

# BLUE MOON



MADE IN FRANCE

## RETARDER PROOFER CABINETS



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



# BLUE MOON RANGE

Blue Moon cabinets are Retarder Proofer Cabinets designed to receive plates, grids or racks. Available in a variety of sizes and configurations, you're sure to find the right cabinet for your needs!

With a temperature range from  $-15^{\circ}\text{C}$  to  $+40^{\circ}\text{C}$ , they can be used for all types of proofing, such as traditional proofing or slow proofing. Temperature and humidity parameters are easily controlled by our V-Link control system.

KNOW-HOW

## More than 40 years at 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](http://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

# RETARDER PROOFER CABINETS BLUE MOON

BLUE MOON are Retarder Proofer Cabinets offering a wide choice of configurations to suit your needs: 1 or 2-door versions, 1 or 2 compartments, oven support or with racks.

AFV — Retarder Proofer Cabinets for Viennese pastries

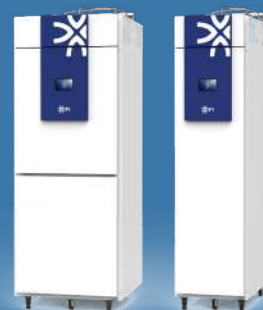
AFB — Retarder Proofer Cabinets for Bakery products

AFJ — Junior Retarder Proofer Cabinets

AFT — Tradition - Mixed Retarder Proofer Cabinets

AFC — Retarder Proofer Cabinets for racks

SF — Retarder Proofer Cabinets under oven



## V-LINK, TECHNOLOGY AT YOUR FINGERTIPS



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

Perfectly integrated at «man-height» in the cabinet 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 **5" screen**.

### FUNCTIONS

- Natural defrosting
- Blocking
- Proofing
- Return to cold

### ADJUSTABLE PARAMETERS



Time



Temperature

-15°C to +40°C



Humidity

Each phase can be adjusted from 10 to 99%.

## 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.

### 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.

### MANUAL

#### Blocking

Continuous cold.

#### Slow proofing

Slow proofing with gradual rise in temperature.

#### Proofing

Proofing controlled in stages.



### EASY TO MAINTAIN

The glass surface is **easy to clean**. **Manual defrosting** ensures optimal operation of the proofing cabinet.

### EASY MAINTENANCE

**Easy access to inlets and outlets** for regular maintenance. Operating counters enable **precise monitoring** of cabinet usage.

### POWERFUL

A single V-LINK control can **operate two compartments** simultaneously.

### FAST AND CONVENIENT

Discover the simplicity of recipes that are automatically pre-programmed for the following day (e.g. every day at 6 a.m.) to optimize your daily organization.

### ALWAYS READY

Always be ready with predefined programs that run immediately over a set period of time.

# 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.



V-LINK  
CONTROL PANEL.

## QUALITY AND RESPECT FOR THE ENVIRONMENT

- Operating range: programmable temperature from **-15°C to +40°C**. Humidity adjustable from **30% to 95%**.
- Electronic temperature and humidity sensor.
- Insulating panels are made of **polyurethane foam** with a water-based propellant.
- They are injected at high pressure, with a guaranteed density of **42kg/m<sup>3</sup>**. High pressure has the power to form to form extremely fine particles, enhancing the insulating power of the foam thus formed.
- The inner and outer faces of the panels are made of 6/10th electro-galvanized sheet metal, coated on both sides with with a high-resistance 120-micron PVC film.
- These facings are also available in stainless steel as an option (exterior steel/interior 304 stainless steel or exterior brushed 430 stainless steel/interior 304 stainless steel).
- This energy-saving design will reduce your consumption by **7 to 10%**.
- Tilt-adjusted condensate drip tray to minimize bacterial retention and proliferation.
- Batteries are protected by **reinforced cataphoresis treatment**.
- **R448A** refrigerant as standard.
- The units, housed as standard (remote or reinforced, optional), are H.T.A. units (High Ambient Temperature, +43°C max.).
- Hinges: pivots with return spring for closing.
- Easy access to electrical cabinet.
- **HACCP** archiving.

### MOVING THE CABINET

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.

### MOVING THE CABINET

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 V-LINK, 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

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

For each of these ranges, th

**AFV** – Retarder Proofer Cabinets for Viennese pastries

**AFB** – Retarder Proofer Cabinets for Bakery products

**AFJ** – Junior Retarder Proofer Cabinets

**AFT** – Tradition - Mixed Retarder Proofer Cabinets

**AFC** – Retarder Proofer Cabinets for racks

**SF** – Retarder Proofer Cabinets under oven

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	●	●	●	●	-	-
V-LINK 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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