

G+

BY GRAM PROFESSIONAL

BEST IN CLASS – DESIGNED FOR PROFESSIONAL BAKERIES

PRODUCT CATALOGUE
BAKERY 2026

EN

G+

Is a product range from Gram Professional.

We design and manufacture professional refrigerators and freezers of the highest quality at our factory in Denmark as part of the Gram legacy since 1901.

MADE IN
DENMARK

AI-based tools are used selectively in this material to support our creative processes, including language, translation and visual development. All final content is reviewed and approved by Gram Professional.

G+ by GRAM PROFESSIONAL

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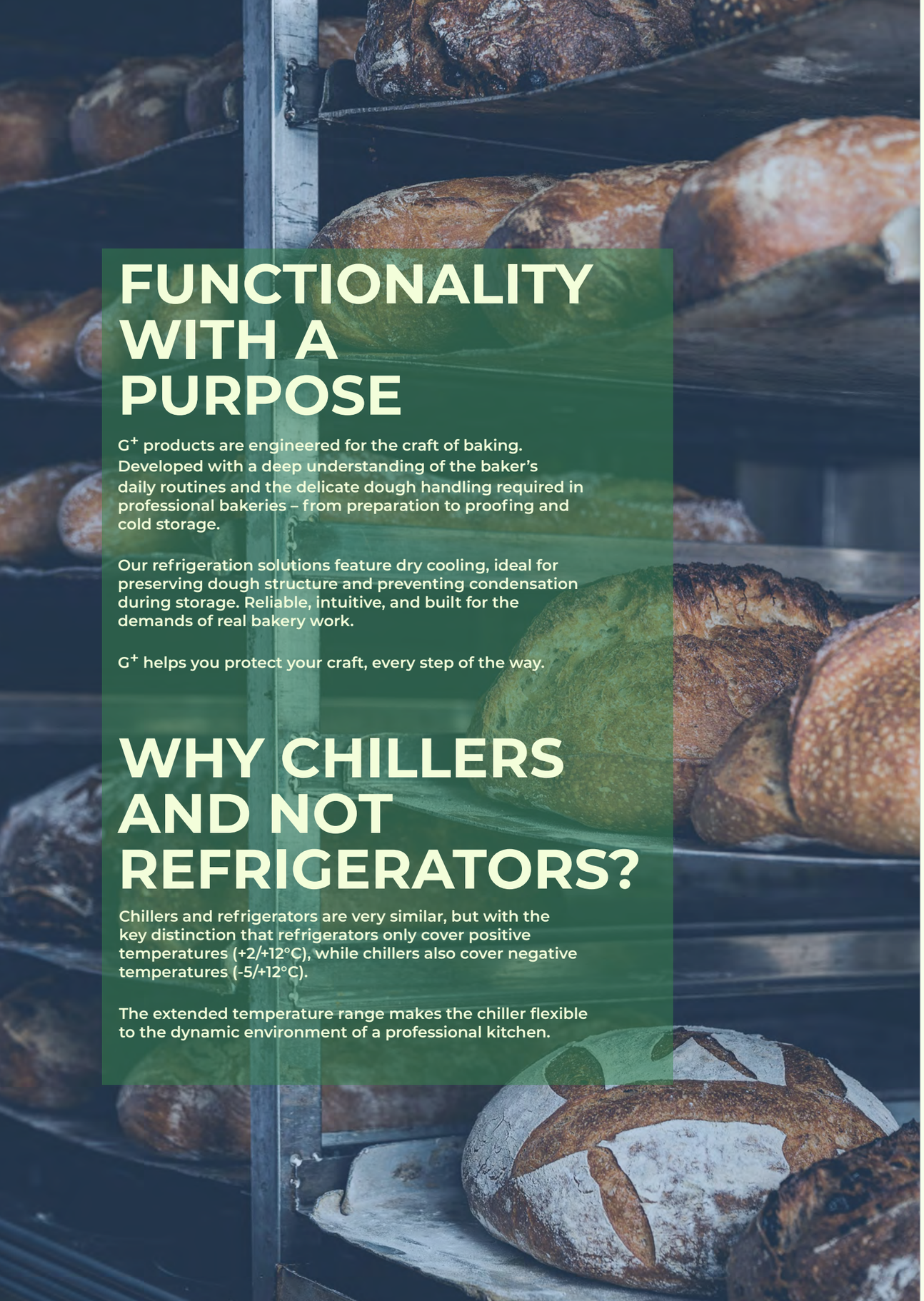
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FUNCTIONALITY WITH A PURPOSE

G+ products are engineered for the craft of baking. Developed with a deep understanding of the baker's daily routines and the delicate dough handling required in professional bakeries – from preparation to proofing and cold storage.

Our refrigeration solutions feature dry cooling, ideal for preserving dough structure and preventing condensation during storage. Reliable, intuitive, and built for the demands of real bakery work.

G+ helps you protect your craft, every step of the way.

WHY CHILLERS AND NOT REFRIGERATORS?

Chillers and refrigerators are very similar, but with the key distinction that refrigerators only cover positive temperatures (+2/+12°C), while chillers also cover negative temperatures (-5/+12°C).

The extended temperature range makes the chiller flexible to the dynamic environment of a professional kitchen.

STORAGE CABINETS

Storage Chillers and Freezers for Modern Bakeries

The storage chillers and freezers in our Baker series are specially designed for craft bakeries, where quality and flexibility are key.

The precise and user-friendly temperature control ensures full mastery of the process. The freezers operate within a range of -25°C to -5°C, whilst our chillers have an extended temperature range from -5°C to +12°C, and the stable dry cooling guarantees minimal condensation on cakes and pastries.

While sourdough is an important and very popular ingredient in most modern bakeries, its acidic environment can be hard on the evaporator. Therefore, we have made it extra robust, ensuring that the cabinet has a longer service life.

All of this, combined with optimised air distribution, and high energy efficiency, guarantee high quality, reliability and lower running costs in your bakery.



Standard Equipment

- Stainless steel inside and out
- Reversible, right-hinged self-closing door with lock
- Practical reversible foot pedal door opener (not applicable to the 650 model)
- Adjustable legs: 135/200 mm
- Ventilated cooling system
- All chillers have extended temperature and dry cooling
- Efficient LED lighting

Optional Extras

- Left hinged door
- Various castor and leg options
- Can be configured with different tray sizes

Baker C500 / F500

Perfect for small batches and small spaces, with its width of only 600 mm it fits in almost everywhere. Reversible door with self-closing functionality and practical pedal door opener. Comes with wide bakery rails for 40 × 60 cm baking trays.



BAKER C500
BAKER F500

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	BAKER C500	BAKER F500
ITEM NUMBER	945010120	945020220
VOLUME (liter, gross/net)	465 / 314	465 / 314
ENERGY EFFICIENCY CLASS / EEI	B / 32,1	C / 44,9
ENERGY CONSUMPTION (kwh/year)	359	1355
SOUND LEVEL (db(A))	48,9	48,9
COOLING CAPACITY AT -10°C (W)	410	-
COOLING CAPACITY AT -25°C (W)	-	499
CLIMATE CLASS	5	5
DIMENSIONS W x D x H (mm)	600 x 855 x 2125*	600 x 855 x 2125*
GROSS WEIGHT (kg)	131,5	132
REFRIGERANT / FILLING	R290 / 85 g	R290 / 145 g
GWP / Co2 EQUIVALENT	3 / 0,000255 t	3 / 0,000435 t
CONNECTION	230 V, 50 Hz, 1,21 A	230 V, 50 Hz, 2,52 A
CONNECTION LOAD (W)	256	418

** Height with L1 legs: 2090 mm*

Baker C650 / F650

This product is specifically designed to fit into bakeries where efficiency and ergonomics are crucial. With a maximum height of just 2 metres and a depth of 775 mm, it can be positioned easily even in areas with low ceilings or narrow passages. Its ergonomic design ensures easy access in busy bakeries, and with the compressor located under the cabinet, extra storage space is available at a user-friendly height.



BAKER C650
BAKER F650

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	BAKER C650	BAKER F650
ITEM NUMBER (tray size: 60 x 40 cm : 20B)	946510123	946529224
VOLUME (liter, gross/net)	603 / 417	603 / 415
ENERGY EFFICIENCY CLASS / EEI	B / 27,5	C / 48,9
ENERGY CONSUMPTION (kwh/year)	372	1725
SOUND LEVEL (db(A))	48,9	51
COOLING CAPACITY AT -10°C (W)	410	–
COOLING CAPACITY AT -25°C (W)	–	499
CLIMATE CLASS	5	5
DIMENSIONS W x D x H (mm)	820 x 775 x 2000	820 x 775 x 2000
GROSS WEIGHT (kg)	137	137
REFRIGERANT / FILLING	R290 / 113 g	R290 / 100 g
GWP / Co2 EQUIVALENT	3 / 0,000339 t	3 / 0,000300 t
CONNECTION	230 V, 50 Hz, 0,95 A	230 V, 50 Hz, 2,44 A
CONNECTION LOAD (W)	196	398

Baker C700 / F700

A robust and reliable storage cabinet, well-suited to professional bakeries and patisseries with large daily production volumes. With temperature stability and rapid temperature recovery, it provides great flexibility and support efficient day-to-day operations. The wide shelf support rails are suitable for baking trays measuring 47 × 63 cm / 46 × 61 cm.



