

ICE CREAM

**blast chillers
storage units**

coldline



At Coldline we create technology
which simplifies the daily work
of the ice cream producer.



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 ice cream producer

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



Ice cream

Ice cream parlours
Take-away ice cream
Pastries



Ice cream workshops

Ice cream production and
distribution centres



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?

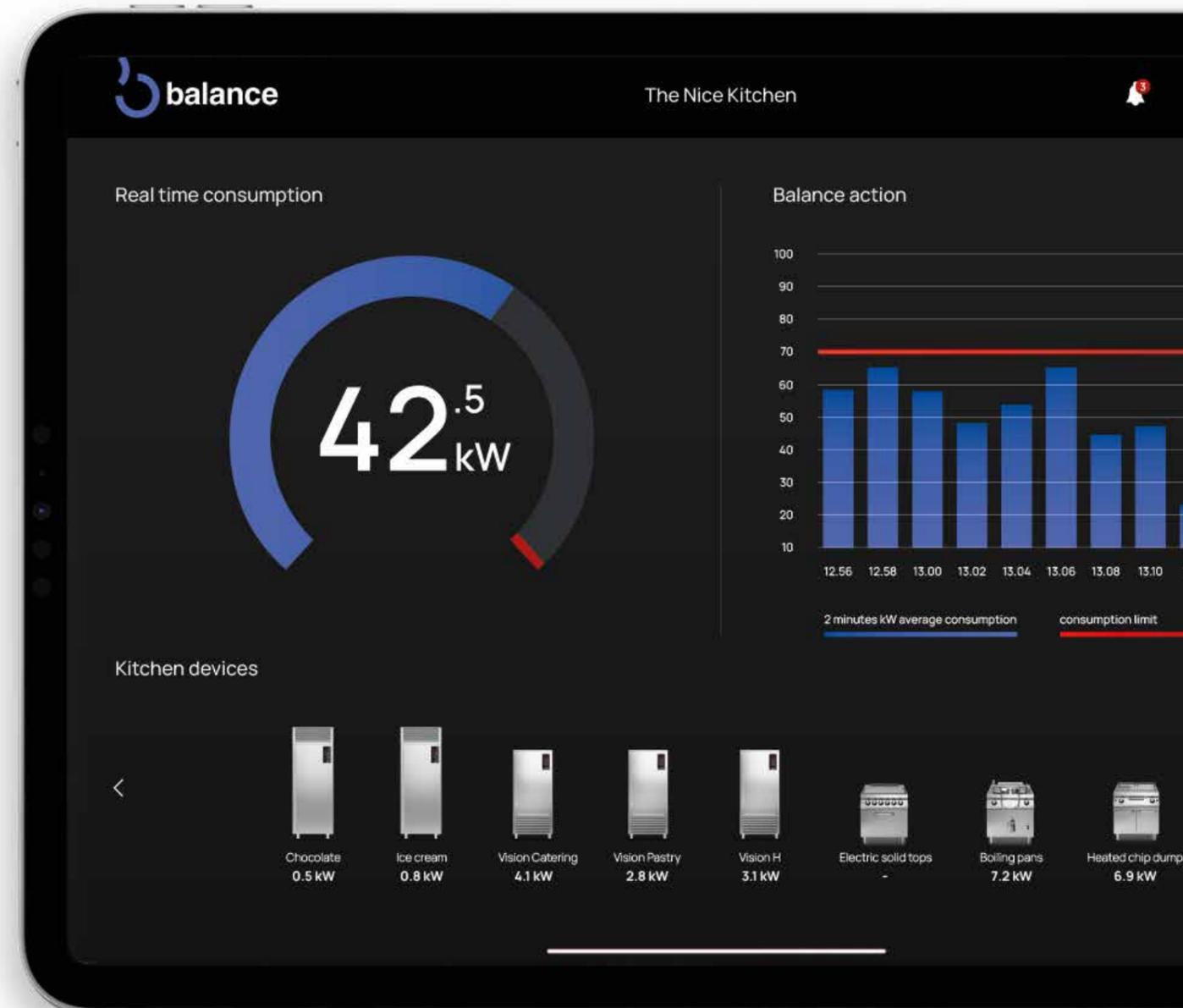
Balance is the innovative Wi-Fi technology developed by The Nice Kitchen that manages kitchen energy in a virtuous way and saves on fixed costs for the restaurant business, generating a profit of thousands of Euros per year.

