

CATERING

NATURALLY COLD



FastShop.dk
35816700



MADE IN ITALY

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

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

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



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

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

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



THE COLD IS HERE

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

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

Visit FastShop.dk



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.

SMART & MASTER CABINETS

Welcome the freshness

Two depths, 5 widths, 5 temperature ranges, plug-in and remote models. Many different versions available to make best use of the space available and store your products to perfection. Choose the cabinet that best suits your needs. Different sizes, different layouts and different capacities, but both offering the same quality, reliable performance.





FAST SERVICE SYSTEM

The exclusive Coldline technology for a fast and affordable service.

Coldline made major investments in design research, becoming a leader in technology and innovation. Each cabinet marked with the **FSS** symbol is equipped with a refrigeration system independent of the structure, which provides improved flexibility and service.

CHANGING THE INTENDED USE

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

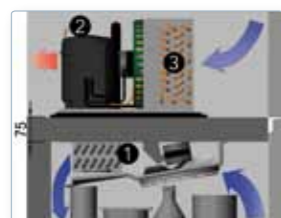
EXTEND THE LIFE OF YOUR APPLIANCE

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

EASY SERVICE AND MAINTENANCE!

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

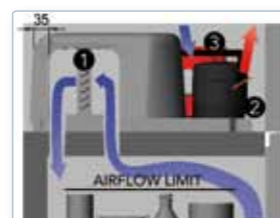
Coldline



- 1 Evaporator
- 2 Compressor
- 3 Condensing unit

Compact evaporator inside the compartment.
Large evaporator and condensing unit.
Effective air circulation. Fast drop in temperature also during intensive use and frequent door opening.
75 mm thick evaporator insulation (coldest part).
The horizontal position of the evaporator ensures quick defrosting time without thermal shock providing lower energy consumption.
Optimal heat dissipation and compressor cooling. Long life of mechanical parts.

Other systems



- 1 Evaporator
- 2 Compressor
- 3 Condensing unit

Evaporator outside the compartment.
Small evaporator and condensing unit for tight spaces.
Reduced air speed due to the winding course. Reduced refrigeration efficiency in case of intensive use.
Thin evaporator insulation (coldest part).
The upright position of the evaporator does not help fast defrost, energy consumption and the formation of frost.
Compressor is easily subject to overheating due to the confined space in which it is installed. The life of mechanical parts is reduced.

PLUG-IN

HIGH-EFFICIENCY COMPACT EVAPORATOR

The internal volume guarantees the greatest possible storage capacity thanks to the reduced overall height of the evaporator. The large exchange surface ensures a fast drop in temperature even in case of intensive use. The fast defrost prevents harmful temperature changes to guarantee perfect storage and lower consumption.

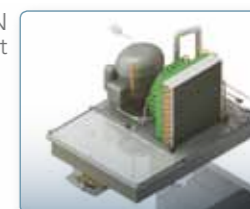
PERFECTLY UNIFORM TEMPERATURE

Air circulation within the chamber is effective thanks to high-efficiency fans. The regular and calibrated flow ensures perfect uniformity of temperature on all shelves.

RELIABILITY OVER TIME

The large condensing unit guarantees effective heat dissipation. The wide room in the equipment compartment provides perfect compressor cooling, extending the life of mechanical parts.

PLUG-IN unit



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

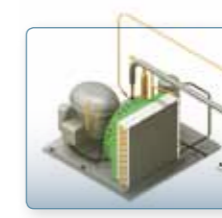
REMOTE

QUIET AND PLEASANT ENVIRONMENT

The location of the remote condensing unit ensures a quiet and pleasant working environment. The heat generated by the condenser is dispersed externally to ensure fresher rooms. Improved operating conditions ensure reduced energy consumption and extended 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.



REMOTE unit

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

COLDLINE TECHNOLOGY

45% energy saving

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

**75
mm**

INSULATION THICKNESS

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



INTELLIGENT DEFROST

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



EVAPORATION SYSTEM

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



CONSTANT TEMPERATURE

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



ASPERA COMPRESSORS

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



You can save energy with some simple precautions: place the unit away from heat sources, keep the doors open only as long as necessary and keep the refrigeration system efficient with periodic maintenance.

SMART CABINETS

The design of the Smart cabinet fits perfectly into any work environment. Made in AISI 304 stainless steel, pleasant and extremely strong.

EVERYTHING IN CONTROL

The processor automatically maintains the set temperature with the right level of humidity. The simple and intuitive control panel is designed for easy temperature adjustment and access to memory data.

QUALITY AND ERGONOMICS

The 75mm thick insulation reduces energy consumption. The handle is designed to provide a safe and ergonomic grip and ensure the greatest comfort in everyday use.

BETTER ORGANISED SPACES

The height of the shelves can be adjusted to a wide range of positions. You can arrange the products in the best way to always have them close at hand.

COMFORT IN THE KITCHEN WITH REMOTE UNIT

With the remote unit, the heat generated by the condenser is dispersed externally for cooler and comfortable rooms.

Features

- AISI 304 stainless steel exterior/interior – galvanised steel external back
- CFC/HCFC FREE 75 mm thick insulation
- Rounded internal and external corners
- Full-height PVC handle
- Reversible self-closing doors with 105° stop
- Replaceable magnetic gaskets
- Door frame anti-condensation system (LT versions)
- Key lock
- AISI 304 stainless steel guides and racks removable without tools for easy cleaning
- Rilsan shelves
- Adjustable stainless steel legs 100/150 mm height
- Ventilated refrigeration
- Evaporator with anti-corrosion coating
- Cover evaporator in PVC
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- 1200/1400 lt LT version with double compressor
- FSS replaceable refrigeration system
- Automatic defrost
- Automatic condensation evaporation
- HACCP compliant
- Electronic control panel
 - Flush keypad
 - High temperature alarm
 - Door open alarm
 - Maximum temperature memory
 - Quick HOT-KEY programming system
 - Serial port for connection to MODBUS-RTU monitoring systems
- **Optional**
 - Lighting
 - Stainless steel castors



Technical solutions



Full-height PVC ergonomic handle.



