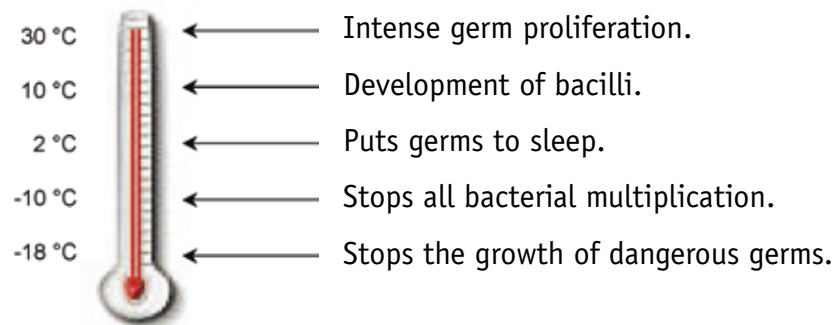


C O L D

An effective preservation technique

The action of cold:
neutralises germ development.



The two big Cold Market families

Fridges:

Food is preserved here at a temperature of between 0 and +5°C. Preservation lasts between a few hours and a few days.

Freezers:

Food is preserved here at around -18°C. Preservation ranges between 4 and 24 months.

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1. Static cold

This is the cold system still used by 50% of refrigerators in Europe.

The circulation of cold in the appliance is natural.

The distribution of cold is not even inside the refrigerator.

It must be borne in mind that the formation of 6 mm of frost results in a 30% drop in performance.



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2. Fan-cooled (dynamic cold)

A fan inside the refrigerator moves the air, which is uniformly distributed throughout the compartment.

Advantages:

- Ideal temperature at all levels.
- Quicker return to temperature.
- Food hydration respected.
- Silent and economical.
- Good performance.



A module containing a fan creates forced air circulation along the evaporation face, the cold source.

It ensures the cold air is mixed in.

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Good performance:

Uniform cold production:
circulating, the air cools quickly,
thereby ensuring an even temperature
at all stages of preservation.

The temperature difference between the coldest
and warmest zones is no more than 1°C.

No more worries about deciding
where to store different types of food.

For better food preservation:

Optimum humidity levels:
this technique makes it possible to maintain
optimum humidity levels throughout the appliance,
thereby preventing food dehydration.

Fresh food contains an average of 85% moisture;
the appliance respects this humidity level.

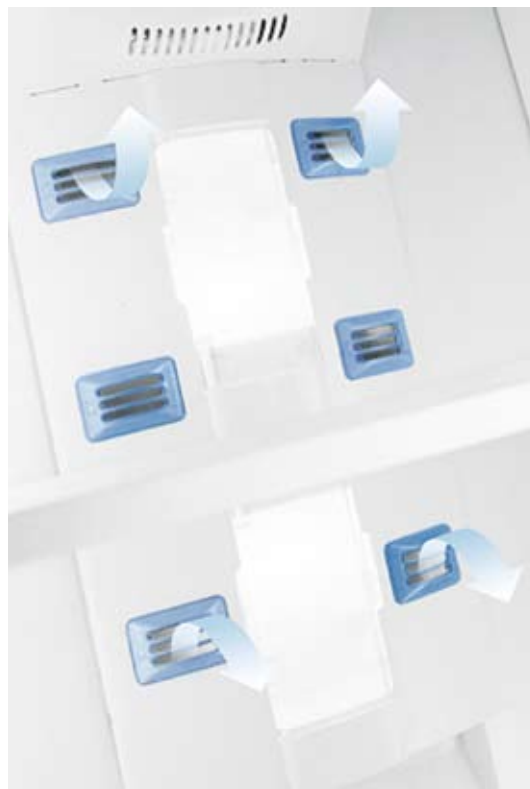
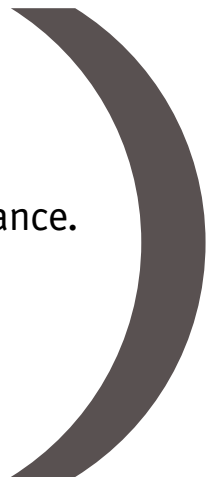
The flavours and vitamins in fresh food
are preserved in this way.

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3. Fan cooled (no-frost)

The operating principle:

- The cold is produced by the evaporator.
- A fan propels the cold air around the appliance.
- The air then returns to the evaporator, where the excess humidity is removed.
- The air returns to its normal cycle without condensation.



Advantages:

- No frost.
- Preservation time doubled.
- Return to temperature 3 times as quickly.
- Even temperature.
- No more humidity, so no bacteriological development.

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4. Defrosting

The evaporation of the water contained in food and the humidity of the “warm” air entering the appliance when the door is opened and closed cause the formation of frost.

This reduces the performance of the appliance by slowing down the spread of cold.



There are 3 defrosting modes:

- **Manual defrosting:**

Turn off the appliance and wait for the frost to melt, with the door open. Operation to be carried out at least once a month.

- **Semi-automatic defrosting:**

Frost removed by pressing a button. At the end of the operation, the appliance automatically comes on again. To be carried out once a month.

- **Automatic defrosting:**

Thermostat-controlled. No action necessary.

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Freezers

Preservation quality:

Insulation:

This directly affects the autonomy of the appliance if the current is cut off, as well as its energy consumption. In a freezer, its minimum thickness is 6 mm. Above 9 mm, we talk about “super-insulation”.

The power of freezing:

It is expressed in “Kg / 24h” and corresponds to the maximum weight of food that an appliance can freeze to -18°C in 24h.

Safety of use:

Autonomy:

This is expressed in hours and corresponds to the time that needs to elapse for the temperature in the middle of the container to reach the preservation threshold if there is a breakdown (-9°C).

Warning lights and alarms:

Freezers can offer a range of features intended to alert users to malfunctions occurring in their absence that could alter the proper preservation of food.

They may have visual (Warning light) or sound elements (Alarm).