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2001 East Terra Lane • O'Fallon, Missouri 63366-4 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl F Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-			Fax# (001)636-272-7546				m #: odel #:				SIS #
Model: TWT-60F-HC~SPE	Wor	ktop:					Refrigerant				
								TW	'T-60F	-HC~S	PEC1
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				7	Time			 mature mature mature mature facticap envicant depine depine depine facticap envicant facticap <li< td=""><td>erials and cc r with colder er utility cos the best val ketplace. tory enginee illary tube sy ironmentally oon refrigera oletion poter boal warming h capacity, fa igeration syse ally suited fo cream. nless steel fr k. Top and b ned construct ticles cannot vith other tw rior - Stainle el floor with o the guaran king spec do unter-Top fro ors. tronic temp play. med-in-placo yurethane in ne depletior</td><td>r friendly R290 nt that has zerv tial (ODP), & th potential (GWI actory balanced tem holds -10° r both frozen for acksplash are o cition. Bacteria a be trapped un o-piece workto ss steel liner. St coved corners. lauge top and 2 teed heavy dut bor handle. nt is flush with erature control e using a high o sulation that has potential (OD) potential (GWI</td><td>provide the eratures, food safety od service ned, hydro o (0) ozone ree (3) ?). d F (-23.3°C). wods and ne piece and food derneath op units. ainless 20 gauge y all metal front of with digital density, as zero P) and zero</td></li<>	erials and cc r with colder er utility cos the best val ketplace. tory enginee illary tube sy ironmentally oon refrigera oletion poter boal warming h capacity, fa igeration syse ally suited fo cream. nless steel fr k. Top and b ned construct ticles cannot vith other tw rior - Stainle el floor with o the guaran king spec do unter-Top fro ors. tronic temp play. med-in-placo yurethane in ne depletior	r friendly R290 nt that has zerv tial (ODP), & th potential (GWI actory balanced tem holds -10° r both frozen for acksplash are o cition. Bacteria a be trapped un o-piece workto ss steel liner. St coved corners. lauge top and 2 teed heavy dut bor handle. nt is flush with erature control e using a high o sulation that has potential (OD) potential (GWI	provide the eratures, food safety od service ned, hydro o (0) ozone ree (3) ?). d F (-23.3°C). wods and ne piece and food derneath op units. ainless 20 gauge y all metal front of with digital density, as zero P) and zero
ROUGH-IN DAT	A							Specificat	ions subiec	t to change w	ithout notic
	1		C	Chart dim	ensions ro	unded u	ip to the nearest ½	i" (millimete	rs rounded	up to next wh	nole numbe
				et Dime (inches) (mm))				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model TWT-60F-HC~SPEC1	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
	2	4	603/8	291/8	331/4	1/2	115/60/1	4.8	5-15P	7	375

	natural refrigerant.	APPROVALS:	AVAILABLE AT:
6/18-A	Printed in U.S.A.		

Model:

Worktop: Solid Door Freezer with Hydrocarbon TWT-60F-HC~SPEC1 Refrigerant~Spec Package 1



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, timeterminated.

CABINET CONSTRUCTION

All stainless steel front, top, sides, and 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 - Stainless steel 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 coated aluminum liner to match cabinet interior. door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- 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 % 6"L x 19 5/8 "D (700 mm x 499 mm). Two (2) bottom shelves - 27 ½ "L x 13 ¾ "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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.

• Counter-Top front is flush with front of doors.

- Electronic temperature control with digital
- display. Spec Series® logo.
- NSF/ANSI Standard 7 compliant for open food product.

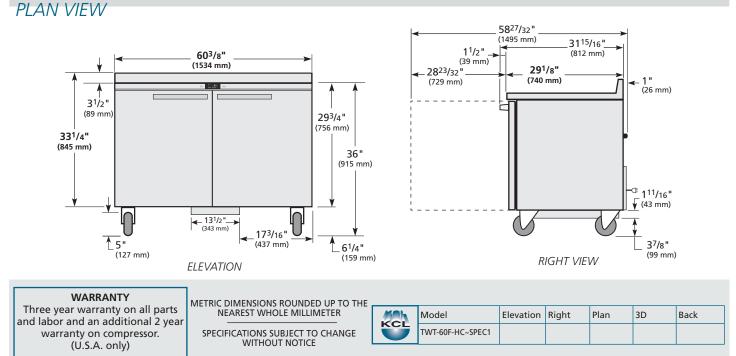
ELECTRICAL

• 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.
- □ 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.
- □ ADA compliant models with 34" (864 mm) work surface height.



TRUE MANUFACTURING CO., 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 • www.truemfg.com