

**Well
come.**

OH NIGHT, OH DARKNESS, LET THERE BE LIGHT





IT ALL BEGINS WITH A LINE

AN EXPERIENCE THAT MARKS THE STORY OF THE ITALIAN PASTRY SHOP.

DESIGN AND TRADITION TAKE FORM

DISTILLED INTO A LINE. A SHAPE THAT BECOMES A FRAMEWORK, ARCHITECTURE.
THE SUPPORTING SCIMITARS OF PAGODA ARE BORN.
A SYNTHESIS OF QUALITY, OF HISTORY, AND OF TECHNOLOGY TAKES SHAPE,
JUST THANKS TO TWO MATERIALS. GLASS AND STEEL.

NEW PAGODA - ON TWO LEVELS



PAGODA LEVEL2

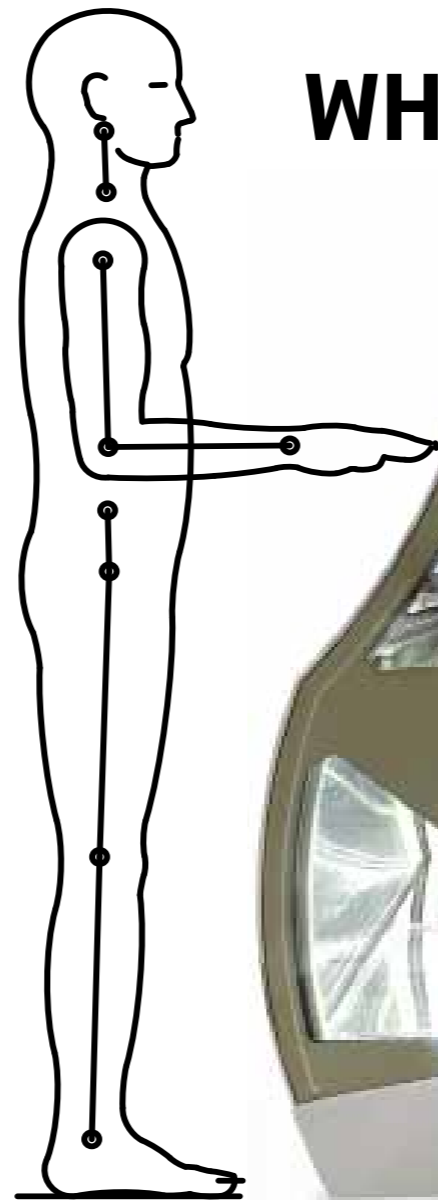
ARIA





PAGODA LEVEL2

ARIA



WHERE THE EYE HAS NEVER GONE BEFORE



STUCK TO THE GLASS

THE ERGONOMIC SHAPE OF PAGODA LETS THE CUSTOMER GET CLOSER TO THE DISPLAY CASE THAN EVER BEFORE. A COMBINATION OF CONCAVE AND CONVEX LINES GIVES IT A SINOUS AND CAPTIVATING FORM THAT DRAWS THE CUSTOMER CLOSER.

NO BARRIER

CLOSER AND MORE VISIBLE PRODUCTS. THE SENSATION OF BEING "ON TOP", AND BEING ABLE TO GRAB THEM WITH YOUR EYES, THANKS TO THE CONCAVE GLASS OF PAGODA ARIA.

BIGGER DISPLAY IN LESS SPACE

PAGODA ARIA IS DESIGNED TO DISPLAY MORE PRODUCTS WITH MINIMAL FLOOR SPACE.

NEWLY DESIGNED REFRIGERATION SHELVES

PERPENDICULAR TO THE FRONT GLASS ALLOW THE PRODUCTS TO BE EVEN CLOSER TO THE GLASS FRONT EVEN TOUCHING IT.





ADJUSTABLE REFRIGERATION

-20°C



+2°C

PAGODA ARIA IS DESIGNED TO FIT THE USER, EVEN IN THE MOST IMAGINATIVE SITUATIONS.

ICE-CREAM DISPLAY **PASTRY DISPLAY**

FLEXIBILITY IS STANDARD WITH ISA

THE TEMPERATURE OF LOWER DISPLAY AREA OF PAGODA ARIA CAN BE ADJUSTED BETWEEN -20°C AND $+2^{\circ}\text{C}$, AS WELL AS THE UPPER LEVEL IN THE ICE-CREAM VERSION OF PAGODA.

