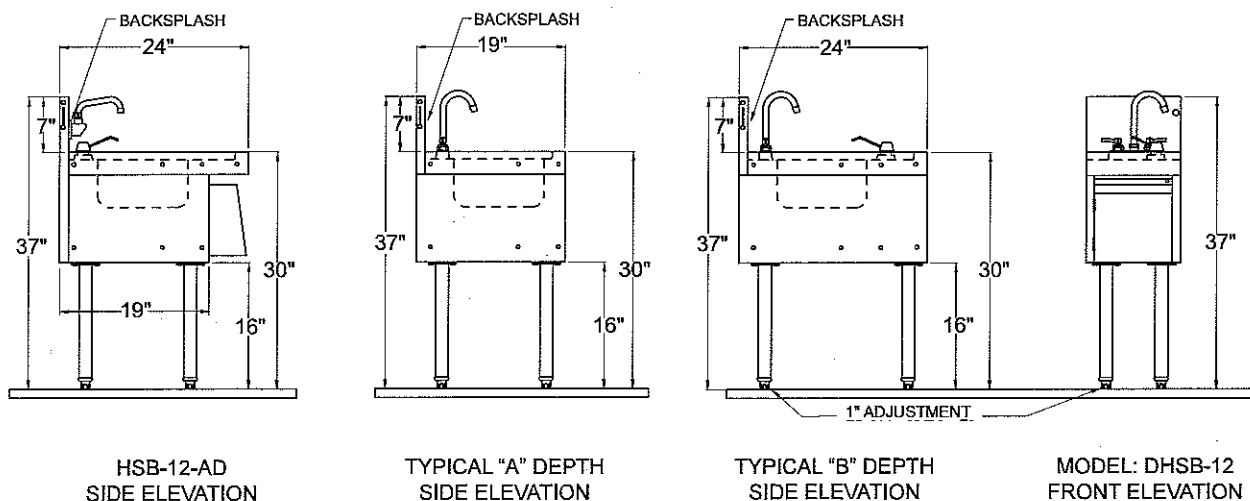
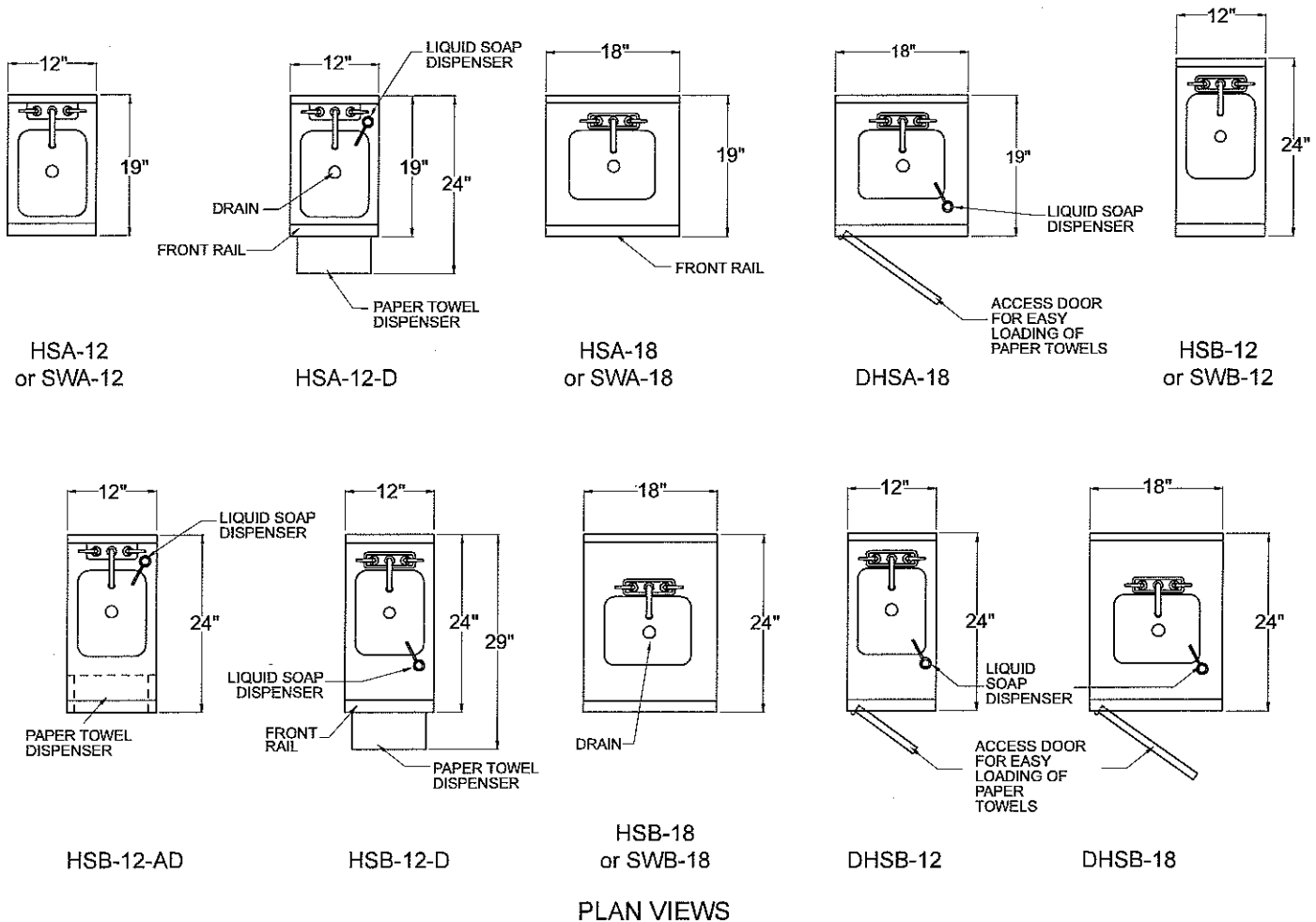


