

Vision

coldline



At Coldline, we create technologies
that simplify the daily work
of chefs, pastry chefs, bakers,
ice cream and pizza makers.



Cold culture and technology

The human factor

At Coldline we value a dialogue with the men and women who work in the kitchen. It helps us to develop ideas and technologies which allow us to improve our products.

“Cold” culture

In our laboratory, we monitor our appliances in extreme conditions. This ensures that they will be able to perform optimally even when used intensively. We subject them to strict field testing at our modern cooking center, where our group of corporate chefs validate all our new products.

100% integrated process

Research and development, design and production activities are carried out exclusively in our factories in Torreglia (PD), Italy. All business processes are founded upon the principles of reliability, efficiency and energy savings.



Tailored to your sector

We offer ideal solutions for every catering business. It is the wide range of sizes, energy saving and high performance qualities which define Coldline appliances.



Catering

Restaurants
Delicatessens
Catering centres
Fast food
Snack bars
Butchers
Fishmongers
Hotels
Large-scale distribution



Pastisseries

Artisan pastry
Chocolatiers
Confectioners



Bakeries

Boulangerie
Neighbourhood bakeries
Bakery workshops



Ice cream centres

Ice cream parlours
Ice cream take aways
Production centres and
ice cream distribution



Pizzerias

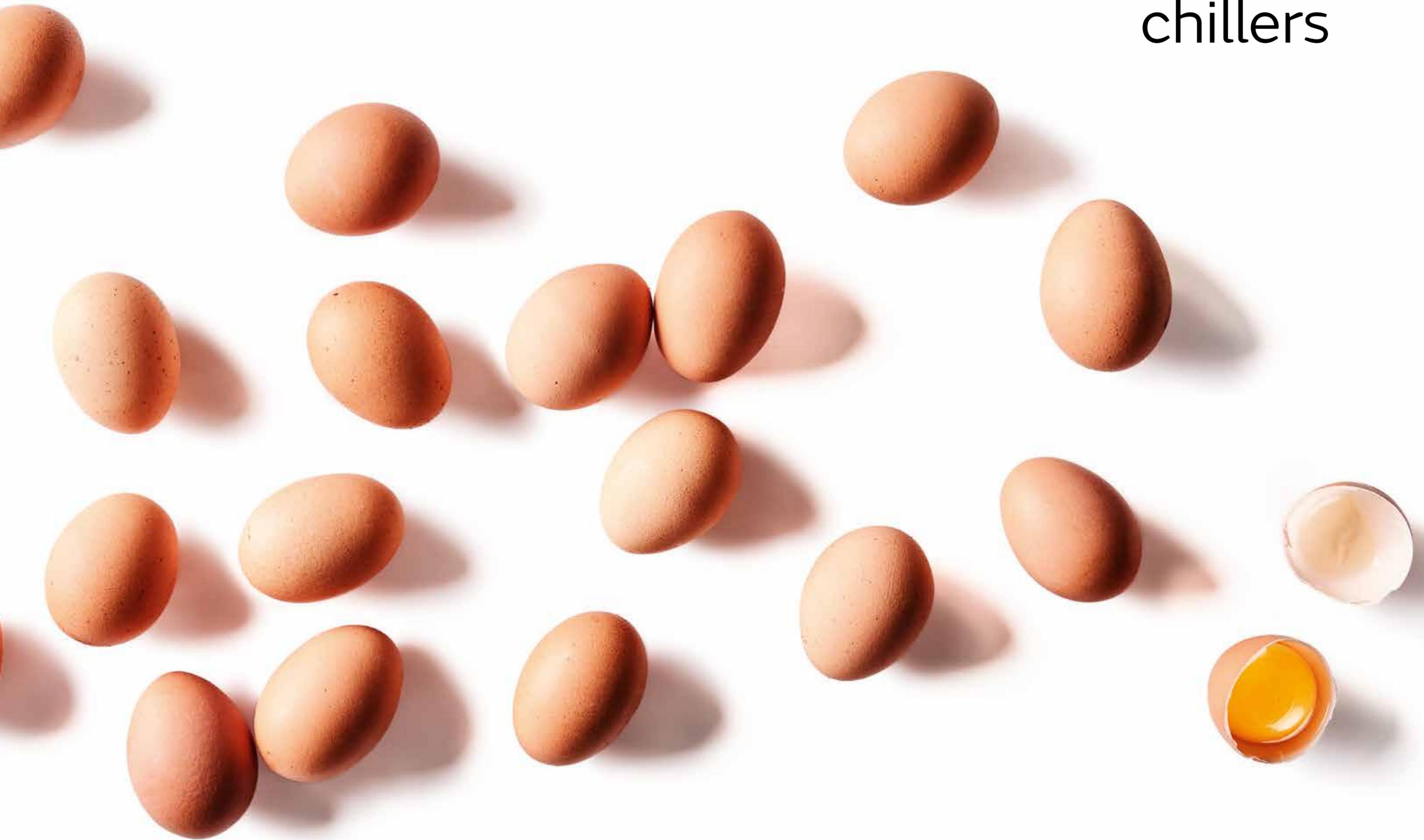
Pizza take aways
Gourmet pizzerias



VISION fulfills your every desire

VISION multifunction technology is evolving, offering new opportunities for professionals in modern catering businesses. Blast chillers, retarder provers and storage units that perform many functions and work continuously day and night.

Blast
chillers



NUVŌ™
STEAM SLOW COOKING & COOLING

Cooking & Cooling

NUVŌ™ is the revolutionary patented technology that allows food to be cooked at low temperatures with the use of steam, and which also combines the blast chilling and freezing cycles.

When using NUVŌ™, food is completely enveloped by hot steam. The micro particles of water ensure excellent heat transmission which results in homogeneous and delicate cooking.

With NUVŌ™, the entire Cook & Chill process takes place without the need to move trays or trolleys, or the need for manual intervention. Once cooking is complete, chilling, freezing and conserving at the desired temperature can be programmed.

This is an innovative appliance which increases productivity by allowing the production cycle to continue operating over night.

Blast chilling

Quickly cools raw or freshly cooked food to a core temperature of +3°C, stops bacterial growth, increases fridge life by 70% while maintaining quality intact.

Roast octopus

Freshly frozen with VISION, cooked and blast chilled 4 days before serving

Roast octopus with chickpea cream, cherry tomatoes, basil and parsley chlorophyll

Regenerated in 6 minutes, served 8 minutes from the order

Chickpea cream

Made and blast chilled 3 days before serving



Store for longer

At temperatures between +65°C and +10°C the conditions are ideal for bacterial growth, thus shortening the shelf life of food. Immediate cooling with VISION lengthens the storage period while maintaining colour, flavour and texture.

Planning and flexibility

By increasing the storage period of food, you won't have to repeat the same preparation work each day. You can plan ahead, produce greater quantities, and regenerate and serve only the required portions in a short time.

Food safety

Even the most delicate preparations such as creams and sauces can be properly managed according to current health regulations. You can save detailed reports and keep your HACCP registry up-to-date.

Hydration in proved products

Blast chilling proved products and baking bases prevents the evaporation of water, thus reducing dehydration. Bread, pizza and sponge cakes will maintain their softness and aroma for longer.

Blast freezing

Quickly freezes food to a core temperature of -18°C , favouring the micro-crystallisation of liquids. Fibres, flavour and structure remain unchanged.

Pacchero pasta filled with creamed salted codfish on pumpkin cream and squid-ink bread crumbs

Regenerated in 7 minutes, served 9 minutes from the order

Pacchero pasta filled with salted codfish

Cooked, filled and frozen with VISION
18 days before serving

Squid-ink bread crumbs

Prepared 34 days before serving, dried with VISION

Pumpkin cream

Prepared 21 days before serving, frozen with VISION in single portions



Perfectly healthy

Thanks to the power and delicacy of VISION blast chilling, you can purify raw fish and eliminate any risk of Anisakis. After thawing, you will get firm and easy-to-work.

Organisation and convenience

You can effectively combine purchasing and freezing ingredients from your trusted suppliers. Reducing the purchase of frozen and semi-finished industrial products is a sure source of cost savings.

Larger menu

Food perfectly stored for long periods of time allow you to offer customers a more varied menu, while maintaining the excellent quality they have become used to.

The ideal program for every food type

Choux pastries, mousses, proved products, baking bases, ice cream, single portions, semifreddi, biscuits, creams, mignons. VISION offers you dedicated programs for foods with different characteristics.

Air, the secret to soft ice cream

The presence of micro-bubbles of air determines the creaminess of the ice cream. VISION creates a thin surface barrier that prevents the air from dispersing. The ice cream stays creamy and stable over time.

Semifreddi and ice cream cakes

Freeze neutral bases for ice cream cakes, semifreddi, soft desserts; you will be able to prepare delicious desserts and respond to every customer request in just a few minutes.

Thawing

Thaw frozen food safely with VISION.
Careful management of temperature and humidity prevents the bacterial growth.



**Prawn and
bluefin tuna**
Defrosted in 8 minutes

Food safety

Thawing is a slow and delicate process. Using running water is not recommended, and microwaves partially cook food and alter the protein. With VISION, you can thaw quickly and safely while keeping the characteristics of the food intact.

Thawed in a few minutes

You can bring fish, meat, baking bases, ice cream and desserts back to serving temperature with VISION's specific programs. You can redesign the display windows in a short time and offer a wider choice to your customers, all the while working without stress.

Proving and Retarding proving

Dough is perfectly proved immediatly or at a scheduled time; increasing humidity allows you to maintain the ideal hydration for the regular proving of yeast.

Gourmet pizza with sourdough starter

Dough proved using the overnight program, cooked, deep-frozen and regenerated in 5 minutes



Home-made proved products

Bread, gourmet pizza, focaccias, croissants and home-made doughnuts will give your business prestige. VISION has an excellent proving chamber for alveolate, soft and digestible proved products. You can also easily handle sourdough starters regardless of the weather conditions.

Retarder proving

Thanks to VISION, you can comfortably organise the cooking time in the kitchen. Night proving can be programmed by setting up to 5 phases (stopping, holding, reactivation, proving, storage), selecting duration, temperature, humidity percentage and ventilation intensity.

Chocolate crystallisation

Pralines, chocolates and chocolate bars crystallise in a few minutes, remaining shiny and crispy thanks to the ideal temperature and humidity.

Assorted pralines

Crystallised with VISION,
30 kg produced in 4 hours



Crystallising is not the same as chilling

Simply chilling tempered chocolate makes the product opaque and uninviting; this is due to the poor crystallisation of the cocoa butter. VISION helps you stabilise the chocolate in just a few minutes using controlled temperature and humidity to obtain the optimal development of the flavourings.

Reduced food cost, high gain

Obtain high profit by using low-cost ingredients. VISION will allow you to prepare larger quantities of chocolate in just a few hours of production and will enrich the flavours in your dessert menu, increasing your restaurant's prestige.

Holding

Keeps your dishes at serving temperature. Thanks to VISION, the first and last plate will come out of the kitchen at the perfect temperature, even if at different times.

Lasagne, potatoes and green beans

Kept at 65°C for 2 hours.
Served 2 minutes from the order



Hot food, free oven

During service, the blast chiller is often unused, while the oven is in full operation. Using VISION to keep dishes at serving temperature means you will always have the oven available to regenerate and cook. You can serve meals at the perfect temperature in just a few minutes.

Quick service

During parties and banquets the time dedicated to finishing the dishes is high and distract the kitchen staff from more important activities. Thanks to VISION, you can organise yourself before guests arrive, keeping the dishes ready at a controlled temperature and humidity.

