

MODI | VISION

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BLAST CHILLERS

coldline

## WHAT IS A BLAST CHILLER/FREEZER?

Blast Chillers are devices that cool food very quickly.

Food is cooled through cold air which can reach -40°C.

Cooling effects of Coldline's Blast Chillers are more effective because they combine low temperatures and controlled speed of the fans.

## COLDLINE MULTIFUNCTION BLAST CHILLERS

MODI

**MODI UP** -40°+10°C

**MODI ACTIVE** -40°+65°C



VISION

**VISION F** -40°+65°C

**VISION NUVÖ** -40°+85°C



**HUMIDITY  
CONTROL**

**MODI UP** -40°+10°C

Blast Chilling

Blast Freezing

Manual Cycle

**MODI ACTIVE** -40°+65°C

Blast Chilling

Blast Freezing

Manual Cycle

Thawing

Proving **(NO %RH)**

Desiccation

Holdling

Chocolate crystallization

**VISION F** -40°+65°C

Blast Chilling

Blast Freezing

Manual Cycle

Thawing

Proving **(with %RH)**

Desiccation

Holdling **(with %RH)**

Chocolate crystallization

Yogurt

Steam sanitization

**VISION NUVŌ** -40°+85°C

Blast Chilling

Blast Freezing

Manual Cycle

Thawing

Proving **(with %RH)**

Desiccation

Holdling **(with %RH)**

Chocolate crystallization

Yogurt

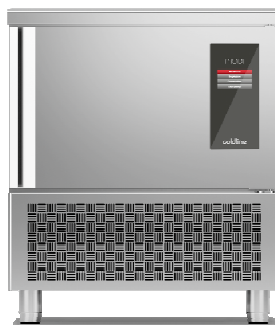
Steam sanitization

Pasteurization

Low temperature steam  
cooking **(with %RH)**

# MODI

**MODI UP** Blast Chillers have a temperature range from **-40°C to +10°C** and are mainly dedicated for **cooling functions**.



**MODI UP** -40°+10°C

Blast Chilling

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Blast Freezing

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Manual Cycle

## WHY A MULTIFUNCTIONAL BLAST CHILLER?

Market trends are showing that companies in the ho.re.ca. sector are evolving. The new concepts include premises capable of **diversifying the offer** to satisfy customer needs **from breakfast to after dinner**.

In modern catering/restaurant businesses it **is necessary to carry out multiple activities** that require different tools. **Multiple functions in a single appliance** allow you to use it 24 hours a day, saving space and the purchasing of additional unnecessary equipment.

# MODI

**MODI ACTIVE** have a temperature range from **-40°C to +65°C** and are Blast Chillers suitable for catering and pastry-making activities where humidity control in proving and holding processes it is important but not a key factor.



**MODI ACTIVE** -40°+65°C

Blast Chilling

Blast Freezing

Manual Cycle

Thawing

Proving (**NO %RH**)

Desiccation

Holding

Chocolate crystallization

# VISION

For catering activities that carry out preparations with high hydration or specialized in the production of proved products, where humidity control is a key factor, Coldline offers the multifunctional range of Blast Chillers **VISION F** and **VISION NUVÖ**.



**HUMIDITY  
CONTROL**



**STEAM**

**coldline**



## **VISION F** -40°+65°C

Blast Chilling

Blast Freezing

Manual Cycle

Thawing

● Proving (**with%RH**)

Desiccation

● Holding (**with%RH**)

Chocolate crystallization

Yogurt

● Steam sanitization (**with%RH**)



# VISION

**VISION NUVŌ** is the most complete multifunction blast chiller on the market. It works with a temperature range from  $-40^{\circ}\text{C}$  to  $+85^{\circ}\text{C}$  and allows to cook food at low temperature with the steam support.



**HUMIDITY  
CONTROL**



**STEAM**

**coldline**



## **VISION NUVŌ** $-40^{\circ}+85^{\circ}\text{C}$

Blast Chilling

Blast Freezing

Manual Cycle

Thawing

● ● Proving (**with%RH**)

Desiccation

Holding (**with%RH**)

Chocolate crystallization

Yogurt

Steam sanitization

● ● Pasteurization

● ● Low temperature steam cooking (**with %RH**)

## ADVANTAGES WITH THE BLAST CHILLER / 1

The use of a Blast Chiller in any **kitchen** improves its **efficiency** and its overall result of the performance. The benefits are measurable in the following 5 factors which an entrepreneur must face daily in order to be more profitable.



PRODUCTIVITY



STAFF



ORGANISATION



PURCHASES



UNNECESSARY COSTS

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# BLAST CHILLING



## FOOD QUALITY

**All cooked foods are losing their quality** and fragrance if are not served in a short time.

**Only a fast and rapid drop of the temperature** at the core of the product **allows to keep the initial characteristic of the food.**

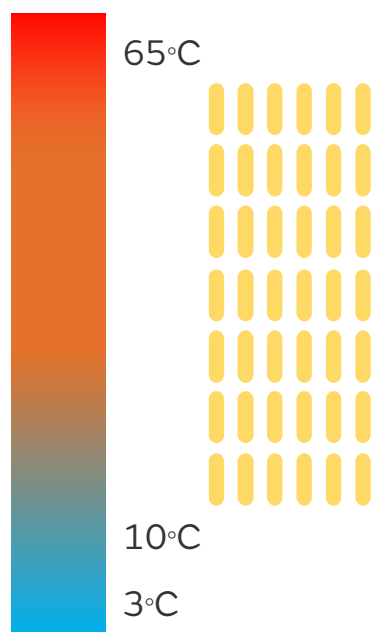
In fact, the natural **bacterial growth** is the main cause of food aging, and this occurs exponentially between **+65°C and +10°C.**

## FOOD AND HYGIENE SAFETY

**Food poisoning** is a health problem that affects thousands of people annually around the globe. Germs can reproduce only under favourable conditions:

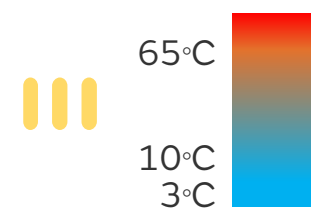


**WITHOUT BLAST CHILLER**



**BACTERIA  
PROLIFERATION**

**WITH COLDLINE BLAST CHILLER**



Coldline Blast Chillers allows to cross quickly the high-risk thermal zone (+65°C/+ 10°C) while preserving the quality of the food and tripling shelf life.

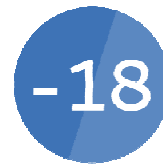
# BLAST CHILLING AND BLAST FREEZING

The essential functions of a Blast Chiller are blast chilling and blast freezing.



## BLAST CHILLING

Food are cooled from  $+90^{\circ}\text{C}$  to  $+3^{\circ}\text{C}$  at core within 90 minutes and after that can be kept in a positive storage cabinet/counter.



## BLAST FREEZING

Food are cooled from  $+90^{\circ}\text{C}$  to  $-18^{\circ}\text{C}$  at core within 240 minutes and after that can be kept in a negative storage cabinet/counter.

## BLAST CHILLING / 1



Cools rapidly the food to  $+3^{\circ}\text{C}$  at core, stops the bacterial proliferation and increase up to 70% the storage shelf life of the food by keeping almost unchanged the quality.



MODI UP  
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VISION F  
VISION NUVÖ

## BLAST CHILLING / 2

### **Blast chilling green beans with Coldline blast chiller.**

Stops the cooking process, preserves the taste, consistency and colour.



### **Green beans chilled at room temperature**

The product oxidizes, loses consistency and some of the nutrients.

## OTHER METHODS OF COOLING / 1

In kitchens where Blast Chillers are not used, how food is cooled?

### ROOM TEMPERATURE

- Very slow cooling
- Bacteria proliferation
- Rapid food spoil
- Need to eat the food within 1-2 days
- Dehydration
- Weight loss

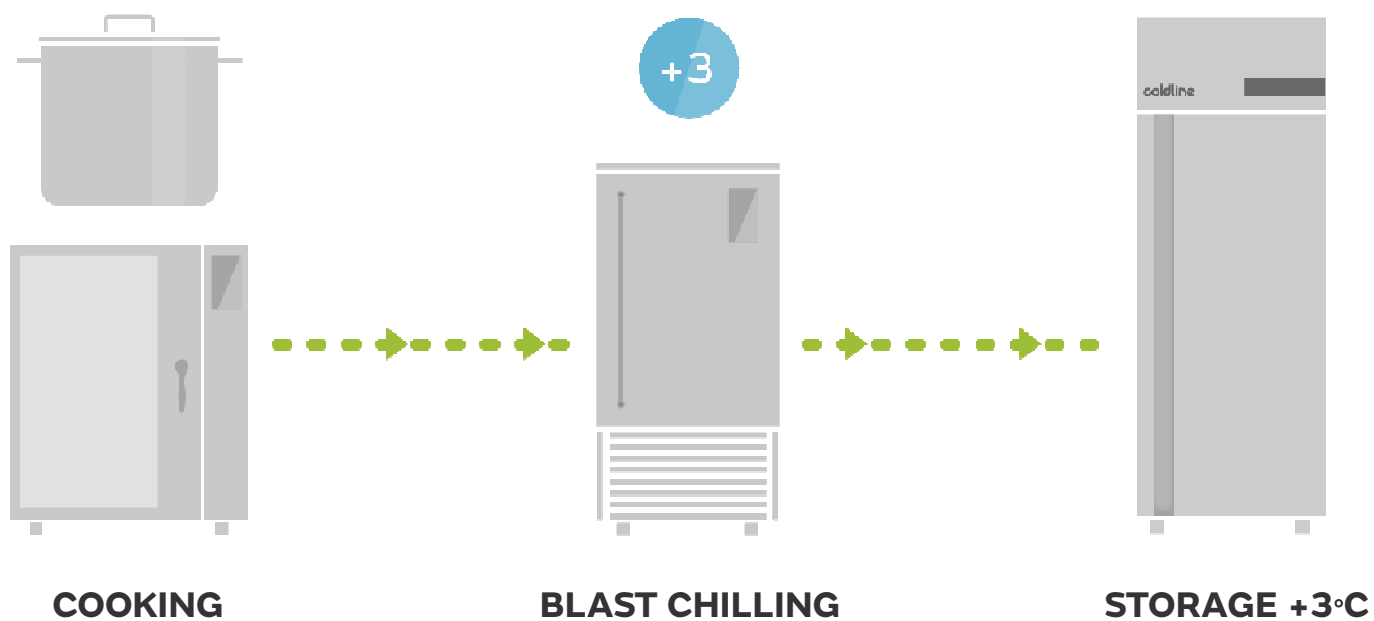
### FRIDGE

- Very slow cooling
- Bacteria proliferation
- Cabinets and counters  
for positive storage, but if you will  
put hot food it will causes sudden  
temperature changes that will harm  
other preserved foods

