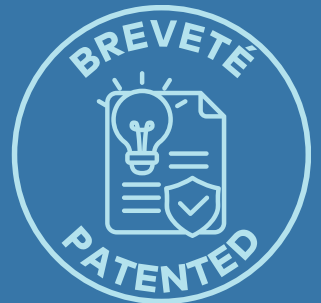


EVER BLUE

LONG-TERM PRESERVATION


MADE IN FRANCE



N° FR0600229



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





EVER BLUE

EVER BLUE is a bread preservation solution designed to transform the way bakeries, production lines, and food service operations are organized.

Thanks to **patented decontamination technology** combining UVC lamps and air ionization, as well as a controlled environment at **+3°C and 99% humidity**, EVER BLUE allows pre-baked bread to be **stored for up to two weeks** while preserving its quality, texture, and consistency.

KNOW-HOW

**More than 40
years at 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

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

LONG-TERM PRESERVATION EVER BLUE

EVER BLUE is an innovative preservation solution that allows **fresh pre-baked bread to be stored for up to 14 days** without any loss of quality after baking.

Its controlled environment at +3°C and 99% humidity protects the products from drying out, while its **patented decontamination technology** (UVC and air ionization) prevents mold growth.

It enables **on-demand baking**, allows for the **availability of warm bread at any time**, and significantly **reduces the need for night shifts**.



THE RANGE

The EVER BLUE range is **suitable for all types of operations**, from small artisan bakeries to multi-site facilities.

The **chamber version** is designed to accommodate **1 to 12 racks sized 600 x 800 mm**, depending on production needs, while the **24-level cabinet** is specifically designed for storing **600 x 800 mm grids**. Various configurations are available to adapt to any work environment.

Ever Blue is a flexible solution for **optimizing volume management and workflow organization**. It ensures long-term storage **without any deterioration** of the final product.



EVER BLUE
A
REVOLUTION
IN YOUR
BAKERY

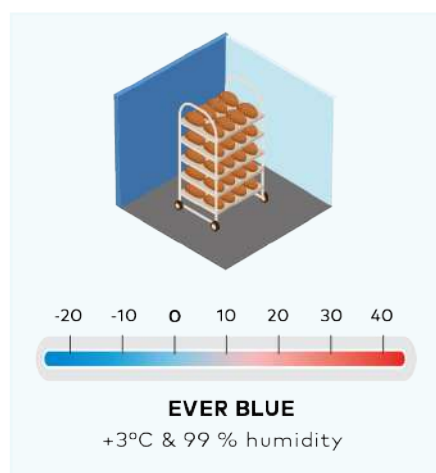
HOW DOES IT WORK ?



1. PRE-BAKING

The bread is baked two-thirds of the way through its cycle under the usual conditions.

- Elimination of night shifts.
- Time savings in production
- Complete flexibility regarding the final baking.



2. STORAGE

The pre-baked bread is placed in the Ever Blue chamber (+3°C, 99% humidity) and can be stored for up to 2 weeks.

- No change in taste.
- Enhanced food safety.
- No drying out or mold.



3. FINAL BAKING

Bake bread on demand in 10–15 minutes to offer warm, crispy bread at any time of day.

- Zero waste.
- Simplified inventory management.
- Fresh bread all day long.
- Maximum customer satisfaction.



NO MORE NIGHT SHIFTS

Better organization
& fewer constraints.



NO LOSSES

Optimized volumes for
zero waste.



NO BREAKS

Immediate restocking to
ensure fresh bread all day
long.



A REVOLUTION IN BREAD PRESERVATION

- ⊕ Chamber version: 1 to 12 racks, 600x800 mm.
- ⊕ Cabinet version: for grids, 600x800 mm.
- ⊕ Controlled climate environment: **+3°C and 99% humidity.**
- ⊕ Saturated air: **no drying out of products.**
- ⊕ **Patented** decontamination technology (UVC + air ionization).
- ⊕ No mold growth.
- ⊕ Long-term storage for **up to 14 days.**
- ⊕ Option to **combine slow proofing and storage** in the same chamber.
- ⊕ Stainless steel interior; stainless steel exterior available as an option.
- ⊕ Full door or glass door.

TECHNICAL DATA



CONSTRUCTION

1 - Panel assembly using eccentric hooks and centering devices

Ensures excellent sealing and significantly reduces heat loss.

2 - Panel insulation

60 mm thick panels made of high-density polyurethane foam with a density of 42 kg/m³.

