CONSERVERS
BLUE C RANGE

2P

The 2P BLUE C is a conservation unit designed for the negative or positive conservation of bakery products and pastries on 600x400 plates or grids.

It is composed of a conservation cabinet with 2 gates.

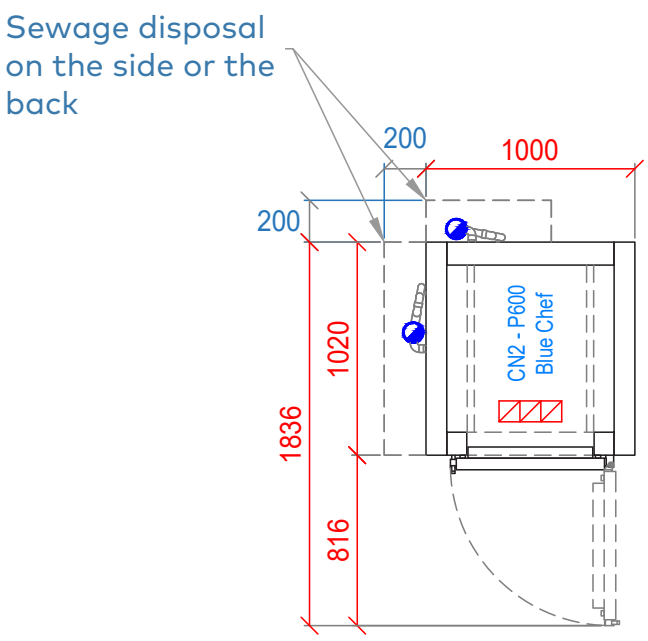
technical data	
Number of gates	2
Size of supports	600 x 400
Support entry direction	600
Number of supports per level	2
Number of levels	14
Spacing between levels	75 mm
Adjustable every	15 mm
Operating temperatures	-18°C to +10°C
Unit type	Airtight
Unit power	1,5 CV
Refrigerating power of the unit at -30°C	1,1 kW
Fluid	R448A
Weight	350 kg
paying options	
Extension module 2 additional conservation gates	€
Brushed stainless steel 430 exterior finish	€
Insulating floor	€
connections	
Electrical supply	400-440V / TRI~3PH+N+T / 50-60Hz
Power	8 kW
Rated current	16 A

