

VISION

blast chillers

storage units

retarder provers

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

Restaurants
Delicatessens
Catering centres
Fast food
Snack bars
Butchers
Fishmongers
Hotels
Large-scale distribution



Pastisseries

Artisan pastry
Chocolatiers
Confectioners



Bakeries

Boulangerie
Neighbourhood bakeries
Bakery workshops



Ice cream centres

Ice cream parlours
Ice cream take aways
Production centres and
ice cream distribution



Pizzerias

Pizza take aways
Gourmet pizzerias



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.





Energy management and cost savings

What is Balance?

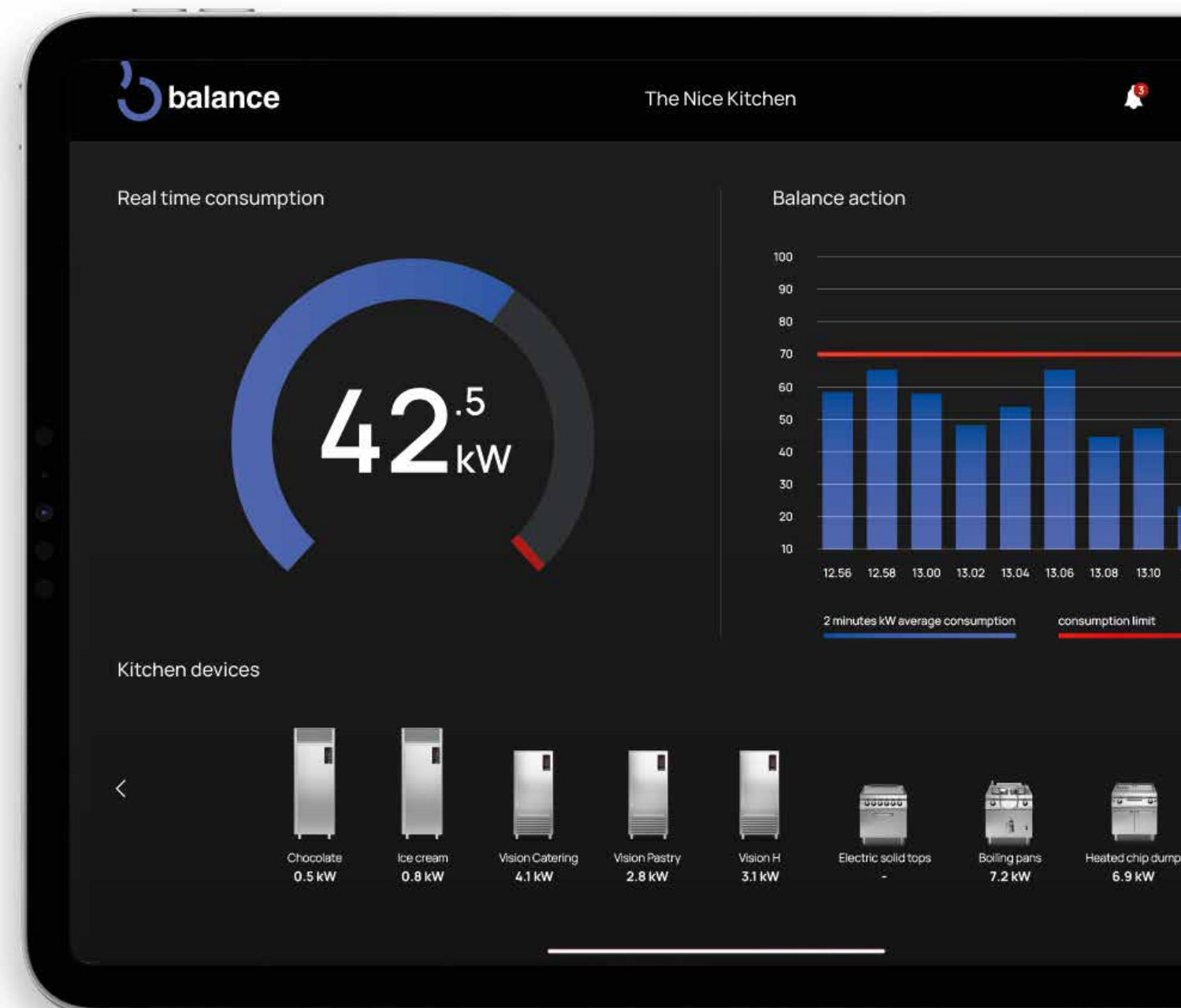
Balance is the innovative Wi-Fi technology developed by The Nice Kitchen that manages kitchen energy in a virtuous way and saves on fixed costs for the restaurant business, generating a profit of thousands of Euros per year.

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.



