Catering

coldline

At Coldline we create
technology which simplifies
the daily work of chefs
and professional restaurant cooks.

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.

The right level of cold for every cook

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

Catering
Restaurants
Bed & breakfasts
Fast foods
Snacks
Butchers
Fishmongers
Hotels

Cooking centres
Companies
Schools
Hospitals
Ships
Catering

Retail outlets
Supermarkets
Shopping centres
Franchising chains
Service areas

Blast chillers

MODI,
the multifunctional
blast chiller

The days of blast chillers being limited to chilling food are over. The modern catering company requires a greater range of tools. So we developed the MODI.

A single device which allow you to carry out numerous functions,
and which operates 24 hours a day, not only saving you space, but also money;
it is no longer necessary to purchase additional appliances that you do not need.

Up & Active, the ideal choice for your business

UP -40° +10°C	ACTIVE -40° +65°C	
■	■	**Blast chilling** Rapid cooling of uncooked and cooked food to +3°C. Evenly chilled throughout
■	■	**Blast freezing** Rapid cooling of uncooked and cooked food to -18°C. Evenly chilled throughout
■	■	**Manual cycle** Maintain foodstuffs at a temperature between -40°C to +10°C (Up) and -40°C to +65°C (Active)
–	■	**Thawing** Quickly thaws food safely, and maintain the original quality
–	■	**Holding** Maintain dishes at a temperature ready to serve
–	■	**Desiccation** It gently dehydrates foodstuffs and lengthens its storage times
–	■	**Proving and retarder proving** Create the perfect microclimate for perfect proving
–	■	**Chocolate crystallisation** Pralines, chocolates and chocolate bars crystallize in a few minutes

Hot or cold? Think: MODI

MODI dynamically manages the intensity of the cold and the heat by constantly modulating temperature, ventilation and the cycle time. A technology that preserves the characteristics of foodstuffs, and extends their shelf life.

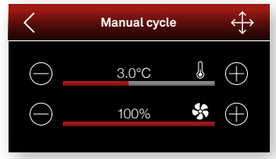
Protected by robust tempered glass, the MODI touch screen 4.3” makes it simple to use. With one touch you can access available programs, or create one of your own in the personal menu.

Customised recipe book

You have the possibility to customise programs for each type of food.

Personal layout

You can change the position of the recipe keys by creating your own layout.



Manual cycle

You can work at the temperature you prefer, by choosing the optimum ventilation intensity.

Blast chilling

It rapidly cools food to a uniform +3°C, blocks bacterial proliferation, and increases storage time by up to 70%, while maintaining the quality.

Blast chilling green beans with MODI
Stops the cooking process, preserves the taste, consistency and colour

Green beans chilled at room temperature
The product oxidizes, loses consistency and some of the nutrients

Preserve for longer

The temperature range of +65°C and +10°C is the ideal condition for bacteria to proliferate, which shortens the shelf life of the foods. The intense cold of MODI extends the period of preservation, maintaing its colour, flavour and consistency.

Planning and flexibility

Increasing the storage period of food means that you will not have to repeat the same preparations every day. You can make larger quantities of the product for future use, refrigerate and serve the required portions as required.

Blast freezing

Rapidly blast freezing to -18°C causes the formation of micro-crystals in the liquid, which means fibers, structure and taste remain intact.

Freezing salmon
Slow freezing causes the formation of macro-crystals, which tears fibers and leads to the loss of liquids which contain nutrients

Blast freezing salmon with MODI
Rapidly blast freezing causes the formation of micro-cystals, which preserves the fibres and structure of the salmon

Healthy as a fish

Thanks to the power and the delicacy of the cold generated by MODI you can protect the texture and eliminate any risk of Anisakis. After thawing, you will find a fresh and easy-to-eat meat.

Organisation and convenience

You can effectively combine blast freezing with the purchase of ingredients from trusted suppliers. Avoiding the purchase of frozen and semi-finished industrial products is the first step in improving your income.

Manual cycle

MODI is a unique technology. It allows you to adjust the temperature from -40°C to +10°C (Up) and from -40°C to +65°C (Active) with an adjustable ventilation intensity from 25% to 100%. What other appliance offers you such a wide range of flexibility?

Thawing

Thawing is one of the slowest and most delicate processes in the kitchen. MODI quickly thaw out food safely, maintains the original quality and prevents the proliferation of bacteria.

Holding

Keep your dishes at serving temperature. Thanks to MODI, all your dishes, from the first to the last, will leave the kitchen at the ideal temperature, no matter how long the process takes. The unsold portions can be blast chilled or blast freezed.

Desiccation

Dehydrate fruit, vegetables, mushrooms and legumes, and have them available throughout the season. You can also make special flours and flavorings for your dishes.

Proving and retarder proving

For perfect proving it is necessary that the dough remains at the correct temperature for exactly the right amount of time, without sudden changes in humidity. MODI creates the best micro-climatic conditions for obtaining the best results.

Chocolate crystallisation

Crystallise pralines, chocolates and chocolate bars in just a few minutes; their appearance and crunchy texture, a testimony to the quality of your work.

MODI MULTIFUNCTION BLAST CHILLER

COSMO

MODI,
a hub in the Cosmo

What is Cosmo?

Cosmo is an innovative wi-fi technology which allows you to connect all the Coldline refrigerators in your workshop to the MODI blast chiller and monitor them from your smartphone. Therefore, you are always able to check on their status.

No stress

Refrigerators work non-stop, 24 hours a day. The quality of the food you have selected depends on them functioning perfectly. Cosmo detects any faults caused by power cuts or improper use and sends an immediate notification to your smartphone.

Efficiency is monitored

Cosmo constantly compares the performance of your Coldline appliance with the ideal parameters. In cases of significant differences, it suggests the necessary maintenance to ensure the best performance.

Software is always updated

Thanks to Cosmo the software of your Coldline device can receive periodic updates, equipping it with the most recent developments.

MODI technology

MODI MULTIFUNCTION BLAST CHILLER

Principal characteristics

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

Electronic thermostatic valve
Regulates the quantity of the refrigerant fluid 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
The evaporator is easy to inspect. Its quick release system makes cleaning and maintenance easy.

Slides and racks
Racks with positioning holes allow easy repositioning of the slides for EN60x40 and GN1/1 (excluded models L 710 mm).

