

Blue Air

Food Service Equipment

www.blueairfse.com

Company Overview

Founded in March 2003, Blue Air began with a small team and a focused line of refrigeration equipment. Through steady growth and continuous product expansion, the company has become a leading foodservice equipment supplier, with multiple distribution warehouses and sales offices nationwide.

Driven by a commitment to premium products, competitive pricing, and excellent customer service, Blue Air continues to build long-term partnerships with its customers.

Founded

March 2003

Our Expertise

Manufacturing & Ongoing development of Commercial Refrigeration, Ice machines, and Stainless Steel Products.

What We Do

Reliable, swift service
Durable high-quality products
at Aggressive price
Consistent, timely support



New Factory BLUENIX

Moved

November 2021

Production Capacity

Reach-Ins: 250 units / day

Undercounters & Prep Tables: 110 units / day

Ice Machines & Bins: 110 units / day

With a strong belief that quality is the first in all policies of the company, we are doing our best to produce defect-free products by utilizing the latest quality techniques suitable for global companies.



BLUENIX

240,000 SQF

Warehouse Locations



- ★ CA Headquarters
- ★ Regional Warehouse in NJ
- ★ Regional Warehouse in GA
- ⊕ Nationwide Distributorship and Dealership Networks



Headquarters

223 W. Rosecrans Ave.
Gardena, CA 90248
Tel: (310) 808-0102

70,000 SQF



GA Warehouse

7025 Amwiler Industrial Drive Ste A
Atlanta, GA 30360
Tel: (470) 625-0182

16,000 SQF



NJ Warehouse

9 W. Shelton Terrace, Ste A
Hillside, NJ 07205
Tel: (908) 688-0970

35,000 SQF

2026 New Products

Re-designed

Pizza Prep Table

Expected to be available in April 2026



Re-designed

Bar Equipment

Expected to be available in April 2026

Re-designed

Chef Base

Expected to be available in May 2026

Bakery Case

Expected to be available in May 2026



Dice & Half Dice Ice Machine

500 & 650 lbs

Expected to be available in April 2026



Our Product Lineup

Reach-Ins

Undercounters & Prep Tables

Pizza Prep Tables

Chef Bases

Glass Door Merchandisers

Bar Equipment

Ice Machines

Hot Equipment



Reach-Ins

Bottom Mount Refrigerators & Freezers



BSR23-HC
BSF23-HC

BSR49-HC
BSF49-HC

BSR72-HC
BSF72-HC

Top Mount Refrigerators & Freezers



BSR23T-HC
BSF23T-HC

BSR49T-HC
BSF49T-HC

BSR72T-HC
BSF72T-HC

Glass Door Refrigerators



BSR23G-HC

BSR49G-HC



Reach-Ins

BSR49-HC





Reach-Ins



LED light



Stainless Steel front grill
Slide out compressor rack



All Stainless Steel interior
Enough depth for sheet pans



4 shelves per section
Air guard on back of shelves

Undercounters & Prep Tables

Undercounter Refrigerators & Freezers



BLUR28-HC



BLUR36-HC
BLUR48-HC
BLUR60-HC



BLUR72-HC

Undercounter - Drawer



Worktop Refrigerators & Freezers



Sandwich Prep Tables



BLPT28-HC



BLPT36-HC
BLPT48-HC
BLPT60-HC



BLPT72-HC

Mega Top Prep Tables



BLMT28-HC



BLMT36-HC
BLMT48-HC
BLMT60-HC



BLMT72-HC



Prep Tables

BLPT48-HC





Undercounters

- Stainless steel exterior and interior
- Digital temperature control and monitoring system
- Self-closing and stay open doors
- Heavy duty all metal door handles
- 4" diameter swivel casters
- 5 Year Parts and Labor Warranty
7 Year Compressor Warranty



Prep & Mega Top Tables

- Stainless steel exterior and interior
- Digital temperature control and monitoring system
- Insulated pan cover with a stainless steel divider
- Heavy duty all metal door handles
- 4" diameter swivel casters
- 5 Year Parts and Labor Warranty
7 Year Compressor Warranty
- Comes with full set of standard 1/6 pans set in place.
- Stainless Steel PAN LINER under the pans, separating top and bottom cold zones.
- Accommodates 6" deep pans



