

CF



MADE IN FRANCE

RETARDER PROOFER CHAMBERS



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



CF RANGE

The CF chambers are Retarder Proofer Chambers designed to receive racks. Available in a variety of sizes and configurations, you are sure to find the chamber that fits your needs!

They allow all types of fermentation such as traditional proofing or slow proofing. Temperature and humidity parameters are easily controlled with our C-Touch control system

KNOW-HOW

More than 50 years by your side



With more than 50 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
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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.

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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.



STATE-OF-THE-ART TECHNOLOGY AT YOUR FINGERTIPS

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.

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.

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.

TECHNICAL DATA TECHNIQUES



ON THE OUTSIDE, THE DICTATOR ENSURES A TOTAL CLOSURE OF THE DOOR AND A GOOD SEAL: THERE IS NO RISK OF LEAVING THE DOOR AJAR.



HELICAL RAMP HINGES ALLOW THE DOOR TO RISE WHEN OPENING, THUS ADAPTING TO THE FLOOR CONFIGURATION.



THE DOUBLE-BEADED DOOR SEAL PROVIDES A BETTER SEAL. THE ADJUSTABLE DOOR FLAP COMPLETES THE SEALING OF THE INTERIOR.



THE FINISHING SEAL GIVES IT EXTRA PROTECTION. IT ABSORBS KNOCKS AND ENSURES THE LONGEVITY OF THE C-TOUCH CONTROL PANEL.

QUALITY AND RESPECT FOR THE ENVIRONMENT

- Operating range : temperature programmable from -6°C to +40°C.
- Relative humidity from 30% to 95%.
- The enclosure of the Retarder Proofer Chambers CF 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 (Interior S/S 304 version and Exterior S/S 430 version).
- Equipped with a hydraulic door closer on standard.
- Door detector : alarm system if the door stays open for more than 8 minutes.
- Delivered without a floor (a non-slipping pedestrian floor may be ordered separately as an option).
- Equipped with a humidity generator with an electronic humidity probe.
- The batteries are protected by a reinforced cathaphoresis 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.).

ASSEMBLY

Eccentric hooks have two movements :

- The first brings together the panels to be assembled.
- The second tightens them to obtain play of less than 3/10ths (compliant with the N.F.H.A - Norme Française d'Hygiène Alimentaire, French food safety standard).

Exclusive assembly profile that guarantees excellent seal and thus considerably reduces leakages.



A FOOLPROOF PROTECTION

FROM THE INSIDE



The door opening system from inside the chamber is protected from impacts. This stainless steel protection also prevents any unwanted opening of the opposite door in the tunnel units, when racks are inserted one behind the other.

Total absence of mounting screws from the inside of the C-Touch control.

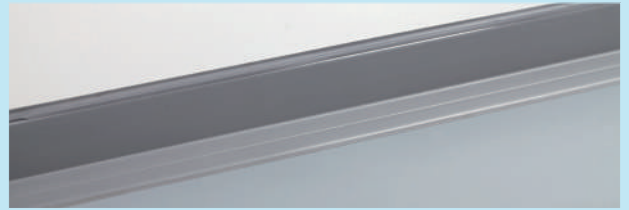
The insulation of the door, in particular behind the control, is protected. There is no connection duct between the C-Touch control and the electric box placed above the door. The link between the C-Touch and its electric box is perfectly integrated as its mounting. No possible damage to these elements.



The interior protections have a dual function :

- They guide the racks and prevent all impacts on the panels.
- They guarantee good circulation and distribution of air flow.

All the inner vertical and horizontal corners are rounded to facilitate cleaning and ensure perfect hygiene.



Optional: an insulating non-slip floor avoids condensation problems and completes insulation. The floor panel mounting soles are in bi-material (rigid PVC, flexible at the ends). They avoid infiltration of washing water and streaming.

No gaps between the panel, sole and floor to facilitate cleaning and ensure perfect hygiene.



All construction is performed according to recommended professional standards. Technical sheathing contains all accessories needed to ensure product quality :

- 304 stainless steel body work.
- Stainless steel ventilators.
- Heating element in 316L stainless steel with low power per cm^2 to guarantee maximum longevity.
- Independent humidity system using immersed an incoloyd heating element, ensuring its reliability.
- Evaporator with long lasting corrosion protection - cataphoresis treatment.
- 304 stainless steel air diffusion duct.
- Optional is the automatic lighting controlled by the C-Touch.

This sub-set is factory pre-mounted. The mounting holes and the refrigeration piping and supply cable passage holes are made in our premises.





OUR RANGES

RETARDER PROOFER CHAMBERS

The family of retarder proofer chambers in the CF range offers a very wide choice of definitions and configurations :

RANGE	SUPPORT	NUMBER OF RACKS IN STANDARD
CF 48	400 x 800	from 1 to 4
CF 68	600 x 800	from 1 to 9
CF 88	800 x 800 750 x 950 800 x 880	from 1 to 10
CF 1000	800 x 1000 700 x 1000	from 1 to 6
CF 2000	800 x 1200 700 x 1200	from 1 to 6

Each model can be broken down into a basic cell that can contain a certain number of racks depending on the model, to which can be added additional cells of equivalent size.

Each model can have various configurations, depending on :

- the number and position of doors.
- the number and position of racks inside the cell.
- the entry direction of racks in the cell.

The electromechanical version, even though less economical, remains available by request.



ALWAYS EVER- LASTING GOODS



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