

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 operates on a simple 120V connection. Units are available as pass through or with a solid panel back and include our exclusive removable floating lid system.



SPECIFICATIONS	
EXTERIOR DIMENSIONS	17.50"W x 23.00"D x 25.88"H
INTERIOR DIMENSIONS	13.50"W x 22.00"D x 20.25"H
CUBIC CAPACITY	3.48ft ³
MAX OPERATING TEMP	230°F
NET WEIGHT	123lbs.
SHIPPING WEIGHT	185lbs.

ELECTRICAL SPECIFICATIONS	
VOLTS	120
AMPS	15
TOTAL WATTS	1750
HERTZ	60
PHASE	1

SHELVES	
STANDARD	5

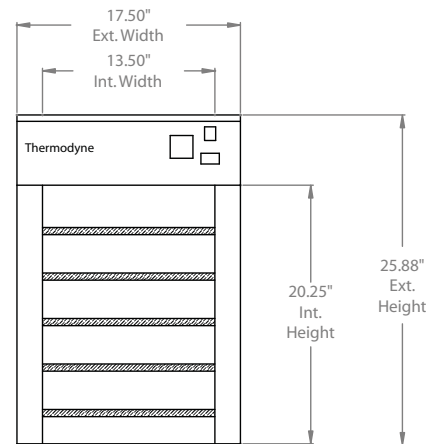
CAPACITY	
STEAM TABLE PAN	
12" x 20" x 2.5"	5

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

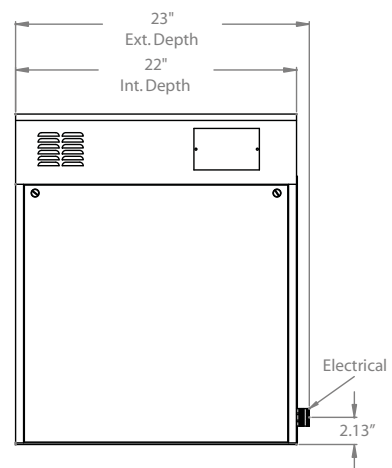
300CT - Model includes doors	
EXTERIOR DIMENSIONS	17.50"W x 24.75"D x 27.25"H
NET WEIGHT	126lbs.
SHIPPING WEIGHT	190lbs.

Specifications subject to change without notice.

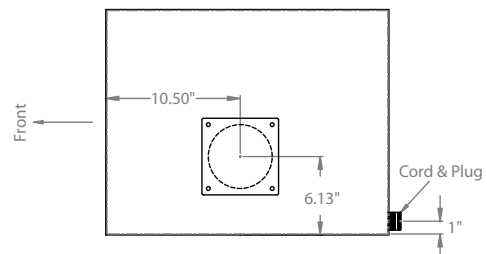
FRONT VIEW



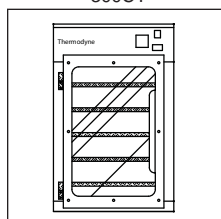
SIDE VIEW



PLAN VIEW



300CT



01/07 Patented