

# PASTRY CABINETS

## POSITIVE CONSERVATION CABINETS



MADE IN FRANCE



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





# PASTRY CABINETS RANGE

The Pastry Cabinets are positive storage cabinets for fine pastry products with toppings or glazes.

The combination of gentle, efficient ventilation and natural humidity within the chamber helps to perfectly preserve the appearance and flavor of your products.

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](tel:+330475575500)

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](tel:+330475575500)

# PASTRY EXCELLENCE



Pastry Cabinets are specially designed for storing fine pastries with toppings and glazes.

A light, efficient flow of air is perfectly distributed and controlled within the cabinet, creating an ideal preservation environment for your most delicate products.

This flow, distributed by fans controlled by the unit, prevents your products from drying out. With no artificial moisture added, your pastries are guaranteed to retain all their structure and flavor.

Operating at a temperature of +1°C to +6°C, Pastry Cabinets can hold up to 36 racks. They are equipped with a resistance defrosting system to reduce the risk of ice build-up.

## THE BLUE MOON DESIGN, MODERN AND REFINED

Pastry Cabinets have a sleek, striking design: the central panel integrates the temperature regulator, housed in the upper part and equipped with blue LEDs for an elegant finish.

The upper side covers conceal the unit, giving the cabinet a clean, polished look.

The front is complemented by a door with no visible handle - but with an integrated handgrip - and no visible hinges, for simple, uncluttered lines. The door can be reversed at any time. The PVC-coated front panel is easy to clean.

It is also available in a glass door version, allowing optimum visibility of products inside the cabinet, without the need to open the door, thus limiting the risk of humidity or temperature fluctuations.



## TOUCH CONTROL

**Simple and intuitive**, the touch-sensitive control panel provides a clear overview of all parameters.

Cabinet temperature and defrost parameters can be **set with a simple gesture**.

Flush with the faceplate, this control **makes cleaning easy**, with no rough edges to trap flour.



## QUALITÉ ET ROBUSTESSE

- **Insulating panels 60mm thick in high-density polyurethane foam 43kg/m<sup>3</sup>** with water-based propellant. High pressure has the power to form extremely fine particles, enhancing the insulating power of the foam thus formed.
- The inner and outer faces of the panels are made of **6/10ths sheet metal, electro-galvanized** on both sides, and covered with a **120-micron food-safe PVC film**.
- The combination of thick, rigid polyurethane foam insulation and high density limits heat loss and energy consumption. This energy-saving design can **reduce your energy consumption by 7 to 10%**.
- **Black TPE** door seals.
- Door with shock absorbers for **shock-free closing**.
- Batteries are **protected by reinforced cathoporesis treatment**.
- Runner supports can **be removed without tools** for easy cleaning and improved hygiene.
- The floor is **completely smooth, with no holes or retention areas**, for easy cleaning.
- Cabinets are fitted as standard with a **H.T.A (High Ambient Temperature, +43°C) unit**.

## THE RANGE

MODELS	DIMENSIONS (L X P X H MM)	NUMBER OF LEVELS	ELECTRICAL SUPPLY (V/PH/HZ)	GLASS DOOR
Pastry Cabinet 46	560x915x2300	24	220-240V~IPH+N+T	€
Pastry Cabinet 68	760x1115x2350	24	220-240V~IPH+N+T	€

### NON CONTRACTUAL DATA





# ALWAYS EVER- LASTING GOODS



Rue Benoit Frachon, 26800 PORTES-LES-VALENCE (France)  
Phone : +33 (0) 475 575 500 - Email : [contact@sebp-cfi.fr](mailto:contact@sebp-cfi.fr)  
[www.froid-cfi.fr](http://www.froid-cfi.fr) - [www.pavailer.com](http://www.pavailer.com)

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The Spirit of Excellence