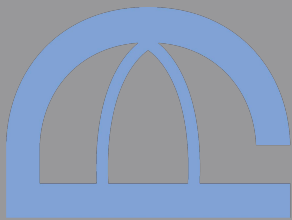


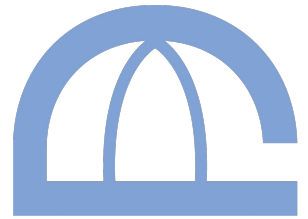
Bakery



DAENCKER

coldline





DRÄNCKER

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



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.



Proving made easy

We offer ideal solutions for every catering business.
A wide range of sizes, energy savings and high performance are the benefits of cold temperatures and gentle heat, produced by Coldline.



Bakeries

Bakeries
Neighborhood bakeries
Baking workshops



Pastry

Confectioners
Producers of large
proved products



Pizzeria

Gourmet pizzerias
Pizza take-aways



Catering

Hotels
Restaurants
Cooking centres
Companies
Hospitals



Retarder prover cabinets



ONIC

Retarder proving

Manual proving

Continuous cycle

Storage

LEVTRONIC, the secret behind your proved products

Proving is a delicate process which determines the quality and fragrance of the finished product: the variables involved are time, temperature and humidity, which change with the changing of the seasons.

The new generation of LEVTRONIC counters, cabinets and Roll-In models create a microclimate ideal for maturing any dough, regardless of the weather conditions. You can customise a program based on the type of yeast and flour, and water characteristics to achieve extraordinary results every time.





Functions

Retarder proving

By using low temperatures it is possible to slow down or to stop the yeast's fermentation, and then reactivate it later to obtain proved dough at the desired time. Depending on the ingredients used, you can customise the stages of stopping, holding, reactivating, proving and storage.

Manual proving

It is possible to activate a direct proving program with a set temperature, level of humidity and ventilation strength for a defined period of time at the end of the program. LEVTRONIC preserves the dough in optimal condition until baking.

Continuous cycle

Use the manual function to set the time, temperature, humidity and ventilation levels. LEVTRONIC proves the dough using a continuous cycle without stopping.

Storage

Food is stored at the desired temperature between -6°C and $+10^{\circ}\text{C}$ or -20°C and $+10^{\circ}\text{C}$.

Controls



Time

Decide the duration of the proving phase



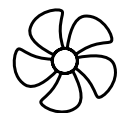
Temperature

Choose the best temperature for the maturation of the dough, from -6°C to $+40^{\circ}\text{C}$



Humidity

Decide on the ideal percentage of moisture, between 45% and 95%



Ventilation

Decide on the optimal level of ventilation intensity, from 25% to 100%

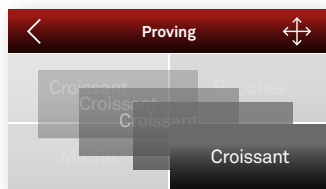


Create your customised programs



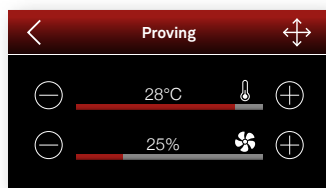
Create new programs

With LEVTRONIC you have a list of system programs available. The settings can be easily consulted in the current cycle, and modified by saving a new program in the personal menu.



Personal layout

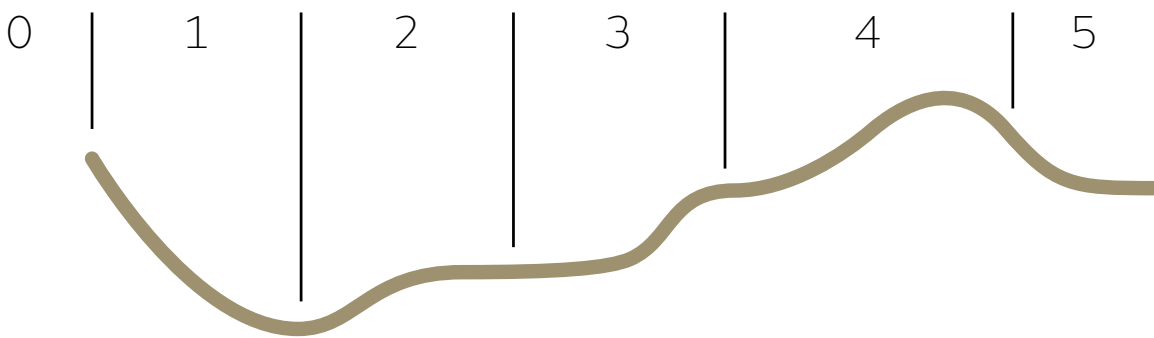
You can change the position of the recipe keys by creating your own layout.



