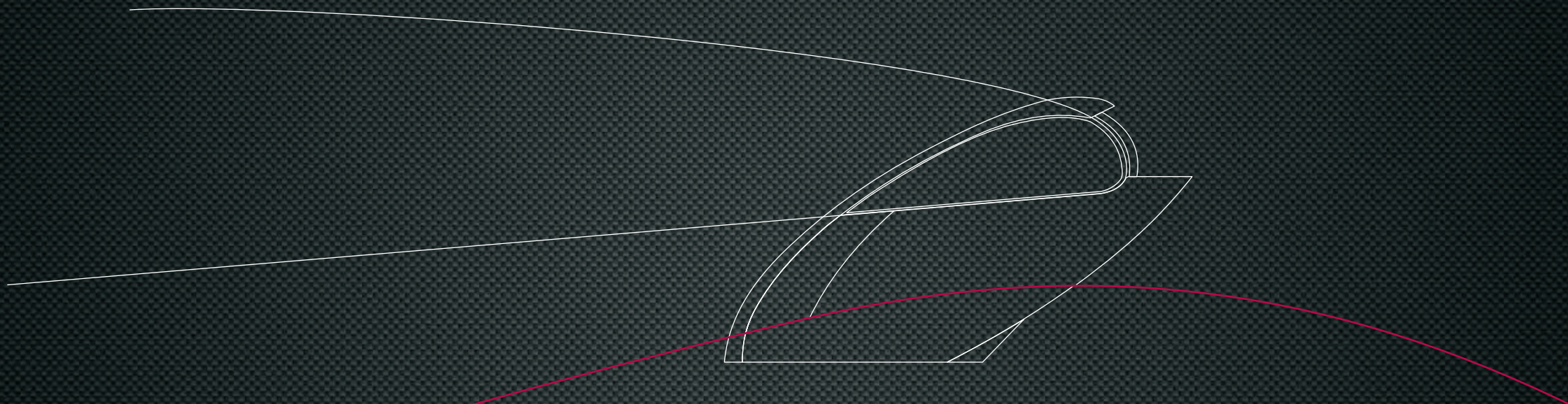


MiTO

Design evolution



L'evoluzione della specie.

Non è importante dove siamo arrivati, quello che conta è riuscire a spingersi oltre.

Dalla normalità all' avanguardia, da materiali esclusivi ed ecologici alla tecnologia del risparmio energetico.

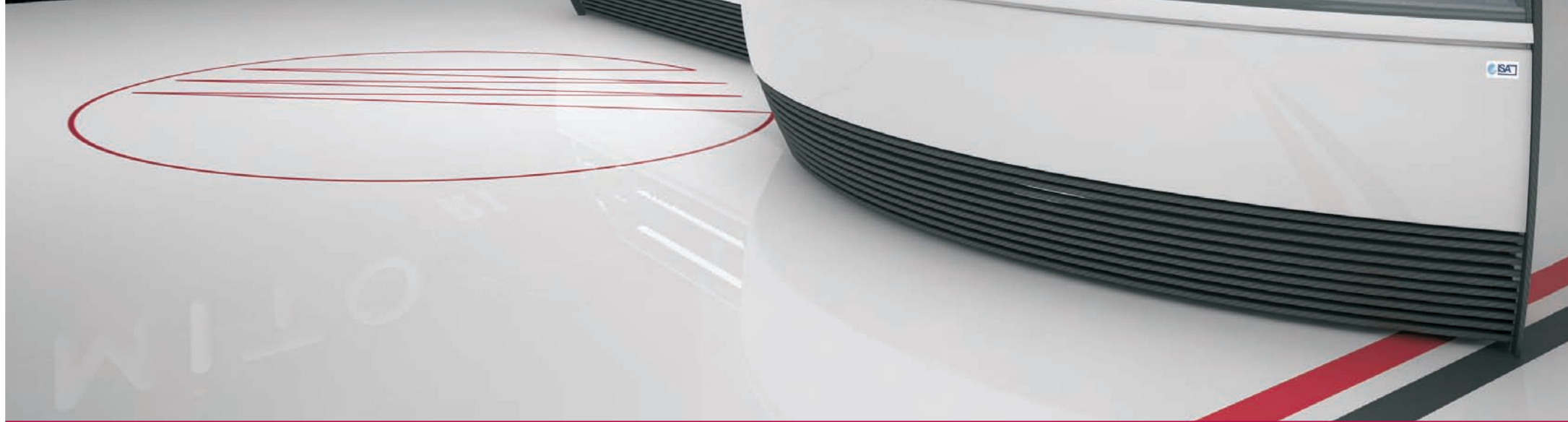
Dalla tua creatività un arredamento unico per un locale straordinario.

