

Ice cream

coldline



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



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



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 work

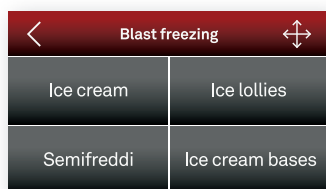
UP -40° +10°C	ACTIVE -40° +65°C	
■	■	Blast chilling Rapid cooling of uncooked and cooked food to +3°C. Evenly chilled throughout
■	■	Blast freezing Rapid cooling of uncooked and cooked food to -18°C. Evenly chilled throughout
■	■	Manual cycle Maintain foodstuffs at a temperature between -40°C to +10°C (Up) and -40°C to +65°C (Active)
-	■	Thawing Return ice-creams and previously frozen cold desserts to their serving temperature
-	■	Holding Maintain ice cream, desserts, cakes and dishes at a temperature ready to serve
-	■	Desiccation It gently dehydrates foodstuffs and lengthens its storage times
-	■	Proving and retarder proving Create the perfect microclimate for perfect proving
-	■	Chocolate crystallisation Pralines, chocolates and chocolate bars crystallise in a few minutes



Hot or cold? Think MODI

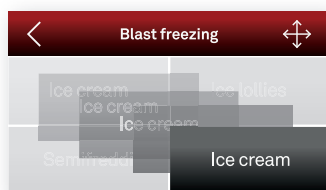
MODI dynamically manages the intensity of the cold and the heat by constantly modulating temperature, ventilation the cycle time. A technology that preserves the characteristics of foodstuffs, and extends their shelf life.

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.



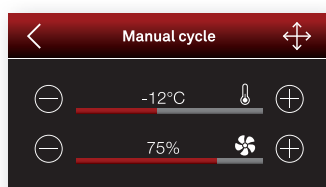
Customised recipe book

You have the possibility to customise programs for each type of food.



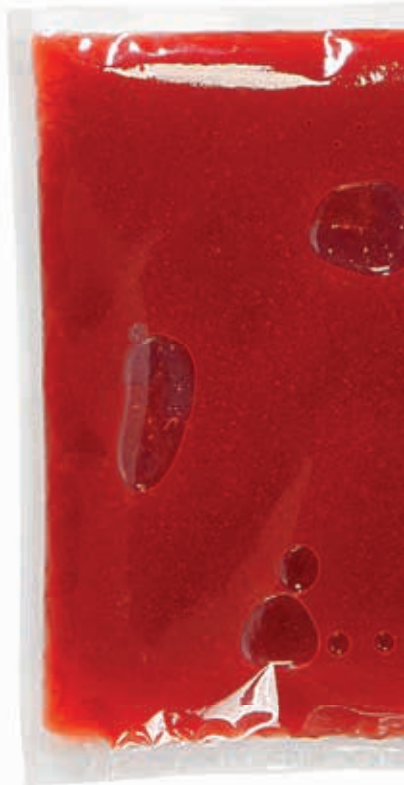
Personal layout

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.

