

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 ³ |
| 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 |

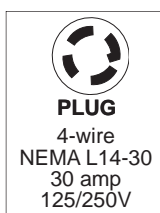
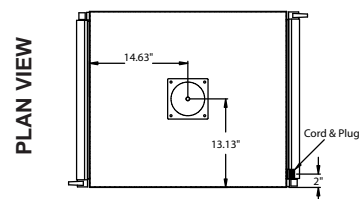
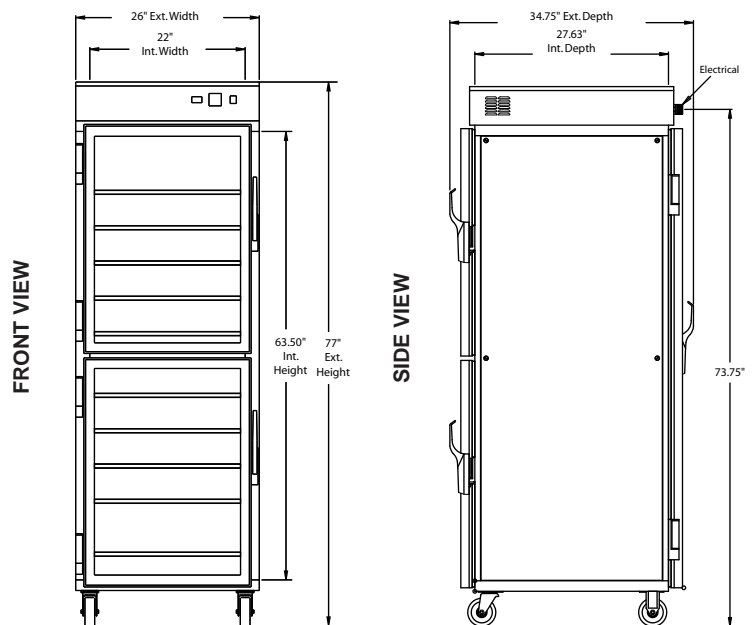
| CAPACITIES | STANDARD | MAXIMUM* |
|------------------|----------|----------|
| SHEET PAN | | |
| 18" x 26" x 1" | 10 | 24 |
| STEAM TABLE PAN | | |
| 12" x 20" x 2.5" | 20 | 32 |
| 12" x 20" x 4" | 20 | 24 |

*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 |
| 1900C - Correctional model | |
| 1900DWDT - Dual Temp model featuring independent cabinet temps | |

† Available in 3Ø by request

Specifications subject to change without notice.



01/11 Patented