Pizza Prep Tables



BAPP44-HC



BAPP67-HC



BAPP93-HC

Pizza Prep Tables

BAPP67-HC



Chef Bases



BACB36-HC
BACB48-HC



BACB53M-HC
BACB60M-HC



BACB74M-HC



BACB86M-HC



BACB96M-HC



Continental
U.S. Only

Intertek

Intertek

Chef Bases

BACB74M-HC



Glass Door Merchandisers

Swing Door



BAGR7W-HC

BKGM12-HC
BKGM14-HC

BGM23W(B)-HC
BGF23W(B)-HC

BGM49W(B)-HC
BGF49W(B)-HC

BGM72W(B)-HC
BGF72W(B)-HC



Sliding Door



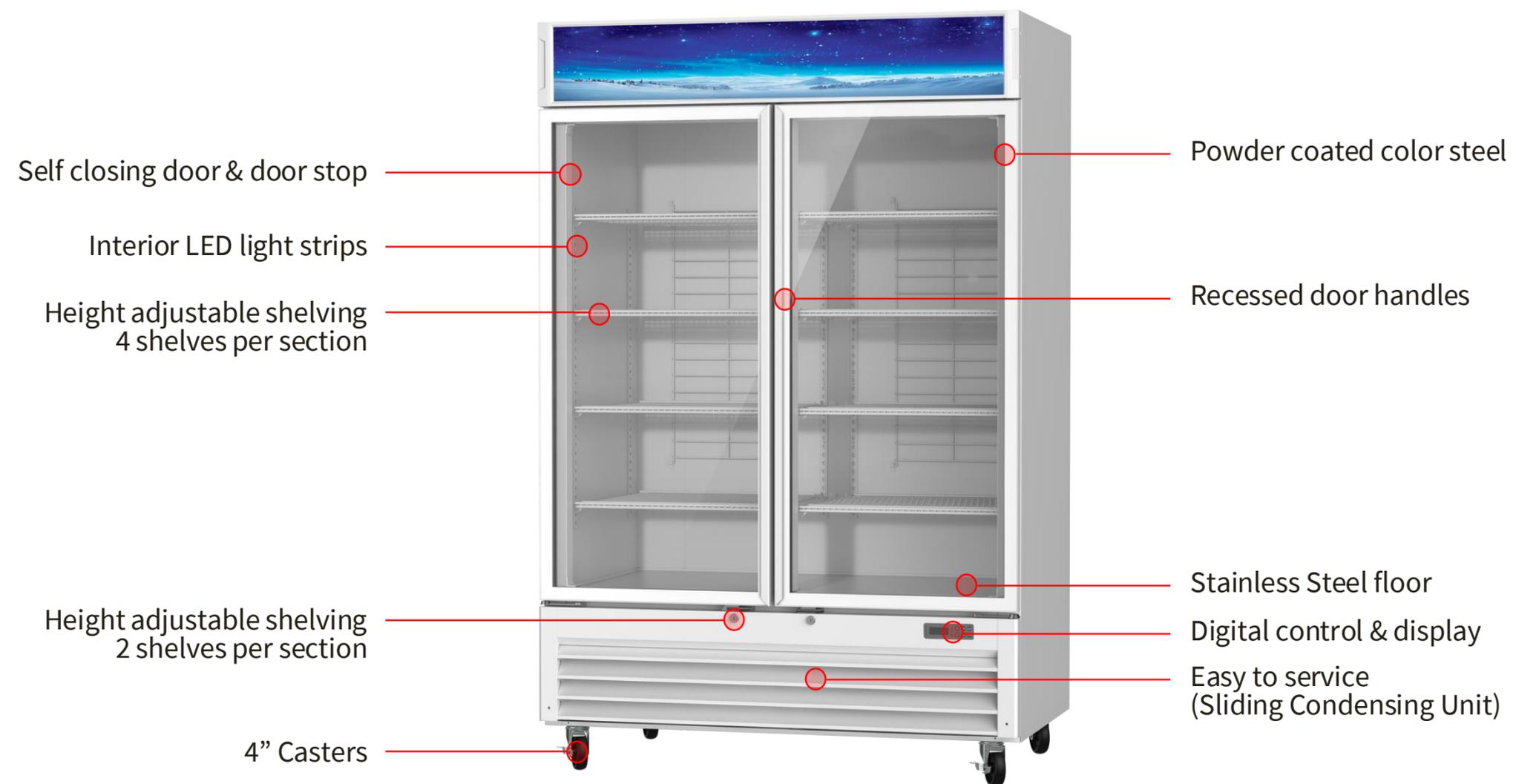
BGM47SLW(B)-HC

BGM69SLW(B)-HC



Glass Door Merchandisers

BGM49W-HC



Bar Equipment

Back Bar Coolers



BBB23-1B-HC



BBB59-2B-HC



BBB69-3B-HC



BBB90-4B-HC

Glass Door



Narrow Depth



Keg Cooler



Bottle Cooler



Bar Equipment

BDD59-2B-HC



Ice Machines

Ice Bins



BLIB-300S



BLIB-500S



BLIB-800S

Nugget Cube Counter Top



BLDN-280A on
BLDS-16-32

Nugget Cube Undercounter



BLUN-120A



Water Filters



DH-R1

DH-S2



DH-S3

Nugget Cube Ice Machines

BLDN-280A on BLDS-16-32

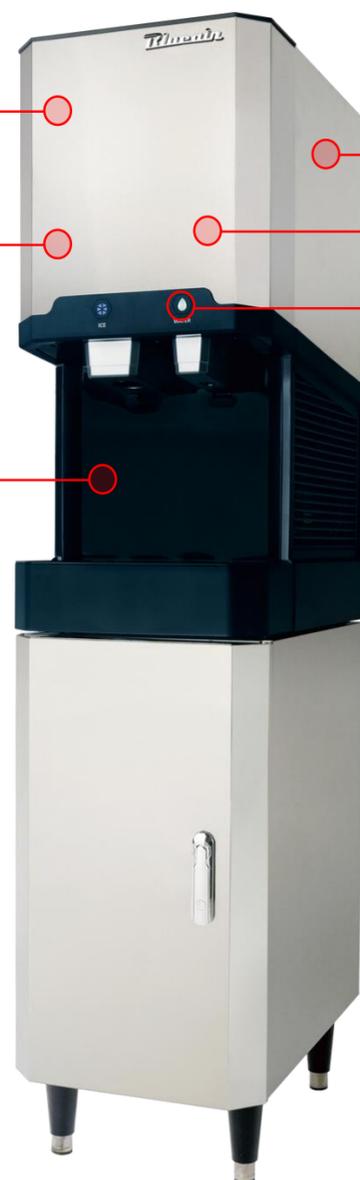
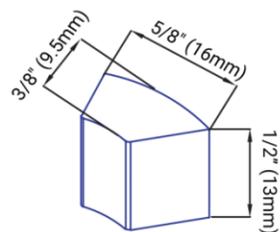
Durable stainless steel cabinet and evaporator

Produces up to 282.8 lbs of ice daily

Removable/cleanable air filters

Water Filter Required ★

Ice hardness factor : 91.4%



Easy cleaning system

Digital self diagnostic system

Button-Control Operation: BLDN-280A
Sensor-Control Operation: BLDN-280A-OS



BLDN-280A-OS

Hot Equipment

BLUELAA

Deep Fryer

Stock Pot

Hot Plate

Griddle

Charbroiler

Range



BLUELAA Hot Equipment

Blueair
FOOD SERVICE EQUIPMENT

Griddle



BLGM12-20D



BLGM24-20D
BLGM24-24D



BLGM36-20D
BLGM36-24D



BLGM48-20D
BLGM48-24D

Fryer-NG/LPG



BLF3/BLF4



BLF5

Stock Pot



BLSP1



BLSP2



BLSP1-L



BLSP2-L

BLUELAA Hot Equipment

Blueair
FOOD SERVICE EQUIPMENT

Hot Plate



BLHP12



BLHP24



BLHP36



BLHP48

Range



BLR24-4B



BLR36-6B



BLR60-10B

Charbroiler



BLCB24



BLCB36



BLCB48

BLUELAVA Fryer

BLF-3 NG/LPG



Both NG and LP fryer options are available

Expanded "Hot Zone", due to 3 super efficient cast iron tube burners in each Fryer.

Heavy Duty Stainless Steel construction.

Temp range of control is 200°F - 400°F degrees Fahrenheit.