### COLD WATER AND ICE

- Not always practicable
- Not practicable with large productions
- Not practicable with pastry products
- Water is a vehicle for bacteria
- High waste of water

## WORKFLOW



BLAST CHILLERS

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MODI UP  
MODI ACTIVE

VISION F  
VISION NUVÖ

# RATATOUILLE



## **Coldline Blast chiller 6 trays**

Time: 53 minutes

Shelf life blast chilled  
and vacuum: 5 days

## **Fridge**

Time: 427 minutes

Shelf life: 2 days



BLAST CHILLERS

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VISION NUVÖ

## MEATBALLS WITH SAUCE



### **Meatballs**

Baked and chilled.  
Keep vacuum packed  
in the refrigerator

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### **Tomato sauce**

Frozen with blast chiller and  
stored in the freezer

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BLAST CHILLERS

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MODI ACTIVE  
VISION F  
VISION NUVŌ

## MEATBALLS WITH SAUCE



### **Frozen sauce**

Regenerated in a pan 3 minutes

### **Meatballs blast chilled**

Regenerated in the oven for 4 minutes

**DISH SERVED IN  
AROUND 5 MINUTES**



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VISION F  
VISION NUVÖ

## LAYERED PUDDING

Chocolate layer blast chilled  
in 10 minutes



Quick layering of the pudding after  
the first blast chilling



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VISION F  
VISION NUVÖ

# LAYERED PUDDING



## **Coldline blast chiller 6 trays**

Time: 32 minutes

Shelf life blast chilled  
and vacuum: 5 days

## **Traditional method**

Time: 290 minutes

Shelf life: 2 days





## ADVANTAGES OF BLAST CHILLING

1. Production planning and service organization with Cook & Chill.
2. Speeding up the production process.
3. Weekly distribution of workloads and better personnel management.
4. Greater productivity and «full load» production.
5. Efficiency and reduction of service time.
6. Healthier food.
7. Reduction of food waste.
8. Control of quantities in each dishes and food cost.



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# BLAST FREEZING



## NATURAL FREEZING

Freezing is the best **natural storage** method.

Allows to avoid the use of preservatives, keeping **intact the nutritional and organoleptic qualities** of food.

The content of vitamin in frozen foods is even higher than fresh products that has been stored for more than 24 hours. Every foodservice business are using frozen food, but most of the time are industrial products, that not always respect the Chef's expectations in terms of quality.

## FROZEN = LOW QUALITY PRODUCT?

Blast frozen fresh vegetables contain more nutrients than the same products purchased 2-3 days after harvest. The content of vitamin in frozen food is higher than fresh products stored for more than 24 hours.

	Frozen product	Fresh product after 24 hours
Asparagus	88%	60%
Green beans	53%	40%
Peas	71%	50%
Spinach	69%	40%

## BLAST FREEZING / 1



For **medium-long term storage** it is necessary to blast freeze the products (at  $-18^{\circ}\text{C}$  or lower).

Blast freezing means transforming the liquids contained in food into ice crystals.

Coldline Blast Chillers, thanks to **a very fast penetration of the cold**, and reaching  $-18^{\circ}\text{C}$  at the core of the product in an extremely short time, guarantees the formation of small crystals (microcrystals) and maintaining of the product fibers.

## BLAST FREEZING / 2

### Freezing salmon

Slow freezing causes the formation of macro-crystals, which tears fibers and leads to the loss of liquids which contain nutrients.

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### Blast freezing salmon with Coldline blast freezer

Rapidly blast freezing causes the formation of micro-crystals, which preserves the fibres and structure of the salmon.

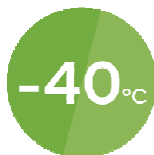
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## BLAST FREEZING

VS

## FREEZING

Temperature -40°C



Rapid Cooling



Micro Crystallization

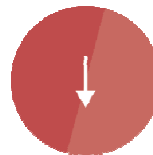


Intact Fibers



Temperature -18°C

Slow Cooling



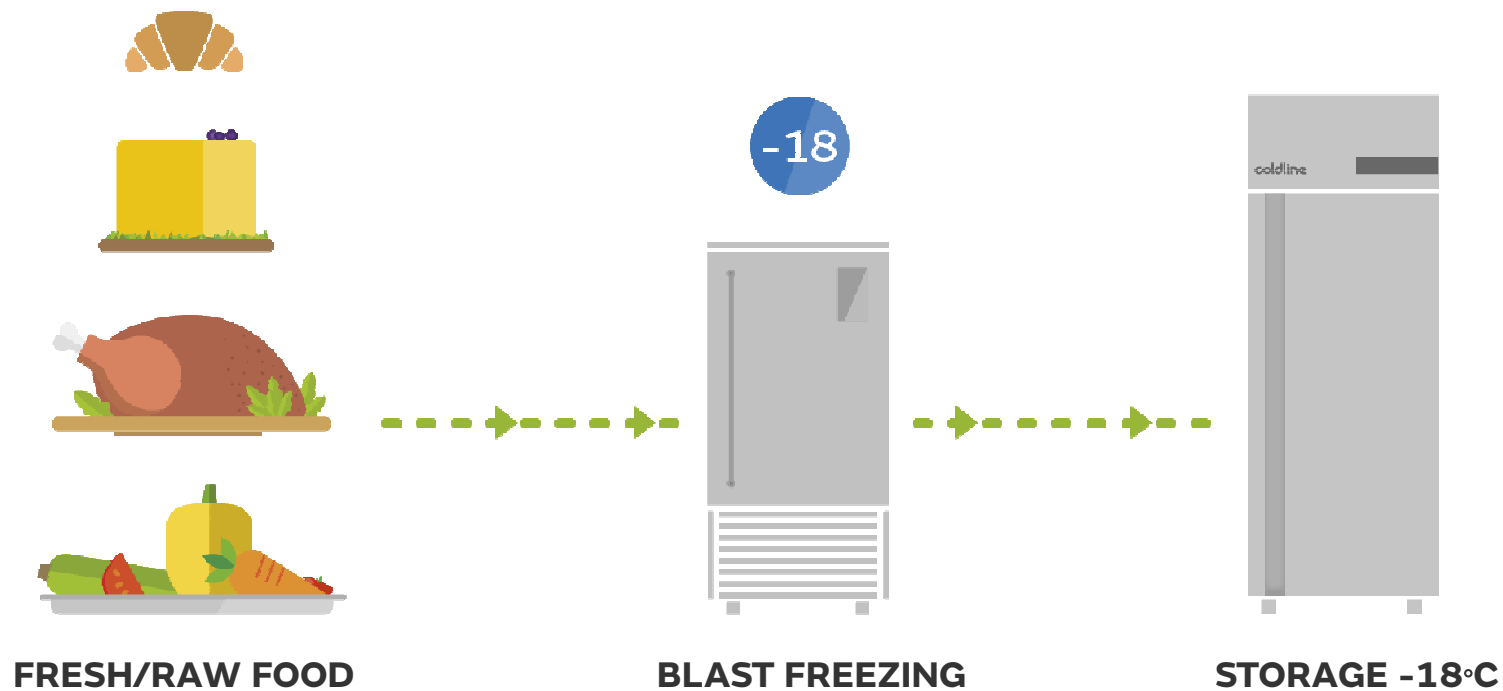
Macro Crystallization



Damaged Fibers



## WORKFLOW /2





BLAST CHILLERS

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MODI UP  
MODI ACTIVE  
VISION F  
VISION NUVÖ

