



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366
 (636)240-2400 • Fax (636)272-2408 • (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 #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TWT-60-32

Deep Worktop:
Solid Door Refrigerator



TWT-60-32

- ▶ 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.
- ▶ NSF approved, white aluminum interior liner. 300 series stainless floor with coved corners.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).

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).

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TWT-60-32	2	15.9 451	4	60¼	32¾	33¾	½	115/60/1	5.1	5-15P	7	360
				1531	823	848	½	230-240/50/1	3.5	▲	2.13	164

† Depth does not include 1" (26 mm) for rear bumpers and ¼" (7 mm) for front bumper.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
<p>Printed in U.S.A.</p>		

Model:
TWT-60-32

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 backplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door(s) are foamed-in-place using high density, CFC free, polyurethane insulation.
- 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 door(s) swing within cabinet dimensions.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23³/₈"L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17¹/₄"L x 28"D (439 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 1/2" (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.



115/60/1
NEMA-5-15R

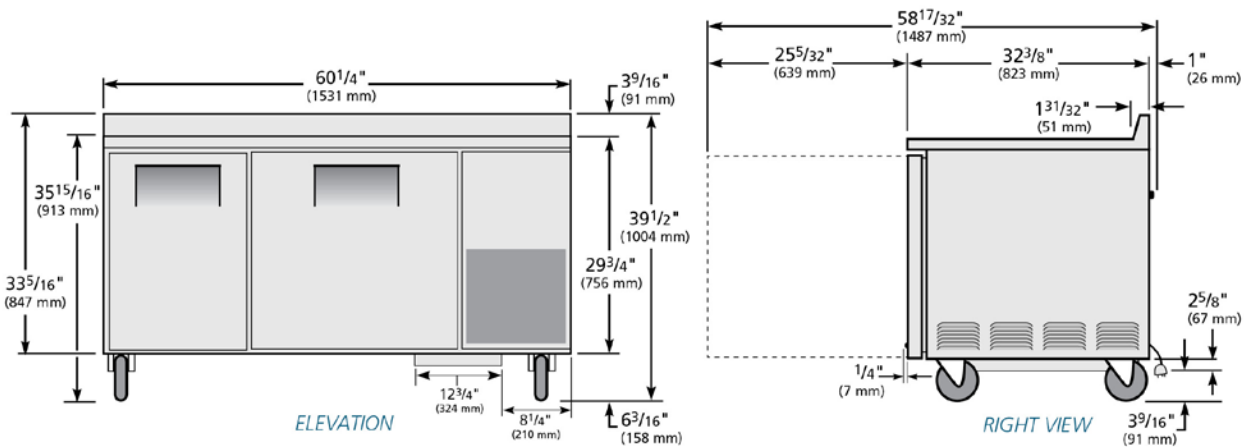
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- 3" (85 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (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 rack (right door only). 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).
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TWT-60-32	TFPY32E	TFPY32S	TFPY32P	TFPY323	

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