

G+

BY GRAM PROFESSIONAL

BEST IN CLASS – BUILD TO THRIVE IN THE TOUGHEST KITCHENS

PRODUCT CATALOGUE
GASTRO 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+ GRAM PROFESSIONAL

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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.



MAXI CABINETS

Powerful Fridges and Freezers for Professional Use

In a restaurant kitchen, the pace is fast, and the demands are high, so refrigeration equipment must be reliable, efficient and easy to handle – every day.

Our Maxi range is designed to thrive in the toughest environments in the professional kitchens, where reliability and durability are a must, even with frequent door openings and high demands for temperature stability.

Each unit has been extensively tested, so we know what it can withstand. As an example, our doors are tested to be opened more than 800,000 times, equivalent to more than 15 years of usage.

With low running costs, superb temperature stability and an innovative design that makes cleaning easy.
The Maxi range offers efficiency and peace of mind to your kitchen and staff.

These models are ideal for both restaurants, commercial kitchens as well as other tough environments where performance must not be compromised.

The Maxi range comes as freezers and chillers with extended temperature range.
All models have a unique integrated full length handle, rounded corners, magnetic removable door gaskets, LED light and self-closing doors with lock as standard.

Undoubtedly some of the most robust and reliable refrigerators and freezers on the market, perfectly adapted for intensive professional use.



Standard Equipment

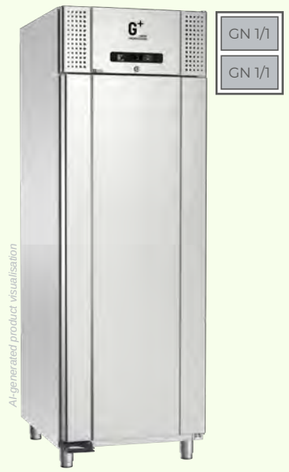
- Stainless steel inside and out
- 3 or 4 robust wire shelves
- Reversible, self-closing, right-hinged door with lock
- Practical foot pedal door opener (not applicable to MIDI- and ECO-models)
- Adjustable legs (135/200mm) or castors (128mm)

Optional Extras

- Additional wire shelves or stainless steel perforated shelves
- Left- or right-hinged door
- Alternative legs or castor sizes
- Alternative shelf support rails to adjust the cabinet to other tray sizes
- The MAXI range is also available for remote installation with CO2 or other refrigerants

Maxi 700 Superior

Superior is Gram Professional's new flagship model. The new, improved controller is easy to use, and the refrigeration system have been further upgraded to ensure even faster temperature recovery, lower energy consumption and a very long service life. It can hold two 1/1 GN trays in depth, placed either on stainless steel wire shelves or directly on anti-tilt shelf supports, for optimal space use and flexibility. The Superior model offers market-leading energy efficiency combined with high cooling capacity and operational reliability.



MAXI C700 SUPERIOR
MAXI F700 SUPERIOR

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	SUPERIOR C700 G S R L2 4S	SUPERIOR F700 G S R L2 4S
ITEM NUMBER	947011001	947021001
VOLUME (liter, gross/net)	610 / 454	610 / 454
NUMBER OF SHELVES	4	4
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 (40°C/40% RH)	5 (40°C/40% RH)
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 / 1,1 A	230 V, 50 Hz / 1,7 A
CONNECTION LOAD (W)	198	375

** Height with L1 legs: 2090 mm*

Maxi 1400 Plus

Maxi 1400 Plus is a double door cabinet in the deep GN 2/1 measure, allowing two 1/1 GN canteens to be placed in depth on each side. Ideal for kitchens that require generous storage and the flexibility to combine shelves and GN canteens.



MAXI C1400 PLUS
MAXI F1400 PLUS

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	PLUS C1400 G S RA L2 8N	PLUS F1400 G S RA L2 8N
ITEM NUMBER	941410120	941420220
VOLUME (liter, gross/net)	1359/1050	1359/1050
NUMBER OF SHELVES	8	8
ENERGY EFFICIENCY CLASS / EEI	A / 24,1	C / 40,9
ENERGY CONSUMPTION (kwh/year)	562	2720
SOUND LEVEL (db(A))	48,6	46,7
COOLING CAPACITY AT -10°C (W)	560	–
COOLING CAPACITY AT -25°C (W)	–	877
CLIMATE CLASS	5 (40°C/40% RH)	5 (40°C/40% RH)
DIMENSIONS W x D x H (mm)	1400 x 909 x 2125*	1400 x 909 x 2125*
GROSS WEIGHT (kg)	220	220
REFRIGERANT / FILLING	R290 / 0,149 kg	R290 / 0,149 kg
GWP / Co2 EQUIVALENT	3 / 0,000447 t	3 / 0,000447 t
CONNECTION	230 V, 50Hz / 1,774A	230 V, 50Hz / 3,55A
CONNECTION LOAD (W)	248	607

** Height with L1 legs: 2090 mm*

Maxi 510 Euro

Maxi 510 Euro is designed to meet European standard dimensions. With a width of just 600 mm, it fits easily into many kitchen spaces. The shelves accommodate a GN 1/1 canteen alongside smaller containers, allowing flexible combinations to suit your needs. Choose this cabinet for a professional solution with generous storage and a small footprint.



MAXI C510 EURO
MAXI F510 EURO

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	EURO C510 G S RA L2 4N	EURO F510 G S RA L2 4N
ITEM NUMBER	945110120	945120220
VOLUME (liter, gross/net)	465 / 314	465 / 314
NUMBER OF SHELVES	4	4
ENERGY EFFICIENCY CLASS / EEI	B / 28,3	D / 53,7
ENERGY CONSUMPTION (kwh/year)	319	1622
SOUND LEVEL (db(A))	45,6	48,9
COOLING CAPACITY AT -10°C (W)	260	–
COOLING CAPACITY AT -25°C (W)	–	402
CLIMATE CLASS	5 (40°C/40% RH)	5 (40°C/40% RH)
DIMENSIONS W x D x H (mm)	600x859x2125*	600x859x2125*
GROSS WEIGHT (kg)	122	122
REFRIGERANT / FILLING	R290 / 0,065 kg	R290 / 0,065 kg
GWP / Co2 EQUIVALENT	3 / 0,000195 t	3 / 0,000195 t
CONNECTION	230 V, 50Hz / 1,70A	230 V, 50Hz / 2,52A
CONNECTION LOAD (W)	144	367

** Height with L1 legs: 2090 mm*

Maxi 710 Twin

The Maxi 710 Twin cabinet is ideal for kitchens that require a wide cabinet. Its wide shelves and 530 mm depth make everything easy to access throughout the cabinet. An ergonomic choice for frequent use of small containers or two standard GN 1/1 canteens that need to be placed side by side. Ideal for kitchens with limited space.



MAXI C710 TWIN
MAXI F710 TWIN

	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	TWIN C710 G S RA L2 4N	TWIN F710 G S RA L2 4N
ITEM NUMBER	947110120	947120220
VOLUME (liter, gross/net)	614 / 451	614 / 451
NUMBER OF SHELVES	4	4
ENERGY EFFICIENCY CLASS / EEI	B / 26,8	C / 42,7
ENERGY CONSUMPTION (kwh/year)	362	1578
SOUND LEVEL (db(A))	47,3	49,2
COOLING CAPACITY AT -10°C (W)	260	–
COOLING CAPACITY AT -25°C (W)	–	490
CLIMATE CLASS	5 (40°C/40% RH)	5 (40°C/40% RH)
DIMENSIONS W x D x H (mm)	820x789x2125*	820x789x2125*
GROSS WEIGHT (kg)	136	136
REFRIGERANT / FILLING	R290 / 0,070 kg	R290 / 0,082 kg
GWP / Co2 EQUIVALENT	3 / 0,000210 t	3 / 0,000246 t
CONNECTION	230 V, 50Hz / 0,65A	230 V, 50Hz / 3,58A
CONNECTION LOAD (W)	144	368

** Height with L1 legs: 2090 mm*

Maxi 650 Midi

The 650 Midi is specially designed for professional kitchen environments where efficiency and ergonomics are crucial. With a maximum height of only 2 metres and a depth of 775 mm, it can easily be placed even in areas with low ceilings or narrow passageways. The ergonomic design ensures easy access in busy kitchens, and with the compressor located under the cabinet, the lowest loading height is higher than on other cabinets. This makes it easier to reach items at the bottom of the cabinet, easily and efficiently.



	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	MIDI C650 G S RA 4N	MIDI F650 G S RA 4N
ITEM NUMBER	946510121	946520221
VOLUME (liter, gross/net)	603 /452	603 /452
NUMBER OF SHELVES	4	4
ENERGY EFFICIENCY CLASS / EEI	B / 27,5	C / 46,9
ENERGY CONSUMPTION (kwh/year)	371,9	1725
SOUND LEVEL (db(A))	45,6	48,5
COOLING CAPACITY AT -10°C (W)	410	–
COOLING CAPACITY AT -25°C (W)	–	499
CLIMATE CLASS	5 (40°C/40% RH)	5 (40°C/40% RH)
DIMENSIONS W x D x H (mm)	820x775x2000	820x775x2000
GROSS WEIGHT (kg)	137	137
REFRIGERANT / FILLING	R290 / 0,113 kg	R290 / 0,100 kg
GWP / Co2 EQUIVALENT	3 / 0,000339 t	3 / 0,000300 t
CONNECTION	230 V, 50Hz / 1,3,6A	230 V, 50Hz / 2,44A
CONNECTION LOAD (W)	234	398

MAXI C650 MIDI
MAXI F650 MIDI

Maxi GR650 Midi Display

The Midi refrigerator with glass door is the ideal choice for busy kitchens. It is equipped with four stainless steel wire shelves, and with the compressor located at the bottom, loading is at a user-friendly height. The width of the cabinet ensures easy access to your food, and the glass door provides a quick and clear overview of the contents without having to open it.
A practical solution for efficient workflows in kitchens with limited space.



