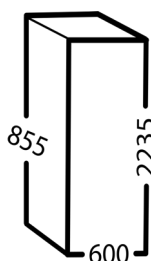


+40°C  
-25°C



## Baker GA500 Retarder/Prover

Item number: 945100420

Professional process cabinets must be designed to meet the daily needs of the bakery. GA500 is a durable and reliable high-quality retarder/prover with versatile applications, built for demanding professional use. Low operating costs, high temperature stability and easy cleaning make this retarder/prover the ideal partner for professional users.

### PRACTICAL DETAILS, GOOD ERGONOMICS AND EASY CLEANING

Electronic control with standard and individual programs, an ergonomic door handle, an easy-to-clean stainless-steel surface, and an intuitive control panel with touch for user-friendly daily operation are only some of the many advantages of this retarder/prover.

### SUSTAINABILITY AND ENVIRONMENTAL PROTECTION

All G+ products are made in Denmark. Regional suppliers, environmentally friendly production processes, ergonomic workplaces and an energy supply based on renewable energy sources make the production of G+ products one of the most advanced in the industry.

### EVEN TEMPERATURE DISTRIBUTION

The retarder/prover is equipped with a powerful, ventilated cooling system, which ensures a good temperature stability and air distribution. The efficient cooling system prevents the products from drying out.

### WHAT IS G+?

G+ is Gram Professional ApS's brand for professional refrigeration and freezer products for food storage.

'G' symbolizes, that we have roots in the Danish Gram Group.

'+' symbolizes, that innovation is a part of our DNA and that we continuously develop to live up to the needs and expectations of our customers.



MADE IN  
DENMARK

## TECHNICAL SPECIFICATIONS

Product name	GA500 G S RA L2 25B	Connection	230 V, 50 Hz, 5,44A
Product type	Professional retarder/prover	Connection load	1253 W
Temperature range	-25/+40°C	Warranty	Up to 5 years
Volume (gross / net)	465 / 407 L	Climate class	5 (40°C/40% RH)
Dimensions (WxDxH)	600x855x2235 mm	Relative air humidity	45-99%
Material (exterior / interior)	Stainless steel / Stainless steel	Door type	Isolated door
Gross weight	140 kg	Trays	25 pairs of bakery support rails for EN-tray size 60x40 cm
Refrigerant / charge	R290 / 133 g	Max. number of trays	52 pcs (60x40 cm)
GWP and Co2 equivalent	3 / 0,000399 t	Equipped with	Right-hand hung reversible door, self-closure, pedal door opener, 25 pairs of bakery support rails, and touch display.
Cooling capacity at -25°C	663 W	Variation options	Door (left- or right-hand hung), castors instead of legs.