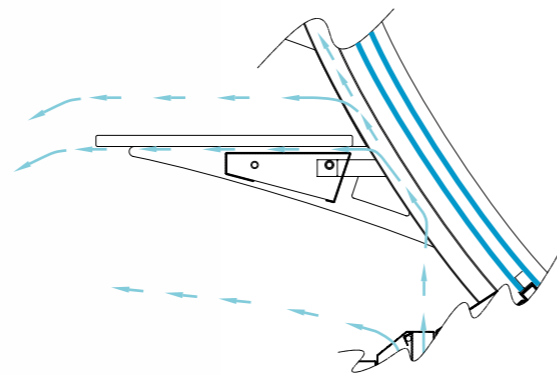
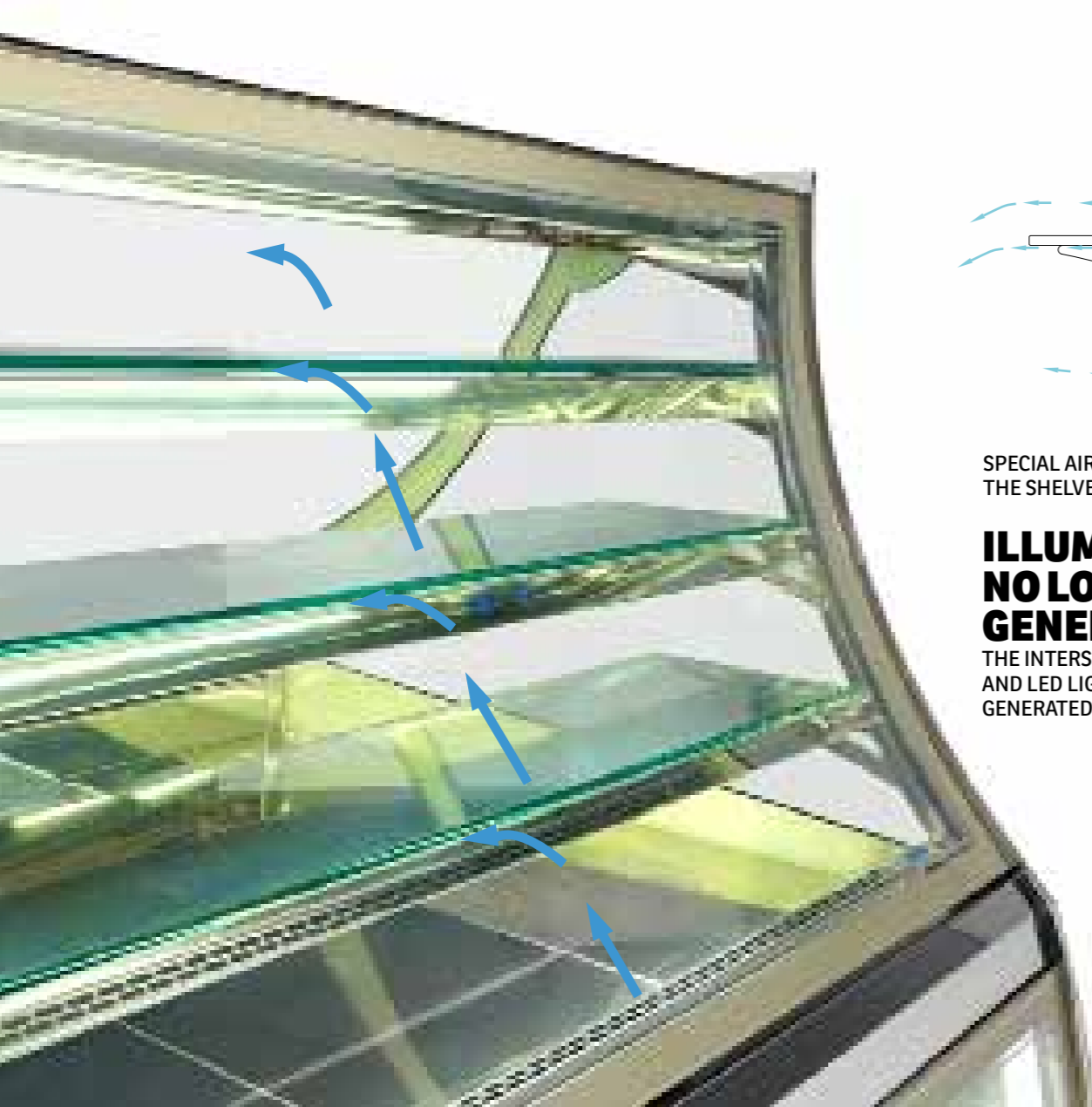
THE VENTILATED PASTRY VERSION OF PAGODA WITH ITS REFRIGERATION CONTROL BUTTON, ALLOWS IT TO GO FROM THE **STANDARD MODE** TO **FULL MODE**, WITH THE COLD AIR FLOWING THROUGHOUT THE ENTIRE GLASS STRUCTURE.

THERE ARE 4 TYPES OF PAGODA ARIA - ICE-CREAM - VENTILATED PASTRY - STATIC PASTRY - CHOCOLATE DISPLAY (WITH HUMIDITY CONTROL $+18^{\circ}\text{C}$ - 55% U.R.)

-20°C **+2°C** ONE TOUCH TO SELECT ANY TEMPERATURE



THE LOWER DISPLAY HAS TOTAL FLEXIBILITY
TO ADJUST THE TEMPERATURE TO SUIT ANY KIND OF PRODUCT.



