



## 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	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	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