

SALIENT CHARACTERISTICS

1. Manufacturer: Thermodyne
Model: 744HW

Salient Characteristics:

MANUFACTURER

- Manufacturer must be a registered U.S.-owned company, with manufacturing operations for this product located in the United States of America.

PHYSICAL & OPERATIONAL CHARACTERISTICS

- Capable of cooking, holding and rethermalizing food.
- The holding cabinets shall keep temperatures consistent and safe even when the doors are repeatedly opened and closed.
- Four wells and four shelves capable of holding team table pans measuring 12" x 20" x 2.5" and 12" x 20" x 4".
- Heavy duty casters, stainless steel drip pan, four sneeze guards and a tray slide.
- Dimensions: 60"W x 30.94"D x 40.5"H
- Performance/Operating Conditions: Operation of equipment within hospital facility.
- Maintain hot food temperatures, up to 230 degrees F, in its four wells and holding cabinets
- Electrical Specifications: 208/240 V, 25/29 amps, 60 Htz, 1 P, Nema L14-30