Thermodyne®

FOODSERVICE PRODUCTS, INC.

Great Equipment Brings Great Results.

FluidShelf®

Precision Heat Transfer System

A Commitment to Research and Development

Thermodyne Foodservice Products, Inc., was founded upon the development of a revolutionary method of heat transfer. Dating back to its development, a small research team sought to develop groundbreaking technology that could provide consistent heat to food products, without ever exposing them to temperatures beyond their desired internal temperature.

Once this technology was perfected, Thermodyne began shipping units both domestically and internationally to operators eager to get their hands on the latest technology in the marketplace. While components and materials have changed with the pace of the manufacturing industry, the core method of heat transfer remains unchanged from its original design.

Today, Thermodyne offers more than 20 different models with Fluid Shelf® technology and continues to develop new products that are sure to impact the foodservice industry for years to come.

Conduction Makes the Difference

Thermodyne's patented Fluid Shelf® system offers food quality and kitchen efficiency like no other piece of equipment on the market today. Using Fluid Shelf® technology, each individual shelf in the cabinet is continuously heated, allowing food to be held at precise temperatures, without the fear of over cooking or drying out.

Rather than using radical convection fans or perimeter heating elements that rely on air movement and strategic food placement, Fluid Shelf® technology uses low temperature conduction as the medium for transferring heat to the food. This simply means that food is not exposed to high temperatures or additional air flow that cause shrinkage, product waste, and additional training and labor.

We guarantee our Fluid Shelf® technology will improve the quality of your food or your money back. No questions asked! You have 30 days from the date of delivery to make your decision. No more worrying about new equipment failing to meet your expectations. We'll gladly take the equipment back and refund your money, there's absolutely no risk.

*Applies to Continental United States sales only.

QUICKSHIP

Thermodyne Foodservice Products understands that sometimes the need is right now! Our **Quick Ship** program is designed to reduce delivery time and provide you with immediate access to our patented Fluid Shelf® technology in the form of our most popular ovens. With one simple phone call, your Quick Ship order is placed and your freight arrangements are taken care of.

Visit us online at www.tdyne.com/quick-trip to see units avaliable for this program.

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Full Size

"The results we are getting from both the holding and rethermalizing have been amazing. We literally set the unit temperature and walk away. Your product has allowed us to become more efficient in our kitchens and the results are so good we wonder how we ever did without them. We will settle for nothing less than Thermodyne in the future."

-Susan Rondinelli, Manager of Nutrition Services
Adams County School District 50, Westminster, CO

Thermodyne's full-size units are designed primarily for use in institutional and mass feeding environments. These units provide your kitchen with the ability to cook, hold or rethermalize, without the concern of overcooking or drying out. Fluid Shelf® technology means temperature distribution is always 100% even from top to bottom and left to right because the heat is in the shelf, not in the cabinet. This also means multiple door openings will not result in temperature fluctuations that put food at risk of entering the danger zone. This entire process can take place without handling or rotating the product, reducing labor efforts and employee error.

- Controls bring food precisely to the correct cooked state and require minimal operator training.
- Each container acts as its own private oven.
- Cook, hold, and retherm multiple menu items including proteins, fried products, and vegetables all at the same time.
- Conductive shelves are built of anodized aluminum for strength and easy cleaning.
- Holds up to 50 lbs. per shelf and maintains uniform cooking temperatures.
- Safe to use anywhere and does not require a hood.
- Uses less energy than conventional cooking equipment.
- Provides more cooking and holding capacity than conventional equipment.
- Fresh and frozen foods can be cooked simultaneously.
- No circulated air is used in conductive cooking, so food retains its moisture and won't dry out.
- Conductive cooking yields up to 15% greater food volume.

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Countertop

Our countertop units are specifically designed around the needs of quick service facilities requiring easy access in a small footprint. With the smallest unit requiring less than three square feet, a Thermodyne countertop unit can fit virtually anywhere.

Utilizing the benefits of Fluid Shelf® technology, all countertop units are available with or without doors. That's right, perfect temperature distribution without the use of doors.

Thermodyne also offers a patented durable lid system as a part of our NDNL series, making access to the unit fast and simple. These units are available with a solid back panel or as a pass through for easier product management.

Hot Well

"We rely heavily on all of our Thermodyne units, as they are a key element to the entire process in our kitchen. Not only is the quality of the food amazing, but also the fact that temperatures remain so consistent makes our life a little easier when dealing with food safety concerns. Our units don't even lose heat when the doors are left open."

-Janet Thompson, Assistant Director, Food & Nutrition Services
Baptist Memorial Hospital, Memphis, TN

Thermodyne's Hot Well units combine our conduction technology with steam table serving, in one easy to use unit. These all-in-one units are designed to increase the holding life of your food, as well as eliminate wasted time with trips to and from the kitchen.