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

Other characteristics

External and internal body is made of steel AISI 304

CFC/HCFC FREE, insulation thickness: 60 mm

Touch screen 4.3" with USB socket

Removable stainless steel racks without the need for tools

Hot gas defrosting (Plug-In), at forced air (Remote)

Variable air flow condenser

Anti-corrosion painted evaporator

Door frame with anti-condensation system

Operates in climate class 5

Connection MODBUS-RT

Cosmo wi-fi supervision system

Plug-In and Remote versions

MODI blast chillers

Up & Active

		Depth 700 mm **5T** GN1/1	Depth 700 mm **5T** GN1/1 EN60x40	**5T** GN1/1 EN60x40
Size (mm)		**L** 710 **D** 700 **H** 853	**L** 780 **D** 700 **H** 853	**L** 780 **D** 800 **H** 853
Yield per cycle	**+90° +3°C**	20 Kg	18 Kg	22 Kg
	+90° -18°C	14 Kg	12 Kg	17 Kg
Consumption*	**+65° +10°C**	0,070 kWh/kg	0,073 kWh/kg	0,067 kWh/kg
	+65° -18°C	0,265 kWh/kg	0,272 kWh/kg	0,259 kWh/kg
Total rate	**Up**	1030W - 5,2A	1300W - 6,6A	1030W - 5,2A
	Active	1430W - 7,2A	1700W - 8,6A	1430W - 7,2A
Voltage		220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Equipment		Support with 5 GN1/1 positions	5 slides GN1/1 - EN60x40	5 slides GN1/1 - EN60x40
Versions		Remote Water condensation Special voltage	Remote Water condensation Special voltage	Remote Water condensation Special voltage

		3T GN2/3
Size (mm)		**L** 625 **D** 600 **H** 421
Yield per cycle	**+90° +3°C**	7 Kg
	+90° -18°C	5 Kg
Consumption*	**+65° +10°C**	0,076 kWh/kg
	+65° -18°C	0,247 kWh/kg
Total rate	**Up**	370W - 1,7A
	Active	-
Voltage		220/240V-50Hz
Equipment		-
Versions		Core probe

NOTE
Model with Hard and Soft blast chilling and deep freezing functions

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

		Depth 700 mm **6T** GN1/1	Depth 700 mm **6T** GN1/1 EN60x40	**6T** GN1/1 EN60x40
Size (mm)		**L** 710 **D** 700 **H** 913	**L** 780 **D** 700 **H** 913	**L** 780 **D** 800 **H** 913
Yield per cycle	**+90° +3°C**	24 Kg	21 Kg	27 Kg
	+90° -18°C	18 Kg	15 Kg	21 Kg
Consumption*	**+65° +10°C**	0,075 kWh/kg	0,081 kWh/kg	0,071 kWh/kg
	+65° -18°C	0,221 kWh/kg	0,258 kWh/kg	0,246 kWh/kg
Total rate	**Up**	1270W - 6,2A	1300W - 6,6A	1270W - 6,2A
	Active	1670W - 8,5A	1700W - 8,6A	1670W - 8,5A
Voltage		220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Equipment		Support with 6 GN1/1 positions	6 slides GN1/1 - EN60x40	6 slides GN1/1 - EN60x40
Versions		Remote Water condensation Special voltage	Remote Water condensation Special voltage	Remote Water condensation Special voltage

		Depth 700 mm **7T blast chiller counter** GN1/1 EN60x40
Size (mm)		**L** 1400 **D** 700 **H** 950**
Yield per cycle	**+90° +3°C**	34 Kg
	+90° -18°C	24 Kg
Consumption*	**+65° +10°C**	0,072 kWh/kg
	+65° -18°C	0,247 kWh/kg
Total rate	**Up**	1350W - 6,8A
	Active	1950W - 9,9A
Voltage		220/240V-50Hz
Equipment		7 slides GN1/1 - EN60x40
Versions		Remote Water condensation Special voltage Top without splashback Without top

MODI MULTIFUNCTION BLAST CHILLER

MODI blast chillers
Up & Active

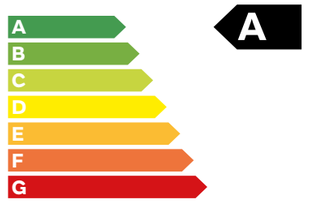
Depth 700 mm

	7T GN1/1	**7T** GN1/1 EN60x40	**10T** GN1/1 EN60x40	**14T** GN1/1 EN60x40	**20TP** GN2/1 EN60x80	**20T** GN1/1 EN60x40	**20K** Trolley GN1/1 - EN60x40
Size (mm)	**L** 710 **D** 700 **H** 1093	**L** 780 **D** 800 **H** 1093	**L** 780 **D** 800 **H** 1563	**L** 780 **D** 800 **H** 1778	**L** 1100 **D** 1045 **H** 1843	**L** 810 **D** 1015 **H** 2210	**L** 810 **D** 1015 **H** 2240
Yield per cycle **+90° +3°C**	32 Kg	34 Kg	50 Kg	70 Kg	80 Kg	88 Kg	88 Kg
+90° -18°C	22 Kg	24 Kg	40 Kg	56 Kg	60 Kg	62 Kg	62 Kg
Consumption* **+65° +10°C**	0,070 kWh/kg	0,064 kWh/kg	0,082 kWh/kg	0,061 kWh/kg	0,085 kWh/kg	0,087 kWh/kg	0,087 kWh/kg
+65° -18°C	0,231 kWh/kg	0,221 kWh/kg	0,252 kWh/kg	0,250 kWh/kg	0,268 kWh/kg	0,277 kWh/kg	0,277 kWh/kg
Total rate **Up**	1350W - 6,83A	1350W - 6,8A	4120W - 7,3A	4200W - 7,42A	6450W - 11,4A	6150W - 10,9A	6150W - 10,9A
Active	1950W - 9,9A	1950W - 9,9A	5120W - 9,1A	5200W - 9,2A	7450W - 13,2A	7150W - 12,6A	7150W - 12,6A
Voltage	220/240V - 50Hz	220/240V - 50Hz	400-415V 3N-50/60Hz	400-415V 3N-50/60Hz	400-415V 3N-50/60Hz	400-415V 3N-50/60Hz	400-415V 3N-50/60Hz
Equipment	Support with 7 GN1/1 positions	7 slides GN1/1 - EN60x40	10 slides GN1/1 - EN60x40	14 slides GN1/1 - EN60x40	10 slides GN2/1 - EN60x80	20 slides GN1/1 - EN60x40	-
Versions	Remote Water condensation Special voltage	Remote Water condensation Special voltage	Remote Water condensation Special voltage	Remote Water condensation Special voltage	Remote Water condensation Special voltage	Remote **H** 2085 mm Special voltage	Remote **H** 2115 mm Special voltage

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

Refrigeration cabinets

MASTER & SMART refrigeration cabinets in A class



REFRIGERATION CABINETS

Models are produced in 2 depths, 5 widths, 5 temperature ranges, either as Plug-In or remote. Many versions are available so that you can make the most of the space, and keep food for longer. Choose the cabinet that best suits your needs, the common denominators are the same: quality, reliability and high performance and savings.

Cosmo
the exclusive Coldline supervision system

Cosmo is an innovative Wi-Fi technology that allows you to connect all your Coldline kitchen appliances, and monitor them from your smartphone.
It connects the MASTER and SMART cabinets to a Cosmo HUB (MODI, VISION or LEVTRONIC) and, thanks to the Cosmo app, you can check the operating status of each machine in real time and receive immediate alerts in cases of power cuts or improper use by personel.

