

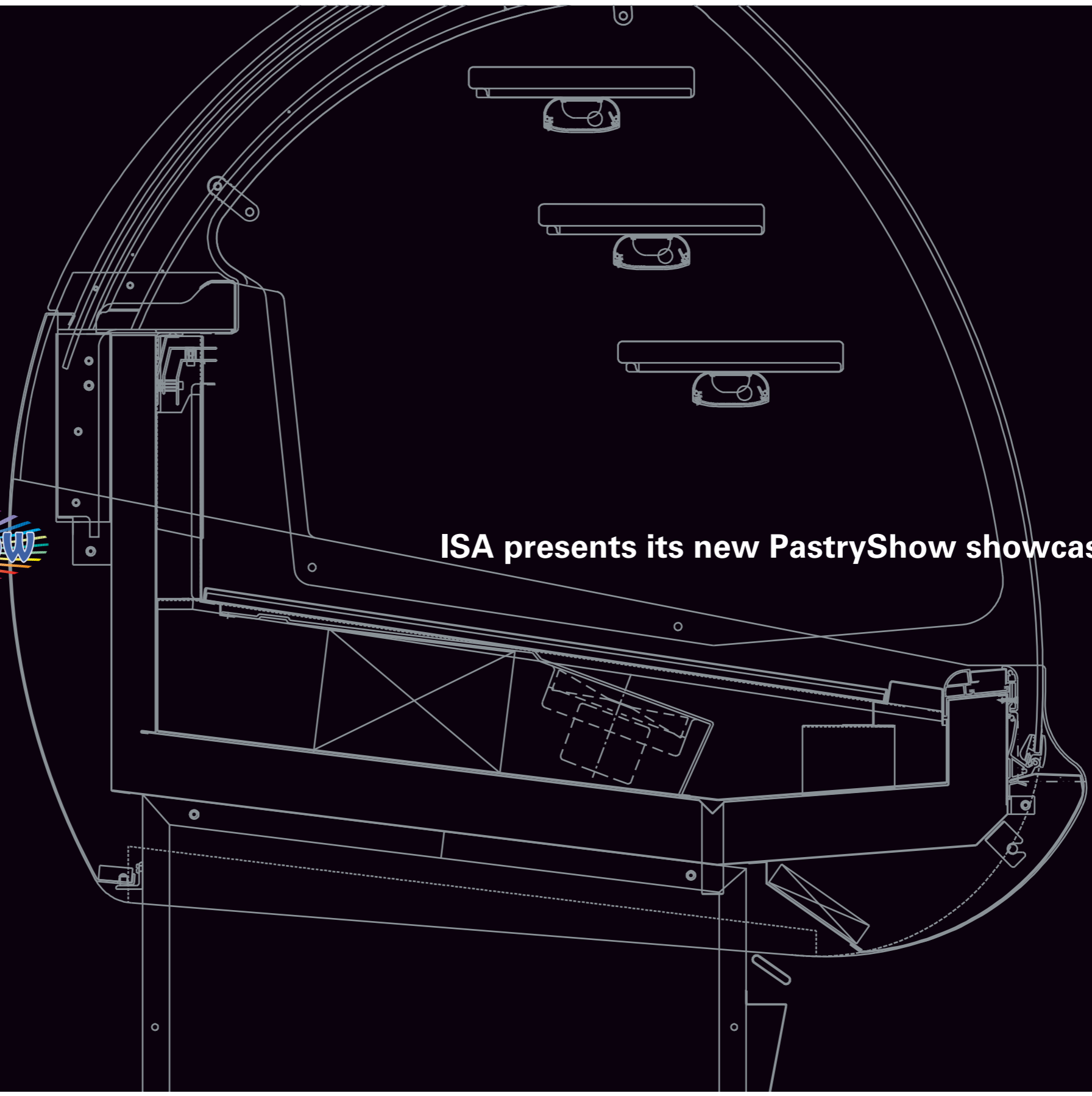


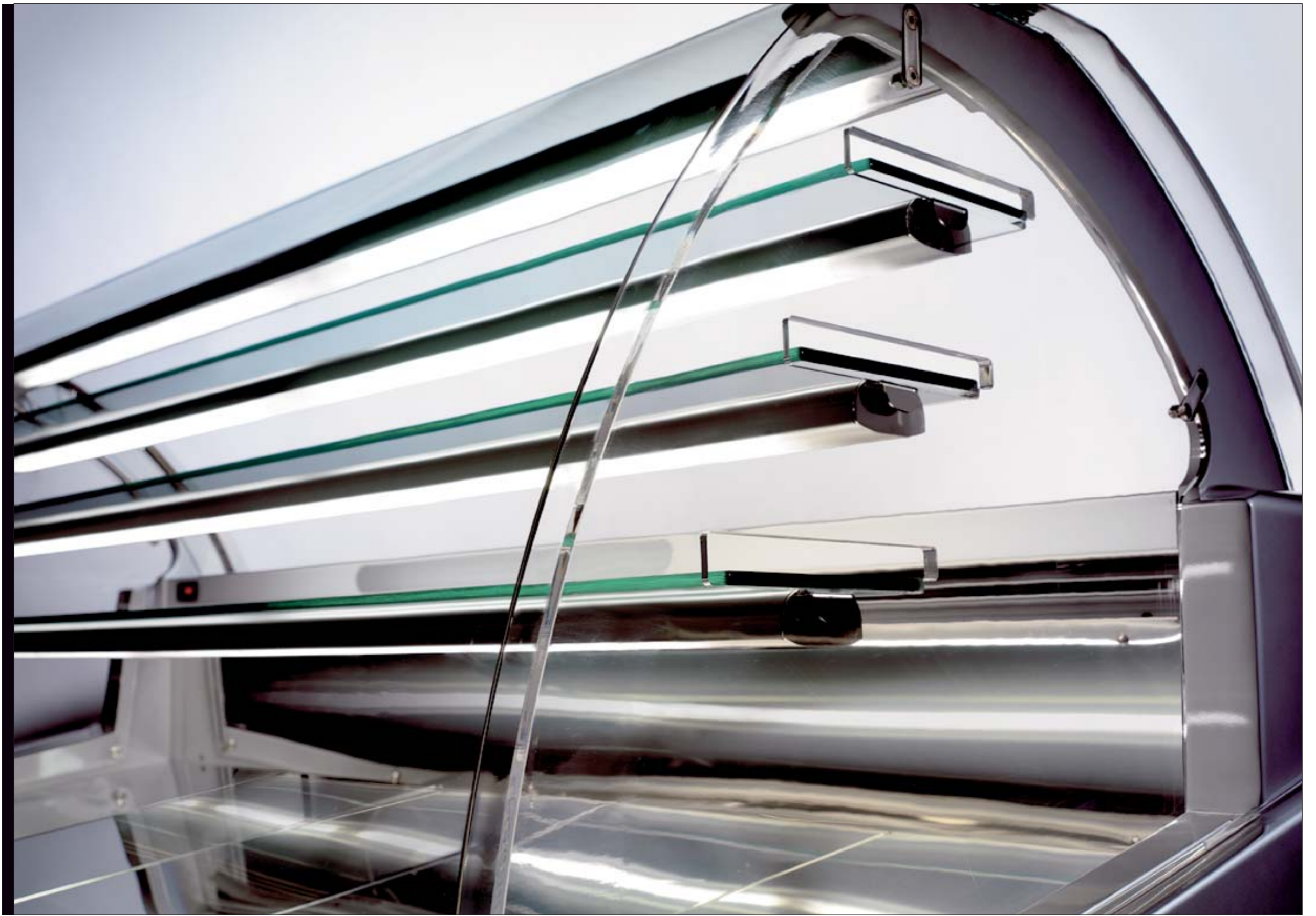
PastryShow

A spectacular showcase from every point of view



ISA presents its new PastryShow showcase







PastryShow is part of the “Show” project, a new ISA design developed to renovate the world of ice cream, pastry and food shops in general. The keystones of this project are the three-dimensional view of the product, a completely transparent display system, and highly advanced technology.

PastryShow, a stage for your creations

PastryShow - not just a showcase for pastries, but the pastry showcase that perfectly enhances the food appeal of the products displayed.

PastryShow concentrates technology, style and innovation into a design that will definitely make all the difference inside a shop.



PastryShow, a spectacular showcase from every point of view





PastryShow: more Visibility







PastryShow, unlimited visibility



The completely transparent sides and body, the inclined display deck and the unique arrangement of the different display levels make **PastryShow** the pastry showcase that offers unlimited product visibility from every angle.

PastryShow: more Display







PastryShow, four levels of sweetness

A different flavor to each level. Along with its striking design and highly expressive modern lines, inside **PastryShow** incorporates the most advanced refrigeration technology. With its three shelves it offers greater display capacity and truly enviable product visibility.