	DISPLAY REFRIGERATOR +2/+12°C
MODEL	MIDI GR650 G S R 4S
ITEM NUMBER	946570120
VOLUME (liter, gross/net)	603 / 441
NUMBER OF SHELVES	4
ENERGY EFFICIENCY CLASS / EEI	E / 75,5
ENERGY CONSUMPTION (kwh/year)	1006
SOUND LEVEL (db(A))	48,2
COOLING CAPACITY AT -10°C (W)	410
COOLING CAPACITY AT -25°C (W)	–
CLIMATE CLASS	5 (40°C/40% RH)
DIMENSIONS W x D x H (mm)	820x780x2000
GROSS WEIGHT (kg)	161
REFRIGERANT / FILLING	R290 / 0,123 kg
GWP / Co2 EQUIVALENT	3 / 0,000369 t
CONNECTION	230V, 50 Hz / 1,47A
CONNECTION LOAD (W)	260

MAXI GR650 MIDI
DISPLAY

Maxi 1200 roll-in

This cabinet is ideal for central kitchens that supply satellite units, providing secure cold storage and easy handling during preparation and distribution. The cabinet fits trolley sizes up to 720 mm(W) x 907 mm(D) x 1880 mm(H) which can be rolled directly in and out – perfect for chilled meals or temporary storage prior to transport. The Maxi 1200 is a compact and cost-effective alternative to a traditional cold room. It requires no external cooling system yet offers the same reliability and capacity in a free-standing cabinet.

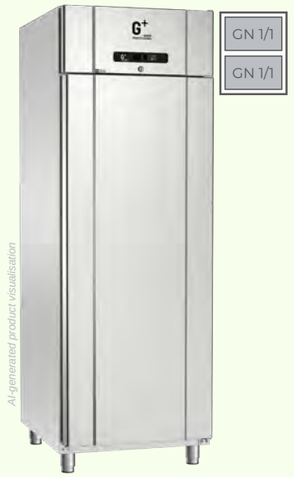


	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	C1200 G S R B	F1200 G S R B
ITEM NUMBER	941211120	941221220
VOLUME (liter, gross/net)	1422 / 1273	1422 / 1273
NUMBER OF SHELVES	–	–
ENERGY EFFICIENCY CLASS / EEI	–	–
ENERGY CONSUMPTION (kwh/year)	–	–
SOUND LEVEL (db(A))	–	–
COOLING CAPACITY AT -10°C (W)	719	–
COOLING CAPACITY AT -25°C (W)	–	633
CLIMATE CLASS	4 (30°C/55% RH)	4 (30°C/55% RH)
DIMENSIONS W x D x H (mm)	880x1088x2362	880x1088x2362
GROSS WEIGHT (kg)	202	202
REFRIGERANT / FILLING	R290 / 0,102 kg	R290 / 0,1045 kg
GWP / Co2 EQUIVALENT	3 / 0,000306 t	3 / 0,000315 t
CONNECTION	230V, 50 Hz / 3,06A	230V, 50 Hz / 3,97A
CONNECTION LOAD (W)	529	658

MAXI C1200
MAXI F1200
ROLL-IN

Maxi 700 ECO

The 700 ECO has been designed for professional kitchens that require a reliable and functional solution offering excellent usability at a cost-effective price. It has a large storage capacity with room for two GN 1/1 canteens in depth and comes with our new user-friendly controller and an upgraded cooling system that ensures rapid temperature recovery. You get great value for money with this unit – ideal as an extra freezer or fridge capacity for your kitchen.



	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	ECO C700 G S R L2 3N	ECO F700 G S R L2 3N
ITEM NUMBER	946911001	946921001
VOLUME (liter, gross/net)	610 / 454	610 / 454
NUMBER OF SHELVES	3	3
ENERGY EFFICIENCY CLASS / EEI	A / 23,8	C / 41,4
ENERGY CONSUMPTION (kwh/year)	322	1535
SOUND LEVEL (db(A))	46,4	46,7
COOLING CAPACITY AT -10°C (W)	425	–
COOLING CAPACITY AT -25°C (W)	–	502
CLIMATE CLASS	5 (40°C/40% RH)	5 (40°C/40% RH)
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 / 0,000174 t
CONNECTION	230 V, 50 Hz / 1,1 A	230 V, 50 Hz / 2,18 A
CONNECTION LOAD (W)	198	382

** Height with L1 legs: 2090 mm*

MAXI C700 ECO
MAXI F700 ECO

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.

FUNCTIONALITY WITH A PURPOSE

G+ products are designed to meet all the needs and requirements of today's professional kitchen.

With a deep understanding of the working environment and daily routines, we develop solutions that are intuitive, reliable, and user-friendly.



INNOVATION AT THE FOREFRONT

Professional kitchens are 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 the professional kitchen.

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, far 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.

COMPACT CABINETS

Flexible and Customisable Fridges and Freezers

Our G+ Compact series consists of energy-efficient and reliable refrigerators and freezers, designed for professional kitchens where a smaller footprint is needed.
It's smaller size (595 x 642 mm) makes it fit in almost anywhere, either built in or as stand-alone.

The cabinets are built from high-quality materials and come in three capacities, suitable for small, medium, and large storage needs.

Glass door models are equipped with LED lighting and a self-closing door, making them well suited to display products, with a good overview for possible self-service.

Compared to most other display products, the compact glass door range consists of full professional cabinets, with capacity and durability in a league of its own.

All Compact products can be delivered in both stainless and white exterior, with white ABS heavy duty interior.



Standard Equipment

- Full professional refrigeration system with automatic defrost and fast temperature revovery
- Reversible right hinged door with full length ergonomic handle and lock
- Robust PE-coated wire shelves with anti-tilt rails
- Adjustable legs: 100/135 mm (200/400 models), 135/200 mm (600 models) or castors: 128 mm (400 and 600 models)
- Low noise emission

Optional Extras

- Additional wire shelves or stainless perforated steel shelves with anti-tilt rail
- Left- or right-hinged door
- Alternative leg or castor sizes
- Mounting kit for wall mounting or combining 2 products
- Foot pedal door opener

Compact 200

The Compact 200 model, with its small footprint and low height, fits almost anywhere. With low noise emissions, it is ideal for placement under countertops in kitchens, bars, and cafés where space is limited. The product's professional refrigeration system ensures even temperature distribution and sufficient power for fast temperature recovery, even with frequent door openings.



R200 / F200

stainless / white painted steel

	REFRIGERATOR +2/+12°C	FREEZER -25/-5°C
MODEL	R200	F200
ITEM NUMBER STAINLESS STEEL	942000121	942020221
ITEM NUMBER WHITE	942000120	942020220
VOLUME (liter, gross/net)	128 / 78	128 / 78
NUMBER OF SHELVES	2	2
ENERGY EFFICIENCY CLASS / EEI	A+ / 11,4	B / 30,7
ENERGY CONSUMPTION (kwh/year)	227	871
SOUND LEVEL (db(A))	30,1	37
COOLING CAPACITY AT -10°C (W)	120	–
COOLING CAPACITY AT -25°C (W)	–	178
CLIMATE CLASS	4 (30°C/55% RH)	4 (30°C/55% RH)
DIMENSIONS W x D x H (mm)	595x642x830	595x642x830
GROSS WEIGHT (kg)	44	46
REFRIGERANT / FILLING	R600a / 0,031 kg	R600a / 0,033 kg
GWP / Co2 EQUIVALENT	3 / 0,000093 t	3 / 0,000099 t
CONNECTION	230 V, 50 Hz / 0,28 A	230 V, 50 Hz / 0,78 A
CONNECTION LOAD (w)	62	120

Compact 200 refrigerator with glass door

The Compact GR200 have the same advantages of the 200 model, now with a glass door.
It features integrated LED light and can be used as an undercounter display cabinet for quality products requiring stable temperatures, or as storage where the glass door provides a quick, easy overview without opening the door.



GR200
GLASS DOOR REFRIGERATOR

stainless / white painted steel

	GLASS DOOR REFRIGERATOR +2/+12°C
MODEL	GR200
ITEM NUMBER STAINLESS STEEL	942010321
ITEM NUMBER WHITE	942010320
VOLUME (liter, gross/net)	128 / 78
NUMBER OF SHELVES	2
ENERGY EFFICIENCY CLASS / EEI	A / 20,8
ENERGY CONSUMPTION (kwh/year)	413
SOUND LEVEL (db(A))	33,7
COOLING CAPACITY AT -10°C (W)	177
COOLING CAPACITY AT -25°C (W)	–
CLIMATE CLASS	4 (30°C/55% RH)
DIMENSIONS W x D x H (mm)	595x667x830
GROSS WEIGHT (kg)	49
REFRIGERANT / FILLING	R600a / 0,031 kg
GWP / Co2 EQUIVALENT	3 / 0,000093 t
CONNECTION	230 V, 50 Hz / 0,38 A
CONNECTION LOAD (w)	77

Compact 400

The Compact 400 model is with its small footprint and a height below 190 cm a very versatile cabinet. Its dimensions fit standard kitchen elements, and with low noise emissions, it is ideal for placement in staff kitchens, bars, and cafés where space is limited. The product's professional refrigeration system ensures even temperature distribution and sufficient power for fast temperature recovery, even with frequent door openings.



R400 / F400

stainless / white painted steel

	REFRIGERATOR +2/+12°C	FREEZER -25/-5°C
MODEL	R400	F400
ITEM NUMBER STAINLESS STEEL	944000121	944020221
ITEM NUMBER WHITE	944000120	944020220
VOLUME (liter, gross/net)	359 / 266	359 / 266
NUMBER OF SHELVES	5	5
ENERGY EFFICIENCY CLASS / EEI	B / 31,0	C / 39,5
ENERGY CONSUMPTION (kwh/year)	325	1101
SOUND LEVEL (db(A))	34,5	36,6
COOLING CAPACITY AT -10°C (W)	210	–
COOLING CAPACITY AT -25°C (W)	–	200
CLIMATE CLASS	4 (30°C/55% RH)	4 (30°C/55% RH)
DIMENSIONS W x D x H (mm)	595x642x1875	595x642x1875
GROSS WEIGHT (kg)	73	76
REFRIGERANT / FILLING	R600a / 0,051 kg	R600a / 0,047 kg
GWP / Co2 EQUIVALENT	3 / 0,000153 t	3 / 0,000141 t
CONNECTION	230 V, 50 Hz / 0,41 A	230 V, 50 Hz / 1,11A
CONNECTION LOAD (w)	88	151

Compact 400 refrigerator with glass door

The Compact GR400 have the same advantages of the 400 model, now with a glass door.
The product has integrated LED light and can be used as a display cabinet for quality products with high demand for temperature stability, or for storage where the glass door facilitates a fast and easy overview without opening the door.