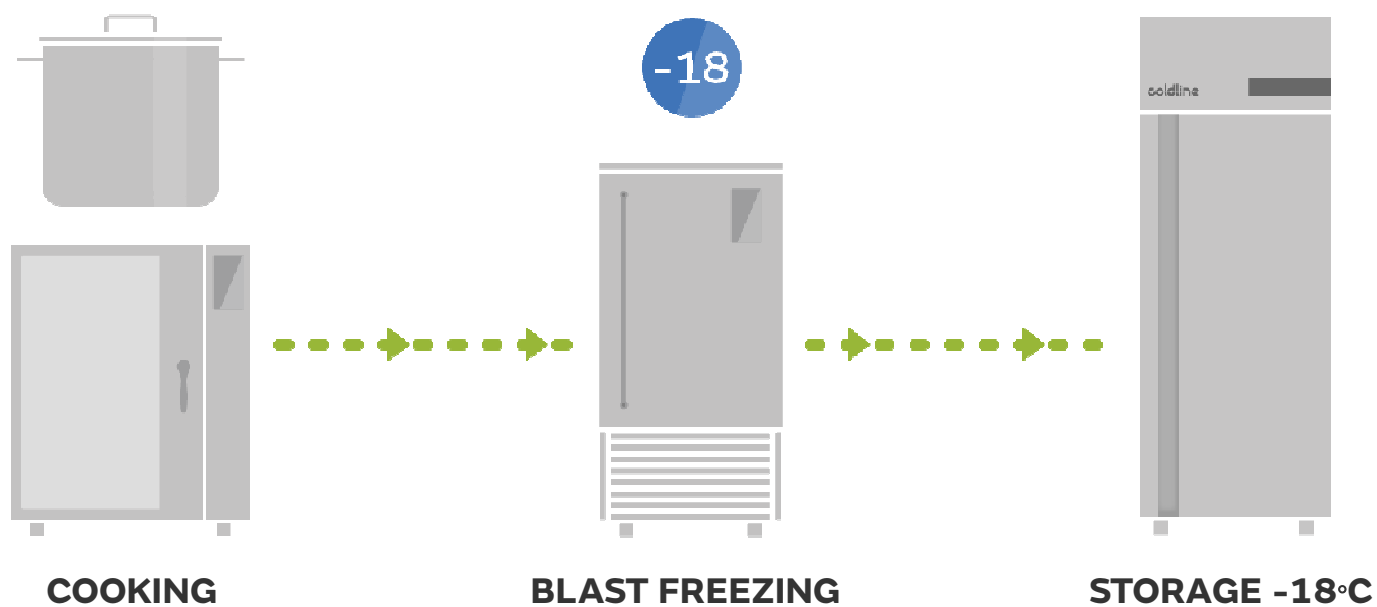
## ANISAKIS FREE



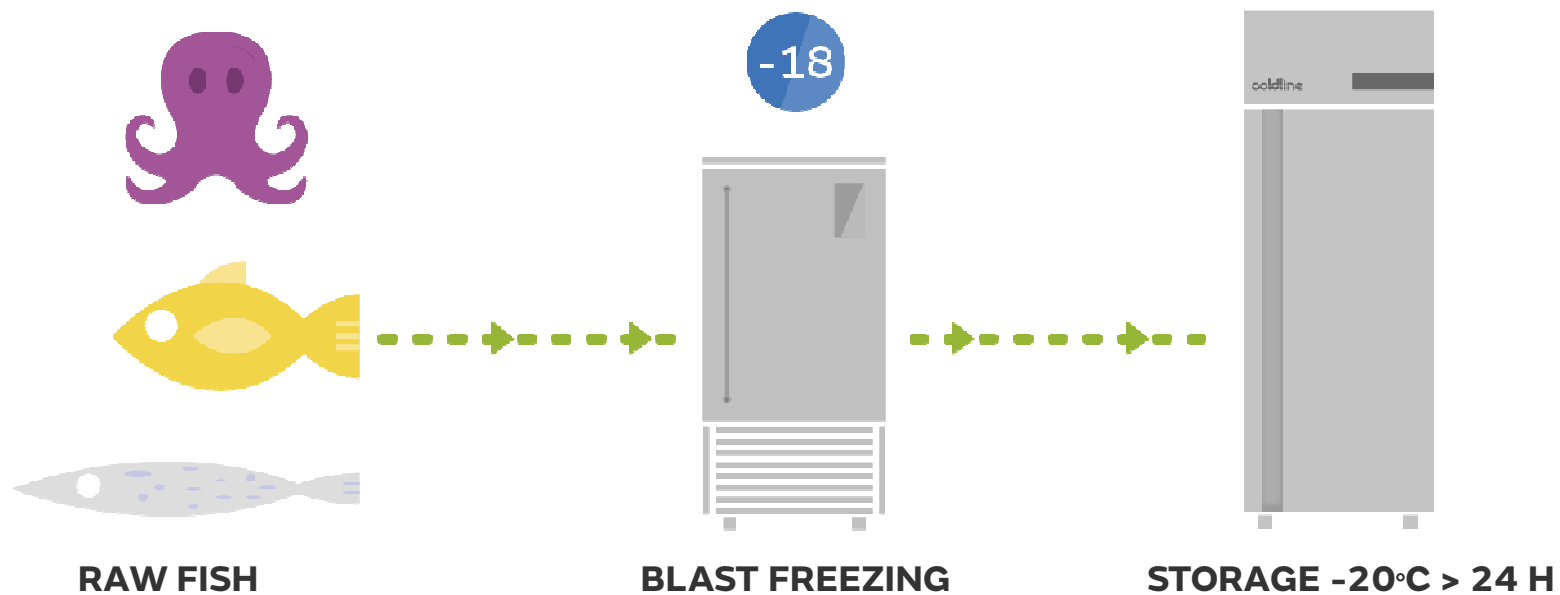
Thanks to the power and the delicacy of the cold generated by Coldline Blast Chillers you can protect the texture and eliminate any risk of Anisakis. After thawing, you will find a fresh and easy-to-eat product.

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## WORKFLOW /1

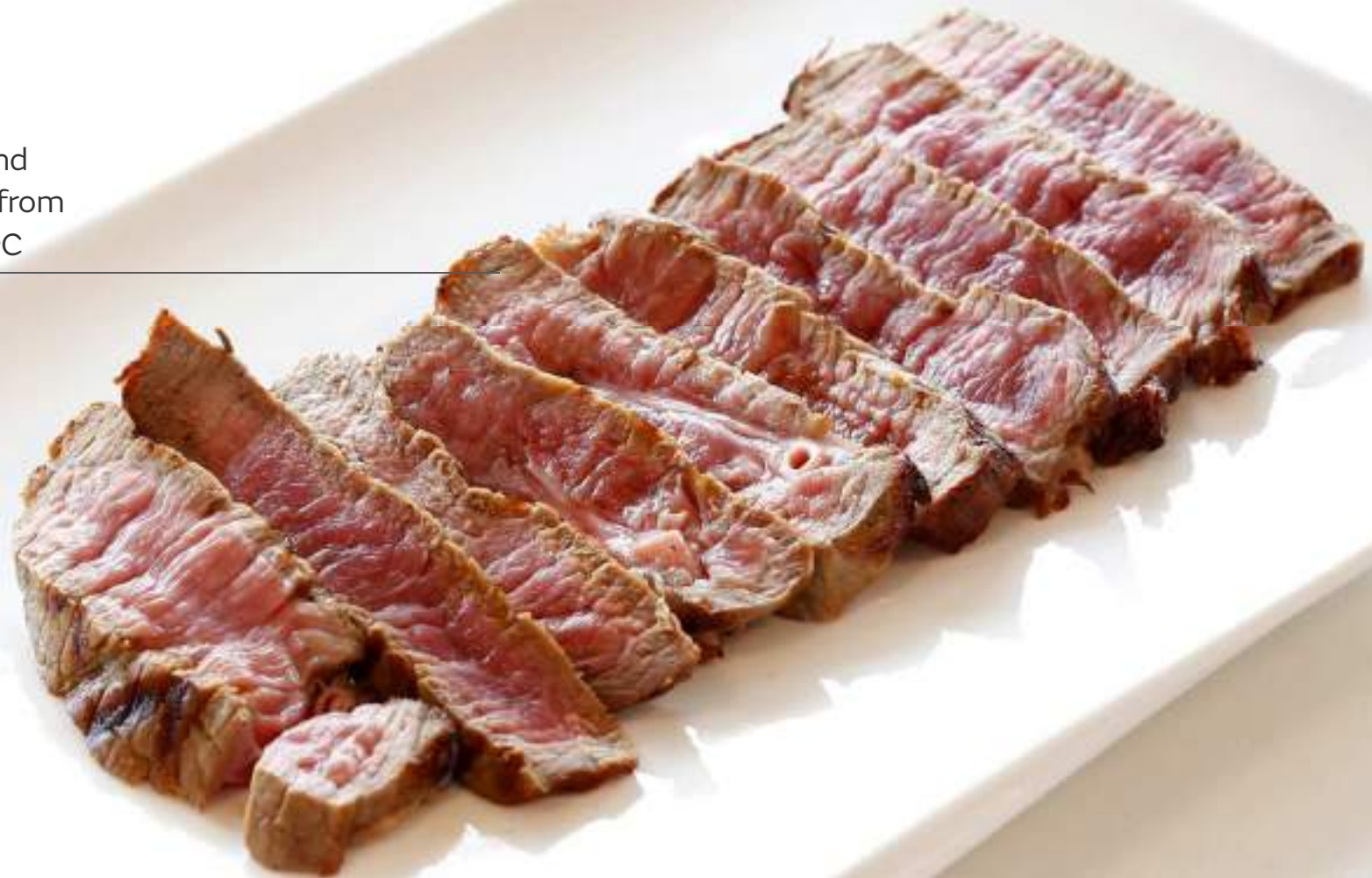


## WORKFLOW /2



### **Beef entrecote**

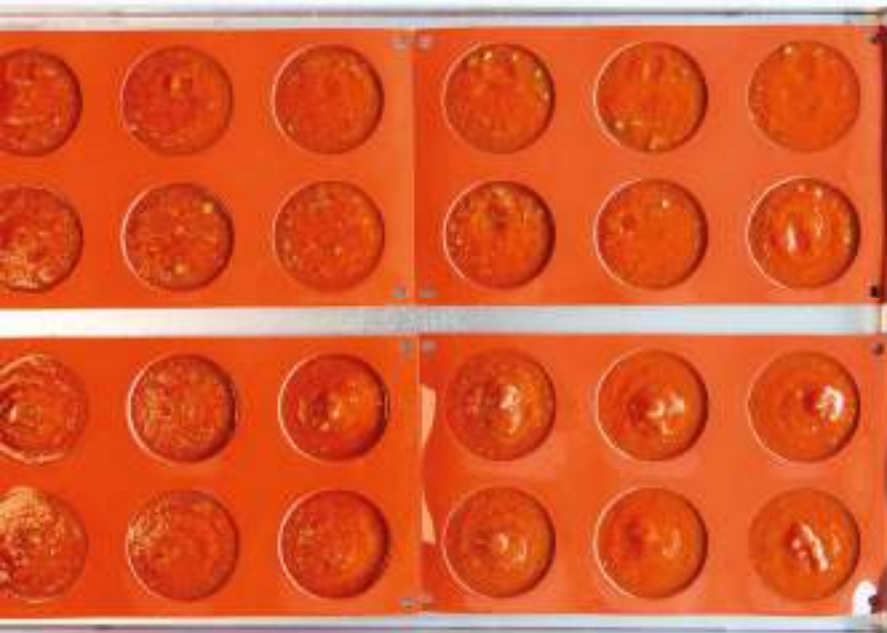
blast frozen with VISION and  
cooked in an oven directly from  
frozen in 9 minutes at 280°C



## SAUCES

### **Tomato sauce**

Blast frozen with the  
Coldline Blast chiller and  
storage in a low temperature  
holding cabinet



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## FISH & CHIPS



### **Fish & Chips**

Blast frozen with the Coldline Blast chiller and portioned.