Fans stop automatically when the door is opened.



The flush control panel provides quick and easy cleaning.

SMART CABINETS

The range

600 LT
53x53 shelves



700 LT
GN2/1 shelves



1200 LT
53x53 shelves



1400 LT
GN2/1 shelves



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		
Model	0°+10°C	-2°+8°C	-18°-22°C	0°+10°C	-2°+8°C	-18°-22°C	0°+10°C	-2°+8°C	-18°-22°C	0°+10°C	-2°+8°C	-18°-22°C
Maximum power	0,33kW	0,33kW	0,85kW	0,33kW	0,33kW	0,85kW	0,65kW	0,65kW	1,7kW	0,65kW	0,65kW	1,7kW
Maximum absorption	1.8A	1.8A	4.8A	1.8A	1.8A	4.8A	3.6A	3.6A	9.6A	3.6A	3.6A	9.6A
Cooling capacity	368W*	368W*	782W**	368W*	368W*	782W**	668W*	668W*	1564W**	668W*	668W*	1564W**
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Versions	Remote			Remote			Remote			Remote		

Standard accessories: 3 stainless steel pairs of slides and 3 rilsan shelves per door

*Evap -10°C cond. 54,4°C / **Evap -23,3°C cond. 54,4°C

MASTER CABINETS

Store raw materials and your best culinary creations in a Master cabinet. Delicate and steady cold keeps the appearance and aromas of each product unaltered.

STYLISH AND CAREFUL DESIGN

The elegant design with rounded external corners, the easy and intuitive control panel with flush keypad and the high attention to finishes give Master cabinets a solid but refined look.

A MODEL FOR EVERY NEED

Models are available with capacities from 350 lt to 1400 lt, with half doors, glass doors and separate compartments with 2 and 3 temperatures, including for fish.

QUALITY THAT MAKES THE DIFFERENCE

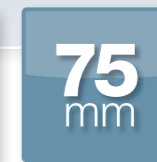
The single unit structure, with 75 mm insulation, is made of first-quality AISI 304 stainless steel. High-efficiency, low-power consumption compressors and intelligent electronics make Master cabinets suitable for extensive use.

A FRESH AND QUIET KITCHEN

Each cabinet model is available in the remote version. An external motor allows your staff to enjoy a quieter and more pleasant working environment.

Features

- AISI 304 stainless steel exterior/interior – galvanised steel external back
- CFC/HCFC FREE 75 mm thick insulation
- Rounded internal and external corners
- 2 mm thick stainless steel handle
- Reversible self-closing doors with 105° stop
- Replaceable magnetic gaskets
- Door frame anti-condensation system (LT versions)
- Key lock
- Lighting
- Rilsan shelves
- AISI 304 stainless steel guides and racks removable without tools for easy cleaning
- Adjustable stainless steel legs 100/150 mm height
- Ventilated refrigeration
- Evaporator with anti-corrosion coating
- Cover evaporator in stainless steel
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- 1200/1400 lt LT version with double compressor
- FSS replaceable refrigeration system
- Automatic defrost
- Automatic condensation evaporation
- HACCP compliant
- Electronic control panel
 - Flush keypad
 - High temperature alarm
 - Door open alarm
 - Maximum temperature memory
 - Quick HOT-KEY programming system
 - Serial port for connection to MODBUS-RTU monitoring systems
- **Optional**
 - Stainless steel shelves
 - Stainless steel drawers
 - Stainless steel castors



Technical solutions



2 mm thick stainless steel ergonomic handle.



Stainless steel evaporator cover.



Lighting provided as standard.

MASTER CABINETS

The range

350 LT
GN1/1 shelves

500 LT
42x53 shelves

600 LT
53x53 shelves

650 LT
GN2/1 shelves

700 LT
GN2/1 shelves

1200 LT
53x53 shelves

1400 LT
GN2/1 shelves



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				L1480 D 715 H 2085			L 1480 D 815 H 2085		
Model	0°+10°C	-2°+8°C	-6°+4°C	0°+10°C	-2°+8°C	0°+10°C	-2°+8°C	-18°-22°C	0°+10°C	-2°+8°C	-18°-22°C	0°+10°C	-2°+8°C	-6°+4°C	-18°-22°C	0°+10°C	-2°+8°C	-18°-22°C	0°+10°C	-2°+8°C	-18°-22°C
Maximum power	0,33kW	0,33kW	0,33kW	0,33kW	0,33kW	0,33kW	0,33kW	0,85kW	0,65kW	0,65kW	1,10kW	0,33kW	0,33kW	0,49kW	0,85kW	0,65kW	0,65kW	1,7kW	0,65kW	0,65kW	1,7kW
Maximum absorption	1.8A	1.8A	1.8A	1.8A	1.8A	1.8A	1.8A	4.8A	3.6A	3.6A	5.9A	1.8A	1.8A	2.6A	4.8A	3.6A	3.6A	9.6A	3.6A	3.6A	9.6A
Cooling capacity	368W*	368W*	368W*	368W*	368W*	368W*	368W*	782W**	668W*	668W*	935W**	368W*	368W*	519W*	782W**	668W*	668W*	1564W**	668W*	668W*	1564W**
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Versions	Remote • Glass door			Remote • Glass door		Remote • Glass door Double doors			Remote • Double doors			Remote • Glass door • Double doors Combined with 2 temperature settings				Remote • Glass door Double doors			Remote • Glass door • Double doors Combined with 2/3 temperature settings		

Standard accessories: 3 stainless steel pairs of slides and 3 rilsan shelves per door
 3 stainless steel pairs of slides and 6 ABS GN1/1 shelves per door

*Evap -10°C cond. 54,4°C / **Evap -23,3°C cond. 54,4°C

SMART & MASTER CABINETS

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 provides for a double vacuum phase on two points of the circuit to obtain perfect efficiency.

