

Thermodyne's 700CT 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. The 700CT has twice the capacity of our 300CT model, and is available as pass through or with a solid panel back.



SPECIFICATIONS	
EXTERIOR DIMENSIONS	30.50"W x 24.75"D x 27.25"H
INTERIOR DIMENSIONS	26.50"W x 22.00"D x 20.25"H
CUBIC CAPACITY	6.83ft³
MAX OPERATING TEMP	230°F
NET WEIGHT	189lbs.
SHIPPING WEIGHT	265lbs.

ELECTRICAL SPECIFICATIONS	
VOLTS	208 / 240
AMPS	25 / 29
TOTAL WATTS	5250 / 7000
HERTZ	60
PHASE †	1
PLUG	NEMA L14-30

SHELVES	
STANDARD	5

CAPACITY	
STEAM TABLE PAN	
12" x 20" x 2.5"	10

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

700NDNL - No doors. Includes floating lid system.	
EXTERIOR DIMENSIONS	30.50"W x 23.00"D x 27.25"H
NET WEIGHT	173lbs.
SHIPPING WEIGHT	233lbs.

† Available in 3Ø by request

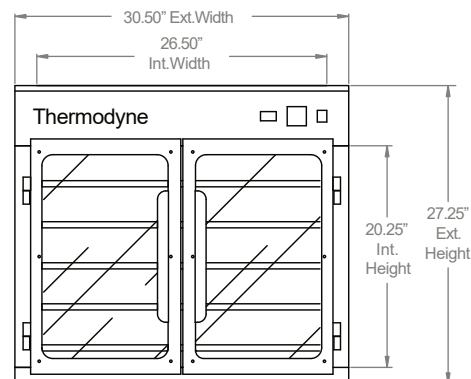
Specifications subject to change without notice.



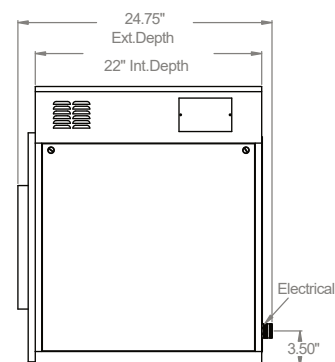
Patented

REV. 12/20

FRONT VIEW



SIDE VIEW



PLAN VIEW

