

VISION INDUSTRY

trolley blast chillers

coldline



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



One group
One style
One kitchen

The Nice Kitchen offers a whole range of complementary technologies for the professional kitchen to ensure dimensional and design compatability: horizontal and vertical cooking appliances, blast chillers, refrigerators, dishwashers and appliances for preparation and storage. High performance is combined with an integrated software and hardware system so as to offer maximum ergonomic comfort in a distinctive style.

coldline modular NEVO TULS LINDEK



Cold culture and technology

The human factor

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

“Cold” culture

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

100% integrated process

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



Tailored to your sector

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



Catering

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



Pastisseries

Artisan Pastisseries
Confectioners
Pastry workshop
Small industries



Ice cream centres

Production centres and
ice cream distribution



Bakery

Bakery workshops
Bakeries



The exclusive monitoring system The Nice Kitchen

What is Cosmo?

Cosmo is the innovative Wi-Fi technology that allows you to connect all The Nice Kitchen appliances (Coldline, Modular, Nevo) in the kitchen and monitor them remotely with a single App.

Notifications and alerts

Cosmo detects any abnormal functioning of the equipment and sends a WhatsApp, SMS or e-mail notification.

Haccp report

With the CosmoApp, you can view and download detailed HACCP reports for each connected appliance.

Software always updated

The software receives periodic updates with the latest developed features.

Work scheduling

Kitchen activities and work cycles can be scheduled through the CosmoApp and sent to the machine, where the operator can start them.

Efficiency under control

Cosmo compares the appliance's performance with ideal standards. In case of significant differences, it suggests the necessary maintenance actions to ensure optimal operational performance.





Cosmo is your security

Preserve your heritage

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

Keep the entire chain in the chilling process secure

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

Haccp on line

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



Energy management and cost savings

What is Balance?

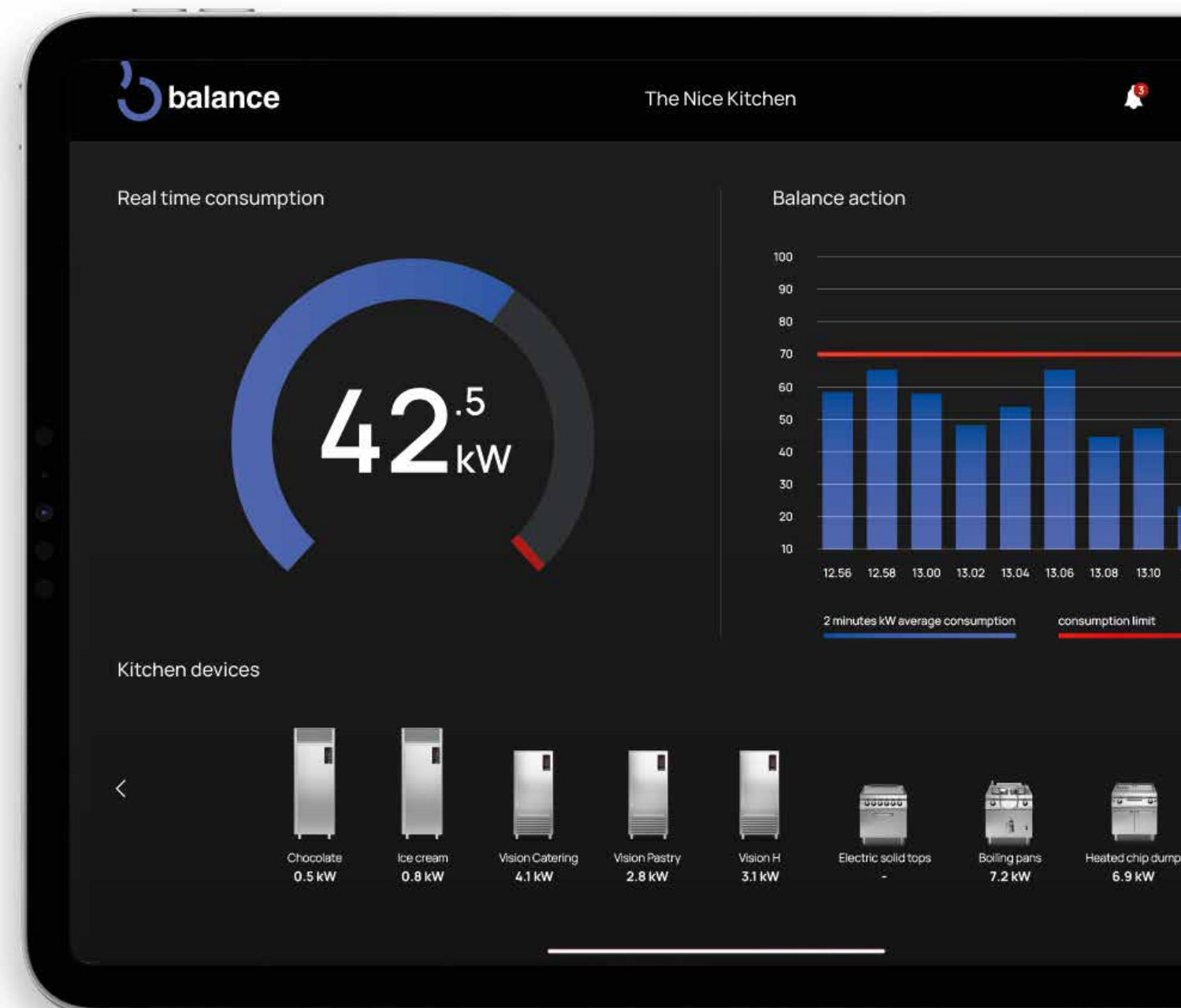
Balance is the innovative Wi-Fi technology developed by The Nice Kitchen that manages kitchen energy in a virtuous way and saves on fixed costs for the restaurant business, generating a profit of thousands of Euros per year.

