

# COCOON



## SLOW PROOFING CABINETS



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





# COCOON RANGE

The Cocoon are slow proofing cabinets designed for the first fermentation in dough trays.

The slow proofing process is perfectly adapted to the DiviTrad or any other process available on the market, and allow a better development of the flavors, as well as a better conservation.

Cocoon takes care of your doughs and ensure delicious and crunchy breads at any time.

## KNOW-HOW

**More than 40  
years by 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](http://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  
**+33 (04) 75 57 55 00**

# EFFICIENCY AND CAPACITY



These cabinets - available in model 46 or 68 - are meant to hold 400x600, 400x300 (model 46 only) or 530x410 mm dough trays that can contain up to 7kg of dough. Cocoon is thus capable of holding up to 126kg of dough.

The Cocoon cabinets allow a slow proofing of the dough at a temperature of +1°C to +6°C for 24 to 48h, or more. They are equipped with a defrosting cycle by ventilation that prevents from risks of icing. They also benefit from a continuous ventilation that allows the diffusion of soft air flow d'air that delicately envelops and preserves the products, avoiding any risk of dehydration.

In standard, they are provided with 9 pairs of slide rails and can thus contain, depending on the height of the trays.

## THE BLUE MOON DESIGN, MODERNE AND METICULOUS

The Cocoon cabinets have a very refined and elegant design : the central panel integrates the temperature regulator, located in the upper part and equipped with blue LEDs for a delicate finish.

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 - but with an integrated hand grip - and without visible hinges, which gives the cabinets a refined and practical profile.

Covered with PVC, the front is easily cleaned.

The Cocoon cabinets are also available with an Interior 304 Stainless Steel and Exterior 430 Stainless Steel (paying option), for an increased sturdiness and hygiene.

### 68 MODEL

- 2 x 18 levels\* for dough trays 400x600x70 mm
- 2 x 9 levels for dough trays 530x410x140 mm

### 46 MODEL

- 2 x 18 levels\* dough trays 400x300x75 mm
- 18 levels\* dough trays 400x600x70 mm
- 9 levels for dough trays 530x410x140 mm

\*needs additional slide rails.



## CONTROL PANEL

**Simple and intuitive**, the control panel of the Cocoon cabinets offer a clear vision of all the parameters.

It is possible to **set in one quick action the parameters of temperature and defrosting** of the cabinet.

Flush with the central panel, this control panel allows a **simple cleaning**, with no spaces where the flour dust could settle.



## QUALITY AND STURDINESS

- Insulating panels of **60mm thickness** in high density polyurethane foam **43kg/m<sup>3</sup>** with water-based propellant.
- The high pressure has the power to form extremely fine apticles which **increases the insulating power** of the foam produced.
- The 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.
- The alliance of the insulation's width, in polyurethane foam, and its density, **limits the losses and the energy consumption**.
- This economical conception allows you to **reduce your consumption by 7 to 10%**.
- The door seals are in **black TPE**.
- Door with **dampers**.
- The batteries are protected by a **reinforced cataphoresis treatment**.
- The slide rails are reinforced and can be **dismantled without any tools**, for an easier cleaning and a better hygiene.
- The **floor is entirely smooth** : no holes nor fixations.
- The cabinets are equipped in standard with a built-in H.TA (High Ambient Temperature, +43°C).

## DATA AND DIMENSIONS

	COCOON 46	COCOON 68
Dimensions (L x P x H mm)	560x915x2300	760x1115x2350
Dough trays size (mm)	400x300x75 400x600x70 530x410x140	400x600x70 530x410x140
Direction of entry of the supports (mm)	400	600
Level depth (mm)	600	800
Refrigerating power at -10°C	0,56 kW	1,16 kW
Fluid	R455	R455
Electrical supply	220-240V~IPH+N+T/50Hz	
Electrical power	0,5 kW	0,9 kW
Rated current	4 A	6 A

	OPTIONS
Finish Inside Stainless steel 304 / Outside Stainless steel 430 brushed	€

NON CONTRACTUAL DATA





# ALWAYS EVER- LASTING GOODS



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