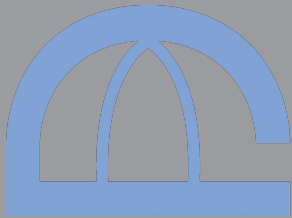


# Vision Industry



DAENCKER

**coldline**





At Coldline, we create technologies  
that simplify the daily work  
of chefs, pastry chefs, bakers,  
ice cream and pizza makers.



## 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.

oldline



# Tailored to your sector

We offer ideal solutions for every catering business. It is the wide range of sizes, energy saving and high performance qualities which define Coldline appliances.



## Catering

Catering  
Restaurants  
Delicatessens  
Catering centres  
Fast food  
Supermarkets  
Meat and fish  
processing centres  
Small industries



## Pastisseries

Artisan Pastisseries  
Confectioners  
Pastry workshop  
Small industries



## Ice cream centres

Production centres and  
ice cream distribution



## Bakery

Bakery workshops  
Bakeries





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-40°  
coldline





# Cooking & Cooling

NUVÖ™ is the revolutionary patented technology that allows food to be cooked at low temperatures with the use of steam, and which also combines the blast chilling and freezing cycles.

When using NUVÖ™, food is completely enveloped by hot steam. The micro particles of water ensure excellent heat transmission which results in homogeneous and delicate cooking.

With NUVÖ™, the entire Cook & Chill process takes place without the need to move trays or trolleys, or the need for manual intervention. Once cooking is complete, chilling, freezing and conserving at the desired temperature can be programmed.

This is an innovative appliance which increases productivity by allowing the production cycle to continue operating over night.



VISION

Blast chilling

Blast freezing

Thawing

Proving

Low temperature

Pasteurisation

Sanitisation



coldline

# VISION INDUSTRY, another dimension of chilling

VISION amplifies its advantages with its Industry range of blast chillers. The innovative multifunction technology, together with its excellent performance, and its compatibility with the most common oven carriages trolleys make Coldline minicells the best solution for catering. 3 versions are available with a temperature range of  $-40^{\circ}$  to  $+85^{\circ}\text{C}$ .



# VISION blast chillers technological excellence

Thanks to the continuous dialogue with top Chefs and Pastry Chefs, Coldline has developed the VISION INDUSTRY blast chillers which offers every professional the most suitable appliance for their business.

VISION replaces several traditional devices integrating multiple functions in a small space. During the day, it chills, freezes or thaws, overnight it can prove or cook at low temperature.

Simple, powerful and innovative technology that allows you to save time, decrease energy consumption and improve the quality of your work.



<b>U</b> -40°C +10°C	<b>F</b> -40°C +65°C	<b>NUVÖ™</b> -40°C +85°C
■	■	■
■	■	■
■	■	■
-	■	■
-	■	■
-	■	■
-	-	■
-	-	■
-	■	■

**Blast chilling**

Quickly cools fresh or cooked food to a core temperature of +3°C

**Blast freezing**

Quickly cools fresh or cooked food to a core temperature of -18°C

**Manual cycle**

Keeps food at temperature between -40°+10°C (U), -40°+65°C (F), -40°+85°C (NUVÖ™)

**Thawing**

Safely and quickly thaws food while maintaining the original quality

**Proving and Retarder proving**

Creates the ideal micro-climate by adding moisture for perfect proving

**Holding**

Maintain ice cream, desserts, cakes and dishes at a temperature ready to serve

**Pasteurisation**

Eliminates pathogenic micro-organisms in foods and extends storage times

**Low temperature steam cooking**

Gently cooks food at a controlled temperature while adding moisture

**Steam sanitisation**

The blast chiller compartment is steam sanitised, thus removing odours and food residues

# Blast chilling

Quickly cools raw or freshly cooked food to a core temperature of +3°C, stops bacterial growth, increases fridge life by 70% while maintaining quality intact.

## Roast octopus

Freshly frozen with VISION, cooked and blast chilled 4 days before serving

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## Store for longer

At temperatures between +65°C and +10°C the conditions are ideal for bacterial growth, thus shortening the shelf life of food. Immediate cooling with VISION lengthens the storage period while maintaining colour, flavour and texture.

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## Planning and flexibility

By increasing the storage period of food, you won't have to repeat the same preparation work each day. You can plan ahead, produce greater quantities, and regenerate and serve only the required portions in a short time.



**Roast octopus with chickpea cream, cherry tomatoes, basil and parsley chlorophyll**

Regenerated in 6 minutes, served 8 minutes from the order

**Chickpea cream**

Made and blast chilled 3 days before serving

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**Food safety**

Even the most delicate preparations such as creams and sauces can be properly managed according to current health regulations. You can save detailed reports and keep your HACCP registry up-to-date.

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**Hydration in proved products**

Blast chilling proved products and baking bases prevents the evaporation of water, thus reducing dehydration. Bread, pizza and sponge cakes will maintain their softness and aroma for longer.

# Blast freezing

Quickly freezes food to a core temperature of  $-18^{\circ}\text{C}$ , favouring the micro-crystallisation of liquids. Fibres, flavour and structure remain unchanged.

## **Pacchero pasta filled with salted codfish**

Cooked, filled and frozen with VISION  
18 days before serving

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### **Perfectly healthy!**

Thanks to the power and delicacy of VISION blast chilling, you can purify raw fish and eliminate any risk of Anisakis. After thawing, you will get firm and easy-to-work.

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### **Organisation and convenience**

You can effectively combine purchasing and freezing ingredients from your trusted suppliers. Reducing the purchase of frozen and semi-finished industrial products is a sure source of cost savings.

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### **Larger menu**

Stocks can be perfectly preserved for long periods, allowing you to offer your customers a wider menu choice. Even in the case of exceptional events you will be ready to satisfy every request.

## Pacchero pasta filled with creamed salted codfish on pumpkin cream and squid-ink bread crumbs

Regenerated in 7 minutes,  
served 9 minutes from the order



### Pumpkin cream

Prepared 21 days before serving,  
frozen with VISION in single portions

### The ideal program for every food type

Choux pastries, mousses, proved products, baking bases, ice cream, single portions, semifreddi, biscuits, creams, mignons. VISION offers you dedicated programs for foods with different characteristics.

### Production, distribution and consumption

Blast freezing allows the production of semi-finished and ready-to-serve dishes to be centralised. Standardising processes ensures qualitative uniformity at all points of sale, offering organisational advantages and better results for your business.

### Fresh bread, everyday

Offering fresh bread every day of the week attracts customers and adds value to the restaurant. Prepare proven or pre-cooked dough in advance, and finish cooking just before serving. The careful management of the cold temperature and ventilation will keep the bread hydrated, soft and crunchy.

# Proving and Retarder proving

Dough is perfectly proved immediatly or at a scheduled time; increasing humidity allows you to maintain the ideal hydration for the regular proving of yeast.