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

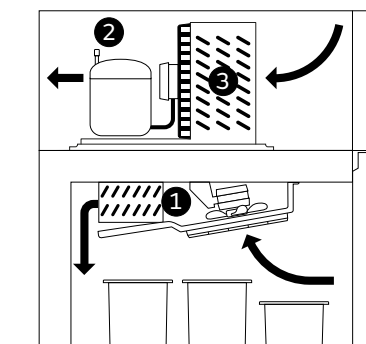
The enormous energy invested into research and development by Coldline puts it at the forefront of its sector in terms of technology and innovation. Each cabinet is marked with the symbol FSS (Fast Service System) and is equipped with a refrigeration system independent of its body, a feature which ensures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



High efficiency with a uniform and constant temperature

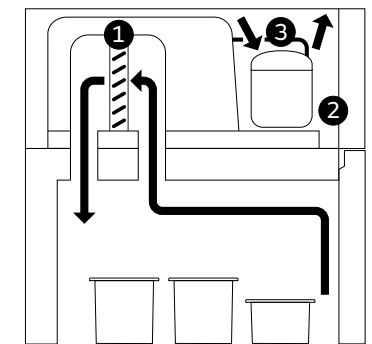
Unlike systems from other companies, Coldline equipment have the evaporator inside the devices. This system ensures effective air circulation and the maintenance of a perfect temperature, even in cases where it is subject to heavy use. Thanks to the wide spaces in the technical compartment, the condenser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

