

Model:
TWT-36-HC

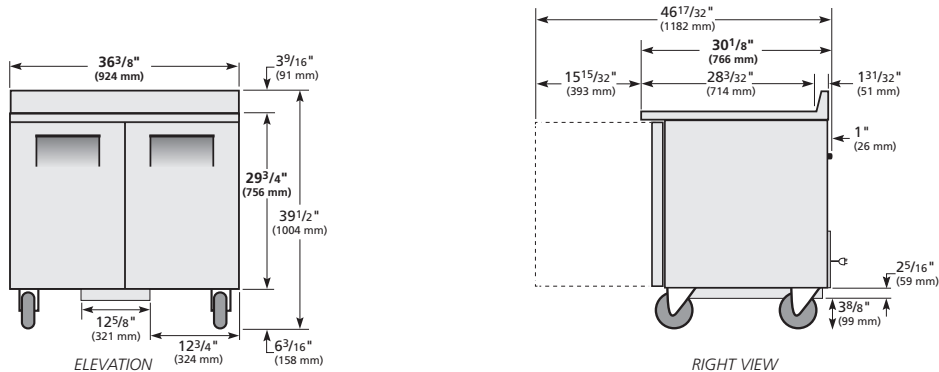
Worktop:
Solid Door Refrigerator with Hydrocarbon Refrigerant

TWT-36-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).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of .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 coved corners.
- ▶ 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).



PLAN VIEW



ROUGH-IN DATA

Specifications subject to change without notice.

Voltage: 220-240V/50-60Hz

Chart dimensions rounded up to the next whole millimeter (inches rounded up to the next 1/8").

Model	Model Type	Doors	Shelves	Cabinet Dimensions (mm)			Net Volume (litres)	EEC	EEI	24 hr/ Energy Consumption (kWh)	Annual Energy Consumption (kWh)	Crated Weight (kg)
				W	D†	H						
TWT-36-HC	Counter Chilled	2	4	924	766	1007	200	B	27.6	1.628	594	109

† Depth does not include 26 mm for rear bumpers.

Test Standard: EN16825 - Climate Class 5 (40°C, 40% relative humidity).