Vacuum packing and storage in a low temperature holding cabinet

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## FISH & CHIPS

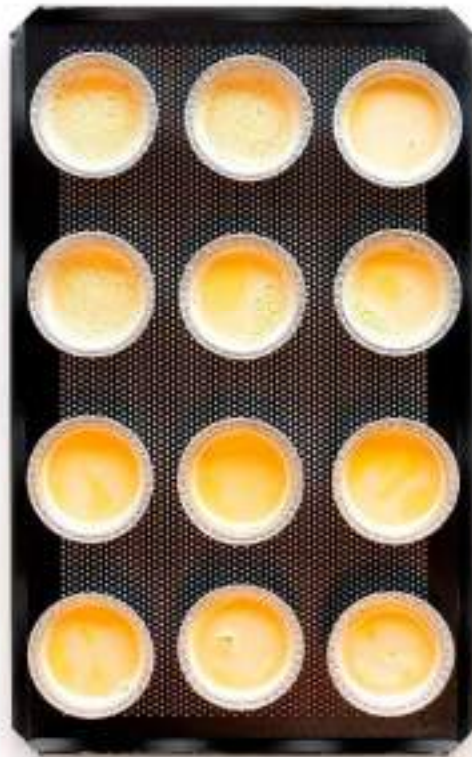
### **Fish & Chips**

Blast frozen with the  
Blast chiller, storage in a low  
temperature holding cabinet  
and regenerated in the oven.

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## FLAN DE LECHE



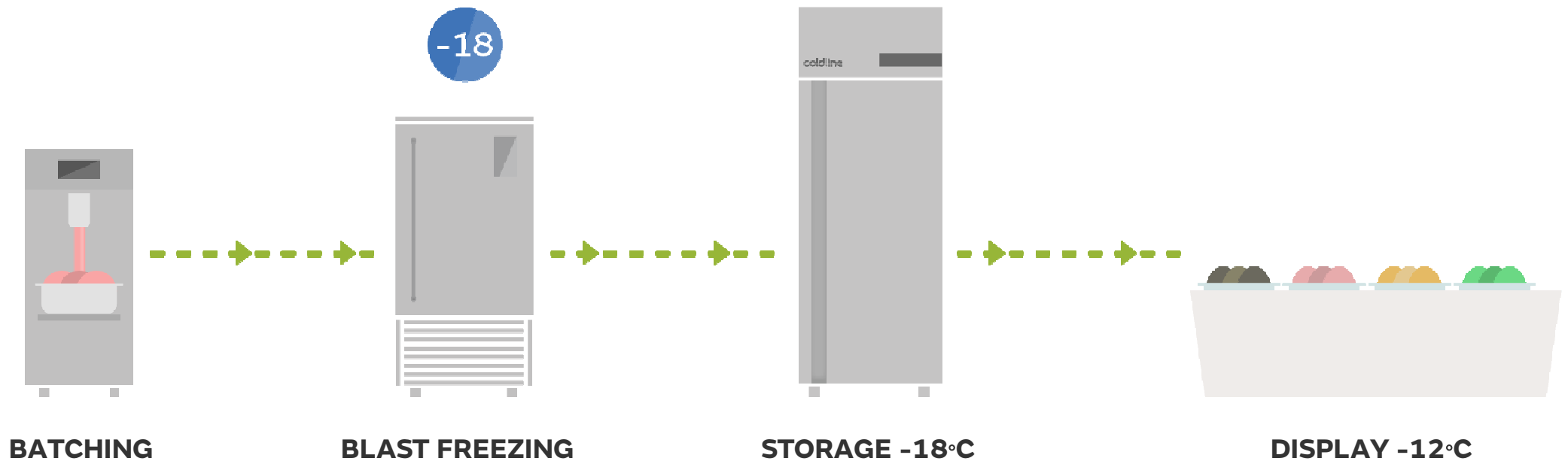


## WHY BLAST FREEZE ARTISAN GELATO?



1. Quick cooling of freshly creamed ice cream and quick service.
2. Long-term maintenance of volume and creaminess.
3. Early preparation and creation of small stocks of most requested flavours.
4. Centralized production and distribution in stores without laboratory.
5. Creation of new products with high margins: ice pops, ice cream stick, biscuits, artisan gelato, frozen desserts and ice cream cakes.

# ICE CREAM WORKFLOW



## ADVANTAGES OF BLAST FREEZING

1. Production planning and service organization with Cook & Chill.
2. Keeping the quality of ingredients, semi-finished and finished dishes.
3. Reduction of food waste.
4. Greater productivity and «full load» production”.
5. Weekly distribution of workloads and better personnel management.
6. Healthier food.
7. Reduction in the purchase of industrial semi-finished products.
8. Reduction of preparation times for frozen desserts and ice cream cakes.



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# MANUAL CYCLE



## MANUAL CYCLE

Allows to adjust the **temperature** from -40°C +10°C (MODI UP), -40°C +65°C (MODI ACTIVE and VISION F) and -40°C +85°C (VISION NUVŌ) and the **intensity of the fans** from 25% to 100%.

VISION Blast Chillers allow the **humidity** regulation at temperatures higher than 6°C.



BLAST CHILLERS

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MODI UP  
MODI ACTIVE

VISION F  
VISION NUVÖ

## COLD DESSERTS

### **Soft Gelato**

preserved with MODI at -12°C and served at the ideal temperature. Maintains creaminess and intense flavor

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## ADVANTAGES OF THE MANUAL CYCLE

1. Simultaneous blast chilling or freezing of different foods.
2. Preservation of dough, puff pastry and shortcrust pastry pending processing.
3. Holding at the correct serving temperature ice creams, semifreddo or any other delicate products.



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**THAWING**





# THAWING

Thawing is a slow and delicate process, how it is usually done in the kitchen?

## ROOM TEMPERATURE

- Very slow cooling
- Bacteria proliferation

## HEAT SOURCES

- Bacteria proliferation
- Poor homogeneity

## RUNNING WATER

- Bacteria proliferation
- Risk of contamination by bacteria present in the water
- Poor homogeneity
- Not possible with cooked or unprotected food

## FRIDGE

- Very slow cooling

## MICROWAVE

- Partial cooking of the food
- Alteration of the protein part
- Compromised quality

# THAWING

With Coldline Blast Chiller you can thaw quickly and with high safety standards while keeping the characteristics of the food unchanged

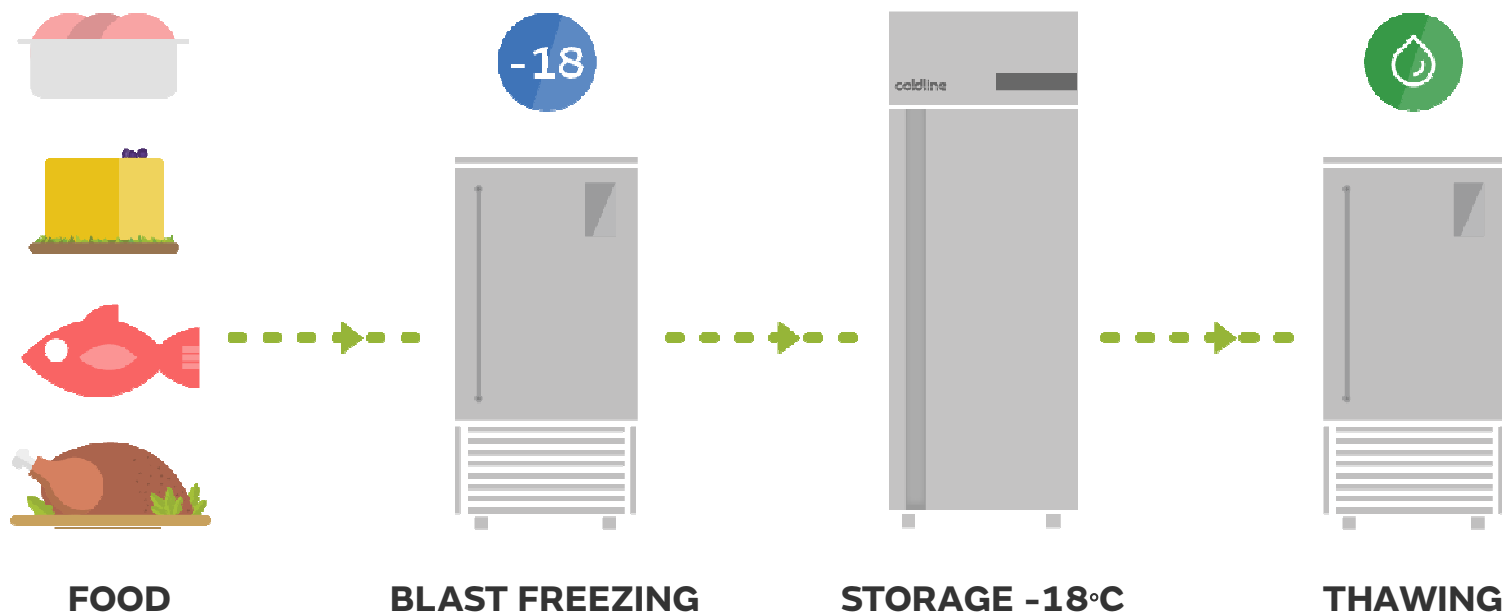
**Raw fish**

Thawed in 8 minutes

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## WORKFLOW



# TARTARE

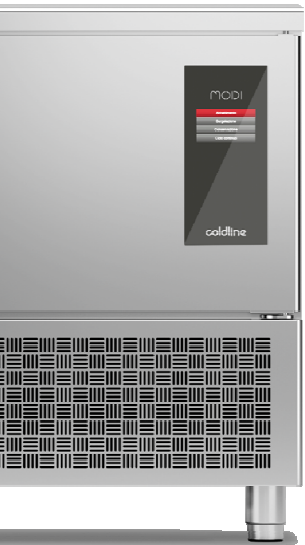
## **Tartare**

frozen and thawed in 4 minutes with a Coldline Blast Chiller. Preparation time 8 minutes from the order



## ADVANTAGES OF THAWING

1. Thawing during service and consequent reduction of waste.
2. Speeding up production processes with high food safety standards.
3. Night thawing of food to be cooked the following day.
4. Bring cold desserts, ice cream and ice cream cakes back to a correct serving temperature.



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# DESICCATION



## DRYING TO SAVE

Everything we buy and don't resell represents a cost that weighs on the budget.

**Minimizing** as much as possible **waste** is very important because **it affects the business result**.

**The waste** is known **to be close to 25% in many kitchens**. It is a high value, a large amount of money thrown in the trash.

