



AUSTRALIAN
BAKERY AND PIZZA

QUALITY BAKERY
PIZZA EQUIPMENT

Retarder Proofer Cabinets

- ✓ Products from the CFI (Pavailler) AFB range are controlled baking fermentation cabinets, designed to take trays or grids.
- ✓ The AFB range 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
- ✓ Each model is delivered as as standard with a humidity generator regulated by a very accurate electronic sensor.



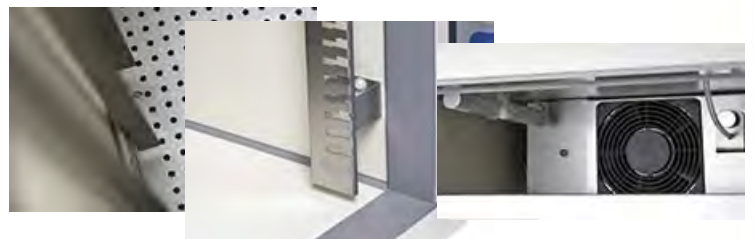
Construction

- ✓ AFB cabinets can be fully dismantled as they are made up of insulating panels joined together using eccentric hooks.
- ✓ The 60mm-thick panels are injected to a density of 45kg/m³ by a high pressure injection machine (135 bar)
- ✓ The combination of the thickness and density of the rigid polyurethane foam insulating material has been specially designed according to operational requirements, thereby minimizing heat loss and energy consumption.
- ✓ Panel surfaces in 6/10ths galvanized steel covered with a food quality PVC film of 120µ
- ✓ All interior angles are rounded
- ✓ The doors and drop down doors can be reversed as required
- ✓ All interior fittings in 100% food quality 304 stainless steel
- ✓ 24 levels, spaced at 63mm, adjustable every 21mm



Options

- ✓ Stainless steel interior and/or exterior
- ✓ Electromechanical control unit
- ✓ Double glazed glass door



CFI C-Touch Control Panel

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.

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.



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