free

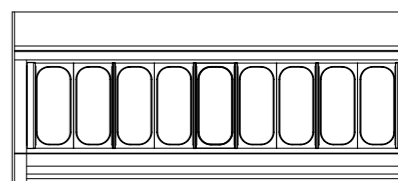
Gelato containers



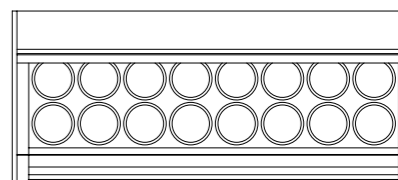
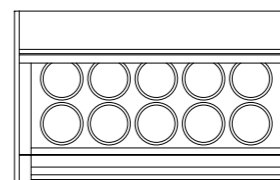
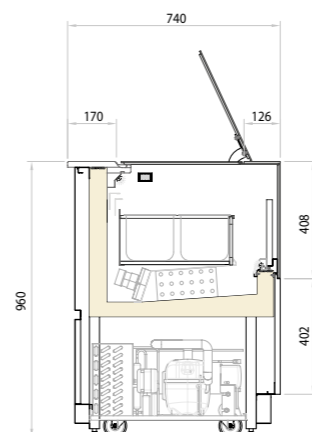
L120



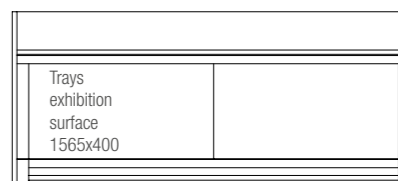
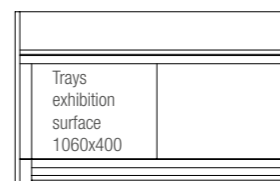
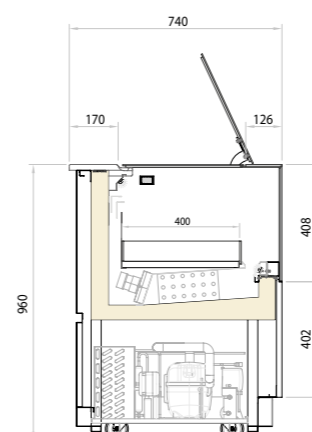
L170



Gelato carapine



Pastry



Oneshow Built-In

H 96

P 74

L 120 • 170

Gelato • Pastry • Chocolate

Installation

- Plug-in
- Remote (optional)

Configuration

Dual Temperature (optional)

Temperature

-20/+2 °C (Gelato)
+1/+10 °C (Pastry)
+14/+16 °C (Chocolate)

Refrigerant

R404A

Refrigeration

Ventilated

Compressor

Hermetic

Defrost

- Reverse cycle (Gelato)
- Off cycle (Pastry-Chocolate)

Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

Upper glass

Heated stratified

Front glass

Heated stratified

Upper opening

Towards the high

Work top

Solid surface White

Lightning

Led 5700 K°

Equipment handling

Swivel casters with brake and height adjustable feet

Installazione

- Plug-in
- Remoto (optional)

Configurazione

Dual Temperature (optional)

Temperatura

-20/+2 °C (Gelato)
+1/+10 °C (Pastry)
+14/+16 °C (Chocolate)

Refrigerante

R404A

Refrigerazione

Ventilata

Compressore

Ermetico

Sbrinamento

- Inversione di ciclo (Gelato)
- Fermata compressore (Pastry-Chocolate)

Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

Vetro superiore

Stratificato riscaldato

Vetro frontale

Stratificato riscaldato

Apertura superiore

Apertura a compasso verso l'alto

Piano di servizio

Superficie solida bianca

Illuminazione

Led 5700 K°

Movimentazione

Ruote pivotanti con freno e piedini regolabili in altezza








Oneshow Built-In

| 120 | | 170 | |
|--------|--------------------|--------|--------------------|
| Gelato | Pastry • Chocolate | Gelato | Pastry • Chocolate |

