



GVC33-200

Gastronorm Topping Shelf

Product Features

- Stainless steel
- Glass structure for protection of food
- Accepts GN1/4 pan(s) (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

Capacity GN Pans	pcs	10 x GN1/4
Temperature Range	°C	+2 to +8
Climate Class		4
Gross / Net Weight	kg	39 / 34
Gross Volume	l	60.6
Gross / Net Volume	l	60.6 / 52

Design and Material

Lid Number & Type

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
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 448
Packed Dimension (WxDxH)	mm	2100 x 375 x 280
40ft Container Load	pcs	198



Glass structure for protection of food



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