Attrezzature professionali

Professional equipment

ilsa
SHAPING COLD

Pizzeria

/ Pizzeria

INDEX

Vetrine refrigerate	*Refrigerated display windows*	**10**
Tavoli Pizza	*Pizza Counters*	**24**


lsa

Pizzeria

PIZZERIE ARTIGIANALI E LOCALI SPECIALIZZATI
ARTISAN PIZZERIAS AND SPECIALIZED VENUES



Pizzerie tradizionali	*Traditional pizzerias*
Pizzerie d'asporto e delivery	*Takeaway and delivery pizzerias*
Pizzerie gourmet	*Gourmet pizzerias*
Friggitorie con pizza fritta e street food	*Fry shops with fried pizza and street food*
Forni a legna e locali tipici regionali	*Wood-fired ovens and traditional regional venues*

RISTORAZIONE CON SERVIZIO PIZZA
CATERING WITH PIZZA SERVICE



Ristoranti e bistrot	Restaurants and bistros
Hotel e agriturismi	Hotels and farm stays
Mense aziendali e scolastiche	Company and school canteens
Food court	Food courts
Villaggi turistici, stabilimenti balneari, campeggi	Tourist villages, beach resorts, campsites

PRODUZIONE INTENSIVA E CATENE
INTENSIVE PRODUCTION AND CHAINS



Catene e franchising	Chains and franchises
Laboratori centralizzati per impasti e basi precotte	Centralized laboratories for dough and pre-cooked bases
Produzione per retail, GDO e surgelato	Production for retail, large-scale distribution, and frozen products
Pizzerie con servizio h24 o alto turnover	Pizzerias with 24/7 service or high turnover



Applicazione EPoCA
EPoCA application

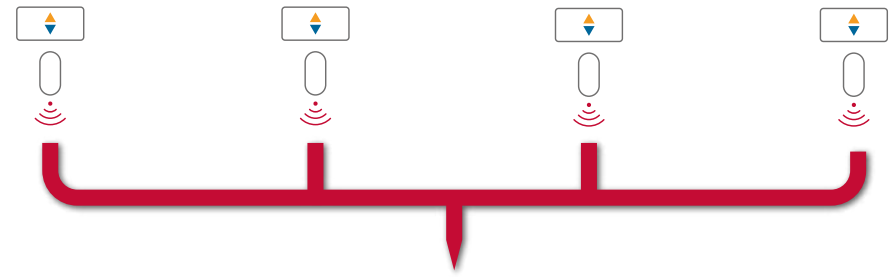
Connetti il tuo apparecchio alla rete Wi-Fi, crea un account su epoca.cloud e inizia subito a configurare il gruppo di unità che desideri monitorare.

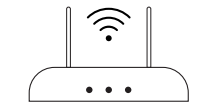
EPoCA è il sistema di monitoraggio ILSA basato su piattaforma Cloud, progettato per offrirti il pieno controllo da remoto di tutte le attrezzature connesse. Grazie a un'interfaccia intuitiva e alla compatibilità con i dispositivi mobili, puoi supervisionare prestazioni, temperature, allarmi e cicli attivi ovunque ti trovi.

Connect your device to the Wi-Fi network, create an account on epoca.cloud, and start configuring the unit group you want to monitor.

EPoCA is ILSA's Cloud-based monitoring system, designed to give you full remote control of all connected equipment. With an intuitive interface and mobile compatibility, you can oversee performance, temperatures, alarms, and active cycles—anytime, anywhere.













Legenda | *Legend*



Connessione internet Wi-Fi in campo
Wi-Fi internet connection on site



Controlli compatibili con EPoCA
Controls compatible with EPoCA



Modulo EPoCA
EPoCA module

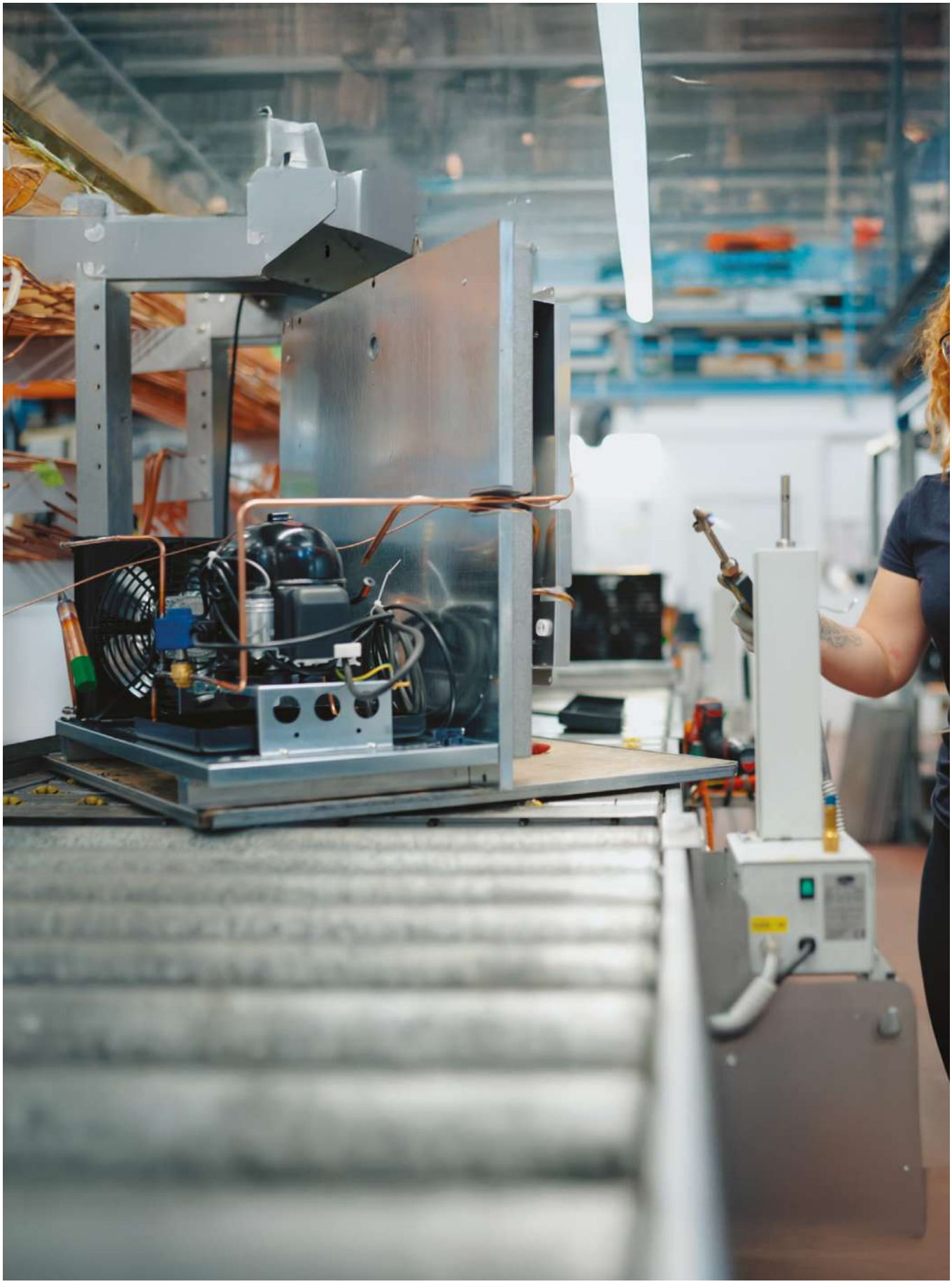
Motore a blocco unico
Single-block motor

Il nostro motore a monoblocco rappresenta una scelta strategica per chi lavora nella ristorazione professionale. Progettato per garantire la massima efficienza, è **interamente montato da noi in azienda**, per assicurare qualità, affidabilità e controllo su ogni dettaglio.