Guaranteed savings

With Balance you maintain 100% of the performance of appliances installed in a professional kitchen using only 50% of the nominal power. Modular, Coldline and Nevo appliances are the only ones that allow a kitchen with integrated energy control.

No installation costs

Balance, thanks to the Wi-Fi connection, requires no masonry and installation costs and makes it possible to realise kitchens with power supply even in locations with limited energy availability.





NUVŌ™
STEAM SLOW COOKING & COOLING

Cooking & Cooling

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

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

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

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

VISION INDUSTRY, another dimension of chilling

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



VISION blast chillers technological excellence

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

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

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



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

- Blast chilling**
Quickly cools fresh or cooked food to a core temperature of +3°C
- Blast freezing**
Quickly cools fresh or cooked food to a core temperature of -18°C
- Manual cycle**
Keeps food at temperature between -40°+10°C (U), -40°+65°C (F), -40°+85°C (NUVÖ™)
- Thawing**
Safely and quickly thaws food while maintaining the original quality
- Proving and Retarder proving**
Creates the ideal micro-climate by adding moisture for perfect proving
- Holding**
Maintain ice cream, desserts, cakes and dishes at a temperature ready to serve
- Pasteurisation**
Eliminates pathogenic micro-organisms in foods and extends storage times
- Low temperature steam cooking**
Gently cooks food at a controlled temperature while adding moisture
- Steam sanitisation**
The blast chiller compartment is steam sanitised, thus removing odours and food residues

Blast chilling

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

Roast octopus with chickpea cream, cherry tomatoes, basil and parsley chlorophyll
Regenerated in 6 minutes, served 8 minutes from the order

Roast octopus

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

Chickpea cream

Made and blast chilled 3 days before serving



Store for longer

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

Planning and flexibility

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

Food safety

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

Hydration in proved products

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

Blast freezing

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

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

Regenerated in 7 minutes, served 9 minutes from the order

Paccheri pasta filled with salted codfish
Cooked, filled and frozen with VISION 18 days before serving

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



Perfectly healthy!

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

Organisation and convenience

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

Larger menu

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

The ideal program for every food type

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

Production, distribution and consumption

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

Fresh bread, everyday

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

Proving and Retarder proving

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

Gourmet pizza with sourdough starter
Dough proved using the overnight program, cooked, deep-frozen and regenerated in 5 minutes