## **Gourmet pizza with sourdough starter**

Dough proved using the overnight program, cooked, deep-frozen and regenerated in 5 minutes



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## **The ideal environment for gluten free proving**

The increasing demand for gluten-free proved product clashes with the difficulty of working fast-dehydrating mixtures. With VISION, it is possible to have a humidity level of up to 95%, making it is possible to produce perfectly proved brioches, breadsticks and bread of all sizes.

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## **Retarder proving**

With VISION you can choose the time for cooking. Night proving can be scheduled with up to 5 phases (stopping, holding, reactivation, proving, storage) selecting duration, temperature, humidity percentage and ventilation intensity.

**Croissants ready for the oven**

Kneaded and frozen 7 days before sale.  
Prooved with a night program

**Home-made proved products**

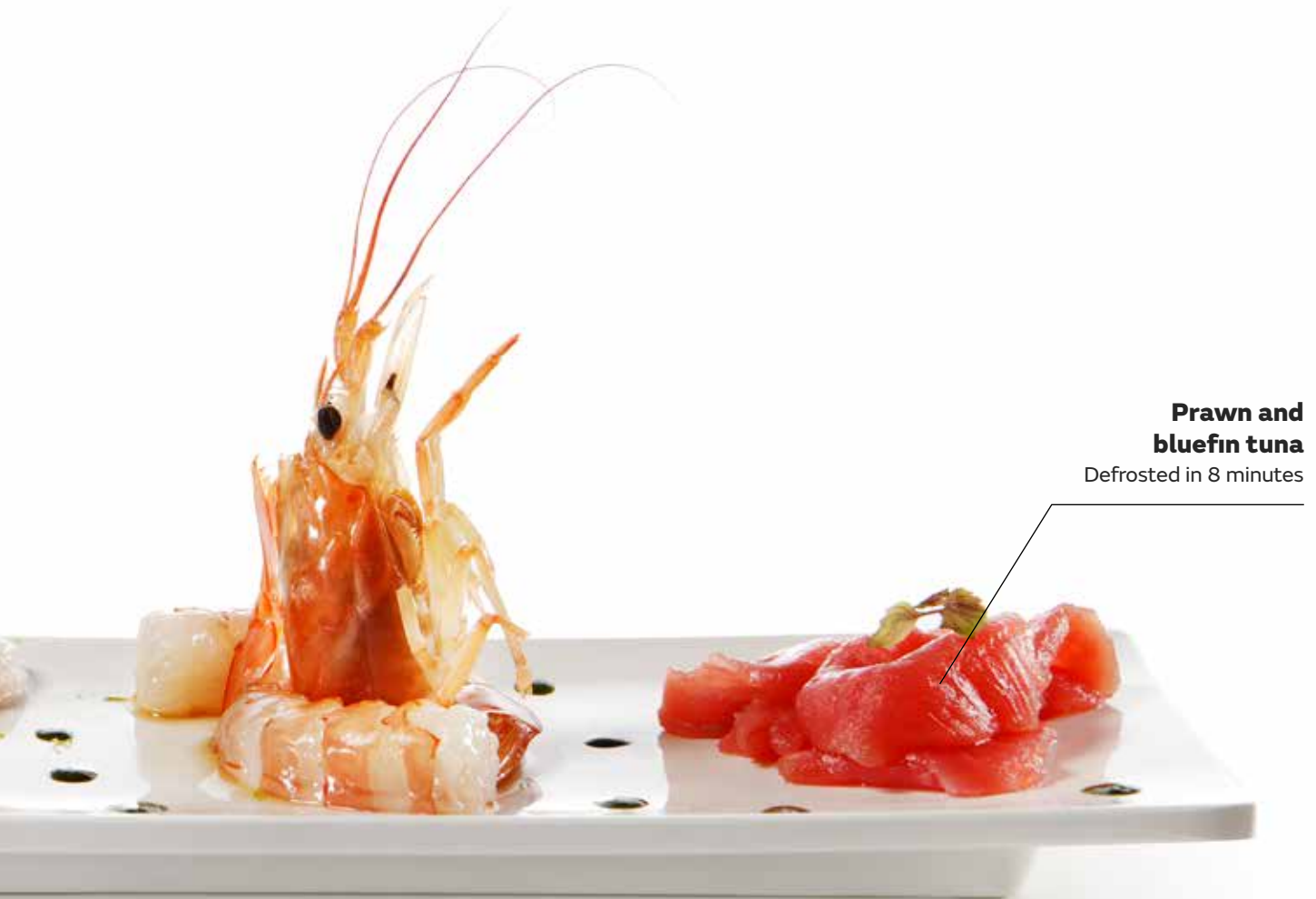
VISION is the excellent proving chamber for creating alveolated, soft and digestible products. If desired, the development of the yeasts, freezing and subsequent storage can be carried out automatically during the night without the presence of personnel.

**Impress your customers  
with the smell of fresh bread**

By combining freezing and programmed proving you can bake bread several times a day and offer customers the opportunity of buying a freshly made, aromatic and irresistible product.

# Thawing

Thaw frozen food safely with VISION.  
Careful management of temperature and humidity prevents the bacterial growth.



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## Food safety

Thawing is a slow and delicate process. Using running water is not recommended, and microwaves partially cook food and alter the protein. With VISION, you can thaw quickly and safely while keeping the characteristics of the food intact.

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## Thawed in a few minutes

You can bring fish, meat, baking bases, ice cream and desserts back to serving temperature with VISION's specific programs. You can redesign the display windows in a short time and offer a wider choice to your customers, all the while working without stress.

# Holding

Keeps your dishes at serving temperature. Thanks to VISION, the first and last plate will come out of the kitchen at the perfect temperature, even if at different times.

## Lasagne, potatoes and green beans

Kept at 65°C for 2 hours.  
Served 2 minutes from the order



### Hot food, free oven

During service, the blast chiller is often unused, while the oven is in full operation. Using VISION to keep dishes at serving temperature means you will always have the oven available to regenerate and cook. You can serve meals at the perfect temperature in just a few minutes.

### Quick service

For banquets and special occasions, the time dedicated to preparing and serving food is remarkable. Thanks to VISION you can organise everything before the guests arrive, and maintain the plates of food at a controlled temperature and the ideal level of humidity. You will be able to serve quickly, and keep the table full with your preferred dishes.

# Pasteurisation

Removes pathogenic micro-organisms and most of the vegetative organisms present in food and extends the shelf life.

## Garden vegetables

Mix of pickled vegetables pasteurised with VISION



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## Safety and organisation

Creams, bases for ice cream, jams, sauces, salsa, fresh pasta, pickled vegetables, chutney and many other preparations can be pasteurised with VISION to maintain the quality of the ingredients and increase their shelf life. Pasteurised foods in closed tubs can be stored at room temperature for several weeks.