Uno dei suoi principali punti di forza è la **facilità di montaggio e smontaggio: in caso di guasto o necessità di manutenzione, l'unità può essere sostituita in modo rapido e semplice, evitando lunghi fermi macchina.** Questo consente di non interrompere il ciclo di lavoro e di mantenere sempre la catena del freddo sotto controllo, anche nei momenti più intensi dell'attività.
Una soluzione intelligente, pensata per chi cerca performance, praticità e sicurezza in un unico componente.

*Our monoblock motor is a strategic choice for professionals in the foodservice industry. Designed to deliver maximum efficiency, it is **fully assembled in-house** to ensure quality, reliability, and full control over every detail.*

*One of its key strengths is its **easy assembly and disassembly: in case of malfunction or maintenance, the unit can be quickly and easily replaced, avoiding prolonged downtime**. This allows work to continue uninterrupted and ensures the cold chain is always maintained, even during the busiest times.*
An intelligent solution for those seeking performance, practicality, and safety in a single component.



Vetrine refrigerate *Refrigerated display windows*

Le nostre vetrine refrigerate garantiscono freschezza, visibilità e conservazione ottimale dei prodotti. Design curato, tecnologia efficiente e consumi ridotti le rendono la scelta ideale per chi cerca qualità, innovazione e affidabilità. Valorizza i tuoi alimenti e attira clienti con soluzioni su misura per ogni esigenza

Our refrigerated display cases ensure product freshness, visibility, and optimal preservation. Refined design, efficient technology, and low energy consumption make them the ideal choice for those seeking quality, innovation, and reliability. Enhance your food display and attract customers with solutions tailored to every need



VETRINE REFRIGERATE - *REFRIGERATED DISPLAY WINDOWS*

Valorizza i tuoi prodotti, attira più clienti e risparmia energia: scegli vetrine refrigerate di qualità per garantire freschezza, visibilità e successo al tuo locale.
Le nostre vetrine combinano design elegante, prestazioni elevate e massima efficienza energetica, offrendo la temperatura ideale per ogni tipologia di alimento.
Con soluzioni personalizzabili e affidabili, le vetrine refrigerate diventano un investimento duraturo per chi punta su qualità e sostenibilità.

Enhance your products, attract more customers, and save energy — choose high-quality refrigerated display cases to ensure freshness, visibility, and success for your business.
Our showcases combine elegant design, high performance, and maximum energy efficiency, providing the ideal temperature for every type of food.
With customizable and reliable solutions, these refrigerated display cases are a long-lasting investment for those who value quality and sustainability.







VERSIONI - *VERSIONS*		
Con coperchio inox *With stainless steel lid*	Senza vetri *Without glass*	Con vetri *With glass*
PROFONDITÀ - *DEPTH*		
32 cm - 38 cm	32 cm - 38 cm	32 cm - 38 cm
RANGE TEMPERATURE - *TEMPERATURE RANGE*		
0+15	0+15	0+15



BACINELLE - *PANS*

+ Vetrine refrigerate *Refrigerated display windows*

Caratteristiche:
- Struttura monoscocca in acciaio inox AISI 304.
- Finitura esterna satinata scotch-brite.
- Spessore di isolamento 60 mm con schiuma poliuretanica ad alta densità (40 kg/mc).
- Celle inclinate di 5° per facilitare la raccolta del prodotto.
- Unità a monoblocco refrigerante con evaporatore schiumato.
- Sbrinamento a gas caldo.
- Vano tecnico sinistro opzionale
- Alimentazione 230V ~ 50/60 Hz monofase standard.

Features:
- *Single-body structure in AISI 304 stainless steel.*
- *External scotch-brite satin finish.*
- *60 mm insulation thickness with high-density polyurethane foam (40 kg/m³).*
- *Cells inclined at 5° to facilitate product collection.*
- *Monoblock refrigeration unit with foamed evaporator.*
- *Hot gas defrost.*
- *Optional left-side technical compartment; standard power supply 230V ~ 50/60 Hz single phase.*




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Le misure dei disegni tecnici sono espresse in cm.
Technical drawing dimensions are expressed in cm.

+ Vetrine refrigerate
Refrigerated display windows

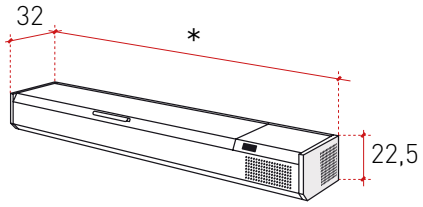
Informazioni chiave: Essenziale, versatile e robusta: unisce praticità e wow-effect. Realizzata in acciaio inox AISI 304 con isolamento ad alta densità e disponibile con vetri piani, curvi o senza vetri, è perfetta per esaltare i tuoi prodotti senza rinunciare a spazio, igiene e qualità

Key information: *Essential, versatile, and durable: it combines practicality with a wow effect. Made of AISI 304 stainless steel with high-density insulation and available with flat, curved, or no glass, it's perfect for showcasing your products without compromising on space, hygiene, or quality.*

+ Vetrina con coperchio inox
Display case with stainless steel lid

SERIE 32

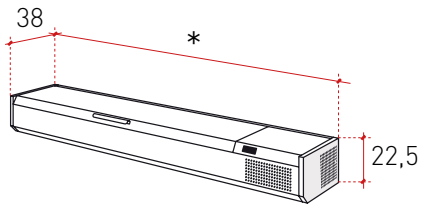
- +	❄			
0+15	R290	-	statica *static*	230V ~ 50/60 Hz



* disponibili nella lunghezza / *Available in length*
1400 - 1600 -1800 - 2000 - 2150 - 2500 mm

SERIE 38

- +	❄			
0+15	R290	-	statica *static*	230V ~ 50/60 Hz



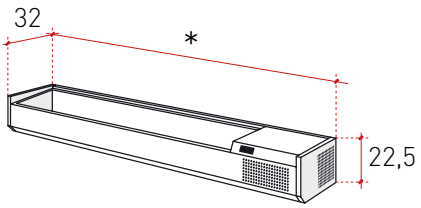
* disponibili nella lunghezza / *Available in length*
1200 - 1400 - 1600 -1800 - 2000 - 2150 - 2500 mm

Vetrina senza coperchio
Showcase without lid

SERIE 32

- +				
0+15	R290	-	statica *static*	230V ~ 50/60 Hz

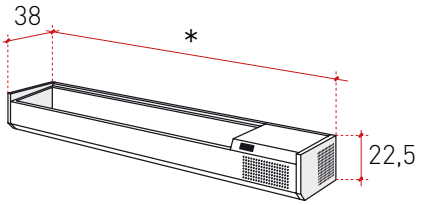
* disponibili nella lunghezza / *Available in length*
1400 - 1600 -1800 - 2000 - 2150 - 2500 mm



SERIE 38

- +				
0+15	R290	-	statica *static*	230V ~ 50/60 Hz

* disponibili nella lunghezza / *Available in length*
1200 - 1400 - 1600 -1800 - 2000 - 2150 - 2500 mm

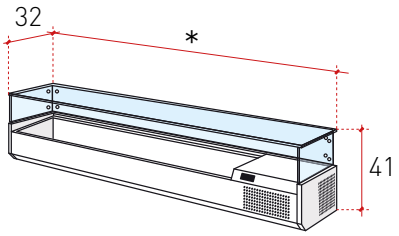


Vetrina con vetro
Showcase with glass

SERIE 32

- +				
0+15	R290	-	statica *static*	230V ~ 50/60 Hz

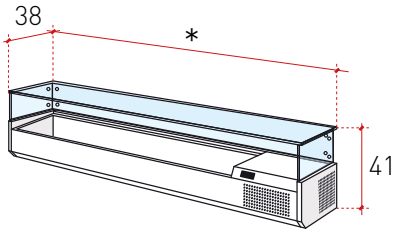
* disponibili nella lunghezza / *Available in length*
1400 - 1600 -1800 - 2000 - 2150 - 2500 mm



SERIE 38

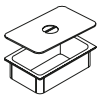
- +				
0+15	R290	-	statica *static*	230V ~ 50/60 Hz

* disponibili nella lunghezza / *Available in length*
1200 - 1400 - 1600 -1800 - 2000 - 2150 - 2500 mm



- + **Range Temperatura** *Temperature Range* | **Refrigerante** *Coolant* | **Classe energetica** *Energy Class* | **Ventilazione** *Ventilation* | **Tensione** *Voltage*

+ Allestimenti
Equipment



Possibilità di avere le bacinelle con coperchi (composizioni a pag.24-25).
Possibility of having pans with lids (configurations on pages 24–25).

