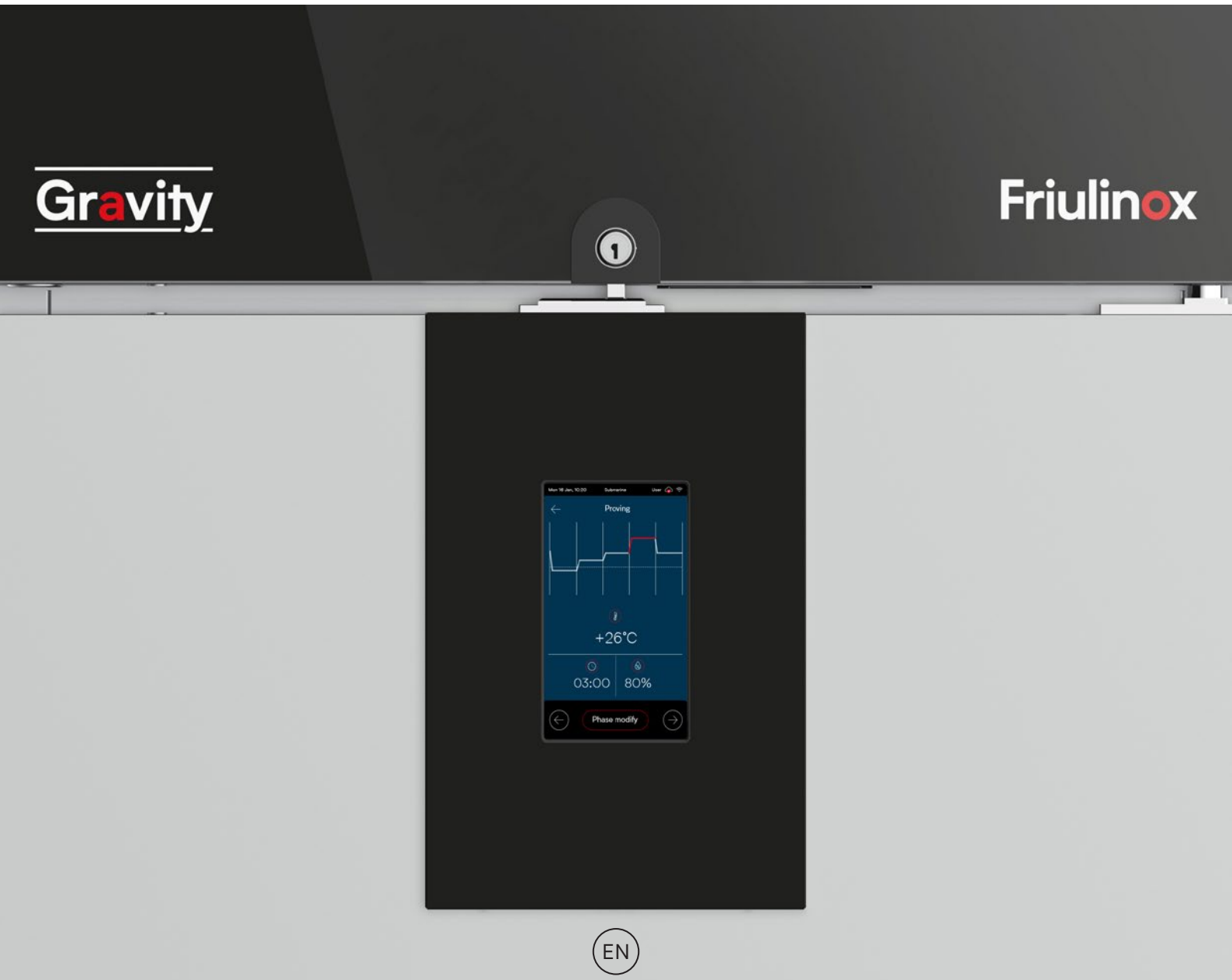
Gravity

Perfect rise

Friulinox



EN

Prover retarder cabinets

Gravity







Manage your time

Gravity is the innovative retarder proofer developed by Friulinox which allows precise control of each processing phase. Thanks to the adjustment and active control of humidity (from 40% to 90%) and temperature (from -20°C to +35°C, from +2°C to +35°C for the Roll-in), it is possible to program the proofing of both fresh and frozen products based on 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.

