



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

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TWT-93D-4-HC

Deep Worktop:

Drawered Refrigerator with Hydrocarbon Refrigerant



TWT-93D-4-HC

- ▶ True's deep worktop units are designed with enduring quality that protects your long term investment. True's deep worktop units feature the combined advantage of convenient worktop prep space with deeper refrigerated storage.
- ▶ 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).
- ▶ 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.
- ▶ 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 covered corners.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pan (sold separately).
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Drawer assemblies can be located in any section of the cabinet. Location of drawers/doors must be indicated at time of ordering.

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Specifications subject to change without notice.

| Model | Doors | Drawers | Shelves | Cabinet Dimensions (inches) (mm) | | | HP | Voltage | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|--------------|-------|---------|---------|----------------------------------|------------|------------|------------|----------|------------|--------------|-----------------------------------|---------------------------|
| | | | | W | D† | H* | | | | | | |
| TWT-93D-4-HC | 1 | 4 | 2 | 93¼ 2369 | 32¾ 823 | 33¾ 848 | 1/5 N/A | 115/60/1 | 2.2 N/A | 5-15P | 7 2.13 | 580 264 |

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

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.



APPROVALS:

AVAILABLE AT:

Model:
TWT-93D-4-HC

Deep Worktop: 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 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.

- Insulation - entire cabinet structure, solid door, and drawer facings are foamed-in-place using high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Door section - positive seal door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section - heavy-duty stainless steel drawer slides and rollers, removable without tools for easy cleaning.
- Each drawer accommodates two (2) full size 12" L x 20" W x 8" D (305 mm x 508 mm x 204 mm) food pans (sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves. The left and right shelf dimensions are 23 3/8" L x 28" D (601 mm x 712 mm). The center shelf dimension is 25 1/2" L x 28" D (648 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf (door locations subject to customer specification).

- 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.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- 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.



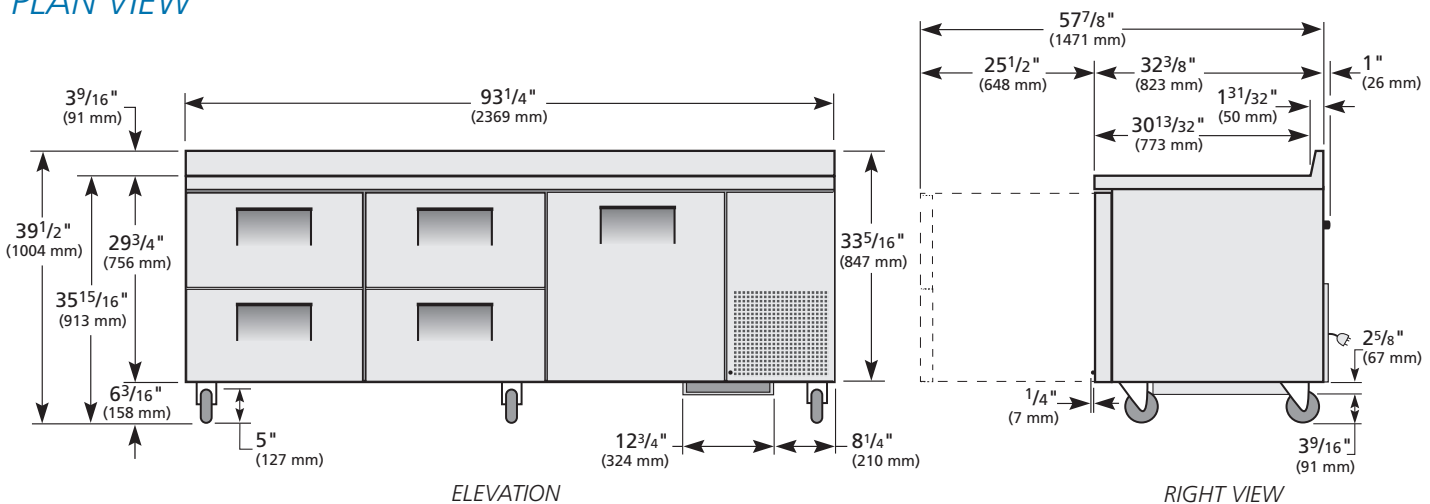
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 3" (85 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Heavy duty package - 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Half door bun tray racks (door section only). Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Exterior round 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-93D-4-HC | | | | | |

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