Traditionally, hot serving wells have been set on what amounts to nothing more than a base, merely providing framework for the hot well, giving little regard to labor costs and a common lack of space in the kitchen or dining room. Combining two pieces of equipment into one makes food available at the serving line, where it's needed most. In a compact footprint, Thermodyne models 742HW and 744HW maximize efficiency, profits, and overall success in the kitchen.

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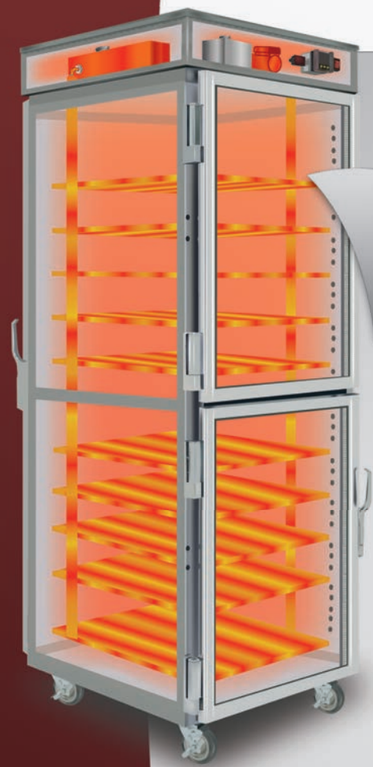
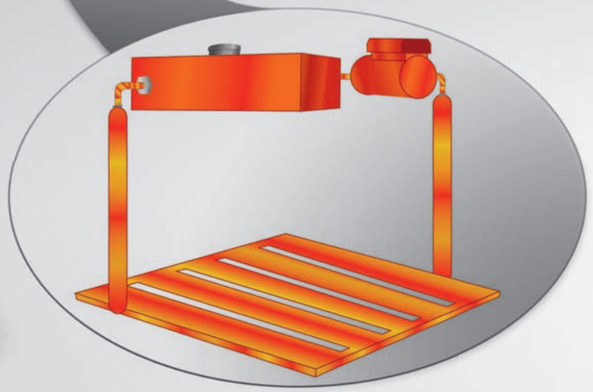
How It Works



Thermodyne's Fluid Shelf® technology continuously circulates fluid through each shelf in the cabinet, providing exact temperature distribution to your food. This patented method of low temperature heat transfer preserves the food's natural moisture and flavor, without overcooking or drying out.



A manifold system evenly distributes heated fluid to each individual shelf at the same time. This process is continuously repeated as fluid returns to the heat tank for redistribution.

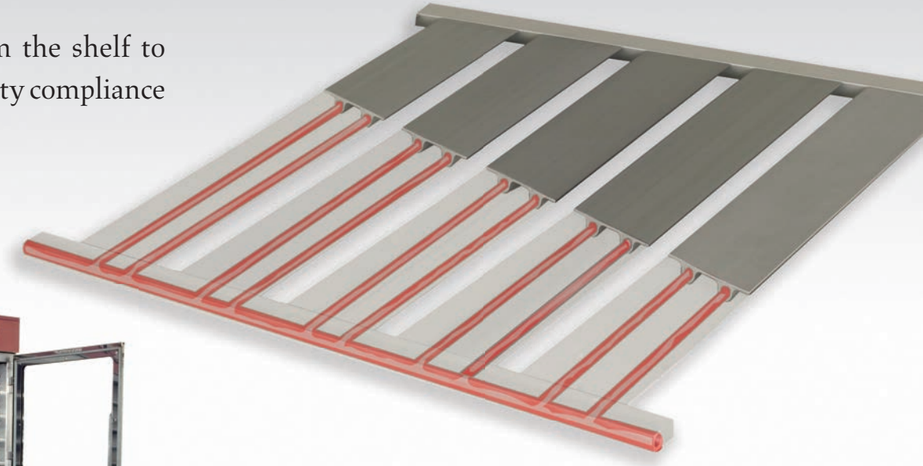
"We use our Thermodyne units to save labor, save time, and keep food quality high. While we use our units all day, our primary focus is maintaining high quality during the third shift without the expense of another cook. Using Thermodyne's rethermalizing capabilities we have been able to serve hot quality food through the night to raving reviews."

-Bruce Key, Director Food & Nutrition Services
Clark Memorial Hospital, Jeffersonville, IN

Heat Transfer: Fluid Shelf vs. Conventional

The Fluid Shelf® system keeps the heat source in constant motion, allowing every square inch of surface to provide the same result. As compared to conventional models requiring perimeter heat sources or fans, Thermodyne units achieve more consistent and higher quality results.

Even heat transfer from the shelf to the food makes food safety compliance a sure thing.



An open door policy:

Even with continuous door openings, food in a Thermodyne unit experiences little or no decrease in temperature because heat remains active in the shelf.

