

**6 YEAR
WARRANTY**
PARTS &
LABOUR

BAKERY.
CONFECTIONERY.
PATISSERY.



BAKER
SERIES



HOSHIZAKI

When cool becomes brilliant

Quality,
that convinces





- **Special features:**
ideal for bakeries, confectioners and patisseries
- High performance:**
perfect storage conditions despite frequent door openings
- Perfect fit:**
meets standard bakery tray size requirements, with L-shaped rail supports
- BAKER 625, 550, 950, Quick Chiller/Freezers (SF), Retarder-Provers (GA): ideal for heavyduty operations, rated with **climate class 5** and suitable for the use in ambient temperatures of up to +40°C with 40% relative humidity.
- Effective air circulation
 - air circulation system ensures correct and even temperatures inside the cabinet
 - innovative, full-length airduct design for unobstructed airflow
- CE-certified according to EN 60335-1 and EN 60335-2-89



Refrigerator,
Storage cabinet

-5/+12°C



Refrigerator/Freezer,
Storage cabinet

-25/+12°C



Quick Chiller/Freezer

-30/+10°C



Retarder-Prover

-25/+40°C

The new Generation

The equipment in a bakery is heavily tested. Frequent use by staff, floury and doughy work surfaces, significant heat generation, and fine dust particles in the air are part of the everyday routine. In addition, the equipment is in use 24 hours a day, 7 days a week, which can lead to high operating costs over time.

We offer products that are precisely tailored to your needs without overwhelming you. Our expertise lies in the simplicity of operation, the durability of the equipment, and an understanding of your daily work environment.



OPTIMAL PRODUCT PROTECTION THROUGH PERFECT TEMPERATURES

- The equipment is designed for an ambient temperature of up to 40°C and a humidity level of up to 40%, making it ideal for the demanding conditions in the bakery.
- A high-quality insulation of 80mm thickness, a self-closing door at an angle of less than 90°, and the quick recovery of the set storage temperature protect your delicate goods and maintain a stable interior temperature within the unit



LARGE STORAGE CAPACITY THROUGH THOUGHTFUL DESIGN

- Ample interior storage with adjustable shelf sizes to accommodate the diverse space requirements and storage needs of various products and pastry sizes.





PERFECT HYGIENE

- Removable door seals, rounded corners and edges, splash protection for all relevant control components, and a spacious interior make it easier to maintain hygiene and streamline daily cleaning routines.
- The units are designed for durability through the use of robust, stable stainless steel and high-quality materials.



HEALTHY WORKING ENVIRONMENT

- Ergonomic design with thoughtful details, such as a continuous door handle, tip-resistant shelves, and a pedal door opener with overload protection makes physically demanding tasks easier for you and your staff. Additionally, our units operate very quietly, preventing additional noise pollution.



SAVINGS START WITH THE PURCHASE

- Energy and cost savings are a key concern, especially in the bakery. With our units, we strike the balance between efficient cooling and energy-conscious power consumption to minimize both costs and energy usage.



FOR YOUR PEACE OF MIND – OUR WARRANTY PROMISE

- Still unsure?
We are confident and offer a 6-year warranty on parts and labor.



Our Retarder-Prover - A True Allrounder

➤ Multifunctional: 5 Functions in one Device

A „must-have“ for the flawless operation of our retarder-prover is the well-designed air circulation and humidification system. This allows processes such as freezing (1), storage (2), thawing (3), fermentation (4), and keeping warm (5) to be optimally controlled.

In the storage, thawing, fermentation, and keeping warm modes, temperatures can be manually adjusted to protect your products. Just like when used as a refrigerator or freezer, the desired temperatures are consistently maintained, even with frequent door openings. In contrast, during thawing and cooking modes, the temperature varies while the humidity remains constant to achieve optimal product results.

