Refrigerators and Freezers over 400 litres







Innovative and functional food storage

- go green with Gram

The professional kitchen is a large-scale consumer of energy. The rising cost of energy makes purchasing super energy efficient products more necessary than ever.

The Energy Technology List (ETL) ratified by The Carbon Trust demonstrates the huge operational savings that can be enjoyed by the purchasers of Gram products. It clearly shows that Gram have

the most products on the list and the best energy rating against all of our major competitors.

The graphs are based on information from the ECA scheme. Gram's top range 425 and 625 litres refrigerators and freezers clearly beat comparable products by considerable margins.



Being on the ETL also enables customers to claim money from The Enhanced Capital Allowance (ECA) scheme. Here is an example of how a business might save £ 3,000 in the first year on expenditure of £ 10,000, based on a corporation tax rate of 30%*. For a full list of products covered by the ECA Scheme and their energy ratings, please visit www.eca.gov.uk/etl

	Standard Capital Allowance	Enhanced Capital Allowance
Equipment costs (incl. installation and Commissioning)	£ 10,000	£ 10,000
First year saving on taxable profits (Corporation Tax at 30%)	£ 750	£ 3,000
Second year saving	£ 563	£O
Third year saving	£ 422	£ 0
Fourth year saving	£ 316	£0
Fifth year saving	£ 237	£0
Total saving on taxable profit over 5 years	£ 2,288	£ 3,000
Difference in tax savings	£ 712 more saved on the ECA Sch	neme over 5 years

* Please note: smaller businesses may pay a lower rate of corporation tax.





Case Study: Nursing home saves 19,000 kWh with energy efficient Gram cabinets

Nursing Home H. Eskesens Minde situated in Ringkoebing, western Denmark has achieved extraordinarily good energy saving results, serving as an inspiration to other nursing homes and professional kitchens.

Since replacing its 6 technologically outdated refrigerators and freezers with new cabinets from Gram Commercial, weekly monitoring has shown an average saving of 19%. This corresponds to a yearly saving of 19,000 kWh.

The saving is the reward for a deliberate effort to save energy. Before the purchase and the installation of the cabinets the staff had its CTS-system for energy control in place. Via his computer the technical service officer can monitor the consumption of power, water and heat.

Power consumption



Low noise – low heat emission

Electrical appliances, including refrigerators and freezers, are major sources of heat and noise in the professional kitchen.

Using a remote refrigeration system is one way to deal with the noise and heat issue. However this can be an expensive solution. The natural alternative is super energy efficient Gram cabinets. The noise level varies between 44.7 to 47.5 dB(A) depending on the chosen model. The noise level will double for every extra 3 dB(A).

The heat emitted is similarly low, only 1.5 kW per 24 hours for a 660 litre Gram refrigerator, corresponding to a 60 watt light bulb.

Find further technical specifications at the back of this brochure.



This is what you get when you choose Gram energy efficient cabinets...

Peace of mind for 5 years!

All models carry the market's best standard warranty, a whole 5 years parts and labour. To complement this we are able to offer spare parts for up to 10 years after purchase, even for models that are no longer in the range. Any subsequent service work is carried out by trained local Gram engineers – specialists in refrigeration and freezing.

CE marking is your guarantee that Gram products live up to European health & safety requirements.

The lowest cost of ownership

The combination of an amazing full five year warranty and ultra-low energy consumption guarantees you the lowest cost of ownership possible.

The profitability of Gram super energy efficient cabinets is well-documented and a direct result of investing in the development of energy optimised refrigeration technology:

- Using efficient fans and introducing a new control strategy for the evaporator fan
- Using efficient compressors
- Utilising HFC-free refrigerants and foam propellants which have a positive influence on efficiency

This will radically lower your cost of ownership and help you to reduce your Carbon Footprint.

High utility value from day 1

Gram cabinets are highly reliable with superb temperature control. This is linked to the unique Gram air distribution system that maintains correct and uniform temperature throughout the cabinet. Being able to customise the cabinets features is vital in selecting a cabinet for your own specific needs:

- Unique air distribution system
- · Glass door as alternative to solid door
- Left hand hinged door
- Castors or legs 2 alternative heights
- · Can be equipped with extra or fewer shelves
- · Back cover panel
- Equipped for bakery







Innovative and functional food storage



Gram energy



efficient cabinets



* The EURO 500 is not listed on the ETL (Energy Technology List) but the series uses the same energy efficient refrigeration technology as the Gram cabinets listed.

PLUS, TWIN, EURO or MIDI?