+ Gruppo refrigerante
Refrigerating unit



Gruppo refrigerante a Monoblocco tropicalizzato (43°C).
Tropicalized monoblock refrigeration unit (43°C).



Gas refrigerante R290.
Cooling gas R290.



Evaporatore applicato sulla scocca interna (fondo) e schiumato.
Evaporator applied to the internal body (bottom) and foamed.



Sbrinamento automatico.
Automatic defrost.

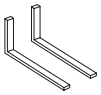
REMOTE

Disponibile variante per unità remotizzata.
Remote unit version available.

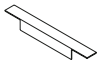


Disponibile variante per unità a sinistra.
Left-hand drive variant available.

+ Accessori
Accessories



Set mensole a muro persupporto vetrine.
Set of wall shelves to support display cases.



Traversini supporto bacinelle.
Tray support crosspieces.



Kit piedini per appoggio su piano.
Feet kit for support on the table top.

Bacinelle | *Pans*





Cruscotto | *Dashboard*



Piedini | *Feet*

+ Configura la tua vetrina
Configure your refrigerated table

1. Scegli il tipo di copertura
Choose the type of coverage

Opzione - *Option*		
Con Coperchio Inox With stainless steel lid	Con Coperchio in vetro With glass lid	Senza Coperchio Without lid

2. Scegli profondità e lunghezza
Choose depth and length

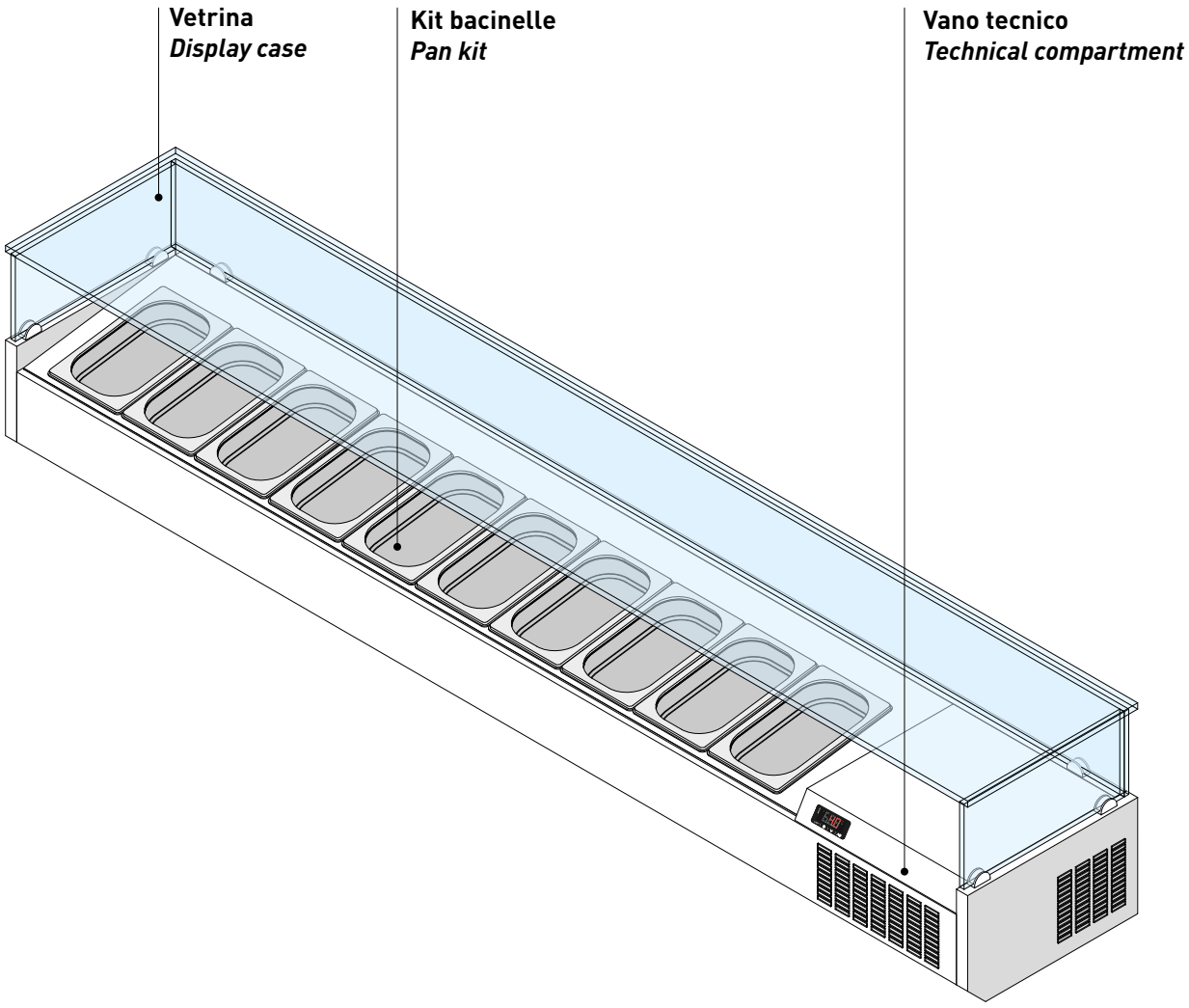
Opzione - *Option*	
Profondità 32 cm Depth 32 cm	1400 - 1600 -1800 - 2000 - 2150 - 2500 mm
Profondità 38 cm Depth 38 cm	1200 - 1400 - 1600 -1800 - 2000 - 2150 - 2500 mm

4. Scegli il posizionamento del vano motore
Choose the positioning of the engine compartment

Opzione - *Option*	
Motore a destra (opzione standard) Motor on the right (standard option)	Motore a sinistra (opzionale) Motor on the left (optional)

5. Scegli il tipo di installazione
Choose the type of installatio

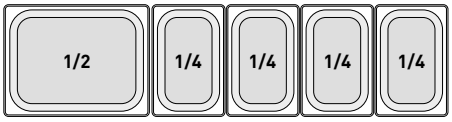
Opzione - *Option*		
Su alzatina in granito On granite riser	Su piedini (di serie) On feet (standard)	Fissaggio a parete (opzionale) Wall-mounted (optional)


Vetrina
Display case
Kit bacinelle
Pan kit
Vano tecnico
Technical compartment

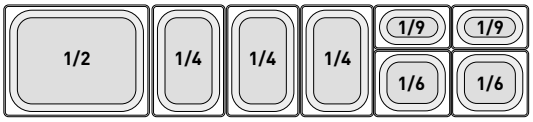
+ Composizioni bacinelle
Pan configurations