Oversized cold zone and gently pitched frypot floor promote particle and sediment collection toward the front of the Fryer for easy removal and cleaning.

30,000 BTU Per Burner

ALL areas of the internal frypot can be reached and cleaned by hand.

Oil temperature fluctuations are regulated by a heavy-duty probe that activates a climate assist burner for reliable and even heat consistency.

Leg option is available.

BLUELVA Hot Plate

BLHP-24

Hot Plates are all Natural Gas (NG) Standard. LP conversion kit is included.



28,000 BTU Per Burner

Lift Off 12" x 12"
Cast Iron Burner Grates

Cool Touch Stainless Steel
Landing ledge.

Independent Manual
controls every 12"

Heavy Duty
Stainless Steel construction

Full length seamless drip
pan, easy to
remove and clean.

BLUELAVA Griddle

BLGM24-20D

Griddles are all Natural Gas (NG) Standard. LP conversion kit is included.

Full length seamless drip pan, easy to remove and clean.

High Quality Stainless Steel Construction



30,000 BTU Per Burner

3/4" Stainless Steel Griddle Plate

Adjustable, stainless steel legs standard.

BLUELAVA

Stock Pot

BLSP1



Stock pots are all Natural Gas (NG) Standard. LP conversion kit is included.

Stainless Steel Pilots and tubing.

Stainless steel legs standard.

40,000 BTU Per Burner

Each burner is equipped with two continuous pilots.

Cast Iron top grates

Manual controls operate inner and outer rings independently

Full length seamless drip pan for easy cleanup.

BLUELAA Charbroiler

BLCB24



Charbroilers are all Natural Gas (NG) Standard. LP conversion kit is included.

High Quality and durable Stainless Steel design

Stainless steel legs standard.

35,000 BTU Per Burner

Cool-Touch Front Stainless Steel Landing ledge

Easy access Full size crumb tray

BLUELAA

Range

BLR36-6B

Ranges are all Natural Gas (NG) Standard. LP conversion kit is included.

3/4" NPT rear gas connection and regulator standard.

High quality stainless steel & robust design

6" casters with lock for easy mobility.



35,000 BTU Per Burner

12" x 12" Heavy Duty, removable cast iron Burner Grates

Oven Temperature Range - 175° F to 500° F

Porcelainized interior for easy cleaning

Thank You

Blueair BLUELINA
FOOD SERVICE EQUIPMENT

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