

Gravity

Perfect Rise

Friulinox

Gravity

Friulinox

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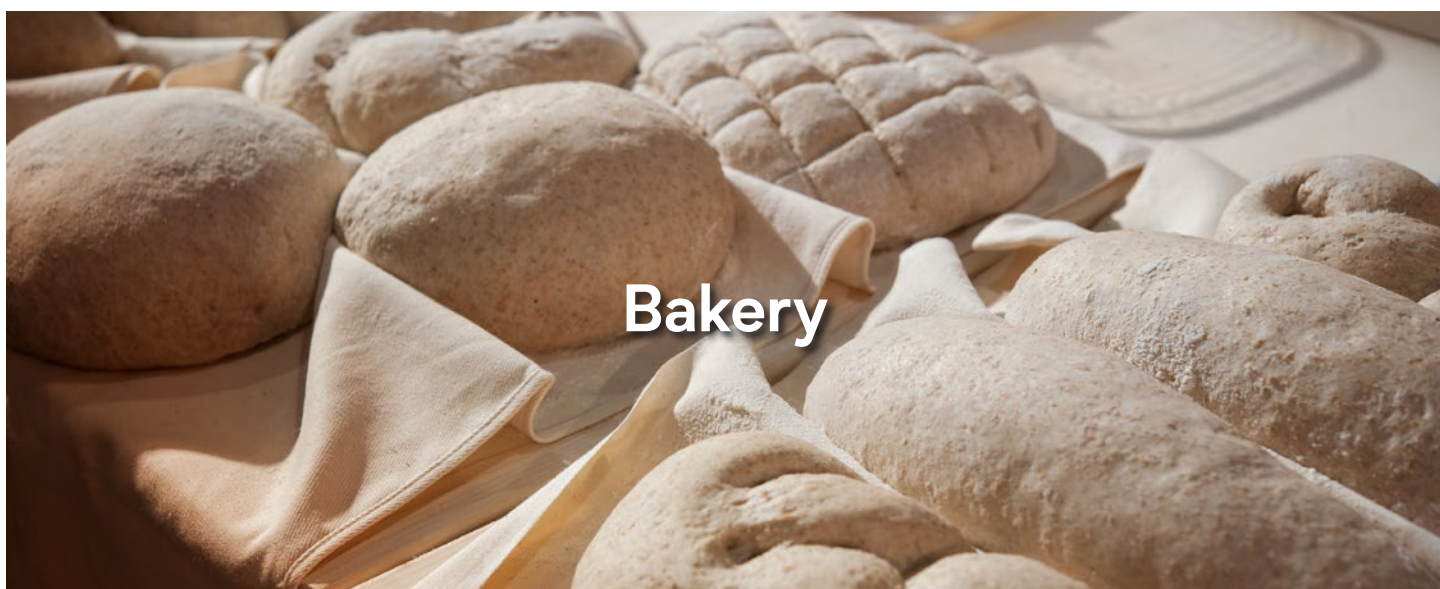


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Gravity



Patisserie



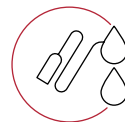
Bakery



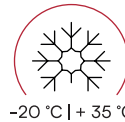
Pizzeria

Manage your time

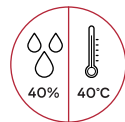
Gravity is the innovative retarder proofer developed by Friulinox which allows precise control of each processing phase. Thanks to the active management of humidity (from 40% to 90%) and of temperature (-20°C to +35°C), it is possible to program the proofing of products, both fresh and frozen, according to your production requirements.



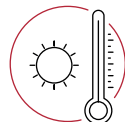
Always guaranteed result
Humidity management in the cell by means of a hygrometric probe.



Fresh or frozen
Temperature range:
-20 °C | +35 °C



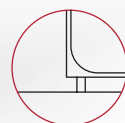
Climatic class 5
Maximum efficiency even in extreme climatic situations.



Ideal for every installation
High-efficiency tropicalised refrigerant unit.



