

PASTRY

**blast chillers
storage units**



At Coldline we create technology
which simplifies the daily work
of the pastry chef.



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 compatibility: 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.

The right level of cold for every pastry chef

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



Pastry

Restaurants
Pastry producers
Bars
Ice cream producers
Hotels



Large workshops

Confectionary producers



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?

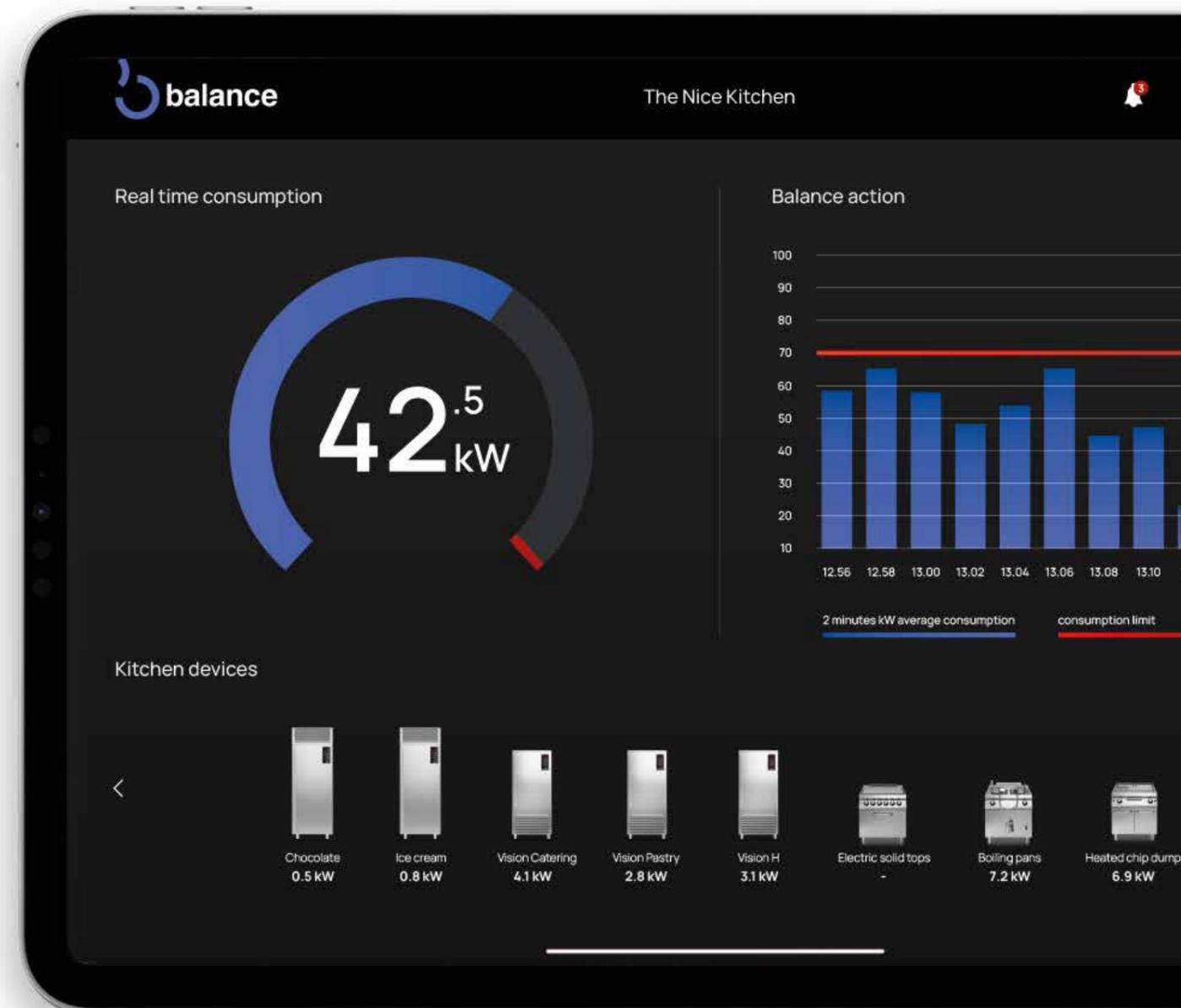
Balance is the innovative Wi-Fi technology developed by The Nice Kitchen that manages kitchen energy in a virtuous way and saves on fixed costs for the restaurant business, generating a profit of thousands of Euros per year.

