

Thermodyne's 300OC 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 300OC offers extended holding times and keeps food within an arm's reach. Measuring just over a foot in height, this unit does not require the use of a door.

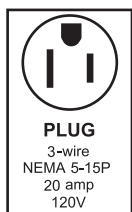
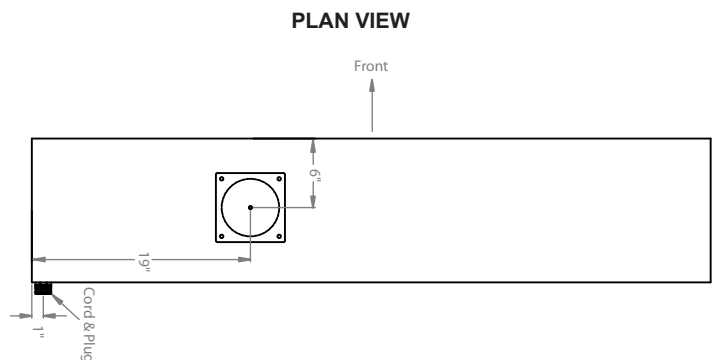
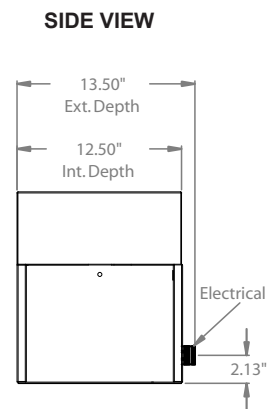
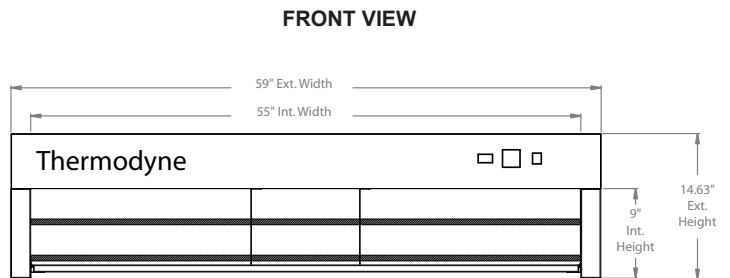


Unit shown with optional pans and lids

SPECIFICATIONS	
EXTERIOR DIMENSIONS	59.00"W x 13.50"D x 14.63"H
INTERIOR DIMENSIONS	55.00"W x 12.50"D x 9.00"H
CUBIC CAPACITY	3.58ft ³
MAX OPERATING TEMP	230°F
NET WEIGHT	160lbs.
SHIPPING WEIGHT	235lbs.
ELECTRICAL SPECIFICATIONS	
VOLTS	120
AMPS	15
TOTAL WATTS	1750
HERTZ	60
PHASE †	1
PLUG	NEMA 5-15P
SHELVES	
STANDARD	2
CAPACITY	
STEAM TABLE PAN	
10" x 12" x 2.5"	10
OPTIONS / ACCESSORIES	
High Temp Pans	Vented Stainless Drawer Lids
Controller Shield	Stainless Steel Drip Pan
Pass-thru	Stainless Drawer Lids
Stainless Steel Riser	

† Available in 3Ø by request

Specifications subject to change without notice.



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