

BAKERY

NATURALLY COLD



MADE IN ITALY

Coldline works in one of the most productive areas in Europe, contributing daily to local economic and social development.

Choosing Coldline means to rely on professionalism, modernity and practicality. Each design is inspired by the principles of quality, energy saving and environmental protection by selecting low environmental impact materials, reducing the number of parts and using easily recyclable packaging.

Production efficiency is a priority, and this is why all processes take place within the company. The constant control of semi-finished products at different stages guarantees the quality of the finished product. To that end, all engineers spend about 10% of their time to check the work done by those who preceded them. Each unit is tested before delivery according to a strict internal protocol that certifies its quality.



Experience, passion, dedication and team work are the values that inspire our everyday work.

These qualities are also essential in sailing, as crews can only rely on their ability to make the most of the thrust of the wind.


Coldline actively supports athletes competing in the Laser SB3 international class, professional circuit of the prestigious Volvo Cup, where the Coldline Racing team is contending for the record in spectacular, technologically advanced and competitive boat races.



THE COLD IS HERE

Coldline provides a complete range of refrigerating appliances for use in the **Catering, Pastry, Bakery, Pizzeria** and **Ice cream** industry.

We have designed many different types of models, of varying sizes and temperature ranges, created specifically to meet your professional demands. Strong, reliable and efficient appliances to store, blast chill and deep-freeze your culinary delights.

Visit coldline.it or ask us with 



Refrigeration cabinets, refrigerated counters and blast chillers for food preparation facilities in the catering and hospitality industry.

CATERING



Refrigeration cabinets, refrigerated counters and blast chillers for professional pastry and bread making.

PASTRY



Retarder/prover cabinets and counters for professional pastry and bread making.

BAKERY



Freezer cabinets and blast chillers for traditional ice cream manufacturers.

ICE CREAM



Refrigerated counters and display counters for pizzerias

PIZZERIA



304 STAINLESS STEEL

No-compromise quality steel.

AISI 304 18/10 is a high quality steel. Its stability guarantees good-looking and durable products, ensuring maximum hygiene and corrosion resistance over time.

Always check that the products you purchase are labelled with this marking.



You choose
the ingredients,
Coldline preserves
their quality.



FAST SERVICE SYSTEM

The exclusive Coldline technology for a fast and affordable service.

Coldline made major investments in design research, becoming a leader in technology and innovation. Each cabinet marked with the **FSS** symbol is equipped with a refrigeration system independent of the structure, which provides improved flexibility and service.

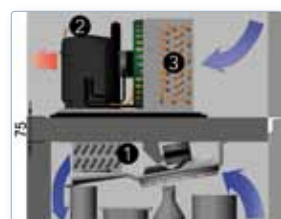
EXTEND THE LIFE OF YOUR APPLIANCE

You can extend the life of a refrigeration cabinet by replacing its old refrigeration system with a new one.

EASY SERVICE AND MAINTENANCE

Maintenance and service are simple, quick and do not require specialised personnel.

Coldline



- ❶ Evaporator
- ❷ Compressor
- ❸ Condensing unit

Compact evaporator inside the compartment.

Large evaporator and condensing unit.

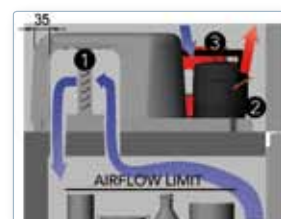
Effective air circulation. Fast drop in temperature also during intensive use and frequent door opening.

75 mm thick evaporator insulation (coldest part).

The horizontal position of the evaporator ensures quick defrosting time without thermal shock providing lower energy consumption.

Optimal heat dissipation and compressor cooling. Long life of mechanical parts.

Other systems



- ❶ Evaporator
- ❷ Compressor
- ❸ Condensing unit

Evaporator outside the compartment.

Small evaporator and condensing unit for tight spaces.

Reduced air speed due to the winding course. Reduced refrigeration efficiency in case of intensive use.

Thin evaporator insulation (coldest part).

The upright position of the evaporator does not help fast defrost, energy consumption and the formation of frost.

Compressor is easily subject to overheating due to the confined space in which it is installed. The life of mechanical parts is reduced.

