G+ BY GRAM PROFESSIONAL

MADE IN DENMARK

BAKER 900 STORAGE CABINET



BAKER 900 is a robust and reliable storage cabinet, well-suited for professional bakeries and patisseries with large daily production volumes.
It offers high temperature stability and rapid temperature recovery, even with frequent door openings.

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 –25 °C to –5 °C. This provides great flexibility and ensures a wide range of options in day-to-day operations.

The cooling system is optimised to handle large quantities of dough, and the evaporator has been made particularly robust to withstand the acidic environment created during sourdough production.

The internal shelf supports can be configurated to accommodate various sizes of baking trays: 60 × 80 cm, 60 × 40 cm or 50 × 80 cm.

The design is thorough and ergonomic, featuring a full-length door handle, a robust foot pedal, and self-closing mechanism. The rounded corners and removable magnetic door gaskets make it easy to maintain optimal hygiene.

The intuitive and intelligent control panel is easy to operate, optimizes operational reliability, and ensures low energy consumption.

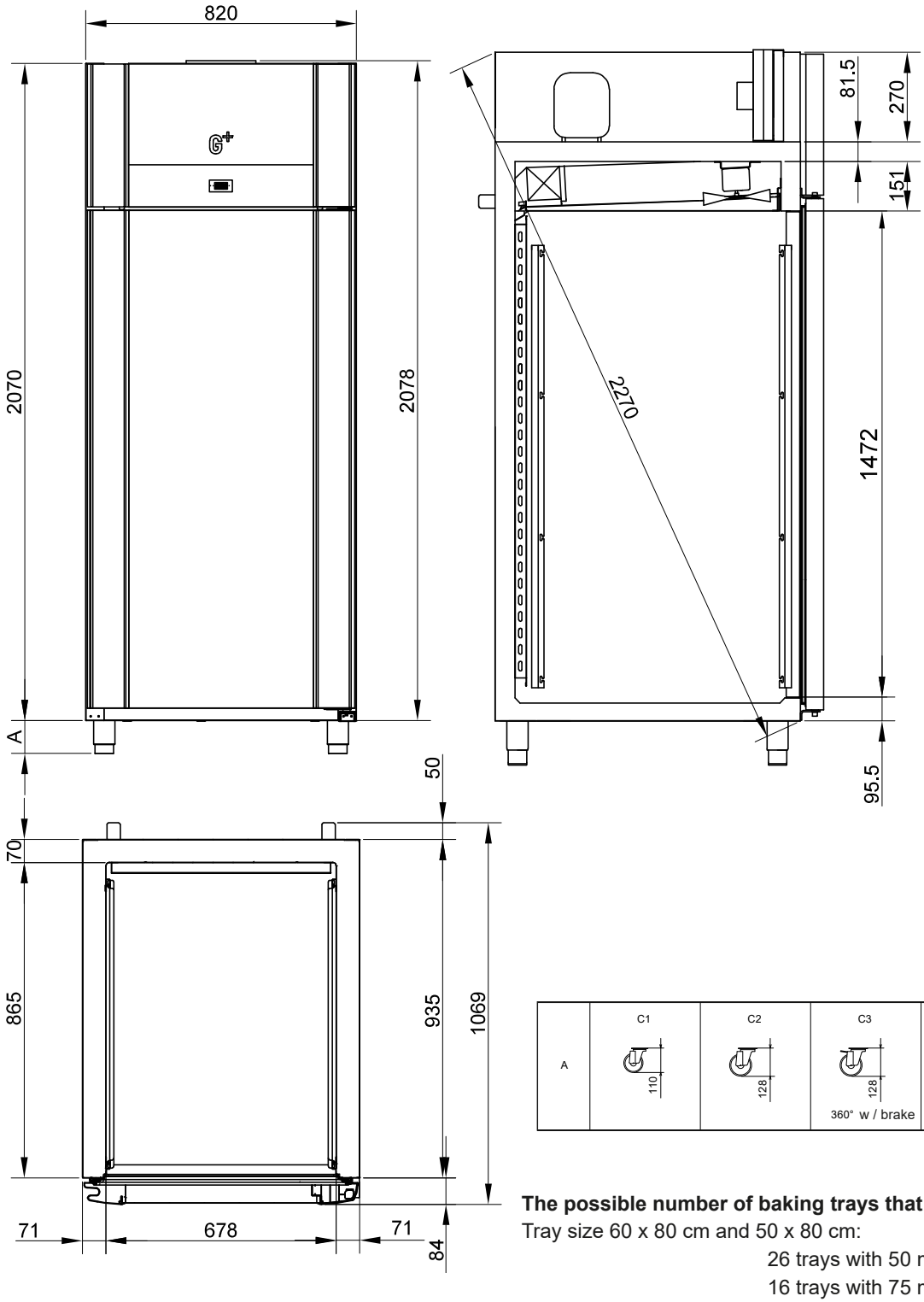
Standard Equipment:
- Stainless steel interior and exterior
- Reversible, right-hinged self-closing door with lock
- Practical reversible foot pedal door opener
- Adjustable legs: 135/200 mm
- Removable heavy-duty door gasket
- Ventilated cooling system
- All chillers are with extended temperature and dry cooling
- Efficient LED lighting
- 25 sets of shelf support rails

Optional Extras:
- Left hinged door
- Alternative leg and castor sizes
- Wide shelf support for baking trays in the following sizes: 60 × 40 cm, 50 × 80 cm or 60 × 80 cm.

	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 (m)	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

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G+ is a Danish brand by Gram Professional

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

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

Tray size 60 x 80 cm and 50 x 80 cm:

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

Tray size 60 x 40 cm:

52 trays with 50 mm spacing
34 trays with 75 mm spacing
26 trays with 100 mm spacing