| | | | | |
|---|---|--|---|--|
| External dimensions (LxDxH) Dimensioni esterne (LxPxH) | 1200 x 740 x 960 mm | | 1705 x 740 x 960 mm | |
| Capacity (gross/net) Capacità (lorda/netta) | 273 / 69 lt | - | 402 / 102 lt | |
| Net weight Peso netto | 210 kg | | 280 kg | |
| Refrigeration Refrigerazione | Ventilated Ventilata | | | |
| Refrigerant Refrigerante | R404A | | | |
| Climate class Classe climatica | 4 | 3 | 4 | 3 |
| Operating conditions Condizioni ambientali | 30 °C / 55 %RH | 25 °C / 60 %RH | 30 °C / 55 %RH | 25 °C / 60 %RH |
| Cabinet capacity range Temperatura di regolazione | -20/+2 °C | - | -20/+2 °C | - |
| Product temperature Temperatura prodotto | -16/-14 °C | +1/+10 °C (Pastry) +14/+16 °C (Chocolate) | -16/-14 °C | +1/+10 °C (Pastry) +14/+16 °C (Chocolate) |
| Compressor (type) Compressore (tipologia) | 1 Hermetic 1 Ermetico | | | |
| Defrost Sbrinamento | Reverse Cycle Inversione di Ciclo | Off Cycle Fermata compressore | Reverse Cycle Inversione di Ciclo | Off Cycle Fermata compressore |
| Power supply Alimentazione | 230 V / 1 Ph / 50 Hz | | | |
| Electrical input (nominal) Assorbimento elettrico (regime) | 1000 W / 5,1 A | 860 W / 5,4 A | 1650 W / 7,8 A | 1000 W / 5,6 A |
| Electrical input (defrost) Assorbimento elettrico (sbrinamento) | 1700 W / 8 A | 70 W / 0,4 A | 3500 W / 15,6 A | 70 W / 0,4 A |

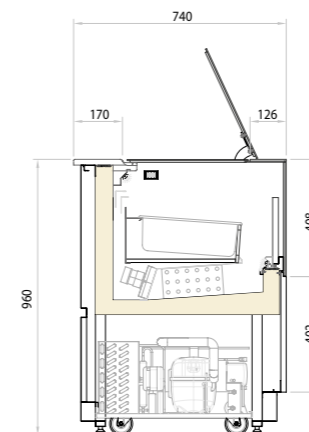
Technical sheet about models with condensing unit included with air cooled
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

Setup

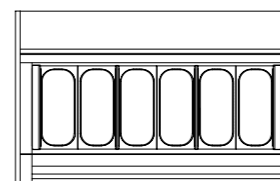
| Setup | Icon | 120 | 170 |
|--|---|-----|-----|
| 5 Lt 360 x 165 x 120 h |  | 6 | 9 |
| 5 Lt 360 x 250 x 80 h |  | 4 | 6 |
| Polycarbonate carapine Carapine in policarbonato Dia. 154 x 160 h |  | 10 | 16 |
| Ice cream stick container Vaschetta stecchi |  | 4 | 6 |
| Single portions container Vaschetta monoporzioni |  | 4 | 6 |

Oneshow Built-In

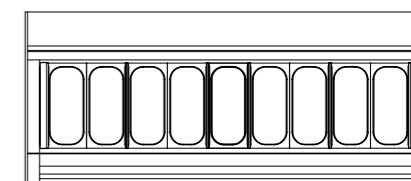
Gelato containers



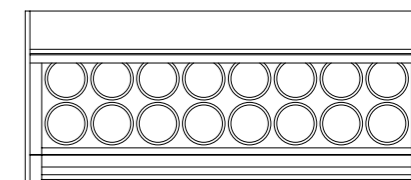
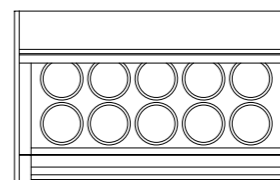
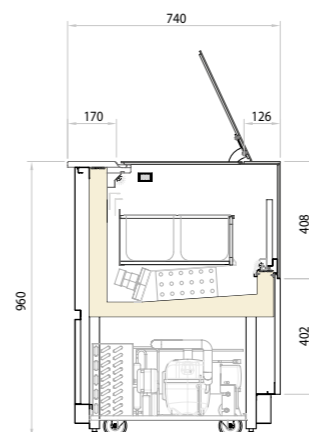
L120