3 - Interior and exterior cladding

Interior in 304 stainless steel.

(optional: 304 stainless steel interior / 430 stainless steel exterior)

4 - V-LINK control

Touchscreen (chamber : 7" - cabinet : 5")

5 - Sturdy stainless steel hinges *(version chambre)*

Stainless steel helical hinges that lift the door slightly when opening.

6 - Stainless steel protective bar *(version chambre)*

Protection across the entire width of the door.

7 - Glass door

Allows visual inspection of products without opening the door.

BUT ALSO...

+ **Humidity generator** with electronic humidity sensor, standard.

+ Coils protected by **reinforced cataphoretic coating**.

+ **Door sensor:** alarm system triggered when the door is open for more than 8 minutes *(chamber version)*.

+ Optional **LED strip lighting**.

+ **Black magnetic TPE door seal** ensuring a perfect seal.

+ **Dual-material** panel floor supports (rigid PVC with flexible ends) *(chamber version)*.

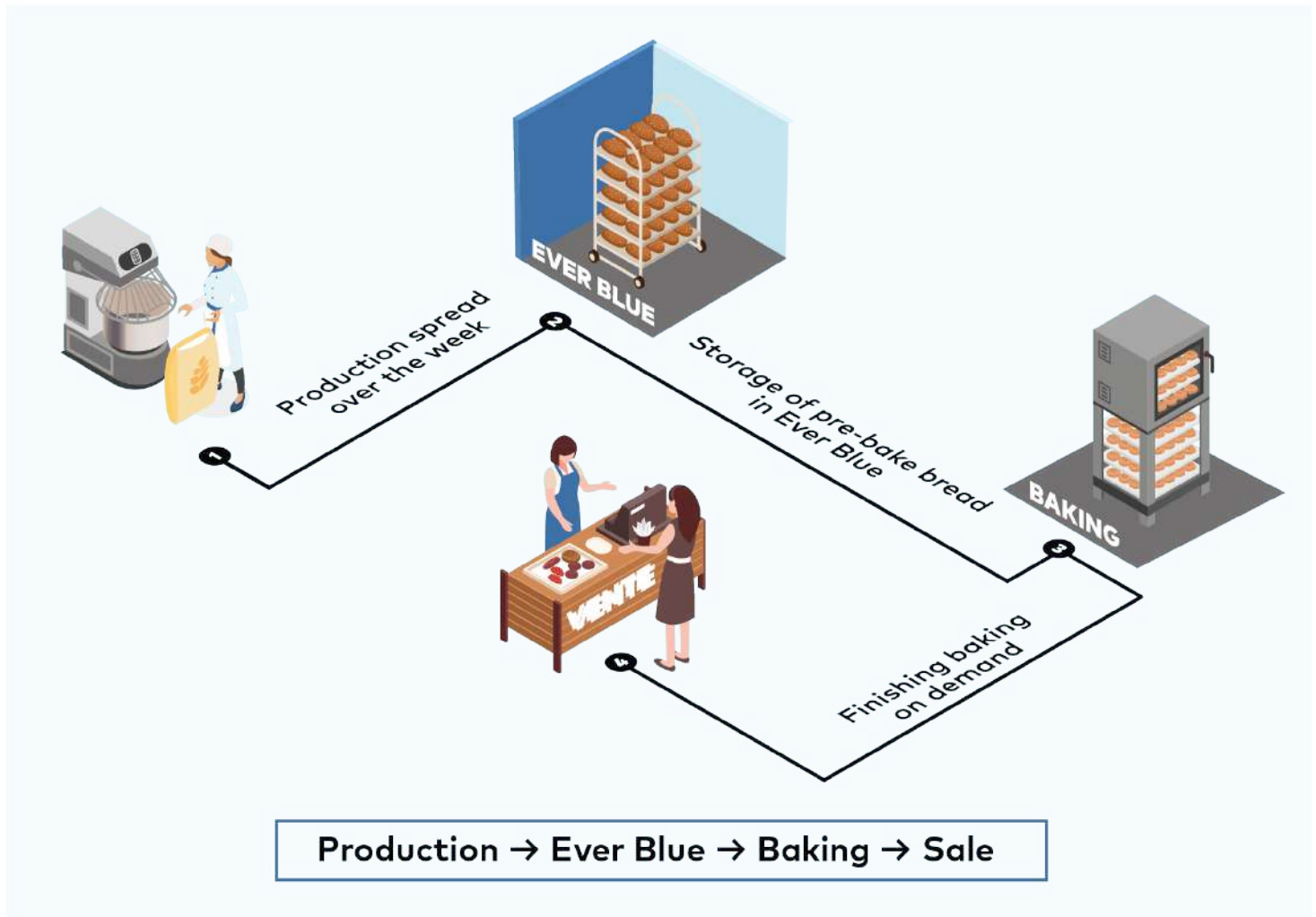
+ **Concealed door latch** ensuring the door closes completely and provides a good seal.

