

▶ **Technique &  
Innovation**



# Made in Italy

Cold Line is an Italian leading manufacturer of high quality commercial refrigeration solutions, meeting professional foodservice requirements worldwide. Established in 1993, Cold Line has earned an excellent reputation for performance, reliability and value of its products over the years.

Cold Line provides a complete range of refrigerated equipment for catering, pastry, bakery, ice cream and pizza industries. Designed and built to comply with international standards and legislation, Cold Line products offer the best in strength, durability and energy efficiency even in the toughest and most arduous of conditions.



Catering



Pastry



PastryLev



Pizza

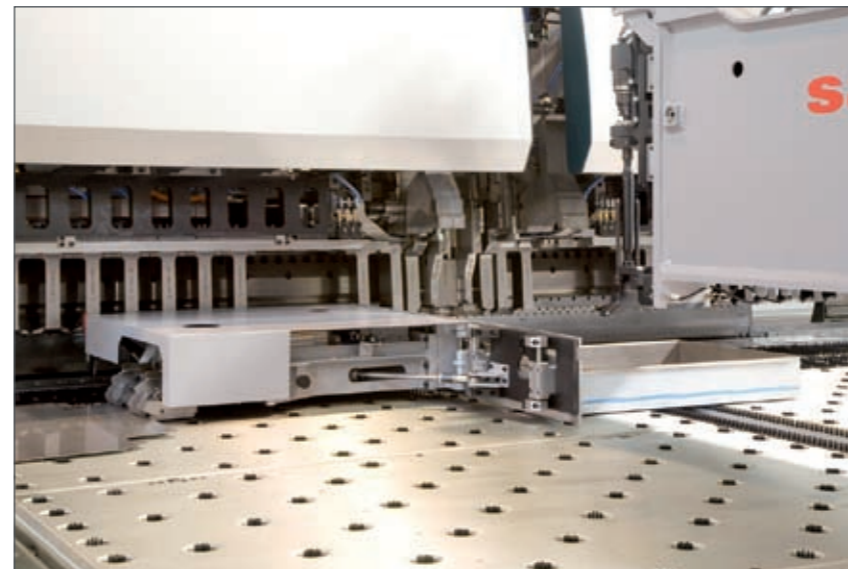


Ice Cream

At the heart of Cold Line's business is the commitment to technical development and manufacturing strategy driven by best practice and investment in the latest technology.

All essential processes – stainless steel working, foam injection, assembly of refrigeration systems – are kept inside the Company's own factory, to ensure quality control. Processes are optimized by intensive automation where appropriate, carefully balanced with manual assembly at critical points.

Every product is manufactured to ISO 9001-2008 quality standards as well as being CE approved.



The experience and skill of Cold Line technical team are focused on delivering excellence to customers with minimal, improved use of refrigerant gas and decreasing impact on the environment.

All equipment features ODP zero foam insulation and up-to-date refrigeration systems to combine superior performance with ongoing hygiene and whole life cost benefits.





