

PIZZERIA

NATURALLY COLD



MADE IN ITALY

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

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

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



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


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

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

THE COLD IS HERE

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

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

Visit coldline.it or ask us with 



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

CATERING



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

PASTRY



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

BAKERY



Freezer cabinets and blast chillers for traditional ice cream manufacturers..

ICE CREAM



Refrigerated counters and display counters for pizzerias.

PIZZERIA



304 STAINLESS STEEL

No-compromise quality steel

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

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



You choose the ingredients, Coldline preserves their freshness.

PIZZA COUNTERS

A healthy, complete,
universal food product

The secret to good pizza is in the quality of a well risen dough, made with first-choice flour and yeast, and skilful cooking. The result is fragrant, crisp and tasty pizza, enhanced by the touch of experience of the pizza maker. Coldline Pizza counters perfectly preserves the quality of your dough until you need to prepare it, when pizza takes shape on the hardwearing granite worktop to become the great delicacy your customers are used to.





FAST SERVICE SYSTEM

The exclusive Coldline technology for a fast and affordable service.

Coldline plays a leading role in the field of professional refrigeration in terms of technology and innovation. Refrigerated counters are labelled with the **FSS**, Fast Service System marking. Each unit is equipped with a refrigeration system independent of the structure, which provides improved flexibility and service.

CHANGING THE INTENDED USE

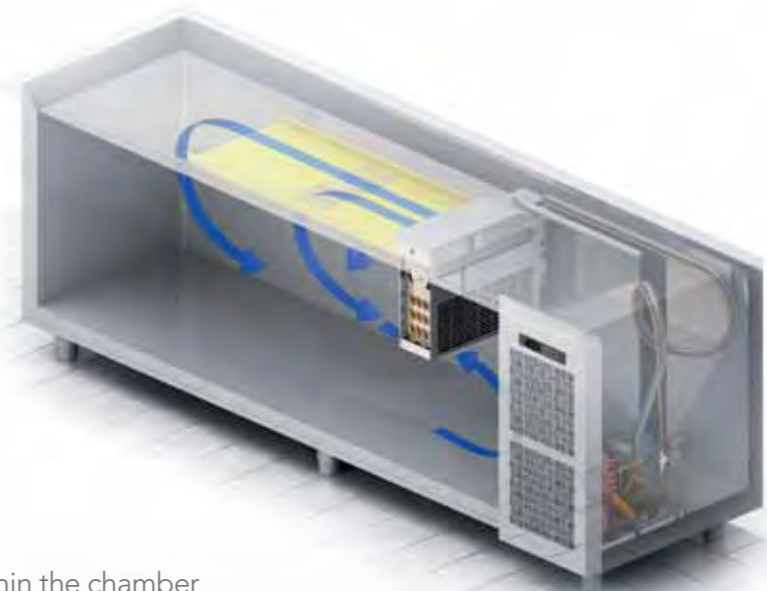
You can change the intended use of a 1 and 2 doors counter, from refrigerator into freezer and the other way round, even after years of installation.

EXTEND THE LIFE OF YOUR APPLIANCE

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

EASY SERVICE AND MAINTENANCE

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



PERFECTLY UNIFORM TEMPERATURE

The circulation of air within the chamber is effective thanks to an air conveyor that ensures a steady and gentle flow on products, even in larger 3 and 4 doors models.

