

Thermodyne's 1600NDNL 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. Units are available as pass through or with a solid panel back.



Unit shown with optional pans and lids

SPECIFICATIONS	
<b>UPPER</b>	
EXTERIOR DIMENSIONS	17.50"W x 23.00"D x 25.88"H
INTERIOR DIMENSIONS	13.50"W x 22.00"D x 20.25"H
CUBIC CAPACITY	3.48ft <sup>3</sup>
<b>LOWER</b>	
EXTERIOR DIMENSIONS	17.50"W x 33.00"D x 35.87"H
INTERIOR DIMENSIONS	13.50"W x 22.00"D x 29.38"H
CUBIC CAPACITY	5.05ft <sup>3</sup>
MAX OPERATING TEMP	230°F
NET WEIGHT	241lbs.
SHIPPING WEIGHT	405lbs.

ELECTRICAL SPECIFICATIONS	
VOLTS	208 / 240
AMPS	25 / 29
TOTAL WATTS	5250 / 7000
HERTZ	60
PHASE †	1
PLUG	NEMA L14-30

SHELVES	
STANDARD	9


CAPACITY*	
STEAM TABLE PAN	
12" x 20" x 2.5"	5
12" x 20" x 6"	4

\*Total standard capacity based on both 2.5" and 6" pans.

OPTIONS / ACCESSORIES	
Protective Bumper Base	Additional Heat Transfer Plates
Controller Shield	Solid Stainless Steel Doors
Solid Back Panel	Stainless Steel Drip Pan

† Available in 3Ø by request

Specifications subject to change without notice.  
 Upper exterior height includes .13"H middle divider.



**PLUG**  
 4-wire  
 NEMA L14-30  
 30 amp  
 125/250V



Patented REV. 4/16

