



GVC33-150 S/S

Gastronorm Topping Shelf With Lid

Product Features

- Stainless steel
- Stainless steel lid
- 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 10°C to keep ingredients fresh. The manual defrost feature prevents ice build-up. Adjust temperatures with the digital controller.

Measures and Content

Capacity GN Pans	pcs	7 x GN1/4
Temperature Range	°C	+2 to +8
Climate Class		4
Gross / Net Weight	kg	33 / 29
Gross Volume	l	42.2
Gross / Net Volume	l	42.2 / 36.4

Design and Material

Lid Number & Type

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	2.64
Energy Consumption	kWh/h	0.16
Annual Energy Consumption	kWh/year	964
Power		13 Amp
Input Power	W	110
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	40

Dimensions

Internal Dimension (WxDxH)	mm	1150 x 245 x 150
External Dimension (WxDxH)	mm	1500 x 335 x 288.5
Packed Dimension (WxDxH)	mm	1600 x 375 x 330
40ft Container Load	pcs	258



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



Stainless steel lid for
protection of food