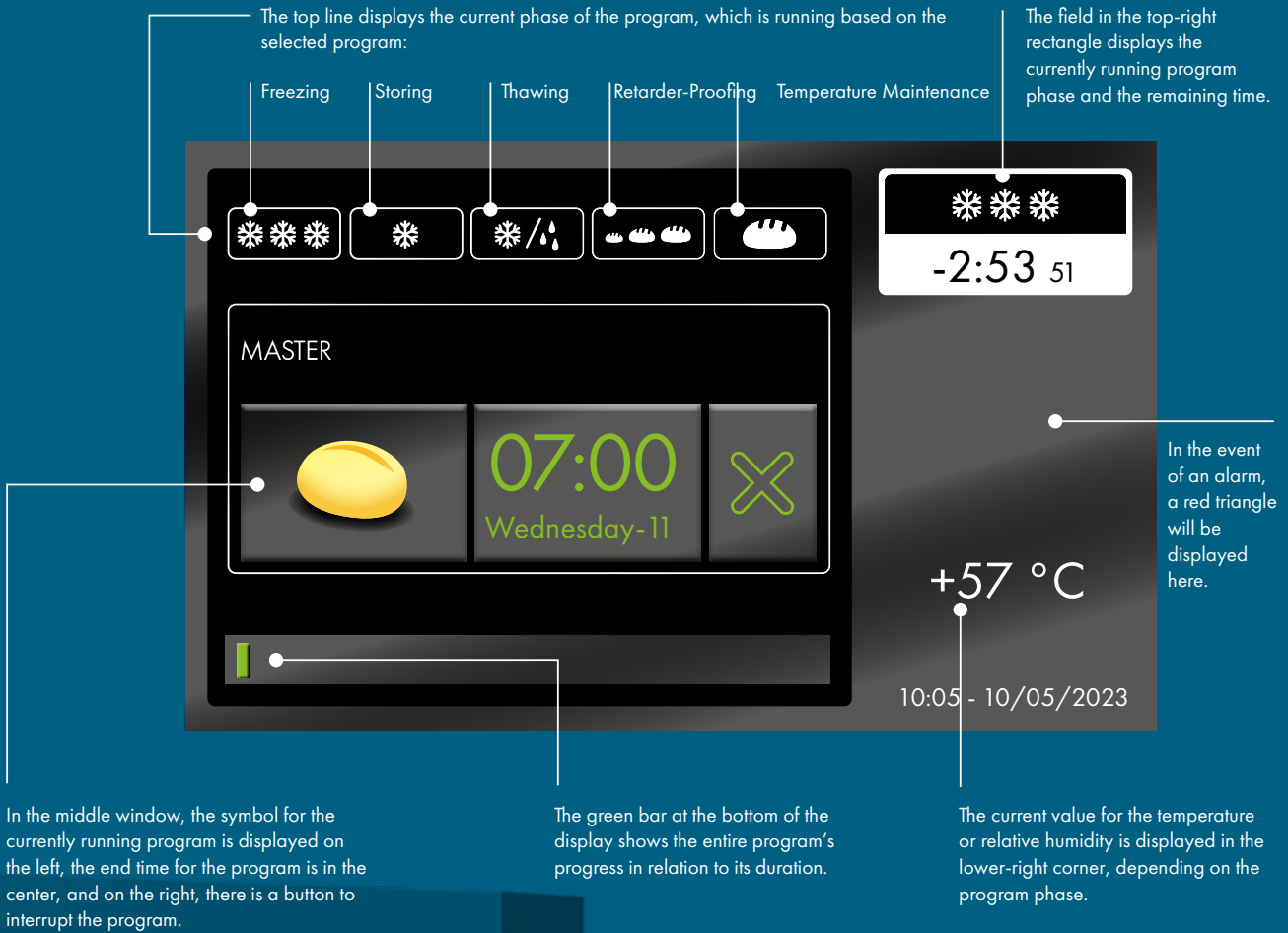


THIS PROVIDES YOU WITH THE FOLLOWING COMBINATION OPTIONS::

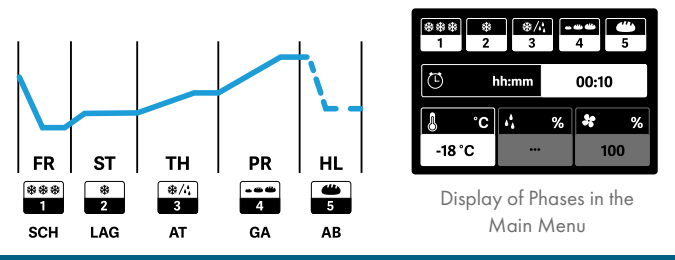
- Time-controlled freezing followed by storage for any desired period
- Time-controlled freezing followed by storage, time-controlled thawing, and maintaining the climate after the thawing program ends
- Complete program: Freezing, storage, thawing, and proving until removal or holding the temperature until the desired further processing

LIGHT PRESSURE – IMMEDIATE EXECUTION:

- All control functions are carried out by touching the corresponding buttons on the touchscreen, such as changing values and starting or stopping programs. In this context, the “Touch and Release” function means that the controls respond as soon as you release the touchpad.



Phases in the Program Sequence



| AGGREGATE | MODES | FREEZING | STORAGE | THAWING | PROVING | HOLDING |
|----------------------|----------|----------|---------|---------|---------|---------|
| | | FR | ST | TH | PR | HL |
| COOLING | | X | X | X | X | X |
| TEMPERATURE INCREASE | Thawing | | X | X | X | X |
| | Steaming | | | X | X | X |
| PROVING | | | | X | X | X |

Modern bakery appliances for reliable cooling

The new Hoshizaki BAKER series combines many years of know-how with state-of-the-art technology. The result is refrigerators and freezers that stand out from other innovative solutions and an appealing design.