Vetrine profondità 32 cm
Display cabinets 32 cm deep

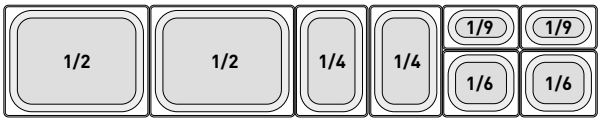
1400
lorem ipsum
lorem ipsum



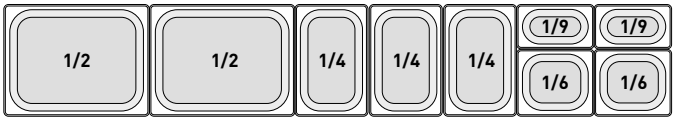
1600
lorem ipsum
lorem ipsum



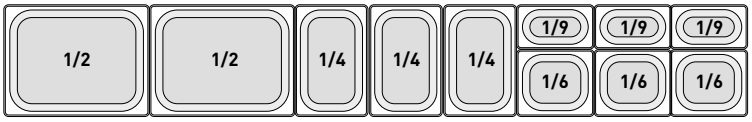
1800
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lorem ipsum



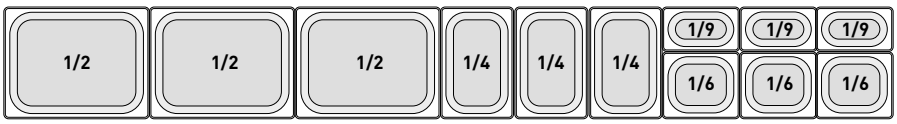
2000
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2150
lorem ipsum
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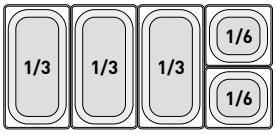


2500
lorem ipsum
lorem ipsum

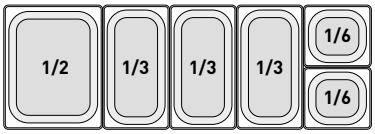


Vetrine profondità 38 cm
Display cabinets 38 cm deep

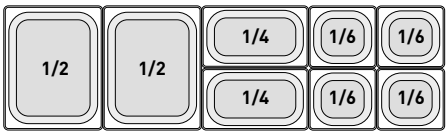
1200
lorem ipsum
lorem ipsum



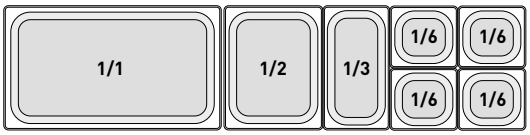
1400
lorem ipsum
lorem ipsum



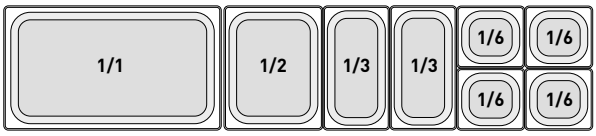
1600
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lorem ipsum



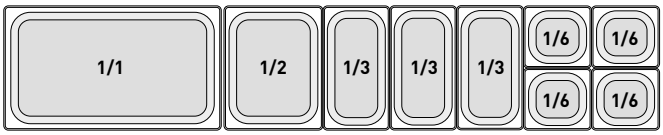
1800
lorem ipsum
lorem ipsum



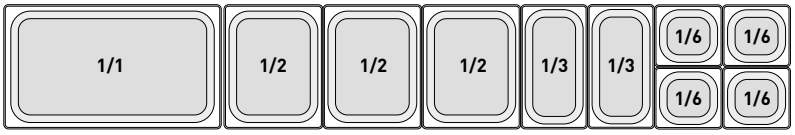
2000
lorem ipsum
lorem ipsum



2150
lorem ipsum
lorem ipsum



2500
lorem ipsum
lorem ipsum



Tavoli Pizza

Dove nasce l'arte della pizza. Ogni banco è progettato per offrire praticità, igiene e controllo totale sulla conservazione degli ingredienti. Strumenti pensati per chi lavora con passione, ogni giorno. Perché una buona pizza inizia da una postazione di lavoro efficiente, organizzata e sempre alla giusta temperatura.

Pizza Counters

Dove nasce l'arte della pizza. Ogni banco è progettato per offrire praticità, igiene e controllo totale sulla conservazione degli ingredienti. Strumenti pensati per chi lavora con passione, ogni giorno. Perché una buona pizza inizia da una postazione di lavoro efficiente, organizzata e sempre alla giusta temperatura.


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NEOS

Struttura solida, massima versatilità e prestazioni adatte a ogni cucina.

Solid structure, maximum versatility, and performance for any kitchen setup.



STRUTTURA - *STRUCTURE*

Componibile
Modular

MOTORE - *MOTOR*

Motorizzato - predisposto
Motorised or equipped for

NUMERO PORTE - *NUMBER OF DOORS*

2 , 3 , 4

RANGE TEMPERATURE - *TEMPERATURE RANGE*

0 +15 ; -2+8

RAFFREDDAMENTO - *COOLING SYSTEM*

Statico / Ventilato
Static / Ventilated

ISOLAMENTO - *INSULATION*

60mm scocca e 50mm porte
60mm body and 50mm doors

ESSENTIAL **Compact**

Essenziale, funzionale, ideale per chi cerca semplicità e affidabilità.

Essential and functional—perfect for those seeking simplicity and reliability.



STRUTTURA - *STRUCTURE*

Struttura unica non componibile
Unique, non-modular structure

MOTORE - *MOTOR*

Motorizzato
Motorised

NUMERO PORTE - *NUMBER OF DOORS*

2 , 3

RANGE TEMPERATURE - *TEMPERATURE RANGE*

-2+8

RAFFREDDAMENTO - *COOLING SYSTEM*

Ventilato
Ventilated

ISOLAMENTO - *INSULATION*

50mm scocca e 50mm porte
50mm body and 50mm doors

NEOS **Compact**

Compatto e avanzato, unisce praticità a dettagli costruttivi superiori.

Compact yet advanced, combining practicality with superior construction details.



STRUTTURA - *STRUCTURE*

Struttura unica non componibile
Unique, non-modular structure

MOTORE - *MOTOR*

Motorizzato
Motorised

NUMERO PORTE - *NUMBER OF DOORS*

2 , 3

RANGE TEMPERATURE - *TEMPERATURE RANGE*

-2+8

RAFFREDDAMENTO - *COOLING SYSTEM*

Ventilato
Ventilated

ISOLAMENTO - *INSULATION*

60mm scocca e 50mm porte
60mm body and 50mm doors


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+ NEOS

Caratteristiche:
I banchi pizza Neos offrono la massima flessibilità grazie alla loro struttura componibile.

Puoi **progettarli su misura**, scegliendo tra **elementi refrigerati, cassettiere, vetrine per ingredienti e diversi piani di lavoro in acciaio o granito**.
Ogni configurazione è pensata per ottimizzare spazi e flussi di lavoro nel laboratorio.

In alternativa, è disponibile anche una **versione standard**, già pronta all'uso. Qualunque sia la tua esigenza.

ILSA ti permette di creare il banco che vuoi, come vuoi.

Features:
The Neos pizza counters offer maximum flexibility thanks to their modular design.

*You can **tailor them to your needs** by choosing from **refrigerated units**, **drawers, ingredient display cases, and a variety of stainless steel or granite worktops.** Each configuration is engineered to optimize space and workflow in your kitchen.*

*Alternatively, **a standard version** is also available, ready for immediate use. Whatever your requirements.*

***ILSA lets you create the counter you want, just the way you want it**.*




ilsa

Le misure dei disegni tecnici sono espresse in cm.
Technical drawing dimensions are expressed in cm.

+ Piani di lavoro inox
Stainless steel worktops

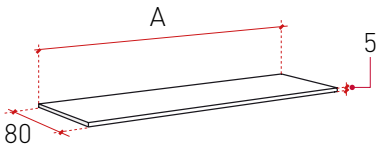


Informazioni chiave: Robusti, igienici e progettati per durare. I piani di lavoro sono realizzati in acciaio inox AISI 304 con spessore 15/10, alzatina tamponata da 150 mm, bordo rompigoccia e rinforzo in truciolare idrofugo: ogni dettaglio è pensato per garantire funzionalità, resistenza e massima pulizia.

