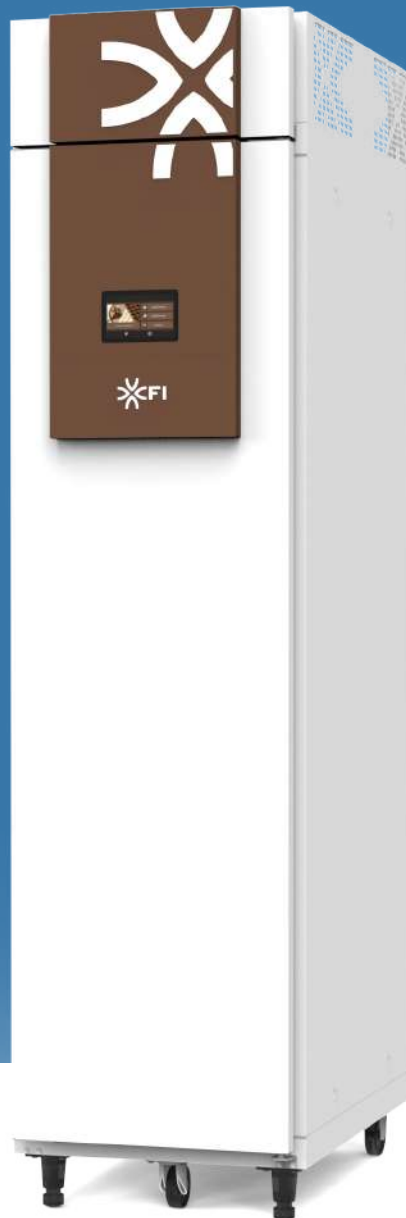


CRIOLLA

CHOCOLATE CABINET



MADE IN FRANCE




SIRH+
INNOVATION
AWARDS
**WINNER
2023**



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





CRIOLLA RANGE

CRIOLLA is a cabinet specifically developed to ensure professional chocolate makers a high quality product, with remarkable flavors and visual aspect, without risks of alteration.

Available in two models, this equipment helps chocolate makers from the conception to the conservation of their products thanks to its different modes and settings. It offers different conservation solutions, natural defrosting and tempering, and allows an ultra-precise management of temperature and hygrometry.

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](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)

A CABINET DEDICATED TO CHOCOLATE

In order to offer high quality products to its customers, it is essential that the great quality chocolates or chocolate candies made are preserved in the best conditions to keep their organoleptic and visual qualities.

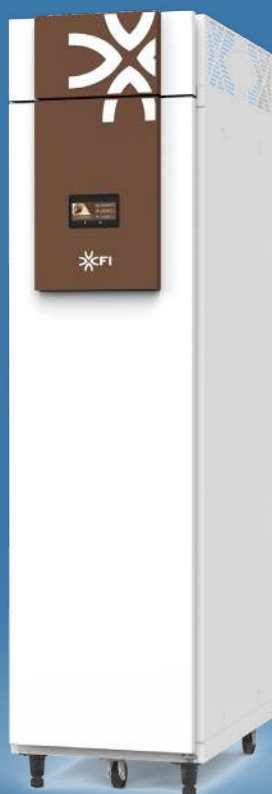


Chocolate is a greasy and sweet product, whose bad conservation causes alterations (whitening, deformation, condensation, modification of the texture or the taste). It must be kept at a temperature between +15°C and +18°C and with a specific humidity level!

CRIOLLA 46

400x600

24 levels



CRIOLLA 68

600x800

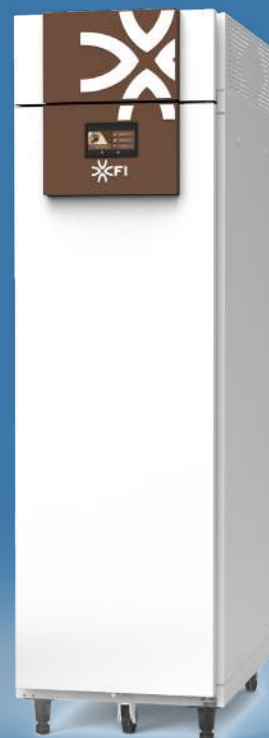
20 levels



CRIOLLA 46 Junior

400x600

20 levels



From the **conception of your products to their display in stores**, CRIOLLA meets your needs with precision and versatility.



