MULTIPLO

ISA

your visible value

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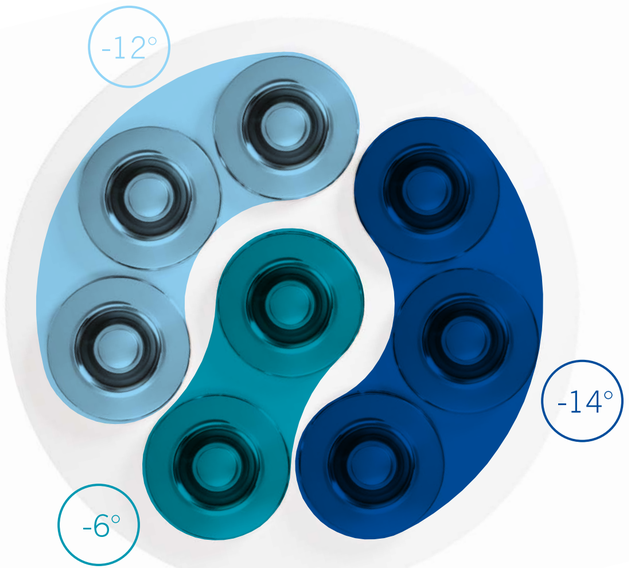
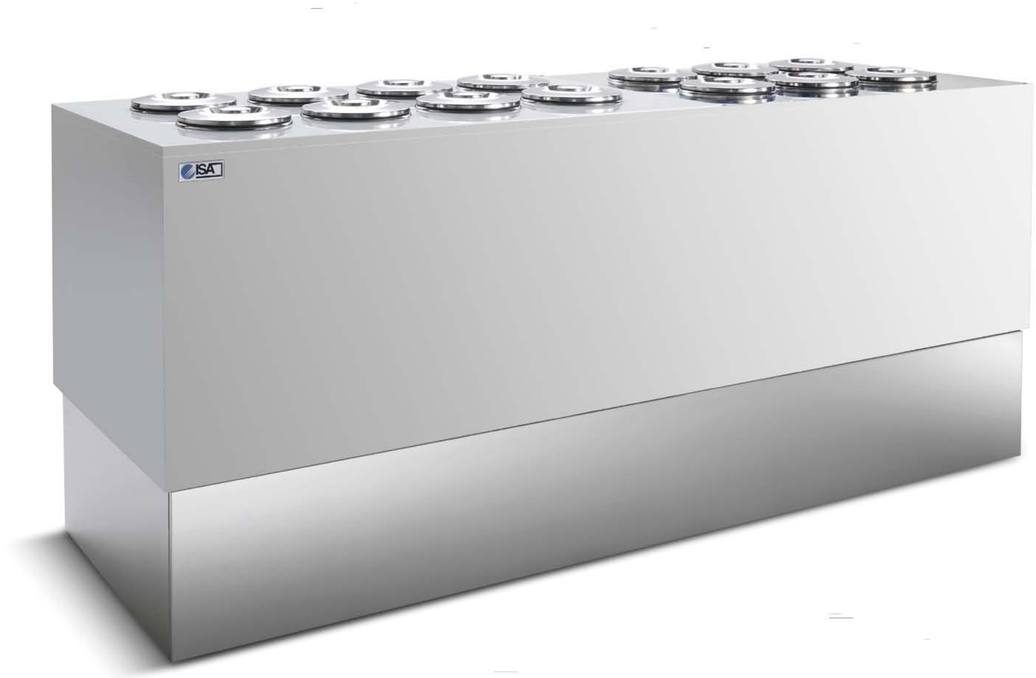
Gli straordinari pozzetti a temperatura indipendente

Tecnologia brevettata
Patented technology
Technologie brevetée
Patentierte technologie
Tecnología patentada





Progetto speciale
Special project

È il controllo che fa la differenza. Grazie alla tecnologia brevettata di ISA puoi differenziare le temperature per esporre al meglio le tue creazioni, seguire gli andamenti stagionali senza dimenticare l'ambiente.

EN

Multiple, the extraordinary independent-temperature wells.
Control makes the difference.
The ISA patented technology makes it possible to adjust temperatures to expose your creations in the best of ways according to the seasons, without forgetting about the environment.

FR

Multiplo, les bacs extraordinaires à température indépendante.
C'est le contrôle qui fait la différence.
Grâce à la technologie brevetée ISA, vous pourrez contrôler les températures pour mieux exposer vos créations et suivre les variations saisonnières sans oublier l'environnement.