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

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

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



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

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

Thawing

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



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

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

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

Holding

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



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

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

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

Pasteurisation

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

Garden vegetables

Mix of pickled vegetables pasteurised with VISION



Safety and organisation

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

Produce, pasteurise and sell

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

Low temperature steam cooking

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

Veal medallions

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



Quality and profit

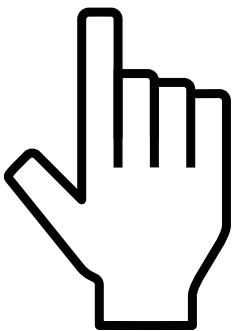
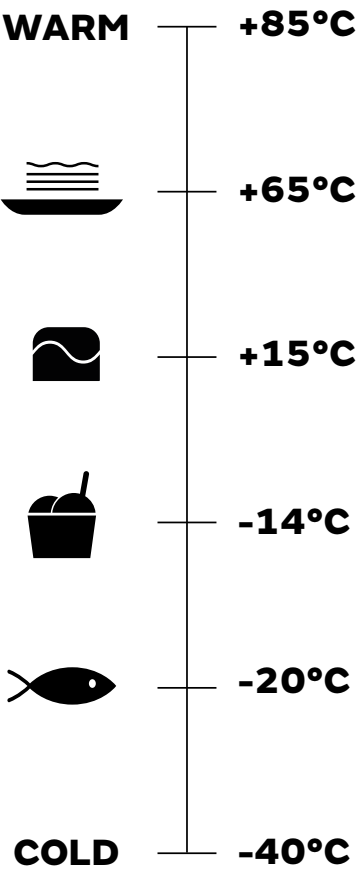
The extraordinary tenderness you can obtain when cooking at low temperature allows you to buy less noble cuts of meat, while still creating excellent dishes. Moreover, slow cooking favours the absorption of flavours and drastically reduces weight loss compared to classic cooking.

Reduced food cost

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

Manual cycle

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

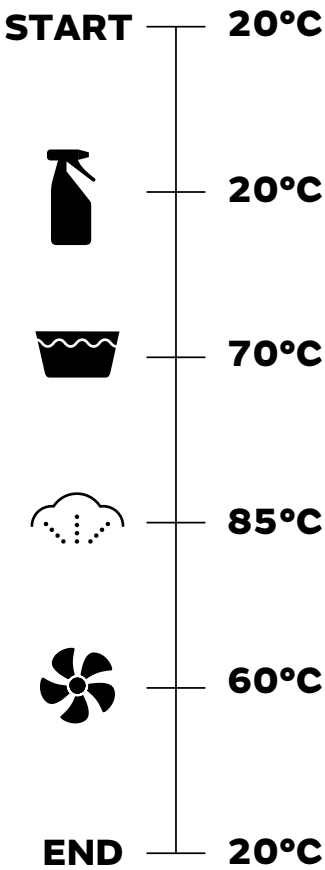
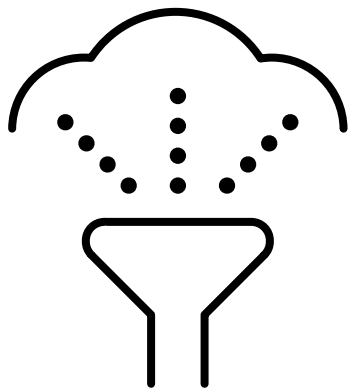


Continuous cooling
During periods of intense work, you can quickly cool a variety of foods. You can set the most suitable temperature and the ventilation intensity for even the most delicate products using the Manual cycle function.

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

Steam sanitisation

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



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



VISION INDUSTRY, for those who work and think big

An industrial process with an artisan heart

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

Roll-In e Pass-Through

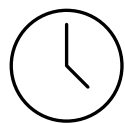
Each model is available with a door (Roll-In) or a double opening (Pass-Through) and can house GN2/1, EN60x80 trolley or industrial-sized trolleys. Creating organised work spaces, in which the handling of ingredients and ready meals is a fundamental factor, reduces production times and improves overall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

Sturdy, solid and resistant

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

Control at your fingertips

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



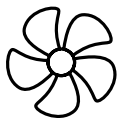
Time
Select the duration of the programs or leave it to Devote™ - Dynamic Evolution Temperature