BLAST CHILLERS

MODI ACTIVE

VISION F

VISION NUVÖ

## DESICCATION



Coldline blast chillers dehydrate fruits, vegetables and other foods, allowing the use of them all year round in a different way.

### **Flavors of the sea**

Shells and heads of the prawns are dried, ground and sieved

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## OVERNIGHT PRODUCTION PROCESS

Drying with the Coldline blast chillers allows **significant energy savings**. The sizing of the heating bodies, in fact, are calibrated to offer optimal performance at 65°C (MODI ACTIVE) and 85°C (VISION) avoiding the use of dedicated cooking equipment.

With Coldline blast chillers the production cycle can be extended to **night hours**. **The absence of staff** and **the reduced cost of energy** are two additional **sources of savings**.

BLAST CHILLERS

**MODI ACTIVE**

**VISION F**

**VISION NUVÖ**

Dried fruit and seed pods, without yeast, baked in the oven 7 minutes at 170°C dehydrated with VISION 3 hours at 60°C, 100% ventilation

cololine



BLAST CHILLERS

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MODI ACTIVE

VISION F

VISION NUVÖ

# DRIED MUSHROOMS



BLAST CHILLERS

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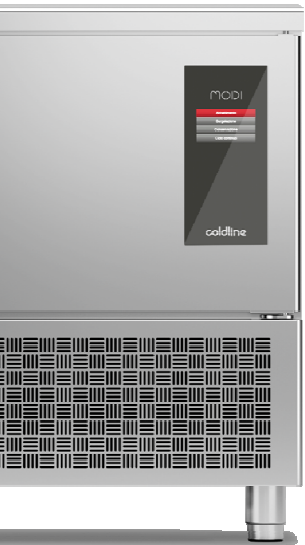
MODI ACTIVE

VISION F

VISION NUVÖ

## ADVANTAGES OF DRYING

1. Waste reduction.
2. Create new "homemade" products and takeaway snacks with high margins.
3. Reduciton of the purchease of industrial semi-finished products.
4. Making flavorings and natural dyes from food scraps.



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**CHOCOLATE**



# CHOCOLATE CRYSTALLISATION

The cooling of the chocolate has to be done in stable and controlled temperature and humidity conditions.

How does it usually happen?

## ROOM TEMPERATURE

- Slow cooling
- Uncontrolled and variable temperature and humidity
- Risk of sugar bloom

## FRIDGE

- Temperature too low
- Uncontrolled and variable humidity
- Risk of chocolate fat bloom and sugar bloom

## DEDICATED APPLIANCES

- High costs
- Poor ductility
- Suitable for industrial production

# CHOCOLATE CRYSTALLISATION



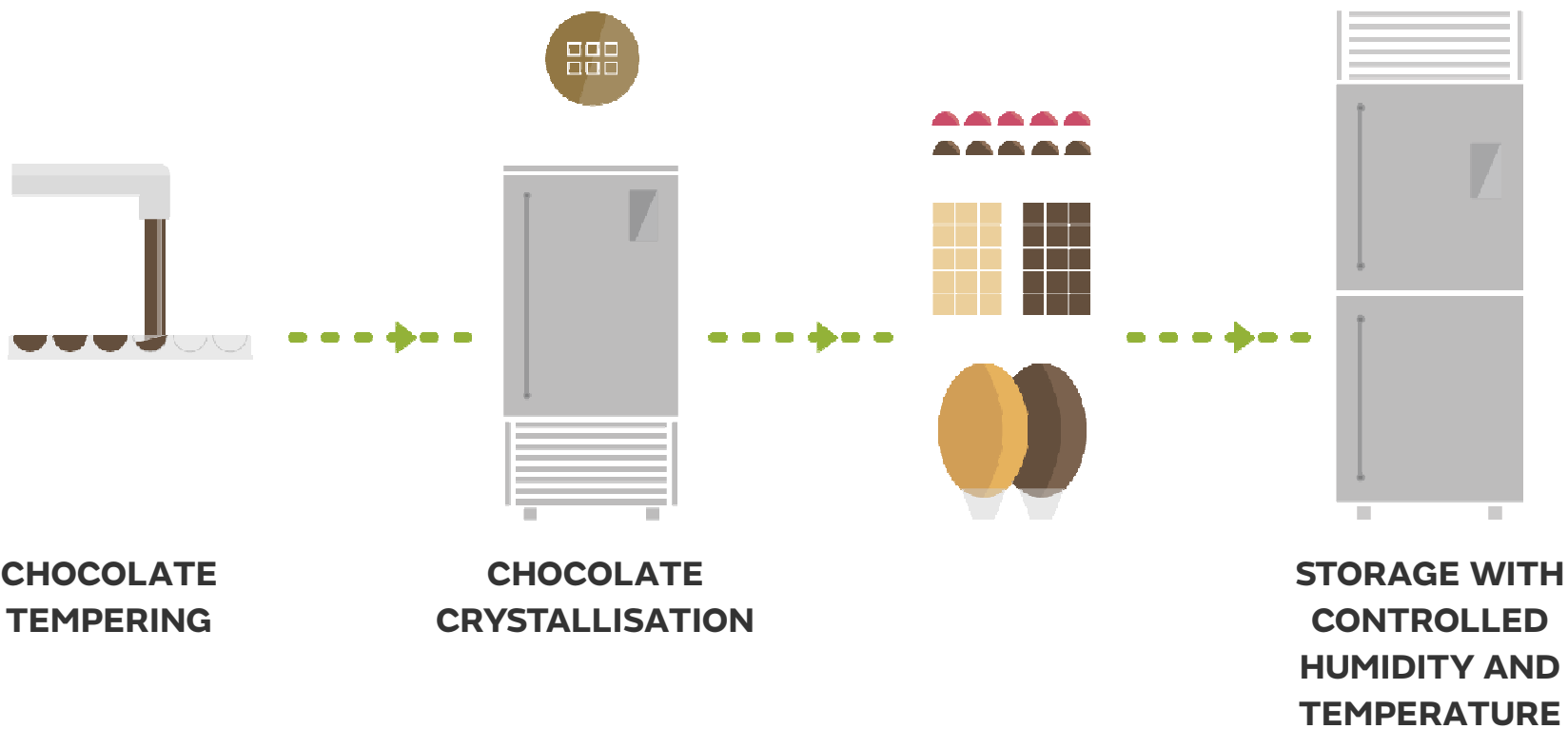
Coldline blast chillers helps to stabilize the chocolate in just few minutes by using controlled temperature and humidity in order to obtain the optimal development of the flavorings.

Pralines, chocolates and chocolate bars crystallize in few minutes, remaining glossy sheen and crispy thanks to the ideal temperature and humidity.

## **Assorted pralines**

Crystallized with VISION,  
30 kg produced in 4 hours

## WORKFLOW





ABBATTITORI DI TEMPERATURA

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MODI ACTIVE

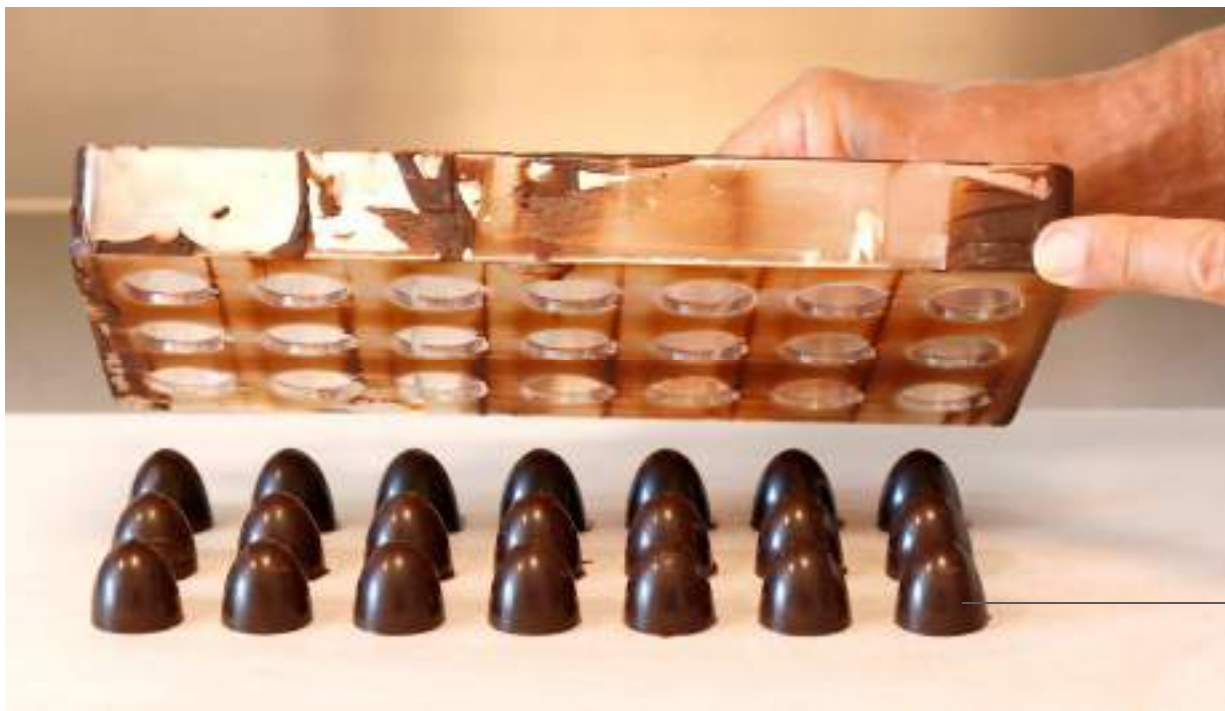
VISION F

VISION NUVÖ

## PRALINES AND CHOCOLATES



## PRALINES AND CHOCOLATES

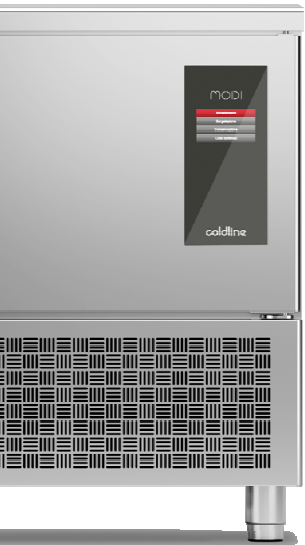


### **Crystallization with the blast chiller**

Glossy, perfectly detached from the mold, without humidity and condensation

Preparation time **30 minutes**

# ADVANTAGES OF CRYSTALLISING CHOCOLATE



1. High and constant quality over time.
2. Complete temperature and humidity control.
3. Reduced production time.
4. Opportunity to expand the offer.
5. Production of homemade confections with high profit margins.
6. Integrated production activity and no need for specific devices.

