

BLUE ROLL


MADE IN FRANCE

RETARDER PROOFER CHAMBERS



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



RETARDER PROOFER CHAMBERS BLUE ROLL

BLUE ROLL retarder proofer chambers are designed for controlled proofing and slow proofing.

Suitable for rack sizes 400x600, 600x800 and 800x1000 mm. Operating ranges are from -15°C to +40°C and from 30% to 95% humidity.



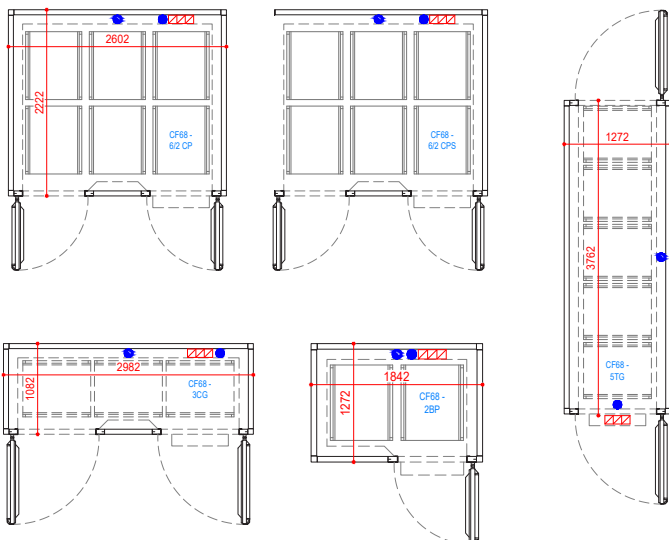
THE RANGE

Thanks to their **robust construction**, BLUE ROLL chambers guarantee **durability** and **performance**.

Double, hinged or glass door options, together with the modularity of the range, make them **ideal for integration into any laboratory**. Each model can be **customized** according to the number and position of doors and racks, in "classic" or tunnel configurations.

Designed for everyday use, they offer **ergonomics, ease of use and maintenance, and long service life**, while ensuring perfect proofing control.

layout examples



Sturdiness

V-LINK control (7'')

Modular layout

Customized configuration

Shock protection

Easy to clean

Sleek, modern design



CONTROLLED PROOFING, WHAT IS IT?

It is during the **proofing phase** that the dough gains strength and volume, and develops its aromas. The **controlled proofing method** allows this leavening process to be slowed down or blocked for a specific period of time.

Precise control of temperature, humidity and time parameters helps to achieve perfect **product quality and consistency**. It also guarantees **better control of the production flow and offers bakers great flexibility** in their work.

HOW IT WORKS

After mixing, the dough is stored for between **6 and 72 hours to stop the yeast activity**, at a low temperature, controlled hygrometry and controlled air flow to avoid crusting.

This slow fermentation **promotes the development of aromas and ferments**, and guarantees **excellent quality of the finished product**.

A few hours before baking, the temperature is raised in the chamber to **restart the natural proofing process**, so that the products are ready for baking at the desired moment.

THE BENEFITS

This process means that **production steps can be postponed**: the dough is prepared the day before, then stored in cold storage overnight. **Baking can start later in the morning**, as the dough is already ready for use when you arrive!

Day-to-day management of production and stocks is simplified, since you produce only what you need, according to demand: **what couldn't be baked during the day can be baked the next day**, without fear of deteriorating the taste or appearance of the bread. You'll save money by **limiting waste and the number of unsold products**.