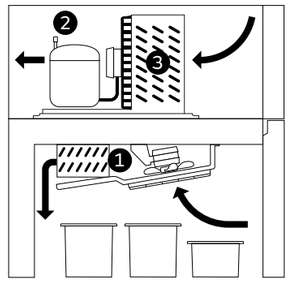
Coldline FSS, a technology which provides an economic and fast service

The enormous energy invested into research and development by Coldline puts it at the forefront of its sector in terms of technology and innovation.
Each cabinet is marked with the symbol FSS (Fast Service System) and is equipped with a refrigeration system independent of its body, a feature which ensures huge advantages in terms of flexibility and service.
All components are easily accessible for simple and timely intervention.

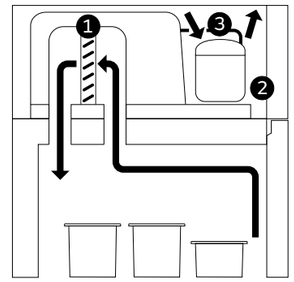
Reliability and high efficiency

Unlike systems from other companies, Coldline cold storage cabinets position an evaporator inside the compartment, which ensures effective air circulation and the maintenance of a perfect temperature, even in cases where it is subject to heavy use.
Thanks to the wide spaces in the compartment, the condenser and compressor are always functioning in optimal conditions, which ensures reliability and efficiency over time.

Coldline



Other systems



1 Evaporator **2** Compressor **3** Condensing unit

MASTER cabinets, open the doors to freshness

Class A saving

All MASTER fridges are equipped with R290 natural gas, which guarantees superior efficiency compared to traditional refrigerant gases.
The class A models ensure energy savings of up to 80% compared to similar devices in lower classes, which gives you an immediate economic advantage and reduces the impact on the environment.

Elegant and refined design

The elegant design with rounded external corners, an easy-to-use control panel with a flush-to-panel keypad and high quality finish gives the MASTER cabinet a solid and refined look.

A model for every need

Models are available with capacities ranging from 350 litres to 1400 litres, with half doors, glass doors, reversible doors, and separate compartments for the conservation of fish and different compartments with 2 or 3 temperatures.

Quality makes a difference

The single bodied structure with an insulation thickness of 75 mm is made of best quality AISI 304 stainless steel. The high efficiency and low consumption compressors completes a framework of excellence making the MASTER cabinet suitable for intense use.

MASTER MARINE

The MASTER MARINE section is made for installation on ships, oil and floating platforms. The excellent refrigeration quality of the MASTER series, combined with its safety specifications, make these cabinets the ideal choice for the marine industry.

MASTER FISH

The MASTER FISH section has been developed for the refrigeration of fresh fish. Temperature ranges and accessories allow you to create the ideal environment for holding delicate food such as molluscs, crustaceans, fish slices and fillets or whole fish.

-6°/+4°C
Keep the fish at the optimum temperature between -6°C and +4°C.

Basins in ABS
The ABS basins collect any liquids ensuring the fish does not come into contact with the water.

Cleaning and hygiene
The diamond shaped base and drain provide easy drainage for holding the cleanliness of the refrigerator.

SMART cabinets, robust for everyday use

Classe A natural cold air

All SMART refrigerators are equipped with R290 natural gas which guarantees a higher efficiency compared to traditional refrigerant gases. The class A models ensure an energy saving of up to 80% compared to similar devices in lower classes which gives you an immediate economic advantage and reduces the impact on the environment.

Everything under control

The processor automatically maintains the set temperature with the right degree of humidity. The easy-to-use and easy-to-clean control panel is designed to simplify temperature regulation and access of stored data.

Quality and ergonomics

The insulation thickness of 75 mm contributes to its positioning in the best energy class. The handle il designed for greater comfort and to ensure a safe and ergonomic grip.

Best organisation of space

The height of the internal shelves is adjustable to a wide range of positions; it is now possible to improve the organisation of the products so as to have them always at hand.

MASTER & SMART common technology

Distinctive characteristics

MASTER

A range of 78 models
Stainless steel handle with a thickness of 2 mm
Stainless steel evaporator cap
LED lighting
RAL customised colouring (optional)

SMART

A range of 24 models
PVC handle
PVC evaporator cap

Common characteristics

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

Insulation thickness 75 mm
CFC/HCFC FREE, insulation thickness: 75 mm.

Door locks and door stops
Reversible self-closing doors with 105° stop, equipment key lock.

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

Pedal opening system
Facilitates the movements and the insertion of trays and heavy containers. (Optional).

Evaporation at zero cost
The water produced by defrosting evaporates by exploiting the heat dissipated by the refrigeration system.

Intelligent ventilation
The fans stop automatically when the door is opened to avoid the intake of hot air from outside.

Racks
Removable stainless steel racks, without the need for tools.

Other characteristics

Exterior and interior in AISI 304 steel. External back and base, and the technical compartment in galvanized steel

Rounded internal and external corners

Door frame with an anti-condensation system (-18° -22°C version)

Refrigerant gas R290 ecological GWP=3

Anti-corrosion painted evaporator

Ventilated refrigeration

Hot gas defrosting (Plug-In), off cycle automatic (0°+10°C), electric (Remote)

Operates in climate class 5

Alarms for signalling when door is open or the temperature is too high

Connection MODBUS-RT

Cosmo wi-fi supervision system (optional)

Plug-In and Remote versions

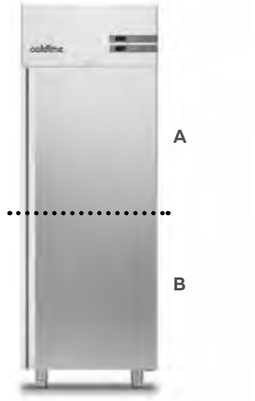
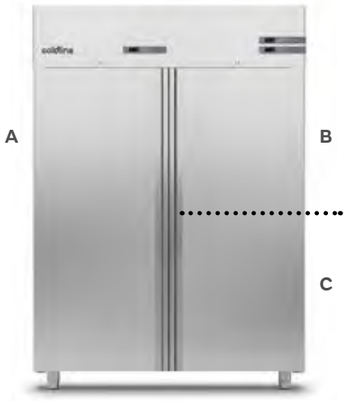
MASTER REFRIGERATION CABINETS

MASTER
refrigeration cabinets

	350 lt	500 lt	600 lt	650 lt	700 lt
Size (mm)	**L** 535 **D** 715 **H** 2085	**L** 630 **D** 715 **H** 2085	**L** 740 **D** 715 **H** 2085	**L** 810 **D** 715 **H** 2085	**L** 740 **D** 815 **H** 2085
Temperature (°C)	0°+10° / -2°+8° / -18°-22° / -6°+4°	0°+10° / -2°+8° / -18°-22°	0°+10° / -2°+8° / -18°-22°	0°+10° / -2°+8° / -18°-22°	0°+10° / -2°+8° / -18°-22° / -6°+4°
Energy class	A / A / C / A	A / A / C	A / A / C	B / B / D	A / A / C / B
Annual consumption (kWh)	205 / 209 / 1006 / 205	261 / 266 / 1310	295 / 301 / 1444	378 / 385 / 2093	327 / 335 / 1609 / 460
Voltage	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Equipment	3 plastic coated shelves GN1/1 3 ABS basins	3 plastic coated shelves 42x53 cm	3 plastic coated shelves 53x53 cm	3 plastic coated shelves GN2/1	3 plastic coated shelves GN2/1 6 ABS basins
Versions	Remote Water condensation Glass door Special voltage	Remote Water condensation Glass door Special voltage	Remote Water condensation Glass door Two half doors Special voltage	Remote Water condensation Glass door Two half doors Special voltage	Remote Water condensation Glass door Two half doors Special voltage