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## Produce, pasteurise and sell

Have you ever thought of selling to your customers fresh pasta made in your restaurant along with a jar of sauce or pickles you have made? Pasteurisation means you can safely produce food and create an additional source of income.

# Low temperature steam cooking

Food is cooked at a low temperature, enhancing its colour, flavour and texture. The addition of steam ensures an optimal heat distribution for homogeneous results. Once cooking is complete, you can choose to program to chill or to freeze.

## Veal medallions

Cooked at low temperature for 3 hours with the overnight program and blast chilled



## Quality and profit

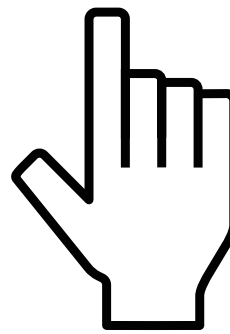
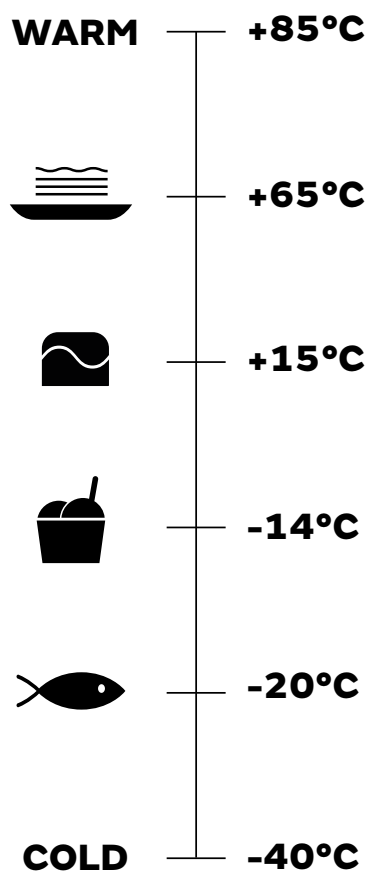
The extraordinary tenderness you can obtain when cooking at low temperature allows you to buy less noble cuts of meat, while still creating excellent dishes. Moreover, slow cooking favours the absorption of flavours and drastically reduces weight loss compared to classic cooking.

## Reduzierung der Lebensmittelkosten

Das Kochen von Gemüse, Fisch oder Fleisch über Nacht ermöglicht die Optimierung des Produktionszyklus und bringt eine Ersparnis. Am Ende vom Kochen sind die Schockfrostung oder die Schnellkühlung unverzüglich und sie blockieren die Wucherung der Bakterien. Am Morgen werden die Kältespeise zum Einsetzen in dem Aufbewahrungsschränke bereit sein.

# Manual cycle

VISION works steadily at the temperature you want:  $-40^{\circ}\text{C}$   $+65^{\circ}\text{C}$  (VISION F), or  $-40^{\circ}\text{C}$   $+85^{\circ}\text{C}$  (NUVŌ™). By varying the ventilation intensity, you can quickly cool even the most delicate foods, thus speeding up production times.



## Continuous cooling

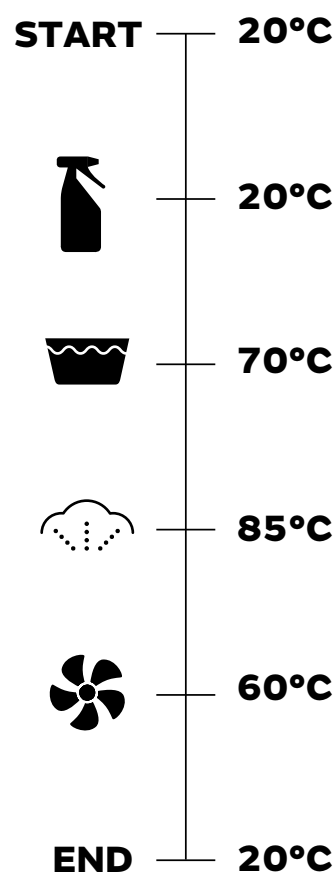
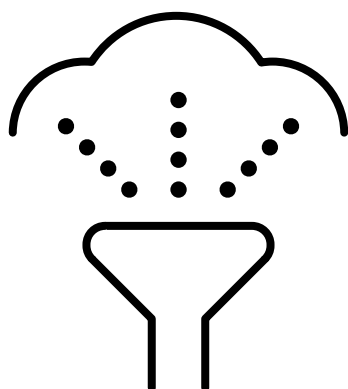
During periods of intense work, you can quickly cool a variety of foods. You can set the most suitable temperature and the ventilation intensity for even the most delicate products using the Manual cycle function.

## The perfect cooling temperature for each food type

VISION can also be used as an excellent storage unit. You can keep foods that do not tolerate moisture, such as chocolate, ice cream and creamy semifreddi that should be served at  $-12^{\circ}$ / $-14^{\circ}\text{C}$ .

# Steam sanitisation

It sanitises the surfaces of the chamber and the evaporator using hot steam.



## Detergent + steam

Keeping your VISION clean and sanitised is quick and easy. The Sanitisation function combines the actions of detergent and hot steam, avoiding the formation of mould and eliminating unpleasant odours.

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# VISION INDUSTRY, for those who work and think big

## **An industrial process with an artisan heart**

The Industry trolley blast chiller offers excellent performance to optimise the production process, combining the care of the artisan with the organisation and safety of an industrial system. Each model is available with three power levels, which can be chosen according to your working needs.

## **Roll-In e Pass-Through**

Each model is available with a door (Roll-In) or a double opening (Pass-Through) and can house GN2/1, EN60x80 trolley or industrial-sized trolleys. Creating organised work spaces, in which the handling of ingredients and ready meals is a fundamental factor, reduces production times and improves overall efficiency.

## **Sturdy, solid and resistant**

The thick Industry casing is made of stainless steel with a special embossing, making it particularly resistant to accidental impacts. Each component is carefully chosen to ensure reliability and a consistent performance, even in cases in which it is in constant use over a 24 hour period.

# Control at your fingertips

Protected by robust tempered glass, the 7" touch screen makes using the VISION blast chiller intuitive and immediate for anyone. You can start the available programs with just one touch or even create new ones.