Instant modification

With a simple touch, you can check and change the settings of the current program.

A 5 phase retarder prover for relaxing work



0

Temperature

Temperature of the finished dough, forming the cooked gluten.

1

Stopping

The dough is rapidly cooled and the fermentation of the yeasts is inhibited.

2

Holding

The temperature is kept below 3°C. The yeast remains inactive until reactivated.

3

Reactivation

The temperature gradually increases. The fermentation of the yeast is slowly reactivated.

4

Proving

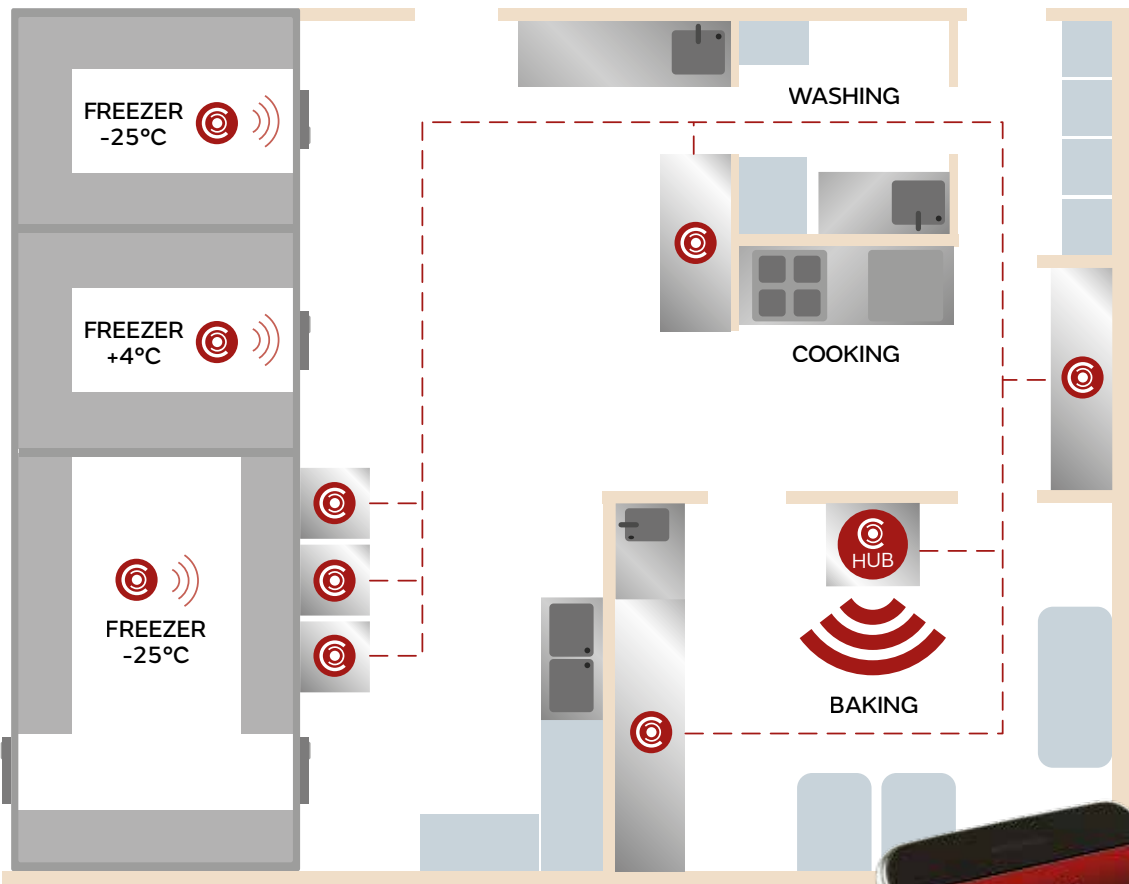
The temperature and humidity increase to the set levels. The fermentation of the dough is completed.

5

Storage

The proved dough is kept at a controlled temperature and humidity until cooked.







Cosmo constantly monitors the proving process

What is Cosmo?

Cosmo is an innovative wi-fi technology that allows you to monitor all the operating parameters of your LEVTRONIC appliance from your smartphone. Wherever you are, you always in control.

No stress

LEVTRONIC also works without the presence of personnel in the workshop, so it is important to monitor that the proving process is being carried out correctly. Cosmo detects any anomalies caused by power cuts or other factors and immediately sends a notification to your smartphone. You can be confident that everything will be operating correctly, and in the morning the brioches and croissants will be perfectly proved and ready to cook.

Efficiency is monitored

Cosmo constantly compares the performance of your LEVTRONIC with ideal parameters. In cases of significant differences, it will suggest the necessary maintenance to bring about the optimal performance.