PastryShow



PastryShow: more Versatility

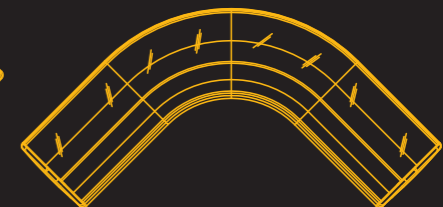
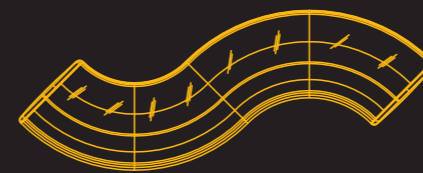
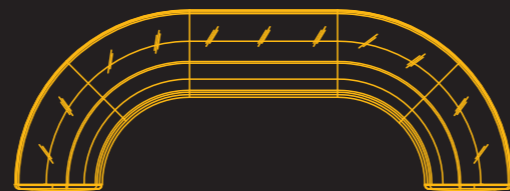






PastryShow, great versatility and visibility

PastryShow is a real performance of custom-made forms and compositions, designed to adapt to every type of shop and every furnishing need. **PastryShow** is not just a showcase, it's a whole new way of displaying product, a stage that will put all your creations in the limelight! From now on, with **PastryShow** your pastries will be on everyone's lips!





