



**TRUE FOOD SERVICE
EQUIPMENT, INC.**



Pizzaovens.com

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367.6836

Since 1999

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TWT-27D-2

Worktop:
Drawered Refrigerator



TWT-27D-2

- ▶ 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.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°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.
- ▶ Front breathing.
- ▶ Each drawer accommodates (1) 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).

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	Capacity (Cu. Ft.) (liters)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-27D-2	2	6.5	27 ⁵ / ₈	30 ¹ / ₈	33 ³ / ₈	1/6	115/60/1	3.9	5-15P	7	210
		185	702	766	848	1/4	230-240/50/1	2.9	▲	2.13	96

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

▲ Plug type varies by country.

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



APPROVALS:

Model:
TWT-27D-2

Worktop:
Drawered 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 access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and cabinet ends. Matching aluminum finished back. Cabinet top and backsplash - one piece formed construction.

- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with covered corners.
- Insulation - entire cabinet structure and solid drawers are foamed-in-place using high density, CFC free, polyurethane insulation.
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to insure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.

DRAWER PAN OPTIONS

- Each drawer accommodates (1) 12" L x 20" W x 6" D (305 mm x 208 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.

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.



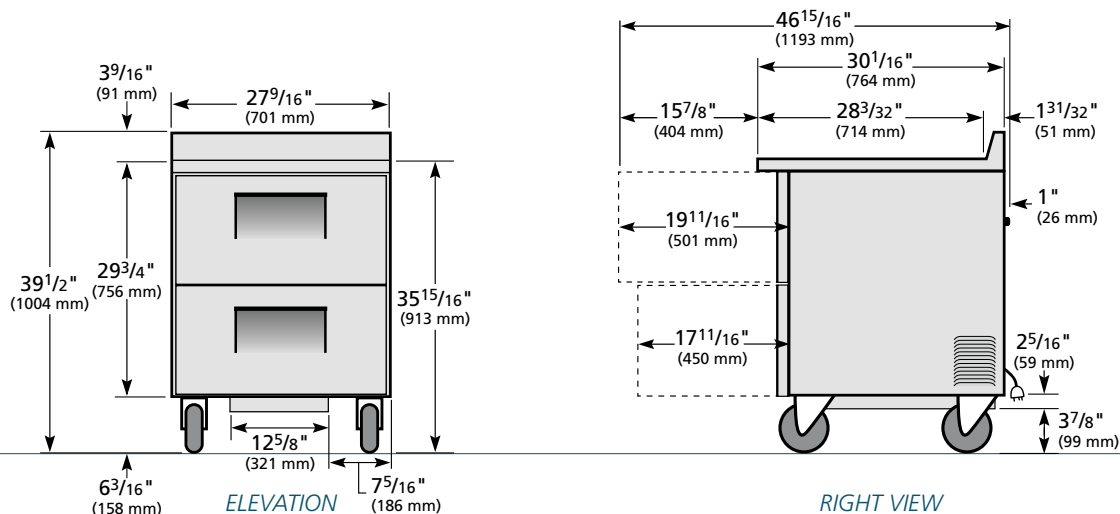
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharges 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.
- Basic oversheff.
- Single utility shelf.
- Double utility shelf.
- 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.
- ADA compliant models with 34" (864 mm) work surface height.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
One year warranty on all parts & 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-27D-2	TFPY06E	TFPY06S	TFPY06P	TFPY063