

As an upgraded version of our 1900DW unit, the 1900DWDT offers dual temperature options in the same cabinet. Using separate controls and heating systems, this unit offers the ultimate in flexibility with different temperature set-points in the upper and lower compartments. Using patented Fluid Shelf® technology, food quality and safety are a sure thing.



SPECIFICATIONS			
EXTERIOR DIMENSIONS	774.70W	x	657.35D x 1905.00H
INTERIOR DIMENSIONS	673.10W	x	571.50D x 1485.90H
MAX OPERATING TEMP	110°C		
NET WEIGHT	160.6kg.		
SHIPPING WEIGHT	191.4kg.		

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		

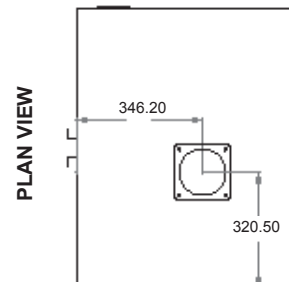
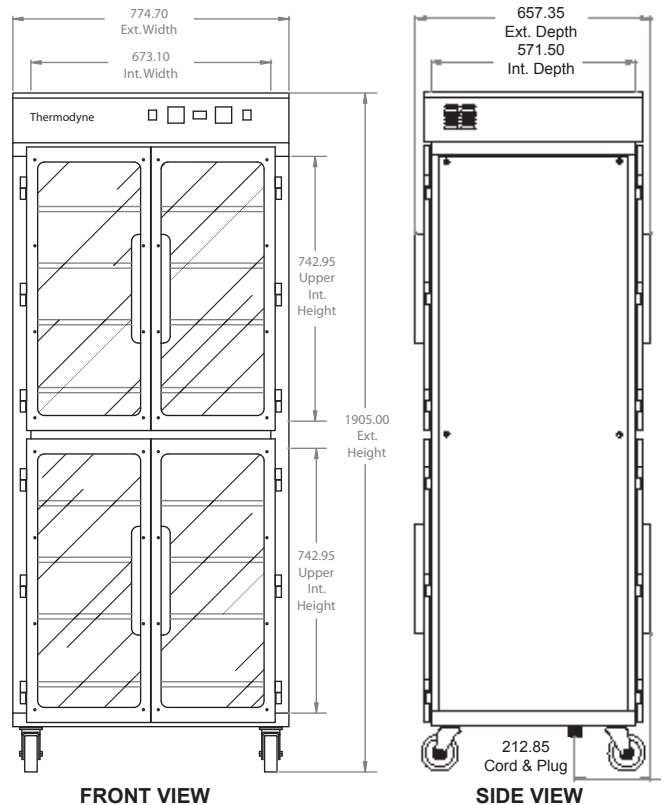
SHELVES	
STANDARD	10

CAPACITIES	STANDARD	MAXIMUM*
GASTRONORM PAN		
GN 1/1 65mm	20	28
GN 1/1 100mm	20	20

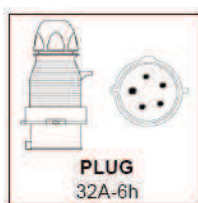
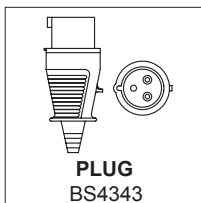
*Maximum capacities are based on additional shelving. Capacities vary depending on shelf quantities, spacing, and pan depth.

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



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FluidShelf
 Precision Heat Transfer System