

ICE CREAM

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, Ice cream** and **Pizzeria** 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.



Ice cream has a special feature, it is born and lives in the cold! Coldline takes the utmost care to keep it soft, delicate and workable.

THE ART AND SCIENCE OF TRADITIONAL ITALIAN ICE CREAM

A FOOD FOR EVERYBODY

Everyone likes ice cream, adults and children. Milk, eggs, cream, cocoa and fruit are healthy and nutritious ingredients that make great ice cream, containing proteins rich in amino acids, ready-to-use carbohydrates, fat, vitamins A and B2, calcium and phosphorus. A complete food, but it can be very diverse in terms of production methods and quality of the result.

QUALITY, TRAINING AND KNOWLEDGE

Professionalism, knowledge of raw materials and ingredients, ability to balance them and preparing the recipes are crucial to make traditional ice cream. Ice cream makers who take care of their training, expertly mix the ingredients and analyse the results with a critical eye, will always be in a position of advantage over their competitors. Their ice cream will be rewarded by conscious and loyal customers.

THE EVOLUTION OF ICE CREAM

The knowledge of simple and compound ingredients increased enormously in recent years and allow for making a better ice cream now than in the past. Today ice cream makers can use more advanced raw materials and better production and storage methods.

TECHNOLOGY APPLIED TO ICE CREAM

Similar developments concerned ice cream equipment. With research and technological development, Coldline manufactures machines designed specifically for the blast chilling and storage of ice cream. These tools are necessary to help professional ice cream makers streamline their work and make high-quality ice cream.



PRESERVE AND BLAST THE ICE CREAM

ICE FREEZER CABINETS -10°- 22°C

Storage at negative temperatures accommodating from 36 to 54 360x165x120h trays, available with remote unit. Different models allow you to maximise use of the space available, and perfectly store ice creams, cakes and single portions.

FAST FREEZER CABINETS -10°- 30°C

A versatile tool giving you great storage capacity and the opportunity of quick freezing your ice cream on the surface, or throughout. 3 different requirements met with a single appliance.

BLAST CHILLERS

Keep the hallmark high quality of your ice cream unaltered, lengthen storage times, and improve organisation of the workplace. Coldline blast chillers add value to your offer.



ICE & FAST CABINETS

Perfect technology
for traditional ice cream.

The quality of your ice cream is provided by the careful choice of quality raw materials and production method. A product that deserves to be stored with appropriate systems, to keep its creaminess and flavour unaltered. ICE and FAST cabinets have been specifically designed to accomplish this task.





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.

CHANGING THE INTENDED USE

You can change the intended use of an appliance, a freezer into a chiller - and the other way around - even after years of installation.

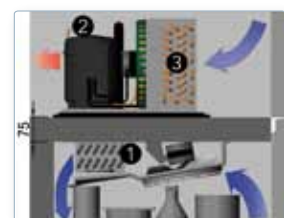
EXTEND THE LIFE OF YOUR APPLIANCE

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.

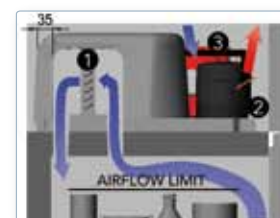
Effective air circulation. Fast drop in temperature also during intensive use and frequent door opening.

75mm 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

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 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

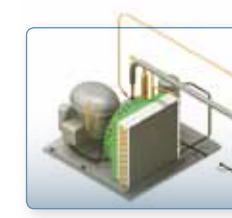
REMOTE

QUIET AND PLEASANT ENVIRONMENT

The location of the remote condensing unit ensures a quiet and pleasant working environment. The heat generated by the condenser is dispersed externally to ensure fresher rooms. The better operating conditions of the unit ensure low energy consumption and longer life of mechanical parts.

EASY INSTALLATION

The system is equipped with a thermostatic valve and a solenoid valve for connection to a central unit. The cooling system is pressurised with nitrogen and arranged for electrical connections.



REMOTE unit

- Danfoss thermostatic valve
- Solenoid valve for connection to central system
- Electrical system arranged for connections
- Nitrogen-pressurised circuit
- Connection pipes not supplied

COLDLINE TECHNOLOGY

45% energy saving

A Coldline refrigeration cabinet uses 45% less energy than a traditional appliance.

**75
mm**

75 MM THICK INSULATION

The 75mm thick insulation ensures lower heat loss, reduced work of the compressor, therefore lower energy consumption.



