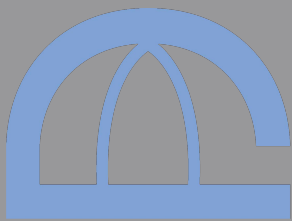


Pizzeria



DÆNCKER

coldline





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



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



Pizza counters



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



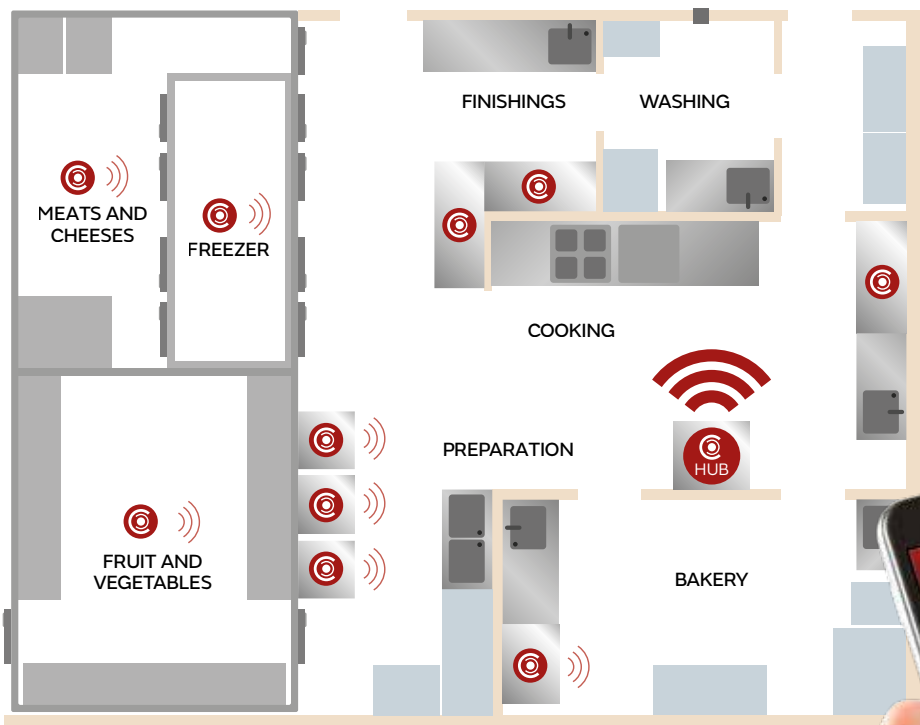
The secret of a good pizza is in the quality of well-proved dough, made with first choice flour and yeast, alongside skilful cooking. The result is a fragrant, crisp and tasty pizza, enhanced by the skills and experience of the pizza chef.



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 kitchen to a Cosmo HUB and monitor them from your smartphone.

Connect your PIZZA counter to a Cosmo HUB (MODI, VISION or LEVTRONIC) and, thanks to the Cosmo app, you can check the operating conditions of each machine, in real time, and receive immediate alerts in case of power cuts or improper use by personnel.



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, 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.

