

Model 744HW (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 744HW (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	60.00"W x 27.50"D x 39.50"H
INTERIOR DIMENSIONS	56.00"W x 22.50"D x 20.00"H
CUBIC CAPACITY	14.58ft <sup>3</sup>
MAX OPERATING TEMP	230°F (HOLDING CABINETS)
MAX OPERATING TEMP	350°F (HOT WELLS)
NET WEIGHT	470lbs.
SHIPPING WEIGHT	560lbs.

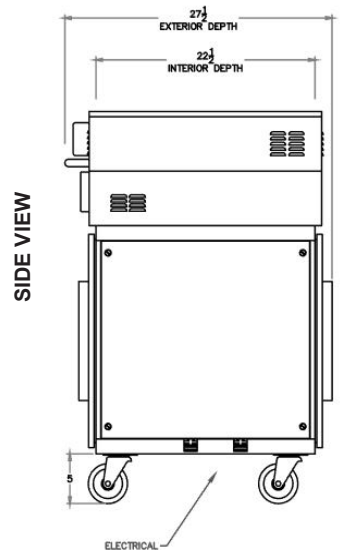
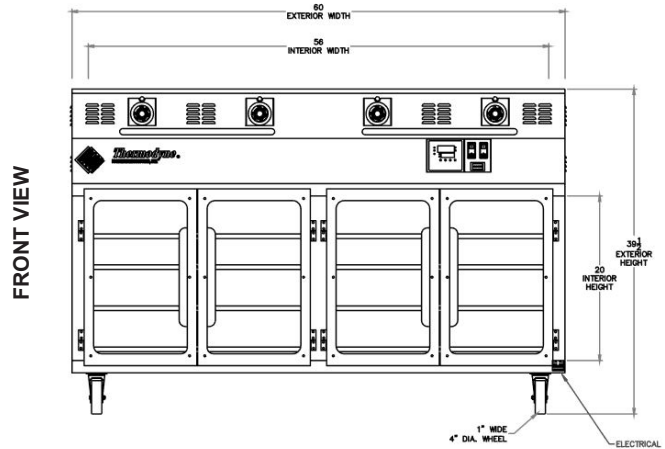
ELECTRICAL SPECIFICATIONS		
VOLTS	208 / 240	208 / 240
AMPS	25 / 27	15 / 17
TOTAL WATTS	5250 / 7000	3440 / 4000
HERTZ	60	60
PHASE	1	1
PLUG	NEMA L14-30	NEMA 6-30

SHELVES	
STANDARD	4

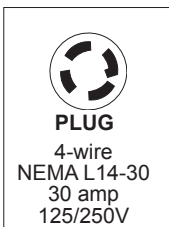
CAPACITIES	STANDARD	MAXIMUM*
STEAM TABLE PAN		
12" x 20" x 2.5"	16	16
12" x 20" x 4"	12	12

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

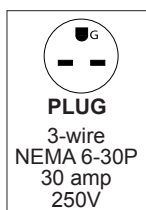
OPTIONS / ACCESSORIES	
Sneeze Guards	Heavy Duty Casters
Stainless Steel Drip Pan	Solid Stainless Steel Doors
Controller Shield	Solid Back Panel
3 Phase	120V Adapter



Specifications subject to change without notice.



Patented



REV. 10/17



PLAN VIEW

