

Thermodyne's patented Steam Giant utilizes a perfectly controlled mixture of steam and air for cooking/holding at temperatures between 140°-212°F. Our revolutionary "on call" steam chamber provides near instant recovery, making the Steam Giant perfect for both batch cooking and ala carte requirements. In either application, food products are cooked evenly, safely and quickly.

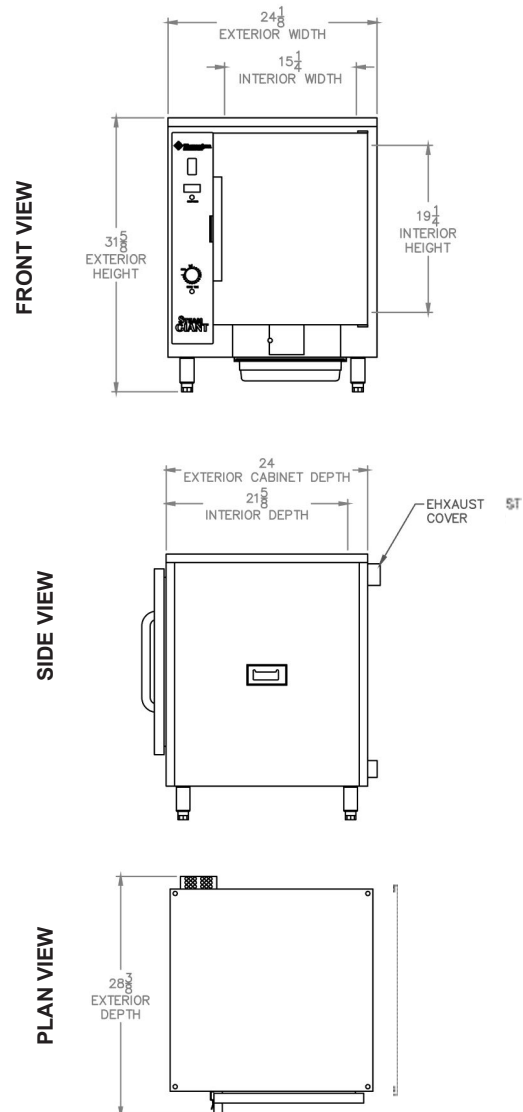


SPECIFICATIONS	
EXTERIOR DIMENSIONS	24.125"W x 28.38"D x 31.625"H
INTERIOR DIMENSIONS	15.25"W x 22.00"D x 19.25"H
CUBIC CAPACITY	3.72ft ³
MAX OPERATING TEMP	212°F
NET WEIGHT	155 lbs.
SHIPPING WEIGHT	205 lbs.

ELECTRICAL SPECIFICATIONS	
PHASE	1
VOLTS	208 / 230
AMPS	33 / 36
TOTAL WATTS	6760 / 8265
HERTZ	50 / 60
PHASE	3
VOLTS	208 / 230
AMPS	18.80 / 20.70
TOTAL WATTS	6760 / 8265
HERTZ	50 / 60

CAPACITIES	STANDARD
STEAM TABLE PAN	
12" x 20" x 2.5"	6
12" x 20" x 4"	4
TEMPERATURE RANGE	140°F to 212°F

Specifications subject to change without notice.



Patented

REV. 10/15