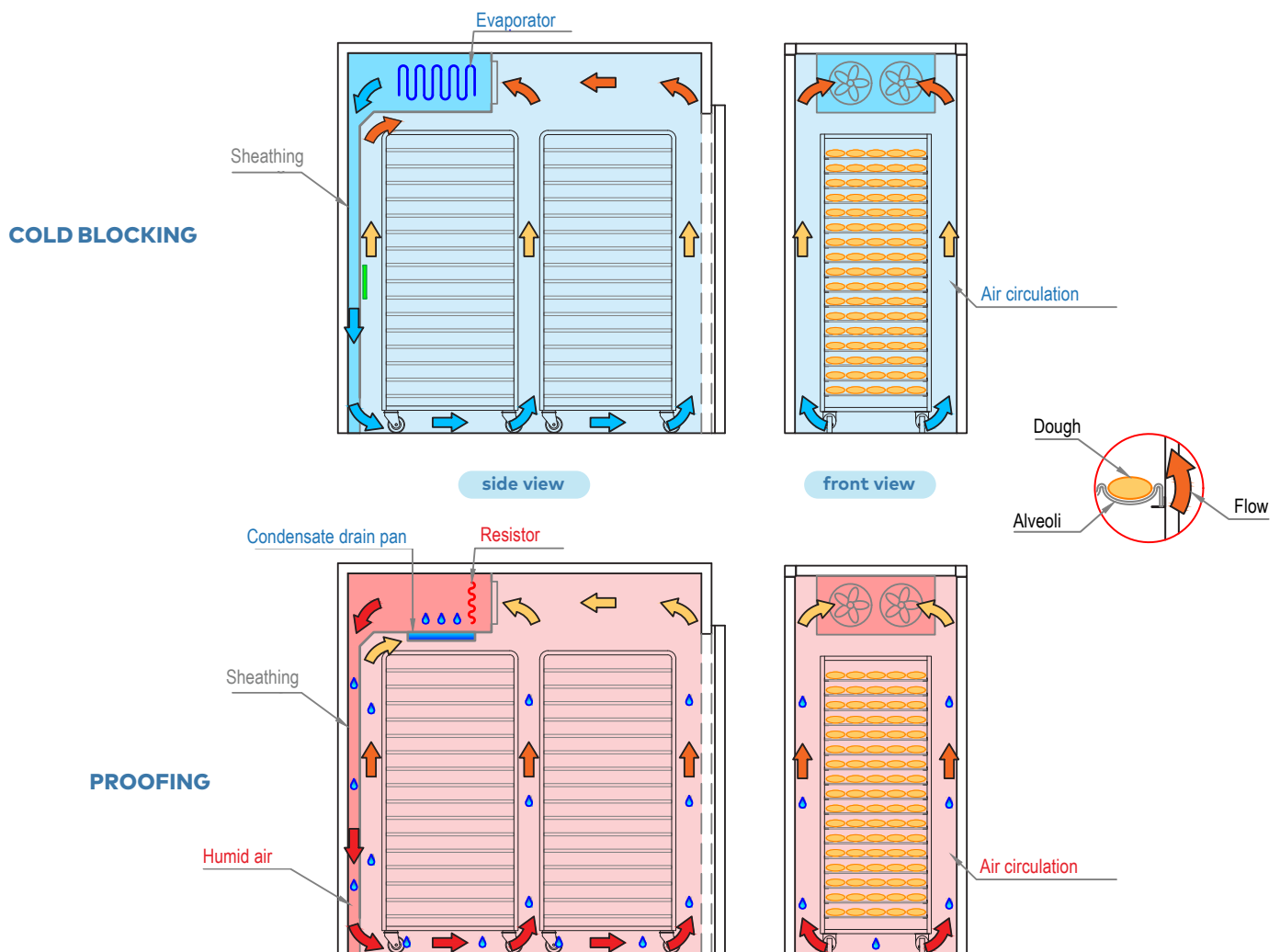
- ⊕ Limited night work
- ⊕ Stock management
- ⊕ Flexible production
- ⊕ Quality of finished products

CONSTANT & CONTROLLED MANAGEMENT

BLUE ROLL proofing chambers enable precise temperature and humidity management, ensuring optimum process control.

Air is distributed evenly from the bottom to the top of the chamber, without passing directly over the product. This prevents crusting and ensures even proofing.

Temperature and humidity are uniform at all points in the chamber, so fermentation is even over the entire height of the rack.



⊕ Temperature management
Adjustable from -15°C to $+40^{\circ}\text{C}$.

⊕ Humidity management
Adjustable between 30 and 95%.

⊕ Airflow management
Ensures gentle, uniform air distribution while limiting direct air diffusion onto the product, thus preventing crusting of the dough and ensuring homogeneous fermentation.

⊕ Constant quality
Stable temperature throughout the chamber, guaranteeing uniform results across the entire rack.



FOOLPROOF PROTECTION



The door opening system from inside the chamber is **protected against impact by stainless steel guards**. They also **prevent accidental opening of the opposite door** in tunnel chambers when racks are inserted in succession.

Door insulation, especially behind the control unit, is preserved. The connection and fixing of the control unit are completely invisible, with no risk of damage.



Interior aluminum guardrails on each wall guide the racks and prevent any impact against the panels, while ensuring good air circulation and distribution.

All internal vertical and horizontal corners are rounded for **easy cleaning and perfect hygiene**.



As an option, an insulating, non-slip pedestrian floor prevents condensation on the ground and provides perfect insulation.

The **bi-material floor pads** (rigid PVC with flexible ends) used to hold the panels to the floor **prevent the infiltration of wash water and run-off**. The absence of gaps between panel, base and floor also facilitates cleaning.

