

PIZZERIA

storage counters

display case for ingredients

coldline



At Coldline we create technology
which simplifies the daily work of
professional pizza chefs.



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

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 pizza maker

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



Pizzerias

Take-away pizzas
Gourmet pizzerias



Catering

Restaurants
Fast food
Snack bars
Hotels
Cooking 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?

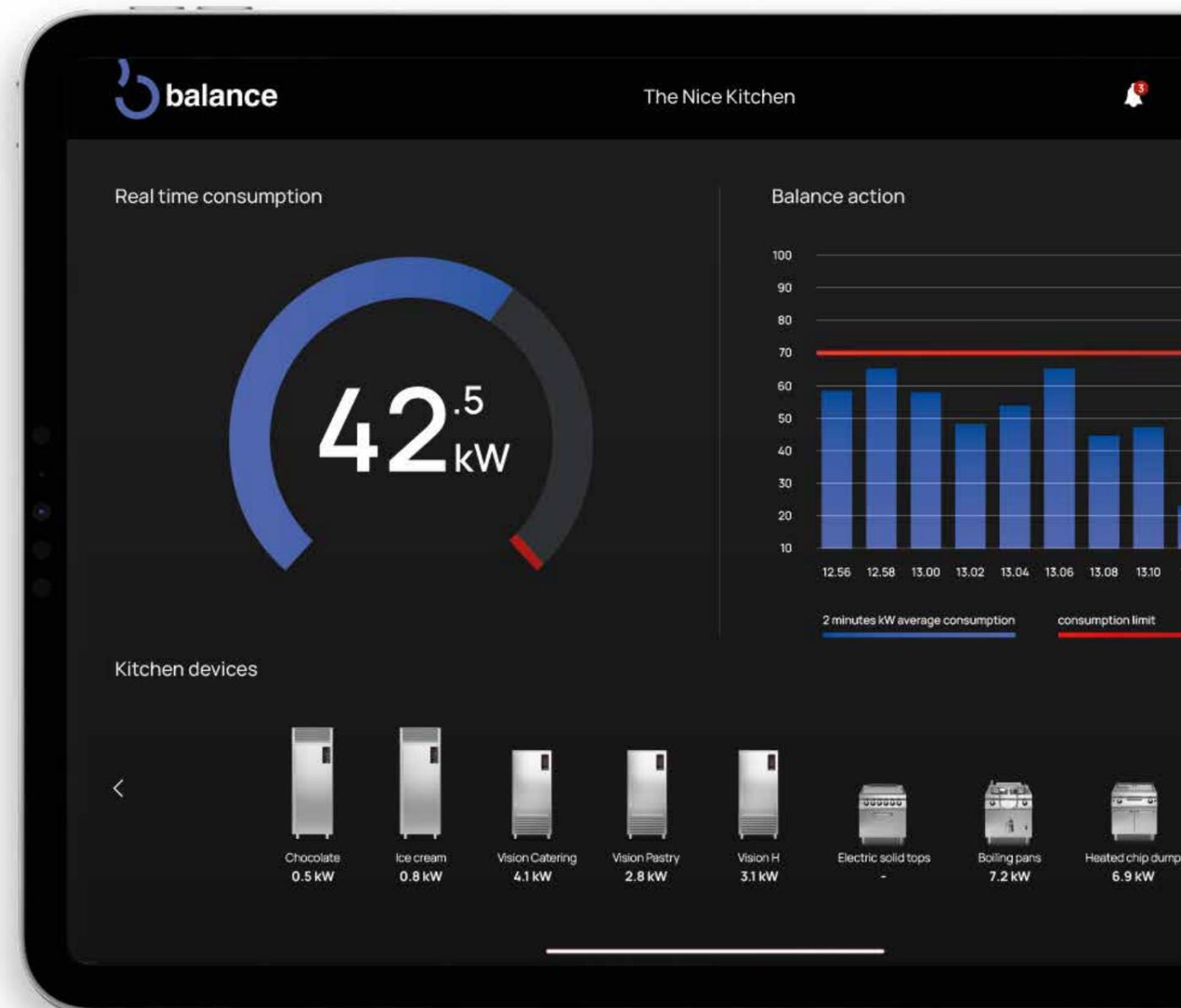
Balance is the innovative Wi-Fi technology developed by The Nice Kitchen that manages kitchen energy in a virtuous way and saves on fixed costs for the restaurant business, generating a profit of thousands of Euros per year.