You can always find a Gram cabinet that suits your kitchen and your requirements. The cabinets vary in width, height, temperature range, materials and range of equipment.

Temperature range

It is possible to choose between 3 different temperature ranges:

К	Refrigeration	+2/+12°C
M	Medium	-5/+12°C
F	Freezing	-25/-5°C

Large or small?

Built-in or remote compressor?

Cabinet sizes vary, from 425 to 1400 litres. You can choose between models with the compressor compartment placed at the top (PLUS, TWIN and EURO) or at the bottom (MIDI). Of course you also have the option of built-in or remote compressor.

Model designation example: PLUS K 600 RS H

	• • •	• •	 - * * ·
Product range			
Temperature range			
Cabinet size			
Material			
Equipment			
Refrigerant			

CX, RS or LS?

There are 3 different material and equipment specifications to choose from too:

Material	СХ	RS	LS
External front:	Stainless steel	Stainless steel	White lacquered
External sides:	Stainless steel	Aluminium	White lacquered
Internal sides:	Stainless steel	Aluminium	Aluminium
Internal btm pan:	Stainless steel	Stainless steel	Stainless steel
Equipment	сх	RS	LS
Humidity control (only M-models)	1		
Thawing function (only M-version)	J		
Lockable door	1	1	1
Self-closing	1	1	1
Foot pedal door opener (not MIDI)	1		
Stainless wire shelves with tilt prevention	1		
Grey, plastic-coated wire shelves with tilt prevention		\checkmark	1

With these equipment packages (CX, RS or LS) as a starting point, you should have no problems in meeting your individual requirements such as dataloggers, left-hand hinged doors, top or rear panel in stainless steel, glass door instead of an insulated one, legs or castors, more or fewer shelves, bakery tray supports, etc. In other words, individual customised requirements are welcome.

- the choice is yours but we are
 happy to give our advice!



Cabinets for the marine and offshore sector

A selected range of the PLUS, TWIN and MIDI refrigerators and freezers are available as CM versions equipped for marine usage. All cabinets are supplied with a compressor that operates at 230 V/60 Hz. The CM models are delivered pre-mounted with a dedicated locking handle, marine legs and stainless steel marine shelves.

Glass door alternative

Some PLUS and MIDI models can be supplied with a glass door.



White-lacquered version (LS models) GRAM

Temperature monitoring, alarm and documentation

The Gram Data Logger is an effective tool for temperature monitoring. Each data logger has a built-in acoustic alarm activated when the temperature exceeds the chosen upper or lower limits. An alarm can also be sent automatically in the form of an e-mail or sms/text message.

With the Gram Data Logger it is easy to provide documentation of the internal storage temperatures for both customers and authorities, as required under HACCP.



Innovative

Outstanding lighting

Bright halogen lamps light up when the door is opened. At the same time, the air distribution fan is switched off, thus minimising cold-air loss.

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3

333

Improved reliability

The simple control system has builtin alarms and emergency programs that maintain temperature until any faults are remedied.

Unique air distribution system

Our unique air distribution system, ensures the cabinet maintains a correct and uniform temperature throughout. Refrigerated air is directed down behind the air distribution plate, positioned at the back of the cabinet. From there, it circulates around the cabinet and back to the evaporator fan in the top of the cabinet.



details...

Easy maintenance

There is easy access to the replaceable dust and grease filters.

Standard door lock

All cabinets have factory fitted door locks. Therefore expensive stocks can be securely protected outside normal working hours.





Functional design

Full-height handle integrated into the door. The rounded door design without jutting edges reduces

the risk of collision with roll-in or oven trolleys.

Removable sealing strips

tools. Simple and hygienic.

The door sealing gasket keeps the cold air

in the cabinet. For cleaning or replacement, it can be easily removed without the use of



Sturdy wire shelves with tilt prevention

The sturdy wire shelves are supported on stainless steel U-rails that prevent the shelves from tilting when pulled out. The support rails can also be used for GN pans.

Robust materials

The stainless bottom pan is designed to be a spill tray with rounded edges and corners. Shelf brackets and support rails are also made of stainless steel.









Foot pedal openers and self-closing doors

The doors of several models can be opened using a foot pedal – a practical detail when hands are full at busy times. All cabinets have self closing doors, but the doors will remain open when at an angle of more than 90° .

Installation on legs, castors or plinth

The cabinets can be supplied with either legs in various heights or lockable castors. Another possibility is to mount the cabinet on a plinth.