# FSS

## Refrigerated cabinets

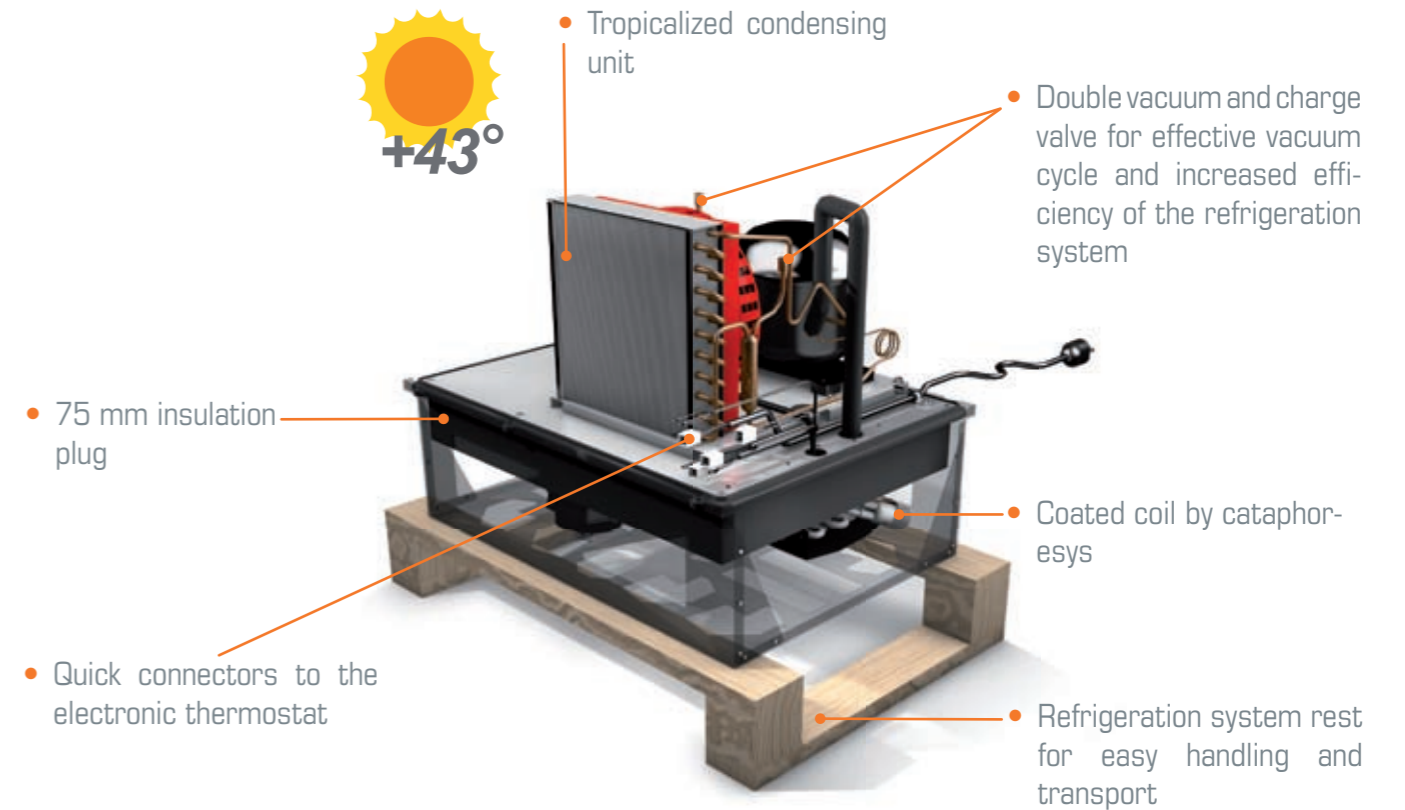


### Benefits FSS system

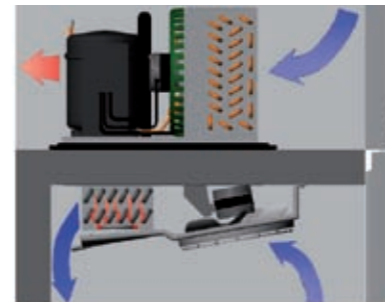
Cold Line is proud to introduce the innovative FSS system for easy service and maintenance on its cabinets.

Prompt response to customer needs is a basic matter for any professional dealer. Cold Line refrigeration systems are designed and built to ensure maximum efficiency and durability. But if things, unfortunately, do go wrong, they can be quickly repaired, or replaced even by non-specialized personnel, with minimum delay, reduced operation costs and higher flexibility in spare parts handling.

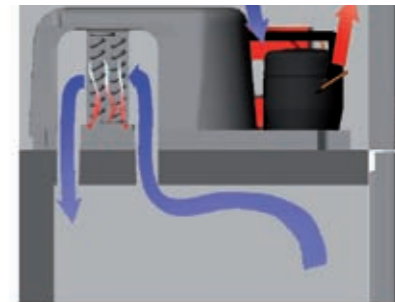
Moreover, as catering demands may eventually call for different refrigeration solutions, FSS allows the change of a freezer into a chiller – and the other way around – simply by replacing the refrigeration unit.



In the Cold Line FSS system the evaporator is situated inside the refrigerated compartment for more effective air circulation, fast drop in temperature also during intensive use and optimization of defrost cycles



In the compact refrigeration systems (monobloc) as the evaporator is placed outside the refrigerated compartment, inadequate insulation may provoke ice formation. Higher thermic loss and reduced air speed due to the winding course of the air flow decrease refrigeration efficiency and increase energy consumption. The upright position of the evaporator does not help fast defrosts. Compressor is easily subject to overheating.



# Remote refrigeration system

Each cabinet model is available in the remote version

## Benefits

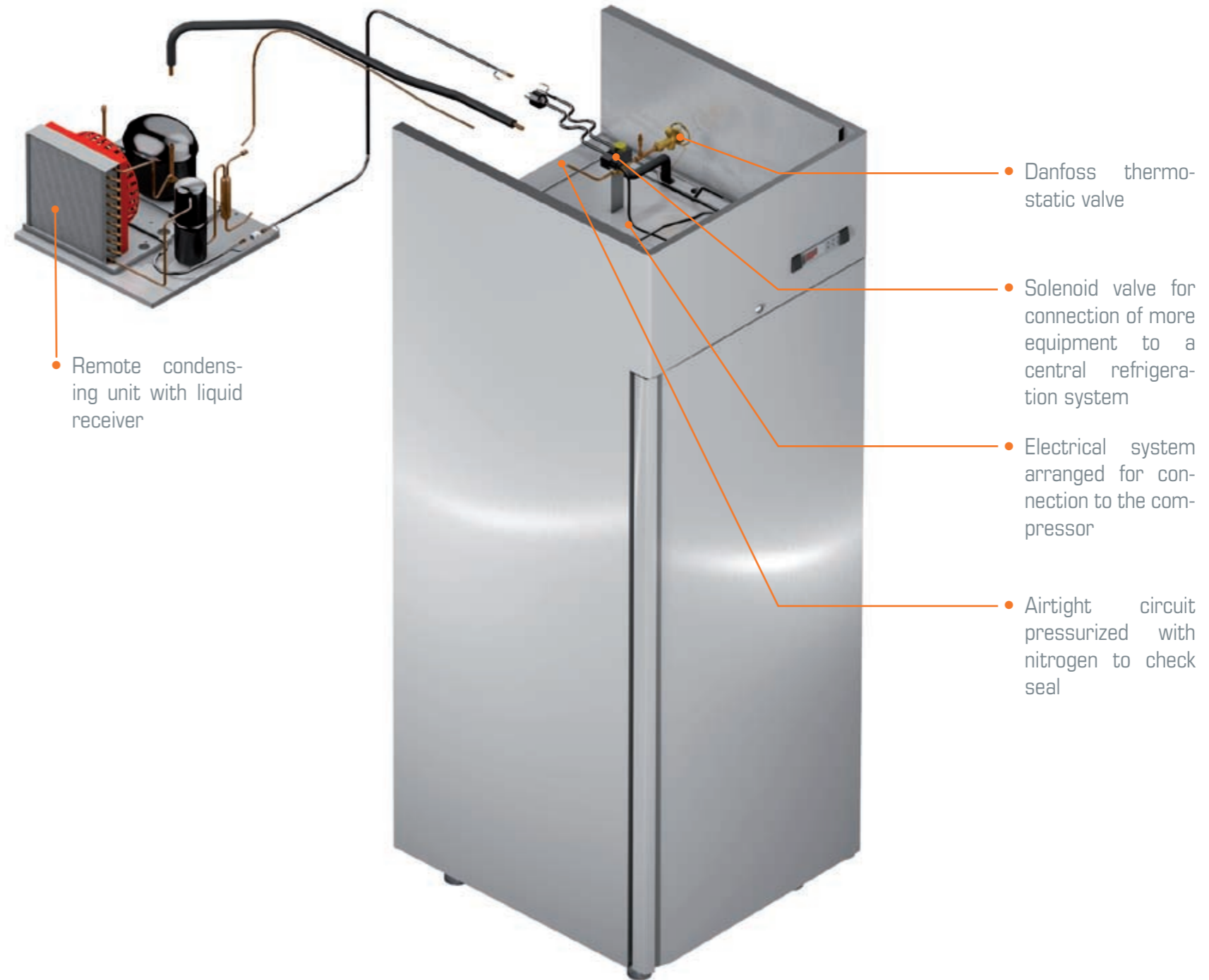
Quieter and more pleasant working environment as compressors and fans produce less noise and heat from the condensing unit is dispersed externally.