BAKER C700
BAKER F700

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	BAKER C700	BAKER F700
ITEM NUMBER	947011001	947021001
VOLUME (liter, gross/net)	610 / 454	610 / 454
ENERGY EFFICIENCY CLASS / EEI	A / 20,5	C / 38,8
ENERGY CONSUMPTION (kwh/year)	278	1439
SOUND LEVEL (db(A))	46,4	46,7
COOLING CAPACITY AT -10°C (W)	425	–
COOLING CAPACITY AT -25°C (W)	–	553
CLIMATE CLASS	5	5
DIMENSIONS W x D x H (mm)	700x895x2125*	700x895x2125*
GROSS WEIGHT (kg)	131	132
REFRIGERANT / FILLING	R290 / 0,078 kg	R290 / 0,058 kg
GWP / Co2 EQUIVALENT	3 / 0,000234 t	3 / 0,000234 t
CONNECTION	230 V, 50 Hz / 0,99 A	230 V, 50 Hz / 1,7 A
CONNECTION LOAD (W)	216	375
CONNECTION LOAD (W)	144	367

** Height with L1 legs: 2090 mm*

Baker C900 / F900

The Baker 900 is designed for bakeries that require high capacity to handle large production volumes and has been significantly enhanced with a cooling system that ensures rapid and stable temperature recovery. It is designed for baking trays measuring 60 × 40 cm, 50 × 80 cm and 60 × 80 cm, but can be configured to handle sizes of 47 × 63 cm / 46 × 61 cm.



BAKER C900
BAKER F900

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	BAKER C900	BAKER F900
ITEM NUMBER (tray size: 60 x 80 cm : 25B)	949010120	969020220
ITEM NUMBER (tray size: 50 x 80 cm : 25D)	949010127	949020230
VOLUME (liter, gross/net)	949 / 660	949 / 661
ENERGY EFFICIENCY CLASS / EEI	C / 39,6	D / 61,2
ENERGY CONSUMPTION (kwh/year)	661	2849
SOUND LEVEL (db(A))	48,9	48,9
COOLING CAPACITY AT -10°C (W)	627	–
COOLING CAPACITY AT -25°C (W)	–	882
CLIMATE CLASS	5	5
DIMENSIONS W x D x H (mm)	820 x 1065 x 2205*	820 x 1065 x 2205*
GROSS WEIGHT (kg)	184,2	186
REFRIGERANT / FILLING	R290 / 145 g	R290 / 149 g
GWP / Co2 EQUIVALENT	3 / 0,000435 t	3 / 0,000447 t
CONNECTION	230 V, 50 Hz, 2,38 A	230 V, 50 Hz, 4,57 A
CONNECTION LOAD (W)	408	736

** Height with L1 legs: 2170 mm*

Baker C1200 / F1200
The Baker 1200 storage cabinet is made for large bakeries and patisseries where capacity and efficiency are crucial. It is designed for trolleys measuring up to 720 mm (W) x 907 mm (D) x 1880 mm (H), ensuring easy loading and unloading and a healthy, ergonomic working environment.

The chiller has an extended temperature range from –5 °C to +12 °C and stable dry cooling, which guarantees minimal condensation on cakes and pastries, whilst the freezer covers the range from –25 °C to –5 °C. Both feature a heated stainless steel floor with an integrated ramp, offering high temperature stability and rapid temperature recovery. The cooling system is optimised to handle large quantities of dough, and the evaporator is designed to withstand the acidic environment created during sourdough production.

The Baker 1200 roll-in is a compact and cost-effective alternative to traditional cold/freezer rooms and requires no external cooling system.



BAKER C1200
BAKER C1200
ROLL-IN

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	BAKER C1200	BAKER F1200
ITEM NUMBER	941210120	941220220
VOLUME (liter, gross/net)	1422 / 1273	1422 / 1273
SOUND LEVEL (db(A))	–	–
COOLING CAPACITY AT -10°C (W)	719	–
COOLING CAPACITY AT -25°C (W)	–	633
CLIMATE CLASS	4	4
DIMENSIONS W x D x H (mm)	880 x 1088 x 2362	880 x 1088 x 2362
GROSS WEIGHT (kg)	195	195
REFRIGERANT / FILLING	R290 / 102 g	R290 / 102 g
GWP / Co2 EQUIVALENT	3 / 0,000306 t	3 / 0,000306 t
CONNECTION	230 V, 50 Hz, 2,87 A	230 V, 50 Hz, 3,99 A
CONNECTION LOAD (W)	590	817

TAKE CARE OF YOUR TEAMMATES

Our products are loyal, dependable teammates that will never let you down under pressure. But like any other important member of staff, you need to take good care of them to make them perform at their best:

- Perform regular defrosting and cleaning to ensure optimal operation and efficiency
- Check that doors close tightly and that seals are clean and undamaged
- Ensure regular maintenance of the condenser and filter, as they will naturally accumulate grease and dirt

And please remember, you don’t have to slam the door. Most cabinets are equipped with a smart self-closing system.

125 YEARS WITH GRAM

In 2026, we will celebrate our 125th anniversary.
Since 1901, we have been developing and manufacturing uncompromisingly professional refrigeration equipment at our factory in Vojens, Denmark.

The history of Gram began in Vojens in 1901, when a local machine factory took its first steps into refrigeration technology.
In the beginning, brothers Hans and Aage Gram manufactured milk cooling machines for the dairy industry. It was a growing industry, and the Gram brothers became an important and leading manufacturer of refrigeration and freezer equipment. In 1937, the first mass-produced refrigerators came onto the market.

Since then, we have developed into a specialised manufacturer of refrigeration and freezer solutions, known internationally for high quality and reliability.

Although our products are at the very top, Gram Professional has its feet firmly on the ground. Our workplace is characterised by a friendly and jovial culture. It is shaped by our Southern Danish roots, where down-to-earthness and friendliness are important guiding principles in relations between people.

We know that our products are reliable and among the best in the world.
This gives us confidence and belief in what we do: that we continue to produce best-in-class refrigerators and freezers right where it all started in a machine hall in Vojens 125 years ago.

We are proud that, with good craftsmanship and quality, we contribute to serving good meals between people, day after day.

Bon appétit!



REUSE, REPAIR & RECYCLE

The cooling industry has a significant climate footprint, and as a manufacturer, we take responsibility for the impact our products have.

That is why we work continuously and purposefully to reduce our environmental and climate footprint and make conscious choices that strengthen both quality and responsibility in everything we do.

We develop energy-efficient products, minimise waste in manufacturing, and use only natural refrigerants. The steel in our cabinets is mostly recycled, and at our factory in Vojens, Denmark, a minimum of 80% of the electricity comes from renewable energy sources.

The products are designed with consideration for production, use and disposal. We work closely with bakers, chefs and service technicians who work with our equipment daily. This gives us a deep understanding of the entire product life cycle and ensures that components can easily be repaired or replaced when the need arises. Spare parts are guaranteed and available for at least ten years.

This approach is the basis for high quality, reliability and long service life. And when the products need to be replaced after many years of faithful service, they are designed to be easily disassembled and most of the materials can be recycled.

This makes sense for our customers, for us, and for our shared future.

RETARDER / PROVER CABINETS

Fully Automated Control of Freezing, Defrosting and Proofing

The GA series is designed for bakeries that want maximum control and flexibility in production without compromising on quality or craftsmanship.

All three models offer the same freezing power as the SF series. But it also gives you the transition up to storage temperature and further on to the proofing process, always with the correct temperature and a controlled humidity.

With an extended temperature range from -25°C to +40°C and the ability to regulate relative humidity between 45-99%, the GA models provide full control over the dough development.

The intelligent control panel with a built-in calendar allows you to plan the entire process from freezing and defrosting to perfect proofing – so your dough is ready for the oven at exactly the right time when you need it.

And should the working day get off track, the cabinet will keep the dough at the right temperature and humidity so that the result is still perfect.

The GA series allows you to plan smarter, work more flexibly and ensure consistent quality – every time.







AI-generated product visualisation

Standard Equipment

- Shock freezing, defrosting and proofing
- User-friendly touch display with calendar function
- Standard and customisable programs
- Durable and easy to clean finish
- Stainless steel inside and out
- Reversible, right-hinged self-closing door with lock
- Ventilated cooling system
- Efficient LED lighting

Optional Extras

- Internal rails can be configured (only GA500 and GA900)
- Various castor and leg options (only GA500 and GA900)

Baker GA500

GA500 is compact in size and big in performance. It is adapted for 40 × 60 cm baking trays, perfectly suited for the small artisan bakeries with a limited space.
This model offers intelligent and precise temperature and humidity control to provide consistent results, smart features, and reliable performance.