Coldline

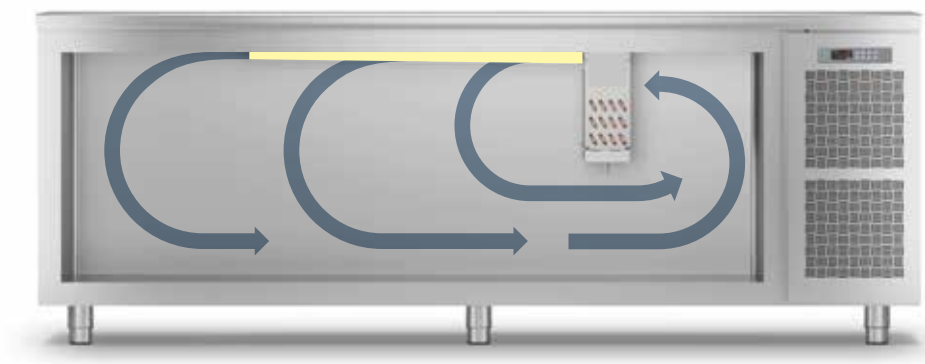


1 Evaporator 2 Compressor 3 Condensing unit

Other systems



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

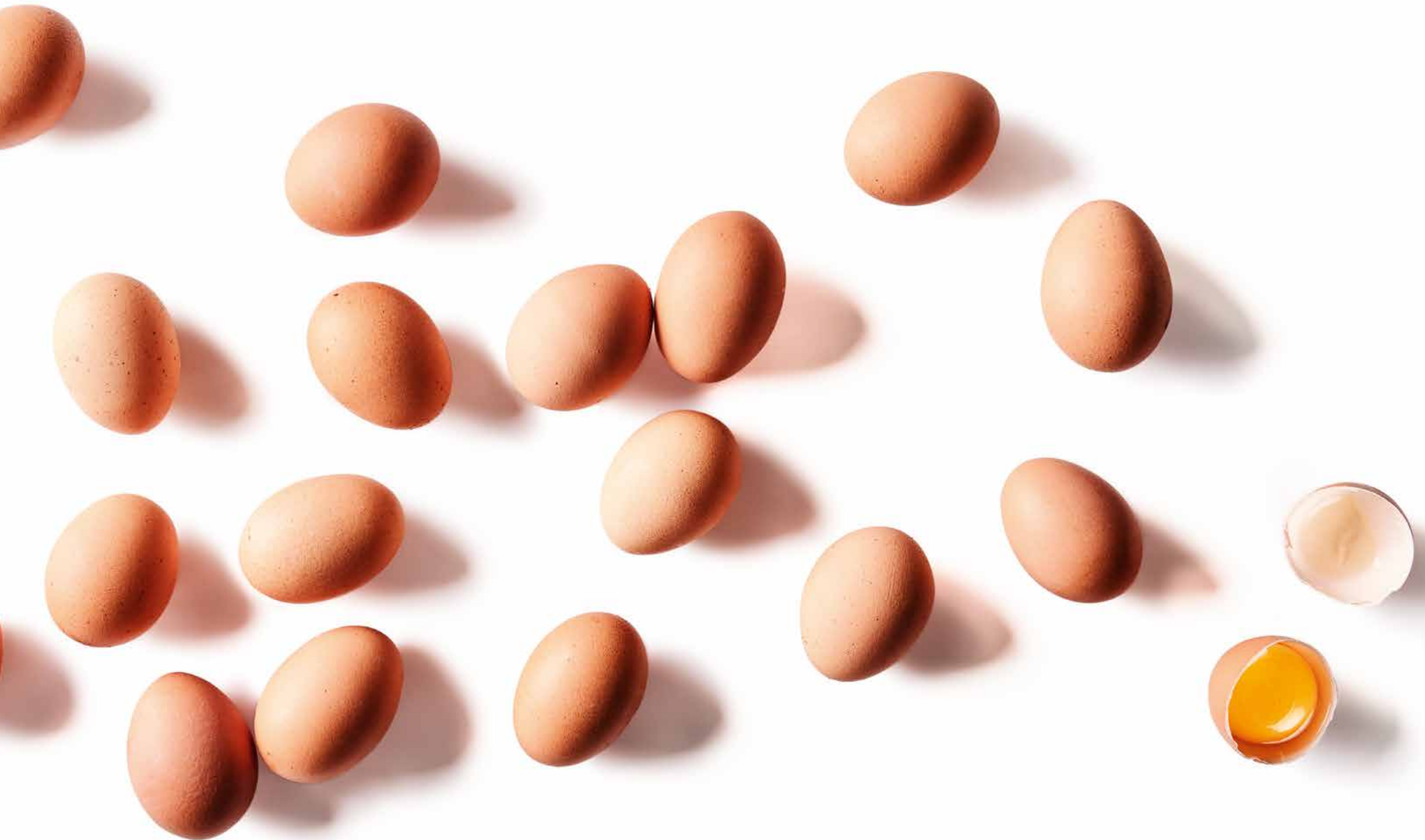




VISION fulfills your every desire

VISION multifunction technology is evolving, offering new opportunities for professionals in modern catering businesses. Blast chillers, retarder provers and storage units that perform many functions and work continuously day and night.

Blast chillers



NUVŌ™
STEAM SLOW COOKING & COOLING

Cooking & Cooling

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

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

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

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

VISION blast chillers technological excellence

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

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

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



F	NUVÖ™	
-40°C +65°C	-40°C +85°C	
■	■	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°+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
■	■	Chocolate crystallisation Pralines, chocolates and chocolate bars crystallise in a few minutes
■	■	Holding Maintain ice cream, desserts, cakes and dishes at a temperature ready to serve
■	■	Desiccation Gently dehydrates food and extends storage times
■	■	Yoghurt Allows you to make creamy natural yoghurt using only good-quality milk.
—	■	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



VISION: powerful, reliable and eco-friendly

R290 gas, natural and ecological power

VISION's wide range of blast chillers is equipped with R290 natural gas, a solution that cancels out environmental impact and enables energy-efficient cooking.

Acoustic comfort

New low-noise plug-in refrigeration systems provide greater acoustic comfort for kitchen operators.

Blast chillers 10 and 14 trays single-phase

The new 10 and 14 trays models with single-phase power supply simplify installation even in environments where the availability of three-phase power is limited.

Simplified maintenance

Pressure transducers make it possible to accurately and quickly check the amount of gas in the refrigeration system directly from the touch screen, a solution that simplifies maintenance activities.

Blast chilling

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

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

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

Chickpea cream
Made and blast chilled 3 days before serving



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

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

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

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

Blast freezing

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

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

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

Squid-ink bread crumbs
Prepared 34 days before serving, dried with VISION

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



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

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

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

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

Air, the secret to soft ice cream
The presence of micro-bubbles of air determines the creaminess of the ice cream. VISION creates a thin surface barrier that prevents the air from dispersing. The ice cream stays creamy and stable over time.

Semifreddi and ice cream cakes
Freeze neutral bases for ice cream cakes, semifreddi, soft desserts; you will be able to prepare delicious desserts and respond to every customer request in just a few minutes.

Thawing

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



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

Food safety

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

Thawed in a few minutes

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

Proving and Retarding proving

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

Gourmet pizza with sourdough starter

Dough proved using the overnight program, cooked, deep-frozen and regenerated in 5 minutes



Home-made proved products

Bread, gourmet pizza, focaccias, croissants and home-made doughnuts will give your business prestige. VISION has an excellent proving chamber for alveolate, soft and digestible proved products. You can also easily handle sourdough starters regardless of the weather conditions.

Retarder proving

Thanks to VISION, you can comfortably organise the cooking time in the kitchen. Night proving can be programmed by setting up to 5 phases (stopping, holding, reactivation, proving, storage), selecting duration, temperature, humidity percentage and ventilation intensity.

Chocolate crystallisation

Pralines, chocolates and chocolate bars crystallise in a few minutes, remaining shiny and crispy thanks to the ideal temperature and humidity.

Assorted pralines
Crystallised with VISION,
30 kg produced in 4 hours



Crystallising is not the same as chilling
Simply chilling tempered chocolate makes the product opaque and uninviting; this is due to the poor crystallisation of the cocoa butter. VISION helps you stabilise the chocolate in just a few minutes using controlled temperature and humidity to obtain the optimal development of the flavourings.

Reduced food cost, high gain
Obtain high profit by using low-cost ingredients. VISION will allow you to prepare larger quantities of chocolate in just a few hours of production and will enrich the flavours in your dessert menu, increasing your restaurant's prestige.

Holding

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

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



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

Quick service
During parties and banquets the time dedicated to finishing the dishes is high and distract the kitchen staff from more important activities. Thanks to VISION, you can organise yourself before guests arrive, keeping the dishes ready at a controlled temperature and humidity.

Desiccation

Dehydrates fruit, vegetables, mushrooms and legumes, which making them available all year round.

Flavours of the sea

Shells and heads of the prawns are dried, mixed and sieved



Forest mix

VISION helps you keep the scent, aroma and flavour of freshly picked mushrooms over time. Finely sliced and dried, it helps keep their characteristics for a longer time. You will be able to prepare excellent risottos and soups by leaving behind industrial products that flatten flavours and cause your kitchen to lose value.