Improved operation conditions ensure reduced energy consumption and extended life of mechanical parts.

Remote equipment is compatible with a wide range of temperature monitoring and control systems.

## Installation

Condensing units are suitable as standard for connection up to a distance of 8 m (piping supply not included). Customized condensing units available on request for longer distances



# Quality solutions

High performance cabinets in stainless steel with a wide choice of capacities and temperature options

- Automatic defrost and evaporation
- Battery charged graphic temperature recorder (optional)
- Stylish, state of the art Dixell control panel. Serial door for connection to temperature monitoring systems with MODBUS-RTU communication
- Stainless steel 18/10 shelves for bottles (optional)
- Environmentally friendly 75 mm ODP zero foam insulation.
- Heavy duty swivel and brake castors in stainless steel 18/10.
- Workout drawers fitted with Fullerer telescopic slides in stainless steel 18/10 fully removable for easy cleaning (optional).
- Lighting (optional in SMART models)
- Removable racks and slides in stainless steel 18/10
- Self-closing lockable door with 120° opening and full height, tough stainless steel 18/10 handle (PVC handle in SMART models)
- Easy to clean and replace magnetic balloon gaskets

## Double refrigeration system in 1200/1400 ltrs freezers

Maximized refrigeration efficiency. Ensuring effective operation at  $-14^{\circ}\text{C}$  throughout the cabinet to prevent deterioration of foodstuff should one of the compressors fail.





# Cost effective operation

## 45% Energy Savings

### 75

75 mm thick high density zero ODP foam insulation



Intelligent defrost



Thermo-sensitive evaporation resistance



Fans stop working when the door is opened



**On its cabinets Cold Line exploits the new range of compressors Aspera NEK, for increased energy efficiency and quieter, improved performance**

Reduction of energy consumption -15%  
Reduction of acoustic impact -5 dBA  
Reduction of vibrations during operation -22%  
Increased energy efficiency +8%

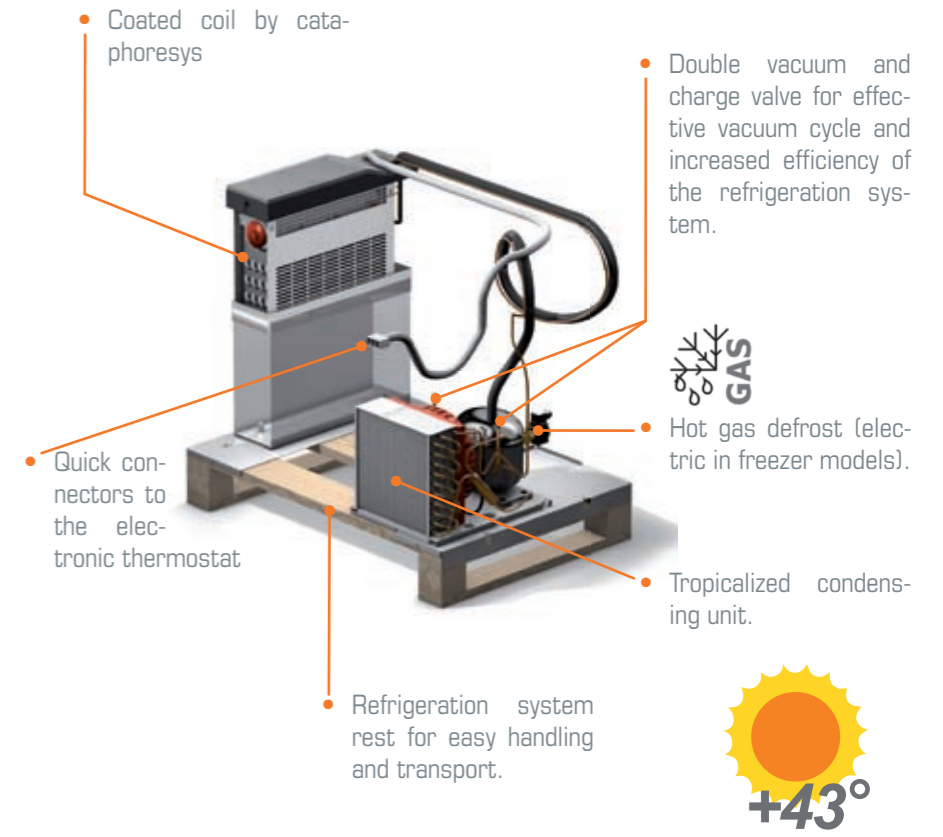
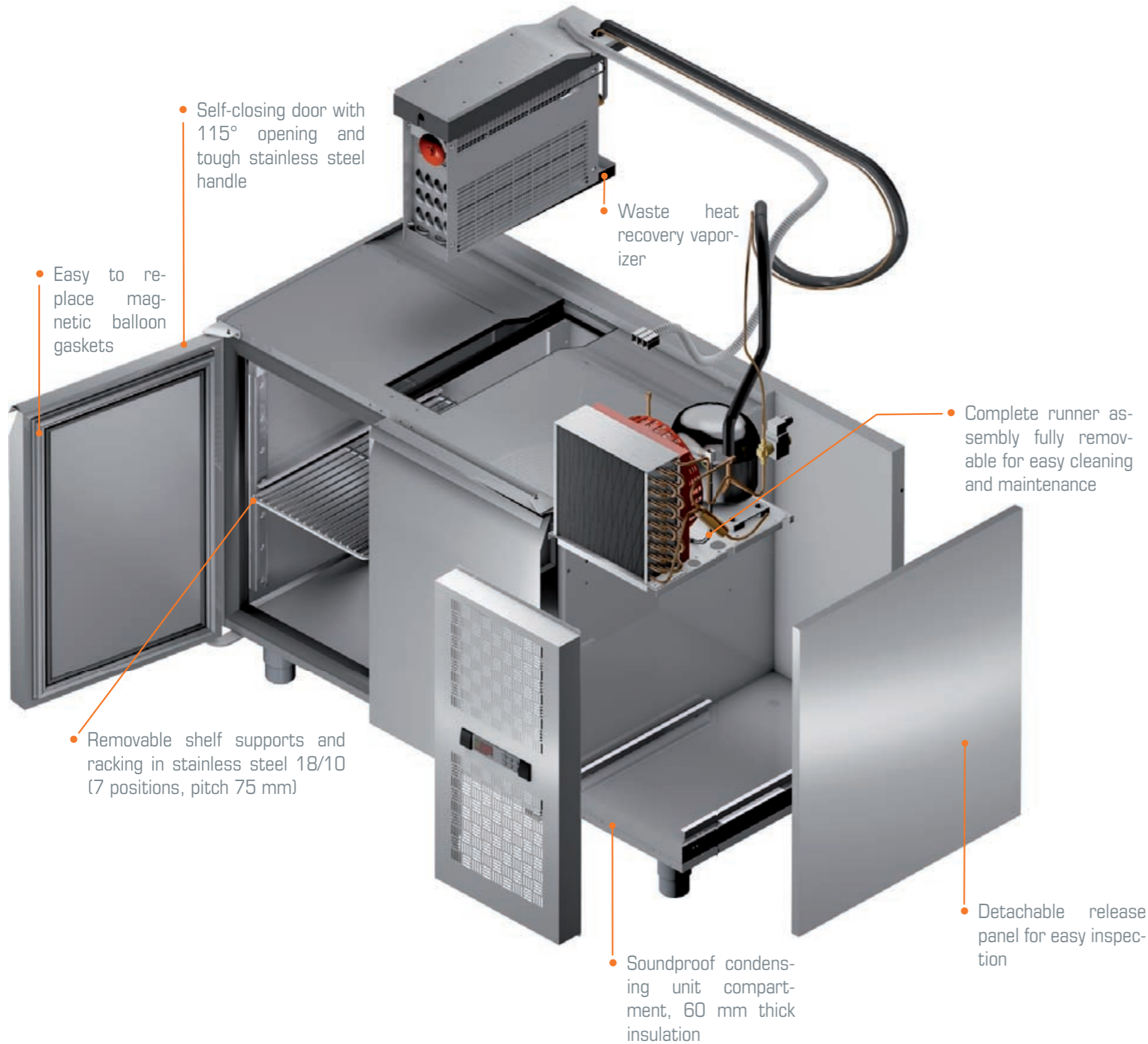