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.



FSS, Coldline technology for an economic and fast service

PIZZA counters are equipped with an independent refrigeration system separate from its body (Fast Service System); a feature which is advantageous for maintenance, as all the components are easily accessible, allowing for simple and timely interventions.



The temperature is constant and uniform

PIZZA counters maintain a perfect uniformity of temperature throughout the compartment. Each refrigeration system is optimised to increase the shelf life of food, by up to 25%.



Pizza
counters



PIZZA counters are robust and designed to make your work more pleasurable

The secret of a good pizza is in the quality of well-proved dough, made with first choice flour and yeast, alongside skilful cooking. The result is a fragrant, crisp and tasty pizza, enhanced by the skills and experience of the pizza chef.



PIZZA counters, a unique character, with multiple solutions

Everything you need

The PIZZA counters have a depth of 80 cm, a capacity of 7 EN60x40 containers per compartment and operate at temperatures from -2°C to +8°C.

A granite worktop

You can rely on a large, strong and thick granite worktop. You can work worry-free and roll out your dough without the risk of it sticking to its surface. The splashbacks on three sides (h 200 mm) allow you to place the refrigerated display case with toppings above the worktop, clearing the space below.

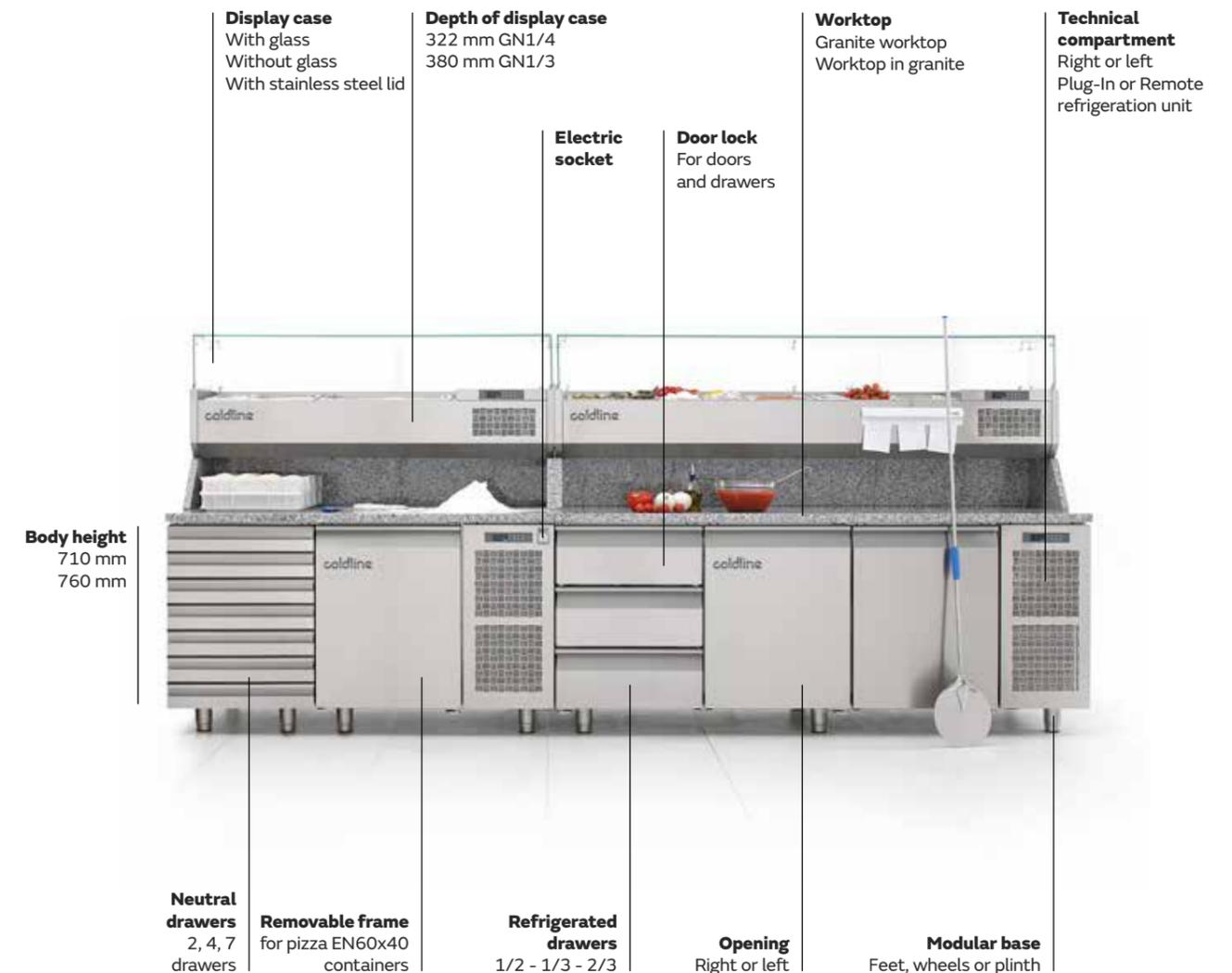
A technical soundproofed compartment on the right or on the left

