

CATERING

blast chillers

storage units

thawing cabinet

coldline



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



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

TU
LS

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.



The right level of cold for every cook

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



Catering

Restaurants
Bed & breakfasts
Fast foods
Snacks
Butchers
Fishmongers
Hotels



Cooking centres

Companies
Schools
Hospitals
Ships
Catering



Retail outlets

Supermarkets
Shopping centres
Franchising chains
Service areas



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?

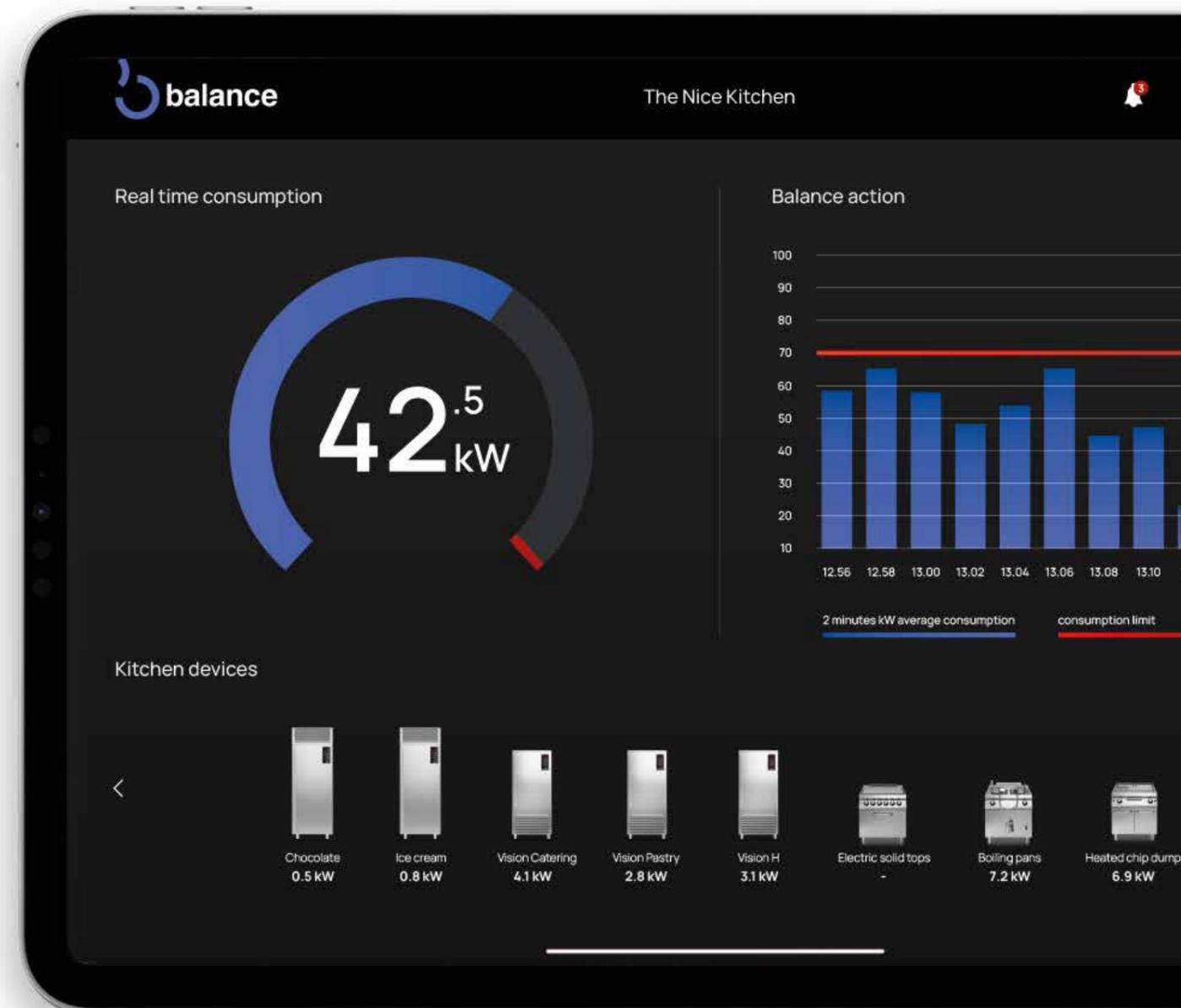
Balance is the innovative Wi-Fi technology developed by The Nice Kitchen that manages kitchen energy in a virtuous way and saves on fixed costs for the restaurant business, generating a profit of thousands of Euros per year.

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

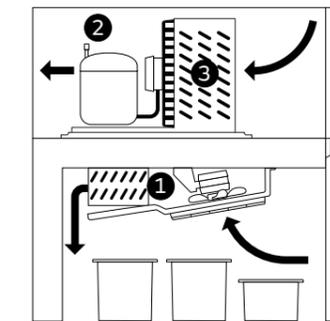
The enormous energy invested into research and development by Coldline puts it at the forefront of its sector in terms of technology and innovation. Each cabinet is marked with the symbol FSS (Fast Service System) and is equipped with a refrigeration system independent of its body, a feature which ensures 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

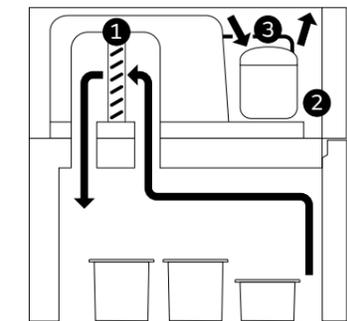
Unlike systems from other companies, Coldline equipment have the evaporator inside the devices. This system ensures effective air circulation and the maintenance of a perfect temperature, even in cases where it is subject to heavy use. Thanks to the wide spaces in the technical compartment, the condenser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

Coldline

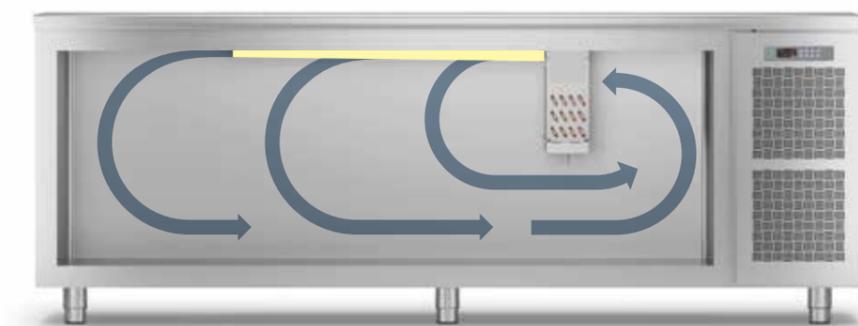


1 Evaporator 2 Compressor 3 Condensing unit

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%.



Blast chillers



MODI

Blast chilling

Blast freezing

Manual cycle

Thawing

coldline

MODI, the multifunctional blast chiller

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

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





Up & Active,
the ideal choice
for your business

UP -40° +10°C	ACTIVE -40° +65°C	
■	■	Blast chilling
■	■	Blast freezing
■	■	Manual cycle
-	■	Thawing
-	■	Holding
-	■	Desiccation
-	■	Proving and retarder proving
-	■	Chocolate crystallisation

MODI: powerful, reliable and eco-friendly

R290 gas, natural and ecological power

MODI'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.