GRAM PLUS

PLUS cabinets are suitable for the 2/1 deep GN system where two 1/1 GN pans can be placed behind one another on the stainless support rails to ensure optimum cabinet utilisation.

This series is available in two heights with volumes of 600, 660, 1270 and 1400 litres. Cabinets can be supplied with built-in refrigerating units or for connection to remote refrigerating units.



2/1 GN

✓ Standard model		600				660		12	270	14	100
 As standard 	Footprint (BxD), mm		695x876)		695x876)	1390)x876	1390)x876
	Height, mm		2010			2160		20	010	21	60
Optional Equipment	Version	СХ	CS	RS	СХ	RS	LS	СХ	RS	СХ	RS
Temperature range	Refrigeration, +2/+12°C K		1	<i></i>		1	<i>\</i>		1		~
	Medium, -5/+12°C M	5			1			1		1	
	Freezing, -25/-5°C F	5	1	<i></i>	1	1	<i>√</i>	1	1	1	\checkmark
Materials	Stainless / Stainless	\checkmark	~		~			~		\checkmark	
Exterior/Interior	Stainless, alu / Stainless, alu			~		~			~		~
	White / Stainless, alu.						1				
Equipped with	Stainless shelves	4			5			8		10	
	Grey shelves		4	4		5	5		8		10
									1	.8	
Exterior	Right-hand hinged solid door										
Equipment	Left-hand hinged solid door	0	0	0	0	0	0				
	Glass Door, right (K, no light)	0	0	0							
	Glass Door, left (K, no light)	0	0	0							
	2 half doors (only K)				0						
	Lock		•	•		•	٠			٠	
	Selfclosing door(s)		•	•		•	٠			٠	
	Pedal door opener										
	Top cover plate stainless	0	0	0	0	0	0	0	0	0	0
	Back cover plate stainless	0	0	0	0	0	0	0	0	0	0
	Legs (H = 105/130 mm)	0	0	0	0	0	0	0	0	0	0
	Legs (H = 135/200 mm)		•	•		•	٠			٠	
	Legs (H = 185/250 mm)	0	0	0	0	0	0	0	0	0	0
	Castor (H = 125 mm)	0	0	0	0	0	0	0	0	0	0
	Plinth	0	0	0	0	0	0	0	0	0	0
	Marine spec. (only M and F)	0			0						
Interior	Humidity control (only M)										
Equipment	Thawing function (only M)										
	Additional / less shelves	0	0	0	0	0	0	0	0	0	0
	Additional supports for 2/1 GN	0	0	0	0	0	0	0	0	0	0
	Bakery measure (40x60 cm)	0	0	0	0	0	0	0	0	0	0
	Bakery supports	0	0	0	0	0	0	0	0		0
Refrigeration	R 290	•	•	•	•	•	•	•	•	•	
3.	R 134a	0	Õ	0	0	0	0	0	0	0	0
	R 404A	Õ	Õ	Õ	Õ	Õ	Õ	Õ	Õ	Õ	Õ
	Remote	0	0	0	0	0	0	0	0	0	0



PLUS 1400 CX



GRAM TWIN

GRAM EURO

TWIN cabinets are suitable for the 2/1 wide GN system where there is room for two 1/1 GN pans side by side on the shelves. This allows items to be rapidly located and accessed.

This series is available in two heights with volumes of 600 and 660 litres. Cabinets can be supplied with built-in refrigerating units or for connection to external remote refrigerating units. EURO is a 500 litre cabinet that is only 60 cm wide. The cabinets have the same heights as PLUS and TWIN 660, and PLUS 1400. Shelf dimensions are the standard Euronorm, i.e. 40x60 cm.

EURO cabinets are narrow and deep, ideal for installing with other gastronorm cabinets.

By mounting a different wall rail set the EURO cabinet can be supplied as a gastronorm 1/1 GN cabinet. This is optional.

* The EURO 500 is not listed on the ETL (Energy Technology List) but the series uses the same energy efficient refrigeration technology as the Gram cabinets listed.