# Single Bowl Sinks

## Dimensional Information





# TRUE FOOD SERVICE EQUIPMENT, INC.

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

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

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

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

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

AIA #

SIS #

Model:  
**TWT-27F**

**Worktop:**  
*Solid Door Freezer*



## TWT-27F

- ▶ 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 (R404A) forced-air refrigeration system holds -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- ▶ All 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.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ 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	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-27F	1	2	27 3/8 702	30 1/8 766	33 3/8 848	1/8 1/8	115/60/1 230-240/50/1	8.3 3.4	5-15P ▲	7 2.13	190 87

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

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
**TWT-27F**

## Worktop: Solid Door Freezer



### 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) R404A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperature.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- 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 food service environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

#### 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. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door 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.

#### DOOR

- 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 self-closing door(s) with 90° stay open feature. Door(s) swing within cabinet dimensions.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 1/4" L x 16" D (591 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.

#### 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

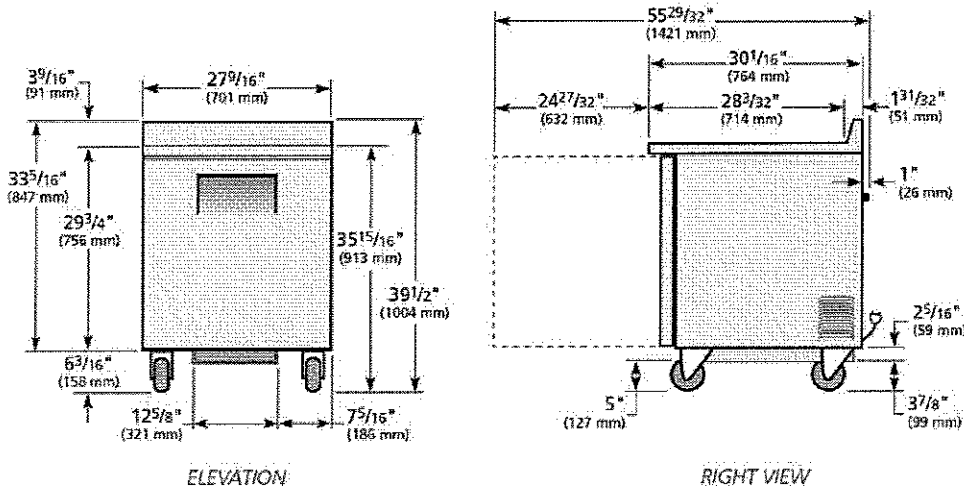
Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Single overself.
- ☐ Double overself.
- ☐ 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.
- ☐ Additional shelves.
- ☐ Heavy duty, 16 gauge tops.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ ADA compliant models with 34" (864 mm) work surface height.
- ☐ 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

