

BLUE C CONSERVATION UNIT




MADE IN FRANCE



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





BLUE C RANGE

The Blue C is a conservation unit capable of preserving previously frozen breads and pastries at negative temperature (-18°C), or storing them at positive temperature ($+4^{\circ}\text{C}$).

Composed of 2 to 10 conservation doors, Blue C preserves even the most delicate products without risk of alteration or deterioration.

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
+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 UNIT BLUE C

Blue C is a range of conservation units designed for the negative or positive conservation of bakery and pastry products.

This modular range is declined in five models, from 2 to 10 gates, able to receive 600x400 sized trays.



A BI-TEMPERATURE CONSERVATION UNIT

Versatile, the BLUE C gives you the choice between the **conservation at negative temperature at -18°C** of previously frozen products and the **conservation at positive temperature between 0°C and +4°C** of your fresh products.

ADAPTED TO ALL PRODUCTIONS

With a **capacity of 14 to 94 plates**, the Blue C's different configurations allow it to **adapt to different layouts and production flows**. Additional storage compartments can be added at a later date to increase the capacity of your equipment according to your needs.

Each storage compartment is equipped with **adjustable slides** to accommodate different sized products.



AN OPTIMAL CONSERVATION

SOFT FLOW

The magnetic seal and the stainless steel closing handle on each door guarantee a **perfect watertightness**.

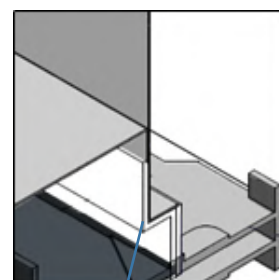
Blue C allows an **excellent regularity of cold** thanks to its ventilation system and to the airtightness of its construction. Its **SOFT FLOW** air flow, **specific for ready-to-sell pastries**, ensures a soft and controlled **ventilation** allowing to regulate the hygrometry inside the equipment and to **preserve the gustative and visual qualities of the products**.

To compensate for temperature fluctuations that may generate frost when the doors are opened, **the ventilation is automatically stopped** to maintain an optimal and uniform cold temperature inside the cell.

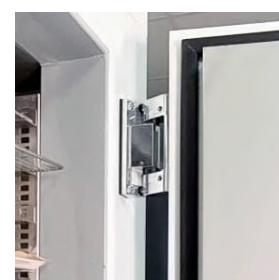
Depending on your production and customer flow, your pastries will be **ready to be filled and dressed, without crystallization or alteration**, and can be **displayed with all the appeal of a fresh product**.

CONSTRUCTION

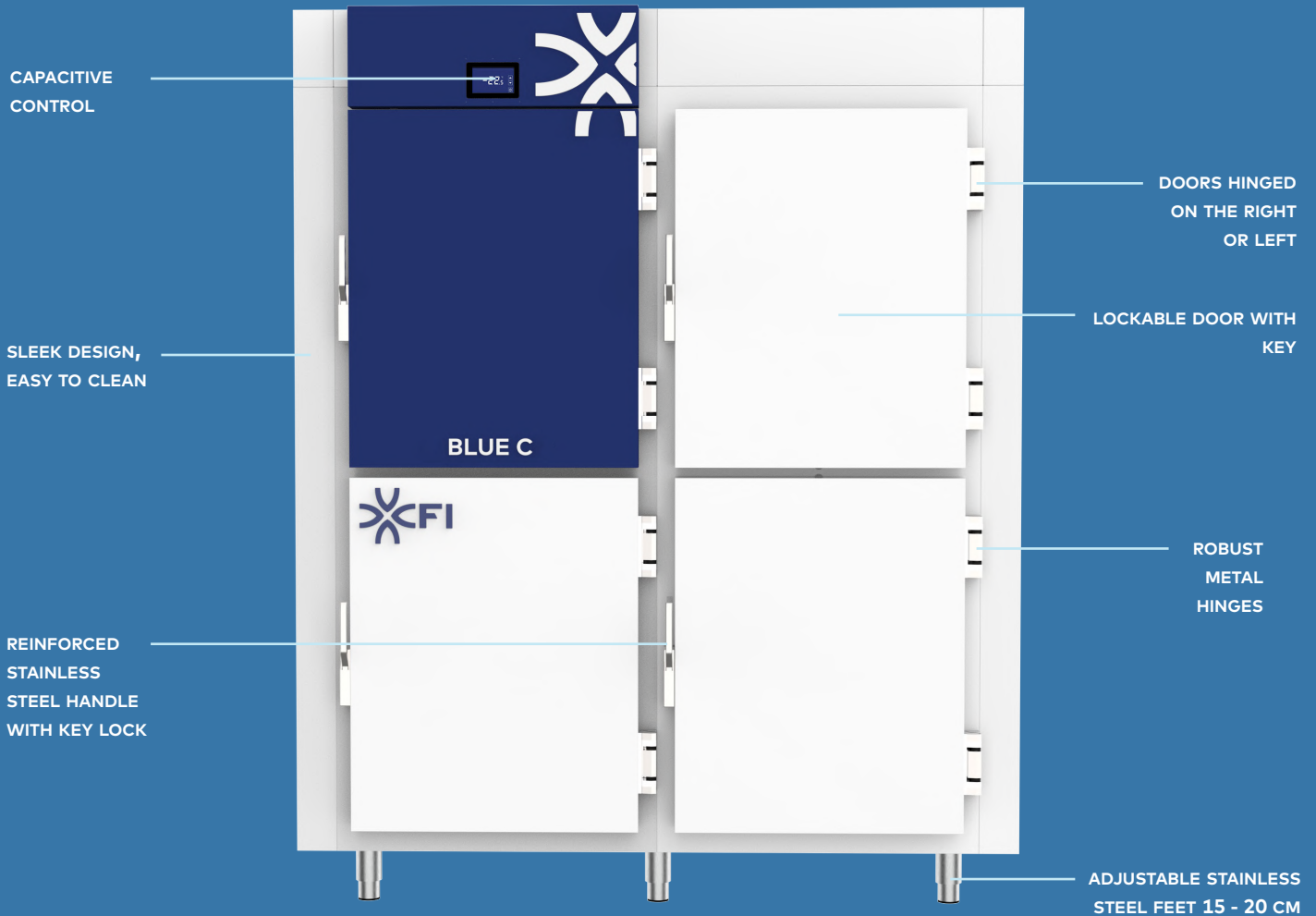
- Insulated panels in 42kg/m³ polyurethane foam, high pressure, **thickness 110 mm**, with **chicane joints for a perfect sealing**.
- Assembly of the panels by **eccentric hooks**.
- **Easy and quick** assembly.
- **304 stainless steel interior / PVC exterior** finish (**brushed 430 stainless steel exterior** as an option).
- **Robust** metal hinges.
- **Heating cord** on each gate.
- **"Butterfly" opening** of the doors facilitates the transfer of the trays (4 gates model only).
- **Side or rear** condensate evacuation.
- **Removable stainless steel 304 racks and slide rails**. Adjustment of the slides every 15mm.
- Compact evaporator with **cataphoresis treated battery**.
- **H.T.A. group** (High ambient temperature, +43°C max.).
- **Capacitive control**, simple and intuitive use.
- **Programmable automatic** defrost.