QUICK CONNECTORS

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

Unity is strength!

DOUBLE REFRIGERATION SYSTEM

1200/1400 Smart and Master freezers are equipped with double refrigeration system. In case of shutdown of a compressor, the other ensures that a temperature of -14°C is maintained, avoiding the risk of thawing of the product..



INSULATION
75 mm thick insulation.
CFC/HCFC FREE



105° DOOR STOP AND LOCK
Key lock
105° door stop to facilitate loading operations.



GASKETS
Easily replaceable magnetic gaskets.



SLIDES AND RACKS
For easy cleaning, slides and racks can be removed without using tools.



STAINLESS STEEL LEGS
100/150 mm height adjustable stainless steel legs.



ANTI-CONDENSATION SYSTEM
Door frame anti-condensation system (low-temperature versions).



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



COATED EVAPORATOR
Evaporator coated against corrosion to guarantee reliability and long life.



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



PULL-OUT DRAWERS (OPTIONAL)
Drawers that can be fully pulled out installed on stainless steel telescopic guides.



STAINLESS STEEL CASTORS (OPTIONAL)
Stainless steel castors with brake Ø100 mm - H137 mm.



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

ROLL-IN & PASS-THROUGH

Refrigeration in motion

The certainty of perfectly stored food products combined with the practicality of a stainless steel trolley to easily move the trays and dishes ready to be served. One front in Roll-in versions or passing through in the Pass-Through versions.



ROLL-IN & PASS-THROUGH

Roll-in and Pass-Through cabinets are particularly compact. Requiring a depth of just 815 mm they are the smallest of their type. Temperature range -2°+8°C.

Canteens, cooking centres, catering companies, movement of dishes and trays is extremely important in the organisation of work. Roll-in and Pass-Through cabinets are designed to optimally perform this task by reducing service time and improving the overall efficiency. Plain or glass-fronted doors, with temperature ranges -2° +8°C to accommodate 1 or 2 GN2/1 rack or pan trolleys.

ELEGANT DESIGN

The control panel with flush keypad is easy and intuitive to use, the simple and functional design gives Roll-in and Pass-Through cabinets a solid look.

CONSTRUCTION QUALITY

AISI 304 stainless steel, 75 mm insulation, rounded external and internal corners for easy cleaning, ergonomic handle with lock, automatic evaporation of condensing water and lighting provided as standard on all versions.

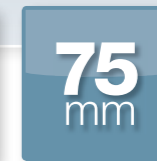
STAINLESS STEEL COVERED BASE

The base covered in AISI 304 stainless steel ensures maximum hygiene and easy cleaning.



Features

- AISI 304 stainless steel exterior/ interior – galvanized steel external back
- CFC/HCFC FREE 75 mm thick insulation
- Rounded internal and external corners
- Key lock
- Self-closing doors with 105° stop
- Replaceable magnetic gaskets
- Lighting
- Stainless steel ramp for trolley
- Base covered in AISI 304 stainless steel to maximise hygiene and facilitate cleaning.
- Refrigeration ventilation
- Evaporator with anti-corrosion coating
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- FSS replaceable refrigeration system
- Automatic defrost
- Automatic condensation evaporation
- HACCP compliant
- Electronic control panel
 - Flush keypad
 - High temperature alarm
 - Door open alarm
 - Maximum temperature memory
 - Quick HOT-KEY programming system
 - Serial port for connection to MODBUS-RTU monitoring systems
- **Optional**
 - GN2/1 stainless steel trolley



Pass-Through

The unmatched practicality of a machine that works simultaneously on 2 sides.



ROLL-IN & PASS-THROUGH

The range

ROLL-IN
1 GN2/1 trolley



ROLL-IN
2 GN2/1 trolleys



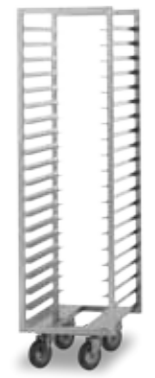
PASS-THROUGH
1 GN2/1 trolley
pass-through doors



PASS-THROUGH
2 GN2/1 trolleys
pass-through doors



TROLLEY



Size (mm)	L 810 D 815 H 2115	L 1620 D 815 H 2115	L 810 D 880 H 2115	L 1620 D 880 H 2115	L 598 D 660 H 1630
Model	-2°+8°C	-2°+8°C	-2°+8°C	-2°+8°C	GN2/1
Maximum power	1,0kW	1,0kW	1,0kW	1,0kW	
Maximum absorption	5.6A	5.6A	5.6A	5.6A	
Cooling capacity	887W*	887W*	887W*	887W*	
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	
Version	Glass door	Glass door	Glass door	Glass door	

Trolleys not supplied

*Evap -10°C cond. 54,4°C

ROLL-IN & PASS-THROUGH



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



TROPICALISED UNIT
Condensing unit for operation up to +43°C ambient.



INSULATION
75 mm thick insulation CFC/HCFC FREE.



INTERNAL REINFORCEMENTS
Side reinforcements to protect the trolley.



105° DOOR STOP AND LOCK
105° door stop to facilitate insertion of the trolley.



STAINLESS STEEL BASE
Base covered in AISI 304 stainless steel to maximise hygiene and facilitate cleaning.



GASKETS
Easily replaceable magnetic gaskets.



GN2/1 TROLLEY (OPTIONAL)
AISI 304 stainless steel trolley.



RAMP
Stainless steel ramp for easy access of the trolley.