PLUG-IN unit



- Tropicalised condensing unit
- Evaporator with anti-corrosion coating
- Double vacuum cycle for increased efficiency of the system
- 75 mm insulation plug
- Quick connection to electronic equipment

PLUG-IN CABINET

HIGH-EFFICIENCY COMPACT EVAPORATOR

The internal volume guarantees the greatest possible storage capacity thanks to the reduced overall height of the evaporator. The large exchange surface ensures a fast drop in temperature even in case of intensive use. The fast defrost prevents harmful temperature changes to guarantee perfect storage and lower consumption.

PERFECTLY UNIFORM TEMPERATURE

Air circulation within the chamber is effective thanks to high-efficiency fans. The regular and calibrated flow ensures perfect uniformity of temperature on all shelves.

RELIABILITY OVER TIME

The large condensing unit guarantees effective heat dissipation. The wide room in the equipment compartment provides perfect compressor cooling, extending the life of mechanical parts.

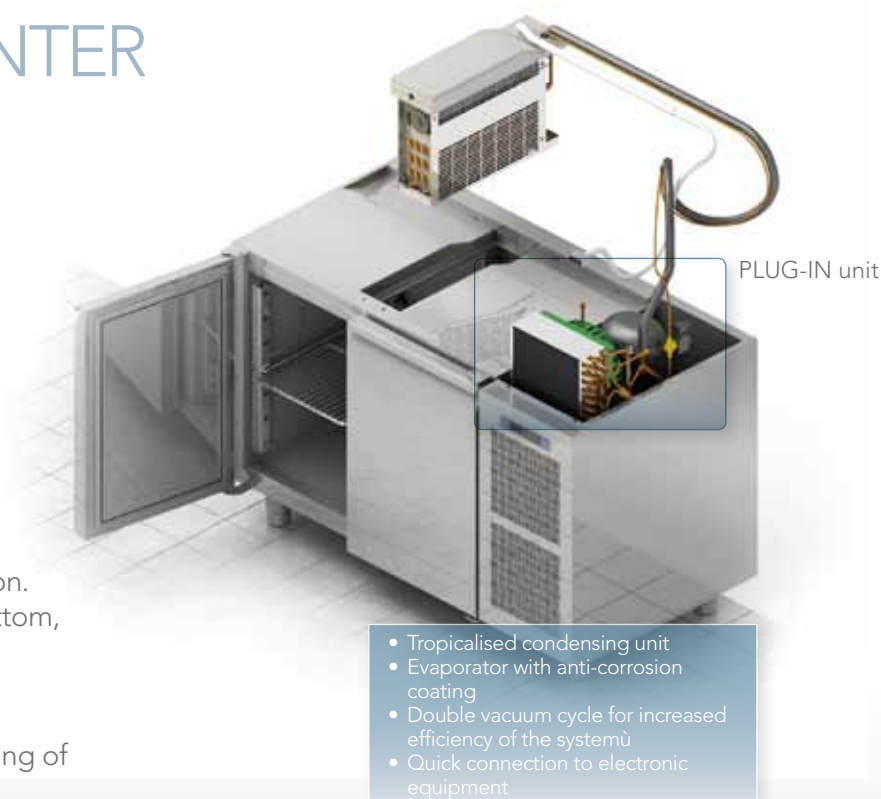
PLUG-IN COUNTER

HIGH REFRIGERATION EFFICIENCY

The evaporator inside the compartment ensures a quick drop in temperature even in case of intensive use or when drawers are full. The fast defrost prevents harmful temperature changes to guarantee perfect storage and lower consumption.

RELIABILITY OVER TIME

The large condensing unit guarantees effective heat dissipation. The fresh air is sucked from the bottom, conveyed upwards and expelled from the upper grid. The large space in the equipment compartment ensures perfect cooling of the compressor which works under ideal conditions.



PLUG-IN unit

- Tropicalised condensing unit
- Evaporator with anti-corrosion coating
- Double vacuum cycle for increased efficiency of the system
- Quick connection to electronic equipment

COLDLINE TECHNOLOGY

45% energy saving

LevTronic appliances use 45% less energy than traditional ones.

**75
mm**

INSULATION THICKNESS

LevTronic cabinets have a 75 mm thick insulation, counters 60 mm. The high-thickness insulation ensures lower heat loss, reduced work during cooling and heating, therefore lower energy consumption.



