

Thermodyne's 1300G is the perfect answer to applications requiring on-site mobility. With standard heavy duty casters, cart handle and bumper guard protection, this unit is easily relocated from the kitchen to remote serving areas. Using patented Fluid Shelf® technology, food quality and safety are a sure thing.



SPECIFICATIONS			
EXTERIOR DIMENSIONS	660.40W	x	882.65D x 1371.60H
INTERIOR DIMENSIONS	558.80W	x	701.80D x 1028.70H
MAX OPERATING TEMP	110°C		
NET WEIGHT	135.62kg.		
SHIPPING WEIGHT	172.36kg.		

ELECTRICAL SPECIFICATIONS			
VOLTS	220	230	240
AMPS	11.0	12.0	13.0
TOTAL WATTS	2520	2755	3000
HERTZ	50	50.0	50.0
PHASE	1	1	1
PLUG	BS1363/A / EU1-16P		

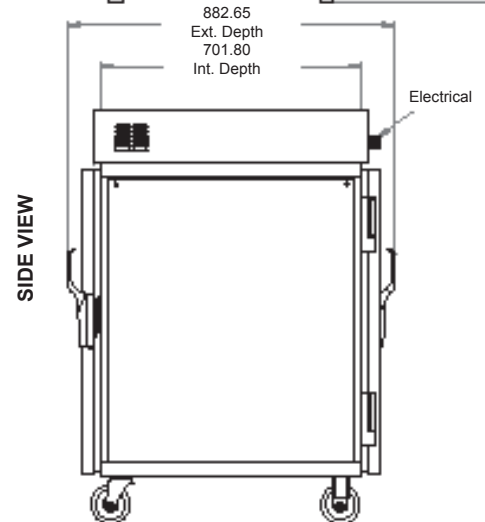
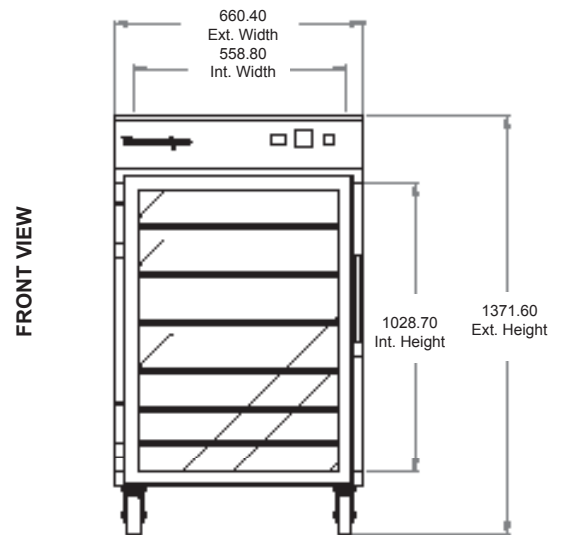
SHELVES	
STANDARD	6

CAPACITIES	STANDARD	MAXIMUM*
GASTRONORM PAN		
GN 1/1 65mm	12	20
GN 1/1 100mm	12	14

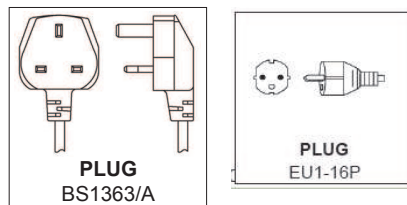
*Maximum capacities are based on additional shelving. Capacities vary depending on shelf quantities, spacing, and pan depth.

OPTIONS / ACCESSORIES	
Protective Bumper Base	Additional Heat Transfer Plates
Solid Back Panel	Stainless Steel Drip Pan

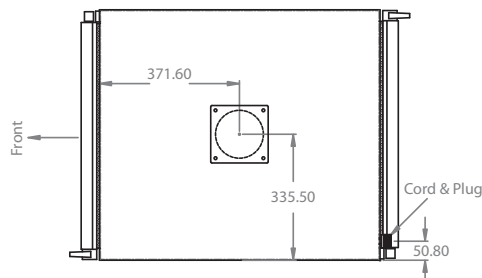
Specifications subject to change without notice.



Patented REV. 11/15



PLAN VIEW



Compass International Co. Inc., International Sales / 2413 Pond Branch Road, Leesville, SC 29070 USA
Tel: ++1-803-359-1226 / Fax: ++1-803-359-1245 / Email: thermodyne@compassintlco.com

www.tdyne.com

UK Sales: Kitchen & Restaurant Projects. +44 07398 885224
Rob.Gibson@kandrprojects.co.uk / www.kandrprojects.co.uk

FluidShelf
Precision Heat Transfer System