SPECIAL AIR FLOW SYSTEM AROUND THE SHELVES WHEN IN **FULL MODE**

ILLUMINATION NO LONGER GENERATES HEAT

THE INTERSPACE BETWEEN SHELF AND LED LIGHT NEUTRALIZES THE HEAT GENERATED BY THE LIGHTING.

LOW CONSUMPTION
PAGODA ARIA INCORPORATES PATENTED NEW TECHNOLOGIES, SUCH AS THE **TEMPERED GLASS** AND **AIRTIGHT GASKET**, THAT MAXIMIZE THE REDUCTION OF COLD AIR LOSS AND ENERGY CONSUMPTION.





DISPLAY FLEXIBILITY

PASTRY DISPLAY CASE



When Albert makes his pastries he lets his imagination run wild: everyday he packs his display counter full of different shapes and colours. He only holds himself back on St Valentine's Day... hundreds of coloured flowers fill the lower shelf. Every kind of love has its own flower and its own cake.



One Sunday some time ago, Albert astonished his clients with his square profiteroles. Today however he surpassed himself. He must have been influenced by carnival. Indeed, a fairy-tale landscape made of sweet fried pastry had never been seen before in his display counter.



On Mother's Day, like every year, the pastry shop is really crowded. Albert fills all the shelves from top to bottom with little pastries and cakes in honour of all mothers. And for his mother and her sweet tooth, all the biscuits she could want.



It's 37 degrees in the shade and the pastries are already in the display counter. During his break, while Albert is drinking his mint flavoured drink with ice, he has a brain wave. Enough flaky pastries and confectioner's custard for today! No sooner has he said this: the lower level of the display cabinet is filled with tiny, colourful pieces of ice flavoured with fruit.

ICE-CREAM DISPLAY CASE

Today, Guido's ice-cream parlour is over run with watermelons and melons. And to think that his wife had planted them without much thought. The end result is that Guido's display counter is filled with fruit and fruit salad, giving rise to new combinations.



During carnival, anything goes. In fact someone has pinched all the "semi freddo". Knowing his son had dressed up as a gourmet thief, he knew who had done it. He really didn't mind, in fact he took the opportunity to switch off the top of the display counter and instead fill it with little fritters and carnival pastries, to delight adults and children alike.



Guido is getting ready to move, but where can he put the 500 bottles from his cellar? But of course, into the ice-cream parlour, at the bottom of the display counter. And why not start combining wine with ice-cream, or making Rabosello or Fragolino flavoured ice-cream?



Ready for the international pie throwing tournament? The quality is important, but this time for once, the quantity is going to matter more. At last, Guido has the opportunity to fill both display counters with cakes. Seeing that now they can be displayed right up against the glass!



 Full Mode  +2°C  -15°C  -20°C





AUTOCLEAN

IT'S A SPECTACULARLY EASY DEVICE



1.
REMOVE THE SHELVES.

2.
LIFT UP THE FAN COVER.

A SMART TECHNOLOGY THAT EVEN HELPS THE OPERATOR

EASY MAINTENANCE THANKS TO:

- THE NEW **AUTOCLEAN** SYSTEM FOR CLEANING THE WELL
- SLIDING DRAWERS FOR THE LOWER DISPLAY
- GLASS PANELS WITH ASSISTED OPENING



3.
LIFT UP THE EVAPORATOR IN THE CENTRAL WELL.

4.
AUTOCLEAN IS READY.
YOU ONLY HAVE TO TURN ON A WATER TAP.



**AS FLEXIBLE
AS AIR**

**PUT TOGETHER
ANY SOLUTION
YOU LIKE**

- THREE DIFFERENT LENGTHS OF STRAIGHT CABINETS (1050, 1545, AND 2040 MM)
- TWO CURVED CABINETS
- THREE HEIGHTS
- FROM ZERO TO THREE SHELVES, WITH TWO CHOICES FOR EACH HEIGHT.