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Specifications

COUNTERTOP	200NDNL	200CT	250PNDT	BW3 / BW4	300NDNL	300CT	700NDNL	700CT	950NDNL	300OC	250OC*	125OC*	Steam Giant	
EXTERIOR DIMENSIONS														
WIDTH	17.50	17.50	21.25	16.13	17.50	17.50	30.50	30.50	45.00	59.00	46.00	46.00	23.88	23.88
DEPTH	23.00	24.75	20.00	32.50	23.00	24.75	23.00	24.75	23.00	13.50	23.75	13.75	28.38	28.28
HEIGHT	18.63	20.00	33.25	26.13	25.88	27.25	27.25	27.25	20.00	14.63	5.63	5.63	31.50	31.50
INTERIOR DIMENSIONS														
WIDTH	13.50	13.50	17.25	13.50	13.50	13.50	26.50	26.50	41.00	55.00	42.00	42.00	15.25	15.25
DEPTH	22.00	22.00	19.00	22.00	22.00	22.00	22.00	22.00	22.00	12.50	22.00	12.00	22.00	22.00
HEIGHT	13.00	13.00	27.63	22.25	20.25	20.25	20.25	20.25	13.00	9.00	3.75	3.75	19.25	19.25
STANDARD ELECTRICAL														
VOLTS	120	120	208 / 240	120	120	120	208 / 240	208 / 240	208 / 240	120	120	120	208 / 230	208 / 230
AMPS	15	15	25 / 29	15	15	15	25 / 29	25 / 29	25 / 29	15	15	15	18.80 / 20.70	33 / 36
TOTAL WATTS	1750	1750	5250 / 7000	1750	1750	1750	5250 / 7000	5250 / 7000	5250 / 7000	1750	1750	1750	6760 / 8265	6760 / 8265
HERTZ	60	60	60	60	60	60	60	60	60	60	60	60	50 / 60	50 / 60
PHASE	1	1	1	1	1	1	1	1	1	1	1	1	3	1
PLUG	NEMA 5-15P	NEMA 5-15P	NEMA L14-30	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P	NEMA L14-30	NEMA L14-30	NEMA L14-30	NEMA 5-15P	NEMA 5-15	NEMA 5-15		

FULL SIZE	550CT	1200G	1200DW	1300G	1600NDNL	1900G	1900DW	1900DWDT	2100DW	742HW	744HW***
EXTERIOR DIMENSIONS											
WIDTH	17.50	26.00	30.50	26.00	17.50	26.00	30.50	30.50	43.00	30.50	60.00
DEPTH	24.75	34.75	25.88	34.75	23.00 upper, 33.00 lower	34.75	25.88	25.88	30.25	30.94	30.94
HEIGHT	41.38	43.75	42.75	54.00	61.75	77.00	75.00	75.00	75.00	40.50	40.50
INTERIOR DIMENSIONS											
WIDTH	13.50	22.00	26.50	22.00	13.50	22.00	26.50	26.50	39.00	26.50	56.00
DEPTH	22.00	27.63	22.50	27.63	22.00 upper, 22.00 lower	27.63	22.50	22.50	26.81	22.50	22.50
HEIGHT	29.38	30.25	29.25	40.50	49.63	63.50	58.50	58.50	58.50	20.00	20.00
STANDARD ELECTRICAL											
VOLTS	120	208 / 240	208 / 240	208 / 240	208 / 240	208 / 240	208 / 240	208 / 240	208 / 240	208 / 240	208 / 240
AMPS	15	25 / 29	25 / 29	25 / 29	25 / 29	25 / 29	25 / 29	25 / 29	25 / 29	20 / 23	25 / 29 23 / 26
TOTAL WATTS	1750	5250 / 7000	5250 / 7000	5250 / 7000	5250 / 7000	5250 / 7000	5250 / 7000	5250 / 7000	5250 / 7000	4100 / 5600	5250 / 7000 4660 / 6300
HERTZ	60	60	60	60	60	60	60	60	60	60	60
PHASE	1	1	1	1	1	1	1	1	1	1	1
PLUG	NEMA 5-15P	NEMA L14-30	NEMA L14-30	NEMA L14-30	NEMA L14-30	NEMA L14-30	NEMA L14-30	NEMA L14-30	NEMA L14-30	NEMA L14-30	NEMA L14-30

2-Well Hot Well Available both Wet & Dry**

4-Well Hot Well Available both Wet & Dry**

PLUGS

NEMA L14-30

CERTIFICATIONS

UL 197 Compliant

Please refer to seperate specification sheets for options, accessories and certification listings.
Measurements are in inches.
*Remoted Power Head
** Dry well electrical specifications are different, check with your sales representative.
*** 2 - L14-30 plugs are needed for power.

Specifications subject to change without notice.

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www.whatsyourtemperature.com

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