

BLUE MOON

RETARDER PROOFER CABINETS



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





BLUE MOON RANGE

The Blue Moon cabinets are Retarder Proofer Cabinets designed to hold trays, grids or racks. Available in a variety of sizes and configurations, you are sure to find the cabinet 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 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

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.

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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



THE DOOR SEALS ARE IN
MAGNETIZED BLACK TPE. THE
DOORS HAVE BUFFERS, FOR AN
EVEN HIGHER QUALITY.



PANELS ASSEMBLED WITH
ECCENTRIC AND CENTERING
HOOKS, GUARANTEEING AN
IMPECCABLE FINISH.



C-TOUCH
CONTROL PANEL.

QUALITY AND RESPECT FOR THE ENVIRONMENT

- Operating range : temperature programmable from -15°C to +40°C.
- Relative humidity from 30% to 95%.
- Les panneaux isolants sont en mousse de polyuréthane dont l'agent propulseur est à base d'eau.
- Injection is at high pressure with guaranteed density of 42kg/mm³. 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 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.

FITTING DIRECTION

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.

MOVING THE CABINET

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

Cleaning beneath the appliance is easy so as the accessibility of any point of it (built-in group).

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.



CABINETS FOR ALL NEEDS

FEATURES FOR AFC MODELS

The AFC are Retarder Proofer Cabinets designed to receive racks. 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.



GLASS DOOR (OPTION)

The glass door option is available on the Retarder Proofer Cabinets AFB, AFV and AFT, for the models 46 1C1P and 68 1C1P.

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.



VAPOOO (OPTION)

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.



OUR RANGES

RETARDER PROOFER CABINETS

The AF and SF families of retarder proofer cabinets offer you a very wide choice of product definitions:

RETARDER PROOFER CABINETS FOR PASTRY	AFV
RETARDER PROOFER CABINETS FOR BAKERY PRODUCTS	AFB
JUNIOR RETARDER PROOFER CABINETS	AFJ
TRADITION - MIXED RETARDER PROOFER CABINETS	AFT
RETARDER PROOFER CABINETS FOR RACKS	AFC
RETARDER PROOFER CABINETS UNDER OVEN	SF

For each of these ranges, the cabinets are available in several sizes to accommodate all types of supports. The different configurations of AF are :

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

● standard € paying option - not available

	AFV	AFB	AFJ	AFC	AFT	SF
Controlled proofing	●	●	●	●	●	●
Conservation	-	-	-	-	●	-
Humidity	€	●	●	●		
C-TOUCH control	●	●	●	●	●	●
For trays	●	●	●	-	●	●
For racks	-	-	-	●	-	-
2 compartments version available	●	●	-	-	-	-
Double door version available	-	●	-	●	-	-
Under oven version	-	-	-	-	-	●
Glass door	€	€	-	-	€	-
PVC	●	●	●	●	●	-
Interior 304 stainless steel finish	€	€	€	€	€	●
Exterior 430 stainless steel finish	€	€	€	€	€	●



ALWAYS EVER- LASTING GOODS



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SOLUTION**

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