REFRIGERATING UNITS



H.T.A. unit



ZX silent unit (Copeland)



CO₂ refrigerating unit

TECHNOLOGY AT YOUR FINGERTIPS

V-LINK



Combining ergonomics and versatility, V-LINK enables high-precision management of proofing programs. It offers numerous advantages for both **direct** and **delayed** operation.

Perfectly integrated at eye level in the chamber door, V-LINK **adapts to its user's processes and habits** (favorite recipes, language changes, etc.).

With its **intuitive, visual interface**, users can easily **monitor proofing conditions in real time**, thanks to the graphs and alarms present. Temperature and humidity information is visible at a glance at all times on the **7" screen**.

THE PROGRAMS

The V-LINK integrates all **technical bread-making recipes as standard**, and guarantees product integrity and quality thanks to its **precise, adaptive management of temperature, humidity and air flow** according to the program selected. It also optimizes dough texture, aroma and taste.

It can be used in **manual** or **program** mode.

MANUAL

Blocking

Continuous cold.

Slow proofing

Slow proofing with gradual rise in temperature.

Proofing

Proofing controlled in stages.

AUTOMATIC

Up to 6 phases per recipe for trouble-free operation.



(1) Natural defrosting : maintains products at negative temperature before the blocking cycle to ensure a natural defrosting phase.

(2) Blocking

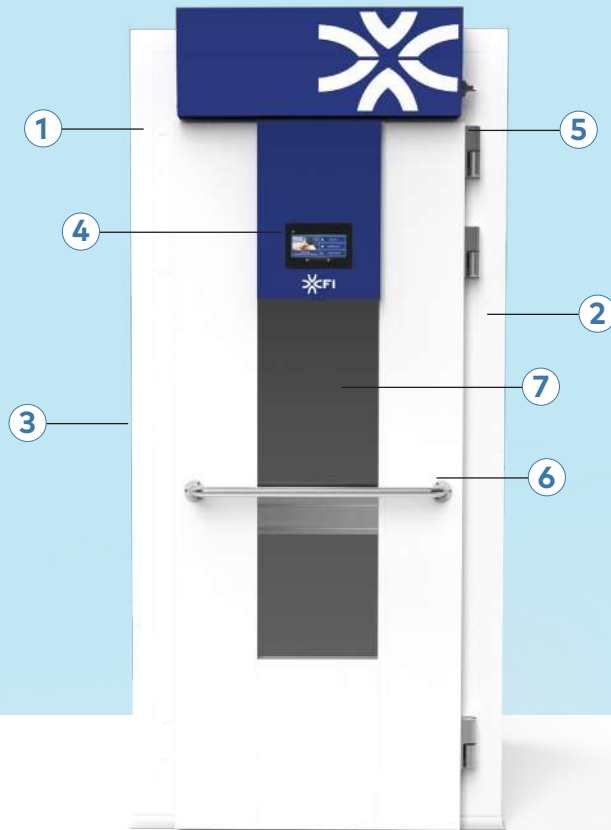
(3-5) Controlled proofing : up to 3 proofing phases.

(6) Return to cold : automatic at the end of the cycle.



TUTORIAL

V-LINK, HOW DOES IT WORK ?



CONSTRUCTION

1 - Panel assembly using eccentric and centering hooks

Ensures excellent airtightness and considerably reduces heat loss.

2 - Panel insulation

60mm-thick, high-pressure polyurethane foam panels with a density of 42kg/m³.

3 - Interior and exterior facing

6/10ths sheet metal, electro-galvanized on both sides, coated with 120-micron high-strength PVC film.

(optional: stainless steel 304 inside / stainless steel 430 outside)

4 - V-LNIK control

7" touch screen.

5 - Robust stainless steel hinges

Stainless-steel helical-ramp hinges raise the door when opening.

6 - Stainless steel protection bar

Protection across the entire width of the door.

7 - Glass door

Allows visual inspection of products without opening the door.

BUT ALSO...

+ **Humidity generator** with electronic humidity sensor as standard.

+ **R448/449** refrigerant as standard (**CO₂ or glycol water versions on request**).

+ Batteries protected by **reinforced cataphoresis treatment**.

+ **Door sensor**: alarms when the door is open for more than 8 minutes.

+ Optional **LED lighting**.

+ **Magnetic black TPE door seal** for perfect watertightness.

+ **Dual-material floor pads** (rigid PVC and flexible ends).

+ **Concealed door dictator** for total door closure and watertightness.

+ **Sleek** design for easy cleaning.

+ Supplied **without floor** as standard (non-slip pedestrian floor optional).

ALWAYS EVER- LASTING GOODS



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