



BAKER M 550 CCG L2 25B (Upright Freezer)

Product series: Baker
Item number: 965500101

The GRAM BAKER M 550 CCG L2 25B is a with a net internal volume of 314 Ltr.

Generations of bakeries, confectioners, and patisseries are trusting GRAM BAKER storage and process cabinets to accommodate their bakery products. The GRAM air circulation system is key to maintain correct and uniform temperature and humidity levels inside the cabinet. The air is exhausted and refrigerated before being directed back into the cabinet, circulating around all food items. Thus, unwanted dehydration and skin forming of doughs can be avoided almost entirely.

Preserving Quality

Both storage and process cabinets come with built-in functionalities that preserve the quality of your bakery products at all times.

Low Running Costs

The energy-efficient refrigeration technology implemented in this wide line-up of storage cabinets can help saving running costs on a day-to-day basis.

Built-in Safety

All BAKER Cabinets come with a controller equipped with safety functions: Door alarm, alarms for high-temperature levels, or when the cleaning of the condenser filter is required to avoid overheating. A top panel perfectly protects the controller from water splashes.

Multi-Functional

The SF can be used as a quick chiller/freezer, storage freezer, storage refrigerator, or thawing cabinet. If required, the GA can be also used continuously as a freezer, as a refrigerator, or as a prover.

Designed for Bakers

The GRAM BAKER series strikes with features, specifically designed for the requirements of bakery businesses. The cabinet meets standard bakery tray sizes and the support rails can be individually positioned.

The BAKER M 550 CCG L2 25B comes with the following extras:

- Right-hand hinged door with lock
- Air circulation system
- Dry cooling and controlled thawing (M versions)
- Automatic defrost and reevaporation of water

Specifications

Temperature range	-5/+12°C
Volume, gross (l)	465
Net usable volume (l)	314
Interior	Stainless
Dimensions W x D x H (mm)	600 x 855 x 2125
Weight, packed (kg)	132
Refrigerant	R290
GWP	3
Connection	230V, 50 Hz
Connection load (Watt)	314
Energy consumption Ecodesign AEC (kWh)	360

Energy Efficiency Class	B
Insulation (mm)	70 mm (cyclopentane)
Refrigeration capacity at -10°C (Watt)	410
Climate class	5
GN - Shelf size	Trayslides 60 x 40 cm
Door type	Solid Door
Legs / Castors	H = 135/200 mm (L2)
Exterior	Stainless
Refrigerant (kg)	0.09
CO2 equivalent (kg)	0.23

The Bakery Equipment Specialist

Equipped with

Right hand hinged reversible door with lock; automatic door closing; Pedal door opener with overload protection; 25 pairs of tray adjustable supports (40x60 cm); drycooling, rapid thaw