**MAXIMUM
PRACTICALITY
WITH
MINIMUM
EFFORT**



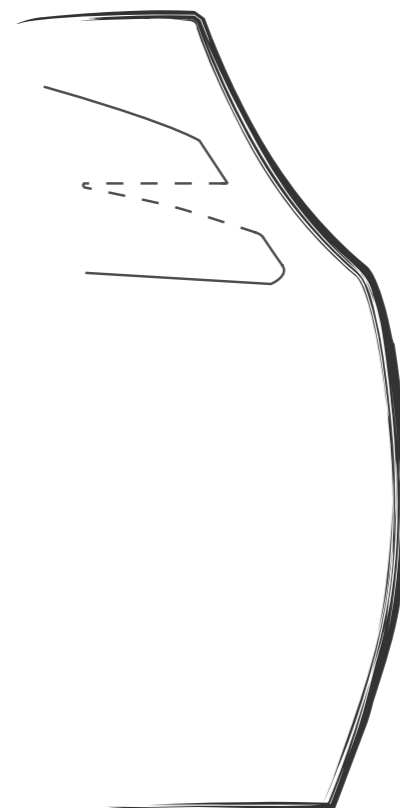
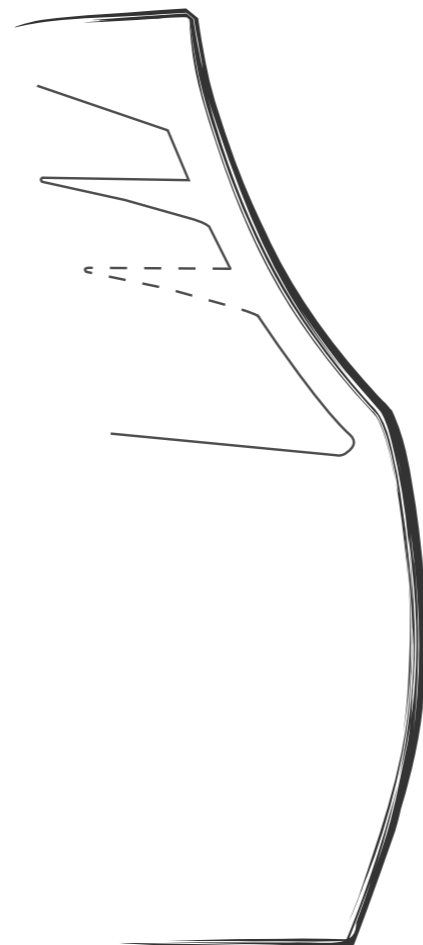
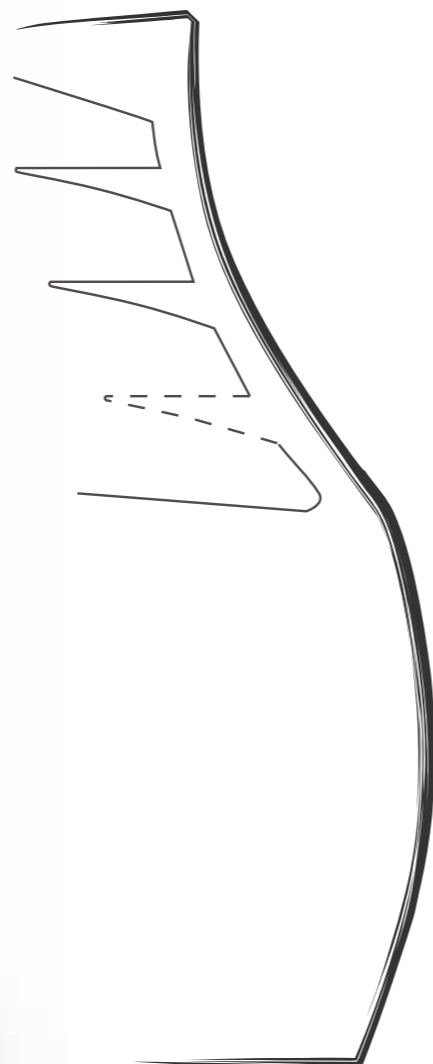
**SLIDING
DRAWERS**

TELESCOPIC SLIDES
IN STAINLESS STEEL
18/10 AISI 304.



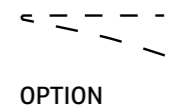
**OPENING
GLASS**

WITH GAS PISTONS
IN THE UPPER PART.



CHOICE OF HEIGHT AND NUMBER OF SHELVES

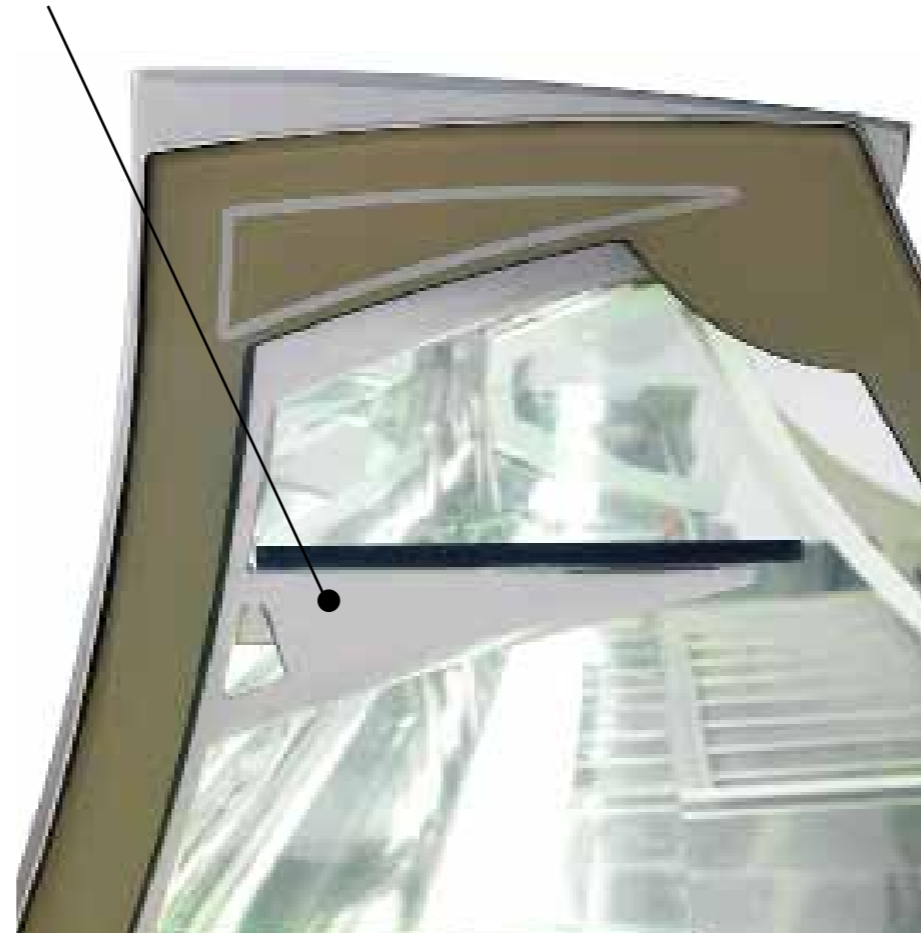
AVAILABLE WITH NO SHELVES,
OR UP TO THREE.
TWO SOLUTIONS AVAILABLE
FOR EACH HEIGHT.



