



The BAKER SF 930 is three cabinets in one, capable of blast chilling (soft or hard), blast freezing, and storing bakery products. Two compressors and a strong fan assure the quick chilling/freezing of bakery products. The SF 930 is completely stainless steel. The 25 angle rails for baking plates (60x80 cm) can be used individually.

**Intelligent control**

The sophisticated electronic control is easy to operate and allow the SF 930 to operate as both a blast chiller/freezer and a normal storage cabinet - a process it automatically reverts to at the end of every cycle.

The flexible control also offer the choice of a time or temperature controlled chilling/freezing process with either soft or hard chill options for gentle or fast chilling of food.

Further the electronic control ensures high reliability. It has built-in alarms and emergency programs which maintain temperature until any faults are remedied.

Altogether, the SF 930 has six functions; refrigeration, freezing, quick chill, quick freeze, rapid thawing and dry cooling.

**Controlled rapid thawing**

The thawing cycle ensures a controlled thawing process. The temperature in the cabinet never exceeds +8°C during the thawing process.

**Easy cleaning, practical to use**

- Fully stainless steel construction
- Smooth surfaces and watertight connections ensure quick and easy cleaning, safeguarding a high standard of hygiene
- Replaceable door sealing strip
- Replaceable dust and grease filter
- Integrated, ergonomic handle along the entire door length
- Reversible door – right or left hand hinged, self-closing door, foot pedal door opener, lockable door
- Outstanding lighting – bright halogen lamps
- Patented internal air channel ensures an even temperature in the whole cabinet
- The large display makes it possible to read the temperature from long distances
- Acoustic door alarm

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 SF 930
Temperature range	°C	-30/+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)
Electrical connection	V/Hz	230/50
Wattage	Watt	1482
Refrigeration capacity at -25°C	Watt	1660
Climate class, max.		5
Refrigerant		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

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.