Hot or cold? Think: MODI

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

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



Customised recipe book

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



Personal layout

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



Manual cycle

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

Blast chilling

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

Blast chilling green beans with MODI

Stops the cooking process, preserves the taste, consistency and colour

Green beans chilled at room temperature

The product oxidizes, loses consistency and some of the nutrients



Preserve for longer

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

Planning and flexibility

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

Blast freezing

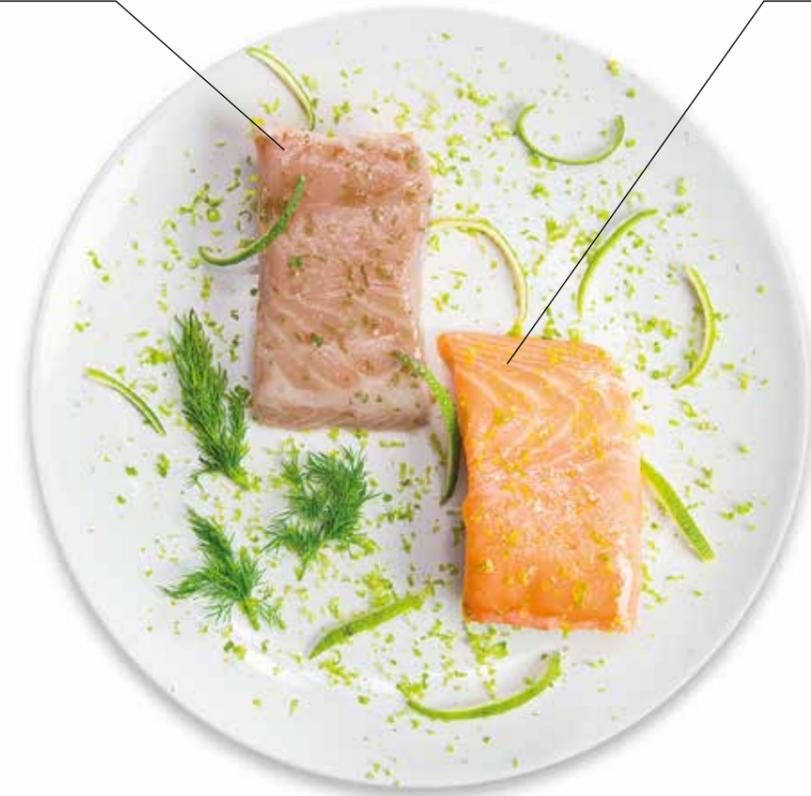
Rapidly blast freezing to -18°C causes the formation of micro-crystals in the liquid, which means fibers, structure and taste remain intact.

Freezing salmon

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

Blast freezing salmon with MODI

Rapidly blast freezing causes the formation of micro-crystals, which preserves the fibres and structure of the salmon



Healthy as a fish

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

Organisation and convenience

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



Manual cycle

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



Thawing

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



Holding

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

Desiccation

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



Proving and retarder proving

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



Chocolate crystallisation

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



MODI technology



Principal characteristics



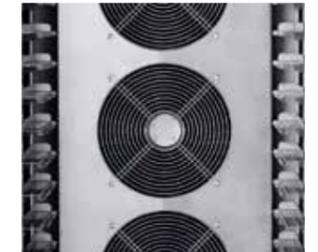
Modular base
Allows installation on wheels, feet, fixed or mobile base.



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



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



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



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



Ventilation panel opening
The evaporator is easy to inspect. Its quick release system makes cleaning and maintenance easy.



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



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

Other characteristics

External and internal body is made of steel AISI 304

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

60 mm HFO insulation thickness with high environmental performance (CFC-, HCFC-, HFC-free)

Operates in climate class 5

Variable air flow condenser. Anti-corrosion painted evaporator

Modbus-RTU connection and Cosmo wi-fi supervision system

Touch screen 4.3" with USB socket

Pressure transducers for monitoring gas quantity in the system

Models 3 to 7 trays with single circuit and models 10 and 14 pans with double circuit (R290)

Balance energy management Wi-Fi system with Balance Console (optional)

Door frame with anti-condensation system

Eco-friendly refrigerant R290 GWP=3

MODI blast chillers

Up & Active

Depth
700 mm
5T
GN1/1



Depth
700 mm
5T
GN1/1
EN60x40



5T
GN1/1
EN60x40



Depth
700 mm
6T
GN1/1



Depth
700 mm
6T
GN1/1
EN60x40



6T
GN1/1
EN60x40



Size (mm)	L 710 D 700 H 853
Yield per cycle +90° +3°C	20 Kg
+90° -18°C	15 Kg
Consumption* +65° +10°C	0,073 kWh/kg
+65° -18°C	0,226 kWh/kg
Total rate Up	827W - 4,7A
Active	1247W - 6,5A
Voltage	220/240V-50Hz
Equipment	Support with 5 GN1/1 positions
Versions	Remote Water condensation Special voltage

L 710 D 700 H 853

20 Kg

15 Kg

0,073 kWh/kg

0,226 kWh/kg

827W - 4,7A

1247W - 6,5A

220/240V-50Hz

Support with 5 GN1/1 positions

Remote
Water condensation
Special voltage

L 780 D 700 H 853

18 Kg

10 Kg

0,062 kWh/kg

0,408 kWh/kg

827W - 4,7A

1247W - 6,5A

220/240V-50Hz

5 slides
GN1/1 - EN60x40

Remote
Water condensation
Special voltage

L 780 D 800 H 853

23 Kg

18 Kg

0,060 kWh/kg

0,247 kWh/kg

827W - 4,7A

1247W - 6,5A

220/240V-50Hz

5 slides
GN1/1 - EN60x40

Remote
Water condensation
Special voltage

L 710 D 700 H 913

24 Kg

18 Kg

0,080 kWh/kg

0,267 kWh/kg

1474W - 6,4A

1894W - 8,2A

220/240V-50Hz

Support with 6 GN1/1 positions

Remote
Water condensation
Special voltage

L 780 D 700 H 913

21 Kg

15 Kg

0,073 kWh/kg

0,339 kWh/kg

1474W - 6,4A

1894W - 8,2A

220/240V-50Hz

6 slides
GN1/1 - EN60x40

Remote
Water condensation
Special voltage

L 780 D 800 H 913

28 Kg

23 Kg

0,073 kWh/kg

0,242 kWh/kg

1474W - 6,4A

1894W - 8,2A

220/240V-50Hz

6 slides
GN1/1 - EN60x40

Remote
Water condensation
Special voltage

Size (mm)	L 600 D 622 H 418
Yield per cycle +90° +3°C	7 Kg
+90° -18°C	3,5 Kg
Consumption* +65° +10°C	0,100 kWh/kg
+65° -18°C	0,471 kWh/kg
Total rate Up	-
Active	550W - 2,8A
Voltage	220/240V-50Hz
Equipment	-
Versions	Core probe