The technical compartment, insulated for maximum soundproofing, is an integral part of the appliance. The weight of the refrigeration system is supported by a solid and resistant base. For maximum comfort in the kitchen a version with a remote refrigeration unit is available.

Doors and drawers

Each compartment can be configured with stainless steel doors, refrigerated or neutral drawers. The high strength drawer body with extra runners facilitates the extraction of trays and basins.

Configuration



PIZZA counter technology



Principal characteristics



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



Neutral drawer units
The addition of neutral drawers with 2, 4 or 7 drawers adds storage space while keeping the work space tidy.



Glass and lid
The food contained in the display case can be protected by the perimeter glass and a stainless steel lid (optional).



EN60x40 removable frame
Extractable frame with telescopic slides for removing pizza containers EN60x40 (optional).



Plug-In or Remote refrigeration unit
Internal motor or remote positioning of the condensing unit for a cooler and quieter working environment.



Refrigerated drawers
Customised set-up with full-extension drawers mounted on telescopic slides.



Worktop in granite
Granite worktop 30 mm thick, with rear and sides raised to support glass display case.



Display case GN1/3 or GN1/4
The display cases are available with a depth of 380 mm to accommodate GN1/3 containers or 322 mm for GN1/4 containers.

Other characteristics

Exterior, interior and back in stainless steel AISI 304

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

Cosmo Wi-Fi supervision system (optional)

CFC/HCFC FREE, insulation thickness: 60 mm

Variable air flow condenser

Connection Modbus-RTU

Rounded internal and external corners

Anti-corrosion painted evaporator

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

AISI 304 stainless steel slides and racks, which can be removed without tools for easy cleaning

Operates in climate class 5

PIZZA counters

Plug-In versions

Temperature (°C)

Size* (mm)

Energy class

Annual consumption (kWh)

Voltage

Equipment

Versions

* body height 710 mm
with worktop and display case

Remote versions

Temperature (°C)

Size* (mm)