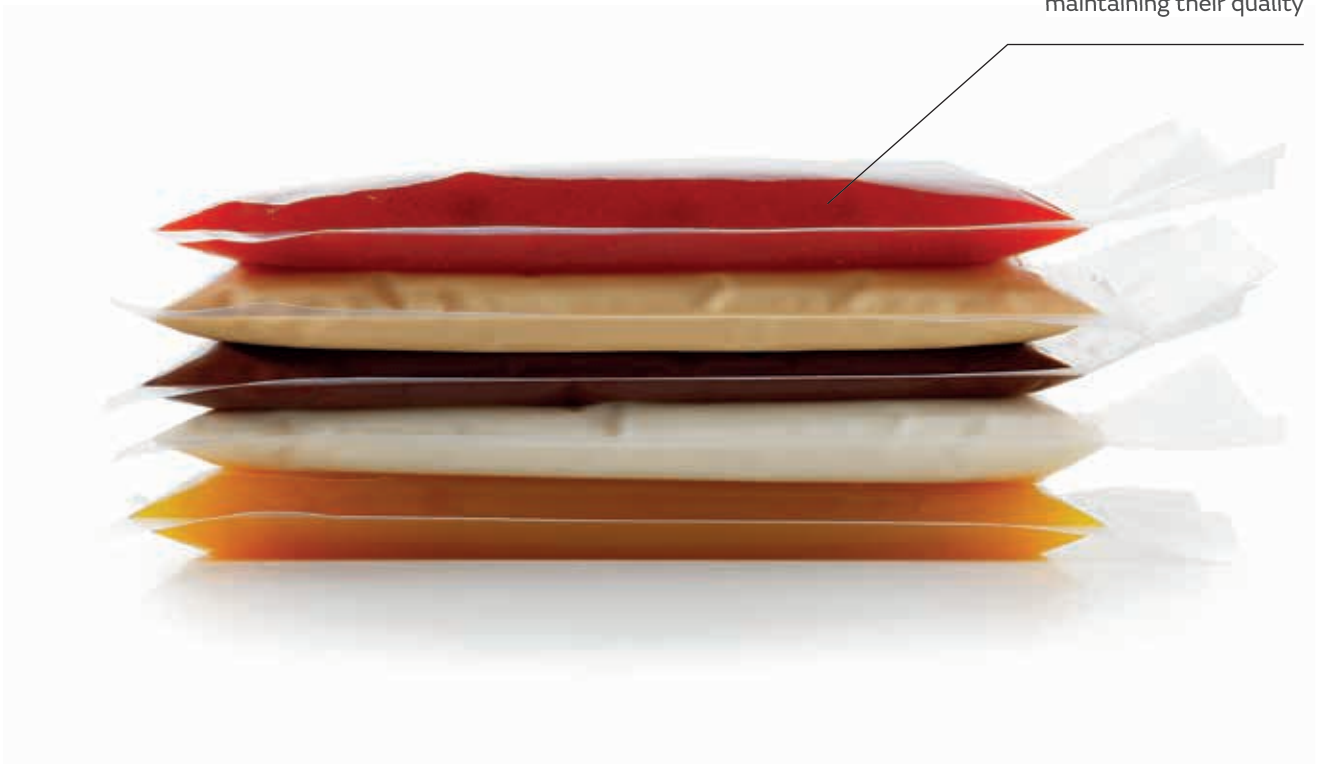


Blast chilling

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



Freezing and blast freezing are not synonymous

After the creaming process, the ice cream must be cooled to -12°C – -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.

Blast freezing with MODI

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



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.



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.



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?

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.



Desiccation

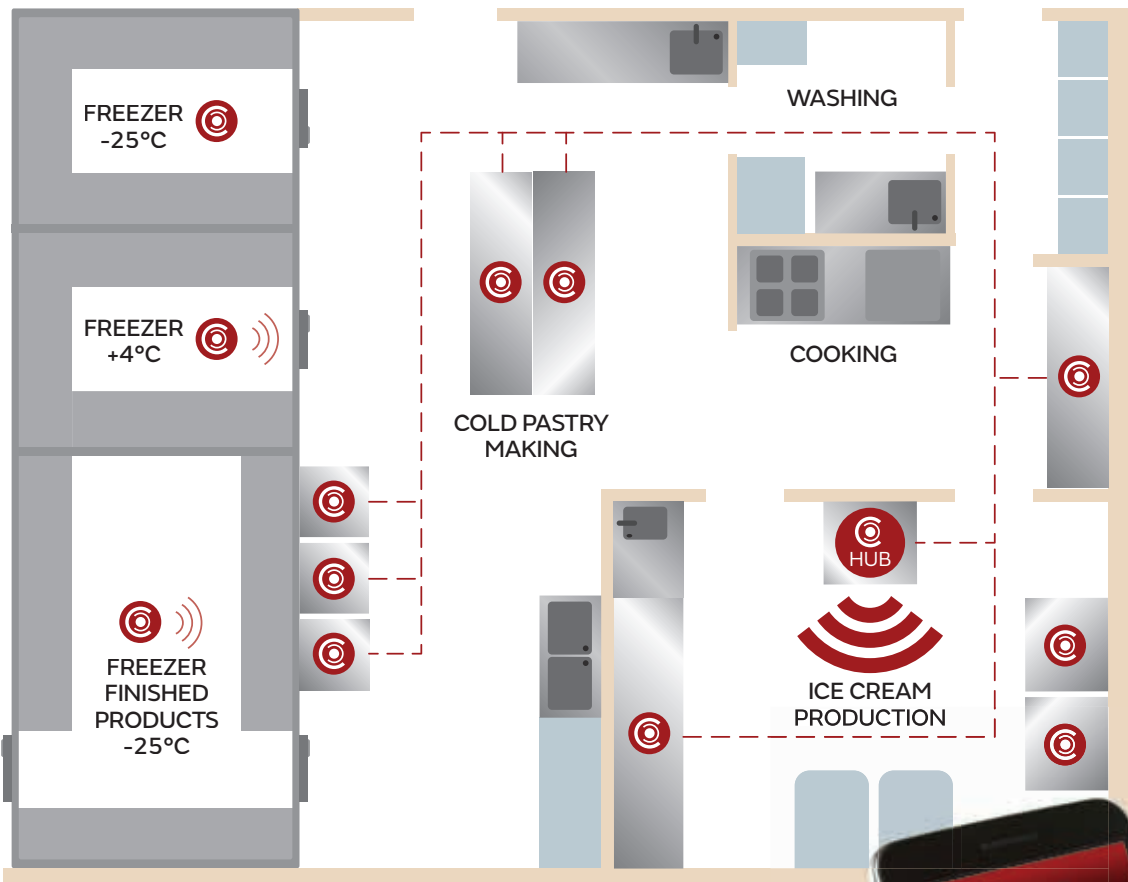
Dehydrate the fruit to garnish ice cream cups, semifreddi and spooned desserts.



