

Retarder Proofer

■ C-TOUCH TECHNOLOGY



CFI

Le froid maîtrisé

C-TOUCH

TECHNOLOGY AT YOUR FINGERTIPS,
ACCESSIBLE TO ALL



CFI innovates in the field of controlled proofing, a crucial stage in the bread-making process thanks to the new C-TOUCH control.

Combining ergonomics and versatility, it has been developed using capacitive technology, allowing high precision in the management of proofing programmes. 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.



C-TOUCH: accessible state-of-the-art technology

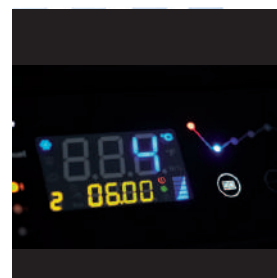
The interface of the C-TOUCH control has been developed using «capacitive technology».

- Widely recognised and used in the telephony field where ergonomics is key, capacitive screens considerably simplify browsing and programming of appliances. Use of this process, back-lighting of keys and its large control panel, make use of the C-TOUCH control simple and intuitive.

- It is thus 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.

- Its design blends harmoniously into our range of controlled proofing appliances. The C-TOUCH is always at hand and creates a genuine multi-sensory environment.



C-TOUCH : when know-how meets technology

Tough the C-TOUCH control panel is very easy to use, its functioning principle is well optimized.

CFI spent more than a year to develop and test elaborated algorithms to reach the most efficient result. Thus, the C-TOUCH control panel can be used with every types of bread-making process.



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.

The C-TOUCH control makes all its multifunctional qualities available to you.

Two major types of programme are possible:

- Deferred programmes (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.
- Direct programmes (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.

The C-TOUCH ensures optimised air holes in the dough, aroma and flavour.



CONTROLLED PROOFING CHAMBERS AND UNITS



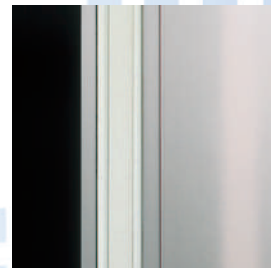
QUALITY CONSTRUCTION

- The enclosure consists of panels assembled by eccentric and centring hooks.
- Insulating panels are in «ecological» polyurethane foam: the expansion agent is water-based.
- Injection is at high pressure with guaranteed density of 42kg/m^3 . 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.
- Optional stainless steel version.
- Very high resistance in an aggressive environment and atmosphere.
- R404A ecological refrigerating system.



Energy savings

Our whole production process aims to control energy right from the design stage.



- Eccentric hooks have two movements:
 - 1 - The first brings together the panels to be assembled
 - 2 - The second tightens them to obtain play of less than $3/10\text{ths}$ (compliant with the N.F.H.A - Norme Française d'Hygiène Alimentaire - French food safety standard)
- Exclusive assembly profile that guarantees excellent seal and thus considerably reduces leakages.



Total absence of thermal bridge: a considerable advantage!

CONTROLLED INTERMEDIATE PROOFER



CF C-TOUCH Range: C-TOUCH intermediate proofer

The family of controlled intermediate proofers in the CF range offers a very wide choice of definitions and configurations:

Type	Support	N° of rack on standard
CF 48	400 x 800	from 1 to 4
CF 68	600 x 800	from 1 to 9
CF 88	800 x 800 / 750 x 950 / 800 X 880	from 1 to 10
CF 1000	800 x 1000 / 700 X 1000	from 1 to 6
CF 1200	800 x 1200 / 700 x 1200	from 1 to 6

All the knocks are allowed!

The outer and inner door protections protect the proofer from all impacts.

From the outside

- 1 The finishing seal provides additional protection. It absorbs impacts and guarantees longevity by remaining within reach.
- 2 The robust door handle offers an excellent grip. The spiral ramp hinges are used to raise the door when opening thus adapting to the floor configuration.
- 3 Double sealing strip for a better tightness.
- 4 The adjustable door apron completes the tightness from the inside.



From the inside

- 1** The door opening system from inside the chamber is protected from impacts.

This stainless steel protection also prevents any unwanted opening of the opposite door in the tunnel units, when racks are inserted one behind the other.

- 2** Total absence of mounting screws from the inside of the C-TOUCH control.