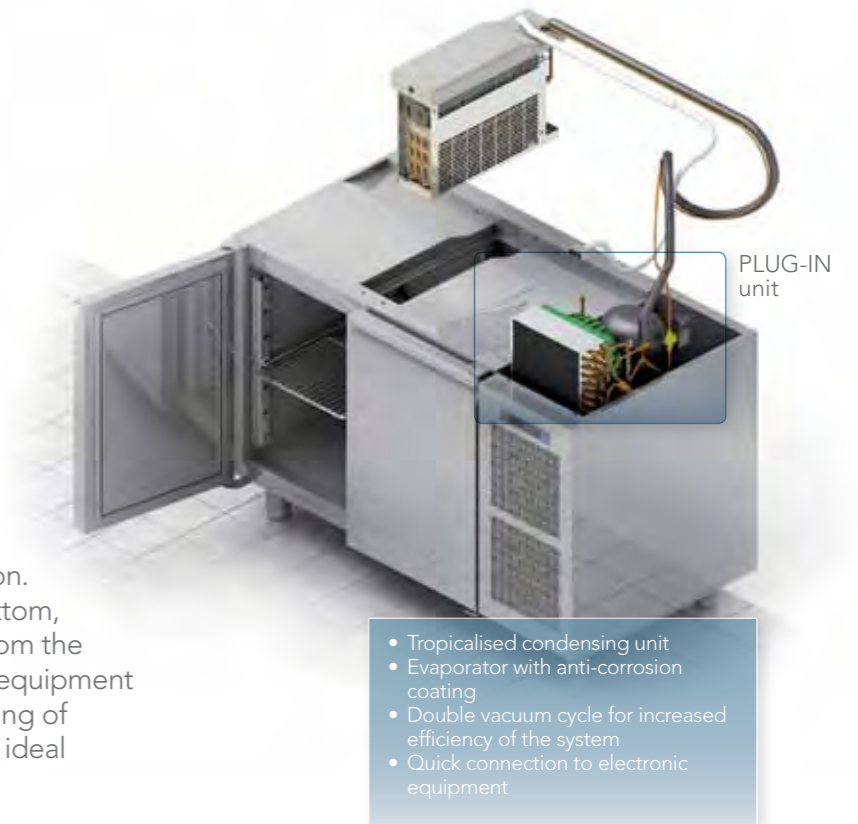
PLUG-IN

HIGH REFRIGERATION EFFICIENCY

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

RELIABILITY OVER TIME

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



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

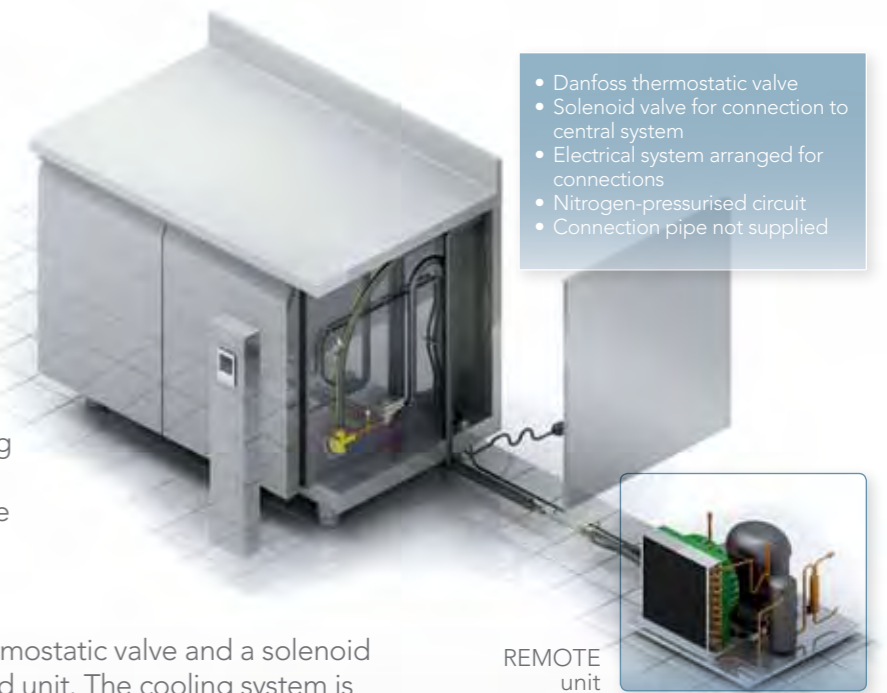
REMOTE

QUIET AND PLEASANT ENVIRONMENT

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

EASY INSTALLATION

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



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

PIZZA COUNTERS

30% energy saving

A Coldline Pizza counter uses 30% less energy than a traditional appliance.

60
mm

INSULATION THICKNESS

The 60 mm thick insulation ensures lower heat loss, reduced work of the compressor, therefore lower energy consumption.

GAS

HOT GAS DEFROST

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



EVAPORATION SYSTEM

The automatic evaporation of condensing water is activated only in the presence of water produced as a result of a defrost cycle.



ASPERA COMPRESSORS

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

The pizza counter is designed to provide the greatest possible storage capacity: 7 EN60x40 baking pans per door with 50 mm gap or 1/3, 1/2 and 2/3 pull-out refrigerated drawers.



PIZZA COUNTERS

Modern demands are combined with ancient recipes to keep up the tradition of the most famous Italian dish in the world. Coldline responds to these new requirements with a range of counters designed for perfect storage of dough and ingredients. Pizza counters are 80 cm deep, accommodate 7 EN60x40 containers per compartment, with operating temperatures of -2°+8°C.

