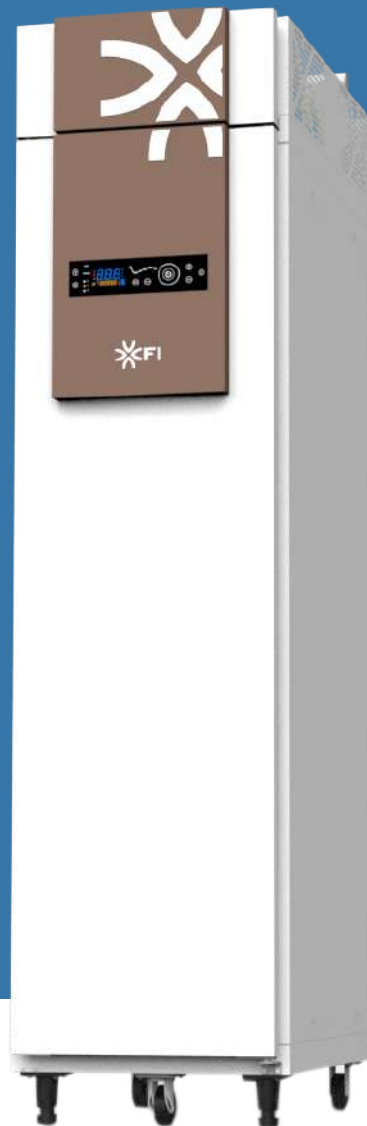


# CRIOLLA

## CHOCOLATE CABINET




MADE IN FRANCE



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





# CRIOLLA RANGE

CRIOLLA is a cabinet specifically developed to ensure professional chocolate makers a high quality product, with remarkable flavors and visual aspect, without risks of alteration.

Available in two models, this equipment helps chocolate makers from the conception to the conservation of their products thanks to its different modes and settings. It offers different conservation solutions, natural defrosting and tempering, and allows an ultra-precise management of temperature and hygrometry.

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](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

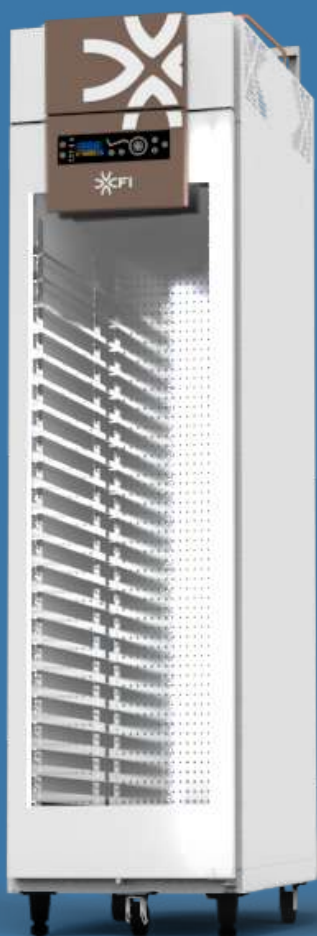
[+33 \(04\) 75 57 55 00](tel:+330475575500)

# A CABINET DEDICATED TO CHOCOLATE

In order to offer high quality products to its customers, it is essential that the great quality chocolates or chocolate candies made are preserved in the best conditions to keep their organoleptic and visual qualities.



Chocolate is a greasy and sweet product, whose bad conservation causes alterations (whitening, deformation, condensation, modification of the texture or the taste). It must be kept at a temperature between +15°C and +18°C and with a specific humidity level!



**CRIOLLA 46**  
400x600  
24 levels



**CRIOLLA 46 Junior**  
400x600  
20 levels



From the **conception of your products to their display in stores**, CRIOLLA meets your needs with precision and versatility.



Its electronic control, easy to use and efficient, allows an **ultra-precise adjustment of the hygrometry and temperature.**



Offers specific **preservation, natural defrosting and tempering modes** that save you precious time at each step of your process.

## NATURAL DEFROSTING MODE

This 3-stage program allows you to gently go from  $-18^{\circ}\text{C}$  to  $+4^{\circ}\text{C}$  in 24 hours with the assurance of not having any excess of water or alteration of the products.