ISA ti proietta nel futuro !

Species evolution.

We have surpassed the goals we have already achieved, and will continue to be at the forefront of design and technology. From ISA, exclusive, high quality materials, unique designs, ecological awareness, energy saving technology – from your creativity the opportunity to create unequalled designs for each individual site.

ISA gives you the future today !



MiTO

Progettata per una canalizzazione senza limiti e per una visione delle vaschette del gelato senza soluzioni di continuità.

Un solo montante frontale permette una visione totale del gelato.

I vetri sono temperati e il frontale è apribile verso l'alto assistito da pistoni a gas.

Designed to allow an unlimited number of cabinets to be multiplexed.

A single front support gives a non obstructive view of the ice-cream displayed.

Tempered glass structure.

Top opening front glass with gas supports struts.



MITO

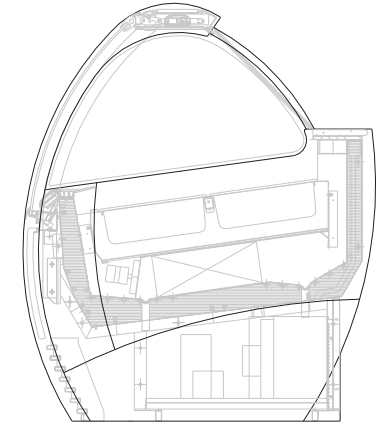
Tre diverse tecnologie
del freddo a seconda
delle tue necessità

Three different refrigeration
systems to suit any requirement.

MITO VGW

Una refrigerazione dalle alte prestazioni di freddo
con contenuti consumi energetici.
Progettata per le temperature climatiche più
esasperate è collaudata in classe 4+, 35°/70% U.R.

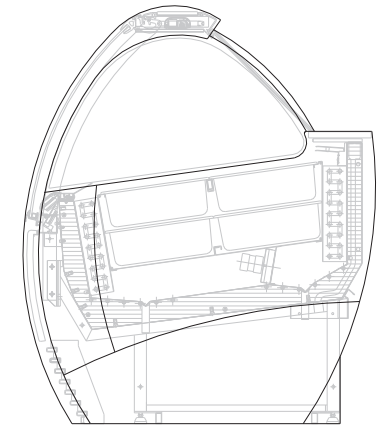
High performance refrigeration system
with low energy consumption.
Designed for extreme climatic conditions,
it is tested in class 4+, 35°/70% R.H.



MITO VGF

Doppio evaporatore, doppia fila di vaschette
esposte con fila sottostante come riserva
e zona di conservazione del gelato mantecato

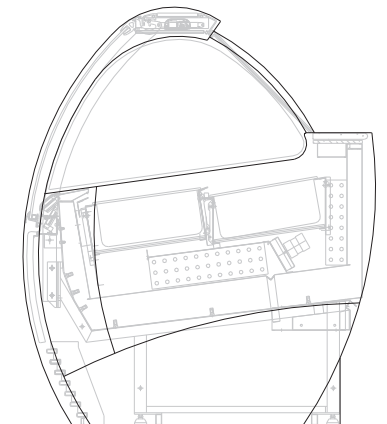
Double row of ice-cream containers on display area,
double evaporator (front and rear) allows storage space
below the ice-cream displayed.



MITO VGV

Doppio evaporatore, doppia lama d'aria fredda
per una perfetta equalizzazione della temperatura.
Progettata per le temperature climatiche più
esasperate è collaudata in classe 4+, 35°/70% U.R.

