

Model 744HW-CT (hot well/counter-top) is the perfect complement to Thermodyne's 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 744HW-CT is a dry well, meaning 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	60.125"W x 33.00"D x 13.125"H
MAX OPERATING TEMP	350°F
NET WEIGHT	183lbs.
SHIPPING WEIGHT	283lbs.

ELECTRICAL SPECIFICATIONS	
VOLTS	208 / 240
AMPS	15 / 17
TOTAL WATTS	3120 / 4080
HERTZ	60
PHASE	1
PLUG	NEMA 6-30

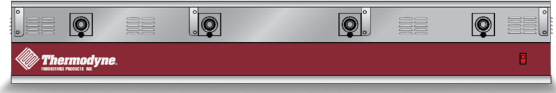
CAPACITIES	STANDARD	MAXIMUM*
STEAM TABLE PAN		
12" x 20" x 2.5"	4	4
12" x 20" x 4"	4	4

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

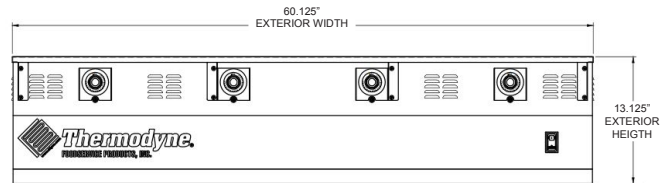
STANDARD ACCESSORIES	
Extended Base	Extended Lid
Controller Shield	1/3 Size Insert Plate

† Available in 3Ø by request

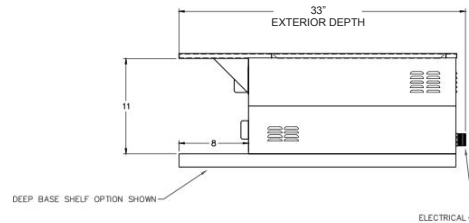
Specifications subject to change without notice.



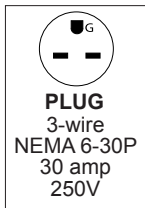
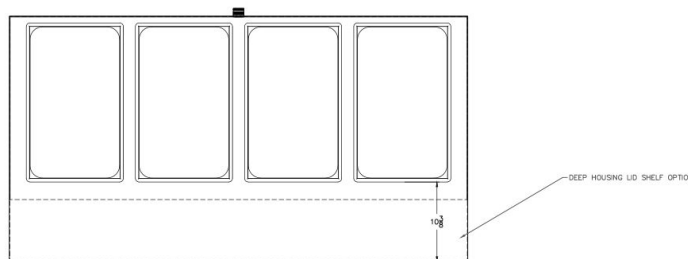
FRONT VIEW



SIDE VIEW



PLAN VIEW



Patented

REV. 11/16