



BAKER SF500 SHOCK FREEZER

The SF500 combines flexibility and ease of use in a single cabinet, supporting a wide range of operations in the workflows of professional bakeries and patisseries.

The intelligent controller gives you full command of the blast chilling/freezing processes. 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.

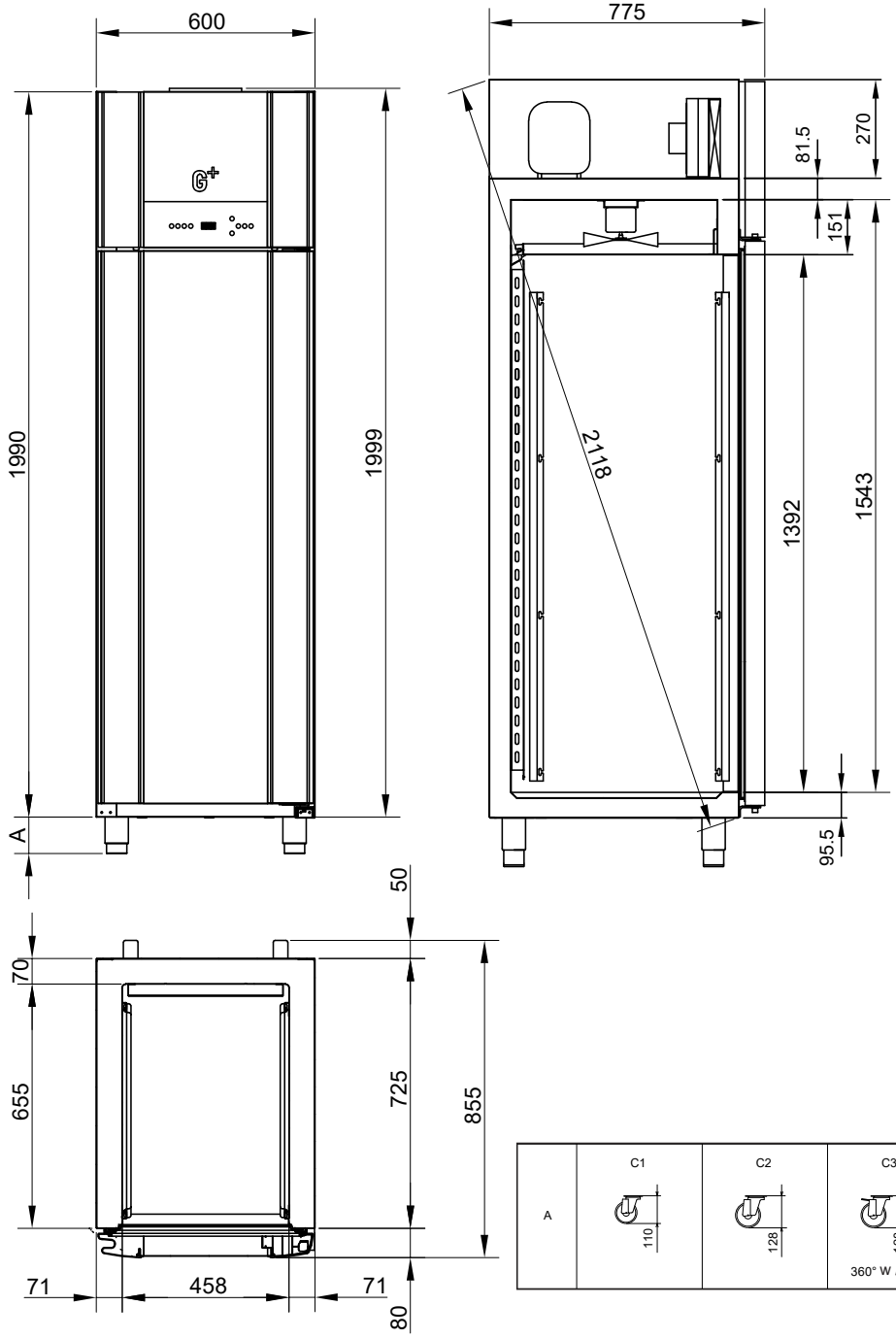
The SF500 is designed for 40 × 60 cm baking trays and fits in bakeries with smaller volumes and limited space.
With stainless steel both inside and out, it is easy to maintain optimal hygiene – ideal for optimised workflows and a healthy working environment.

Standard Equipment:
- Stainless steel interior and exterior
- User-friendly touch display with preset and customisable programs
- Durable and easy to clean finish
- Reversible, right-hinged self-closing door with lock
- Practical, reversible foot pedal door opener for easy access
- Ventilated cooling system
- Efficient LED lighting
- 25 sets of shelf support rails

Optional Extras:
- Additional wire shelves
- Various castor and leg options

	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

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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:
26 trays with 50 mm spacing
16 trays with 75 mm spacing
13 trays with 100 mm spacing