NON CONTRACTUAL DATA

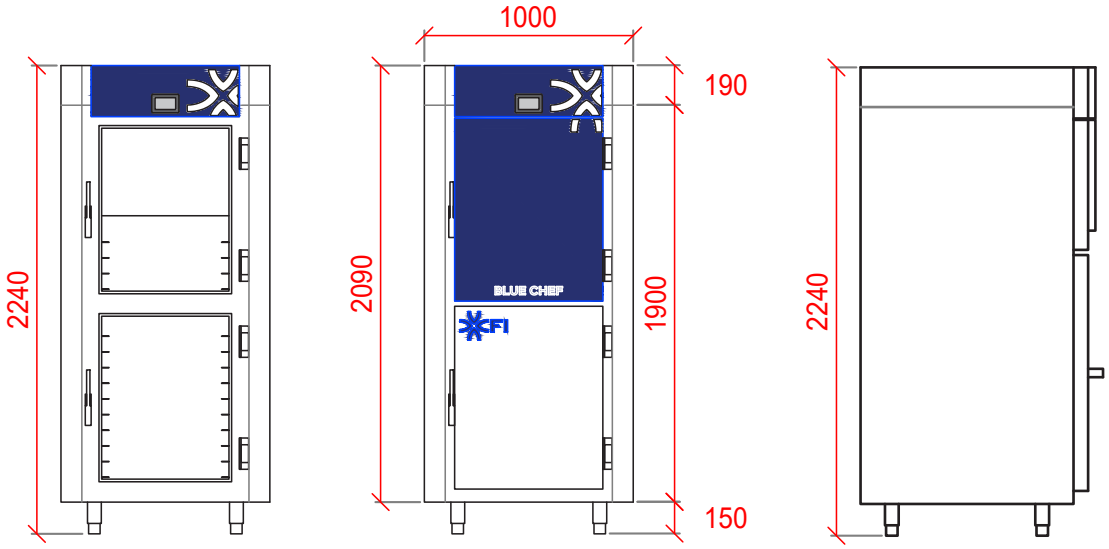
Features

- Bi-temperature: allows the possibility of positive conservation between 0°C and +4°C for fresh products or negative conservation at -18°C for frozen products.
- Stainless steel 304 interior / PVC exterior finish.
- Panels insulated with 42kg/m^3 polyurethane foam, high pressure.
- 110mm panels designed with a chicane joint: ultra-tight, easy and quick to assemble.
- Assembly of the panels by eccentric hooks.
- Robust metal hinges.
- Removable stainless steel 304 racks and slides.
- Heating cord on each gate.
- H.T.A. group. (High Temperature Ambient, +43°C max.).
- Capacitive control (signaling of incidents and audible alarm, open door detection), simple and intuitive.
- Easy access to maintenance from the front, without tools.
- Lockable doors with key.
- Soft Flow: specific air flow for ready-to-sell pastries. No crystallization or alteration of products.
- Left or right hand hinges.
- Compact evaporator with cataphoresis treatment.
- Side or rear evacuation of condensates.
- Freezing cell on the right or on the left.

IMPLEMENTATION
DIMENSIONS AND CONNECTIONS



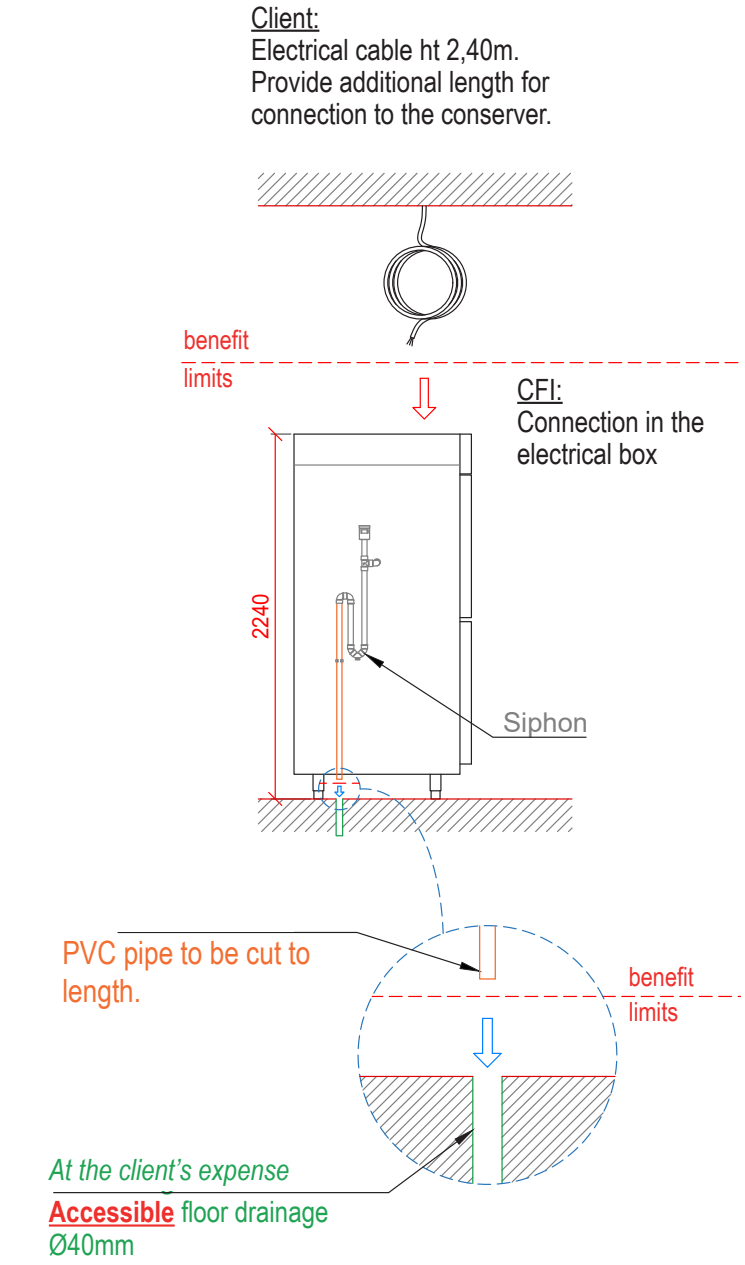
top view



front views

side view

IMPLEMENTATION
CONNECTIONS



connection principles

Non contractual data - 05/2023

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CONSERVERS
BLUE C RANGE

4P

The 4P BLUE C is a conservation unit designed for the negative or positive conservation of bakery products and pastries on 600x400 plates or grids.