Natural sweetness

Dried apples, bananas, grapes and mangos added to traditional recipes will add an innovative element that will be appreciated by your customers. The natural sweetness of the fruit means you can use less sugar, thus meeting the increasing demand for more natural food.

Yoghurt

It allows you to make creamy natural yoghurt using only good-quality milk.

Plain yoghurt with fruit
Matured yoghurt made with overnight program and blast chilled



Home-made yoghurt

Milk and live lactic cultures are the simple ingredients used to make delicious white yoghurt. You can run the program at night and then, once fermentation is complete, VISION blast chills the yoghurt and stores it at 3°C. You can repeat the production at any time to restore your stock.

Breakfasts and desserts

Prepare yoghurt using VISION for the breakfast buffet; add honey, dried fruit grains or chocolate chips to create a natural dessert without added sugar.

Pasteurisation

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

Garden vegetables
Mix of pickled vegetables
pasteurised with VISION



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

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

Low temperature steam cooking

Cooks the food at low temperature enhancing its colour, flavour and tenderness. The addition of steam allows an optimal distribution of heat, providing a uniform result. When cooking is finished, blast chilling or blast freezing is activated automatically.

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

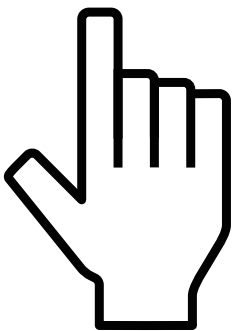
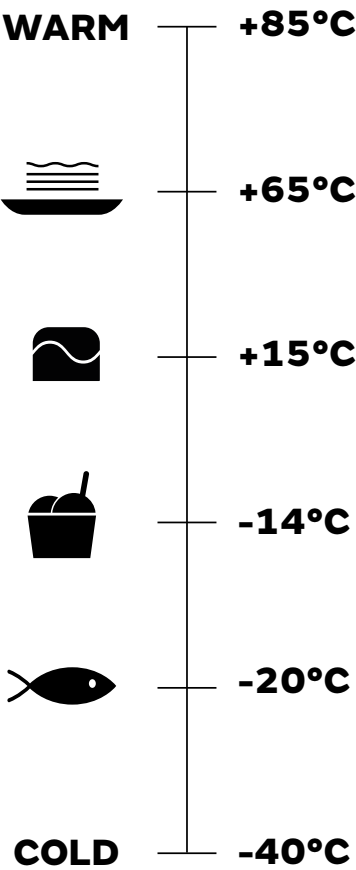


Quality and profit
The extraordinary tenderness you can obtain when cooking at low temperature allows you to buy less noble cuts of meat, while still creating excellent dishes. Moreover, slow cooking favours the absorption of flavours and drastically reduces weight loss compared to classic cooking.

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

Manual cycle

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

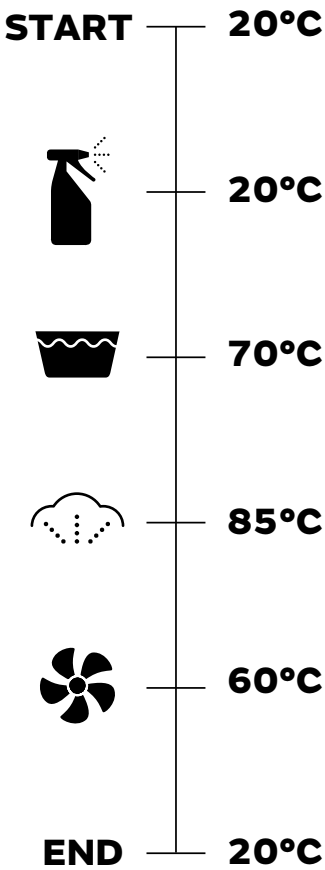
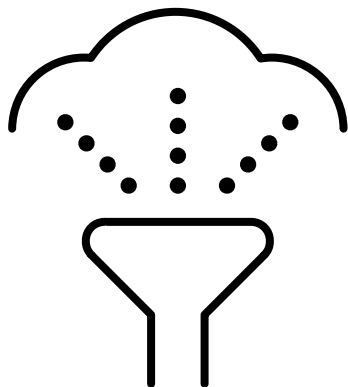


Continuous cooling
During periods of intense work, you can quickly cool a variety of foods. You can set the most suitable temperature and the ventilation intensity for even the most delicate products using the Manual cycle function.

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

Steam sanitisation

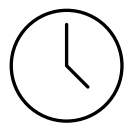
It sanitises the surfaces of the chamber and the evaporator using hot steam.



Detergent + steam
Keeping your VISION clean and sanitised is quick and easy. The Sanification function combines detergent and hot steam action avoiding formation of mold and removing unpleasant odors.

