						Project Name: .ocation:			
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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com			Item #: Qty: Model #:				_ 5/5 #		
	Workto Drawered		ator with	Hydr	ocarbon Refrige				
							TWT-	48D-4	-HC
						e	ue's workto nduring qu ng term in	op units are de ality that prot vestment.	esigned with ects your
						m p te ex b	aterials and rovide the mperature (ceptional)	ing the highe d component user with cold s, lower utility food safety ar i today's food	s to ler product / costs, id the
		1			Ī	ca ei h <u>i</u> (0	apillary tub nvironmen /drocarbor)) ozone de	neered, self-c e system usin tally friendly F n refrigerant tl pletion poten lobal warming	g 290 nat has zero tial (ODP),
	-					fc	rced-air ref	nvironmental frigeration sys (.5°C to 3.3°C)	tem holds
		Г				C st ai u	orrosion re eel back. To ece formeond food pai	steel front, top sistant GalFan op and backsp d constructior rticles cannot as with other ts.	coated blash are one n. Bacteria be trapped
			6	TEFRIGERATOR"		cl	ear coated	ractive, NSF ap aluminum lin ith coved corr	er. Stainless
					U.	fu x	Ill size 12"L	accommodat x 18"W x 6"D 153 mm) food	(305 mm
						Fo p	oamed-in-p olyurethan zone deple	blace using a h e insulation th tion potential varming pote	nat has zero (ODP) and
ROUGH-IN DATA									
		1	Chart dimen	sions rou	nded up to the nearest ½	Specific %" (millime	ations subjeters rounde	ect to change ed up to next	without notice whole number
Model	Drawers	Cabinet Di (incl (m	hes) m)	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (Ibs.) (kg)

TWT-48D-4-HC

† 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.

4

48%

1229

301/8

766

33%

848

INDOVATION IN THE USA	APPROVALS:	AVAILABLE AT:
6/18-A Printed in U.S.A.		

1∕5

1⁄4

115/60/1

230-240/50/1

3.0

1.63

5-15P

7

2.13

▲ Plug type varies by country.

330

150

Model:

TWT-48D-4-HC

Worktop: Drawered Refrigerator with Hydrocarbon Refrigerant



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).
- Oversized, 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 and ends. Corrosion resistant GalFan coated steel 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 drawer facings 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.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- 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.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (sold separately) or one ¹/₂ size and one ¹/₂ size pan.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

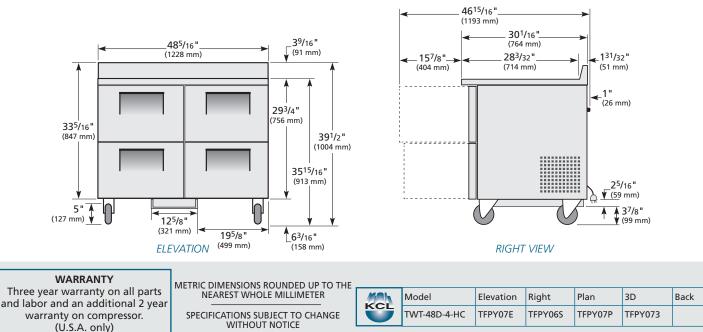
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1 NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- \Box 6" (153 mm) seismic/flanged legs.
- \square 2¹/₂" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ 28 ¼" (718 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 28¼" (718 mm) deep,½" (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.



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

PLAN VIEW