BAKER GA500

	RETARDER / PROVER 25/+40°C
MODEL	BAKER GA500
ITEM NUMBER	945100420
VOLUME (liter, gross/net)	465 / 407
COOLING CAPACITY AT -25°C (W)	663
CLIMATE CLASS	5
DIMENSIONS W x D x H (m)	600 x 855 x 2235*
GROSS WEIGHT (kg)	140
REFRIGERANT / FILLING	R290 / 133 g
GWP / Co2 EQUIVALENT	3 / 0,000399 t
CONNECTION	230 V, 50 Hz, 9,08 A
CONNECTION LOAD (W)	2041

** Height with L1 legs: 2200 mm*

Baker GA900

GA900 is a perfect fit for medium-sized batches and versatile workflows that need greater capacity without compromising control or precision.
It fits a wide range of baking trays: 47 × 63 cm / 46 × 61 cm, 60 × 80 cm, or 50 × 80 cm.
The intelligent and precise temperature and humidity control provide consistent results, smart features, and reliable performance.



BAKER GA900

	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

** Height with L1 legs: 2270 mm*

Baker GA1200

The GA1200 with roll-in feature is ideal for large production volumes.
It fits trolleys measuring up to 720 mm (W) x 907 mm (D) x 1880 mm (H) and the heated stainless-steel floor with integrated ramp makes loading and unloading easy, and supports a healthy, ergonomic working environment and efficient workflows.

An advanced air circulation system ensures even distribution of temperature and humidity throughout the cabinet, while the insulated door helps maintain stable operating conditions.

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.



BAKER GA1200
ROLL-IN

	RETARDER / PROVER 25/+40°C
MODEL	BAKER GA1200
ITEM NUMBER	941280001
VOLUME (liter, gross/net)	1422 / 1202
COOLING CAPACITY AT -25°C (W)	1018
CLIMATE CLASS	4 (30°C/55% RH)
DIMENSIONS W x D x H (m)	880x1088x2520
GROSS WEIGHT (kg)	207
REFRIGERANT / FILLING	R290 / 110 g
GWP / Co2 EQUIVALENT	3 / 0,000330 t
CONNECTION	230 V, 50 Hz / 11,92 A
CONNECTION LOAD (W)	2665

LOW POWER CONSUMPTION

Newer refrigerators and freezers have a much lower power consumption than older models. We consistently work to optimise the energy efficiency of all our products.

But there are some things you can do yourself to ensure the durability and low energy consumption of your cabinet:

- Avoid setting the temperature too low if it is not necessary, as this increases power consumption
- Do not place your devices too close to heat sources, such as ovens and radiators, as this can increase the need for cooling
- Frequent door openings will cause more ice around the evaporator, and it may require additional defrosts to ensure the optimal operation

INNOVATION AT THE FOREFRONT

The professional bakery is constantly evolving – and so are we.
By continuously monitoring industry trends and technological developments in refrigeration, we develop solutions that meet both current and future needs in a professional bakery.

At Gram Professional, innovation is not just about our products, but about the entire way we develop, manufacture and run our business. It is a holistic approach where functionality, operational reliability, and responsibility go hand in hand.

For us, innovation is more than just new technology. It is the ambition to continuously create smarter, more efficient and more sustainable solutions that make a real difference in everyday life. As part of our circular approach to Repair, Reuse and Recycle, we develop high-quality products that are built to last. Not only in terms of performance, but also in terms of service life.

All products are continuously tested and optimised with a focus on durability and reliability. At the same time, we support our customers throughout the product's lifetime and are always ready to provide technical assistance when needed.



DRIVEN BY TRADITION

The G+ product line from Gram Professional represents decades of expertise in professional refrigeration technology. Founded on a long tradition of Scandinavian craftsmanship and engineering, G+ stands for the next generation of high-performance solutions for professional kitchens, bakeries and patisseries.

At the heart of all G+ products is our commitment to Quality, Functionality and Innovation – three principles that are reflected in the products we make.

OUR QUALITY SPEAKS FOR ITSELF

We insist on delivering quality, not only in our products, but in everything that we do. It characterises every aspect of our work – from design and production to customer service. To underline this commitment, we offer up to 5 years warranty and guarantee the availability of spare parts for at least 10 years.

SHOCK FREEZER CABINETS

Intelligent and Flexible Freezing and Storage in One Cabinet

For production, for storage or for long-term proofing, the SF-series is a strong choice. It offers stable temperature zones and optimal humidity control in robust, easy-to-clean cabinets that are customised to the demands of the professional baker.

With Gram Professional, you don't just get Scandinavian design and quality – you get solutions that contribute to better flow, less waste, and higher product quality.

With the user-friendly intelligent control, it automatically switches to storage mode when the freezing process is complete – ensuring optimal quality with minimal monitoring.

You can choose from three preset freezing programmes to cover typical bakery needs – or customise the process according to your own routines.

Combining flexibility and ease of use in one cabinet, the SF-cabinets gives you full control over the freezing process without compromising quality or capacity.

All SF-products have an ergonomic design and easy-to-clean surfaces.
As well as an energy-efficient refrigeration system, fast temperature recovery, and an equal temperature distribution.



Standard Equipment

- User-friendly touch display
- Standard and customisable programs
- Durable and easy to clean finish
- Stainless steel inside and out
- Reversible, right-hinged self-closing door with lock
- Ventilated cooling system
- Efficient LED lighting

Optional Extras

- Internal rails can be configured (only SF500 and SF900)
- Various castor and leg options (only SF500 and SF900)

Baker SF500

The SF500 is designed for 40 × 60 cm baking trays and fits in bakeries with smaller volumes and limited space. The intelligent controller with a user-friendly touch screen panel gives you full command of the blast chilling/freezing processes. With stable temperature zones it is a reliable and trouble-free cabinet, and minimal supervision is required during the process.
Rounded corners, removable magnetic door gaskets and stainless steel interior and exterior makes it is easy to maintain optimal hygiene.



BAKER SF500

	SHOCK FREEZER -30/+10°C
MODEL	BAKER SF500
ITEM NUMBER	945090520
VOLUME (liter, gross/net)	465 / 314
COOLING CAPACITY AT -25°C (W)	882
CLIMATE CLASS	5
DIMENSIONS W x D x H (mm)	600 x 855 x 2125*
GROSS WEIGHT (kg)	140
REFRIGERANT / FILLING	R290 / 145 g
GWP / Co2 EQUIVALENT	3 / 0,000435 t
CONNECTION	230 V, 50 Hz, 4,73 A
CONNECTION LOAD (W)	792

** Height with L1 legs: 2090 mm*

Baker SF900

The SF900 is for bakeries with medium or large volumes.
You have full command of the blast chilling/freezing processes using the intuitive, and intelligent controller. It can be adapted for 47 × 63 cm / 46 × 61 cm, 60 × 80 cm or 50 × 80 cm baking trays.
Rounded corners, removable magnetic door gaskets and stainless steel interior and exterior, makes it is easy to maintain optimal hygiene.



BAKER SF900

	SHOCK FREEZER -30/+10°C
MODEL	BAKER SF900
ITEM NUMBER (tray size: 47 x 63 cm / 46 x 61 cm : 25A)	949090521
ITEM NUMBER (tray size: 60 x 80 cm : 25B)	949090520
ITEM NUMBER (tray size: 50 x 80 cm : 25D)	949090522
VOLUME (liter, gross/net)	949 / 833
COOLING CAPACITY AT -25°C (W)	1884
CLIMATE CLASS	5
DIMENSIONS W x D x H (mm)	820 x 1065 x 2240*
GROSS WEIGHT (kg)	186
REFRIGERANT / FILLING	R290 / 2x247 g
GWP / Co2 EQUIVALENT	3 / 0,001482 t
CONNECTION	230 V, 50 Hz, 9,09 A
CONNECTION LOAD (W)	1526

** Height with L1 legs: 2205 mm*

Baker SF1200

The SF1200 with roll-in feature is ideal for large production volumes.
It fits trolleys measuring up to 720 mm (W) x 907 mm (D) x 1880 mm (H) and the heated stainless-steel floor with integrated ramp makes loading and unloading easy, and supports a healthy, ergonomic working environment and efficient workflows.

Choose from three preset freezing programs, which cover the most common stages, or easily customise the settings to suit your specific routines and needs using the user-friendly control panel.

With stable temperature zones it is a reliable and trouble-free cabinet, and minimal supervision is required during the process, as it automatically switches to storage mode once the freezing process is complete.