Control at your fingertips

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



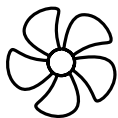
Time
Select the duration of the programs or leave it to Devote™ - Dynamic Evolution Temperature



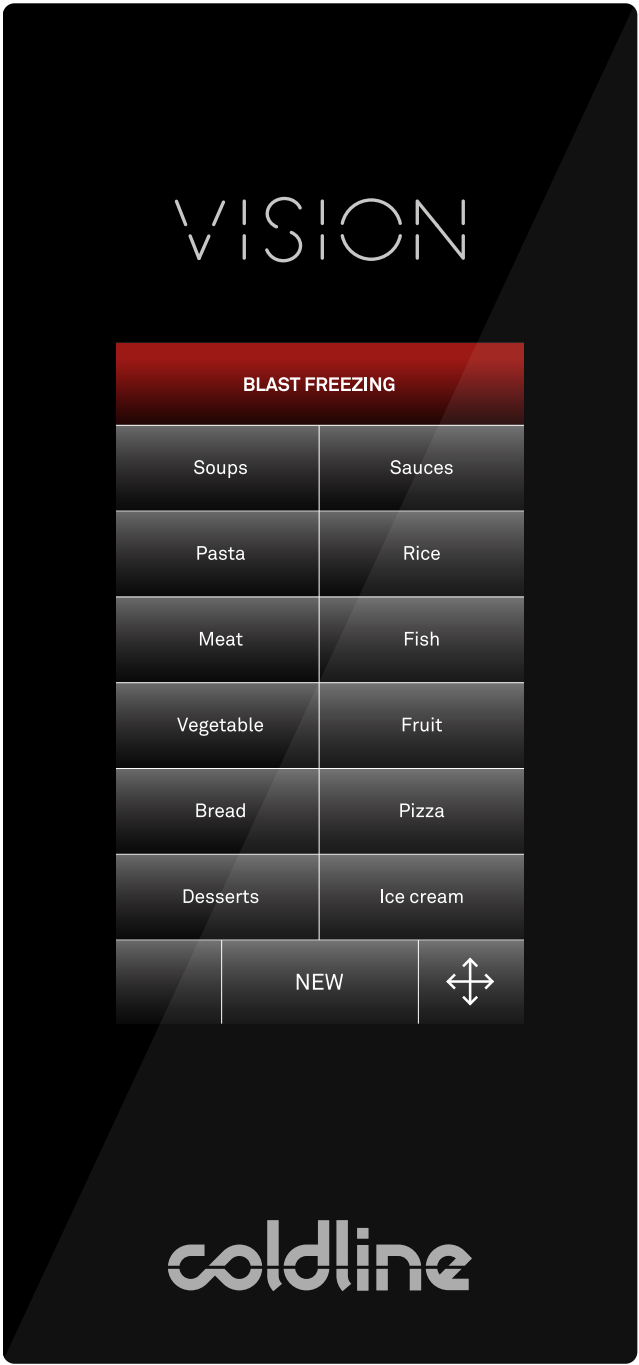
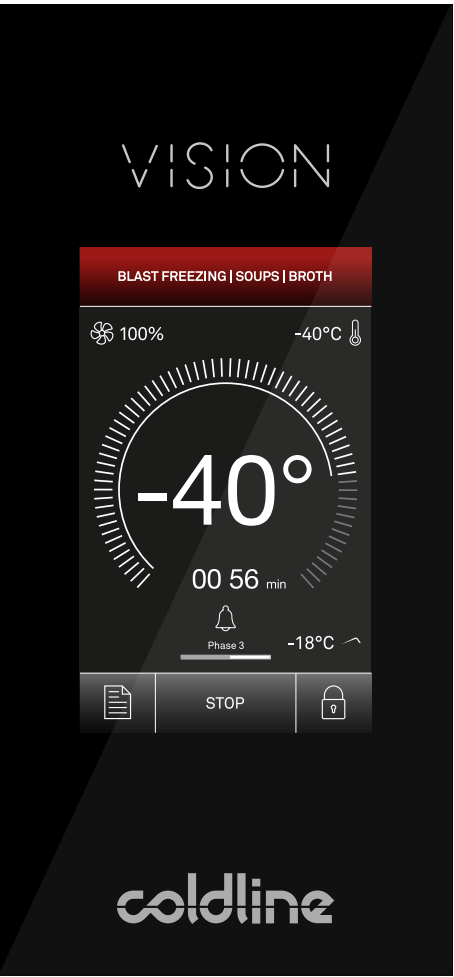
Temperature
Select the perfect temperature to blast chill food, crystallise chocolate, cook, pasteurise or prove dough



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



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



Customised recipe book
You have customisable programs for each food type

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

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

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

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

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



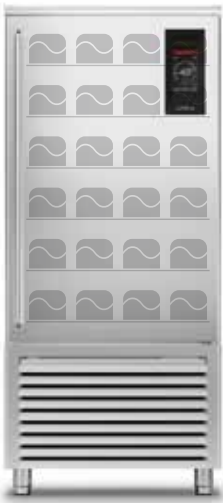
Blast chill and freeze without a probe: Devote™ takes care of it

Devote™ - Dynamic Evolution Temperature - is the innovative system developed by Coldline which is able to autonomously recognise the weight, size and initial temperature of the food.

