

VISION

NATURALLY COLD




MADE IN ITALY

Experience, passion, dedication and team work are the values that inspire our everyday work.

Coldline works in one of the most productive areas in Europe, contributing daily to local economic and social development.

Choosing Coldline means to rely on professionalism, modernity and practicality. Each design is inspired by the principles of quality, energy saving and environmental protection by selecting low environmental impact materials, reducing the number of parts and using easily recyclable packaging.

Production efficiency is a priority, and this is why all processes take place within the company. The constant control of semi-finished products at different stages guarantees the quality of the finished product. To that end, all engineers spend about 10% of their time to check the work done by those who preceded them. Each unit is tested before delivery according to a strict internal protocol that certifies its quality.

Visit coldline.it or ask us with 

VISION MULTIFUNCTION MACHINE

The new generation of machines that combines blast-chilling, proving, storage and thawing in a single device.



VISION replaces several traditional devices integrating multiple functions in a small space, providing significant economic benefit. Try to imagine a machine that blast chills, freezes or thaw raw materials, semi-worked products and your preparations during the day, and gently proves your croissants overnight, making them ready for baking the next morning.


VISION is the result of a collaboration with internationally renowned pastry chefs, combining the best traditions with state-of-the-art technology. Incredibly easy to use, versatile, unique machines with a powerful, innovative software that simplifies what once was a very complex process.



VISION IS MULTIFUNCTION,
SCIENTIFIC PRECISION, FLEXIBILITY,
EASY TO USE, HACCP



BLAST CHILLERS

The VISION blast chiller can be used for blast chilling, freezing, store, prove and thawing thanks to a technology that dynamically manages temperature, ventilation intensity and humidity levels. 

Blast chillers are now a common tool in pastry laboratories, but traditional models are used during the day and unused at night. With VISION, you can use the machine round the clock, recouping your investment in a very short time. You can blast chill and freeze during the day, gently thaw or prove your dough overnight, streamlining work and reducing personnel costs.

With VISION your raw materials, semi-worked products and creations are quickly, efficiently and accurately blast-chilled with cycles specifically designed for each of them. You will save time, reduce energy consumption, and soon see quality and economic benefits.

RETARDERS/PROVERS

VISION knows all the variables that affect the quality of proving. It measures the temperature, acting on ventilation and humidity to obtain the perfect microclimate.

VISION is a true proving expert. It proves any dough when needed, even at night, without requiring your presence. The level of humidity, a key to excellent proving, will always be the one you desire. The ultrasonic humidifier releases steam quickly and reliably without causing superficial cracking.

You can select the most suitable programme for each product and decide the speed of action of the yeast. You will get excellent quality at the desired time, baking your products according to your standards.

STORAGE UNITS

VISION raises the technology standard for storing bakery and pastry products, chocolate and ice cream to reach new levels of excellence.

The C80 storage unit is equipped with two compressors and dual independent refrigerant circuit. Requirements change depending on the season and type of production. The simultaneous operation of two compressors provides high power when you need rapid, intense cooling, while only one compressor ensures low power consumption and more delicate cooling when the appliance runs at night or at partial load.

The compressors work alternately for reduced wear of each compressor and longer life of mechanical parts. The humidity control ensures optimal storage of pastry products, chocolate and ice cream.





MULTIFUNCTION

Have you ever thought of what it costs to buy a specific appliance for every need? Vision performs several functions: blast-chilling, proving, storing, chocolate crystallisation, thawing.

Why not blast chill your croissants and pastries during the day and prove them at night? Vision technology takes advantage of several features of the equipments within 24 hours, an innovation that allows you to quickly recoup your investment, save space and avoid unnecessary spending on additional equipment.

Every modern business requires careful control of costs and revenues to achieve a reasonable profit. The equipment used plays a crucial role in this regard. The new VISION range is designed to optimise time, space and resources providing the highest level of quality in blast chilling, proving and storage.

BLAST CHILLERS



FUNCTION

- Blast chilling
- Deep-freezing
- Storage
- Retarder/Prover
- Chocolate
- Thawing

RETARDERS/PROVERS



FUNCTION

- Retarder/Prover
- Storage
- Chocolate
- Thawing

STORAGE UNITS



FUNCTION

- Storage
- Chocolate
- Ice cream
- Thawing



SCIENTIFIC PRECISION

VISION constantly adjusts temperature, humidity level and ventilation intensity to preserve the quality of your carefully selected raw materials and products.

Pastry making is a science and not just an art, requires precise doses and meticulous methods in the process. You can get the same scientific precision in blast chilling, proving and storage by using VISION multifunction devices.