 **Cold Line**  
professional equipment



# FSS

## Refrigerated counters



### Benefits FSS system

Cold Line is proud to introduce the innovative FSS system for easy service and maintenance on its counters.

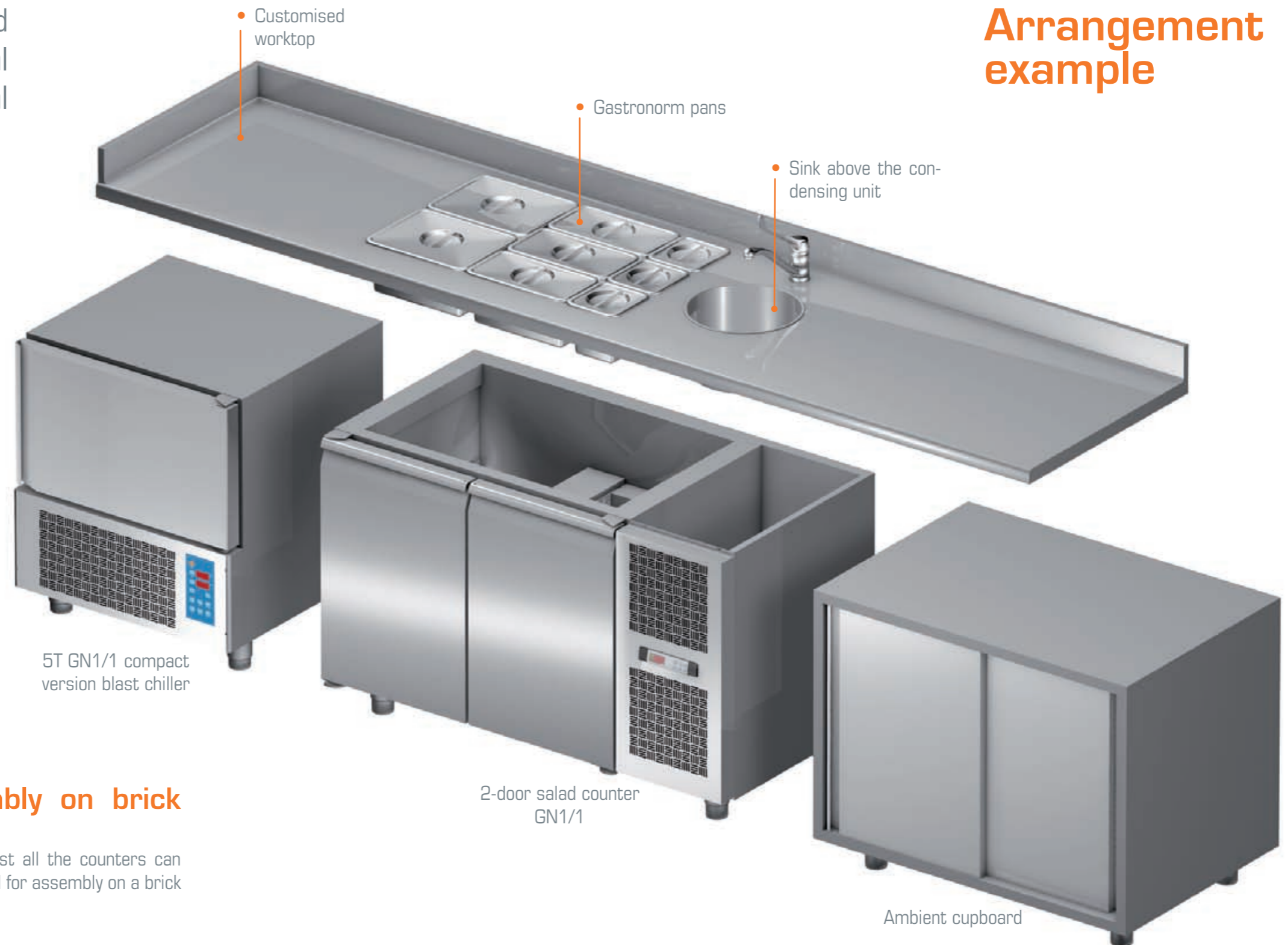
Prompt response to customer needs is a basic matter for any professional dealer. Cold Line refrigeration systems are designed and built to ensure maximum efficiency and durability. But if things, unfortunately, do go wrong, they can be quickly repaired, or replaced even by non-specialized personnel, with minimum delay, reduced operation costs and higher flexibility in spare parts handling.



