

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

[+33 \(04\) 75 57 55 00](tel:+330475575500)

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.



standard



accessory

CLEAN UP

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

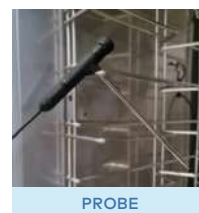
The stainless steel wire slide rails can be easily removed without tools and are dishwasher safe.

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

Optimizes the cell temperature before starting a cooling or freezing cycle.

The cycle continues until it is manually interrupted or another cycle is started.



QUICK COOLING

Allows the core temperature of food to be quickly brought down to +3°C.

This cycle inhibits bacterial growth and prevents dehydration of the product.



QUICK COOLING "HARD"

Recommended for large pieces (thickness > 2-3 cm) or when cooling dense or very greasy products.

The device develops variable air temperatures to accelerate the penetration of cold into the product.



QUICK FREEZING

Quickly brings the core temperature of the product to -18°C.

The speed of the process prevents the formation of macro-crystals, ensuring that the food retains its original consistency, color, and quality when thawed.



"SOFT" FREEZING

Used when the product to be cooled is particularly delicate.

At the end of the cycle, it automatically switches to preservation mode.



MANUAL DEFROSTING

Air humidity causes frost to form on the evaporator: the defrosting function removes this frost to ensure optimal performance and efficiency of the machine.

Automatic defrosting is activated during storage.

RECIPE MODE

The control unit features a recipe mode with 7 predefined recipes and the option to create up to 20 customizable programs.



DATA AND DIMENSIONS

| | DEEP BLUE 5P | DEEP BLUE 10P | DEEP BLUE 15P |
|------------------------------|----------------------|-----------------|---------------------|
| External dimensions (WxDxH) | 800x700x880 mm | 800x820x1685 mm | 800x820x2000 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 | 30 kg | 70 kg |
| Output per cycle +90 / -18°C | 11 kg | 20 kg | 60 kg |
| Net weight | 95 kg | 160 kg | 190 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 | 0,764 kW | 1,60 kW | 2,906 kW |

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

NON CONTRACTUAL DATA

ALWAYS EVER- LASTING GOODS



**PAVAILLER
SOLUTION**

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