

Thermodyne's 957NDNL 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 unit includes our exclusive removable floating lid system, which eliminates the need for doors. It is also available as pass through or with a solid panel back.



SPECIFICATIONS	
EXTERIOR DIMENSIONS	45.00"W x 23.00"D x 27.25"H
INTERIOR DIMENSIONS	41.00"W x 22.00"D x 20.25"H
CUBIC CAPACITY	9.79ft³
MAX OPERATING TEMP	230°F
NET WEIGHT	203lbs.
SHIPPING WEIGHT	260lbs.

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

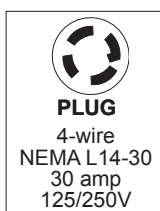
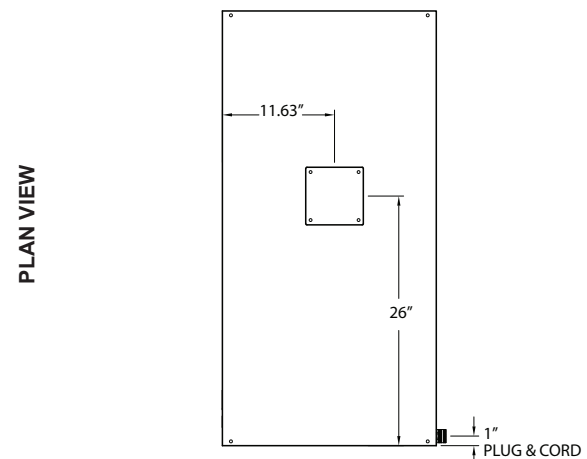
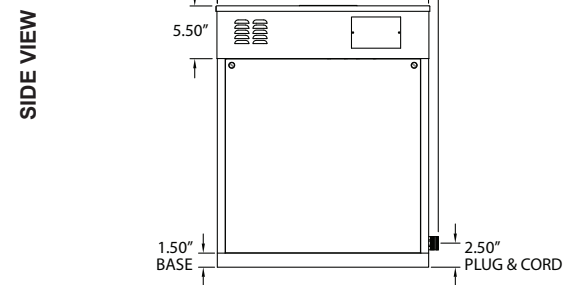
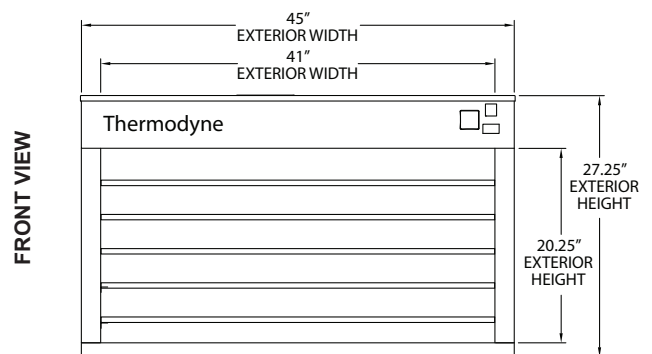
SHELVES	
STANDARD	5

CAPACITY	
STEAM TABLE PAN	
12" x 20" x 2.5"	15

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.



05/11 Patented