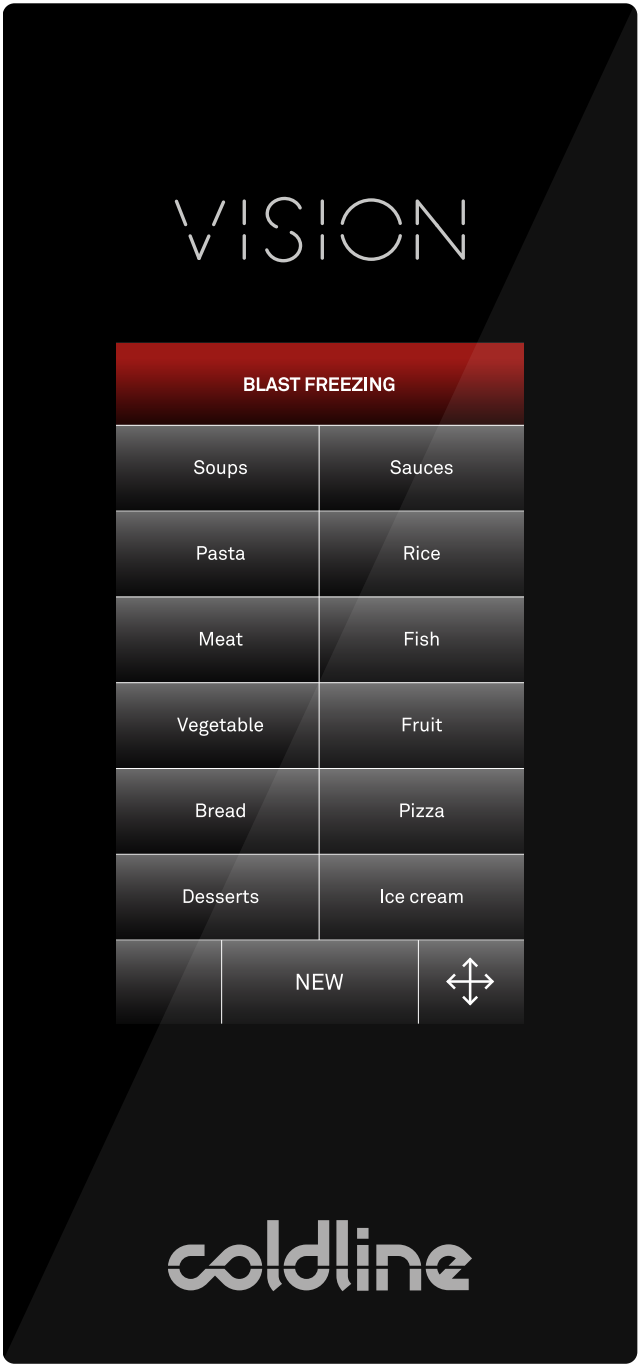
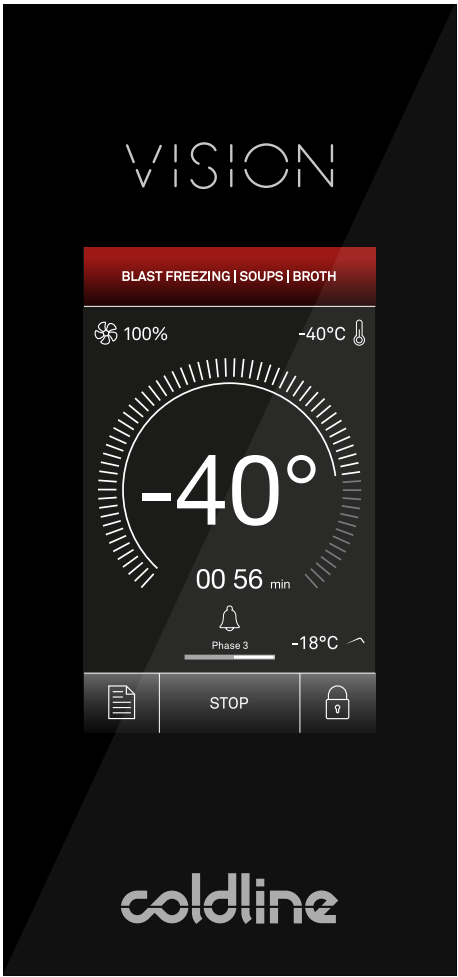
Temperature
Select the perfect temperature to blast chill food, crystallise chocolate, cook, pasteurise or prove dough



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



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



A personalised recipe book
You have specific customisable programs available for all your foodstuffs