Desiccation

Dehydrates fruit, vegetables, mushrooms and legumes, which making them available all year round.

Flavours of the sea

Shells and heads of the prawns are dried, mixed and sieved



Forest mix

VISION helps you keep the scent, aroma and flavour of freshly picked mushrooms over time. Finely sliced and dried, it helps keep their characteristics for a longer time. You will be able to prepare excellent risottos and soups by leaving behind industrial products that flatten flavours and cause your kitchen to lose value.

Natural sweetness

Dried apples, bananas, grapes and mangos added to traditional recipes will add an innovative element that will be appreciated by your customers. The natural sweetness of the fruit means you can use less sugar, thus meeting the increasing demand for more natural food.

Yoghurt

It allows you to make creamy natural yoghurt using only good-quality milk.

Plain yoghurt with fruit

Matured yoghurt made with overnight program and blast chilled



Home-made yoghurt

Milk and live lactic cultures are the simple ingredients used to make delicious white yoghurt. You can run the program at night and then, once fermentation is complete, VISION blast chills the yoghurt and stores it at 3°C. You can repeat the production at any time to restore your stock.

Breakfasts and desserts

Prepare yoghurt using VISION for the breakfast buffet; add honey, dried fruit grains or chocolate chips to create a natural dessert without added sugar.

Pasteurisation

Removes pathogenic micro-organisms and most of the vegetative organisms present in food and extends the shelf life.

Garden vegetables

Mix of pickled vegetables pasteurised with VISION



Safety and organisation

Creams, bases for ice cream, jams, sauces, salsa, fresh pasta, pickled vegetables, chutney and many other preparations can be pasteurised with VISION to maintain the quality of the ingredients and increase their shelf life. Pasteurised foods in closed tubs can be stored at room temperature for several weeks.

Produce, pasteurise and sell

Have you ever thought of selling to your customers fresh pasta made in your restaurant along with a jar of sauce or pickles you have made? Pasteurisation means you can safely produce food and create an additional source of income.

Low temperature steam cooking

Cooks the food at low temperature enhancing its colour, flavour and tenderness. The addition of steam allows an optimal distribution of heat, providing a uniform result. When cooking is finished, blast chilling or blast freezing is activated automatically.

Veal medallions

Cooked at low temperature for 3 hours with the overnight program and blast chilled



Quality and profit

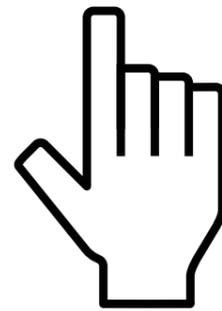
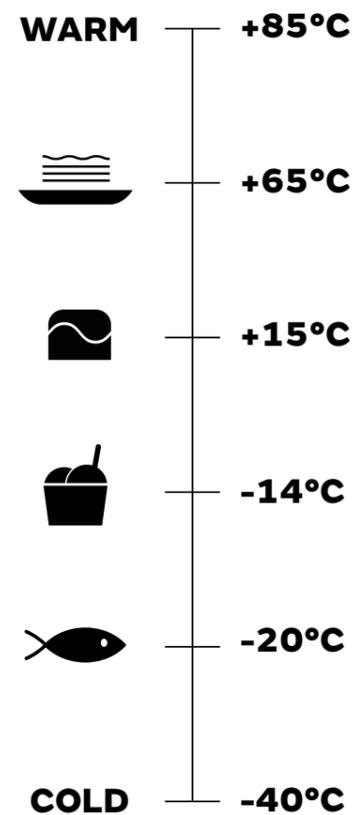
The extraordinary tenderness you can obtain when cooking at low temperature allows you to buy less noble cuts of meat, while still creating excellent dishes. Moreover, slow cooking favours the absorption of flavours and drastically reduces weight loss compared to classic cooking.

Reduced food cost

Cooking vegetables, fish or meat at night allows you to optimise production cycles and save money. At the end of cooking cycle, chilling or freezing cycles start immediately to block the proliferation of bacteria. In the morning you will find cold food to be moved to storage appliance.

Manual cycle

VISION works steadily at the temperature you want: -40°C $+65^{\circ}\text{C}$ (VISION F), or -40°C $+85^{\circ}\text{C}$. (VISION NUVÖ™). By varying the ventilation intensity, you can quickly cool even the most delicate foods, thus speeding up production times.



Continuous cooling

During periods of intense work, you can quickly cool a variety of foods.

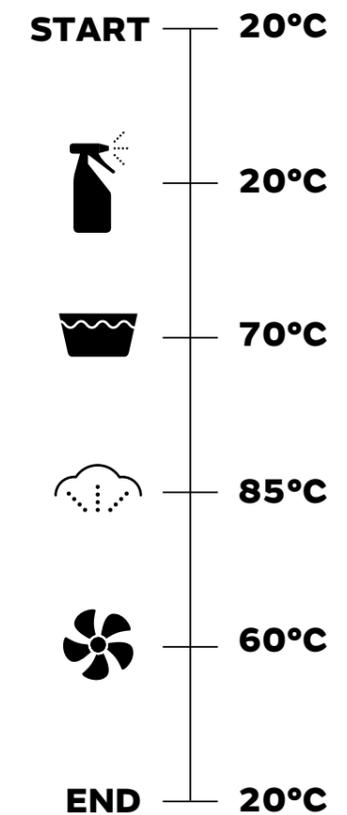
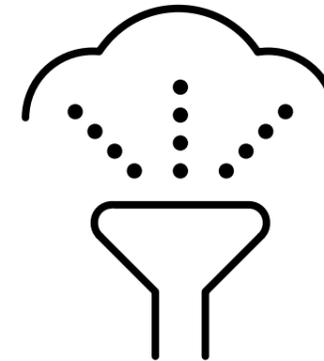
You can set the most suitable temperature and the ventilation intensity for even the most delicate products using the Manual cycle function.

The perfect cooling temperature for each food type

VISION can also be used as an excellent storage unit. You can keep foods that do not tolerate moisture, such as chocolate, ice cream and creamy semifreddi that should be served at -12°C / -14°C .

Steam sanitisation

It sanitises the surfaces of the chamber and the evaporator using hot steam.



Detergent + steam

Keeping your VISION clean and sanitised is quick and easy. The Sanification function combines detergent and hot steam action avoiding formation of mold and removing unpleasant odors.

Control at your fingertips

Protected by robust tempered glass, the 7" touch screen makes using the VISION blast chiller intuitive and immediate for anyone. You can start the available programs with just one touch or even create new ones.



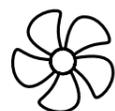
Time
Select the duration of the programs or leave it to Devote™ - Dynamic Evolution Temperature



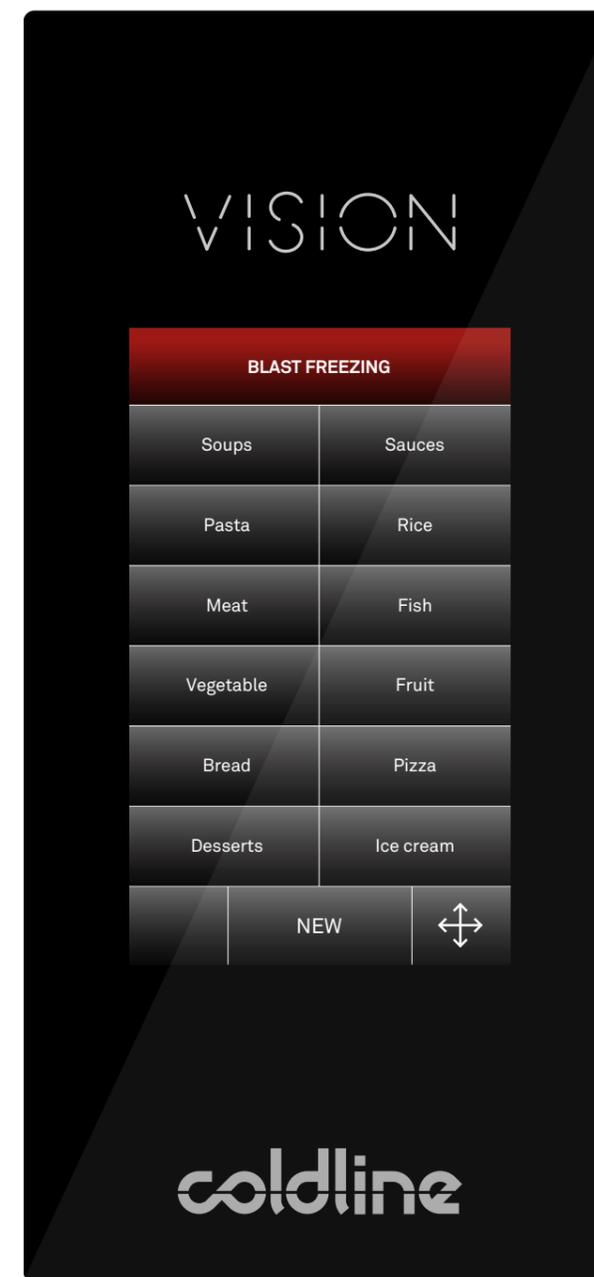
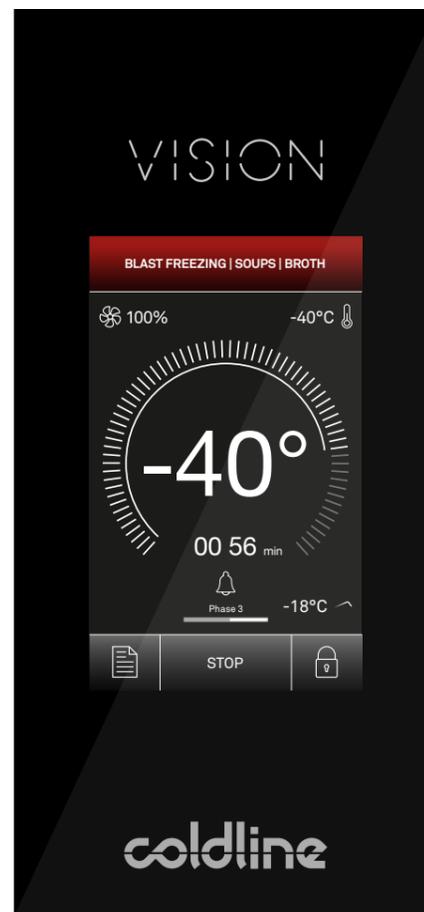
Temperature
Select the perfect temperature to blast chill food, crystallise chocolate, cook, pasteurise or prove dough



Humidity
Set the humidifier between 45% and 95% to define the humidity percentage



Ventilation
Set the ideal ventilation intensity between 25% and 100% for each food type



Customised recipe book
You have customisable programs for each food type

Personal layout
You can change the position of the recipe keys and create your own layout

Chained programs
Hot and cold functions can be performed in automatic sequence

Manual cycle
Work at the temperature you want by selecting optimal ventilation intensity and humidity percentage

Scheduled notifications
An alarm warns you when the set time or temperature has elapsed

Display lock
You can lock the display to prevent tampering by unauthorised personnel



Blast chill and freeze without a probe: Devote™ takes care of it

Devote™ - Dynamic Evolution Temperature - is the innovative system developed by Coldline which is able to autonomously recognise the weight, size and initial temperature of the food.

Devote™ automatically modulates temperature and ventilation on blast chilling and blast freezing cycles in the shortest time possible without using a core probe.

