

TFC Conduction Ovens

Models TFC1000C-T & TFC1900-T

Our dual-purpose TFC Conduction Ovens are the ideal solution for bulk food rethermalization or holding without sacrificing the quality of your food. Adjustable temperature points give you precise temperature control, while the oven's patented Fluid Shelf® technology ensures that constant heat is evenly distributed throughout each shelf.

Both the full-size and half-size model offer the same impressive rethermalization and holding performance with the convenience of front and rear door access for easy loading, unloading, and cleaning.

Standard Features (both models)

- Designed for both bulk food rethermalization and bulk food holding.*
- Digital controller with PIN access.
- Adjustable temperature range of 150°F - 230°F.
(66°C - 110°C)
- Patented Fluid Shelf® technology for precision heat transfer.
- Corrosion-resistant stainless-steel cabinet.
- Scratch-resistant hard-coated anodized aluminum shelving.
- Front and rear pass-through doors for easy access.
- 50 lb. maximum weight capacity per shelf.
- Adaptable to 110-volt outlets with optional plug adapter.
(for holding only)
- UL, NSF, and CSA certified.
- 1-year parts and labor warranty.



Full-size model
TFC1900-T shown

Model No. TFC1000C-T Exclusive Features

- Half-size unit
- 5-shelf capacity
- Stainless-steel doors with tamper-proof hinges and locking latches.
- 4 swivel casters
- Ideal for corrections use

Model No. TFC1900-T Exclusive Features

- Full-size unit
- 10-shelf capacity
- Glass doors
- 4 swivel casters



*For HACCP compliance, these models will rethermalize prepared foods to 165°F (74°C) when using high-heat disposable steam table pans. Fluid Shelf® is a registered trademark of Thermodyne Foodservice Products, Inc.

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TFC Conduction Oven Technical Specifications		
Model Number	TFC1000C-T	TFC1900-T
Cabinet Design	Half-size cabinet on 4 swivel casters	Full-size cabinet on 4 swivel casters
Door Style	Stainless Steel	Glass
Total Shelves	5	10
Shelf Clearance	4.375" (11.1 cm)	4.375" (11.1 cm)
Max. Operating Temperature	230°F (110°C)	230°F (110°C)
Heat Transfer Fluid	2.2 gal (8.3 L)	3.1 gal (11.7 L)
Capacity For Cold Food Rethermalization		
Steam Table Pan Size	Per Shelf: 2 Full Size, 4 Half Size Oven: 10 Full Size, 20 Half Size 2.5" pan depth recommended**	Per Shelf: 2 Full Size, 4 Half Size Oven: 20 Full Size, 40 Half Size 2.5" pan depth recommended**
Max Food Load	Per Shelf: 25 lb. (11.3 kg) Oven: 125 lb. (56.7 kg)	Per Shelf: 25 lb. (11.3 kg) Oven: 250 lb. (113.4 kg)
Capacity For Hot Food Holding		
Steam Table Pan Size	Per Shelf: 2 Full Size, 4 Half Size Oven: 10 Full Size, 20 Half Size 4.0" pan depth max	Per Shelf: 2 Full Size, 4 Half Size Oven: 20 Full Size, 40 Half Size 4.0" pan depth max
Max Food Load	Per Shelf: 50 lb. (22.7 kg) Oven: 250 lb. (113.4 kg)	Per Shelf: 50 lb. (22.7 kg) Oven: 500 lb. (226.8 kg)
Electrical Requirements		
Volts	120/208-240V, 50/60 hz, 1-Phase	120/208-240V, 50/60 hz, 1-Phase
Amps	25/29	25/29
Watts	5250/7000	5250/7000
Circuit Breaker	30 amp	30 amp
NEMA Plug	L14-30P, 120/208-240 volt	L14-30P, 120/208-240 volt
Electrical Cord	10 ft (3.04 m)	10 ft (3.04 m)
Dimensions		
Oven Exterior	Width: 26.0" (66.0 cm) Depth: 34.75" (88.3 cm) Height: 43.75" (111.1 cm)	Width: 26.0" (66.0 cm) Depth: 34.75" (88.3 cm) Height: 77.0" (195.6 cm)
Oven Weight	259 lb. (117.4 kg)	424 lb. (192.3 kg)
Shipping Cube	36 cu. ft (1.02 cu. m)	53 cu. ft (1.5 cu. m)
Shipping Weight	350 lb. (158.8 kg)	510 lb. (231.3 kg)

**2.5" deep pans recommended for optimal rethermalization results

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