HOT GAS 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.



CONSTANT TEMPERATURE

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



ASPERA COMPRESSORS

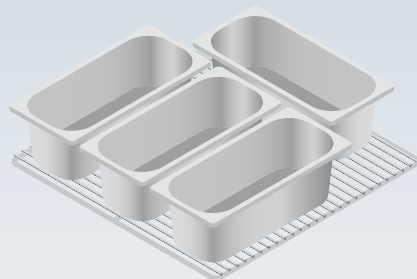
Aspera compressors reduce energy consumption by 15% and acoustic impact by 5 dBA.

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.

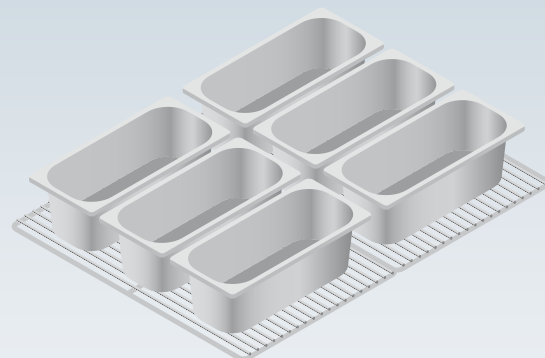
ICE CABINETS -10°-22°C

ICE cabinets come from the need to perfectly store ice cream, semi-freddi, mousse and single portions. The Ice technology helps you keep the hallmark high-quality of your ice cream unaltered.

700 LT
36 PANS
815mm deep



900 LT
54 PANS
1015mm deep



FIRST-CLASS CONSTRUCTION TECHNOLOGY

AISI 304 stainless steel, 75 mm insulation, rounded external and internal corners for easy cleaning, 2 mm thick stainless steel handle, hot gas defrost (plug-in), automatic condensation evaporation and lighting provided as standard on all versions.

CONTROLLED AIR FLOW

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

HOT GAS DEFROST

The hot gas automatic defrost minimises temperature changes and operates for the time strictly necessary to defrost the ice, thereby reducing energy consumption.

A FRESH AND QUIET LABORATORY

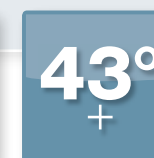
Each cabinet model is available in the remote version. An external cooling equipment allows you to enjoy a quieter and more pleasant working environment.

HIGHER QUALITY WITH BLAST CHILLERS

By combining the ICE cabinet with a blast chiller, storage will be further improved, keeping your ice cream soft, easy to serve and as tasty as when freshly made.

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
- Door frame anti-condensation system
- Key lock
- Lighting
- AISI 304 stainless steel slides and shelves removable without tools for easy cleaning
- Adjustable stainless steel legs 100/150 mm height
- Ventilated refrigeration
- Indirect air flow
- Evaporator with anti-corrosion coating
- Cover evaporator in stainless steel
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- FSS replaceable refrigeration system
- Hot gas automatic defrost
- Automatic condensation evaporation
- HACCP compliant
- Electronic control panel
 - Flush keypad
 - High temperature alarm
 - Door open alarm
 - Maximum temperature memory
 - Quick HOT-KEY programming system
 - Serial port for connection to MODBUS-RTU monitoring systems
- Optional
 - Castors
 - Double doors



Technical solutions



2 mm thick stainless steel ergonomic handle.



Ventilated refrigeration.



Control panel with flush keypad.

ICE CABINETS -10°-22°C

The range

700 LT

53x53 shelves
4 pans per shelf
Maximum capacity 36 pans 360x165x120 mm



900 LT

EN60x80 shelves
6 pans per shelf
Maximum capacity 54 pans 360x165x120 mm



Size (mm)	L 740 D 815 H 2085	L 810 D 1015 H 2085
Model	-10°-22°C	-10°-22°C
Maximum power	1,0kW	1,0kW
Maximum absorption	5.9A	5.9A
Cooling compactiy	935W*	935W*
Voltage	230V/50Hz	230V/50Hz
Versions	Remote • Double doors	Remote • Double doors

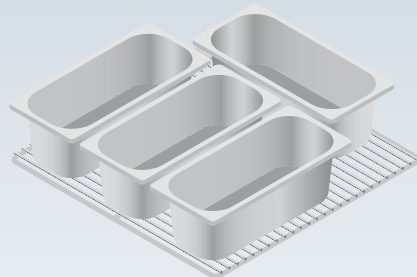
Standard accessories: 20 pairs of stainless steel slides