GR400
GLASS DOOR REFRIGERATOR

stainless / white painted steel

	GLASS DOOR REFRIGERATOR +2/+12°C
MODEL	GR400
ITEM NUMBER STAINLESS STEEL	944010321
ITEM NUMBER WHITE	944010320
VOLUME (liter, gross/net)	359 / 266
NUMBER OF SHELVES	5
ENERGY EFFICIENCY CLASS / EEI	D / 64,7
ENERGY CONSUMPTION (kwh/year)	677
SOUND LEVEL (db(A))	34,2
COOLING CAPACITY AT -10°C (W)	210
COOLING CAPACITY AT -25°C (W)	–
CLIMATE CLASS	4 (30°C/55% RH)
DIMENSIONS W x D x H (mm)	595x667x1875
GROSS WEIGHT (kg)	84
REFRIGERANT / FILLING	R600a / 0,051 kg
GWP / Co2 EQUIVALENT	3 / 0,000153 t
CONNECTION	230 V, 50 Hz / 0,41A
CONNECTION LOAD (w)	103

Compact 600

The Compact 600 is the ideal cabinet for kitchens working with GN measurements, but where height is limited and most standard GN refrigerators and freezers don't fit.
With a height below 2 meters (with L1 legs) and space for GN 2/1 containers in depth, the Compact 600 fits perfectly and helps maximise the use of available kitchen space.



R600 / F600
stainless / white painted steel

	REFRIGERATOR +2/+12°C	FREEZER -25/-5°C
MODEL	R600	F600
ITEM NUMBER STAINLESS STEEL	946000121	946020221
ITEM NUMBER WHITE	946000120	946020220
VOLUME (liter, gross/net)	580 / 421	580 / 421
NUMBER OF SHELVES	4	4
ENERGY EFFICIENCY CLASS / EEI	C / 40,2	C / 44,5
ENERGY CONSUMPTION (kwh/year)	523	1578
SOUND LEVEL (db(A))	45,4	46,4
COOLING CAPACITY AT -10°C (W)	413	–
COOLING CAPACITY AT -25°C (W)	–	502
CLIMATE CLASS	5 (40°C/40% RH)	5 (40°C/40% RH)
DIMENSIONS W x D x H (mm)	695x868x2010	695x868x2010
GROSS WEIGHT (kg)	102	103
REFRIGERANT / FILLING	R600a / 0,058 kg	R600a / 0,043 kg
GWP / Co2 EQUIVALENT	3 / 0,000174 t	3 / 0,000129 t
CONNECTION	230 V, 50 Hz / 1,76A	230 V, 50 Hz / 2,51A
CONNECTION LOAD (w)	261	398

Compact 600 refrigerator with glass door

The Compact GR600 offers all the benefits of the 600 model, now with a glass door.
It features integrated LED lighting and can serve as a display cabinet for high-demand products requiring stable temperatures, or as storage where the glass door provides a quick, easy overview without opening the door.



GR600
DISPLAY REFRIGERATOR
stainless / white painted steel

	DISPLAY REFRIGERATOR +2/+12°C
MODEL	GR600
ITEM NUMBER STAINLESS STEEL	946010321
ITEM NUMBER WHITE	946010320
VOLUME (liter, gross/net)	580 / 421
NUMBER OF SHELVES	4
ENERGY EFFICIENCY CLASS / EEI	D / 70,1
ENERGY CONSUMPTION (kwh/year)	912
SOUND LEVEL (db(A))	45
COOLING CAPACITY AT -10°C (W)	413
COOLING CAPACITY AT -25°C (W)	–
CLIMATE CLASS	4 (30°C/55% RH)
DIMENSIONS W x D x H (mm)	695x868x2010
GROSS WEIGHT (kg)	114
REFRIGERANT / FILLING	R600a / 0,062 kg
GWP / Co2 EQUIVALENT	3 / 0,000174 t
CONNECTION	230 V, 50 Hz / 1,83A
CONNECTION LOAD (w)	276



LOW POWER CONSUMPTION

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

Even though newer cabinets use less power, there are still things you can do to keep consumption down even further:

- Avoid setting the temperature too low, if it's 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 your evaporator, and it may require additional defrosts to ensure optimal operation

125 YEARS WITH GRAM

In 2026, we 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!

DRIVEN BY TRADITION

The G+ product range represents decades of expertise in professional refrigeration technology. Building on a long tradition of Scandinavian craftsmanship and engineering, G+ embodies the next generation of high-performance solutions for the professional kitchen.

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

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 parts warranty and guarantee the availability of spare parts for at least 10 years.

We take pride in what we do and naturally comply with international quality standards such as ISO 9001 and ISO 14001.

GASTRO COUNTERS

Where Performance Meets Practicality

In busy commercial kitchens, efficiency and clever organization are essential. With Gastro counters, you have everything you need right at your fingertips.

Doors are easy to open and close, and anti-tilt shelf rails ensure that you can handle your ingredients safely with a swift hand.

Our energy-efficient and reliable chiller and freezer counters are built for intensive use, handling frequent door openings while maintaining an even and stable temperature throughout the counter.

The Gastro counter range offers a wide variety of customisation options to suit your kitchen's needs.

Designed to be placed directly against a wall, under a tabletop, on a plinth, or as a stand-alone makes it versatile and easy to incorporate into your kitchen layout.

Rounded corners and removable magnetic door gaskets make it easy to clean and maintain excellent hygiene, and the automatic and rapid defrosting ensures stable operation so you can focus on your most essential job – the food.



Standard Equipment

- Stainless steel inside and outside
- 2 stainless steel wire shelves pr. section
- Anti-tilt shelf support
- 50 mm insulated tabletop
- Reversible self-closing doors with ergonomic handles
- Removable magnetic door gaskets
- Adjustable legs (135/200mm) or castors (128mm)

Optional Extras

- Drawers: 2 x 1/2 or 3 x 1/3 drawers pr. section (Chillers only)
- Tabletop: Flat, with 50 mm backsplash, with insulated top (for placement under a tabletop)
- Alternative leg or caster sizes
- Electric elevation system
- Available for remote installation with CO2 or other refrigerants



C2 / F2

2-section chiller / freezer



C3 / F3

3-section chiller / freezer



C4 / F4

4-section chiller / freezer

	CHILLER -5/+12°C	FREEZER -25/-5°C	CHILLER -5/+12°C	FREEZER -25/-5°C	CHILLER -5/+12°C	FREEZER -25/-5°C
MODEL	C2	F2	C3	F3	C4	F4
ITEM NUMBER	940210120	940220220	940310120	940320220	940410120	940420220
VOLUME (liter, gross/net)	345 / 255	345 / 255	506 / 397	506 / 397	668 / 539	668 / 539
NUMBER OF SHELVES	4	4	6	6	8	8
ENERGY EFFICIENCY CLASS / EEI	A / 20,9	C / 46,8	A / 21,1	D / 53,1	A / 23,2	D / 56,0
ENERGY CONSUMPTION (kwh/year)	476	1638	533	2158	644	2587
SOUND LEVEL (db(A))	45,1	46	45,1	46,8	43,8	48,7
COOLING CAPACITY AT -10°C (W)	255	–	225	–	225	–
COOLING CAPACITY AT -25°C (W)	–	553	–	553	–	612
CLIMATE CLASS	5 (40°C/40% RH)	5 (40°C/40% RH)	5 (40°C/40% RH)	5 (40°C/40% RH)	5 (40°C/40% RH)	5 (40°C/40% RH)
DIMENSIONS W x D x H (mm)	1289x700x885*	1289x700x885*	1726x700x885*	1726x700x885*	2163x700x885*	2163x700x885*
GROSS WEIGHT (kg)	124	124	158	158	189	189
REFRIGERANT / FILLING	R290 / 0,097 kg	R290 / 0,050 kg	R290 / 0,097 kg	R290 / 0,059 kg	R290 / 0,097 kg	R290 / 0,060 kg
GWP / Co2 EQUIVALENT	3 / 0,000291 t	3 / 0,000150 t	3 / 0,000291 t	3 / 0,000177 t	3 / 0,000291 t	3 / 0,000180 t
CONNECTION	230 V, 50 Hz / 1 A	230 V, 50 Hz / 1,37 A	230 V, 50 Hz / 1,03 A	230 V, 50 Hz / 1,76 A	230 V, 50 Hz / 2,06 A	230 V, 50 Hz / 3,01 A
CONNECTION LOAD (W)	207	384	214	391	218	437

** Height from 885 - 950 depending on the choice of legs*

FLEXIBLE COUNTER SOLUTIONS

Precision Cooling for Every Corner of Your Kitchen

With our Gastro counter chiller, you can effortlessly access your prepped items, garnishes, and add-ons to your servings without having to move away from your work zone.

With an extended temperature range (-5 / +12 °C), the chiller counters are flexible and ideal for preserving your food, whether it is fish and shellfish, delicate herbs and toppings, or items in the pastry department.

The counter chillers are designed with ergonomics and efficiency in mind, and you can customise them with many different options to suit your kitchen perfectly.

Choose between 2, 3 or 4 sections with doors or drawers with easy-to-use handles that ensure quick access, along with a variety of other options to tailor the products to your requirements.



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 tough energy-efficient products, minimise waste in manufacturing, and use natural refrigerants. The steel in our cabinets is mostly recycled, and 82 percent of the electricity at our factory in Vojens, Denmark, comes from renewable sources.

The products are designed with thorough consideration for both production, use, and disposal.

We work closely with chefs, bakers, 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 10 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 us, for our customers and for our shared future.

PROCESS CABINETS

Blast Chillers and Rapid Cooling for Optimal Food Safety

Common to all Process models is the high build quality, modern cooling technology and the possibility of integration into existing processes and working environments.

With powerful and efficient fans, G+ Process cabinets are the right choice for any kitchen where food safety, hygiene and speed are crucial.

Our process refrigerators and freezers are designed to meet the highest demands.

Whether it's efficient rapid cooling, precise temperature control or highly safe storage in sensitive environments, we offer solutions that combine reliability, flexibility and energy-efficient operation.

No matter if it's for commercial kitchens, bakeries, patisseries or the food industry – there is a model to match your needs.





Process BC50 Blast Chiller

With a robust design, electronic control and CO2 compatibility, the BC50 is a reliable choice for commercial kitchens that need fast and safe cooling in an efficient working environment.

It is a powerful roll-in blast chiller with a capacity up to 60kg. The cooldown process is controlled by the included food probe.