Internal LED lighting
To make the innermost points of the cell visible.



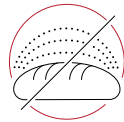
Rounded inside corners
To allow you to easily sanitise every point of the cell.

Maximum flexibility for your business



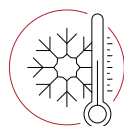
Proofing

With the Gravity proofing program it constantly maintains the desired temperature and humidity parameters allowing you to continuously manage the leavening of a large variety of products at any time of the day.



Retarder proofing

With the retarder proofing program it is possible to prepare your doughs during the day and set the end of the proofing for the day and time you prefer. Through a succession of programmed phases Gravity will make the dough rise to prepare it for baking, keeping the characteristics of the product unchanged.



Storage container

Nothing to bake? Use Gravity as a storage container to increase your laboratory's storage capacity.

Schedule the proofing to end when you prefer

Manage the time, temperature, humidity and ventilation of each phase.

1 Block

Inhibition of yeast activity by rapid cooling of the dough.

2 Storage

The dough is stored below 3°C to keep the yeasts inactive until the awakening phase.

3 Awakening

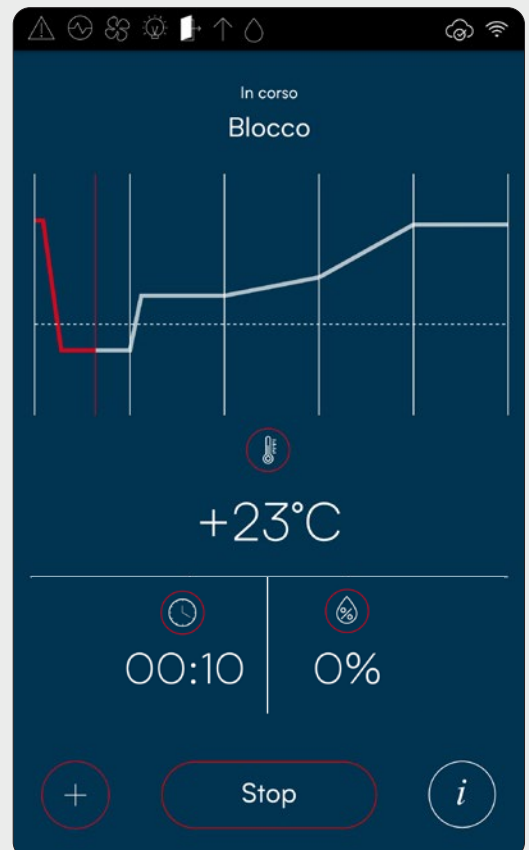
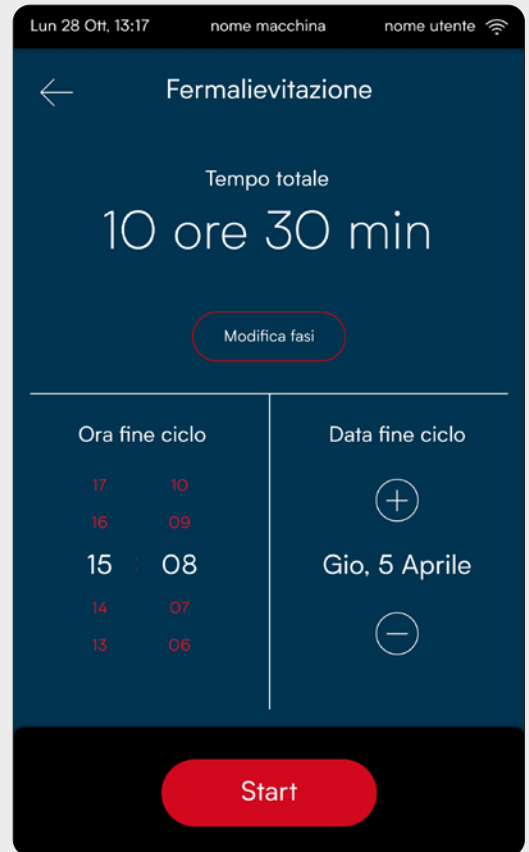
The temperature starts to rise gradually in order to allow the yeasts to reactivate.

