

+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.



MADE IN  
DENMARK

## 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	137 kg	Max. number of trays	52 pcs (60x40 cm)
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		