A longer defrosting is done over 48 hours for the biggest pieces.

## STORE DISPLAY MODE

This "ready to sell" program allows you to go from a temperature of  $+4^{\circ}\text{C}$  to  $+14^{\circ}\text{C}$  in 1 to 2 hours, with a low hygrometry so that the humidity does not soak the packaging boxes or make the chocolates smear.

This return to room temperature of the products in their packaging gives you all the flexibility to repackage and adjust your final products in complete safety before putting them in the store.

## CONSERVATION MODE

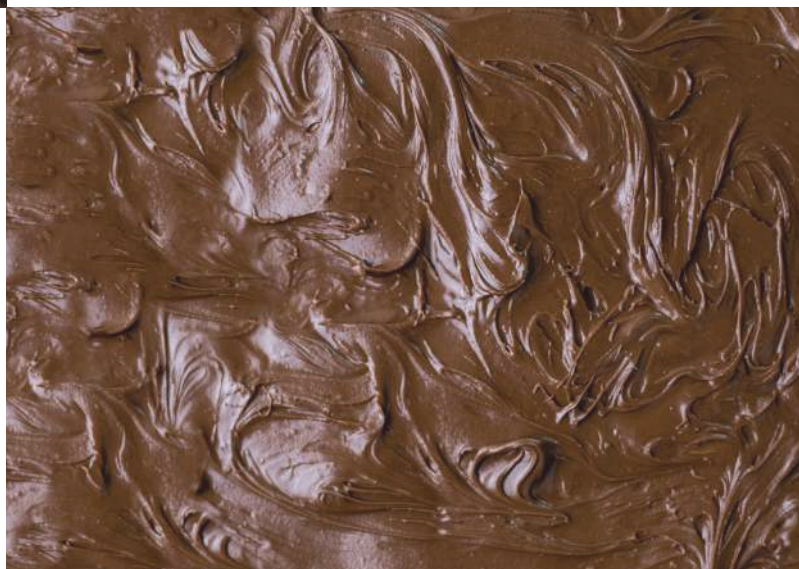
Adapted to the ideal conditions of conservation of chocolate, this mode maintains a stable temperature of  $14^{\circ}\text{C}$  with a percentage of hygrometry located between 40% and 60%.

## MELTING MODE

CRIOLLA also heats up!

In this mode, the temperature rises between  $40^{\circ}\text{C}$  and  $55^{\circ}\text{C}$  and allows the chocolate stored in the tools (e.g. bucket) to melt.

The setting is made to the closest degree! For example, for chocolate sculpting or assembly, a setting of  $33^{\circ}\text{C}$  is ideal to maintain the chocolate in a malleable form adapted to your needs.



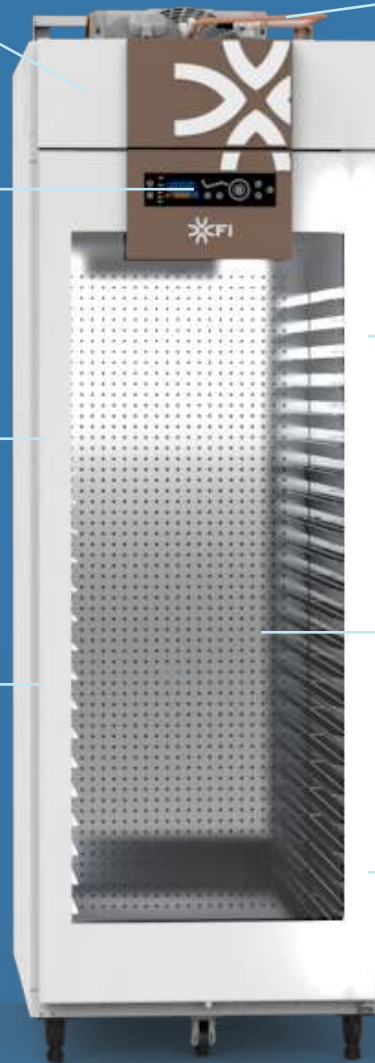
# TECHNICAL DATA

BATTERY PROTECTED BY REINFORCED  
CATAPHORESIS TREATMENT

C-TOUCH  
CONTROL

DOOR SEALS IN  
BLACK MAGNETIZED  
TPE

RIGHT-HAND DOOR  
HINGE AS STANDARD  
(LEFT-HAND ON  
REQUEST)