## Time

Select the duration of the programs or leave it to Devote™ - Dynamic Evolution Temperature



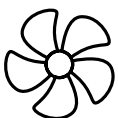
## Temperature

Select the perfect temperature to blast chill food, crystallise chocolate, cook, pasteurise or prove dough



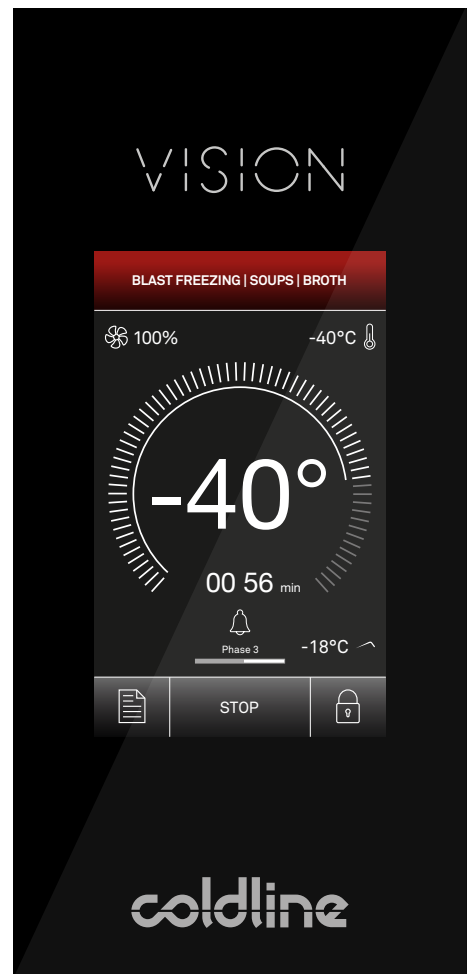
## Humidity

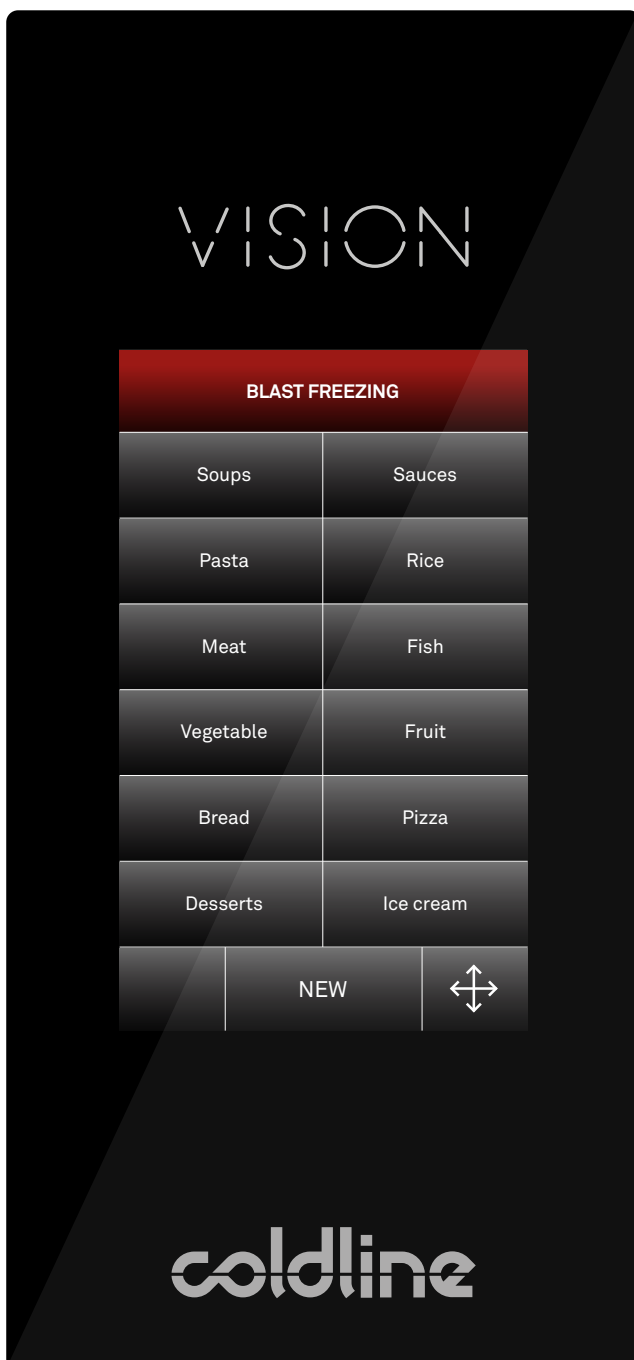
Set the humidifier between 45% and 95% to define the humidity percentage



## Ventilation

Set the ideal ventilation intensity between 25% and 100% for each food type





### **A personalised recipe book**

You have specific customisable programs available for all your foodstuffs

### **Personal layout**

You can change the position of the recipe keys and create your own layout

### **Chained programs**

Hot and cold functions can be performed in automatic sequence

### **Manual cycle**

Work at the temperature you want by selecting optimal ventilation intensity and humidity percentage

### **Scheduled notifications**

An alarm warns you when the set time or temperature has elapsed

### **Display lock**

You can lock the display to prevent tampering by unauthorised personnel

VISION

DEVOTE

100% -40°C

-40°

00 56 min

Temp 2 -18°C

STOP

coldline





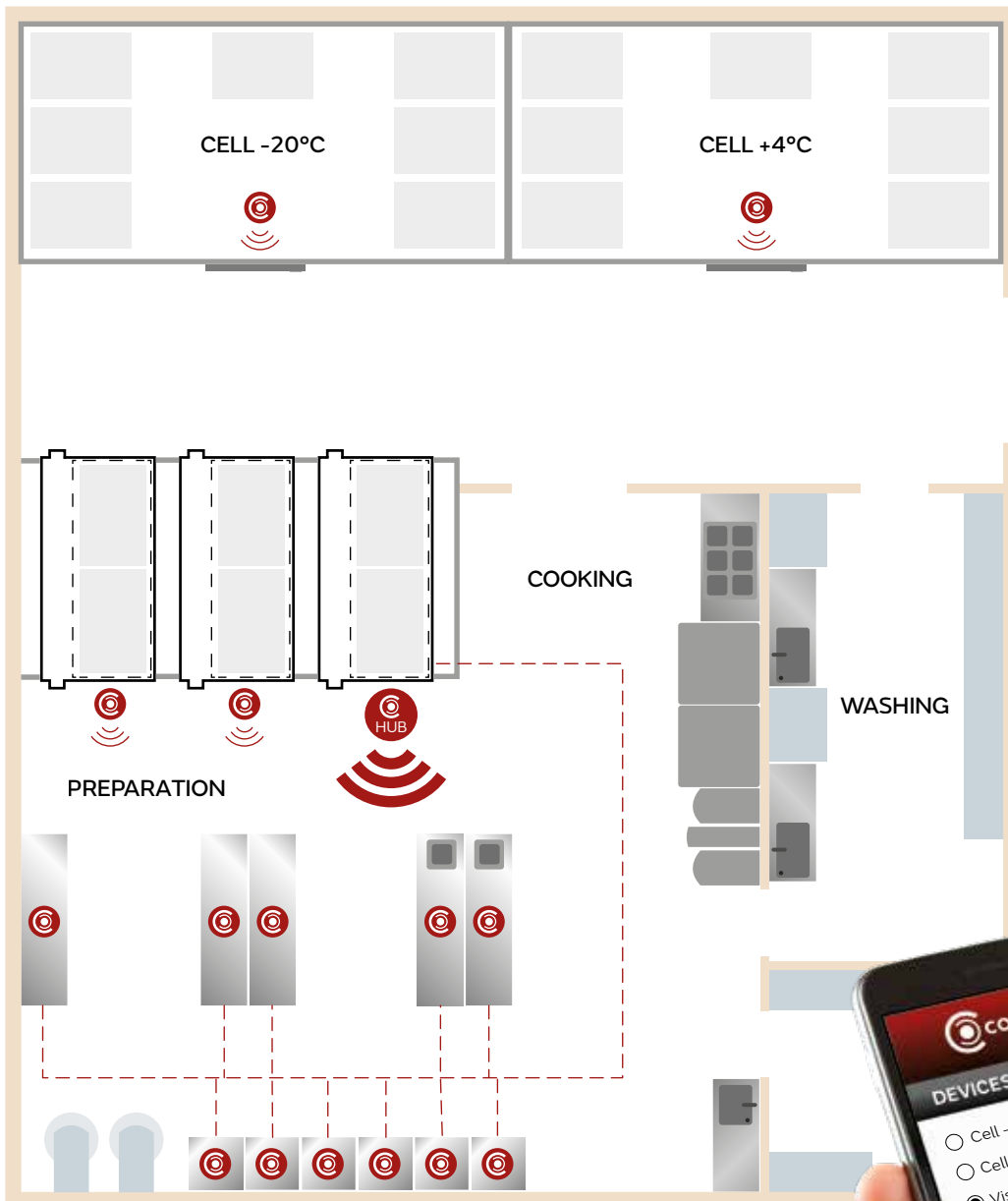
# Blast chill and freeze without a probe: Devote™ takes care of it