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, an hub in the Cosmo

What is Cosmo?

Cosmo is an innovative wi-fi technology which allows you to connect all the Coldline refrigerators in your workshop to the MODI blast chiller and monitor them from your smartphone. Therefore, you are always able to check on their status.

No stress

Refrigerators work non-stop, 24 hours a day. The quality of the food you have selected depends on them functioning perfectly. Cosmo detects any faults caused by power cuts or improper use and sends an immediate notification to your smartphone.

Efficiency is monitored

Cosmo constantly compares the performance of your Coldline appliance with the ideal parameters. In cases of significant differences, it suggests the necessary maintenance to ensure the best performance.

Software is always updated

Thanks to Cosmo the software of your Coldline device can receive periodic updates, equipping it with the most recent developments.

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.



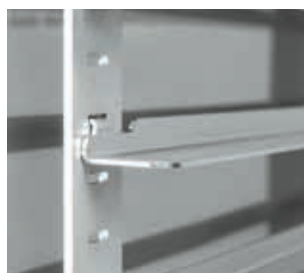
Easy maintenance

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

CFC/HCFC FREE, insulation thickness: 60 mm

Touch screen 4.3" with USB socket

Plug-In and Remote version

Hot gas defrosting (Plug-In), forced air (Remote)

Variable air flow condenser

Anti-corrosion painted evaporator

Door frame with anti-condensation system

Operates in climate class 5

Connection MODBUS-RT

Cosmo wi-fi supervision system

MODI blast chillers

Up & Active

3T

GN2/3



5T

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	

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

2
2
2
1
1
L 625 D 600 H 421
7 Kg
5 Kg
0,076 kWh/kg
0,247 kWh/kg
370W - 1,7A
220/240V-50Hz
Core probe
-

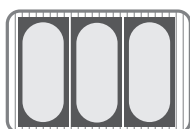
NOTA
Model with Hard and Soft
blast freezing and deep
freezing functions

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

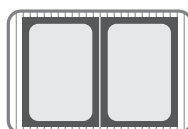
Layout

on shelf EN60x40

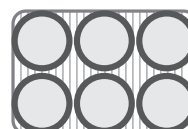
Basins
5 l. - 7,1 l.



Basins
5,4 l.



Ice cream containers
3,9 l. - 7,3 l.



Depth
700 mm

5T

EN60x40



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

6T

EN60x40



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

Depth
700 mm

6T

EN60x40



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

7T

EN60x40



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

MODI blast chillers

Up & Active

10T
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	

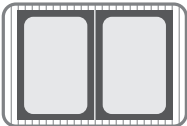
* manual cycle -40°C
Regulations EN 17032:2018

Layout
on shelf EN60x40

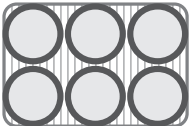
Basins
5 l. - 7,1 l.



