

RETARDER PROOFER CABINETS

Blue Moon



ACFI



C-TOUCH

TECHNOLOGY AT YOUR FINGERTIPS

Combining ergonomics and versatility, the C-TOUCH allows high precision in the management of proofing programs. It thus offers many advantages for direct and deferred work.

Perfectly integrated at «human height» in the door of the proofing chambers and units, the C-TOUCH control adapts to its user's processes and habits.

C-TOUCH : ACCESSIBLE STATE-OF-THE-ART TECHNOLOGY



Its capacitive interface, the back-lighting of keys and its large control panel, make the use of the C-TOUCH control simple and intuitive : It is extremely simple to manage all the functions and parameters of controlled proofing (temperature, humidity) with one finger touch. Browsing from one programme to another, creating or modifying recipes, becomes child's play! Its perfectly flat and easy to clean surface is made in a shock-resistant material.

C-TOUCH : WHEN KNOW-HOW MEETS TECHNOLOGY



Though the C-TOUCH control panel is very easy to use, its functioning principle is well optimized. CFI spent several years developing and testing elaborated algorithms to reach the most efficient result.

Its performance makes it a genuine management tool, both in terms of organisation and economy. The C-TOUCH control helps to save energy and reduce the operating cost of each appliance in comparison with other electromechanical controls.

This energy saving reaches 23%, compared with an electromechanical control and is guaranteed by the precision and anticipation of its regulation system.

C-TOUCH : A REMARKABLE VERSATILITY

The C-TOUCH controls two major types of programs :



- **Deferred programs (automatic)** : proofing controlled up to 72 hours with proofing in stages, slow proofing per stage with a progressive increase in temperature and ventilation. Automatic cooling at the end of the cycle for each programme.

Two new deferred programs now include a 1st phase that maintains the products at negative temperature before the blocking cycle, which ensures a natural defrosting phase.

- **Direct programs (manual)** : Positive storage (automatic defrosting); direct and slow proofing at constant temperature and humidity rates.

The C-TOUCH includes technical bread-making recipes as standard and guarantees product integrity and quality thanks to its precise and adaptive management of temperature, humidity but also air flow depending on the programme chosen. It also ensures optimised air holes in the dough, aroma and flavour.

CONSTRUCTION

QUALITY AND RESPECT FOR THE ENVIRONMENT

- ▶ The enclosure of the Retarder Proofer Cabinets AF Blue Moon consists of panels assembled by eccentric and centring hooks.
- ▶ Insulating panels are in « ecological » polyurethane foam: the expansion agent is water-based.
- ▶ Injection is at high pressure with guaranteed density of 42kg/m³. High pressure has the power to form extremely fine particles which increases the insulating power of the foam produced.
- ▶ Interior and exterior panels are clad front and back in 6/10 electro-galvanised sheeting, covered in a food-safe high resistant 120 micron PVC film.
- ▶ These panels also exist, as an option, in stainless steel version (exterior steel/interior stainless steel 304 or exterior brushed stainless steel 430/interior stainless steel 304).
- ▶ This economical conception allows you to reduce your consumption by 7 to 10%.
- ▶ Condensate tanks with adjusted inclination in order to minimize the retentions and the bacteria proliferation.
- ▶ The door seals are in magnetized black TPE.
- ▶ The doors have buffers, for an even higher quality.
- ▶ The batteries are protected by a reinforced cathoporesis treatment.
- ▶ R448A ecological refrigerating system.
- ▶ The refrigerating units, built-in as standard (remote or reinforced, as options), are H.T.A. units (High Ambient Temperature, +43°C max.).
- ▶ Hinges : pivot with counter spring for the closing.
- ▶ Easy access to the electrical box.



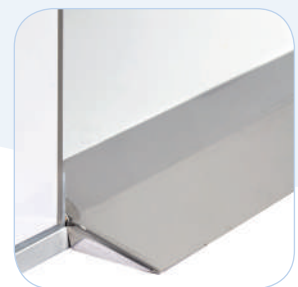


- ▶ All units are delivered with doors hinged on the right. However, you can invert them at any time. All mounting holes are fitted with inserts mounted on a reinforcement concealed in the foam.
- ▶ Very simple installation and displacement :
 - 2 fixed castors at the rear and 1 pivoting castor at the front for effortless movement.
 - 2 adjustable legs to stabilise and rapidly level the unit.
- ▶ Cleaning beneath the appliance is easy so as the accessibility of any point of it (built-in group).

FEATURES FOR AFC UNITS

The AFC are Retarder Proofer Cabinets designed to receive trolleys. They have inner stainless steel reinforcements protect against impacts and guarantee perfect air circulation.

The optional insulating floor in the rack intermediate proofer units is recognised for its insulating power and non-slip capacity. A stainless steel access ramp allows an easy insertion of the rack. The flap at the bottom of the door on the rack controlled intermediate proofer adjusts to the floor to avoid any air input.



OUR RANGES

PROOFING CABINETS FOR EVERY NEED

RETARDER PROOFER CABINETS



► AF and SF ranges *Blue Moon*, with C-TOUCH control

The family of controlled proofing units in the AF and SF ranges offers a very wide choice of definitions :

<i>Retarder proofer cabinets for viennese pastry</i>	AFV
<i>Retarder proofer cabinets for bakery</i>	AFB
<i>Retarder proofer cabinets junior</i>	AFJ
<i>Traditional retarder proofer cabinets</i>	AFT
<i>Bakery applications cabinets for trolley or ladder</i>	AFC
<i>Oven support retarder proofer</i>	SF

For each of these ranges, the units are available in several sizes to receive all types of supports and also different configurations. The different configurations for the AF cabinets are :

- 1 compartment with one door (1C1P)
- 1 compartment with 2 flap doors (1C2B)
- 2 compartments with 2 internal doors (2C2P)

► The *Blue Moon* design, modern and meticulous

The Retarder Proofer Cabinets of the AF range have a very refined and elegant design : the central panel perfectly incorporates the C-TOUCH, thus preventing the flour particles from collecting into it.

The upper lateral protections conceal the refrigerating unit, for a meticulous and clean finish look.

The front is enhanced with a door with no apparent handle (apart from the 1C2B configurations) - but with an integrated hand grip - and without hinges, which gives the cabinets a refined and practical profile.



OPTION : GLASS DOOR

The glass door option is available on the Retarder Poofer Cabinets AFB,AFV and AFT, for the models 46 ICIP and 68 ICIP.

These cabinets have a reduced central panel to offer an optimum visibility. A resistor also guarantees a full vision on the inside of the cabinets.

The door - which includes high quality seals - is also reversible right/left.



OPTION : VAPOooo

The VapOooo option is a reinforced steam system by boiler. Only available on the AFC range, with stainless steel interior, VapOooo ensures an abundant humidity thanks to the external generator. Its use guarantees against the risks of crusting, even during slow proofing. Its operation is safe for you doughs, if they are on a layer or in a tray.





CFI - Rue Benoit Frachon - 26800 PORTES-LES-VALENCE (France)
Tél. +33 (0) 475 575 500 - Fax +33 (0) 475 572 319 - Email : contact@froid-cfi.fr

an Ali Group Company



The Spirit of Excellence