	TRUE MANUFACTURING CO., INC. 0 U.S.A. FOODSERVICE DIVISION	Project Name:	AIA	
		Location:		
Fax (636)272-2408 • Toll F	D'Fallon, Missouri 63366-4434 • (636)240-2400 ree (800)325-6152 • Intl Fax# (001)636-272-7546	Item #: Qty:		
· · ·	Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Model #:		
odel: WT-72-ADA-HC	Worktop: ADA Compliant Solid Door Refrige	erator with Hydrocarbon Refriger	rant	
		TWT-72-	ΔΠΔ-ΗC	
		 True's worktop unit enduring quality th term investment. 	s are designed wit	
		Designed using the materials and comp provide the user wit temperatures, lowe exceptional food sa best value in today marketplace.	conents to th colder product er utility costs, afety and the	
		High capacity, factor refrigeration system cabinet temperatur (.5°C to 3.3°C) for th preservation.	n that maintains res of 33°F to 38°F	
		All stainless steel fr Corrosion resistant back. Top and back formed constructio particles cannot be as with other two-p	GalFan coated ste splash are one pie n. Bacteria and foc trapped undernea	
		3" (77 mm) diamete standard. 34" (864 height. Complies w with Disabilities Ac	mm) work surface ith the Americans	
		All stainless steel free Corrosion resistant back. Top and back formed construction particles cannot be as with other two-particles cannot be	GalFan coated ste splash are one pie n. Bacteria and foo trapped undernea	
		Interior - attractive, coated aluminum li floor with coved co	iner. Stainless steel	
		Heavy duty PVC co	ated wire shelves.	
		Foamed-in-place us		

		Cabinet Dimensions (inches) (mm)					ΝΕΜΔ	Cord Length	Crated Weight (lbs.)	
Doors	Shelves	W	D†	H*	HP	Voltage	Amps		• • •	(kg)
3	6	72¾	301⁄8	33¾	1⁄4	115/60/1	4.0	5-15P	7 2.13	405 184
	Doors 3	Doors Shelves 3 6	DoorsShelvesW36723/8	DoorsShelvesWDt36723/8301/8	Doors Shelves W D† H* 3 6 723/8 301/8 333/8	Image: Constraint of the system Constraint of the system <thc< td=""><td>Image: Constraint of the system <thc< td=""><td>Image: Constraint of the system <thc< td=""><td>(inches) (mm)DoorsShelvesWD†H*HPVoltageAmpsConfig.</td><td>DoorsShelvesWD†H*HPVoltageAmpsConfig.Config.Config.3672%30%33%¼115/60/14.05-15P7</td></thc<></td></thc<></td></thc<>	Image: Constraint of the system Constraint of the system <thc< td=""><td>Image: Constraint of the system <thc< td=""><td>(inches) (mm)DoorsShelvesWD†H*HPVoltageAmpsConfig.</td><td>DoorsShelvesWD†H*HPVoltageAmpsConfig.Config.Config.3672%30%33%¼115/60/14.05-15P7</td></thc<></td></thc<>	Image: Constraint of the system Constraint of the system <thc< td=""><td>(inches) (mm)DoorsShelvesWD†H*HPVoltageAmpsConfig.</td><td>DoorsShelvesWD†H*HPVoltageAmpsConfig.Config.Config.3672%30%33%¼115/60/14.05-15P7</td></thc<>	(inches) (mm)DoorsShelvesWD†H*HPVoltageAmpsConfig.	DoorsShelvesWD†H*HPVoltageAmpsConfig.Config.Config.3672%30%33%¼115/60/14.05-15P7

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

* Height does not include 4" (102 mm) for castors.	
--	--

INTE USA	APPROVALS:	AVAILABLE AT:
6/20 Printed in U.S.A.		

Model:

Worktop: ADA Compliant Solid Door Refrigerator with TWT-72-ADA-HC 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).
- Energy efficient, 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.

COMPRESSOR

- 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).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disablities Act (ADA) requirements.

DOORS

- · Stainless steel exterior with clear 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 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

- Six (6) adjustable, heavy duty PVC coated wire shelves. Left Top - 21 % "L x 23 11/6 "D (548 mm x 602 mm), Left Bottom - 13 3/4 "D (350 mm). Right Top - 21 %6"L x 21 ¼ "D (548 mm x 540 mm), Right Bottom - 13 3/4 "D (350 mm). Center Top - 23 1/2 "L x 21 ¼ "D (597 mm x 540 mm), Center Bottom -13 ¾ "D (350 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.

COUNTERTOP PAN CAPACITY

Comes standard with 16 (1/size) 67/s"L x 61/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).

• Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

MODEL FEATURES

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

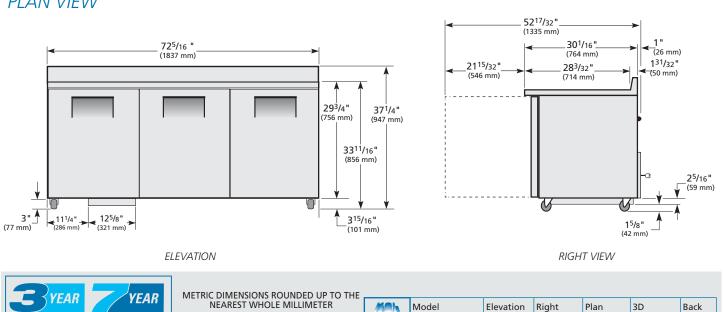
ELECTRICAL

• 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.
- □ 5" (127 mm) diameter stem casters.
- Barrel locks (factory installed). Requires one per door
- □ Single overshelf.
- Double overshelf.
- □ 28¹/₄" (718 mm) deep, ¹/₂" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 28¼" (718 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Exterior rectangular digital temperature display (factory installed).
- SPEC 1 package.



TRUE MANUFACTURING CO., INC.

SPECIFICATIONS SUBJECT TO CHANGE

WITHOUT NOTICE

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

KCI

TWT-72-ADA-HC

PLAN VIEW

PARTS + I ABOR

VARRANT

(U.S.A. and Canada only)