It is composed of a conservation cabinet with 4 gates.

technical data	
Number of gates	4
Size of supports	600 x 400
Support entry direction	600
Number of supports per level	2
Number of levels	34
Spacing between levels	75 mm
Adjustable every	15 mm
Operating temperatures	-18°C to +10°C
Unit type	Airtight
Unit power	2 CV
Refrigerating power of the unit at -30°C	1,7 kW
Fluid	R448A
Weight	550 kg
paying options	
Extension module 2 additional conservation gates	€
Brushed stainless steel 430 exterior finish	€
Insulating floor	€
connections	
Electrical supply	400-440V / TRI~3PH+N+T / 50-60Hz
Power	8 kW
Rated current	16 A

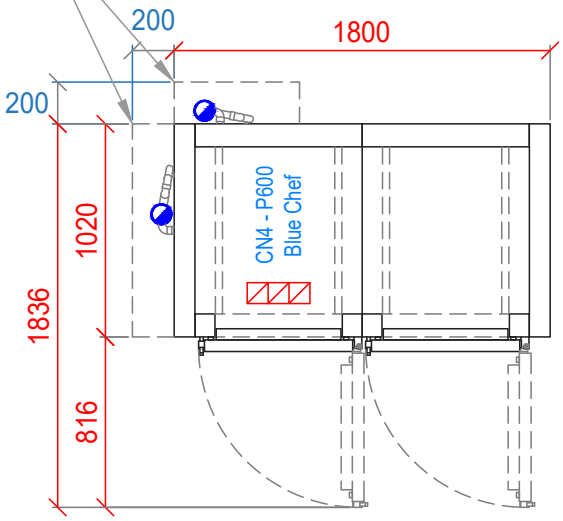
NON CONTRACTUAL DATA

Features

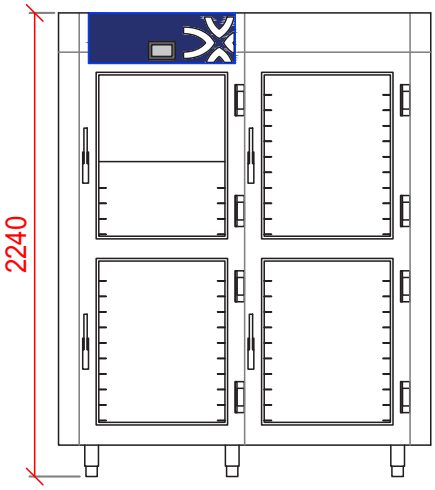
- Bi-temperature: allows the possibility of positive conservation between 0°C and +4°C for fresh products or negative conservation at -18°C for frozen products.
- Stainless steel 304 interior / PVC exterior finish.
- Panels insulated with 42kg/m^3 polyurethane foam, high pressure.
- 110mm panels designed with a chicane joint: ultra-tight, easy and quick to assemble.
- Assembly of the panels by eccentric hooks.
- Robust metal hinges.
- Removable stainless steel 304 racks and slides.
- Heating cord on each gate.
- H.T.A. group. (High Temperature Ambient, +43°C max.).
- Capacitive control (signaling of incidents and audible alarm, open door detection), simple and intuitive.
- Easy access to maintenance from the front, without tools.
- Lockable doors with key.
- Soft Flow: specific air flow for ready-to-sell pastries. No crystallization or alteration of products.
- Left or right hand hinges.
- Doors with «butterfly» opening.
- Compact evaporator with cataphoresis treatment.
- Side or rear evacuation of condensates.
- Freezing cell on the right or on the left.

