



**Thermodyne**  
FOODSERVICE PRODUCTS, INC.

*Great Equipment Brings Great Results*

**RAPID CHILL**

**700RC**

Thermodyne's **700RC** offers high powered chilling in a compact footprint.

Furthering the use of our patented Fluid Shelf® technology, each shelf in the unit is chilled by pumping refrigerated fluid through the shelves, minimizing the time required to chill down to HACCP required temperatures.

EXTERIOR DIMENSIONS	35.00"W x 29.56"D x 51.25"H
INTERIOR DIMENSIONS	26.50"W x 25.00"D x 22.75"H
CUBIC CAPACITY	8.70 ft <sup>3</sup>
MIN OPERATING TEMP	20°F
MAX OPERATING TEMP	60°F
NET WEIGHT	432 lbs.
SHIPPING WEIGHT	510 lbs.

**ELECTRICAL SPECIFICATIONS**

VOLTS	230
AMPS	30
HERTZ	60
PHASE	1
PLUG	NEMA L14-30
<b>SHELVES</b>	
STANDARD	5
<b>CAPACITIES</b>	
SHEET PAN	
18" x 26" x 1"	5
STEAM TABLE PAN	
12" x 20" x 2.5"	10

\*Specifications subject to change without notice.

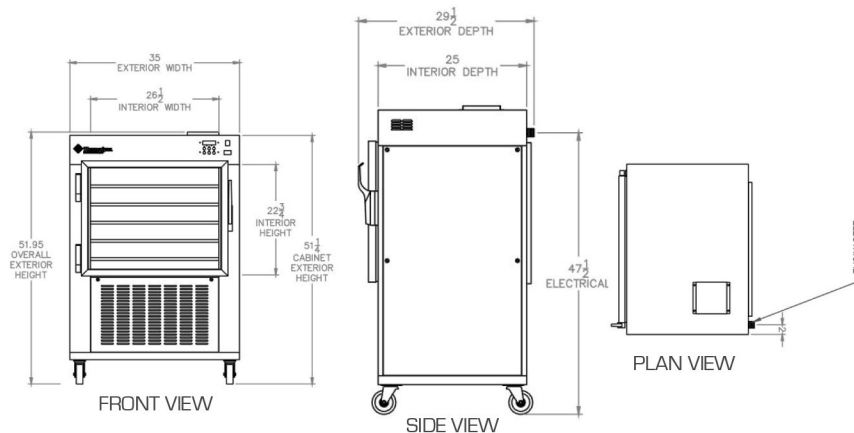


**PLUG**  
4-wire  
NEMA L14-30  
30 amp  
125/250V

**Fluid Shelf**  
Precision Heat Transfer System



UL 197 Compliant



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# Fluid Shelf

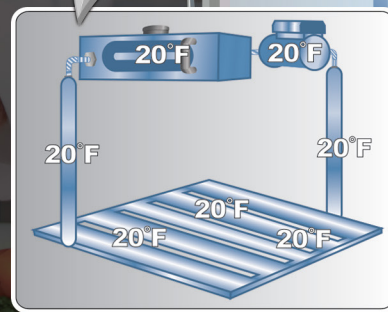
This chilling method without the need for fans allows food to be chilled rapidly down to safe temperatures without drying out or compromising food quality. Also, the Thermodyne cabinet is able to be fully utilized, no need for spacing pans out to allow for air travel.

- ◆ Full Cabinet Utilization, No Need for Air Travel
- ◆ Consistent Temperatures Regardless of Door Openings
- ◆ No Drying Out or Compromising Food Quality



## 700RC Highlights

- ◆ Patented Fluid Shelf® Technology
- ◆ No Food Service Attendant Required



## UNIT FAMILY: RAPID CHILL

Ensuring food safety while guaranteeing food quality is the mission with each Thermodyne model. Never before has heat transfer been designed to safely and rapidly chill food products from cooked temperatures through HACCP temperature zones for short or long term refrigerated states.

Other Units In This Family: 1500RC

## ABOUT THERMODYNE

We understand the rigorous demands placed on today's commercial kitchens. That's why since 1987, Thermodyne has been manufacturing products that help our clients prepare foods that are not only delicious, consistent and safe, but also maximize PROFIT.

Today, Thermodyne offers more than 35 different models with Fluid Shelf® technology and continues to develop new products that are sure to impact the foodservice industry for years to come.

## Why Our Clients Choose Us

- ◆ **Ongoing Support:** 2-Year Parts & Labor Warranty On Every Model
- ◆ **Energy Efficient:** Even Our Largest Models Cost Less than \$2.00 to Operate for 10 Hours of Use
- ◆ **Custom Units:** If One of Our 35 Units Doesn't Perfectly Suit Your Needs, We Can Create a Custom Unit for Your Purposes

We Are Proud To Offer The Industry's Only

**100% MONEY-BACK  
GUARANTEE**