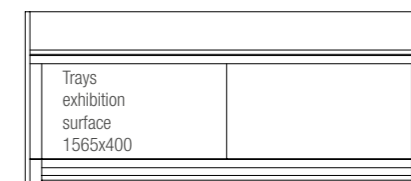
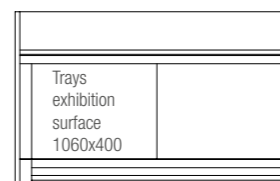
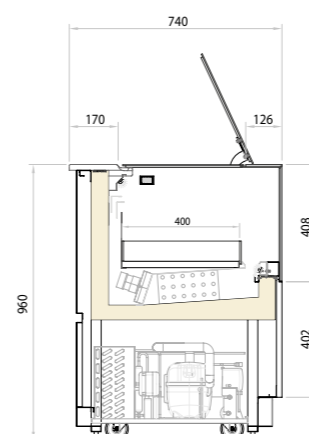
L170



Gelato carapine



Pastry



Oneshow **Base**

H 96

P 74

L 120+120 • 170+170

Gelato • Pastry • Chocolate

Installation

- Plug-in
- Remote (optional)

Configuration

Dual Temperature (optional)

Temperature

-20/+2 °C (Gelato)
+1/+10 °C (Pastry)
+14/+16 °C (Chocolate)

Refrigerant

R404A

Refrigeration

Ventilated

Compressor

Hermetic

Defrost

- Reverse cycle (Gelato)
- Off cycle (Pastry-Chocolate)

Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

Upper glass

Heated stratified

Front glass

Heated stratified

Upper opening

Towards the high

Work top

Solid surface White

Lightning

Led 5700 K°

Equipment handling

Height adjustable feet

Installazione

- Plug-in
- Remoto (optional)

Configurazione

Dual Temperature (optional)

Temperatura

-20/+2 °C (Gelato)
+1/+10 °C (Pastry)
+14/+16 °C (Chocolate)

Refrigerante

R404A

Refrigerazione

Ventilata

Compressore

Ermetico

Sbrinamento

- Inversione di ciclo (Gelato)
- Fermata compressore (Pastry-Chocolate)

Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

Vetro superiore

Stratificato riscaldato

Vetro frontale

Stratificato riscaldato

Apertura superiore

Apertura a compasso verso l'alto

Piano di servizio

Superficie solida bianca

Illuminazione

Led 5700 K°

Movimentazione

Piedini regolabili in altezza



Oneshow Base





| 120+120 | | 170+170 | |
|---------|--------------------|---------|--------------------|
| Gelato | Pastry • Chocolate | Gelato | Pastry • Chocolate |

| | | | | |
|---|---|--|---|--|
| External dimensions (LxDxH) Dimensioni esterne (LxPxH) | 2360 x 740 x 960 mm | | 3370 x 740 x 960 mm | |
| Capacity (gross/net) Capacità (lorda/netta) | 545 / 138 lt | - | 804 / 204 lt | - |
| Net weight Peso netto | 380 kg | | 510 kg | |
| Refrigeration Refrigerazione | Ventilated Ventilata | | | |
| Refrigerant Refrigerante | R404A | | | |
| Climatic class Classe climatica | 4 | 3 | 4 | 3 |
| Operating conditions Condizioni ambientali | 30 °C / 55 %RH | 25 °C / 60 %RH | 30 °C / 55 %RH | 25 °C / 60 %RH |
| Cabinet capacity range Temperatura di regolazione | -20/+2 °C | - | -20/+2 °C | - |
| Product temperature Temperatura prodotto | -16/-14 °C | +1/+10 °C (Pastry) +14/+16 °C (Chocolate) | -16/-14 °C | +1/+10 °C (Pastry) +14/+16 °C (Chocolate) |
| Compressor (type) Compressore (tipologia) | 2 Hermetics 2 Ermetici | | | |
| Defrost Sbrinamento | Reverse Cycle Inversione di Ciclo | Off Cycle Fermata compressore | Reverse Cycle Inversione di Ciclo | Off Cycle Fermata compressore |
| Power supply Alimentazione | 230 V / 1 Ph / 50 Hz | | | |
| Electrical input (nominal) Assorbimento elettrico (regime) | 2000 W / 10,2 A | 1720 W / 10,8 A | 3300 W / 15,6 A | 2000 W / 11,2 A |
| Electrical input (defrost) Assorbimento elettrico (sbrinamento) | 3400 W / 16 A | 140 W / 0,8 A | 7000 W / 31,2 A | 160 W / 0,9 A |