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**HOLDING**



## HOLDING



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

With VISION blast chillers you define the percentage of humidity to hold the correct hydration on the cooked food.

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### **Lasagna, potatoes and green beans**

Kept at 65°C for 2 hours.

Served in 2 minutes from the order

## HOLDING



The Warm Holding function is widely used in the **cooking centers** when they work with the **deferred hot bond**.

The production process includes:

1. preparation
2. portioning
3. warm holding
4. hot pot delivery

The use of the blast chiller for warm holding allows you to free the oven and avoids the purchase of specific temperature holders.

BLAST CHILLERS

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MODI ACTIVE

VISION F

VISION NUVÖ

# RATATOUILLE

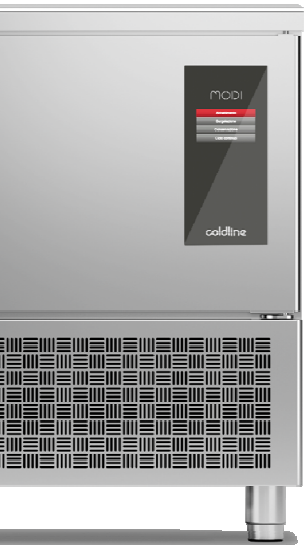


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## ADVANTAGES OF HOLDING

1. Oven available for cooking, regenerating and finishing.
2. Efficiency and speed of service.
3. Reduction of service times and consequent increase in available covers.
4. Easy management of the service of ready-to-eat meals.
5. Storage of cold desserts at serving temperature.





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**PROVING**



# PROVING

For a perfect proving, the dough must remain at the correct temperature for the right time, without sudden changes in humidity.

How does it usually happen?

## ROOM TEMPERATURE

- Uncontrolled and variable temperature and humidity
- Uncontrolled yeast development
- Dehydration of the dough

## FRIDGE

- Uncontrolled and variable humidity
- Dehydration of the dough
- Slow proving

## RETARDER PROVER

- Dedicated single function device

**MODI ACTIVE**

**VISION F**

**VISION NUVÖ**

## PROVING

MODI

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Create stable microclimatic conditions to rise the dough.

VISION

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Doughs are perfectly proved increasing humidity allows you to maintain the ideal hydration for the regular proving of yeast.



**HUMIDITY  
CONTROL**

BLAST CHILLERS

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MODI ACTIVE

VISION F

VISION NUVÖ

## PROVING AND RETARDER PROVING



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### **Gourmet pizza with sourdough starter**

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

**coldline**

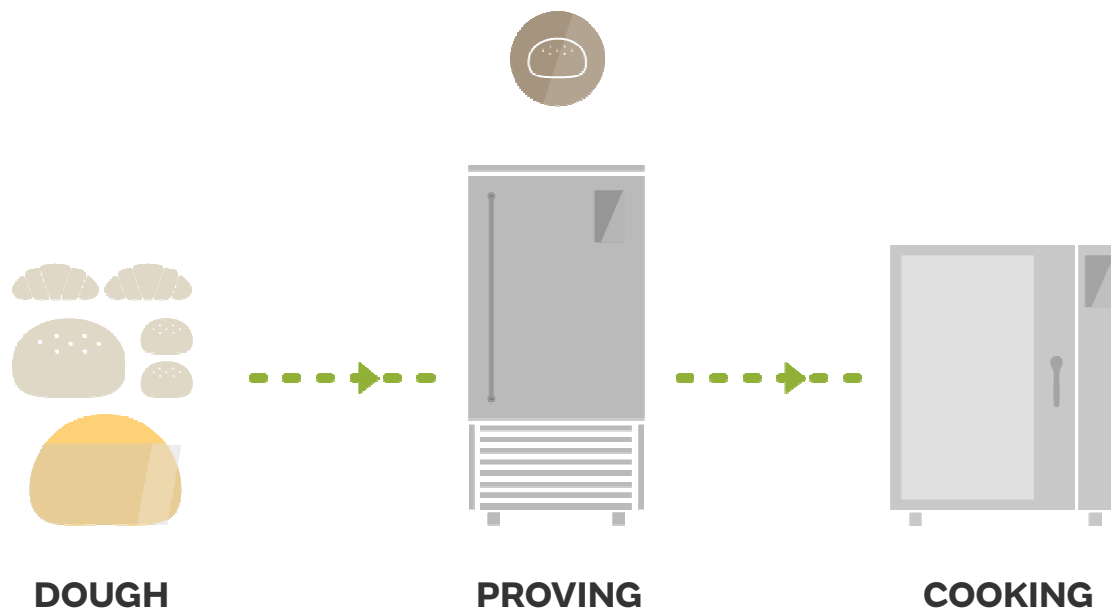
BLAST CHILLERS

MODI ACTIVE

VISION F

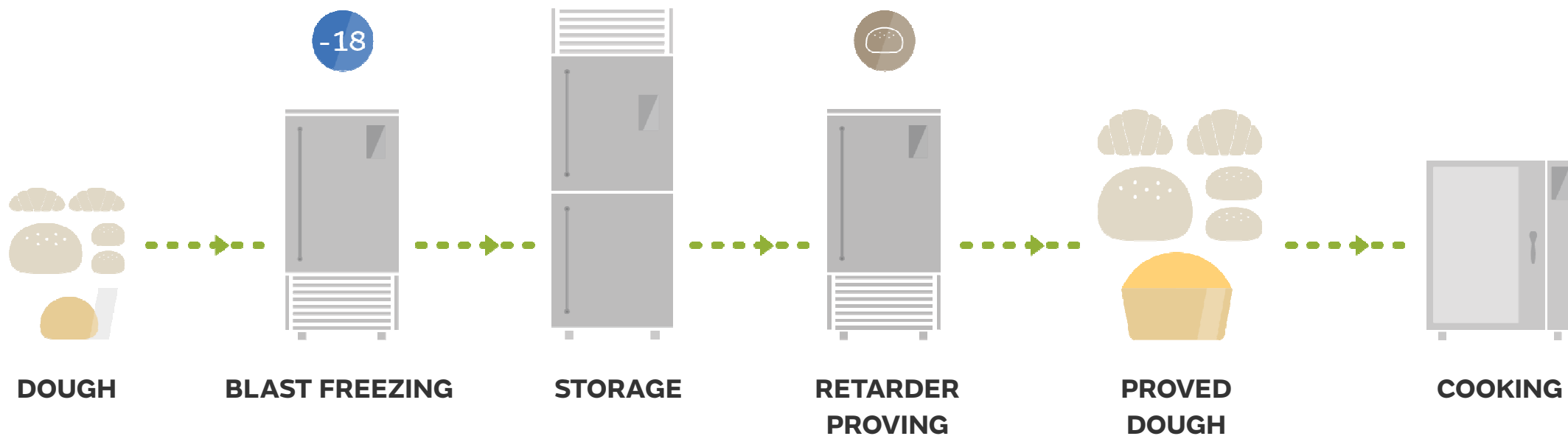
VISION NUVÖ

## PROVING WORKFLOW



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## RETARDER PROVING WORKFLOW



BLAST CHILLERS

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MODI ACTIVE

VISION F

VISION NUVŌ

## SPECIAL DOUGH AND FLOURS

**Customizing recipes** by managing the parameters that determine the quality of leavening allows you to work with special flours and yeasts.



BLAST CHILLERS

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**MODI ACTIVE**

**VISION F**

**VISION NUVŌ**

## FOOD

**Bread proved by VISION blast chiller**

90 minutes - 28°C

85% humidity - 25% ventilation



**Bread proved on open air**

90 minutes - ? °C

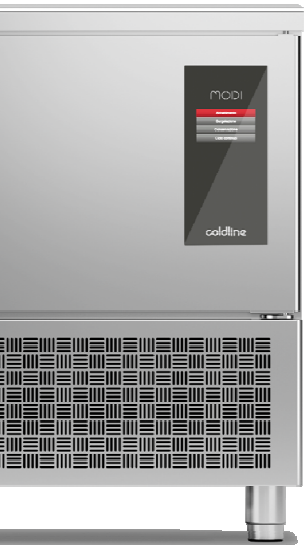
? humidity - ? ventilation





## ADVANTAGES OF PROVING

1. Reduction in the purchase of industrial semi-finished products.
2. Programming of night leavening.
3. Extension of the “homemade” references: bread, breadsticks, crackers, pizzas, savory and sweet focaccias.
4. Weekly production of croissants and large leavened products.
5. Reduction of waste.



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**YOGHURT**



# YOGHURT

## **Plain yoghurt with fruit**

Matured yoghurt made with overnight program and blast chilled

It allows you to make creamy natural yoghurt using only good-quality milk.

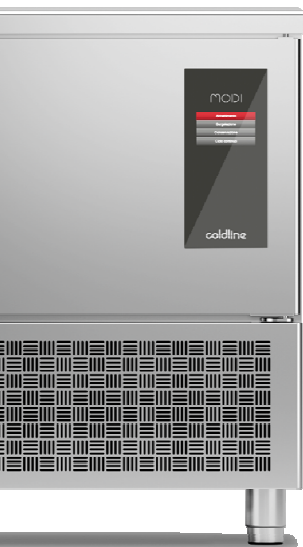
Milk and live lactic cultures are the simple ingredients used to make delicious white yoghurt. You can run the program at night and then, once fermentation is complete, VISION blast chills the yoghurt and stores it at 3°C.

You can repeat the production at any time to restore your stock.



## ADVANTAGES OF MAKING YOGHURT

1. Reduction in the purchase of industrial semi-finished products.
2. Expansion of "homemade" references to enhance the offer.