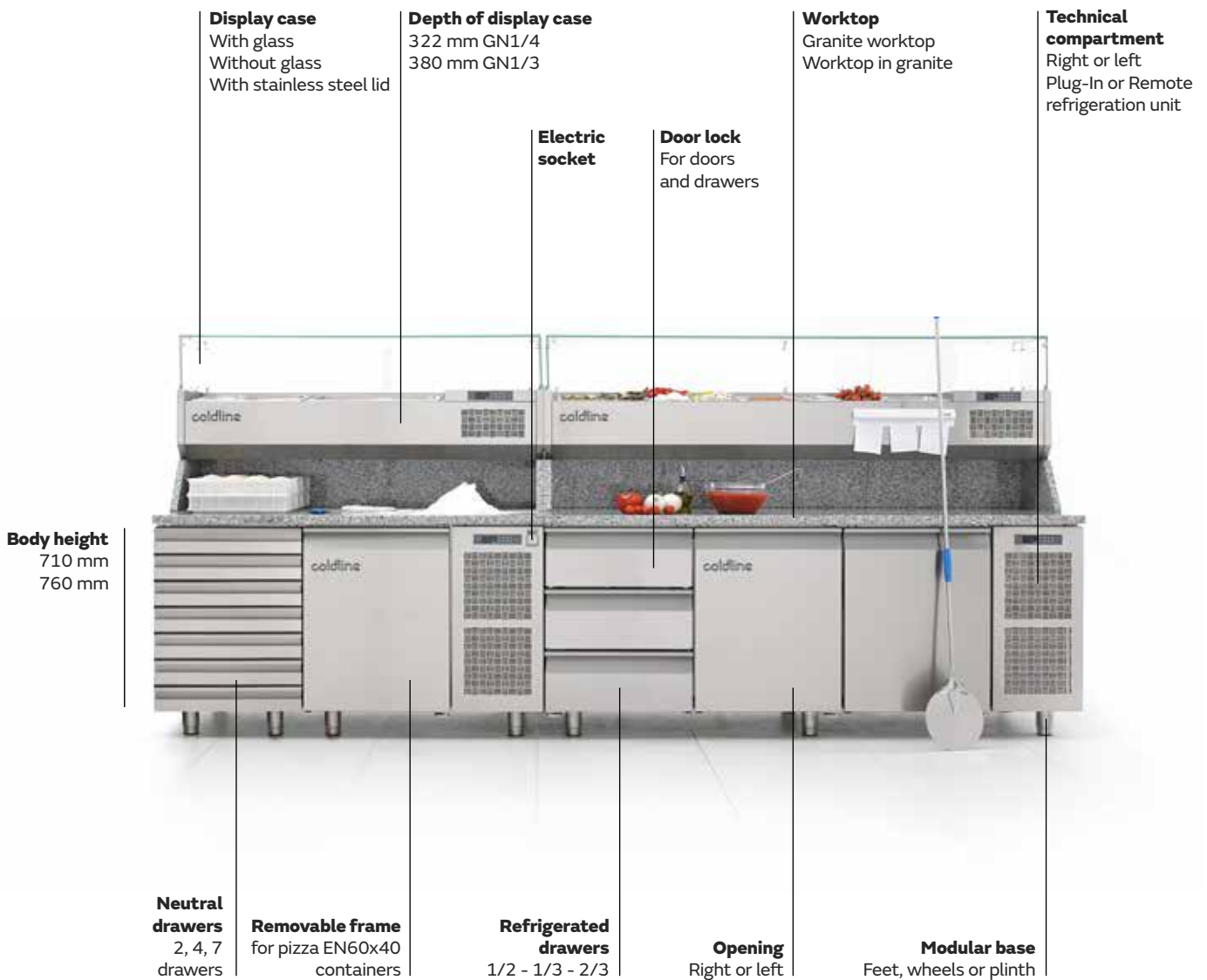
A technical soundproofed compartment on the right or on the left

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

CFC/HCFC FREE, insulation thickness: 60 mm

Rounded internal and external corners

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

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

Variable air flow condenser

Anti-corrosion painted evaporator

Cosmo supervision wi-fi system (optional)

Operates in climate class 5

Connection MODBUS-RT

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)

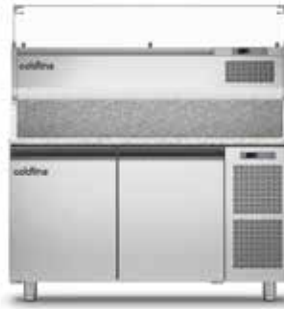
Voltage

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

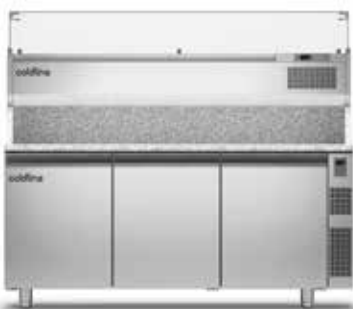
Refrigerated drawers 1/2 - 1/3 - 2/3

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

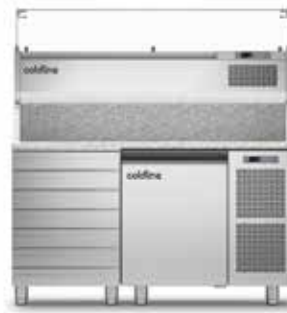
Display case GN1/4 - P 322 mm

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

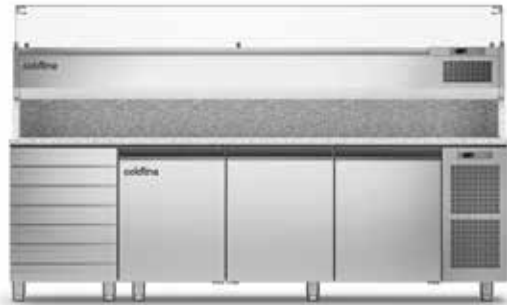
Refrigerated drawers 1/2 - 1/3 - 2/3

Without worktop and display case

Display case GN1/4 - P 322 mm

Engine on left side

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

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 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.