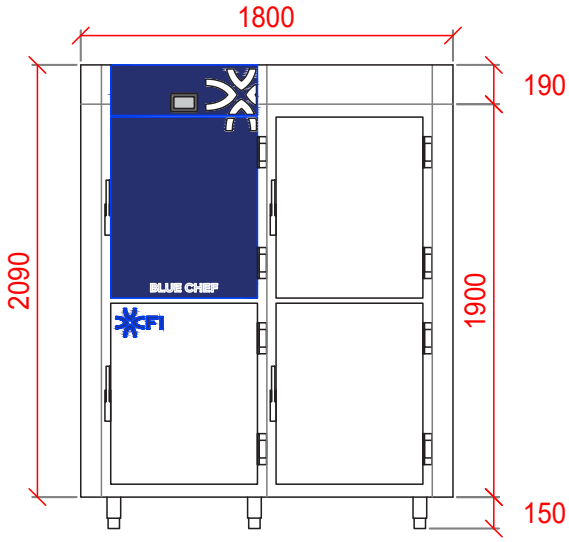
IMPLEMENTATION
DIMENSIONS AND CONNECTIONS

Sewage disposal on the side or the back

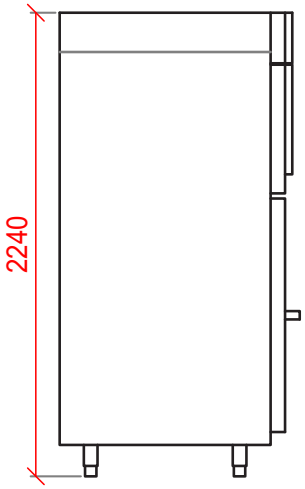


top view



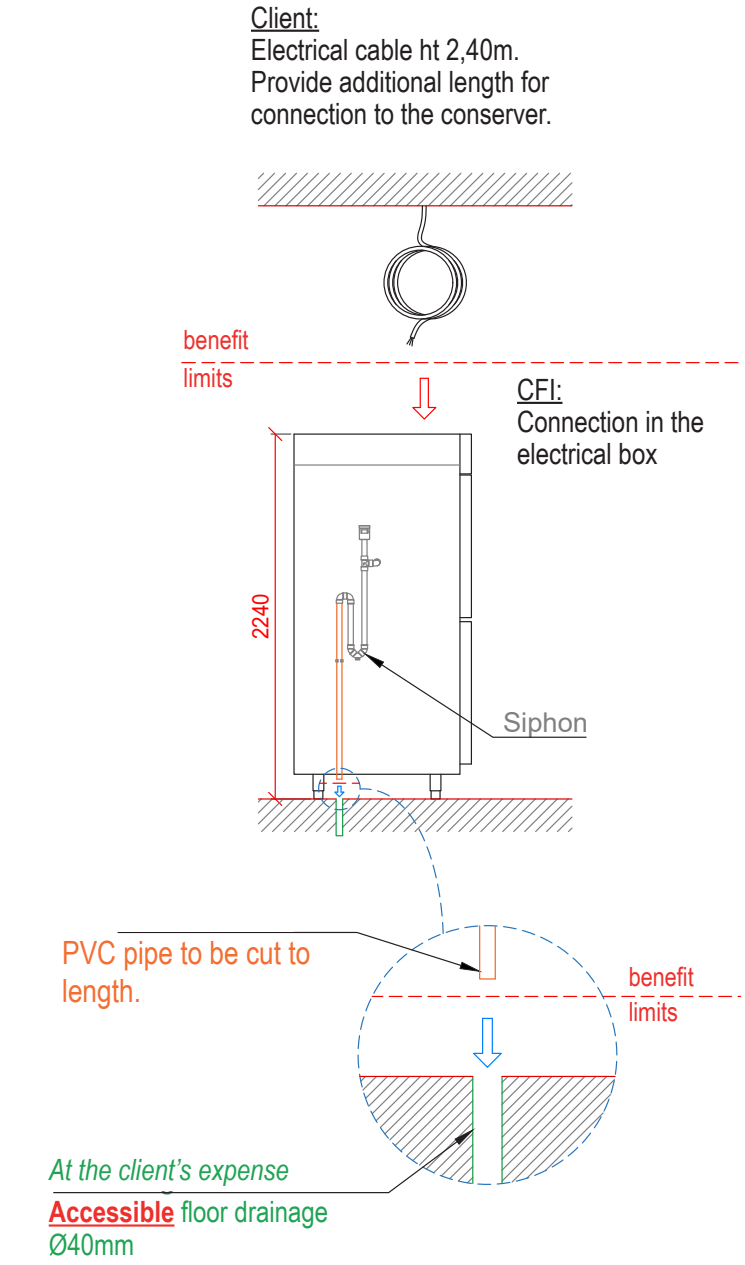


front views



side view

IMPLEMENTATION
CONNECTIONS



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CONSERVERS
BLUE C RANGE

6P

The 6P BLUE C is a conservation unit designed for the negative or positive conservation of bakery products and pastries on 600x400 plates or grids.