Knowledge is at the basis of any progress, that is why Vision knows the level of humidity, temperature and ventilation intensity in every moment and adjusts them continuously to preserve the quality of the products and raw materials which you have carefully selected.



TEMPERATURE

Cooling rapidly is essential to avoid dehydration of the product. Vision checks the temperature with probes positioned at strategic points for perfect and constant monitoring of data, in both cooling and heating phases.

HUMIDITY

No longer high, medium or low humidity, but exactly the level you set from 40% to 95%. The ultrasonic humidifier, an innovative technology with very low water and energy consumption, generates the steam required for the proving phase. During crystallisation and storage of chocolate the system dries the air ensuring the minimum level required.

VENTILATION

The air flow can be modulated from 30% to 100%. The system constantly monitors ventilation intensity, changing it even by 1% as necessary to maintain a uniform circulation of air.



VISION CONSTANTLY MONITORS
TEMPERATURE, HUMIDITY AND
VENTILATION INTENSITY.

TOUCH SCREEN INTERFACE

Complicated control panels with dozens of buttons and switches belong to the past. VISION has only one touch screen display and a single on/off button.

High cooling power and an amazing software, are the result of 3 years of Coldline research, to which is added an unparalleled easy to use. The elegant and strong structure, the high-power refrigeration system and touch screen technology on the door, make VISION appliances unique and extremely pleasant to use.



NO MORE COMPLICATED SYMBOLS
AND CRYPTIC MESSAGES, BUT ONLY
ONE TOUCH SCREEN DISPLAY AND A
SINGLE ON/OFF BUTTON

EASY TO USE

Many appliances use complicated acronyms and cryptic messages that make it frustrating to even perform the simplest task, but in any business time is money. An appliance should be intuitive, clear and simple for everybody to use.

Working with VISION is easy. Just turn on the control panel and follow the directions on the GUI touch screen. No buttons, switches, scrolling or other complicated tools, but only one touch screen display and a single on/off button. Vision guides you step by step through the choice to be made, explaining each function.



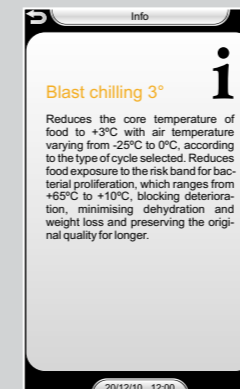
MENU

The main menu is the home page of the appliance. From here you can easily select the function to be used and achieve the result with a few touches.



RECIPES

A professional knows the benefits of a blast chiller, but is the same type of blast chilling ideal for all products? An excellent final result depends on time, temperature, humidity and ventilation variables. As in cooking, the result of blast chilling and proving changes depending on the type of product. That is why VISION provides a specific recipe for the blast chilling, proving and thawing of each specific raw material, semi-finished or finished product. You will save time, reduce energy consumption, and soon you will see quality and economic benefits.



INFO

For each function you can see useful information and practical advice by simply touching the "i" symbol on the right of each main button. You can now forget the long, tedious reading of instruction manuals and focus on your work and your creations.



PERSONAL MENU

The selection of each application is itself very easy, but VISION offers you even more. You can collect all the programs you use frequently in a personal menu to start them immediately without wasting time. You can set your personal menu as the home page of the system to quickly use your favourite programs.



FLEXIBILITY

Most professional equipment performs a single function following rigorous processes, which cannot be changed by the user. With VISION you can adjust temperature, ventilation intensity and humidity according to seasonal, loading and production requirements. A new concept, a device at your service that does what you need and how you want it.

YOU SET THE COLD

VISION diligently perform each task by selecting for you the best temperature, ventilation and humidity conditions, but gives you the opportunity to adjust each operating parameter in real time, always leaving you the last word.

PROVING IMMEDIATELY OR AT SET TIMES?

You can adjust ventilation, humidity and time during a proving cycle. You can view the programme and change data by saving the new parameters with a touch.

STORING WITH DELICATE COLD

You can change the set-point and set the most appropriate for the type of storage. If necessary, you can change the humidity level to obtain a delicate cold and prevent the risk of product dehydration.



CRYSTALLIZATION AND CONSERVATION
OF CHOCOLATE: A SPECIFIC CYCLE FOR
ANY PRODUCT.

HACCP

If you run a blast chilling or freezing cycle at night, the next morning you can view the results directly from the storage page.



BLUETOOTH PRINTER (OPTIONAL)

You can freeze portions or small quantities, print and apply a label with the date and name of the product to keep a check on your supplies.



USB

In the HACCP menu you can find all memory data, divided into daily files. You can view, download to USB or print them by selecting the individual cycle, the single day or the entire database.