Video Tutorial

Maximum flexibility for your business



Proofing

With the proofing program, you can keep your desired temperature and humidity levels constant. Gravity allows you to manage continuous proofing of large variety of products at any time of day.



Retarder proofing

With the retarder proofing program, you can prepare your dough during the day and set the end of the proofing process for the day and time you prefer. Gravity uses a sequence of programmed phases to proof the dough, so it's ready for baking while preserving all its original characteristics.



Storage container

Nothing to bake? With the storage program, you increase your lab's holding capacity. Gravity preserves the quality of your preparations unchanged.



Pastry defrosting

Thanks to the defrosting program, you can bring all previously frozen pastry back to serving temperature.
Gravity ensures product integrity through precise temperature control.



Crystallisation

With this function, you can quickly crystallize pralines, chocolates, and chocolate bars.
Gravity always ensures perfect texture and shine.

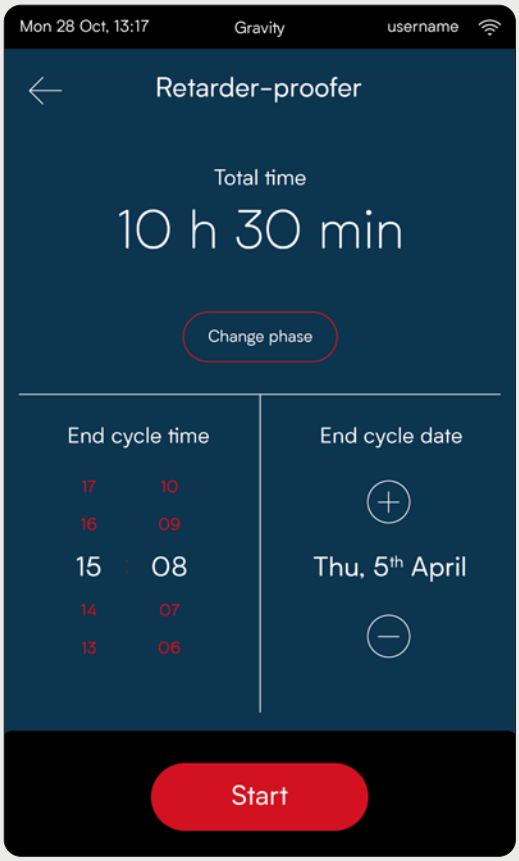


Melting Chocolate

What about chocolate? With the specific program, you can melt it at any time.
Up to 45 °C, Gravity is your ideal ally.

Schedule the proofing to end when you prefer

Manage time, temperature and humidity in a single step.



1 Block

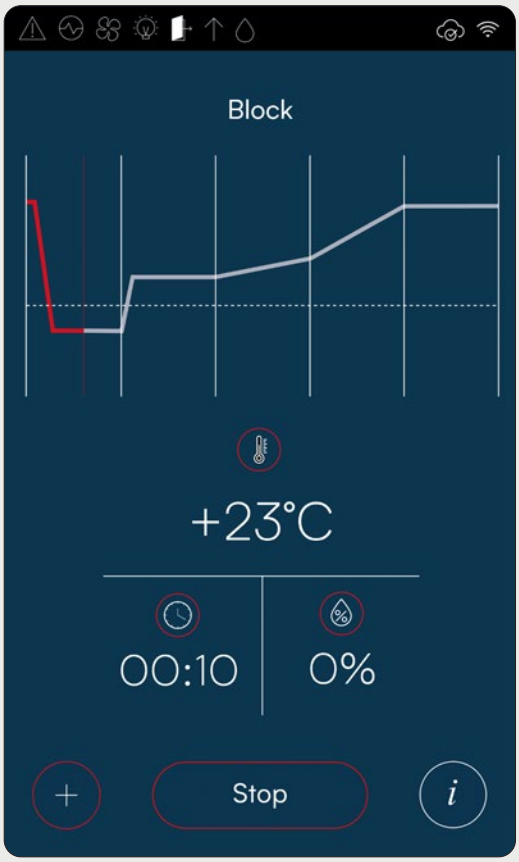
Inhibition of yeast activity by rapid cooling of the dough.