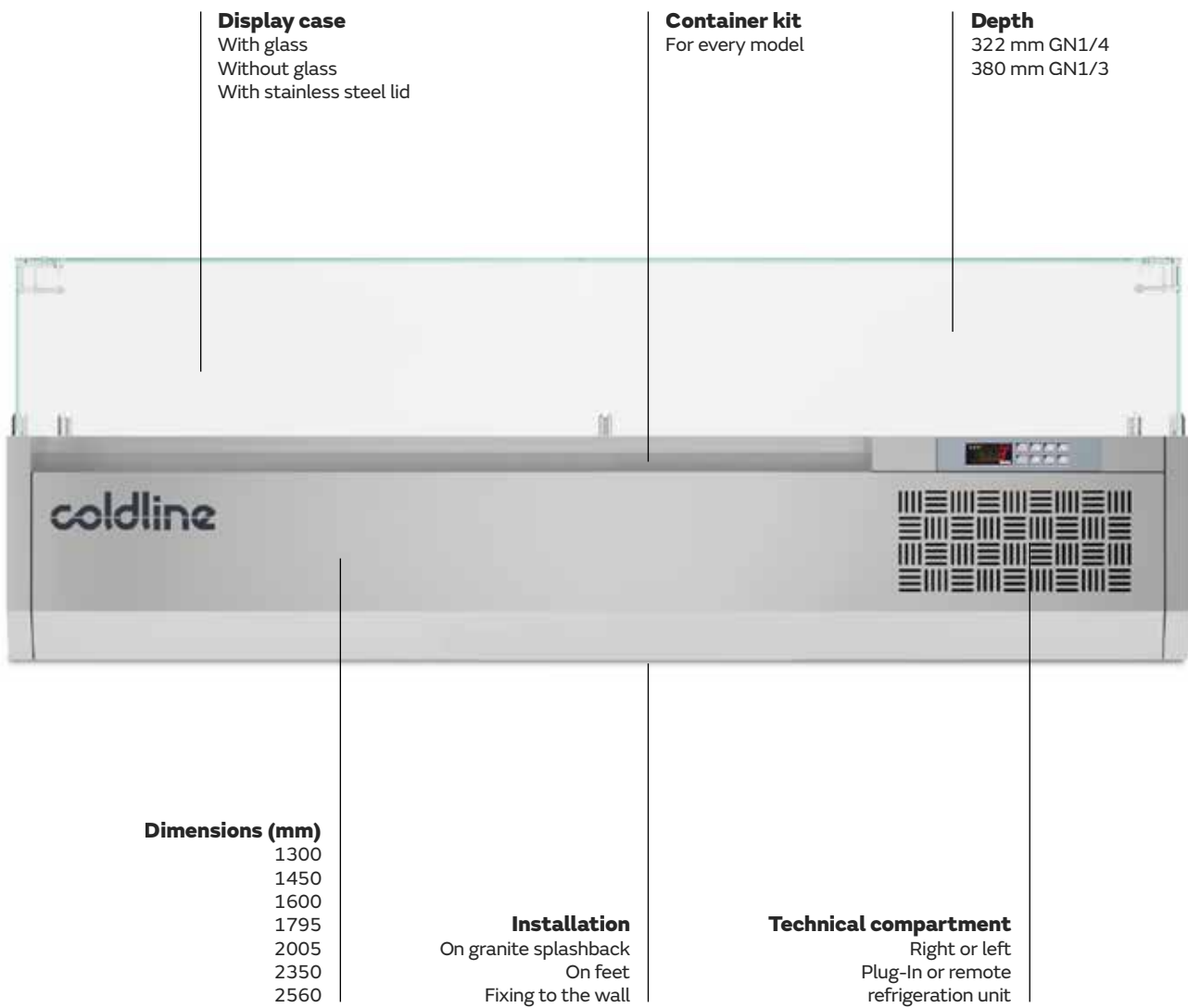
Stainless steel lid

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.