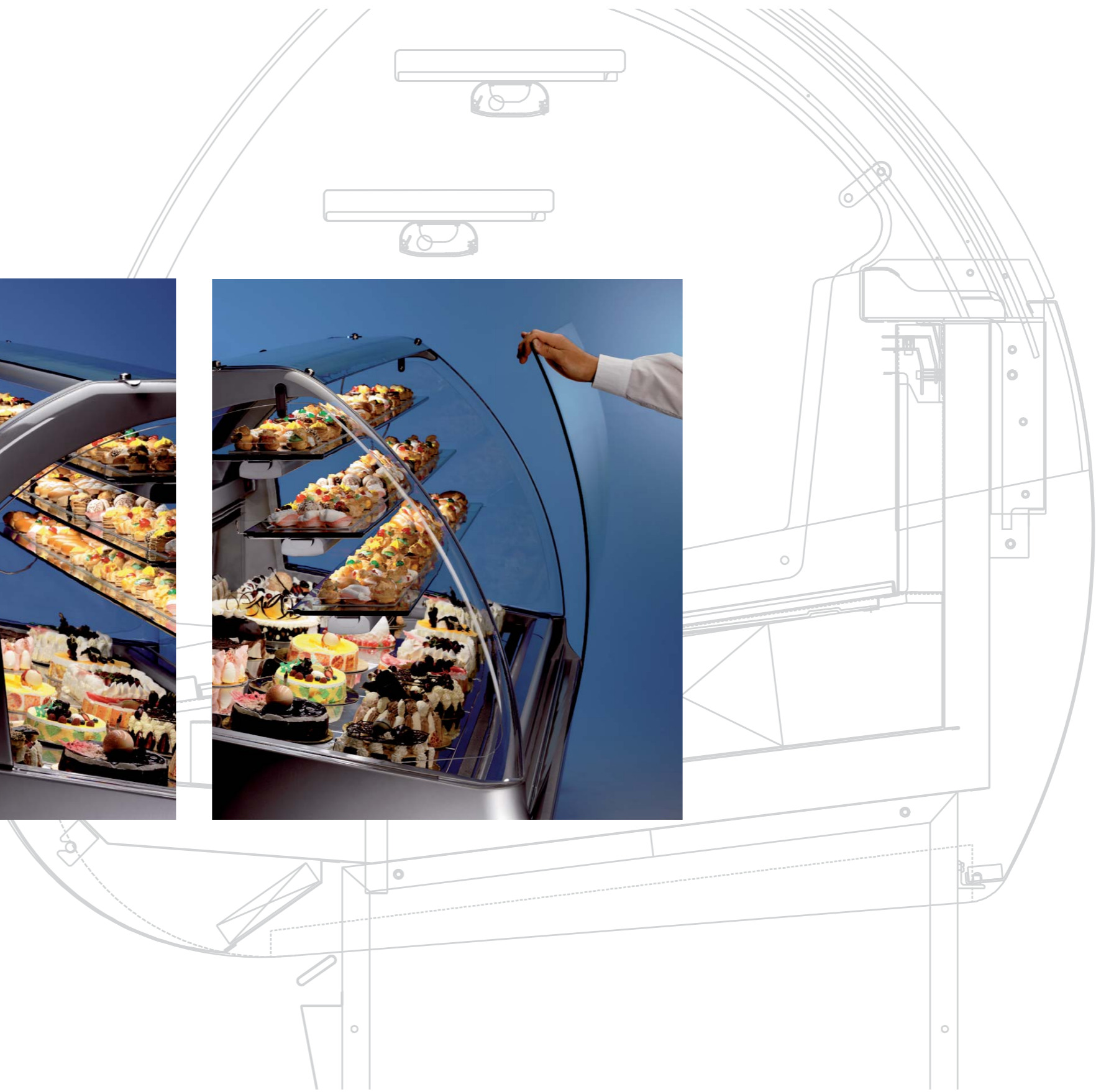
PastryShow: more Hygiene





PastryShow, accessible from all sides, for complete cleaning





PastryShow, a superior range



Pearlised Beige RAL 1035
shiny finish



Metallic Yellow RAL 445
shiny finish



Pearlised Orange RAL 2013
shiny finish



Brilliant Aluminium RAL 9006
shiny finish



Metallic Grey 440
shiny finish



Titanite Red 567
shiny finish



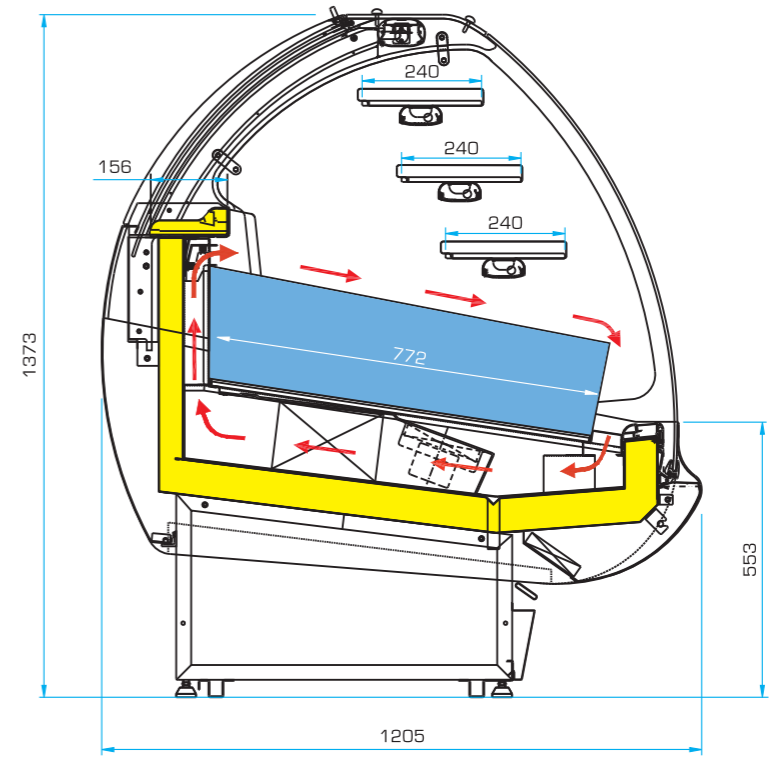
Metallic Blue 407 BL 2014
shiny finish



Metallic Pale Blue 433 BT 5014
shiny finish



Pearlised Night Blue RAL 5026
shiny finish



PastryShow, spectacular technology

Control unit functions:

ASC (Automatic Set Control)

Automatically adjusts the set point temperature (thus reducing power consumption and keeping pastry products at the right scooping temperature).

HACCP

This control unit allows controlling of product temperatures in conformity with HACCP system requirements, indicating critical situations.

RCS (Remote Control System)

For remote controlling and monitoring of data.

ICC (Intelligent Check Control)

For identifying and signaling breakdowns

PDM (Planning Defrost Mode)

Allows defrosting to be scheduled on a period or hourly basis.

Specifications:

Sealed compressor

High refrigerating capacity, low consumption and low noise levels.

Defrosting

Defrosts by simply stopping the compressor.

Refrigeration

Ventilated refrigeration, which makes it possible to maintain high relative humidity inside the refrigerated compartment.

Removable condenser unit

The removable condenser unit ensures easy maintenance and servicing.

