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Facts about us

Gram Commercial A/S develops and produces refrigerators and freezers for commercial kitchens. With our head office in Vojens, Denmark, and an extensive network of dealers around the world, we provide expert local service to our customers everywhere.

Dealer

Refrigerators and Freezers

over 400 litres



GRAM

Innovative and functional food storage

Choose Gram – and then forget all about it

People running commercial kitchens have been looking to Gram Commercial for the design and development of the best freezing and refrigeration solutions for more than a century.

Creative use of technology together with a thorough insight into the needs of commercial kitchens is the foundation of our continuous product development - where functionality is carefully integrated with quality, design and environmental considerations.

But well-thought-out design and ideal hygienic food storage are only part of the story - because Gram is also renowned for its leading edge technology. We aim to develop products where cleaning demands are easy to meet, energy consumption is the lowest possible, reliability the highest possible, and durability the longest possible.

The object is to provide you with total assurance - so that you have more time and energy to attend to the more important things in your kitchen. Gram products are made to work - year after year. As soon as you have introduced Gram into your kitchen you won't need to give it another thought.

This is what you get when you choose Gram



The best reason for choosing Gram is of course that among the wide range of units we offer there is bound to be one or more which meets your exact requirements, whether it is a matter of design, function, or interior arrangement.

But apart from the incomparable details of Gram products, you will, as a Gram customer, benefit from many other advantages:

Consistent environmental policy in practice

At Gram we strive at every level not to create products which burden the environment. For example, we develop low-energy cabinets and we use natural refrigerants and materials which can be recycled whenever it is technically feasible to do so.



We are where you are

Gram cooperates with the best and most result-oriented distributors.

This means that you can rely on fast and competent service no matter where you are.

A 3-year warranty gives peace of mind

We offer a FREE 3-year warranty on all commercial products. Service is carried out by local Gram installers - specialists in refrigeration and freezing - giving you total peace of mind in your busy commercial kitchen.

Spare parts for up to 10 years

Spare parts for up to 10 years after purchase is something else Gram offers, even for models that are no longer in the range.



On-line information for customers

At www.gram-commercial.com you will be able to find detailed information on all commercial Gram products, including brochures and operating instructions. Here too you will find information on the company, news, useful storage tips, etc.



The new Gram



generation



The new Gram Families

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 three different temperature ranges:

K	Refrigeration	+2/+12°C
M	Medium	-5/+12°C
F	Freezing	-25/-5°C

Large or small?

Cabinet sizes vary, 425 to 1400 litres, and you can choose between models with the compressor compartment at the top (PLUS, TWIN and EURO) or at the bottom (MIDI).

Markedly lower energy consumption

Common to all the new cabinets is that they give markedly lower electricity bills. For freezers the total energy consumption has been reduced by up to 47%. Where refrigerators are concerned, the figure is an amazing 74%!

The environmental burden is also lessened further by the use of natural refrigerants and insulation materials that are completely free of the greenhouse gas HFC.

**Source: Final report from the Danish Technological Institute.*

Smooth surfaces overall and watertight joints make cleaning easy and fast. This helps you to maintain a high standard of hygiene. There are 3 different material and equipment specifications to choose from too.

Materials	CX	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 plan.:	Stainless steel	Stainless steel	Stainless steel
Equipment	CX	RS	LS
Humidity control (only M-models)	✓		
Thawing function (only M-version)	✓		
Lockable door	✓	✓	✓
Self-closing door	✓	✓	✓
Foot pedal door opener (not MIDI)	✓		
Stainless wire shelves with tilt prevention	✓		
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 such individual requirements as datalogger, left-hand hinged door, top or rear panel in stainless steel, glass door instead of an insulated one, alternative leg height, castors, more or fewer shelves, bakery tray supports, etc. In other words, individual requirements are welcome.



White-lacquered version.



Gram Data Logger

Innovative details



Easy maintenance

There is easy access to the replaceable dust and grease filter that protects the refrigerating unit against overload.



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.



