

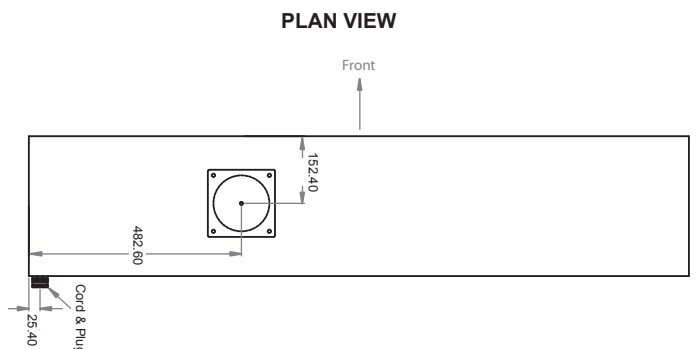
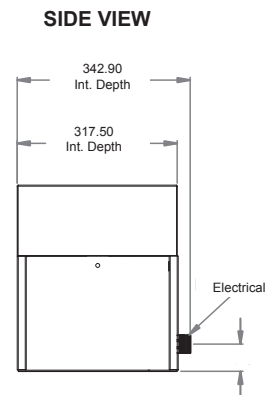
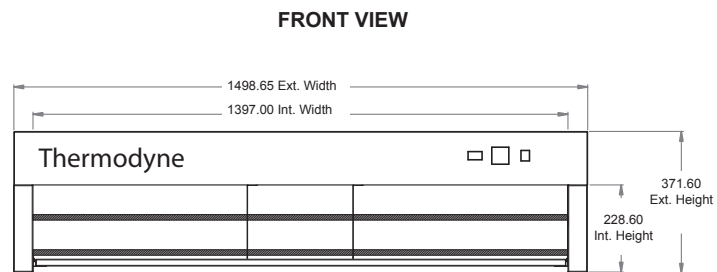
Thermodyne's 300OC unit is designed for quick serve restaurants utilizing over the counter space as part of the food assembly process. Ideal for both food quality and speed of service, the model 300OC offers extended holding times and keeps food within an arm's reach. This compact unit does not require the use of a door and comes standard with Thermodyne's patented floating lid system.



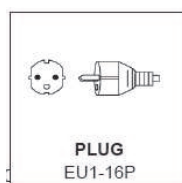
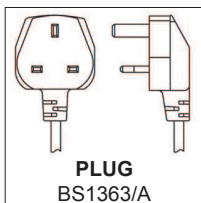
Unit shown with optional pans and lids

SPECIFICATIONS			
EXTERIOR DIMENSIONS	1498.65W	x	342.90D x 371.60H
INTERIOR DIMENSIONS	1397.00W	x	317.50D x 228.60H
MAX OPERATING TEMP	110°C		
NET WEIGHT	72.6kg.		
SHIPPING WEIGHT	106.6kg.		
ELECTRICAL SPECIFICATIONS			
VOLTS	220	230	240
AMPS	11	12	13
TOTAL WATTS	2520	2755	3000
HERTZ	50	50	50
PHASE	1	1	1
PLUG	BS1363/A / EU1-16P		
SHELVES			
STANDARD	2		
CAPACITY			
GASTRONORM PAN			
GN 1/2 65mm	10		
OPTIONS / ACCESSORIES			
High Temp Pans	Vented Stainless Drawer Lids		
Pass-thru	Stainless Drawer Lids		
Stainless Steel Riser			

Specifications subject to change without notice.



Patented REV. 11/15



UL 197 Compliant