



← Thermodyne 200 NDNL

This counter top unit utilizes Thermodyne's unique heat transfer plates to significantly increase product holding times while maintaining superior food quality.

- No doors provides quick and easy access to product.
- Convenient countertop unit:
Thermodyne quality & reliability in a small footprint.
- Perfect for assembly of sandwiches, casseroles, sauces, gravies, and more!

Both units are available for same day shipment.

Thermodyne 1900G →

Thermodyne's heat transfer plates utilize low temp conduction to cook, retherm and hold food in this high volume unit. This patented technology protects food from high heat and damaging air flow and ensures longer hold times with minimal product break down.

- 10 heat transfer plates. High volume unit uses space more efficiently than similarly sized convection units.
- Versatile
- Customizable. Add additional heat transfer plates, stainless steel doors, bumpers, legs or other options to suit your specific needs!

