

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	660.40W	x	882.75D x 1955.80H
INTERIOR DIMENSIONS	558.80W	x	701.63D x 1612.90H
MAX OPERATING TEMP	110°C		
NET WEIGHT	192.32kg.		
SHIPPING WEIGHT	231.33kg.		
ELECTRICAL SPECIFICATIONS			
VOLTS	220	230	240
AMPS	27	28	29
TOTAL WATTS	5880	6370	7000
HERTZ	50	50	50
PHASE †	1	1	1
PLUG	BS4343 / 32A-6h		

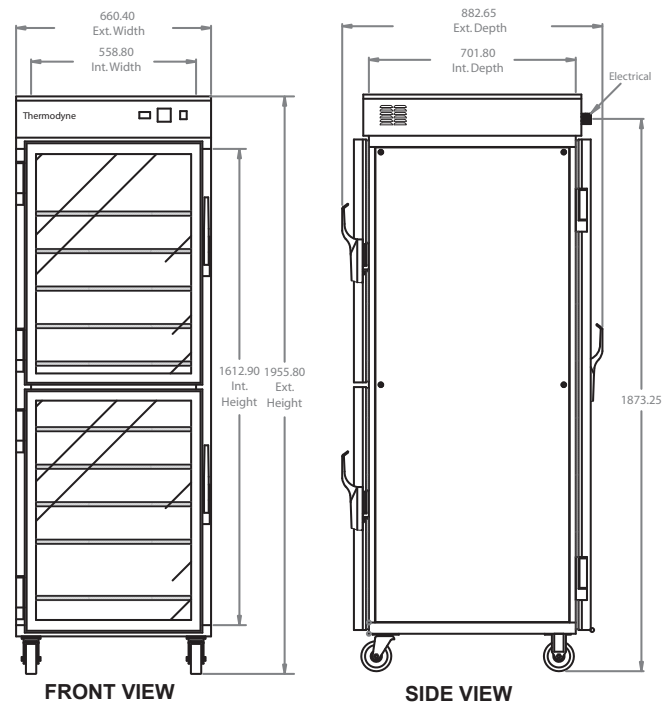
† 3Ø Option, TD0003
 380V = 7.2 AMPS / 400V = 7.6 AMPS / 415V = 8 AMPS (CE)

SHELVES		
STANDARD	10	
CAPACITIES		
STANDARD	MAXIMUM*	
GASTRONORM PAN		
GN 1/1 65mm	20	32
GN 1/1 100mm	20	24

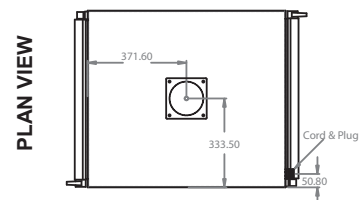
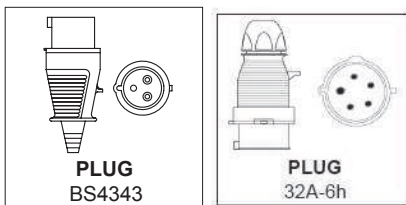
*Maximum capacities are based on additional shelving. Capacities vary depending on shelf quantities, spacing, and pan depth.

OPTIONS / ACCESSORIES	
Protective Bumper Base	Additional Heat Transfer Plates
Solid Back Panel	Stainless Steel Drip Pan
1900C - Correctional model	

Specifications subject to change without notice.



Patented REV. 11/15



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FluidShelf
 Precision Heat Transfer System