

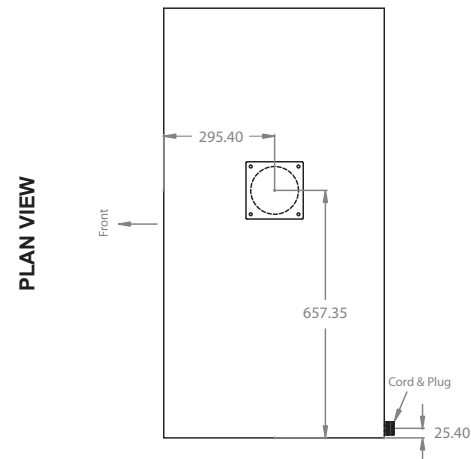
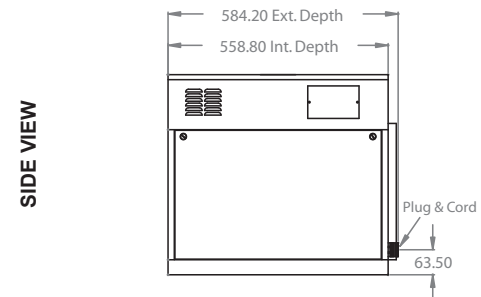
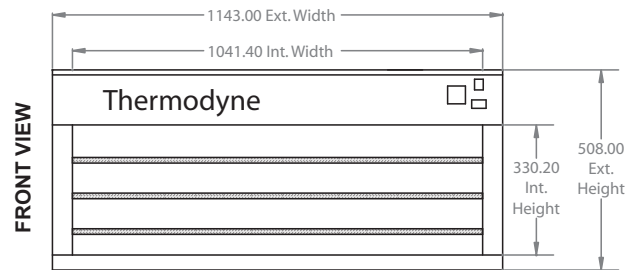
Thermodyne's 950NDNL counter-top holding unit provides food quality and kitchen efficiency like no other piece of equipment on the market today. Using patented Fluid Shelf® technology each shelf in the cabinet maintains an exact temperature, allowing for extended holding times, without sacrificing appearance or taste. This unit includes our exclusive removable floating lid system, which eliminates the need for doors. It is also available as pass through or with a solid panel back.



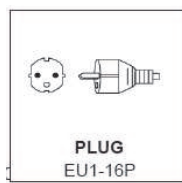
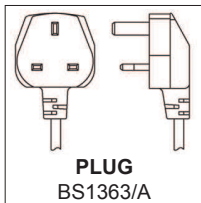
Unit shown with optional pans and lids

SPECIFICATIONS			
EXTERIOR DIMENSIONS	1143.00W	x 584.20D	x 508.00H
INTERIOR DIMENSIONS	1041.40W	x 558.80D	x 330.20H
MAX OPERATING TEMP	110°C		
NET WEIGHT	77.1kg.		
SHIPPING WEIGHT	140.6kg.		
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	3		
CAPACITY			
GASTRONORM PAN			
GN 1/1 65mm	9		
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.



Patented REV. 11/15



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FluidShelf
Precision Heat Transfer System