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

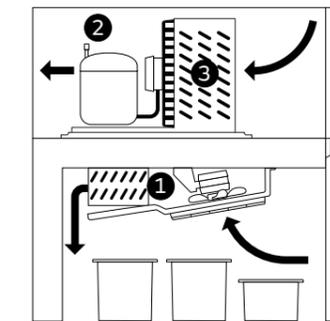
The enormous energy invested into research and development by Coldline puts it at the forefront of its sector in terms of technology and innovation. Each cabinet is marked with the symbol FSS (Fast Service System) and is equipped with a refrigeration system independent of its body, a feature which ensures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

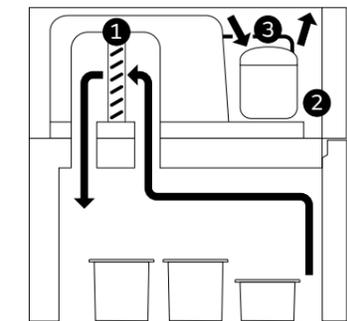
Unlike systems from other companies, Coldline equipment have the evaporator inside the devices. This system ensures effective air circulation and the maintenance of a perfect temperature, even in cases where it is subject to heavy use. Thanks to the wide spaces in the technical compartment, the condenser 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 pastry 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 saves 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 makes it simple for anyone to use. With one touch you can access available recipes, or customise them to your own tastes, and create your own menu.



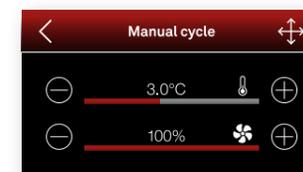
Customised recipe book

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.

Sponge cake blast chilled with MODI

Stops the cooking, maintains moisture, flavour and softness



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 foodstuffs. 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. Consistency, flavour and structure remain unaltered.

Blast freezing with MODI

Rapid cooling forms micro crystals which maintains the structures of the food



Ample supplies are always available

Thanks to MODI, the display cabinets will always be well supplied, allowing you to offer a wide choice to your customers. Cook, prove, and create all you need in advance; you can say goodbye to the anxiety of having to restock in a hurry. Just defrost or display your already prepared products, which you crafted with care and passion, at an earlier date.

Organisation and convenience

Cream puffs, mousses, small and large proving products, baked bases, semifreddi, biscuits, cream: everything can be frozen, allowing you to create high quality stocks. With MODI, even your most delicate creations will be perfectly preserved. Avoid the purchase of frozen and semi-finished industrial products; it is the first step in improving your income.



Proving and retarder proving

For perfect proving it is necessary that the dough remains at the correct temperature for the 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.



Holding

Maintain your ready meals, savory snacks and desserts at their serving temperature. With MODI you can store ice-creams, cakes and semifreddi at -12°C , ready for serving, with an ideal consistency and creamy texture.

Thawing

Frozen food can easily be returned to its serving temperature. The delicate and careful management of the temperature ensures that food is kept in perfect condition and prevents the formation of bacteria.



Desiccation

Dehydrate fruit, vegetables, mushrooms and legume and have them available throughout the season.

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?



MODI technology



Principal characteristics



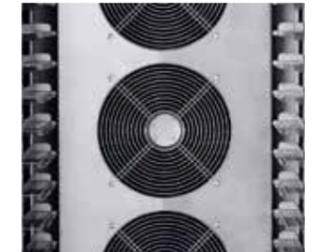
Modular base
Allows installation on wheels, feet, fixed or mobile base.



Electronic thermostatic 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 allows air to envelop 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.



