

DEEP BLUE

QUICK COOLING AND DEEP FREEZING CELLS



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



DEEP BLUE RANGE

The DEEP BLUE stainless steel cells are designed for the rapid cooling and deep freezing of products before conservation.

They allow cooling by ventilation of different types of food, bringing their core temperature up to +3°C for rapid positive temperature cooling and down to -18°C for deep freezing.

Available in three models of one compartment, they can be fitted with GN 1/1 or 600x400 mm trays.

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

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

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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

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THE SOLUTION TO YOUR NEEDS



Cooling, deep freezing, preservation, storage: DEEP BLUE offers a solution for every space and every need to make the most of your production, without compromising on quality and performance.

This range of quick cooling and deep freezing cells is designed to receive 600x400mm or GN 1/1 trays.

GREAT PERFORMANCE IN AN OPTIMAL SPACE

The DEEP BLUE cells provide fast and optimal cooling thanks to a ventilation system that **evenly circulates the cold air flow** in the cell, **precise temperature control**, and easy cycle management via an **intuitive and easy-to-use control**.

The cooling and deep-freezing cycles are done **manually by timer** (elapsed cycle time) or **automatically by probe**.

Capable of deep-freezing **between 11 and 38kg of product per cycle**, depending on the model, the DEEP BLUE range will meet your implementation and production needs.

The **one-piece interior layout** lets you make the most of your cell's capacity. A **Pastry Kit with removable slide rails** for height adjustment is available as an accessory to adapt each level to the size of your products.



CLEAN UP

Cleaning the interior of the cell is comfortable and simple thanks to its rounded corners and removable fittings.

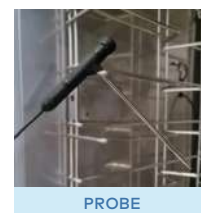
The stainless steel wire slide rails can be easily removed without tools and are dishwasher safe.

The cleaning water is evacuated through a central drain.



QUALITY AND STURDINESS

- One-piece structure with **304 stainless steel** interior and exterior cladding.
- Thickness **60mm** on the sides, **45mm** on the floor and ceiling.
- **Rounded interior angles** for easy cleaning.
- **Magnetic** door seals.
- Interior fittings made of 304 stainless steel wire, **dismantling in one step**.
- **Reversible** door on site.
- **Pivot hinges maintained from 90°** with return of the door at closing.
- Vertical evaporator fins: **5 mm spacing**.
- Refrigerant **R290**.
- Battery protected by **cataphoresis treatment**.
- A door contact **stops the ventilation** at each opening.
- Air flow ensured by **two helical ventilators** which draw in the center of the cell and blow, on the right and on the left, on the vertical evaporator.
- **2 modes of operation of the cycles**: automatic by probe or manual by timer with countdown.
- **Automatic defrosting every 6 hours**, controlled by an end-of-defrost probe in the evaporator.
- **Built-in** unit.





INTUITIVE AND VERSATILE CONTROL

Easy to use and efficient, the control panel gives you immediate visibility of your cycles and allows simple interaction with all DEEP BLUE functions.

THE DIFFERENT FUNCTIONS



Pre-cooling

Allows for the optimization of the cell temperature before starting a cooling or deep-freezing cycle, to obtain the best results with less consumption.



Quick cooling

This cycle brings the core temperature to +3°C in 90 minutes maximum. At the end of the cooling cycle, the cell automatically switches to CONSERVATION.



Quick cooling "Deep Cold"

This process is recommended for large pieces (thickness of more than 2-3cm) or when cooling dense or particularly greasy products. The air temperature reaches -20°C and allows a faster penetration of the cold into the products. At the end of the cooling cycle, the cell automatically switches to CONSERVATION.



Deep-Freezing

During this cycle, the air reaches -40°C and brings the core temperature of the product to -18°C in less than 4 hours. At the end of the deep-freezing cycle, the cell automatically switches to CONSERVATION.



Defrosting

The humidity in the air causes frost to form on the evaporator: the resistance defrosting function eliminates this frost to guarantee the best performance and optimum efficiency of the machine. Defrosting can be automatic (every 6 hours) or manual.



DATA AND DIMENSIONS

	DEEP BLUE 5P	DEEP BLUE 10P	DEEP BLUE 15P
External dimensions (WxDxH)	800x700x900 mm	800x780x1700 mm	800x780x2000 mm
Supports size	600x400 mm or GN 1/1		
Number of doors	1	1	1
Capacity in trays/grids	5	10	15
Spacing between levels	65 mm	65 mm	65 mm
Output per cycle +90 / +3°C	18 kg	34 kg	50 kg
Output per cycle +90 / -18°C	11 kg	22 kg	38 kg
Net weight	92 kg	145 kg	175 kg
Refrigerating power	0,93 kW	1,88 kW	2,71 kW
Refrigerating fluid	R290		
Connections	230V / 1PH+T / 50Hz		400V / 3PH+T / 50Hz
Electrical power	1,28 kW	2,24 kW	3,61 kW

	ACCESSORIES		
Wheels kit	€	€	€
Pastry Kit 600x400 (guides with slots at 16.5mm spacing)	€	€	€

NON CONTRACTUAL DATA

ALWAYS EVER- LASTING GOODS



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