3T
GN2/3



L 600 D 622 H 418

7 Kg

3,5 Kg

0,100 kWh/kg

0,471 kWh/kg

-

550W - 2,8A

220/240V-50Hz

-

Core probe

Depth
700 mm
7T blast chiller counter
GN1/1
EN60x40



L 1400 D 700 H 950**

34 Kg

24 Kg

0,072 kWh/kg

0,247 kWh/kg

1350W - 6,52A

1950W - 9,42A

220/240V-50Hz

7 slides
GN1/1 - EN60x40

Remote
Water condensation
Special voltage
Top without splashback
Without top

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

MODI blast chillers

Up & Active

Depth
700 mm
7T
GN1/1



7T
GN1/1
EN60x40



10T
GN1/1
EN60x40



14T
GN1/1
EN60x40



20TP
GN2/1
EN60x80

20T
GN1/1
EN60x40

20K
Trolley
GN1/1 - EN60x40



Size (mm)	L 710 D 700 H 1093
Yield per cycle +90° +3°C	32 Kg
+90° -18°C	24 Kg
Consumption* +65° +10°C	0,065 kWh/kg
+65° -18°C	0,210 kWh/kg
Total rate Up	1523W - 6,6A
Active	2153W - 9,4A
Voltage	220/240V - 50Hz
Equipment	Support with 7 GN1/1 positions
Versions	Remote Water condensation Special voltage

L 780 D 800 H 1093
34 Kg
25 Kg
0,060 kWh/kg
0,210 kWh/kg
1523W - 6,6A
2153W - 9,4A
220/240V - 50Hz
7 slides GN1/1 - EN60x40
Remote Water condensation Special voltage

L 780 D 800 H 1563
50 Kg
45 Kg
0,083 kWh/kg
0,277 kWh/kg
3043W - 14,7A
3043W - 14,7A
220/240V - 50Hz
10 slides GN1/1 - EN60x40
Remote Water condensation Special voltage

L 780 D 800 H 1778
70 Kg
60 Kg
0,078 kWh/kg
0,233 kWh/kg
3043W - 14,7A
3043W - 14,7A
220/240V - 50Hz
14 slides GN1/1 - EN60x40
Remote Water condensation Special voltage

L 1100 D 1045 H 1843
80 Kg
60 Kg
0,085 kWh/kg
0,268 kWh/kg
6150W - 11,81A
7150W - 16,64A
400-415V 3N-50/60Hz
10 slides GN2/1 - EN60x80
Remote Water condensation Special voltage

L 810 D 1015 H 2210
88 Kg
62 Kg
0,087 kWh/kg
0,277 kWh/kg
6450W - 12,45A
7450W - 17,28A
400-415V 3N-50/60Hz
20 slides GN1/1 - EN60x40
Remote H 2085 mm Special voltage

L 810 D 1015 H 2240
88 Kg
62 Kg
0,087 kWh/kg
0,277 kWh/kg
6450W - 12,45A
7450W - 17,28A
400-415V 3N-50/60Hz
-
Remote H 2115 mm Special voltage

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



Thawing
cabinet



Thawing over 130 kg of food

Fast and safe thawing

Thaw.Pro is an indispensable ally in cooking centres, canteens, centralised kitchens and large pastry laboratories, contexts in which it is necessary to quickly and safely thaw ready meals, semi-finished products or previously frozen ingredients, avoiding bacterial proliferation and preserving freshness, texture and flavour.

Smart thawing

The 3-steps thawing is followed by a preservation phase that allows for overnight and unmanned operation. The duration of the programmes varies automatically according to the actual amount of food, saving twice as much time and money.

Ozone sanitisation

Thaw.Pro is easy to clean because each component is removable and sized for dishwasher safe washing. The double tray positioned at the base of the chamber allows the collection and convenient elimination of liquids released by the thawed product. The sanitisation of the chamber and the components inside it is ensured by the ozone cycle which, in just a few minutes, eliminates the bacteria present.

THAW.PRO technology



Main features and benefits



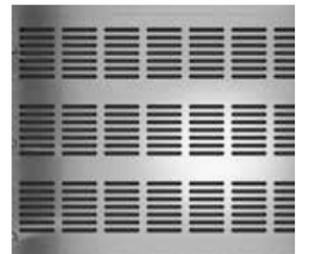
Touch screen panel
4.3" touch screen display equipped with a USB socket to save HACCP data.



Ozone sanitisation
The ozone cycle ensures the complete elimination of bacteria on every surface.



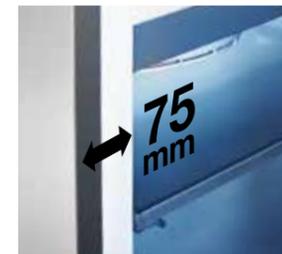
Liquid collection trays
The 2 trays at the base of the chamber allow the collection and disposal of liquids, facilitating cleaning operations.



Removable diffuser
The diffuser made of 3 independent sections is easily removable and dishwasher-safe.



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



75 mm insulation thickness
CFC/HCFC FREE insulation for improved thermal efficiency.



10 stainless steel shelves
10 robust stainless steel shelves ensure high load capacities and high hygienic standards.



Slides and racks
Quick-release, dishwasher-safe stainless steel slides and racks.

Other characteristics

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

Coated evaporator anti-corrosion

LED lighting

Internal and external radiused corners easy to clean

Balance energy management Wi-Fi system with Balance Console (optional)

MODBUS-RT connection

Anti-odour door spacer

Hot gas defrosting

Cosmo wi-fi monitor system

Eco-friendly refrigerant R290 GWP=3

Designed to operate efficiently in climate class 5

Customisable thawing programmes

THAW.PRO

700



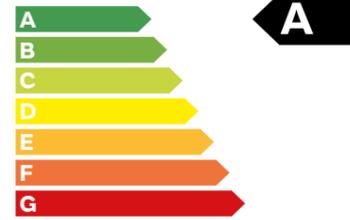
Size (mm)	L 740 D 815 H 2085
Temperature (°C)	-6°+40°
Energy class	D
Annual consumption (kWh)	746
Voltage	220/240V-50Hz
Equipment	10 stainless steel shelves GN2/1
Versions	Special voltage



Refrigeration cabinets



MASTER & SMART refrigeration cabinets in A class



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





MASTER cabinets, open the doors to freshness

Class A saving

All MASTER fridges are equipped with R290 natural gas, which guarantees superior efficiency compared to traditional refrigerant gases.

The class A models ensure energy savings of up to 80% compared to similar devices in lower classes, which gives you an immediate economic advantage and reduces the impact on the environment.

Elegant and refined design

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

A model for every need

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

Even more space

The XL MASTER cabinets offer 10% more storage space than classic models of the same size. The sturdy moulded slides, attached to the sides of the chamber the sides of the storage chamber, allow rapid repositioning of the XL shelves and higher practicality during daily cleaning operations.

Quality makes a difference

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

MASTER MARINE

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



MASTER FISH

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



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



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



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



SMART cabinets, robust for everyday use

Classe A natural cold air

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

Everything under control

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

Quality and ergonomics

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

Best organisation of space

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

Even more space

The XL SMART cabinets offer 10% more storage space than classic models of the same size. The sturdy moulded slides, attached to the sides of the chamber the sides of the storage chamber, allow rapid repositioning of the XL shelves and higher practicality during daily cleaning operations.