DETAIL OF SIDE PANEL DOUBLE GLAZED, TEMPERED GLASS PROFILE IN BURNISHED STAINLESS STEEL 18/10 AISI 304.



DETAIL OF SHELF SUPPORT IN BURNISHED STAINLESS STEEL 18/10 AISI 304. TEMPERED GLASS SHELF.



DETAIL OF UPPER SUPPORT STRONGLY MADE IN BURNISHED STAINLESS STEEL 18/10 AISI 304.





PAGODA
ICONA
THE ARCHETYPE



**COMBINE
PAGODA ICONA
WITH PAGODA ARIA**

THE PANELS ARE AVAILABLE
IN A VARIETY OF MATERIALS,
DECORATIONS AND COLOURS SHADE.

CROSS SECTION LINEAR AND CURVED CASES

ICE-CREAM DISPLAY CASE

	No. SHELVES			
	0	1	2	3
h.1170	○	▲	▲	▲
h.1350	○	▲	▲	▲
h.1500	○	▲	▲	▲

STATIC PASTRY DISPLAY CASE

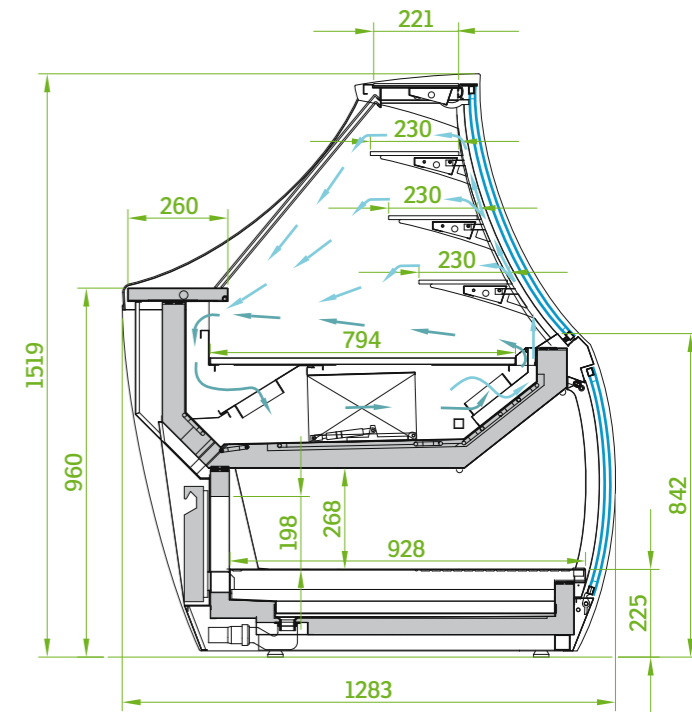
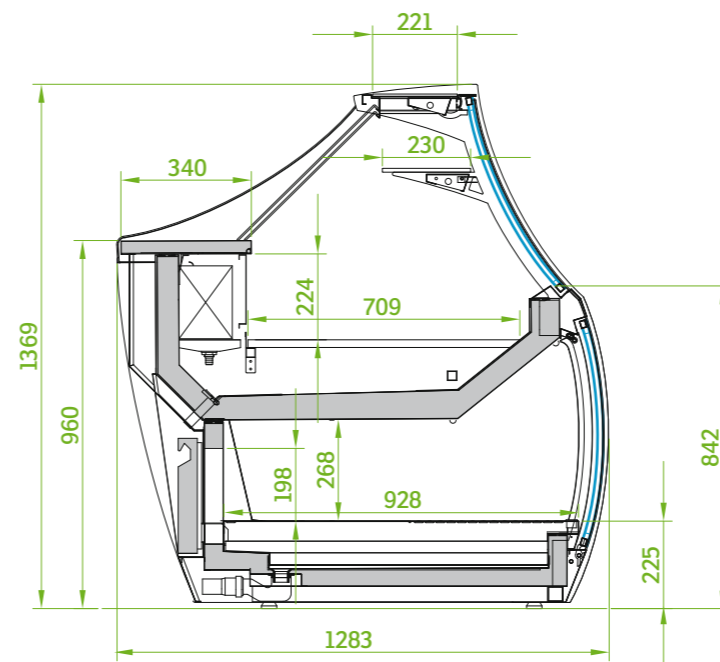
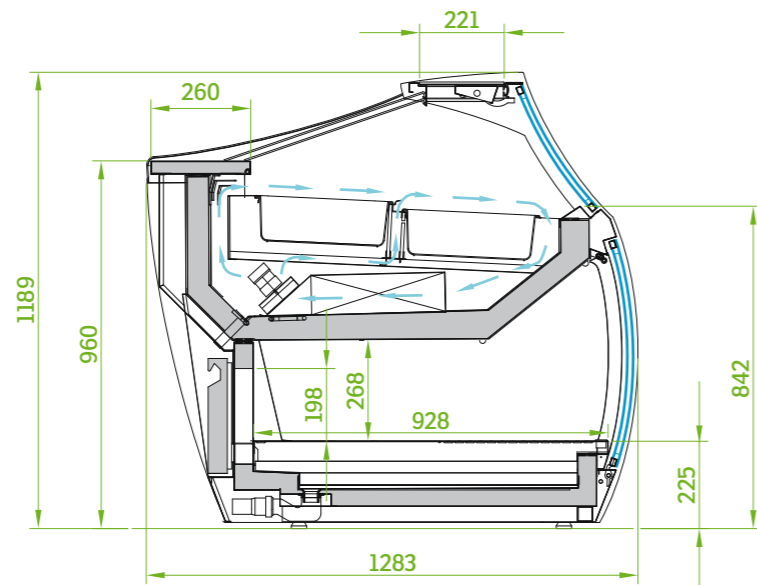
	No. SHELVES			
	0	1	2	3
h.1170	○	●	▲	▲
h.1350	▲	○	●	▲
h.1500	▲	▲	○	●