CUBIC FEET 6.5

\* Based on ANSI/AHAM HRF-1-2004



#### 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

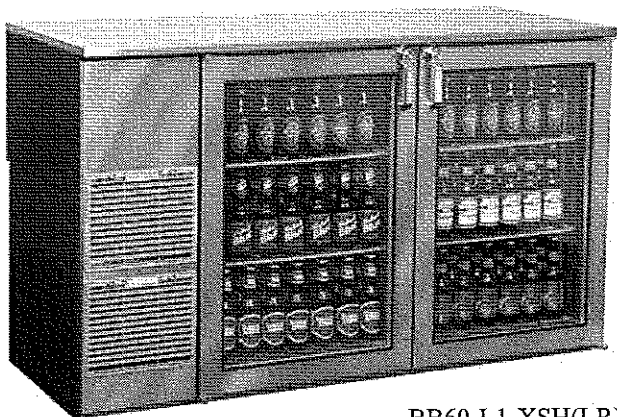


Model	Elevation	Right	Plan	3D	Back
TWT-27F	TFPY01E	TFPY01S	TFPY01P	TFPY013	

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# Glas tender®



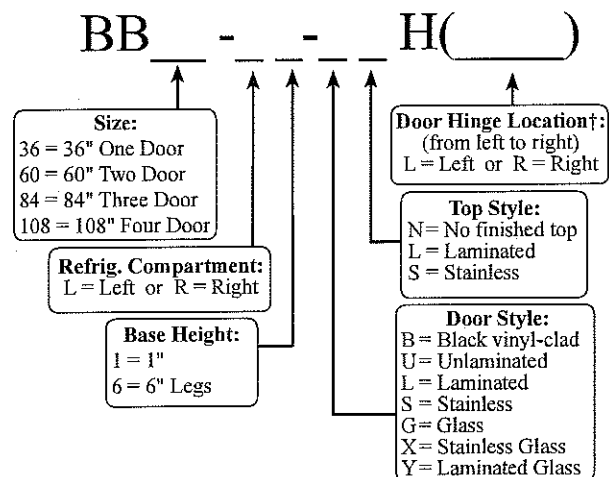
BB60-L1-XSH(LR)



NSF standard 7 listed for open food storage

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

## Back Bar Coolers One, Two, Three and Four Door Self-Contained



† Specify hinge location for each door

### Standard Features

- Solid door models meet 2008 energy efficiency standards
- Self-contained
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Galvanized steel sub-top
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Stainless steel die cast handle
- Automatic condensate evaporator
- Leg sockets recessed into base
- 1/2" thick ABS plastic threshold scuff plate
- 180° swinging doors
- Six foot grounded cord and plug (exits at rear)
- Compressor compartment available on left or right side of unit

### Specifications

#### Electrical

- 120V, 1 phase, 60 Hz
- Dedicated 15 amp circuit is required
- Includes a 6 foot grounded cord and plug which exits the back of refrigeration compartment

#### Refrigeration

- R134a

#### Operating Range

- 34° F to 40° F

#### Plumbing

- Automatic condensate evaporator. No drain connection required

#### Shelving

- Two adjustable coated shelves and one bottom coated rack per door included

#### Legs

- 1-5/8" diameter
- Stainless steel bullet feet

#### Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base and compressor compartment base plate
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