*Evap -23,3°C cond. 54,4°C

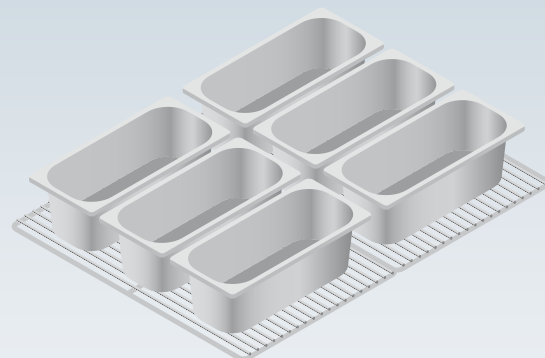
FAST -10°-30°C

Cooling capacity and storage efficiency, flexibility of use and high quality, come together to make FAST cabinets the traditional ice cream maker's dream.

700 LT
36 PANS
815mm deep



900 LT
54 PANS
1015mm deep



HIGH POWER

The high refrigeration power of the appliance equipped with thermostatic valve allows for intense cooling cycles down to -30°C with the "Fast-Freezing" function:

HOW TO USE

HARDENING

By placing the freshly-prepared tubs of ice cream at -30°C for a limited period of time, the surface will harden - particularly useful for products to be displayed for sale. This will prevent the product from extending out of the tub, avoiding its early melting.

FREEZING

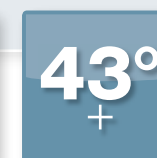
You can extend the "Fast Freezing -30 function" by rapidly freezing some of the residual water present in the ice cream. The storage period increases, while keeping volume, creaminess and flavours unaltered. The fast freezing ensures that the ice cream remains as wholesome as when freshly-made.

STORAGE

Ample storage capacity and perfect temperature distribution means you can not only store ice cream at -18°C, but also semi-freddi, mousses, cakes, Bavarian creams and single portions.

Features

- AISI 304 stainless steel and 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
- Door frame anti-condensation system
- Key lock
- Lighting
- AISI 304 stainless steel slides and shelves removable without tools for easy cleaning
- Adjustable stainless steel legs 100/150 mm height
- Ventilated refrigeration
- Indirect air flow
- Evaporator with anti-corrosion coating
- Cover evaporator in stainless steel
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- FSS replaceable refrigeration system
- Hot gas automatic defrost
- Automatic condensation evaporation
- HACCP compliant
- Electronic control panel
 - Flush keypad
 - Door open alarm
 - Maximum temperature memory
 - Quick HOT-KEY programming system
 - Serial port for connection to MODBUS-RTU monitoring systems
- Optional
 - Castors
 - Double doors



Technical solutions



75mm thick insulation.



Air-flow Conveyor.



Lighting provided as standard.

FAST CABINETS -10°-30°C

The range

700 LT

53x53 shelves
4 pans per shelf
Maximum capacity 36 trays 360x165x120 mm



900 LT

EN60x80 shelves
6 pans per shelf
Maximum capacity 54 trays 360x165x120 mm



Size (mm)	L 740 D 815 H 2085	L 810 D 1015 H 2085
Model	-10°-30°C	-10°-30°C
Maximum power	1,2kW	1,2kW
Maximum absorption	6.2A	6.2A
Cooling capacity	1089W*	1089W*
Voltage	230V/50Hz	230V/50Hz
Versions	Remote • Double doors	Remote • Double doors

Standard accessories: 20 pairs of stainless steel slides

*Evap -23,3°C cond. 54,4°C

ICE & FAST CABINETS

QUICK CONNECTORS

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

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.



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



RACKS

Stainless steel shelves removable without tools for easy cleaning.



SLIDES AND RACKS

Stainless steel guides, rilsan shelves.



STAINLESS STEEL LEGS

100/150 mm height adjustable stainless steel legs.



ANTI-CONDENSATION SYSTEM

Door frame anti-condensation system.



CONDENSATION EVAPORATION

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



COATED EVAPORATOR

Evaporator coated against corrosion to guarantee reliability and long life.



TROPICALISED UNIT

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



STAINLESS STEEL CASTORS (OPTIONAL)

Stainless steel castors with brake 100mm - H137mm.