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 

Depth 700 mm
7T
Blast chiller counter
EN60x40 



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	

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 EN60x40
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 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 EN60x40
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 EN60x40
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 EN60x40
Remote Water condensation Special voltage

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 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

10T
EN60x40 

14T
EN60x40 

20TP
EN60x80

20T
EN60x40

20K
Trolley EN60x40



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	

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 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 EN60x40
Remote Water condensation Special voltage

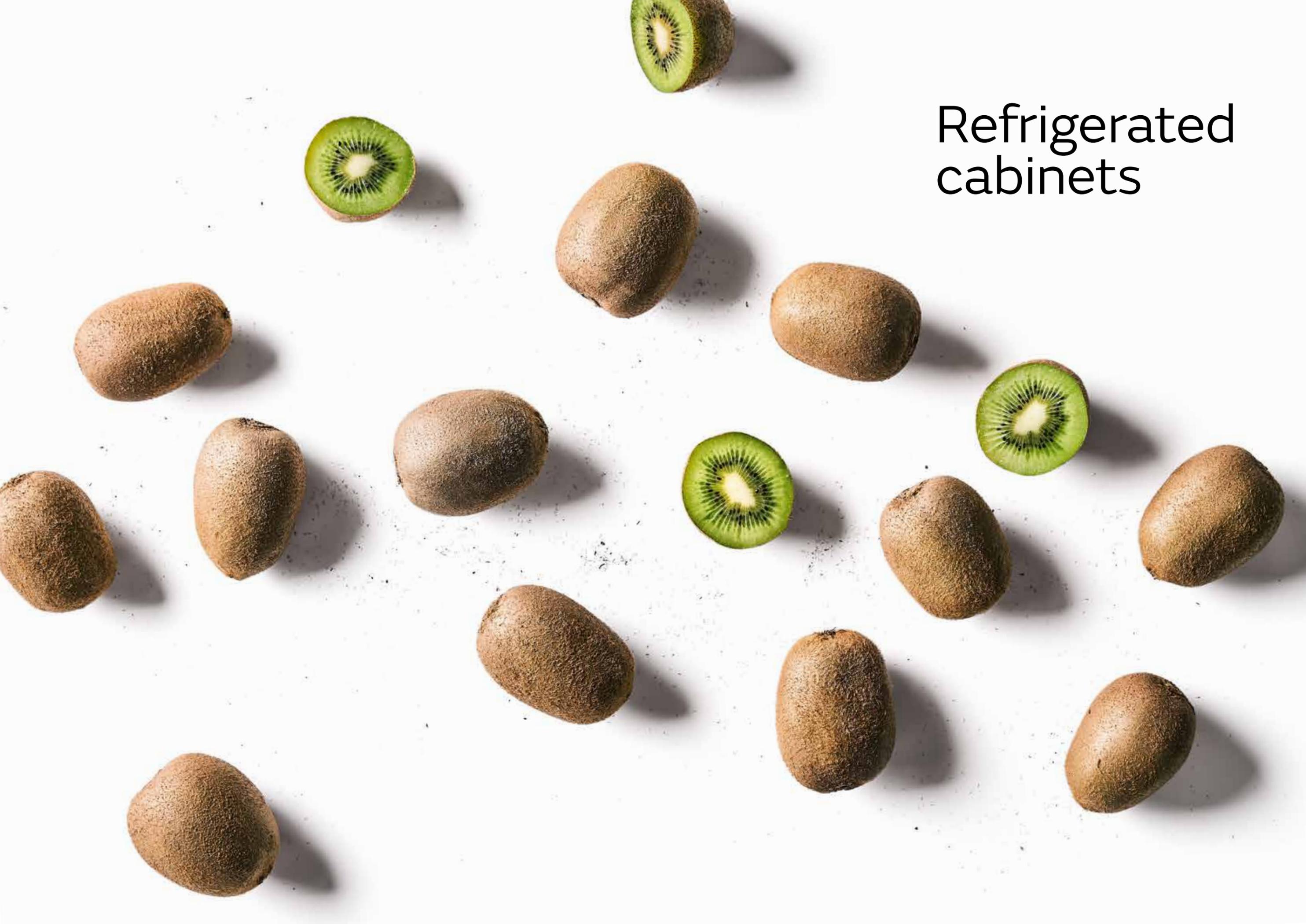
L 1100 D 1045 H 1843
80 Kg
60 Kg
0,085 kWh/kg
0,268 kWh/kg
6150W - 11,81A
7150W - 16,64A
400/415V 3N-50/60Hz
10 slides EN60x80
Remote Water condensation Special voltage

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 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

Refrigerated
cabinets



CLIMA & WIND, natural cold

Moisture is controlled through the adjustable airflows in the CLIMA range and by the intense and constant cold through indirect ventilation in the WIND range. Trays capacity: 60x40 or 60x80; Plug-In and Remote models. Choose the version that best meets your needs; the common denominators for both systems are the same: energy saving, quality, reliability and high performance.



