

Refrigerators and Freezers over 400 litres Energy efficient cabinets







Innovative and functional food storage

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.

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 energy efficient air circulation system
- Using efficient compressors
- Utilising HFC-free refrigerants and foam propellants which have a positive influence on efficiency
- * The Energy Techology List (ETL) clearly demonstrates that Gram have the best energy ratings against our major competitors. Please visit eca.gov.uk/etl

Exceptional utility 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
- Equipped for marine kitchens







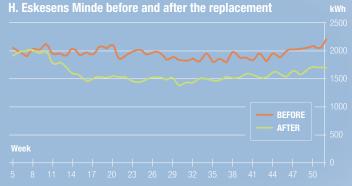
Innovative and functional food storage

Gram energy

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

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 Since replacing its 6 technologically outdated refrigerators and freezers with new cabinets from Gram Commercial, weekly monitoring has shown an average saving of 19%.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



Page 12-17 show all Gram products on the Energy Technology List

efficient cabinets

Cut your electricity bill !

A refrigerator or freezer in a professional kitchen is exposed to intensive daily use. Tests show that refrigerator doors are typically opened and closed more than 100 times in a working day*. Gram's energy-efficient refrigerators and freezers are built to cope with this severe workload for many years. By utilising efficient, energy-optimised refrigeration technology, they also provide the lowest energy consumption on the market.

So what effect will this actually have on your electricity bill?

respectively

Replacing, for example, a 660 litre refrigerator using traditional HFC refrigeration technology with a Gram energy efficient refrigerator of the same size will provide a saving of no less than \pounds 800. And this is just the saving during the first five years, when the refrigerator is covered by our extended product warranty.

| Volume, gross (litre) | 660 |
|--|------|
| Energy consumption, kWh/year | 683 |
| Yearly energy expense at 10 pence/kWh | 68.3 |
| Tests* undertaken in hard working environments in professional kitchens show that the potential electricity saving of Gram energy-optimised refrigerators and freezers is 74 and 47%, | |

Save £ 800

in the warranty period alone!

| | | 683 kWh/year |
|---------------------------|---------------------------------------|--------------|
| GRAM PLUS M 660 CXG | K 660 OPCH Trad. HFC technology | |
| 660 683 68.3 | 660 2285 * 228.5 | |
| | | |

2000 kWh/year

1500 kWh/year

1000 kWh/year

* Source: Final report from the Danish Technological Institute

Gram energy



efficient cabinets



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 |
|---|---------------|----------|
| М | 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). You also have the option of a built-in or remote compressor.

Model designation example: PLUS K 600 RS H

| | ↑ | + | † | ↑↑ 4 |
|-------------------|----------|---|----------|------|
| 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) | 1 | | |
| Lockable door | √ | 1 | 1 |
| Self-closing | √ | 1 | 1 |
| Foot pedal door opener (not MIDI) | 1 | | |
| Stainless wire shelves with tilt prevention | 1 | | |
| Grey, plastic-coated wire shelves with tilt prevention | | ✓ | ~ |

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 expert 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.

Request our GRAM MARINE product leaflet.

Extended options

Glass door alternative

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



White-lacquered version (LS models)

GRAM



Cabinets for bakery

GRAM BAKER is a range of refrigerators and freezers that are designed for the specialised needs of bakeries. Storage, proving, retarding and blast

> freezing cabinets provide the ultimate solution for the busy baker. All cabinets are equipped with wall rails that accomodate 25 sets of adjustable trayslides (18x30 cm)

Request our bakery leaflets.

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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Improved reliability

The simple to use control system has built-in 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.



3 533

0

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 stock can be securely protected outside normal working hours.





Functional design



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 steel 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.







on a plinth.

than 90°.



tools. Simple and hygienic.

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

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

Removable sealing strips

The door sealing gasket keeps the cold air

in the cabinet. For cleaning or replacement,

it can be easily removed without the use of

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.



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

| | | | 600 | | | 660 | | 12 | 270 | 14 | 100 |
|--------------------|---------------------------------|----|---------|----|----|---------|----|------|-------|------|-------|
| ✓ Standard model | Footprint (BxD), mm | | 695x876 | 6 | | 695x876 | 6 | 1390 |)x876 | 1390 |)x876 |
| As standard | Height, mm | | 2010 | | | 2160 | | 20 | 010 | 2160 | |
| Optional Equipment | Version | CX | CS | RS | CX | RS | LS | CX | RS | CX | RS |
| Temperature | Refrigeration, +2/+12°C K | | 1 | 1 | | 1 | 1 | | 1 | | 1 |
| range | Medium, -5/+12°C M | 1 | | | 1 | | | 1 | | 1 | |
| | Freezing, -25/-5°C F | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| Materials | Stainless / Stainless | ~ | 1 | | 1 | | | ~ | | 1 | |
| Exterior/Interior | Stainless, alu / Stainless, alu | | | ~ | | 1 | | | 1 | | 1 |
| | White / Stainless, alu. | | | | | | 1 | | | | |
| Equipped with | Stainless shelves | 4 | | | 5 | | | 8 | | 10 | |
| | Grey shelves | | 4 | 4 | | 5 | 5 | | 8 | | 10 |
| | | | | | - | | | | | - | |
| 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 | | | | | | | | • | | |
| | Selfclosing door(s) | | | | | | | | | | |
| | 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) | | | | | | • | | • | | |
| | 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 | 0 |
| Refrigeration | R 290 | ٠ | • | • | • | • | • | | • | • | • |
| | R 134a | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| | R 404A | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| | Remote | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |



PLUS 1400 CX



PLUS 660 CX

GRAM TWIN

*

Authorised User No. 00114

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.



| (Standard model | | TWI | N 600 | | TWIN 660 | | EURO 500 | | | |
|---|---------------------------------|--------------|-------|----|-----------------------|----|----------|---------|----|--|
| | Footprint (BxD), mm | 815 | x756 | | 815x756 | | | 600x806 | | |
| Standard model As standard Optional Equipment Temperature range Materials Exterior/Interior Equipped with Exterior Equipment Interior Equipment Refrigeration | Height, mm | 20 |)10 | | 2160 | | 2160 | | | |
| Optional Equipment | Version | СХ | RS | CX | RS | LS | CX | RS | LS | |
| Temperature | Refrigeration, +2/+12°C K | | 1 | | ✓ | 1 | | 1 | 1 | |
| range | Medium, -5/+12°C M | 1 | | 1 | | | 1 | | | |
| | Freezing, -25/-5°C F | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | |
| Materials | Stainless / Stainless | \checkmark | | 1 | | | 1 | | | |
| Exterior/Interior | Stainless, alu / Stainless, alu | | 1 | | 1 | | | 1 | | |
| | White / Stainless, alu | | | | | 1 | | | 1 | |
| 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) | | | • | • | • | | • | | |
| | Pedal door opener | • | | • | | | • | | | |
| | 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) | | • | • | • | • | • | • | | |
| | 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 | 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 | 0 | |



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.

Ref. / Ref. Ref. / Ref. ext. Ref. / Freezing Ref. ext. / Ref. Ref. ext. / Ref. ext. Ref. ext. / Freezing Freezing / Freezing





GRAM MIDI

MIDI is a fridge/freezer of high quality in every detail, but is also 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.

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.



2/1 GN - MIDI 625

| ✓ Standard model | | | 425 | | | 625 | | | | |
|---------------------------------|---------------------------------|----------|---------|--------------|----|----------|----|--|--|--|
| As standard | Footprint (BxD), mm | | 600x731 | | | 815x731 | | | | |
| | Height, mm | | 2000 | | | 2000 | | | | |
| Optional Equipment | Version | CX | RS | LS | CX | RS | LS | | | |
| Temperature | Refrigeration, +2/+12°C K | | 1 | \checkmark | | <i>✓</i> | 1 | | | |
| range | Medium -5/+12°C M | <i>√</i> | | | 1 | | | | | |
| | Freezing, -25/-5°C F | 1 | 1 | <i>✓</i> | 1 | <i>✓</i> | 1 | | | |
| Materials | Stainless / Stainless | 1 | | | 1 | | | | | |
| Exterior/Interior | Stainless, alu / Stainless, alu | | 1 | | | 1 | | | | |
| | White / Stainless, alu | | | <i>√</i> | | | ~ | | | |
| 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 | | | 0 |
| | Glass Door, left | | | 0 | | | 0 |
| | Lock | | | • | • | • | • |
| | Selfclosing door | | | • | • | • | • |
| | Back cover plate stainless | 0 | 0 | 0 | 0 | 0 | 0 |
| | Castors | | | • | • | • | • |
| | Legs (H = 105/130 mm) | 0 | 0 | 0 | 0 | 0 | 0 |
| | 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 | | | | | | | | |
| | | | | | | | | | | | | | | |
| | | | | | | | - | | | | | TT | | |
| | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| | | | | 1000 | 1 | | | | | | | | | |
| | | | | * | 1 | | + | 1 | | - | | | - | |
| | | | PLUS 60 | 0 | | PLUS 66 | n | | PLUS 127 | 70 | G | PLUS 140 | 10 | |
| | | к | M | F | к | M | F | к | M | F | К | M | F | |
| Temperature range | °C | +2/+12 | -5/+12 | -25/-5 | +2/+12 | -5/+12 | -25/-5 | +2/+12 | -5/+12 | -25/-5 | +2/+12 | -5/+12 | -25/-5 | |
| Refrigeration capa- city at -10/+45°C | Watt | 389 | | 389 | | 946 | | 946 | | | | | | |
| 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 | R290 | | | | | | |
| Volume, gross | I | | 600 | | | 660 | | | 1270 | | | 1400 | | |
| Volume, net | I | | 506 | | | 563 | | | 1020 | | | 1134 | | |
| W x D | mm | | 695 x 876 | | | 695 x 876 | | | 1390 x 876 | 6 | - | 1390 x 876 | 5 | |
| 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 | 11 | 13 | 120 | 12 | 24 | 130 | 249 25 | | 255 | 259 | | 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 | GASTRO | NORM - W | 'IDE | | E | URONOR | М | 1/1 G | GASTRON | ORM* | 2/1 GASTRONORM - WIDE | | |
| | | | | | | | | | | | | | | |
| | TWIN 60 | 0 | | 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 |
| 3 | 389 | | 38 | 39 | | 389 | | | 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 | | |
| 1 | 17 | 122 | 12 | 23 | 130 | 12 | 21 | 127 | 114 | | 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.





United Kingdom

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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.

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