It is composed of a conservation cabinet with 6 gates.

HTA +43°C

technical data	
Number of gates	6
Size of supports	600 x 400
Support entry direction	600
Number of supports per level	2
Number of levels	54
Spacing between levels	75 mm
Adjustable every	15 mm
Operating temperatures	-18°C to +10°C
Unit type	Airtight
Unit power	2 CV
Refrigerating power of the unit at -30°C	1,7 kW
Fluid	R448A
Weight	750 kg
paying options	
Extension module 2 additional conservation gates	€
Brushed stainless steel 430 exterior finish	€
Insulating floor	€
connections	
Electrical supply	400-440V / TRI~3PH+N+T / 50-60Hz
Power	8 kW
Rated current	16 A

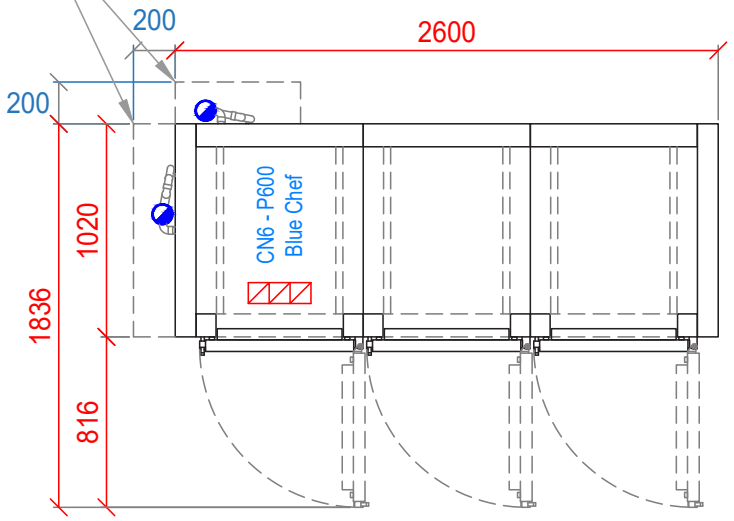
NON CONTRACTUAL DATA

Features

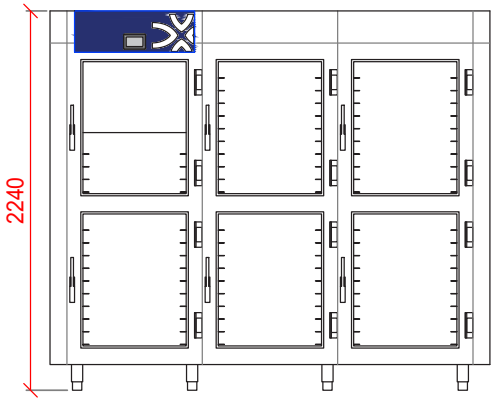
- Bi-temperature: allows the possibility of positive conservation between 0°C and +4°C for fresh products or negative conservation at -18°C for frozen products.
- Stainless steel 304 interior / PVC exterior finish.
- Panels insulated with 42kg/m^3 polyurethane foam, high pressure.
- 110mm panels designed with a chicane joint: ultra-tight, easy and quick to assemble.
- Assembly of the panels by eccentric hooks.
- Robust metal hinges.
- Removable stainless steel 304 racks and slides.
- Heating cord on each gate.
- H.T.A. group. (High Temperature Ambient, +43°C max.).
- Capacitive control (signaling of incidents and audible alarm, open door detection), simple and intuitive.
- Easy access to maintenance from the front, without tools.
- Lockable doors with key.
- Soft Flow: specific air flow for ready-to-sell pastries. No crystallization or alteration of products.
- Left or right hand hinges.
- Compact evaporator with cataphoresis treatment.
- Side or rear evacuation of condensates.
- Freezing cell on the right or on the left.

