

Thermodyne's 250OC 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 250OC offers extended holding times and keeps food within an arm's reach. This compact unit does not require the use of a door.

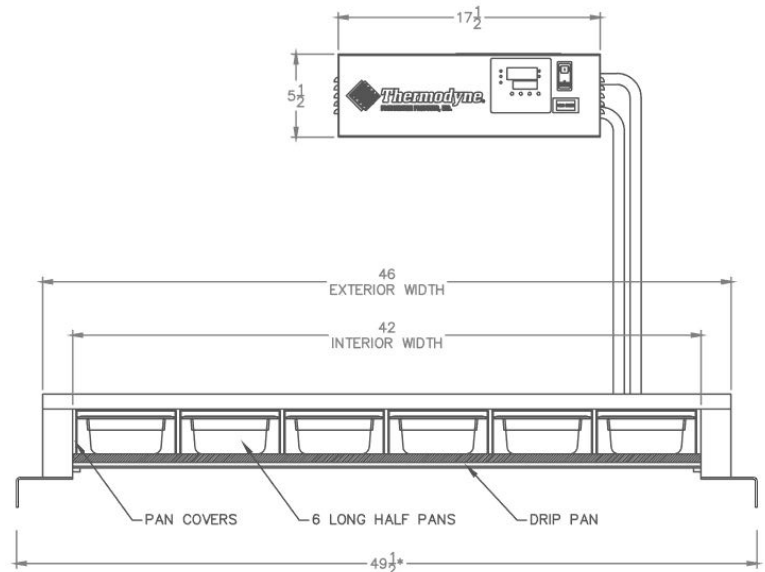


Unit shown with optional pans and lids

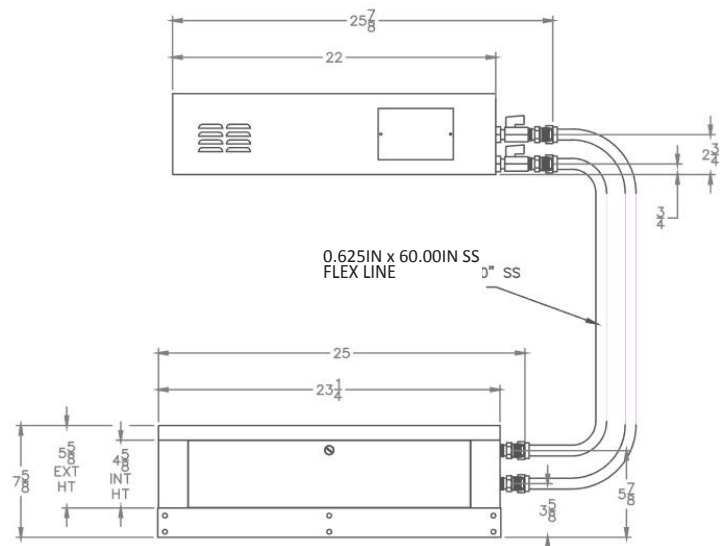
SPECIFICATIONS	
EXTERIOR DIMENSIONS	46.00"W x 25.00"D x 5.63"H
INTERIOR DIMENSIONS	42.00"W x 23..25"D x 3.75"H
MAX OPERATING TEMP	230°F
NET WEIGHT	126lbs.
SHIPPING WEIGHT	190lbs.
ELECTRICAL SPECIFICATIONS	
VOLTS	120
AMPS	15
TOTAL WATTS	1750
HERTZ	60
PHASE †	1
SHELVES	
STANDARD	1
CAPACITY	
STEAM TABLE PAN	
6.5" x 10.5" x 2.5"	12
OPTIONS / ACCESSORIES	
High Temp Pans	Vented Stainless Drawer Lids
Controller Shield	Stainless Steel Drip Pan
Pass-thru	Stainless Drawer Lids
Wire Baskets	Stainless Steel Riser

† Available in 3Ø by request

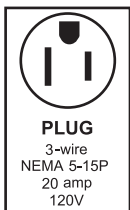
Specifications subject to change without notice.



FRONT VIEW



BACK VIEW



Patented REV. 4/16