

**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

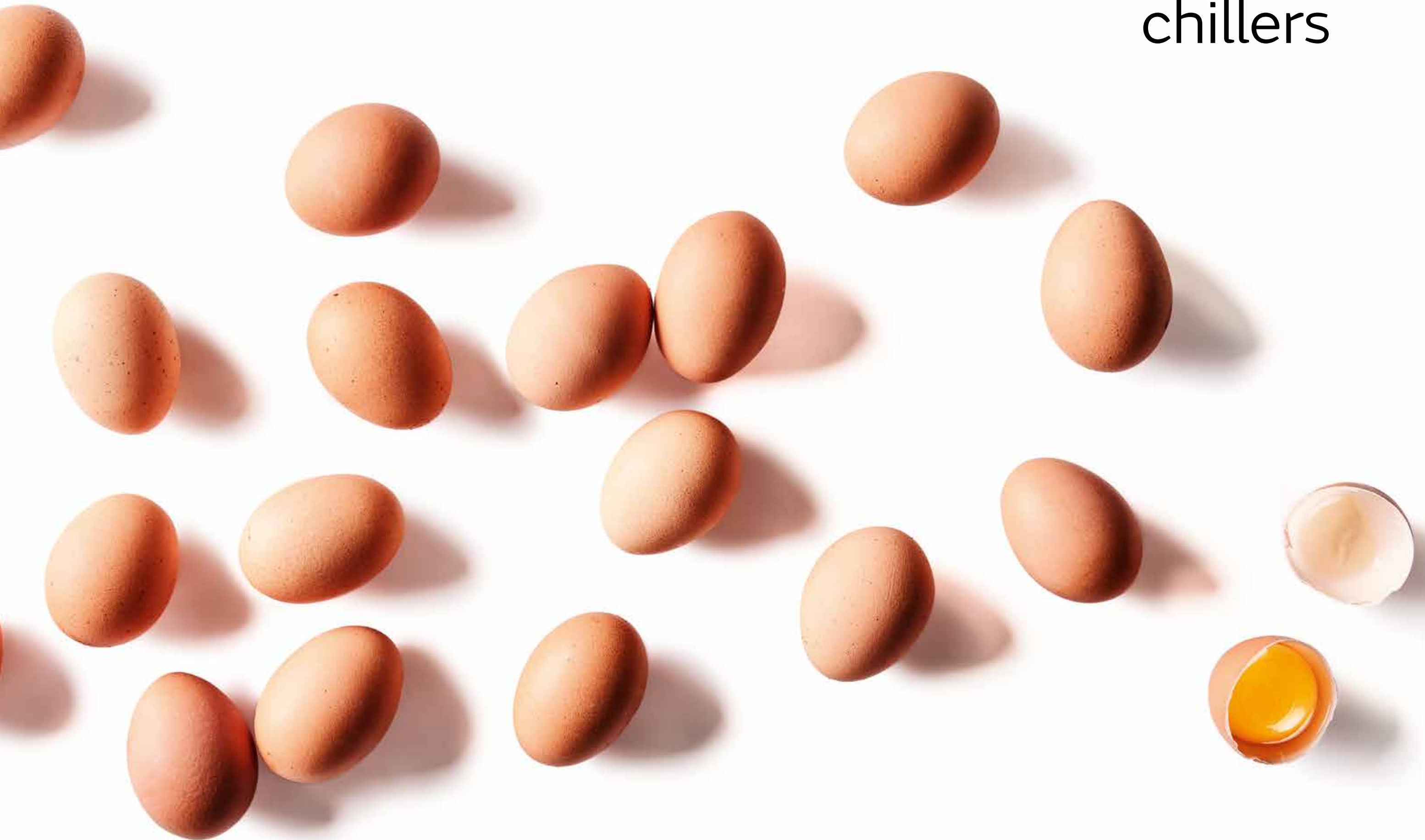


## VISION fulfills your every desire

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.

VISION blast chillers  
technological excellence

Thanks to the continuous dialogue with top Chefs and Pastry Chefs, Coldline has developed the VISION F and VISION NUVÖ™ 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.



F	NUVÖ™	
-40°C +65°C	-40°C +85°C	
■	■	<b>Blast chilling</b> Quickly cools fresh or cooked food to a core temperature of +3°C
■	■	<b>Blast freezing</b> Quickly cools fresh or cooked food to a core temperature of -18°C
■	■	<b>Manual cycle</b> Keeps food at temperature between -40°C +65°C (F), -40°C +85°C (NUVÖ™)
■	■	<b>Thawing</b> Safely and quickly thaws food while maintaining the original quality
■	■	<b>Proving and retarder proving</b> Creates the ideal micro-climate by adding moisture for perfect proving
■	■	<b>Chocolate crystallisation</b> Pralines, chocolates and chocolate bars crystallise in a few minutes
■	■	<b>Holding</b> Maintain ice cream, desserts, cakes and dishes at a temperature ready to serve
■	■	<b>Desiccation</b> Gently dehydrates food and extends storage times
■	■	<b>Yoghurt</b> Allows you to make creamy natural yoghurt using only good-quality milk.
—	■	<b>Pasteurisation</b> Eliminates pathogenic micro-organisms in foods and extends storage times
—	■	<b>Low temperature steam cooking</b> Gently cooks food at a controlled temperature while adding moisture
■	■	<b>Steam sanitisation</b> 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.

**Paccheri pasta filled with creamed salted codfish on pumpkin cream and squid-ink bread crumbs**  
Regenerated in 7 minutes, served 9 minutes from the order

**Paccheri 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.

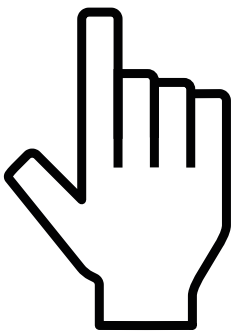
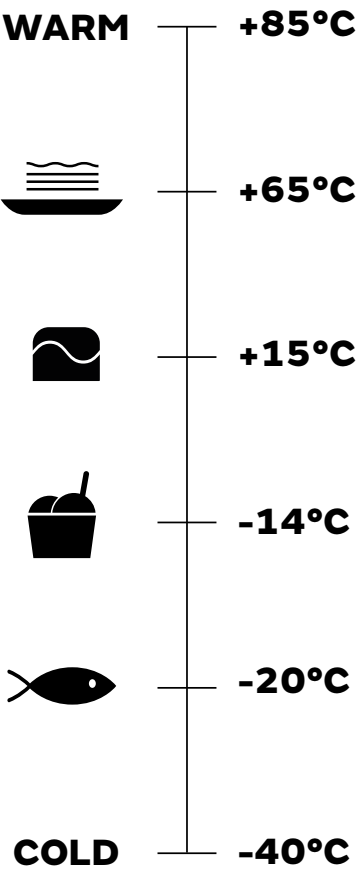
**Reduced food cost**

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°C (VISION F), or -40°C +85°C. (VISION NUVÖ™). By varying the ventilation intensity, you can quickly cool even the most delicate foods, thus speeding up production times.

