



GVC33-180

Gastronorm Topping Shelf

Product Features

- Stainless steel
- Glass structure for protection of food
- Accepts GN1/4 pan(s) (not supplied)
- Digital controller and temperature display
- Static cooling
- Adjustable feet

Topping Shelves for Gastronorm Pans

Elevate your catering business with the GVC Gastronorm Topping Shelves. Specifically designed for food service, these enhance your operations with advanced features. Options with glass guard ensuring hygiene and visibility. Organise and display toppings at optimal temperatures for quick food prep. Fully automatic, it maintains temperatures from 2°C to 8°C via a static cooling system, preserving freshness. Manual defrost prevents ice build-up.

Measures and Content		
Insulation Density	kg/m ³	38
Capacity GN Pans	pcs	8 x GN1/4
Temperature Range	°C	+2 to +8
Climate Class		4
Gross / Net Weight	kg	37 / 32
Gross / Net Volume	l	53.2 / 41.6
Design and Material		
Tempered glass		Yes
Feet / Legs		Adjustable Feet
Exterior Finish		SS201
Interior Finish		SS201
Interior Light		No
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 at 55% RH
Energy Consumption	kWh/24h	2.93
Energy Consumption	kWh/h	0.18
Annual Energy Consumption	kWh/year	1069
Power		13 Amp
Input Power	W	122
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	40
Dimensions		
Internal Dimension (WxDxH)	mm	1450 x 245 x 150
External Dimension (WxDxH)	mm	1800 x 335 x 448
Packed Dimension (WxDxH)	mm	1900 x 375 x 280 mm
40ft Container Load	pcs	222



Glass structure for protection of food



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