# Modularity

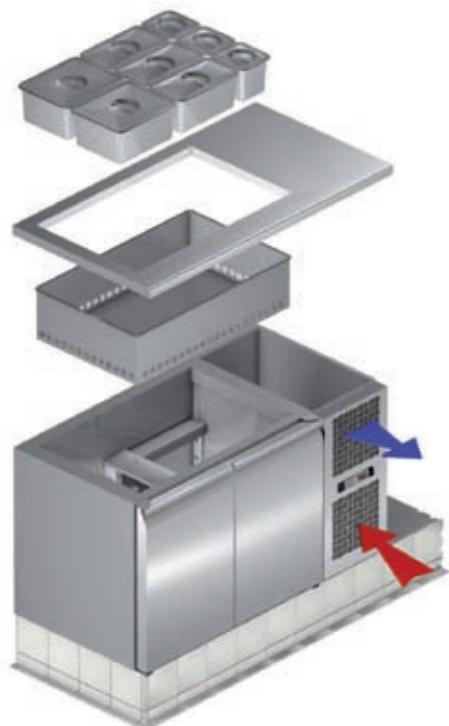
All the equipment is designed according to the dimensional modular criteria for functional and elegant solutions.

## Arrangement example



### Salad counter version

The worktop well can be customised according to the configuration of pans.



### Assembly on brick base

Upon request all the counters can be prepared for assembly on a brick base.

# GN 1/1 and EN counters

Ideal combination of storage and preparation work space to suit all requirements

Gastronorm counters available in 660 mm and 710 mm height

Reinforced, radius edged worktop

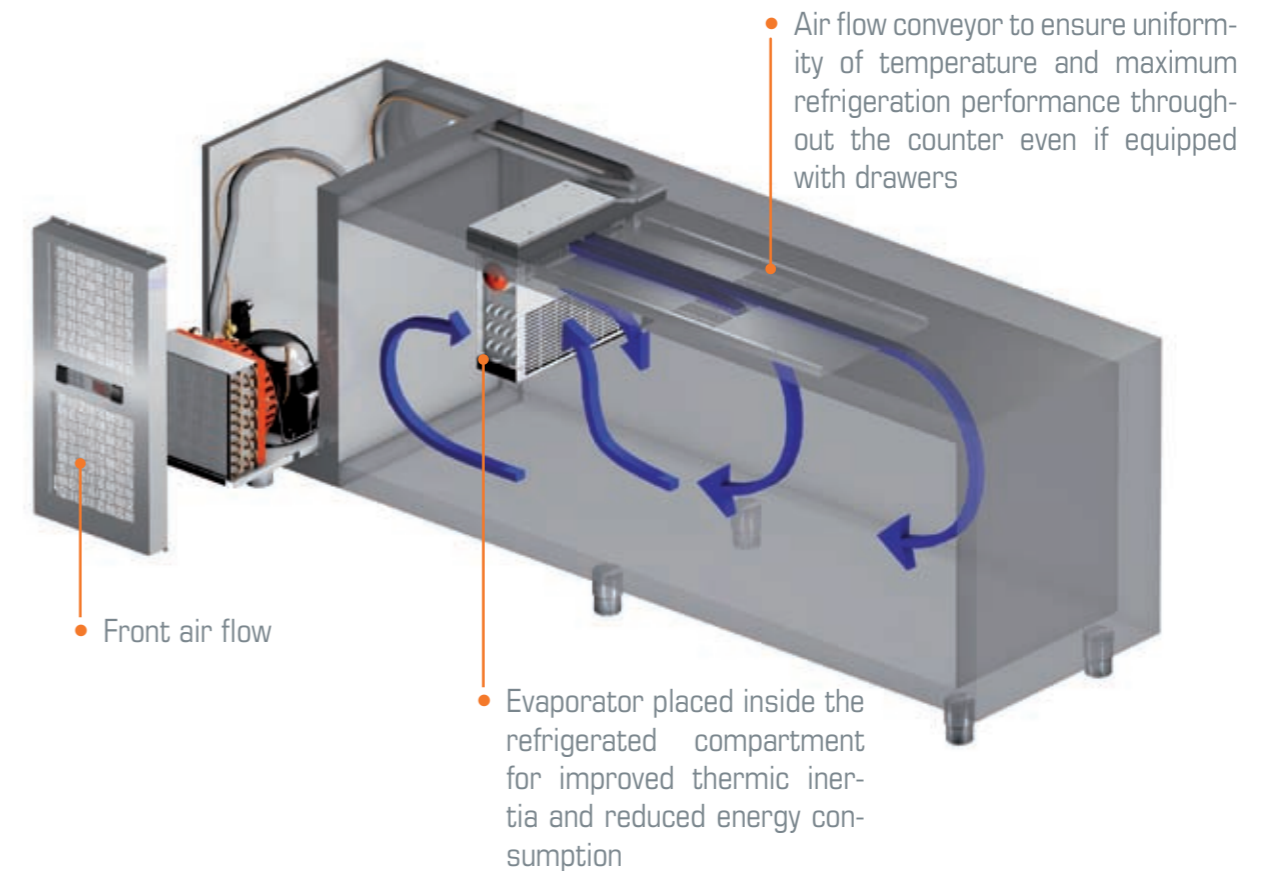
Tough stainless steel 18/10 interior and exterior

High capacity 2-drawer and 3-drawer banks available on all models (also in freezer version)

710/660 mm

Workout drawers fitted with Fullterer telescopic slides in stainless steel 18/10

Adjustable stainless steel 18/10 legs. Arrangement for brick base available on request.