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

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

Full load



STD cycle: 115 min
Devote™ : 101 min.
Save time: 14 min
Save energy: 13%

Half load



STD cycle: 115 min
Devote™: 84 min.
Save time: 31 min
Save energy: 26%

VISION blast chillers technology



Principal characteristics



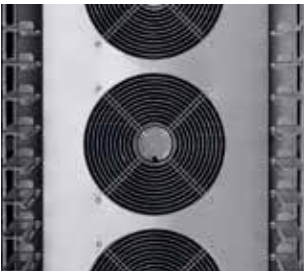
Modular base
Allows installation on wheels, feet, fixed or mobile base.



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



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



Air flow circulation conveyor
The innovative air circulation system envelops the food while reducing the time of the cooling cycle.



Easy maintenance
The quick release system for the front panel allows the condenser battery to be cleaned quickly, ensuring that its performance over time remains constant.



Ventilation panel opening
Easily inspected evaporator with the quick opening system for easy cleaning and maintenance.



Slides and racks
Removable quick-release racks without the need for use of tools, with positioning holes that facilitate air circulation and allow easy repositioning of EN60x40 and GN1/1 slides.



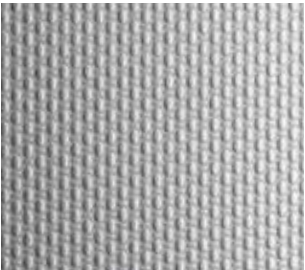
Core probe
Developed with an exclusive ergonomic design, it can be easily dismantled and replaced thanks to a simple connector. Multipoint or heated optional.



Interior lighting
The lighting makes the visibility in the chamber excellent. LED technology ensures low consumption and does not alter the internal temperature of the compartment.



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



Stainless steel texture
The stainless steel chamber is made more resistant by its particular texture.




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

VISION blast chillers

F - NUVŌ™

5T

GN1/1
EN60x40



Depth
700 mm


5T

GN1/1
EN60x40



6T


GN1/1
EN60x40



Depth
700 mm


6T

GN1/1
EN60x40



7T

GN1/1
EN60x40




Depth
700 mm

Blast chiller
counter

7T

GN1/1
EN60x40





Size (mm)	
Yield per cycle	+90° +3°C +90° -18°C
Consumption*	+65° +10°C +65° -18°C
Total rate	
Voltage	
Equipment	
Versions	

L 780 D 859 H 853
23 Kg
18 Kg
0,060 kWh/kg
0,247 kWh/kg
1772 W - 8,8A
220/240V-50Hz
5 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 759 H 853
18 Kg
10 Kg
0,062 kWh/kg
0,408 kWh/kg
1772 W - 8,8A
220/240V-50Hz
5 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 859 H 913
28 Kg
23 Kg
0,073 kWh/kg
0,242 kWh/kg
2451 W - 10,6A
220/240V-50Hz
6 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 759 H 913
21 Kg
15 Kg
0,073 kWh/kg
0,339 kWh/kg
2451 W - 10,6A
220/240V-50Hz
6 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 859 H 1093
34 Kg
25 Kg
0,060 kWh/kg
0,210 kWh/kg
2678 W - 11,7A
220/240V-50Hz
7 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 1400 D 700 H 950**
34 Kg
24 Kg
0,068 kWh/kg
0,257 kWh/kg
1950W - 9,42A
220/240V-50Hz
7 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies Top without splashback Without top

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

NOTE
Available only
on F version

VISION blast chiller

F - NUVŌ™

10T

GN1/1
EN60x40



14T

GN1/1
EN60x40



20TP

GN2/1
EN60x80



30T

GN1/1
EN60x40



Size (mm)	
Yield per cycle	+90° +3°C
	+90° -18°C
Consumption*	+65° +10°C
	+65° -18°C
Total rate	
Voltage	
Equipment	
Versions	

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

L 780 D 859 H 1563
50 Kg
45 Kg
0,083 kWh/kg
0,277 kWh/kg
3043 W - 14,7A
220/240V-50Hz
10 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 780 D 859 H 1778
70 Kg
60 Kg
0,078 kWh/kg
0,233 kWh/kg
3043 W - 14,7A
220/240V-50Hz
14 slides GN1/1 - EN60x40
Remote Water condensation Special power supplies

L 1100 D 1104 H 1843
80 Kg
60 Kg
0,085 kWh/kg
0,268 kWh/kg
7150W - 16,64A
400/415V 3N-50Hz
10 slides GN2/1 - EN60x80
Remote Water condensation Special power supplies

NOTE
Available only
on F version

L 810 D 1096 H 2340
90 Kg
66 Kg
0,095 kWh/kg
0,292 kWh/kg
7450W - 17,28A
400/415V 3N-50Hz
20 slides GN1/1 - EN60x40
Remote H 2215 mm Special power supplies

Storage units





VISION storage cabinets and counters

VISION storage cabinets and counters allow you to create ideal storage conditions for all food types according to season, load and production requirements. Regulation of humidity, temperature and ventilation means chocolate, baking bases, ice cream, meat, fish and fresh pasta all keep their original characteristics.

There are 4 cabinet sizes available: 30, 60, 80 EN60x40 trays and Roll-In models for trolleys. Two counter versions: 2 or 3 doors, temperature range $-30^{\circ}+15^{\circ}\text{C}$ and $-5^{\circ}+15^{\circ}\text{C}$.



