

Thermodyne's 200CT 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 508.00H
INTERIOR DIMENSIONS	342.90W	x	558.80D x 330.20H
MAX OPERATING TEMP	110°C		
NET WEIGHT	46.7kg.		
SHIPPING WEIGHT	72.5kg.		

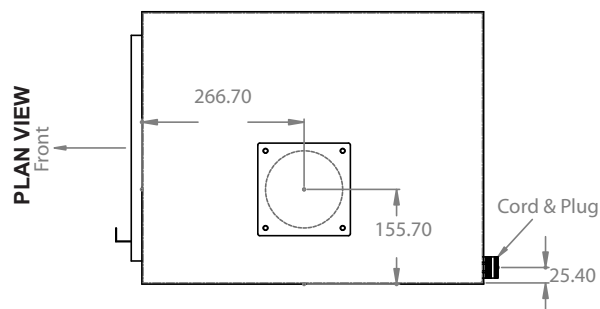
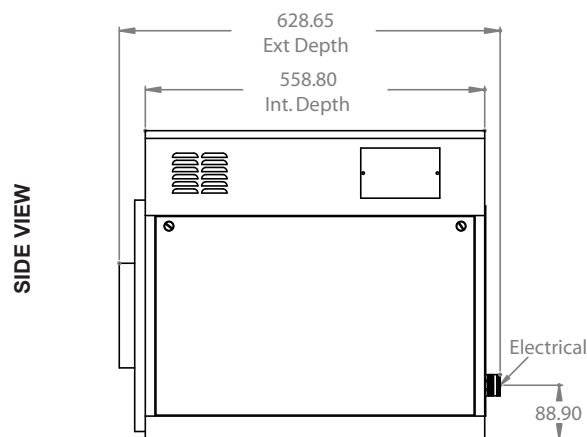
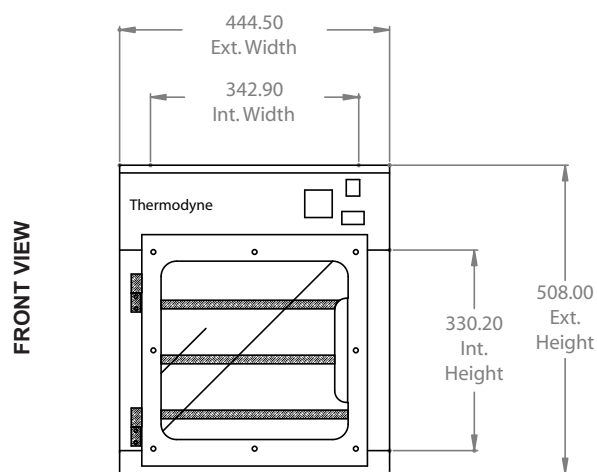
ELECTRICAL SPECIFICATIONS			
VOLTS	220	230	240
AMPS	11	12	13
TOTAL WATTS	2520	2755	3000
HERTZ	50	50	50
PHASE	1	1	1
PLUG	BS1363/A / EU1-16P		

SHELVES	
STANDARD	3

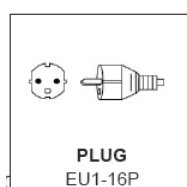
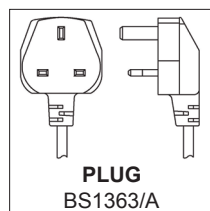
CAPACITY	
GASTRONORM PAN	
GN 1/1 65mm	3

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



UL 197 Compliant