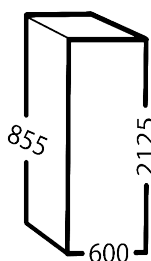


+10°C
-30°C



Baker SF500 Shock Freezer

Item number: 945090520

Professional process cabinets must be designed to meet the daily needs of the bakery. Baker SF500 is a durable and reliable high-quality shock freezer with versatile applications, built for demanding professional use. Low operating costs, high temperature stability and easy cleaning make this shock freezer the ideal partner for professional users.

PRACTICAL DETAILS, GOOD ERGONOMICS AND EASY CLEANING

Electronic control with safety functions for optimal product protection, an easy changeable sealing strip, an ergonomic door handle, and an easy-to-clean stainless-steel surface are only some of the many advantages of this shock freezer.

SUSTAINABILITY AND ENVIRONMENTAL PROTECTION

All G+ products are made in Denmark. Regional suppliers, environmentally friendly production processes, ergonomic workplaces and an energy supply based on renewable energy sources make the production of G+ products one of the most advanced in the industry.

EVEN TEMPERATURE DISTRIBUTION

The shock freezer is equipped with a powerful, ventilated cooling system, which ensures a quick freezing of the dough products.

WHAT IS G+?

G+ is Gram Professional ApS's brand for professional refrigeration and freezer products for food storage.

'G' symbolizes, that we have roots in the Danish Gram Group.

'+' symbolizes, that innovation is a part of our DNA and that we continuously develop to live up to the needs and expectations of our customers.



Crucial Temperature Solutions

TECHNICAL SPECIFICATIONS

Product name	SF500 G S RA L2 25B	Connection	230 V, 50 Hz, 4,73A
Product type	Professional shock freezer	Connection load	769 W
Temperature range	-30/+10°C	Warranty	Up to 5 years
Volume (gross / net)	465 / 314 L	Climate class	5 (40°C/40% RH)
Dimensions (WxDxH)	600x855x2125 mm	Door type	Isolated door
Material (exterior / interior)	Stainless steel / Stainless steel	Trays	25 pairs of bakery support rails for EN-tray size 60x40 cm
Gross weight	140 kg	Possible number of trays	- at 50 mm spacing - at 75 mm spacing - at 100 mm spacing
Refrigerant / charge	R290 / 145 g	Equipped with	Right-hand hung reversible door, self-closure, pedal door opener, 25 pairs of bakery support rails, and LED-lighting.
GWP and Co2 equivalent	3 / 0,000435	Variation options	Door (left- or right-hand hung), castors instead of legs.
Cooling capacity at -25°C	882 W		