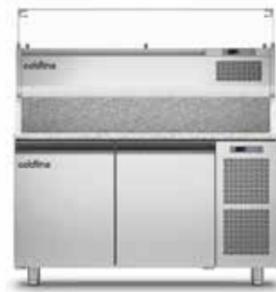
Voltage

Equipment

Versions

* body height 710 mm
with worktop and display case

2 doors



-2° +8°

L 1450 **D** 800 **H** 1525

B

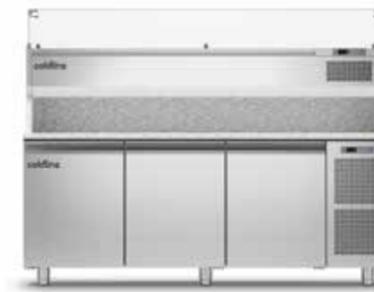
803

220-240V / 50Hz

8 pairs of stainless steel slides for EN60x40 trays

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

3 doors



-2° +8°

L 2005 **D** 800 **H** 1525

B

858

220-240V / 50Hz

12 pairs of stainless steel slides for EN60x40 trays

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

4 doors



-2° +8°

L 2560 **D** 800 **H** 1525

C

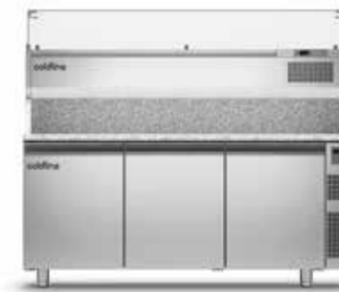
1165

220-240V / 50Hz

16 pairs of stainless steel slides for EN60x40 trays

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

3 doors



-2° +8°

L 1795 **D** 800 **H** 1525

220-240V / 50Hz

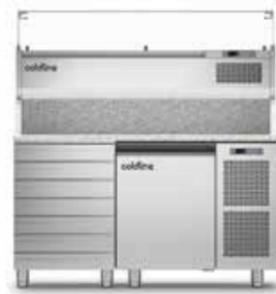
12 pairs of stainless steel slides for EN60x40 trays

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

PIZZA counters with drawers

Plug-In version

1 door + neutral drawers



Temperature (°C)

-2° +8°

Size* (mm)

L 1450 **D** 800 **H** 1525

Energy class

B

Annual consumption (kWh)

639

Voltage

220-240V / 50Hz

Equipment

4 pairs of stainless steel slides for EN60x40 trays

Versions

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

* body height 710 mm
with worktop and display case

Remote versions

Temperature (°C)

Size* (mm)

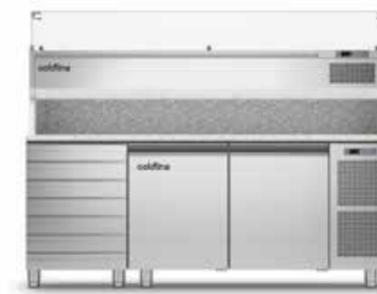
Voltage

Equipment

Versions

* body height 710 mm
with worktop and display case

2 doors + neutral drawers



-2° +8°

L 2005 **D** 800 **H** 1525

B

734

220-240V / 50Hz

8 pairs of stainless steel slides for EN60x40 trays

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

2 doors + neutral drawers



-2° +8°

L 1795 **D** 800 **H** 1525

220-240V / 50Hz

8 pairs of stainless steel slides for EN60x40 trays

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

3 doors + neutral drawers



-2° +8°

L 2560 **D** 800 **H** 1525

B

858

220-240V / 50Hz

12 pairs of stainless steel slides for EN60x40 trays

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

3 doors + neutral drawers



-2° +8°

L 2350 **D** 800 **H** 1525

220-240V / 50Hz

12 pairs of stainless steel slides for EN60x40 trays

Neutral drawers 7 - 4 - 2
Refrigerated drawers 1/2 - 1/3 - 2/3
Without worktop and display case
Display case GN1/4 - P 322 mm
Engine on left side

Display case
for ingredients



Display case for ingredients:
practical, hygienic and safe

Ingredients are always fresh and perfectly preserved for pizza sauce, for preparing lunches, sandwiches and salads, for a rational organised and safe work area.
The product can stay quite happily in the display case until the next shift.



Every ingredient in the right place

Everything that you need

The PIZZA display cases meets all your needs and allows you to organise your workspace efficiently. Available in 7 lengths, 2 depths, with or without tempered glass, they are the ideal solution to store your carefully selected ingredients, from +2°C to +10°C.

