# BAKER 500



# The specialist for storing high-quality bakery products

The BAKER 500 series comprises top-quality refrigerator/freezers featuring competitive prices and economical operation. They are available in white or stainless steel. The 25 angle rails for baking plates (40x60 cm) can be used individually.

## Intelligent control

The electronic control ensures high reliability. The large display makes it possible to read the temperature from long distances. The simple control system has built-in alarms and emergency programs that maintain temperature until any faults are remedied. The innovative air recirculation system ensures uniform cold air distribution throughout the cabinet.



### Perfect design

- Integrated, ergonomic handle along the entire door length
- Automatic cabinet light in the form of halogen lamps
- Door lock
- · Self-closing door
- Replaceable door sealing strip
- · Foot pedal
- · Replaceable dust and grease filter
- Dry refrigeration (BAKER M 500 only)

Smooth surfaces and watertight connections ensure quick and easy cleaning, safeguarding a high standard of hygiene.

All BAKER 500 cabinets offer extremely low energy consumption. In addition, the environmental impact is reduced through the use of natural refrigerants and HFC-free insulation materials.

### **Technical specifications**

TYPE		BAKER M 500	BAKER F 500
Temperature range	°C	-5/+12	-25/-5
No. of baking plates			
- 25 mm distance		53* (40x60)	
- 50 mm distance		27* (40x60)	
- 75 mm distance		18 (40x60)	
- 100 mm distance		14 (40x60)	
Energy consumption in cl. 3	KWh/24h	0,9	3,4
Electrical connection	V/Hz	230/50	
Wattage	Watt	323	425
Refrigeration capacity at -10°C	Watt	389	-
Refrigeration capacity at -25°C	Watt	-	475
Climate class, max.		5	
Refrigerant		R290	
Capacity, gross	I	500	
Capacity, net	I	448	
Width x Depth x Height	mm	600 x 806 x 2160	
Diagonal	mm	2242	
Weight, gross	kg	137	
Relative air humidity	%	65/92	

Data in accordance with EN 441. Gram reserves the right to alter specifications without notice as a result of product development.

\*Extra bakery supports are available as optional extras.