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



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

SMART & MASTER COUNTERS

Better organised space

Coldline counters ensure an internal volume with high storage capacity. Drawers are interchangeable and designed to adapt to any space requirements. Upon request, the technical compartment is available to the right or left (Master). With the cooling unit away from heat sources, energy consumption and mechanical stress are reduced.





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.

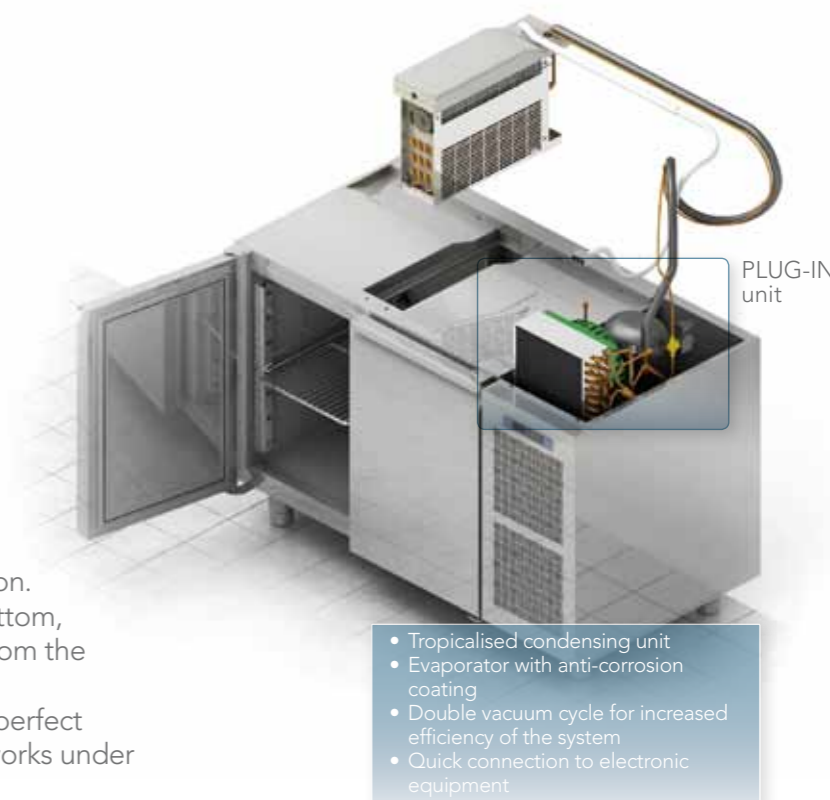
PLUG-IN

HIGH REFRIGERATION EFFICIENCY

The evaporator inside the compartment ensures a quick drop in temperature even in case of intensive use or when drawers are full. 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.



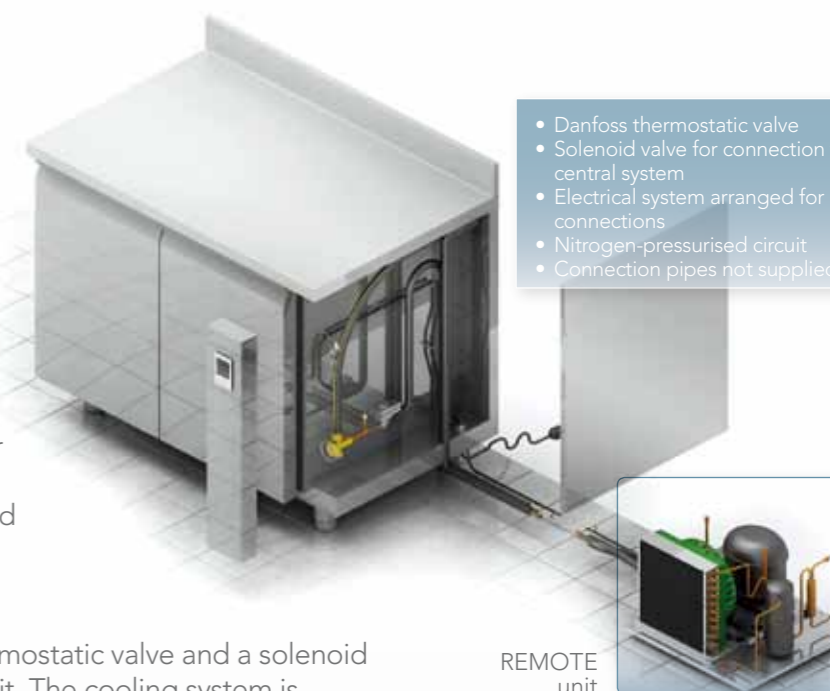
REMOTE

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 central unit. The cooling system is pressurised with nitrogen and arranged for electrical connections.



SMART & MASTER COUNTERS

30% energy saving

A Coldline refrigerated 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.



Coldline counters are designed to provide the greatest possible storage capacity: 10% more space than a traditional counter.

SMART COUNTERS

Power and strength are the adjectives that best describe Smart counters.

Coldline makes no compromises. The high cooling capacity of Smart counters ensures optimal food preservation, even when the pace of work increases and the door is frequently opened.

SOLID AND DURABLE STRUCTURE

The thick steel Smart structure is strong and durable, made to last over time and to be a certainty in everyday work.

STRONG WORKTOP

The worktop is reinforced with radiussed front and rear edge for easy cleaning. The upstand is closed at the rear to prevent dirt accumulation.

CONSTANT AND UNIFORM COLD

The dual air circulation system ensures maximum cooling efficiency and optimum temperature distribution.

HOT GAS DEFROST

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

SOUND-PROOFED EQUIPMENT COMPARTMENT

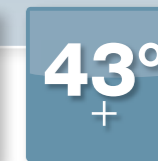
The equipment compartment is an integral part of the unit, insulated with thick insulation layers for maximum soundproofing.