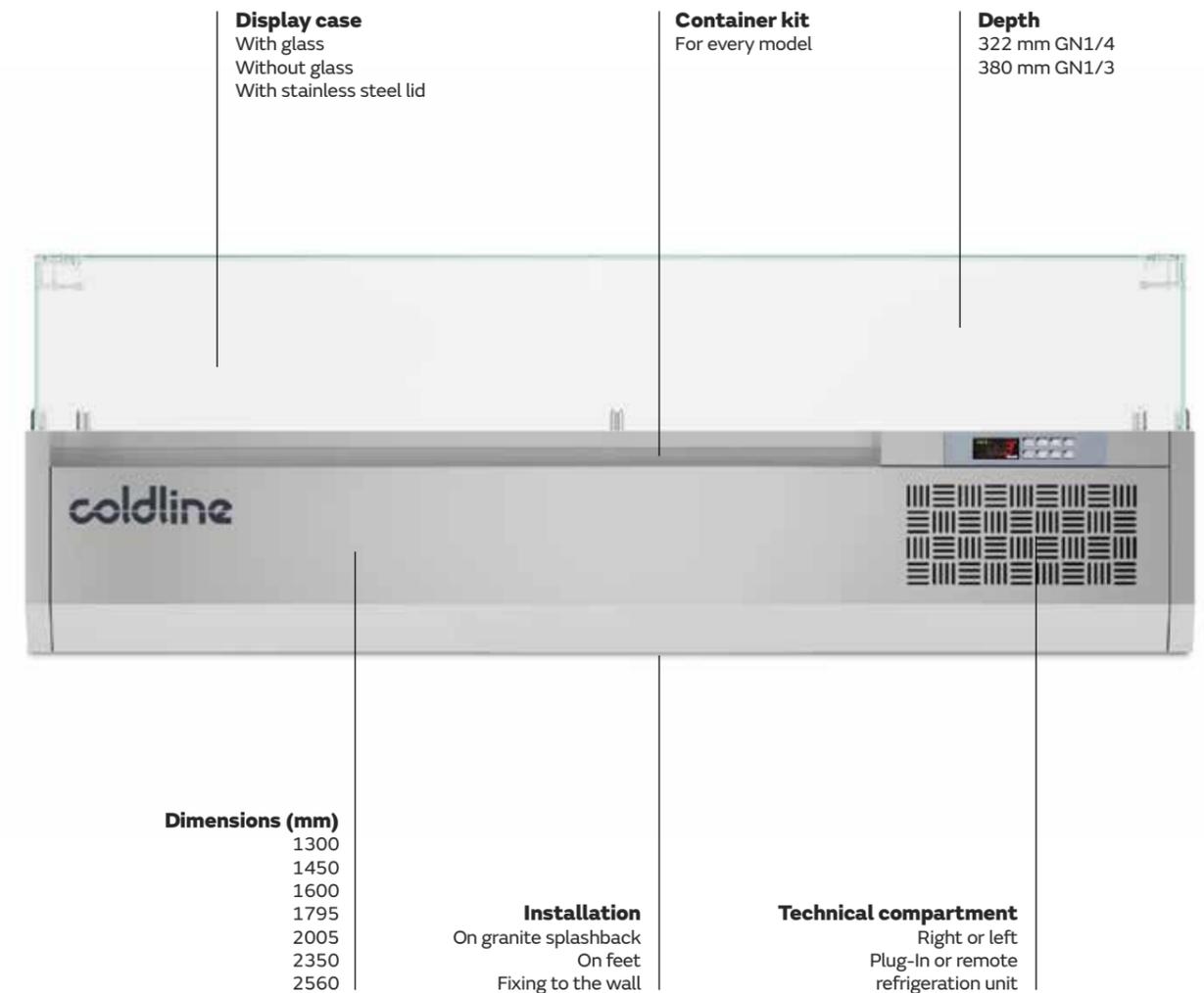
Stainless steel lid

During periods of inactivity, the stainless steel lid allows you to protect the ingredients while maintaining the correct storage temperature. Each food can remain in the bowl inside the display cabinet ready for the next work shift.

Internal or remote engine, on the right or left side

The technical compartment is insulated to ensure maximum soundproofing. You can choose whether to place it on the right or on the left. For maximum comfort, there is available a version with a remote refrigeration unit with the same dimensions as the display case.

