

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







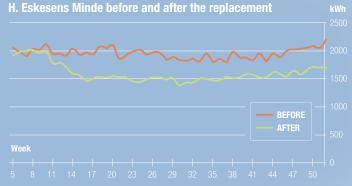
Innovative and functional food storage

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 Since replacing its 6 technologically outdated refrigerators and freezers with new cabinets from Gram Commercial, weekly monitoring has shown an average saving of 19%.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

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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

	<b>↑</b>	+	<b>†</b>	↑↑ 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.



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# 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		<b>TWIN 660</b>		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		<ul> <li>✓</li> </ul>	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				
<ul> <li>As standard</li> </ul>	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	
<b>H</b> (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
<b>K</b> +2/+12	<b>M</b> -5/+12	<b>F</b> -25/-5	<b>K</b> +2/+12	<b>M</b> -5/+12	<b>F</b> -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

 $^{\ast}$  MIDI 425 is suitable for the 1/1 GN system. One 1/1 GN pan can be placed on each shelf.





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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.

#### **Dealer:**