CONTINUOUS UPDATING

You can download software releases for free from the website and upgrade your appliance with the latest version. You can also download new blast chilling or proving/retarding recipes specifically designed for different types of product, which can be customised at any time. You can submit requests for specific recipes, which will be made by our pastry chefs.





BLAST CHILLERS

The range

5T
GN1/1 trays
EN60x40



6T
GN1/1 trays
EN60x40



7T
GN1/1 trays
EN60x40



10T
GN1/1 trays
EN60x40



14T
GN1/1 trays
EN60x40



Size (mm)	L 780 D 859 H 840	L 780 D 859 H 900	L 780 D 859 H 1080	L 780 D 859 H 1545	L 780 D 859 H 1765
Model	W5F	W6F	W7F	W10F	W14F
Maximum power	0,9kW	1,1kW	1,2kW	3,35kW	3,44kW
Maximum absorption	4.9A	6.0A	6.1A	6.2A	6.6A
Cooling capacity	1528W*	1755W*	2084W*	5211W*	6013W*
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	400V 3N/50Hz	400V 3N/50Hz
Capacity per cycle	18 kg +90° ⇒ +3°C 14 kg +90° ⇒ -18°C	20 kg +90° ⇒ +3°C 16 kg +90° ⇒ -18°C	25 kg +90° ⇒ +3°C 18 kg +90° ⇒ -18°C	40 kg +90° ⇒ +3°C 28 kg +90° ⇒ -18°C	50 kg +90° ⇒ +3°C 35 kg +90° ⇒ -18°C
Version	Remote version Water condensation	Remote version Water condensation	Remote version Water condensation	Remote version Water condensation	Remote version Water condensation

*Evap -10°C cond. 45°C

BLAST CHILLERS

The range

30T Remote
GN1/1 trays - EN60x40



30K Remote
Trolley for EN60x40 trays



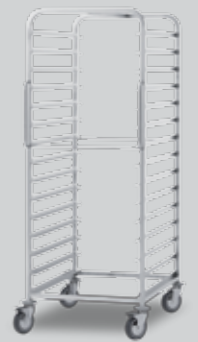
TROLLEY
EN60x40



40K Remote
Trolley for EN60x80 - GN2/1 trays



TROLLEY
EN60x80



Size (mm)	L 810 D 1096 H 2215	L 960 D 1276 H 2365	L 460 D 620 H 1750	L 1400 D 1298 H 2340	L 660 D 820 H 1750
Model	W30FR	W30KFR		W40KFR	
Maximum power	5,6kW	5,6kW		6,5kW	
Maximum absorption	16.4A	16.4A		19.0A	
Voltage	400V 3N/50Hz	400V 3N/50Hz		400V 3N/50Hz	

Trolleys not supplied

30T OPTIONAL UNITS

30K OPTIONAL UNITS

40K OPTIONAL UNITS



Size (mm)	L 1300 D 450 H 650	L 1050 D 450 H 1250	L 1300 D 450 H 650	L 1050 D 450 H 1250	L 1050 D 450 H 1250	L 1410 D 560 H 1160
Model	30T-US	30T-UP	30K-US	30K-UP	40K-US	40K-UP
Maximum power	5,6kW	6,5kW	5,6kW	6,5kW	6,5kW	8,3kW
Maximum absorption	16.4A	19.0A	16.4A	19.0A	19.0A	24.4A
Cooling capacity	9702W*	12470W*	9702W*	12470W*	12470W*	15870W*
Voltage	400V 3N/50Hz	400V 3N/50Hz	400V 3N/50Hz	400V 3N/50Hz	400V 3N/50Hz	400V 3N/50Hz
Cooling capacity	80 kg +90° ⇨ +3°C 55 kg +90° ⇨ -18°C	115 kg +90° ⇨ +3°C 75 kg +90° ⇨ -18°C	80 kg +90° ⇨ +3°C 55 kg +90° ⇨ -18°C	115 kg +90° ⇨ +3°C 75 kg +90° ⇨ -18°C	120 kg +90° ⇨ +3°C 80 kg +90° ⇨ -18°C	200 kg +90° ⇨ +3°C 140 kg +90° ⇨ -18°C
Versions	Water cooling	Water cooling	Water cooling	Water cooling	Water cooling	Water cooling