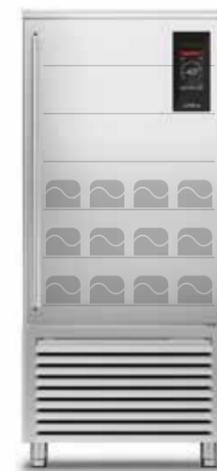
Limiting the use of the core probe allows you to speed up the chill blasting and freezing processes, thus avoiding bacterial contamination between different foods.

Full load



STD cycle: 115 min
Devote™ : 101 min.
Save time: 14 min
Save energy: 13%

Half load



STD cycle: 115 min
Devote™: 84 min.
Save time: 31 min
Save energy: 26%



VISION, an hub in the Cosmo

What is Cosmo?

Cosmo is the innovative Wi-Fi technology that allows you to connect all the Coldline appliances in the kitchen to VISION and monitor them from your smartphone.

No stress

The refrigerators work non-stop 24 hours a day and maintains the quality of the foods you have selected. Cosmo detects any anomalies caused by power line interruptions or improper personnel interventions and immediately sends a notification to your smartphone.

Recommended service

Cosmo compares the current performance of a Coldline appliance with the ideal parameters. Should there be any significant differences, it will suggest the necessary maintenance.

Constantly updated software

Thanks to Cosmo the software of your Coldline device will receive periodic updates as they are released, with the most recently developed features.

VISION blast chillers technology



Principal characteristics



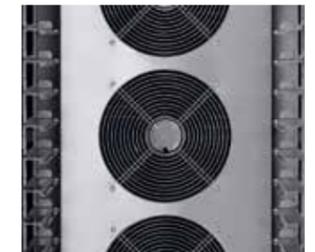
Modular base
Allows installation on wheels, feet, fixed or mobile base.



Electronic thermostatic valve
Regulates the quantity of the refrigerant fluid gas injected, improving performance by 25% and reducing consumption.



Replaceable gaskets with high performance insulation
Triple chamber geometry with innovative D7 compound, which produces 35% higher insulation efficiency than traditional models.



Air flow circulation conveyor
The innovative air circulation system envelops the food while reducing the time of the cooling cycle.



Easy maintenance
The quick release system for the front panel allows the condenser battery to be cleaned quickly, ensuring that its performance over time remains constant.



Ventilation panel opening
Easily inspected evaporator with the quick opening system for easy cleaning and maintenance.



Slides and racks
Removable quick-release racks without the need for use of tools, with positioning holes that facilitate air circulation and allow easy repositioning of EN60x40 and GN1/1 slides.



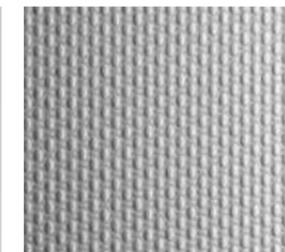
Core probe
Developed with an exclusive ergonomic design, it can be easily dismantled and replaced thanks to a simple connector. Multipoint or heated optional.



Interior lighting
The lighting makes the visibility in the chamber excellent. LED technology ensures low consumption and does not alter the internal temperature of the compartment.



Devote™
Sensor-less technology optimizes the duration of the blast chilling and blast freezing programs, ensuring significant energy savings.



Stainless steel texture
The stainless steel chamber is made more resistant by its particular texture.



Insulation thickness
The thickness of the door has been increased to 80 mm, which allows for a better insulation performance and greater energy savings.

VISION blast chillers

F - NUVŌ™

	5T GN1/1 EN60x40	Depth 700 mm 5T GN1/1 EN60x40	6T GN1/1 EN60x40	Depth 700 mm 6T GN1/1 EN60x40	7T GN1/1 EN60x40	Depth 700 mm Blast chiller counter 7T GN1/1 EN60x40
						
Size (mm)	L 780 D 859 H 853	L 780 D 759 H 853	L 780 D 859 H 913	L 780 D 759 H 913	L 780 D 859 H 1093	L 1400 D 700 H 950**
Yield per cycle	+90° +3°C +90° -18°C	22 Kg 17 Kg	18 Kg 12 Kg	27 Kg 21 Kg	34 Kg 24 Kg	34 Kg 24 Kg
Consumption*	+65° +10°C +65° -18°C	0,067 kWh/kg 0,259 kWh/kg	0,073 kWh/kg 0,272 kWh/kg	0,071 kWh/kg 0,246 kWh/kg	0,081 kWh/kg 0,258 kWh/kg	0,064 kWh/kg 0,221 kWh/kg
Total rate		1930W - 9,8A	2200W - 11,1A	2170W - 11,0A	2200W - 11,1A	2450W - 12,4A
Voltage		220/240V-50Hz	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Equipment		5 slides GN1/1 - EN60x40	5 slides GN1/1 - EN60x40	6 slides GN1/1 - EN60x40	6 slides GN1/1 - EN60x40	7 slides GN1/1 - EN60x40
Versions		Remote Water condensation Special power supplies	Remote Water condensation Special power supplies Top without splashback Without top			

* manual cycle -40°C
Regulations EN 17032:2018
** with top and splashback

NOTE
Available only
on F version

VISION blast chiller

F - NUVŌ™

10T

GN1/1
EN60x40



14T

GN1/1
EN60x40



20TP

GN2/1
EN60x80



30T

GN1/1
EN60x40



Size (mm)	
Yield per cycle	+90° +3°C
	+90° -18°C
Consumption*	+65° +10°C
	+65° -18°C
Total rate	
Voltage	
Equipment	
Versions	

L 780 D 859 H 1563
50 Kg
40 Kg
0,082 kWh/kg
0,252 kWh/kg
5620W - 9,95A
400/415V 3N-50Hz
10 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 859 H 1778
70 Kg
56 Kg
0,061 kWh/kg
0,250 kWh/kg
5700W - 10,0A
400/415V 3N-50Hz
14 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 1100 D 1104 H 1843
80 Kg
60 Kg
0,085 kWh/kg
0,268 kWh/kg
7450W - 13,2A
400/415V 3N-50Hz
10 slides GN2/1 - EN60x80
Remote Water condensation Special power supplies

L 810 D 1096 H 2340
90 Kg
66 Kg
0,095 kWh/kg
0,292 kWh/kg
7150W - 12,6A
400/415V 3N-50Hz
20 slides GN1/1 - EN60x40
Remote H 2215 mm Special power supplies

* manual cycle -40°C
Regulations EN 17032:2018

NOTE
Available only
on F version

Storage
units





VISION storage cabinets and counters

VISION storage cabinets and counters allow you to create ideal storage conditions for all food types according to season, load and production requirements. Regulation of humidity, temperature and ventilation means chocolate, baking bases, ice cream, meat, fish and fresh pasta all keep their original characteristics.

There are 4 cabinet sizes available: 30, 60, 80 EN60x40 trays and Roll-In models for trolleys. Two counter versions: 2 or 3 doors, temperature range $-30^{\circ}+15^{\circ}\text{C}$ and $-5^{\circ}+15^{\circ}\text{C}$.



Much more than just a storage unit, discover the functions:

Storage

Creates the ideal storage conditions to preserve foods with specific characteristics and needs. By changing the ventilation intensity, refrigeration can be semi-static or ventilated. Temperature range $-30^{\circ}+15^{\circ}\text{C}$ and $-5^{\circ}+15^{\circ}\text{C}$.

Thawing

Bring previously frozen foods back to the desired temperature. Variable-phase temperature management helps avoid bacterial build-up and ensures food safety.

Chocolate crystallisation

Creates the ideal micro-climate to preserve pralines, chocolates, chocolate bars and multi-layered chocolates. The reduced percentage of humidity and the uniform temperature help lower crystallisation times and prevents the efflorescence of cocoa butter, keeping the chocolate shiny and crispy.

Ice cream

Keeps ice cream in tubs or carapine, semifreddi, ice cream biscuits, cakes and cold pastry products at low temperatures.

Controls



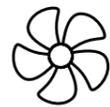
Temperature

Choose the right temperature to store your preparations



Humidity

Set the humidity percentage 90% - 40% (temperature $>4^{\circ}\text{C}$)



Ventilation

Set the ideal ventilation intensity between 50% and 100% depending on the degree of hydration of the food stored



VISION storage units technology



Principal characteristics



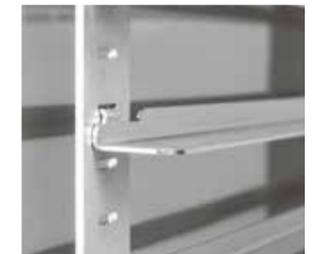
Modular base
Allows installation on wheels, feet, fixed or mobile base.



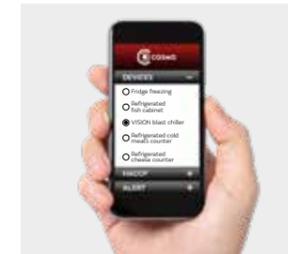
Replaceable gaskets with high performance insulation
Triple chamber geometry with innovative D7 compound, which produces 35% higher insulation efficiency than traditional models.



Air flow circulation conveyor
The innovative air circulation system allows air to envelop the food while reducing the time of the cooling cycle.



Slides and racks
Racks with positioning holes allow easy repositioning of the slides for EN60x40.



Cosmo wi-fi connection
It connects all the Coldline devices in the kitchen to VISION and allows monitoring from a smartphone.



Insulation thickness
The thickness of the door has been increased to 80 mm, which allows for a better insulation performance and greater energy savings.



Quick-release racks
Slotted racks facilitate air circulation and increase cooling efficiency. Removable without the use of tools to facilitate cleaning.



Interior lighting
The lighting makes the visibility in the chamber excellent. LED technology ensures low consumption and does not alter the internal temperature of the compartment.

VISION storage units

AC30



AC60



AC80



JC80



TC13



TC17



Size (mm)
Temperature (°C)
Maximum absorption (A)
Cooling capacity (W)
Voltage
Equipment
Versions

L 810 D 796 H 2215	
-5°+15°	-30°+15°
4,7	6,5
668	751

L 810 D 1096 H 2215	
-5°+15°	-30°+15°
4,7	6,5
668	751

L 900 D 1138 H 2465	
-5°+15°	-30°+15°
8,0	8,6
1336	1292

L 960 D 1276 H 2465	
-5°+15°	-30°+15°
8,0	8,6
1336	1292

L 1450 D 800 H 950*
-5°+15°C
2,5
565

L 2005 D 800 H 950*
-5°+15°C
2,5
565

220/240V-50Hz

20 pairs of stainless steel slides for shelves and EN60x40 trays

Remote
Special power supplies

220/240V-50Hz

20 pairs of stainless steel slides for shelves and EN60x80 trays

Remote
Special power supplies
Single door

220/240V-50Hz

20 pairs of stainless steel slides for shelves and EN60x80 trays

Remote
Special power supplies

220/240V-50Hz

-

Remote
Special power supplies

220/240V-50Hz

14 pairs of stainless steel slides for shelves and EN60x40 trays

Top without splashback
Without top
Special power supplies

220/240V-50Hz

21 pairs of stainless steel slides for shelves and EN60x40 trays

Top without splashback
Without top
Special power supplies

* body height 710 mm with top and splashback

Retarder
provers





VISION retarder prover, cabinets and counters

Reliability, precision and robustness are the main characteristics that distinguish the new generation of VISION retarder prover units.

