



## 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

Capacity GN Pans	pcs	9 x GN1/3
Temperature Range	°C	+2 to +8
Net Volume	l	63.9
Gross Volume	l	75.4
Gross / Net Volume	l	75.4 / 63.9
Gross / Net Weight	kg	42.5 / 37

### Design and Material

Tempered glass	Yes
Feet / Legs	Adjustable Feet
Exterior Finish	SS201
Interior Finish	SS201

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

### Dimensions

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



Glass structure for protection of food



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