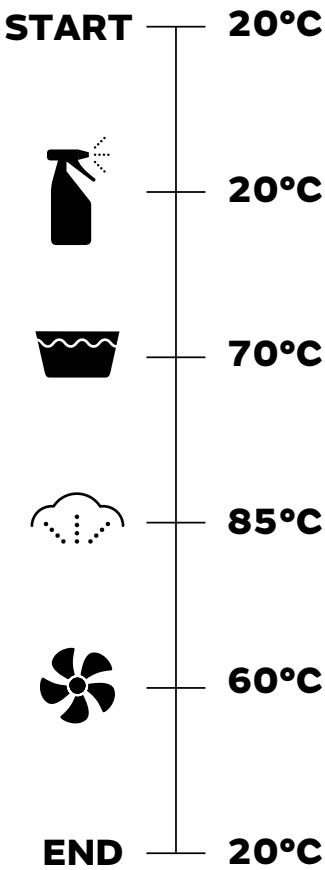
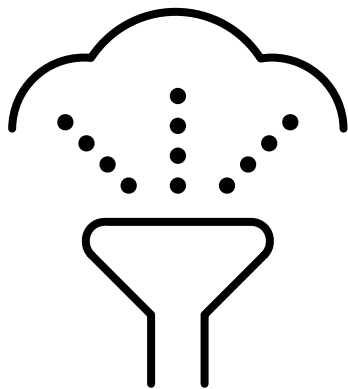


**Continuous cooling**  
During periods of intense work, you can quickly cool a variety of foods. You can set the most suitable temperature and the ventilation intensity for even the most delicate products using the Manual cycle function.

**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°/-14°C.

# Steam sanitisation

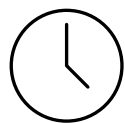
It sanitises the surfaces of the chamber and the evaporator using hot steam.



**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.



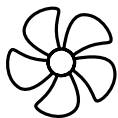
**Time**  
Select the duration of the programs or leave it to Devote™ - Dynamic Evolution Temperature



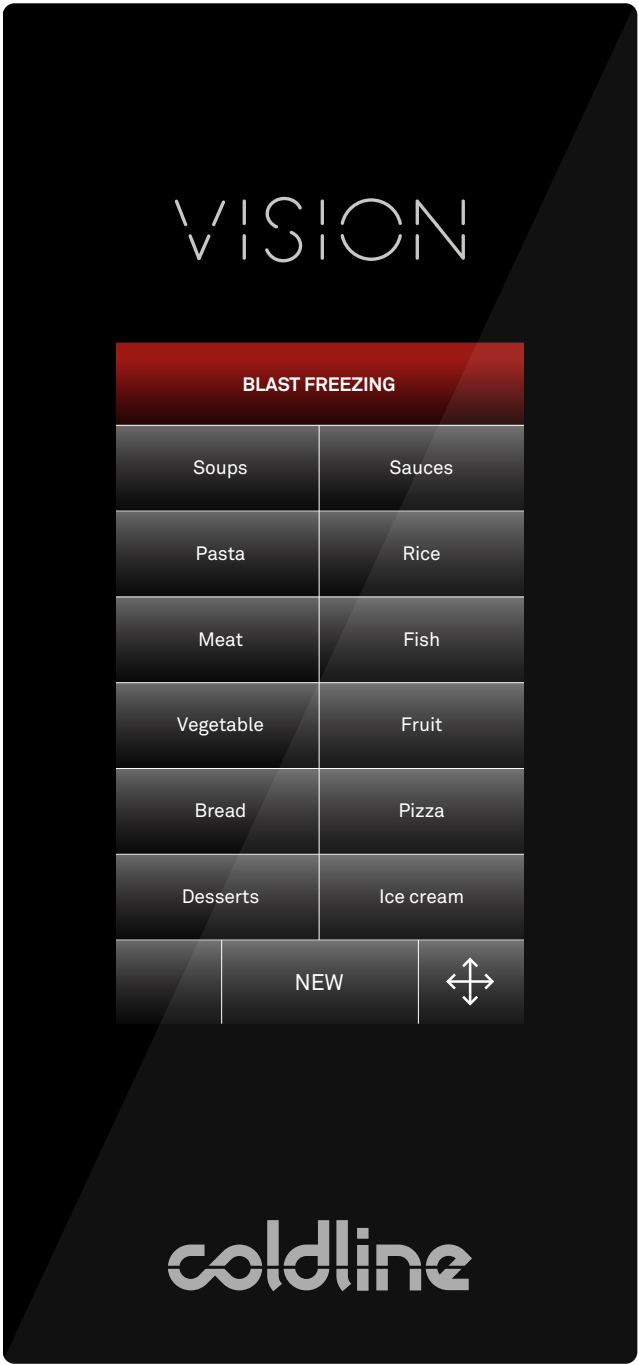
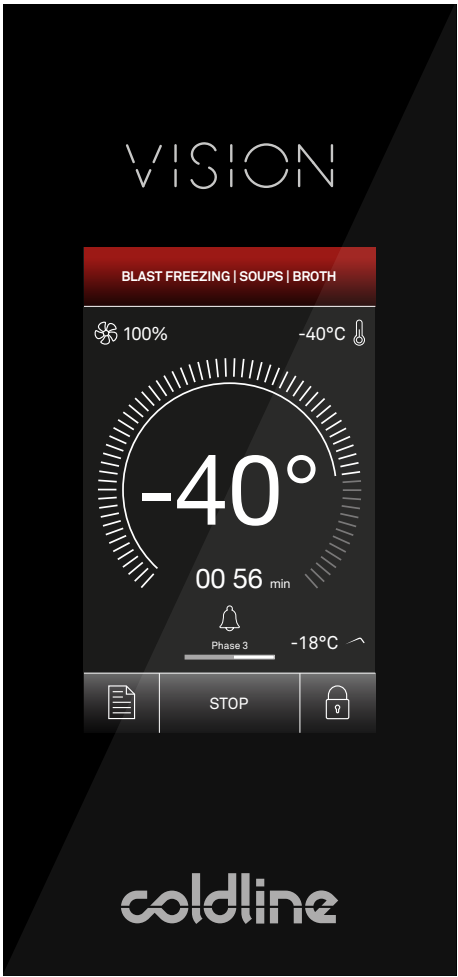
**Temperature**  
Select the perfect temperature to blast chill food, crystallise chocolate, cook, pasteurise or prove dough



