

Thermodyne's 300NDNL counter-top holding unit provides food quality and kitchen efficiency like no other piece of equipment on the market today. Using patented Fluid Shelf® technology each shelf in the cabinet maintains an exact temperature, allowing for extended holding times, without sacrificing appearance or taste. This compact unit requires no door and includes our exclusive removable floating lid system. It is available as pass through or with a solid panel back.

SPECIFICATIONS			
EXTERIOR DIMENSIONS	444.50W	x	584.20D x 657.35H
INTERIOR DIMENSIONS	342.90W	x	558.80D x 514.35H
MAX OPERATING TEMP	110°C		
NET WEIGHT	55.8kg.		
SHIPPING WEIGHT	83.9kg.		

ELECTRICAL SPECIFICATIONS			
VOLTS	220	230	240
AMPS	11	12	13
TOTAL WATTS	2520	2755	3000
HERTZ	50	50	50
PHASE	1	1	1
PLUG	BS1363/A		

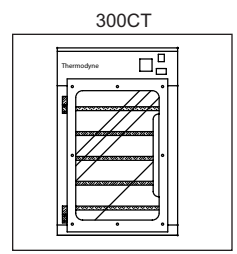
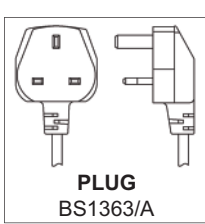
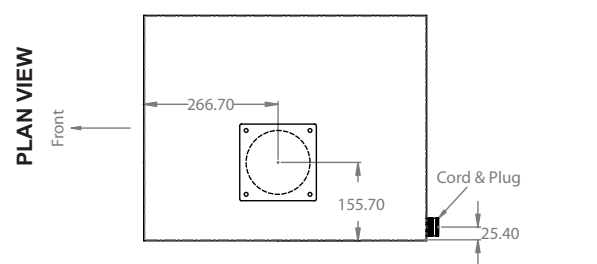
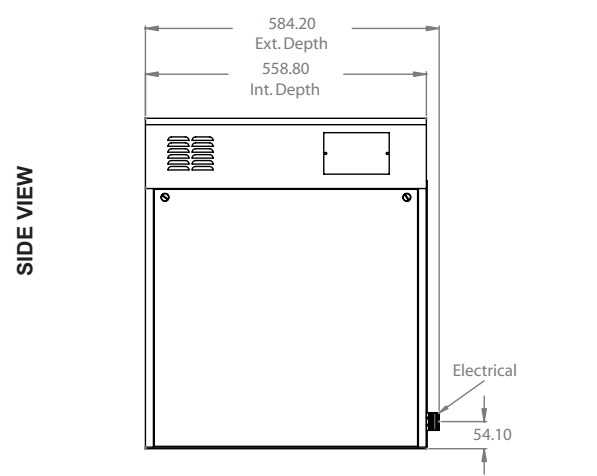
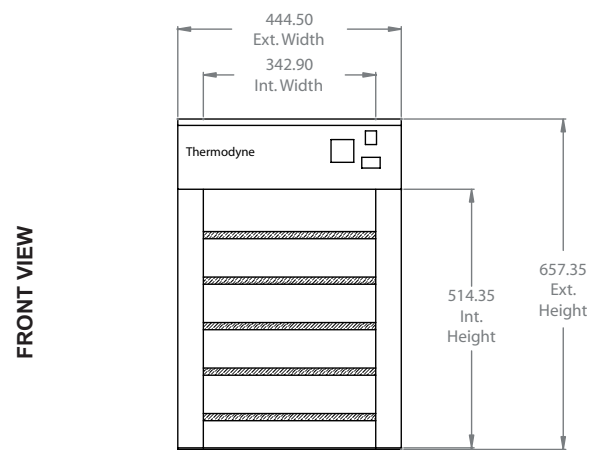
SHELVES	
STANDARD	5

CAPACITY	
STEAM TABLE PAN	
12" x 20" x 2.5"	5

OPTIONS / ACCESSORIES	
High Temp Pans	Vented Stainless Drawer Lids
Controller Shield	Stainless Steel Drip Pan
Pass-thru	Stainless Drawer Lids
Wire Baskets	Stainless Steel Riser

300CT - Model includes doors			
EXTERIOR DIMENSIONS	444.50W	x	628.65D x 692.15H
NET WEIGHT	57.2kg.		
SHIPPING WEIGHT	86.2kg.		

Specifications subject to change without notice.



Measurements in millimeters. 07/08 Patented