The 7" touch screen allows you to adjust each of the parameters that affect the proving quality: time, temperature, ventilation and humidity. You can customise the available programs available and create a tailor-made recipe book, thus obtaining extraordinary proved products regardless of the season and weather conditions.

There are 4 cabinet sizes available: 30, 60, 80 EN60x40 trays and Roll-In for trolleys. Two counter versions: 2 or 3 doors, temperature range $-30^{\circ}+40^{\circ}\text{C}$ and $-6^{\circ}+40^{\circ}\text{C}$.



Functions to prove dough

Retarder prover

Allows you to program the dough proving at a given time. Ventilation intensity, humidity percentage, temperature and duration can be set for 5 working phases: stopping, holding, reactivation, proving, storage.

Manual proving

The dough rises for the time defined by the user at the desired temperature, humidity and ventilation. At the end of the program, VISION retards the development of the yeasts, keeping the dough ready for baking or blast freezing.

Continuous cycle

VISION proves the dough uninterrupted at a controlled temperature, humidity and ventilation intensity.

Controls



Time

Select the duration of the proving phase



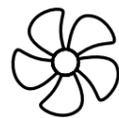
Temperature

Choose the right temperature for the maturation of the dough



Humidity

Set the humidifier between 45% and 95% to determine the humidity percentage

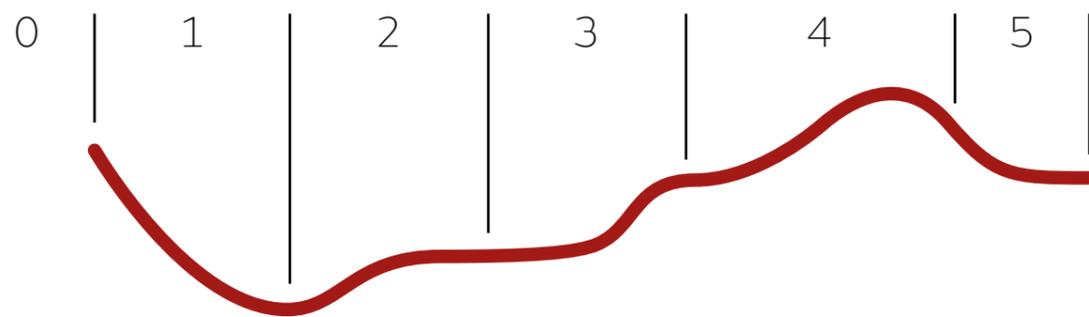


Ventilation

Set the optimum ventilation intensity between 25% and 100%



A 5 stage retarder prover for working without stress



0

Temperature

Temperature of the mix after the formation of glutinous properties.

1

Stopping

The mixture is subjected to rapid cooling. The fermentation activity of the yeasts is inhibited.

2

Holding

The temperature is kept below 3°C. Yeast cells remain inactive until recovery.

3

Reactivation

The temperature gradually increases. The fermentation activity of the yeasts is slowly regenerated.

4

Proving

The temperature and humidity increase up to the set value. The fermentation of the dough is complete.

5

Storage

The proven dough is held at controlled temperatures and humidity levels until baking.





Additional features

Storage

Creates the ideal storage conditions to preserve foods with specific characteristics and needs. By changing the ventilation intensity, refrigeration can be semi-static or ventilated. Temperature range $-30^{\circ}+15^{\circ}\text{C}$ and $-5^{\circ}+15^{\circ}\text{C}$.

Thawing

Bring previously frozen foods back to the desired temperature. Variable-phase temperature management helps avoid bacterial build-up and ensures food safety.

Chocolate crystallisation

Creates the ideal micro-climate to preserve pralines, chocolates, chocolate bars and multi-layered chocolates. The reduced percentage of humidity and the uniform temperature help lower crystallisation times and prevents the efflorescence of cocoa butter, keeping the chocolate shiny and crispy.

Ice cream

Keeps ice cream in tubs or carapine, semifreddi, ice cream biscuits, cakes and cold pastry products at low temperatures (low-temperature models only).

VISION retarder provers technology



Principal characteristics



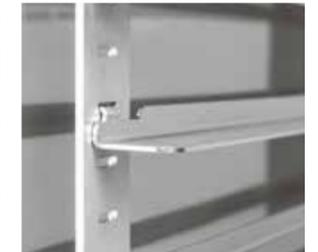
Modular base
Allows installation on wheels, feet, fixed or mobile base.



Replaceable gaskets with high level of insulation
Triple chamber geometry with innovative D7 compound, which produces 35% higher insulation efficiency than traditional models.



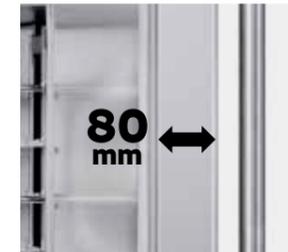
Air flow circulation conveyor
The innovative air circulation system allows air to envelop the food while reducing the time of the cooling cycle.



Slides and racks
Racks with positioning holes allow easy repositioning of the slides for EN60x40.



Cosmo wi-fi connection
It connects all the Coldline devices in the kitchen to VISION and allows monitoring from a smartphone.



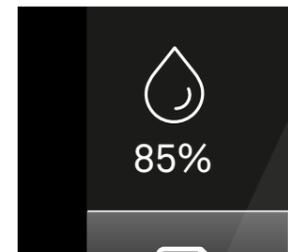
Insulation thickness
The thickness of the door has been increased to 80 mm, which allows for a better insulation performance and greater energy savings.



Quick-release racks
Slotted racks facilitate air circulation and increase cooling efficiency. Removable without the use of tools to facilitate cleaning.



Interior lighting
The lighting makes the visibility in the chamber excellent. LED technology ensures low consumption and does not alter the internal temperature of the compartment.



Adjustable humidifier
The humidity percentage can be adjusted in order to favour the perfect leavening of the dough.



Water filter
The water purification filter is included. The cartridge is replaceable in order to maintain high performance standards.

VISION retarder provers

AF30



AF60



AF80



JF80



TF13



TF17



Size (mm)		
Temperature (°C)		
Maximum absorption (A)		
Cooling capacity (W)		
Voltage		
Equipment		
Versions		

L 810 D 796 H 2215	
-6°+40°	-30°+40°
4,7	6,5
668	751

L 810 D 1096 H 2215	
-6°+40°	-30°+40°
4,7	6,5
668	965

L 900 D 1138 H 2465	
-6°+40°	-30°+40°
8,0	8,6
1336	1292

L 960 D 1276 H 2465	
-6°+40°	-30°+40°
8,0	8,6
1336	1292

L 1450 D 800 H 950*	
-6°+40°	
2,5	
565	

L 2005 D 800 H 950*	
-6°+40°	
2,5	
565	

20 pairs of stainless steel slides for shelves and EN60x40 trays
Remote
Special power supplies

20 pairs of stainless steel slides for shelves and EN60x80 trays
Remote
Special power supplies
Two half doors

20 pairs of stainless steel slides for shelves and EN60x80 trays
Remote
Special power supplies

-
Remote
Special power supplies

14 pairs of stainless steel slides for shelves and EN60x40 trays
Top without splashback
Without top
Special power supplies

21 pairs of stainless steel slides for shelves and EN60x40 trays
Top without splashback
Without top
Special power supplies

* body height 710 mm with top and splashback

Coldline Srl reserves the right to make changes to the products contained in this catalog at any time without prior notice.

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Vision Industry

coldline



At Coldline, we create technologies
that simplify the daily work
of chefs, pastry chefs, bakers,
ice cream and pizza makers.



Cold culture and technology

The human factor

At Coldline we value a dialogue with the men and women who work in the kitchen. It helps us to develop ideas and technologies which allow us to improve our products.

“Cold” culture

In our laboratory, we monitor our appliances in extreme conditions. This ensures that they will be able to perform optimally even when used intensively. We subject them to strict field testing at our modern cooking center, where our group of corporate chefs validate all our new products.

100% integrated process

Research and development, design and production activities are carried out exclusively in our factories in Torreglia (PD), Italy. All business processes are founded upon the principles of reliability, efficiency and energy savings.



Tailored to your sector

We offer ideal solutions for every catering business. It is the wide range of sizes, energy saving and high performance qualities which define Coldline appliances.



Catering

Catering
Restaurants
Delicatessens
Catering centres
Fast food
Supermarkets
Meat and fish
processing centres
Small industries



Pastisseries

Artisan Pastisseries
Confectioners
Pastry workshop
Small industries



Ice cream centres

Production centres and
ice cream distribution



Bakery

Bakery workshops
Bakeries



coldline

coldline

coldline

+85°

+3°

-40°

NUVŌ™
STEAM SLOW COOKING & COOLING

Cooking & Cooling

NUVŌ™ is the revolutionary patented technology that allows food to be cooked at low temperatures with the use of steam, and which also combines the blast chilling and freezing cycles.

When using NUVŌ™, food is completely enveloped by hot steam. The micro particles of water ensure excellent heat transmission which results in homogeneous and delicate cooking.

With NUVŌ™, the entire Cook & Chill process takes place without the need to move trays or trolleys, or the need for manual intervention. Once cooking is complete, chilling, freezing and conserving at the desired temperature can be programmed.

This is an innovative appliance which increases productivity by allowing the production cycle to continue operating over night.

VISION INDUSTRY, another dimension of chilling

VISION amplifies its advantages with its Industry range of blast chillers. The innovative multifunction technology, together with its excellent performance, and its compatibility with the most common oven carriages trolleys make Coldline minicells the best solution for catering. 3 versions are available with a temperature range of -40° to $+85^{\circ}\text{C}$.



VISION blast chillers technological excellence

Thanks to the continuous dialogue with top Chefs and Pastry Chefs, Coldline has developed the VISION INDUSTRY blast chillers which offers every professional the most suitable appliance for their business.

VISION replaces several traditional devices integrating multiple functions in a small space. During the day, it chills, freezes or thaws, overnight it can prove or cook at low temperature.

Simple, powerful and innovative technology that allows you to save time, decrease energy consumption and improve the quality of your work.



U -40°C +10°C	F -40°C +65°C	NUVÖ™ -40°C +85°C
■	■	■
■	■	■
■	■	■
-	■	■
-	■	■
-	-	■
-	-	■
-	■	■

Blast chilling

Quickly cools fresh or cooked food to a core temperature of +3°C

Blast freezing

Quickly cools fresh or cooked food to a core temperature of -18°C

Manual cycle

Keeps food at temperature between -40°+10°C (U), -40°+65°C (F), -40°+85°C (NUVÖ™)

Thawing

Safely and quickly thaws food while maintaining the original quality

Proving and Retarder proving

Creates the ideal micro-climate by adding moisture for perfect proving

Holding

Maintain ice cream, desserts, cakes and dishes at a temperature ready to serve

Pasteurisation

Eliminates pathogenic micro-organisms in foods and extends storage times

Low temperature steam cooking

Gently cooks food at a controlled temperature while adding moisture

Steam sanitisation

The blast chiller compartment is steam sanitised, thus removing odours and food residues

Blast chilling

Quickly cools raw or freshly cooked food to a core temperature of +3°C, stops bacterial growth, increases fridge life by 70% while maintaining quality intact.

Roast octopus with chickpea cream, cherry tomatoes, basil and parsley chlorophyll

Regenerated in 6 minutes, served 8 minutes from the order

Roast octopus

Freshly frozen with VISION, cooked and blast chilled 4 days before serving

Chickpea cream

Made and blast chilled 3 days before serving



Store for longer

At temperatures between +65°C and +10°C the conditions are ideal for bacterial growth, thus shortening the shelf life of food. Immediate cooling with VISION lengthens the storage period while maintaining colour, flavour and texture.

