

- a sub-brand by Gram Commercial offering

HIGH QUALITY REFRIGERATION AT ATTRACTIVE PRICES

sn*wflake



At the heart of the bu

In the busy world of a professional kitchen, you need to know that you can rely on your refrigerator and freezer. It must be designed to meet your needs combining durability, easy cleaning and include practical details that ease your daily workflow:



durability

A professional refrigerator or freezer must run and run, day in and day out. In a busy kitchen environment things move fast, and it's impossible to avoid a certain amount of heavy handed use. The product must be made to withstand that with easy access to spare parts and service should the need arise. Durability is built into **SNOWFLAKE**'s fully-insulated cabinet and door, with sturdy metal inlays precisely where the wear is toughest, such as behind the hinges and shelf brackets.



easy cleaning

It's all about providing smooth surfaces in stainless steel with as few edges and protrusions as possible, so that you can easily get it completely clean. The tight joints and a dished base also facilitate easy cleaning. The shelves and brackets, like the door gaskets, can be removed without the use of tools and washed outside the cabinet.



The door is reversible (K/F 605) and is equipped with a lock and an integrated door handle. The flexible shelf bracket system has room for 7 (K/F 605) and 14 (K/F 1305) shelves respectively in upright cabinets and 2 shelves per door section of the counters, and can also be used to place GN pans or sandwich trays directly onto the stainless steel anti-tilt support rails.

The electronic control shows the cabinet temperature and makes it easy to adjust to the required temperature. Automatic defrost with re-evaporation of defrost water is standard.

ısy professional kitchen.

With its new product range under the brand name **SNOWFLAKE®**, Gram meets your day to day requirements. Demonstrating that a product can be energy efficient and have great functionality at a competitive price. **SNOWFLAKE®** will therefore be the best alternative to other low cost refrigerators and freezers.



- 600 and 1200 litre 2/1 GN refrigerator and freezer, designed for tough daily use in a professional environment in up to +43°C ambient temperature
- 3 sturdy grey plastic coated easy clean wire shelves (1305 models = 6 shelves) and door lock
- Stainless steel surfaces on on cabinet's interior sides, bottom pan, back of door and exterior front and sides
- · Reversible door (K/F 605)
- Efficient air circulation system ensures correct and uniform temperature throughout

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- 1. Sturdy wire shelves stainless steel antitilt shelf supports and wall rails which can accommodate both 1/1 GN and 2/1 GN pans.
- 2. Accurate electronic controller with digital temperature display.
- **3. Compressor compartment** well designed and easily accessible. (*Upright cabinets, photo of 605 cabinet*)
- 4. LED lights that come on when the door is opened. Also door lock is standard equipment. (Upright cabinets)
- 5. Removable door and drawer gaskets for easy cleaning.
- **6. Easy access** to air filter for cleaning and refrigeration system for maintenance via front.
- 7. Stainless steel inside and outside, including drawer inserts. Inside base shaped as a dished pan to catch fluids.
- **8. Drawers (optional)** for counters.

Combining low cost of ownership with premium reliability!

The range of **SNOWFLAKE®** counters comprises of 1/1 gastronorm counters, available as a refrigerator with an extended temperature range, with the option of combining with drawer set 2/2 or 3/3.

Our counters are carefully designed to ensure the **optimal circulation of air** at all times. Refrigerated air is circulated around the cabinet to maintain the storage of foodstuffs at the correct temperature.

- 2, 3 or 4 door sections, gross volume from 234 to 495 ltr., designed for tough daily use in a professional environment in up to +43°C ambient temperature
- · Combine door sections with drawer set 2/2 and 3/3
- Flat worktop or worktop with splash back of 100 mm to prevent spillage behind the counter
- Stainless steel surfaces on cabinet's front, sides and internal bottom pan
- 2 sturdy grey plastic coated easy clean wire shelves per door section
- Self-closing door optional lockable door and drawer sets