Basins
5,4 l.



Ice cream containers
3,9 l. - 7,3 l.



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
EN60x40Remote
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
EN60x40Remote
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
EN60x40Remote **H** 2085 mm
Special voltage



Refrigeration cabinet



ICE cabinet, intense cold with low consumption

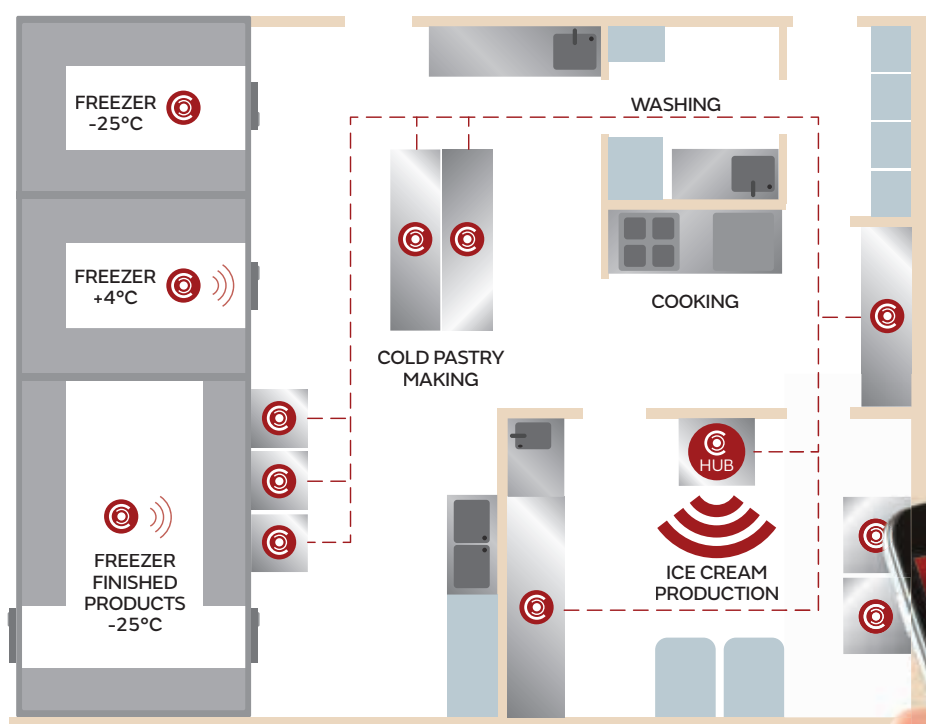


The quality of your ice cream is determined by the careful choice of high quality ingredients. It is a product that deserves to be stored in a high quality system, in order to keep its creaminess and flavour intact. ICE cabinets have been specifically designed to accomplish this task.



Cosmo, the exclusive Coldline supervision system

Cosmo is an innovative Wi-Fi technology that allows you to connect all of the Coldline appliances in your workshop to a Cosmo HUB and monitor them from your smartphone. Connect the ICE cabinets to a Cosmo HUB (MODI, VISION or LEVTRONIC) and, thanks to the Cosmo app you can check the condition and status of all its functions for every appliance in real time, and receive an immediate alarm in case of a power cut or improper use by personnel.



Coldline FSS, a technology which provides an economic and fast service

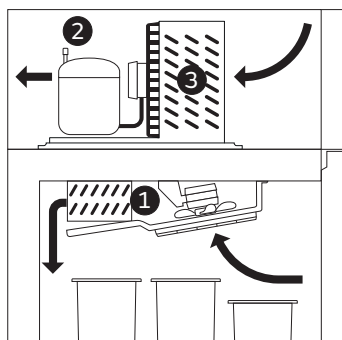
The enormous energy invested into research and development by Coldline puts it at the forefront of its sector in terms of technology and innovation. Each cabinet is marked with the symbol FSS (Fast Service System) and is equipped with a refrigeration system independent of its body, a feature which ensures huge advantages in terms of flexibility and service. All components are easily accessible for simple and timely intervention.



