

Thermodyne's 550CT 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 precise cooking times, without the possibility of burning or drying out. The 550CT is the unit of choice for slow cooking Prime Rib, Brisket, Pork Shoulders and other proteins. Units are available as pass-through or with a solid panel back.

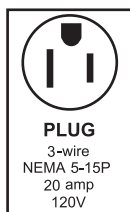
SPECIFICATIONS	
UPPER	
EXTERIOR DIMENSIONS	17.50"W x 24.75"D x 41.38"H
INTERIOR DIMENSIONS	13.50"W x 22.00"D x 29.38"H
CUBIC CAPACITY	4.86ft <sup>3</sup>
MAX OPERATING TEMP	230°F
NET WEIGHT	190lbs.
SHIPPING WEIGHT	230lbs.
ELECTRICAL SPECIFICATIONS	
VOLTS	120
AMPS	15
TOTAL WATTS	1750
HERTZ	60
PHASE †	1
SHELVES	
STANDARD	4
CAPACITY*	
STEAM TABLE PAN	
12" x 20" x 2"	8
12" x 20" x 4"	5
12" x 20" x 6"	4

\*Total standard capacity based on 6" pans.

OPTIONS / ACCESSORIES	
Protective Bumper Base	Additional Heat Transfer Plates
Solid Back Panel	Stainless Steel Drip Pan
High Temp Pans	Vented Stainless Drawer Lids
Pass-thru	Stainless Drawer Lids
Wire Baskets	Stainless Steel Riser

† Available in 3Ø by request

Specifications subject to change without notice.



Patented

REV. 03/21