Possibility to accommodate the running assembly on right or left side for increased installation options



# Remote refrigeration system

Each counter model is available in the remote version

## Benefits

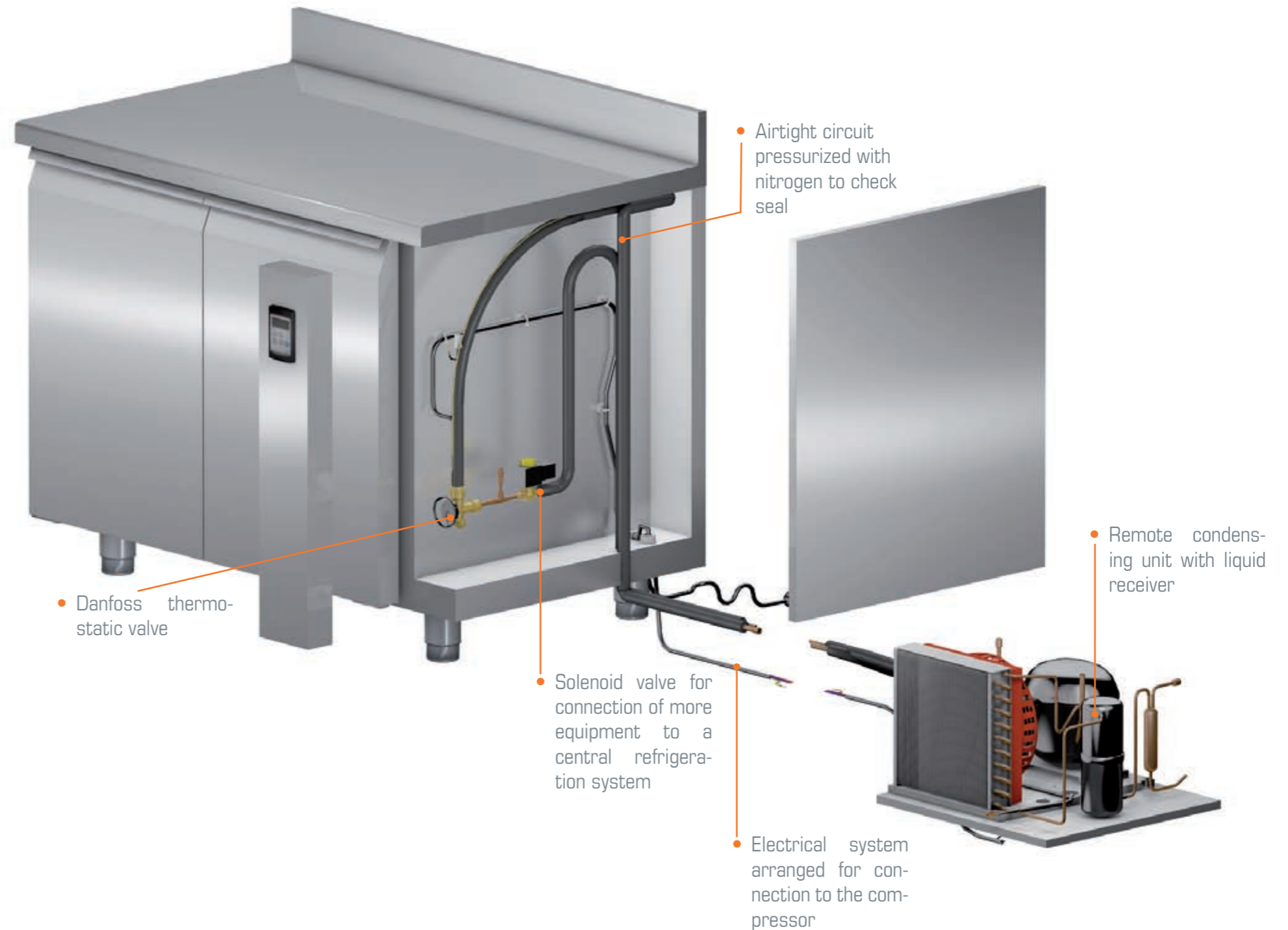
Quieter and more pleasant working environment as compressors and fans produce less noise and heat from the condensing unit is dispersed externally.

Improved operation conditions ensure reduced energy consumption and extended life of mechanical parts.

Remote counters are compatible with a wide range of temperature monitoring and control systems.

## Installation

Condensing units are suitable as standard for connection up to a distance of 8 m (piping supply not included). Customized condensing units available on request for longer distances.





# Cost effective operation

## 30% Energy Savings

60

60 mm thick high density zero ODP foam insulation



Intelligent defrost



Thermo-sensitive evaporation resistance



**On its counters Cold Line exploits the new range of compressors Aspera NEK, for increased energy efficiency and quieter, improved performance**