VENTILATED PASTRY DISPLAY CASE

	No. SHELVES			
	0	1	2	3
h.1170	○	●	▲	▲
h.1350	▲	○	●	▲
h.1500	▲	▲	○	●

KEY

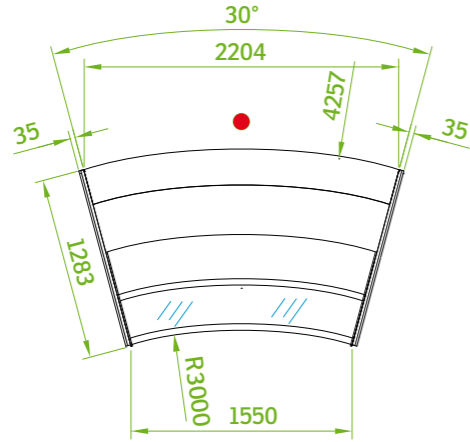
- model in the section
- option not available
- option on demand
- standard version



OVERHEAD VIEW

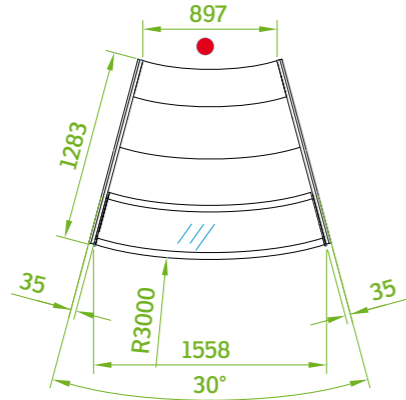
INTERNAL CORNER 30°

AI 30°



EXTERNAL CORNER 30°

AE 30°

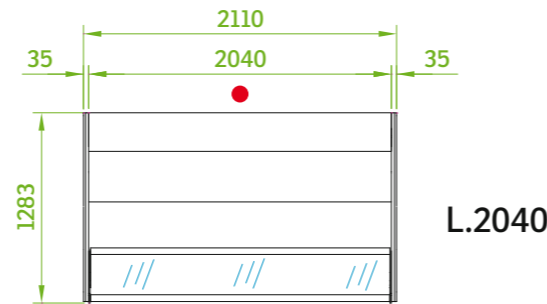
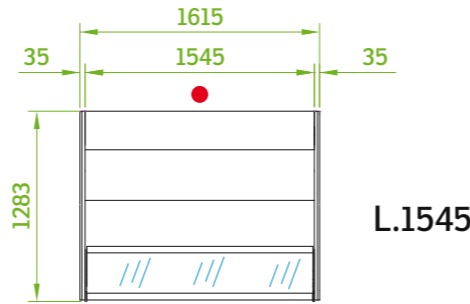
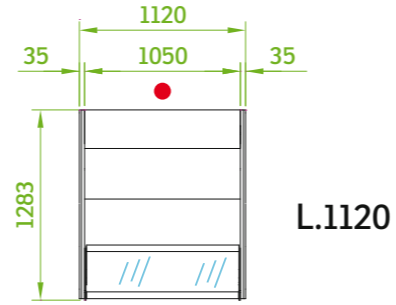


