



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TWT-48D-2-ADA**

**Worktop:**  
ADA Compliant Drawered Refrigerator



**TWT-48D-2-ADA**

- ▶ 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.
- ▶ 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- ▶ Oversized, environmentally friendly (R404A) forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash - one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- ▶ Front breathing.
- ▶ Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food pan (sold separately).
- ▶ 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 1/8" (millimeters rounded up to next whole number).

| Model         | Doors | Drawers | Capacity (Cu. Ft.) (liters) | Shelves | Cabinet Dimensions (inches) (mm) |        |        | Counter Height | HP  | Voltage  | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|---------------|-------|---------|-----------------------------|---------|----------------------------------|--------|--------|----------------|-----|----------|------|--------------|-----------------------------------|---------------------------|
|               |       |         |                             |         | L                                | D†     | H*     |                |     |          |      |              |                                   |                           |
| TWT-48D-2-ADA | 1     | 2       | 12<br>340                   | 2       | 48 3/8                           | 30 1/8 | 33 3/8 | 34             | 1/5 | 115/60/1 | 5.0  | 5-15P        | 7                                 | 315                       |
|               |       |         |                             |         | 1229                             | 766    | 848    |                |     |          |      |              |                                   |                           |

† Depth does not include 1" (26 mm) for rear bumpers.  
 \* Height does not include 4" (1102 mm) for castors.

▲ Plug type varies by country.

|                   |                           |                              |
|-------------------|---------------------------|------------------------------|
|                   | <b>APPROVALS:</b><br><br> | <b>AVAILABLE AT:</b><br><br> |
| Printed in U.S.A. |                           |                              |

Model:  
**TWT-48D-2-ADA**

**Worktop:**  
ADA Compliant 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(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 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 back splash are one piece formation. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid door, and drawer facings are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disabilities Act (ADA) requirements.

### DOORS/DRAWERS

- Door constructed of stainless steel exterior with white 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 self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Drawer section - Heavy-duty stainless steel drawer slides and rollers, removable without tools for easy cleaning.

### SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 21<sup>5</sup>/<sub>16</sub>" L x 16" D (548 mm x 407 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.

### PAN CAPACITY

- Each drawer accommodates one (1) full size 12" L x 18" W x 6" D (305 mm x 458 mm x 153 mm) food storage box (sold separately) or one 1/2 size and one 1/3 size pan.

### 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.



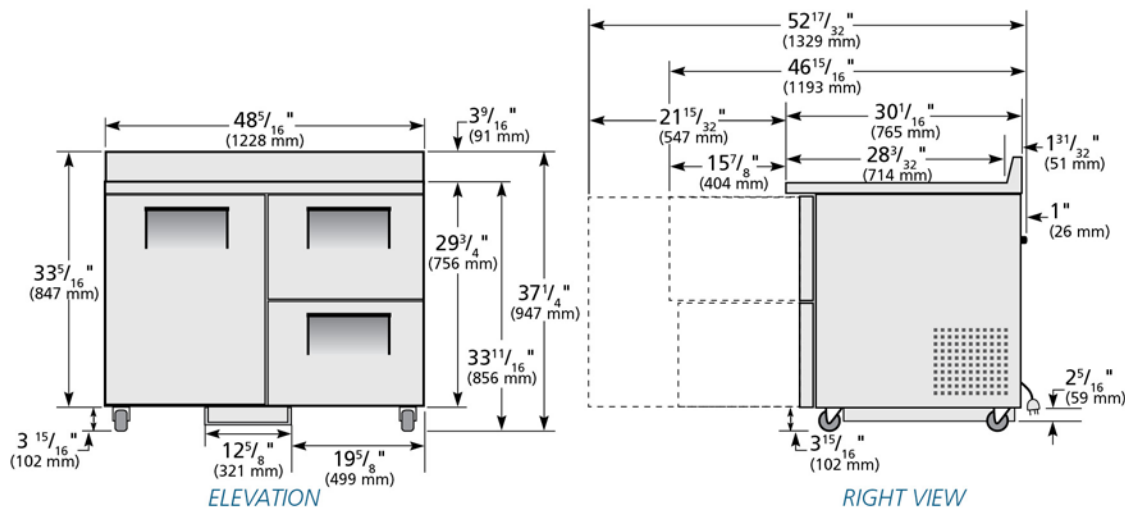
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 5" (127 mm) diameter stem casters.
- Barrel locks (factory installed).
- Single overshef.
- Double overshef.
- 28<sup>3</sup>/<sub>4</sub>" (718 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets
- 28<sup>3</sup>/<sub>4</sub>" (718 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).

## 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      | Back |
|---------------|-----------|---------|---------|---------|------|
| TWT-48D-2-ADA | TFPY85E   | TFPY38S | TFPY77P | TFPY853 |      |

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