A GRANITIC TOP...

You can count on a large, strong and thick granite worktop. You can work worry-free and roll out your dough without the risk of sticking it to the surface. The plinths on three sides (H200 mm) allow you to place the refrigerated display cabinet with toppings above the worktop, clearing the space below.

SOUND-PROOFED TECHNICAL COMPARTMENT

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



CONTROLLED AIR FLOW

The innovative dual air circulation system ensures maximum cooling efficiency and optimum temperature distribution even at full load. A delicate cold and indirect ventilation keep optimal humidity levels to ensure proper hydration and prevent superficial cracks from forming.

HOT GAS DEFROST

The hot gas automatic defrost (plug-in) operates for the time strictly necessary to defrost the ice, thereby reducing energy consumption.

TECHNICAL COMPARTMENT TO THE RIGHT OR LEFT

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

COMFORT AND SPACE WITH REMOTE UNIT

The remote version takes up very little room, thanks to the compact size of the equipment compartment. By choosing to place the cooling equipment outside you will have more space and a quieter and pleasant working environment.

Features

- AISI 304 stainless steel exterior/interior
- AISI 304 stainless steel external back
- CFC/HCFC FREE 60 mm thick insulation
- Rounded internal and external corners
- 2 mm thick stainless steel handle
- Reversible self-closing doors with 105° stop
- Replaceable magnetic gaskets
- AISI 304 stainless steel slides and racks removable without tools for easy cleaning
- 30 mm thick granite worktop
- Adjustable stainless steel legs 100/150 mm height
- Ventilated refrigeration
- Evaporator with anti-corrosion coating
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- Sound-proofed technical compartment
- Condensing unit that pulls out for inspection and cleaning
- FSS replaceable refrigeration system
- Automatic defrost: hot gas for plug-in – electrical in remote versions
- Automatic condensation evaporation
- HACCP compliant
- Electronic control panel
 - Flush keypad
 - High temperature alarm
 - Maximum temperature memory
 - Quick HOT-KEY programming system
 - Serial port for connection to MODBUS-RTU monitoring systems
- Optional
 - Stainless steel castors
 - Service sink



PIZZA COUNTERS

The cold makes teamwork effective

Use modular refrigeration units, drawers, and granite worktops to design the best solution for reach the best organisation, and to prepare your pizza even quicker.

The structure of the counter allows you to exploit the version without a worktop, creating compositions with other ambient and refrigerated units. The worktop can be supplied with a small service sink fitted to the technical compartment – a very useful accessory when preparing pizzas. The refrigerated counter and the refrigerated panholder have an independent technical compartment to adjust different temperatures and guarantee excellent performance.

VP18/8NL refrigerated pan holder for toppings with technical compartment to the left

Granite worktop thick 30 mm

VP14/6NL refrigerated panholder for toppings with technical compartment right

Granite worktop thick 30mm

Remote 2 doors counter with technical compartment left

Service sink on technical compartment

Ambient drawers

Open ambient counter

Plug-in 2 doors counter with technical compartment right

710



PIZZA COUNTERS

The 710 mm height allows you to exploit the internal space by providing a great storage capacity, which can be adapted for your needs.



7 PANS PER COMPARTMENT

You can accommodate 7 EN60x40 pans per door.



PULL-OUT FRAME (OPTIONAL)

The pull-out frame on stainless steel telescopic guides facilitates the removal and handling of EN60x40 pans.



EN60x40 REFRIGERATED DRAWERS (OPTIONAL)

You can arrange your counter with pull-out drawers of different sizes to organise your space and work in the best way. The drawers have a high storage capacity and are designed to be interchangeable even during use, to adapt to any future requirements.

Drawer internal heights:

1/3=150 mm

1/2=205 mm

2/3=310 mm.

From the smallest takeaway pizza place, to the largest restaurants. Coldline creates the most appropriate solution to meet your requirements, with the space and production you have.