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

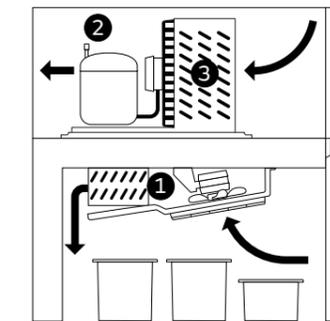
The enormous energy invested into research and development by Coldline puts it at the forefront of its sector in terms of technology and innovation. Each cabinet is marked with the symbol FSS (Fast Service System) and is equipped with a refrigeration system independent of its body, a feature which ensures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

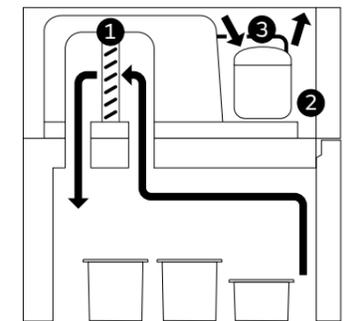
Unlike systems from other companies, Coldline equipment have the evaporator inside the devices. This system ensures effective air circulation and the maintenance of a perfect temperature, even in cases where it is subject to heavy use. Thanks to the wide spaces in the technical compartment, the condenser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

Coldline

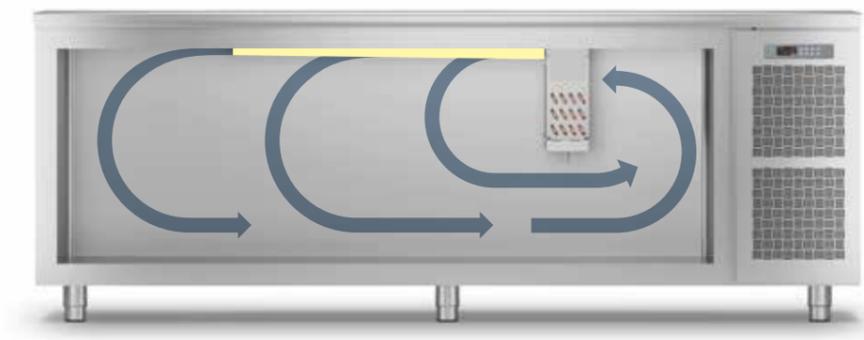


1 Evaporator 2 Compressor 3 Condensing unit

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: pastry and ice cream go together

Rapid chilling technology for ice cream artisans; it provides multiple advantages of a qualitative, organisational and economic nature.

MODI is not just limited to cooling, this single appliance contains a number of functions; you can use it 24 hours a day to increase the business production of ice cream, as well as making ice lollies, ice cream sticks, pastry mignon and homemade chocolate.





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 the cycle time. A technology that preserves the characteristics of foodstuffs, and extends their shelf life.

Protected by robust tempered glass, the 4,3" MODI touch screen 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 quality.

Pasteurized and blast chilled

Increase the shelf life of your pasteurized bases while maintaining their quality



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 food. The intense cold of MODI extends the period of preservation, maintaining its colour, flavour and consistency.

Planning and flexibility

Increasing the storage period of your food means that you will not have to repeat the same preparations every day. Vacuum pasteurises and blast chill ice cream bases for future preparations. At any time you will be ready to whip up the most popular tastes.

Blast freezing

It rapidly freezes the freshly creamed mixture to -18°C, ensuring the consistent formation of fine regular crystals throughout, which allows the ice cream to be easily spooned, possess the right consistency and is pleasing on the palate.

Blast freezing with MODI

The ice cream remains soft, creamy and pleasant on the palate



Blast freezing with MODI

Semifreddo maintains its consistency and structure and can be conserved for a longer period of time



Freezing and blast freezing are not synonymous

After the creaming process, the ice cream must be cooled to -12°/-14° C. If this process is too slow, the water particles will merge into ice macrocrystals and the ice cream will be "rough" and not very creamy. Whereas MODI technology quickly cools the product causing the formation of fine and regular crystals.

