

BLUE ROLL SLOW PROOFING



RETARDER PROOFER CHAMBER SLOW PROOFING DOUBLE FLOW



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



RANGE BLUE ROLL Slow proofing

Blue Roll Slow Proofing chambers are designed for slow- proofing bread-making processes.

The range of Slow Proofing Chambers can accommodate from **2 to 12 racks with dimensions 400x600mm** (Blue Roll Slow Proofing 46 models) or from **1 to 11 racks with dimensions 600x800mm** (Blue Roll Slow Proofing 46 models).

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

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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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RETARDER PROOFER CHAMBERS

SLOW PROOFING

BLUE ROLL

BLUE ROLL Slow Proofing chambers are designed for the slow proofing of **400x600** and **600x800 mm racks**.

Operating ranges are from **+2°C** to **+8°C**.



THE RANGE

BLUE ROLL Slow Proofing chambers are designed to combine **robustness** and **performance** with the need for **precise slow proofing control**.

With various options such as double or glass doors, and the possibility of **customizing the configuration according to the number and arrangement of doors and racks**, they fit perfectly into any laboratory environment

Designed for everyday use, these chambers combine **ergonomics, ease of use and maintenance**, and guarantee durability and optimal proofing control with a **perfectly controlled growth rate**.

- ☑ **Sturdiness**
- ☑ **Modular layout**
- ☑ **Customized configurations**

- ☑ **Shock protection**
- ☑ **Easy to clean**
- ☑ **Sleek, modern design**

CONTROLLED SLOW PROOFING

This method makes it possible to **extend dough preparation beyond its usual duration**, by placing the dough pieces or dough trays in a chamber to **control the ambient temperature at all times**, while **preserving the softness of the dough** thanks to its air flow.

The equipment must ensure, with maximum safety, the cold production necessary to lower the temperature of the dough in order to block its proofing.



Equipped with a Double Flow ventilation system, BLUE ROLL guarantees a natural, **continuous flow of air from +2°C to +8°C**, over all products. **Homogeneous, controlled airflow promotes high-quality proofing**, with the utmost respect for the dough.



NATURAL, CONTINUOUS AIR FLOW

The evaporator has been selected for its **gentle power and efficiency**.

The centrally-located **350 mm diameter ventilators** (1 to 4 per evaporator) circulate a large volume of air at extremely low speed.

There's no need for a humidity control system: **humidity levels regulate themselves naturally**.



DOUBLE DIFFUSION

Positioned on the ceiling of the room, the ventilator blows from above, **respecting the natural direction of air convection**.

Suction is provided by the ventilator(s) (**from 1 to 4**, depending on the model).



POWER AND MODULARITY

The evaporator's exchange surface is larger than that of a conventional proofing chamber.

The evaporator is sized to match the size of the chamber for **optimum performance**.

The externally equalized expansion valve ensures **optimum evaporator filling**, depending on the mass of product in the chamber.

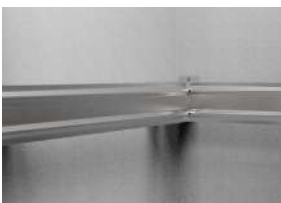


FOOLPROOF PROTECTION



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



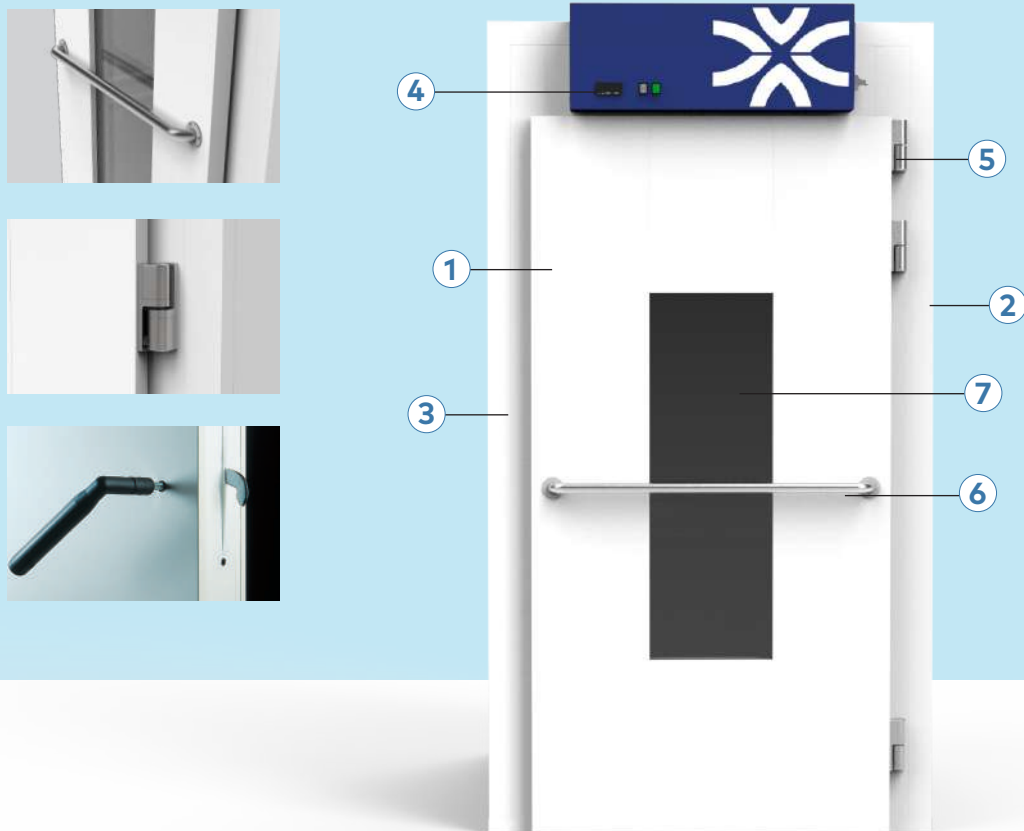
H.T.A. unit



ZX silent unit (Copeland)



CO₂ refrigerating unit



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 - Electronic controller

Temperature control thermostat.

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.

MAIS AUSSI...

- + **R448/449** refrigerant as standard (**CO₂ or glycol water versions on request**).
- + Batteries protected by epoxy paint 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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