Fax (636)272-2408 • Tol	TRUE MANUFACTURING CO., INC. (B) U.S.A. FOODSERVICE DIVISION • O'Fallon, Missouri 63366-4434 • (636)240-2400 I Free (800)325-6152 • Intl Fax# (001)636-272-7546 • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _ Location: Item #: Model #:	Qty:	AIA #
Model: TWT-44-HC	Deep Worktop: Solid Door Refrigerator with Hydrocark	oon Refrigerant		
			TWT-44-HC	
			 True's deep worktop units are with enduring quality that prolong term investment. True's deep worktop units fea combined advantage of conv worktop prep space with dee refrigerated storage. 	otects your ture the enient

- 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.
- 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.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest %" (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		• • •	(kg)
TWT-44-HC	1	2	441/2	32¾	33%	1⁄10	115/60/1	1.7	5-15P	7	TBD
			1131	823	848	N/A		3.8		2.13	TBD

 \dagger Depth does not include 1" (26 mm) for rear bumpers and $\frac{1}{4}$ " (7 mm) for front bumper. * Height does not include 6 $\frac{1}{4}$ " (159 mm) for castors or 6" (153 mm) for optional legs.

O Truc

INTHE USA	APPROVALS:	AVAILABLE AT:
7/18 Printed in U.S.A.		

Model:

TWT-44-HC

Deep Worktop: Solid Door 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 hydro carbon 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 solid door 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.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27 ¾ "D (635 mm x 705 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/ANSI Standard 7 compliant for open food product.

ELECTRICAL

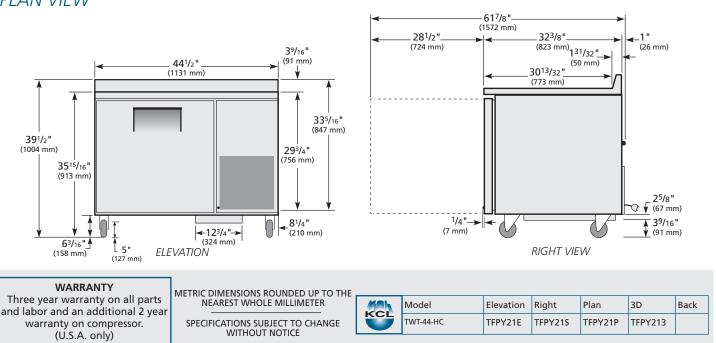
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- 2½" (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, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (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. 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).



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