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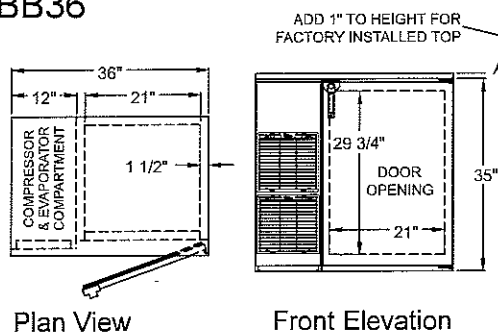
Approval/Notes:

Specifications subject to change without notice. For current specifications please visit our website.

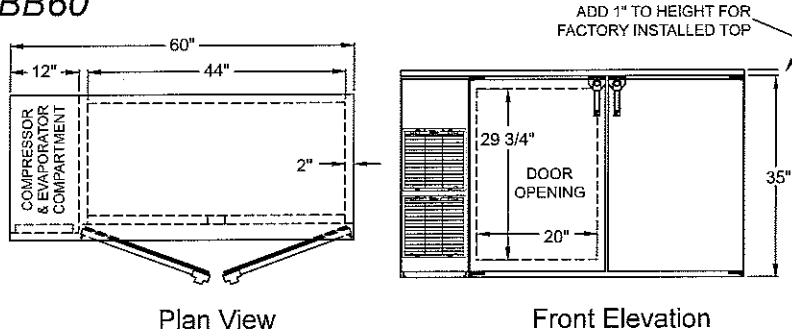
# Self-Contained Back Bar Coolers

## Dimensional Information

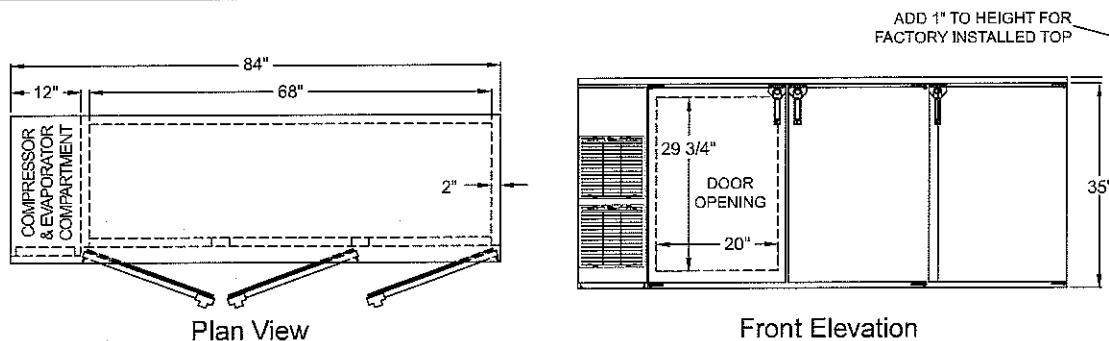
### BB36



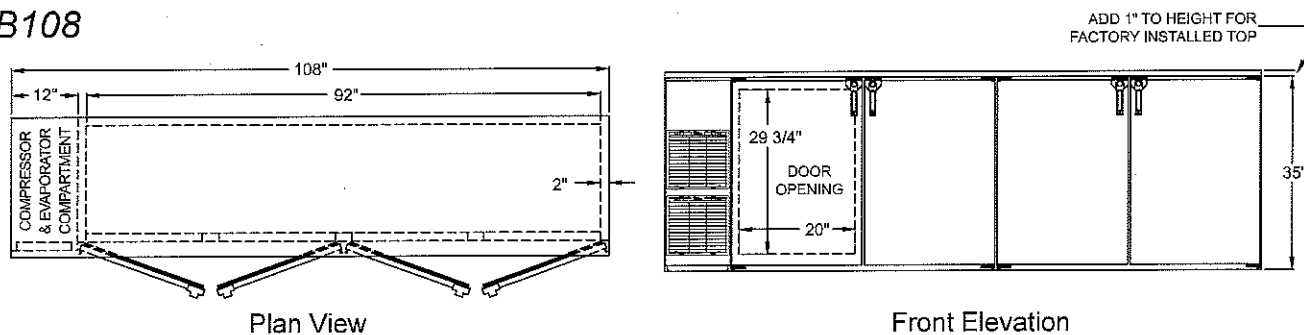
### BB60



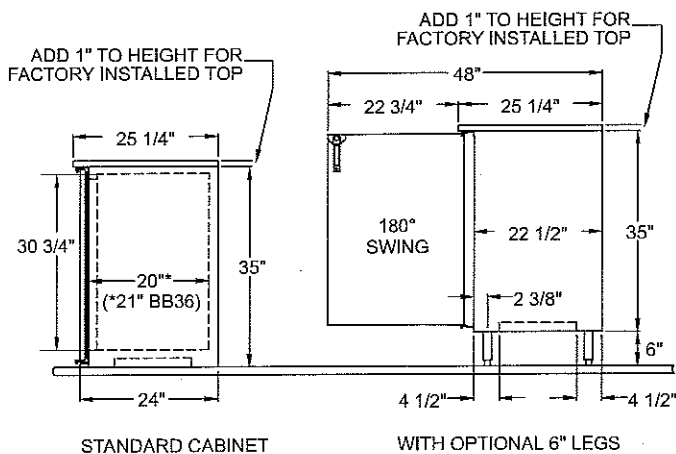
### BB84



### BB108



## Side View All Models



Note: Available with compressor left or right. Compressor left model shown. Use Model Number Key to specify location when ordering.