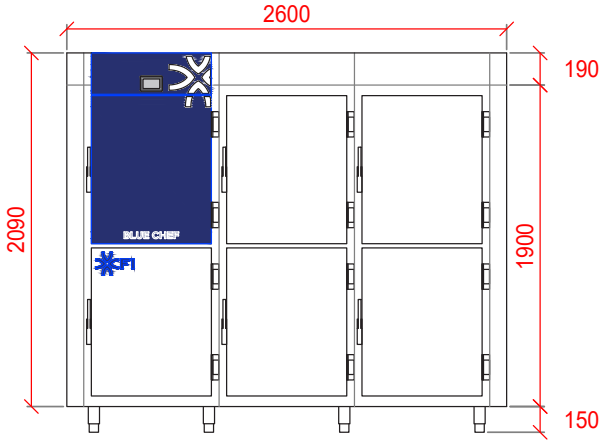
IMPLEMENTATION
DIMENSIONS AND CONNECTIONS

Sewage disposal on the side or the back

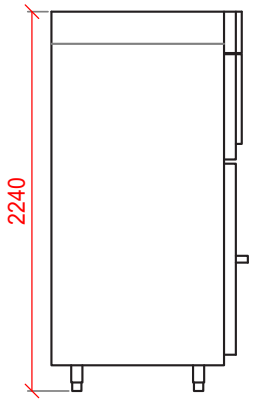


top view



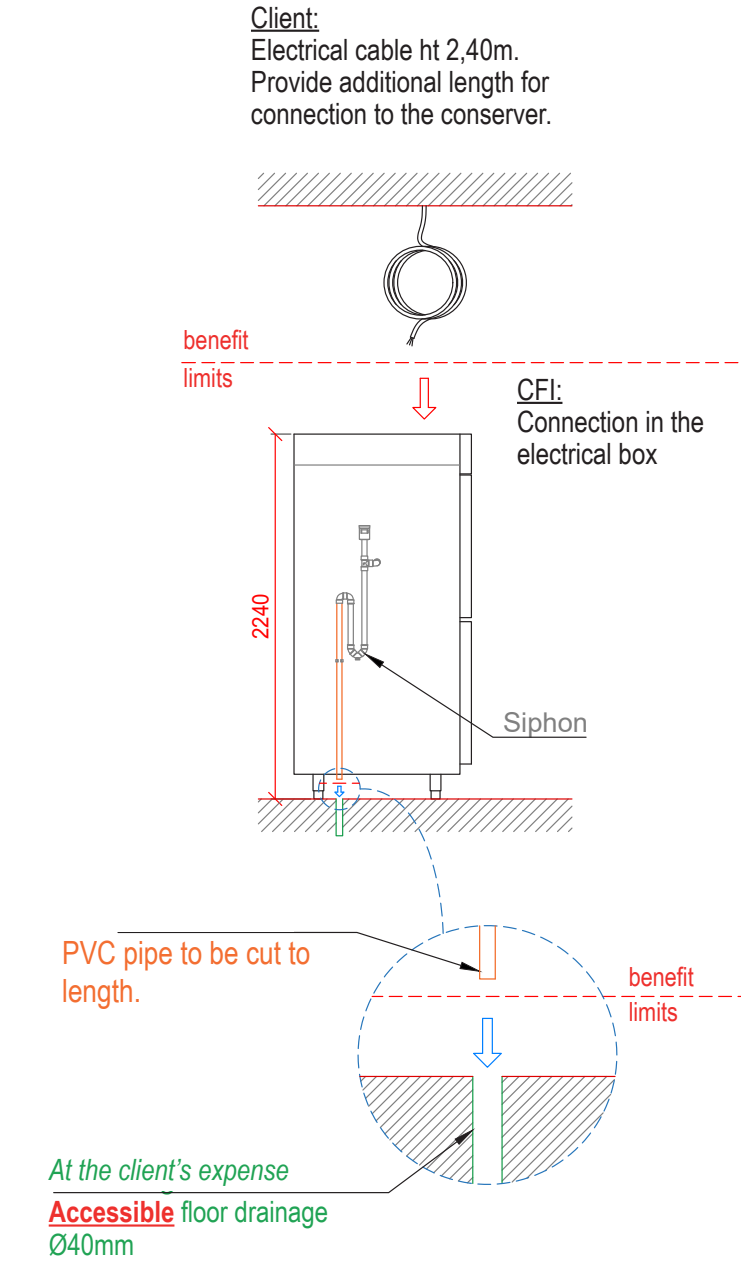


front views



side view

IMPLEMENTATION
CONNECTIONS



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CONSERVERS
BLUE C RANGE

8P

The 8P BLUE C is a conservation unit designed for the negative or positive conservation of bakery products and pastries on 600x400 plates or grids.