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

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

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

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

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



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

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

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

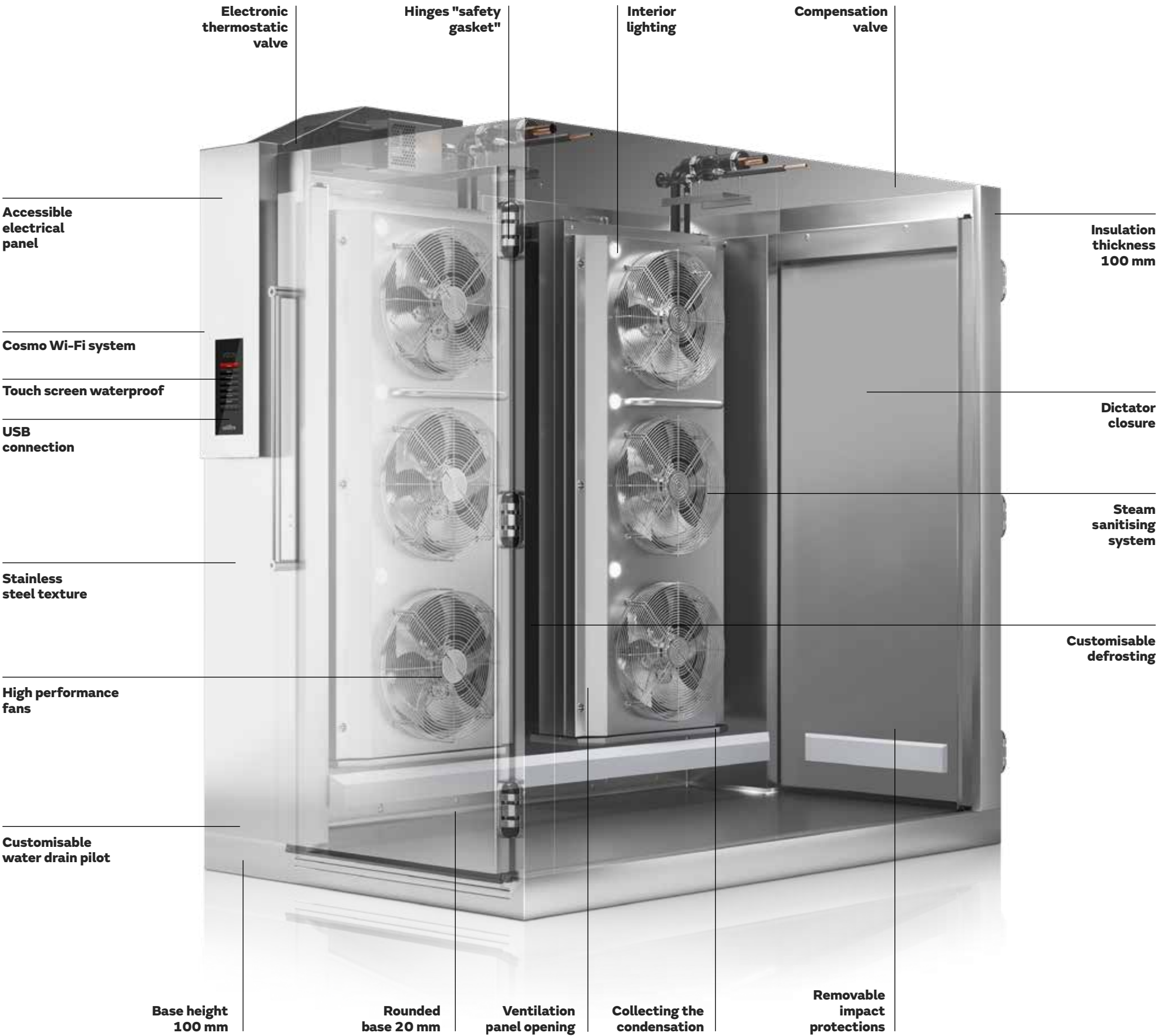
Limiting the use of the core probe allows you to speed up the chill blasting and freezing processes, thus avoiding bacterial contamination between different foods.