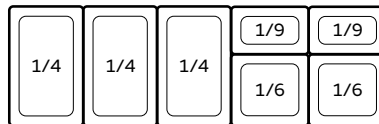
Configuration



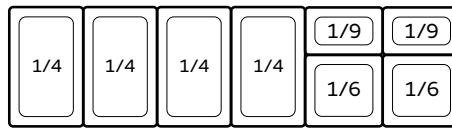
All the space you need for all your ingredients

D 322 display case GN1/4

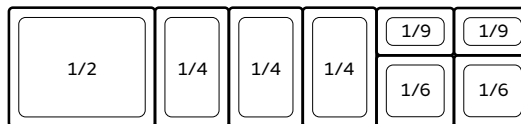
1300 GN1/4
D 322 mm



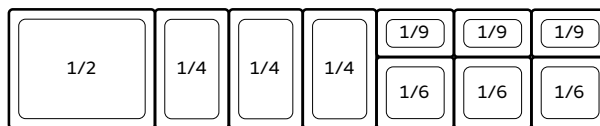
1450 GN1/4
D 322 mm



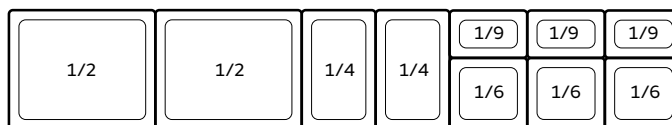
1600 GN1/4
D 322 mm



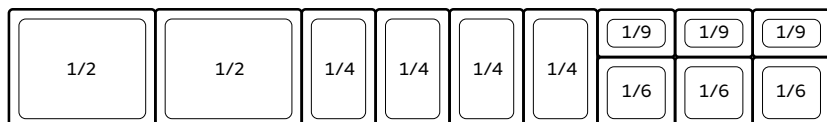
1795 GN1/4
D 322 mm



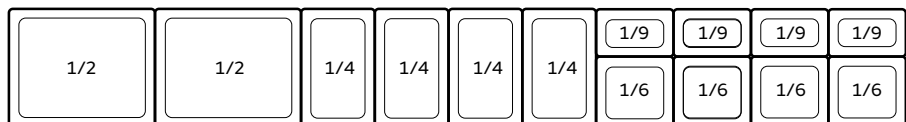
2005 GN1/4
D 322 mm



2350 GN1/4
D 322 mm

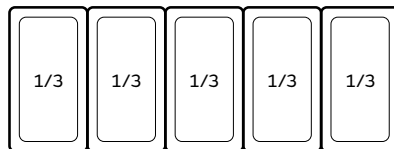


2560 GN1/4
D 322 mm

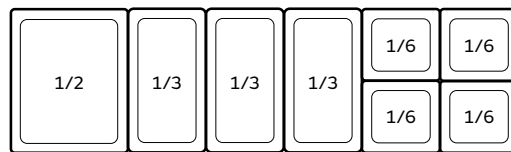


D 380 display case GN1/3

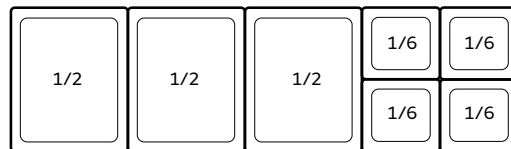
1300 GN1/3
D 380 mm



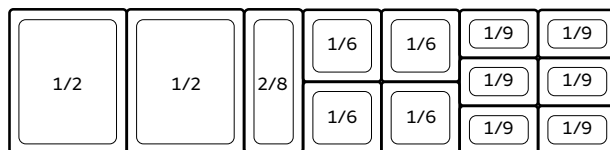
1450 GN1/3
D 380 mm



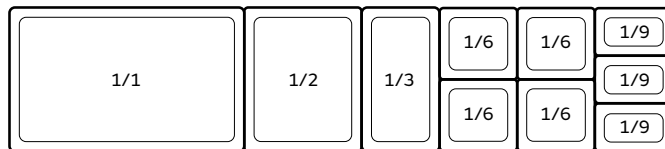
1600 GN1/3
D 380 mm



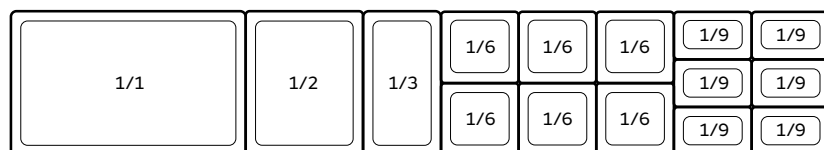
1795 GN1/3
D 380 mm



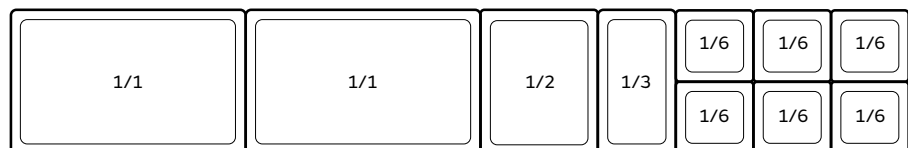
2005 GN1/3
D 380 mm



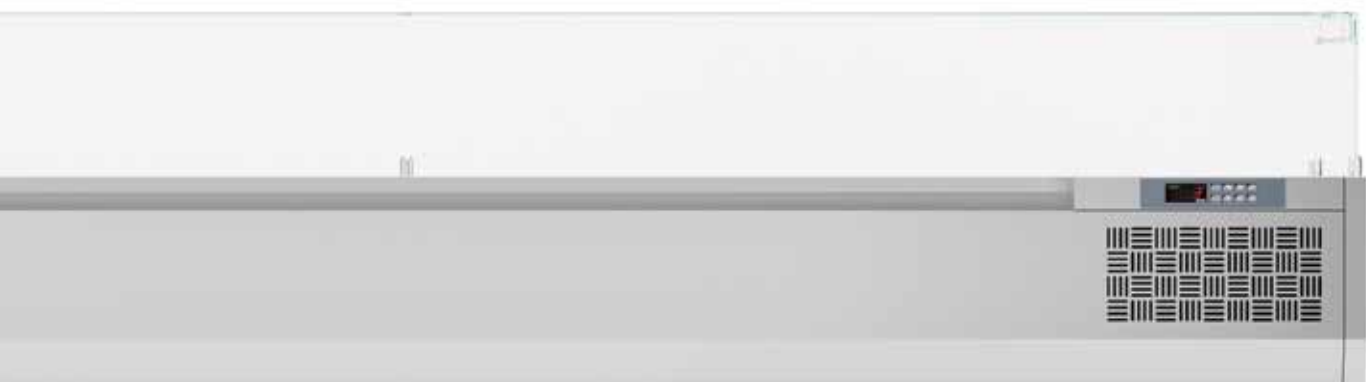
2350 GN1/3
D 380 mm



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-RT

Cosmo wi-fi supervision system (optional)

Display case for ingredients

GN1/4 containers	1300	1450	1600
			
Size* (mm)	L 1300 D 322 H 485	L 1450 D 322 H 485	L 1600 D 322 H 485
Temperature (°C)	+2°+10°	+2°+10°	+2°+10°