Promotional tools:

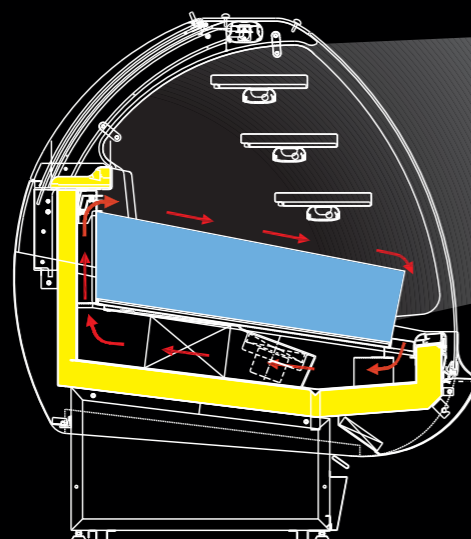
APP

(Advanced Product Promotion)

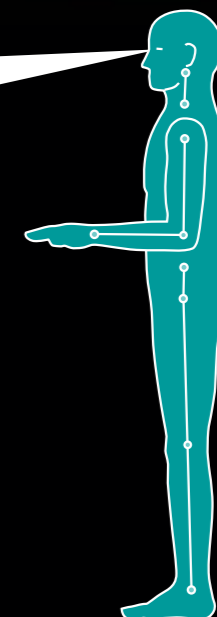
You can promote your new products by means of a multifunction LED display (programmable in wireless mode)



Registered Design

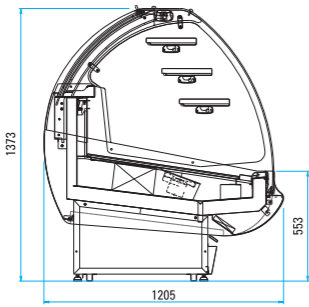
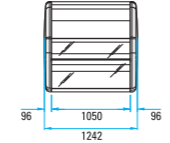
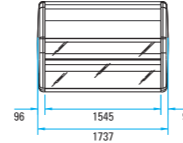
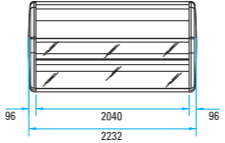
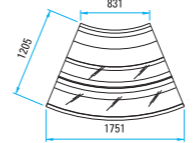
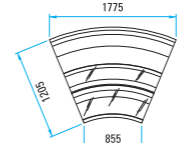


PastryShow, unlimited visibility!





PastryShow, simply perfect

MODEL	120	170	220	EXTERNAL CORNER 45°	INTERNAL CORNER 45°
					

SPECIFICATIONS

External dimensions (LxPxH)	mm	1242x1205x1373	1737x1205x1373	2232x1205x1373	1856x1205x1373	1885x1205x1373
	inch	48,9x47,4x54	68,4x47,4x54	87,9x47,4x54	73,1x47,4x54	74,2x47,4x54
Weight (net)	kg	270	345	415	323	315
	lb	595	761	915	712	694
Weight (gross)	kg	340	444	543	433	418
	lb	750	979	1197	955	922
Capacity (gross/net: EN441-1)	litres	804/267	1183/393	1562/518	1024/346	1023/334
	gallon/Us	212,4/70,5	312,5/103,8	412,6/136,8	270,5/91,4	270,2/88,2
Display surface	m ²	1,19	1,75	2,31	1,6	1,42
	inch ²	1844,5	2712,5	3580,5	2480,0	2201,0
Loading level	mm	230				
	inch	9,1				
Refrigerant		R404A				
Compressor	n°	1				
Refrigeration		VENTILATED				
Defrosting		STOP COMPRESSOR				
Internal condensation system		AIR				

PERFORMANCE

Voltage	V/ph/Hz	230/1/50					
Climatic class:	N°/+°C / % U.R.	3/25/60					
Display temperature (EN441-5)	exposition	°C	+1/+10				
Noise level		dB (A)	49	52	55	49	49
Electrical input	standard	W/A	1320/8	1600/10	2560/12,5	1210/7	1210/7
	defrosting		650/4,2	800/6	1280/8,2	540/3,2	540/3,2
Energy consumption (EN441-9)		kWh/24h	27	32,6	52,2	25	25

OPTIONAL

Risen level for display area		●	●	●		
APP (Advanced Product Promotion)		●	●	●		
Wheel kit for easy handling		●	●	●		
Internal mixed condensation system		●	●	●	●	●
External air condensation system		●	●	●	●	●
External mixed condensation system		●	●	●	●	●

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

▼ SERVICE SIDE



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1

2

Headquarters and Factory



3

4

5

Logistics, Factory, and Research & Development



CB/C 3000-1/08 - 56013



Sistema di Qualità
ISO 9001
Cert. CISQ/CSD 9105.ISA 1

Sistema di Qualità
ISO 14001:2004
Cert. CISQ/ECO ISO 9191.ISA 3

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