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.

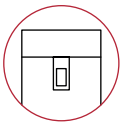
Controls at your fingertips

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 him 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 customization.



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



46 model



68 model



BA and B-P models. Maris not included

Features

- HACCP alarm management.
- Connectivity with Wi-Fi remote control.
- The know-how of the best experts at your disposal.
- Temperature range: +2 °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.
- Panel structure.
- Stainless steel interior.
- Scotch Brite satin finish stainless steel exterior.
- Insulation thickness: 80mm.
- CFC- and HCFC-free high-density PU insulation (42 kg/m^3).
- Ergonomic stainless steel handle.
- Self-closing doors with 100° opening lock, and magnetic gaskets on 4 sides.
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Monobloc ceiling system with evaporator inside the cell.
- Automatic defrosting and preconfigured for condensation water floor drainage.
- Tropical unit (class "T" 43°C).
- High-efficiency tropicalised refrigerant unit.
- Climatic class 5.

Accessories

- Pairs of L-guides.
- ColdCloud connectivity fee.
- Special voltages available on request.

GRAVITY SLIM

Model	Dimensions (L × D × H mm)	Pan capacity	Range Temperature	Refrigerant gas	Electrical Power (W)	Absorption (A)	Power supply * (V/Ph/Hz)
CRPG46A-R290	560 × 1020 × 2275	36 × EN1	+2/+35 °C	R290	979	4,94	220-240/1N~/50
CRPG68A-R290	760 × 1220 × 2275	36 × EN2	+2/+35 °C	R290	2021	10,4	220-240/1N~/50
CRPG46A-P	560 × 1020 × 2275	36 × EN1	+2/+35 °C	R404A/R452A/R448A/R449A	780	3,5	220-240/1N~/50
CRPG68A-P	760 × 1220 × 2275	36 × EN2	+2/+35 °C	R404A/R452A/R448A/R449A	1245	5,58	220-240/1N~/50

GRAVITY SLIM – dough models

Model	Dimensions (L × D × H mm)	Maris capacity	Range Temperature	Refrigerant gas	Electrical Power (W)	Absorption (A)	Power supply * (V/Ph/Hz)
CRPG46BA-R290	560 × 1020 × 2275	4 × ⌊⎵⌋	+2/+35 °C	R290	979	4,94	220-240/1N~/50
CRPG68BA-R290	760 × 1220 × 2275	8 × ⌊⎵⌋	+2/+35 °C	R290	2021	10,4	220-240/1N~/50
CRPG46B-P	560 × 1020 × 2275	4 × ⌊⎵⌋	+2/+35 °C	R404A/R452A/R448A/R449A	780	3,5	220-240/1N~/50
CRPG68B-P	760 × 1220 × 2275	8 × ⌊⎵⌋	+2/+35 °C	R404A/R452A/R448A/R449A	1245	5,58	220-240/1N~/50

- A-R290: Air unit with ecological gas
- -P: Without condensing unit

* special voltages and frequencies on request

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/m^3).
- 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.