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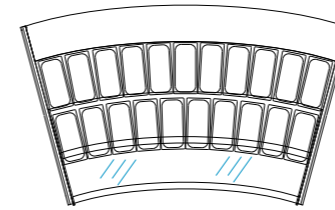
● Operator side

LENGTHS

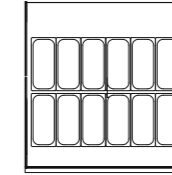
THREE DIMENSIONS FOR EACH MODEL



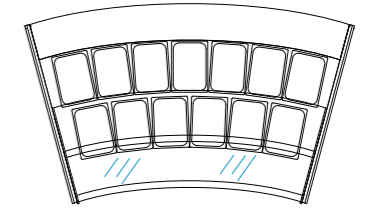
ICE-CREAM CONTAINERS DISPLAY ARRANGEMENTS



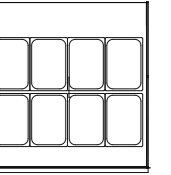
21 CONTAINERS



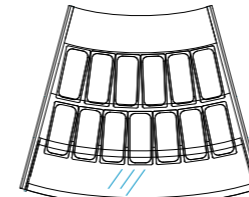
12 CONTAINERS



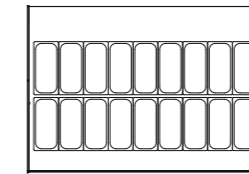
13 CONTAINERS



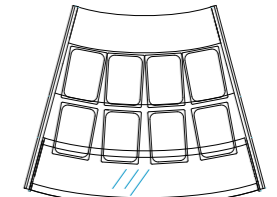
8 CONTAINERS



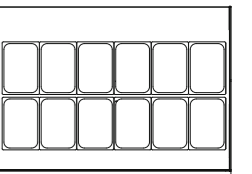
13 CONTAINERS



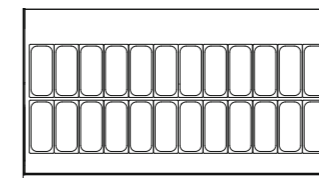
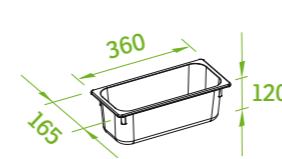
18 CONTAINERS



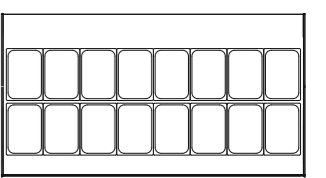
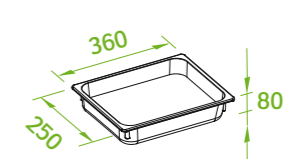
8 CONTAINERS



12 CONTAINERS



24 CONTAINERS



16 CONTAINERS

PAGODA ARIA AND PAGODA ICONA TECHNICAL INFORMATION

				DISPLAY AREA Net m ²					STORAGE CAPACITY Gross / Net l					PRODUCT TEMP. °C	SET TEMP. °C	DEFROST System		
				L1	L2	L3	AE30	AI30	L1	L2	L3	AE30	AI30					
VENTILATED PASTRY DISPLAY CASE	ICONA OR ARIA	UPPER PART	ventilated	H1	0,54	0,80	1,06	0,67	0,99	H1	457/114	672/168	888/222	539/134	829/208	+1 / +10	/	Off-cycle
			H2	0,68	0,99	1,31	0,84	1,22	H2	548/137	806/202	1065/267	649/163	991/248				
			H3	0,69	1,02	1,35	0,86	1,26	H3	618/160	909/236	1200/312	732/192	1116/288				
			ARIA	0,13	0,20	0,28	0,12	0,25	405/142	597/215	788/298	525/134	723/268	-15 / -18	-20 / +2			
LOWER PART	ventilated	ARIA																
STATIC PASTRY DISPLAY CASE	ICONA OR ARIA	UPPER PART	static	H1	0,46	0,68	0,90	0,57	0,84	H1	457/166	672/245	888/324	539/195	829/303	+1 / +10	/	Off-cycle
			H2	0,51	0,75	0,99	0,63	0,92	H2	548/166	806/245	1065/324	649/195	991/303				
			H3	0,52	0,77	1,02	0,65	0,95	H3	618/166	909/245	1200/324	732/195	1116/303				
			ARIA	0,13	0,20	0,28	0,12	0,25	405/142	597/215	788/298	525/134	723/268	-15 / -18	-20 / +2			
LOWER PART	ventilated	ARIA																
ICE-CREAM DISPLAY CASE	ICONA OR ARIA	UPPER PART	ventilated	H1	0,48	0,70	0,93	0,59	0,86	H1	457/115	672/173	888/230	539/135	829/216	-16 / -14	-20 / +2	Cycle Inversion
			H2	0,52	0,77	1,01	0,65	0,94	H2	548/115	806/173	1065/230	649/135	991/216				
			H3	0,53	0,78	1,04	0,66	0,96	H3	618/115	909/173	1200/230	732/135	1116/216				
			ARIA	0,13	0,20	0,28	0,12	0,25	405/142	597/215	788/298	525/134	723/268	-15 / -18	-20 / +2			
LOWER PART	ventilated	ARIA																

