

# BLUE CARE

## POSITIVE AND NEGATIVE CONSERVATION CABINETS



We provide quality,  
professional equipment  
and services to artisan bakeries.



# BLUE CARE RANGE

BLUE CARE is a range of Positive (-5°C to +10°C) or Negative (-10°C to -22°C) Conservation Cabinets, designed to receive grids in 400x600 or 600x800 mm formats.

These positive and negative ranges are available in Gastronorm versions, with two models designed to accommodate GN 2/1 grids: 1-door model (700 liters) and 2-door model (1400 liters).

KNOW-HOW

## More than 40 years by your side



With more than 40 years of experience, CFI has reached its high level of expertise thanks to a unique know-how in the conception of cold equipments for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

[WWW.FROID-CFI.FR](http://WWW.FROID-CFI.FR)

LAB

## Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US  
**+33 (04) 75 57 55 00**

ASSISTANCE

## At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

CALL US  
**+33 (04) 75 57 55 00**

# CONSERVATION CABINETS BLUE CARE RANGE

At CFI, we know that proper storage is an essential step in the production cycle. To ensure that the nutritional values, appearance and flavors of your products are perfectly preserved, they need to be stored at the right temperature, with the right level of humidity, and with gentle but effective ventilation.

That's why CFI offers you BLUE CARE Positive and Negative Conservation Cabinets with R290 gas, to care for your products while respecting the environment.



**BLUE CARE 46**  
400 x 600 mm



**BLUE CARE 64**  
600 x 400 mm



**BLUE CARE 68**  
600 x 800 mm

## AN INTENSE, GENTLE COLD

Your semi-finished or finished bakery products are preserved in ideal conditions thanks to BLUE CARE's **indirect ventilation refrigeration**. This front-to-back flow of cold air ensures that the quality of your products is maintained, with optimum performance and flexibility of use.

## CABINETS DESIGNED FOR DURABILITY



### Insulation 75 mm

Insulation thickness  
75 mm CFC/HCFC-free.



### High-tightness replaceable seal

Triple-chamber  
geometry, 35% higher  
insulation efficiency than  
conventional products.



### Intelligent ventilators

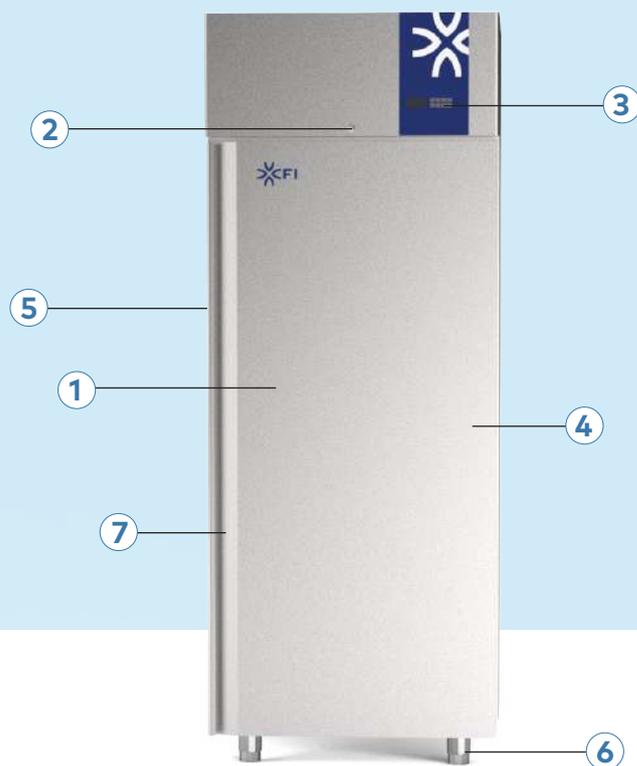
The ventilators stop  
automatically when the  
door is opened to prevent  
hot air from being drawn in  
from outside.



### Slide rails and guides

Easy repositioning of slide  
rails.

## TECHNICAL DATA



### 1 - Finishes

AISI 304 stainless steel exterior and interior. Outside back in galvanized steel.

### 2 - Closing

Key-operated lock.