Air, the secret of soft ice cream

The presence of micro-bubbles of air improves the creaminess of the ice cream. MODI is able to create a temperature of -40° C, which produces a thin superficial barrier that prevents the incorporated air from dispersing. The ice cream will remain compact, creamy and stable over time.

Assorted display cabinets

You can quickly freeze the surface of the ice cream when it is needed for immediate sale, or you can freeze the whole batch and store the product in an ICE refrigerator for use at a later date. Also on days with a high turnover your display cabinet will always contain a wide assortment of flavours.

The greater the production, the higher the earnings

Very low production costs and high profit margins: lolly ices can be produced in just a few minutes with MODI. Prepared with water, fruit or yoghurt, they will make a refreshing alternative with which to tempt your customers.

Planning and flexibility

Create a "ready to use" stock of neutral bases for ice cream cakes and semifreddi, which have been blast frozen with MODI. In a few minutes you can thaw and display your products at the correct serving temperature.

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.



Thawing

MODI allows you to gently thaw frozen ice cream and frozen desserts and bring them back to serving temperature.

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.



Holding

Keep the ice cream at serving temperature. Thanks to MODI you can preserve ice cream containers and ice cream cakes at an ideal temperature ready to be served or presented in the display case.

Desiccation

Dehydrate the fruit to garnish ice cream cups, semifreddi and spooned desserts.



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?

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 excellent results.



MODI technology



Principal characteristics



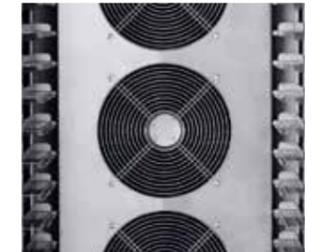
Modular base
Allows installation on wheels, feet, fixed or mobile base.



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



Replaceable gaskets with high quality 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 which reduces the cooling time 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.



Runners and racks
Racks with positioning holes allow easy repositioning of the runners.



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. Cosmo wi-fi supervision system

Touch screen 4.3" with USB socket

Pressure transducers for monitoring gas quantity in the system

Models 5 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

5T
EN60x40 

Depth 700 mm
5T
EN60x40 

6T
EN60x40 

Depth 700 mm
6T
EN60x40 

7T
EN60x40 



Basin capacity	5 L (36x16,5x12 cm)
	5,4 L (36x25x8 cm)
	7,1 L (36x16,5x15 cm)
Ice cream containers capacity	3,9 L (Ø20x12,5 cm)
	7,3 L (Ø20x25 cm)
Size (mm)	
Yield per cycle	+90° +3°C
	+90° -18°C
Consumption*	+65° +10°C
	+65° -18°C
Total rate	Up
	Active
Voltage	
Equipment	
Versions	

6
6
3
6
3
L 780 D 800 H 853
22 Kg
17 Kg
0,067 kWh/kg
0,259 kWh/kg
1030W - 4,98A
1430W - 6,91A
220/240V-50Hz
1 plastic coated shelf EN60x40
Remote Water condensation Special voltage

6
6
3
6
3
L 780 D 700 H 853
18 Kg
12 Kg
0,073 kWh/kg
0,272 kWh/kg
1300W - 6,28A
1700W - 8,21A
220/240V-50Hz
1 plastic coated shelf EN60x40
Remote Water condensation Special voltage

6
6
6
6
3
L 780 D 800 H 913
27 Kg
21 Kg
0,071 kWh/kg
0,246 kWh/kg
1270W - 6,14A
1670W - 8,07A
220/240V-50Hz
1 plastic coated shelf EN60x40
Remote Water condensation Special voltage

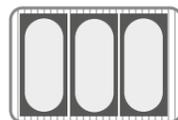
6
6
6
6
3
L 780 D 700 H 913
21 Kg
15 Kg
0,081 kWh/kg
0,258 kWh/kg
1300W - 6,28A
1700W - 8,21A
220/240V-50Hz
1 plastic coated shelf EN60x40
Remote Water condensation Special voltage

9
10
9
9
6
L 780 D 800 H 1093
34 Kg
24 Kg
0,064 kWh/kg
0,221 kWh/kg
1350W - 6,52A
1950W - 9,42A
220/240V-50Hz
2 plastic coated shelves EN60x40
Remote Water condensation Special voltage

