



Thermodyne
FOODSERVICE PRODUCTS, INC.

Great Equipment Brings Great Results. **200NDNL**

Thermodyne's 200NDNL counter-top slow cook and hold oven 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, slow cook and hold oven requires no door and operates on a simple 120V connection. Units are available as pass through or with a solid panel back.



Unit shown with optional pans and lids

SPECIFICATIONS	
EXTERIOR DIMENSIONS	17.50"W x 23.00"D x 18.63"H
INTERIOR DIMENSIONS	13.50"W x 22.00"D x 13.00"H
CUBIC CAPACITY	2.23ft³
MAX OPERATING TEMP	230°F
NET WEIGHT	102lbs.
SHIPPING WEIGHT	155lbs.

ELECTRICAL SPECIFICATIONS	
VOLTS	120
AMPS	15
TOTAL WATTS	1750
HERTZ	60
PHASE	1

SHELVES	
STANDARD	3

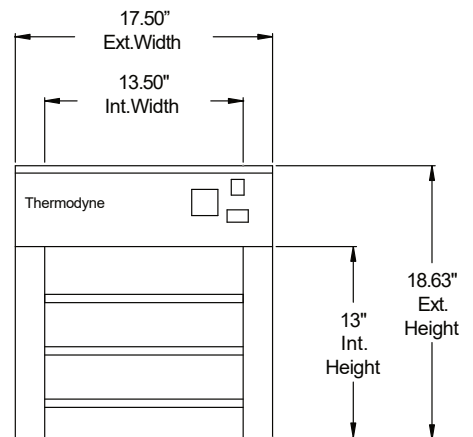
CAPACITY	
STEAM TABLE PAN	
12" x 20" x 2.5"	3

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

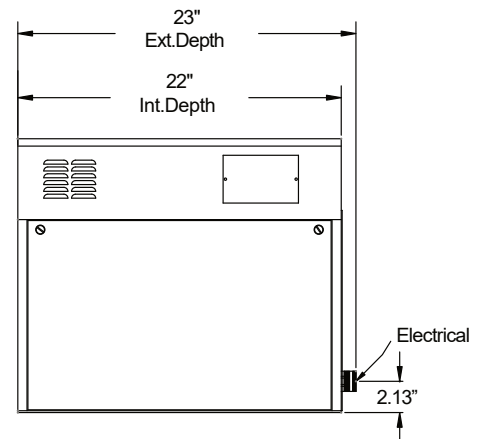
200CT - Model includes doors	
EXTERIOR DIMENSIONS	17.50"W x 24.75"D x 20.00"H
NET WEIGHT	103lbs.
SHIPPING WEIGHT	160lbs.

Specifications subject to change without notice.

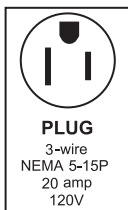
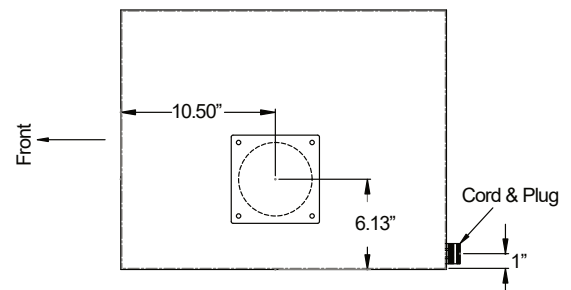
FRONT VIEW



SIDE VIEW



PLAN VIEW



Patented



REV. 12/20



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Fluid Shelf
Precision Heat Transfer System