

Great Equipment Brings Great Results.  $742\mathrm{HW}$ 

Model 742HW combines steam table serving with Thermodyne's Fluid Shelf® technology in one convenient unit. While most steam tables offer little more than wasted space below the unit, Thermodyne provides cooking, holding, and rethermalizing capabilities within the same space, eliminating unnecessary trips to and from the kitchen.

SPECIFICATIONS	
30.50"W x 27.50	"D x 39.50"H
26.50"W x 22.50	"D x 20.00"H
6.90ft <sup>3</sup>	
230°F	
265lbs.	
340lbs.	
ELECTRICAL SPECIFICATIONS	
208 / 240	
22 / 23	
4730 / 5500	
60	
1	
NEMA L14-30	
SHELVES	
4	
STANDARD	MAXIMUM*
STEAM TABLE PAN	
8	10
6	6
	26.50"W x 22.50 6.90ft <sup>3</sup> 230°F 265lbs. 340lbs. <b>IONS</b> 208 / 240 22 / 23 4730 / 5500 60 1 NEMA L14-30 4 <b>STANDARD</b> 8

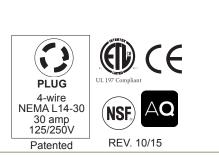
\*Maximum capacities are based on additional shelving. Capacities vary depending on shelf quantities, spacing, and pan depth.

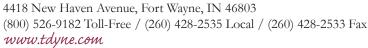
OPTIONS / ACCESSORIES		
Sneeze Guards	Heavy Duty Casters	
Stainless Steel Drip Pan	Solid Stainless Steel Doors	
Controller Shield	Solid Back Panel	

**PLAN VIEW** 

<sup>†</sup> Available in 3Ø by request

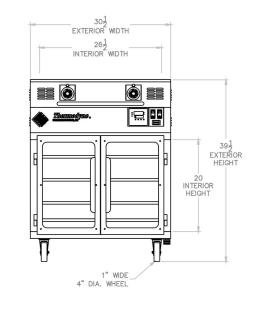
Specifications subject to change without notice.

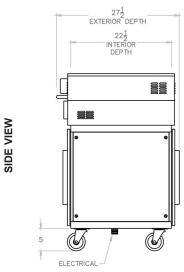






Unit shown with optional well lids







FRONT VIEW