

# Gravity

Perfect rise

Friulinox

Gravity

Friulinox

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EN



**Fresh or frozen**  
Temperature range  
-20°C to +35°C



**Easy to use**  
7" touch screen color display  
with control interface



**Always leavened perfect**  
Ventilation control with  
5 variable speeds



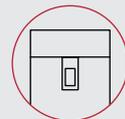
**Everything is always under control**  
Remote control connectivity with  
the possibility of uploading and  
downloading software updates,  
includes alarm notifications.



**Always guaranteed results**  
Cell humidity management  
via hygrometric probe.



**Experience at your service**  
The know-how of the best pastry  
chefs and bakers at your disposal.



**Ergonomics**  
Controls positioned  
on the front door.

It's impossible for bakery or pastry shops today to have the best organization without the use of practically indispensable pieces of equipment, such as a retarder prover cabinet. **Gravity, a retarder**, was created from Friulinox's experience with refrigeration and preservation systems. **Thanks to innovative temperature, humidity and ventilation control systems, it guarantees** that you will always be **perfectly ready to bake any bakery or pastry product at the desired time** according to operational needs.



## Gravity

Model	Dimensions (L x P x H mm)	Capacity trays	Temperature Range	Refrigerant gas	Power (W)	Absorption (A)	Power supply (V-ph/1N/Hz)
<b>CTPG1A</b>	780 x 730 x 2090	20 x EN1	-20/+35 °C	R452a	2200	10,6	220-240/1N~/50
<b>CPG11W</b>	780 x 730 x 2090	20 x EN1	-20/+35 °C	R452a	2200	10,6	220-240/1N~/50
<b>CPG11-P</b>	780 x 730 x 2090	20 x EN1	-20/+35 °C	R452a/R448a/R449a	1500	7,2	220-240/1N~/50
<b>CPG21A</b>	780 x 1010 x 2090	20 x EN2	-20/+35 °C	R452a	2200	10,6	220-240/1N~/50
<b>CPG21W</b>	780 x 1010 x 2090	20 x EN2	-20/+35 °C	R452a	2200	10,6	220-240/1N~/50
<b>CPG21-P</b>	780 x 1010 x 2090	20 x EN2	-20/+35 °C	R452a/R448a/R449a	1500	7,2	220-240/1N~/50

\* special voltages and frequencies on request

# Gravity

RF54L00061

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