### 3 - Control panel

Flush digital display.

### 4 - Door

Self-closing door with opening lock at 105°C.

### 5 - Insulation thickness

75 mm - CFC and HCFC-free.

### 6 - AISI 304 stainless steel feet.

Height adjustable from 100 to 150mm.

### 7 - Full-height ergonomic handle

Stainless steel (PVC handle on gastronorm version).

## AND ALSO...

- + Hot gas defrost.
- + Climate class 5 operation.
- + Environmentally-friendly **R290** refrigerant gas (Global Warming Potential =3).
- + Anti-corrosion evaporator.
- + Anti-condensation door frame (negative conservation).
- + Open door and high temperature alarms.
- + LED lighting (except gastronorm version).
- + Rounded internal corners for easy cleaning.

## EFFICIENT AIR CIRCULATION

The evaporator integrated into the compartment guarantees **consistent performance even under intensive use**.

The condenser and compressor work reliably and efficiently over time, ensuring ideal conditions for food preservation.



# BLUE CARE

## THE GASTRONORM SOLUTION

The BLUE CARE range is also available in a Gastronorm version!

Available in single-door (700-liter capacity) and two-door (1400-liter capacity) versions, they combine optimum functionality with exceptional energy efficiency to offer you a complete solution for preserving the quality and freshness of your products.



Specially designed to accommodate **GN 2/1 format supports**, the Blue Care range offers you optimum storage space to maximize the efficiency of your production process.

Thanks to their **sturdy, durable construction**, they will meet the most demanding requirements of your activity.



## A REDUCED IMPACT ON THE ENVIRONMENT

Blue Care cabinets run on **R290 gas, an environmentally-friendly, low Global Warming Potential refrigerant** that offers **optimum energy efficiency**.

Not only does R290 gas reduce your environmental impact, it also guarantees superior cooling performance, ensuring ideal preservation of your products.

Category A equipment offers energy **savings of up to 80%** compared with similar appliances in less energy-efficient categories.



## DIMENSIONS AND DATA

### POSITIVE CONSERVATION

	Blue Care 46	Blue Care 64	Blue Care 68	Armoire 700	Armoire 1400
Size of supports (mm)	400 x 600	600 x 400	600 x 800	GN 2/1	GN 2/1
Operating temperature	-5°C to +10°C			-2° to +8°C	
Number of doors	1	1	1	1	2
Number of levels	20	20	20	17	17 x 2
Spacing between levels	57 mm			75 mm	
Gross capacity (L)	489	573	872	601	1356
Refrigerating power at -10°C (W)	406	533	533	406	533
Fluid	R290	R290	R290	R290	R290
Gross weight (kg)	130	140	170	140	220
Dimensions (LxPxH mm)	630x815x2085	810x715x2085	810x1015x2085	740x815x2085	1480x815x2085
Electrical supply	220-240V / 1PH+N+T / 50Hz				
Absorbed power (kW)	220	280	280	220	260
Energy efficiency class	B	B	B	A	B

### NEGATIVE CONSERVATION

	Blue Care 46	Blue Care 64	Blue Care 68	Armoire 700	Armoire 1400
Size of supports (mm)	400 x 600	600 x 400	600 x 800	GN 2/1	GN 2/1
Operating temperature	-10°C to -22°C			-18°C to -22°C	
Number of doors	1	1	1	1	2
Number of levels	20	20	20	17	17 x 2
Spacing between levels	57 mm			75 mm	
Gross capacity (L)	489	573	872	601	1356
Refrigerating power at -30°C (W)	453	692	692	453	692
Fluid	R290	R290	R290	R290	R290
Gross weight (kg)	140	150	180	150	240
Dimensions (LxPxH mm)	630x815x2085	810x715 x2085	810x1015x2085	740x815x2085	1480x815x2085
Electrical supply	220-240V / 1PH+N+T / 50Hz				
Absorbed power (kW)	810	1000	1000	810	1000
Energy efficiency class	D	D	D	C	C

### OPTIONS

	OPTIONS
Swivel wheels kit	€

NON CONTRACTUAL DATA

# ALWAYS EVER- LASTING GOODS



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