GN1/1 PULL-OUT DRAWERS

The pull-out drawers have a high storage capacity and are designed to be interchangeable even during use, to adapt to any future requirements. Internal heights: 1/3=150 mm - 1/2=205 mm - 2/3=310 mm..

Features

- AISI 304 stainless steel exterior/interior – colaminated steel external back
- CFC/HCFC FREE 60 mm thick insulation
- Rounded internal and external corners
- PVC handle
- Reversible self-closing doors with 105° stop
- Replaceable magnetic gaskets
- AISI 304 stainless steel guides and racks removable without tools for easy cleaning
- GN1/1 rilsan shelves
- 100/150 mm height adjustable stainless steel legs
- Ventilated refrigeration
- Evaporator with anti-corrosion coating
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- Condensing unit that pulls out for inspection and cleaning
- Sound-proofed motor compartment
- FSS replaceable refrigeration system
- Hot gas automatic defrost (electric, remote version and LT)
- 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
 - Prepared for over the brick installation



Technical solutions



Radiussed front edge and ergonomic PVC handle.



Radiussed rear edge.



Upstand closed at the rear to prevent dirt accumulation.

SMART COUNTERS

The range

2P Plug-in
GN1/1 shelves



3P Plug-in
GN1/1 shelves



4P Plug-in
GN1/1 shelves



Size (mm)	L 1300 D 700 H 950*	L 1780 D 700 H 950*	L 2260 D 700 H 950*
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
Version	Top without splashback • Without top • With drawers	Top without splashback • Without top • With drawers	Top without splashback • Without top • With drawers

Standard accessories: 1 stainless steel pair of slides and one GN1/1 rilsan shelf per door

*With top and splashback / **Evap -10°C cond. 54.4°C

MASTER COUNTERS

Sophisticated technical solutions, high-quality components and the possibility to customise, make Master counters an absolutely excellent product.

STRONG AND DURABLE WORKTOP

A large, strong and durable worktop will allow you worry-free working. The top has a radiussed front and rear edge. The upstand is closed at the rear to prevent dirt accumulation.

MOTOR TO THE RIGHT OR LEFT

You can place the motor to the right or left at a sufficient distance from heat sources with benefits in terms of efficiency and energy-saving.

CONTROLLED AIR FLOW

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

HOT GAS DEFROST

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

SOUND-PROOFED EQUIPMENT COMPARTMENT

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

GN1/1 PULL-OUT DRAWERS

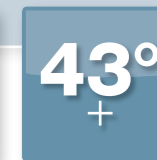
The internal volume is used to guarantee the greatest possible storage capacity, while the drawers allow for the insertion of GN1/1 deep containers. They are designed to be easily interchangeable even during use, to adapt to any possible future requirements. Internal heights of H710 version drawers: 1/3=150 mm - 1/2=205 mm - 2/3=310 mm.

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 motor 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
- Door frame anti-condensation system (LT version)
- AISI 304 stainless steel slides and shelves removable without tools for easy cleaning
- GN1/1 rilsan shelves (33x43 stainless steel shelves in 600 mm depth version)
- Adjustable stainless steel 100/150 mm height
- Ventilated refrigeration
- Evaporator with anti-corrosion coating
- Double evaporator on low-temperature 3/4 door models
- Tropicalised condensing unit. Guaranteed operation up to +43°C ambient
- Condensing unit that pulls out for inspection and cleaning
- Sound-proofed motor compartment
- FSS replaceable refrigeration system
- Hot gas automatic defrost (electric, remote version and LT)
- 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
 - Prepared for over the brick installation



Technical Solutions



Simple and intuitive flush control panel.



Drawers can be fully pulled out on stainless steel telescopic guides.



Reversible self-closing door. Ergonomic stainless steel handle.

MASTER COUNTERS

The cold makes teamwork effective.

Coldline appliances are conceived according to dimensional compatibility and design criteria for harmonic connection solutions.

You can use the version without worktop, to combine it with other refrigerated counters and ambient units. By placing the W5TGO blast chiller next to the counter, you will optimise the cycle of blast chilling-storage. The solid worktop with radiused front and rear edge is made of thick steel and can be customised as required.

Two body heights available: H710 mm and H660 mm

Special features:
side splashback

W5TGO blast chiller
compatible with
refrigerated counter

Single worktop
for modular models

Hole for deep containers in
custom sizes

Service sink on
technical compartment

1 door counter with
technical compartment
to the left

2 doors counter with
technical compartment
to the right

Ambient counter
with doors

710/660

MASTER SALADETTE COUNTERS

Salad counters can accommodate on the worktop one or more rows of Gastronorm containers. You can choose the best arrangement according to your needs.



MASTER COUNTERS

600 MM DEPTH

The range

1P Plug-in

33x43 shelves



2P Plug-in

33x43 shelves



3P Plug-in

33x43 shelves



4P Plug-in

33x43 shelves



Size (mm)	L 820 D 600 H 950*	L 1300 D 600 H 950*	L 1780 D 600 H 950*	L 2260 D 600 H 950*
Model	-2°+8°C	-2°+8°C	-2°+8°C	-2°+8°C
Maximum power	0,35kW	0,55kW	0,55kW	0,55kW
Maximum absorption	1.9A	3.1A	3.1A	3.1A
Cooling capacity	368W**	565W**	565W**	565W**
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Version	Top without splashback • Without top • Glass door With drawers • Technical compartment left	Top without splashback • Without top • Glass door With drawers • Technical compartment left	Top without splashback • Without top • Glass door With drawers • Technical compartment left	Top without splashback • Without top • Glass door With drawers • Technical compartment left

Standard accessories: 1 stainless steel pair of slides and one rilsan shelf per door