Model	Capacity: 12 oz. bottle / 1/2 barrels/ 750ml wine bottles	Refrigeration	Voltage	Amps
BB36	7 cases / 1 half barrel/ 78 750ml wine bottles	1/6 H.P. / R134a	120v / 60 Hz / 1 phase	8.2 full load
BB60	15.2 cases / 2 half barrel/ 162 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB84	23.7 cases / 4 half barrels/ 246 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB108	32.2 cases / 5 half barrels/ 330 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load

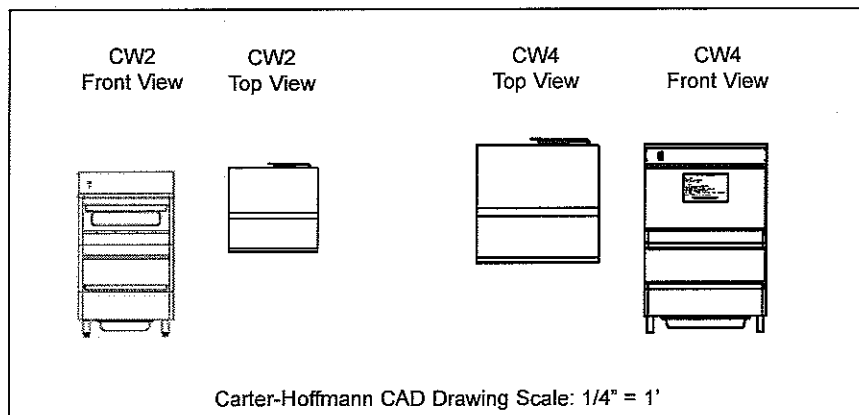
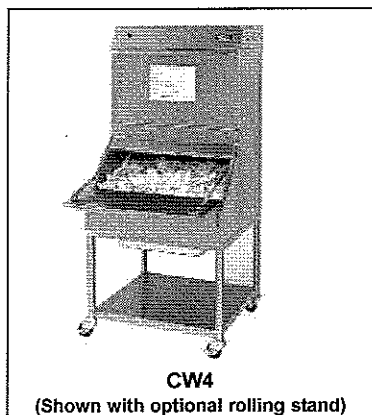