X-WEB (OPTIONAL)

It monitors the appliance round the clock and informs you via fax, e-mail or text message in case of malfunction.

BLAST CHILLERS

More efficient, greater value

When we use quick cold technology in traditional ice cream making, you can enjoy all the advantages of quality, organisation and economy.





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 blast chiller labelled with the **FSS** marking is supplied with a refrigeration system independent of the structure, which provides improved flexibility and great service.

EXTEND THE LIFE OF YOUR APPLIANCE

You can extend the life of your blast chiller 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.

PLUG-IN

INDIRECT VENTILATION

Indirect ventilation guarantees optimal temperature distribution throughout the chamber, acting gently on products.

The fans stop automatically when the door is opened to avoid introducing air at ambient temperature.

RELIABILITY OVER TIME

The compressor is supplied with pump-down system to reduce the pressure in the intake phase and ensure the reliability of mechanical parts.

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



PLUG-IN unit

Refrigeration system

The refrigeration system is the heartbeat of Coldline blast chillers, the ultimate expression of power and efficiency. It is equipped with a low-noise and low-power consumption compressor. The system for multiple injection of gas into the evaporator increases the blast chilling performance.



REMOTE

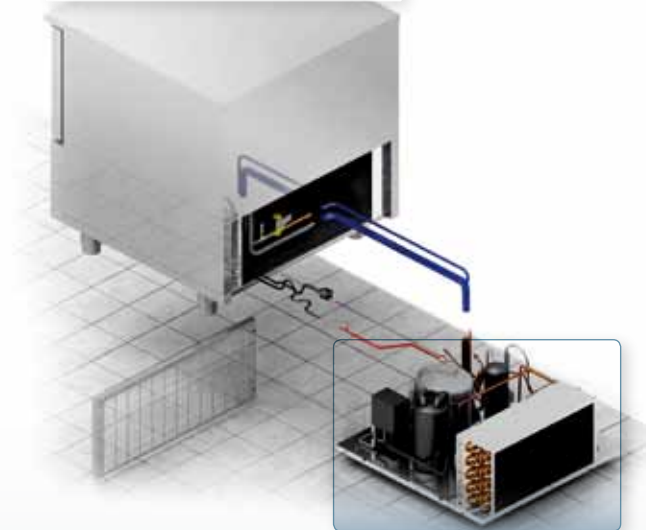
COMFORT WITH REMOTE UNIT

The location of the remote condensing unit ensures a quiet and pleasant working place. The heat generated by the condenser is dispersed externally to ensure fresher rooms. The better operating conditions of the unit ensure low energy consumption and longer life of mechanical parts.

EASY INSTALLATION

The system is equipped with a thermostatic valve and a solenoid valve for connection to a central unit. The cooling system is pressurised with nitrogen and arranged for electrical connections.

- Danfoss thermostatic valve
- Solenoid valve for connection to central system
- Electrical system arranged for connections
- Nitrogen-pressurised circuit
- Connection pipes not supplied



REMOTE unit

BLAST CHILLERS

30% energy saving

Coldline blast chillers use 30% less energy than traditional appliances.



CORE PROBE

It makes the compressor run only for the time strictly necessary.



HOT GAS DEFROST

To defrost in a few minutes at the end of each cycle. Maximum efficiency conditions are restored in the next cycle to avoid waste of energy.



HIGH-EFFICIENCY FANS

They allow for a 30% energy saving compared to the traditional version.



LOW-POWER COMPRESSORS

They reduce energy consumption by 10% to 40% thanks to a high-efficiency new technology and low friction.

Healthy, natural, seasonal, cost-effective; your ice cream dictionary with Coldline blast chillers.



BLAST CHILL YOUR ICE CREAM

The introduction of blast chillers has radically changed the process of making ice cream, setting new standards for the quality and management of everyday work.

FLEXIBILITY

You can freeze the whole tub and store the product in a negative storage unit for later use, or alternatively choose to harden the surface of the product quickly, preparing it for immediate sale.

GREATER PROFITS

The Coldline blast chiller will change the way you work forever. The fast freezing technology allows you to optimise organisation of your work, rationalise purchases, and increase production and profits, thanks to a better use of raw materials, improved work organisation and higher quality of the ice cream.