GRAVITY

Model	Dimensions (L × D × H mm)	Pan capacity	Range Temperature	Refrigerant gas	Electrical Power (W)	Absorption (A)	Power supply * (V/Ph/Hz)
CPG11A-R290	780 × 800 × 2090	20 × EN1	-20/+35 °C	R290	2236	10,8	220-240/1N~/50
CPG11-P	780 × 800 × 2090	20 × EN1	-20/+35 °C	R404A/R452A/R448A/R449A	1498	7,2	220-240/1N~/50
CPG21A-R290	780 × 1080 × 2090	20 × EN2	-20/+35 °C	R290	2428	11,7	220-240/1N~/50
CPG21-P	780 × 1080 × 2090	20 × EN2	-20/+35 °C	R404A/R452A/R448A/R449A	1648	8	220-240/1N~/50

- A-R290: Air unit with ecological gas
- -P: Without condensing unit

* special voltages and frequencies on request

Gravity Roll-In

Production on the move



The organisation of every production process guarantees faster execution times and improved quality results.
And you can achieve this with the new Roll-in Gravity retarder proofers. Thanks to the three models with different trolley capacities, you can find the best solution for your needs. Whether a laboratory with a single oven or a production centre, moving trays loaded with products is safe and fast.



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

+ 2 °C | + 35 °C

Freshly picked
Temperature range:
+2°C | +35°C

40% 40°C

Climatic class 5
Maximum efficiency even in extreme climatic situations.

Ideal for every installation
High-efficiency tropicalised refrigerant unit.

Control display protection
Protection system against knocks from moving trolleys.

Versatile floor
Trolley parking, bottomless or alternatively, in reinforced polymer including ramp (optional).

The range



Features

- HACCP alarm management.
- Connectivity with Wi-Fi remote control.
- The know-how of the best experts at your disposal.
- Temperature range: +2°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.
- Panel structure.
- Stainless steel interior.
- Scotch Brite satin finish stainless steel exterior.
- Insulation thickness: 60 mm.
- CFC- and HCFC-free high-density PU insulation (42 kg/m^3).
- Ergonomic stainless steel handle.
- Self-closing doors with 100° opening lock, and magnetic gaskets on all 4 sides.
- Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution.
- Monobloc ceiling system with evaporator inside the cel.l
- Automatic defrosting and preconfigured for condensation water floor drainage.
- Tropical unit (class "T" 43°C).
- High-efficiency tropicalised refrigerant unit.
- Climatic class 5

Accessories

- ColdCloud connectivity fee.
- Special voltages available on request.
- Reinforced polymer base including ramp (optional).

GRAVITY ROLL-IN

Model	Dimensions (L × D × H mm)	Trolley capacity	Range Temperature	Refrigerant gas	Electrical Power (W)	Absorption (A)	Power supply * (V/Ph/Hz)
RRPG46A-R290	760 × 1220 × 2430	1 × EN1	+2/+35 °C	R290	1082	5,58	220-240/1N~/50
RRPG468A-R290	820 × 1410 × 2430	1 x AUS (460x800)	+2/+35 °C	R290	1745	8,69	220-240/1N~/50
RRPG68A-R290	975 × 1530 × 2430	1 x EN2 / 2 × EN1	+2/+35 °C	R290	2021	10,4	220-240/1N~/50

* special voltages and frequencies on request

GRAVITY ROLL-IN - Without cooling unit

Model	Dimensions (L × D × H mm)	Trolley capacity	Range Temperature	Refrigerant gas	Electrical Power (W)	Absorption (A)	Power supply * (V/Ph/Hz)
RRPG46-P	760 × 1220 × 2430	1 × EN1	+2/+35 °C	R404A/R452A/R448A/R449A	780	3,5	220-240/1N~/50
RRPG468-P	820 × 1410 × 2430	1 x AUS (460x800)	+2/+35 °C	R404A/R452A/R448A/R449A	795	3,62	220-240/1N~/50
RRPG68-P	975 × 1530 × 2430	1 x EN2 / 2 × EN1	+2/+35 °C	R404A/R452A/R448A/R449A	2445	10,8	220-240/1N~/50

* special voltages and frequencies on request

Gravity

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The data and information may change based on the continual development of products.

an Ali Group Company

The Spirit of Excellence