embedding
between panels



TECHNICAL DATA



ACCESS TO MAINTENANCE

MAINTENANCE ACCESS IS EASILY ACCESSIBLE FROM THE FRONT, WITHOUT TOOLS.



CAPACITIVE CONTROL

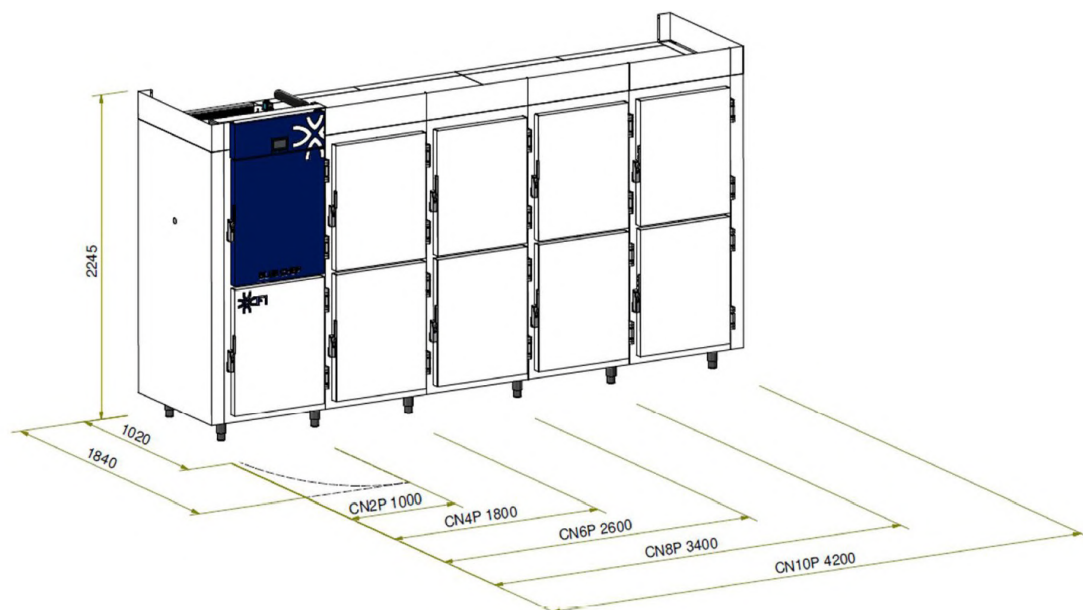
- INCIDENT SIGNALLING AND AUDIBLE ALARM.
- OPEN DOOR DETECTION.



ASSEMBLY OF THE PANELS BY ECCENTRIC HOOKS

GUARANTEES AN EXCELLENT WATERTIGHTNESS AND THUS CONSIDERABLY LIMITS THE LOSSES.

DATA & DIMENSIONS



	2P	4P	6P	8P	10P
Number of gates	2	4	6	8	10
Size of supports	600 x 400				
Support entry direction	600				
Number of supports per level	2				
Number of levels	14	34	54	74	94
Spacing between levels	75 mm				
Adjustable every	15 mm				
Operating temperatures	-18°C to +10°C				
Unit type	Airtight				
Unit power	1,5 CV	2 CV	2 CV	3 CV	4 CV
Refrigerating power of the unit at -30°C	1,1 kW	1,7 kW	1,7 kW	2,2 kW	2,8 kW
Fluid	R448A				
Weight	350 kg	550 kg	750 kg	950 kg	1150 kg
Electrical supply	400V / TRI~3PH+N+T / 50Hz				
Power	8 kW	8 kW	8 kW	8 kW	8 kW
Rated current	16 A	16 A	16 A	16 A	16 A

	OPTIONS
Extension module 2 additional conservation gates	€
Exterior Finish Brushed 430 stainless steel	€
Insulating floor	€

NON CONTRACTUAL DATA

ALWAYS EVER- LASTING GOODS



**PAVAILLER
SOLUTION**

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