MASTER
refrigeration cabinets

	1200 lt	1400 lt
Size (mm)	**L** 1480 **D** 715 **H** 2085	**L** 1480 **D** 815 **H** 2085
Temperature (°C)	0°+10° / -2°+8° / -18°-22°	0°+10° / -2°+8° / -18°-22° / -6°+4°
Energy class	B / B / C	B / B / C / B
Annual consumption (kWh)	553 / 564 / 2500	644 / 659 / 2919 / 644
Voltage	220/240V-50Hz	220/240V-50Hz
Equipment	6 plastic coated shelves 53x53 cm	6 plastic coated shelves GN2/1 12 ABS basins
Versions	Remote Water condensation Glass doors Four half doors Special voltage Double refrigeration system	Remote Water condensation Glass doors Four half doors Special voltage Double refrigeration system

Temperature combinations	2 doors 700 lt	2 / 3 doors 1400 lt
		
Size (mm)	**L** 740 **D** 815 **H** 2085	**L** 1480 **D** 815 **H** 2085
Temperature (°C)	**A** -2°+8° **B** -2+8° **A** -2°+8° **B** -18-22° **A** -6°+4° **B** -18-22°	**A** -2°+8° **B** -2+8° **A** -2°+8° **B** -6+4° **A** -2°+8° **B** -18-22° **A** -2°+8° **B** -2+8° **C** -2+8° **A** -2°+8° **B** -18°-22° **C** -2+8° **A** -2°+8° **B** -6°+4° **C** -2+8°
Voltage	220/240V-50Hz	220/240V-50Hz
Versions	Remote Water condensation Special voltage	Remote Water condensation Special voltage

SMART REFRIGERATION CABINETS

SMART
refrigeration cabinets

	600 lt	700 lt	1200 lt	1400 lt
Size (mm)	**L** 740 **D** 715 **H** 2085	**L** 740 **D** 815 **H** 2085	**L** 1480 **D** 715 **H** 2085	**L** 1480 **D** 815 **H** 2085
Temperature (°C)	0°+10° / -2°+8° / -18°-22°	0°+10° / -2°+8° / -18°-22°	0°+10° / -2°+8° / -18°-22°	0°+10° / -2°+8° / -18°-22°
Energy class	A / A / C	A / A / C	B / B / C	B / B / C
Annual consumption (kWh)	295 / 301 / 1444	327 / 335 / 1609	553 / 564 / 2500	644 / 659 / 2919
Voltage	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Equipment	3 plastic coated shelves 53x53 cm	3 plastic coated shelves GN2/1	6 plastic coated shelves 53x53 cm	6 plastic coated shelves GN2/1
Versions	Remote Two half doors Special voltage	Remote Two half doors Special voltage	Remote Four half doors Special voltage Double refrigeration system	Remote Four half doors Special voltage Double refrigeration system

Roll-In & Pass-Through

Roll-In & Pass-Through cold in motion

Safe refrigeration is combined with the practicality of the stainless steel trolley so that trays and serving dishes can be easily transported: a single front in the Roll-In model; push trolley through the Pass-Through model.

In canteens, industrial cooking complexes and catering companies, the handling of plates and trays plays an important role in the organisation of the work.
The Roll-In and Pass-Through refrigeration systems are designed to aid in this task in the best possible way, by reducing service times and improving overall efficiency: normal or glass doors to house 1 or 2 trolleys, containing grids or GN2/1 trays.

Roll-In & Pass-Through technology

Common characteristics

Insulation thickness 75 mm
CFC/HCFC FREE, insulation thickness: 75 mm.

Elegant design
The control panel, with a simple and functional design, and is easy to use.

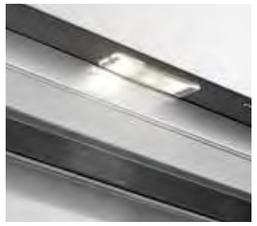
Lock and door stop
Reversible self-closing doors with 105° stop and lock with key.

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

Trolley
The Roll-In and Pass-Through models can house GN2/1 measuring
L 598 **D** 660 **H** 1630.

Impact protection
Special bumpers protect the internal walls from accidental impacts.

Bottom coated in stainless steel.
The bottom, and access ramp for the trollley is covered in stainless steel AISI 304.



Lighting
LED lamp installed on the upper dashboard.

Other characteristics

Exterior and interior in AISI 304 steel. External back and base, and the technical compartment in galvanized steel

Rounded internal and external corners

Condensation automatically evaporates

Refrigerant gas R290 ecological GWP=3

Anti-corrosion painted evaporator

Ventilated refrigeration

Hot gas defrosting

Operates in climate class 5

Alarms for signalling when door is open or the temperature is too high

Connection MODBUS-RT

Cosmo wi-fi supervision system (optional)

ROLL-IN & PASS-THROUGH

Roll-In & Pass-Through

Roll-In

Pass-Through

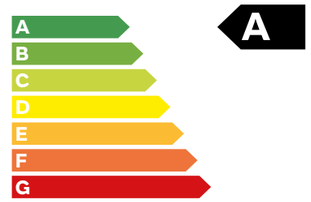
Roll-In

Pass-Through

Size (mm)	**L** 810 **D** 815 **H** 2115	**L** 810 **D** 880 **H** 2115	**L** 1620 **D** 815 **H** 2115	**L** 1620 **D** 880 **H** 2115
Temperature (°C)	-2°+8°	-2°+8°	-2°+8°	-2°+8°
Total rate	390W - 1,8A	390W - 1,8A	390W - 1,8A	390W - 1,8A
Cooling capacity (W)	713	713	713	713
Voltage	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Versions	Glass door Special voltage	Glass door Special voltage	Glass doors Special voltage	Glass doors Special voltage

Refrigerated counters

MASTER & SMART counters: A class



Coldline counters offer an infinite array of solutions to meet your every need. Reduced consumption and high quality storage make them ideal for any work environment.

Cosmo
the exclusive Coldline supervision system

Cosmo is an innovative Wi-Fi technology that allows you to connect all your Coldline kitchen appliances and monitor them from your smartphone.
It connects the MASTER and SMART counters to a Cosmo HUB (MODI, VISION or LEVTRONIC) and, thanks to the Cosmo app, you can check the operating status of each machine in real time and receive immediate alerts in cases of power cuts or improper use by personel.