It is composed of a conservation cabinet with 8 gates.

technical data	
Number of gates	8
Size of supports	600 x 400
Support entry direction	600
Number of supports per level	2
Number of levels	74
Spacing between levels	75 mm
Adjustable every	15 mm
Operating temperatures	-18°C to +10°C
Unit type	Airtight
Unit power	3 CV
Refrigerating power of the unit at -30°C	2,2 kW
Fluid	R448A
Weight	950 kg
paying options	
Extension module 2 additional conservation gates	€
Brushed stainless steel 430 exterior finish	€
Insulating floor	€
connections	
Electrical supply	400-440V / TRI~3PH+N+T / 50-60Hz
Power	8 kW
Rated current	16 A

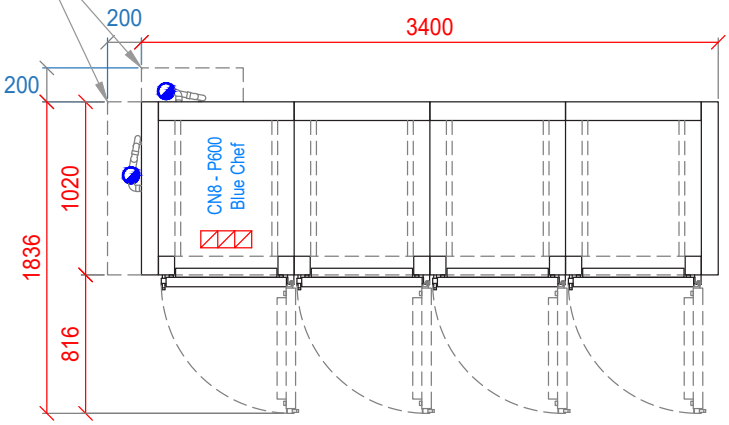
NON CONTRACTUAL DATA

Features

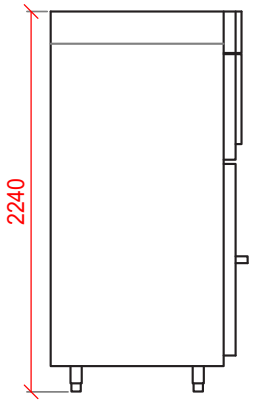
- Bi-temperature: allows the possibility of positive conservation between 0°C and +4°C for fresh products or negative conservation at -18°C for frozen products.
- Stainless steel 304 interior / PVC exterior finish.
- Panels insulated with 42kg/m^3 polyurethane foam, high pressure.
- 110mm panels designed with a chicane joint: ultra-tight, easy and quick to assemble.
- Assembly of the panels by eccentric hooks.
- Robust metal hinges.
- Removable stainless steel 304 racks and slides.
- Heating cord on each gate.
- H.T.A. group. (High Temperature Ambient, +43°C max.).
- Capacitive control (signaling of incidents and audible alarm, open door detection), simple and intuitive.
- Easy access to maintenance from the front, without tools.
- Lockable doors with key.
- Soft Flow: specific air flow for ready-to-sell pastries. No crystallization or alteration of products.
- Left or right hand hinges.
- Compact evaporator with cataphoresis treatment.
- Side or rear evacuation of condensates.
- Freezing cell on the right or on the left.