Devote™ - Dynamic Evolution Temperature - is an innovative system developed by Coldline that independently recognises the weight, size and temperature of the food.

Devote™ automatically modulates temperature and ventilation on blast chilling and blast freezing cycles in the shortest time possible without using a core probe.

Limiting the use of the core probe allows you to speed up the chill blasting and freezing processes, thus avoiding bacterial contamination between different foods.

You will be able to insert trolleys at a time programmed into your production cycle. The duration of the program will change so that even the last foods introduced are properly cooled.





# VISION a Cosmo HUB

## **What is Cosmo?**

Cosmo is the innovative Wi-Fi technology that allows you to connect all the Coldline appliances in the kitchen to VISION and monitor them from your smartphone.

## **Overnight production cycle**

Thanks to the safety offered by Cosmo, the production cycle can be extended to the nighttime hours, thus achieving considerable energy savings. Even without the presence of personnel, you can be sure that the programmed cycles will be carried out correctly.

## **Recommended service**

Cosmo compares the current performance of a Coldline appliance with the ideal parameters. Should there be any significant differences, it will suggest the necessary maintenance.

## **Constantly updated software**

Thanks to Cosmo the software of your Coldline device will receive periodic updates as they are released, with the most recently developed features.





# Cosmo is your security

## **Preserve your heritage**

Refrigerators work nonstop, 24 hours a day, and the maintenance of the quality of your food depends on their efficiency. You will be able to connect refrigerated counters and cabinets to the Industry trolley blast chiller and be able to check that conservation is maintained correctly, according to the settings on the machine. Cosmo detects any anomalies caused by power cuts or by any improper intervention by personnel and immediately sends a notification to your smartphone.

## **Keep the entire chain in the chilling process secure**

Cosmo technology is also available for the conservation cells in your workshop. Through the installation of a touch screen display you can check, control and extend safety to the entire chain of the chilling process.

## **Haccp on line**

Cosmo helps you keep the HACCP record updated. Through the app you can download and archive daily reports or recover reports from previous days. The correct management of data and information is very simple, even for large kitchens. The centralised control system allows biologists to certify the accuracy of the pasteurisation cycle.

# Consistent performance, food safety

The hardware and software technological solutions chosen by Coldline's R&D department guarantee consistent performance under all working conditions. The reliability obtained guarantees that the food safety standards are fully respected.

**Electronic  
thermostatic  
valve**

**Accessible  
electrical  
panel**

**Cosmo wi-fi system**

**Touch screen waterproof**

**USB  
connection**

**Stainless  
steel texture**

**High performance  
fans**

**Customisable  
water drain pilot**

**Base height  
100 mm**



Hinges "safety gasket"

Interior lighting

Compensation valve

Insulation thickness 100 mm

Dictator closure

Steam sanitising system

Customisable defrosting

Rounded base 20 mm

Ventilation panel opening

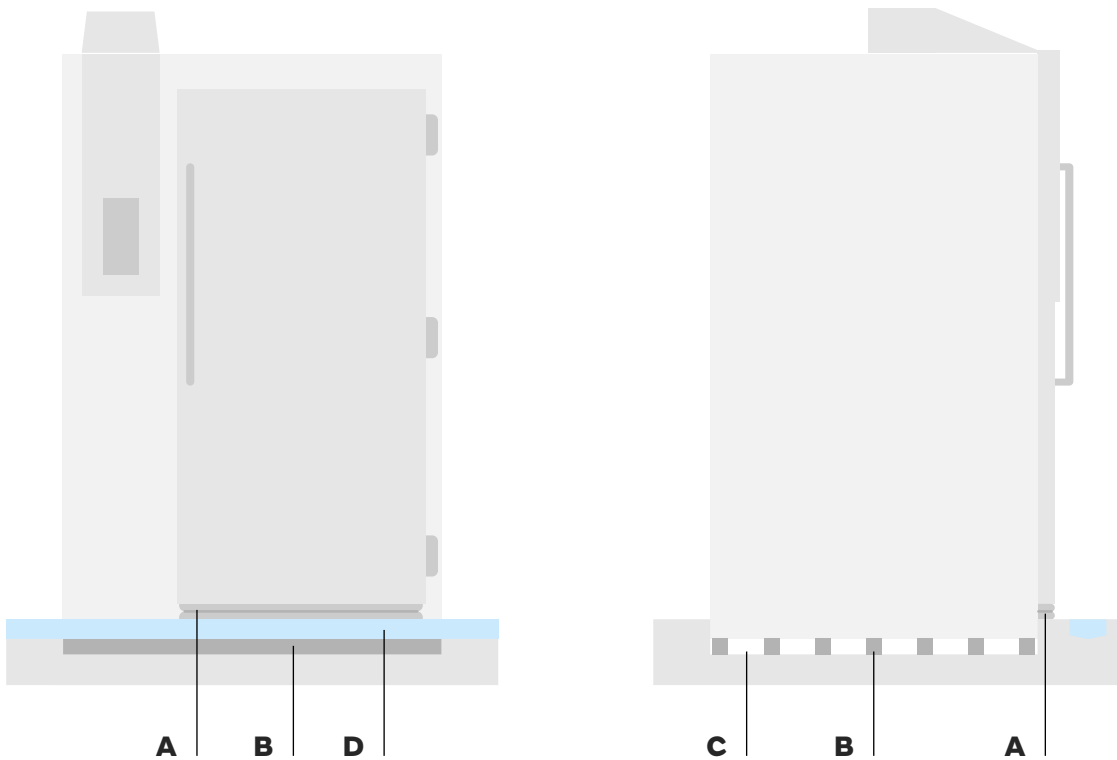
Collecting the condensation

Removable impact protections

# State of the art installation

The Vision Industry blast chiller trolley can be installed flush with the floor to facilitate the movement of trolleys, or above the floor itself to adapt to an already built kitchen.

