G+ BY GRAM PROFESSIONAL

MADE IN DENMARK

BAKER 1200
STORAGE CABINET Roll-in



The Baker 1200 storage cabinet is made for large bakeries and patisseries where capacity, ergonomics and efficiency are crucial.
This model 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 units feature a heated stainless steel floor with an integrated ramp, offering high temperature stability and rapid temperature recovery as well as supporting efficient workflows in day-to-day operations.

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.

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

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



Standard Equipment :
- Stainless steel interior and exterior
- Heated bottom plate
- Reversible, right-hinged door with lock
- LED lighting
- Removable heavy-duty door gaskets

Optional Extras:
- Left hinged door

	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

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