4 Proofing

The temperature combined with the humidity gradually increase until reaching the set value. The rising of the dough at this point is finished.

5 Baking delay

The dough is kept at a controlled temperature and humidity until the product is taken out to be baked.



Controls at your fingertips

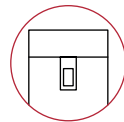
With the 7-inch full touch display ergonomically positioned on the door face all the controls and notifications are easily accessible.

Select ready-made recipes or create new ones, thanks to an operational interface that adapts to all levels of experience. The standard web connectivity permits the continuous updating of the recipe book and the remote management of work cycles: to optimise, plan and multiply your successes.



Intuitive interface

A language made of images and symbols guides the user and helps them with already optimized recipes: alternatively, you can directly control all the functions, always with extreme immediacy.



Ergonomic display

The 7" full touch screen displays all the notifications about ongoing tasks and maintenance operations.



Cold Cloud management

All the functions can also be managed via the web, without any limit in terms of distance and time: always with maximum versatility, simplicity of interface and possibility of customisation.



Remote control

Monitor cycles and alarms, at any time and from anywhere: another advantage of 4.0 connectivity, to always have everything under control.

The range



Features

- HACCP alarm management
- Connectivity with Wi-Fi remote control
- The know-how of the best experts at your disposal
- Temperature range: -20°C | +35°C
- Controls interface with 7" touch screen colour display
- Humidity management in the cell by means of a hygrometric probe
- Controls positioned on the face of the door
- Monocoque construction
- Stainless steel interior
- Scotch Brite satin finish stainless steel exterior
- Insulation thickness: 80mm
- CFC- and HCFC-free high-density PU insulation (42 kg/m³)
- Ergonomic stainless steel handle
- Self-closing doors with 100° opening lock, and magnetic gaskets on 4 sides
- Opening screen-printed tempered glass console for easy periodic maintenance (condenser cleaning)
- Cell with rounded corners for easy cleaning

- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution
- Integrated LED lighting on the console
- Lock
- Monobloc ceiling system with evaporator outside the cell to allow exploitation of the entire refrigerated volume
- Automatic defrosting and condensation water evaporation device
- Tropical unit (class "T" 43°C)
- High-efficiency tropicalised refrigerant unit
- Climatic class 5

Accessories

- Pairs of L-guides
- Wheel kit with brake
- ColdCloud connectivity fee
- Buffer base
- Special voltages available on request

Model	Dimensions (L x D x H mm)	Pan capacity	Temperature Range	Refrigerant gas	Electrical Power (W)	Electrical absorption (A)	Power supply voltage* (V/Ph/Hz)
CPG11A	780 x 800 x 2090	20 x EN1	-20/+35 °C	R452a	2236	10,8	220-240/1N~/50
CPG11W	780 x 800 x 2090	20 x EN1	-20/+35 °C	R404a/R452a/R448a/R449a	2246	10,9	220-240/1N~/50
CPG11-P	780 x 800 x 2090	20 x EN1	-20/+35 °C	R404a/R452a/R448a/R449a	1498	7,2	220-240/1N~/50
CPG21A	780 x 1080 x 2090	20 x EN2	-20/+35 °C	R452a	2428	11,7	220-240/1N~/50
CPG21W	780 x 1080 x 2090	20 x EN2	-20/+35 °C	R404a/R452a/R448a/R449a	2434	11,8	220-240/1N~/50
CPG21-P	780 x 1080 x 2090	20 x EN2	-20/+35 °C	R404a/R452a/R448a/R449a	1648	8	220-240/1N~/50

* special voltages and frequencies on request

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See the full range at: www.friulinox.com
The data and information may change based on the continual development of products.

an Ali Group Company



The Spirit of Excellence