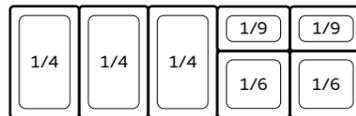
Configuration



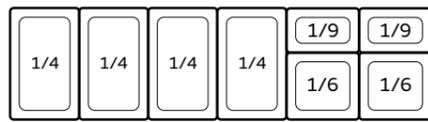
All the space you need for all your ingredients

D 322 display case GN1/4

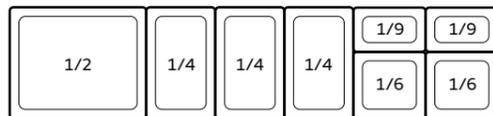
1300 GN1/4
D 322 mm



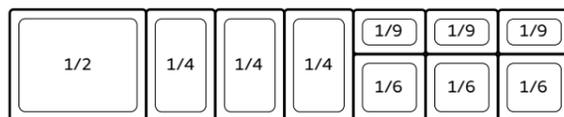
1450 GN1/4
D 322 mm



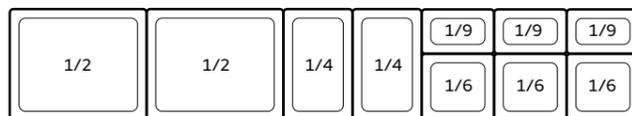
1600 GN1/4
D 322 mm



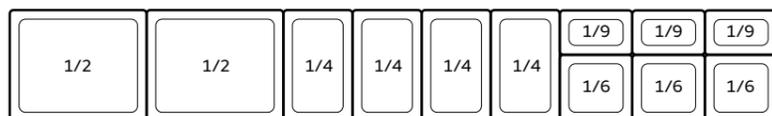
1795 GN1/4
D 322 mm



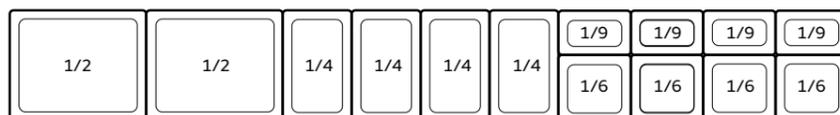
2005 GN1/4
D 322 mm



2350 GN1/4
D 322 mm

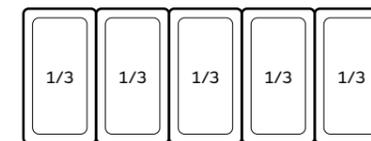


2560 GN1/4
D 322 mm

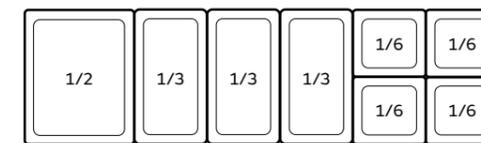


D 380 display case GN1/3

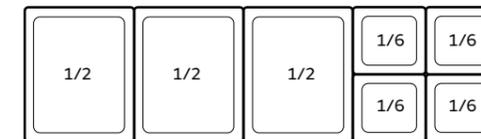
1300 GN1/3
D 380 mm



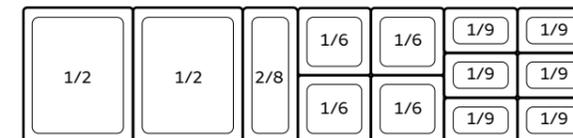
1450 GN1/3
D 380 mm



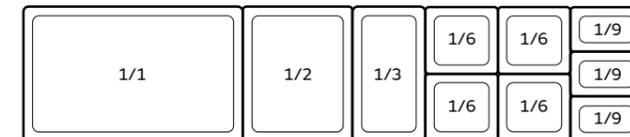
1600 GN1/3
D 380 mm



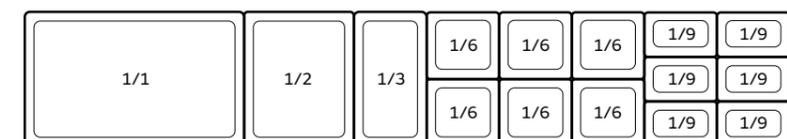
1795 GN1/3
D 380 mm



2005 GN1/3
D 380 mm



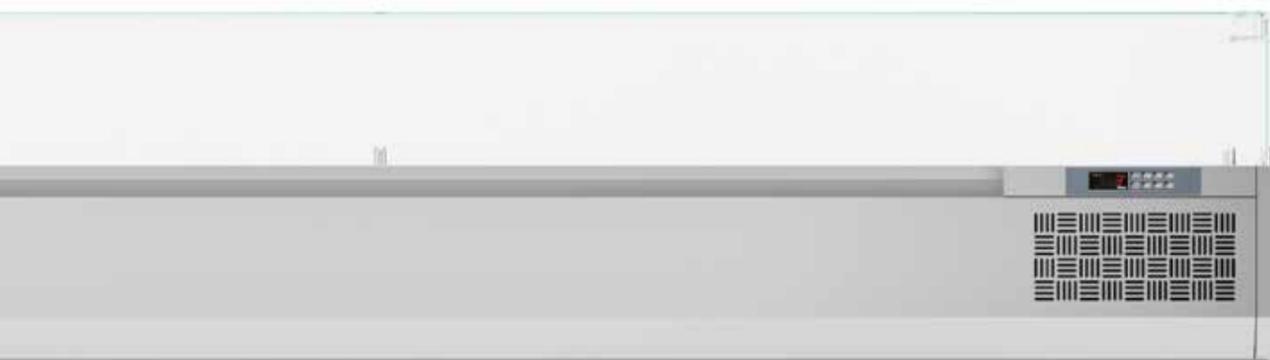
2350 GN1/3
D 380 mm



2560 GN1/3
D 380 mm



Display case technology



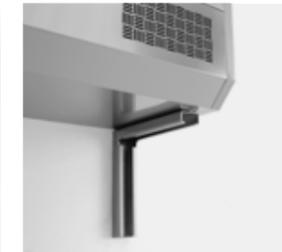
Principal characteristics



Design
Simple to operate control panel for easy temperature adjustment.



Tempered glass
The high-strength tempered glass protects food by offering a comfortable work surface.



Wall fixing kit
The display case can be fixed to the wall, and is combined with counters with a stainless steel top for a wide variety of positions.



Feet fixing kit
The height-adjustable feet allow the display case to be placed on refrigerated counters and worktops.



Technical compartment
Engine, right or left side, plug-in or remote.



Drain plug