+ **Streamlined design** for easy cleaning.

+ Standard delivery **includes insulated flooring** *(chamber version)*.

RETAIL / CRAFTSMAN PROCESS

PRODUCE LESS FREQUENTLY, SELL WITH GREATER PEACE OF MIND



BENEFITS

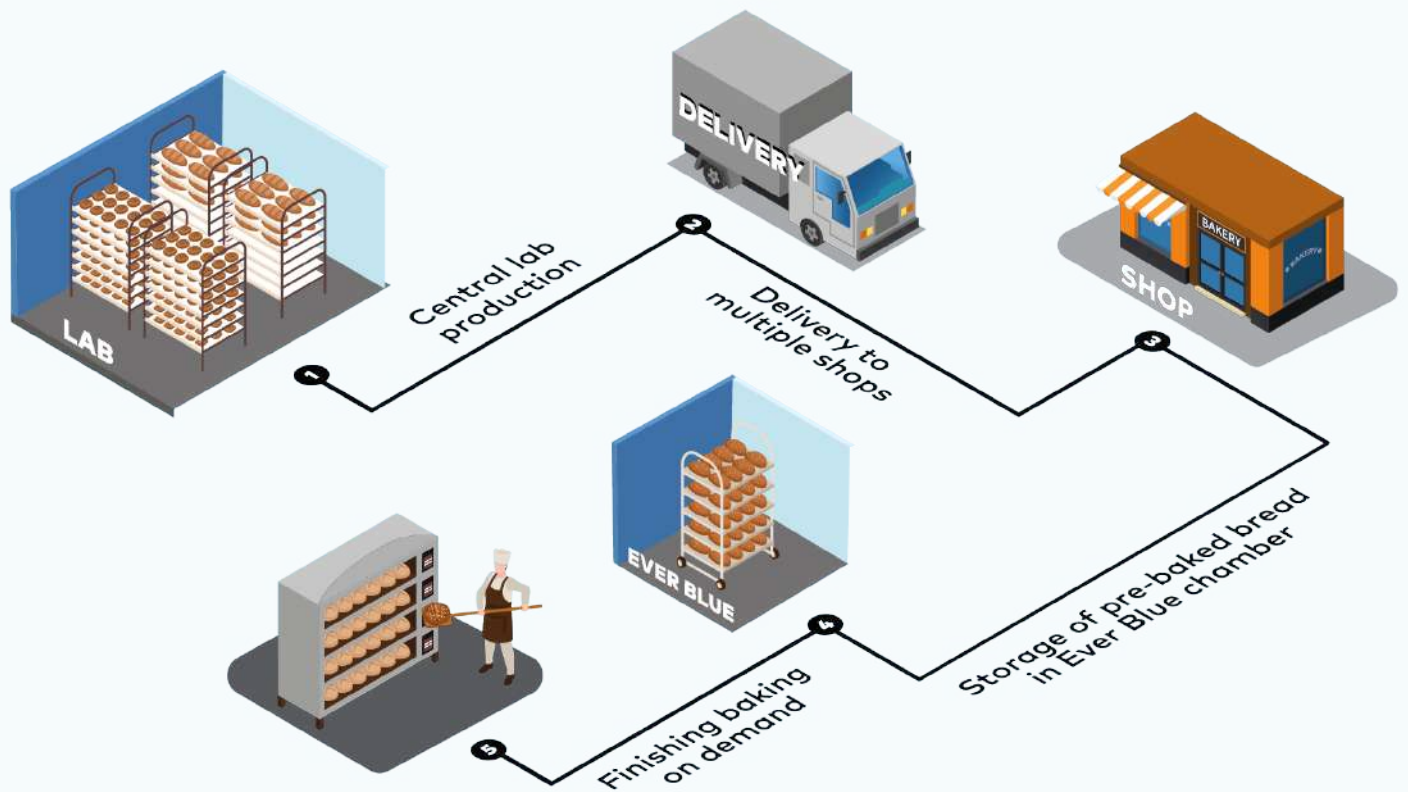
- ★ **Organisation:** Fewer nights in the bakery, better schedule management.
- ✓ **Quality:** Bread that is always crispy and consistent, without drying out.
- ✓ **Healthy:** Healthy and controlled storage without additional handling.
- ✓ **Economy:** Reduction in waste and losses.