		CLIMATIC CLASS N°	ROOM TEMPERATURE °C / % RH	WEIGHT (H15190) Net / Gross kg	COMPRESSOR Type / Quantity	ELEC. SUPPLY V / ph / Hz	ELECTRICAL ABS.* W / A	
							normal	defrosting
PAGODA ICONA	3	3	25 / 60	L1 321/391 L2 406/505 L3 489/617 AE30 375/480 AI30 400/493	Hermetic / 1 internal or external	230/1/50	L1 1318 / 7,2 L2 1356 / 7,4 L3 1527 / 8,3 AE30 1318 / 7,2 AI30 1356 / 7,4	L1 378 / 2,1 L2 423 / 2,3 L3 450 / 2,4 AE30 378 / 2,1 AI30 423 / 2,3
PAGODA ARIA	3	3	25 / 60	L1 341/411 L2 436/535 L3 524/652 AE30 405/515 AI30 430/ 523	Hermetic / 1 + Semihhermetic / 1 external	230/1/50	L1 476 / 2,6 L2 612 / 3,3 L3 789 / 4,3 AE30 476 / 2,6 AI30 612 / 3,3	L1 476 / 2,6 L2 612 / 3,3 L3 789 / 4,3 AE30 476 / 2,6 AI30 612 / 3,3
PAGODA ICONA	3	3	25 / 60	L1 321/391 L2 406/505 L3 489/617 AE30 375/480 AI30 400/493	Hermetic / 1 internal or external	230/1/50	L1 418 / 2,3 L2 548 / 3,0 L3 600 / 3,3 AE30 418 / 2,3 AI30 548 / 3,0	L1 168 / 0,9 L2 170 / 0,9 L3 180 / 1,0 AE30 168 / 0,9 AI30 170 / 0,9
PAGODA ARIA	3	3	25 / 60	L1 341/411 L2 436/535 L3 524/652 AE30 405/515 AI30 430/523	Hermetic / 1 + Semihhermetic / 1 external	230/1/50	L1 401 / 2,2 L2 504 / 2,7 L3 609 / 3,3 AE30 401 / 2,2 AI30 504 / 2,7	L1 401 / 2,2 L2 504 / 2,7 L3 609 / 3,3 AE30 401 / 2,2 AI30 504 / 2,7
PAGODA ICONA	4	4	30 / 55	L1 361/431 L2 456/555 L3 549/677 AE30 415/520 AI30 455/548	Semihhermetic / 1 internal or external	400/3/50	L1 1895 / 5,8 L2 2956 / 7,6 L3 4173 / 10,4 AE30 1895 / 5,8 AI30 2956 / 7,6	L1 3070 / 7,0 L2 3869 / 8,8 L3 4477 / 11,0 AE30 3070 / 7,0 AI30 3869 / 8,8
PAGODA ARIA	4	4	30 / 55	L1 341/411 L2 436/535 L3 524/652 AE30 405/515 AI30 430/523	Semihhermetic / 1 external	230/1/50	L1 440 / 2,4 L2 560 / 3,1 L3 719 / 4,0 AE30 440 / 2,4 AI30 560 / 3,1	L1 440 / 2,4 L2 560 / 3,1 L3 719 / 4,0 AE30 440 / 2,4 AI30 560 / 3,1

H1 = 1189 H2 = 1369 H3 = 1519 • L1 = 1120, L2 = 1615, L3 = 2110, AE30 = 1632, AI30 = 2279 • All dimensions are in mm, the depth is the same for all the models (1283 mm)
* The electrical absorption of the Aria display window is calculated without a condenser. That of the Icona, on the other hand, is calculated with the condensing unit next to it.



ISA uses: eco-friendly gases in its refrigeration systems and HFC-free polyurethane insulation systems, in keeping with its deep respect for people and the environment. All electrical systems undergo rigorous safety tests to ensure perfect operation.



PAGODA LEVEL 2

ARIA



WHERE THE EYE HAS NEVER GONE BEFORE

progetto R&D ISA e Polipo Design

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Sistema di Qualità

ISO 9001

Cert. CISQ/CSG 9105/ISA 1



Sistema di Qualità

ISO 14001:2004

Cert. CISQ ECO ISO 9181/ISA 3



WHEN AIR INSPIRES THE DESIGN