BAKER SF1200
ROLL-IN

	SHOCK FREEZER -30/+10°C
MODEL	BAKER SF1200
ITEM NUMBER	941290520
VOLUME (liter, gross/net)	1422 / 1273
COOLING CAPACITY AT -25°C (W)	2156
CLIMATE CLASS	4
DIMENSIONS W x D x H (m)	880 x 1088 x 2445
GROSS WEIGHT (kg)	195
REFRIGERANT / FILLING	R290 / 102 g
GWP / Co2 EQUIVALENT	3 / 0,000306 t
CONNECTION	230 V, 50 Hz, 11,19 A
CONNECTION LOAD (W)	1881

CONFIGURATIONS & DIMENSIONS



POSSIBLE NUMBER OF BAKING TRAYS

The internal shelf supports are available in various configurations to suit the industry's varying shelf dimensions.

The distance between the baking trays can be adjusted depending on what the cabinet is to contain.

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

Baker 500
26 trays with 50 mm spacing
16 trays with 75 mm spacing
13 trays with 100 mm spacing

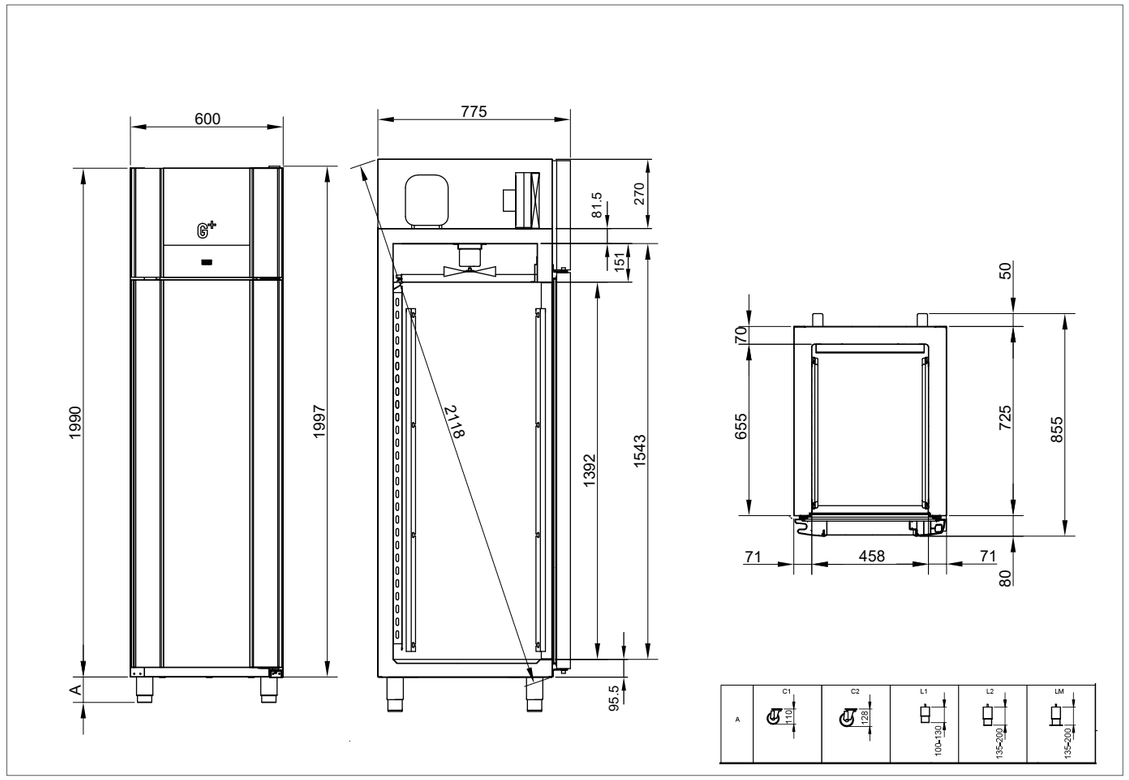
Baker 650
25 trays with 50 mm spacing
17 trays with 75 mm spacing
13 trays with 100 mm spacing

Baker 700
26 trays with 50 mm spacing
16 trays with 75 mm spacing
13 trays with 100 mm spacing

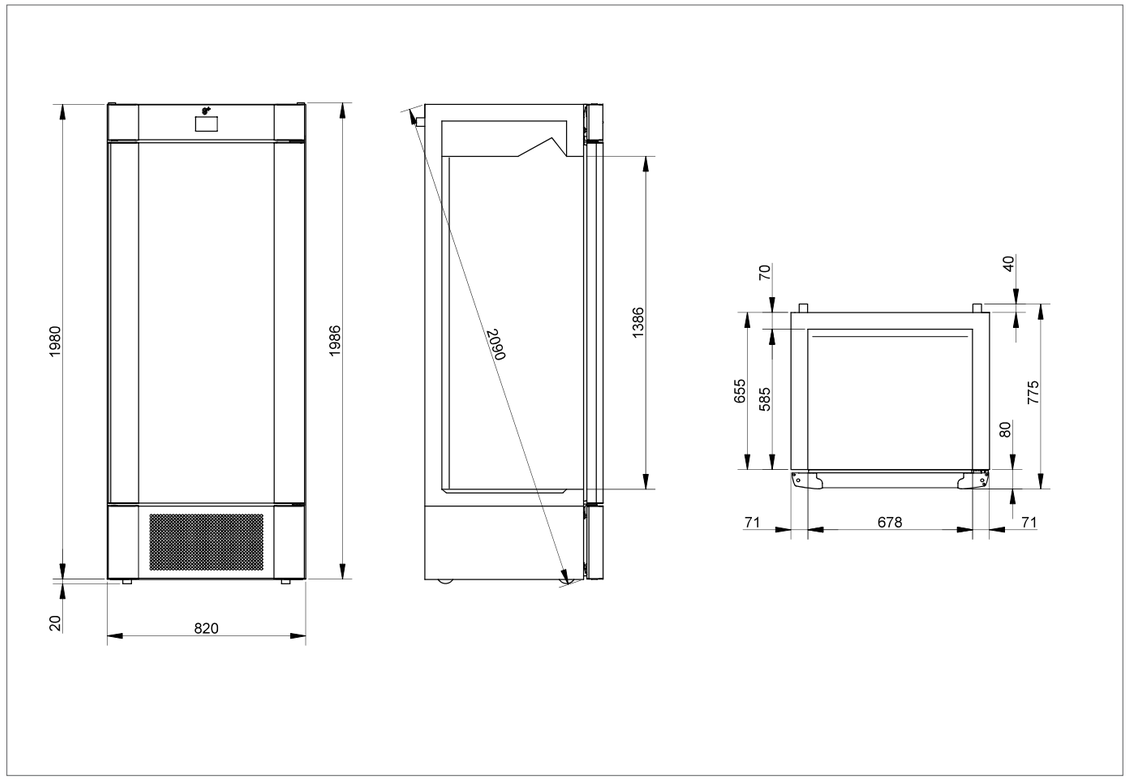
Baker 900
Tray size 60 x 80 cm, 50 x 80 cm and 47 x 63 cm / 46 x 61 cm:
26 trays with 50 mm spacing
16 trays with 75 mm spacing
13 trays with 100 mm spacing

