



Thermodyne
FOODSERVICE PRODUCTS, INC.

Great Equipment Brings Great Results. **744HW**

Model 744HW 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			
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 ³		
MAX OPERATING TEMP	230°F		
NET WEIGHT	470lbs.		
SHIPPING WEIGHT	560lbs.		

ELECTRICAL SPECIFICATIONS		
	CABINET	HOT WELL
VOLTS	208 / 240	208 / 240
AMPS	25 / 29	23 / 26
TOTAL WATTS	5250 / 7000	4660 / 6300
HERTZ	60	60
PHASE	1	1
PLUGS	NEMA L14-30	NEMA L14-30

SHELVES	
STANDARD	4

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

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

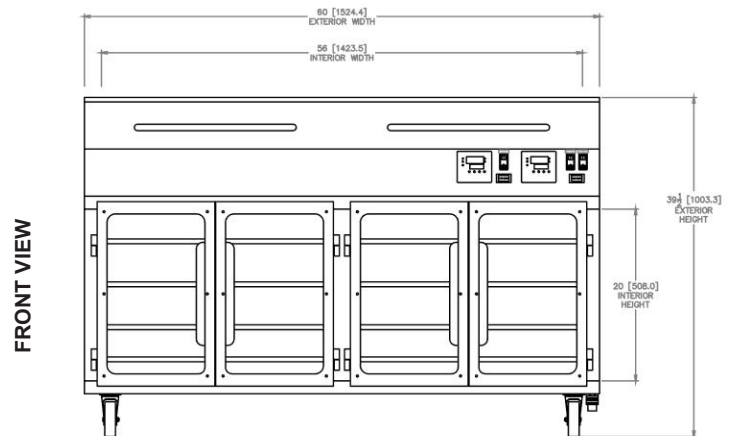
OPTIONS / ACCESSORIES	
Sneeze Guards	Heavy Duty Casters
Stainless Steel Drip Pan	Solid Stainless Steel Doors
Controller Shield	Solid Back Panel

† Available in 3Ø by request

Specifications subject to change without notice.

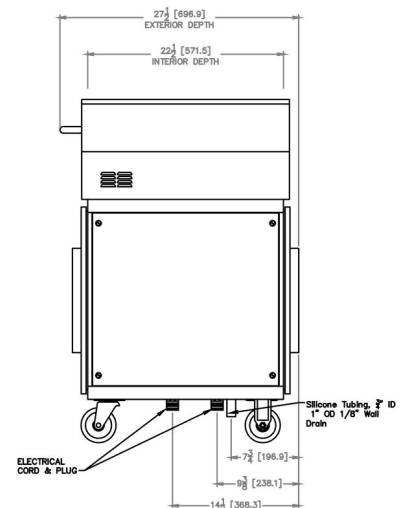


Unit shown with optional well lids

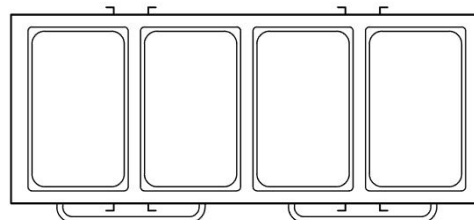


FRONT VIEW

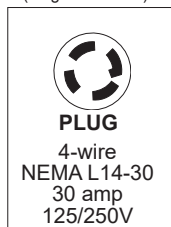
SIDE VIEW



PLAN VIEW



(Plug x 2 needed)



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REV. 06/16

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FluidShelf®
Precision Heat Transfer System