The BC50 can be placed on the floor, so trolleys can be rolled directly in and out of the unit, giving a better working environment not having to manually load the heavy gastro pans.
It can also be adapted to fit a roll-in trolley for rational ovens SCC/CPC 201 or COMBI 20 1/1.



BC50
blast chiller

Standard Equipment

- Max capacity: 60 kg
- Robust stainless steel construction
- Right-hinged door with lock and practical snap lock
- Powerful fans for efficient cooling
- Efficient evaporator

Optional Extras

- The products are available with water-cooled condenser
- Also available for remote installation with CO2 or other refrigerants
- Adaption set for Rational SCC/CPC 201 and COMBI 20 1/1

	BC50 BLAST CHILLER -25/+10°C
MODEL	BC 50
ITEM NUMBER	940500110
VOLUME (liter, gross/net)	970 / 630
ENERGY CONSUMPTION PER CHILLING CYCLE (kWh/kg)	0,08
SOUND LEVEL (db(A))	–
COOLING CAPACITY AT -10°C (W)	4588
CLIMATE CLASS	4 (40°C/55% RH)
DIMENSIONS W x D x H (mm)	780x1030x2215
GROSS WEIGHT (kg)	205
REFRIGERANT / FILLING	R452A / 2 x 1,15 kg
GWP / Co2 EQUIVALENT	2140 / 4,925 t
CONNECTION	3P+N+PE, 50 Hz / 3 x 6,8A or 230 V, 50 Hz / 12,32A
CONNECTION LOAD (w)	3011
MAX LOADING CAPACITY (kg) from +70°C to +3°C in 90 min.	60



SC500
shock chiller

SC710
shock chiller

Process SC500 & SC710 Shock Chiller

Multifunctional cabinets for the modern production kitchen - when flexibility and functionality are key. Both models have the same features but come in different sizes and capacities.

With three different cooling programmes:
Timed, hard or gentle cooling to a set temperature – the kitchen has full control over food safety and quality.

The cabinet can also be used for defrosting, chilling or freezing with temperatures ranging from -30°C to +10°C, making it ideal as a flexible backup solution during busy periods.

Once the planned cooling cycle is complete, the cabinet automatically returns to store the products at the set temperature.

This model is a versatile choice for kitchens that require both refrigeration and freezing capacity and extra storage space - without compromising on quality or control.

Standard Equipment

- 3 cooling programs: timed, hard or gentle
- Temperature range -30°C to + 10°C
- Automatic defrosting
- Fridge/freezer with storage and defrosting unit in one
- Powerful fans and efficient evaporator
- 5 stainless steel wire shelves
- Effective LED lighting
- Practical foot pedal door opener
- Adjustable legs (135/200mm) or castors (128mm)

Optional Extras

- Available for remote installation with CO2 or other refrigerants

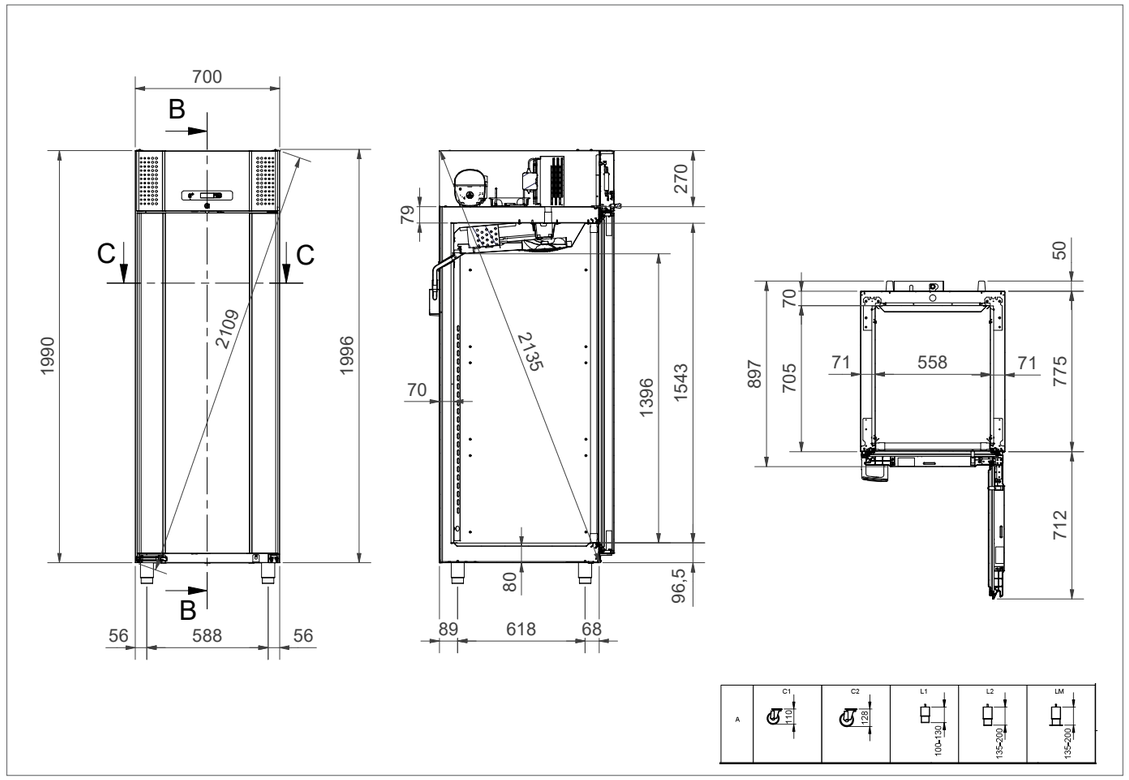
	SC500 SHOCK CHILLER -30/+10°C	SC710 SHOCK CHILLER -30/+10°C
MODEL	SC500	SC710
ITEM NUMBER	945180120	947180120
VOLUME (liter, gross/net)	465 / 319	614 / 451
NUMBER OF SHELVES	5	5
SOUND LEVEL (db(A))	–	–
COOLING CAPACITY AT -10°C (W)	1706	2326
CLIMATE CLASS	5 (40°C/40% RH)	5 (40°C/40% RH)
DIMENSIONS W x D x H (mm)	600x855x2125*	820x785x2125*
GROSS WEIGHT (kg)	132	167
REFRIGERANT / FILLING	R290 / 0,150 kg	R290 / 2 x 0,149 kg
GWP / Co2 EQUIVALENT	3 / 0,00045 t	3 / 0,000894 t
CONNECTION	230 v, 50 Hz / 5,66A	220 V, 50Hz / 8,24A
CONNECTION LOAD (w)	1025	1523
MAX LOADING CAPACITY (kg) from +60°C to +8°C in 4 hours	25	50