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



Consistent performance, food safety

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



State of the art installation

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

Blast chiller flush to the floor



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

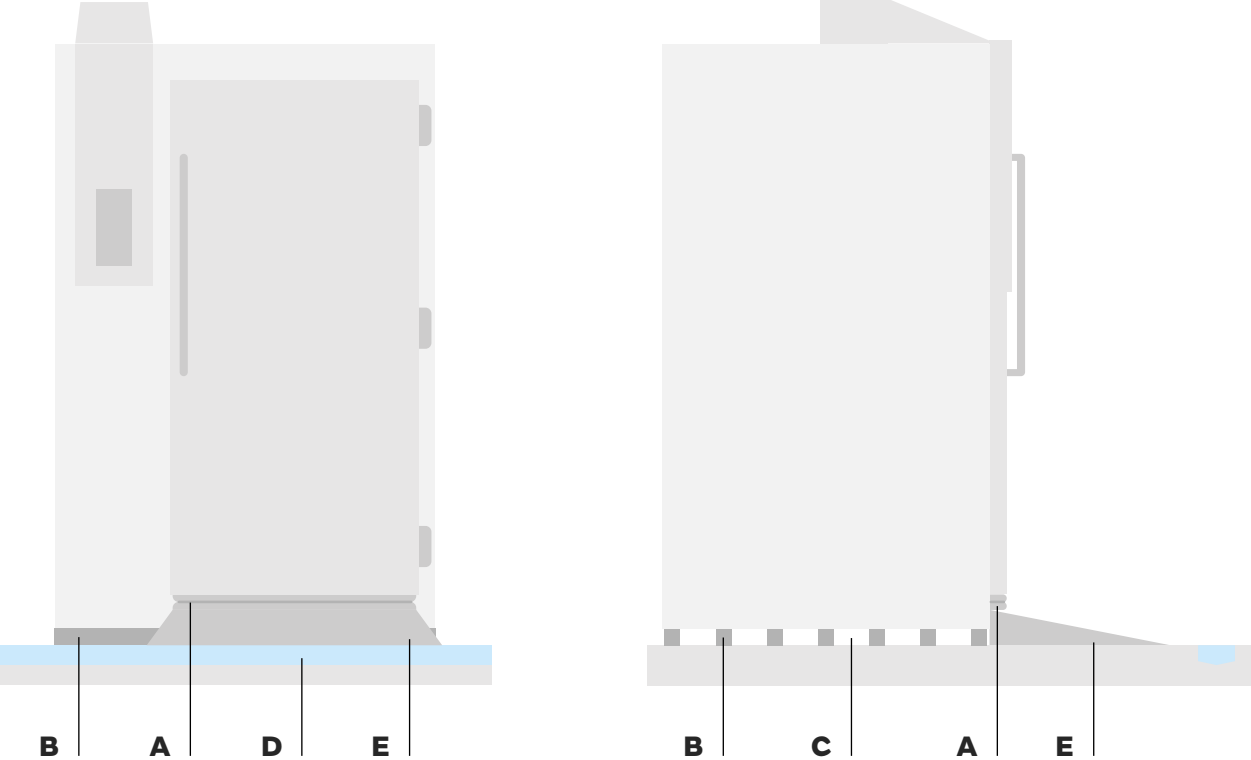
The ideal choice

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

Isolation and hygiene

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

Blast chiller set above the floor



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

Adaptable to every environment

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

Insulation profiles

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

Technology

Principal characteristics



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



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



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



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



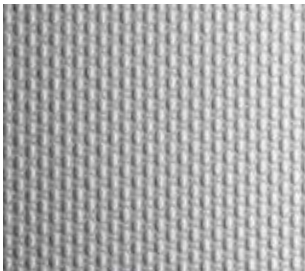
Electronic thermostatic valve
Regulates the quantity of the refrigerant fluid gas injected, improving performance by 25% and reducing consumption.



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



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



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



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



Compensation valve
Reduces waiting times during frequent door openings.



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



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



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



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

Other characteristics

USB connection for HACCP data download

Condensation automatically evaporates. Exhaust achievable with personalised positioning

Base height insulation thickness 100 mm. Special base on request

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

Prepared for CO₂ operation (optional)

Remote faired unit with Bitzer compressors

Insulating profile for installation with recessed bottom (recommended)

MODBUS-RT connection

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

Cosmo Wi-Fi supervision system

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

Steam sanitising system (F-NUVO™)

