TRUE MANUFACTURING CO., INC.

U.S.A. FOODSERVICE DIVISION

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:
TWT-60-HC

Worktop:
Solid Door Refrigerator with Hydrocarbon Refrigerant

TWT-60-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 that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.

▶ 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 ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TWT-60-HC	2	4	60⅜	30⅛	33⅜	¼	115/60/1	4.0	5-15P	7	345
			1534	766	848	N/A		N/A		2.13	157

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

APPROVALS:

AVAILABLE AT:

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 hydro carbon 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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- 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.

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
- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 27 ½"L x 16"D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (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.
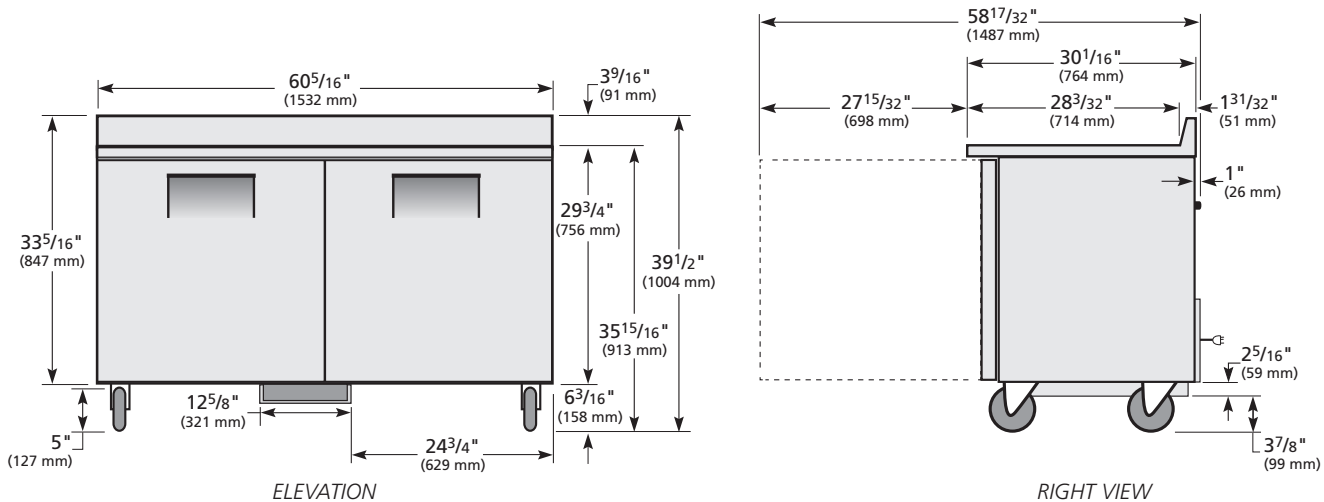
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❏ 6" (153 mm) standard legs.
- ❏ 6" (153 mm) seismic/flanged legs.
- ❏ 2½" (64 mm) diameter castors.
- ❏ Barrel locks (factory installed). Requires one per door.
- ❏ Double overshelf.
- ❏ 28¼" (718 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ❏ 28¼" (718 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ❏ Heavy duty, 16 gauge tops.
- ❏ Exterior rectangular digital thermometer (factory installed).
- ❏ ADA compliant models with 34" (864 mm) work surface height.

PLAN VIEW

ELEVATION

RIGHT VIEW

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TWT-60-HC	TFPY03E	TFPY78S	TFPY03P	TFPY033	