** Height with L1 legs: 2090 mm*

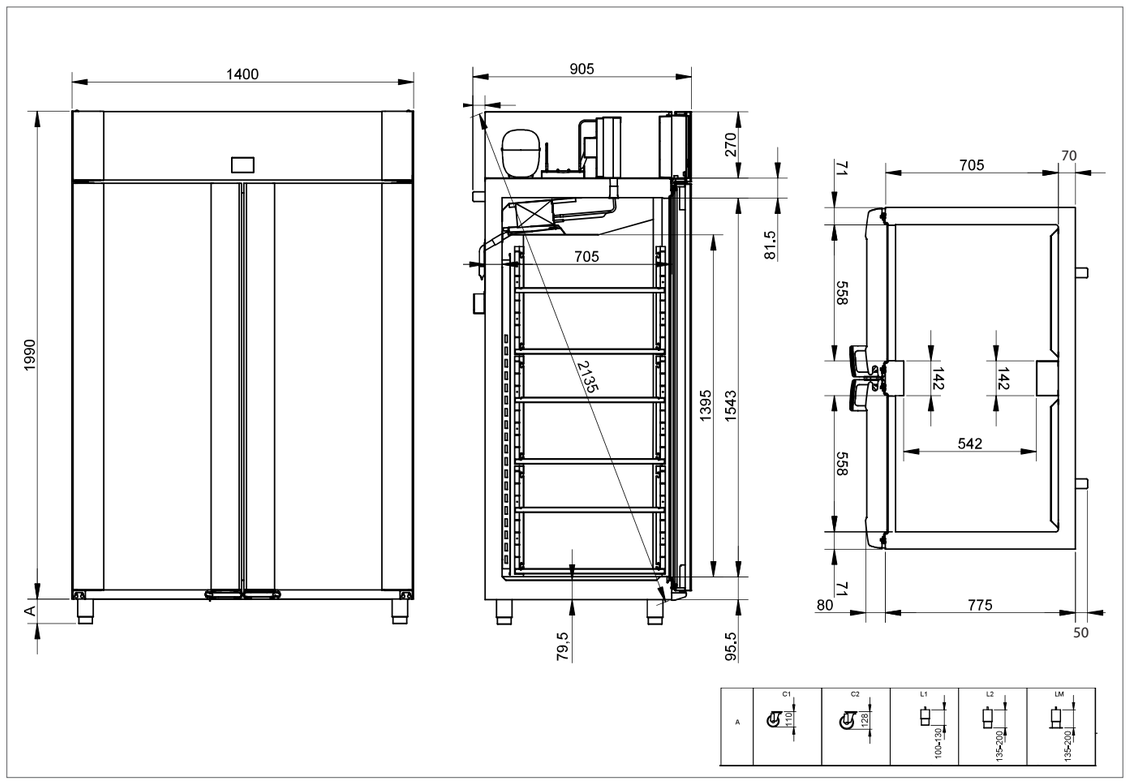
DIMENSIONS



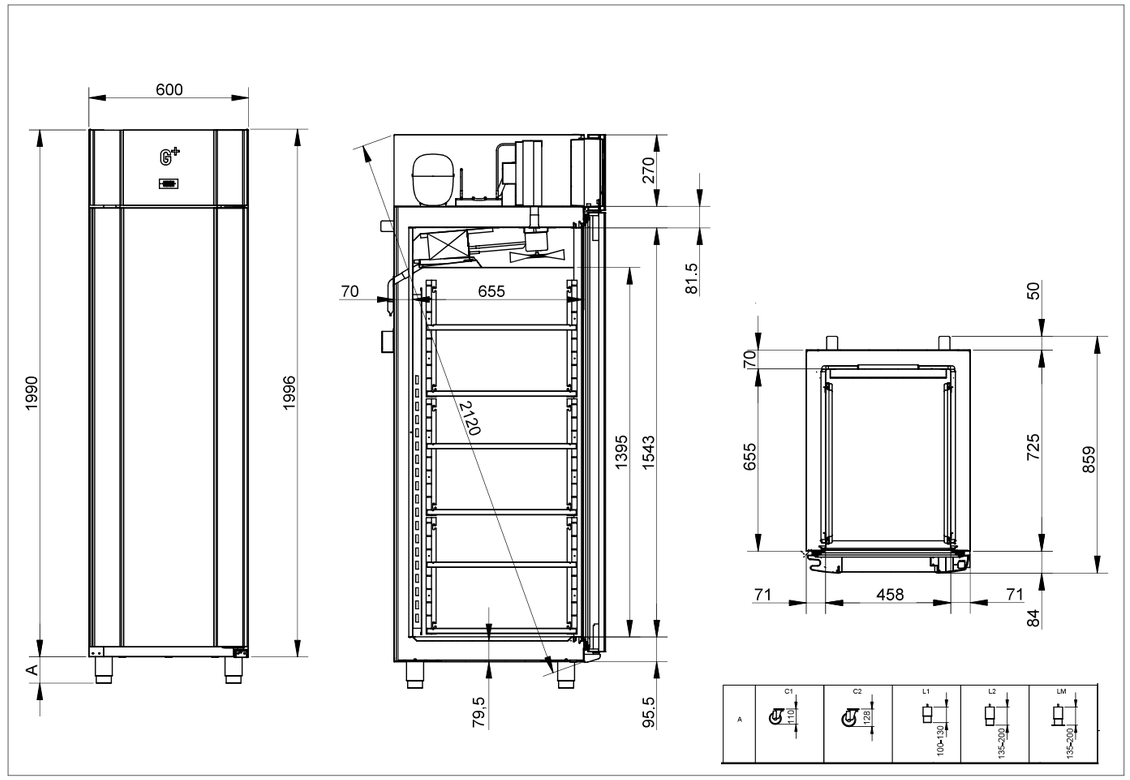
MAXI C700 SUPERIOR / MAXI F700 SUPERIOR



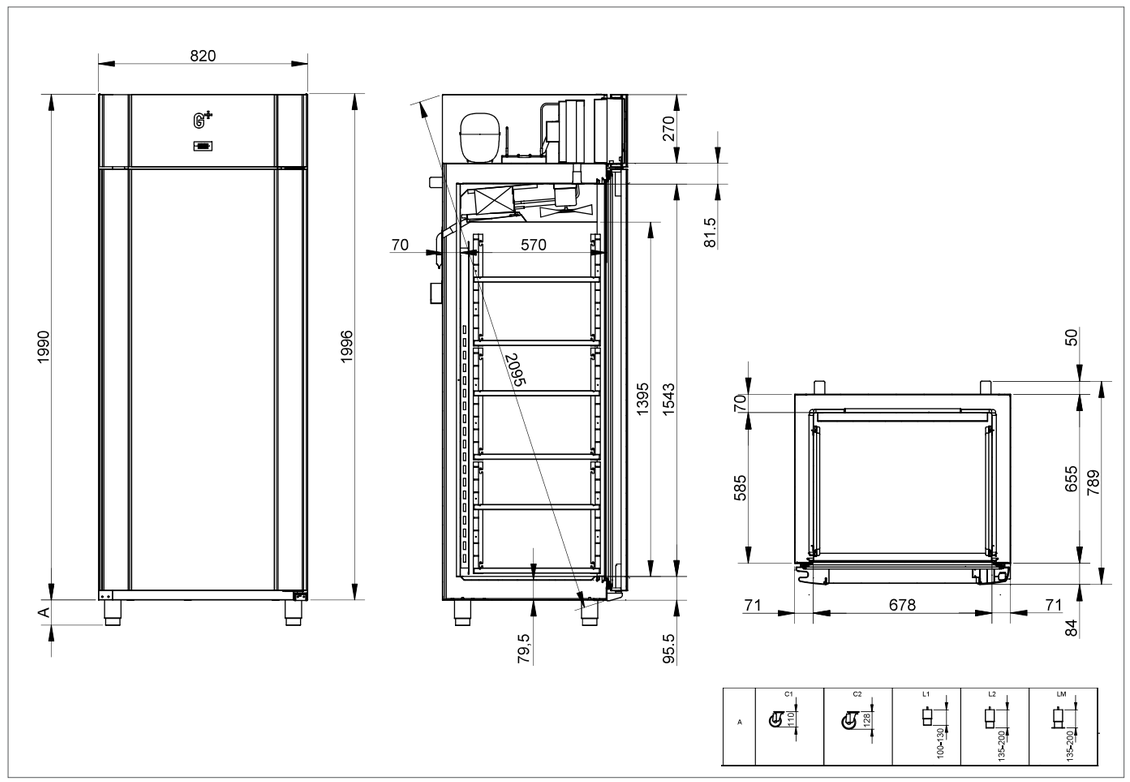
MAXI C1400 PLUS / MAXI F1400 PLUS



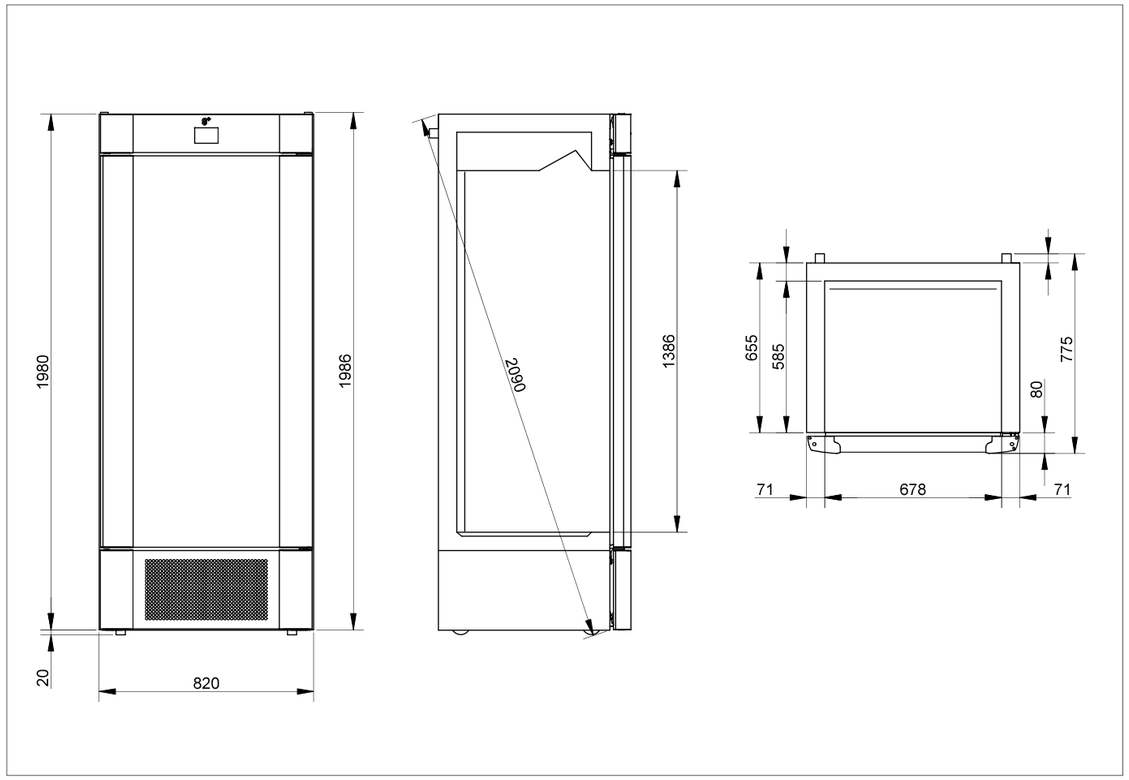
MAXI C510 EURO / MAXI F510 EURO



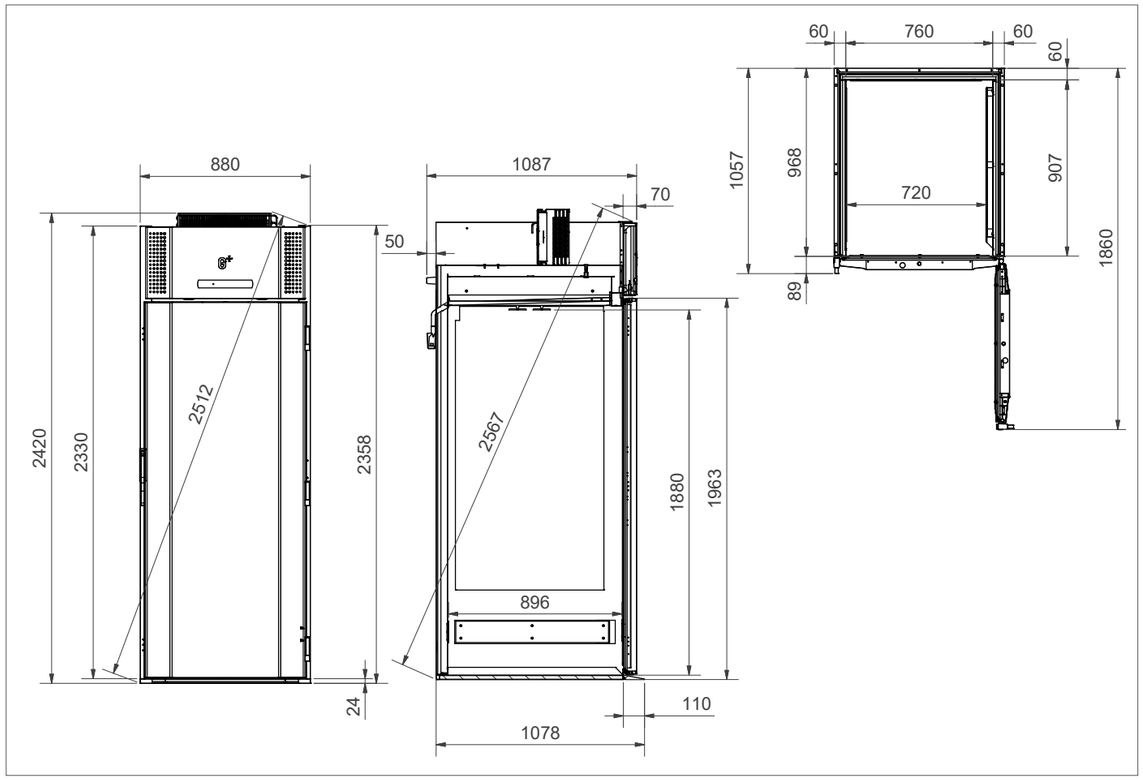
MAXI C710 TWIN / MAXI F710 TWIN



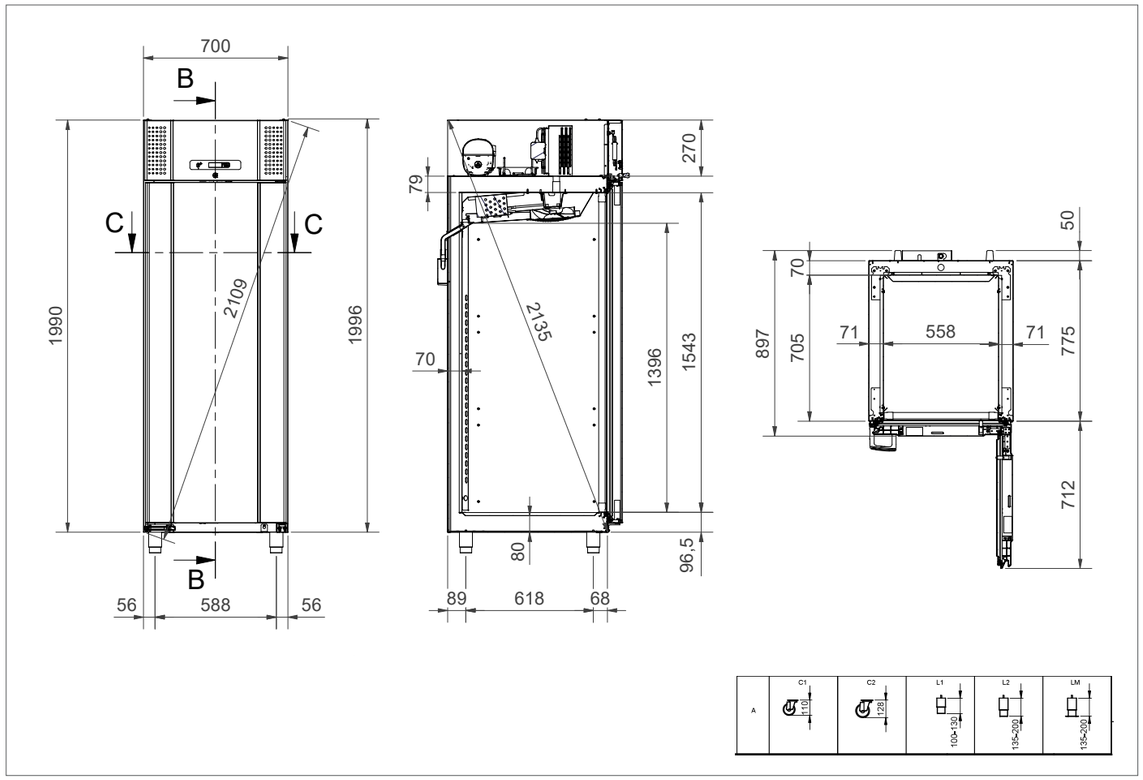
MAXI C650 MIDI / MAXI 650 MIDI / MAXI GR650 MIDI DISPLAY