Standard door lock

All the new cabinets have factory-fitted door locks. Stocks can thus be protected outside normal working hours.



Removable sealing strips

The sealing strip on the door keeps the cold air in the cabinet. For cleaning, it can be easily removed without the use of tools. Simple and hygienic.



Unique air distribution system

Air is sucked in at the front of the cabinet at the door. From here, it is led through the refrigerating element and into an air duct that leads to the bottom of the cabinet. This ensures uniform refrigeration throughout the cabinet.



Functional design

Full-height handle integrated in the door. The rounded door design without jutting edges reduces the risk of collision with roll-in or oven trolleys.



Improved reliability

The simple control system has built-in alarms and emergency programs that maintain temperature until any faults are remedied.



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, etc.



Glass door alternative

Many PLUS and MIDI models can be supplied with a glass door made of energy-saving glass instead of the usual insulated door.



Robust materials

The stainless bottom plan is designed as a spill tray with rounded edges and corners. Shelf brackets and support rails are also made of stainless steel.



Foot pedal openers and self-closing doors

The doors of several models can be opened using foot pedals - a practical detail when the hands are full. All cabinets have self-closing doors, but the doors remain open when turned to an angle of more than 90°.



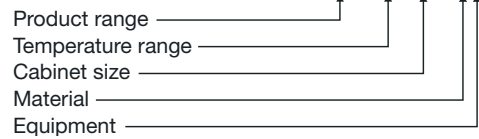
Installation on legs, castors or plinth

The cabinets can be supplied with either legs in various heights or lockable castors. Another possibility is to mount the cabinet on a concrete or brick plinth.

The flagship for the demanding kitchen

PLUS cabinets are suitable for the deep 2/1 GN system where two 1/1 GN pans can be placed behind one another direct on the stainless support rails to ensure optimum cabinet utilisation.

Model designation example: **PLUS K 660 RS**



PLUS 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.

GRAM PLUS											
✓ Standard model ● As standard ○ Optional Equipment		600			660			1270		1400	
	Footprint (BxD), mm	695x876			695x876			1390x876		1390x876	
	Height, mm	2010			2160			2010		2160	
	Version	CX	CS	RS	CX	RS	LS	CX	RS	CX	RS
Temperature range	Refrigeration, +2/+12°C K		✓	✓		✓	✓		✓		✓
	Medium, -5/+12°C M	✓			✓			✓		✓	
	Freezing, -25/-5°C F	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Materials, External / Interior	Stainless / Stainless	✓	✓		✓			✓		✓	
	Stainless, alu / Stainless, alu			✓		✓			✓		✓
	White / Stainless, alu.						✓				
Equipped with	Stainless shelves	4			5			8		10	
	Grey shelves		4	4		5	5		8		10

Exterior Equipment	Right-hand hinged solid door	●	●	●	●	●	●	●	●	●	●
	Left-hand hinged solid door	○	○	○	○	○	○	○	●	●	●
	Glass Door, right (K, no light)	○	○	○							
	Glass Door, left (K, no light)	○	○	○							
	2 half doors (only K)				●						
	Lock	●	●	●	●	●	●	●	●	●	●
	Selfclosing door(s)	●	●	●	●	●	●	●	●	●	●
	Pedal door opener	●			●			●		●	
	Top cover plate stainless	○	○	○	○	○	○	○	○	○	○
	Back cover plate stainless	○	○	○	○	○	○	○	○	○	○
	Legs (H = 135/200 mm)	●	●	●	●	●	●	●	●	●	●
	Legs (H = 185/250 mm)	○	○	○	○	○	○	○	○	○	○
	Castor (H = 125 mm)	○	○	○	○	○	○	○	○	○	○
	Plinth	○	○	○	○	○	○	○	○	○	○
	Marine spec. (only K and F)	○			○						
Interior Equipment	Humidity control (only M)	●			●			●		●	
	Thawing function (only M)	●			●			●		●	
	Datalogger	○	○	○	○	○	○	○	○	○	○
	Additional/less shelves	○	○	○	○	○	○	○	○	○	○
	Supports for 2/1 GN	○	○	○	○	○	○	○	○	○	○
	Bakery measure (40x60 cm)	○	○	○	○	○	○	○	○	○	○
	Bakery supports	○	○	○	○	○	○	○	○	○	○
Refrigeration	R 290	●	●	●	●	●	●	●	●	●	●
	R 134a	○	○	○	○	○	○	○	○	○	○
	R 404A	○	○	○	○	○	○	○	○	○	○
	Remote	○	○	○	○	○	○	○	○	○	○