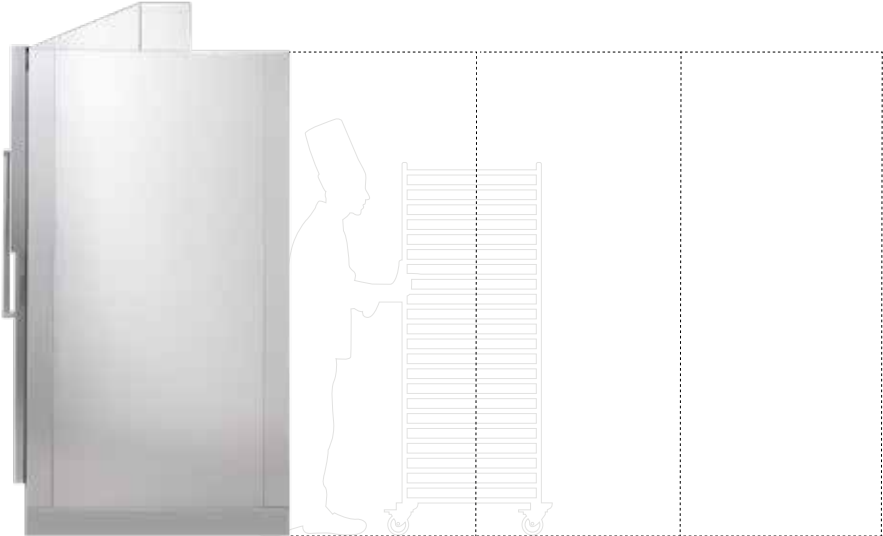
Roll-in Pass-Through versions are available with configurable sizes and capacity

Operates in climate class 5

Blast chillers

VISION INDUSTRY U - F - NUVŌ™

Versions from 1 to 4 trolleys



	W30	W35	W40
Trolley capacities	1 - GN1/1 1 - EN60x40	1 - GN1/1 1 - EN60x40 1 - GN1/1 Rational 201	2 - GN1/1 2 - EN60x40 1 - GN2/1 1 - EN60x80 1 - GN2/1 Rational 202
Size (mm)	L 960 D 1276 H 2365	L 1230 D 1200 H 2510	L 1480 D 1430 H 2510
Yield per cycle	+90° +3°C +90° -18°C	60 Kg 85 Kg	100 Kg 80 Kg 120 Kg 90 Kg
Optional remote unit	3HP - Open 3HP - Faired	4HP - Open 4HP - Faired	6HP - Open 6HP - Faired 6HP - Faired with remote condenser
Voltage	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Plug-In H 2490 mm Special voltage	Special voltage	Pass-Through Special voltage
NOTE Available only on U version			

	W41	W50	W51
Trolley capacities	2 - GN1/1 2 - EN60x40 1 - GN2/1 1 - EN60x80 1 - GN2/1 Rational 202	2 - GN1/1 2 - EN60x40 1 - GN2/1 1 - EN60x80 1 - GN2/1 Rational 202	2 - GN1/1 2 - EN60x40 1 - GN2/1 1 - EN60x80 1 - GN2/1 Rational 202
Size (mm)	L 1480 D 1430 H 2510	L 1600 D 1430 H 2510	L 1600 D 1430 H 2510
Yield per cycle	160 Kg 120 Kg	200 Kg 160 Kg	260 Kg 200 Kg
Optional remote unit	9HP - Open 9HP - Faired 9HP - Faired with remote condenser	12HP - Open 12HP - Faired 12HP - Faired with remote condenser	14HP - Open 14HP - Faired 14HP - Faired with remote condenser
Voltage	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Pass-Through Special voltage	Pass-Through Special voltage	Pass-Through Special voltage

Blast chillers

VISION INDUSTRY U - F - NUVŌ™

up to 4 EN60x80 trolleys

	W100	W101	W102
Trolley capacities	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80
Size (mm)	L 1600 D 2600 H 2510	L 1600 D 2600 H 2510	L 1600 D 2600 H 2510
Yield per cycle	+90° +3°C +90° -18°C	320 Kg 400 Kg	520 Kg 400 Kg
Optional remote unit	18HP - Open 18HP - Faired 18HP - Faired with remote condenser	23HP - Open 23HP - Faired 23HP - Faired with remote condenser	28HP - Faired 28HP - Faired with remote condenser
Voltage	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Special voltage	Special voltage	Special voltage