INTELLIGENT DEFROST

Intelligent defrost changes according to the actual presence of frost. The system runs for the minimum time required.



EVAPORATION SYSTEM

The automatic evaporation of condensing water is activated only in the presence of water produced as a result of a defrost cycle or an automatic washing of the humidification system.



CONSTANT TEMPERATURE

The fans stop when the door is opened to reduce temperature changes and consequently reduce the work of the compressor and resistors.



ASPERA COMPRESSORS

Aspera compressors reduce energy consumption by 15% and acoustic impact by 5 dBA.

You can save energy with some simple precautions: place the unit away from heat sources, keep the doors open only as long as necessary, and keep the refrigeration system efficient with periodic maintenance.



PROVE IT, WHEN YOU NEED IT

Mixing bread, croissants, brioches, waiting for correct proving and baking, daily activities that affect your timetable. The LevTronic retarder/prover appliances help you save time. Cabinets, counters and roll-in, different capacities to meet the requirements of small and larger pastry and bakery laboratories.

WHAT'S THE FORECAST?

Proving is a delicate process that decides the quality, fragrance and flavour of the finished product. Time, temperature and humidity can all affect results. As these change in cycles, with the seasons, you are then obliged to alter your doughs and mixtures in order to ensure you maintain your high quality.

YOU SET THE STANDARD

A retarder/prover appliance creates an ideal microclimate able to prove pasta, croissants and cakes how, and when, you decide, whatever the weather. With repeatable temperature and humidity conditions, you can test new yeast cells and flour, verifying their actual result.

SUPERIOR QUALITY

The 2 separate proving phases, and 10 progressive increases in temperature come together to extend the action of yeast cells. Aroma, fragrance and flavour will be exalted, to give an excellent end product.

BETTER ORGANISATION

Plan when you need partial quantities of frozen product to rise, without running the risk of having no product left following unplanned requests. With LevTronic you can eliminate night work and reduce staff costs.

EVERYTHING READY AND RIGHT ON TIME

Simply set the temperature, humidity level and time. The low temperatures used allows you to slow and block the fermenting of yeast cells, reactivating them later, in order to obtain the proven dough precisely when you need it.

