

Thermodyne's 300CT 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 is available as pass through or with a solid panel back.

SPECIFICATIONS			
EXTERIOR DIMENSIONS	444.50W	x	628.65D x 692.15H
INTERIOR DIMENSIONS	342.90W	x	558.80D x 514.35H
MAX OPERATING TEMP	110°C		
NET WEIGHT	57.2kg.		
SHIPPING WEIGHT	86.2kg.		

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		

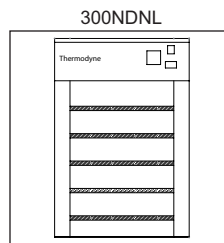
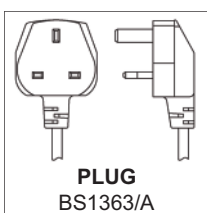
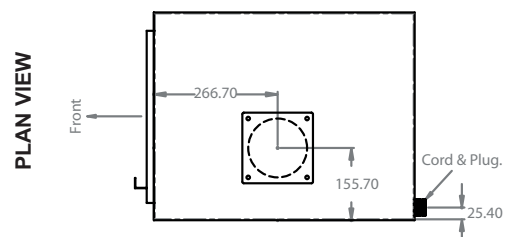
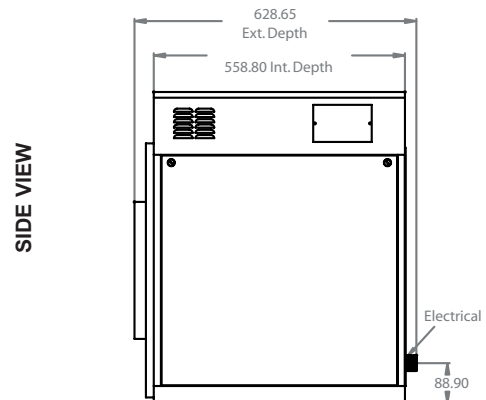
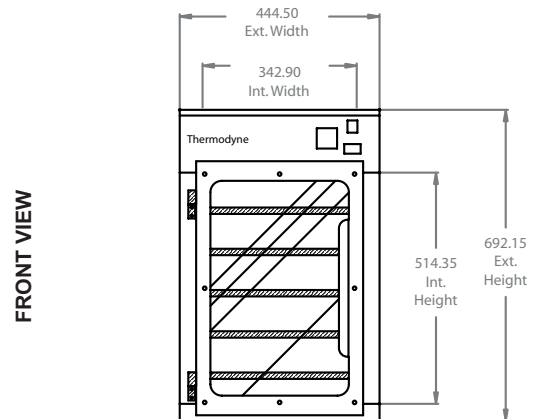
SHELVES	
STANDARD	5

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

300NDNL - No doors. Includes floating lid system.			
EXTERIOR DIMENSIONS	444.50W	x	584.20D x 657.35H
NET WEIGHT	55.8kg.		
SHIPPING WEIGHT	83.9kg.		

Specifications subject to change without notice.



Measurements in millimeters. 07/08 Patented