Much more than just a storage unit, discover the functions:

Storage

Creates the ideal storage conditions to preserve foods with specific characteristics and needs. By changing the ventilation intensity, refrigeration can be semi-static or ventilated. Temperature range $-30^{\circ}+15^{\circ}\text{C}$ and $-5^{\circ}+15^{\circ}\text{C}$.

Thawing

Bring previously frozen foods back to the desired temperature. Variable-phase temperature management helps avoid bacterial build-up and ensures food safety.

Chocolate crystallisation

Creates the ideal micro-climate to preserve pralines, chocolates, chocolate bars and multi-layered chocolates. The reduced percentage of humidity and the uniform temperature help lower crystallisation times and prevents the efflorescence of cocoa butter, keeping the chocolate shiny and crispy.

Ice cream

Keeps ice cream in tubs or carapine, semifreddi, ice cream biscuits, cakes and cold pastry products at low temperatures.

Controls



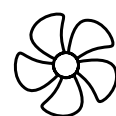
Temperature

Choose the right temperature to store your preparations



Humidity

Set the humidity percentage 90% - 40% (temperature $>4^{\circ}\text{C}$)



Ventilation

Set the ideal ventilation intensity between 50% and 100% depending on the degree of hydration of the food stored



VISION storage units technology



Principal characteristics



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



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



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



Slides and racks
Racks with positioning holes allow easy repositioning of the slides for EN60x40.



Cosmo wi-fi connection
It connects all the Coldline devices in the kitchen to VISION and allows monitoring from a smartphone.



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



Interior lighting
The lighting makes the visibility in the chamber excellent. LED technology ensures low consumption and does not alter the internal temperature of the compartment.



Sharp-edged worktop
Reinforced worktop with sharp-edged front edge, splashback h 100 mm with 10 mm inner radius and rear closure to avoid dirt accumulation.

VISION storage units

AC30



AC60



AC80



JC80



TC13



TC17



Size (mm)
Temperature (°C)
Energy class
Annual consumption (kWh)
Maximum absorption (A)
Cooling capacity (W)
Voltage
Equipment
Versions

* body height 710 mm with top and splashback

L 810 D 796 H 2215	
-5°+15°	-30°+15°
E	D
918	2312
4,7	6,5
668	751
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x40 trays	
Remote	
Special power supplies	

L 810 D 1096 H 2215	
-5°+15°	-30°+15°
E	D
1348	2806
4,7	6,5
668	751
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x80 trays	
Remote	
Special power supplies	
Single door	

L 900 D 1138 H 2465	
-5°+15°	-30°+15°
E	E
1602	4131
8,0	8,6
1336	1292
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x80 trays	
Remote Special power supplies	

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

L 1450 D 800 H 950*		
-5°+15°C		
D		
1321		
2,5		
565		
220/240V-50Hz		
14 pairs of stainless steel slides for shelves and EN60x40 trays		
Top without splashback		
Without top		
Special power supplies		

L 2005 D 800 H 950*		
-5°+15°C		
D		
1544		
2,5		
565		
220/240V-50Hz		
21 pairs of stainless steel slides for shelves and EN60x40 trays		
Top without splashback		
Without top		
Special power supplies		

Retarder
provers





VISION retarder prover, cabinets and counters

Reliability, precision and robustness are the main characteristics that distinguish the new generation of VISION retarder prover units.

The 7" touch screen allows you to adjust each of the parameters that affect the proving quality: time, temperature, ventilation and humidity. You can customise the available programs available and create a tailor-made recipe book, thus obtaining extraordinary proved products regardless of the season and weather conditions.

There are 4 cabinet sizes available: 30, 60, 80 EN60x40 trays and Roll-In for trolleys. Two counter versions: 2 or 3 doors, temperature range $-30^{\circ}+40^{\circ}\text{C}$ and $-6^{\circ}+40^{\circ}\text{C}$.



Functions to prove dough

Retarder prover

Allows you to program the dough proving at a given time. Ventilation intensity, humidity percentage, temperature and duration can be set for 5 working phases: stopping, holding, reactivation, proving, storage.

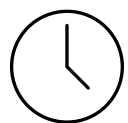
Manual proving

The dough rises for the time defined by the user at the desired temperature, humidity and ventilation. At the end of the program, VISION retards the development of the yeasts, keeping the dough ready for baking or blast freezing.

Continuous cycle

VISION proves the dough uninterrupted at a controlled temperature, humidity and ventilation intensity.