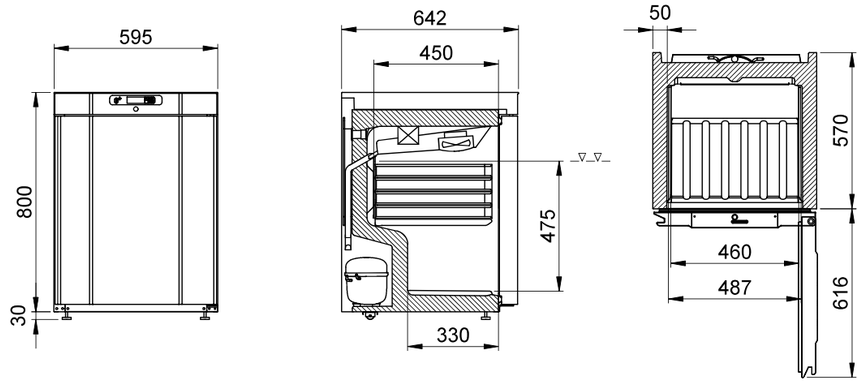
MAXI C1200 ROLL-IN / MAXI F1200 ROLL-IN



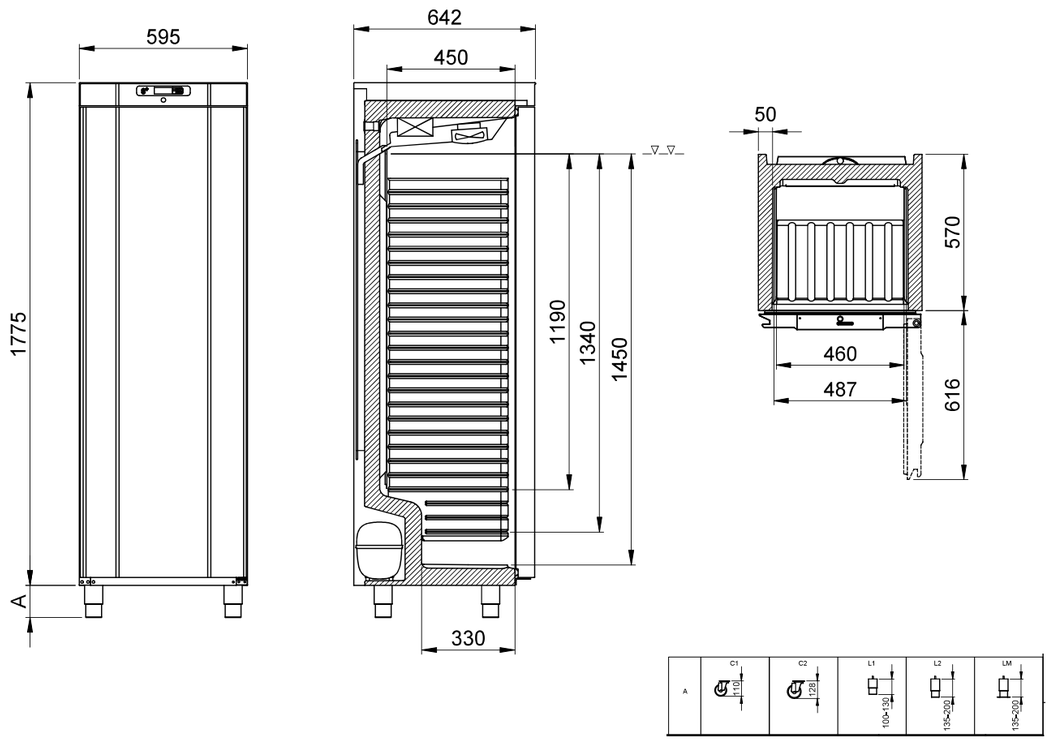
MAXI C700 ECO / MAXI F700 ECO



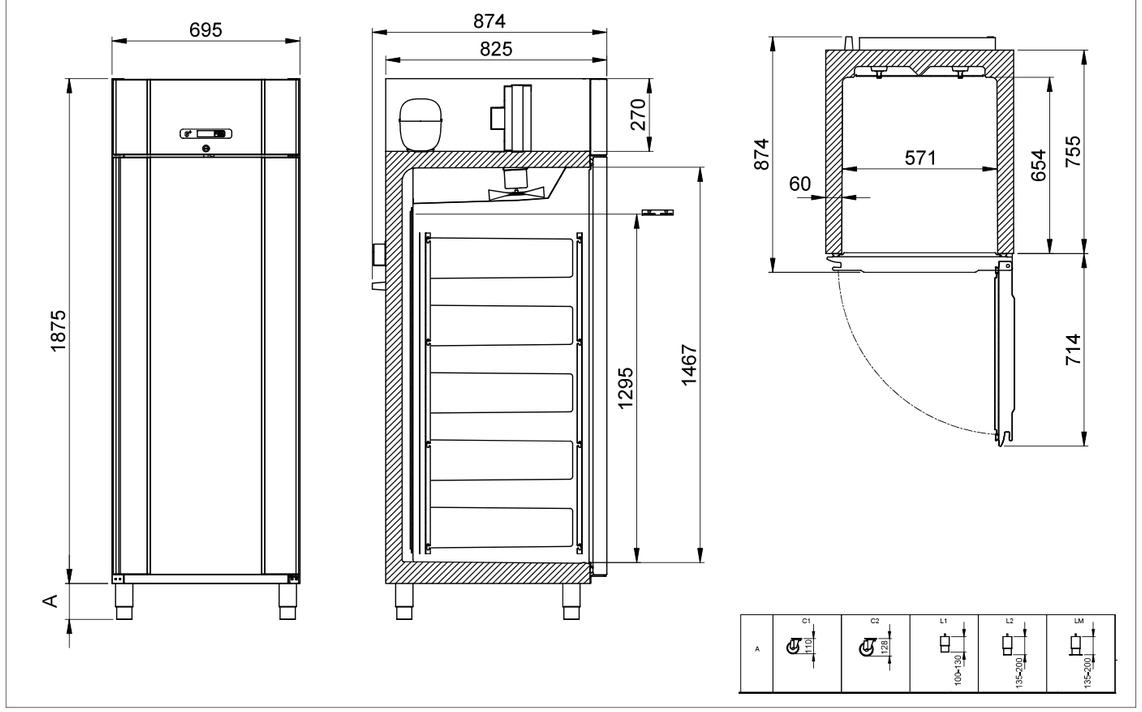
COMPACT R200 / COMPACT F200 / COMPACT GR200 GLASS DOOR REFRIGERATOR



COMPACT R400 / COMPACT F400 / COMPACT GR400 GLASS DOOR REFRIGERATOR

