



## GVC33-200 S/S

Gastronorm Topping Shelf With Lid

### Product Features

- Stainless steel lid
- Stainless steel
- 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 8°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	10 x GN1/4
Temperature Range	°C	+2 to +8
Net Volume	l	52
Gross Volume	l	60.6
Gross / Net Volume	l	60.6 / 52
Gross / Net Weight	kg	42.5 / 37

### Design and Material

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
Energy Consumption	kWh/h	0.18
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 335 x 288.5
Internal Dimension (WxDxH)	mm	1650 x 245 x 150
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