



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Modello:
TWT-93

**Piano di lavoro a maggiore profondità:
rigorifero ad anteie a**



TWT-93

- ▶ I piani di lavoro a maggiore profondità True sono progettati con materiali di qualità duraturi che proteggono il vostro investimento a lungo termine.
- ▶ Le unità dei piani di lavoro a maggiore profondità True combinano il vantaggio di piani di lavoro per la preparazione degli alimenti a frigoriferi con spazi più ampi.
- ▶ Ideati usando materiali e componenti della più alta qualità, forniscono all'utilizzatore temperature del prodotto più basse, costi di utenza inferiori, un'elevata sicurezza del cibo e la qualità migliore sul mercato della ristorazione.
- ▶ Di grandi dimensioni, eco-sostenibile (134 A), sistema di refrigerazione ad aria forzata che mantiene la temperatura tra 3.3°C e 5°C (33°F e 38°F).
- ▶ Parti frontale, inferiori e top tutte in acciaio inox. Retro con finitura in alluminio coordinata. Il top e il paraschizzi sono un pezzo unico. In questo modo batteri e particelle di cibo non possono essere intrappolate al di sotto come invece accade negli altri piani di lavoro con due parti.
- ▶ Interno: attraente, approvato dall'NSF, finitura in alluminio bianco. Fondo in acciaio inox con angoli con modanatura concava.
- ▶ Ripiani in filo metallico ricoperto da robusto PVC.
- ▶ Tutta la struttura è sigillata con schiuma Ecomate, un isolante in poliuretano ad alta densità che ha potenziale di eliminazione dell'ozono (ODP) e potenziale di riscaldamento globale (GWP) a zero.



Scan code
for video

Specifiche soggette a cambiamento senza preavviso.
Dimensioni arrotondate per eccesso al millimetro successivo.

| Modello | Porte | Ripiani | Dimensioni (mm) | | | HP | Volt | Amps | NEMA Config. | Lungh. Cavo (total m) | Peso Netto (kg) |
|---------|-------|---------|-----------------|-----|-----|----|--------------|------|--------------|-----------------------|-----------------|
| | | | L | P† | A* | | | | | | |
| TWT-93 | 3 | 6 | 2369 | 823 | 848 | ½ | 230-240/50/1 | 4.2 | ▲ | 2.13 | 248 |

† La profondità non include 26 mm della griglia posteriore e 7 mm della griglia anteriore.

* L'altezza non include 159 mm delle ruote o 153 mm dei piedini optional.

▲ Il tipo di presa varia secondo il paese.



APPROVALS:

AVAILABLE AT:

Modello:
TWT-93

Piano di lavoro a maggiore profondità: Frigorifero ad anta cieca



CARATTERISTICHE STANDARD

DESIGN

- True si impegna a usare materiali di qualità duraturi e sistemi di refrigerazione ampi fornendo all'utente temperature del prodotto più basse, costi di utenza inferiori, un'elevata sicurezza del cibo e la qualità migliore sul mercato della ristorazione.

SISTEMA REFRIGERANTE

- 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(s) and larger fan blades give True worktop units a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit is accessed from behind front grill; 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.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A 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.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal door(s) swing within cabinet dimensions.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) left and two (2) right door shelf dimensions are 23 5/8" L x 28" D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 1/2" L x 28" D (648 mm x 712 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.



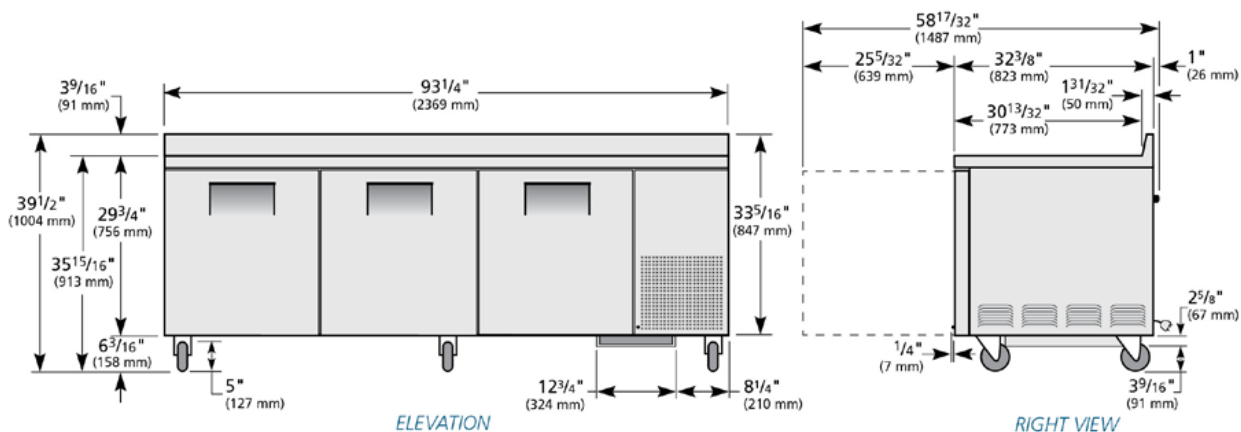
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 3" (85 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762mm) 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. 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).
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY*

Three year warranty on all parts and labor and an additional 2 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 | Back |
|--------|-----------|---------|---------|---------|------|
| TWT-93 | TFPY23E | TFPY32S | TFPY23P | TFPY233 | |

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

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