MODI | VISION

# PASTEURIZATION



# PASTEURIZATION

Eliminates pathogenic microorganisms and most of the vegetative ones present in food and extends the shelf life.

How does it usually happen?

## AUTOCLAVE

- Dedicated device suitable for industrial productions
- Expensive device

## OVEN

- Lack of cooling at the end of pasteurization

## PASTEURIZATION



Creams, bases for ice cream, jams, sauces, sauces, fresh pasta, gardener, chutneys and many other preparations can be pasteurized with VISION to maintain the quality of the ingredients and increase the shelf life. Pasteurized foods in closed jars can be stored at room temperature for several weeks.

### **Vegetable Gardener**

Pickled vegetable mix  
pasteurized with VISION

## SAUCE AND HOMEMADE PICKLES

**370 g** net weight



FOOD COST

**€ 1,6**

SELLING PRICE

**€ 4,9**

PROFIT MARGIN

**294 %**

ANNUAL PROFITS

**€ 2.475**

Sale: 15 pieces for 50 weeks



FOOD COST

**€ 2,5**

SELLING PRICE

**€ 5,9**

PROFIT MARGIN

**230 %**

ANNUAL PROFITS

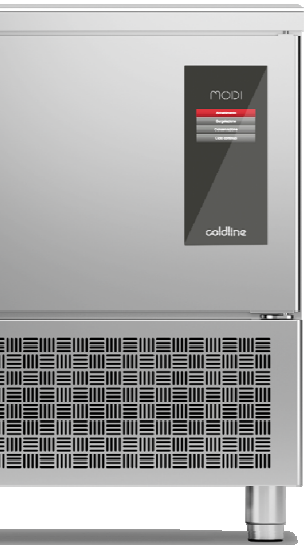
**€ 3.400**

Sale: 20 pieces for 50 weeks



## ADVANTAGES OF PASTEURIZE

1. Expansion of "homemade" references to enhance the offer.
2. Additional business unit without costs for the purchase of other appliances.



MODI | VISION

# SLOW COOKING



BLAST CHILLERS

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VISION NUVŌ

## SLOW COOKING WITH STEAM

NUVŌ™ 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.



## LOW TEMPERATURE STEAM COOKING



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.

## SLOW COOKING

How does low temperature cooking usually take place?

### **RONER**

- Appliance with small size
- Cooking of small pieces
- Vacuum cooking exclusively
- Blast chilling not included in the same appliance

### **OVEN**

- Blast chilling not included in the same appliance
- Suitable for high temperature cooking

## LOW TEMPERATURE STEAM COOKING

Cooks the food at low temperature enhancing its color, flavor and tenderness. The addition of steam allows an optimal distribution of heat, providing a uniform result. When cooking is finished, blast chilling or blast freezing is activated automatically..

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### **Veal medallions**

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



## LOW TEMPERATURE STEAM COOKING



coldline

### **Lamb fillet**

Cooked for 2 hours at 65°C at core, automatically blast chilled with VISON NUVŌ



## SLOW COOKING

### Competitors

slow cooking  
with dry air



Temperature differences  
between levels and foods  
subject to thermal changes in  
the event of door openings..



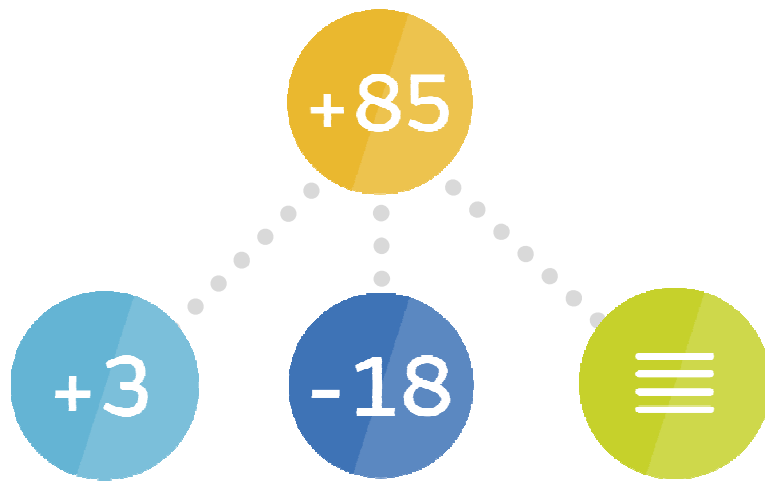
### VISION

slow cooking  
with steam

Homogeneous temperature  
throughout the chamber,  
better heat transmission on  
the food which maintains the  
temperature even in the  
event of door openings.



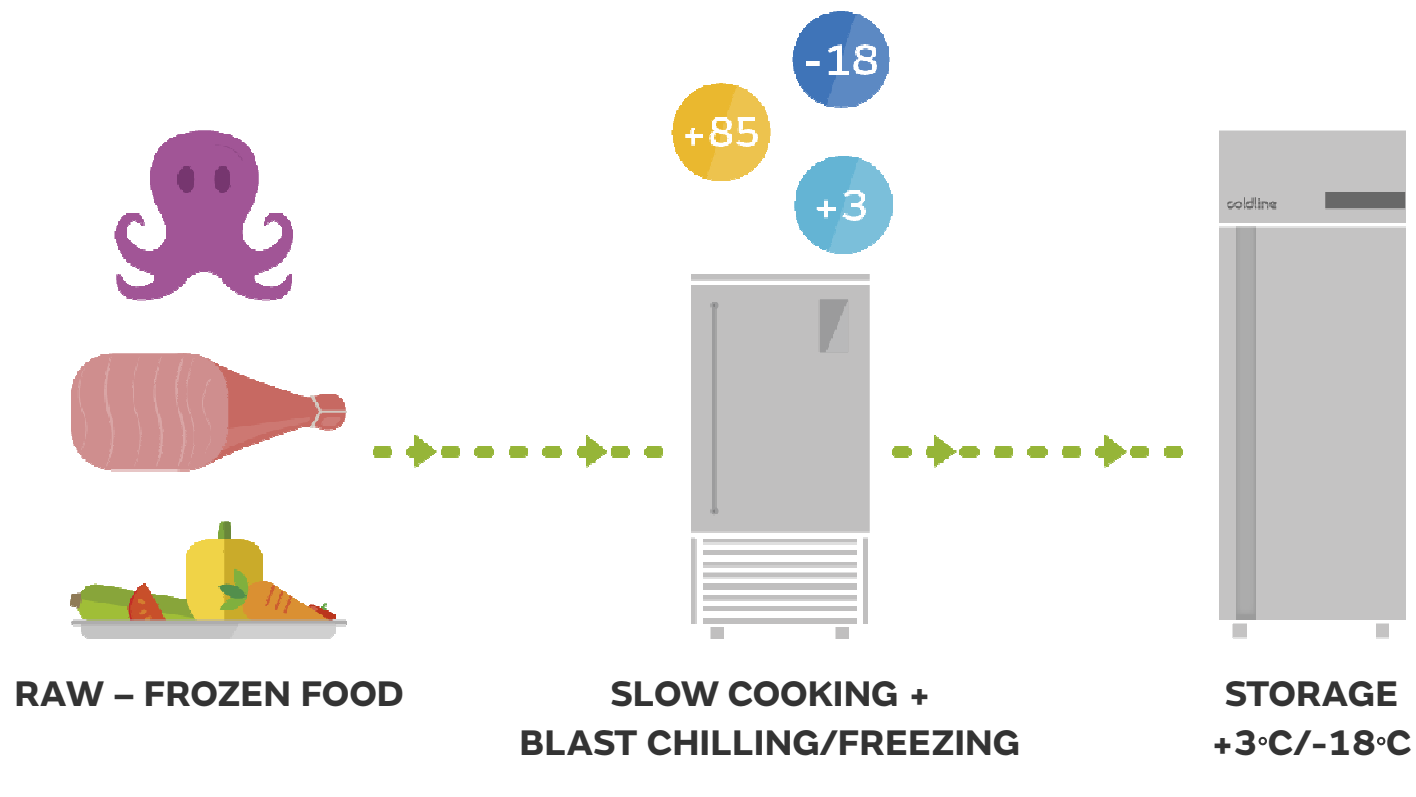
## COOKING + BLAST CHILLING – FREEZING – HOLDING



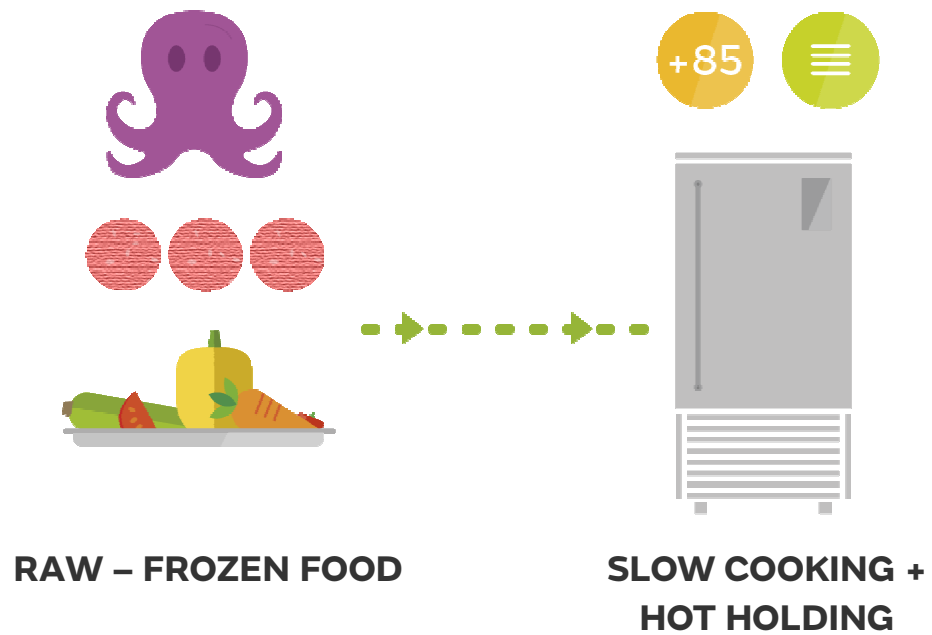
Cooking vegetables, fish or meat at night allows you to optimize production cycles and save money.