*Evap -10°C cond. 45°C

RETARDERS/PROVERS

The range

AF60

EN60x80 trays



AF80

EN60x80 trays



JF80

Trolley for EN60x80



TROLLEY

EN60x80



TF13

EN60x40 trays



TF17

EN60x40 trays



Size (mm)	L 810 D 1096 H 2215		L 900 D 1138 H 2465		L 960 D 1276 H 2465		L 660 D 820 H 1750	L 1450 D 800 H 950*		L 2005 D 800 H 950*	
Model	-6° +35°C	-30° +35°C	-6° +35°C	-30° +35°C	-6° +35°C	-30° +35°C		-6° +35°C	-6° +35°C		
Maximum power	653W	1397W	1306W	2112W	1306W	2112W		0,55W	0,55W		
Maximum absorption	3,6A	6,8A	7,2A	11,8A	7,2A	11,8A		3,1A	3,1A		
Cooling capacity	668W**	1373W***	1336W**	1870W***	1336W**	1870W***		565W**	565W**		
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz		230V/50Hz	230V/50Hz		
Versions	Remote		Remote		Remote			Top without splashback • Without top		Top without splashback • Without top	

Standard accessories AF60-AF80: 20 pairs of stainless steel guides
 Standard accessories TF13-TF17: 4 pairs of stainless steel guides for each door

*With top and splashback / **Evap -10°C cond. 45°C / ***Evap -23,3°C cond. 54,4°C

STORAGE UNITS

The range

AC60
EN60x80 trays



AC80
EN60x80 trays



TC13
EN60x40 trays



TC17
EN60x40 trays



Size (mm)	L 810 D 1096 H 2215		L 900 D 1138 H 2465		L 1450 D 800 H 950*	L 2005 D 800 H 950*
Model	-5° +15°C	-30° +15°C	-5° +15°C	-30° +15°C	-5° +15°C	-5° +15°C
Maximum power	653W	1397W	1306W	2112W	0,55W	0,55W
Maximum absorption	3.6A	6.8A	7.2A	11.8A	3.1A	3.1A
Cooling capacity	668W**	1373W***	1336W**	1870W***	565W**	565W**
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Versions	Remote		Remote		Top without splashback • Without top	Top without splashback • Without top

Standard accessories AC60-AC80: 20 pairs of stainless steel guides
Standard accessories TC13-TC17: 4 pairs of stainless steel guides for each door

*With top and splashback / **Evap -10°C cond. 45°C / ***Evap -23,3°C cond. 54,4°C



FAST SERVICE SYSTEM

The exclusive Coldline technology for a low-cost, fast service.

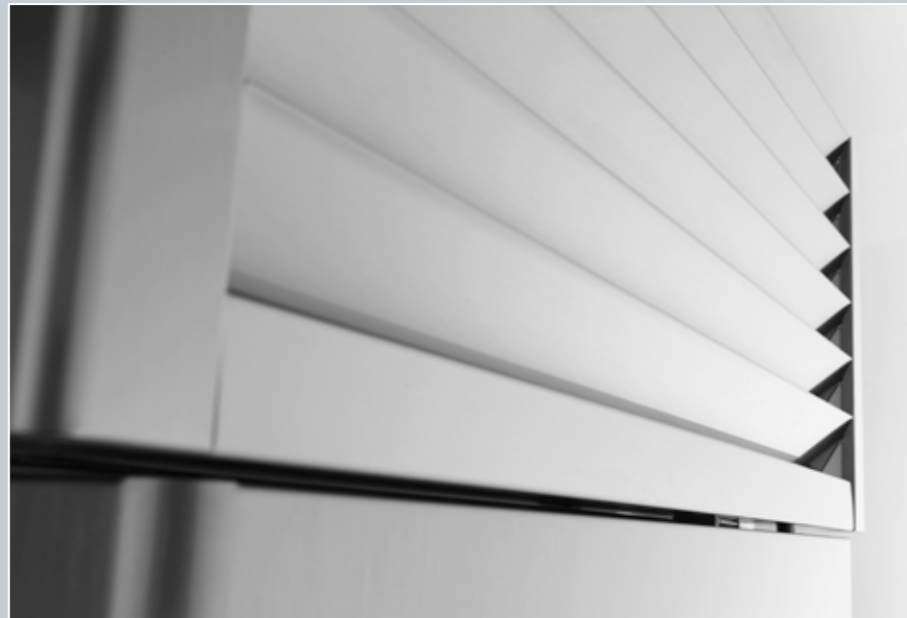
Coldline make major investments in design research, becoming a leader in technology and innovation. Each cabinet marked by the **FSS** symbol is equipped with a refrigeration system independent from the structure, which provides improved flexibility and service.

EXTEND THE LIFE OF YOUR APPLIANCE

You can extend the life of an appliance by replacing its old refrigeration system with a new one.

EASY SERVICE AND MAINTENANCE

Maintenance and service are simple, quick and do not require specialised personnel.







Zero compromise on quality,
one passion: cold!



Coldline Srl

Via Roma, 324
35030 Montemerlo
di Cervarese Santa Croce
Padova - Italy

Tel. +39 049.9903830

Fax +39 049.9903738

www.coldline.it

info@coldline.it