**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



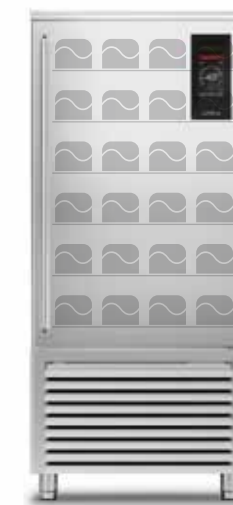
## Blast chill and freeze without a probe: Devote™ takes care of it

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.

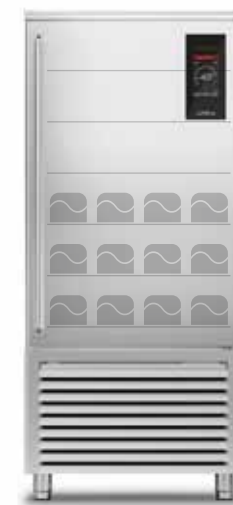
Limiting the use of the core probe allows you to speed up the chill blasting and freezing processes, thus avoiding bacterial contamination between different foods.

**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



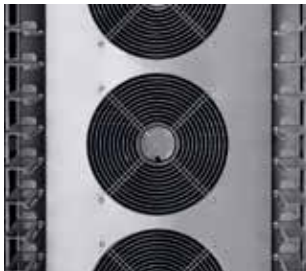
**Modular base**  
Allows installation on wheels, feet, fixed or mobile base.



**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.



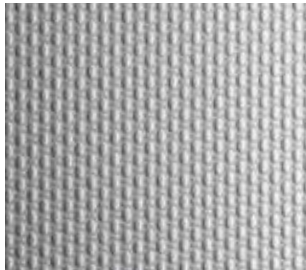
**Core probe**  
Developed with an exclusive ergonomic design, it can be easily dismantled and replaced thanks to a simple connector. Multipoint or heated optional.



**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™

							Depth 700 mm <b>Blast chiller counter</b> <b>7T</b> GN1/1 EN60x40
	<b>5T</b> GN1/1 EN60x40	Depth 700 mm <b>5T</b> GN1/1 EN60x40		<b>6T</b> GN1/1 EN60x40	Depth 700 mm <b>6T</b> GN1/1 EN60x40	<b>7T</b> 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 853
22 Kg
17 Kg
0,067 kWh/kg
0,259 kWh/kg
1930W - 9,8A
220/240V-50Hz
5 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 759 H 853
18 Kg
12 Kg
0,073 kWh/kg
0,272 kWh/kg
2200W - 11,1A
220/240V-50Hz
5 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 859 H 913
27 Kg
21 Kg
0,071 kWh/kg
0,246 kWh/kg
2170W - 11,0A
220/240V-50Hz
6 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 759 H 913
21 Kg
15 Kg
0,081 kWh/kg
0,258 kWh/kg
2200W - 11,1A
220/240V-50Hz
6 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 859 H 1093
34 Kg
24 Kg
0,064 kWh/kg
0,221 kWh/kg
2450W - 12,4A
220/240V-50Hz
7 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 1400 D 700 H 950**
34 Kg
24 Kg
0,072 kWh/kg
0,247 kWh/kg
2450W - 12,4A
220/240V-50Hz
7 slides GN1/1 - EN60x40
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	

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

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

NOTE  
Available only  
on F version

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

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



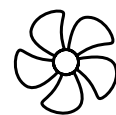
### Temperature

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

\* body height 710 mm with top and splashback

L 810 D 796 H 2215	
-5°+15°	-30°+15°
4,7	6,5
668	751
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x40 trays	
Remote	
Special power supplies	

L 810 D 1096 H 2215	
-5°+15°	-30°+15°
4,7	6,5
668	751
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x80 trays	
Remote	
Special power supplies	
Single door	

L 900 D 1138 H 2465	
-5°+15°	-30°+15°
8,0	8,6
1336	1292
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x80 trays	
Remote	
Special power supplies	

L 960 D 1276 H 2465	
-5°+15°	-30°+15°
8,0	8,6
1336	1292
220/240V-50Hz	
-	
Remote	
Special power supplies	

L 1450 D 800 H 950*	
-5°+15°C	
2,5	
565	
220/240V-50Hz	
14 pairs of stainless steel slides for shelves and EN60x40 trays	
Top without splashback	
Without top	
Special power supplies	

L 2005 D 800 H 950*	
-5°+15°C	
2,5	
565	
220/240V-50Hz	
21 pairs of stainless steel slides for shelves and EN60x40 trays	
Top without splashback	
Without top	
Special power supplies	



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.