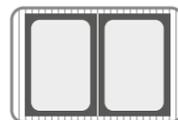
* manual cycle -40°C
Regulations EN 17032:2018

Layout on shelf EN60x40

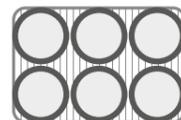
Basins
5 L - 7,1 L



Basins
5,4 L



Ice cream containers
3,9 L - 7,3 L



MODI blast chillers

Up & Active

10T
EN60x40 



12
12
12
12
9
L 780 D 800 H 1563
50 Kg
40 Kg
0,082 kWh/kg
0,252 kWh/kg
4120W - 7,91A
5120W - 12,74A
400/415V 3N-50/60Hz
3 plastic coated shelves EN60x40
Remote Water condensation Special voltage

14T
EN60x40 



15
16
15
15
9
L 780 D 800 H 1778
70 Kg
56 Kg
0,061 kWh/kg
0,250 kWh/kg
4200W - 8,29A
5200W - 13,12A
400/415V 3N-50/60Hz
4 plastic coated shelves EN60x40
Remote Water condensation Special voltage

20TP
EN60x80



24
24
24
24
18
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
6 plastic coated shelves EN60x40
Remote Water condensation Special voltage

20T
EN60x40



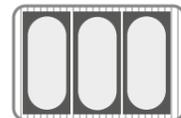
21
20
21
21
12
L 810 D 1015 H 2210
88 Kg
62 Kg
0,087 kWh/kg
0,277 kWh/kg
6450W - 12,45A
7450W - 17,28A
400/415V 3N-50/60Hz
6 plastic coated shelves EN60x40
Remote H 2085 mm Special voltage

Basin capacity	5 L (36x16,5x12 cm)
	5,4 L (36x25x8 cm)
	7,1 L (36x16,5x15 cm)
Ice cream containers capacity	3,9 L (Ø20x12,5 cm)
	7,3 L (Ø20x25 cm)
Size (mm)	
Yield per cycle	+90° +3°C
	+90° -18°C
Consumption*	+65° +10°C
	+65° -18°C
Total rate	Up
	Active
Voltage	
Equipment	
Versions	

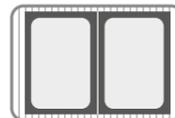
* manual cycle -40°C
Regulations EN 17032:2018