*With top and splashback / **Evap -10°C cond. 54,4°C

1P Remote

33x43 shelves



2P Remote

33x43 shelves



3P Remote

33x43 shelves



4P Remote

33x43 shelves



Size (mm)	L 610 D 600 H 950*	L 1090 D 600 H 950*	L 1570 D 600 H 950*	L 2050 D 600 H 950*
Model	-2°+8°C	-2°+8°C	-2°+8°C	-2°+8°C
Cooling capacity	368W**	565W**	565W**	565W**
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Version	Top without splashback • Without top • Glass door With drawers • Technical compartment left	Top without splashback • Without top • Glass door With drawers • Technical compartment left	Top without splashback • Without top • Glass door With drawers • Technical compartment left	Top without splashback • Without top • Glass door With drawers • Technical compartment left

Standard accessories: 1 stainless steel pair of slides and one rilsan shelf per door

*With top and splashback / **Evap -10°C cond. 54,4°C

MASTER COUNTERS

700 MM DEPTH

The range

1P Plug-in

GN1/1 shelves



2P Plug-in

GN1/1 shelves



3P Plug-in

GN1/1 shelves



4P Plug-in

GN1/1 shelves



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*	
Model	-2°+8°C	-15°-20°C	-2°+8°C	-15°-20°C	-2°+8°C	-15°-20°C	-2°+8°C	-15°-20°C
Maximum power	0,35kW	0,51kW	0,55kW	0,73kW	0,55kW	0,90kW	0,55kW	1,10kW
Maximum absorption	1.9A	3.0A	3.1A	4.1A	3.1A	5.0A	3.1A	6.1A
Cooling capacity	368W**	464W***	565W**	616W***	565W**	782W***	565W**	935W***
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Version	Top without splashback • Without top • Glass door With drawers • Technical compartment left		Top without splashback • Without top • Glass door With drawers • Technical compartment left		Top without splashback • Without top • Glass door With drawers • Technical compartment left		Top without splashback • Without top • Glass door With drawers • Technical compartment left	

Standard accessories: 1 stainless steel pair of slides and one rilsan shelf per door

*With top and splashback / **Evap -10°C cond. 54,4°C / *** Evap -23,3°C cond. 54,4°C

1P Remote

GN1/1 shelves



2P Remote

GN1/1 shelves



3P Remote

GN1/1 shelves



4P Remote

GN1/1 shelves



Dimensioni (mm)	L 610 D 700 H 950*		L 1090 D 700 H 950*		L 1570 D 700 H 950*		L 2050 D 700 H 950*	
Model	-2°+8°C	-15°-20°C	-2°+8°C	-15°-20°C	-2°+8°C	-15°-20°C	-2°+8°C	-15°-20°C
Cooling capacity	368W**	464W***	565W**	616W***	565W**	782W***	565W**	935W***
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Version	Top without splashback • Without top • Glass door With drawers • Technical compartment left		Top without splashback • Without top • Glass door With drawers • Technical compartment left		Top without splashback • Without top • Glass door With drawers • Technical compartment left		Top without splashback • Without top • Glass door With drawers • Technical compartment left	

Standard accessories: 1 stainless steel pair of slides and one rilsan shelf per door

*With top and splashback / **Evap -10°C cond. 54,4°C / *** Evap -23,3°C cond. 54,4°C

SMART & MASTER COUNTERS

DRAWERS FOR LOW-TEMPERATURE MODELS (MASTER)

Pull-out drawers are also available on low-temperature models.

LOW-TEMPERATURE VERSION DOUBLE EVAPORATOR (MASTER)

3 and 4 door Master refrigeration counters are equipped with double evaporator.

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 provides for a double vacuum phase on two points of the circuit to obtain perfect efficiency.

QUICK CONNECTORS

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



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.



SLIDES AND RACKS

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



RADIUSED EDGES

Radiused front and rear edge. Upstand closed at the rear to prevent dirt accumulation.



STAINLESS STEEL LEGS

100/150 mm height adjustable stainless steel legs.



STAINLESS STEEL CASTORS (OPTIONAL)

Stainless steel castors with brake Ø100 mm - H137 mm.



ANTI-CONDENSATION SYSTEM

Door frame anti-condensation system (low-temperature versions).



X-WEB (OPTIONAL)

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

BLAST CHILLERS

The best partner of a chef

Rationalise your work, enrich your menu, reduce waste and increase profits.
The Coldline blast chiller will change the way you work forever.





FAST SERVICE SYSTEM

The exclusive Coldline technology for a fast and affordable service.

Coldline made major investments in design research, becoming a leader in technology and innovation. Each blast chiller labelled with the **FSS** marking is supplied with a refrigeration system independent of the structure, which provides improved flexibility and great service.

EXTEND THE LIFE OF YOUR APPLIANCE

You can extend the life of your blast chiller by replacing its old refrigeration system with a new one.

EASY SERVICE AND MAINTENANCE

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

PLUG-IN

INDIRECT VENTILATION

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

RELIABILITY OVER TIME

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

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



PLUG-IN unit

Refrigeration system

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



REMOTE

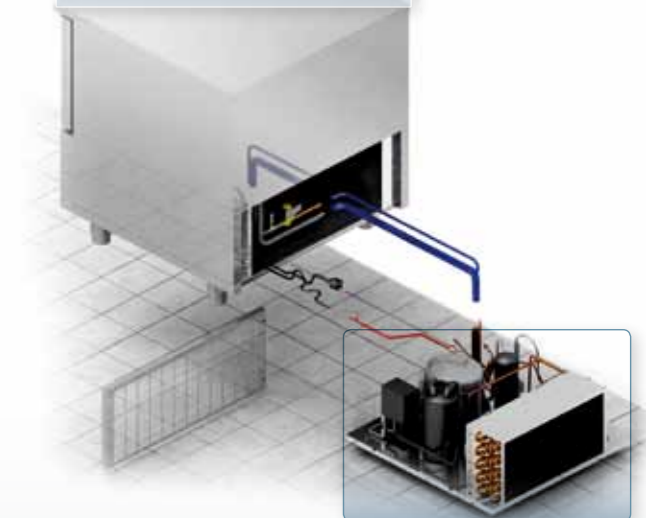
COMFORT WITH REMOTE UNIT

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

EASY INSTALLATION

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

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

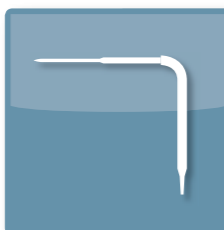


REMOTE unit


BLAST CHILLERS

30% energy saving

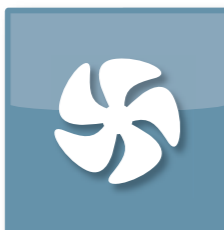
Coldline blast chillers use 30% less energy than traditional appliances.




