

GVC38-200

Gastronorm Topping Shelf GN1/3

Product Features

- Stainless steel
- Glass structure for protection of food
- Accepts GN1/3 pans (Not supplied)
- Digital controller and temperature display
- Static cooling
- Adjustable feet

Topping Shelf 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. 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 10°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	9 x GN1/3
Temperature Range	°C	+2 to +8
Climate Class		4
Gross / Net Weight	kg	42.5 / 37
Gross / Net Volume	l	75.4 / 63.9

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

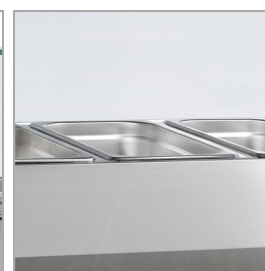
Max Ambient	30°C at 55% RH	
Energy Consumption	kWh/24h	2.93
Annual Energy Consumption	kWh/year	1069
Power		13 Amp
Input Power	W	122
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	40

Dimensions

Internal Dimension (WxDxH)	mm	1650 x 305 x 150
External Dimension (WxDxH)	mm	2000 x 395 x 448
Packed Dimension (WxDxH)	mm	2100 x 435 x 280 mm
40ft Container Load	pcs	168



Glass structure for protection of food



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