



PT1300 + GVC38-200

Pizza Table with Topping unit

Product Features

- Stainless steel
- Guides for 7 pizza trays in each door (400x600 mm)
- GVC38-200 Topping unit for GN1/3 pans
- Granite worktop
- Ventilated cooling
- Automatic defrost
- Self-closing doors

3 door pizza table with topping unit

Elevate your professional kitchen with the PT1300 + GVC38-200 three-door pizza table, designed to optimise your pizza preparation process. This state-of-the-art unit showcases a sleek new design and durable stainless steel construction. With provision for seven pizza trays in each door, a VK38-150 Topping unit for GN1/3 pans, and a sophisticated granite worktop, this pizza table is tailored to streamline your operations seamlessly. Featuring ventilated cooling, automatic defrost, and three self-closing doors, this equipment is ideal for culinary establishments seeking efficiency and top-notch performance.

Measures and Content

Capacity GN Pans	pcs	9 x GN1/3
Temperature Range	°C	+2 to +10
Climate Class		4
Gross / Net Weight	kg	370.5 / 355
Gross / Net Volume	l	580 / 565

Design and Material

Door Number & Type		3 hinged self-closing doors
Shelves Number & Type		21 guides for pizza trays
Shelf Dimensions		400 x 600 mm
Drawers	pcs	0
Feet / Legs		6 adjustable legs
Exterior Finish		SS201 / SS304
Interior Finish		SS201 / SS304

Cooling and Functions

Type of Controller		Electronic
Type of Cooling		Static / Ventilated
Type of Defrost		Automatic
Refrigerant		R600a
Refrigerant Charge	g	95 + 45
Thermometer		Yes

Power and Consumption

Energy Class		C
Max Ambient		30°C at 55% RH
Energy Consumption	kWh/24h	3.65
Annual Energy Consumption	kWh/year	1332
Input Power	W	300
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42

Dimensions

Internal Dimension (WxDxH)	mm	1562 x 630 x 589
External Dimension (WxDxH)	mm	2045 x 800 x 1445
Packed Dimension (WxDxH)	mm	2050 x 840 x 1330
40ft Container Load	pcs	28



Granite table top



Guides for pizza trays