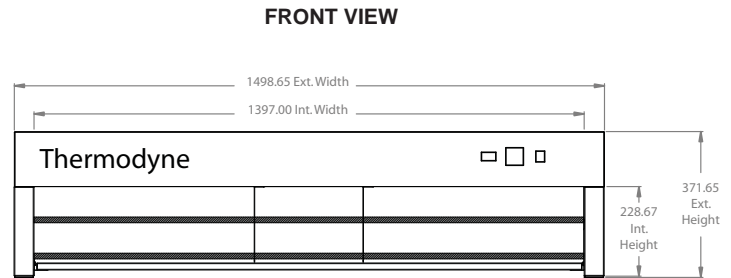


Thermodyne's 300OC unit is designed for quick serve restaurants utilizing over the counter space as part of the food assembly process. Ideal for both food quality and speed of service, the model 300OC offers extended holding times and keeps food within an arm's reach. This compact unit does not require the use of a door and comes standard with Thermodyne's patented floating lid system.

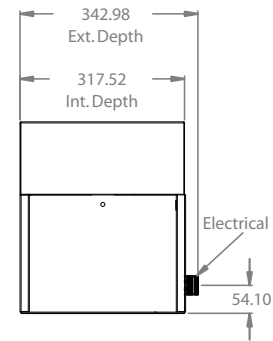


SPECIFICATIONS			
EXTERIOR DIMENSIONS	1498.65W	x	342.98D x 371.65H
INTERIOR DIMENSIONS	1397.00W	x	317.52D x 228.67H
MAX OPERATING TEMP	110°C		
NET WEIGHT	72.6kg.		
SHIPPING WEIGHT	106.6kg.		
ELECTRICAL SPECIFICATIONS			
VOLTS	220	230	240
AMPS	11	12	13
TOTAL WATTS	2520	2755	3000
HERTZ	50	50	50
PHASE	1	1	1
PLUG	BS1363/A		
SHELVES			
STANDARD	2		
CAPACITY			
STEAM TABLE PAN	10" x 12" x 2.5"		
10" x 12" x 2.5"	10		
OPTIONS / ACCESSORIES			
High Temp Pans	Vented Stainless Drawer Lids		
Controller Shield	Stainless Steel Drip Pan		
Pass-thru	Stainless Drawer Lids		
Stainless Steel Riser			

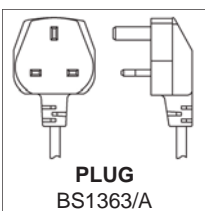
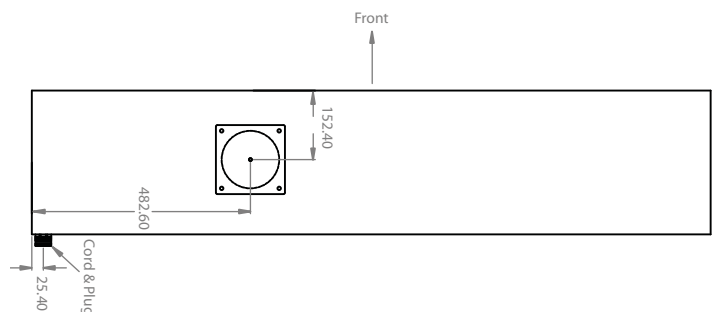
Specifications subject to change without notice.



SIDE VIEW



PLAN VIEW



07/08 Patented