Key information: *Sturdy, hygienic, and built to last. The worktops are made of AISI 304 stainless steel with 15/10 thickness, 150 mm sealed backsplash, drip edge, and water-repellent chipboard reinforcement—every detail is designed for functionality, durability, and maximum cleanliness.*

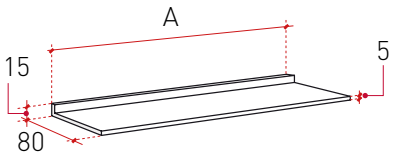
Piano senza alzatina
Top without upstand

A = Lunghezze / Lengths
500, 1000, 1650, 1850, 2050, 2550 mm



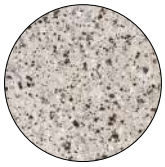
Piano con alzatina
Top with upstand

A = Lunghezze / Lengths
500, 1000, 1650, 1850, 2050, 2550 mm



spessore alzatina 3 cm
3 cm thick upstand

+ Piani di lavoro in granito
Granite worktops

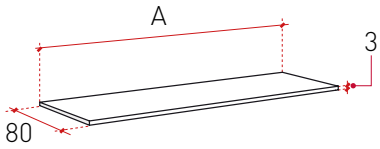


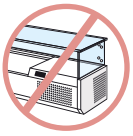
Informazioni chiave: Eleganza e resistenza in un unico piano. Realizzato in granito Rosa Sardo con base in inox spessore 15/10 e alzatina tamponata da 150 mm, è la soluzione ideale per chi cerca solidità, praticità e stile in ogni fase della preparazione.

Key information: *Elegance and strength in a single worktop. Made of Rosa Sardo granite with a 15/10 stainless steel base and 150 mm sealed backsplash, it's the ideal solution for those who seek solidity, practicality, and style in every stage of preparation.*

Piano senza alzatina
Top without upstand

A = Lunghezze / Lengths
500, 1000, 1650, 1850, 2050, 2550 mm

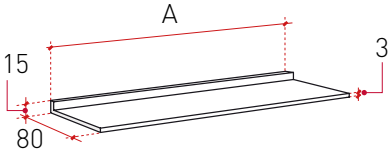


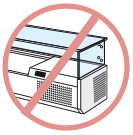


Piano con alzatina
Top with upstand

A = Lunghezze / Lengths
500, 1000, 1650, 1850, 2050, 2550 mm

spessore alzatina 3 cm
3 cm thick upstand

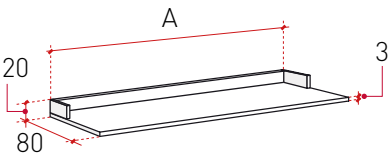


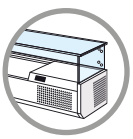


Piano con alzatina
Top with upstand

A = Lunghezze / Lengths
1250, 1450, 1650, 1850, 2050, 2200, 2550 mm

spessore alzatina 3 cm
3 cm thick upstand





per prof. 32 e 38 cm
for depth 32 and 38 cm

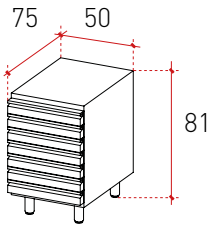
Le misure dei disegni tecnici sono espresse in cm.
Technical drawing dimensions are expressed in cm.

+ Cassettiere basic
Basic chests of drawers

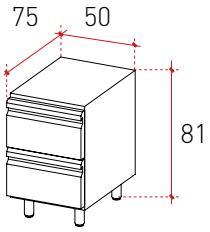
Informazioni chiave: Cassettiere in acciaio inox AISI 304, con schiena e piedini regolabili (h 14–23 cm). Dotate di cassetti con guide semplici zincate, sono una soluzione essenziale e funzionale per l'organizzazione quotidiana. Compatibili con casette 60x40 (non incluse).

Key information: *Drawer units in AISI 304 stainless steel, with back panel and adjustable feet (h 14–23 cm). Fitted with drawers on simple galvanized slides, they offer a practical and essential solution for everyday organization. Suitable for 60x40 trays (not included).*

7 Cassetti
7 Drawers



2 Cassettoni
2 big drawers



Con guide semplici zincate
With galvanized guides

INOX **Realizzate in acciaio inox**
Manufactured in stainless steel

Dotati di piedini h.14/23 cm
With adjustable feet h.14/23 cm

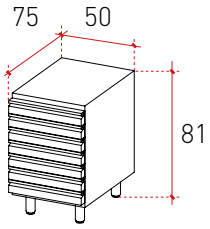
Cassette porta pizze non fornite
Without container for pizza

+ Cassettiere standard
Standard drawers

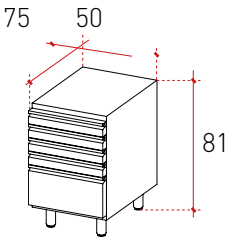
Informazioni chiave: Cassettiere in acciaio inox AISI 304, con schiena e piedini regolabili (h 14–23 cm). I cassetti scorrono su guide semplici in inox, più robuste e resistenti. Una soluzione solida e affidabile per chi cerca efficienza e durata nel tempo. Per casette 60x40 (non incluse).

Key information: *Drawer units in AISI 304 stainless steel, with back panel and adjustable feet (h 14–23 cm). The drawers slide on simple stainless steel guides, offering greater strength and durability. A reliable solution for those who value long-lasting efficiency. Suitable for 60x40 trays (not included).*

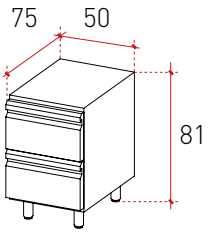
7 Cassetti
7 Drawers



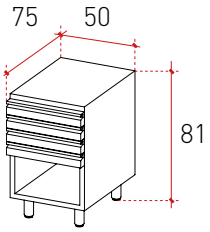
4 Cassetti + 1 Cassettone
4 Drawers + 1 big drawers



2 Cassettoni
2 big drawers



4 Cassetti + vano a giorno
4 Drawers + open unit



Con guide semplici inox
With stainless steel guides

Materiale AISI 304
Type of stainless steel AISI 304steel

Dotati di piedini h.14/23 cm
With adjustable feet h.14/23 cm

Cassette porta pizze non fornite
Without container for pizza

Le misure dei disegni tecnici sono espresse in cm.
Technical drawing dimensions are expressed in cm.

+ Elementi refrigerati
Refrigerated elements

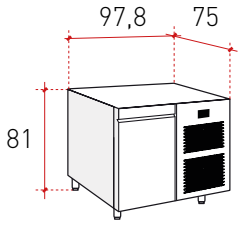
Informazioni chiave:
- Disponibili in versione statica, ventilata o predisposta per gruppo remoto.
- Su richiesta, vano tecnico e motore a sinistra.
- Struttura monoscocca in acciaio inox AISI 304 con finitura satinata scotch-brite.
- Isolamento ad alta densità (60 mm scocca, 50 mm porte).
- Piedini regolabili (H 140–230 mm).
- Porte autochiudenti a 90° e reversibili.
- Maniglie ergonomiche.
- Cella interna con angoli arrotondati.
- Schiena esterna in lamiera zincata (disponibile in inox AISI 304 su richiesta).
- Sbrinamento a gas caldo con evaporazione automatica.
- Dotazione: 2 coppie di guide.
- Optional: serratura di sicurezza.