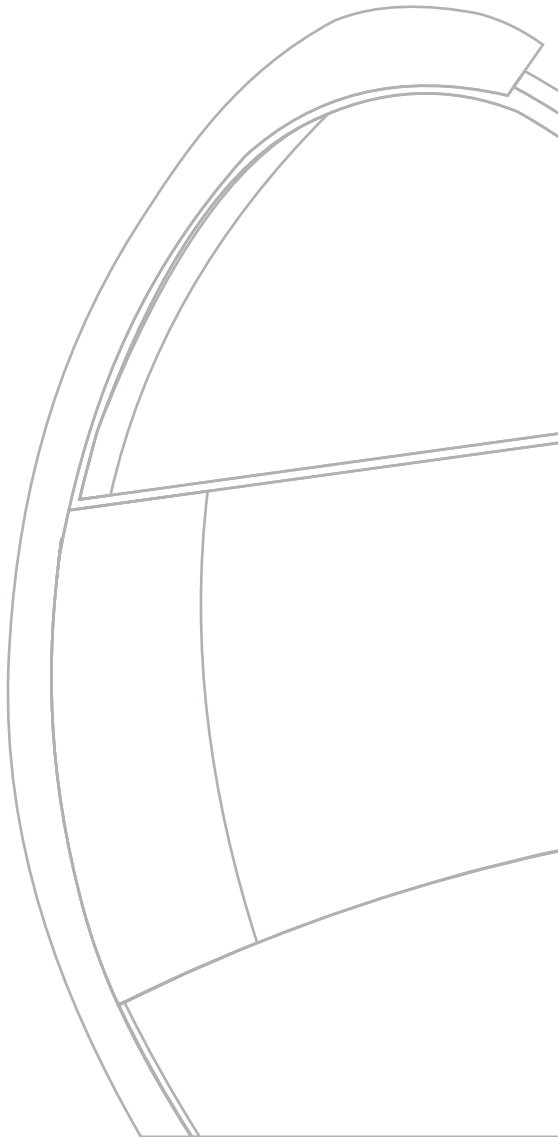
Double evaporator with dual airflow gives uniformity
of the temperature throughout the cabinet.
Designed for extreme climatic conditions,
it is tested in class 4+, 35°/70% R.H.





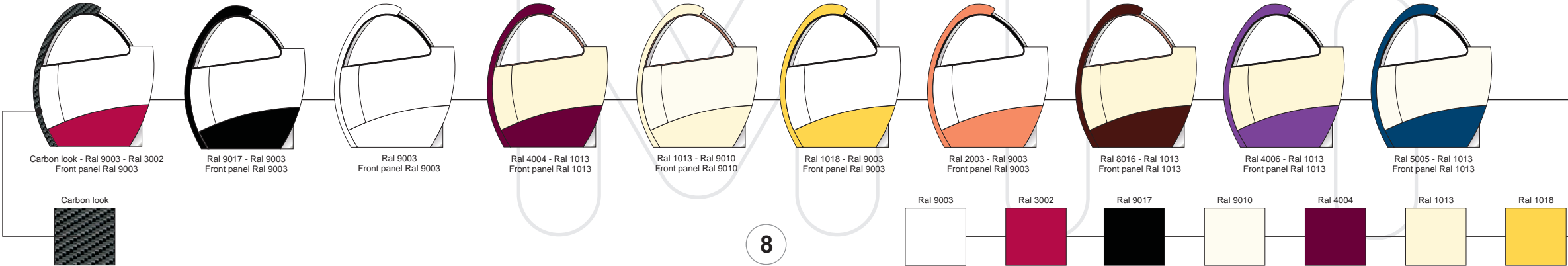
Una combinazione di moduli tecnici di molteplici misure e tipologie di servizio (gelaterie, pasticcerie etc.) canalizzabili per qualsiasi tipo di lay out per rendere unico il tuo locale.

A variety of modules in a different length and also curved (ice-cream, heated, refrigerated, neutral) all of which are multiplexable. Using this system, a display counter can be designed to suit any type of shop and to make it stand out from the crowd.



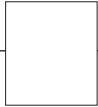
Una combinazione illimitata di colori che rende unico il tuo locale.

An unlimited colour range.