Software is always updated

Thanks to Cosmo, the software of your LEVTRONIC can receive periodic updates containing the latest features.

FSS, Coldline technology for an economic and fast service

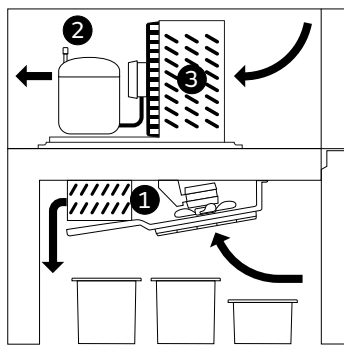
LEVTRONIC provers are equipped with a refrigeration system independent of the body (Fast Service System), a feature that produces huge benefits for maintenance; all components are easily accessible for simple and timely interventions.



High efficiency with a uniform and constant temperature

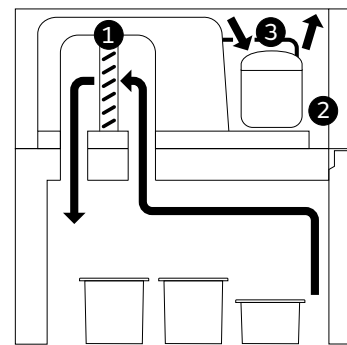
Unlike systems from other companies, Coldline cold storage cabinets position an evaporator inside the compartment, which ensures effective air circulation and the maintenance of a perfect temperature, even in cases where it is subject to heavy use. Thanks to the wide spaces in the compartment, the condenser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



LEVTRONIC counters maintain a perfectly uniform temperature in all the compartments, leading to a regular and homogenous proving of the dough.



Cabinets, counters, Roll-In traditional proving



Baking bread, croissants, brioches require daily activities, such as kneading, proving and cooking which make substantial demands on your time. The LEVTRONIC retarder provers means you will save time and money. Cabinets, counters and Roll-In versions in different sizes, with different capacities, to satisfy all needs, big and small.



LEVTRONIC cabinets, provers tireless

Elegant and refined design

The elegant glass touch display, installed so it is set flush to the panel, with rounded external corners and the high quality finishing give the LEVTRONIC cabinet a solid and refined appearance.

Controlled air flow

The differentiated and channelled air flow guarantees maximum temperature homogeneity on all the shelves, without directly altering the product, keeping it hydrated and its quality intact, without superficial cracks.

Suitable for every workplace

Four models with different widths and depths, capacity ranges from 25 to 50 EN60x40 trays. LEVTRONIC cabinets adapt perfectly to every workspace, and offer high quality standards.





LEVTRONIC Roll-In, proving in motion

EN60x40 or EN60x80

The J10 model, with a depth of 815 mm, takes up the smallest floor space in the category, ensuring a well-organised workshop, even when space is limited. The J12 version has generous dimensions with a depth of 1015 mm for use with standard EN60x40 or compact EN60x80 trolleys.

Speed and practicality

In a well-organized workshop, the efficient movement of the trays is of great importance. With LEVTRONIC Roll-In work is rational and efficient. The stainless steel trolley (optional) streamlines the preparation phase and movements are practical and fast.

Blast freezing and proving

By using the MODI or VISION blast chiller, you will be able to improve preparation by producing and blast freezing larger quantities of dough in advance. Over the following days, you can prove part or all of the dough depending on the sales requirements, eliminating the risk of overproduction and waste.

LEVTRONIC technology

Distinctive characteristics

Cabinets

- Reinforced base for the installation of feet or plinth
- Stainless steel handle, thickness 2 mm
- Condensation drain
- Pedal opening system (optional)
- Removable racks and slides, without the need for tools

Roll-In models

- Reinforced base in stainless steel AISI 304
- Handle with snap closing
- Ramp in stainless steel
- Reinforced protected sides



Common characteristics



Homogeneous leavening

The air flow envelops the proved enwrapping the leavened products homogeneously throughout the cabinet in every position and on all levels.



Touch screen panel

4.3" touch screen display equipped with a USB socket to save HACCP data.



Lighting

LED lighting, which does not affect the temperature in the chamber.



Water filter

The water purification filter is included. The cartridge is replaceable in order to maintain high performance standards.



Key lock

Key lock on the front of the cabinet or on the handle in the Roll-In models.



Replaceable gaskets with high performance sealing

Triple chamber geometry with innovative D7 compound, which produces 35% higher insulation efficiency than traditional models.



Door locks and door stops

Reversible self-closing doors with 105° stop, equipped with key lock.