Key information:
- *Available in static, ventilated, or remote-ready versions.*
- *Technical compartment and left-side motor available on request.*
- *Monocoque structure in AISI 304 stainless steel with scotch-brite satin finish,*
- *High-density insulation (60 mm body, 50 mm doors).*
- *Adjustable stainless steel feet (H 140–230 mm).*
- *Self-closing doors at 90° and reversible.*
- *Ergonomic handles.*
- *Internal compartment with rounded corners.*
- *Rear panel in galvanized steel (available in AISI 304 stainless steel on request).*
- *Hot gas defrost with automatic condensate evaporation.*
- *Standard equipment: 2 pairs of tray slides.*
- *Optional: Safety lock.*

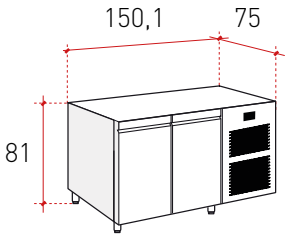
+ Motorizzato
Motorized

- +				
0+15	R290	A	5	230V ~ 50hz

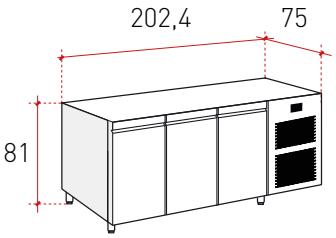
Misure ventilato 1 Porta
Dimensions – Ventilated 1 Door



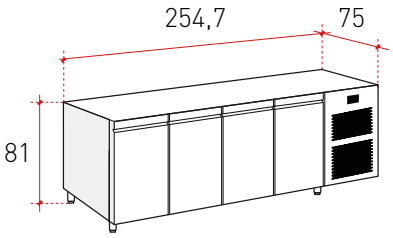
Misure statico e ventilato
Dimensions – Static and Ventilated



2 Porte / Doors



3 Porte / Doors

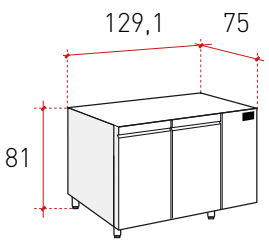


4 Porte / Doors

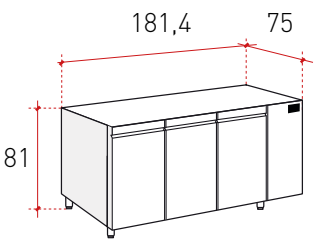
+ Predisposto
Equipped for

- +				
0+15	R134A	-	5	230V ~ 50hz

Misure statico e ventilato
Dimensions – Static and Ventilated



2 Porte / Doors



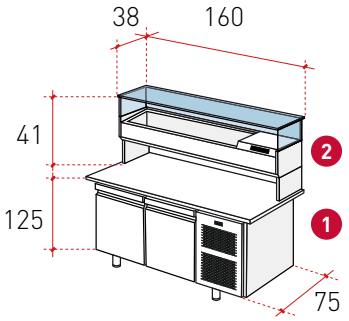
3 Porte / Doors

Le misure dei disegni tecnici sono espresse in cm.
Technical drawing dimensions are expressed in cm.

+ Precomposizioni statici
Static precompositions

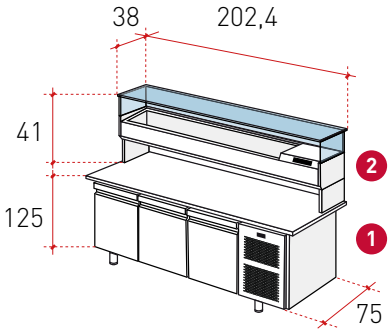
BNPZ0011 - 165x80x84 cm

	C	+ -	❄	W	ϟ
1	TNMP2S256	0+15	R290	235	230V ~ 50hz
2	VR382021	0+15	R290	220	230V ~ 50hz



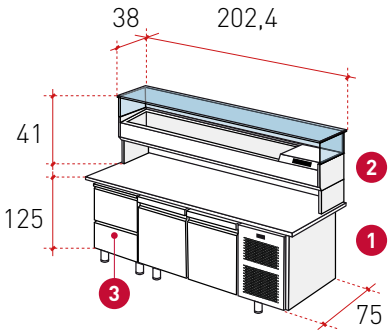
BNPZ0021 - 205x80x84 cm

	C	+ -	❄	W	ϟ
1	TNMP3S25	0+15	R290	330	230V ~ 50hz
2	VR382023	0+15	R290	220	230V ~ 50hz



BNPZ0031 - 205x80x84 cm

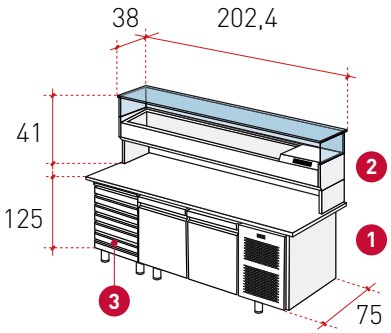
	C	+ -	❄	W	ϟ
1	TNMP2S256	0+15	R290	235	230V ~ 50hz
2	VR382023	0+15	R290	220	230V ~ 50hz
3	CPZ0014	-	-	-	-



C **Codice** *Code* — **+ -** **Range Temperatura** *Temperature Range* — ❄ **Refrigerante** *Coolant* — **W** **Resa In Watt** *Output in Watt* — ϟ **Tensione** *Voltage*

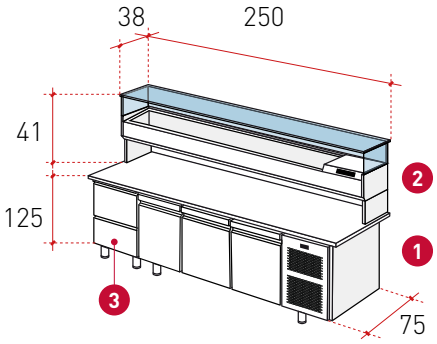
BNPZ0041 - 205x80x84 cm

	C	+ -	❄	W	ϟ
1	TNMP2S256	0+15	R290	235	230V ~ 50hz
2	VR382023	0+15	R290	220	230V ~ 50hz
3	CPZ0015	-	-	-	-



BNPZ0051 - 255x80x84 cm

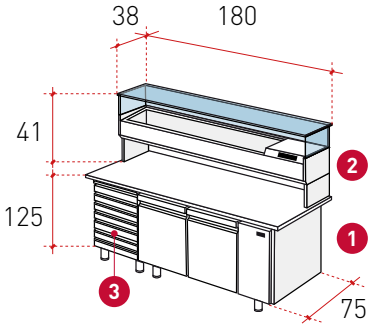
	C	+ -	❄	W	ϟ
1	TNMP3S256	0+15	R290	330	230V ~ 50hz
2	VR382027	0+15	R290	220	230V ~ 50hz
3	CPZ0014	-	-	-	-



Predisposto - *Equipped for*

BNPZ0060 - 185x80x84 cm

	C	+ -	❄	W	ϟ
1	TNPP2S156	0+15	R290	-	230V ~ 50hz
2	VR382022	0+15	R290	220	230V ~ 50hz
3	CPZ0015	-	-	-	-



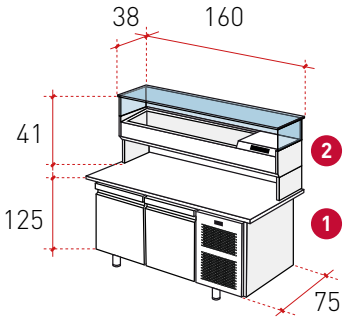
C **Codice** *Code* **+ -** **Range Temperatura** *Temperature Range* **❄** **Refrigerante** *Coolant* **W** **Resa In Watt** *Output in Watt* **ϟ** **Tensione** *Voltage*

Le misure dei disegni tecnici sono espresse in cm.
Technical drawing dimensions are expressed in cm.