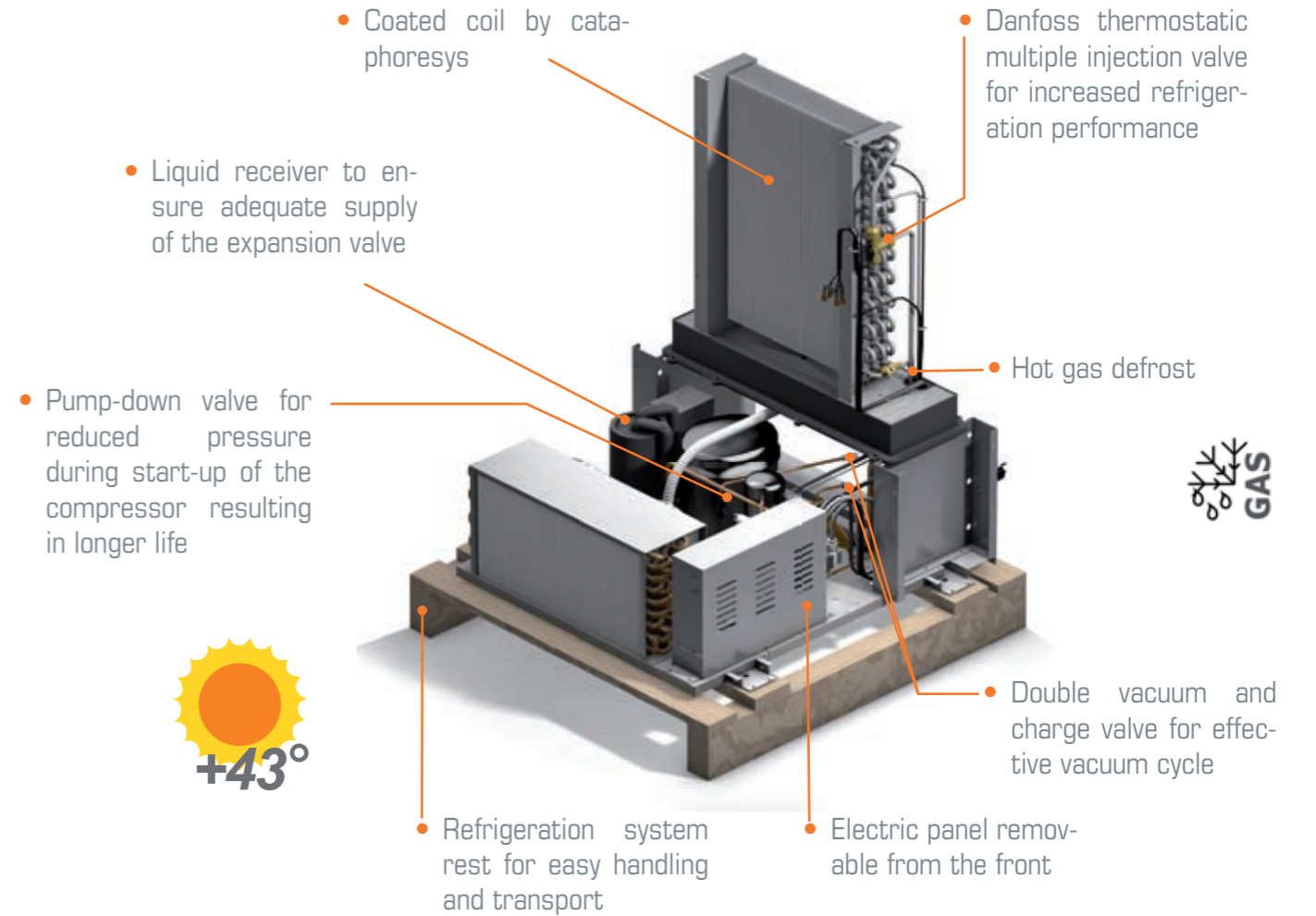
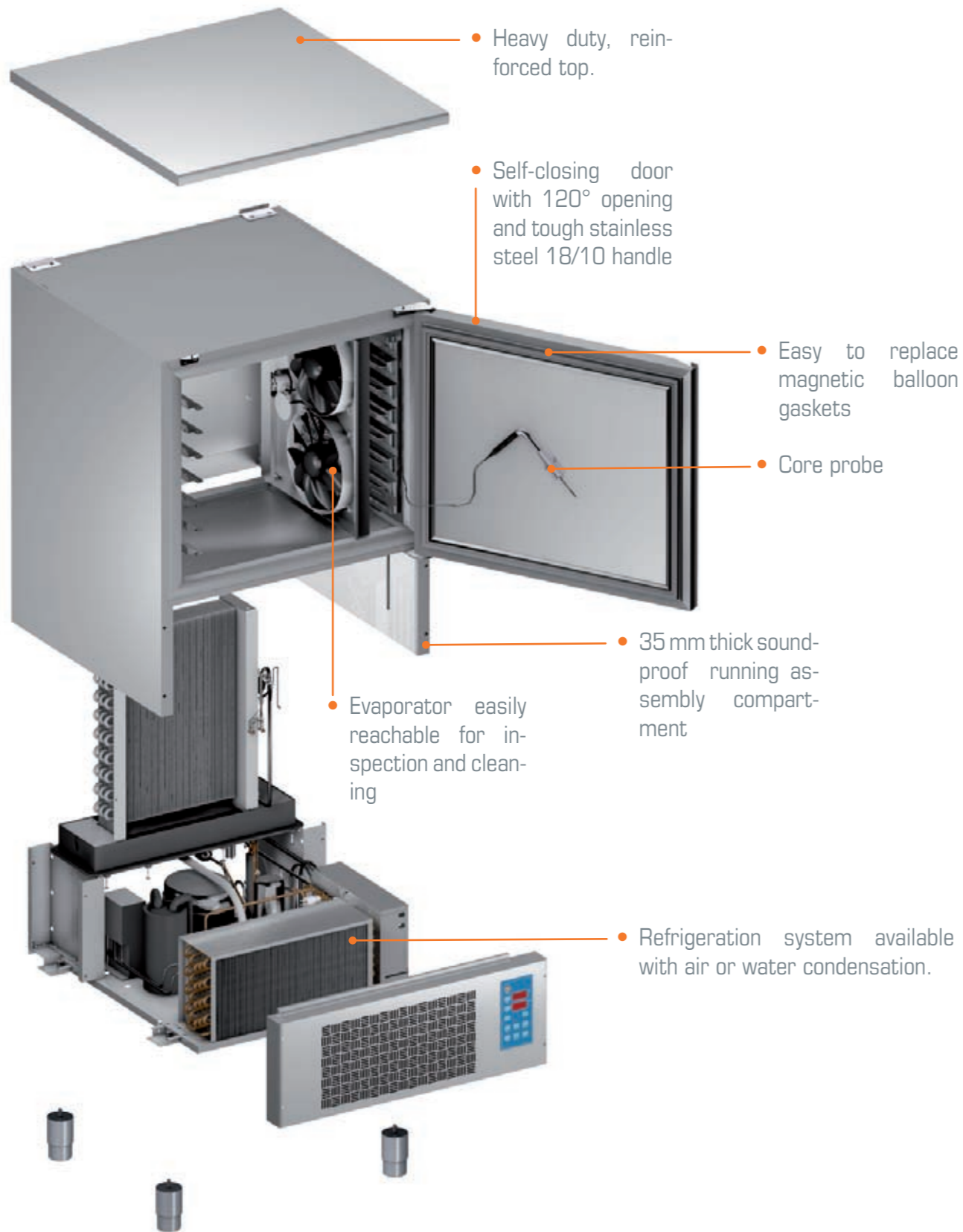
Reduction of energy consumption -15%  
Reduction of acoustic impact -5 dBA  
Reduction of vibrations during operation -22%  
Increased energy efficiency +8%





# FSS

## Blast chillers/freezers



### Benefits FSS system

Cold Line is proud to introduce the innovative FSS system for easy service and maintenance on its blast chillers.