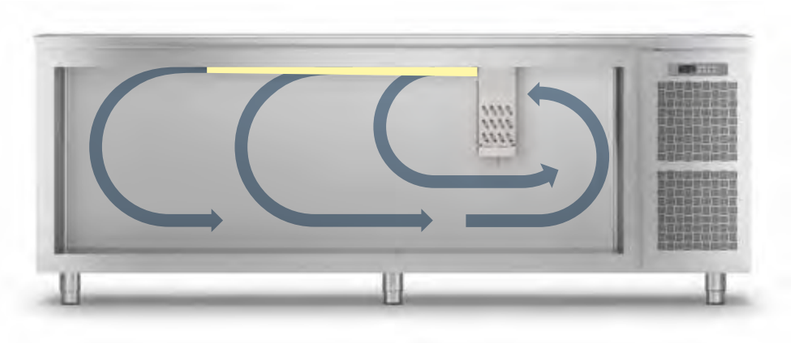
COSMO

Coldline FSS, a technology which provides an economic and fast service

Coldline counters are equipped with a refrigeration system independent of the body (Fast Service System), a feature which provides huge advantages for maintenance. All components are easily accessible, allowing for simple and timely interventions.

A constant and uniform level of “cold”

The MASTER and SMART counters maintain a perfectly uniform temperature throughout the compartment, even when the draws are fully loaded.
Each HUB cooling system is optimized to increase the shelf life of food by up to 25%.



MASTER counters: a unique design with multiple solutions

All you need
Create your personalised counters by choosing from the infinite solutions offered by the MASTER series. You will be able to organise the kitchen to satisfy your every need, improving convenience and practicality.

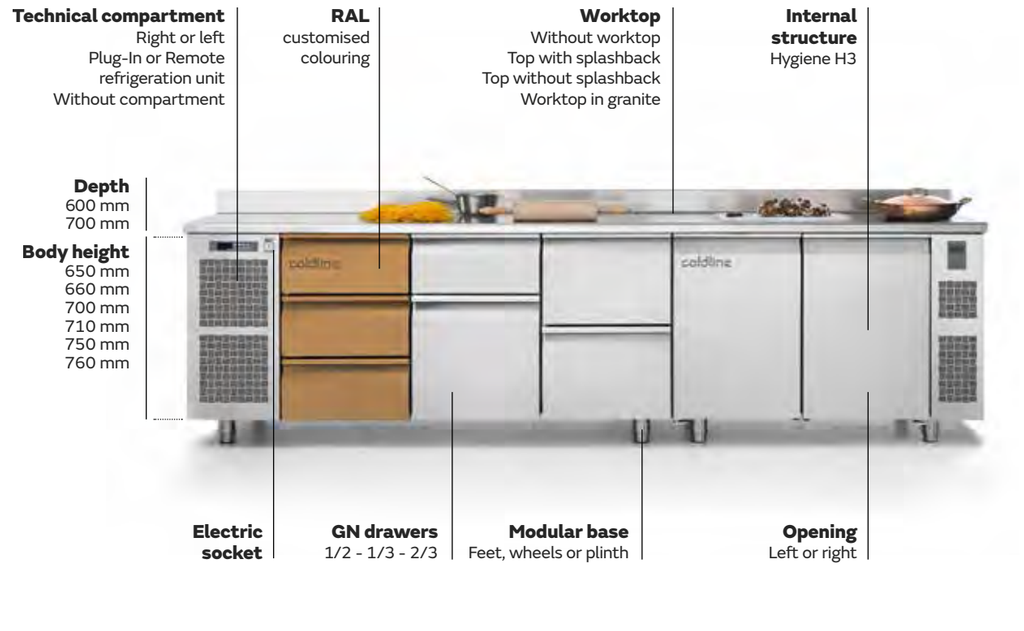
Doors and drawers
Each compartment can be configured with stainless steel doors, glass doors and a refrigerated drawer units in both the -2°C to +8°C and -15°C to -22°C versions. The innovative dual air recirculation system ensures maximum refrigeration effieciency and optimal distribution of the cold air, even with a full load.

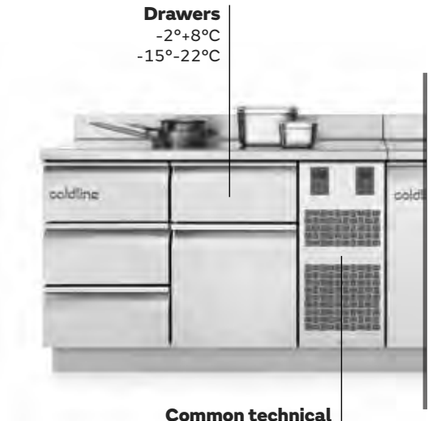
Engine, right or left side
You can choose the position for the technical compartment, either right or left. The model with the remote refrigeration unit ensures maximum comfort in the workshop. In cases in which there are two counters it is possible to have a common technical compartment.

Reinforced base
The technical compartment is integrated into the structure of the counter. The feet are placed under the reinforced base directly below the technical compartment for extra support.

Customised finish
You can customise your MASTER counter by choosing the colour that best matches the style of your kitchen. The paint is applied to the stainless steel surfaces ensuring long life and impeccable hygiene.

Configuration





SMART counters, solidity for practical and safe use

Solid and resistant body

The SMART body is made of thick steel, making it sturdy and resistent. It is made to be reliable and to last.

Sturdy worktop

The worktop is reinforced with a front and rear edge allowing for easier and more efficient cleaning. The splashback is sealed at the back in order to prevent accumulation of dirt.

Drawers GN1/1

The high capacity draws can be completely extractable, and are designed to be interchangeable, even whilst in use and are adaptable to all future needs. Internal heights: 1/3 = 150 mm; 1/2 = 205 mm; 2/3 = 310 mm.

MASTER & SMART counters technology

Distinctive characteristics

MASTER

The back is made of stainless steel AISI 304
Stainless steel handle, thickness 2 mm
Soundproofed engine compartment, left or right
Plug-In and remote versions available with open base
Versions -2°C to +8°C and -15°C to -22°C
Body height: 650-660-700-710-750-760 mm
Depth: 600-700 mm
Customised finish with RAL paint
Electric socket (optional)

SMART

External back in colaminated steel
PVC handle
Soundproofed engine compartment, only on the right side
Plug-In only version
Versions -2°C to +8°C
Body height: 710 mm
Depth: 700 mm

Common characteristics

Robust worktop
Reinforced top with a rounded front and back edge, sealed at the back to avoid accumulation of dirt.

Removable condensing unit
On slides for inspection and cleaning.

Slides and racks
Removable AISI 304 stainless steel racks and slides, without the need for tools.

Ventilated refrigeration
Ventilated refrigeration creates a perfect uniform temperature in each compartment and draw.

Reinforced drawers
Each compartment can be customised with 1/2 - 1/3 - 2/3, -2°C to +8°C or -15°C to -22°C refrigerated drawers.

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

Reinforced base
The modular reinforced base allows installation on wheels, feet, a fixed or mobile base.

Evaporation at zero cost
The water produced by defrosting evaporates by exploiting the heat dissipated by the refrigeration system.

Other characteristics

Exterior and interior in AISI 304 steel.