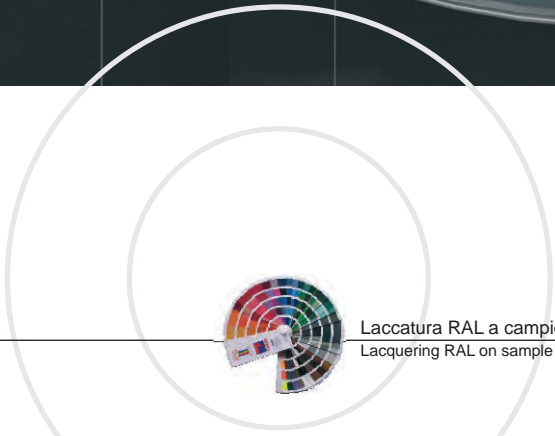


Ral 9017

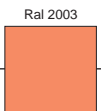
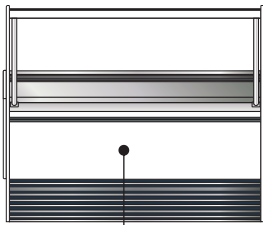
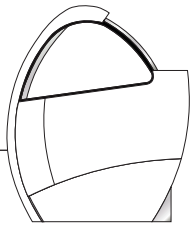


Ral 9003

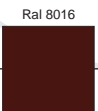
Tettino in vetro retroverniato
Top in back painted glass



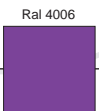
Laccatura RAL a campione
Lacquering RAL on sample