PIZZA COUNTERS

The range

2P Plug-in

EN60x40 baking pans



3P Plug-in

EN60x40 baking pans



4P Plug-in

EN60x40 baking pans



Size (mm)	L 1450 D 800 H 1525	L 2005 D 800 H 1525	L 2560 D 800 H 1525
Model	-2°+8°C	-2°+8°C	-2°+8°C
Maximum power	0,55kW	0,55kW	0,55kW
Maximum absorption	3.1A	3.1A	3.1A
Cooling capacity	565W*	565W*	565W*
Voltage	230V 50Hz	230V 50Hz	230V 50Hz
Versions	Without top • With drawers • Technical compartment left	Without top • With drawers • Technical compartment left	Without top • With drawers • Technical compartment left

Standard accessories: 4 pairs of stainless steel slides per door

*Evap -10°C cond. 54,4°C

3P Remote

EN60x40 baking pans



Size (mm)	L 1795 D 800 H 1525
Model	-2°+8°C
Cooling capacity	565W*
Voltage	230V 50Hz
Versions	Without top • With drawers • Technical compartment left

Standard accessories: 4 pairs of stainless steel slides per door

*Evap -10°C cond. 54,4°C

PIZZA COUNTERS WITH DRAWERS

The range

1P Plug-in

EN60x40 baking pans



Size (mm) L 1450 D 800 H 1525

Model	-2°+8°C
Maximum power	0,34kW
Maximum absorption	1.9A
Cooling capacity	368W*
Voltage	230V 50Hz
Versions	Without top • With drawers • Technical compartment left

2P Plug-in

EN60x40 baking pans



Size (mm) L 2005 D 800 H 1525

Model	-2°+8°C
Maximum power	0,55kW
Maximum absorption	3.1A
Cooling capacity	565W*
Voltage	230V 50Hz
Versions	Without top • With drawers • Technical compartment left

3P Plug-in

EN60x40 baking pans



Size (mm) L 2560 D 800 H 1525

Model	-2°+8°C
Maximum power	0,55kW
Maximum absorption	3.1A
Cooling capacity	565W*
Voltage	230V 50Hz
Versions	Without top • With drawers • Technical compartment left

Standard accessories: 4 pairs of stainless steel slides per door

*Evap -10°C cond. 54,4°C

2P Remote

EN60x40 baking pans



Size (mm) L 1795 D 800 H 1525

Model	-2°+8°C
Cooling capacity	565W*
Voltage	230V 50Hz
Versions	Without top • With drawers • Technical compartment left

3P Remote

EN60x40 baking pans



Size (mm) L 2350 D 800 H 1525

Model	-2°+8°C
Cooling capacity	565W*
Voltage	230V 50Hz
Versions	Without top • With drawers • Technical compartment left

Standard accessories: 4 pairs of stainless steel slides per door

*Evap -10°C cond. 54,4°C

PIZZA COUNTERS

QUICK CONNECTORS

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

VACUUM ON 2 POINTS

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



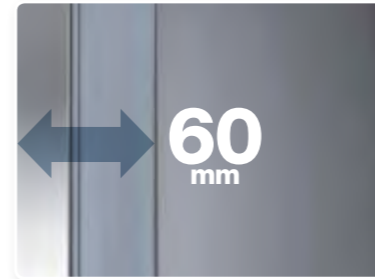
DESIGN

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



DRAIN INSPECTION

The drain can be inspected for cleaning.



INSULATION

60 mm thick insulation CFC/HCFC FREE.



INDIRECT AIR FLOW

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



GASKETS

Easily replaceable magnetic gaskets.



PULL-OUT UNIT

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



105° DOOR STOP

105° door stop to facilitate loading operations.



GRANITE WORKTOP

30 mm thick granite top with splashback of H200 mm on 3 sides.



SLIDES AND RACKS

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



STAINLESS STEEL CASTORS (OPTIONAL)

Stainless steel castors with brake Ø100 mm - H137 mm.



STAINLESS STEEL LEGS

100/150 mm height adjustable stainless steel legs.



X-WEB (OPTIONAL)

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

REFRIGERATED PANHOLDERS

Practical, hygienic and safe

Ingredients are always fresh and perfectly preserved for the pizza sauce, prepare lunches, sandwiches and salads. For a rational, organised and safe work area. 5 different lengths and 2 different depths, to accommodate GN1/4 or GN1/3 pans.



REFRIGERATED PANHOLDERS

The static refrigeration on the 4 sides of the container will ensure that all ingredients are perfectly stored. As a shift finishes, the product can stay quite happily in the display cabinet until the next shift. The pans are inclined towards the operator to facilitate the collection.

320 OR 380 MM DEPTH

The 320 mm deep version accommodates GN1/4 pans, the 380 mm deep version GN1/3 pans. Available with straight tempered glass or without glass. Temperature range 0°+10°C.