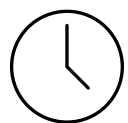
## Manual proving

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



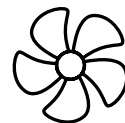
### Temperature

Choose the right temperature for the maturation of the dough



### Humidity

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



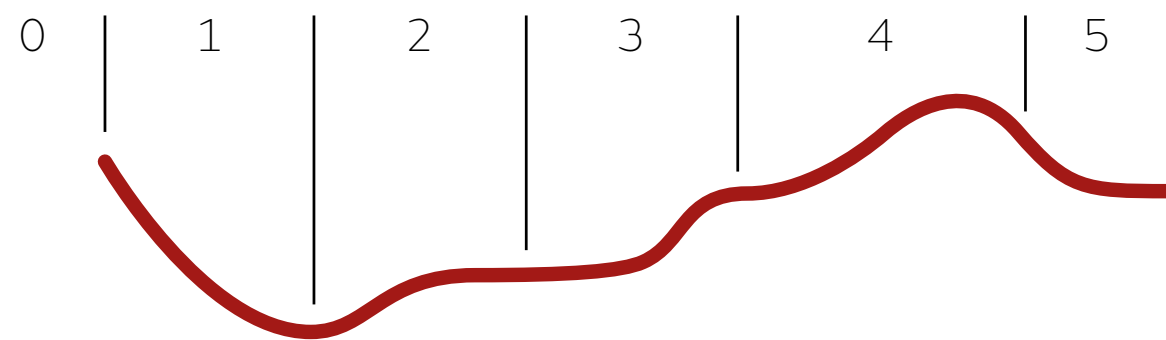
### Ventilation

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.



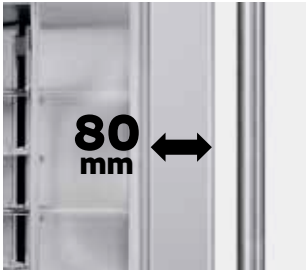
**Air flow circulation conveyor**  
The innovative air circulation system allows air to envelop the food while reducing the time of the cooling cycle.



**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.



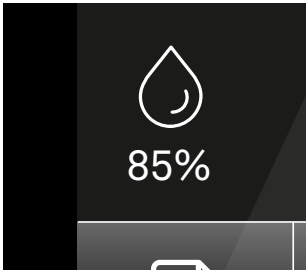
**Insulation thickness**  
The thickness of the door has been increased to 80 mm, which allows for a better insulation performance and greater energy savings.



**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 favours 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

\* body height 710 mm with top and splashback

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

20 pairs of stainless steel slides for shelves and EN60x40 trays

Remote  
Special power supplies

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

20 pairs of stainless steel slides for shelves and EN60x80 trays

Remote  
Special power supplies  
Two half doors

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

20 pairs of stainless steel slides for shelves and EN60x80 trays

Remote  
Special power supplies

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

-

Remote  
Special power supplies

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

14 pairs of stainless steel slides for shelves and EN60x40 trays

Top without splashback  
Without top  
Special power supplies

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

21 pairs of stainless steel slides for shelves and EN60x40 trays

Top without splashback  
Without top  
Special power supplies





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**coldline.it**

**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



### Pâtisseries

Artisan Pâtisseries  
Confectioners  
Pastry workshop  
Small industries



### Ice cream centres

Production centres and  
ice cream distribution



### Bakery

Bakery workshops  
Bakeries





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  $-40^{\circ}$  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. Standardizing 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



**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.

**Croissants ready for the oven**  
Kneaded and frozen 7 days before sale. Prooved with a night program



**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.

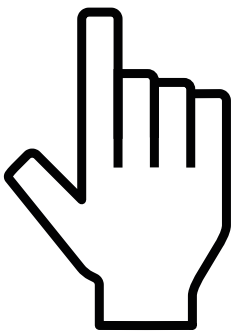
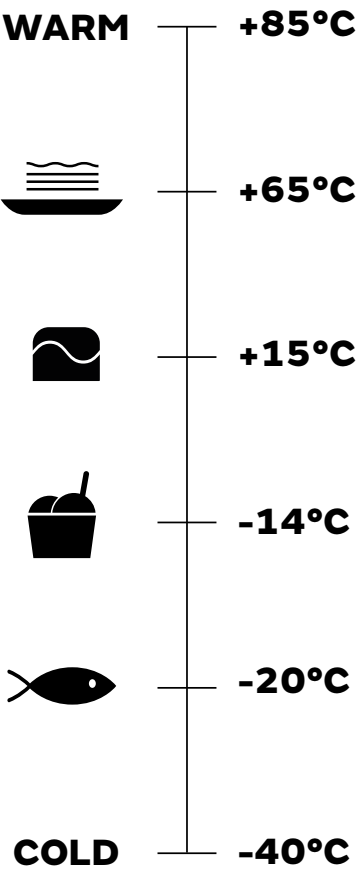
## Reduzierung der Lebensmittelkosten

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°C (VISION F), or -40°C +85°C (NUVÖ™). By varying the ventilation intensity, you can quickly cool even the most delicate foods, thus speeding up production times.

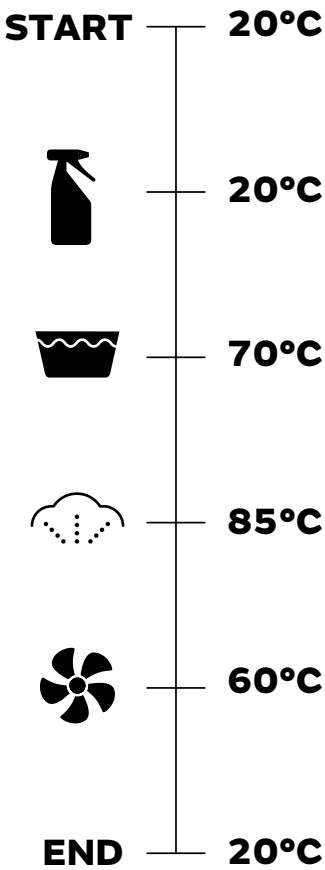
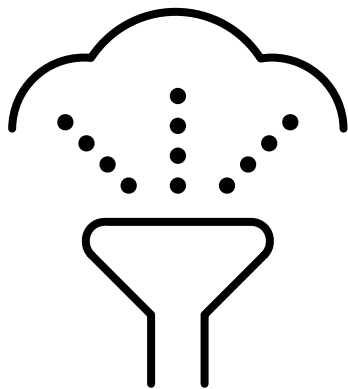


**Continuous cooling**  
During periods of intense work, you can quickly cool a variety of foods. You can set the most suitable temperature and the ventilation intensity for even the most delicate products using the Manual cycle function.