+ Precomposizioni ventilati
Ventilated precompositions

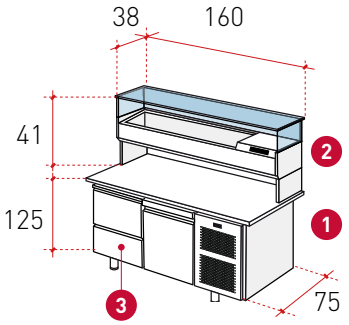
BNPZ0070 - 165x80x84 cm

	C	- +	❄	W	ϟ
1	TNMP1V2560	-2 +8	R290	250	230V ~ 50hz
2	VR382021	0+15	R290	220	230V ~ 50hz



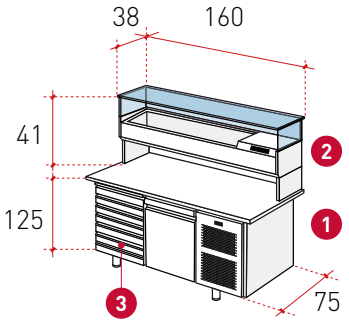
BNPZ0080 - 165x80x84 cm

	C	- +	❄	W	ϟ
1	TNMP1V2560	-2 +8	R290	250	230V ~ 50hz
2	VR382021	0+15	R290	220	230V ~ 50hz
3	CPZ0011	-	-	-	-



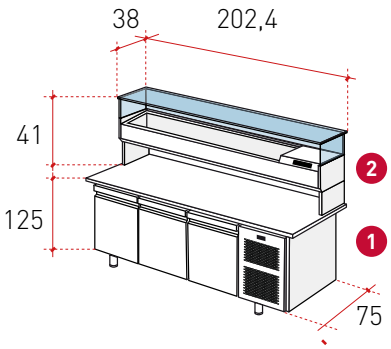
BNPZ0090 - 165x80x84 cm

	C	- +	❄	W	ϟ
1	TNMP1V2560	-2 +8	R290	250	230V ~ 50hz
2	VR382021	0+15	R290	220	230V ~ 50hz
3	CPZ0005	-	-	-	-



BNPZ0100 - 205x80x84 cm

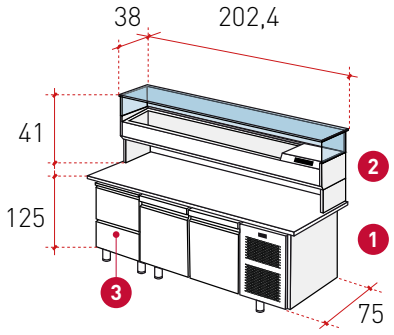
	C	- +	❄	W	ϟ
1	TNMP3V2560	-2 +8	R290	250	230V ~ 50hz
2	VR382023	0+15	R290	220	230V ~ 50hz



C **Codice** *Code* **- +** **Range Temperatura** *Temperature Range* **❄** **Refrigerante** *Coolant* **W** **Resa In Watt** *Output in Watt* **ϟ** **Tensione** *Voltage*

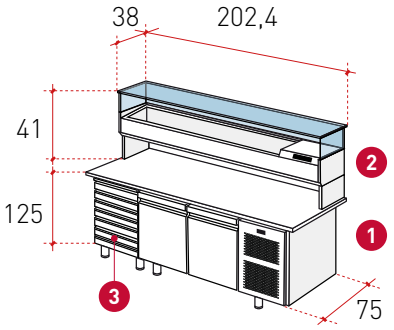
BNPZ0110 - 205x80x84 cm

	C	-	+	❄	W	ϟ
1	TNMP2V2560	-2	+8	R290	250	230V ~ 50hz
2	VR382023	0	+15	R290	220	230V ~ 50hz
3	CPZ0011	-		-	-	-



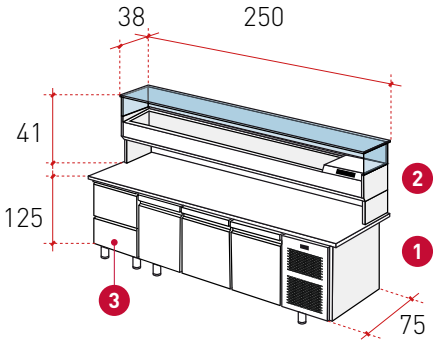
BNPZ0120 - 205x80x84 cm

	C	-	+	❄	W	ϟ
1	TNMP2V2560	-2	+8	R290	250	230V ~ 50hz
2	VR382023	0	+15	R290	220	230V ~ 50hz
3	CPZ0005	-		-	-	-



BNPZ0130 - 255x80x84 cm

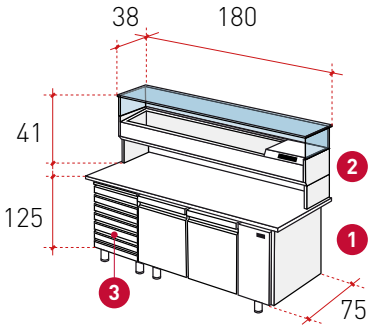
	C	-	+	❄	W	ϟ
1	TNMP3V2560	-2	+8	R290	250	230V ~ 50hz
2	VR382027	0	+15	R290	220	230V ~ 50hz
3	CPZ0011	-		-	-	-



Predisposto - *Equipped for*

BNPZ0140 - 185x80x84 cm

	C	-	+	❄	W	ϟ
1	TNPP2V1560	-2	+8	R290	-	230V ~ 50hz
2	VR382022	0	+15	R290	220	230V ~ 50hz
3	CPZ0005	-		-	-	-



C **Codice** *Code* **- +** **Range Temperatura** *Temperature Range* **❄** **Refrigerante** *Coolant* **W** **Resa In Watt** *Output in Watt* **ϟ** **Tensione** *Voltage*



+ Essential COMPACT

Caratteristiche:

- Finitura esterna satinata scotch-brite.
- Spessore di isolamento di 50mm per la scocca e 50mm per le porte con schiumatura ad alta densità (40 kg/mc).
- Piedini in acciaio inox regolabili in altezza h 140/230mm.
- Porte auto-chiudenti con fermo a 95°.
- Guarnizioni magnetiche porta facilmente sostituibili.
- Sistema di ventilazione canalizzata sulla schiena per una perfetta ed omogenea temperatura interna.
- Maniglie ergonomiche.
- Alimentazione standard 230V/50Hz.

Features:

- *External scotch-brite satin finish.*
- *50mm insulation thickness for the casing and 50mm for the doors with high density foam (40 kg/mc).*
- *Feet in stainless steel adjustable in height h 140/230mm.*
- *Self-closing doors with safety stop at 95°.*
- *Easily removable door magnetic gaskets.*
- *Ducted ventilation system on the back for a perfect and homogeneous internal temperature.*
- *Ergonomic handles.*
- *Standard power supply 230V/50Hz.*


ilsa

Le misure dei disegni tecnici sono espresse in cm.
Technical drawing dimensions are expressed in cm.

+ Essential COMPACT

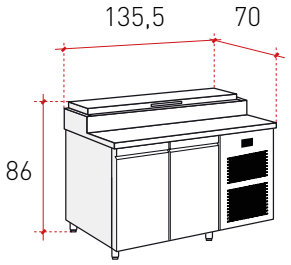
Informazioni chiave: Compatta fuori, completa dentro. La linea Compact Essential è pensata per ottimizzare lo spazio senza rinunciare a funzionalità, efficienza e prestazioni ideali per il lavoro quotidiano in pizzeria.

Key information: *Compact on the outside, complete on the inside. The Compact Essential line is designed to optimize space without compromising functionality, efficiency, and performance—perfect for everyday work in the pizzeria.*

2 PORTE / DOORS

Ventilato | *Ventilated*

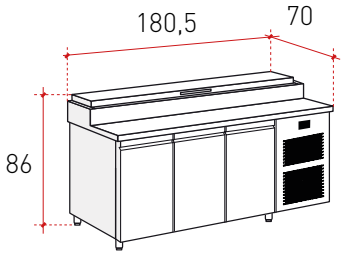
- +	❄	🌡	W	ϟ
-2 +8	R290	4	430	230V ~ 50hz



3 PORTE / DOORS

Ventilato | *Ventilated*

- +	❄	🌡	W	ϟ
-2 +8	R290	4	430	230V ~ 50hz




ilsa

+ Allestimenti
Equipment



Dotazione standard: 1 griglia GN 1/1 per ogni porta.
Standard equipment: 1 GN 1/1 grids for each door.