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Printed in USA



## CW2 & CW4 NACHO CHIP WARMERS (with top-mounted forced air heating system)



Model Number	Capacity Cubic Feet*	Overall Dimensions						Legs		Shipping Weight	
		Height		Depth		Width		in	mm	lbs	kgs
		in	mm	in	mm	in	mm				
<input type="checkbox"/> CW2	3.00	39 <sup>3</sup> / <sub>4</sub>	1010	23	584	22 <sup>1</sup> / <sub>2</sub>	572	4	102	135	61
<input type="checkbox"/> CW4	5.75	45 <sup>1</sup> / <sub>2</sub>	1156	28	711	29 <sup>5</sup> / <sub>8</sub>	752	4	102	160	73

\*Approximately 22 gallons of chips in CW2 and 44 gallons of chips in CW4.

**CONSTRUCTION...** Completely welded cabinet construction with outer cabinet welded to cabinet liner.

**CABINET MATERIAL...** Nickel-bearing type 300 series stainless steel; 20 gauge polished exterior and 20 gauge interior.

**INSULATION...** High density fiberglass, full 1" thick continuous wrap-around type in top, bottom and sides.

**DOORS...** 14 gauge single panel polished stainless steel. Product loading door features two heavy duty magnetic catches. CW2 product loading door features Lexan viewing window (not available on CW4).

**HINGES...** Integral and continuous rolled butt type hinges. Removable stainless steel full length pin.

**HANDLE...** Bottom door and product loading door feature integrally formed, full width stainless steel handles.

**BOTTOM CRUMB PAN...** Standard 12"x20"x2.5" stainless steel pan, mounted on bottom of unit to catch crumbs. Slides out for easy cleaning.

**CONTROLS...** Solid state electronic temperature controller. On/off switch with power indicating light. Adjustable thermostat located on rear of heating unit. Accessible with tools.

**HEATING SYSTEM...** Top mounted lift off forced air heating system. Incoloy-sheathed heating elements, heavy duty fan motor. Internal solid state temperature controller with rear access panel.

### ELECTRICAL CHARACTERISTICS...

CW2 & CW4 operate on 1530 watts, 12.6 amps, 60 cycle, single phase. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

**PERFORMANCE...** Capable of heating to 190° F (88° C). Preheat to 160° F (71° C) in approximately 20 minutes.

### ACCESSORIES/OPTIONS...

- ☐ 18 gauge stainless steel rolling stand with 3" stem casters, two with brakes (CW4 only)
- ☐ 220 volt electrical configuration

# SPECIFICATIONS

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT  
NACHO CHIP WARMERS

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Specifications subject to change through product improvement & innovation.

## CARTER-HOFFMANN

A Division of Carrier Commercial Refrigeration Inc.

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Tel (847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981

[www.carter-hoffmann.com](http://www.carter-hoffmann.com)



# FEATURES & BENEFITS

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www.carter-hoffmann.com



## EXCLUSIVE HEAT DUCT BAFFLING SYSTEM...

Assures uniform temperatures throughout cabinet for consistent holding of product.

## STAINLESS STEEL CONSTRUCTION...

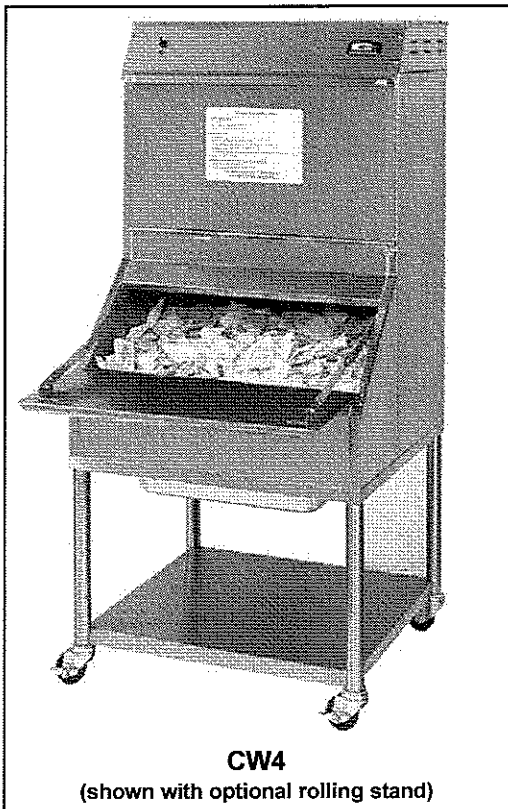
300 series stainless steel interior and exterior for easy sanitation and long lasting clean appearance.