Planning and flexibility

By increasing the storage period of food, you won't have to repeat the same preparation work each day. You can plan ahead, produce greater quantities, and regenerate and serve only the required portions in a short time.

Food safety

Even the most delicate preparations such as creams and sauces can be properly managed according to current health regulations. You can save detailed reports and keep your HACCP registry up-to-date.

Hydration in proved products

Blast chilling proved products and baking bases prevents the evaporation of water, thus reducing dehydration. Bread, pizza and sponge cakes will maintain their softness and aroma for longer.

Blast freezing

Quickly freezes food to a core temperature of -18°C , favouring the micro-crystallisation of liquids. Fibres, flavour and structure remain unchanged.

Pacchero pasta filled with salted codfish

Cooked, filled and frozen with VISION
18 days before serving

Pacchero pasta filled with creamed salted codfish on pumpkin cream and squid-ink bread crumbs

Regenerated in 7 minutes,
served 9 minutes from the order



Pumpkin cream

Prepared 21 days before serving,
frozen with VISION in single portions

Perfectly healthy!

Thanks to the power and delicacy of VISION blast chilling, you can purify raw fish and eliminate any risk of Anisakis. After thawing, you will get firm and easy-to-work.

Organisation and convenience

You can effectively combine purchasing and freezing ingredients from your trusted suppliers. Reducing the purchase of frozen and semi-finished industrial products is a sure source of cost savings.

Larger menu

Stocks can be perfectly preserved for long periods, allowing you to offer your customers a wider menu choice. Even in the case of exceptional events you will be ready to satisfy every request.

The ideal program for every food type

Choux pastries, mousses, proved products, baking bases, ice cream, single portions, semifreddi, biscuits, creams, mignons. VISION offers you dedicated programs for foods with different characteristics.

Production, distribution and consumption

Blast freezing allows the production of semi-finished and ready-to-serve dishes to be centralised. Standardising processes ensures qualitative uniformity at all points of sale, offering organisational advantages and better results for your business.

Fresh bread, everyday

Offering fresh bread every day of the week attracts customers and adds value to the restaurant. Prepare proven or pre-cooked dough in advance, and finish cooking just before serving. The careful management of the cold temperature and ventilation will keep the bread hydrated, soft and crunchy.

Proving and Retarder proving

Dough is perfectly proved immediatly or at a scheduled time; increasing humidity allows you to maintain the ideal hydration for the regular proving of yeast.

Gourmet pizza with sourdough starter

Dough proved using the overnight program, cooked, deep-frozen and regenerated in 5 minutes



Croissants ready for the oven

Kneaded and frozen 7 days before sale. Prooved with a night program



The ideal environment for gluten free proving

The increasing demand for gluten-free proved product clashes with the difficulty of working fast-dehydrating mixtures. With VISION, it is possible to have a humidity level of up to 95%, making it is possible to produce perfectly proved brioches, breadsticks and bread of all sizes.

Retarder proving

With VISION you can choose the time for cooking. Night proving can be scheduled with up to 5 phases (stopping, holding, reactivation, proving, storage) selecting duration, temperature, humidity percentage and ventilation intensity.

Home-made proved products

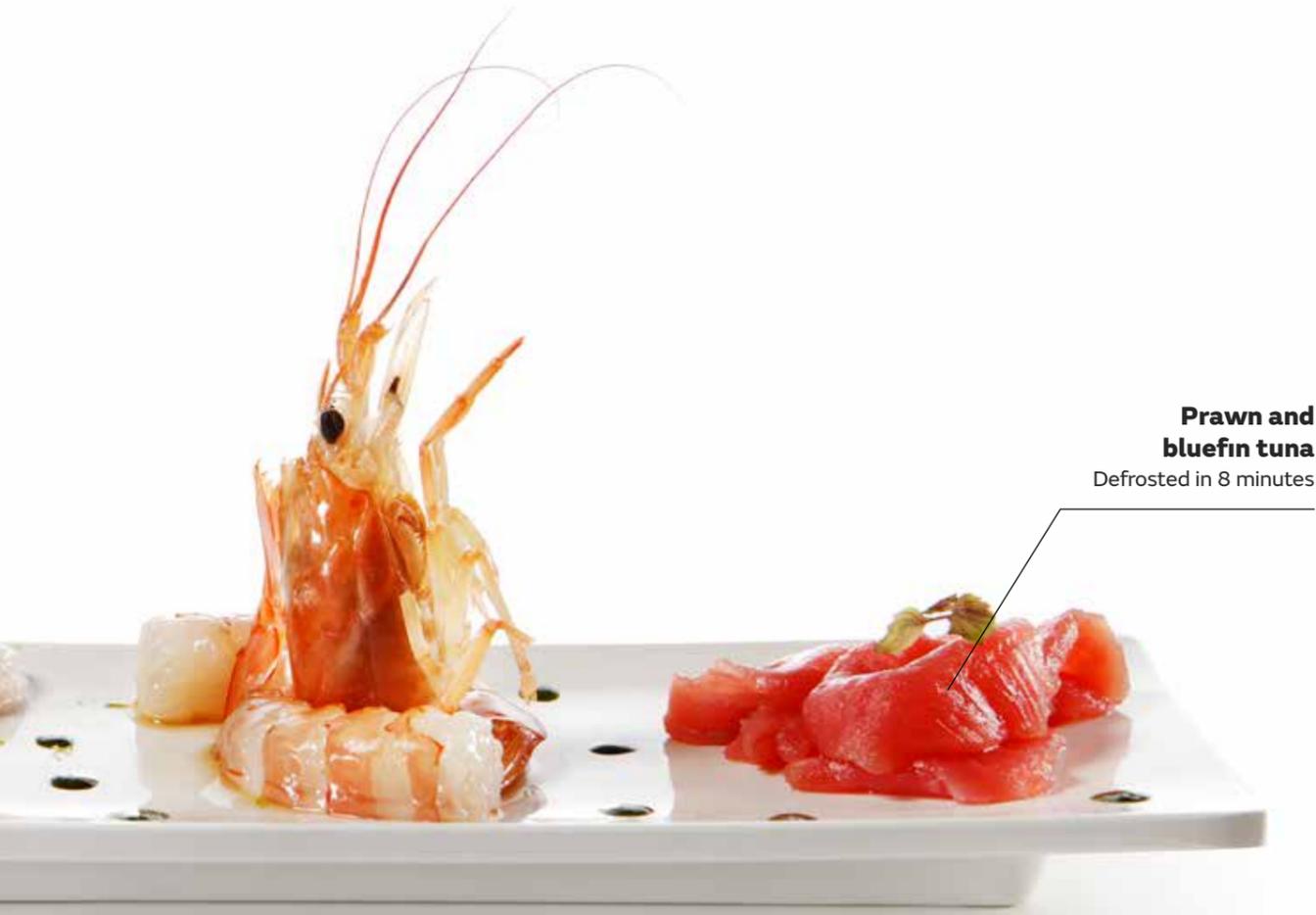
VISION is the excellent proving chamber for creating alveolated, soft and digestible products. If desired, the development of the yeasts, freezing and subsequent storage can be carried out automatically during the night without the presence of personnel.

Impress your customers with the smell of fresh bread

By combining freezing and programmed proving you can bake bread several times a day and offer customers the opportunity of buying a freshly made, aromatic and irresistible product.

Thawing

Thaw frozen food safely with VISION.
Careful management of temperature and humidity prevents the bacterial growth.



**Prawn and
bluefin tuna**
Defrosted in 8 minutes

Food safety

Thawing is a slow and delicate process. Using running water is not recommended, and microwaves partially cook food and alter the protein. With VISION, you can thaw quickly and safely while keeping the characteristics of the food intact.

Thawed in a few minutes

You can bring fish, meat, baking bases, ice cream and desserts back to serving temperature with VISION's specific programs. You can redesign the display windows in a short time and offer a wider choice to your customers, all the while working without stress.

Holding

Keeps your dishes at serving temperature. Thanks to VISION, the first and last plate will come out of the kitchen at the perfect temperature, even if at different times.



Lasagne, potatoes and green beans
Kept at 65°C for 2 hours.
Served 2 minutes from the order

Hot food, free oven

During service, the blast chiller is often unused, while the oven is in full operation. Using VISION to keep dishes at serving temperature means you will always have the oven available to regenerate and cook. You can serve meals at the perfect temperature in just a few minutes.

Quick service

For banquets and special occasions, the time dedicated to preparing and serving food is remarkable. Thanks to VISION you can organise everything before the guests arrive, and maintain the plates of food at a controlled temperature and the ideal level of humidity. You will be able to serve quickly, and keep the table full with your preferred dishes.

Pasteurisation

Removes pathogenic micro-organisms and most of the vegetative organisms present in food and extends the shelf life.

Garden vegetables

Mix of pickled vegetables pasteurised with VISION



Safety and organisation

Creams, bases for ice cream, jams, sauces, salsa, fresh pasta, pickled vegetables, chutney and many other preparations can be pasteurised with VISION to maintain the quality of the ingredients and increase their shelf life. Pasteurised foods in closed tubs can be stored at room temperature for several weeks.

Produce, pasteurise and sell

Have you ever thought of selling to your customers fresh pasta made in your restaurant along with a jar of sauce or pickles you have made? Pasteurisation means you can safely produce food and create an additional source of income.

Low temperature steam cooking

Food is cooked at a low temperature, enhancing its colour, flavour and texture. The addition of steam ensures an optimal heat distribution for homogeneous results. Once cooking is complete, you can choose to program to chill or to freeze.

Veal medallions

Cooked at low temperature for 3 hours with the overnight program and blast chilled



Quality and profit

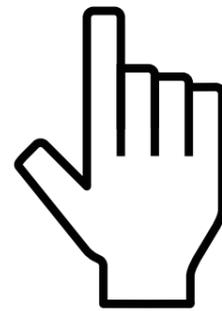
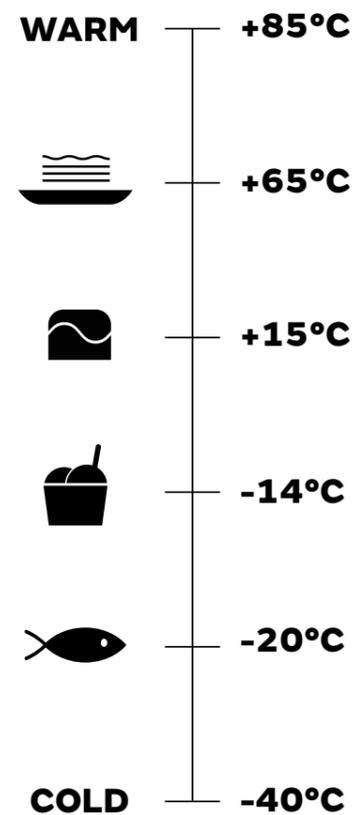
The extraordinary tenderness you can obtain when cooking at low temperature allows you to buy less noble cuts of meat, while still creating excellent dishes. Moreover, slow cooking favours the absorption of flavours and drastically reduces weight loss compared to classic cooking.

Reduzierung der Lebensmittelkosten

Das Kochen von Gemüse, Fisch oder Fleisch über Nacht ermöglicht die Optimierung des Produktionszyklus und bringt eine Ersparnis. Am Ende vom Kochen sind die Schockfrostung oder die Schnellkühlung unverzüglich und sie blockieren die Wucherung der Bakterien. Am Morgen werden die Kältespeise zum Einsetzen in dem Aufbewahrungsschränke bereit sein.

