

TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com Project Name: _____

Location: _____

Item #: _____ Model #:

AIA #

SIS #

Model: TWT-60F-HC Worktop:

Solid Door Freezer with Hydrocarbon Refrigerant



TWT-60F-HC

- True's worktop units are designed with enduring quality that protects your long term investment.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest %" (millimeters rounded up to next whole number).

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps		(total m)	(kg)
TWT-60F-HC	2	4	60¾	301⁄8	33¾	1⁄2	115/60/1	4.8	5-15P	7	375
			1534	766	848	N/A		N/A		2.13	171

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

	natural	APPROVALS:	AVAILABLE AT:
	refrigerant.		
4/17	Printed in U.S.A.		

Model:

TWT-60F-HC

Worktop: Solid Door Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

 Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) top shelves - 27% "L x 19%"D (700 mm x 499 mm). Two (2) bottom shelves - 27½"L x 13%"D (699 mm x 340 mm). Four (4) chrome plated shelf clips included per shelf. • Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on $\frac{1}{2}$ " (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ 28 ¼" (718 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 28 ¼" (718 mm) deep, ½" (13 mm) thick,
- composite cutting board. Requires "L" brackets. Additional shelves.
- Heavy duty, 16 gauge tops.
- Treavy duty, to gauge tops.
 Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.



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PLAN VIEW