Voltage	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
* with glass			

GN1/3 containers	1300	1450	1600
			
Size* (mm)	L 1300 D 380 H 485	L 1450 D 380 H 485	L 1600 D 380 H 485
Temperature (°C)	+2°+10°	+2°+10°	+2°+10°
Voltage	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
* with glass			

1795



L 1795 D 322 H 485

+2°+10°

220-240V / 50Hz

Remote
Without glass
Lid
Engine on left

2005



L 2005 D 322 H 485

+2°+10°

220-240V / 50Hz

Remote
Without glass
Lid
Engine on left

2350



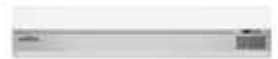
L 2350 D 322 H 485

+2°+10°

220-240V / 50Hz

Remote
Without glass
Lid
Engine on left

2560



L 2560 D 322 H 485

+2°+10°

220-240V / 50Hz

Remote
Without glass
Lid
Engine on left

1795



L 1795 D 380 H 485

+2°+10°

220-240V / 50Hz

Remote
Without glass
Lid
Engine on left

2005



L 2005 D 380 H 485

+2°+10°

220-240V / 50Hz

Remote
Without glass
Lid
Engine on left

2350



L 2350 D 380 H 485

+2°+10°

220-240V / 50Hz

Remote
Without glass
Lid
Engine on left

2560

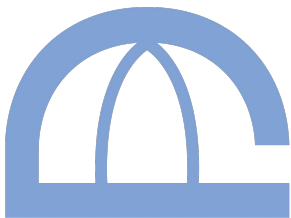


L 2560 D 380 H 485

+2°+10°

220-240V / 50Hz

Remote
Without glass
Lid
Engine on left



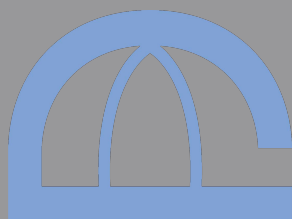
DÆNCKER

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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