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



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



HIGH-EFFICIENCY FANS
They allow for a 30% energy saving compared to the traditional version.



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

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

BLAST CHILLING AND DEEP FREEZING

The quick cold technology protects the food from bacterial attack, extends storage times and reduces the weight loss due to evaporation, maintaining the hallmark quality of your cooking.

The bacteria normally present in a food product proliferate most easily in the temperature range between +65°C and +10°C. This is precisely the situation when a product that has just been cooked is allowed to cool at room temperature.

STORE FOR LONGER

The traditional cooling of a cooked food product at room temperature or in a refrigerator causes a rapid deterioration. With the Coldline blast chiller storage times are extended, while keeping the shape, aroma and flavour of your dishes unaltered.

PLANNING YOUR WORK

The blast chiller allows you to store foods for longer periods of time, so why repeat the same preparation day in day out? Make the most of the fact that you can now prepare greater quantities of product in advance, and serve it later as required, knowing that you are continuing to provide a fresh, healthy, natural product.

HIGH FLEXIBILITY

You can chill blast a food product at +3°C, even on a pre-prepared portion, and regenerate it in the oven just before serving. Alternatively, deep-freeze at -18°C and store dishes to be used even several months later, with an absolute guarantee of quality.

GREATER PROFITS

The blast chiller reduces the waste generated by the rapid deterioration of non-chilled products. Weight loss following dehydration of the traditionally cooled product also decreases, and your profits increase, thanks to a better use of raw materials, rationalisation of purchases and easier organisation of work.

LARGER MENU

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

FRESH, HEALTHY AND NATURAL

You can effectively combine the use of the blast chiller with the direct purchase of raw materials from local producers, according to the most recent initiatives in this field. By doing so you will always have fresh, affordable and traceable products.



Blast chill at +3°C

The temperature at the product core reaches +3°C in the shortest possible time:

REDUCE THE LOSS OF WEIGHT

stop the evaporation process and reduce weight loss; greater weight = increased profitability of the preparation.

SAVE MONEY

Reduce waste and save money.

OFFER A LARGER MENU

You can serve fresh and high-quality dishes.

SAVE TIME, UP TO 30%.

With longer storage times, you can make large amounts of food and avoid repeating the same preparations day in day out.

PRESERVE COLOUR, AROMA AND FLAVOUR

Get a higher quality result, your customers will notice!



Deep freeze at -18°C

The temperature at the product core reaches -18 in the shortest possible time:

MAINTAIN QUALITY

The biological structure of foods will not undergo deterioration

REDUCE WEIGHT LOSS

The quick cold stops the evaporation process and prevents loss of fluid upon thawing.

REDUCE THE USE OF INDUSTRIAL FROZEN FOODS

You can freeze raw materials yourself based on freshness and seasonality. You won't need to write on the menu that the product is frozen.

RATIONALISE THE USE OF RESOURCES

You can prepare portions of the food you deep-freeze according to your real needs, while industrial packages do not offer this advantage.

BUY ACCORDING TO COST-EFFECTIVENESS

You can combine inexpensiveness and seasonality with storing needs.



DIFFERENT WAYS TO FREEZE

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

Deep-freezing is a natural storing method that allows to avoid the use of preservatives while keeping the food's organoleptic characteristics, flavour and appearance unaltered.



Freezing

In the freezing process the temperature of a food decreases down to -18°C in a long time (up to 12 hours).

Although it is an effective method to lengthen storage time, it is a slow process. The particles of water in food combine with each other forming large ice crystals that break the cell walls, and damage the biological structure of food. Upon thawing, there will be a loss of fluid, weight loss and consequently a decrease in the original quality. Normal freezers are used for this process.



Deep-freezing

In the deep-freezing process, the temperature of food drops down to -18°C at the core in a short time, as the temperature of the air goes down to -40°C .

The water within individual cells freezes rapidly forming microcrystals of ice. Upon thawing, there will be no loss of fluids and the food product will be restored to its original condition. This method allows you to preserve excellent quality for long periods of time and requires the use of a blast chiller.



Seasonality

It is useful to deep-freeze products that are available in limited periods, high-quality vegetables, red fruits, wild game. This way they will be available for a longer time.

Cost-effective quantity

Deep-freezing is profitable for perishable food products that are purchased in large quantities to provide significant savings.

PROBE OR TIME? CHOOSE THE BEST WAY TO BLAST CHILL

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

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

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

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

POSITIVE SOFT BLAST CHILLING

Ideal for delicate, lightweight and thinner products, such as chopped or leafy vegetables, seafood, fish fillets, pastry, cakes and biscuits. Food temperature is lowered quickly without damaging the outside. The product is cooled to a core temperature of +3°C.

POSITIVE HARD BLAST CHILLING

Perfect for denser products, with high fat content or those to be stored in large pieces, such as soups, broths and sauces, meats and casseroles. The product is cooled to a core temperature of +3°C.

DEEP-FREEZING

Ideal for storing all types of raw and cooked food for long periods (weeks or a few months). It stops the formation of macro crystals preserving quality and texture. The product is cooled to a core temperature of -18 .