Numero cassette consigliato:
8 GN 1/4 h=150 (non incluse) per tavolo pizza a 2 porte
10 GN 1/4 h=150 (non incluse) per tavolo pizza a 3 porte

Advised no. of containers:
8 GN 1/4 h=150 (not included) for Pizza counters with 2 doors
10 GN 1/4 h=150 (not included) for Pizza counters with 3 doors

+ Gruppo refrigerante
Refrigerating unit



Sistema di ventilazione canalizzata sulla schiena per la massima uniformità di temperatura interna.
Ducted rear ventilation system for maximum internal temperature uniformity.



Gruppo refrigerante a Monoblocco tropicalizzato (43°C).
Tropicalized monoblock refrigeration unit (43°C).



Gas refrigerante R290.
Cooling gas R290



Sbrinamento automatico a gas caldo.
Automatic hot gas defrost.



Evaporazione dell'acqua di condensa automatico.
Automatic condensation water evaporation.



Cella con angoli arrotondati per una migliore pulizia interna.
Cell with rounded corners for a more effective internal cleaning;

+ Accessori
Accessories

Kit ruote
Castors set

Kit cassetti
Drawer kit

Fondo esterno in acciaio inox.
External base in stainless steel.

Serratura.
Lock and key.

Piano | *Top*



Coperchio | *Cover*



+ Neos COMPACT

Caratteristiche:

- *Finitura esterna satinata scotch-brite.*
- *Spessore di isolamento di 60mm per la scocca e 50mm per le porte con schiumatura ad alta densità (40 kg/mc).*
- *Schiena esterna in acciaio inox AISI 304 scotch-brite.*
- *Piedini in acciaio inox regolabili in altezza H 140/230mm.*
- *Cella con angoli arrotondati per una migliore pulizia interna.*
- *Porte auto-chiudenti con fermo a 90°.*
- *Guarnizioni magnetiche porta facilmente sostituibili.*
- *Sistema di ventilazione canalizzata sulla schiena per una perfetta ed omogenea temperatura interna.*
- *Maniglie ergonomiche.*
- *Alimentazione standard 230V/50Hz.*
- *Cerniere porte superiori ed inferiori fissate frontalmente sulla scocca (intercambiabili senza dover togliere il piano di lavoro).*

Features:

- *External scotch-brite satin finish.*
- *60mm insulation thickness for the casing and 50mm for the doors with high density foam (40 kg/mc).*
- *External back plate in stainless steel AISI 304 scotch-brite.*
- *Feet in stainless steel adjustable in height H 140/230mm.*
- *Cell with rounded corners for a more effective internal cleaning.*
- *Self-closing doors with safety stop at 90°.*
- *Easily removable door magnetic gaskets.*
- *Ducted ventilation system on the back for a perfect and homogeneous internal temperature.*
- *Ergonomic handles.*
- *Standard power supply 230V/50Hz.*
- *Upper and lower door hinges fixed frontally to the frame (replaceable with no need to remove the worktop).*





Le misure dei disegni tecnici sono espresse in cm.
Technical drawing dimensions are expressed in cm.

+ Neos COMPACT

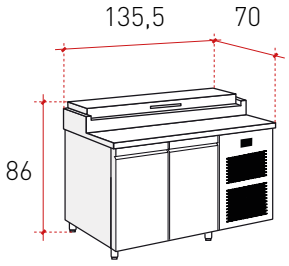
Informazioni chiave: Massima efficienza in spazi ridotti. La linea Compact Neos offre prestazioni evolute, dettagli costruttivi superiori e soluzioni tecniche pensate per chi cerca affidabilità, igiene e flessibilità nel lavoro quotidiano.

Key information: *Maximum efficiency in a compact design. The Compact Neos line delivers advanced performance, superior construction details, and technical solutions for professionals who demand reliability, hygiene, and flexibility in daily operations.*

2 PORTE / DOORS

Ventilato | *Ventilated*

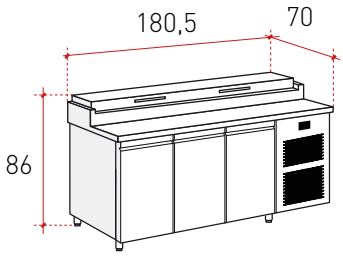
- +	❄	🌡	W	ϟ
-2 +8	R290	4	430	230V ~ 50hz



3 PORTE / DOORS

Ventilato | *Ventilated*

- +	❄	🌡	W	ϟ
-2 +8	R290	4	430	230V ~ 50hz



NB: **Per griglie misura 325x530 (GN 1/1)**
For grids measuring 325x530 (GN 1/1)

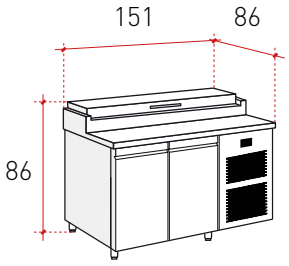


Piano | *Top*

2 PORTE / DOORS

Ventilato | *Ventilated*

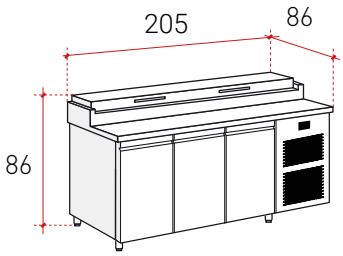
- +	❄		W	ϟ
-2 +8	R290	4	450	230V ~ 50hz



3 PORTE / DOORS

Ventilato | *Ventilated*

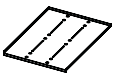
- +	❄		W	ϟ
-2 +8	R290	4	450	230V ~ 50hz



NB: **Per teglie misura 60x40**
For tray measuring 325x530

- + **Range Temperatura** *Temperature Range*
❄ **Refrigerante** *Coolant*
W **Resa In Watt** *Output in Watt*
Classe climatica *Climatic Class*
ϟ **Tensione** *Voltage*

+ Allestimenti *Equipment*



Dotazione standard: 1 griglia GN 1/1 per ogni porta.
Standard equipment: 1 GN 1/1 grids for each door.



Numero bacinelle consigliato:
8 GN 1/4 h=150 (non incluse) per tavolo pizza a 2 porte
10 GN 1/4 h=150 (non incluse) per tavolo pizza a 3 porte

Advised no. off containers:
8 GN 1/4 h=150 (not included) for Pizza counters with 2 doors
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+ Gruppo refrigerante *Refrigerating unit*



Sistema di ventilazione canalizzata sulla schiena per la massima uniformità di temperatura interna.
Ducted rear ventilation system for maximum internal temperature uniformity.



Gruppo refrigerante a Monoblocco tropicalizzato (43°C).
Tropicalized monoblock refrigeration unit (43°C).



Gas refrigerante R290
Cooling gas R290.



Evaporatore trattato in cataforesi con resina epossodica atossica.
Cataphoresis-treated evaporator with nontoxic epoxy resin.



Sbrinamento automatico a gas caldo.
Automatic hot gas defrost.



Evaporazione dell'acqua di condensa automatico.
Automatic condensation water evaporation.



Porte reversibili.
Reversible doors.

+ Accessori
Accessories

Kit ruote
Castors set

Kit cassetti
Drawer kit

Fondo esterno in acciaio inox.
External base in stainless steel.

Serratura.
Lock and key.

Cruscotto | *Dashboard*



Coperchio | *Cover*



+ Note

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