Controls



Time

Select the duration of the proving phase



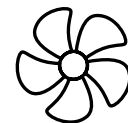
Temperature

Choose the right temperature for the maturation of the dough



Humidity

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

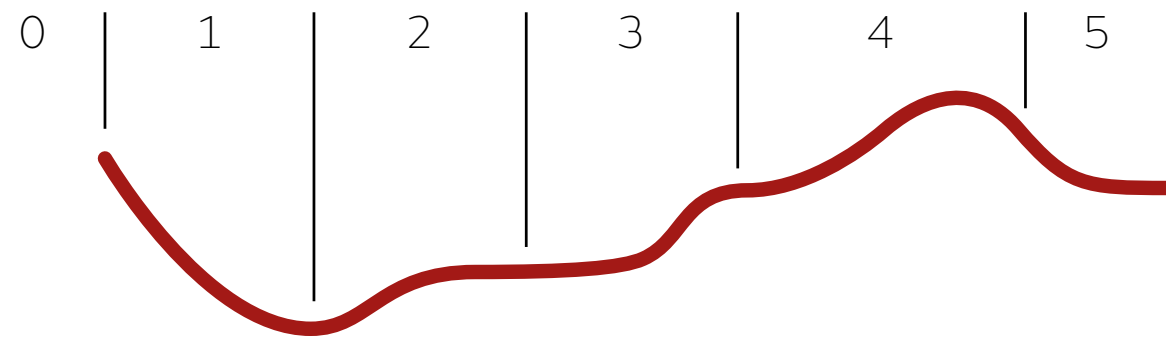


Ventilation

Set the optimum ventilation intensity between 25% and 100%



A 5 stage retarder prover for working without stress



0

Temperature

Temperature of the mix after the formation of glutinous properties.

1

Stopping

The mixture is subjected to rapid cooling. The fermentation activity of the yeasts is inhibited.

2

Holding

The temperature is kept below 3°C. Yeast cells remain inactive until recovery.

3

Reactivation

The temperature gradually increases. The fermentation activity of the yeasts is slowly regenerated.

4

Proving

The temperature and humidity increase up to the set value. The fermentation of the dough is complete.

5

Storage

The proven dough is held at controlled temperatures and humidity levels until baking.





Additional features

Storage

Creates the ideal storage conditions to preserve foods with specific characteristics and needs. By changing the ventilation intensity, refrigeration can be semi-static or ventilated. Temperature range $-30^{\circ}+15^{\circ}\text{C}$ and $-5^{\circ}+15^{\circ}\text{C}$.

Thawing

Bring previously frozen foods back to the desired temperature.

Variable-phase temperature management helps avoid bacterial build-up and ensures food safety.

Chocolate crystallisation

Creates the ideal micro-climate to preserve pralines, chocolates, chocolate bars and multi-layered chocolates. The reduced percentage of humidity and the uniform temperature help lower crystallisation times and prevents the efflorescence of cocoa butter, keeping the chocolate shiny and crispy.

Ice cream

Keeps ice cream in tubs or carapine, semifreddi, ice cream biscuits, cakes and cold pastry products at low temperatures (low-temperature models only).

VISION retarder provers technology



Principal characteristics



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



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



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



Slides and racks
Racks with positioning holes allow easy repositioning of the slides for EN60x40.



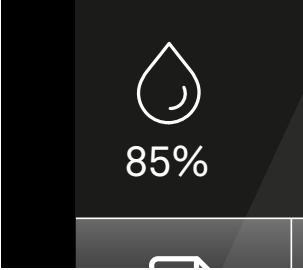
Cosmo wi-fi connection
It connects all the Coldline devices in the kitchen to VISION and allows monitoring from a smartphone.



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



Interior lighting
The lighting makes the visibility in the chamber excellent. LED technology ensures low consumption and does not alter the internal temperature of the compartment.



Adjustable humidifier
The humidity percentage can be adjusted in order to favours the perfect leavening of the dough.



Water filter
The water purification filter is included. The cartridge is replaceable in order to maintain high performance standards.

VISION retarder provers

AF30



AF60



AF80



JF80



TF13



TF17



Size (mm)
Temperature (°C)
Energy class
Annual consumption (kWh)
Maximum absorption (A)
Cooling capacity (W)
Voltage
Equipment
Versions

* body height 710 mm with top and splashback

L 810 D 796 H 2215	
-6°+40°	-30°+40°
E	D
918	2312
4,7	6,5
668	751
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x40 trays	
Remote Special power supplies	

L 810 D 1096 H 2215	
-6°+40°	-30°+40°
E	D
1348	2806
4,7	6,5
668	751
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x80 trays	
Remote Special power supplies Two half doors	

L 900 D 1138 H 2465	
-6°+40°	-30°+40°
E	E
1602	4131
8,0	8,6
1336	1292
220/240V-50Hz	
20 pairs of stainless steel slides for shelves and EN60x80 trays	
Remote Special power supplies	

L 960 D 1276 H 2465	
-6°+40°	-30°+40°
-	-
-	-
8,0	8,6
1336	1292
220/240V-50Hz	
-	
Remote Special power supplies	

L 1450 D 800 H 950*
-6°+40°
D
1321
2,5
565
220/240V-50Hz
14 pairs of stainless steel slides for shelves and EN60x40 trays
Top without splashback Without top Special power supplies

L 2005 D 800 H 950*
-6°+40°
D
1544
2,5
565
220/240V-50Hz
21 pairs of stainless steel slides for shelves and EN60x40 trays
Top without splashback Without top Special power supplies

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The Nice Kitchen
thenicekitchen.com

Coldline reserves the right to make, at any time
and without notice, improvements to the products
contained in this price list.



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