

Model 742HW (dry well) combines hot well serving with Thermodyne's Fluid Shelf® technology in one convenient unit. While most hot wells offer little more than wasted space below the serving line, Thermodyne provides cooking, holding, and rethermalizing capabilities within the same space, eliminating unnecessary trips to and from the kitchen. The 742HW (dry well) means NO water is required to provide heat in the wells. Not having to use water allows for easier clean up at the end of the day. Additionally, each well has individual temperature controls enabling the user to hold foods at different temperatures across the wells.



Unit shown with optional well lids

SPECIFICATIONS	
EXTERIOR DIMENSIONS	30.50"W x 27.50"D x 39.50"H
INTERIOR DIMENSIONS	26.50"W x 22.50"D x 20.00"H
CUBIC CAPACITY	6.90ft ³
MAX OPERATING TEMP	230°F (HOLDING CABINETS)
MAX OPERATING TEMP	350°F (HOT WELLS)
NET WEIGHT	265lbs.
SHIPPING WEIGHT	340lbs.

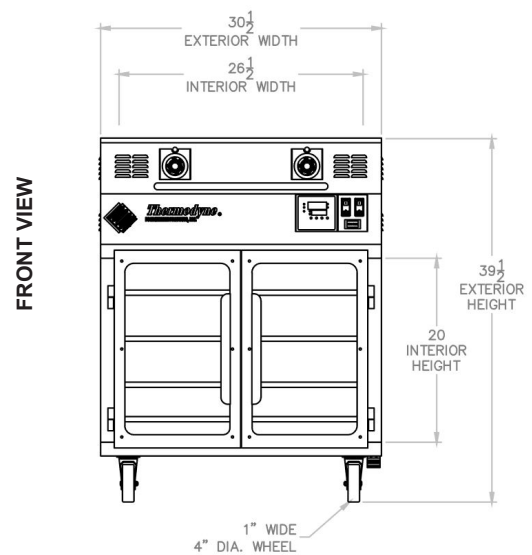
ELECTRICAL SPECIFICATIONS	
VOLTS	208 / 240
AMPS	22 / 23
TOTAL WATTS	4730 / 5500
HERTZ	60
PHASE	1
PLUG	NEMA L14-30

SHELVES	
STANDARD	4

CAPACITIES	STANDARD	MAXIMUM*
STEAM TABLE PAN		
12" x 20" x 2.5"	8	10
12" x 20" x 4"	6	6

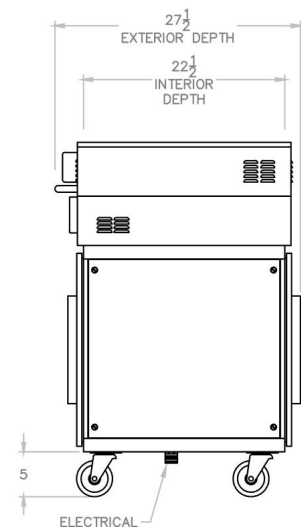
*Maximum capacities are based on additional shelving. Capacities vary depending on shelf quantities, spacing, and pan depth.

OPTIONS / ACCESSORIES	
Sneeze Guards	Heavy Duty Casters
Stainless Steel Drip Pan	Solid Stainless Steel Doors
Controller Shield	Solid Back Panel
3 Phase	120V Adapter

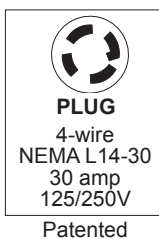


FRONT VIEW

SIDE VIEW



Specifications subject to change without notice.



PLAN VIEW