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

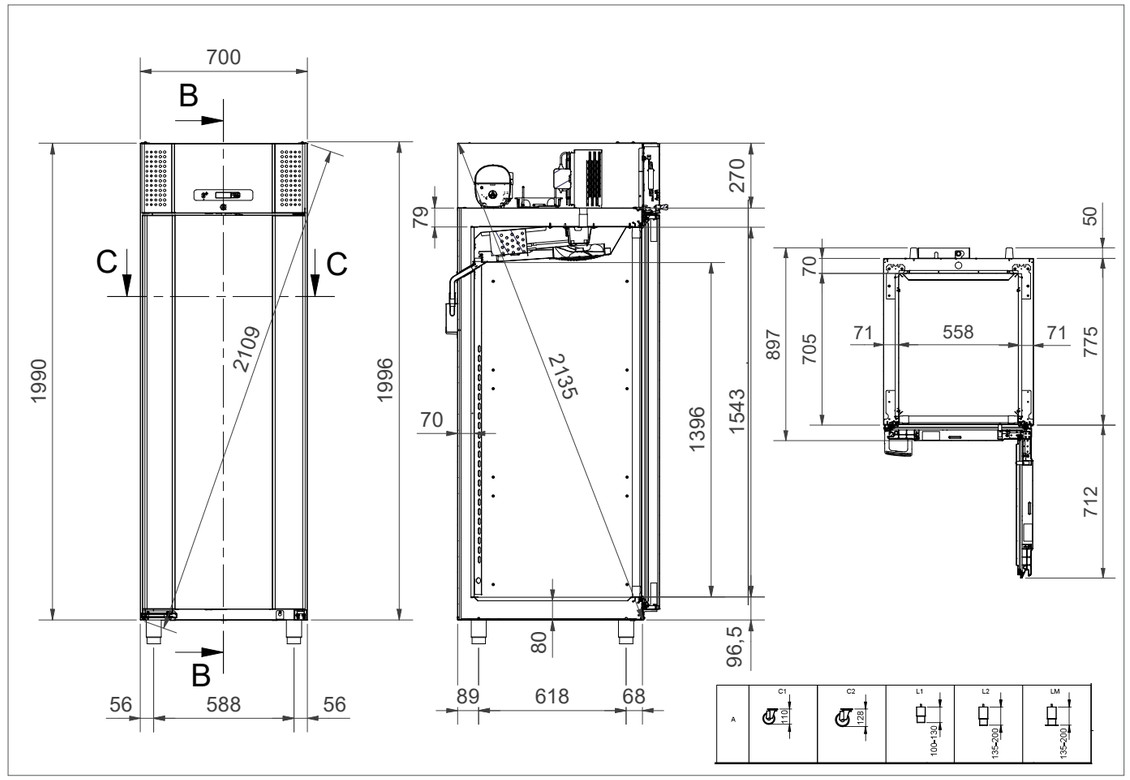
BAKER C500 / F500



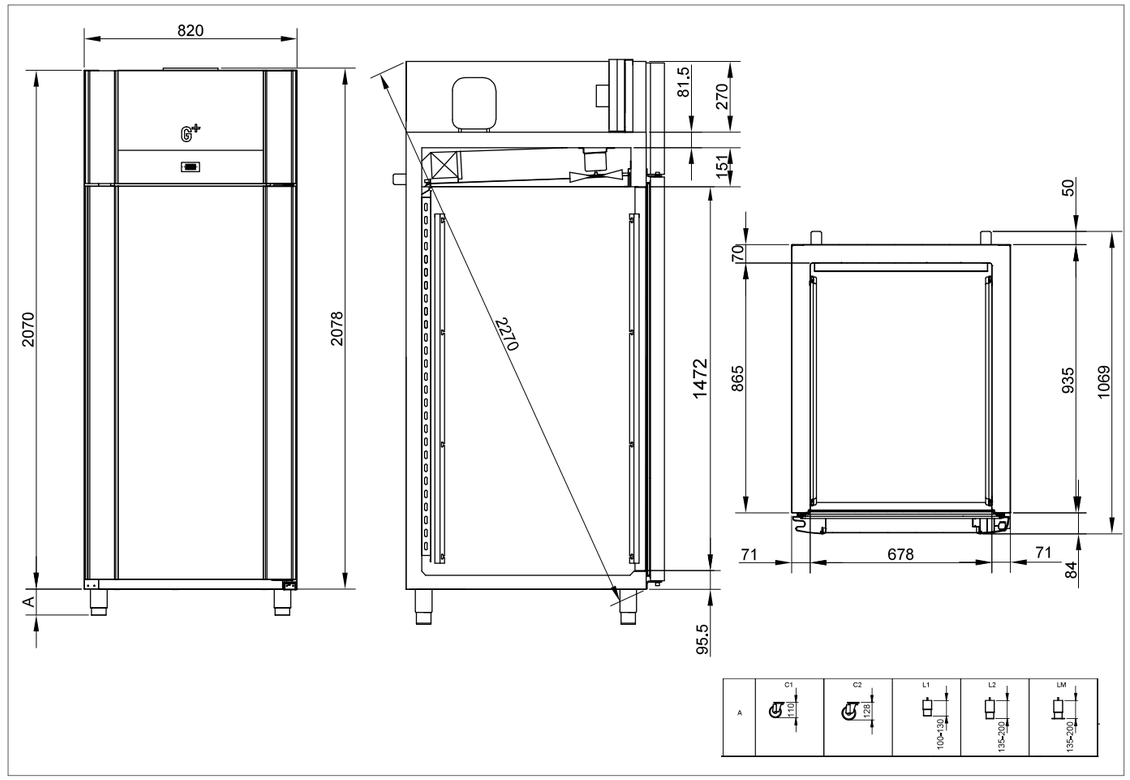
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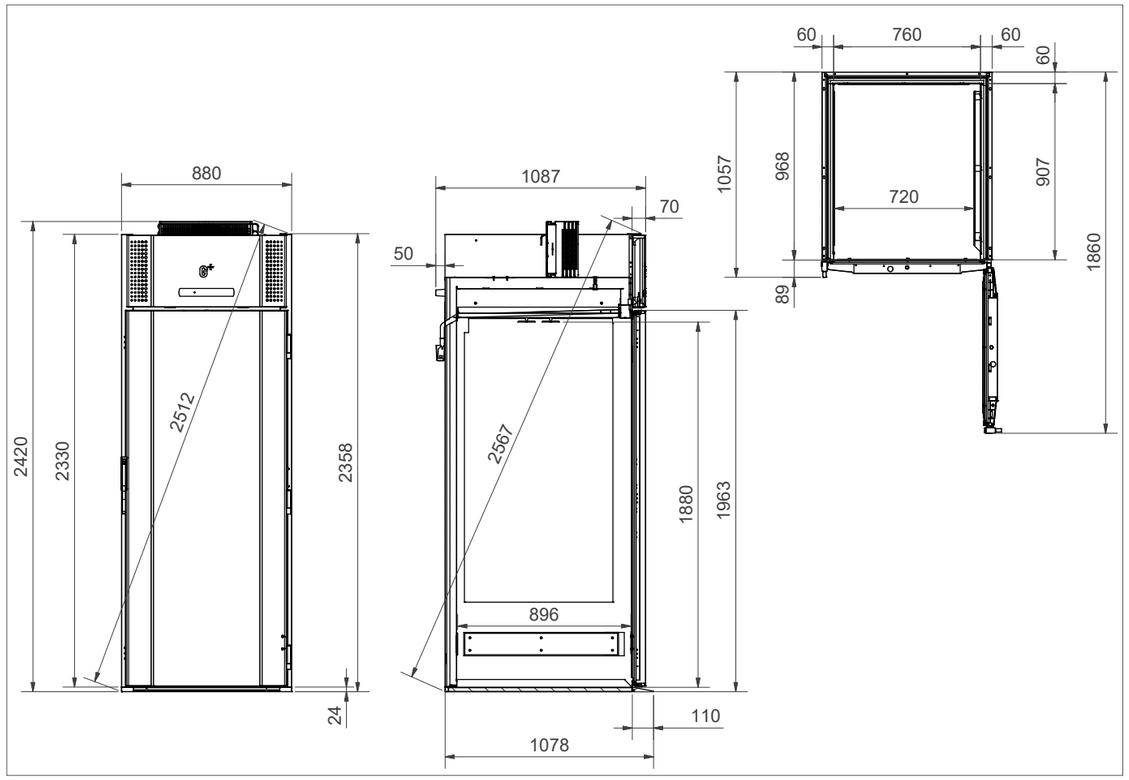
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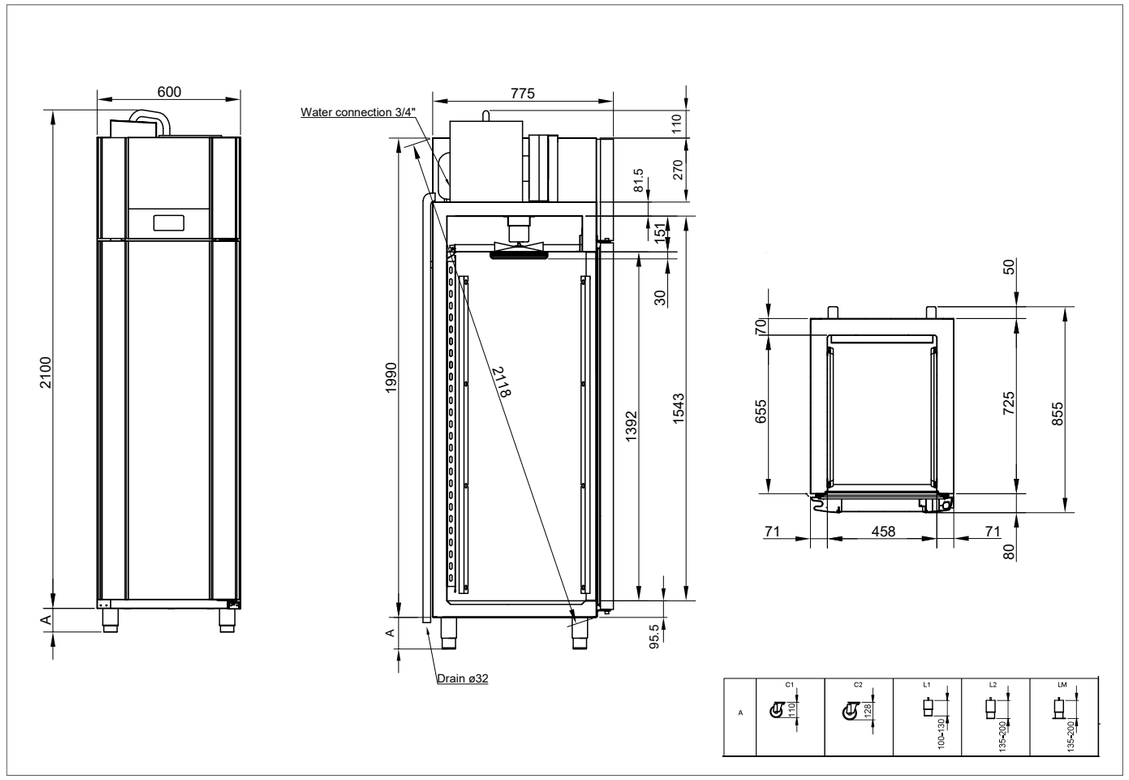
BAKER C900 / F900



