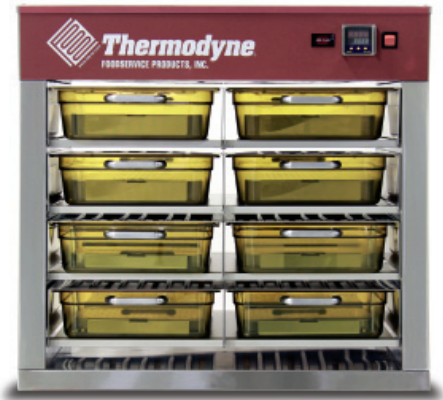


Thermodyne's 725NDNL counter-top holding unit provides food quality and kitchen efficiency like no other piece of equipment on the market today. Using patented Fluid Shelf® technology each shelf in the cabinet maintains an exact temperature, allowing for extended holding times, without sacrificing appearance or taste. The 725NDNL has more than twice the holding capacity of a 300NDNL or a customized cabinet, with more holding capacity than a 7000NDNL. Units are available as pass through or with a solid panel back and include our exclusive removable floating lid system.



SPECIFICATIONS			
EXTERIOR DIMENSIONS	30.50"W	x	23.00"D x 28.50"H
INTERIOR DIMENSIONS	26.50"W	x	22.00"D x 21.50"H
CUBIC CAPACITY	7.25ft <sup>2</sup>		
MAX OPERATING TEMP	230°F		
NET WEIGHT	165lbs.		
SHIPPING WEIGHT	225lbs.		

ELECTRICAL SPECIFICATIONS	
VOLTS	208 / 240
AMPS	25 / 29
TOTAL WATTS	5250 / 7000
HERTZ	60
PHASE †	1
PLUG	NEMA L14-30

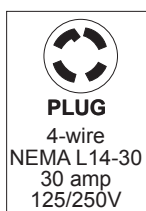
SHELVES	
STANDARD	4

CAPACITY	
STEAM TABLE PAN	
12" x 20" x 4"	8

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

† Available in 3Ø by request

Specifications subject to change without notice.



05/10 Patented

