



GVC33-200 S/S

Vitrine Cooler GN1/4

Product Features

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

Refrigerated stainless steel topping unit with lid

The GVC is designed to meet the demands of fast-paced food service. Whether you're running a pizzeria, fast-food restaurant, or sandwich shop, this vitrine cooler makes food prep easier, ensuring everything you need is organized and within reach. The topping unit accepts gastronorm pans (not included) – see the technical specifications for more information about the capacity of this specific unit. The GVC maintains optimal temperatures with a reliable static cooling system. This keeps your ingredients fresh and ready to use, while the manual defrost feature prevents ice build-up for hassle-free operation. Constructed from durable SS201 stainless steel, the topping shelf is built to last. It is equipped with a stainless steel lid, saving energy and protecting your ingredients. Perfect for businesses where speed and quality are essential, the GVC is designed to optimize your food prep process.

Measures and Content

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

Lid No & 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	2.93
Annual Energy Cons.	kWh/year	1069
Power Supply		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
40ft Container Load	pcs	198



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



Stainless steel lid for
protection of food