MASTER & SMART common technology

Distinctive characteristics

MASTER

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

SMART

- A range of 24 models
- PVC handle
- PVC evaporator cap



Common characteristics



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



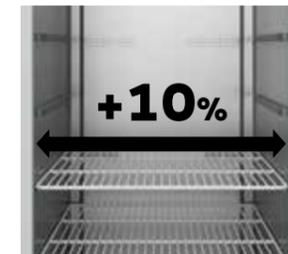
Insulation thickness 75 mm
CFC/HCFC FREE, insulation thickness: 75 mm.



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



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



XL cabinets
The robust moulded slides of the Master and Smart XL cabinets offer 10% more storage capacity.



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



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



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

Other characteristics

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

Anti-corrosion painted evaporator

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

Rounded internal and external corners

Ventilated refrigeration

Cosmo Wi-Fi supervision system (optional)

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

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

Balance energy management Wi-Fi system with Balance Hub and Balance Console (optional)

Refrigerant gas R290 ecological GWP=3

Operates in climate class 5

Pedal opening system (optional)

MASTER refrigeration cabinets

350



500



600



650



700 - 700 XL



Size (mm)				
Temperature (°C)				
Energy class				
Annual consumption (kWh)				
Voltage				
Equipment				
Versions				

L 535 D 715 H 2085				
0°+10°	-2°+8°	-18°-22°	-6°+4°	
B	B	C	B	
318	324	1006	324	
220/240V-50Hz				
3 plastic coated shelves GN1/1 3 ABS basins				
Remote Water condensation Glass door Special voltage				

L 630 D 715 H 2085			
0°+10°	-2°+8°	-18°-22°	
B	B	C	
325	331	1310	
220/240V-50Hz			
3 plastic coated shelves 42x53 cm			
Remote Water condensation Glass door Special voltage			

L 740 D 715 H 2085		
0°+10°	-2°+8°	-18°-22°
B	B	C
358	358	1444
220/240V-50Hz		
3 plastic coated shelves 53x53 cm		
Remote Water condensation Glass door Two half doors Special voltage		

L 810 D 715 H 2085		
0°+10°	-2°+8°	-18°-22°
B	B	D
378	385	2093
220/240V-50Hz		
3 plastic coated shelves GN2/1		
Remote Water condensation Glass door Two half doors Special voltage		

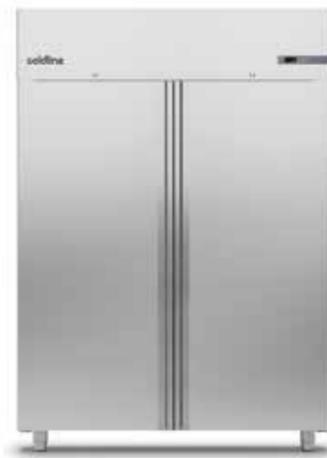
XL			
L 740 D 815 H 2085			
0°+10°	-2°+8°	-18°-22°	-6°+4°
A	A	C	B
327	335	1609	460
220/240V-50Hz			
3 plastic coated shelves GN2/1 3 plastic coated shelves 65x59 cm XL 6 ABS basins			
Remote Water condensation Glass door Two half doors Special voltage			

MASTER refrigeration cabinets

1200



1400



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

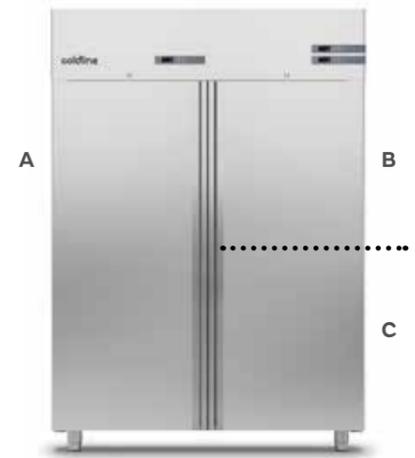
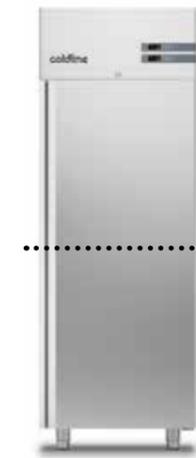
Size (mm)	L 1480 D 815 H 2085			
Temperature (°C)	0°+10°	-2°+8°	-18°-22°	-6°+4°
Energy class	B	B	C	B
Annual consumption (kWh)	644	659	2919	644
Voltage	220/240V-50Hz			
Equipment	6 plastic coated shelves GN2/1 12 ABS basins			
Versions	Remote Water condensation Glass doors Four half doors Special voltage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

Temperature combinations

**2 doors
700**



**2 / 3 doors
1400**



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

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

SMART refrigeration cabinets

600



L 740 D 715 H 2085		
0°+10°	-2°+8°	-18°-22°
B	B	C
358	358	1444
220/240V-50Hz		
3 plastic coated shelves 53x53 cm		
Remote Two half doors Special voltage		

700 - 700 XL



L 740 D 815 H 2085		
0°+10°	-2°+8°	-18°-22°
A	A	C
327	335	1609
220/240V-50Hz		
3 plastic coated shelves GN2/1 3 plastic coated shelves 65x59 cm XL		
Remote Two half doors Special voltage		

1200



L 1480 D 715 H 2085		
0°+10°	-2°+8°	-18°-22°
B	B	C
553	564	2500
220/240V-50Hz		
6 plastic coated shelves 53x53 cm		
Remote Four half doors Special voltage Double refrigeration system		

