

The specialist for storing high-quality bakery products

The BAKER 930 series comprises top-quality refrigerator/freezers featuring competitive prices and economical operation. They are available in stainless steel. The 25 angle rails for baking plates (60x80 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 930 only)

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

All BAKER 930 cabinets offer extremely low energy consumption. In addition, the environmental impact is reduced through the use of HFC-free insulation materials.

Technical specifications

TYPE		BAKER M 930	BAKER F 930
Temperature range	°C	-5/+12	-25/+10
No. of baking plates			
- 25 mm distance		53* (60x80) or 106* (60x40)	
- 50 mm distance		27* (60x80) or 54* (60x40)	
- 75 mm distance		18 (60x80) or 36 (60x40)	
- 100 mm distance		14 (60x80) or 28 (60x40)	
Energy consumption in cl. 3	KWh/24h	2,7	6,3
Electrical connection	V/Hz	230/50	
Wattage	Watt	472	673
Refrigeration capacity at -10°C	Watt	487	-
Refrigeration capacity at -25°C	Watt	-	714
Climate class, max.		5	
Refrigerant		R134a	R404A
Capacity, gross	l	930	
Capacity, net	l	852	
Width x Depth x Height	mm	780 x 1046 x 2160	
Diagonal	mm	2297	
Weight, gross	kg	175	
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.