Layout on shelf EN60x40

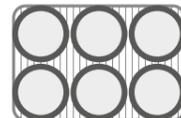
Basins
5 L - 7,1 L



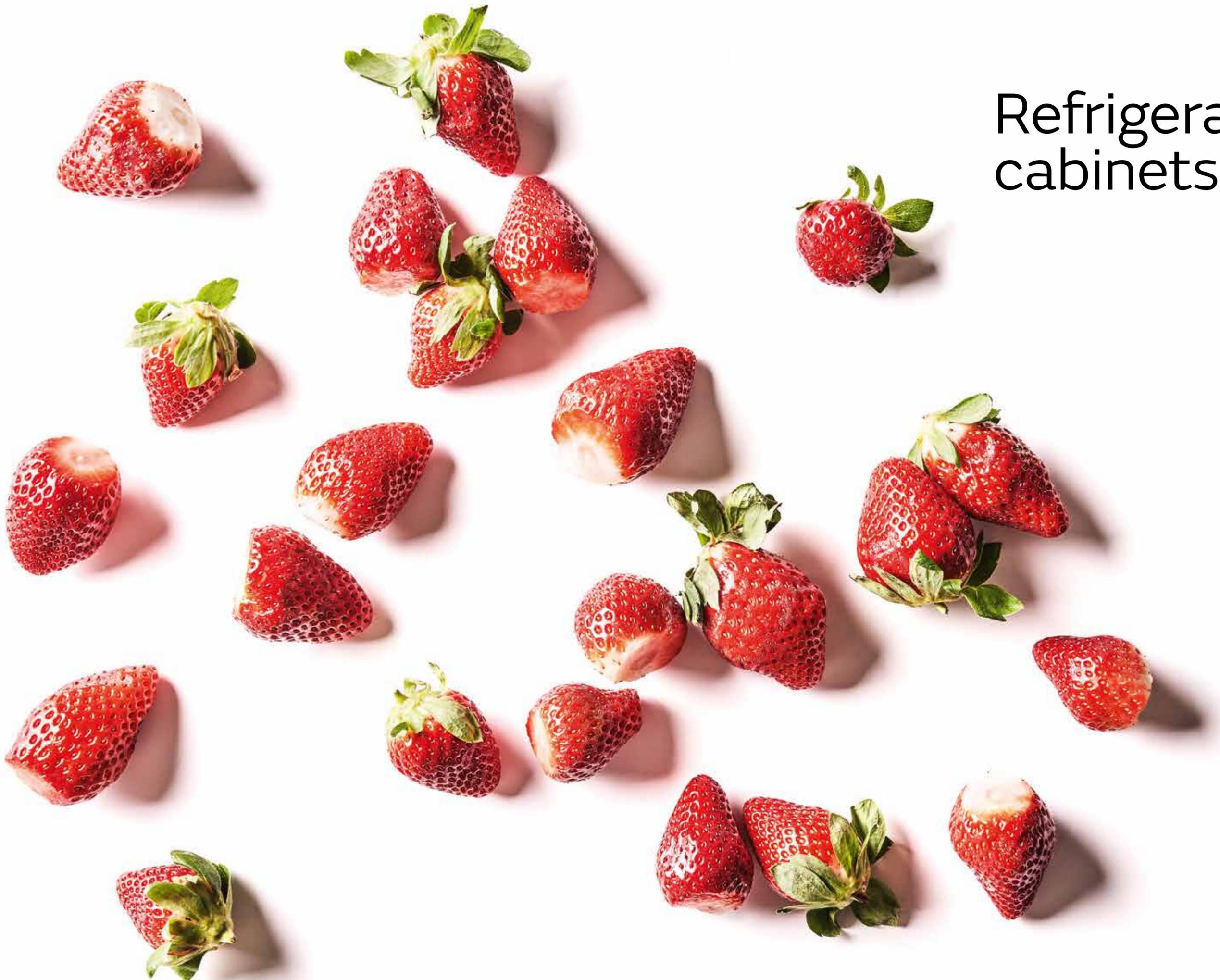
Basins
5,4 L



Ice cream containers
3,9 L - 7,3 L



Refrigeration cabinets



ICE cabinet, intense cold with low consumption

The quality of your ice cream is determined by the careful choice of high quality ingredients. It is a product that deserves to be stored in a high quality system, in order to keep its creaminess and flavour intact. ICE cabinets have been specifically designed to accomplish this task.



ICE cabinets, the ideal amount of “cold” for your ice cream products

Perfect storage

The ICE cabinet developed from a need to preserve ice cream, semifreddi, mousses and single portions. ICE technology works with you, to keep the quality of your ice cream products in perfect condition.

A model to meet every need

Versions of 650, 700 and 900 litres with temperatures ranges of -10°C to -22°C and -10°C to -30°C are available. Automatic hot gas defrosting minimizes temperature fluctuations and reduces energy consumption.

A fresh and silent workshop

For every model, there is a version prepared for connection to a remote unit. With its external engine you will benefit from a quieter and more comfortable working environment.





MODI + ICE: a valuable partnership

Higher quality with a blast chiller

By using both the ICE cabinet with the MODI blast chiller, you will obtain the best preservation results. Ice cream, semifreddi and desserts will keep their consistency, softness and creaminess for a longer time. After only a few minutes thawing, they will be ready for displaying and selling.

Extend the season

Blast freezing with MODI allows you to extend the season of the fruit, so you can buy them when prices are lower. With ICE technology the fruit will be perfectly preserved for use over the coming months.

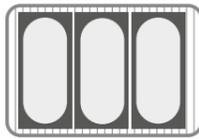
Optimal organisation of space

The height of the shelves can be adjusted to a wide range of positions, and the arrangement of ice cream containers, basins and any other ingredient can be organised to keep everything tidy and within reach.