PROCESS

- ✓ **Every day of the week:**
For a bakery offering 10 specialty breads.
 - Production of 2 specialty breads (1 rack of each) per day;
 - Storage in Ever Blue.
 - Resupply as needed.

CENTRAL LAB/PRODUCTION LINES

CENTRALIZE PRODUCTION, BOOST FRESHNESS



BENEFITS

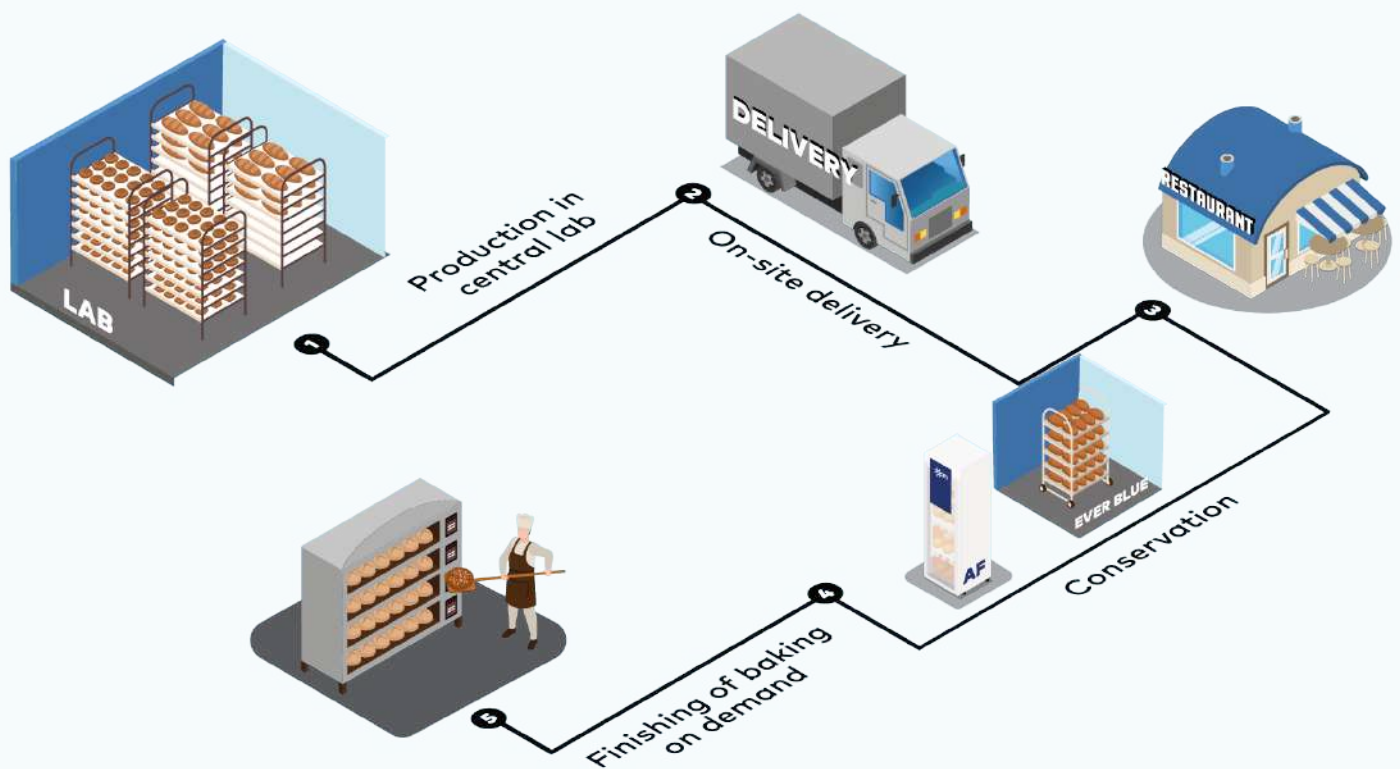
- ★ **Production:** A single centralized production facility for multiple points of sale.
- ✓ **Quality:** Freshly baked bread on demand, always fresh in store.
- ✓ **Organization:** Greater consistency across sites, standardized process.
- ✓ **Yield:** Optimization of staff and baking equipment.