Its electronic control, easy to use and efficient, allows an **ultra-precise adjustment of the hygrometry and temperature.**



Offers specific **preservation, natural defrosting and tempering modes** that save you precious time at each step of your process.



NATURAL DEFROSTING MODE

This program allows you to gently go from -18°C to $+4^{\circ}\text{C}$ in 24 hours with the assurance of not having any excess of water or alteration of the products.

A longer defrosting is done over 48 hours for the biggest pieces.

STORE DISPLAY MODE

This "ready to sell" program allows you to go from a temperature of $+4^{\circ}\text{C}$ to $+14^{\circ}\text{C}$ in 1 to 2 hours, with a low hygrometry so that the humidity does not soak the packaging boxes or make the chocolates smear.

This return to room temperature of the products in their packaging gives you all the flexibility to repackage and adjust your final products in complete safety before putting them in the store.



CONSERVATION MODE

Adapted to the ideal conditions of conservation of chocolate, this mode maintains a stable temperature of 14°C with a percentage of hygrometry located between 40% and 60%.

COOLING MODE

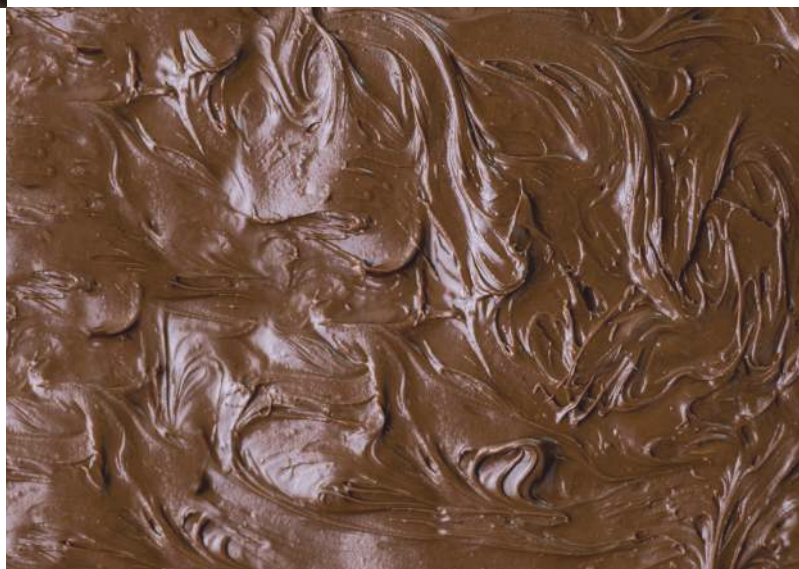
Lowers the temperature of 40kg of chocolate in molds from 30°C to 10°C in 1h30.

MELTING MODE

CRIOLLA also heats up!

In this mode, the temperature rises between 40°C and 60°C and allows the chocolate stored in the tools (e.g. bucket) to melt.

The setting is made to the closest degree! For example, for chocolate sculpting or assembly, a setting of 33°C is ideal to maintain the chocolate in a malleable form adapted to your needs.