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

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

Blast chillers

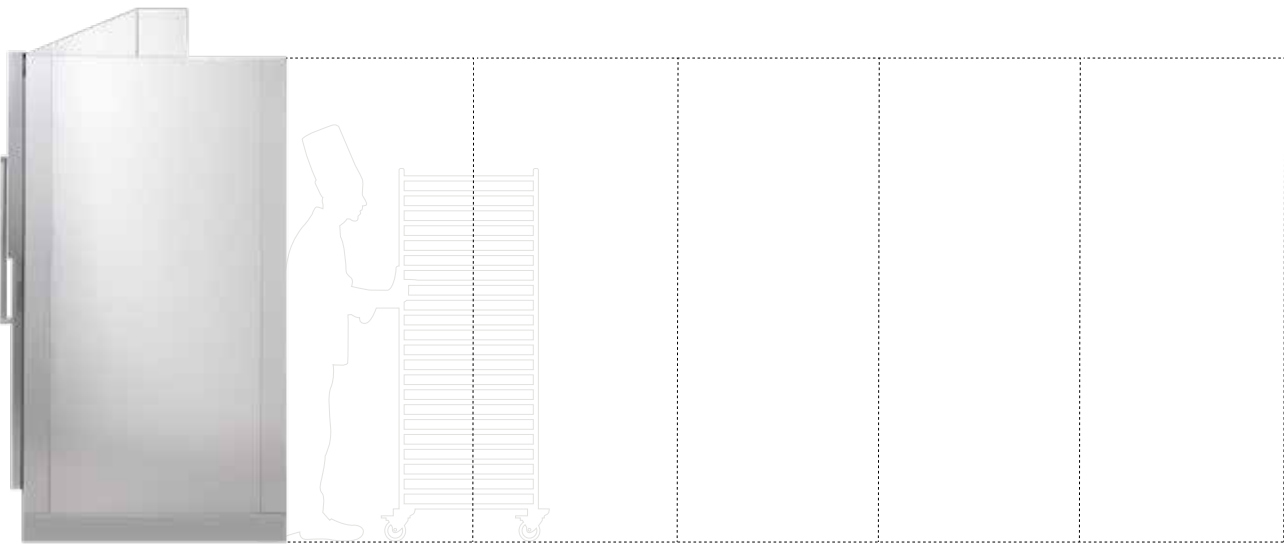
VISION INDUSTRY U - F - NUVÖ™

L version

up to 6 100x100 trolleys



Versions from 1 to 6 trolleys



	W50 L	W54 L	W100 L	W150 L	W200 L	W250 L	W300 L
Trolley capacities	2 - GN1/1 2 - EN60x40 1 - GN2/1 1 - EN60x80 1 - 100x100 1 - GN2/1 Rational 202	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80 1 - 100x100	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80 2 - 100x100	6 - GN1/1 6 - EN60x40 3 - GN2/1 3 - EN60x80 3 - 100x100	8 - GN1/1 8 - EN60x40 4 - GN2/1 4 - EN60x80 4 - 100x100	10 - GN1/1 10 - EN60x40 5 - GN2/1 5 - EN60x80 5 - 100x100	12 - GN1/1 12 - EN60x40 6 - GN2/1 6 - EN60x80 6 - 100x100
Size (mm)	L 1850 D 1430 H 2510	L 1850 D 1715 H 2510	L 1850 D 2600 H 2510	L 1850 D 3640 H 2510	L 1850 D 4680 H 2510	L 1850 D 5720 H 2510	L 1850 D 6760 H 2510
Yield per cycle	200 Kg	200 Kg	400 Kg	600 Kg	800 Kg	1000 Kg	1200 Kg
	160 Kg	160 Kg	320 Kg	480 Kg	640 Kg	800 Kg	960 Kg
Optional remote unit	14HP - Open 14HP - Faired 14HP - Faired with remote condenser	14HP - Open 14HP - Faired 14HP - Faired with remote condenser	28HP - Faired with remote condenser	44HP - Faired 44HP - Faired with remote condenser	2x28HP - Faired 2x28HP - Faired with remote condenser	28+44HP - Faired 28+44HP - Faired with remote condenser	2x44HP - Faired 2x44HP - Faired with remote condenser
Voltage	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	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
Versions	Pass-Through Special voltage	Pass-Through Special voltage	Special voltage	Special voltage	Special voltage	Special voltage	Special voltage

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The Nice Kitchen
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Coldline reserves the right to make, at any time
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contained in this price list.



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