

CHOCOLATE CABINET CRIOLLA 68

CRIOLLA 68 2C2P is a conservation cabinet specially designed for chocolate makers, intended to receive 600x800 format supports over 20 levels.

It allows an ultra-precise regulation of hygrometry and temperature and offers different solutions for conservation, natural defrosting and tempering of chocolate.

Its V-LINK control allows independent management of both compartments.



technical data	
Size of supports	600x800
Number of levels	2x10
Number of supports per level	1
Total number of supports	20
Spacing of the levels	63 mm
Adjustable every	21 mm
Support entry direction	600
Level depth	800
Refrigerating unit	1 unit of 7/8 Hp
Temperature range	-10°C to +60°C
Refrigerating power at -10°C	1,3 kW
Fluid	R448A
Packing (LxPxH)	940x1240x2350
Weight	240 kg
connection	
Electrical supply	220-240 / 1PH+N+T
Frequency	50/60Hz
Electrical power	1,6 kW
Rated current	8 A

NON CONTRACTUAL DATA

Options & Accessories

- Interior finish 304 stainless steel / exterior PVC steel.
- Interior finish 304 stainless steel / exterior 430 brushed stainless steel.
- 1 pair of additional stainless steel slide rails (LG 595mm).
- Cabinet delivered disassembled.

Avantages

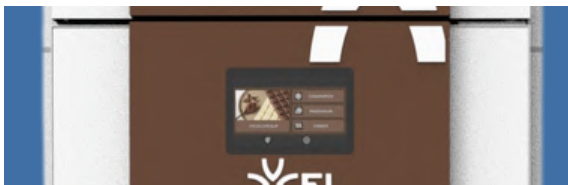
- + **Natural chocolate defrosting mode** : program allowing to go from -18°C to +4°C in 24 or 48 hours.
- + **Store display mode** : program allowing to go from 4°C to 14°C in 1 to 2 hours.
- + **Chocolate conservation mode** : stable temperature of 14°C with a hygrometry between 40% and 60% thanks to the dehumidification system.
- + **Melting mode** : the temperature rises to between 40 and 60°C to melt the chocolate.
- + **Cooling mode** : temperature reduction of 40 kg of molded chocolate from 30°C to 10°C in 1h30.
- + Ultra-precise control of temperature and humidity.
- + Easy and intuitive management via the V-LINK control.
- + The two compartments can be managed independently via the V-Link control system.
- + 42kg/m³ polyurethane foam insulated panels, high pressure, 60 mm thick, food-grade PVC coating.
- + Magnetic black TPE door seal.
- + Door hinge on the right as standard (on the left on request).
- + Reversible door on site.
- + Battery protected by reinforced cataphoresis treatment.
- + H.T.A. group (High Ambient Temperature, +43°C max.) as standard.



Chocolate Cabinet CRIOLLA 68

CRIOLLA 68 2C2P is a conservation cabinet, with two compartments, specially designed for chocolate makers, accommodating 600x800 format supports on 20 levels.

It allows ultra-precise adjustment of humidity and temperature, and offers a range of solutions for chocolate preservation, natural defrosting and tempering.



NEW CAPACITY

This Criolla 68 2C2P model has two compartments with a total capacity of 20 levels (600x800mm).

Each compartment can be managed independently, in different operating modes, with a single V-LINK control



COOLING MODE

A new operating mode has been added: Cooling mode.

This allows 40kg of chocolate in molds to be cooled from 30°C to 10°C in 1h30.



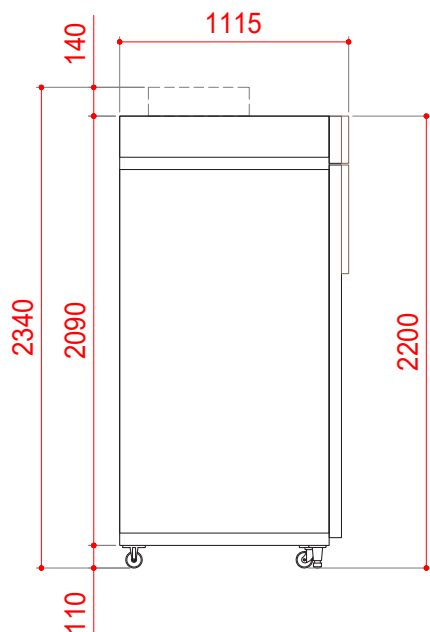
[V-LINK
instructional
video](#)

This new Criolla 68 2C2P model joins the existing Criolla range and is now available for sale.

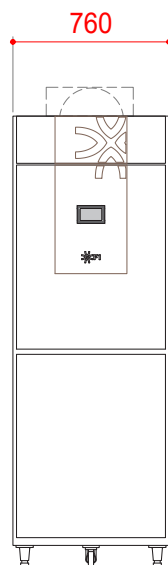
Full details can be found in the documentation available on the [Kiosque](#) and on the www.froid-cfi.fr website.

IMPLEMENTATION

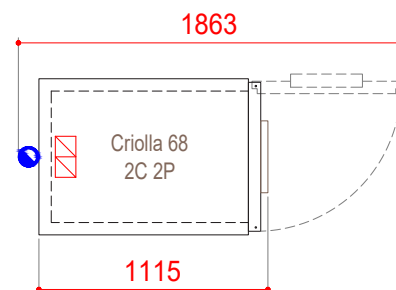
DIMENSIONS AND CONNECTIONS



side view

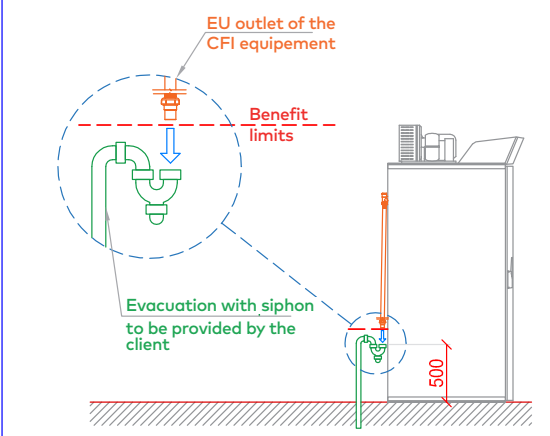


front view

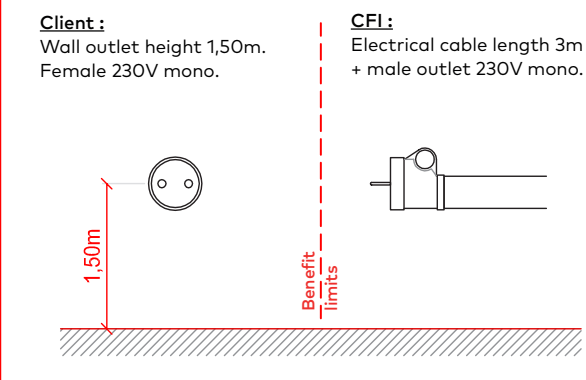


top view

Principle of connection of the waste water evacuations



Principle of electrical connection



**ALWAYS,
EVERLASTING GOODS**

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