TECHNICAL DATA

BATTERY PROTECTED BY
REINFORCED CATAPHORESIS
TREATMENT

V-LINK
CONTROL

DOOR SEALS
IN BLACK
MAGNETIZED TPE

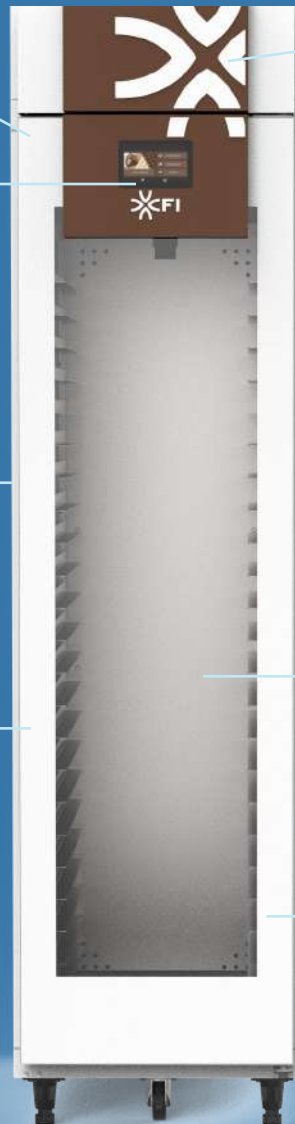
RIGHT-HAND DOOR
HINGE AS STANDARD
(LEFT-HAND ON
REQUEST)

H.T.A. UNIT
(HIGH AMBIENT
TEMPERATURE,
+43°C MAX.) AS
STANDARD

INSULATED PANELS OF
POLYURETHANE FOAM
42KG/M³, HIGH PRESSURE,
THICKNESS 60 MM, FOOD
PVC COATING

GLASS DOOR
(OPTION)

SLEEK
DESIGN, EASY
TO CLEAN



frederic hawecker
best craftsman of france
[cfi ambassador](#)

The innovative CRIOLLA cabinet takes its name from the Criollo, the rarest and most aromatic cocoa bean in the world.

Very precise, it can be adjusted to the exact degree to adapt to the needs of the chocolate maker, whether it is a question of melting the chocolate, shaping it or assembling it.

Its natural defrosting, conservation and store display modes give chocolate makers great flexibility and ease of use, for perfect results.

« CRIOLLA IS MULTI-PURPOSE FOR THE WHOLE CHOCOLATE MAKING PROCESS, FROM PRODUCTION TO THE STORE. IT IS ALSO USED AS A DEFROSTING OR PRESERVATION METHOD FOR CHOCOLATES [...] SO THAT THEY ARE ALWAYS FRESH IN THE STORE, AT THE RIGHT TEMPERATURE AND HYGROMETRY FOR OPTIMUM PRESERVATION! »

DATA AND DIMENSIONS

	CRIOLLA 46	CRIOLLA 68 2C2P	CRIOLLA 46 JUNIOR
Size of supports	400 x 600	600 x 800	400 x 600
Number of levels	24	20	20
Number of supports per level	1		
Total number of supports	24	20	20
Spacing of the levels	63 mm		
Adjustable every	21 mm		
Support entry direction	400	600	400
Level depth	600	800	600
Refrigerating unit	1 unit of 1/4 HP	1 unit of 7/8 HP	1 unit of 1/4 HP
Temperature range	-10°C to +60°C		
Refrigerating capacity at -10°C	0,38 kW	1,30 kW	0,38 kW
Fluid	R448A		
Weight	180 kg	240 kg	150kg
Width (mm)	560	760	560
Depth (mm)	915	1115	915
Open door depth(mm)	1463	1863	1374
Height (mm)	2200	2200	1930
Overall max. height (mm)	2300	2340	1990
Electrical supply	220-240 / 1PH+N+T		
Frequency	50/60Hz		
Electrical power	1,5 kW	1,6 kW	1,5 kW
Rated current	7 A	8 A	7 A

	OPTIONS
Glass door (not available in Junior version)	€
Stainless steel finish	€

NON CONTRACTUAL DATA

ALWAYS EVER- LASTING GOODS



**PAVAILLER
SOLUTION**

Rue Benoît Frachon, 26800 PORTES-LES-VALENCE (France)
Tél : +33 (0) 475 575 500 - Email : contact@sebp-cfi.fr
www.froid-cfi.fr - www.pavaiiller.com

an Ali Group Company



The Spirit of Excellence