*The W3TGO GN2/3 version is not supplied with core probe



A 3 kg roast that cools slowly loses up to 10% of its weight, greatly reducing the profitability of the original purchase.

BLAST CHILLERS

Perfect blast chilling even with the appliance fully loaded. Always remember to evenly distribute the product in the chamber to obtain a faster and safer result.



INDIRECT VENTILATION

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

HOT GAS DEFROST

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

EVAPORATOR COMPARTMENT INSPECTIONABLE

The evaporator can be inspected for maintenance and cleaning.

EN60X40 COMPATIBILITY

The internal structure of 10T and larger models is compatible with EN60x40 trays.

STRONG AND PRACTICAL WORKTOP

The worktop is designed to bear heavy loads. You can place an oven weighing up to 100 kg on top of it.



Features

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



Technical solutions



Stainless steel handle.



GN1/1-EN60x40 compatibility (10T/14T/20T models).



Stainless steel core probe.

BLAST CHILLERS

The range

3T
GN2/3 trays



5T
GN1/1 trays



6T
GN1/1 trays



7T
GN1/1 trays



10T
GN1/1 - EN60x40 trays



14T
GN1/1 - EN60x40 trays



Size (mm)	L 625 D 600 H 421	L 710 D 700 H 840	L 710 D 700 H 900	L 710 D 700 H 1080	L 780 D 800 H 1545	L 780 D 800 H 1765
Model	W3TGO	W5TGO	W6TGN	W7TGN	W10TGN	W14TGN
Maximum power	0,30kW	0,89kW	1,10kW	1,20kW	3,35kW	3,44kW
Maximum absorption	2.2A	4.9A	6.0A	6.1A	6.2A	6.6A
Cooling capacity	635W*	1528W*	1755W*	2084W*	5211W*	6013W*
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	400V 3N/50Hz	400V 3N/50Hz
Capacity per cycle	7 kg +90° ⇒ +3°C 5 kg +90° ⇒ -18°C	14 kg +90° ⇒ +3°C 10 kg +90° ⇒ -18°C	18 kg +90° ⇒ +3°C 14 kg +90° ⇒ -18°C	25 kg +90° ⇒ +3°C 18 kg +90° ⇒ -18°C	40 kg +90° ⇒ +3°C 28 kg +90° ⇒ -18°C	50 kg +90° ⇒ +3°C 35 kg +90° ⇒ -18°C
Version	-	Remote unit Water cooling	Remote unit Water cooling	Remote unit Water cooling	Remote unit Water cooling	Remote unit Water cooling

*Evap -10°C cond. 45°C

BLAST CHILLERS

The range

20T Remote
GN1/1 - EN60x40 trays



20K Remote
trolleys for GN1/1 trays



40K Remote
Trolleys for GN2/1 trays



Size (mm)	L 810 D 1015 H 2085	L 810 D 1015 H 2115	L 598 D 530 H 1630	L 1400 D 1298 H 2340	L 660 D 720 H 1750
Model	W20TGNR	W20KGNR		W40KGNR	
Maximum power	0,70kW	0,70kW		1,0kW	
Maximum absorption	2.3A	2.3A		3.3A	
Voltage	400V 3N/50Hz	400V 3N/50Hz		400V 3N/50Hz	

without trolleys

W20T OPTIONAL UNITS



W20K OPTIONAL UNITS



W40K OPTIONAL UNITS



Size (mm)	L 1300 D 450 H 650	L 1050 D 450 H 1250	L 1300 D 450 H 650	L 1050 D 450 H 1250	L 1050 D 450 H 1250	L 1410 D 560 H 1160
Model	20T-US	20T-UP	20K-US	20K-UP	40K-US	40K-UP
Maximum power	5,6kW	6,5kW	5,6kW	6,5kW	6,5kW	8,3kW
Maximum absorption	16.4A	19.0A	16.4A	19.0A	19.0A	24.4A
Cooling capacity	9702W*	12470W*	9702W*	12470W*	12470W*	15870W*
Voltage	400V 3N/50Hz	400V 3N/50Hz	400V 3N/50Hz	400V 3N/50Hz	400V 3N/50Hz	400V 3N/50Hz
Capacity per cycle	80 kg +90° ⇒ +3°C 55 kg +90° ⇒ -18°C	115 kg +90° ⇒ +3°C 75 kg +90° ⇒ -18°C	80 kg +90° ⇒ +3°C 55 kg +90° ⇒ -18°C	115 kg +90° ⇒ +3°C 75 kg +90° ⇒ -18°C	120 kg +90° ⇒ +3°C 80 kg +90° ⇒ -18°C	200 kg +90° ⇒ +3°C 140 kg +90° ⇒ -18°C
Version	Water cooling	Water cooling	Water cooling	Water cooling	Water cooling	Water cooling

*Evap -10°C cond. 45°C

BLAST CHILLERS

PUMP-DOWN SYSTEM

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

MULTIPOINT EVAPORATOR

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

WATER COOLED VERSION

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

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.

MODULAR DESIGN

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



DESIGN

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



SLIDES AND RACKS

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



RADIUSSED FRONT EDGE

Worktop with radiused front edge for maximum comfort during use.



CORE PROBE

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



EVAPORATOR INSPECTION

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



ANTI-CONDENSATION SYSTEM

Door frame anti-condensation system



WATER DRAIN PLUG

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



TRAYS SUPPORT

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



INDIRECT AIR FLOW

Indirect airflow for maximum temperature uniformity.



UV SANITISER (OPTIONAL)

Internal compartment sanitation system



STAINLESS STEEL CASTORS (OPTIONAL)

Stainless steel castors with brake Ø100 mm - H137 mm.



HACCP RECORDER (OPTIONAL)

Recorder with HACCP compliant printer.



Zero compromise on quality,
one passion: cold!



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