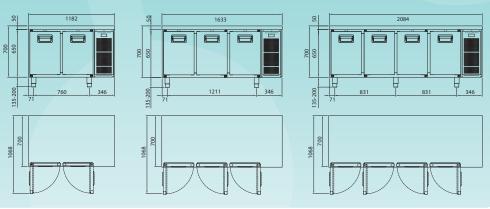




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2/1 GN				
Technical specifications	K 605 **	F 605 **	K 1305	F 1305
Temperature range	+2/+8°C	-22/-10°C		-22/-10°C
W x D x H (incl. legs)	695 x 855 x 2010 mm		1390 x 855 x 2010	
W x D x H (incl. castors)	695 x 855 x 2000 mm		1390 x 855 x 2000	
Volume, gross	594 ltr.		1230 ltr.	
Climate class	5			5
Refrigerant *	R290 or R134a	R290 or R404A	R290 or R134a	R290 or R404A
Insulation	Cabinet 60 / Door 50 mm (cyclopentane)		Cabinet 60 / Door 50 mm (cyclopentane)	
Connection (R290)	230 V, 50 Hz		230 V, 50 Hz	
Connection (R134a/R404A)	230 V, 50/60 Hz	230 V, 50 Hz	230 V, 50/60 Hz	230 V, 50 Hz
Weight, packed	113 kg	120 kg	249 kg	255 kg
Energy consumption at +25°C ambient temperature	1.0 kWh/24h (R290) 2.1 kWh/24h (R134a)	3.6 kWh/24h (R290) 4.2 kWh/24h (R404A)	1.7 kWh/24h (R290)	7.7 kWh/24h (R290)
Energy Efficiency Index **	12.67	30.79		

1/1 GN				
Technical specifications	K 1205	K 1605	K 2005	
Number of doors/sections				
Temperatur range	-2/+8°C		-2/+8°C	
W x D x H (incl. legs)	1182 x 700 x 835-900	1633 x 700 x 835-900	2084 x 700 x 835-900	
W x D x H (incl. castors)	1182 x 700 x 855	1633 x 700 x 855	2084 x 700 x 855	
Volume, gross		364 ltr.	495 ltr.	
Climate class				
Refrigerant *	R290 or R134a			
	50 mm (cyclopenta		ane)	
Connection (R290)	230 V, 50 Hz			
Connection (R134a)	230 V, 50/60 Hz	230 V, 50/60 Hz		
Weight, packed		153 kg		
Energy consumption at +25°C ambient temperature		2.5 kWh/24h (R290)	3.4 kWh/24h (R290)	



Eco-friendly refrigerant R290 (propane) as standard or conventional HFC refrigerants R134a and R404A (optional)

^{**}Listed on the Carbon Trusts Energy Technology List (ETL) https://etl.decc.gov.uk/etl/site/etl.html

Fundamental requirements of your cook-chill operation.

The new **SNOWFLAKE® SKF** blast chiller / freezers meet the fundamental requirements of your cook-chill operation and ease your daily workflow.

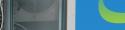


food safety / quality

SKF brings the core temperature of cooked food through the high risk temperature range between +70°C and +10°C as fast as possible. Taste and appearance are maintained while vitamins and natural goodness are preserved. The ventilation cell does not directly ventilate on the food items.

– also ideal for blast freezing of ice cream!





easy cleaning

Durable stainless steel construction with smooth surfaces and watertight, rounded internal corners. The front panel provides easy access to the condenser for cleaning. Also the shelf supports are easy to remove for cleaning. The door has an easy removable magnetic door gasket.



Technical specifications	SKF 20	SKF 40
Chill	20 kg from +70°C to +3°C in 90 min	42 kg from +70°C to +3°C in 90 min
Freeze	12 kg from +70°C to -18°C in 4 hours	25 kg from +70°C to -18°C in 4 hours
W x D x H, external	745 x 700 x 1000	800 x 830 x 1750
	620 x 600 x 370	660 x 700 x 780
Ref. capacity at -25°C/+45°C	813 Watt	
		400 V, 3N-/50 Hz
		3500 Watt
Amperage, running figures		



Excellent ergonomics with the top positioned control panel (SKF 20). Reversible door.

Height adjustable from 103 to 135 mm. Removable support with 60 mm vertical spacing intervals, suitable for 1/1 GN and 400×600 bakery plates.



SNOWFLAKE SKF 40

Digital 8-key control panel

offers short cuts to activate a blast chilling or blast freezing cycle on time or by probe, and to activate a defrosting cycle.

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