Great Equipment Brings Great Results. 1600NDNL

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 appearanceor taste. Units are available as passthrough or with a solid panel back.

SPECIFICATIONS					
UPPER					
EXTERIOR DIMENSIONS	17.50"W	Х	23.00"D	Х	25.88"H
INTERIOR DIMENSIONS	13.50"W	Х	22.00"D	Х	20.25"H
CUBIC CAPACITY	3.48ft ³				
LOWER					
EXTERIOR DIMENSIONS	17.50"W	Х	33.00"D	Х	35.87"H
INTERIOR DIMENSIONS	13.50"W	Х	22.00"D	Х	29.38"H
CUBIC CAPACITY	5.05ft ³				
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		

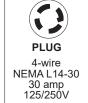
CAPACITY*		
STEAM TABLE PAN		
12" x 20" x 2.5"	5	,
12" x 20" x 6"	4	,

*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.





Patented



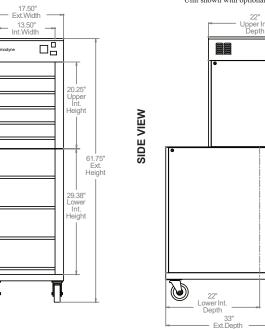


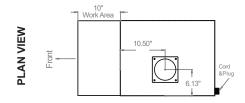




FRONT VIEW







REV. 12/20