DRAIN PLUG

The water drain plug on the bottom of the panholder facilitates cleaning and drainage of water from defrosting and cleaning.

TECHNICAL COMPARTMENT TO THE RIGHT OR LEFT

Choose whether you prefer the technical compartment to the right or left, with no price increase. The refrigeration system will always be kept a suitable distance from the oven, with benefits in terms of efficiency and energy-saving. Each appliance can be provided ready for remote connection.

EFFICIENCY

The technical compartment ventilator takes the air in from the front and expels it from the rear or the side. You can decide whether to place the cabinet against a wall, or next to another element without affecting the efficiency of its cooling. The insulation between the internal refrigerated pans and the outside, stops the creation of condensation. The technical compartment can be opened for regular cleaning of the condenser.

ON A WALL, PLINTHS OR FEET

Panholders are designed for wall mounting, for positioning on granite plinths or on a support surface with stainless steel legs for worktop solutions.

Features

- AISI 304 stainless steel exterior/interior
- Rounded internal corners
- Adjustable legs
- Static refrigeration
- Tropicalised condensing unit. Operation up to +43°C ambient
- 320 depth for GN1/4 pans
- 380 depth for GN1/3 pans
- HACCP compliant
- Electronic control panel
 - Flush keypad
 - High temperature alarm
 - Maximum temperature memory
 - Quick HOT-KEY programming system
 - Serial port for connection to MODBUS-RTU monitoring systems
- Optional
 - Height adjustable stainless steel legs
 - Wall fixing kit



REFRIGERATED PANHOLDERS

The range

1450

GN1/4 pans



1795

GN1/4 pans



2005

GN1/4 pans



2350

GN1/4 pans



2560

GN1/4 pans



Size (mm)	L 1450 D 320 H 485*	L 1795 D 320 H 485*	L 2005 D 320 H 485*	L 2350 D 320 H 485*	L 2560 D 320 H 485*
Model	VP14/6N	VP18/8N	VP20/9N	VP23/12N	VP25/13N
Maximum power	0,33kW	0,33kW	0,33kW	0,33kW	0,33kW
Maximum absorption	1.8A	1.8A	1.8A	1.8A	1.8A
Cooling capacity	368W**	368W**	368W**	368W**	368W**
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Versions	Without glass • Remote Technical compartment left	Without glass • Remote Technical compartment left	Without glass • Remote Technical compartment left	Without glass • Remote Technical compartment left	Without glass • Remote Technical compartment left

* With Glass/ **Evap -10°C cond. 54,4°C

1450

GN1/3 pans



1795

GN1/3 pans



2005

GN1/3 pans



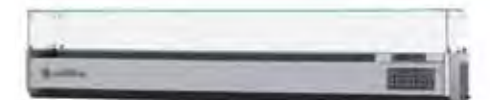
2350

GN1/3 pans



2560

GN1/3 pans



Size (mm)	L 1450 D 380 H 485*	L 1795 D 380 H 485*	L 2005 D 380 H 485*	L 2350 D 380 H 485*	L 2560 D 380 H 485*
Model	VP14/6NL	VP18/8NL	VP20/9NL	VP23/12NL	VP25/13NL
Maximum power	0,33kW	0,33kW	0,33kW	0,33kW	0,33kW
Maximum absorption	1.8A	1.8A	1.8A	1.8A	1.8A
Cooling capacity	368W**	368W**	368W**	368W**	368W**
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Versions	Without glass • Remote Technical compartment left	Without glass • Remote Technical compartment left	Without glass • Remote Technical compartment left	Without glass • Remote Technical compartment left	Without glass • Remote Technical compartment left

* With Glass / **Evap -10°C cond. 54,4°C

REFRIGERATED PANHOLDERS

VACUUM ON 2 POINTS

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



DESIGN

Simple and intuitive flush control panel for easy temperature adjustment.



COMPARTMENT INSPECTION

The technical compartment can be inspected for maintenance and cleaning.



GN1/4-1/3 PANS

Possibility to accommodate GN1/4 pans (320 version) GN1/3 pans (380 version)



STAINLESS STEEL LEGS (OPTIONAL)

Height adjustable stainless steel legs.



DRAIN

The water drain plug facilitates cleaning of the container.



WALL MOUNTING KIT (OPTIONAL)

The wall mounting kit allows you to hang the panholder at the desired height on the wall.



COOLING

The technical compartment ventilator takes the air in from the front and expels it from the rear or the side.



Zero compromises on quality,
one passion: cold!



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