H.T.A. UNIT (HIGH  
AMBIENT TEMPERATURE,  
+43°C<sub>MAX.</sub>) AS  
STANDARD

INSULATED PANELS OF  
POLYURETHANE FOAM 42KG/M<sup>3</sup>,  
HIGH PRESSURE, THICKNESS 60  
MM, FOOD PVC COATING

GLASS DOOR (OPTION  
FOR CRIOLLA 46)

SLEEK DESIGN,  
EASY TO CLEAN



**FREDERIC HAWECKER**  
BEST CRAFTSMAN OF FRANCE  
CFI AMBASSADOR

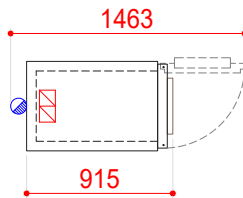
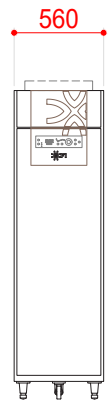
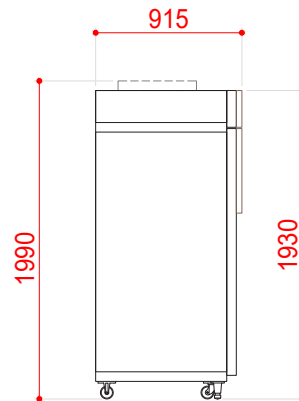
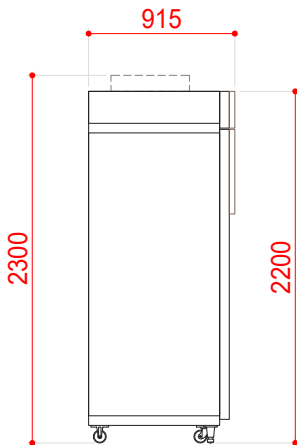
The innovative CRIOLLA cabinet takes its name from the Criollo, the rarest and most aromatic cocoa bean in the world.

Very precise, it can be adjusted to the exact degree to adapt to the needs of the chocolate maker, whether it is a question of melting the chocolate, shaping it or assembling it.

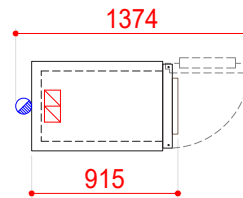
Its natural defrosting, conservation and store display modes give chocolate makers great flexibility and ease of use, for perfect results.

**« CRIOLLA IS MULTI-PURPOSE FOR THE WHOLE CHOCOLATE MAKING PROCESS, FROM PRODUCTION TO THE STORE. IT IS ALSO USED AS A DEFROSTING OR PRESERVATION METHOD FOR CHOCOLATES [...] SO THAT THEY ARE ALWAYS FRESH IN THE STORE, AT THE RIGHT TEMPERATURE AND HYGROMETRY FOR OPTIMUM PRESERVATION! »**

## DATA AND DIMENSIONS



**CRIOLLA 46**



**CRIOLLA 46 JUNIOR**

	CRIOLLA 46	CRIOLLA 46 JUNIOR
Size of supports	400 x 600	
Number of levels	24	20
Number of supports per level	1	
Total number of supports	24	20
Spacing of the levels	63 mm	
Adjustable every	21 mm	
Support entry direction	400	
Level depth	600	
Refrigerating unit	1 unit of 1/4 CV	
Temperature range	-18°C to +60°C	
Refrigerating capacity at -10°C	0,38 kW	
Fluid	R448A	
Weight	180 kg	150kg
Electrical supply	220-240 / 1PH+N+T	
Frequency	50/60Hz	
Electrical power	1,5 kW	
Rated current	7 A	
	OPTIONS	
Glass door (not available in Junior version)	€	
Stainless steel finish	€	

NON CONTRACTUAL DATA

**ALWAYS  
EVER-  
LASTING  
GOODS**

