

# BLUE CHEF\*

## DEEP FREEZER - CONSERVER



MADE IN FRANCE



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



# CS BLUE CHEF RANGE

The CS Blue Chef is a deep freezer-conserver designed to receive all types of pastry and Viennese pastry products that need to be kept at a negative temperature after a freezing cycle.

Composed of a deep freezing cell and 2 to 10 negative conservation gates, Blue Chef preserves the products, even the most delicate, 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](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**

# A PERFECT CONTROL OF THE COLD CHAIN

BLUE CHEF will meet the needs of bakers and pastry chefs who are looking for excellent freezing control.

Deep freezing allows to cool down very quickly the products to  $-18^{\circ}\text{C}$  at the core. The water is transformed into small ice crystals which limit the perforation of the cell walls of the products.

Thus, during the defrosting phase, the products will keep an optimal quality: without important rejection of water, without dryness on the surface and without alteration of the flavors, the volume or the textures.



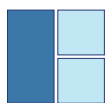
## ADAPTED TO ALL PRODUCTIONS

CS Blue Chef is a range of **modular** freezer-preservers, designed to receive **600x400 trays**, and composed of a **freezing cell** and **2 to 10 negative conservation gates**.

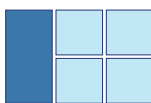
**Capable of freezing up to 40kg of product from  $+25^{\circ}\text{C}$  to  $-18^{\circ}\text{C}$  core temperature in one hour**, the Blue Chef's different configurations allow it to **adapt to different layouts and production flows**. Additional storage compartments can be added at a later date to increase the capacity of your equipment according to your needs.

Each freezing and conservation compartment is also equipped with **adjustable slide rails** in order to insert products of different sizes.

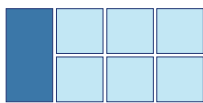
— deep freezing — conservation



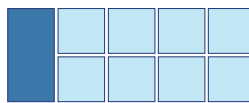
CS2C



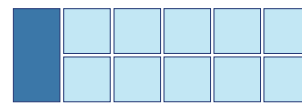
CS4C



CS6C



CS8C



CS10C

**Deep freezing capacity** : 15 levels (with 60mm spacing) as standard, adjustable every 15mm.  
(or 12 levels with 75mm spacing)

**Conservation capacity** : 10 levels per gate (with 75mm spacing) as standard, adjustable every 15mm.  
(or 12 levels with 60mm spacing, with optional additional slide rails)

## AN OPTIMAL CONSERVATION

The CS Blue Chef freezer-preserved has the advantage of having **two equipment in the same frame**, thus facilitating the respect of the cold chain: once the products are frozen, they can be moved immediately to the adjacent conservation door.

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

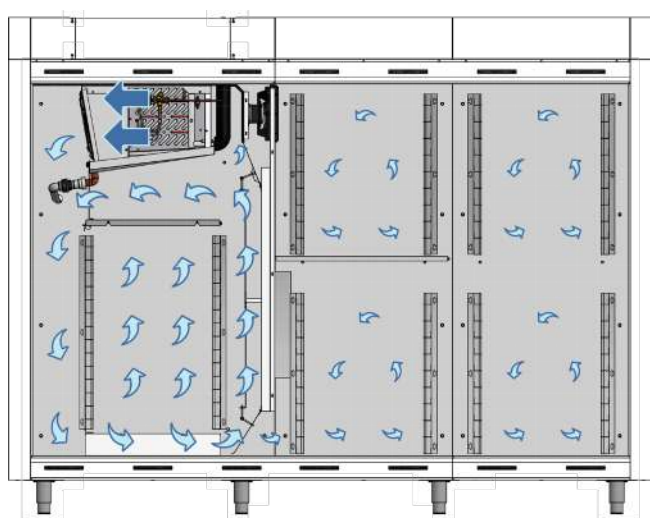
Blue Chef allows an **excellent regularity of cold** thanks to its ventilation system and to the airtightness of its construction. Its **SOFT FLOW** air flow, **specific for ready-to-sell pastries**, ensures a soft and controlled