Manual cycle

VISION works steadily at the temperature you want: -40°C $+65^{\circ}\text{C}$ (VISION F), or -40°C $+85^{\circ}\text{C}$ (NUVÖ™). By varying the ventilation intensity, you can quickly cool even the most delicate foods, thus speeding up production times.



Continuous cooling

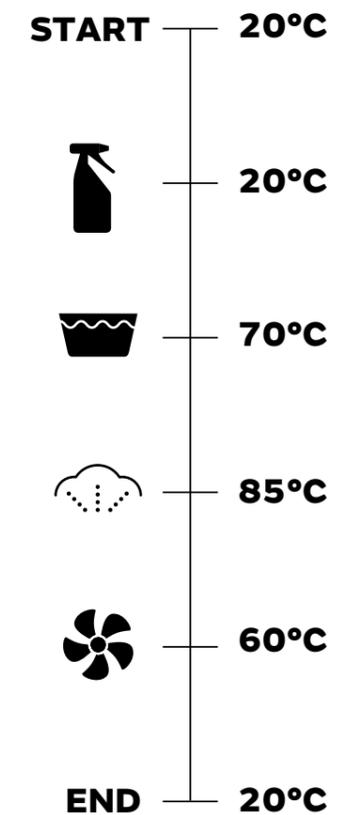
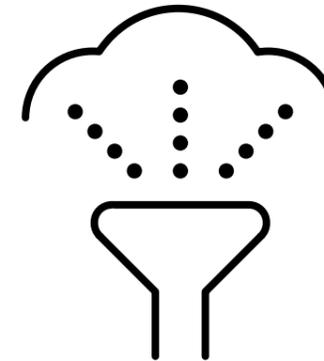
During periods of intense work, you can quickly cool a variety of foods. You can set the most suitable temperature and the ventilation intensity for even the most delicate products using the Manual cycle function.

The perfect cooling temperature for each food type

VISION can also be used as an excellent storage unit. You can keep foods that do not tolerate moisture, such as chocolate, ice cream and creamy semifreddi that should be served at -12°C / -14°C .

Steam sanitisation

It sanitises the surfaces of the chamber and the evaporator using hot steam.



Detergent + steam

Keeping your VISION clean and sanitised is quick and easy. The Sanitisation function combines the actions of detergent and hot steam, avoiding the formation of mould and eliminating unpleasant odours.



VISION INDUSTRY, for those who work and think big

An industrial process with an artisan heart

The Industry trolley blast chiller offers excellent performance to optimise the production process, combining the care of the artisan with the organisation and safety of an industrial system. Each model is available with three power levels, which can be chosen according to your working needs.

Roll-In e Pass-Through

Each model is available with a door (Roll-In) or a double opening (Pass-Through) and can house GN2/1, EN60x80 trolley or industrial-sized trolleys. Creating organised work spaces, in which the handling of ingredients and ready meals is a fundamental factor, reduces production times and improves overall efficiency.

Sturdy, solid and resistant

The thick Industry casing is made of stainless steel with a special embossing, making it particularly resistant to accidental impacts. Each component is carefully chosen to ensure reliability and a consistent performance, even in cases in which it is in constant use over a 24 hour period.

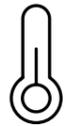
Control at your fingertips

Protected by robust tempered glass, the 7" touch screen makes using the VISION blast chiller intuitive and immediate for anyone. You can start the available programs with just one touch or even create new ones.



Time

Select the duration of the programs or leave it to Devote™ - Dynamic Evolution Temperature



Temperature

Select the perfect temperature to blast chill food, crystallise chocolate, cook, pasteurise or prove dough



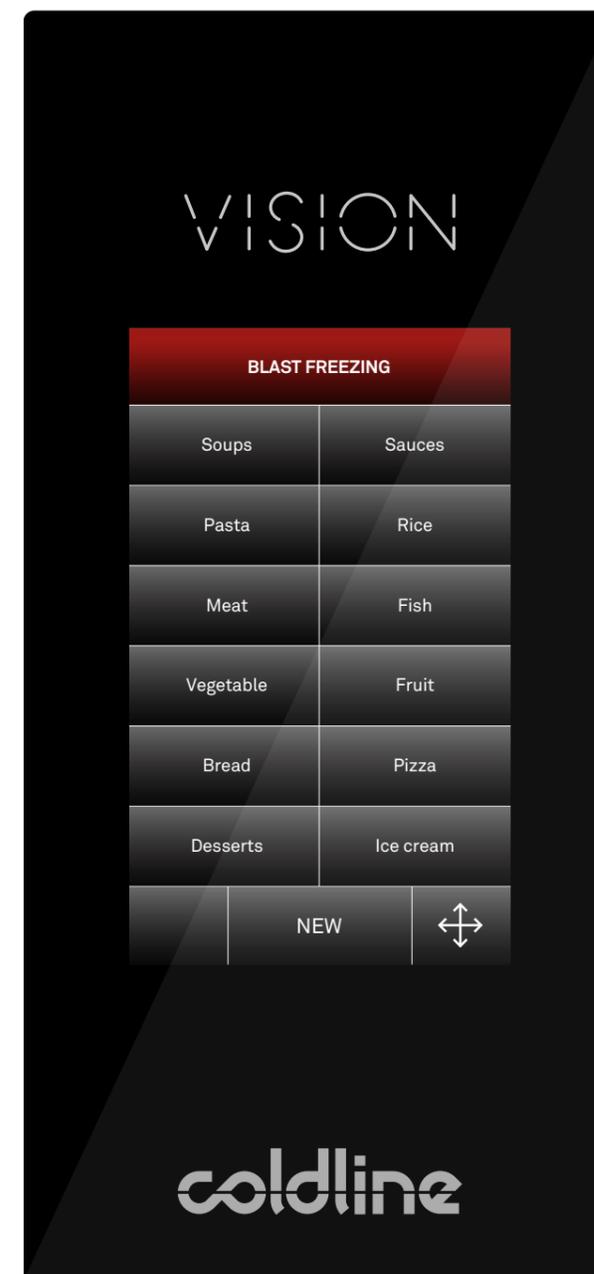
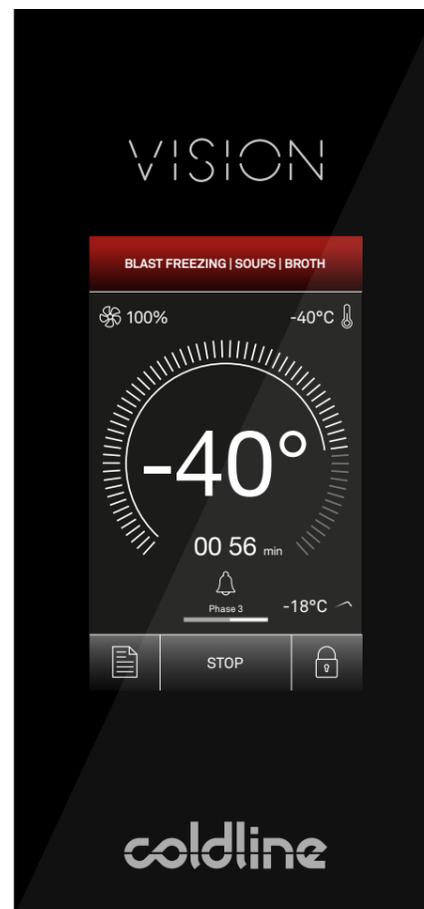
Humidity

Set the humidifier between 45% and 95% to define the humidity percentage



Ventilation

Set the ideal ventilation intensity between 25% and 100% for each food type



A personalised recipe book

You have specific customisable programs available for all your foodstuffs

Personal layout

You can change the position of the recipe keys and create your own layout

Chained programs

Hot and cold functions can be performed in automatic sequence

Manual cycle

Work at the temperature you want by selecting optimal ventilation intensity and humidity percentage

Scheduled notifications

An alarm warns you when the set time or temperature has elapsed

Display lock

You can lock the display to prevent tampering by unauthorised personnel



Blast chill and freeze without a probe: Devote™ takes care of it

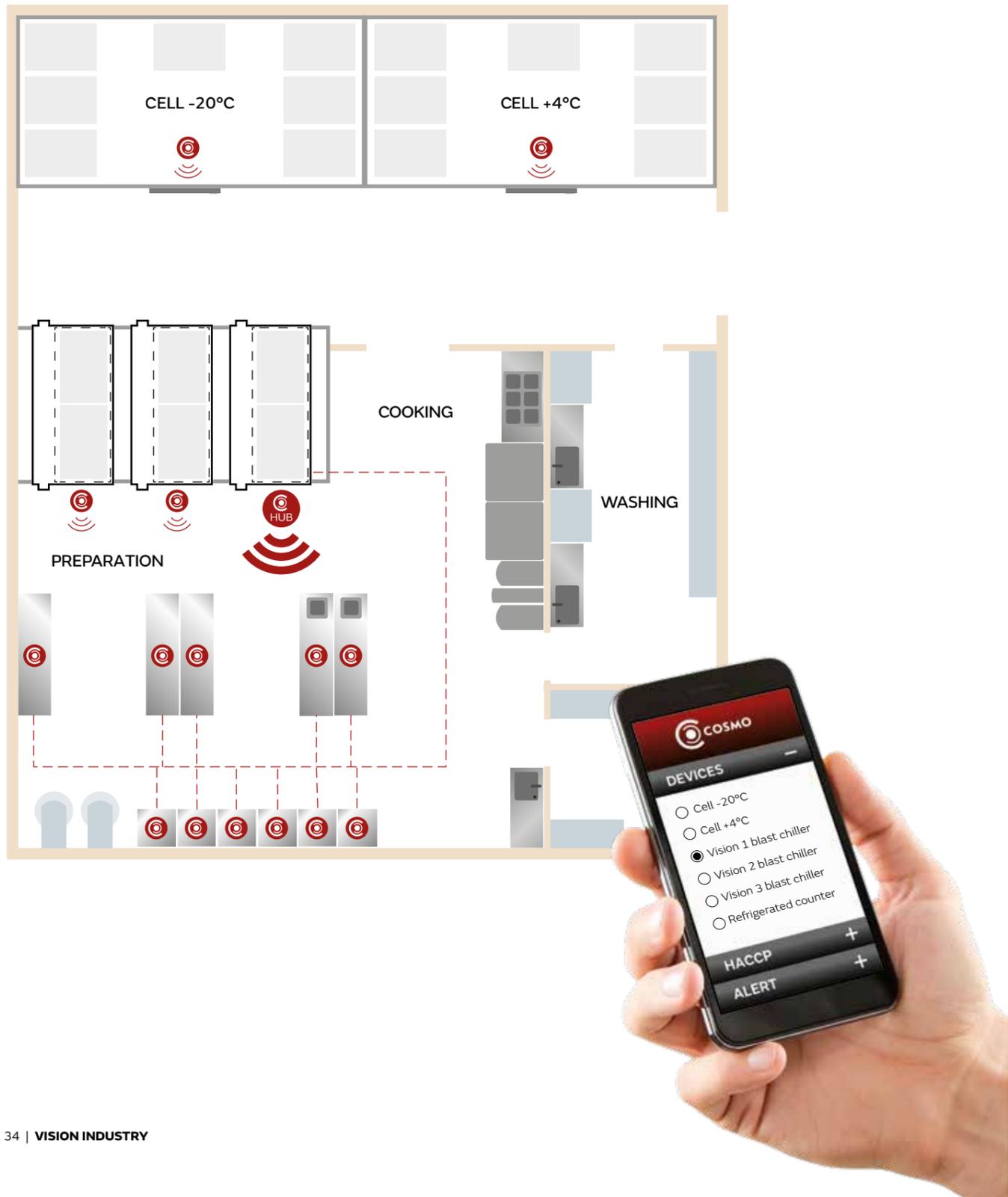
Devote™ - Dynamic Evolution Temperature - is an innovative system developed by Coldline that independently recognises the weight, size and temperature of the food.