DE

Mehrfach, Die außergewöhnlichen Wannen mit unabhängiger Temperatur.
Die Kontrolle macht den Unterschied.
Dank der von ISA patentierten Technologie können Sie die Temperatur auswählen, um Ihre Schöpfungen bestens auszustellen und der saisonalen Entwicklung zu folgen, ohne die Umwelt zu vergessen.

ES

Múltiple, los extraordinarios recipientes con temperatura independiente.
Es el control el que marca la diferencia. Gracias a la tecnología patentada por ISA, puede diferenciar las temperaturas para exponer perfectamente sus creaciones y adaptarse a las diferentes estaciones sin olvidar el ambiente.

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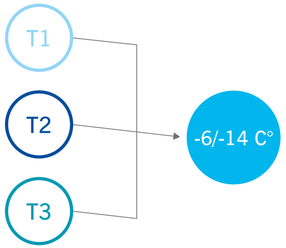

Confronto su mod. 1.500 mm *Comparison processed on a 1500 length*	**Glycol**	**Ventilated**	**Multiplo**
Tecnologia di refrigerazione Chilling technology	Statica a Glicole	Ventilata	Statica a Induzione
Carapine Mixture bowl	8	8	10
Riserva Storage	8	4	10
Temperature indipendenti Independent temperatures	no	no	da 1 a 3
Delta Termico Carapine Mixture bowl thermal delta	• •	• • • • •	• • • • •
Tempo per temperatura a regime Time in normal running mode temperature	•	• • • • •	• • • • •
Isolamento Insulation	Standard	Standard	CO_2 Natural
Impatto ambientale Environmental impact	•	• • • • •	• • • • •
Manutenzione Maintenance	•	• • • • •	• • • • •
Ergonomia Ergonomics	• •	• • • • •	• • • • •
Facilità di pulizia Cleaning	•	• • • •	• • • • •

• • • • • *best performance*

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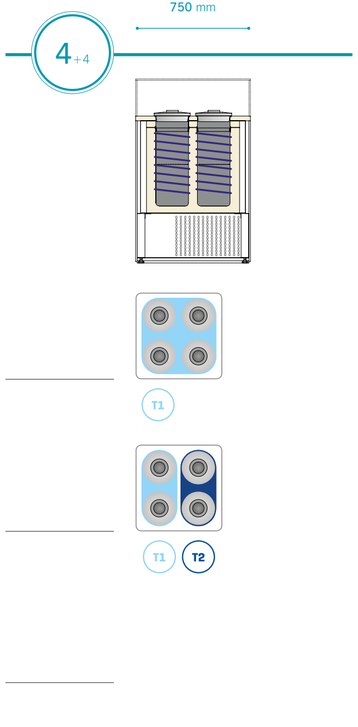
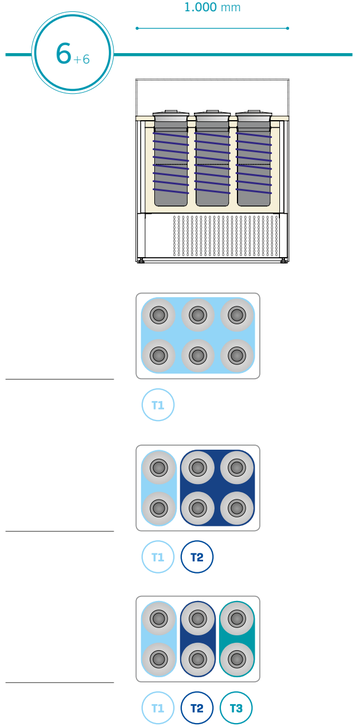
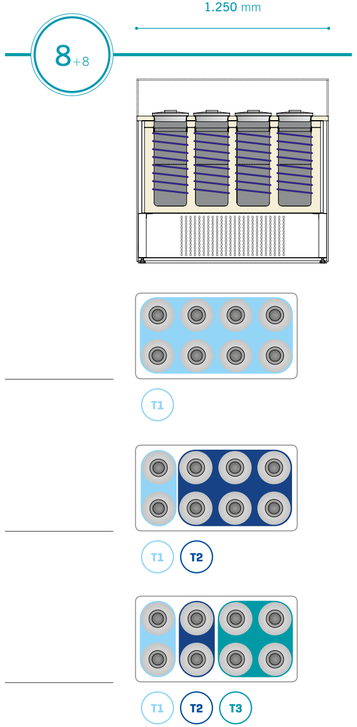
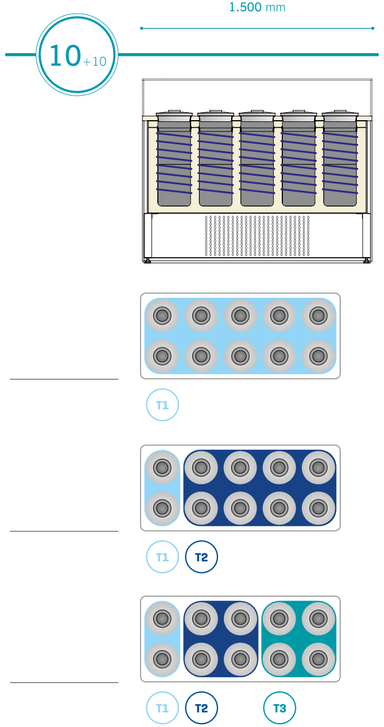