PLUS 1400 CX



PLUS 660 CX

The sideways approach gives space and a broad view

TWIN cabinets are suitable for the wide 2/1 GN system where there is room for two 1/1 GN pans beside each other on the shelves. This allows items to be rapidly located and accessed.

TWIN 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.

Slimline exterior with inner depth

EURO is a 500 litre fridge/freezer 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.

In other words, EURO is narrow and deep and ideal for installation together with other gastronorm cabinets.

GRAM TWIN and EURO

✓ Standard model ● As standard ○ Optional Equipment			TWIN 600		TWIN 660			EURO 500		
	Footprint (BxD), mm		815x756		815x756			600x806		
	Height, mm		2010		2160			2160		
	Version		CX	RS	CX	RS	LS	CX	RS	LS
Temperature range	Refrigeration, +2/+12°C	K		✓		✓	✓		✓	✓
	Medium, -5/+12°C	M	✓		✓			✓		
	Freezing, -25/-5°C	F	✓	✓	✓	✓	✓	✓	✓	✓
Materials Exterior/Interior	Stainless / Stainless		✓		✓			✓		
	Stainless, alu / Stainless, alu			✓		✓			✓	
	White / Stainless, alu						✓			✓
Equipped with	Stainless shelves		4		5			5		
	Grey shelves			4		5	5		5	5

Exterior Equipment	Right-hand hinged solid door	●	●	●	●	●	●	●	●
	Left-hand hinged solid door	○	○	○	○	○	○	○	○
	Lock	●	●	●	●	●	●	●	●
	Selfclosing door(s)	●	●	●	●	●	●	●	●
	Pedal door opener	●		●				●	
	Top cover plate stainless	○	○	○	○	○	○	○	○
	Back cover plate stainless	○	○	○	○	○	○	○	○
	Legs (H = 135/200 mm)	●	●	●	●	●	●	●	●
	Legs (H = 185/250 mm)	○	○	○	○	○	○	○	○
	Castors (H = 125 mm)	○	○	○	○	○	○	○	○
	Plinth	○	○	○	○	○	○	○	○
	Marine spec. (only K and F)	○		○					
Interior Equipment	Humidity control (only M)	●		●			●		
	Thawing function (only M)	●		●			●		
	Datalogger	○	○	○	○	○	○	○	○
	Additional/less shelves	○	○	○	○	○	○	○	○
	Supports for 2/1 GN	○	○	○	○	○	○	○	○
	Wall rails for 1/1 GN						○	○	○
Refrigeration	Bakery supports						○	○	○
	R 290	●	●	●	●	●	●	●	●
	R 134a	○	○	○	○	○	○	○	○
	R 404A	○	○	○	○	○	○	○	○
Remote	○	○	○	○	○	○	○	○	



EURO 500 CX



TWIN 660 CX

A good choice with wide possibilities

MIDI is a fridge/freezer of high quality in every detail, 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 625 is 81.5 cm wide and is suitable for the wide

2/1 GN system where two 1/1 GN pans can be placed beside each other 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.