1400

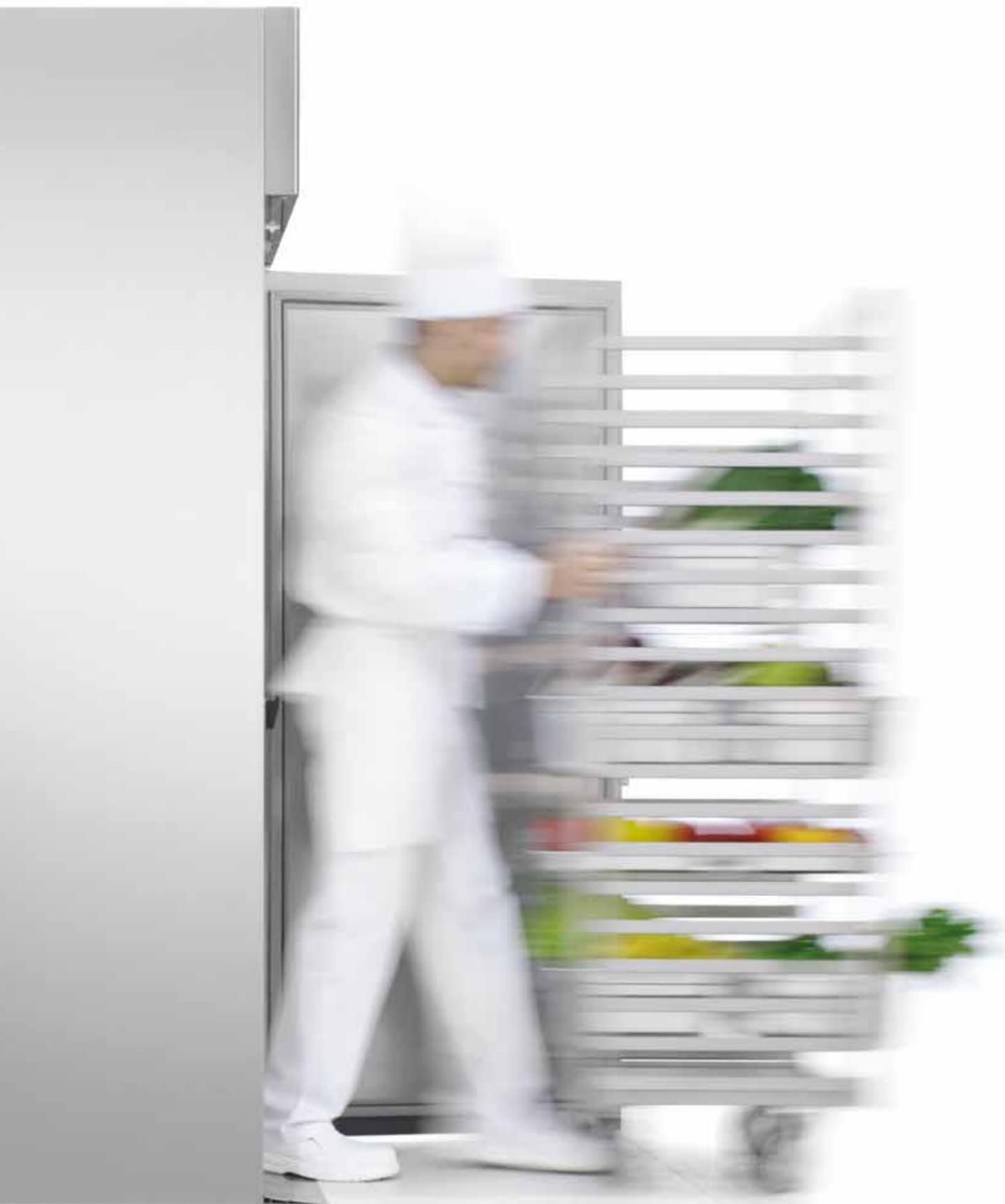


L 1480 D 815 H 2085		
0°+10°	-2°+8°	-18°-22°
B	B	C
644	659	2919
220/240V-50Hz		
6 plastic coated shelves GN2/1		
Remote Four half doors Special voltage Double refrigeration system		

Size (mm)
Temperature (°C)
Energy class
Annual consumption (kWh)
Voltage
Equipment
Versions

Roll-In & Pass-Through





Roll-In & Pass-Through cold in motion

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

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

Roll-In & Pass-Through technology



Common characteristics



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



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



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



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



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



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



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



Lighting
LED lamp installed on the upper dashboard.

Other characteristics

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

Anti-corrosion painted evaporator

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

Rounded internal and external corners

Ventilated refrigeration

Connection Modbus-RTU

Condensation automatically evaporates

Hot gas defrosting

Cosmo wi-fi supervision system (optional)

Refrigerant gas R290 ecological GWP=3

Operates in climate class 5

Balance energy management Wi-Fi system with Balance Hub and Balance Console (optional)

Roll-In & Pass-Through

Roll-In

Pass-Through

R290



R290



Size (mm)
Temperature (°C)
Total rate
Cooling capacity (W)
Voltage
Versions

L 810 D 815 H 2115
-2°+8°
390W - 1,8A
713
220/240V-50Hz
Glass door Special voltage

L 810 D 880 H 2115
-2°+8°
390W - 1,8A
713
220/240V-50Hz
Glass door Special voltage

Roll-In

Pass-Through

R290



R290



L 1620 D 815 H 2115
-2°+8°
390W - 1,8A
713
220/240V-50Hz
Glass doors Special voltage

L 1620 D 880 H 2115
-2°+8°
390W - 1,8A
713
220/240V-50Hz
Glass doors Special voltage

Refrigerated
counters



MASTER & SMART counters: A class



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



MASTER counters: a unique design with multiple solutions

All you need

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

Doors and drawers

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

Engine, right or left side

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

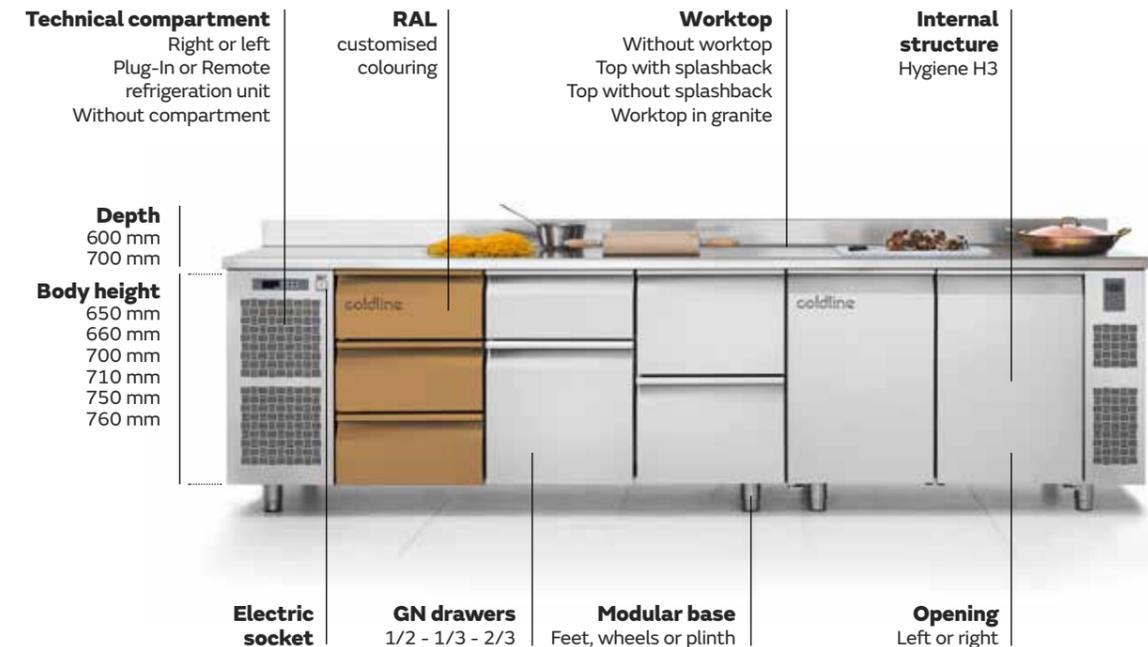
Reinforced base

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

Customised finish

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

Configuration



Dimensional compatibility and shared design

Family feeling

In keeping with the philosophy of coherence and design that distinguishes TNK kitchens, Coldline refrigerated tables and Tuls neutral tables share dimensions and design, and make it possible to create comfortable and harmonious kitchens.

Customised compositions

Drawer cabinets, sideboards, open tables or tables with doors integrate perfectly with refrigerator and freezer counters. All configured with a solid top to create complete work lines and islands.

6 heights, 3 depths

Coldline refrigerated tables and Tuls neutral tables share 6 heights, 3 depths, foot height and top design. The wide range of lengths allows for customised work areas in any environment.





SMART counters, solidity for practical and safe use

Solid and resistant body

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

Sturdy worktop

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

Drawers GN1/1

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

MASTER & SMART counters technology

Distinctive characteristics



MASTER

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



SMART

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

Common characteristics



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.



Removable condensing unit
 On slides for inspection and cleaning.