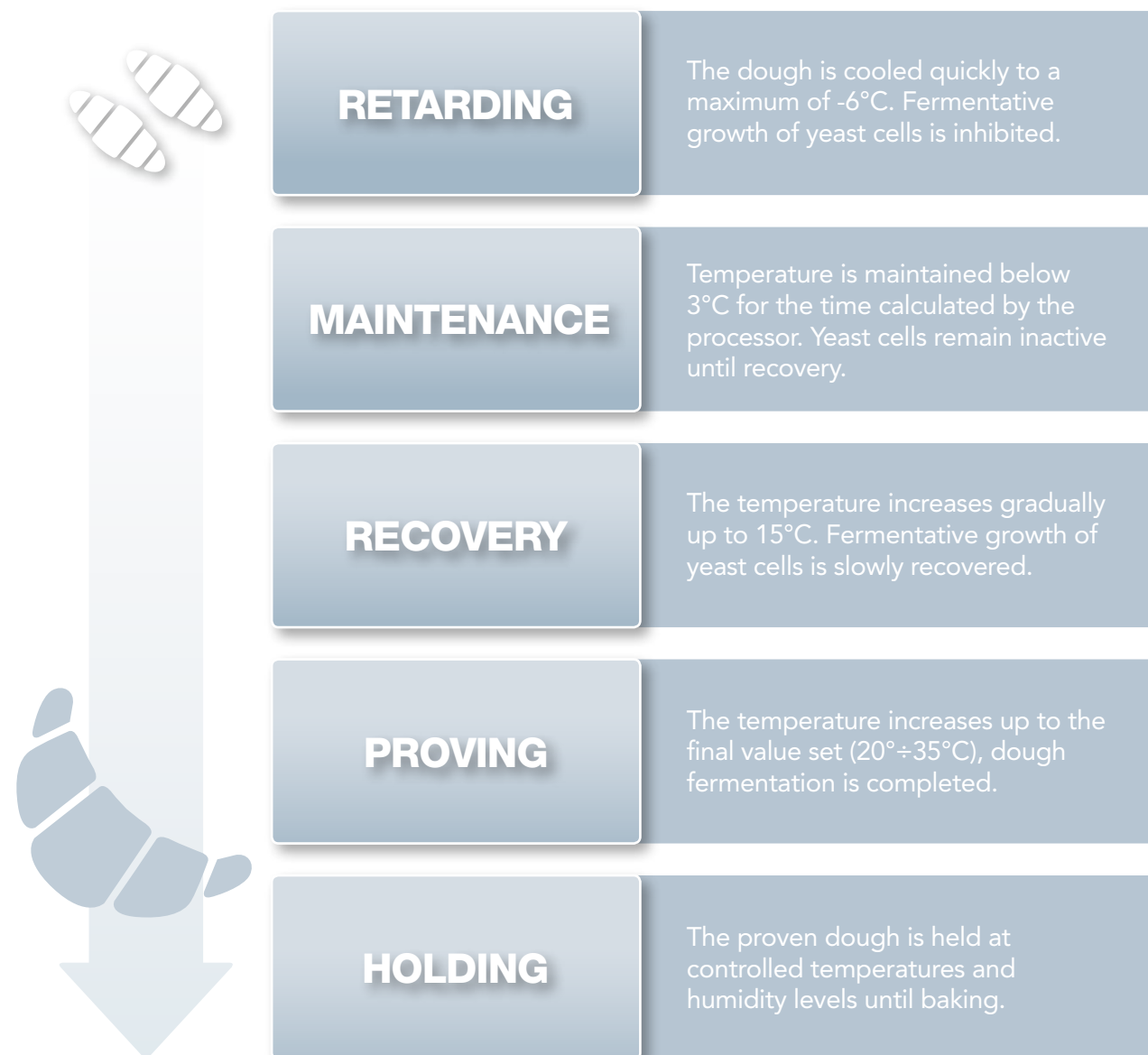
MORE EFFICIENT, LESS WASTE

Bring preparation of doughs forward and plan proving of partial quantities over the following days, on the basis of actual customer demand. As such, you can also reduce night working hours, avoid pointless waste, and have more time to devote to creating new delights.

FREEZE AND LET IT RISE WHEN YOU NEED IT

By combining LevTronic with the use of a Coldline blast chiller, you can freeze your doughs, thereby extending storage times without affecting the form, consistency and organoleptic properties. You can plan your work, improve staff management and rationalise the purchase of raw materials.

THE RETARDING PROVING CYCLE



The duration of each phase varies depending on the amount of product and the values set by the user. Temperatures shown in the above image are given purely as an example.

%HR CONTROL

The active humidity control during proving stops the dough from drying out, and prevents superficial cracks from forming. The humidity level can be set from 60% to 95% depending on the percentage of water contained in the product.

The humidity control does not use resistors and boilers to produce vapour, and as such does not require difficult and frequent maintenance. Humidity is spread homogenously and delicately by the flow of air, guaranteeing a perfectly proven product, free from cracks.



HOW TO USE

You can use LevTronic in 3 DIFFERENT WAYS



AUTOMATIC CYCLE

Set retarding, maintenance and proving temperatures, select the humidity level and time when you want your dough to be proven, save the programme and off you go. You can save a specific programme for each type of product and call it at the right time, planning it to start up to 7 days later.



MANUAL PROVING

Plan the necessary number of croissants and pastries the night before for the next day based on average consumption and your experience. But if you realize that the quantity is insufficient, you can add more product and it will prove rapidly to meet unexpected demands.



REFRIGERATOR

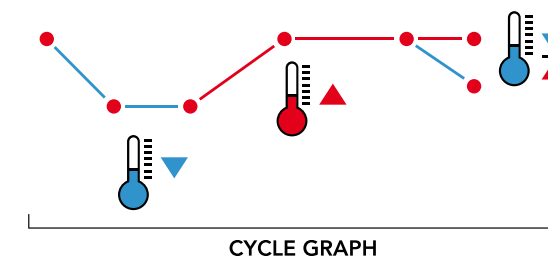
You can always count on the high power of the refrigeration system to rapidly retard the proving of your dough. The LevTronic cabinet in refrigerator mode can effectively store your raw materials, bases for cakes and semi-worked products, maintaining their hydration and quality.