Authorised Liser No. 00114

✓ Standard model		TWI	N 600		TWIN 660			EURO 500	
	Footprint (BxD), mm	815	x756		815x756			600x806	
As standard	Height, mm	20	010		2160			2160	
Optional Equipment	Version	СХ	RS	СХ	RS	LS	СХ	RS	LS
Temperature	Refrigeration, +2/+12°C K		1		\checkmark	\checkmark		\checkmark	\checkmark
range	Medium, -5/+12°C M	1		\checkmark			<i>√</i>		
	Freezing, -25/-5°C F	1	1	\checkmark	<i>√</i>	<i>√</i>	<i>√</i>	<i>√</i>	1
Materials	Stainless / Stainless	\checkmark		\checkmark			<i>√</i>		
Exterior/Interior	Stainless, alu / Stainless, alu		~		<i>√</i>			\checkmark	
	White / Stainless, alu					<i>√</i>			\checkmark
Equipped with	Stainless shelves	4		5			5		
	Grey shelves		4		5	5		5	5
Exterior	Right-hand hinged solid door	٠							
Equipment	Left-hand hinged solid door	0	0	0	0	0	0	0	0
	Lock		•	•	•	•	•	•	
	Selfclosing door(s)	٠	•	•	•	•	•	•	
	Pedal door opener			٠			•		
	Top cover plate stainless	0	0	0	0	0	0	0	0
	Back cover plate stainless	0	0	0	0	0	0	0	0
	Legs (H = 105/130 mm)	0	0	0	0	0	0	0	0
	Legs (H = 135/200 mm)	٠	•	•	•	•	•	•	
	Legs (H = 185/250 mm)	0	0	0	0	0	0	0	0
	Castors (H = 125 mm)	0	0	0	0	0	0	0	0
	Plinth	0	0	0	0	0	0	0	0
	Marine spec. (only M and F)	0		0					
	Dual temperature cabinet			0					
Interior	Humidity control (only M)						•		
Equipment	Thawing function (only M)								
	Additional / less shelves	0	0	0	0	0	0	0	0
	Additional supports for 2/1 GN	0	0	0	0	0	0	0	0
	Wall rails for 1/1 GN						0	0	0
	Bakery supports						0	0	
Refrigeration	R 290	•	•	•	•	•	•	•	٠
	R 134a	0	0	0	0	0	0	0	0
	R 404A	0	0	0	0	0	0	0	0
	Remote	0	0	0	0	0	0	0	\cap



EURO 500 CX



TWIN 660 COMBI-CABINET

Combine 2 temperature ranges in one cabinet. The Combi-cabinet from Gram offers you the ultimate in food storage flexibility.

Refrigeration / Refrigeration Refrigeration / Extended refrigeration Refrigeration / Freezing Extended refrigeration / Freezing



TWIN 660 CX



GRAM MIDI

MIDI 625 is 81.5 cm wide and is suitable for the 2/1

wide GN system where two 1/1 GN pans can be placed

side by side on a shelf. Cabinet height is fully utilised, and there is easy access to stored items as the storage

compartment is raised 37 cm above the floor.

MIDI is a fridge/freezer of high quality in every detail, economical to purchase and run. The series consists of fridge/freezers in two widths.

MIDI 425 offers maximum storage space but because it is only 60 cm wide it takes up limited wall space. MIDI 425 is suitable for the 1/1 GN system. One 1/1 GN pan can be placed on each shelf.

The Midi 425 is available as a fish cabinet complete with 10 fish boxes.

2/1 GN - MIDI 625

✓ Standard model			425		625				
	Footprint (BxD), mm		600x731		815x731				
• As standard	Height, mm		2000			2000			
Optional Equipment	Version	СХ	RS	LS	СХ	RS	LS		
Temperature	Refrigeration, +2/+12°C K		<i>√</i>	\checkmark		<i>√</i>	1		
ange	Medium -5/+12°C M	1			√				
	Freezing, -25/-5°C F	1	1	1	√	1	1		
Materials	Stainless / Stainless	\checkmark		LS CX RS					
Exterior/Interior	Stainless, alu / Stainless, alu		\checkmark			\checkmark			
	White / Stainless, alu			1			~		
Equipped with	Stainless shelves	4			4				
	Grey shelves		4	4		4	4		
	•		÷		•				
Exterior	Right-hand hinged solid door	•	•	•	•	•			
Equipment	Left-hand hinged solid door	0	0	0	0	0	0		
							-		
	Glass Door, right			0			_		
Ange Aaterials Exterior/Interior Equipped with Exterior	Glass Door, right Glass Door, left			-			0		
	0	•	•	0	•	•	0		
	Glass Door, left	•	•	0	-	Ū	0 0		
	Glass Door, left Lock	-	Ū	0 •	•	•			
	Glass Door, left Lock Selfclosing door	•	•		•	•			
	Glass Door, left Lock Selfclosing door Back cover plate stainless	•	•						
	Glass Door, left Lock Selfclosing door Back cover plate stainless Castors	•							
	Glass Door, left Lock Selfclosing door Back cover plate stainless Castors Legs (H = 105/130 mm)								

