

Model 743HW-CT (counter top / dry well) is the perfect complement to Thermodyne's other hot well models which feature our patented cook, hold, and rethermalizing cabinet beneath the wells. This compact counter top design allows users to double or triple their hot well capacity, when kitchen floor space is limited. The model 743HW-CT (counter top / 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.



SPECIFICATIONS	
EXTERIOR DIMENSIONS	48.875"W x 33.00"D x 15.125"H
MAX OPERATING TEMP	350°F
NET WEIGHT	167lbs.
SHIPPING WEIGHT	267lbs.

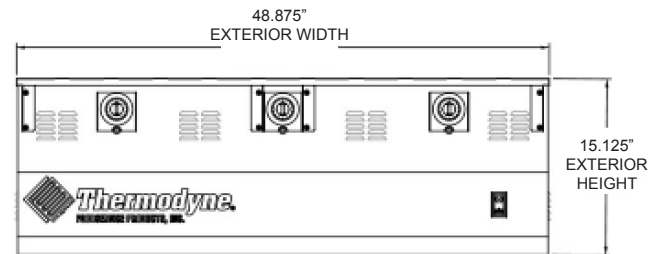
ELECTRICAL SPECIFICATIONS	
VOLTS	208 / 240
AMPS	13 / 16
TOTAL WATTS	2704 / 3840
HERTZ	60
PHASE	1
PLUG	NEMA 6-30

CAPACITIES	STANDARD	MAXIMUM*
STEAM TABLE PAN		
12" x 20" x 6"	3	3

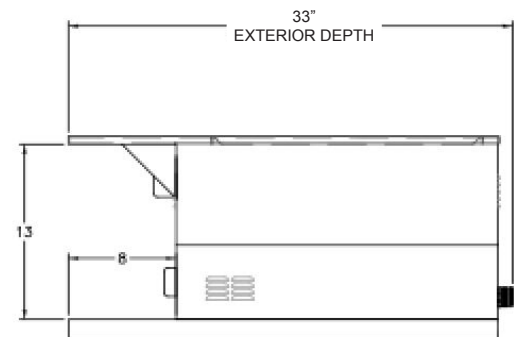
STANDARD ACCESSORIES	
Extended Base	1/3 Size Insert Plate
Extended Lid	120V Adaptor
Controller Shield	3 Phase

Specifications subject to change without notice.

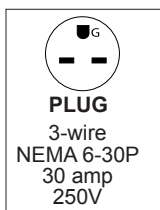
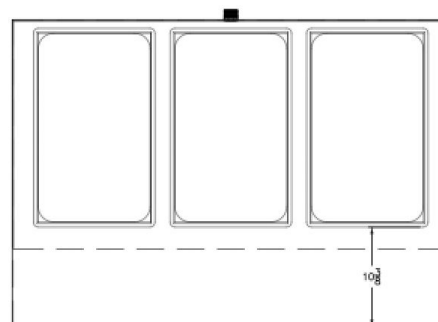
FRONT VIEW



SIDE VIEW



PLAN VIEW



Patented



REV. 10/17