PROCESS

- ✓ **Central lab production**
 - Based on shop requirements.
- ✓ **Daily delivery to stores**
 - Each shop receives its bread order, stored in Ever Blue.
- ✓ **Use in shops:**
 - Gradual distribution based on customer traffic.
 - Final baking on demand.

FOOD SERVICE PROCESS

FLEXIBLE DELIVERY, ON-DEMAND SERVICE



Central lab → Delivery 1 day/2 → Ever Blue → Service

BENEFITS

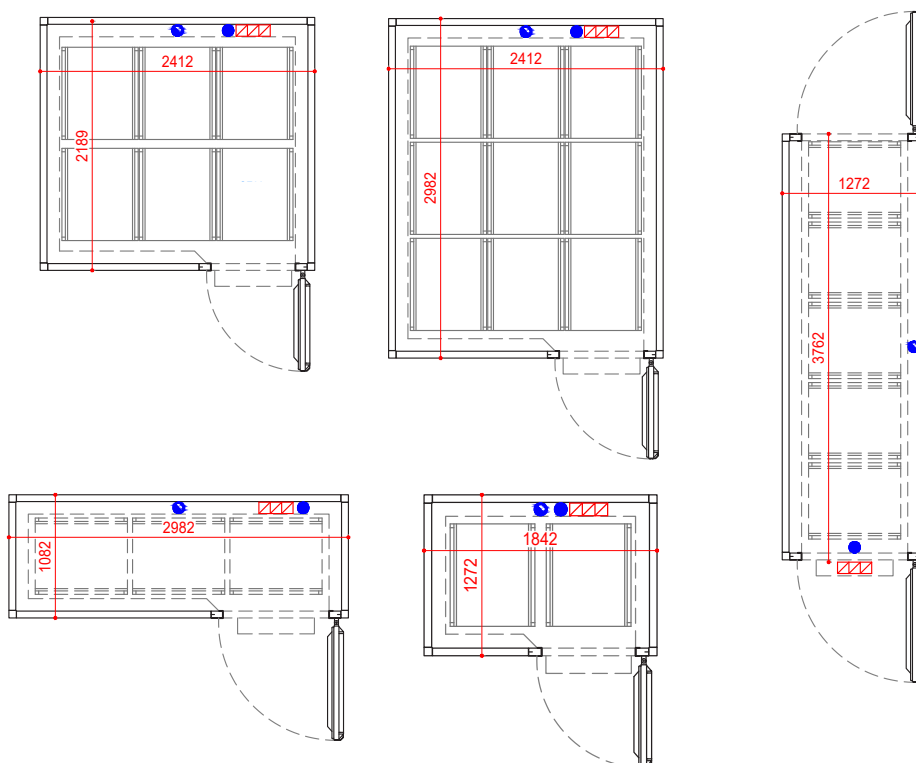
- ★ **Quality:** Fresh bread at every service, without overproduction.
- ✓ **Organization:** Fewer deliveries, better logistics management.
- ✓ **Hygiene:** Stable storage, compliant with collective catering standards.
- ✓ **Profitability:** Reduction in waste and delivery costs.

PROCESS

- ✓ **Central laboratory production**
 - Rolls, loaves, baguettes, etc.
- ✓ **Delivery every two days to establishments**
 - Hospital;
 - Canteen;
 - Restaurant.
- ✓ **Storage in Ever Blue :**
 - Baking or reheating according to service requirements.

DIMENSIONS & DATA

configuration examples



EVER BLUE	CABINETS	CHAMBERS
Size of supports (mm)	600x800 (or 2x 400x600)	600 x 800
Number of racks	24 levels - 1 support/level (or 2)	1 to 12 racks
V-LINK control	screen 5"	screen 7"
Refrigerating fluid	R455A	R448A (standard), R449A, R452A
Insulated, slip-resistant pedestrian floor, stainless steel-clad	—	•
Tunnel version	—	•
Interior: 304 stainless steel	•	•
Exterior: 430 stainless steel	€	€
Glass door	€ (LED strip included)	€ (optional LED strip)

• standard € paying option

NON CONTRACTUAL DATA

ALWAYS EVER- LASTING GOODS



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