## Blast chiller flush to the floor



**A:** gasket      **C:** air  
**B:** insulation profile   **D:** drain

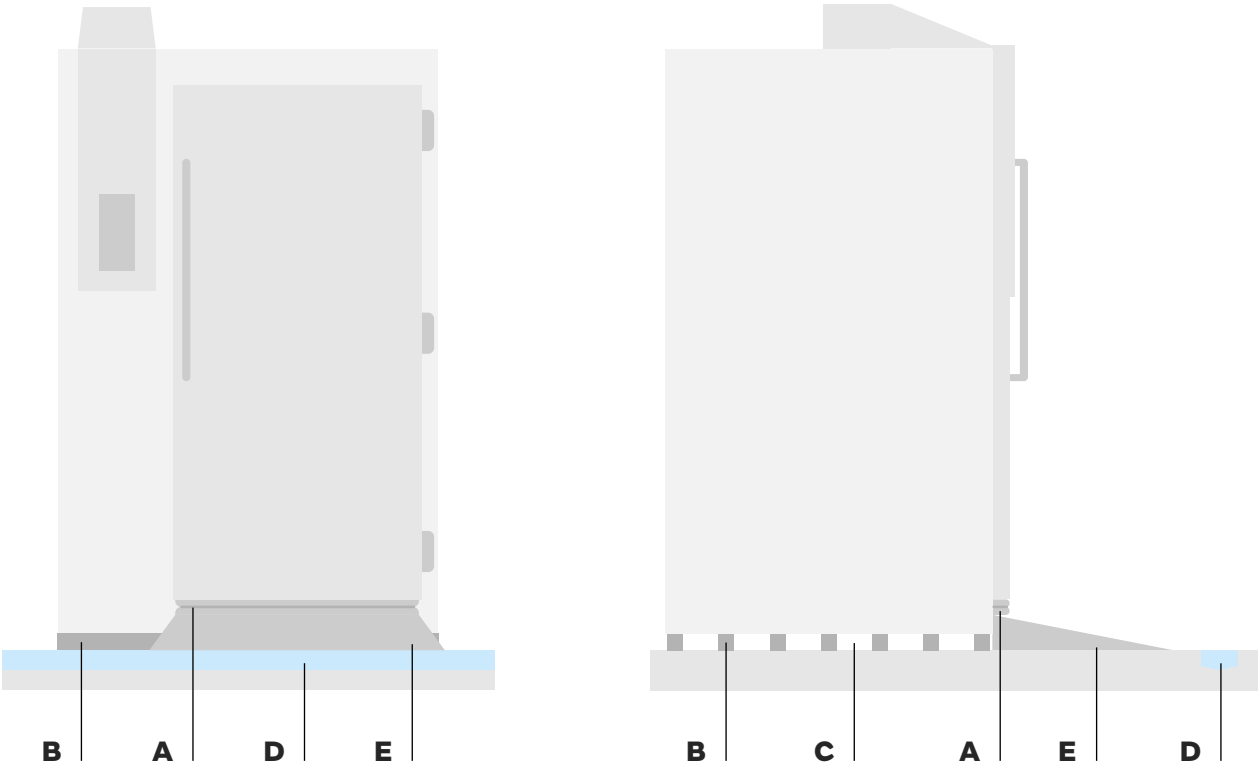
### The ideal choice

Floor-level installation allows solid food and liquids to be moved with complete safety. The trolley can be inserted directly into the blast chiller from the oven, without having to overcome the height difference of the floor.

### Isolation and hygiene

The thick underside (100 mm) and the PVC profile (h 40 mm) ensure excellent isolation. The drain pipe installed in front of the blast chiller door allows the collection of water used to clean the internal and external surfaces.

**Blast chiller set above the floor**



- A:** gasket                    **D:** drain
- B:** insulation profile   **E:** access ramp
- C:** air

**Adaptable to every environment**

The installation of the VISION INDUSTRY blast chiller above the floor is the solution that adapts to any environment. The addition of the solid ramp (h 140 mm) allows the insertion of baking trolleys.

**Insulation profiles**

The installation of a PVC profile (h 40 mm) avoids condensation and guarantees the correct heat exchange between the bottom of the blast chiller and the floor. Excellent insulation ensures a performance of the highest quality.

# Technology

## Principal characteristics



### Interior lighting

The lighting makes visibility excellent. LED technology ensures low power consumption, and does not alter the temperature inside the cell.



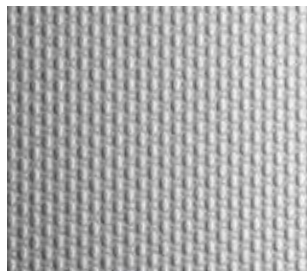
### Hinges "safety gasket"

The lifting of the door during its opening avoids gasket abrasion and ensures optimal insulation.



### Insulation thickness

The thickness of the door has been increased to 100 mm, which allows for a better insulation performance and greater energy savings.



### Stainless steel texture

The interior and exterior are of stainless steel and made more resistant by its particular texture.



### Devote™

Sensor-less technology optimizes the duration of the blast chilling and blast freezing programs, ensuring significant energy savings.



### Compensation valve

Reduces waiting times during frequent door openings.

## Other characteristics

USB connection for HACCP data download

Dictator closure to absorb sudden changes in pressure when opening and closing doors (Pass-Through)

Condensation automatically evaporates. Exhaust achievable with personalised positioning

Prepared for CO<sub>2</sub> operation (optional)

Base height insulation thickness 100 mm. Special base on request

Remote faired unit with Bitzer compressors



**Electric panel**  
Produced with a rational layout for easy installation and wiring operations. Accessible and removable from the front side.



**Electronic thermostatic valve**  
Regulates the quantity of the refrigerant fluid gas injected, improving performance by 25% and reducing consumption.



