## Great Equipment Brings Great Results. $1600 \mathrm{HZ}$

UPPER

Thermodyne's custom 1600HZ 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. Units are available as pass through or with a solid panel back.

SPECIFICATIONS					
UPPER					
EXTERIOR DIMENSIONS	59.00"W	Х	15.75"D	Х	10.63"H
INTERIOR DIMENSIONS	55.00"W	Х	12.63"D	Х	9.00"H
CUBIC CAPACITY	3.48ft <sup>3</sup>				
LOWER					
EXTERIOR DIMENSIONS	17.50"W	Х	33.13"D	Х	29.50"H
INTERIOR DIMENSIONS	13.50"W	Х	30.00"D	Х	29.25"H
CUBIC CAPACITY	5.05ft <sup>3</sup>				
MAX OPERATING TEMP	230°F				
NET WEIGHT	375lbs.				
SHIPPING WEIGHT	461lbs.				

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

SHELVES		
STANDARD	6	

CAPACITY*	
STEAM TABLE PAN	
12" x 20" x 6" (FULL SIZE)	4
12" x 10" x 2.5" (HALF SIZE)	10

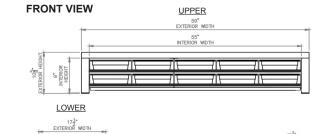
<sup>\*</sup>Total standard capacity based on both 2.5" and 6" pans.

OPTIONS / ACCESSORIES	
Solid Back Panel	UPPER UNIT
Stainless Steel Drip Pan	LOWER UNIT

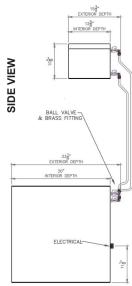




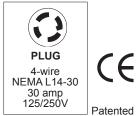
Unit shown with optional pans and lids



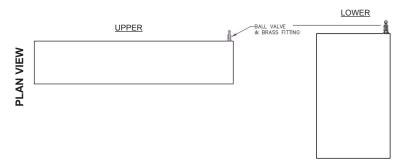




Specifications subject to change without notice.









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