CLIMA cabinets, open the door to freshness

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 CLIMA cabinet a solid and refined look.

Preserve moisture

CLIMA refrigerated cabinets are the ideal technology for storing products that suffer from rapid dehydration such as fresh pasta, creams, fruit and finished products with a high water content. Capacity: 25 or 50 EN60x40 trays. Range -2°+10°C.

Cabinet without ventilation

The large evaporator ensures static, semi-static, or non-aggressive refrigeration. You can adjust the fan speed to determine the most appropriate airflow based on the characteristics of the product, and determine the ideal temperature and humidity conditions.

Customise the colour

You can personalise your refrigeration cabinet by choosing the colour that best suits your workplace. The paint is applied to a stainless steel surface, which guarantees that it is long lasting and hygienic.





WIND cabinets are robust for daily use

Delicate cold

All food, semi-finished or finished, finds its ideal conservation environment in the WIND range of cabinets. Indirect ventilated refrigeration guarantees the maintenance of the quality of your products over a longer time period. It is very versatile and has an excellent performance record.

Wide range with R290 gas

WIND refrigerators are equipped with R290 natural gas, which guarantees superior efficiency compared to traditional refrigerant gases.

The result has an immediate economic advantage, and its impact on the environment is extremely low. There are three ranges available, -5° to $+10^{\circ}$ C, -10° to -22° C, -10° to -30° C, which meet all customers' needs and are perfectly integrated with MODI for blast chilling and blast freezing.

Capacity: 25 or 50 trays EN60x40.

Optimal organisation of space

The height of the shelves can be adjusted to a wide range of positions; it is possible to improve the organisation and arrangements of the products, so that everything is kept tidy and within easy reach.

CLIMA and WIND, a common technology

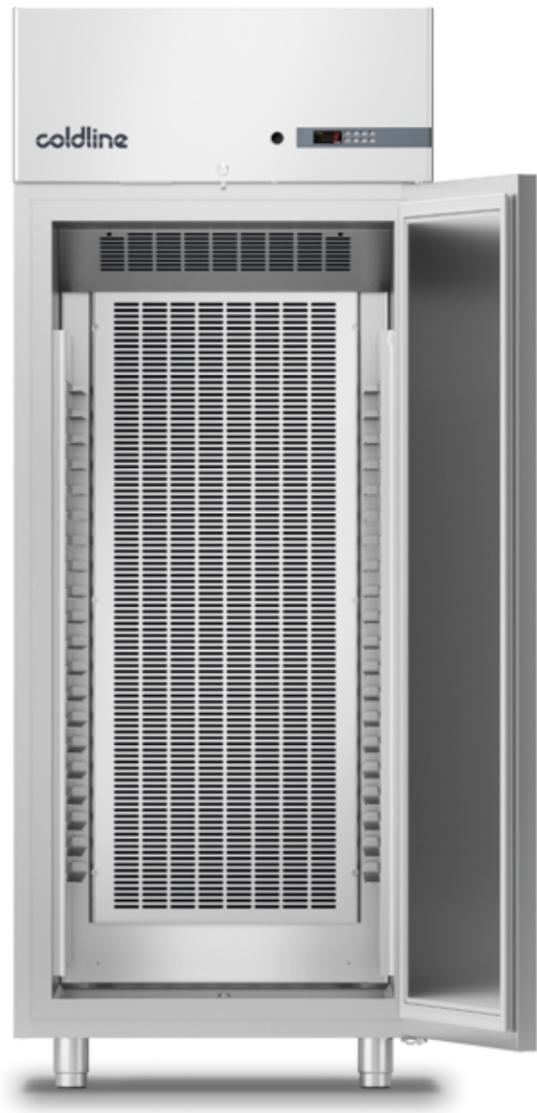
Distinctive characteristics

CLIMA

Static-ventilated refrigeration
Regulated indirect air flow
Range -2°+10°C

WIND

Ventilated refrigeration
Indirect air flow
Range -5°+10°C, -10°-22°C, -10°-30°C



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, equipped with key lock.