**Impact protections**  
Special detachable bumpers protect the internal walls from accidental impacts and facilitate cleaning operations.



**Core probe**  
Developed with an exclusive ergonomic design, it can be easily dismantled and replaced thanks to a simple connector. Multipoint or heated optional.



**Customised defrosting**  
The defrosting evaporator (at forced air) is started by the user at the end of the production cycle.



**Ventilation panel opening**  
The high resistance evaporator with a cataphoresis coating is easy to inspect with a rapid opening mechanism for easy maintenance.



**High performance fans**  
Made of aluminum to withstand corrosive agents, they guarantee excellent heat extraction. Diameter 45/50 cm.



**Collecting the condensation**  
The large tray allows the correct flow of condensate in order to keep the floor of the blast chiller dry.

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Insulating profile for installation with recessed bottom (recommended)

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Waterproof touch screen, waterproofed with IP54 (dust and water spray)

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Underside made with a single steel plate to facilitate cleaning (up to version W152)

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Roll-in Pass-Through versions are available with configurable sizes and capacity

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MODBUS-RT connection

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COSMO wi-fi supervision system

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Steam sanitising system (F-NUVO™)

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Operates in climate class 5

# Blast chillers

## VISION INDUSTRY U - F - NUVÖ™



### W30

### W35

### W40

#### Trolley capacities

1 - GN1/1  
1 - EN60x40

1 - GN1/1  
1 - EN60x40  
1 - GN1/1 Rational 201

2 - GN1/1  
2 - EN60x40  
1 - GN2/1  
1 - EN60x80  
1 - GN2/1 Rational 202

#### Size (mm)

**L** 960 **D** 1276 **H** 2365

**L** 1230 **D** 1200 **H** 2510

**L** 1480 **D** 1430 **H** 2510

Yield per cycle **+90° +3°C**

60 Kg

100 Kg | 85 Kg\*

120 Kg

**+90° -18°C**

85 Kg

80 Kg | 60 Kg\*

90 Kg

#### Optional remote unit

3HP - Open  
3HP - Faired

4HP - Open  
4HP - Faired

6HP - Open  
6HP - Faired  
6HP - Faired with remote condenser

#### Voltage

400/415V 3N - 50/60Hz

400/415V 3N - 50/60Hz

400/415V 3N - 50/60Hz

#### Versions

Plug-In **H** 2490 mm  
Special voltage

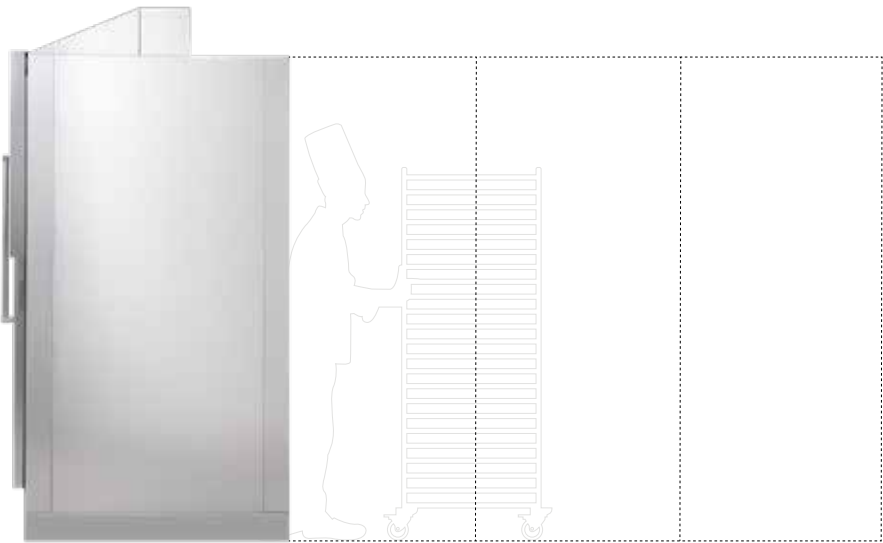
Plug-In **H** 2770 mm  
Special voltage

Pass-Through  
Special voltage

#### \* Plug-In

NOTE  
Available only on U version

Versions from 1 to 4 trolleys



**W41**

- 2 - GN1/1
- 2 - EN60x40
- 1 - GN2/1
- 1 - EN60x80
- 1 - GN2/1 Rational 202

**L 1480 D 1430 H 2510**

160 Kg

120 Kg

- 9HP - Open
- 9HP - Faired
- 9HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Pass-Through  
Special voltage

**W50**

- 2 - GN1/1
- 2 - EN60x40
- 1 - GN2/1
- 1 - EN60x80
- 1 - GN2/1 Rational 202

**L 1600 D 1430 H 2510**

200 Kg

160 Kg

- 12HP - Open
- 12HP - Faired
- 12HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Pass-Through  
Special voltage

**W51**

- 2 - GN1/1
- 2 - EN60x40
- 1 - GN2/1
- 1 - EN60x80
- 1 - GN2/1 Rational 202

**L 1600 D 1430 H 2510**

260 Kg

200 Kg

- 14HP - Open
- 14HP - Faired
- 14HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Pass-Through  
Special voltage

# Blast chillers

## VISION INDUSTRY U - F - NUVÖ™

up to 4 EN60x80 trolleys

	<b>W100</b>	<b>W101</b>	<b>W102</b>
<b>Trolley capacities</b>	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80
<b>Size (mm)</b>	<b>L 1600 D 2600 H 2510</b>	<b>L 1600 D 2600 H 2510</b>	<b>L 1600 D 2600 H 2510</b>
<b>Yield per cycle</b>	<b>+90° +3°C</b> <b>+90° -18°C</b>	<b>320 Kg</b> <b>400 Kg</b>	<b>520 Kg</b> <b>320 Kg</b>
<b>Optional remote unit</b>	18HP - Open 18HP - Faired 18HP - Faired with remote condenser	23HP - Open 23HP - Faired 23HP - Faired with remote condenser	28HP - Faired 28HP - Faired with remote condenser
<b>Voltage</b>	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
<b>Versions</b>	Special voltage	Special voltage	Special voltage
	<b>W200</b>	<b>W201</b>	<b>W202</b>
<b>Trolley capacities</b>	8 - GN1/1 8 - EN60x40 4 - GN2/1 4 - EN60x80	8 - GN1/1 8 - EN60x40 4 - GN2/1 4 - EN60x80	8 - GN1/1 8 - EN60x40 4 - GN2/1 4 - EN60x80
<b>Size (mm)</b>	<b>L 1600 D 4680 H 2510</b>	<b>L 1600 D 4680 H 2510</b>	<b>L 1600 D 4680 H 2510</b>
<b>Yield per cycle</b>	<b>+90° +3°C</b> <b>+90° -18°C</b>	<b>640 Kg</b> <b>800 Kg</b>	<b>1040 Kg</b> <b>640 Kg</b>
<b>Optional remote unit</b>	2x18HP - Open 2x18HP - Faired 2x18HP - Faired with remote condenser	2x23HP - Open 2x23HP - Faired 2x23HP - Faired with remote condenser	2x28HP - Faired 2x28HP - Faired with remote condenser
<b>Voltage</b>	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
<b>Versions</b>	Special voltage	Special voltage	Special voltage