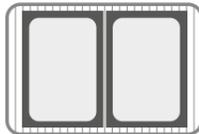
All the space you need for storing your ice cream

ICE 650

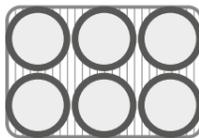
D cabinet 715 mm
Shelf 60x40 cm



18 Basins 7,1 L (36x16,5x15 cm)
27 basins 5 L (36x16,5x12 cm)



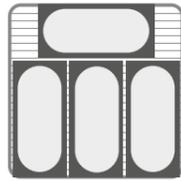
22 Basins 5,4 L (36x25x8 cm)



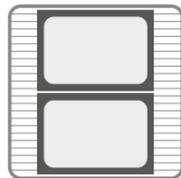
24 Ice cream containers 7,3 L (Ø20x25 cm)
48 Ice cream containers 3,9 L (Ø20x12,5 cm)

ICE 700

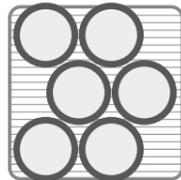
D cabinet 815 mm
Shelf 53x53 cm



24 Basins 7,1 L (36x16,5x15 cm)
36 Basins 5 L (36x16,5x12 cm)



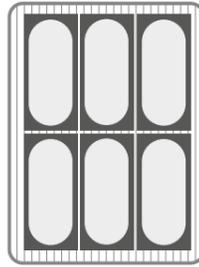
22 Basins 5,4 L (36x25x8 cm)



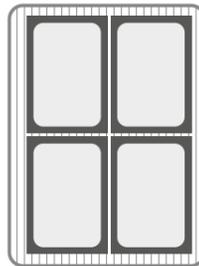
24 Ice cream containers 7,3 L (Ø20x25 cm)
48 Ice cream containers 3,9 L (Ø20x12,5 cm)

ICE 900

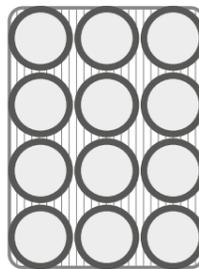
D cabinet 1015 mm
Shelf 80x60 cm



36 Basins 7,1 L (36x16,5x15 cm)
54 Basins 5 L (36x16,5x12 cm)



44 Basins 5,4 L (36x25x8 cm)



48 Ice cream containers 7,3 L (Ø20x25 cm)
96 Ice cream containers 3,9 L (Ø20x12,5 cm)



ICE technology



Principal characteristics



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



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



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



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



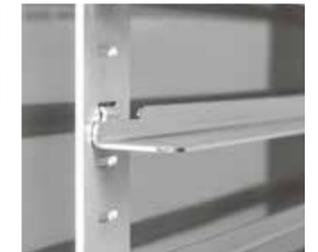
Plug-In and Remote versions
An internal engine or a remotely positioned condensing unit creates a fresher and quieter working environment.



Two half doors
Installation of the two half doors (optional) avoids thermal changes and maintains the temperature.



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



Runners and racks
Racks with positioning holes allow easy repositioning of the runners.

Other characteristics

Exterior and interior in AISI 304 steel. External back 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

Stainless steel evaporator cap

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

Door frame with anti-condensation system (versions -10°C to -22°C, -10°C to -30°C)

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

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

Refrigerant gas R290 ecological GWP=3

Condensation automatically evaporates

LED lighting

ICE cabinets

650



Size (mm)		L 810 D 715 H 2085	
Temperature (°C)		-10° -22°C	-10° -30°C
Energy class		D	E
Annual consumption (kWh)		1794	2467
Voltage		220/240v-50Hz	
Equipment		8 plastic coated shelves EN60x40	
Versions		Remote Two half doors Special voltage	

700



Size (mm)		L 740 D 815 H 2085	
Temperature (°C)		-10° -22°C	-10° -30°C
Energy class		C	E
Annual consumption (kWh)		1610	2625
Voltage		220/240v-50Hz	
Equipment		8 plastic coated shelves 53x53 cm	
Versions		Remote Two half doors Special voltage	

900



Size (mm)		L 810 D 1015 H 2085	
Temperature (°C)		-10° -22°C	-10° -30°C
Energy class		D	E
Annual consumption (kWh)		2916	3813
Voltage		220/240v-50Hz	
Equipment		16 plastic coated shelves EN60x40	
Versions		Remote Two half doors Special voltage	

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

Coldline Srl
Via Enrico Mattei, 38 - 35038 Torreglia Padova - Italy
Tel. +39 049.9903830 - info@coldline.it - coldline.it

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.



The Nice Kitchen®