Replaceable gaskets high performance insulation
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.



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

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°-22°C, -10°-30°C)

Hot gas defrosting (Plug-In), electric (Remote). Condensation automatically evaporates

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

Refrigerant gas R290 ecological GWP=3

Operates in climate class 5

LED lighting

CLIMA refrigeration

650



900



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

L 810 D 715 H 2085
-2°+10°
220/240V-50Hz
20 pair of slides for EN60x40 trays
Two half doors Glass door Special voltage

L 810 D 1015 H 2085
-2°+10°
220/240V-50Hz
20 pair of slides for EN60x40 trays
Two half doors Glass door Special voltage



WIND refrigeration

550



L 630 D 815 H 2085	
-5°+10°	-10°-22°
B	D
329	1514
220/240V-50Hz	
20 pair of slides for EN60x40 trays	
Remote Glass door Special voltage	

650



L 810 D 715 H 2085		
-5°+10°	-10°-22°	-10°-30°
B	D	E
303	1794	2467
220/240V-50Hz		
20 pair of slides for EN60x40 trays		
Remote Two half doors Glass door Special voltage		

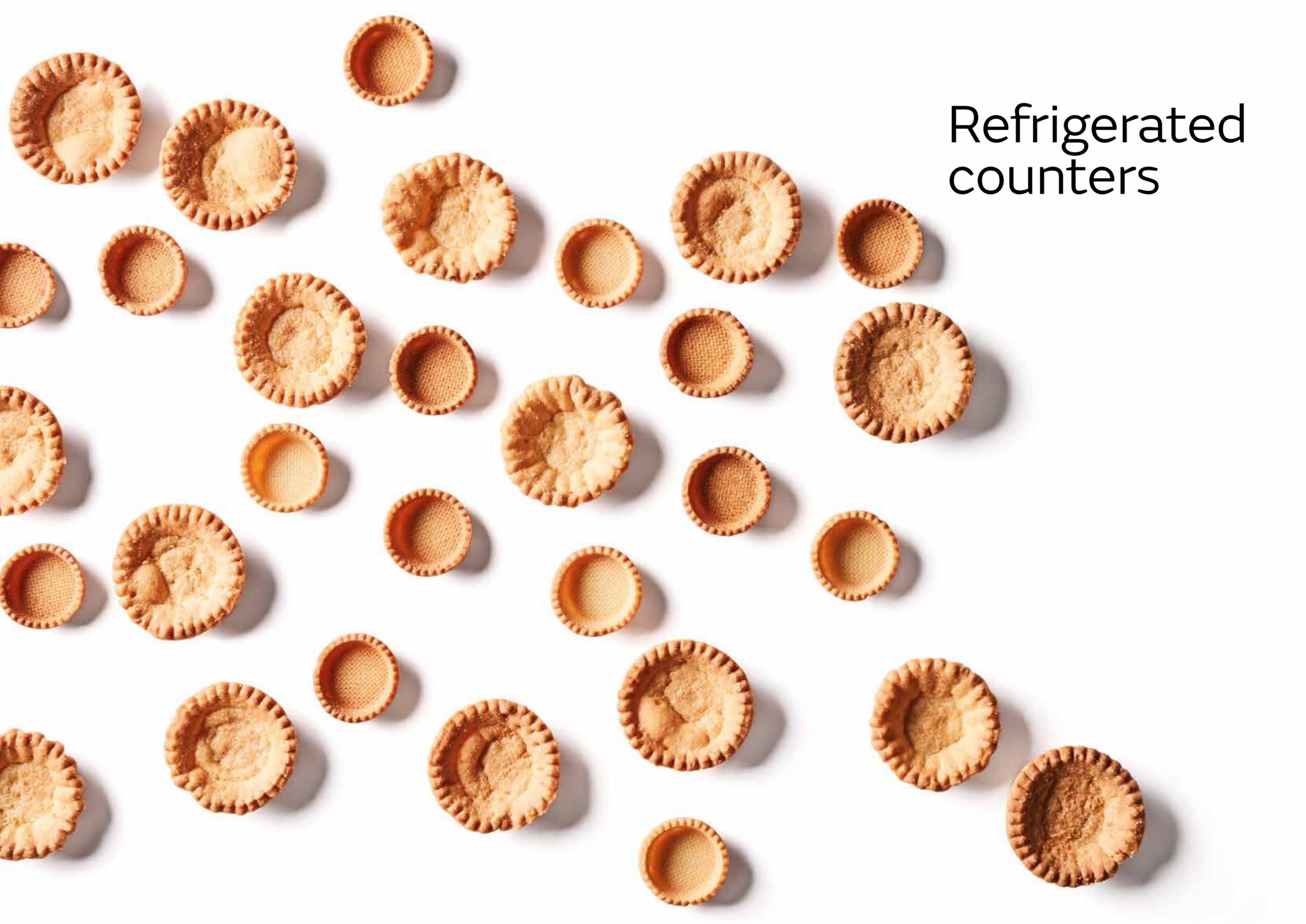
900



L 810 D 1015 H 2085		
-5°+10°	-10°-22°	-10°-30°
B	D	D
537	2916	2623
220/240V-50Hz		
20 pair of slides for EN60x80 trays		
Remote Two half doors Glass door Special voltage		

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

Refrigerated
counters



PASTRY counters optimal energy class

Perfect preservation and an optimal level of humidity. Thanks to its powerful refrigeration system, the PASTRY counter always keeps your ingredients, semi-finished and finished products at the right temperature.



PASTRY counters: unique character, multiple solutions

Everything you need

Create your personalised counter choosing from the many solutions on offer. You can organise your workshop to meet every need, ensuring maximum convenience. Ingredients and semi-finished products will always be close at hand, enabling you to reduce your preparation time.

Doors and drawers

Each compartment can be configured with stainless steel 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.

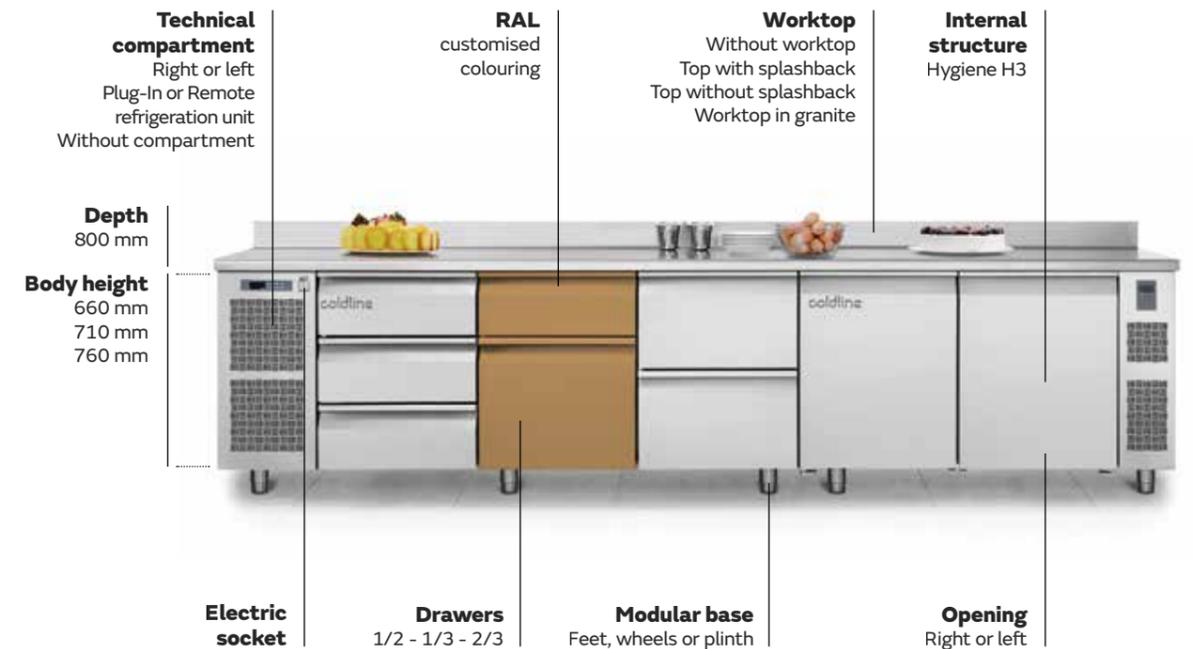
Engine, right or left side

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.

