

The fourth generation upgrade from the original THS 2000 design, Thermodyne's 1900G is a true classic. Designed for the most demanding foodservice environments, this unit provides unparalleled versatility and capacity. Using patented Fluid Shelf® technology, food quality and safety are a sure thing.



SPECIFICATIONS	
EXTERIOR DIMENSIONS	26.00"W x 34.75"D x 77.00"H
INTERIOR DIMENSIONS	22.00"W x 27.63"D x 63.50"H
CUBIC CAPACITY	22.33ft <sup>3</sup>
MAX OPERATING TEMP	230°F
NET WEIGHT	424lbs.
SHIPPING WEIGHT	510lbs.

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

SHELVES	
STANDARD	10

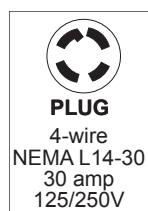
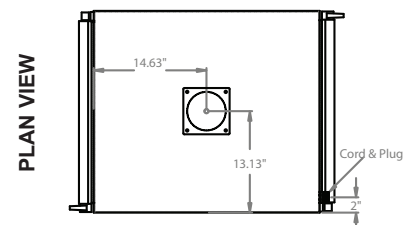
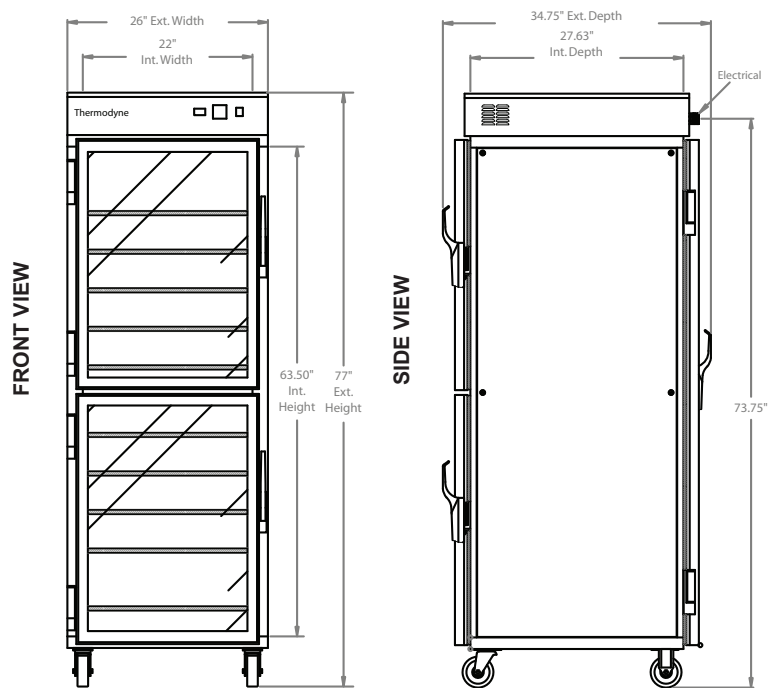
CAPACITIES	STANDARD	MAXIMUM*
SHEET PAN		
18" x 26" x 1"	10	24
STEAM TABLE PAN		
12" x 20" x 2.5"	20	32
12" x 20" x 4"	20	24

\*Maximum capacities are based on additional shelving. Capacities vary depending on shelf quantities, spacing, and pan depth.

OPTIONS / ACCESSORIES	
Protective Bumper Base	Additional Heat Transfer Plates
Controller Shield	Solid Stainless Steel Doors
Solid Back Panel	Stainless Steel Drip Pan
<b>1900C</b> - Correctional model	
<b>1900DWDT</b> - Dual Temp model featuring independent cabinet temps	

† Available in 3Ø by request

Specifications subject to change without notice.



05/10 Patented