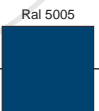
Ral 2003



Ral 8016



Ral 4006

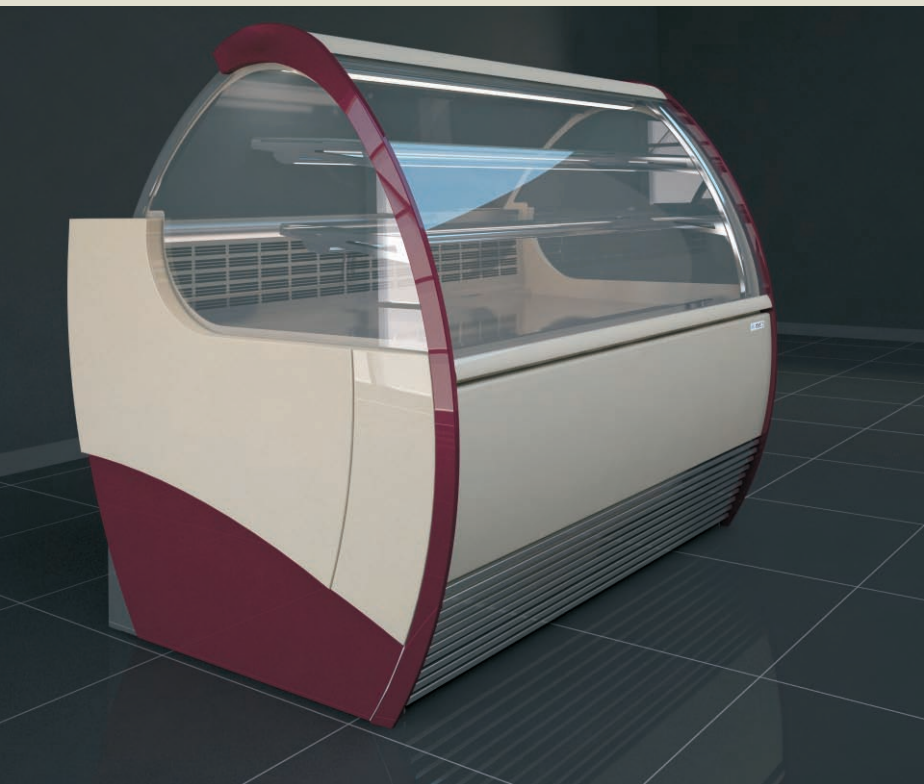


Ral 5005



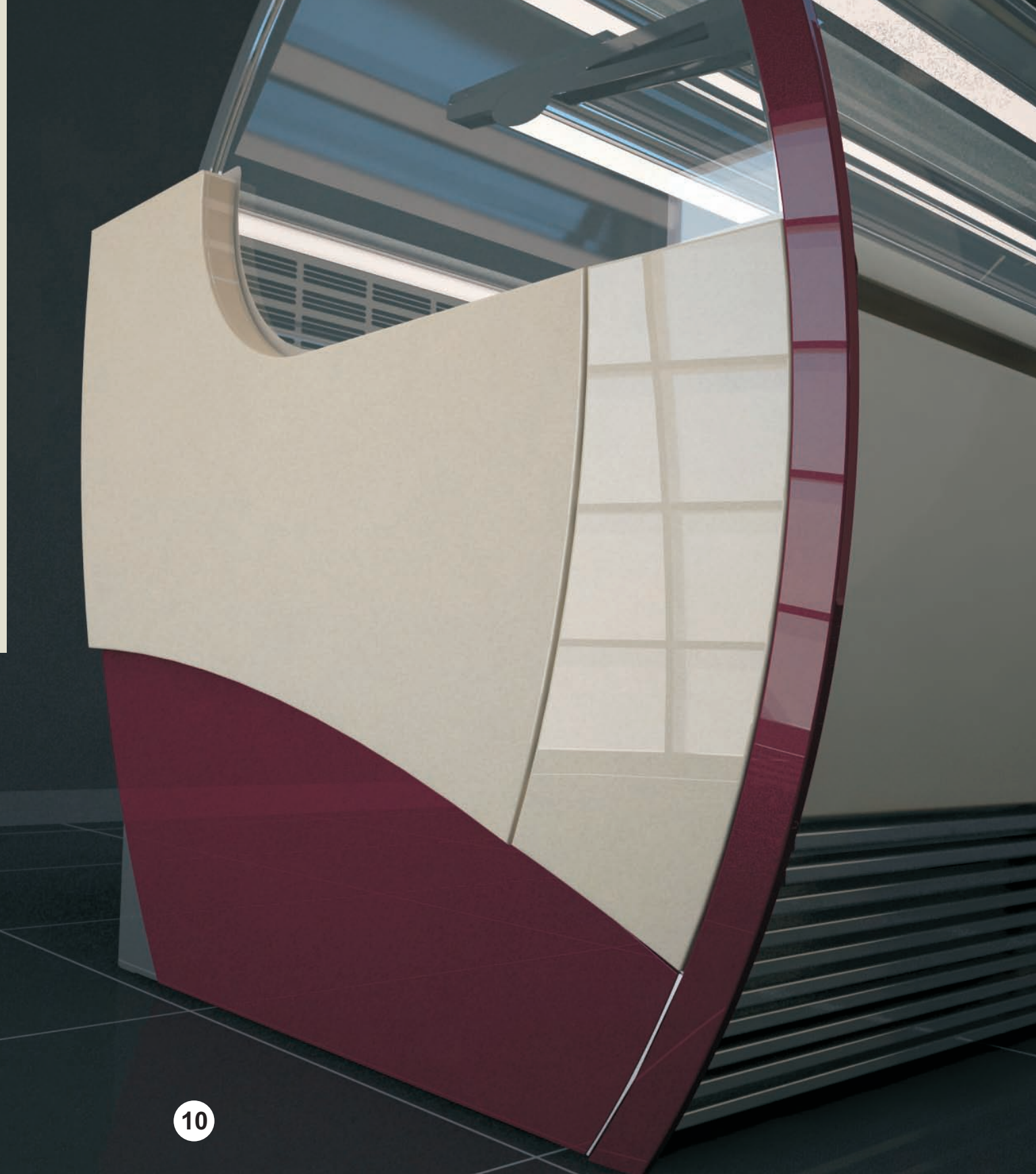
Laccatura RAL a campione
Lacquering RAL on sample

9



Una vasta gamma di vetrine pasticceria a refrigerazione statica e ventilata, a due o tre mensole, con o senza piano estraibile per soddisfare le diverse esigenze.

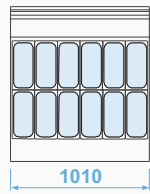
A wide range of pastry cases at static or ventilated refrigeration. Available with two or three shelves, with or without pull-out drawer.



