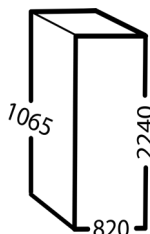


+10°C
-30°C



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.



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	Max. number of trays	53 pcs (60x80 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		