**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°/-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**

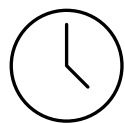
Each model is available with a door (Roll-In) or a double opening (Pass-Through) and can house GN2/1, EN60x80 trolley or industrial-sized trolleys. Creating organised work spaces, in which the handling of ingredients and ready meals is a fundamental factor, reduces production times and improves overall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



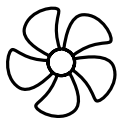
**Time**  
Select the duration of the programs or leave it to Devote™ - Dynamic Evolution Temperature



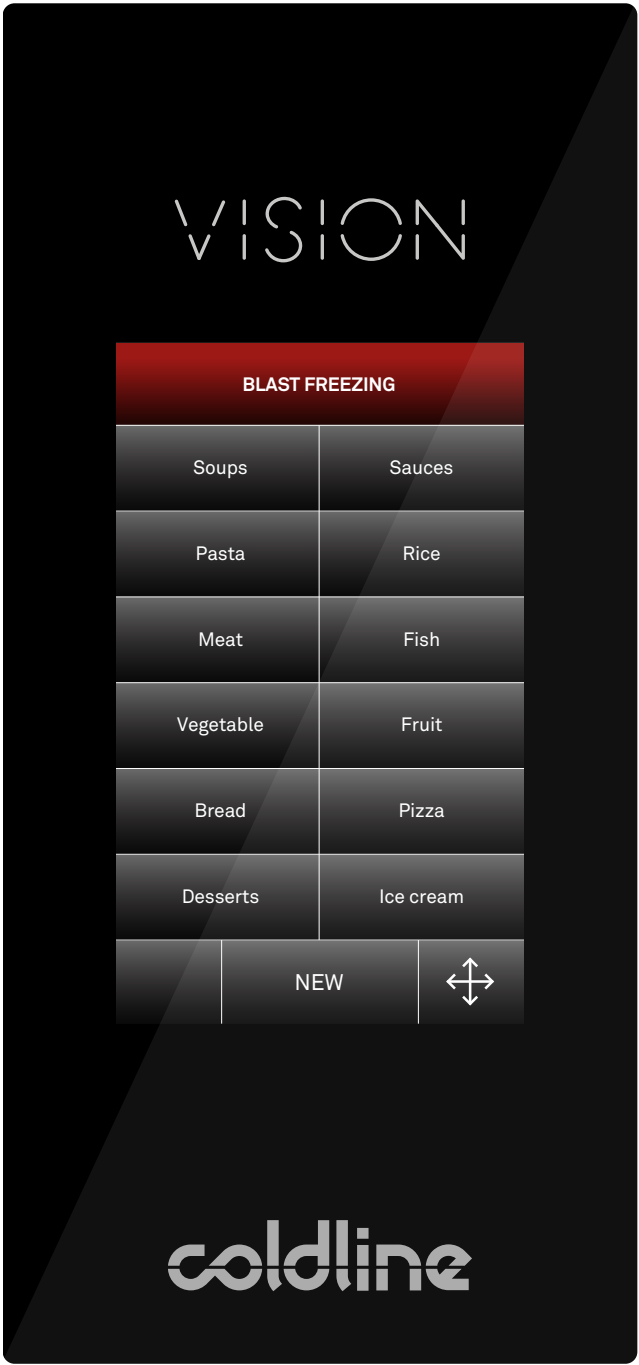
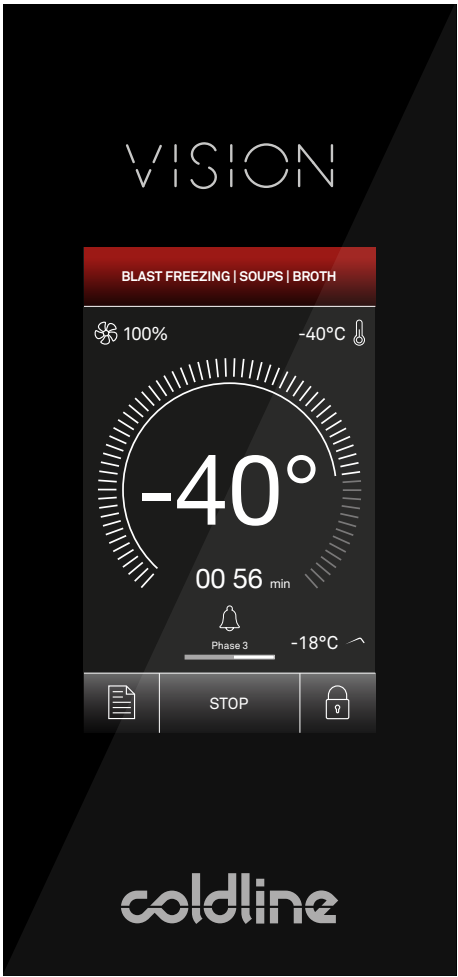
**Temperature**  
Select the perfect temperature to blast chill food, crystallise chocolate, cook, pasteurise or prove dough