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



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



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



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



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



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

Other characteristics

Exterior and interior in AISI 304 steel

Rounded internal and external corners

CFC/HCFC FREE, insulation thickness: 60 mm

Refrigerant gas R290 ecological GWP=3

Anti-corrosion painted evaporator

Reversible self-closing doors with 105° stop

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

Operates in climate class 5

Connection Modbus-RTU

Cosmo wi-fi supervision system (optional)

Balance energy management Wi-Fi system with Balance Hub and Balance Console (optional)

MASTER counters

Plug-In versions

Depth (mm)
Temperature (°C)
Size* (mm)
Energy class
Annual consumption* (kWh)
Voltage
Equipment
Body height (mm)
Versions

* body height 710 mm with top and splashback

Remote versions

Depth (mm)
Temperature (°C)
Size* (mm)
Voltage
Equipment
Body height (mm)
Versions

* body height 710 mm with top and splashback

1 door



D 600		D 700	
-2°+8°	-15°-22°	-2°+8°	-15°-22°
L 820 H 950			
A	C	A	C
409	1036	458	1278
220/240V-50Hz			
1 plastic coated shelf 430x325		1 plastic coated shelf GN1/1	
650 - 660 - 700 - 710 - 750 - 760			
Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

1 door



D 600		D 700	
-2°+8°	-15°-22°	-2°+8°	-15°-22°
L 680 H 950			
220/240V-50Hz			
1 plastic coated shelf 430x325		1 plastic coated shelf GN1/1	
650 - 660 - 700 - 710 - 750 - 760			
Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

2 doors



D 600		D 700	
-2°+8°	-15°-22°	-2°+8°	-15°-22°
L 1300 H 950			
A	D	A	D
449	1732	527	2135
220/240V-50Hz			
2 plastic coated shelves 430x325		2 plastic coated shelves GN1/1	
650 - 660 - 700 - 710 - 750 - 760			
Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

2 doors



D 600		D 700	
-2°+8°	-15°-22°	-2°+8°	-15°-22°
L 1090 H 950			
220/240V-50Hz			
2 plastic coated shelves 430x325		2 plastic coated shelves GN1/1	
650 - 660 - 700 - 710 - 750 - 760			
Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

3 doors



D 600		D 700	
-2°+8°	-15°-22°	-2°+8°	-15°-22°
L 1780 H 950			
A	D	A	D
540	2346	616	2891
220/240V-50Hz			
3 plastic coated shelves 430x325		3 plastic coated shelves GN1/1	
650 - 660 - 700 - 710 - 750 - 760			
Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

3 doors



D 600		D 700	
-2°+8°	-15°-22°	-2°+8°	-15°-22°
L 1570 H 950			
220/240V-50Hz			
3 plastic coated shelves 430x325		3 plastic coated shelves GN1/1	
650 - 660 - 700 - 710 - 750 - 760			
Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

4 doors



D 600		D 700	
-2°+8°	-15°-22°	-2°+8°	-15°-22°
L 2260 H 950			
B	D	B	E
746	3280	836	3642
220/240V-50Hz			
4 plastic coated shelves 430x325		4 plastic coated shelves GN1/1	
650 - 660 - 700 - 710 - 750 - 760			
Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

4 doors



D 600		D 700	
-2°+8°	-15°-22°	-2°+8°	-15°-22°
L 2050 H 950			
220/240V-50Hz			
4 plastic coated shelves 430x325		4 plastic coated shelves GN1/1	
650 - 660 - 700 - 710 - 750 - 760			
Glass door Drawers GN 1/2, 1/3, 2/3 With top - Without top Technical compartment on the left side Special voltage			

SMART counters

2 doors



L 1300 D 700 H 950

-2°+8°

A

527

220/240V-50Hz

2 plastic coated shelves GN1/1

Drawers GN 1/2, 1/3, 2/3
Without top
With top
Special voltage

3 doors



L 1780 D 700 H 950

-2°+8°

A

616

220/240V-50Hz

3 plastic coated shelves GN1/1

Drawers GN 1/2, 1/3, 2/3
Without top
With top
Special voltage

4 doors



L 2260 D 700 H 950

-2°+8°

B

836

220/240V-50Hz

4 plastic coated shelves GN1/1

Drawers GN 1/2, 1/3, 2/3
Without top
With top
Special voltage

Size* (mm)
Temperature (°C)
Energy class
Annual consumption (kWh)
Voltage
Equipment
Versions

* body height 710 mm with top and splashback



SNACK counters, refrigeration governs the cooking

Under refrigerate, over cook

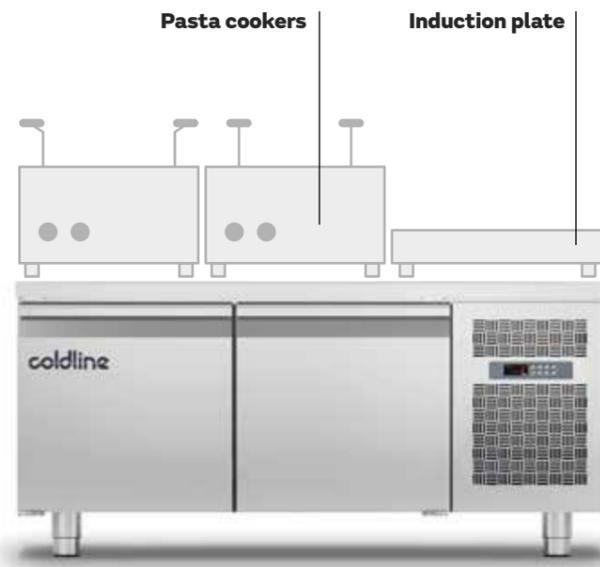
The portable SNACK counters, with a body height of 490 mm, make it possible to create comfortable and efficient cooking zones with stoves, fryers, pasta cookers and other free-standing cooking appliances. Dimensional modularity, ranging from one to four compartments, makes them suitable for small and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

Everything at your fingertips

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

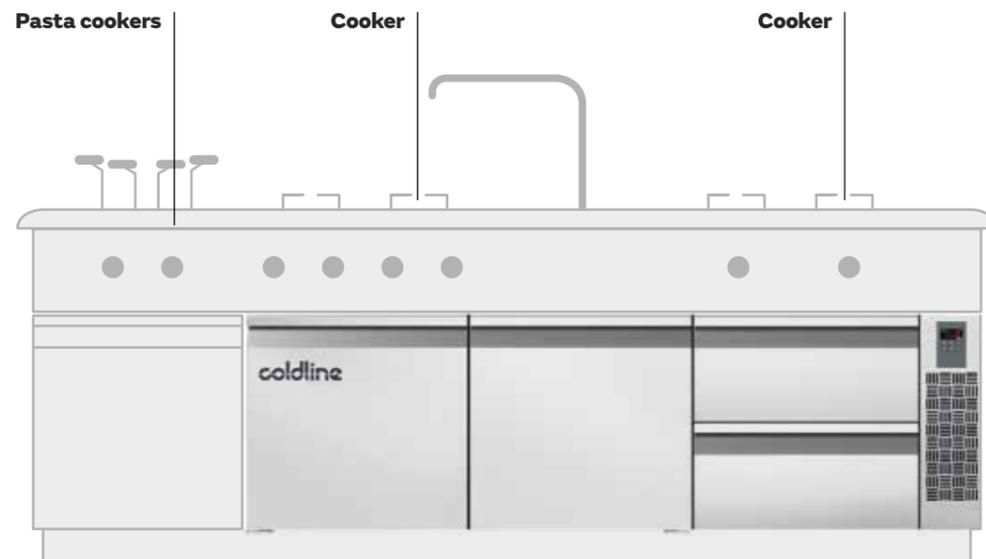
SNACK counter technology

SNACK counters with added cooking elements



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

Inlaid SNACK counter in cooking block



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



Sharp-edged worktop
Reinforced worktop to support cooking appliances. Sharp-edged front edge.