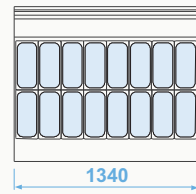
Ingombri esterni delle vetrine gelateria (VG) e pasticceria (VP)

● LATO SERVIZIO
OPERATOR SIDE

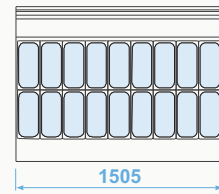
External dimension of pastry and Ice cream cabinets



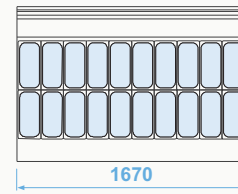
VG 12



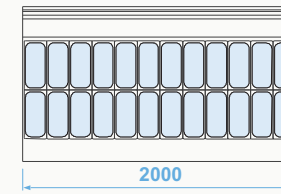
VG 16



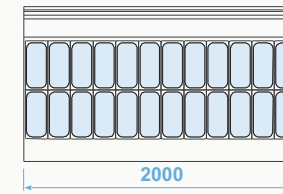
VG 18



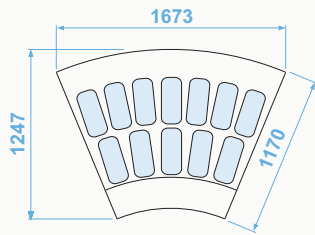
VG 20



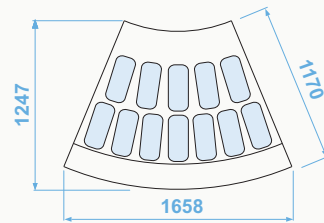
VG 24



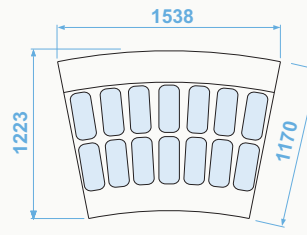
VG 12+12



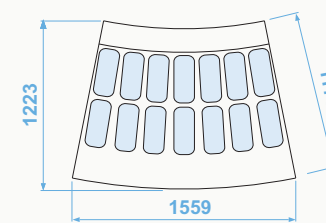
VG AE 45



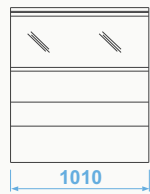
VG AI 45



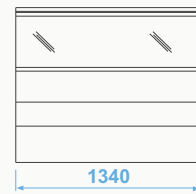
VG AE 22.5



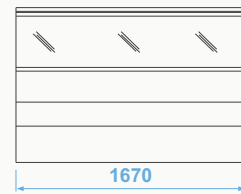
VG AI 22.5



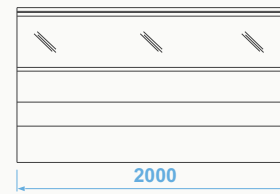
VP 101



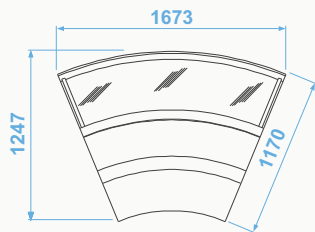
VP 134



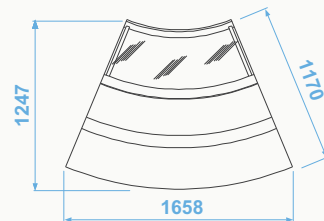
VP 167



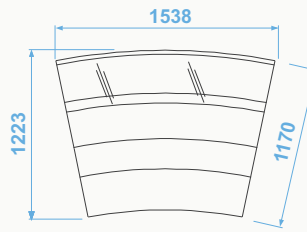
VP 200



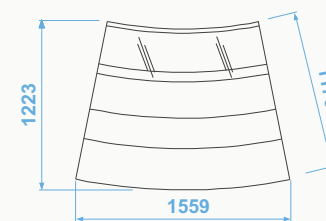
VP AE 45



VP AI 45



VP AE 22.5



VP AI 22.5

ISA S.p.A

Via del Lavoro, 5

06083 Bastia Umbra

Perugia - Italy

Tel: +39 075 80171

Fax +39 075 8000900

www.isaitaly.com



ISO 9001:2000
Cert. 090/090 0196 ISA S

ISO 14001:2004
Cert. 090/090 0196 ISA S