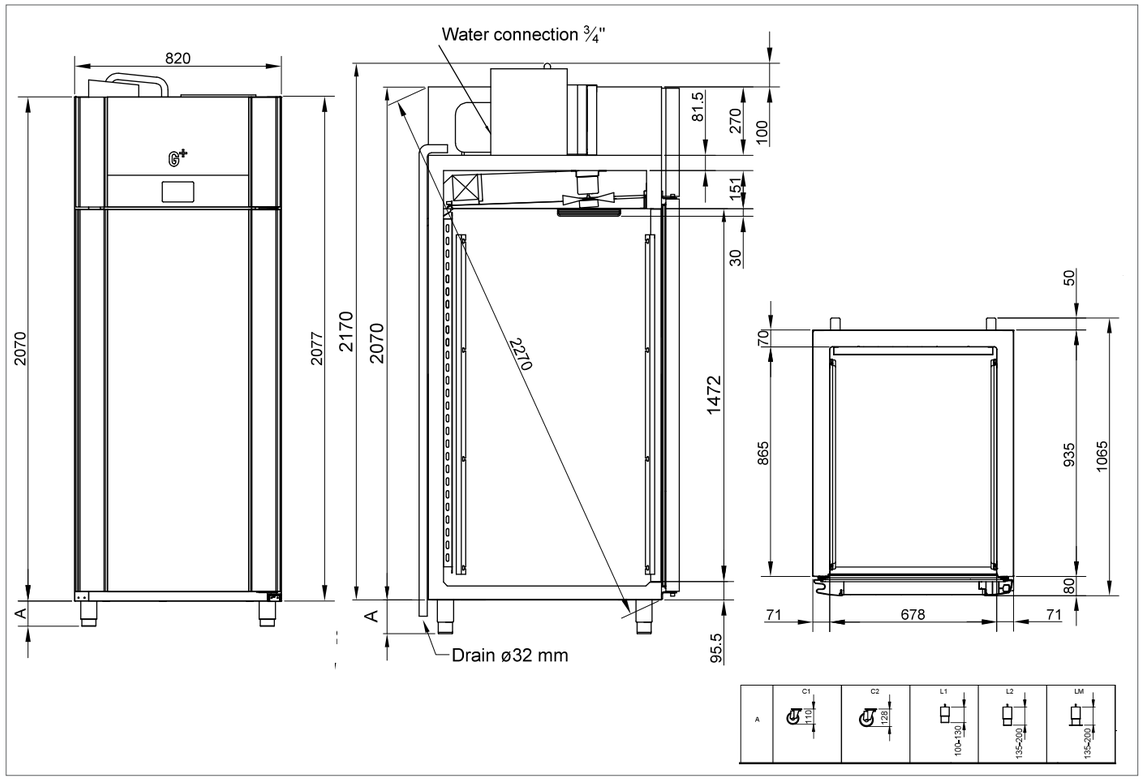
BAKER C1200 ROLL-IN / F1200 ROLL-IN



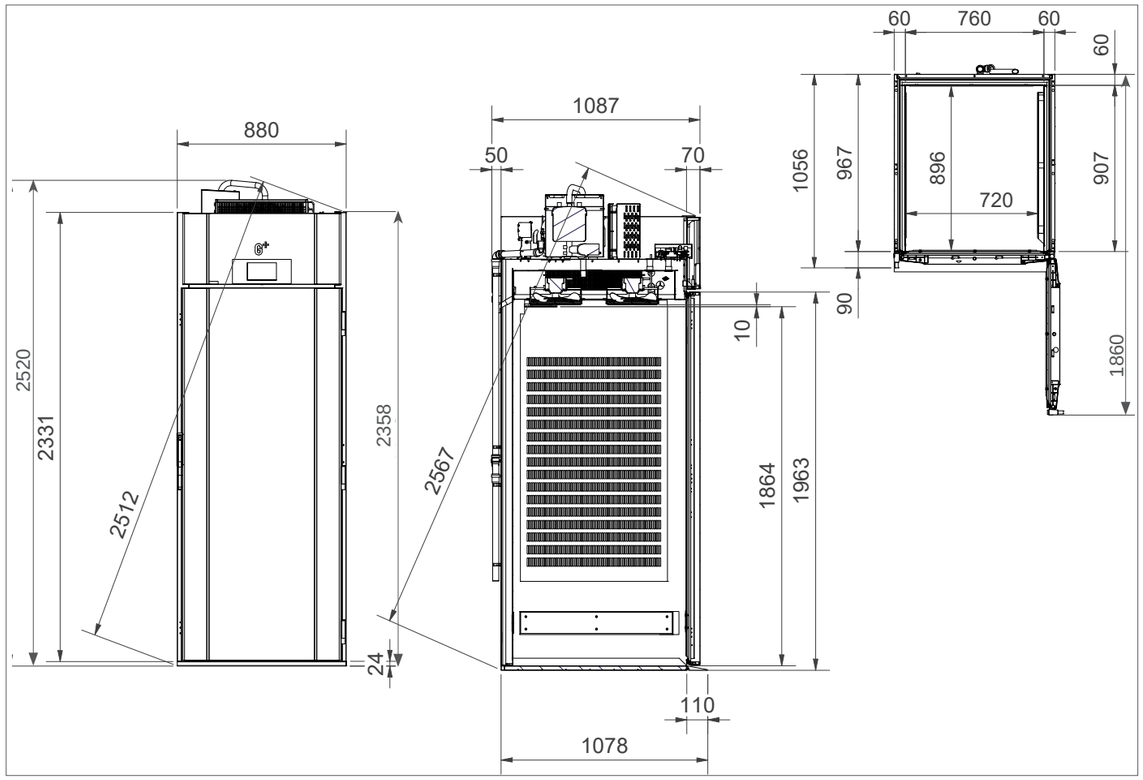
BAKER GA500



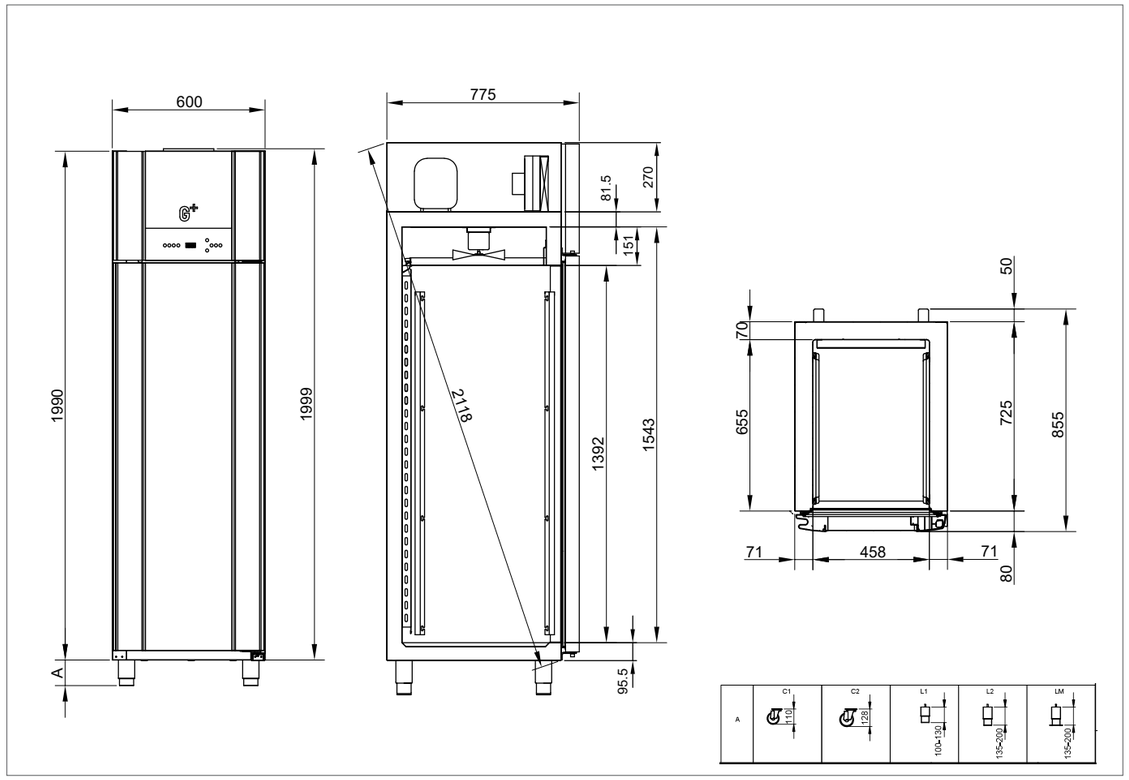
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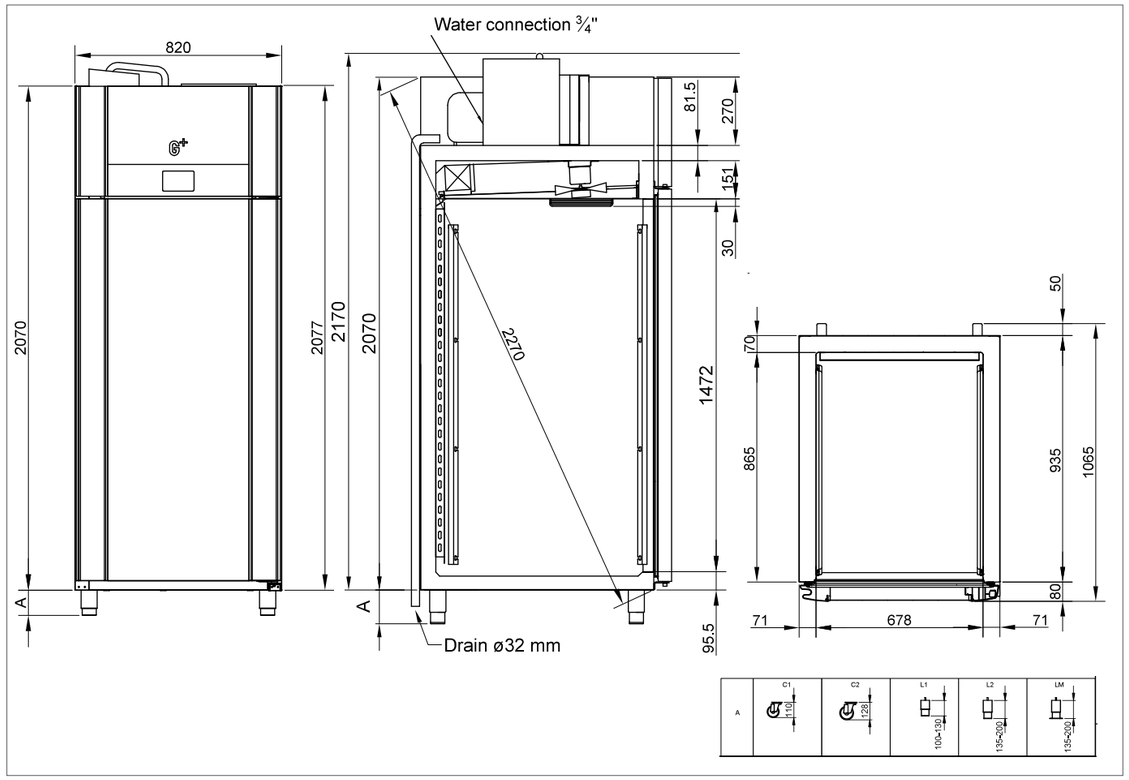
BAKER GA1200 ROLL-IN



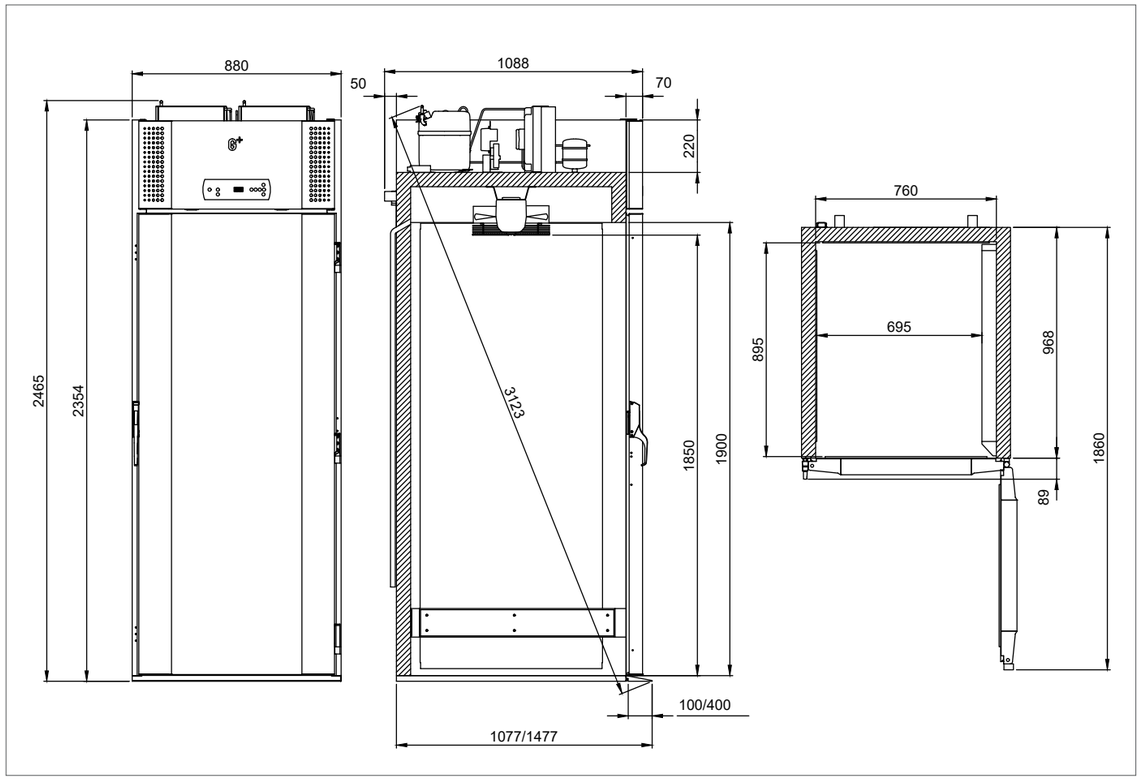
BAKER SF500



BAKER SF900



BAKER SF1200



TERMS OF SALE AND DELIVERY

1. Scope and validity
1.1 These terms of sale and delivery (the "Terms") of Gram Professional ApS ("Gram") apply to all offers, sales and deliveries, unless otherwise explicitly agreed by written agreement signed by both parties. 1.2 Amendments to these Terms will be valid only with explicit and written consent of Gram.

2. Offer and order
2.1 No final and binding agreement exists between the buyer and Gram until Gram issues a written order confirmation to the buyer. 2.2 In the event of disagreement over the content of the agreement between Gram and the buyer, the wording of the order confirmation takes precedence. If Gram were to issue an order confirmation that does not correspond to the buyer's purchase order/request, the buyer must give notice of such non-conformity to Gram no later than 48 hours after receipt of the order confirmation, failing which the order confirmation will be binding on the buyer. 2.3 Any offer made by Gram is valid for 30 calendar days from the date on which Gram sends the offer to the Buyer, unless otherwise explicitly stated by Gram, after which period the offer will automatically lapse. If the products were to sell out or if any of Gram's suppliers were to introduce relevant changes, the offer will also automatically lapse. 2.4 Where Gram has submitted an offer, Gram remains entitled, until said offer is accepted, to sell the products to third parties, in which event the offer automatically lapses (right to prior sale reserved).

3. Payment and retention of title
3.1 Terms of payment are current month + 10 calendar days after shipment of products. 3.2 If Gram cannot obtain a positive credit rating of the buyer, Gram will require payment in advance. Advance payment may be demanded at any time, and any failure by the buyer to comply will qualify as material breach. 3.3 Any failure by the buyer to effect timely payment entitles Gram to postpone further deliveries until payment has been made. Any counterclaim that the buyer might have, e.g. a claim for delivery under another order, does not entitle the buyer to withhold payment. The buyer is not entitled to set off against the purchase price any claim of its own against Gram, unless Gram agrees to such set-off in writing (effective payment required). 3.4 If payment is made later than the agreed date, Gram will be entitled to charge the buyer for collection costs and default interest from the due date. Default interest will be charged at the rate of 1.5% of the amount due per calendar month. If payment is overdue, Gram will also be entitled to change any and all terms of payment previously agreed and, where relevant, to demand security for future orders or payment in advance, see clause 3.2. 3.5 Gram reserves title to all products until the purchase sum, including default interest, etc., has been paid in full. This applies regardless of whether delivery has taken place or not. The passing of the risk as stipulated in the agreed Incoterms 2020, see clause 6, does not change this.

