


BLUE DESK

MONOBLOC REFRIGERATED WORKTABLES



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





BLUE DESK RANGE

The BLUE DESK range of Refrigerated Worktables is designed for the positive conservation of all pastry and viennoiserie products. They are equipped to accommodate 400x600 mm trays (entry direction 400).

The range is available in 3 models with 2, 3 or 4 doors. Table tops are available in stainless steel or granite finish.

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.

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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.

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REFRIGERATED WORKTABLES BLUE DESK RANGE

BLUE DESK are monobloc Refrigerated Worktables with ventilated positive refrigeration.

They enable you to store bakery and Viennese pastry products, as well as the raw materials required for your preparations, in the most hygienic conditions.

They can also be used as worktops, with table tops available in two finishes: 304 stainless steel or granite. Both can be fitted with a splashback.



THE RANGE

BLUE DESK Refrigerated Worktables are available in 2 to 4-door models with a built-in unit, designed to accommodate 400 x 600 mm trays (400 mm entry).



BLUE DESK 2P
2 doors



BLUE DESK 3P
3 doors



BLUE DESK 4P
4 doors

ROBUST, HIGH-PERFORMANCE CONSTRUCTION



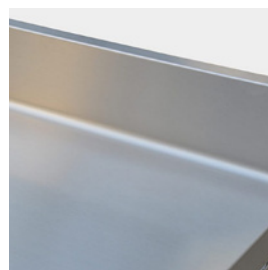
Built-in Unit

Unit built-in on the right only.



Ventilated refrigeration

Ensures perfect temperature uniformity in the compartments.



Splashback

Optional worktop with splashback, with radius back edge.



Ergonomic handle

The handle allows you to grip the entire top of the door.

TECHNICAL DATA



1 - Refrigeration unit

Monobloc extractable ventilated system.

2 - Evaporator

Cataphoresis-treated, 316L stainless steel coil.

3 - Touch-screen

Capacitive, large-digit display.

4 - Door

110° self-closing, removable double-chamber magnetic seal.

5 - Insulation thickness

60 mm - HFO polyurethane (CFC- and HC-FC-free).

6 - Floor support

Stainless steel feet, galvanized steel bottom.

7 - Rounded inner corners/removable parts

For easy maintenance.

8 - Sturdy worktop

AISI 304 stainless steel or granite, radiused front edge for perfect cleaning.

BUT ALSO...

- + Stainless steel interior and exterior structure.
- + Doors with butterfly opening for easy transfer of trays from one door to another.
- + Tropicalized unit as standard (ambient temperature +43°C / humidity 65%).
- + Environmentally-friendly R290 refrigerant.
- + Automatic defrosting and evaporation of condensation water.
- + Adjustable, removable slide rails and grids.
- + Height-adjustable stainless steel feet (optional wheels).
- + Supplied with 1 pair of slide rails and 1 grid per door.

PREPARATION TABLE

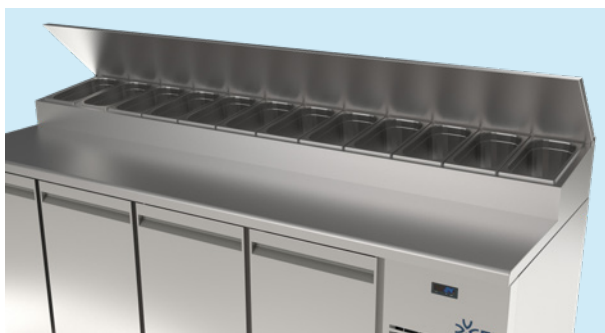
YOUR INGREDIENTS WITHIN EASY REACH

For greater practicality and better organization of your workspace, the BLUE DESK worktables are available in a Preparation Table version.

The worktop features a ventilated refrigerated space for GN containers, with steel lids, for storing ingredients.

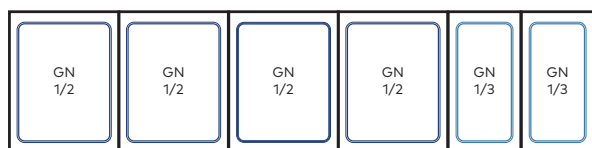
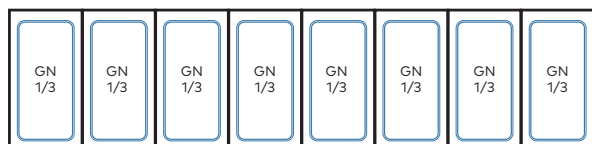


Also available in 2, 3 and 4 door models with built-in units (with stainless steel top only), Preparation Tables can store both GN 1/2 and GN 1/3 containers on the worktop and 400x600 mm trays in the doors.



PRACTICALITY AND HYGIENE

The stainless steel lid (standard) ensures a high level of hygiene and optimum preservation of ingredients.



GN CONTAINERS

Configure your preparation station with GN 1/2 and/or GN 1/3 containers (not supplied as standard) as you wish.

Example of configuration on a 2-door Preparation Table.

DIMENSIONS AND DATA

	2 DOORS	3 DOORS	4 DOORS
Size of supports (mm)	400 x 600	400 x 600	400 x 600
Support entry direction (mm)	400		
Number of doors	2	3	4
Number of levels	9 per door		
Number of supports per level	1		
Total number of supports	18	27	36
Capacity (L)	396	606	816
Operating temperature	0°C to +10°C		
Fluid	R290	R290	R290
Absorbed power (W)	350	350	350
Electrical supply	230V / MONO ~1PH+N+T /50-60Hz		
Dimensions without top (LxPxH mm)	1430 x 800 x 810-860	1955 x 800 x 810-860	2480 x 800 x 810-860
Dimensions with top (LxPxH mm)	1430 x 800 x 850-900	1955 x 800 x 850-900	2480 x 800 x 850-900
Dimensions with splashback (LxPxH mm)	1430 x 800 x 950-1000	1955 x 800 x 950-1000	2480 x 800 x 950-1000
	OPTIONS		
Swivel wheels kit	€		

NON CONTRACTUAL DATA

POSSIBLE CONFIGURATIONS

	BLUE DESK 2 doors	BLUE DESK 3 doors	BLUE DESK 4 doors	Preparation Table 2 doors	Preparation Table 3 doors	Preparation Table 4 doors
Without top	✓	✓	✓	⊗	⊗	⊗
Stainless Steel top	✓	✓	✓	✓	✓	✓
Granite top	✓	✓	✓	⊗	⊗	⊗
S/S top + splashback	✓	✓	✓	⊗	⊗	⊗
Granite top + splashback	✓	✓	✓	⊗	⊗	⊗

ALWAYS EVER- LASTING GOODS



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