The insulation of the door, in particular behind the control, is protected. There is no connection duct between the C-TOUCH control and the electric box placed above the door.

The link between the C-TOUCH and its electric box is perfectly integrated as its mounting.

No possible damage to these elements

- 3** The interior protections have a dual function:

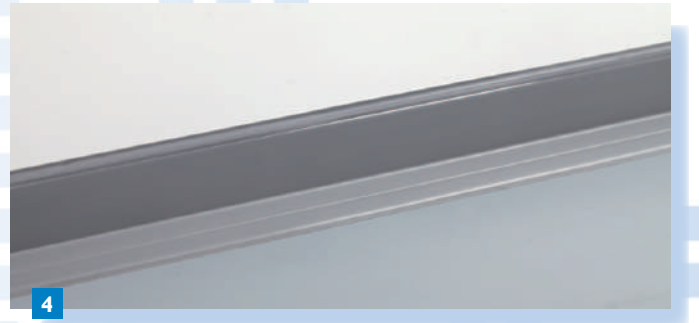
- They guide the racks and prevent all impacts on the panels.

- They guarantee good circulation and distribution of air flow.

All the inner vertical and horizontal corners are rounded to facilitate cleaning and ensure perfect hygiene.

- 4** Optional: an insulating non-slip floor avoids condensation problems and completes insulation. The floor panel mounting soles are in bi-material (rigid PVC, flexible at the ends)

They avoid infiltration of washing water and streaming. No gaps between the panel, sole and floor to facilitate cleaning and ensure perfect hygiene.



- 5** All construction is performed according to recommended professional standards. Technical sheathing contains all accessories needed to ensure product quality:

- 104 stainless steel body work
- Stainless steel ventilators
- Heating element in 316L stainless steel with low power per cm² to guarantee maximum longevity
- Independent humidity system using immersed an incoloyd heating element.

This feature ensures its reliability.

- Evaporator with long lasting corrosion protection - cataphoresis treatment
- 304 stainless steel air diffusion duct

- Optional is the automatic lighting controlled by the C-TOUCH. This sub-set is factory pre-mounted. The mounting holes and the refrigeration piping and supply cable passage holes are made in our premises.



The precision of the C-TOUCH control, combined with all these qualities, guarantees optimal result for all bread-making methods.



PROOFING UNIT



For its versatility, the C-TOUCH control can be integrated in the whole controlled proofing unit range.

AF C-Touch Range: C-TOUCH Proofing unit

The family of controlled proofing units in the AF range offers a very wide choice of definitions :

Retarder proofer cabinets for viennese pastry	AFV
Retarder proofer cabinets for bakery	AFB
Retarder proofer cabinets for Junior	AFJ
Retarder proofer cabinets for high capacity	AFG
Traditional cabinets	AFT
Bakery applications cabinets for trolley or ladder	AFC

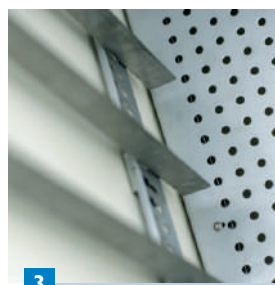
For each of these ranges, the units are available in several sizes to receive all types of supports and also different configurations:

- 1 compartment with one door
- 1 compartment with 2 flap doors
- 1 compartment with 5 tilting doors
- 2 compartment with 2 internal doors



LAYOUT

- 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.
- All the inner angles are rounded for easy cleaning and better hygiene. Sloping angle compliant with N.F.H.A standards.
- All materials used for the interior layout are in 404 stainless steel.
- Very simple installation and displacement.
 - 2 fixed castors at the rear and 1 pivoting castor at the front for effortless movement.
 - 2 legs with jacks to stabilise and rapidly level the unit. Cleaning beneath the appliance is easy so as the accessibility of any point of it (built-in group).



FEATURES FOR AFC UNITS



- 1** Inner stainless steel reinforcements protect against impacts and guarantee perfect air circulation



- 2** 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 easy insertion of the rack.



- 3** The flap at the bottom of the door on the rack controlled intermediate proofer adjusts to the floor to avoid any air input.

ELECTROMECHANICAL VERSION FOR PROOFERS AND UNITS



The electromechanical version, even though less economical, remains available by request.

