

# TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION

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

Model:

TWT-72-HC~SPEC3

**Worktop:** 

Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



## TWT-72-HC~SPEC3

- 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.
- Stainless steel front, countertop, 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.
- Heavy duty 16 gauge top and 20 gauge
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Spec Series® logo.

## **ROUGH-IN DATA**

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (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	Config.	(total rt.)	(kg)
TWT-72-HC~SPEC3	3	6	72%	291/4	331/4	1/4	115/60/1	4.0	5-15P	7	405
			1837	741	845	N/A		N/A		2.13	184

† Depth does not include 11/2" (39 mm) for door handles. † 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.

MADE WITH INNOVATION USA and Canada USA and Canada	natural refrigerant.	APPROVALS:	AVAILABLE AT:		
9/20	Printed in U.S.A.				

TWT-72-HC~SPEC3

## **Worktop:**

Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



## 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, 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 locks 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**

- Six (6) adjustable, heavy duty PVC coated wire shelves. Left Top 21 % "L x 23 1%"D (548 mm x 602 mm), Left Bottom 13 ¾ "D (350 mm). Right Top 21 % "L x 21 ¼ "D (548 mm x 540 mm), Right Bottom 13 ¾ "D (350 mm). Center Top 23 ½ "L x 21 ¼ "D (597 mm x 540 mm), Center Bottom 13 ¾ "D (350 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.
- 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.

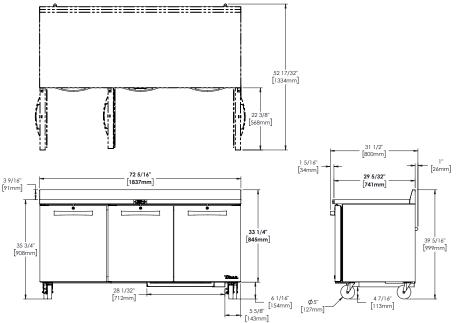


## **OPTIONAL FEATURES/ACCESSORIES**Upcharge and lead times may apply.

☐ 6" (153 mm) standard legs.

- ☐ 6" (153 mm) seismic/flanged legs.
- □ 2½" (64 mm) diameter castors.
- Single overshelf.
- ☐ Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ ADA compliant models with 34" (864 mm) work surface height.

## PLAN VIEW





METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