Prompt response to customer needs is a basic matter for any professional dealer. Cold Line refrigeration systems are designed and built to ensure maximum efficiency and durability. But if things, unfortunately, do go wrong, they can be quickly repaired, or replaced even by non-specialized personnel, with minimum delay, reduced operation costs and higher flexibility in spare parts handling.



# Remote refrigeration system

Each blast chiller/freezer model is available in the remote version

## Benefits

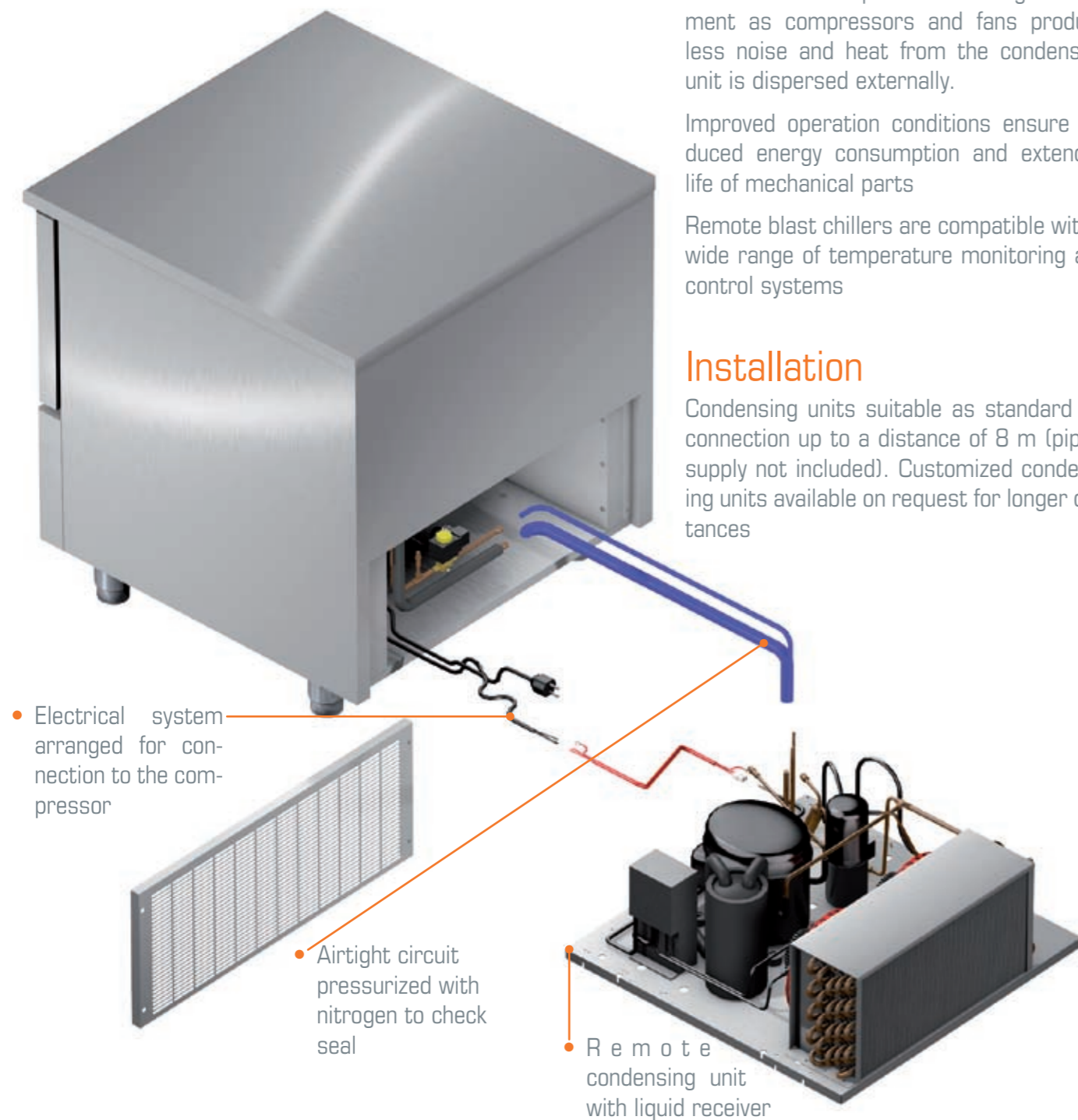
Quieter and more pleasant working environment as compressors and fans produce less noise and heat from the condensing unit is dispersed externally.

Improved operation conditions ensure reduced energy consumption and extended life of mechanical parts

Remote blast chillers are compatible with a wide range of temperature monitoring and control systems

## Installation

Condensing units suitable as standard for connection up to a distance of 8 m (piping supply not included). Customized condensing units available on request for longer distances



5-tray blast chiller/freezer GN 1/1 suitable for placing on top a 6-tray GN 1/1 oven



# Cost effective operation

## 30% Energy Savings



Needle core probe



Intelligent defrost



Fans stop working when the door is opened



**On its 5-tray and 7-tray blast chiller/freezers\* Cold Line exploits the new range of compressors Aspera NEK, for increased energy efficiency and quieter, improved performance**

Reduction of energy consumption -15%  
Reduction of acoustic impact -5 dBA  
Reduction of vibrations during operation -22%  
Increased energy efficiency +8%

\* 10-tray, 14-tray and 20-tray models equipped with semi-hermetic compressors. 20-tray models available only in remote version





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