**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

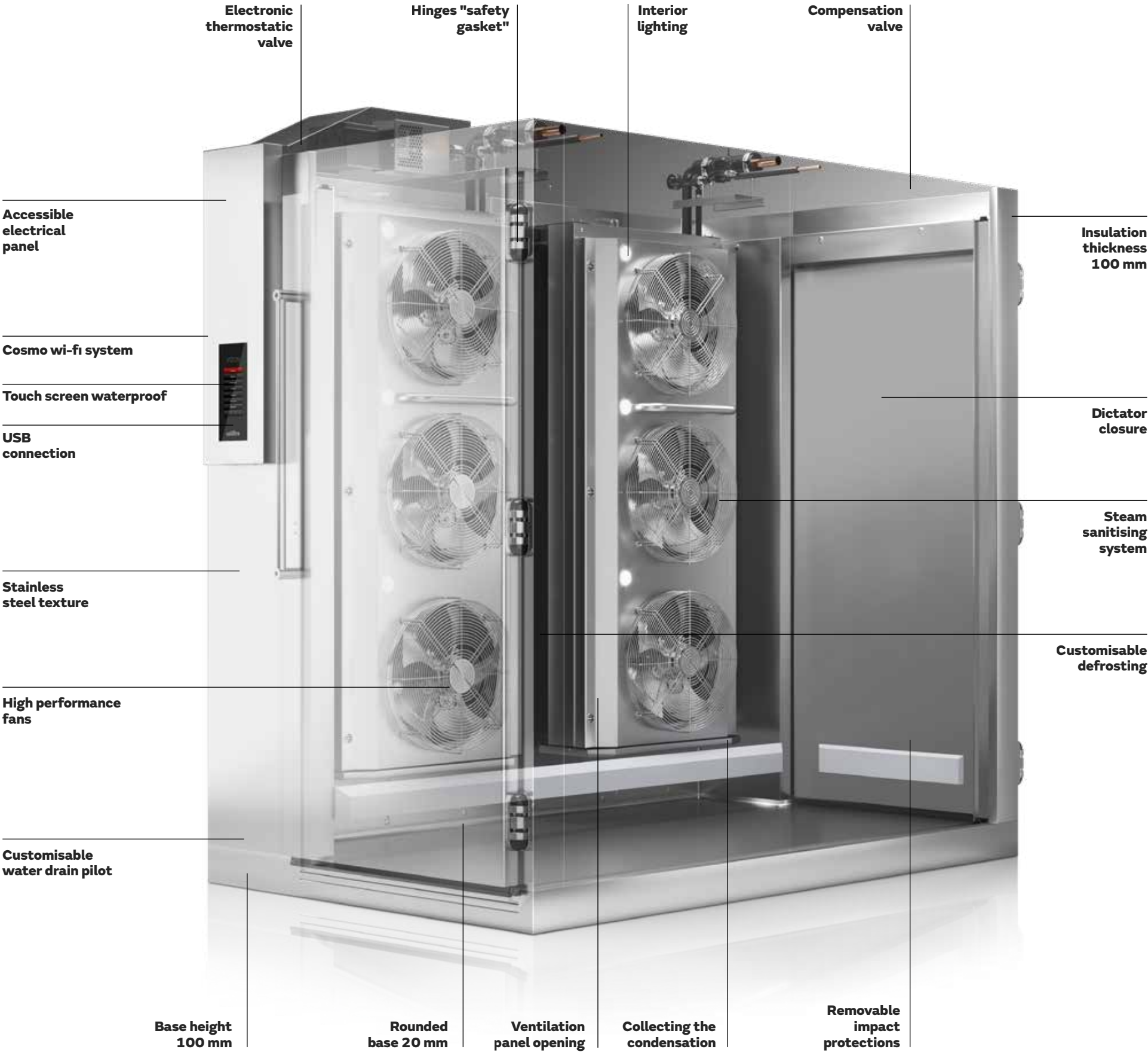
Cosmo helps you keep the HACCP record updated.

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

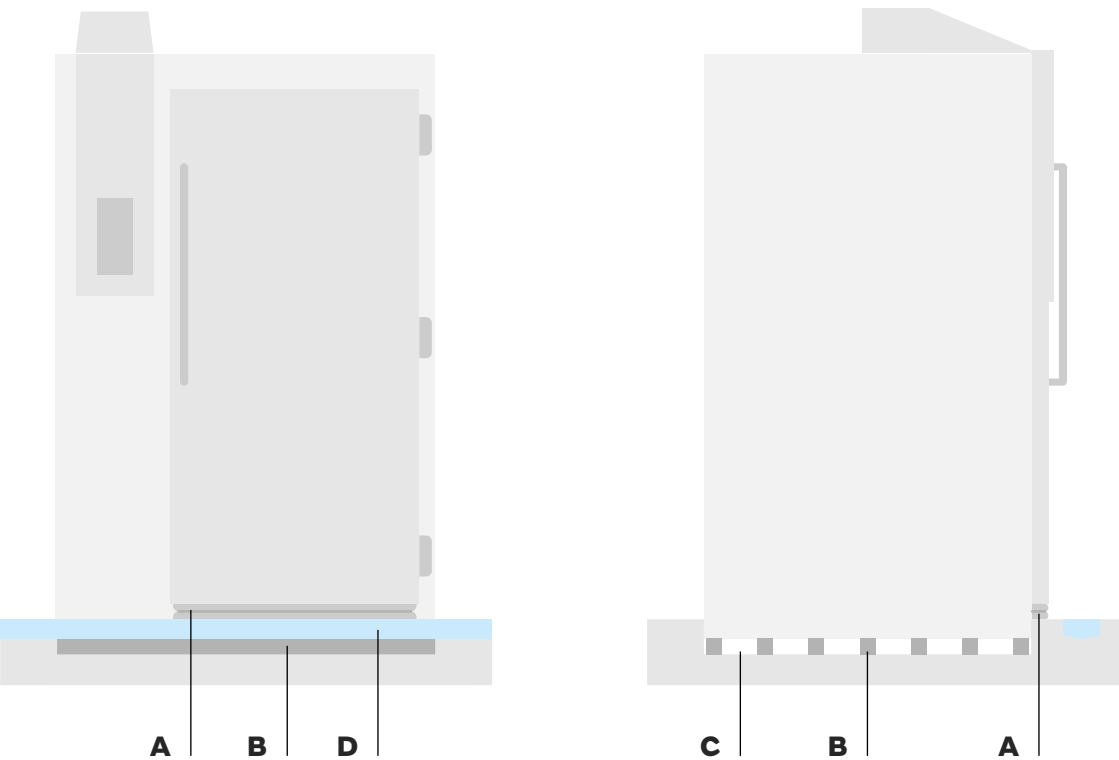
The hardware and software technological solutions chosen by Coldline's R&D department guarantee consistent performance under all working conditions. The reliability obtained guarantees that the food safety standards are fully respected.