Rounded internal and external corners

CFC/HCFC FREE, insulation thickness: 60 mm

Refrigerant gas R290 ecological GWP=3

Anti-corrosion painted evaporator

Reversible self-closing doors with 105° stop

Hot gas defrosting (Plug-In), electric (Remote)

Operates in climate class 5

Connection MODBUS-RT

Cosmo wi-fi supervision system (optional)

MASTER counters

Plug-In versions

	1 door				2 doors				3 doors				4 doors			
Depth (mm)	**D** 600		**D** 700		**D** 600		**D** 700		**D** 600		**D** 700		**D** 600		**D** 700	
Temperature (°C)	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°
Size* (mm)	**L** 820 **H** 950				**L** 1300 **H** 950				**L** 1780 **H** 950				**L** 2260 **H** 950			
Energy class	A	C	A	C	A	D	A	D	A	D	A	D	B	D	B	E
Annual consumption* (kWh)	409	1036	458	1278	449	1732	527	2135	540	2346	616	2891	746	3280	836	3642
Voltage	220/240V-50Hz				220/240V-50Hz				220/240V-50Hz				220/240V-50Hz			
Equipment	1 plastic coated shelf 430x325		1 plastic coated shelf GN1/1		2 plastic coated shelves 430x325		2 plastic coated shelves GN1/1		3 plastic coated shelves 430x325		3 plastic coated shelves GN1/1		4 plastic coated shelves 430x325		4 plastic coated shelves GN1/1	
Body height (mm)	650 - 660 - 700 - 710 - 750 - 760				650 - 660 - 700 - 710 - 750 - 760				650 - 660 - 700 - 710 - 750 - 760				650 - 660 - 700 - 710 - 750 - 760			
Versions	Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage				Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage				Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage				Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

*** body height 710 mm with top and splashback**

Remote versions

	1 door				2 doors				3 doors				4 doors			
Depth (mm)	**D** 600		**D** 700		**D** 600		**D** 700		**D** 600		**D** 700		**D** 600		**D** 700	
Temperature (°C)	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°
Size* (mm)	**L** 680 **H** 950				**L** 1090 **H** 950				**L** 1570 **H** 950				**L** 2050 **H** 950			
Voltage	220/240V-50Hz				220/240V-50Hz				220/240V-50Hz				220/240V-50Hz			
Equipment	1 plastic coated shelf 430x325		1 plastic coated shelf GN1/1		2 plastic coated shelves 430x325		2 plastic coated shelves GN1/1		3 plastic coated shelves 430x325		3 plastic coated shelves GN1/1		4 plastic coated shelves 430x325		4 plastic coated shelves GN1/1	
Body height (mm)	650 - 660 - 700 - 710 - 750 - 760				650 - 660 - 700 - 710 - 750 - 760				650 - 660 - 700 - 710 - 750 - 760				650 - 660 - 700 - 710 - 750 - 760			
Versions	Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage				Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage				Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage				Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

*** body height 710 mm with top and splashback**

SMART REFRIGERATED COUNTERS

SMART counters

	2 doors	3 doors	4 doors
Size (mm)	**L** 1300 **D** 700 **H** 950	**L** 1780 **D** 700 **H** 950	**L** 2260 **D** 700 **H** 950
Temperature (°C)	-2°+8°	-2°+8°	-2°+8°
Energy class	A	A	B
Annual consumption* (kWh)	527	616	836
Voltage	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Equipment	2 plastic coated shelves GN1/1	3 plastic coated shelves GN1/1	4 plastic coated shelves GN1/1
Versions	Drawers GN 1/2, 1/3, 2/3 Without top With top Special voltage	Drawers GN 1/2, 1/3, 2/3 Without top With top Special voltage	Drawers GN 1/2, 1/3, 2/3 Without top With top Special voltage

*** body height 710 mm with top and splashback**

SNACK counters, refrigeration governs the cooking

Under refrigerate, over cook

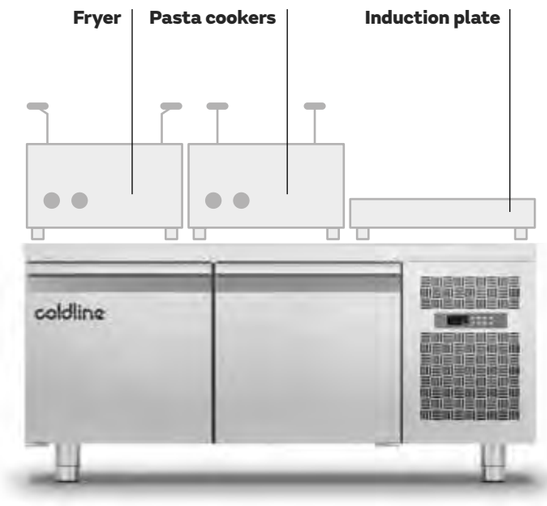
The portable SNACK counters, with a body height of 490 mm, make it possible to create comfortable and efficient cooking zones with stoves, fryers, pasta cookers and other free-standing cooking appliances. Dimensional modularity, ranging from one to four compartments, makes them suitable for small and large kitchens.

Everything at your fingertips

Creating autonomous work areas allows operators to limit their movements by concentrating all the ingredients in a small space. Fresh or semi-finished foods can be stored in large draws or in compartments with stainless steel doors with temperature ranges of -2°C to +8°C or -15°C to -22°C, with customised finishing using RAL paint chosen by the designer.

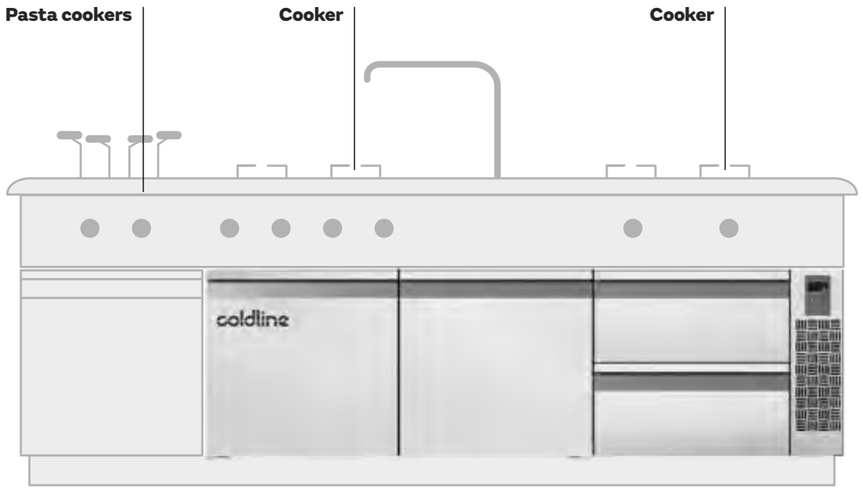
SNACK counter technology

SNACK counters with added cooking elements



SNACK counter
Body height 490 mm
2 doors
Plug-In version

Inlaid snack counter in cooking block



SNACK counter
Body height 490 mm
1 door
1 drawer 1/1
2 drawers 1/2
Remote version

Robust worktop
Reinforced surface to support cooking appliances.
Radial front and back edge.
Rounded front and back edges.

Evaporation at zero cost
The water produced by thawing evaporates by exploiting the heat dissipated by the refrigeration system.

Racks and slides
Removable AISI 304 stainless steel racks and slides, without the need for tools.

Ventilated refrigeration
Ventilated refrigeration creates a perfect uniform temperature in each compartment and draw.