GRAM MIDI							
✓ Standard model ● As standard ○ Optional Equipment		425			625		
	Footprint (BxD), mm	600x731			815x731		
	Height, mm	2000			2000		
	Version	CX	RS	LS	CX	RS	LS
Temperature range	Refrigeration, +2/+12°C K		✓	✓		✓	✓
	Medium -5/+12°C M	✓			✓		
	Freezing, -25/-5°C F	✓	✓	✓	✓	✓	✓
Materials Exterior/Interior	Stainless / Stainless	✓			✓		
	Stainless, alu / Stainless, alu		✓			✓	
	White / Stainless, alu			✓			✓
Equipped with	Stainless shelves	4			4		
	Grey shelves		4	4		4	4
Exterior Equipment	Right-hand hinged solid door	●	●	●	●	●	●
	Left-hand hinged solid door	○	○	○	○	○	○
	Glass Door, right			○			○
	Glass Door, left			○			○
	Lock	●	●	●	●	●	●
	Selfclosing door	●	●	●	●	●	●
	Back cover plate stainless	○	○	○	○	○	○
	Castors	●	●	●	●	●	●
	Legs (H = 135/200 mm)	○	○	○	○	○	○
	Marine spec. (only K and F)	○			○		
Interior Equipment	Humidity control (only M)	●			●		
	Thawing function (only M)	●			●		
	Datalogger	○	○	○	○	○	○
	Additional/less shelves	○	○	○	○	○	○
	Supports	○	○	○	○	○	○
	Wall rails for 1/1 GN	○	○	○			
	Bakery measure (60x40 cm)				○	○	○
	Bakery supports	○	○	○	○	○	○
Fish boxes (10 pcs.)	○						
Refrigeration	R 290	●	●	●	●	●	●
	R 134a	○	○	○	○	○	○
	R 404A	○	○	○	○	○	○
	Remote	○	○	○	○	○	○



MIDI 425 CX



MIDI 625 CX

Technical specification

PLUS														
2/1 Gastronorm - deep														
		PLUS 600			PLUS 660			PLUS 1270			PLUS 1400			
Temperature range	°C	K	M	F	K	M	F	K	M	F	K	M	F	
Refrigeration capacity at -10/+45°C	Watt	345			345			426			426			
Refrigeration capacity at -25/+45°C	Watt	426			426			1180			1180			
Energy consumption	kWh/24 h	0.9	1.46	3.4	0.95	1.51	3.5	2.3	3.5	7.5	2.4	3.6	7.8	
Electrical connection	V/Hz	230/50												
Connection load	Watt	300	365	510	300	365	510	800	950	1100	800	950	1100	
Amperage	A	1.5	1.7	2.5	1.5	1.7	2.5	3.5	4.5	5.2	3.5	4.5	5.2	
Climate class		5												
Refrigerant		R290												
Volume, gross	l	600			660			1270			1400			
Volume, net	l	506			563			1020			1134			
WxD	mm	695 x 876			695 x 876			1390 x 876			1390 x 876			
H (legs)	mm	2010			2160			2010			2160			
H (castors)	mm	2000			2150			2000			2150			
H (plinth)	mm	1875			2025			1875			2025			
Diagonal	mm	2127			2269			2196			2334			
Weight, gross	kg	152			157			285		295	298		308	

Data in accordance with EN 441. Gram reserves the right to alter specifications without notice as a result of product development.

TWIN						EURO			MIDI					
2/1 Gastronorm - wide						Euronorm			1/1 Gastronorm			2/1 Gastronorm - wide		
														
TWIN 600		TWIN 660				EURO 500			MIDI 425			MIDI 625		
K	M	F	K	M	F	K	M	F	K	M	F	K	M	F
+2/+12	-5/+12	-25/-5	+2/+12	-5/+12	-25/-5	+2/+12	-5/+12	-25/-5	+2/+12	-5/+12	-25/-5	+2/+12	-5/+12	-25/-5
345		345				345			345			345		
		426							426			325		
1,0	1.5	3.5	1.0	1.6	3.6	0.9	1.5	3.4	0.8	1.4	3.2	1.0	1.6	4.0
230/50														
300	365	510	300	365	510	300	365	510	300	365	510	300	365	510
1.5	1.7	2.5	1.5	1.7	2.5	1.5	1.7	2.5	1.5	1.7	2.5	1.5	1.7	2.5
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		
152		157				137			118			160		