Devote™ automatically modulates temperature and ventilation on blast chilling and blast freezing cycles in the shortest time possible without using a core probe.

Limiting the use of the core probe allows you to speed up the chill blasting and freezing processes, thus avoiding bacterial contamination between different foods.

You will be able to insert trolleys at a time programmed into your production cycle. The duration of the program will change so that even the last foods introduced are properly cooled.





VISION a Cosmo HUB

What is Cosmo?

Cosmo is the innovative Wi-Fi technology that allows you to connect all the Coldline appliances in the kitchen to VISION and monitor them from your smartphone.

Overnight production cycle

Thanks to the safety offered by Cosmo, the production cycle can be extended to the nighttime hours, thus achieving considerable energy savings. Even without the presence of personnel, you can be sure that the programmed cycles will be carried out correctly.

Recommended service

Cosmo compares the current performance of a Coldline appliance with the ideal parameters. Should there be any significant differences, it will suggest the necessary maintenance.

Constantly updated software

Thanks to Cosmo the software of your Coldline device will receive periodic updates as they are released, with the most recently developed features.



Cosmo is your security

Preserve your heritage

Refrigerators work nonstop, 24 hours a day, and the maintenance of the quality of your food depends on their efficiency. You will be able to connect refrigerated counters and cabinets to the Industry trolley blast chiller and be able to check that conservation is maintained correctly, according to the settings on the machine. Cosmo detects any anomalies caused by power cuts or by any improper intervention by personnel and immediately sends a notification to your smartphone.

Keep the entire chain in the chilling process secure

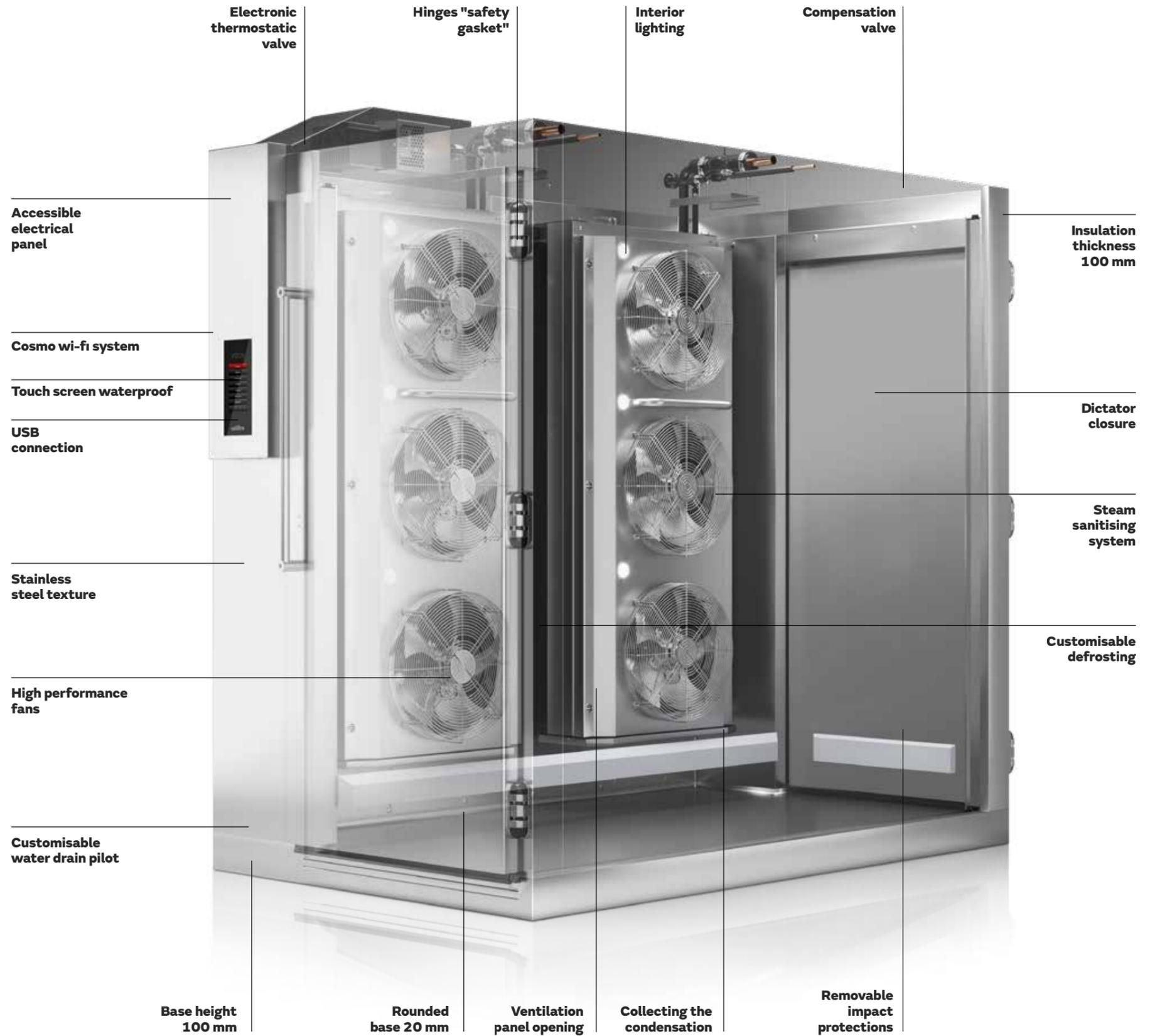
Cosmo technology is also available for the conservation cells in your workshop. Through the installation of a touch screen display you can check, control and extend safety to the entire chain of the chilling process.

Haccp on line

Cosmo helps you keep the HACCP record updated. Through the app you can download and archive daily reports or recover reports from previous days. The correct management of data and information is very simple, even for large kitchens. The centralised control system allows biologists to certify the accuracy of the pasteurisation cycle.

Consistent performance, food safety

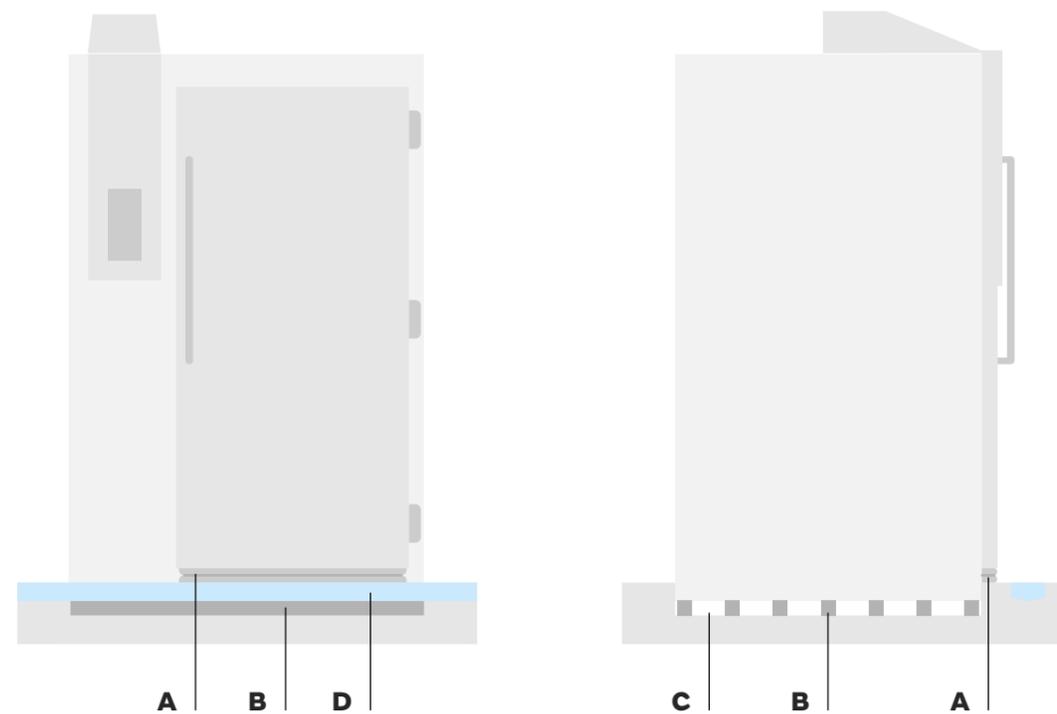
The hardware and software technological solutions chosen by Coldline's R&D department guarantee consistent performance under all working conditions. The reliability obtained guarantees that the food safety standards are fully respected.



State of the art installation

The Vision Industry blast chiller trolley can be installed flush with the floor to facilitate the movement of trolleys, or above the floor itself to adapt to an already built kitchen.

Blast chiller flush to the floor



A: gasket **C:** air
B: insulation profile **D:** drain

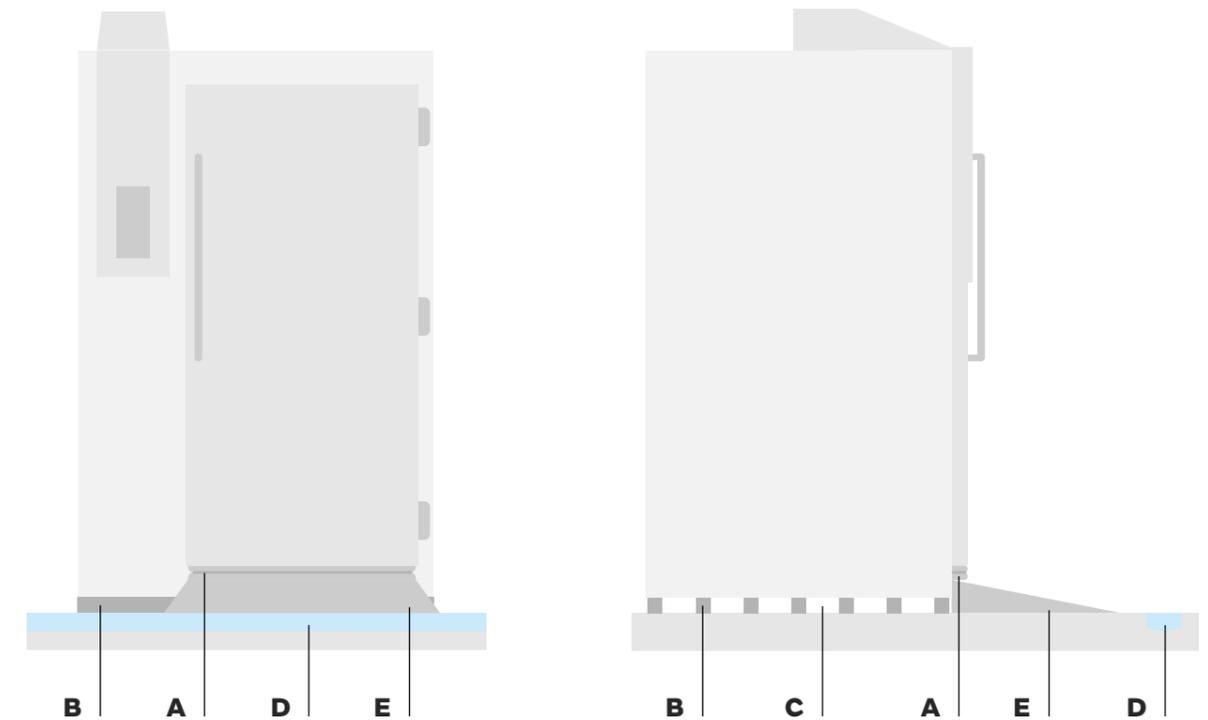
The ideal choice

Floor-level installation allows solid food and liquids to be moved with complete safety. The trolley can be inserted directly into the blast chiller from the oven, without having to overcome the height difference of the floor.