- In **AUTOMATIC CYCLE** the length of one phase and the transition to the next is governed by the processor. Cycles can be repeated weekly, taking into account the day of the week on which the bakery is closed.

ELIMINATE NIGHT WORK

No longer need you be up at dawn to prepare the dough for it to rise before being cooked. Your croissants and semi-worked products will be all ready for baking before you reach the laboratory. You can enjoy hours more sleep, reduce your working times and staff costs.

- In **MANUAL MODE** you decide which phase to start and how long it is to last. You can use LevTronic as a normal refrigerator, or as a simple prover.



GRAPHIC DISPLAY OF THE CYCLE
The execution status of a cycle is always available through the led diagram, which immediately identifies the execution status of the machine.

TEMPERATURE, HUMIDITY AND TIME

The control panel constantly displays the temperature, humidity level in the cell and the time remaining before the end of the cycle.

HUMIDITY

The sensor constantly measures the humidity level in the chamber and adjusts it automatically according to your settings. The electronic humidity control is essential for proper proving. It stops the product from drying out during the hot phase, which could otherwise cause superficial cracking. The system does not use resistors or boilers to produce vapour, and as such does not require difficult and frequent maintenance.

ADJUSTABLE PROVING TIME

The quality of the finished product depends on proving time. Slow and gradual proving always produces excellent results. With LevTronic can slow down recovery and proving phases by dividing them into three stages each.



LEVTRONIC CABINETS

Retard, store, prove

Intense and constant cold to retard the action of yeast, slow and progressive heat to prove the dough, controlled humidity, smooth and balanced airflow. 3 models, 70, 80 and 100 cm deep, accommodating from 25 to 50 60x40 trays. Temperature range -6°+35°C, humidity can be set from 60% to 95%. Choose the version that best suits your needs.

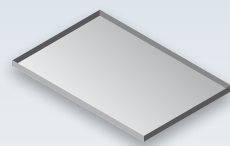


LEVTRONIC CABINETS

A delicate cold, slow and progressive humidity-controlled proving, you can sleep soundly with the LevTronic technology. In the morning you will find your perfectly proven croissant ready for baking. Temperature range -6°+35°C, RH% 60%-95%.

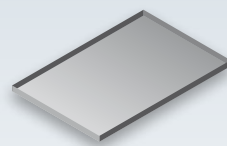
650 LT

715 MM DEPTH
25 EN60x40 trays
50 mm step
long side fitting



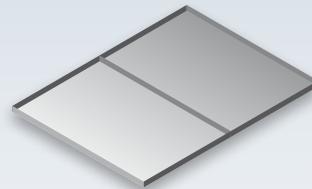
700 LT

815 MM DEPTH
25 EN60x40 trays
50 mm step
short side fitting



900 LT

1015 MM DEPTH
50 EN60x40 trays or
25 EN 60x80 trays
50 mm step long
side fitting



STYLISH AND CAREFUL DESIGN

The elegant design with rounded external corners, the easy and intuitive control panel with flush keypad and the high attention to finishes give LevTronic cabinets a solid but refined look.

CONTROLLED AIR FLOW

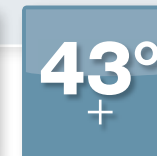
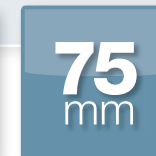
The differentiated air flow ensures maximum temperature uniformity on all the shelves, without affecting the hydration and quality of the original product and preventing superficial cracking. The quality you were searching for!

QUALITY THAT MAKES THE DIFFERENCE

The single unit structure, with 75 mm insulation, is made of first-quality AISI 304 stainless steel. The stainless steel handle is 2 mm thick, the compressor features high efficiency and low power consumption.

Features

- AISI 304 stainless steel exterior/interior – galvanised steel external back
- CFC/HCFC FREE 75 mm thick insulation
- Rounded internal and external corners
- 2 mm thick stainless steel handle
- Reversible self-closing doors with 105° stop
- Replaceable magnetic gaskets
- Key lock
- Lighting
- Indirect airflow
- Adjustable stainless steel legs 100/150 mm height
- Drain plug on the bottom
- Ventilated refrigeration
- AISI 304 stainless steel slides and racks removable without tools for easy cleaning
- Automatic temperature and humidity controller
- Evaporator with anti-corrosion coating
- Cover evaporation stainless steel
- FSS replaceable refrigeration system
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- Automatic defrost
- Automatic condensation evaporation
- HACCP compliant
- Electronic control panel
 - Temperature, humidity and time display
 - Automatic or manual operation mode
 - Led graphic display of the cycle
 - Double proving phase control
 - 7 programme memories
- **Optional**
 - Castors
 - Double doors



Technical solutions



2 mm thick stainless steel handle.



