



## GVC33-180 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	8 x GN1/4
Temperature Range	°C	+2 to +8
Net Volume	l	41.6
Gross Volume	l	53.2
Gross / Net Volume	l	53.2 / 41.6
Gross / Net Weight	kg	37 / 32

### 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 Cons.	kWh/year 1069
Energy Consumption	kWh/24h 2.93
Power Supply	13 Amp
Input Power	W 122
Voltage / Frequency	V/Hz 220-240/50
Noise Level	dB(A) 40

### Dimensions

External Dimension (WxDxH)	mm	1800 x 335 x 288.5
Internal Dimension (WxDxH)	mm	1450 x 245 x 150
Packed Dimension (WxDxH)	mm	1900 x 375 x 330
40ft Container Load	pcs	222



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



Stainless steel lid for protection of food