MODERN DESIGN PRINCIPLES & INVENTIVE TECHNOLOGY

HOSHIZAKI BAKER refrigerators and freezers are based on our award-winning design principles and innovative solutions. Essential is an efficient air circulation system, providing indirect cooling and temperature stability and protecting your bakery products. Additionally, the electronic controls have safety functions for optimum protection

PRESERVING YOUR QUALITY BAKERY PRODUCTS

Our refrigerators prevent any undesirable drying out of the bakery products thanks to indirect airflow of the air distribution system. You can use the dry cooling function for lower humidity (M cabinets).

Our refrigeration technology has been developed to prevent any undesirable quality loss of your products, such as drying-out of dough and cakes.

MAXIMUM STORAGE SPACE

The interior of the cabinet can be used efficiently for the storage of goods.

FOOD SAFE & DURABLE MATERIALS

The interior and exterior are made of high grade stainless steel (AISI 304), the best material for humid locations.



DIGITAL TOUCH PANEL FOR PROVERS

KEEPING IN THE COLD

Wide magnetic and removable gaskets with triple insulation area ensure effective sealing and reduce escaping cold air.

CIRCULATION SYSTEM

Thanks to the full-length air duct, the cabinets maintain correct and consistently stable temperatures at all times.

GA TOUCH DISPLAY CONTROLLER

The 7-inch touch intuitive display controller is very easy to use and provides a clear overview of the current process status at all times. The operator can choose between 8 pre-set standard programs for easy startup. Additionally, the intuitive controller allows manual program setting for individual adjustments.

PROTECTED DISPLAY

Drip-proof display (IP21). LED lighting.

SELF-CLOSING DOORS

at an angle of less than 90°

CONTROLS WITH ALARM SYSTEM

The Hoshizaki BAKER control units are equipped with safety system with various alarm signals and emergency programs, which provides high operational safety and makes the cabinets suitable for a wide array of application possibilities.

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PEDAL DOOR OPENER WITH OVERLOAD PROTECTION

For easy, hands-free door opening.
(Not available for BAKER 625 cabinets)

ERGONOMIC FULL-HEIGHT HANDLE

Easy to clean, minimizes the risk of dirt accumulation.

SPECIFICATIONS 550

OPTIMAL STORAGE
FOR MINIMUM SPACE



| | BAKER M 550 L DR | BAKER F 550 L DR | BAKER SF 550 L DR | BAKER GA 550 L DR |
|----------------------------------|------------------------------------------|-------------------------------------|-----------------------------------|---------------------------------------------------|
| | Refrigerator, Storage cabinet | Freezer, Storage cabinet | Quick Chiller/ Freezer | Refrigerator/ Freezer/ Retarder Prover |
| Item Number | 142551010 | 143551010 | 147551010 | 146551010 |
| Temperature range | -5°C / +12°C | -25/+12°C | -30°C / +10°C | -25°C / +40°C |
| Gross / Net usable volume (l) | 480 / 335 | 480 / 312 | 480 / - | 480 / - |
| Connection | 230 V / NPE 50 Hz | 230 V / NPE 50 Hz | 230 V / NPE 50 Hz | 230 V / NPE 50 Hz |
| Connection Load (Watt) | 120 | 520 | 680 | 1400 |
| Dimensions (W x D x H) mm | 610 x 846 x 2080-2130 | 610 x 895 x 2080-2130 | 610 x 895 x 2080-2130 | 610 x 890 x 2080-2130 |
| Energy consumption/year (AEC) | 396 kWh | 2.011 kWh | no classification | no classification |
| Energy efficiency class | B | D | no classification | no classification |
| Number of tray supports included | 25 Sets | 25 Sets | 25 Sets | 25 Sets |
| Max. number of trays | 50 (60 x 40 cm lengthwise) | 50 (60 x 40 cm lengthwise) | 50 (60 x 40 cm lengthwise) | 50 (60 x 40 cm lengthwise) |

Further equipment on request. Subject to technical changes and errors excepted. Optional warranty extension for plug-in appliances to 4 or 5 years (at an extra charge).
* Water inlet (3/4") / water outlet (DN 32) required on site; required water conductivity of 200 to 800 microsiemens/cm.

SPECIFICATIONS 625

PERFECT FOR BAKE
SHOP AND FRANCHISE



| | BAKER M 625 DR | BAKER F 625 DR |
|----------------------------------|--------------------------------------|---------------------------------|
| | Refrigerator, Storage cabinet | Freezer, Storage cabinet |
| Item number | 142620010 | 143620010 |
| Temperature range | -5°C / +12°C | -25/+12°C |
| Gross / Net usable volume (l) | 610 / 319 | 610 / 319 |
| Connection | 230 V / NPE 50 Hz | 230 V / NPE 50 Hz |
| Connection Load (Watt) | 120 | 530 |
| Dimensions (W x D x H) mm | 830 x 772 x 1964 | 830 x 772 x 1964 |
| Energy consumption/year (AEC) | 478 kWh | 1.965 kWh |
| Energy efficiency class | C | D |
| Number of tray supports included | 25 Sets | 25 Sets |
| Max. number of trays | 49 (60 x 40 cm crosswise) | 49 (60 x 40 cm crosswise) |

Further equipment on request. Subject to technical changes and errors excepted.
Optional warranty extension for plug-in appliances at an extra charge.

SPECIFICATIONS 950

THE STORAGE PROS



| | BAKER M 950 L DR | BAKER F 950 L DR | BAKER SF 950 L DR | BAKER GA 950 L DR |
|----------------------------------|------------------------------------------|-------------------------------------|-------------------------------------|--------------------------------------------------|
| | Refrigerator, Storage cabinet | Freezer, Storage cabinet | Quick Chiller/ Freezer | Refrigerator/Freezer/ Retarder Prover |
| Item number | 142951010 | 143951010 | 147951010 | 146951010 |
| Temperature range | -5°C / +12°C | -25/+12°C | -30°C / +10°C | -25°C / +40°C |
| Gross / Net usable volume (l) | 1000 / 670 | 1000 / 670 | 950 / - | 950 / - |
| Connection | 230 V / NPE 50 Hz | 230 V / NPE 50 Hz | 230 V / NPE 50 Hz | 230 V / NPE 50 Hz |
| Connection Load (Watt) | 140 | 790 | 1700 | 1800 |
| Dimensions (W x D x H) mm | 830 x 1087 x 2205-2255 | 830 x 1087 x 2205-2255 | 830 x 1087 x 2205-2255 | 830 x 1087 x 2205-2255 |
| Energy consumption/year (AEC) | 594 kWh | 2.708 kWh | no classification | no classification |
| Energy efficiency class | C | D | no classification | no classification |
| Number of tray supports included | 25 Sets | 25 Sets | 25 Sets | 25 Sets |
| Max. number of trays | 51 (60 x 80 cm/ 102 (60 x 40 cm) | 51 (60 x 80 cm/ 102 (60 x 40 cm) | 51 (60 x 80 cm/ 102 (60 x 40 cm) | 51 (60 x 80 cm/ 102 (60 x 40 cm) |

Further equipment on request. Subject to technical changes and errors excepted. Optional warranty extension for plug-in appliances to 4 or 5 years (at an extra charge).
* Water inlet (3/4") / water outlet (DN 32) required on site; required water conductivity of 200 to 800 microsiemens/cm.



HIGHLIGHTS
BAKER M/F
550 and 950

BAKER 550: Bakery tray 60 x 40 cm - lengthwise insertion
BAKER 950: Bakery tray 80 x 60 cm and 60 x 40 cm - lengthwise insertion

- › Indirect airflow of the air distribution system
- › Skin formation or drying out of the bakery products is almost fully avoided
- › The electronic controls have safety functions for optimum protection and filter change indicator
- › Stainless steel cabinet with 25 sets of supports for bakery trays
- › LED lighting
- › Reversible door with lock
- › Dry cooling and controlled thawing functions (M 550 and M 950)
- › Easy removable door gasket (without use of any tools)
- › Pedal door opener with overload protection

HIGHLIGHTS
BAKER M/F 625

Bakery tray 60 x 40 cm - crosswise insertion

- › Indirect airflow of the air distribution system
- › Skin formation or drying out of the bakery products is almost fully avoided
- › The electronic controls have safety functions for optimum protection and filter change indicator
- › Stainless steel cabinet with 25 sets of supports for bakery trays
- › LED lighting
- › Reversible door with lock
- › Dry cooling and controlled thawing functions (M 625)
- › Easy removable door gasket (without use of any tools)

HIGHLIGHTS
BAKER GA 550
and 950

Bakery tray 60 x 40 cm - Lengthwise insertion

- › Excellent for long-term dough processing
- › Computer-controlled retarder-prover with individual program settings
- › With steam generator for optimal humidity even during the fermentation process
- › Multi-functional cabinet: Can be used as retarder-prover, storage refrigerator, storage freezer or thawing cabinet in accordance with the HACCP principles

HIGHLIGHTS
BAKER SF 550
and 950

Bakery tray 60 x 80 cm and 60 x 40 cm

- › Excellent for long-term dough processing
- › Multi-functional cabinet: Can be used as quick chiller/freezer, storage refrigerator, storage freezer or thawing cabinet in accordance with the HACCP principles



HOSHIZAKI

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