

Thermodyne's 950NDNL counter-top holding unit 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. It is also available as pass through or with a solid panel back.



Unit shown with optional pans and lids

SPECIFICATIONS	
EXTERIOR DIMENSIONS	45.00"W x 23.00"D x 20.00"H
INTERIOR DIMENSIONS	41.00"W x 22.00"D x 13.00"H
CUBIC CAPACITY	6.79ft <sup>3</sup>
MAX OPERATING TEMP	230°F
NET WEIGHT	170lbs.
SHIPPING WEIGHT	310lbs.

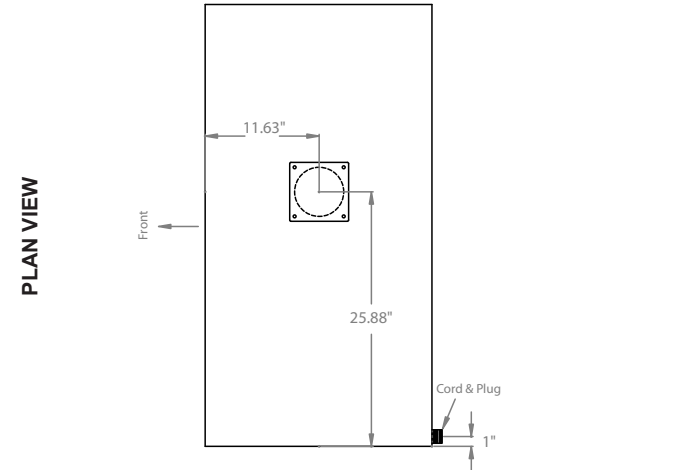
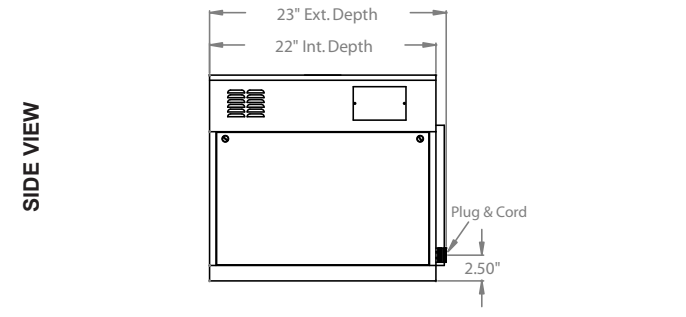
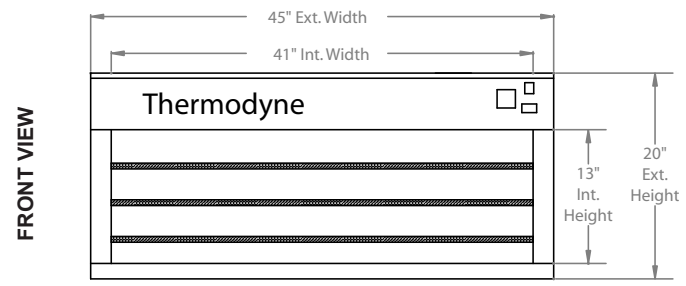
ELECTRICAL SPECIFICATIONS	
VOLTS	208 / 240
AMPS	25 / 29
TOTAL WATTS	5250 / 7000
HERTZ	60
PHASE †	1
PLUG	NEMA L14-30

SHELVES	
STANDARD	3

CAPACITY	
STEAM TABLE PAN	
12" x 20" x 2.5"	9

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

† Available in 3Ø by request  
 Specifications subject to change



Patented REV. 4/16