PLAN YOUR PURCHASES

The blast chiller can be used not only for ice cream, but also to freeze ingredients, raw materials or cake bases. You can freeze products when the price is lower and quality excellent, making them available for a longer time and saving money. You can now purchase greater quantities of product in advance and use it later, knowing that you are continuing to provide a fresh, healthy, natural product.



DIFFERENT WAYS TO FREEZE

In the processes of freezing and deep-freezing there is a key variable that makes the two methods very different: time!

Quick blast freezing allows you to obtain a top quality result keeping the original quality, taste and creaminess of your ice cream intact.



Freezing

MACRO CRYSTALS

During creaming, the liquid mixture is quickly brought down to a temperature of -7/-9°C. In order to reach a serving temperature of -12/-14°C, some of the water present in the ice cream must freeze. If this phase is too long, we run the risk of small water particles joining together to form macro crystals, with the consequence of a 'rough' product, that is not creamy, and with an unpleasant grainy feel.

Deep-freezing

MICRO CRYSTALS

The temperature must fall very quickly: by doing this, fine, regular crystals are formed, the ice cream is softer, more easily served, and pleasing to the palate. The Coldline blast chiller has been specifically designed to accomplish this delicate task in the shortest time possible, guaranteeing a high quality result. The product displayed will always look perfect, it will be easy to serve and have the right texture and thickness.

Seasonality

It is cost effective to deep freeze products in the right season, when the price is lower, making them available for a longer time.

Cost effective quantity

You can deep-freeze fruit or semi-worked products in large quantities and use them later on the basis of customer demand.

MAXIMUM QUALITY, TOTAL SAFETY

Blast chilling and deep-freezing cycles can be carried out in 2 different ways:

- manually by setting a user-defined fixed time
- automatically by means of the core probe, supplied as standard with all models

In both cases, the change to positive (+3°C) or negative (-20°C) storage at the end of the cycle, is automatic. You can begin the blast chilling cycle in the evening, before leaving work, and return the following morning to find the product perfectly blast chilled and stored.

Where chill blasting is repetitive for product type and quantity, a customised programme can be memorised with a pre-set time. Simply recall the programme to perfectly chill blast the product, without having to use the core probe. 99 programme memories.

POSITIVE SOFT BLAST CHILLING

It is ideal for delicate, lightweight and thinner products. The temperature is lowered quickly without damaging the outside. The product is cooled to a core temperature of +3°C

POSITIVE HARD BLAST CHILLING

It is perfect for denser products, with high fat content or those to be stored in large pieces. The product is cooled to a core temperature of +3°C.

DEEP-FREEZING

Ideal for blast chilling ice cream, preserving the original quality and storing it perfectly. It stops the formation of macro crystals preserving quality and texture. The product is cooled to a core temperature of -18



The quick cold technology offers great advantages for mousses, single portions, semi-worked products and raw materials, extending storage times up to three times.

BLAST CHILLERS

Coldline blast chillers allow you to offer a wider range of specialties in respect for the traditional art of ice cream making. Not only that, the quick cold technology effectively stops the growth of bacteria to guarantee a healthy and natural result.



PUMP-DOWN SYSTEM

A safety valve reduces the suction pressure of the compressor in critical situations, guaranteeing perfect operation in all conditions of use.

MULTIPOINT EVAPORATOR

The refrigerant is injected into the evaporator at multiple points for increased cooling efficiency.

HOT GAS DEFROST

The hot gas defrost is enabled automatically as blast chilling is completed, in order to eliminate the ice on the evaporator and ensure maximum efficiency during the next cycle.

EVAPORATOR COMPARTMENT INSPECTION

The evaporator compartment can be inspected for maintenance and cleaning.

INDIRECT VENTILATION

Indirect ventilation guarantees optimal temperature distribution throughout the chamber, acting gently on products. The fans stop automatically when the door is opened to avoid introducing air at ambient temperature.