IMPLEMENTATION
DIMENSIONS AND CONNECTIONS

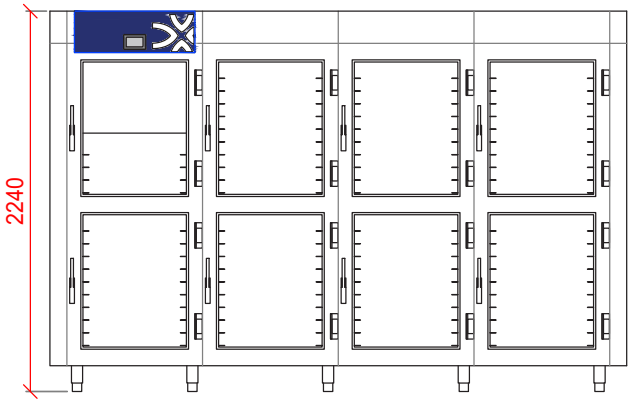
Sewage disposal on the side or the back

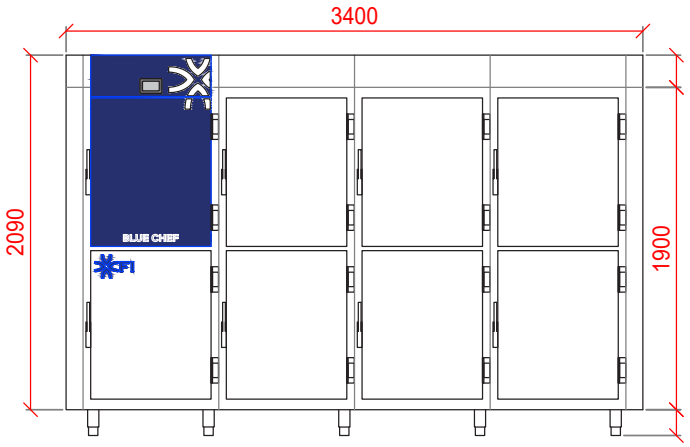


top view



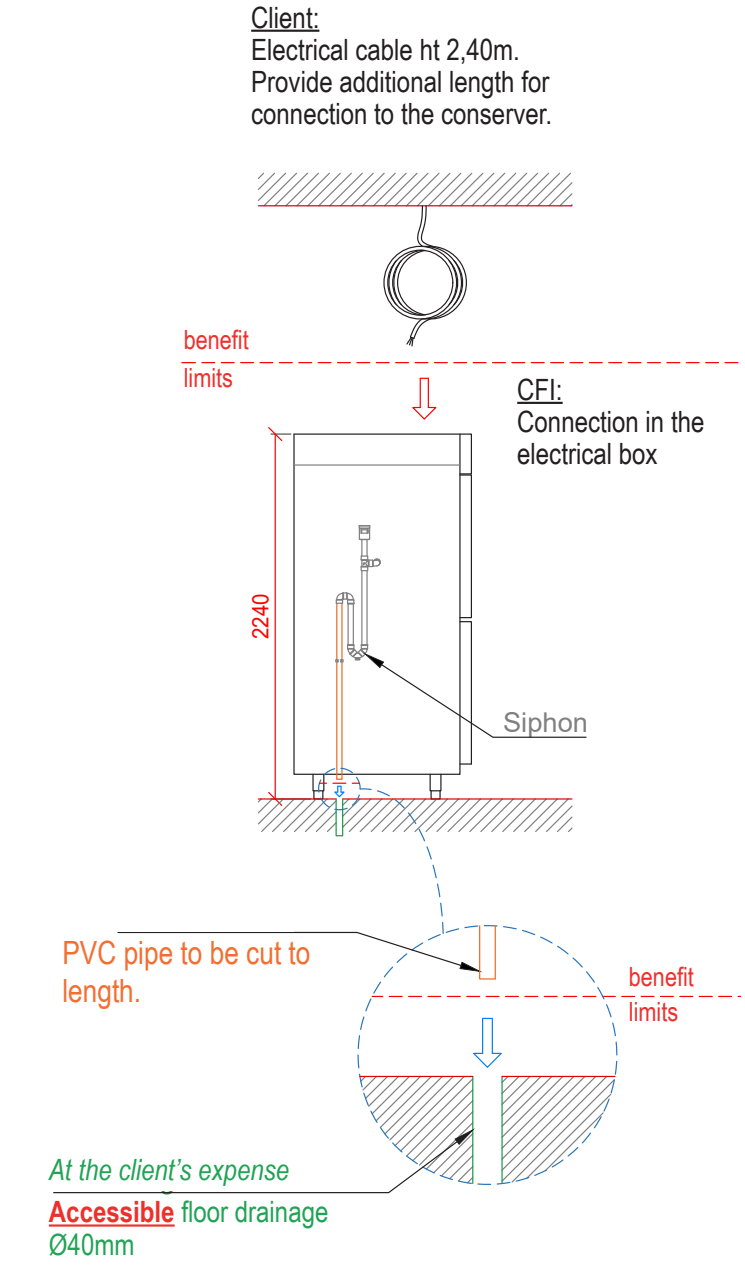
side view





front views

IMPLEMENTATION
CONNECTIONS



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