At the end of cooking cycle, chilling or freezing cycles start immediately to block the proliferation of bacteria. In the morning you will find cold food to be moved to storage appliance.

## VISION SLOW COOKING WORKFLOW

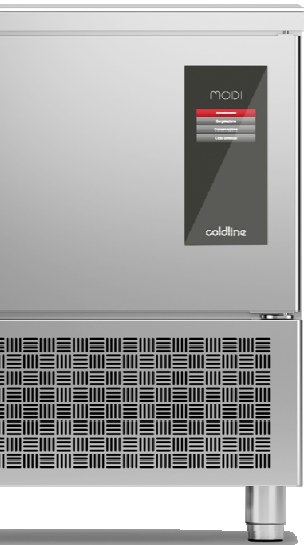


## VISION SLOW COOKING WORKFLOW



## ADVANTAGES OF SLOW COOKING

1. Combine the benefits of slow cooking and rapid cooling.
2. Combine slow cooking with maintenance at serving temperature.
3. Carry out night work without the presence of operators.
4. Energy saving.
5. Free ovens to carry out other cooking.
6. Use of the appliance 24h.
7. Possible cooking without vacuum and large sizes.
8. Excellent cooking uniformity thanks to steam.



MODI | VISION

# SANITISATION



## SANITISATION

The blast chiller is an appliance in which different types of food are processed: meat, fish, dough's, sweets, etc. Operating temperatures and humidity could create a favorable environment for the development of spores, molds and bacteria.

The sanitization of the blast chilling chamber is essential so that the foods are managed safely and their healthiness is not compromised.

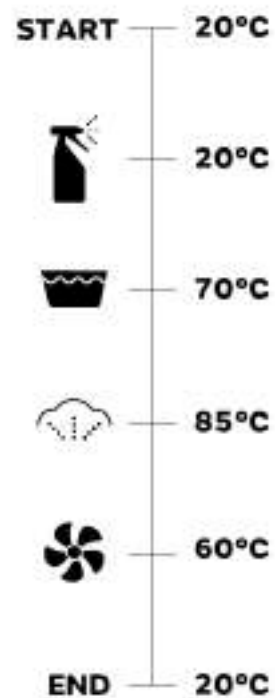
## STEAM SANITATION

The steam sanitation generated at 100°C gives us the possibility to sanitize the internal surfaces and the components that we could otherwise not reach. In this way we eliminate the possible spores and molds and avoid contaminating the food.

A test performed on a non sanitized appliance resulted in a 7-day shelf life, while the same test performed on VISION resulted in a 28-day shelf life.

An appliance which is not properly cleaned will greatly increase the bacteria on the food, thereby considerably shortening the shelf life.

## STEAM SANITISATION



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

The Sanification function combines detergent and hot steam action avoiding formation of mold and removing unpleasant odors.



## VISION AND MODI

MULTIFUNCTIONAL  
BLAST CHILLERS  
FOR EVERY  
MARKET SEGMENT



**MODI UP** -40°+10°C

Blast Chilling

---

Blast Freezing

---

Manual Cycle

**MODI ACTIVE** -40°+65°C

Blast Chilling

---

Blast Freezing

---

Manual Cycle

---

Thawing

---

Proving **(NO %RH)**

---

Desiccation

---

Holdling

---

Chocolate crystallization

**VISION F** -40°+65°C

Blast Chilling

---

Blast Freezing

---

Manual Cycle

---

Thawing

---

Proving **(with %RH)**

---

Desiccation

---

Holdling **(with %RH)**

---

Chocolate crystallization

---

Yogurt

---

Steam sanitization

**VISION NUVŌ** -40°+85°C

Blast Chilling

---

Blast Freezing

---

Manual Cycle

---

Thawing

---

Proving **(with %RH)**

---

Desiccation

---

Holdling **(with %RH)**

---

Chocolate crystallization

---

Yogurt

---

Steam sanitization

---

Pasteurization

---

Low temperature steam  
cooking **(with %RH)**

## MODI UP AND ACTIVE RANGE /1



**3** trays

GN2/3

+3°/-18°C

Hard and Soft



**5** trays

D 700 mm

D 800 mm



**6** trays

D 700 mm

D 800 mm



**7** trays

D 700 mm

D 800 mm



**Counter 7** trays

D 700 mm

## MODI UP AND ACTIVE RANGE /2



**10** trays

D 800 mm



**14** trays

D 800 mm



**10** trays

GN2/1  
EN60x80  
D 800 mm



**20** trays

D 800 mm



**Trolley**

D 800 mm

## VISION F AND NUVÒ RANGE /1



**5** trays

D 700 mm  
D 800 mm



**6** trays

D 700 mm  
D 800 mm



**7** trays

D 700 mm  
D 800 mm



**Counter 7** trays

D 700 mm

## VISION F AND NUVÒ RANGE /2



**10** trays

D 800 mm



**14** trays

D 800 mm



**10** trays

GN2/1  
EN60x80  
D 800 mm



**20** trays

D 800 mm



**Trolley**

D 800 mm

MODI | VISION

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# TECHNOLOGY AND USER EXPERIENCE

**coldline**

## TRY MODI AND VISION WITH THE APP



**coldline**

MODI APP and VISION APP are the emulators that allows you to experience how easy is to use Coldline blast chillers.

1. Go to Play Store (Android) or Apple Store, search for "Coldline" and download the MODI and VISION App

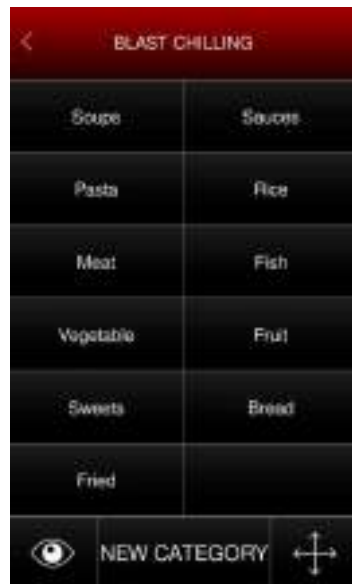
2. Log-In

- **Nome Utente:** Coldline
- **Password:** !Coldline@

3. Try Coldline Blast Chillers!



## PROGRAMS FOR EVERY FOOD



Coldline blast chillers offer **specific customizable programs** for each food.

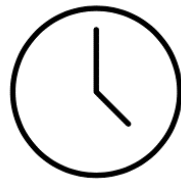
The blast chilling or freezing process of a roastbeef is noticeably different from the one of a tuna fillet.

This guarantees the maintenance of the characteristics of the food and a considerable energy saving.

## WHAT DIFFERENCES BETWEEN THE PROGRAMS?

Each program of Coldline blast chillers consists of **3 phases + the holding** function at the end of each cycle.

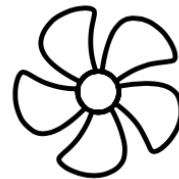
Each phase combines differently the **3 factors that determine the maintenance of the quality** and characteristics of fresh or freshly cooked food:



TIME

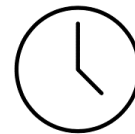


TEMPERATURE



VENTILATION

## QUALITY IN 3 PARAMETERS



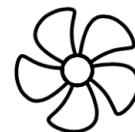
### TIME

Decide on the duration of the programs or work with the core probe.



### TEMPERATURE

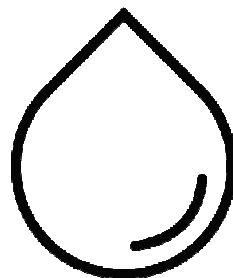
Choose the ideal temperature to make and hold the preparations.



### VENTILATION

Set the intensity of ideal ventilation between 25% to 100%.

## VISION HAS THE HUMIDIFIER



### HUMIDITY

From 45% to 95% it regulates the action of the humidifier and defines the percentage of humidity.

The humidifier allows excellent proving of all types of dough, warm holding with moisture, steam sanitization and low temperature cooking with steam.

## MODI AND VISION ARE CONNECTED TO COSMO



Cosmo is the innovative **wi-fi technology** that allows you to remotely **connect and monitor** MODI blast chillers.

Thanks to the **safety** offered by Cosmo, the production cycle can be extended to night hours obtaining considerable energy savings and lowering the food cost.

Even without the presence of staff, the kitchen manager will have the certainty that the programmed cycles are carried out correctly.

## COSMO CONNECTS THE COLD CHAIN



**coldline**

Fridges and Freezers are working non-stop 24 hours a day and on them depends how is kept the quality of the food.

**MODI becomes an hub** that allows you to **connect all Coldline's appliances** in the kitchen and to monitor the status from your smartphone.

The connection between MODI and the appliances is made through a shielded cable, the RS485 interface and a signal converter.

**Cosmo detects any anomalies** caused by interruptions power grid or improper personnel interventions and immediately send a notification on your smartphone.

## COSMO: HACCP E ASSISTANCE



Thanks to Cosmo the MODI software can receive the released **updates**, with the latest features.

Through the app you can **download and keep the HACCP register** always up to date. The correct management of data and information will be very simple even for large kitchens with centralized control.

In case of malfunctions it is possible to check parameters and carry out **targeted and timely technical interventions**.

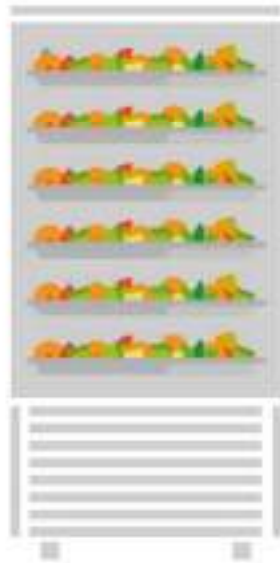


**Devote™** - Dynamic Evolution Temperature – is the innovative system developed by Coldline that recognizes the weight, size and temperature of the food and automatically modulates temperature and ventilation to blast chill and freeze in the shortest possible time without using the core probe.



## BLAST CHILLERS

VISION F  
VISION NUVÖ



BLAST CHILLING  
SCHEDULED TIME **46** min.



BLAST CHILLING  
DEVOTE™ **9** min.

SAVINGS  
TIME **37** min.

SAVINGS  
ENERGY **83%**

coldline

THANK YOU FOR YOUR  
KIND ATTENTION



we take care of your food

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