Reinforced drawers
Each compartment can be customised with GN1/1 - GN1/2, -2°C to +8°C or -15°C to -22°C refrigerated drawers.

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

Reinforced base
The modular reinforced base allows installation on wheels, feet, a fixed or mobile base.

Removable condensing unit
On slides for inspection and cleaning.

Other characteristics

Exterior and interior in AISI 304 steel. Rounded internal and external corners

Soundproofed engine compartment, left or right, tailor-made, outflow pipe outlet

CFC/HCFC FREE, insulation thickness: 60 mm

Refrigerant gas R290 ecological GWP=3

Anti-corrosion painted evaporator

Plug-In and Remote versions with open base -2°+8°C e -15°-22°C

Hot gas defrosting (Plug-In), electric (Remote)

Operates in climate class 5

Reversible self-closing doors with 105° stop

Cosmo wi-fi supervision system (optional), connection MODBUS-RT

Customised finish with RAL colours

SNACK counters

Plug-In versions

	1 door		2 doors		3 doors		4 doors	
Temperature (°C)	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°	-2°+8°	-15°-22°
Size* (mm)	**L** 820 **D** 700 **H** 630		**L** 1300 **D** 700 **H** 630		**L** 1780 **D** 700 **H** 630		**L** 2260 **D** 700 **H** 630	
Energy class	A	C	A	D	A	D	B	E
Annual consumption (kWh)	356	956	409	1535	479	1913	649	2725
Voltage	220/240V-50Hz		220/240V-50Hz		220/240V-50Hz		220/240V-50Hz	
Equipment	1 plastic coated shelf GN1/1		2 plastic coated shelves GN1/1		3 plastic coated shelves GN1/1		4 plastic coated shelves GN1/1	
Versions	Drawers GN1/1 -1/2 Without top Technical compartment on the left side Special voltage		Drawers GN1/1 -1/2 Without top Technical compartment on the left side Special voltage		Drawers GN1/1 -1/2 Without top Technical compartment on the left side Special voltage		Drawers GN1/1 -1/2 Without top Technical compartment on the left side Special voltage	

* with top

Remote versions

	1 door		2 doors		3 doors		4 doors	
Temperature (°C)	-2°+8°C	-15°-22°	-2°+8°C	-15°-22°	-2°+8°C	-15°-22°	-2°+8°C	-15°-22°
Size* (mm)	**L** 680 **D** 700 **H** 630		**L** 1090 **D** 700 **H** 630		**L** 1570 **D** 700 **H** 630		**L** 2050 **D** 700 **H** 630	
Voltage	220/240V-50Hz		220/240V-50Hz		220/240V-50Hz		220/240V-50Hz	
Equipment	1 plastic coated shelf GN1/1		2 plastic coated shelves GN1/1		3 plastic coated shelves GN1/1		4 plastic coated shelves GN1/1	
Versions	Drawers GN1/1 -1/2 Without top Technical compartment on the left side Special voltage		Drawers GN1/1 -1/2 Without top Technical compartment on the left side Special voltage		Drawers GN1/1 -1/2 Without top Technical compartment on the left side Special voltage		Drawers GN1/1 -1/2 Without top Technical compartment on the left side Special voltage	

* with top

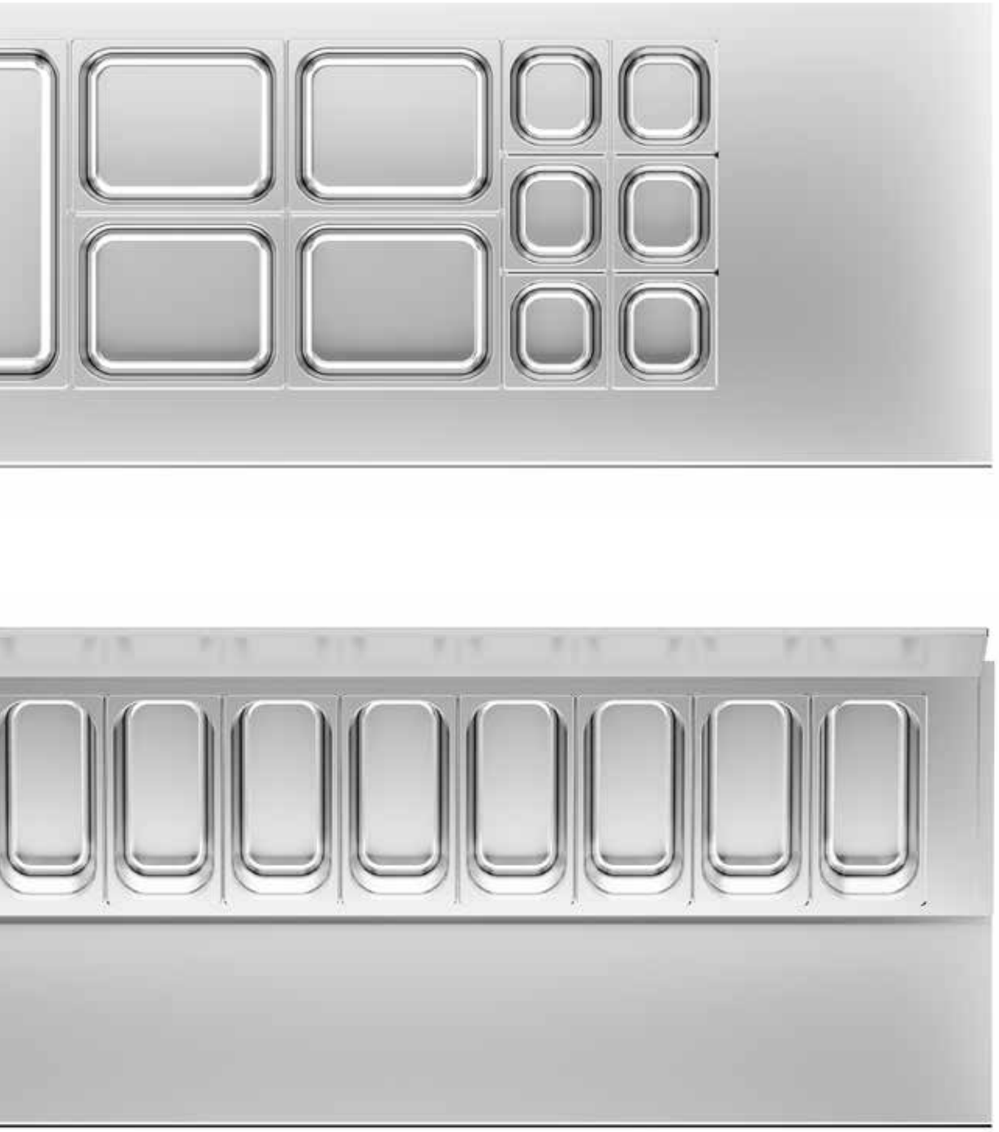
Saladette & Prep-Station adds space to your kitchen

The Saladette and Prep-Station counters are practical and allow you to organise space in your kitchen more efficiently.

