G+ BY GRAM PROFESSIONAL

MADE IN DENMARK

BAKER GA900 RETARDER/PROVER





The GA900 retarder and proofing cabinet support versatile workflows in professional bakeries that demand the highest standards.
An advanced air circulation system ensures even distribution and precise control of temperature and humidity, while the insulated door helps maintain stable operating conditions throughout the entire proving process.

The intuitive 7” touchscreen controller allows programming and adjustment of process parameters, including time, temperature, and relative humidity for each stage of the fermentation cycle.

GA900 fits medium-sized batches, and the internal shelf supports are available in various configurations, depending on the size of the baking trays being used. Choose between 60 × 80 cm, 47 × 63 cm / 46 × 61 cm or 50 × 80 cm.

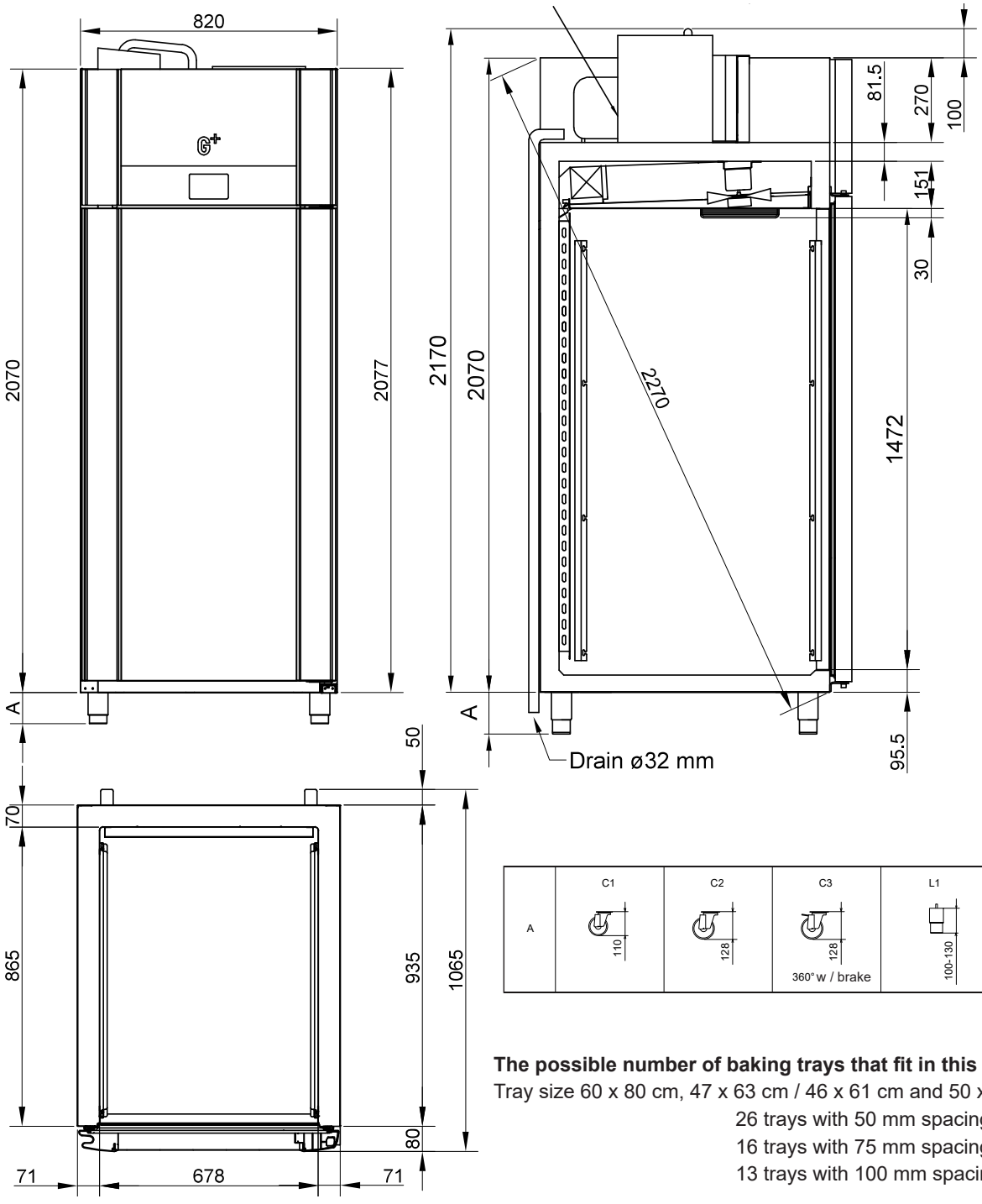
With a stainless steel interior and exterior, rounded corners and removable magnetic gaskets it is easy to maintain optimal hygiene.

Standard equipment:
- Stainless steel interior and exterior
- Advanced air circulation system
- Easy-to-use 7” touchscreen controller with both built-in preset and customisable programs
- Individual control of temperature and relative humidity
- Insulated door
- Practical reversible foot pedal door opener
- 25 sets of shelf support rails
- Natural refrigerant R290

Please note: Special considerations for installation/set-up:
- The installation site must be flat and level
- ¾” water supply and a DN32 drain connection is requied
- Make sure the water quality meets the requirements before installation

	RETARDER/PROVER -25/+40°C
MODEL	BAKER GA900
ITEM NUMBER (tray size: 47 x 63 cm / 46 x 61 cm : 25A)	949100425
ITEM NUMBER (tray size: 60 x 80 cm : 25B)	949100420
ITEM NUMBER (tray size: 50 x 80 cm : 25D)	949100426
VOLUME (liter, gross/net)	949 / 833
COOLING CAPACITY AT -25°C (W)	882
CLIMATE CLASS	5
DIMENSIONS W x D x H (m)	820 x 1065 x 2305
GROSS WEIGHT (kg)	189
REFRIGERANT / FILLING	R290 / 149 g
GWP / Co2 EQUIVALENT	3 / 0,000447 t
CONNECTION	230 V, 50 Hz, 11,38 A
CONNECTION LOAD (W)	2555

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A	C1	C2	C3	L1	L2
	110	128	128 360° w / brake	100-130	135-200

The possible number of baking trays that fit in this model is:

Tray size 60 x 80 cm, 47 x 63 cm / 46 x 61 cm and 50 x 80 cm:
- 26 trays with 50 mm spacing
- 16 trays with 75 mm spacing
- 13 trays with 100 mm spacing

Tray size 60 x 40 cm:
- 52 trays with 50 mm spacing
- 34 trays with 75 mm spacing
- 26 trays with 100 mm spacing