Other characteristics

External and internal body in stainless steel AISI 304. External back in galvanized steel

Anti-corrosion painted evaporator

Plug-In and Remote versions

Rounded internal and external corners

Ventilated refrigeration

MODBUS-RT connection

CFC/HCFC FREE, insulation thickness: 75 mm

Electric defrost

Cosmo supervision wi-fi system

Refrigerant gas R452a

Operates in climate class 5

Customised proving programs

LEVTRONIC cabinets

550 lt

650 lt



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

L 630 D 815 H 2085	
-6°+40°	-20°+40°
220/240V-50Hz	
20 pair of slides for EN60x40 trays	
Remote Glass door Special voltage	

L 810 D 715 H 2085	
-6°+40°	-20°+40°
220/240V-50Hz	
20 pair of slides for EN60x40 trays	
Remote Glass door Special voltage	

700 lt

900 lt



L 740 D 815 H 2085

-6°+40°

-20°+40°

220/240V-50Hz

20 pair of slides for EN60x40 trays

Remote
Glass door
Special voltage

L 810 D 1015 H 2085

-6°+40°

-20°+40°

220/240V-50Hz

20 pair of slides for EN60x80 trays

Remote
Glass door
Special voltage

Roll-In LEVTRONIC

J10

Trolley EN60x40

J12

Trolley EN60x80



Size (mm)
Maximum trolley sizes (mm)
Temperature (°C)
Voltage
Versions

L 810 D 815 H 2115
L 470 D 620 H 1500 (EN60x40)
-6°+40°
220/240V-50Hz
Special voltage

L 810 D 1015 H 2115
L 648 D 810 H 1500 (EN60x80)
-6°+40°
220/240V-50Hz
Special voltage

coldline

LEVTRONIC

Temperature control
with digital display
and touch control





LEVTRONIC counters



LEVTRONIC counters: work on top, prove below

Spacious and practical

Work the bread, brioches and croissants on the sturdy worktop, insert the product into the fridge to stop the proving process, and set the program for when it you want it ready for cooking. The internal volume guarantees the highest storage capacity: 7 trays EN60x40, with 75 mm step, for each compartment.

Controlled air flow

The conveyed and differentiated air flow guarantees maximum temperature homogeneity to all the shelves in each compartment. The dough is gently enveloped, keeping it hydrated and without superficial cracks.

Solid and suitable for every workshop

To ensure you have the perfectly integrated layout in your workshop, models with mobile body heights of 660, 710 and 760 mm are available. The technical compartment positioned on the right is an integral part of the counter and with a thick, high performance insulation for maximum soundproofing.



LEVTRONIC counters technology



Principal characteristics



Robust worktop
Reinforced worktop with rounded front and back edges, sealed at the back to avoid accumulation of dirt.



Doors
Automatic reversible doors with 105° stop.



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



Removable condensing unit
On slides for inspection and cleaning.



Water filter
A water purification filter is included. It has a replaceable cartridge in order to maintain high standards.



Replaceable gaskets with high performance sealing
Triple chamber geometry with innovative D7 compound, which produces 35% higher insulation efficiency than traditional models.



Reinforced base
The reinforced base allows it to be installed on feet on a fixed or mobile plinth.



Touch screen panel
4.3" touchscreen display equipped with a USB socket to save your HACCP data.

Other characteristics

The external, internal and back is made from AISI 304 stainless steel.
Rounded corners

Anti-corrosion painted evaporator

CFC/HCFC FREE, insulation thickness: 60 mm

Refrigerant gas R452a

Operates in climate class 5

Ventilated refrigeration

Condensation drain

Humidifier to regulate percentage of humidity

Soundproofed technical compartment with internal engine

Electric defrost which automatically evaporates condensation

Cosmo wi-fi supervision system

Customised proving programs

LEVTRONIC counters

2 doors

3 doors



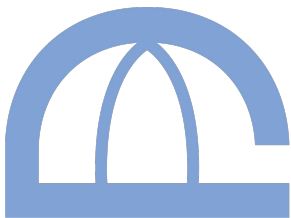
Temperature (°C)
Size* (mm)
Voltage
Equipment
Body height (mm)
Versions

-6°+40°
L 1450 D 800 H 950
220/240V-50Hz
8 pair of slides for EN60x40 trays
660 - 710 - 760
Top without splashback Without top Special voltage

-6°+40°
L 2005 D 800 H 950
220/240V-50Hz
12 pair of slides for EN60x40 trays
660 - 710 - 760
Top without splashback Without top Special voltage

* body height 710 mm top with splashback





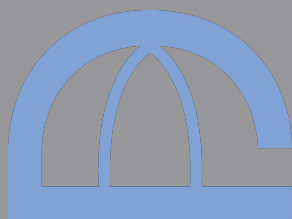
DÆNCKER

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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