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



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



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



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



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



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



Removable condensing unit
On slides for inspection and cleaning.

Other characteristics

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

Anti-corrosion painted evaporator

Reversible self-closing doors with 105° stop

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

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

Cosmo wi-fi supervision system (optional), connection Modbus-RTU

CFC/HCFC FREE, insulation thickness: 60 mm

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

Balance energy management Wi-Fi system with Balance Hub and Balance Console (optional)

Refrigerant gas R290 ecological GWP=3

Operates in climate class 5

Customised finish with RAL colours

SNACK counters

Plug-In versions

Size* (mm)
Length (mm)
Temperature (°C)
Energy class
Annual consumption (kWh)
Voltage
Equipment
Versions

* with top

Remote versions

Size* (mm)
Length (mm)
Temperature (°C)
Voltage
Equipment
Versions

* with top

1 door



D 700 H 630	
L 820	
-2°+8°	-15°-22°
A	C
356	956
220/240V-50Hz	
1 plastic coated shelf GN1/1	
Drawers GN1/1 -1/2	
Without top	
Technical compartment on the left side	
Special voltage	

2 doors



D 700 H 630			
L 1200	L 1300		
-2°+8°	-15°-22°	-2°+8°	-15°-22°
A	D	A	D
409	1535	409	1535
220/240V-50Hz			
2 plastic coated shelves GN1/1			
Drawers GN1/1 -1/2			
Without top			
Technical compartment on the left side			
Special voltage			

3 doors



D 700 H 630			
L 1600	L 1780		
-2°+8°	-15°-22°	-2°+8°	-15°-22°
A	D	A	D
409	1535	479	1913
220/240V-50Hz			
3 plastic coated shelves GN1/1			
Drawers GN1/1 -1/2			
Without top			
Technical compartment on the left side			
Special voltage			

4 doors



D 700 H 630	
L 2260	
-2°+8°	-15°-22°
B	E
649	2725
220/240V-50Hz	
4 plastic coated shelves GN1/1	
Drawers GN1/1 -1/2	
Without top	
Technical compartment on the left side	
Special voltage	

1 door



D 700 H 630	
L 680	
-2°+8°C	-15°-22°
220/240V-50Hz	
1 plastic coated shelf GN1/1	
Drawers GN1/1 -1/2	
Without top	
Technical compartment on the left side	
Special voltage	

2 doors



D 700 H 630			
L 1090	L 1200		
-2°+8°	-15°-22°	-2°+8°	-15°-22°
220/240V-50Hz			
2 plastic coated shelves GN1/1			
Drawers GN1/1 -1/2			
Without top			
Technical compartment on the left side			
Special voltage			

3 doors



D 700 H 630			
L 1570	L 1600		
-2°+8°	-15°-22°	-2°+8°	-15°-22°
220/240V-50Hz			
3 plastic coated shelves GN1/1			
Drawers GN1/1 -1/2			
Without top			
Technical compartment on the left side			
Special voltage			

4 doors



D 700 H 630	
L 2050	
-2°+8°C	-15°-22°
220/240V-50Hz	
4 plastic coated shelves GN1/1	
Drawers GN1/1 -1/2	
Without top	
Technical compartment on the left side	
Special voltage	



Saladette & Prep-Station adds space to your kitchen

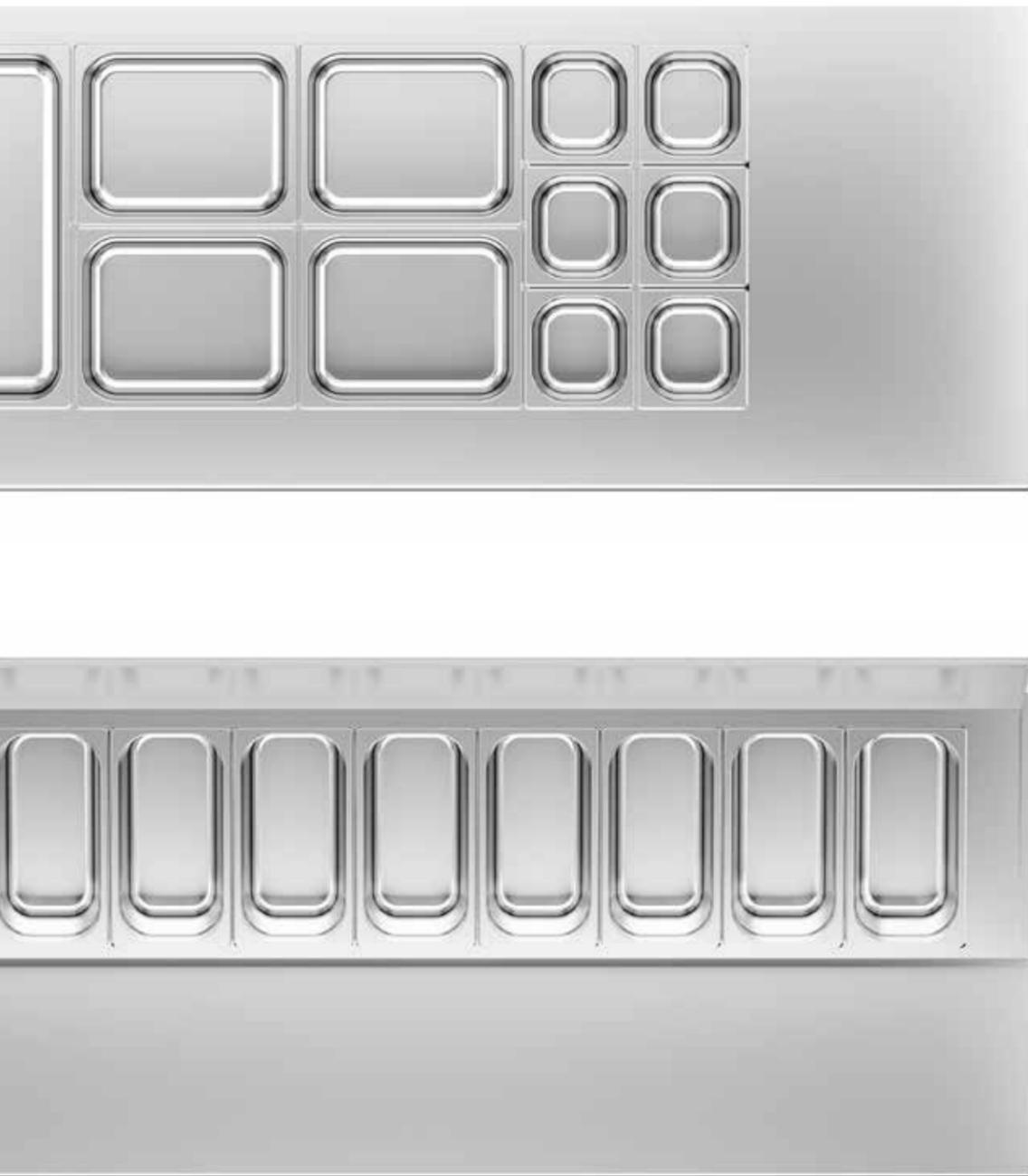
The Saladette and Prep-Station counters are practical and allow you to organise space in your kitchen more efficiently.