## W150

6 - GN1/1  
 6 - EN60x40  
 3 - GN2/1  
 3 - EN60x80

**L 1600 D 3640 H 2510**

480 Kg

360 Kg

23HP - Open  
 23HP - Faired  
 23HP - Faired with  
 remote condenser

400/415V 3N - 50/60Hz

Special voltage

## W151

6 - GN1/1  
 6 - EN60x40  
 3 - GN2/1  
 3 - EN60x80

**L 1600 D 3640 H 2510**

600 Kg

480 Kg

34HP - Faired  
 34HP - Faired with  
 remote condenser

400/415V 3N - 50/60Hz

Special voltage

## W152

6 - GN1/1  
 6 - EN60x40  
 3 - GN2/1  
 3 - EN60x80

**L 1600 D 3640 H 2510**

780 Kg

600 Kg

44HP - Faired  
 44HP - Faired with  
 remote condenser

400/415V 3N - 50/60Hz

Special voltage

# Blast chillers

## VISION INDUSTRY U - F - NUVÖ™

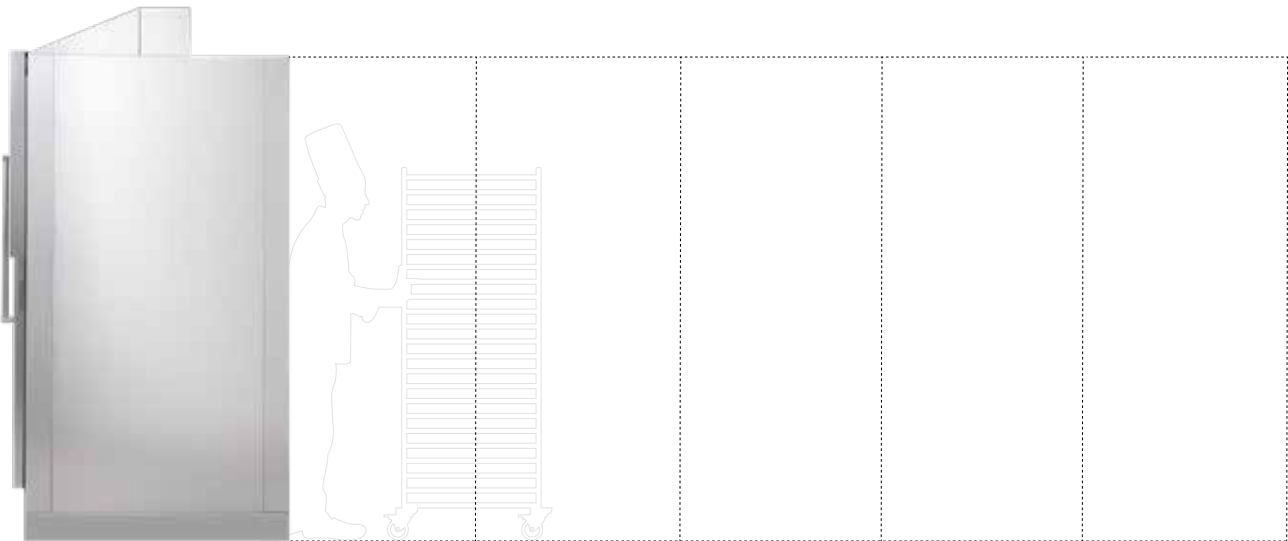
### L version

up to 6 100x100 trolleys



	<b>W50 L</b>	<b>W100 L</b>	<b>W150 L</b>
<b>Trolley capacities</b>	2 - GN1/1 2 - EN60x40 1 - GN2/1 1 - EN60x80 1 - 100x100 1 - GN2/1 Rational 202	4 - GN1/1 4 - EN60x40 2 - GN2/1 2 - EN60x80 2 - 100x100	6 - GN1/1 6 - EN60x40 3 - GN2/1 3 - EN60x80 3 - 100x100
<b>Size (mm)</b>	<b>L 1850 D 1430 H 2510</b>	<b>L 1850 D 2600 H 2510</b>	<b>L 1850 D 3640 H 2510</b>
<b>Yield per cycle</b>	200 Kg 160 Kg	400 Kg 320 Kg	600 Kg 480 Kg
<b>Optional remote unit</b>	14HP - Open 14HP - Faired 14HP - Faired with remote condenser	28HP - Faired with remote condenser	44HP - Faired 44HP - Faired with remote condenser
<b>Voltage</b>	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz	400/415V 3N - 50/60Hz
<b>Versions</b>	Pass-Through Special voltage	Special voltage	Special voltage

Versions from 1 to 6 trolleys



**W200 L**

- 8 - GN1/1
- 8 - EN60x40
- 4 - GN2/1
- 4 - EN60x80
- 4 - 100x100

**L 1850 D 4680 H 2510**

800 Kg  
640 Kg

2x28HP - Faired  
2x28HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Special voltage

**W250 L**

- 10 - GN1/1
- 10 - EN60x40
- 5 - GN2/1
- 5 - EN60x80
- 5 - 100x100

**L 1850 D 5720 H 2510**

1000 Kg  
800 Kg

28+44HP - Faired  
28+44HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Special voltage

**W300 L**

- 12 - GN1/1
- 12 - EN60x40
- 6 - GN2/1
- 6 - EN60x80
- 6 - 100x100

**L 1850 D 6760 H 2510**

1200 Kg  
960 Kg

2x44HP - Faired  
2x44HP - Faired with remote condenser

400/415V 3N - 50/60Hz

Special voltage



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

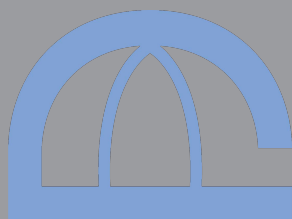


**Dæncker Køleinventar ApS**

Fynsvej 9  
DK-5400 Bogense

Tlf. +45 6481 3111  
Fax. +45 6481 3124

[www.daencker.dk](http://www.daencker.dk)  
[info@daencker.dk](mailto:info@daencker.dk)

**DÆNCKER**

Visit [daencker.dk](http://daencker.dk)

**Coldline Srl**

Via Enrico Mattei, 38  
35038 Torreglia  
Padova - Italy

+39.049.9903830  
[info@coldline.it](mailto:info@coldline.it)

**[coldline.it](http://coldline.it)**