



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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AIA #

SIS #

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

Model:

TWT-27-HC**Worktop:***Solid Door Refrigerator with Hydrocarbon Refrigerant***TWT-27-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.
- ▶ 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).
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C or 3.3°C) for the best in food preservation.
- ▶ All stainless steel front, top and ends. Matching aluminum finished 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 Ecomate. 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 $\frac{1}{8}$ " (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-27-HC	1	2	27 $\frac{5}{8}$ 702	30 $\frac{1}{8}$ 766	33 $\frac{3}{8}$ 848	1/6 1/4	115/60/1 230-240/50/1	2.0 1.8	5-15P ▲	7 2.13	195 89

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

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

▲ Plug type varies by country.

Model:

TWT-27-HC

Worktop:*Solid Door Refrigerator with Hydrocarbon Refrigerant***STANDARD FEATURES****DESIGN**

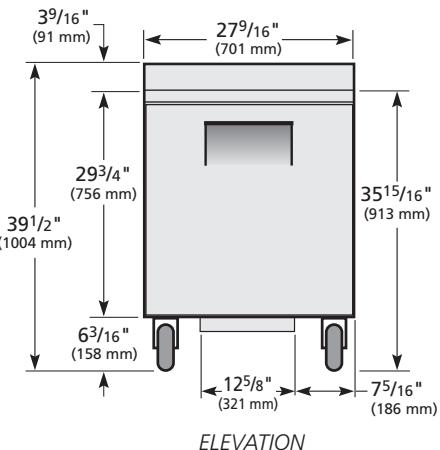
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

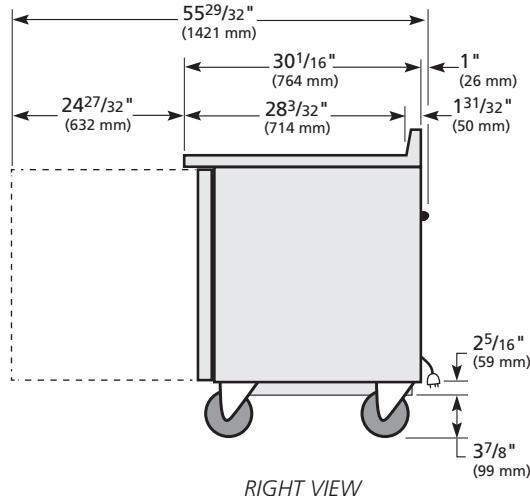
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform 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

- Exterior - stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.

PLAN VIEW

ELEVATION



RIGHT VIEW

WARRANTY*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor.
(U.S.A. only)

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TWT-27-HC	TFPY01E	TFPY01S	TFPY01P	TFPY013	

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