4. Prices
4.1 Gram's price lists are for guidance only, and Gram reserves the right to change them without notice. All prices are stated exclusive of VAT, taxes, import duties, handling fees, and shipping. The price as stated in the order confirmation applies, unless the invoiced price is manifestly incorrect or erroneous. 4.2 If an agreement has been entered into in which the parties have not agreed on all price elements, section 5 of the Danish Sale of Goods Act or the principle therein set out will apply (regardless of the applicability or non-applicability of the UN Convention on Contracts for International Sale of Goods (CISG).

5. Product specifications and information
5.1 Product specifications, illustrations, drawings and information on technical data such as weight, dimensions, volume, performance, quality, etc., provided in brochures, PowerPoint presentations, prospectuses and other promotional material, including on Gram's website, are for guidance only. Gram's product specifications are binding only in special cases where, as part of its agreement with the buyer, Gram has issued separate, written guarantee for product specifications and information, etc. Gram reserves the right to change the agreed specifications, where such changes can be implemented at no inconvenience to the buyer. 5.2 The buyer bears full responsibility for its choice of product, including for the buyer's attainment of the anticipated results and functionality, as well as for the product's ability to function and be used in the buyer's existing or contemplated environment. This general starting point can be departed from only if explicitly agreed to in writing by Gram.

6. Delivery and passing of risk
6.1 Unless otherwise specifically agreed in writing between the parties, Incoterms 2020 apply to any delivery of products, including partial deliveries. 6.2 Delivery will be Ex Works: 6500 Vojens - Denmark, see Incoterms 2020, unless otherwise agreed and specified in writing. This also applies where Gram has assumed ancillary obligations such as shipping or alternative delivery. No liability therefore attaches to Gram for any damage occurring during transport to the buyer, the buyer bearing the risk in respect of agreed shipment or delivery. Transport insurance will be taken out only if arranged and paid for by the buyer. 6.3 If it has been agreed that Gram will send the product to a specific address or location, all delivery costs are payable by the buyer. The risk passes to the buyer on an Ex Works: 6500 Vojens - Denmark basis, notwithstanding any agreement for delivery at a specific address or location. 6.4 Gram will note the pick-up or shipment date in the order confirmation. The handling fee (if any) will be stated in the order confirmation. 6.5 Orders will be available for pick-up at Metalparken 9, Hall 9, DK-6500 Vojens, at a specified pick-up time during the following time interval (CET/CEST): Monday - Friday: 07:00 - 13:00 6.6 The desired pick-up time must be communicated to Gram no later than 12:00 CET/CEST 2 days before the desired pick-up date by email to shipping@gram-scientific.com. Not later than 1 business day from receipt of the buyer's written request for desired pick-up time, Gram will either confirm the request or propose a new pick-up time. 6.7 Gram may change the pick-up terms and conditions by written notice to the buyer.

7. Time of delivery and delays
7.1. Unless otherwise agreed in each case, Gram does not guarantee a specific delivery date or time, offering only a non-binding and indicative time of delivery. A delay of delivery will not entitle the buyer to compensation or reimbursement of any kind. Gram is not liable for losses incurred by the buyer resulting from any non-compliance with the specified indicative time of delivery. 7.2 In cases where Gram has guaranteed a specific time of delivery, any liability Gram may incur for such delay will be limited to 5% of the value of the delayed products. Under no circumstance, however, will Gram be liable for any indirect losses (loss of profit, loss of revenue, substitute purchases, etc.).

8. Returns
8.1 Products may be returned only if still in unopened packaging and with Gram's prior written consent. The buyer has no general right to return products. 8.2 Returns are at the buyer's expense and risk. If returning a product, the buyer must pay to Gram a handling fee of 50% of the invoiced price.

9. Cancellation/annulment and changes
Cancellation of or changes to orders require Gram's written approval. The buyer is financially liable for all costs incurred and for any loss of profit sustained in connection with any such cancellation or change.

10. Obligation to examine and notice of non-conformity
10.1 The buyer is responsible for examining all products delivered, including their condition, immediately upon receipt, such examination to include a thorough inspection to detect any damage, non-conformity or incorrect deliveries, etc. 10.2 Upon such examination, any damage, non-conformity or errors identified must be noted in the delivery document and the transport document, respectively, whether the buyer takes delivery of the products or not. 10.3 Any claims in respect of damage or non-conformity must be supported by pictures for documentation purposes and must be notified to Gram without undue delay. The buyer may only rely on claims acknowledged and accepted by Gram in writing. Gram's liability for any such claims is limited to the value of the product. Gram will be entitled always to satisfy any such claim by offering a replacement or repair. Any costs incurred by the buyer in connection with a claim are of no relevance to Gram.

11. Product warranty
11.1 The agreed warranty period will be stated on the invoice. Gram decides the method by which the product warranty will be fulfilled in each case, offering either repair, a dispatch of spare parts, or a new replacement product. 11.2 The buyer is responsible for proper installation, start-up, maintenance and servicing of the product, all to be performed by certified professionals and in accordance with the instructions in the relevant product guidelines and manuals. Failing this, the product warranty will lapse or apply only to a limited extent. It is for the buyer to prove that the error or defect giving rise to a claim under the product warranty was not caused or exacerbated by incorrect installation, start-up or maintenance. 11.3 Gram will remedy product faults caused by incorrect design, materials or workmanship in specific circumstances.

12. Product liability
12.1 Gram will be liable for any harmful effects of defective products only if and to the extent that the Danish Product Liability Act (Produktansvarsloven) prescribes mandatory product liability for personal injury or damage to property relating to products intended for non-commercial use. 12.2 Gram disclaims any and all other product liability according to the rules developed in case law. 12.3 Gram is not liable for any damage to real property or to any items or objects occurring while the products are in the buyer's or any third party's possession. Nor does Gram accept any liability for damage to products manufactured by the buyer or for any products into which any such products are incorporated, unless otherwise prescribed by mandatory rules. 12.4 Gram is not liable to pay costs for delivery or disposal, nor is Gram liable for loss of profit or any other indirect loss, in connection with claims arising from the rules on mandatory product liability. Gram's product liability is capped at a maximum of DKK 500,000. If Gram were to be held to be liable to any third party, the buyer must indemnify Gram to the same extent as that to which Gram's liability is limited under this clause, including for Gram's costs for legal assistance, etc. 12.5 Under no circumstance will Gram be liable for loss of profit, loss of savings, loss of product content, loss of data, loss of good will, losses suffered by indirectly injured parties or other indirect losses. Nor will Gram be liable if the buyer or a third party has not used Gram's products in accordance with the instructions given in the product's manuals and recommendations, has used the product in any way other than its intended use, or has breached the product warranty. 12.6 If any third party were to submit a product liability claim against Gram or the buyer, then Gram or the buyer (as the case may be) is obliged to notify the other party immediately. 12.7 Gram and the buyer are mutually obliged to conduct litigation and arbitration proceedings brought against them by third parties claiming damages or compensation under product liability in respect of any Gram product. The buyer is furthermore obliged to accept to be sued as co-defendant before the court or arbitral tribunal in respect of any such claims brought against Gram.

13. Force majeure
13.1 If as a result of a Force Majeure Event (as defined below) either party were to be unable to fulfil in a proper or timely manner its obligations under any agreement between the parties, including its obligations under these Terms (except obligations to effect payment), those obligations will be suspended for as long as the Force Majeure Event persists. 13.2 A party that becomes aware of a potential or impending Force Majeure Event giving rise to or likely to give rise to non-conformity or delay as described in 13.1 must: (a) promptly notify the other party thereof; and (b) inform the other party of the duration of the period for which such non-conformity or delay is expected to persist. 13.3. "Force Majeure Event" means an event or a series of related events beyond the reasonable control of the affected party, such as disasters, explosions, fires, floods, riots, terrorist attacks, strikes, outbreaks of disease, subcontractor supply problems, and wars. 13.4 The affected party must take reasonable steps to mitigate the effects of the Force Majeure Event. 13.5 Gram is entitled to terminate the agreement by written notice effective immediately if as a result of one or more Force Majeure Events compliance with the obligation to deliver is rendered impossible as opposed to merely postponed.

14. Validity
14.1 If one or more provisions or clauses herein are invalid, devoid of legal effect or otherwise unenforceable, this in no way affects the validity of the other provisions of these Terms.

15. Governing Law and Venue
15.1 Any dispute between Gram and the buyer arising out of or in connection with the agreement, e.g. in connection with the interpretation of these Terms, must be settled in accordance with the rules of Danish law. Conflict-of-law rules do not apply (no renvoi). 15.2 Any dispute arising out of or in connection with the agreement between Gram and the buyer, including any dispute over the existence or validity of it, must be settled by arbitration at the Danish Institute of Arbitration in accordance with the rules of procedure adopted by the Danish Institute of Arbitration. All members of the arbitral tribunal will be appointed by the Danish Institute of Arbitration.

23.01.2025



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BY GRAM PROFESSIONAL

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MADE IN DENMARK