# 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
- B: insulation profile
- C: air
- D: drain

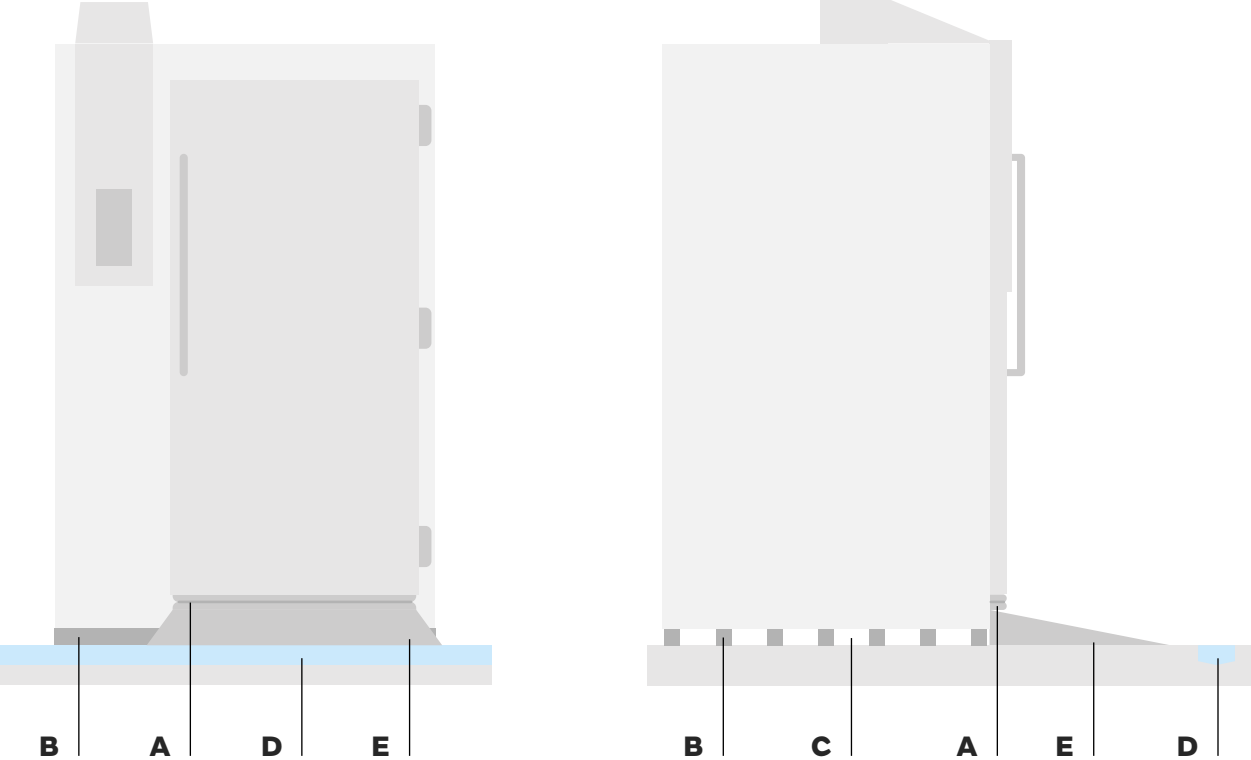
### The ideal choice

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
- B: insulation profile
- C: air
- D: drain
- E: access ramp

### 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.



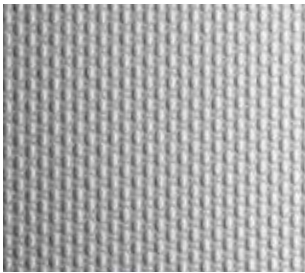
**Electronic thermostatic valve**  
Regulates the quantity of the refrigerant fluid gas injected, improving performance by 25% and reducing consumption.



**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

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

Condensation automatically evaporates. Exhaust achievable with personalised positioning

Prepared for CO<sub>2</sub> operation (optional)

Base height insulation thickness 100 mm. Special base on request

Remote faired unit with Bitzer compressors

Insulating profile for installation with recessed bottom (recommended)

MODBUS-RT connection

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

COSMO wi-fi supervision system

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

Steam sanitising system (F-NUVO™)

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

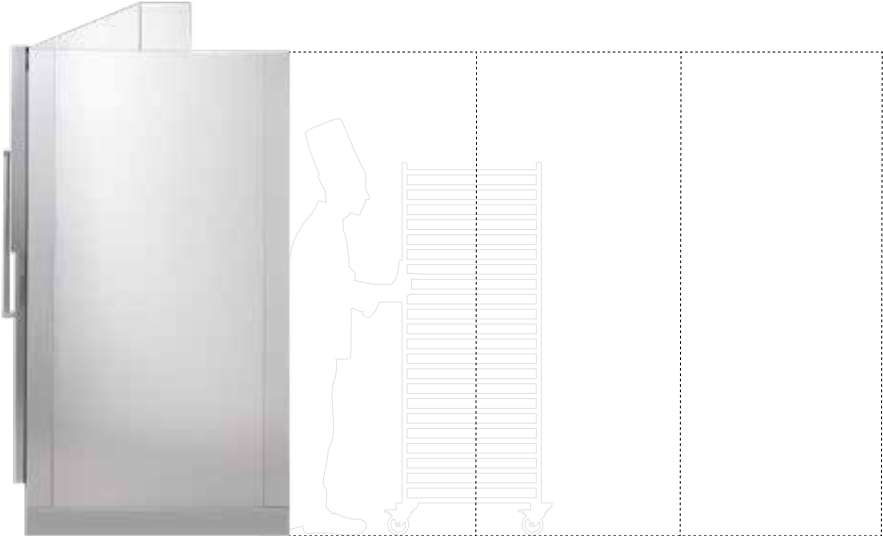
Operates in climate class 5



# Blast chillers

## VISION INDUSTRY U - F - NUVÖ™

Versions from 1 to 4 trolleys



	W30	W35	W40
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
Size (mm)	L 960 D 1276 H 2365	L 1230 D 1200 H 2510	L 1480 D 1430 H 2510
Yield per cycle	+90° +3°C +90° -18°C	60 Kg 85 Kg	100 Kg   85 Kg* 80 Kg   60 Kg*
Optional remote unit	3HP - Open 3HP - Faired	4HP - Open 4HP - Faired	6HP - Open 6HP - Faired 6HP - Faired with remote condenser
Voltage	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Plug-In H 2490 mm Special voltage	Plug-In H 2770 mm Special voltage	Pass-Through Special voltage
* Plug-In	NOTE Available only on U version		

W41	W50	W51
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
L 1480 D 1430 H 2510	L 1600 D 1430 H 2510	L 1600 D 1430 H 2510
160 Kg 120 Kg	200 Kg 160 Kg	260 Kg 200 Kg
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
400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Pass-Through Special voltage	Pass-Through Special voltage	Pass-Through Special voltage

# Blast chillers

## VISION INDUSTRY U - F - NUVÖ™

up to 4 EN60x80 trolleys

	W100	W101	W102
Trolley capacities	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80
Size (mm)	L 1600 D 2600 H 2510	L 1600 D 2600 H 2510	L 1600 D 2600 H 2510
Yield per cycle	+90° +3°C +90° -18°C		
Optional remote unit	18HP - Open 18HP - Faired 18HP - Faired with remote condenser	23HP - Open 23HP - Faired 23HP - Faired with remote condenser	28HP - Faired 28HP - Faired with remote condenser
Voltage	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Special voltage	Special voltage	Special voltage

