



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TWT-48D-4-ADA-HC

Worktop:
ADA Compliant Drawered Refrigerator with Hydrocarbon Refrigerant



TWT-48D-4-ADA-HC

- ▶ 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, exceptional food safety and the best value in today's food service marketplace.
- ▶ 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- ▶ 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).
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser; 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.
- ▶ Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food pan (sold separately).
- ▶ 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 1/8" (millimeters rounded up to next whole number).

| Model | Drawers | Cabinet Dimensions (inches) (mm) | | | Counter Height | HP | Voltage | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|------------------|---------|--|---------------------------------------|---------------------------------------|----------------|------------|--------------------------|-------------|--------------|-----------------------------------|---------------------------|
| | | L | D† | H* | | | | | | | |
| TWT-48D-4-ADA-HC | 4 | 48 ³ / ₈ 1229 | 30 ¹ / ₈ 766 | 33 ³ / ₈ 848 | 34 864 | 1/5 1/4 | 115/60/1 230-240/50/1 | 3.0 1.63 | 5-15P ▲ | 7 2.13 | 325 148 |

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 4" (102 mm) for castors.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

6/18-A

Printed in U.S.A.

Model:
TWT-48D-4-ADA-HC

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

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.
- Heavy-duty stainless steel drawer slides and rollers, removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.

PAN CAPACITY

- 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 1/3 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.



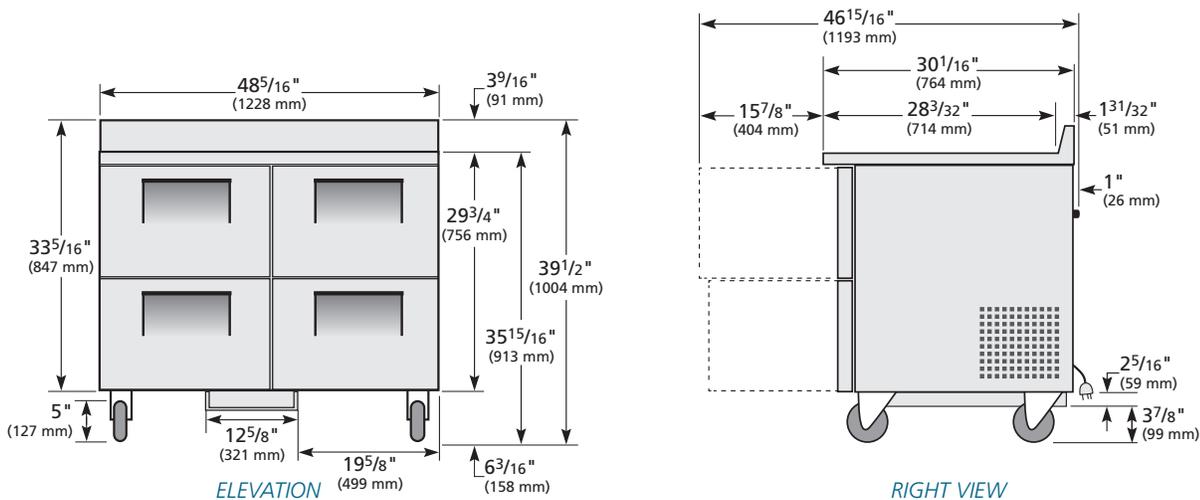
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 5" (127 mm) diameter stem casters.
- Barrel locks (factory installed).
- Single overshelf.
- Double overshelf.
- 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets
- 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



| Model | Elevation | Right | Plan | 3D | Back |
|------------------|-----------|---------|---------|---------|------|
| TWT-48D-4-ADA-HC | TFPY39E | TFPY26S | TFPY07P | TFPY393 | |

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