Reliability and high efficiency

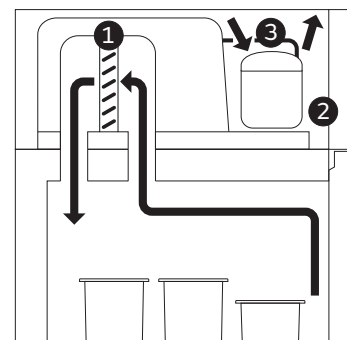
Unlike systems from other companies, Coldline cold storage cabinets position an evaporator inside the compartment, which ensures effective air circulation and the maintenance of a perfect temperature, even in cases where it is subject to heavy use. Thanks to the wide spaces in the compartment, the condenser 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



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.

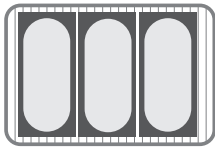
Optimal organisation of space

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.

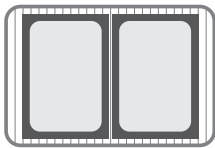
All the space you need for storing your ice cream

ICE 650 L

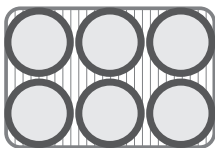
D cabinet 715 mm
Shelf 60x40 cm



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



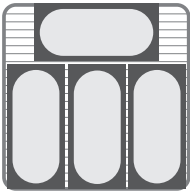
22 Basins 5,4 L (36x25x8 cm)



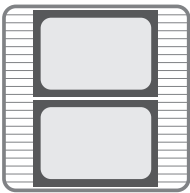
24 Ice cream containers 7,3 L (Ø20x25 cm)
48 Ice cream containers 3,9 L (Ø20x12,5 cm)

ICE 700 L

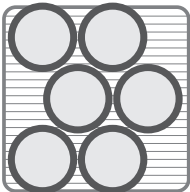
D cabinet 815 mm
Shelf 53x53 cm



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



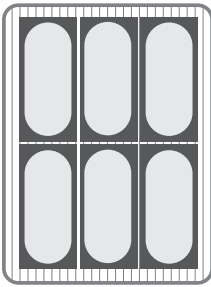
22 Basins 5,4 L (36x25x8 cm)



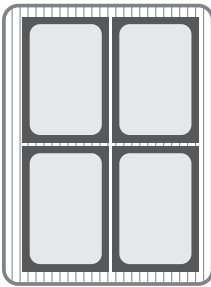
24 Ice cream containers 7,3 L (Ø20x25 cm)
48 Ice cream containers 3,9 L (Ø20x12,5 cm)

ICE 900 L

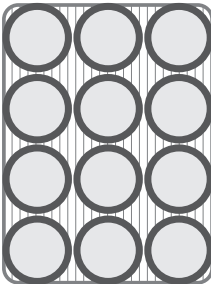
D cabinet 1015 mm
Shelf 80x60 cm



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.



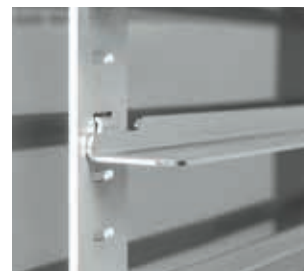
Two half doors

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

LED lighting

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-RT connection

Refrigerant gas R290 ecological GWP=3
Refrigerant gas R452A (-10°C -30°C)

Condensation automatically evaporates

Pedal opening system (optional)

ICE cabinets

650 lt



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

L 810 D 715 H 2085	
-10° -22°C	-10° -30°C
D	E
1794	2467
220/240v-50Hz	
8 plastic coated shelves EN60x40	
Remote	
Two half doors	
Special voltage	

700 lt

900 lt



L 740 D 815 H 2085	
-10° -22°C	-10° -30°C
C	E
1610	2625
220/240v-50Hz	
8 plastic coated shelves 53x53 cm	
Remote	
Two half doors	
Special voltage	

L 810 D 1015 H 2085	
-10° -22°C	-10° -30°C
D	E
2916	3813
220/240v-50Hz	
16 plastic coated shelves EN60x40	
Remote	
Two half doors	
Special voltage	

Coldline Srl reserves the right to make changes
to the products contained in this catalog
at any time without prior notice.

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