Technical sheet about models with condensing unit included with air cooled
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria


Setup

Allestimento

| | | | | | |
|--|---|-------|---|-------|---|
| 5 Lt 360 x 165 x 120 h |  | 6+6 | - | 9+9 | - |
| 5 Lt 360 x 250 x 80 h |  | 4+4 | - | 6+6 | - |
| Polycarbonate carapine Carapine in policarbonato Dia. 154 x 160 h |  | 10+10 | - | 16+16 | - |
| Ice cream stick container Vaschetta stecchi |  | 4+4 | - | 6+6 | - |
| Single portions container Vaschetta monoporzioni |  | 4+4 | - | 6+6 | - |

Available colours - Colori disponibili

| | | |
|--|--|---|
| Front panel (1) Pannello frontale  Fenix™ 0030 White Alaska  Legno a scelta arredo Standard / Di serie | Front grid (2) Griglia frontale  Fenix™ 0030 White Alaska  Legno a scelta arredo Standard / Di serie | Side panels (3) Fianchi laterali  Fenix™ 0030 White Alaska  Legno a scelta arredo Standard / Di serie |
|--|--|---|

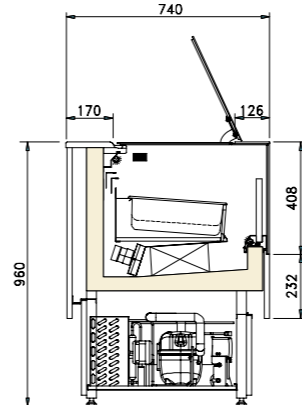


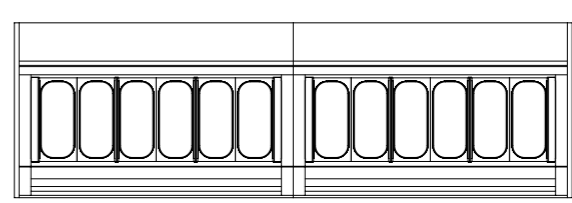
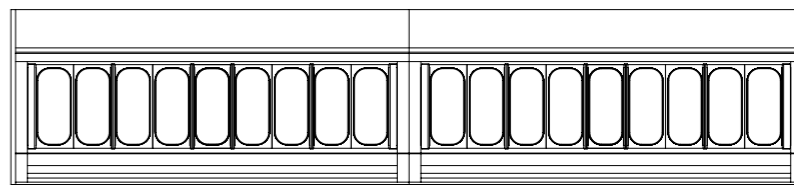
Oneshow Base

L120+120

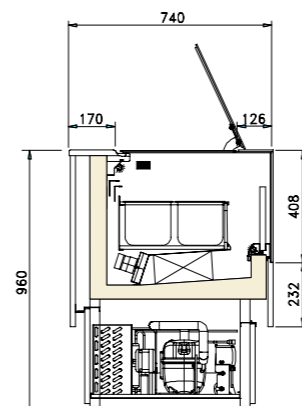
L170+170

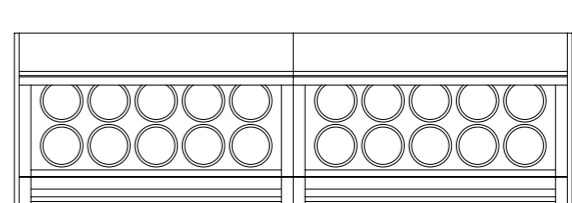
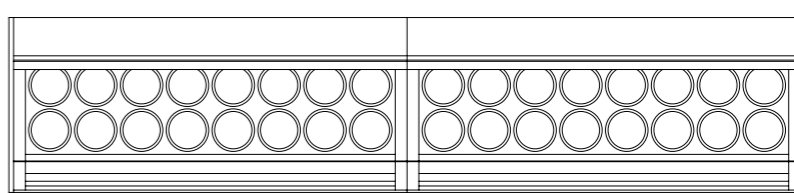
Gelato container



