2001 East Terra Lane Fax (636)272-2408 • To Parts Dept. (800)424-TRUE	e • O'Fallon, M oll Free (800)32	issouri 63366 25-6152 • Intl	-4434 • (6 Fax# (001	36)240-24)636-272-	400 •7546	Lo Ite	oject Name: _ cation: om #: odel #:		Qty:_		AIA #
Model: TWT-60F-HC~SPEC		r <mark>ktop:</mark> Door Fre	ezer v	vith H	ydrocai	bon	Refrigerant-	-Spec Pa	ackage	3	
			0		-Della			 True end term Desimat user lowa and mar Fact capienvicarb dep war High refri ldea ice of statility backform part as w Interstee Hea hea	e's worktop u uring quality in investmen igned using erials and co with colder er utility cos the best val ketplace. ory enginee illary tube sy ironmentally oon refrigera letion potern in capacity, fa geration sys illy suited fo cream. nless steel fr k. Top and b- ned construc- ticles cannot vith other tw rior - Stainle el floor with o vy duty 20 g vy duty all n dle. nter-Top fro rs. tronic temp lay. med-in-placo	the highest qu product temp ts, exceptional ue in today's for red, self-contai stem using r friendly R290 nt that has zerr tial (ODP), & 0.1	ed with your long ality provide the eratures, food safety od service ned, hydro o (0) ozone 02 global d F (-23.3°C). oods and o, sides, and ne piece and food derneath op units. ainless pec door front of with digital density, as zero P) and zero
ROUGH-IN DAT	4		(Chart dim	ensions rou	unded	up to the nearest ½	Specificati		t to change w	
Model	Doors	Shelves	W	et Dime (inches) (mm) D†) H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TWT-60F-HC~SPEC3	2	4	60¾	291⁄8	33¼	1⁄2	115/60/1	4.8	5-15P	10	375

	TEC natural refrigerant.	APPROVALS:	AVAILABLE AT:
3/24	Printed in U.S.A.		

Model:

TWT-60F-HC~SPEC3

Worktop: Solid Door Freezer 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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.

> METRIC DI NEA

PLAN VIEW

- 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

- · Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) top shelves - 27 % "L x 19 % "D (700 mm x 499 mm). Two (2) bottom shelves -27 1/2 "L x 13 3/8 "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 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

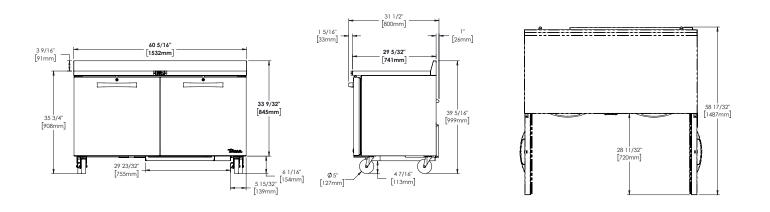
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Additional shelves.
- □ ADA compliant models with 34" (864 mm) work surface height.
- Heavy duty 16 gauge top



IETRIC DIMENSIONS ROUNDED UP TO THE							
NEAREST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE	KCL	TWT-60F-HC~SPEC3					

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