	W150	W151	W152
Trolley capacities	6 - GN1/1 6 - EN60x40 3 - GN2/1 3 - EN60x80	6 - GN1/1 6 - EN60x40 3 - GN2/1 3 - EN60x80	6 - GN1/1 6 - EN60x40 3 - GN2/1 3 - EN60x80
Size (mm)	L 1600 D 3640 H 2510	L 1600 D 3640 H 2510	L 1600 D 3640 H 2510
Yield per cycle	480 Kg 360 Kg	600 Kg 480 Kg	780 Kg 600 Kg
Optional remote unit	23HP - Open 23HP - Faired 23HP - Faired with remote condenser	34HP - Faired 34HP - Faired with remote condenser	44HP - Faired 44HP - Faired with remote condenser
Voltage	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Special voltage	Special voltage	Special voltage

	W200	W201	W202
Trolley capacities	8 - GN1/1 8 - EN60x40 4 - GN2/1 4 - EN60x80	8 - GN1/1 8 - EN60x40 4 - GN2/1 4 - EN60x80	8 - GN1/1 8 - EN60x40 4 - GN2/1 4 - EN60x80
Size (mm)	L 1600 D 4680 H 2510	L 1600 D 4680 H 2510	L 1600 D 4680 H 2510
Yield per cycle	640 Kg 480 Kg	800 Kg 640 Kg	1040 Kg 800 Kg
Optional remote unit	2x18HP - Open 2x18HP - Faired 2x18HP - Faired with remote condenser	2x23HP - Open 2x23HP - Faired 2x23HP - Faired with remote condenser	2x28HP - Faired 2x28HP - Faired with remote condenser
Voltage	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Special voltage	Special voltage	Special voltage

# Blast chillers

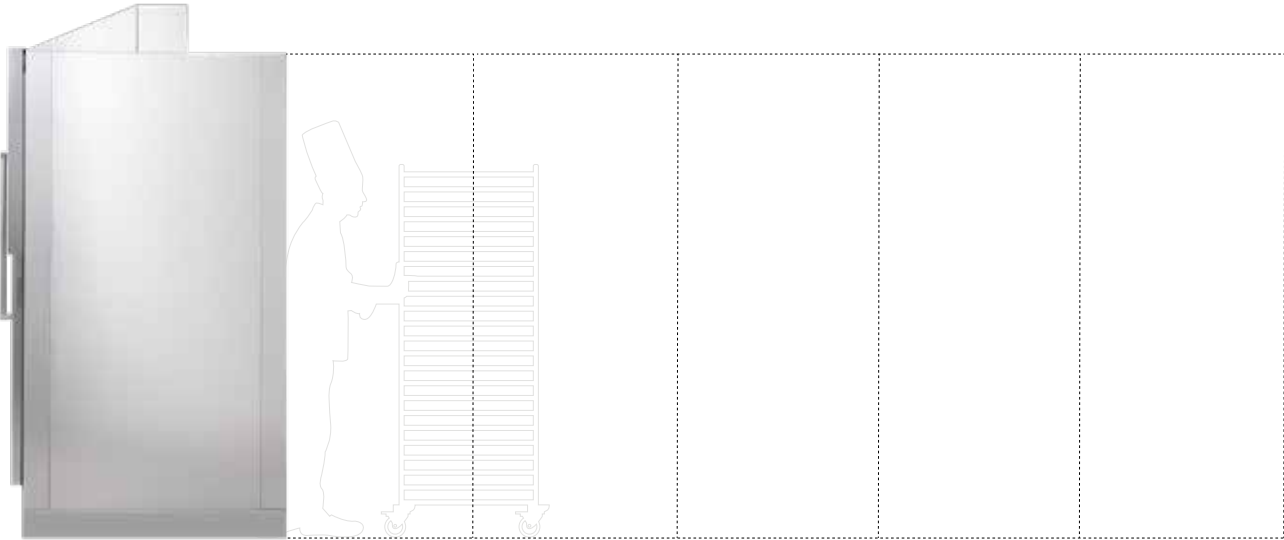
## VISION INDUSTRY U - F - NUVÖ™

### L version

up to 6 100x100 trolleys



Versions from 1 to 6 trolleys



	W50 L	W100 L	W150 L
Trolley capacities	2 - GN1/1 2 - EN60x40 1 - GN2/1 1 - EN60x80 1 - 100x100 1 - GN2/1 Rational 202	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80 2 - 100x100	6 - GN1/1 6 - EN60x40 3 - GN2/1 3 - EN60x80 3 - 100x100
Size (mm)	L 1850 D 1430 H 2510	L 1850 D 2600 H 2510	L 1850 D 3640 H 2510
Yield per cycle	+90° +3°C +90° -18°C	200 Kg 160 Kg	400 Kg 320 Kg 480 Kg
Optional remote unit	14HP - Open 14HP - Faired 14HP - Faired with remote condenser	28HP - Faired with remote condenser	44HP - Faired 44HP - Faired with remote condenser
Voltage	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Pass-Through Special voltage	Special voltage	Special voltage

W200 L	W250 L	W300 L
8 - GN1/1 8 - EN60x40 4 - GN2/1 4 - EN60x80 4 - 100x100	10 - GN1/1 10 - EN60x40 5 - GN2/1 5 - EN60x80 5 - 100x100	12 - GN1/1 12 - EN60x40 6 - GN2/1 6 - EN60x80 6 - 100x100
L 1850 D 4680 H 2510	L 1850 D 5720 H 2510	L 1850 D 6760 H 2510
800 Kg 640 Kg 2x28HP - Faired 2x28HP - Faired with remote condenser	1000 Kg 800 Kg 28+44HP - Faired 28+44HP - Faired with remote condenser	1200 Kg 960 Kg 2x44HP - Faired 2x44HP - Faired with remote condenser
400/415V 3N - 50/60Hz Special voltage	400/415V 3N - 50/60Hz Special voltage	400/415V 3N - 50/60Hz Special voltage





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