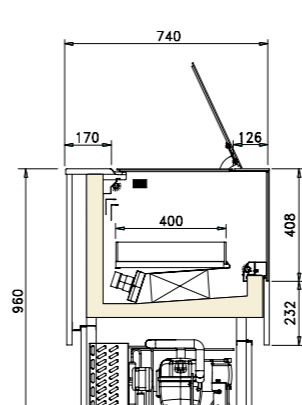



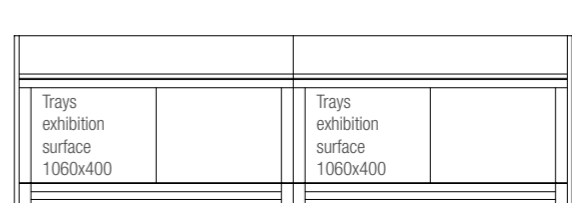
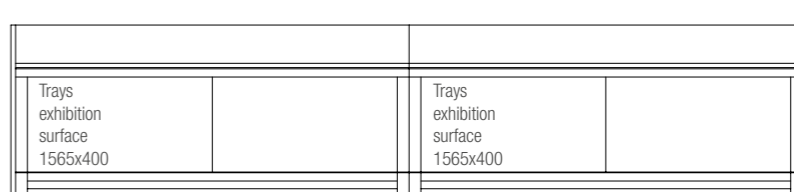
Gelato carapine



Pastry



Oneshow Stand

H 96

P 74

L 120+120

Gelato • Pastry • Chocolate

Installation

- Plug-in
- Remote (optional)

Configuration

Dual Temperature (optional)

Temperature

-20/+2 °C (Gelato)
+1/+10 °C (Pastry)
+14/+16 °C (Chocolate)

Refrigerant

R404A

Refrigeration

Ventilated

Compressor

Hermetic

Defrost

- Reverse cycle (Gelato)
- Off cycle (Pastry-Chocolate)

Climate class

- 4 (Gelato)
- 3 (Pastry-Chocolate)

Upper glass

Heated stratified

Front glass

Heated stratified

Upper opening

Towards the high

Work top

Solid surface White

Lightning

Led 5700 K°

Equipment handling

Pedestal

Installazione

- Plug-in
- Remoto (optional)

Configurazione

Dual Temperature (optional)

Temperatura

-20/+2 °C (Gelato)
+1/+10 °C (Pastry)
+14/+16 °C (Chocolate)

Refrigerante

R404A

Refrigerazione

Ventilata

Compressore

Ermetico

Sbrinamento

- Inversione di ciclo (Gelato)
- Fermata compressore (Pastry-Chocolate)

Classe Climatica

- 4 (Gelato)
- 3 (Pastry-Chocolate)

Vetro superiore

Stratificato riscaldato

Vetro frontale

Stratificato riscaldato

Apertura superiore

Apertura a compasso verso l'alto

Piano di servizio

Superficie solida bianca

Illuminazione

Led 5700 K°

Movimentazione

Piedistallo








Oneshow Stand

| 120+120 | |
|---------|--------------------|
| Gelato | Pastry • Chocolate |

| | | |
|---|--------------------------------------|--|
| External dimensions (LxDxH) Dimensioni esterne (LxPxH) | 2360 x 740 x 960 mm | |
| Capacity (gross/net) Capacità (lorda/netta) | 545 / 138 lt | - |
| Net weight Peso netto | 380 kg | |
| Refrigeration Refrigerazione | Ventilated Ventilata | |
| Refrigerant Refrigerante | R404A | |
| Climate class Classe climatica | 4 | 3 |
| Operating conditions Condizioni ambientali | 30 °C / 55 %RH | 25 °C / 60 %RH |
| Cabinet capacity range Temperatura di regolazione | -20/+2 °C | - |
| Product temperature Temperatura prodotto | -16/-14 °C | +1/+10 °C (Pasticceria) +14/+16 °C (Cioccolato) |
| Compressor (type) Compressore (tipologia) | 2 Hermetics 2 Ermetici | |
| Defrost Sbrinamento | Reverse Cycle Inversione di Ciclo | Off Cycle Fermata compressore |
| Power supply Alimentazione | 230 V / 1 Ph / 50 Hz | |
| Electrical input (nominal) Assorbimento elettrico (regime) | 2000 W / 10,2 A | 1720 W / 10,8 A |
| Electrical input (defrost) Assorbimento elettrico (sbrinamento) | 3400 W / 16 A | 140 W / 0,8 A |