You can customise the Saladette table by choosing the ideal tray configuration for your business, by selecting the relative sizes and the compartment in which to place the components.

The Prep-Station can be configured with 700 mm (GN) and 800 mm (EN) depths and refrigerated lid for GN1/3 and GN1/6 containers.

Saladette & Prep-Station technology



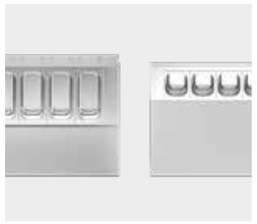
Saladette characteristics

GN basins
The ingredients are conserved in the refrigerated containers, making the work of the operator much easier, who will have everything at hand.

Customised insertion space for containers
The size of the hole on the surface can be customised, creating a Saladette counter which is suitable for every need.

Cleaning and hygiene
The lid (optional) ensures excellent hygiene standards, allowing food to be stored in pans even over night.

Prep-Station characteristics



GN1/3 or GN 1/6 containers
Specific models are available with refrigerated spaces for GN1/3 or GN1/6 containers.

Surfaces available in steel or granite
The solid and sturdy worktop is made of stainless steel AISI 304 or granite.

Counters with 2 depths
Models available with depths of 700 or 800 mm, adaptable to meet all your needs, and for any kitchen.

Common characteristics

Plug-In and Remote versions. Soundproofed engine compartment, left or right

Electric socket situated on the front (optional)

Refrigerant gas R290 ecological GWP=3

Operates in climate class 5

Anti-corrosion painted evaporator

Customised finish with RAL colours

Removable condensing unit on slides for inspection and cleaning

Hot gas defrosting (Plug-In), electric (Remote)

CFC/HCFC FREE, insulation thickness: 60 mm

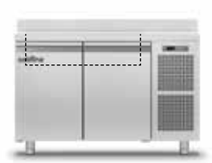
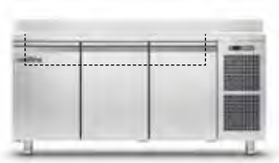
Exterior and interior in AISI 304 steel. Rounded corners

Cosmo wi-fi supervision system (optional) connection MODBUS-RT

Reinforced base for installation on wheels, feet, a fixed or mobile base.

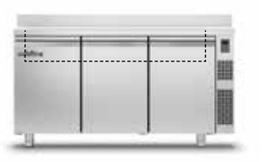
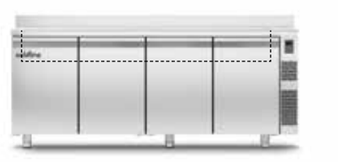
Saladette counters

Plug-In versions

	1 door	2 doors	3 doors	4 doors
				
Temperature (°C)	-2°+8°C	-2°+8°C	-2°+8°C	-2°+8°C
Size* (mm)	**L** 820 **D** 700 **H** 950	**L** 1300 **D** 700 **H** 950	**L** 1780 **D** 700 **H** 950	**L** 2260 **D** 700 **H** 950
Voltage	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Equipment	1 plastic coated shelf GN1/1	2 plastic coated shelves GN1/1	3 plastic coated shelves GN1/1	4 plastic coated shelves GN1/1
Body height (mm)	650 - 660 - 700 - 710 - 750 - 760	650 - 660 - 700 - 710 - 750 - 760	650 - 660 - 700 - 710 - 750 - 760	650 - 660 - 700 - 710 - 750 - 760
Versions	Drawers GN1/1 - 1/2 Without top With top Technical compartment on the left side Special voltage	Drawers GN1/1 - 1/2 Without top With top Technical compartment on the left side Special voltage	Drawers GN1/1 - 1/2 Without top With top Technical compartment on the left side Special voltage	Drawers GN1/1 - 1/2 Without top With top Technical compartment on the left side Special voltage

*** body height 710 mm with top and splashback**

Remote versions

	1 door	2 doors	3 doors	4 doors
				
Temperature (°C)	-2°+8°C	-2°+8°C	-2°+8°C	-2°+8°C
Size* (mm)	**L** 680 **D** 700 **H** 950	**L** 1090 **D** 700 **H** 950	**L** 1570 **D** 700 **H** 950	**L** 2050 **D** 700 **H** 950
Voltage	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz	220/240V-50Hz
Equipment	1 plastic coated shelf GN1/1	2 plastic coated shelves GN1/1	3 plastic coated shelves GN1/1	4 plastic coated shelves GN1/1
Body height (mm)	650 - 660 - 700 - 710 - 750 - 760	650 - 660 - 700 - 710 - 750 - 760	650 - 660 - 700 - 710 - 750 - 760	650 - 660 - 700 - 710 - 750 - 760
Versions	Drawers GN1/1 - 1/2 Without top With top Technical compartment on the left side Special voltage	Drawers GN1/1 - 1/2 Without top With top Technical compartment on the left side Special voltage	Drawers GN1/1 - 1/2 Without top With top Technical compartment on the left side Special voltage	Drawers GN1/1 - 1/2 Without top With top Technical compartment on the left side Special voltage

*** body height 710 mm with top and splashback**

Prep-Station counters

Plug-In versions

	2 doors		3 doors		4 doors	
Depth (mm)	**D** 700	**D** 800	**D** 700	**D** 800	**D** 700	**D** 800
Temperature (°C)	-2°+8°C		-2°+8°C		-2°+8°C	
Size* (mm)	**L** 1300 **H** 1005	**L** 1450 **H** 1005	**L** 1780 **H** 1005	**L** 2005 **H** 1005	**L** 2260 **H** 1005	**L** 2560 **H** 1005
Voltage	220/240V-50Hz		220/240V-50Hz		220/240V-50Hz	
Equipment	2 plastic coated shelves GN1/1	2 plastic coated shelves EN60x40	3 plastic coated shelves GN1/1	3 plastic coated shelves EN60x40	4 plastic coated shelves GN1/1	4 plastic coated shelves EN60x40
Body height (mm)	700 - 710 - 750 - 760		700 - 710 - 750 - 760		700 - 710 - 750 - 760	
Versions	Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage		Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage		Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage	

* body height 710 mm

Remote versions

	2 doors		3 doors		4 doors	
Depth (mm)	**D** 700	**D** 800	**D** 700	**D** 800	**D** 700	**D** 800
Temperature (°C)	-2°+8°C		-2°+8°C		-2°+8°C	
Size* (mm)	**L** 1090 **H** 1005	**L** 1240 **H** 1005	**L** 1570 **H** 1005	**L** 1795 **H** 1005	**L** 2050 **H** 1005	**L** 2350 **H** 1005
Voltage	220/240V-50Hz		220/240V-50Hz		220/240V-50Hz	
Equipment	2 plastic coated shelves GN1/1	2 plastic coated shelves EN60x40	3 plastic coated shelves GN1/1	3 plastic coated shelves EN60x40	4 plastic coated shelves GN1/1	4 plastic coated shelves EN60x40
Body height (mm)	700 - 710 - 750 - 760		700 - 710 - 750 - 760		700 - 710 - 750 - 760	
Versions	Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage		Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage		Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage	

* body height 710 mm

Coldline Srl reserves the right to make changes
to the products contained in this catalog
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