Ventilated refrigeration.



Control panel with flush keypad.

LEVTRONIC CABINETS

The range

650 LT
EN60x40 trays



700 LT
EN60x40 trays



900 LT
EN60x80 trays



Size (mm)	L 810 D 715 H 2200	L 740 D 815 H 2200	L 810 D 1015 H 2200
Model	-6°+35°C - HR60%÷95%	-6°+35°C - HR60%÷95%	-6°+35°C - HR60%÷95%
Maximum power	1,95kW	1,95kW	1,95kW
Maximum absorption	11.7A	11.7A	11.7A
Cooling capacity	668W*	668W*	668W*
Voltage	230V 50Hz	230V 50Hz	230V 50Hz
Versions	Double doors	Double doors	Double doors

Standard accessories: 20 pairs of stainless steel slides

*Evap -10°C cond. 54,4°C

LEVTRONIC CABINETS

VACUUM ON 2 POINTS

The vacuum phase of the refrigeration circuit is crucial to eliminate impurities or moisture, which reduce refrigeration capacity and increase energy consumption. Coldline performs a double vacuum phase on two points of the circuit to obtain perfect efficiency.

QUICK CONNECTORS

The thermostat is equipped with quick release connectors, it can be removed and replaced easily.



INSULATION

75 mm thick insulation CFC/HCFC FREE.



WATER DRAIN PLUG

Drain plug on the bottom for easy cleaning of the internal compartment.



105° DOOR STOP AND LOCK

Key lock. 105° door stop to facilitate loading operations.



CONDENSATION EVAPORATION

Automatic condensation evaporation. The system is activated only in the presence of water.



GASKETS

Easily replaceable magnetic gaskets.



COATED EVAPORATOR

Evaporator coated against corrosion to guarantee reliability and long life. (VERTICAL EVAPORATOR CLIMA VERSION).



RACKS

Stainless steel racks removable without tools for easy cleaning.



TROPICALISED UNIT

Condensing unit for operation up to +43°C ambient. Low-noise Aspera compressors.



STAINLESS STEEL SLIDES

AISI 304 stainless steel "L" slides.



STAINLESS STEEL CASTORS (OPTIONAL)

Stainless steel castors with brake Ø100 mm - H137 mm.



STAINLESS STEEL LEGS

100/150 mm height adjustable stainless steel legs.

LEVTRONIC ROLL-IN

Refrigeration in motion

A rational, efficient work system with a practical pan-carrying trolley. The perfect way to organise your pastry and bread laboratory. You can prove the product immediately, or plan for later rising. 2 models, respectively for 60x40 and 60x80 pan-carrying trolleys.



LEVTRONIC ROLL-IN

Space is of fundamental importance in any pastry and bread laboratory.

Temperature range $-6^{\circ}+35^{\circ}\text{C}$, RH% 60%-95%.

EN60X40

The smallest of its type, with a depth of 815 mm to ensure perfect organisation of work even where space is limited.

EN60X80

Larger size with 1015 mm depth to use 60x40 standard or 60x80 compact trolleys.

STAINLESS STEEL COVERED BASE

The base covered in AISI 304 stainless steel ensures maximum hygiene and easy cleaning.

CONSTRUCTION QUALITY

AISI 304 stainless steel, 75 mm insulation, rounded external and internal corners for easy cleaning, ergonomic handle with lock, automatic condensation evaporation and lighting provided as standard on all versions.

QUICK AND PRACTICAL

The correct movement of trays and trays is extremely important in a well-organised pastry and bakery laboratory. RollTronic guarantees a rational, efficient work, with no time wasting. The stainless steel pan-carrying trolley (optional), streamlines the preparation providing easy and quick handling.