Isolation and hygiene

The thick underside (100 mm) and the PVC profile (h 40 mm) ensure excellent isolation. The drain pipe installed in front of the blast chiller door allows the collection of water used to clean the internal and external surfaces.

Blast chiller set above the floor



A: gasket **D:** drain
B: insulation profile **E:** access ramp
C: air

Adaptable to every environment

The installation of the VISION INDUSTRY blast chiller above the floor is the solution that adapts to any environment. The addition of the solid ramp (h 140 mm) allows the insertion of baking trolleys.

Insulation profiles

The installation of a PVC profile (h 40 mm) avoids condensation and guarantees the correct heat exchange between the bottom of the blast chiller and the floor. Excellent insulation ensures a performance of the highest quality.

Technology

Principal characteristics



Interior lighting
The lighting makes visibility excellent. LED technology ensures low power consumption, and does not alter the temperature inside the cell.



Hinges "safety gasket"
The lifting of the door during its opening avoids gasket abrasion and ensures optimal insulation.



Insulation thickness
The thickness of the door has been increased to 100 mm, which allows for a better insulation performance and greater energy savings.



Electric panel
Produced with a rational layout for easy installation and wiring operations. Accessible and removable from the front side.



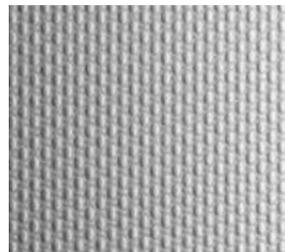
Electronic thermostatic valve
Regulates the quantity of the refrigerant fluid gas injected, improving performance by 25% and reducing consumption.



Impact protections
Special detachable bumpers protect the internal walls from accidental impacts and facilitate cleaning operations.



Core probe
Developed with an exclusive ergonomic design, it can be easily dismantled and replaced thanks to a simple connector. Multipoint or heated optional.



Stainless steel texture
The interior and exterior are of stainless steel and made more resistant by its particular texture.



Devote™
Sensor-less technology optimizes the duration of the blast chilling and blast freezing programs, ensuring significant energy savings.



Compensation valve
Reduces waiting times during frequent door openings.



Customised defrosting
The defrosting evaporator (at forced air) is started by the user at the end of the production cycle.



Ventilation panel opening
The high resistance evaporator with a cataphoresis coating is easy to inspect with a rapid opening mechanism for easy maintenance.



High performance fans
Made of aluminum to withstand corrosive agents, they guarantee excellent heat extraction. Diameter 45/50 cm.



Collecting the condensation
The large tray allows the correct flow of condensate in order to keep the floor of the blast chiller dry.

Other characteristics

USB connection for HACCP data download

Condensation automatically evaporates. Exhaust achievable with personalised positioning

Base height insulation thickness 100 mm. Special base on request

Dictator closure to absorb sudden changes in pressure when opening and closing doors (Pass-Through)

Prepared for CO₂ operation (optional)

Remote faired unit with Bitzer compressors

Insulating profile for installation with recessed bottom (recommended)

Waterproof touch screen, waterproofed with IP54 (dust and water spray)

Underside made with a single steel plate to facilitate cleaning (up to version W152)

Roll-in Pass-Through versions are available with configurable sizes and capacity

MODBUS-RT connection

COSMO wi-fi supervision system

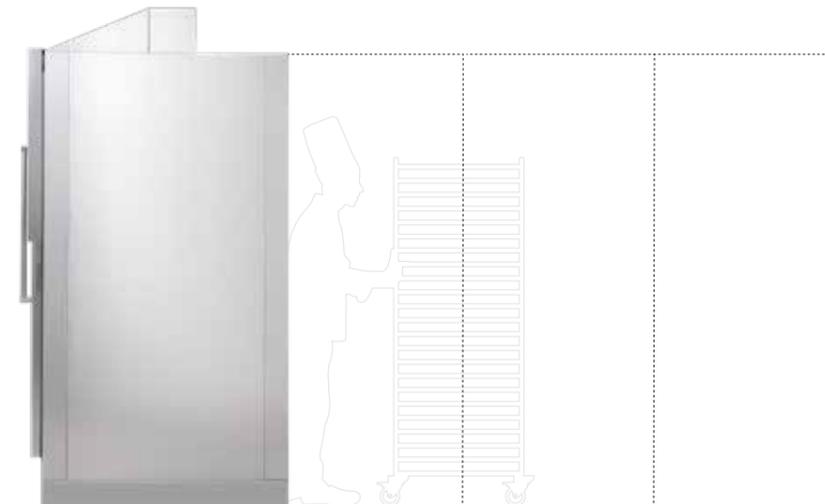
Steam sanitising system (F-NUVO™)

Operates in climate class 5

Blast chillers

VISION INDUSTRY U - F - NUVÖ™

Versions from 1 to 4 trolleys



W30

W35

W40

W41

W50

W51

Trolley capacities

1 - GN1/1
1 - EN60x40

1 - GN1/1
1 - EN60x40
1 - GN1/1 Rational 201

2 - GN1/1
2 - EN60x40
1 - GN2/1
1 - EN60x80
1 - GN2/1 Rational 202

2 - GN1/1
2 - EN60x40
1 - GN2/1
1 - EN60x80
1 - GN2/1 Rational 202

2 - GN1/1
2 - EN60x40
1 - GN2/1
1 - EN60x80
1 - GN2/1 Rational 202

2 - GN1/1
2 - EN60x40
1 - GN2/1
1 - EN60x80
1 - GN2/1 Rational 202

Size (mm)

L 960 **D** 1276 **H** 2365

L 1230 **D** 1200 **H** 2510

L 1480 **D** 1430 **H** 2510

L 1480 **D** 1430 **H** 2510

L 1600 **D** 1430 **H** 2510

L 1600 **D** 1430 **H** 2510

Yield per cycle **+90° +3°C**

60 Kg

100 Kg | 85 Kg*

120 Kg

160 Kg

200 Kg

260 Kg

+90° -18°C

85 Kg

80 Kg | 60 Kg*

90 Kg

120 Kg

160 Kg

200 Kg

Optional remote unit

3HP - Open
3HP - Faired

4HP - Open
4HP - Faired

6HP - Open
6HP - Faired
6HP - Faired with remote condenser

9HP - Open
9HP - Faired
9HP - Faired with remote condenser

12HP - Open
12HP - Faired
12HP - Faired with remote condenser

14HP - Open
14HP - Faired
14HP - Faired with remote condenser

Voltage

400/415V 3N - 50/60Hz

Versions

Plug-In **H** 2490 mm
Special voltage

Plug-In **H** 2770 mm
Special voltage

Pass-Through
Special voltage

Pass-Through
Special voltage

Pass-Through
Special voltage

Pass-Through
Special voltage

* Plug-In

NOTE
Available only on U version

Blast chillers

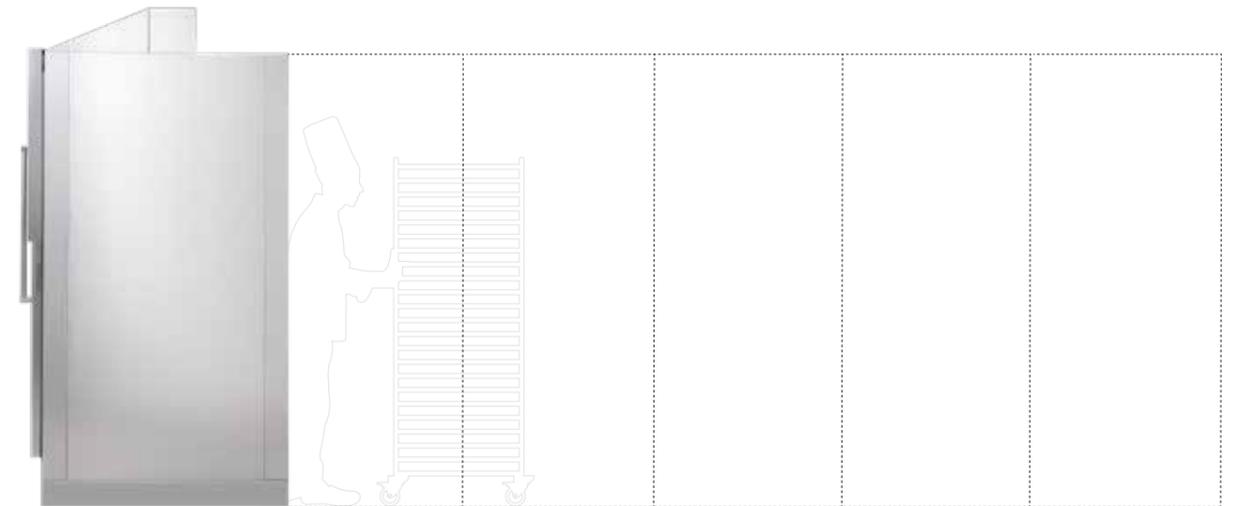
VISION INDUSTRY U - F - NUVŌ™

L version

up to 6 100x100 trolleys



Versions from 1 to 6 trolleys



Trolley capacities	
Size (mm)	
Yield per cycle	+90° +3°C +90° -18°C
Optional remote unit	
Voltage	
Versions	

W50 L

2 - GN1/1
2 - EN60x40
1 - GN2/1
1 - EN60x80
1 - 100x100
1 - GN2/1 Rational 202

L 1850 D 1430 H 2510

200 Kg

160 Kg

14HP - Open
14HP - Faired
14HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Pass-Through
Special voltage

W100 L

4 - GN1/1
4 - EN60x40
2 - GN2/1
2 - EN60x80
2 - 100x100

L 1850 D 2600 H 2510

400 Kg

320 Kg

28HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Special voltage

W150 L

6 - GN1/1
6 - EN60x40
3 - GN2/1
3 - EN60x80
3 - 100x100

L 1850 D 3640 H 2510

600 Kg

480 Kg

44HP - Faired
44HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Special voltage

W200 L

8 - GN1/1
8 - EN60x40
4 - GN2/1
4 - EN60x80
4 - 100x100

L 1850 D 4680 H 2510

800 Kg

640 Kg

2x28HP - Faired
2x28HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Special voltage

W250 L

10 - GN1/1
10 - EN60x40
5 - GN2/1
5 - EN60x80
5 - 100x100

L 1850 D 5720 H 2510

1000 Kg

800 Kg

28+44HP - Faired
28+44HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Special voltage

W300 L

12 - GN1/1
12 - EN60x40
6 - GN2/1
6 - EN60x80
6 - 100x100

L 1850 D 6760 H 2510

1200 Kg

960 Kg

2x44HP - Faired
2x44HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Special voltage

Coldline Srl reserves the right to make changes to the products contained in this catalog at any time without prior notice.

Coldline Srl

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