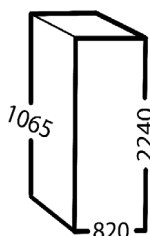


+10°C  
-30°C



## Baker SF900 Shock Freezer

Item number: 949090520

Professional process cabinets must be designed to meet the daily needs of the bakery. Baker SF900 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	SF900 PLUS G S RA L2 25B	Connection	230 V, 50 Hz, 9,09A
Product type	Professional shock freezer	Connection load	1526 W
Temperature range	-30/+10°C	Warranty	Up to 5 years
Volume (gross / net)	949 / 833 L	Climate class	5 (40°C/40% RH)
Dimensions (WxDxH)	820x1065x2240 mm	Door type	Isolated door
Material (exterior / interior)	Stainless steel / Stainless steel	Trays	25 pairs of bakery support rails for EN-tray size 60x80 cm
Gross weight	186 kg	Possible number of trays	- at 50 mm spacing: 26 (60x80 cm) / 52 (60x40 cm) - at 75 mm spacing: 16 (60x80 cm) / 32 (60x40 cm) - at 100 mm spacing: 13 (60x80 cm) / 26 (60x40 cm)
Refrigerant / charge	R290 / 2x247 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 / 0,001482 t	Variation options	Door (left- or right-hand hung), castors instead of legs.
Cooling capacity at -25°C	1884 W		