BLAST-CHILLING AND PROVING

By using a blast chiller, you can bring the preparation forward and produce greater quantities of dough ready for freezing. You can prove partial quantities over the following days, on the basis of actual customer demand, thereby reducing the risk of over-production and inevitable product waste.

Features

- AISI 304 stainless steel exterior/interior – galvanised steel external back
- CFC/HCFC FREE 75 mm thick insulation
- Rounded internal and external corners
- 2 mm thick stainless steel handle
- Reversible self-closing doors with 105° stop
- Replaceable magnetic gaskets
- Key lock
- Light
- Stainless steel ramp for trolley
- Base covered in AISI 304 stainless steel to maximise hygiene and facilitate cleaning.
- Ventilated refrigeration
- Indirect air flow
- Automatic temperature and humidity controller
- Evaporator with anti-corrosion coating
- Tropicalised condensing unit. Guaranteed operation up to $+43^{\circ}\text{C}$ ambient
- FSS replaceable refrigeration system
- Automatic defrost
- Automatic condensation evaporation
- HACCP compliant
- Electronic control panel
 - Temperature, humidity and time display
 - Automatic or manual operation mode
 - LED graphic display of the cycle
 - Double proving phase control
 - Electronic humidity controller
 - 7 programme memories
- **Optional**
 - Stainless steel EN60x40 trolley



LEVTRONIC ROLL-IN

The range

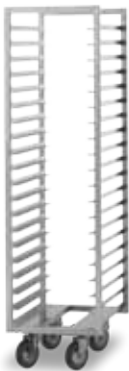
ROLL-IN
Trolley for EN60x40



ROLL-IN
Trolley for EN60x80



TROLLEY
EN60x40



TROLLEY
EN60x80



Size (mm)	L 810 D 815 H 2230	L 810 D 1015 H 2230	L 620 D 740 H 1500	L 648 D 810 H 1500
Model	-6°+35°C - HR60%÷95%	-6°+35°C - HR60%÷95%		
Maximum power	1,95kW	1,95kW		
Maximum absorption	11.7A	11.7A		
Cooling capacity	668W*	668W*		
Voltage	230V 50Hz	230V 50Hz		
trolleys not supplied		*Evap -10°C cond. 54,4°C		

LEVTRONIC ROLL-IN

VACUUM ON 2 POINTS

The vacuum phase of the refrigeration circuit is crucial to eliminate impurities or moisture, which reduce refrigeration capacity and increase energy consumption. Coldline performs a double vacuum phase on two points of the circuit to obtain perfect efficiency.

QUICK CONNECTORS

The thermostat is equipped with quick release connectors, it can be removed and replaced easily.



DESIGN

The unobtrusive, pleasant design is perfect for any work environment.



INSULATION

75 mm thick insulation CFC-HCFC FREE.



105° DOOR STOP AND LOCK

Key lock. 105° door stop to facilitate loading operations.



GASKETS

Easily replaceable magnetic gaskets.



STAINLESS STEEL RAMP

Stainless steel ramp for easy access of the trolley.



CONDENSATION EVAPORATION

Automatic condensation evaporation. The system is activated only in the presence of water.



INTERNAL REINFORCEMENTS

Side reinforcements to protect the trolley.



STAINLESS STEEL BASE

Base covered in AISI 304 stainless steel to maximise hygiene and facilitate cleaning.



EN60X40 TROLLEY (OPTIONAL)

AISI 304 stainless steel trolley.

LEVTRONIC COUNTERS

Everything ready, and right on time!

Work your product on the hardwearing worktop, put it into the compartment to retard proving, and then decide when you want it ready for baking. Temperature range $-6^{\circ}+35^{\circ}\text{C}$, RH% 60%-95%.



BAKERY COUNTERS

Precise management of dough proving. LevTronic will change the way you organise your pastry/bakery forever eliminating night work.

STRONG AND DURABLE WORKTOP

A large, strong and durable worktop will allow you worry-free working of raw materials. The top has a radiussed front and rear edge. The upstand is closed at the rear to prevent dirt accumulation.

CONTROLLED AIR FLOW

The innovative dual air circulation system ensures maximum cooling efficiency and optimum temperature distribution even at full load.

SOUND-PROOFED EQUIPMENT COMPARTMENT

The equipment compartment is an integral part of the unit, insulated with thick insulation layers for maximum soundproofing.