Technical sheet about models whit condensing unit included with air cooled
Dati tecnici riferiti a modelli con unità a bordo con condensazione ad aria

| | | | |
|--|---|-------|---|
| Setup Allestimento | | | |
| 5 Lt 360 x 165 x 120 h |  | 6+6 | - |
| 5 Lt 360 x 250 x 80 h |  | 4+4 | - |
| Polycarbonate carapine Carapine in policarbonato Dia. 154 x 160 h |  | 10+10 | - |
| Ice cream stick container Vaschetta stecchi |  | 4+4 | - |
| Single portions container Vaschetta monoporzioni |  | 4+4 | - |

Available colours - Colori disponibili

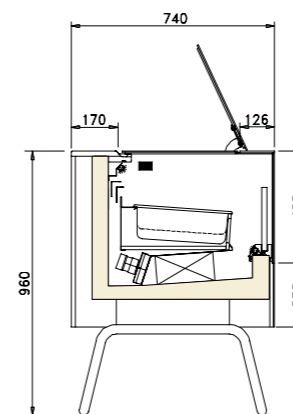
| | | |
|---|---|---|
| Front panel (1) Pannello frontale | Pedestal (2) Piedistallo | Side panels (3) Fianchi laterali |
| <ul style="list-style-type: none"> ● Fenix™ 0030 White Alaska ● Legno a scelta arredo | <ul style="list-style-type: none"> ● RAL on demand | <ul style="list-style-type: none"> ● Fenix™ 0030 White Alaska ● Legno a scelta arredo |
| ● Standard / Di serie | ● Standard / Di serie | ● Standard / Di serie |



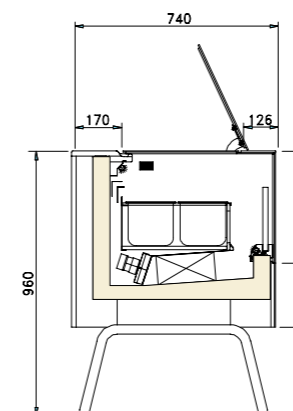
Oneshow Stand

L120+120

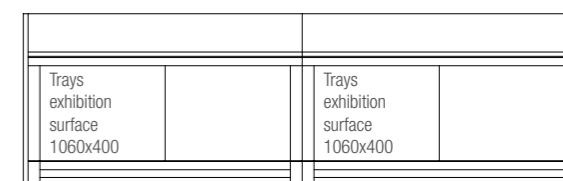
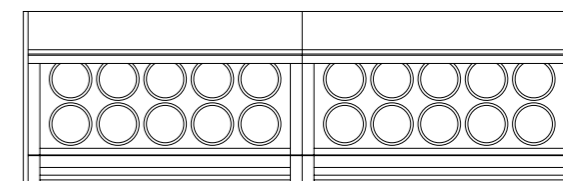
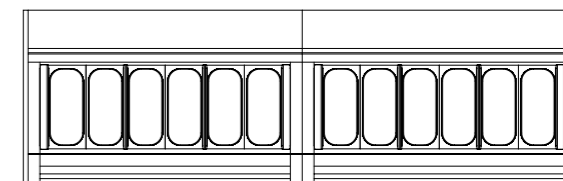
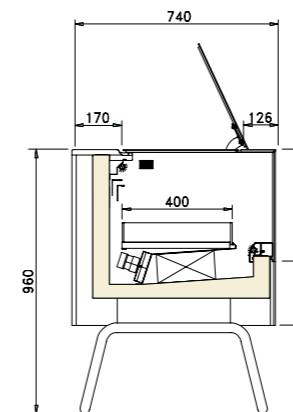
Gelato containers



Gelato carapine



Pastry





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 100 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.

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 100 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.

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 100 marchés globaux, ISA est un des joueurs les plus importants sur le marché international de l'ameublement pour locaux publiques, de vitrines et d'armoires d'exposition réfrigérées pour glacerie et pâtisserie et de l'ameublement professionnel.

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 100 ISA Global Märkten, ist ISA einer der wichtigsten Player der weltweiten Möbelmarkt für Lokale, Vitrinen und Kühlschränke für Eisdiele und Konditorei und professionelle Einrichtung.

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 100 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.