Features

- AISI 304 stainless steel exterior/interior
- CFC/HCFC FREE 60 mm thick insulation
- Rounded internal corners
- Adjustable stainless steel feet 100/150 mm height
- Reversible self-closing doors with 105° stop
- 2 mm thick stainless steel handle
- Replaceable magnetic gaskets
- Door frame anti-condensation system
- Drain plug on the bottom
- Trays supports removable without tools for easy cleaning
- Hot gas automatic defrost (plug-in)
- Stainless steel core probe
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- Indirect air flow
- Evaporator with anti-corrosion coating
- Evaporator compartment access for maintenance and cleaning
- Hot gas automatic defrost (plug-in)
- Sound-proofed motor compartment
- Reinforced top
- Pump-down system – reduces the pressure upon restart of the compressor
- Bearing fans for low temperatures
- AISI 304 stainless steel fan grids
- Electrical connections in internal compartment for easy maintenance
- Pull-out electrical panel
- Multipoint injection Danfoss thermostatic valve, increased cooling efficiency
- FSS replaceable refrigeration system
- HACCP compliant
- Electronic control panel
 - 99 programme memories
 - Alarm signalling
- **Optional**
 - Stainless steel castors
 - Heated probe



Technical solutions



Stainless steel handle.



Compatible with GN1/1-EN60x40.



Stainless steel core probe.

BLAST CHILLERS

The range

3T
2 pans
360x165x120 mm



5T
3 pans
360x165x120 mm



6T
6 pans
360x165x120 mm



7T
9 pans
360x165x120 mm



10T
12 pans
360x165x120 mm



14T
15 pans
360x165x120 mm



Size (mm)	L 625 D 600 H 421	L 780 D 800 H 840	L 780 D 800 H 900	L 780 D 800 H 1080	L 780 D 800 H 1545	L 780 D 800 H 1765
Model	W3TGO	W5TLO	W6TGL	W7TGL	W10TGL	W14TGL
Maximum power	0,30kW	0,89kW	1,10kW	1,20kW	3,35kW	3,44kW
Maximum absorption	2.2A	4.9A	6.0A	6.1A	6.2A	6.6A
Cooling capacity	635W*	1528W*	1755W*	2084W*	5211W*	6013W*
Tension	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	400V 3N/50Hz	400V 3N/50Hz
Hourly ice cream output	4 kg -10° ⇒ -18°C	10 kg -10° ⇒ -18°C	15 kg -10° ⇒ -18°C	20 kg -10° ⇒ -18°C	35 kg -10° ⇒ -18°C	50 kg -10° ⇒ -18°C
Capacity per cycle	7 kg +90° ⇒ +3°C 5 kg +90° ⇒ -18°C	14 kg +90° ⇒ +3°C 10 kg +90° ⇒ -18°C	18 kg +90° ⇒ +3°C 14 kg +90° ⇒ -18°C	25 kg +90° ⇒ +3°C 18 kg +90° ⇒ -18°C	40 kg +90° ⇒ +3°C 28 kg +90° ⇒ -18°C	50 kg +90° ⇒ +3°C 35 kg +90° ⇒ -18°C
Versions	-	Remote version Water cooling	Remote version Water cooling	Remote version Water cooling	Remote version Water cooling	Remote version Water cooling

*Evap -10°C cond. 45°C

BLAST CHILLERS

WATER COOLED VERSION

Water cooling improves performance and comfort thanks to the quietness of the system.

MODULAR DESIGN

The W5TGO model is designed as a modular unit. It can be placed next to the refrigerated counter and covered by a single top.

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.



DESIGN

The design of the blast chiller can be adapted to any work environment, the control panel is intuitive and easy to use.



SLIDES AND RACKS

For easy cleaning, slides and racks can be removed with no need for tools. The internal structure of 10T and larger models is compatible with EN60x40 trays.



RADIUSSED FRONT EDGE

Worktop with radiussed front edge for maximum comfort during use.



CORE PROBE

Easily replaceable core probe supplied as standard. Disponibile optional la versione riscaldata che facilita l'estrazione dopo il ciclo di surgelazione.



EVAPORATOR INSPECTION

The evaporator compartment can be inspected for maintenance and cleaning. Evaporator coated against corrosion to guarantee reliability over time.



ANTI-CONDENSATION SYSTEM

Door frame anti-condensation system.



WATER DRAIN PLUG

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



TRAY SUPPORT

Tray supports removable without tools. (W3/5/6/7 models)



INDIRECT AIR FLOW

Indirect airflow for maximum temperature uniformity.



UV SANITISER LIGHT (OPTIONAL)

Internal compartment sanitation system.



STAINLESS STEEL CASTORS (OPTIONAL)

Stainless steel castors with brake.



HACCP RECORDER (OPTIONAL)

Recorder with HACCP compliant printer.



Zero compromise on quality,
one passion: cold!



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