



**TRUE FOOD SERVICE  
EQUIPMENT, INC.**

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366  
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com  
Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

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

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

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

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

A/A #

SIS #

Model:  
**TWT-48F**

**Worktop:**  
*Solid Door Freezer*



## TWT-48F

- ▶ 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, superior food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (R404A) forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ 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.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).
- ▶ Heavy duty PVC coated wire shelves.

## 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	Solid Doors	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TWT-48F	2	12.0 340	4	48 3/8	30 1/8	33 3/8	1/2	115/60/1	11.7	5-15P	7	315
				1229	766	848	1/2	230-240/50/1	6.0			

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

▲ Plug type varies by country.

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



APPROVALS:

6/04

Printed in U.S.A.

Model:  
**TWT-48F**

**Worktop:**  
Solid Door Freezer



## 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, superior 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) R404A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures in cabinet interior.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True worktop units a superior low velocity, high volume airflow design. This unique design insures 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.
- Defrost system time-initiated, time-terminated.

### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and cabinet ends. Matching aluminum finished back. Cabinet top and backplash - one piece formed construction.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and solid door is 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.

### DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Positive seal self-closing doors. Doors swing within cabinet dimensions.
- Doors fitted with 12" (305 mm) long recessed handles that are foamed-in-place with a sheet metal interlock to insure permanent attachment.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

### SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 9/16" L x 16" D (548 mm x 407 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.

### 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.

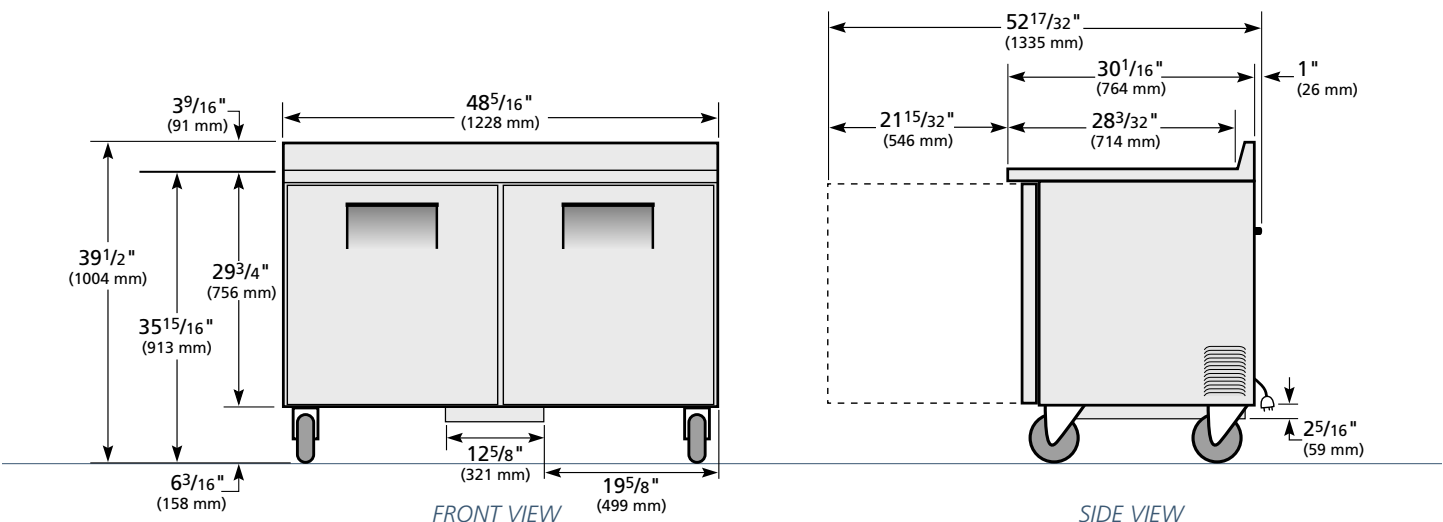


115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard or seismic/flanged legs.
- Basic overshef, service shelf, or double service shelf.
- Cutting board.
- Additional shelves.
- Heavy duty, 16 gauge tops - upcharge applies.
- ADA compliant models with 2 1/2" (64 mm) castor package. 34" (864 mm) work surface height.
- Remote cabinets (condensing unit supplied by others), 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	Front	Side	Plan	3D
TWT-48F	TFPY02E	TFPY02S	TFPY02P	TFPY023

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