

TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name:	AIA #
Location:	
Item #: Qty:	SIS #
Model #:	

Model: TWT-93

Deep Worktop: *Solid Door Refrigerator*



TWT-93

- True's deep worktop units are designed with enduring quality that protects your long term investment.
- True's deep worktop units feature the combined advantage of convenient worktop prep space with deeper refrigerated storage.
- 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.
- Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Matching aluminum finished 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 Ecomate. 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 $\frac{1}{2}$ (millimeters rounded up to next whole number).

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	L	D†	H*	HP	Voltage	Amps		(total n.)	(kg)
TWT-93	3	6	931/4	32¾	33%	1/3	115/60/1	4.5	5-15P	7	545
			2369	823	848	1/2	230-240/50/1	4.2	A	2.13	248

† Depth does not include 1" (26 mm) for rear bumpers and ¼" (7 mm) for front bumper.

* Height does not include $6\frac{1}{4}$ " (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

I	MADE IN	APPROVALS:	AVAILABLE AT:
l	WADE IN LEAST COLUMN CO		
ı	USA CHEROFORM		
I	8/16 Printed in U.S.A.		

TWT-93

Deep Worktop: *Solid Door Refrigerator*



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 (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True worktop units a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends.
 Matching aluminum finished 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 Ecomate. 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 white 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 doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) left and two (2) right door shelf dimensions are 23 % "L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 ½"L x 28"D (648 mm x 712 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-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.

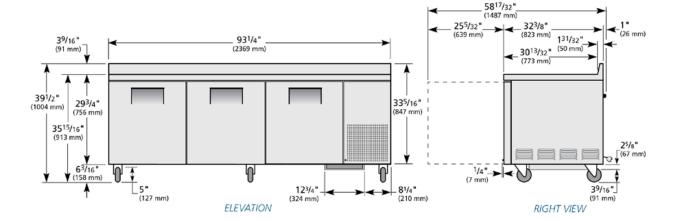


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 230 240V / 50 Hz.
- \square 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2½" (64 mm) diameter castors.
- ☐ 3" (85 mm) diameter castors.
- ☐ Barrel locks (factory installed). Requires one per door.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ Heavy duty, 16 gauge tops.
- ☐ Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- ☐ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Exterior round digital temperature display (factory installed).

PLAN VIEW



WARRANTY*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	l Elevation		Plan	3D	Back
	TWT-93	TFPY23E	TFPY32S	TFPY23P	TFPY233	

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