PERFECT CLIMATE

The sensors constantly measure temperature and humidity regulating cooling, heating and ventilation for perfect temperature uniformity and an optimal humidity level to store and have perfectly-risen bread, brioches, croissants.

GREAT STORAGE CAPACITY

The internal volume is used to guarantee the greatest possible storage capacity. 7 60x40 trays per door with 50 mm step.

TECHNICAL COMPARTMENT TO THE RIGHT OR LEFT

Choose whether you prefer the technical compartment to the right or left, with no price increase. The refrigeration system will always be kept a suitable distance from heat sources, with benefits in terms of efficiency and energy-saving.



Features

- AISI 304 stainless steel exterior/interior
- AISI 304 stainless steel external back
- CFC/HCFC FREE 60 mm thick insulation
- Rounded internal and external corners
- 2 mm thick stainless steel handle
- Reversible self-closing doors with 105° stop
- Replaceable magnetic gaskets
- AISI 304 stainless steel guides and racks removable without tools for easy cleaning
- Pairs of stainless steel "L" slides
- Adjustable stainless steel legs 100/150 mm height
- Drain plug on the bottom
- Ventilated refrigeration
- Indirect air flow
- Automatic temperature and humidity controller
- Evaporator with anti-corrosion coating
- Tropicalised condensing unit - guaranteed operation up to +43°C ambient
- Condensing unit that pulls out for inspection and cleaning
- Sound-proofed technical compartment
- FSS replaceable refrigeration system
- Automatic defrost
- HACCP compliant
- Electronic control panel
 - Temperature, humidity and time display
 - Automatic or manual operation mode
 - LED graphic display of the cycle
 - Double proving phase control
 - Electronic humidity controller
 - 7 programme memories
- Optional
 - Stainless steel castors



Technical solutions



Radiussed front edge and stainless steel ergonomic handle.



Radiussed rear edge.



Upstand closed at the rear to prevent dirt accumulation.

PASTRY COUNTERS

800 DEPTH

The range

2P
EN60x40 trays



3P
EN60x40 trays



Size (mm)	L 1450 D 800 H 950*	L 2005 D 800 H 950*
Model	T -6°+35°C – HR60%÷95%	T -6°+35°C – HR60%÷95%
Maximum power	1.95kW	1.95kW
Maximum absorptwion	11,7A	11,7A
Cooling capacity	668W**	668W**
Voltage	230V 50Hz	230V 50Hz
Versions	Top without splashback • Without top	Top without splashback • Without top

Standard accessories: 4 pairs off stainless steel slides per door

* With top and splashback / **Evap -10°C cond. 54,4°C

LEVTRONIC COUNTERS

VACUUM ON 2 POINTS

The vacuum phase of the refrigeration circuit is crucial to eliminate impurities or moisture, which reduce refrigeration capacity and increase energy consumption. Coldline performs a double vacuum phase on two points of the circuit to obtain perfect efficiency.

QUICK CONNECTORS

The thermostat is equipped with quick release connectors, it can be removed and replaced easily.

MODULAR DESIGN

By combining LevTronic with the use of a Coldline blast chiller, you can freeze your doughs, thereby extending storage times without affecting the form, consistency and organoleptic properties. Plan when you need partial quantities of dough to rise in the next few days, without running the risk of having no product left following unplanned requests.



DESIGN

Simple and elegant design with easy-to-access control panel.



INSULATION

60 mm thick insulation CFC/HCFC FREE.



GASKETS

Easily replaceable magnetic gaskets.



SLIDES AND RACKS

For easy cleaning, slides and racks can be removed with no need for tools.



STAINLESS STEEL LEGS

100/150 mm height adjustable stainless steel legs.



DRAIN INSPECTION

The drain can be inspected for cleaning.



INDIRECT AIR FLOW

Indirect airflow for maximum temperature uniformity even in models with drawers.



PULL-OUT UNIT

The refrigeration unit can be pulled out frontally for easy cleaning and maintenance. Sound-proofed motor compartment.



RADIUSSED EDGES

Radiussed front and rear edge. Upstand closed at the rear to prevent dirt accumulation.



STAINLESS STEEL CASTORS (OPTIONAL)

Stainless steel castors with brake 100 mm - H137 mm.



Zero compromise on quality,
one passion: cold!



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