	Legs (H = $135/200$ mm)	0	0	0	0	0	0
	Legs (H = 185/250 mm)	0	0	0	0	0	0
	Marine spec. (only M and F)	0			0		
Interior	Humidity control (only M)	•			•		
Equipment	Thawing function (only M)	•					
	Additional / less shelves	0	0	0	0	0	0
	Additional supports	0	0	0	0	0	0
	Wall rails for 1/1 GN	0	0	0			
	Bakery measure (60x40 cm)				0	0	0
	Bakery supports				0	0	0
	Fish boxes (10 pcs.)	0					
Refrigeration	R 290	•	•	•	•		•
	R 134a	0	0	0	0	0	0
	R 404A	0	0	0	0	0	0
	Remote	0	0	0	0	0	0



			PLUS 2/1 GASTRONORM - DEEP										
			-	t		-	t		1			-	
		17	PLUS 60		K	PLUS 66		I/	PLUS 127		K	PLUS 140	
Temperature range	°C	K +2/+12	M -5/+12	F -25/-5	K +2/+12	M -5/+12	F -25/-5	K +2/+12	M -5/+12	F -25/-5	K +2/+12	M -5/+12	F -25/-5
Refrigeration capa- city at -10/+45°C	Watt	31	89		38	39		9.	46		94	16	
Refrigeration capa- city at -25/+45°C	Watt			475			475			950			950
Energy consumption	kWh/ 24h	0.9	0.9	3.4	1.0	1.0	3.5	2.3	2.3	7.5	2.4	2.4	7.8
Electrical connection	V/Hz						230)/50			•		
Connection load	Watt	300	435	510	300	435	510	580	910	1100	580	910	1100
Amperage	А	2.0	2.1	2.3	2.0	2.1	2.3	3.1	3.2	4.6	3.1	3.2	4.6
Climate class							Ę	ō			•		
Refrigerant*							R2	90					
Volume, gross	Ι		600			660			1270			1400	
Volume, net	I.		506			563			1020			1134	
W x D	mm		695 x 876			695 x 876			1390 x 876)		1390 x 876	
H (legs = 135 mm)	mm		2010			2160			2010			2160	
H (castors = 125 mm)	mm		2000			2150			2000			2150	
H (plinth)	mm		1875			2025			1875			2025	
Diagonal	mm		2127			2269			2196			2334	
Weight, gross	kg	1	13	120	12	24	130	24	49	255	25	59	265
Sound level	dB(A)	46	46	47.3	45.9	45.9	45.6	48.3	48.3	51	47.5	47.5	46.6

Data in according with EN 441. * K and M models can also be supplied with refrigerant R134a and F models with R404A.

		TW	/IN				EURC)			M	DI		
	2/1	GASTROI	NORM - W	IDE		EURONORM			1/1 G	GASTRON	ORM*	2/1 GASTRONORM - WIDE		
				-	7									
	TWIN 60)		TWIN 66	0		EURO 50	0		MIDI 42	5		MIDI 625	5
K +2/+12	M -5/+12	F -25/-5	K +2/+12	M -5/+12	F -25/-5									
38	39		3	39		31	39		389			389		
		475			475			475	374				475	
1.0	1.0	3.5	1.0	1.0	3.6	0.9	0.9	3.4	0.8	0.8	3.2	1.0	1.0	4.0
							230/50							
300	435	510	300	435	510	308	385	425	248	275	331	248	375	425
2.0	2.1	2.3	2.0	2.1	2.3	2.0	2.2	2.3	1.8	1.9	2.2	1.8	1.9	2.3
							5	-						
							R290							
	600			660			500			425			625	
	506			563			448			388			571	
	815 x 756			815 x 756			600 x 806			600 x 731			815 x 731	
	2010			2160			2160							
	2000			2150			2150			2000			2000	
	1875			2025			2025							
	2151			2292			2242			2088			2133	
11	17	122	12	23	130	1:	21	127	1	14	117	121		128
44.8	44.8	45.8	44.7	44.7	49.3	46.2	46.2	48.7	47.2	47.2	46.3	46.6	46.6	48.4

* MIDI 425 is suitable for the 1/1 GN system. One 1/1 GN pan can be placed on each shelf.



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Facts about us

Gram Commercial A/S develops and produces refrigerators and freezers for commercial users. With our head office in Vojens, Denmark, we are part of the Japanese owned Hoshizaki Group, a global supplier of equipment for professional kitchens. With an extensive sales and service network around the world, we provide expert local service to our customers wherever you are.

Dealer: