



GVC38-150 S/S

Vitrine Cooler GN1/3

Product Features

- Stainless steel lid
- Stainless steel
- Accepts GN1/3 pans (Not supplied)
- Digital controller and temperature display
- Static cooling
- Adjustable feet

Refrigerated stainless steel topping unit with lid

The GVC is designed to meet the demands of fast-paced food service. Whether you're running a pizzeria, fast-food restaurant, or sandwich shop, this vitrine cooler makes food prep easier, ensuring everything you need is organized and within reach. The topping unit accepts gastronorm pans (not included) – see the technical specifications for more information about the capacity of this specific unit.

The GVC maintains optimal temperatures with a reliable static cooling system. This keeps your ingredients fresh and ready to use, while the manual defrost feature prevents ice build-up for hassle-free operation.

Constructed from durable SS201 stainless steel, the topping shelf is built to last. It is equipped with a stainless steel lid, saving energy and protecting your ingredients. Perfect for businesses where speed and quality are essential, the GVC is designed to optimize your food prep process.

Measures and Content

Gross / Net Weight	kg	35.5 / 31
Capacity GN Pans	pcs	6 x GN1/3
Net Volume	l	42.6
Gross Volume	l	52.6
Gross / Net Volume	l	52.6 / 42.6
Temperature Range	°C	+2 to +8

Design and Material

Exterior Finish	SS201
Interior Finish	SS201
Feet / Legs	Adjustable feet

Cooling and Functions

Type of Controller	Electronic	
Type of Cooling	Static	
Type of Defrost	Manual	
Refrigerant	R600a	
Refrigerant Charge	g	45
Thermometer	Yes	

Power and Consumption

Max Ambient		+30°C, 55% RH
Energy Consumption	kWh/24h	2.64
Energy Consumption	kWh/h	0.16
Annual Energy Cons.	kWh/year	964
Power Supply		13 Amp
Input Power	W	110
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	40

Dimensions

External Dimension (WxDxH)	mm	1500 x 395 x 288.5
Internal Dimension (WxDxH)	mm	1150 x 305 x 150
Packed Dimension (WxDxH)	mm	1600 x 435 x 330
40ft Container Load	pcs	216



Accepts GN1/3 pan(s) (not supplied)



Stainless steel lid for protection of food