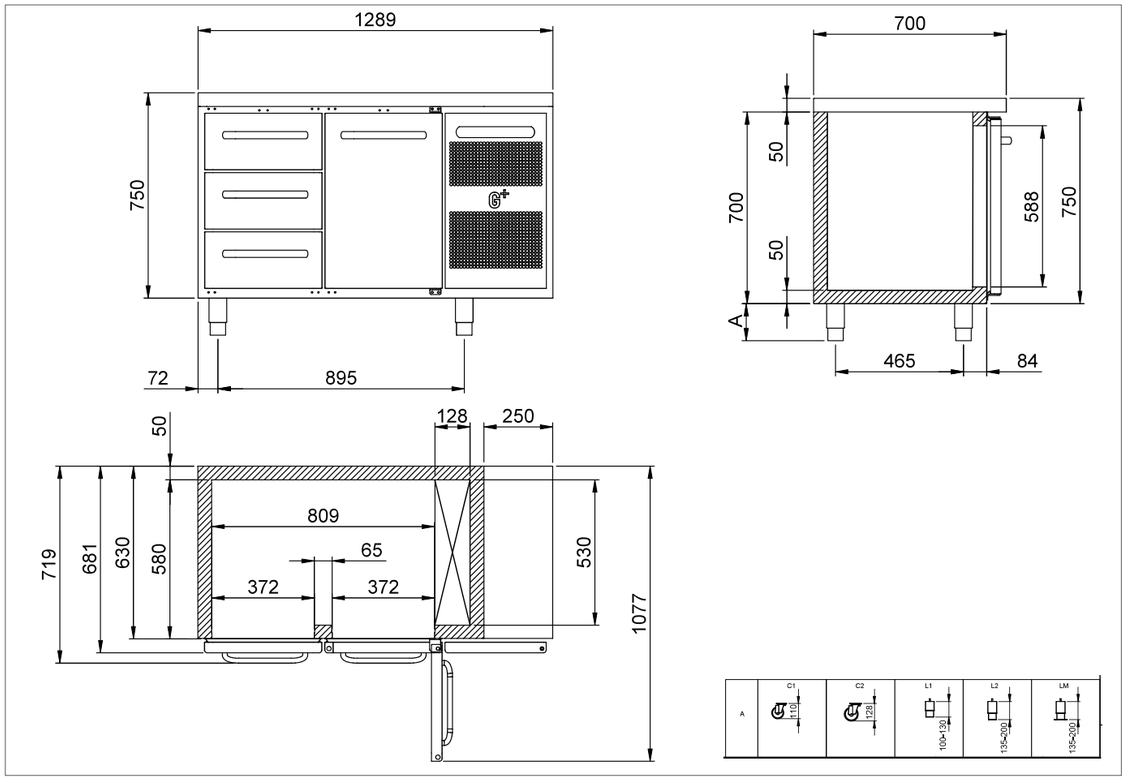


COMPACT R600 / COMPACT F600 / COMPACT GR600 GLASS DOOR REFRIGERATOR

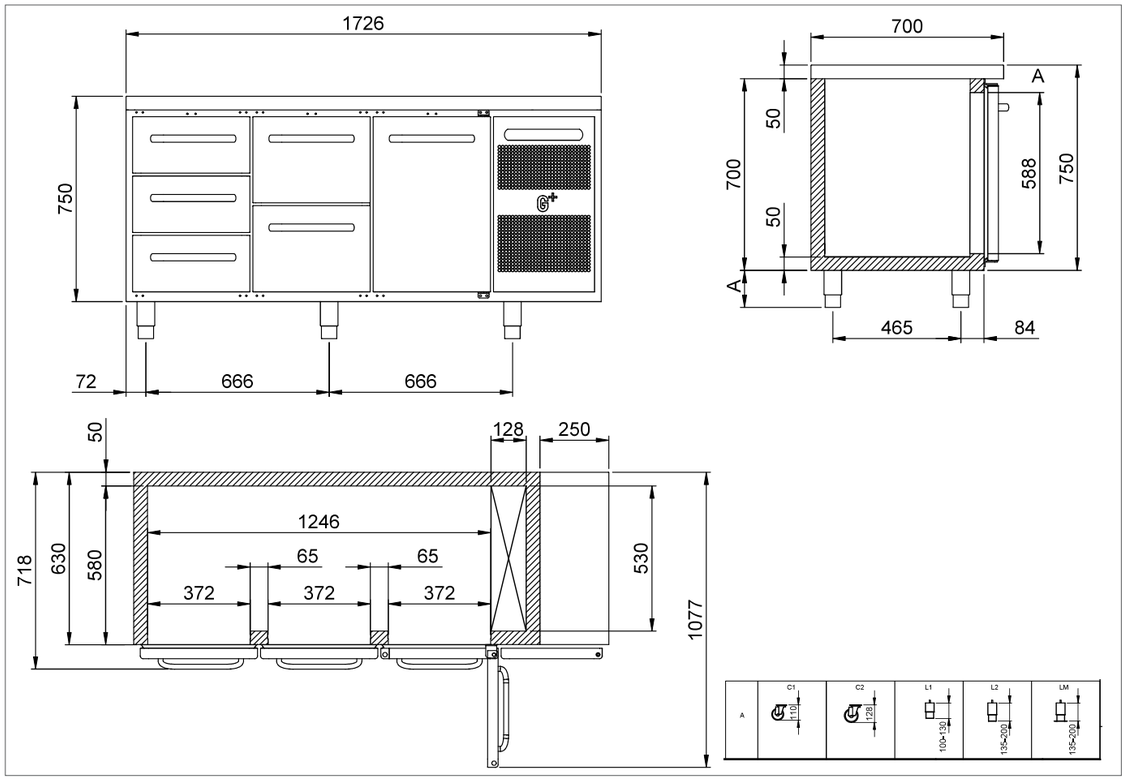


DIMENSIONS

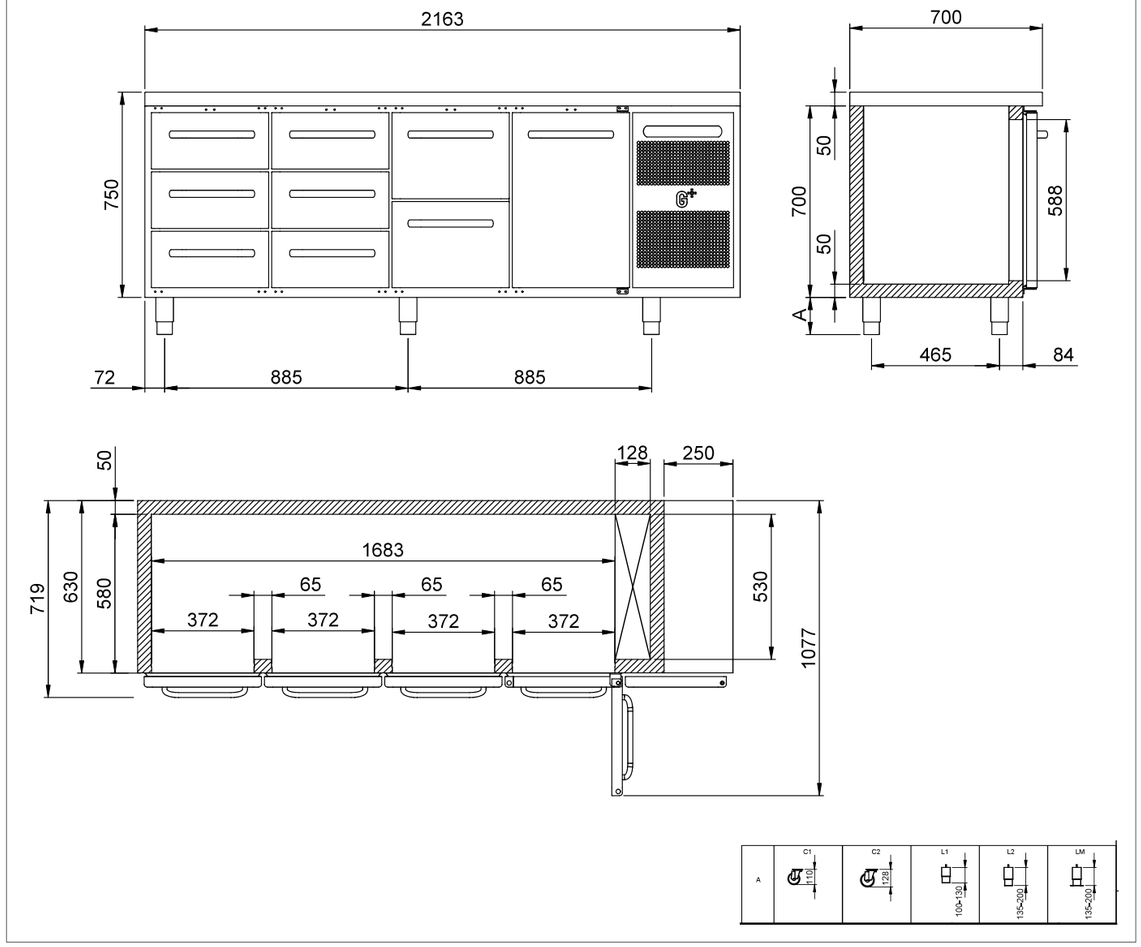
GASTRO COUNTER C2 / F2



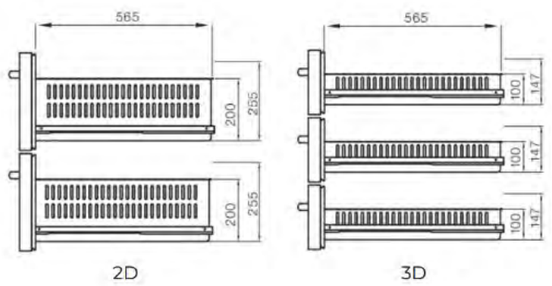
GASTRO COUNTER C3 / F3



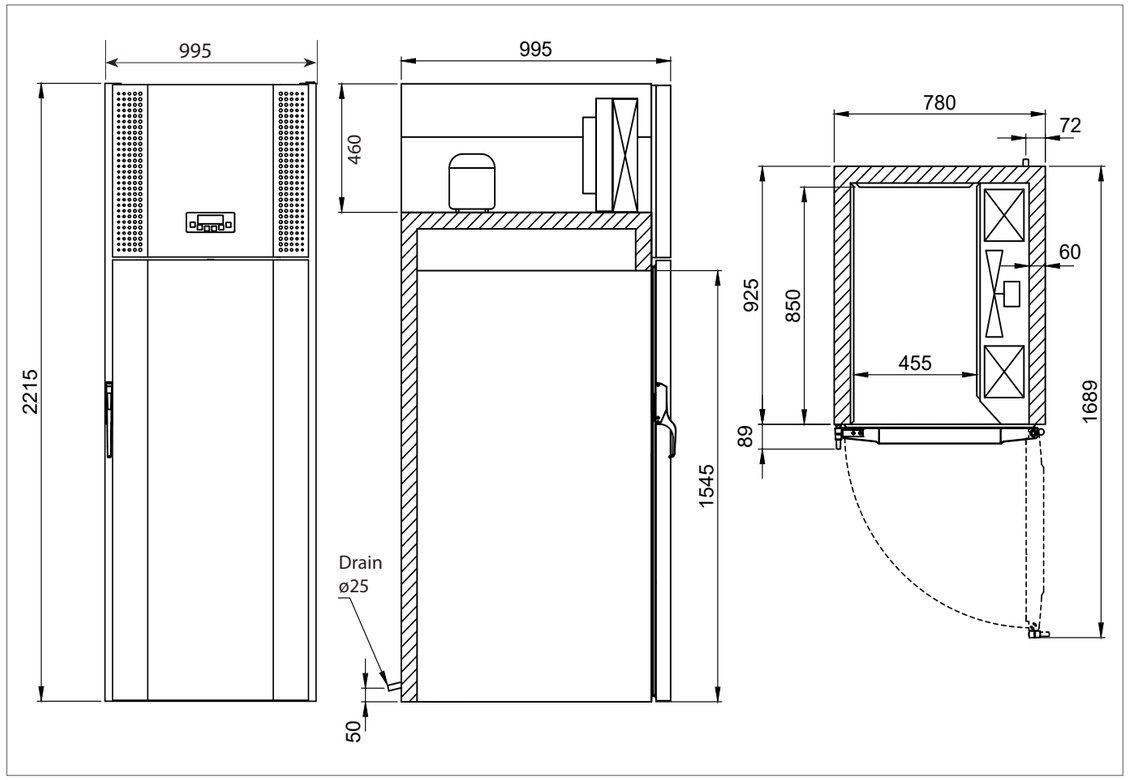
GASTRO COUNTER C4 / F4