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

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



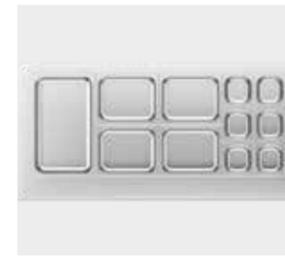
Saladette & Prep-Station technology



Saladette characteristics



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

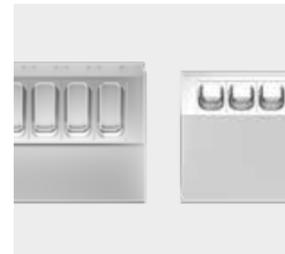


Customised insertion space for containers
The size of the hole on the surface can be customised, creating a Saladette counter which is suitable for every need.



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

Prep-Station characteristics



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



Worktops available in stainless steel or granite
The solid and robust worktop is made of AISI 304 stainless steel with sharp edges or granite.



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

Common characteristics

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

Anti-corrosion painted evaporator

Exterior and interior in AISI 304 steel. Rounded corners

Electric socket situated on the front (optional)

Customised finish with RAL colours

Cosmo wi-fi supervision system (optional) and connection Modbus-RTU

Refrigerant gas R290 ecological GWP=3

Removable condensing unit on slides for inspection and cleaning

Balance energy management Wi-Fi system with Balance Hub and Balance Console (optional)

CFC/HCFC FREE, insulation thickness: 60 mm

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

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

Saladette counters

Plug-In versions

Temperature (°C)

Size* (mm)

Voltage

Equipment

Body height (mm)

Versions

* body height 710 mm with top and splashback

1 door



-2°+8°C

L 820 D 700 H 950

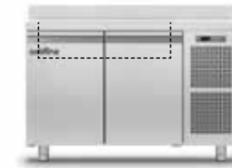
220/240V-50Hz

1 plastic coated shelf GN1/1

650 - 660 - 700 - 710 - 750 - 760

Drawers GN1/1 - 1/2
Without top
With top
Technical compartment on the left side
Special voltage

2 doors



-2°+8°C

L 1300 D 700 H 950

220/240V-50Hz

2 plastic coated shelves GN1/1

650 - 660 - 700 - 710 - 750 - 760

Drawers GN1/1 - 1/2
Without top
With top
Technical compartment on the left side
Special voltage

3 doors



-2°+8°C

L 1780 D 700 H 950

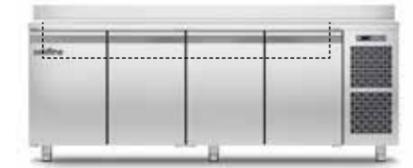
220/240V-50Hz

3 plastic coated shelves GN1/1

650 - 660 - 700 - 710 - 750 - 760

Drawers GN1/1 - 1/2
Without top
With top
Technical compartment on the left side
Special voltage

4 doors



-2°+8°C

L 2260 D 700 H 950

220/240V-50Hz

4 plastic coated shelves GN1/1

650 - 660 - 700 - 710 - 750 - 760

Drawers GN1/1 - 1/2
Without top
With top
Technical compartment on the left side
Special voltage

Remote versions

Temperature (°C)

Size* (mm)

Voltage

Equipment

Body height (mm)

Versions

* body height 710 mm with top and splashback

1 door



-2°+8°C

L 680 D 700 H 950

220/240V-50Hz

1 plastic coated shelf GN1/1

650 - 660 - 700 - 710 - 750 - 760

Drawers GN1/1 - 1/2
Without top
With top
Technical compartment on the left side
Special voltage

2 doors



-2°+8°C

L 1090 D 700 H 950

220/240V-50Hz

2 plastic coated shelves GN1/1

650 - 660 - 700 - 710 - 750 - 760

Drawers GN1/1 - 1/2
Without top
With top
Technical compartment on the left side
Special voltage

3 doors



-2°+8°C

L 1570 D 700 H 950

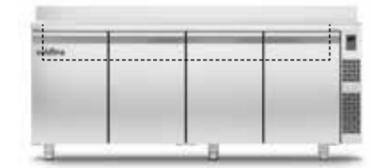
220/240V-50Hz

3 plastic coated shelves GN1/1

650 - 660 - 700 - 710 - 750 - 760

Drawers GN1/1 - 1/2
Without top
With top
Technical compartment on the left side
Special voltage

4 doors



-2°+8°C

L 2050 D 700 H 950

220/240V-50Hz

4 plastic coated shelves GN1/1

650 - 660 - 700 - 710 - 750 - 760

Drawers GN1/1 - 1/2
Without top
With top
Technical compartment on the left side
Special voltage

Prep-Station counters

Plug-In versions

Depth (mm)
Temperature (°C)
Size* (mm)
Voltage
Equipment
Body height (mm)
Versions

* body height 710 mm

Remote versions

Depth (mm)
Temperature (°C)
Size* (mm)
Voltage
Equipment
Body height (mm)
Versions

* body height 710 mm

2 doors



D 700	D 800
-2°+8°C	
L 1300 H 1005	L 1450 H 1005
220/240V-50Hz	
2 plastic coated shelves GN1/1	2 plastic coated shelves EN60x40
700 - 710 - 750 - 760	
Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage	

2 doors



D 700	D 800
-2°+8°C	
L 1090 H 1005	L 1240 H 1005
220/240V-50Hz	
2 plastic coated shelves GN1/1	2 plastic coated shelves EN60x40
700 - 710 - 750 - 760	
Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage	

3 doors



D 700	D 800
-2°+8°C	
L 1780 H 1005	L 2005 H 1005
220/240V-50Hz	
3 plastic coated shelves GN1/1	3 plastic coated shelves EN60x40
700 - 710 - 750 - 760	
Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage	

3 doors



D 700	D 800
-2°+8°C	
L 1570 H 1005	L 1795 H 1005
220/240V-50Hz	
3 plastic coated shelves GN1/1	3 plastic coated shelves EN60x40
700 - 710 - 750 - 760	
Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage	

4 doors



D 700	D 800
-2°+8°C	
L 2260 H 1005	L 2560 H 1005
220/240V-50Hz	
4 plastic coated shelves GN1/1	4 plastic coated shelves EN60x40
700 - 710 - 750 - 760	
Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage	

4 doors



D 700	D 800
-2°+8°C	
L 2050 H 1005	L 2350 H 1005
220/240V-50Hz	
4 plastic coated shelves GN1/1	4 plastic coated shelves EN60x40
700 - 710 - 750 - 760	
Drawers 1/2 - 2/3 - 1/3 Top in granite Container for GN1/6 pans Technical compartment on the left side Special voltage	

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The Nice Kitchen
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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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