

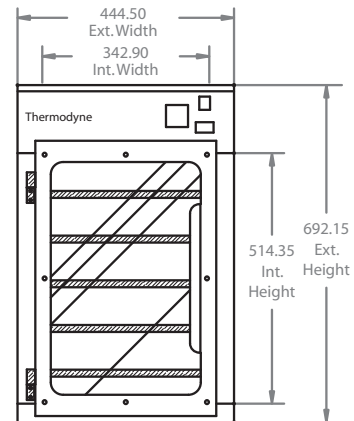
Thermodyne's 300CT counter-top holding unit provides food quality and kitchen efficiency like no other piece of equipment on the market today. Using patented Fluid Shelf® technology each shelf in the cabinet maintains an exact temperature, allowing for extended holding times, without sacrificing appearance or taste. This compact unit is available as pass through or with a solid panel back.



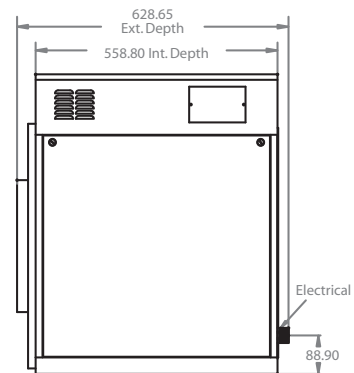
SPECIFICATIONS			
EXTERIOR DIMENSIONS	444.50W	x	628.65D x 692.15H
INTERIOR DIMENSIONS	342.90W	x	558.80D x 514.35H
MAX OPERATING TEMP	110°C		
NET WEIGHT	57.2kg.		
SHIPPING WEIGHT	86.2kg.		
ELECTRICAL SPECIFICATIONS			
VOLTS	220	230	240
AMPS	11	12	13
TOTAL WATTS	2520	2755	3000
HERTZ	50	50	50
PHASE	1	1	1
PLUG	BS1363/A / EU1-16P		
SHELVES			
STANDARD	5		
CAPACITY			
GASTRONORM PAN			
GN 1/1 65mm	5		
OPTIONS / ACCESSORIES			
High Temp Pans	Vented Stainless Drawer Lids		
Pass-thru	Stainless Drawer Lids		
Wire Baskets	Stainless Steel Riser		

Specifications subject to change without notice.

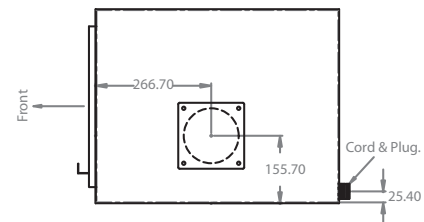
FRONT VIEW



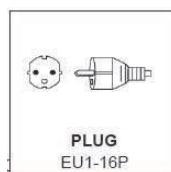
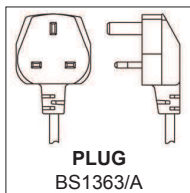
SIDE VIEW



PLAN VIEW



Patented REV. 11/15



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Fluid Shelf
Precision Heat Transfer System