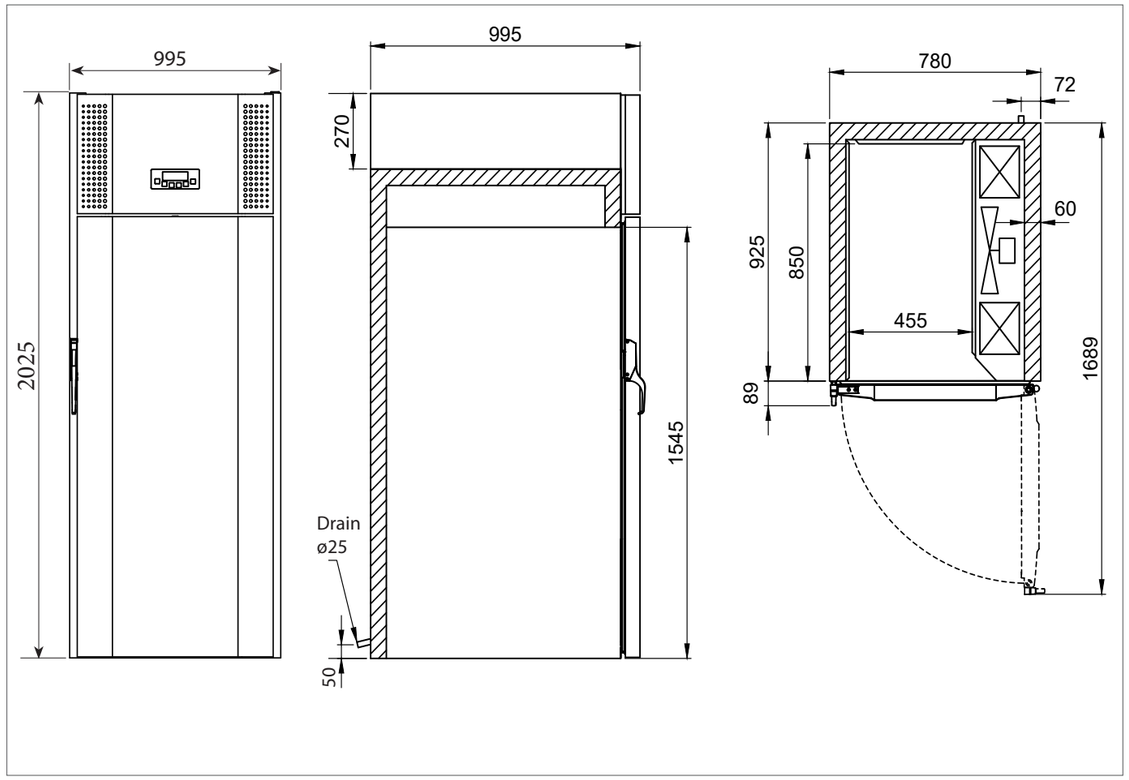
GASTRO COUNTER DRAWERS



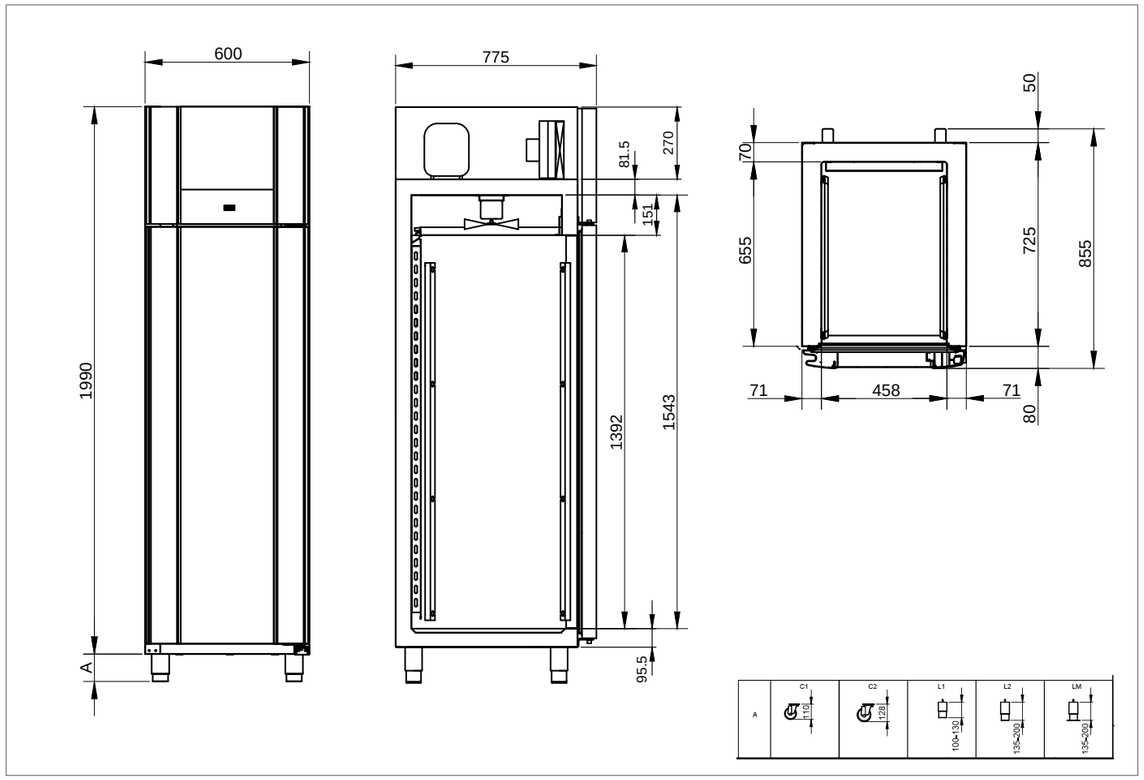
PROCESS BC50



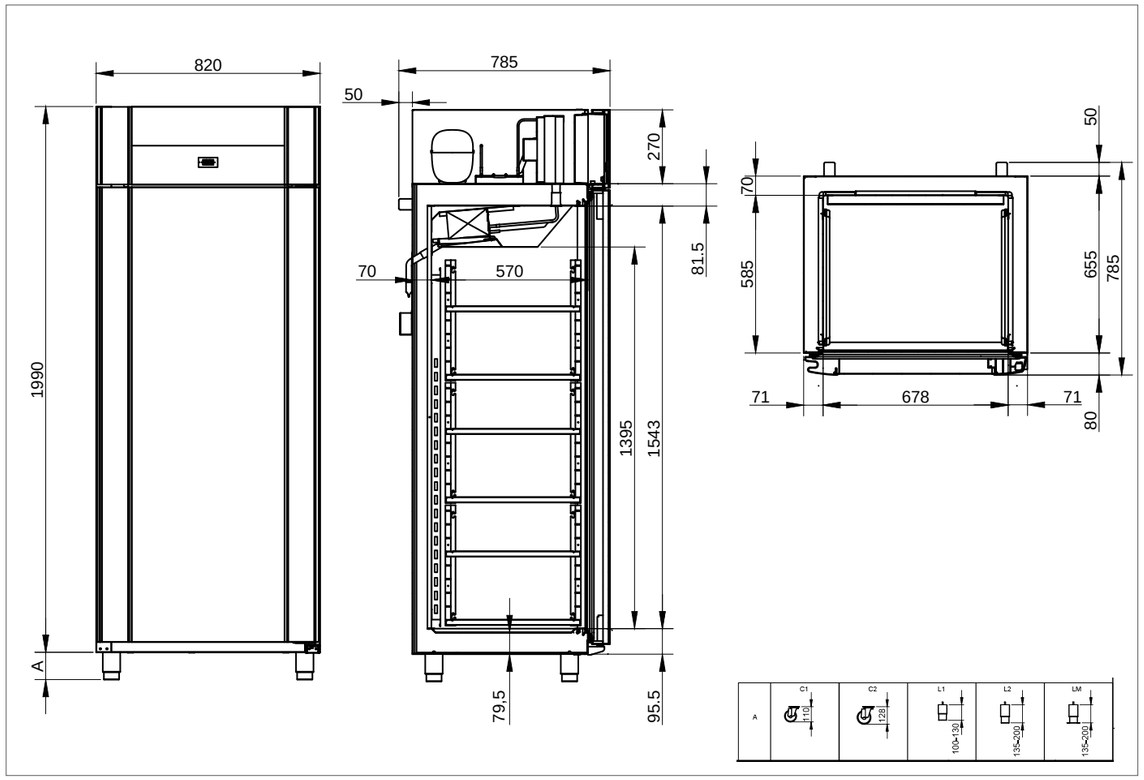
PROCESS BC50 REMOTE



PROCESS SC500



PROCESS SC710



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.

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MADE IN DENMARK