



## Concerned products and equipment

- Professional kitchen equipment
- Refrigerated materials of appetizers dressing
- Reheating Ovens
- Cooking Equipment
- Cells for fast refrigeration and/or freezing
- Small preparation materials
- Insulated trucks
- Distribution trolleys with hot link
- Cold chambers
- Refrigerated showcases
- Refrigerated display cabinets
- Insulated containers...

## Standards and technical reference documents

- NF 031 - Food Hygiene
- According to the AFNOR agreements:
  - > AC D40-003 - Cooling Equipment
  - > AC D40-004 - Distribution Materials with self service
  - > AC D40-005 - Neutral work equipment, handling, storage, preparation and service for mass catering
  - > AC D40-006 - Delivery and maintenance material of temperature with hot link
  - > AC D40-007 - Insulated Containers
- Protocols and customer specifications

## Accreditation and recognition

- Official Laboratory of NF Food Hygiene label



## Services

- ✓ Tests

## Means

- ✓ Measuring systems equipped with thermocouples and Pt100
- ✓ Thermostatic chambers
- ✓ Anemometers
- ✓ Hygrometers
- ✓ Balances...

## Measured characteristics

- ✓ Insulating and refrigerating performances
  - > The performance of the certified materials /equipment guaranteeing of compliance with temperature regulations of products in real conditions of use
  - > Rigorous testing protocols are developed and implemented on each type of device
- ✓ Easy to clean
  - > No dirt retention areas
  - > Smooth surface
  - > Easy access to all parts of the equipment
- ✓ Compliance markings and the manufacturer's instructions



## WHY CHOOSE CEMAFROID FOR THIS SERVICE?

- ✓ Official Laboratory of NF Food Hygiene label.
- ✓ Means for measurement aligned with the importance of these controls.
- ✓ Tests carried out in the laboratory or onsite.

## Fresnes laboratories

T: +33 1 49 84 84 92 / F: +33 1 46 89 28 79

E: [contact@cemafruid.fr](mailto:contact@cemafruid.fr)

5 avenue des Prés 94260 Fresnes