The water drain plug at the bottom of the panholder facilitates cleaning and drainage of water following defrosting and cleaning.



Compartment inspection
The technical compartment can be inspected for maintenance and cleaning purposes.



Cooling
The technical compartment ventilator takes the air in from the front and expels it from the rear or the side.

Other characteristics

External and internal body is made of stainless steel AISI 304

CFC/HCFC FREE, insulation thickness: 30 mm

Rounded internal and external corners

Stainless steel lid AISI 304 (optional)

Depth 322 mm for GN1/4 containers

Depth 380 mm for GN1/3 containers

Refrigerant gas R290 ecological GWP=3

Operates in climate class 5

Connection Modbus-RTU

Cosmo wi-fi supervision system (optional)

Display case for ingredients

GN1/4 containers	1300 	1450 	1600 	1795 	2005 	2350 	2560 
							
Size* (mm)	L 1300 D 322 H 485	L 1450 D 322 H 485	L 1600 D 322 H 485	L 1795 D 322 H 485	L 2005 D 322 H 485	L 2350 D 322 H 485	L 2560 D 322 H 485
Temperature (°C)	+2°+10°	+2°+10°	+2°+10°	+2°+10°	+2°+10°	+2°+10°	+2°+10°
Voltage	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz
Versions	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left
* with glass							

GN1/3 containers	1300 	1450 	1600 	1795 	2005 	2350 	2560 
							
Size* (mm)	L 1300 D 380 H 485	L 1450 D 380 H 485	L 1600 D 380 H 485	L 1795 D 380 H 485	L 2005 D 380 H 485	L 2350 D 380 H 485	L 2560 D 380 H 485
Temperature (°C)	+2°+10°	+2°+10°	+2°+10°	+2°+10°	+2°+10°	+2°+10°	+2°+10°
Voltage	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz
Versions	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left	Remote Without glass Lid Engine on left
* with glass							



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®