**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.

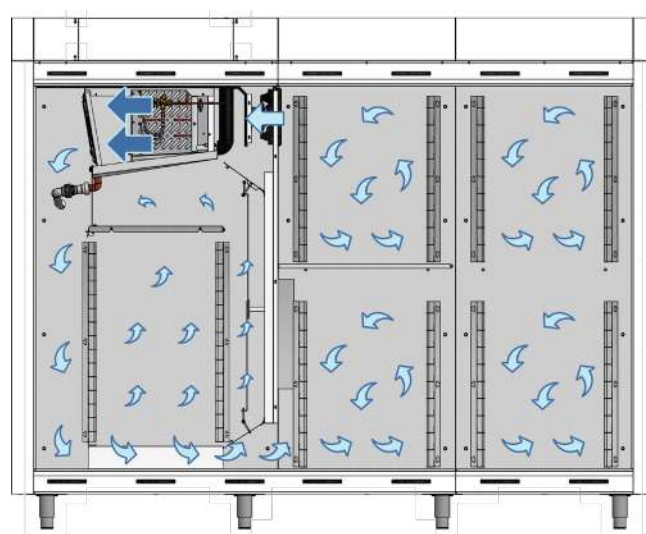
Depending on your production and customer flow, your pastries will be **ready to be filled and dressed, without crystallization or alteration**, and can be **displayed with all the appeal of a fresh product**.

## SOFT FLOW



FLAPS CLOSED

Air flaps modify the air flow to ensure optimal circulation for the freezing cycle while guaranteeing a sufficient air flow for the good preservation of the products in the negative storage cells.



FLAPS OPENED

At the end of the freezing cycle, the equipment turns the air flaps to direct 100% of the air flow that passes through the evaporator into all the conservation and freezing cells.

# TECHNICAL DATA



## ACCESS TO MAINTENANCE

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



## V-TOUCH CONTROL

- INCIDENT SIGNALLING AND AUDIBLE ALARM.
- OPEN DOOR DETECTION.
- 20 STORABLE RECIPES.
- CYCLE HISTORY.

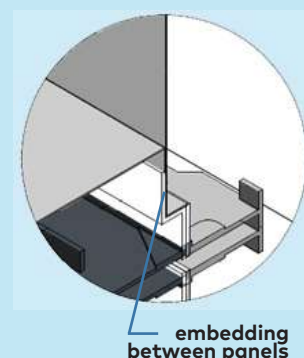


## ASSEMBLY OF THE PANELS BY ECCENTRIC HOOKS

GUARANTEES AN EXCELLENT WATERTIGHTNESS AND THUS CONSIDERABLY LIMITS THE LOSSES.

## CONSTRUCTION

- Insulated panels in 42kg/m<sup>3</sup> 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.
- **Timed freezing cycle** (cycle time completed) **or by probe**. Once the set temperature is reached, Blue Chef switches to negative conservation mode.
- **Heating cord** on each gate.
- **Unique cooling unit** for the 2 compartments.
- **"Butterfly" opening** of the doors facilitates the transfer of the trays from the freezer to the conservation part (in configuration freezer fitting on the left and conservation on the right).
- **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.).
- **V-TOUCH touch control**, simple and intuitive use.
- **Programmable automatic** defrost.



## DATA AND DIMENSIONS

	CS 2	CS 4	CS 6	CS 8	CS 10
Siez of supports	600 x 400				
Number of supports per level	2				
Number of deep freezing doors	1				
Freezing capacity	30 trays (spacing 60 mm) or 24 trays (spacing 75 mm)				
Adjustable every	15 mm				
Deep freezing capacity (+25 to -18°C at core)	40kg/hour				
Number of conservation gates	2	4	6	8	10
Capacity in conservation (spacing 75 mm)	40 trays	80 trays	120 trays	160 trays	200 trays
Capacity in conservation (spacing 60 mm)*	48 trays	96 trays	144 trays	192 trays	240 trays
Adjustable every	15 mm				
Unit type	SCROLL streamlined and silent				
Unit power	4 CV	4 CV	4 CV	4 CV	5 CV
Refrigerating power of the unit at -30°C	3,970 kW	3,970 kW	3,970 kW	3,970 kW	4,570 kW
Fluid	R448A				
Max. overall height (mm)	2240				
Max. overall width (mm)**	2100	2900	3700	4500	5300
Max. overall depth (mm)**	1905				
Electrical supply	400V / TRI~3PH+N+T / 50Hz				
Elctrical power	8 kW				
Rated current	16 A				

\*with optional additional slide rails

\*\*Allow an additional 20cm depending on the type of evacuation (side or rear)

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

NON CONTRACTUAL DATA

# ALWAYS EVER- LASTING GOODS



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