



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: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
TWT-44

Deep Worktop:
Solid Door Refrigerator



TWT-44

- ▶ True's deep 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.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.56°C to 3.3°C).
- ▶ All stainless steel front, top and cabinet ends. Matching aluminum finished back. Cabinet top and backsplash - one piece formed construction.
- ▶ NSF approved, white aluminum interior liner. 300 series stainless floor with coved corners.
- ▶ 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	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TWT-44	1	11.4 323	2	44 1/2	32 3/8	33 3/8	1/5 1/3	115/60/1 230-240/50/1	5.1 3.8	5-15P ▲	7 2.13	285 130
				1131	823	848						

† Depth does not include 1" (26 mm) for rear bumpers or 1/4" (7 mm) for front bumper.

▲ Plug type varies by country.

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

	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
<p>10/05 Printed in U.S.A.</p>		

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TWT-44

Deep Worktop:
Solid Door Refrigerator



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 (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True worktop units a more efficient low velocity, high volume airflow design. This unique design insures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit is accessed from behind front grill; can be slid out for easy maintenance.

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 are foamed-in-place using high density, CFC free, polyurethane insulation.
- 5" (127 mm) diameter stem castors standard - locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with white 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 insure permanent attachment.
- Door swings 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 27³/₄" 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-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.



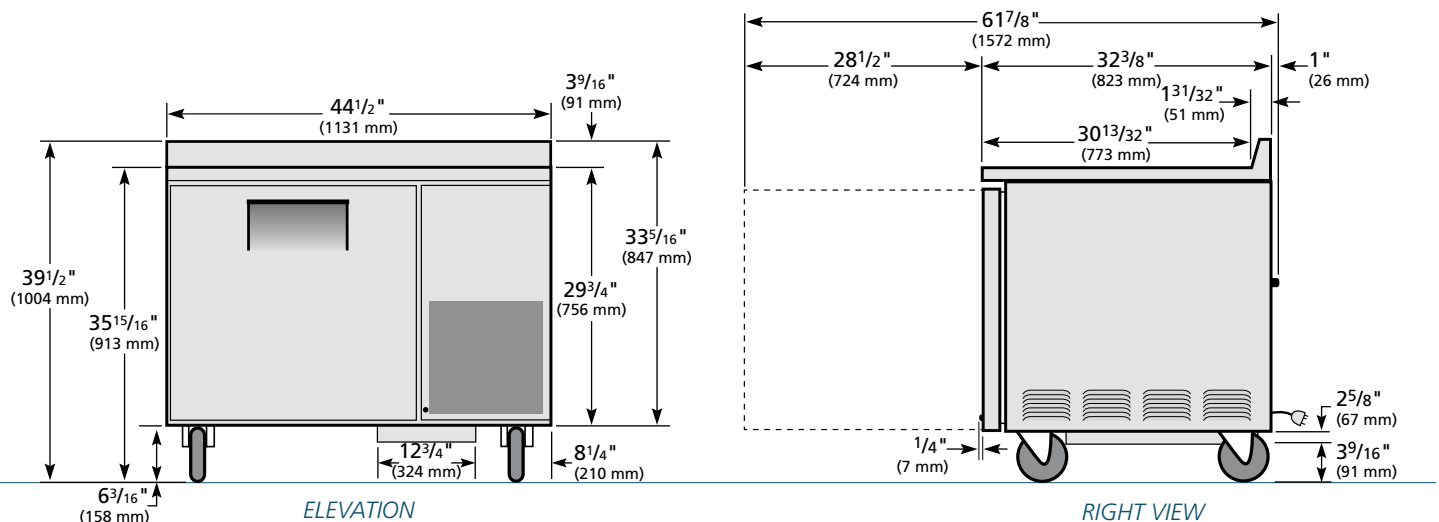
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- Single utility shelf.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30¹/₈" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty tops (16 gauge).
- Heavy duty package (16 gauge tops, 20 gauge door, sides and back with stainless interior).
- Half door bun tray racks. Holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Remote cabinets (condensing units supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
One year warranty on all parts and 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	Elevation	Right	Plan	3D
	TWT-44	TFPY21E	TFPY21S	TFPY21P	TFPY213

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