



# TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: \_\_\_\_\_

A/A #

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

SIS #

Model #: \_\_\_\_\_

Model:  
**TWT-60D-4**

**Worktop:**  
*Drawered Refrigerator*



## TWT-60D-4

- ▶ 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.
- ▶ Oversized, environmentally friendly (134A) patented, forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and cabinet ends. Matching aluminum finished back. Cabinet top and backsplash - one piece formed construction. Bacteria and food particles can not be trapped underneath as with other two-piece worktop units.
- ▶ Front breathing.
- ▶ Each drawer accommodates one (1) full size 12" L x 20" W x 6" D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- ▶ 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	Drawers	Capacity (Cu. Ft.) (liters)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-60D-4	4	15.5 439	60 <sup>3</sup> / <sub>8</sub> 1534	30 <sup>1</sup> / <sub>8</sub> 766	33 <sup>3</sup> / <sub>8</sub> 848	1/5 1/3	115/60/1 230-240/50/1	5.1 4.2	5-15P ▲	7 2.13	370 168

† Depth does not include 1" (26 mm) for rear bumpers.

▲ Plug type varies by country.

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



APPROVALS:

AVAILABLE AT:

Model:  
**TWT-60D-4**

**Worktops:**  
Drawered 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 food service environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and cabinet ends. Matching aluminum finished back. Cabinet 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, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and drawer facings 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.

### DRAWERS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.

### PAN CAPACITY

- Each drawer accommodates one (1) full size 12" L x 20" W x 6" D (305 mm x 208 mm x 153 mm), two (2) 1/2 pans, or three (3) 1/2 food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

### 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.



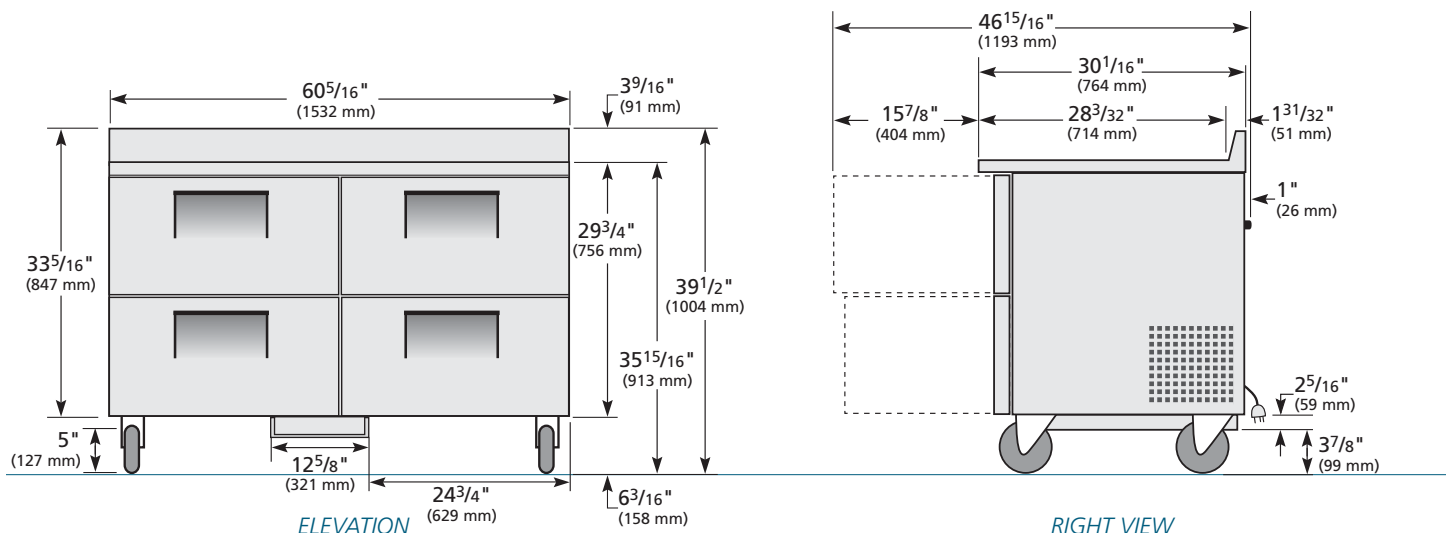
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Basic overself.
- Sandwich/salad service shelf.
- Single utility shelf.
- Double utility shelf.
- 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- 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 & 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
TWT-60D-4	TFPY08E	TFPY06S	TFPY08P	TFPY083

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