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.



PASTRY counter technology



Principal 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.



Slides and racks
Racks and slides made of stainless steel AISI 304.



Removable condensing unit
on slides for inspection and cleaning.



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° to +8°C or -15°C to -22°C refrigerated drawers.



Replaceable gaskets with high performance insulation
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 thawing evaporates by exploiting the heat dissipated by the refrigeration system.

Other characteristics

Exterior, interior and back in steel AISI 304

Anti-corrosion painted evaporator

Reversible self-closing doors with 105° stop

Rounded internal and external corners

Plug-In and Remote versions are available with an open base to facilitate connection

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)

Cosmo Wi-Fi supervision system (optional), Modbus-RTU connection

Refrigerant gas R290 ecological GWP=3

Operates in climate class 5

Customised painting with RAL colours

PASTRY counters

Plug-In versions

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

* body height 710 mm with top and splashback

Remote versions

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

* body height 710 mm with top and splashback

1 door



L 895 D 800 H 950	
-2°+8°	-15°-22°
B	D
639	1780
220/240V-50Hz	
4 pair of slides for EN60x40 trays	
660 - 710 - 760	
Drawers 1/2 - 2/3 - 1/3	
With top	
Without top	
Engine on left side	
Special voltage	

2 doors



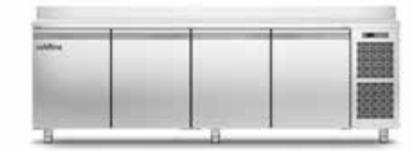
L 1450 D 800 H 950	
-2°+8°	-15°-22°
B	D
734	2825
220/240V-50Hz	
8 pair of slides for EN60x40 trays	
660 - 710 - 760	
Drawers 1/2 - 2/3 - 1/3	
With top	
Without top	
Engine on left side	
Special voltage	

3 doors



L 2005 D 800 H 950	
-2°+8°	-15°-22°
B	E
858	3626
220/240V-50Hz	
12 pair of slides for EN60x40 trays	
660 - 710 - 760	
Drawers 1/2 - 2/3 - 1/3	
With top	
Without top	
Engine on left side	
Special voltage	

4 doors



L 2560 D 800 H 950	
-2°+8°	-15°-22°
C	E
1165	4465
220/240V-50Hz	
16 pair of slides for EN60x40 trays	
660 - 710 - 760	
Drawers 1/2 - 2/3 - 1/3	
With top	
Without top	
Engine on left side	
Special voltage	

1 door



L 755 D 800 H 950	
-2°+8°	-15°-22°
220/240V-50Hz	
4 pair of slides for EN60x40 trays	
660 - 710 - 760	
Drawers 1/2 - 2/3 - 1/3	
With top	
Without top	
Engine on left side	
Special voltage	

2 doors



L 1240 D 800 H 950	
-2°+8°	-15°-22°
220/240V-50Hz	
8 pair of slides for EN60x40 trays	
660 - 710 - 760	
Drawers 1/2 - 2/3 - 1/3	
With top	
Without top	
Engine on left side	
Special voltage	

3 doors



L 1795 D 800 H 950	
-2°+8°	-15°-22°
220/240V-50Hz	
12 pair of slides for EN60x40 trays	
660 - 710 - 760	
Drawers 1/2 - 2/3 - 1/3	
With top	
Without top	
Engine on left side	
Special voltage	

4 doors



L 2350 D 800 H 950	
-2°+8°	-15°-22°
220/240V-50Hz	
16 pair of slides for EN60x40 trays	
660 - 710 - 760	
Drawers 1/2 - 2/3 - 1/3	
With top	
Without top	
Engine on left side	
Special voltage	



coldline

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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.



The Nice Kitchen