



## GVC33-200 S/S

Gastronorm Topping Shelf With Lid

### Product Features

- Stainless steel lid
- Stainless steel
- Accepts GN1/4 pan(s) (not supplied)
- Digital controller and temperature display
- Static cooling
- Adjustable feet
- Height with lid open 533mm

### Refrigerated Topping Shelf for Gastronorm Pans

Boost your catering business with the GVC Topping Shelves. Perfectly crafted for food service, these boast advanced features to streamline your operations. Easily organise and display toppings at ideal temperatures for quick prep. Fully automatic, it offers a static cooling system, maintaining 2°C to 8°C to keep ingredients fresh. The manual defrost feature prevents ice build-up. Adjust temperatures with the digital controller.

### Measures and Content

Insulation Density	kg/m <sup>3</sup>	38
Capacity GN Pans	pcs	10 x GN1/4
Temperature Range	°C	+2 to +8
Climate Class		4
Gross / Net Weight	kg	42.5 / 37
Gross / Net Volume	l	60.6 / 52

### Design and Material

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	g45
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	1650 x 245 x 150
External Dimension (WxDxH)	mm	2000 x 335 x 288.5
Packed Dimension (WxDxH)	mm	2100 x 375 x 330 mm
40ft Container Load	pcs	198



Accepts GN1/4 pan(s) (not supplied)



Stainless steel lid for protection of food