4 +4
750 mm
T1
T1 T2


6 +6
1.000 mm
T1
T1 T2
T1 T2 T3

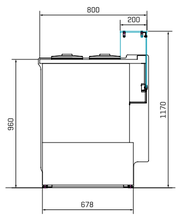

8 +8
1.250 mm
T1
T1 T2
T1 T2 T3


10 +10
1.500 mm
T1
T1 T2
T1 T2 T3

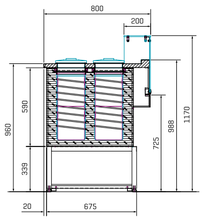
CARATTERISTICHE TECNICHE
TECHNICAL FEATURES

		75	100	125	150
External dimensions (LxDxH) Dimensioni esterne (LxPxH)	**With panels** Rivestita	770 x 800 x 1170	1020 x 800 x 1170	1270 x 800 x 1170	1520 x 800 x 1170
	Without panels Grezza	750 x 800 x 1170	1000 x 800 x 1170	1250 x 800 x 1170	1500 x 800 x 1170
	Back counter Retrobanco	750 x 720 x 960 (max 988)	1000 x 720 x 960 (max 988)	1000 x 720 x 960 (max 988)	1500 x 720 x 960 (max 988)
Capacity (gross/net) Capacità (lorda/netta)		618 / 166 lt		909 / 245 lt	1200 / 324 lt
Refrigeration Refrigerazione		Induction - Induzione			
Refrigerant Refrigerante		R404A			
Climatic class Classe climatica		7			
Operating conditions Condizioni ambientali		35 °C / 75 %RH			
Product temperature Temperatura prodotto		-14 /-6 °C			
Compressor (type) Compressore (tipologia)		1 Hermetic - 1 Ermetico	2 Hermetic - 2 Ermetico		
Defrost Sbrinamento		Off cycle - Fermata compressore			
Power supply Alimentazione		230 V / 1 Ph / 50 Hz			
Electrical input (standard) Assorbimento elettrico		800 W / 4 A	-	1000 W / 5,1 A	1300 W / 6,6 A
Electrical input (defrost) Assorbimento elettrico		330 W / 1,7 A	-	410 W / 2,1 A	510 W / 2,6 A

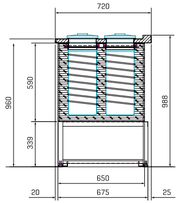
SEZIONI
SECTIONS



RIVESTITA / WITH PANELS



GREZZA / WITHOUT PANELS



RETROBANCO / BACK COUNTER

ELEMENTI OPZIONALI
OPTIONALS

Carapina (lt. 7,5)
Container (lt.7,5)

Kit tubazioni per unità condensatrici
Piping kit (remote condensing unit)

COLORI / MATERIALI
COLOURS / MATERIALS

Piano Piano	**Frontale** Frontal panel	**Fianchi** Side panels
Inox Inox	**Laccato RAL** Laquered RAL	**Laccato RAL** Laquered RAL

your visible value

ISA nasce in Umbria, nel cuore di quell'Italia rinomata in tutto il mondo per la sua eccellenza artigiana, 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 publiques, 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 Eisdiele 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.r.l. 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.r.l. reserves the right to make changes in technical specifications and accessories at any moment and without prior notice.

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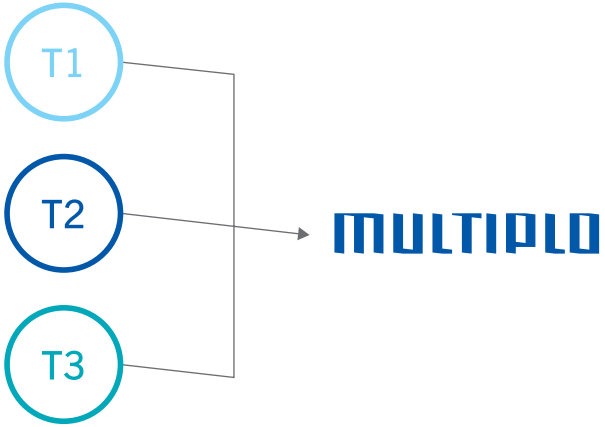

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