

BLUE ROCK

REFRIGERATED WORKTABLES



MADE IN FRANCE



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



A close-up photograph of a chef's hands in a white uniform, working with a large piece of dough on a stainless steel surface. The chef is using a red-handled tool to shape the dough. The background is slightly blurred, showing the chef's uniform and buttons.

BLUE ROCK RANGE

The Blue Rock range of static cold Refrigerated Tables is designed for positive storage (+2°C to +15°C) of all pastry and viennese products.

Available with 2 to 6 doors and in a range of different finishes, they are equipped to accommodate all 400x600 mm trays or grids (400 entry direction).

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.

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REFRIGERATED WORKTABLES BLUE ROCK RANGE

BLUE ROCK are dismountable refrigerated worktables with static positive cooling (+2°C to +15°C), designed to accommodate 400x600mm trays or grids (400 entry).

They ensure optimum preservation of finished pastry products and raw materials, thanks to their excellent hygiene conditions and precise temperature control.

They are available in 2 to 6-door versions, with either a built-in group (GL) - except for the 6-door version - or a remote group (GD).



THE RANGE

BLUE ROCK is the ideal solution for all bakeries, thanks to its **great sturdiness and ability to adapt to all laboratory configurations.**

They are available in **2, 3, 4, 5 and 6-door** versions, as well as in **stainless steel (304 int./ 430 ext.) or white PVC panels.**

The top is available in **stainless steel, granite or Zimbabwe black granite, with or without splashback** to suit your needs.

The refrigeration unit can be **mounted directly on the appliance, or connected remotely** for greater compactness and space management.

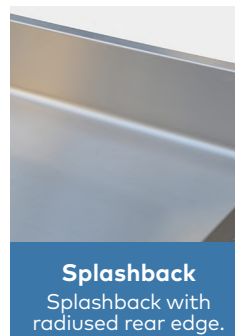
With **height-adjustable feet and optional wheels**, BLUE ROCK adapts perfectly to your workspace.



GL version
Housed on the right only.



GD version
Remote unit. Left or right control block.



Splashback
Splashback with radiused rear edge.



Finishes
Worktop in s/s, granite or black granite.

Configuration examples



BLUE ROCK 20
2 doors - ss panels
granite top + splashback - remote unit



BLUE ROCK 30
3 doors - white PVC panels
black granite top - built-in unit



BLUE ROCK 50
5 doors - stainless steel panels
s/s top + splashback - built-in unit

TECHNICAL DATA



1 – Door

Pivot hinges maintained from 90° with door return on closing.

2 – Monobloc interior fittings

10 max. levels (55mm spacing) per door for 400x600mm panels. Can be dismantled without tools.

3 – Magnetic door seals

Black TPE.

4 – Handle

Handle concealed in the door.

5 – Electronic controller

Digital display.

6 – Insulation thickness

60 mm - 42kg/m³ foam.

7 – Stainless steel feet

Height adjustable from 920 to 970mm (optional wheels).

BUT ALSO...

- + Housing made of panels assembled with eccentric and centering hooks for easy assembly.
- + Static refrigeration with evaporator (ventilation optional).
- + Natural defrost or forced defrost cycle available.
- + Evaporation tray for defrost water.
- + Doors with butterfly opening for easy transfer of trays from one door to another. Reversible on site.
- + Granite insulated from cold compartments.
- + Battery protected by cataphoresis treatment.
- + R448A refrigerant.
- + H.T.A (High Ambient Temperature, +43°C) or remote unit.
- + Supplied with 7 pair of slide rails as standard.



DIMENSIONS AND DATA

BLUE ROCK 20 / 30 / 40 / 50 / 60

- not available € paying option

	20	30	40	50	60
Size of supports	400x600 mm				
Support entry direction	400 mm				
Number of doors	2	3	4	5	6
Max. number of levels per door	10 (spacing 5 mm)				
Standard number of levels per door	7				
Number of supports per level	1				
Level spacing	55 mm				
Adjustable every	27,5 mm				
Refrigerating unit	1 unit of 1/3 Hp	1 unit of 1/3 Hp	1 unit of 3/8 Hp	1 unit of 3/8 Hp	1 unit of 3/8 Hp
Refrigerating power at -10°C	0,6 kW	0,6 kW	0,74 kW	0,74 kW	0,74 kW
Fluid	R448A	R448A	R448A	R448A	R448A
Dimensions (LxPxH mm) - GL version*	1435x885x917	1965x885x917	2495x885x917	3025x885x917	-
Dimensions (LxPxH mm) - GD version*	1270x885x917	1800x885x917	2330x885x917	2860x885x917	3390x885x917
Weight	250 kg	350 kg	450 kg	550 kg	550 kg
Electrical supply	220-240V / MONO -1PH+N+T /50Hz				
Power	1 kW	1 kW	1 kW	1 kW	1 kW
Rated current	4 A	4 A	4 A	4 A	4 A

*for feet, 150mm high (height of feet adjustable from 150 to 200 mm).

	OPTIONS
Stainless Steel/granite/black granite top	€
Splashback	€
Ventilation	€
Wheels	€
Additional pair of slide rails	€

NON CONTRACTUAL DATA



ALWAYS EVER- LASTING GOODS



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