## FIRST-IN FIRST-OUT GRAVITY PRODUCT FEED...

Facilitates constant product rotation to ensure freshness.

## CW2 & CW4 NACHO CHIP WARMERS

*Since 1947, Foodservice Equipment That Delivers!*



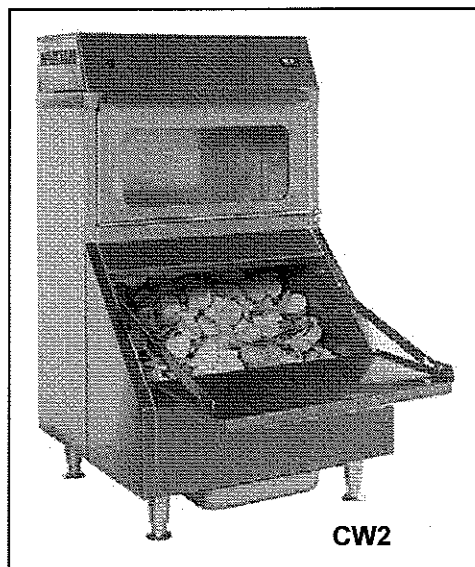
**CW4**  
(shown with optional rolling stand)

## HIGH PERFORMANCE CONVECTION HEATER...

Heating system located in top of cabinet with blower for quick heat up and recovery and even heat distribution throughout cabinet. Adjustable thermostat for optimal holding temperature located under rear access panel.

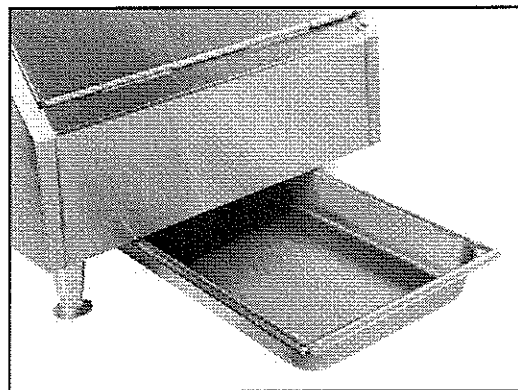
## LARGE CHIP CAPACITY...

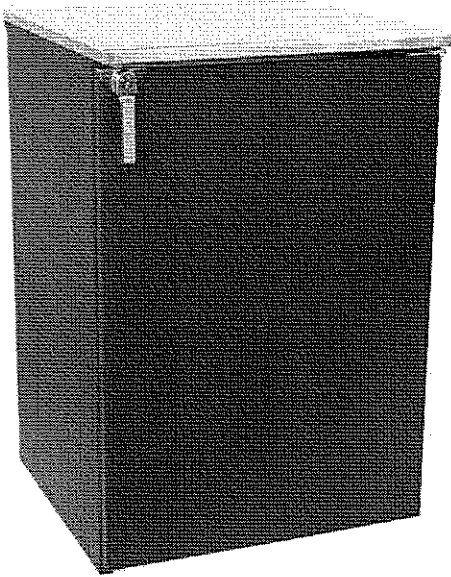
Provides ample supply of product, even during peak hours. Approximately 44 gallons in CW4 and 22 gallons in CW2.



**CW2**

**BOTTOM CRUMB PAN...** Catches broken chips and crumbs. Easily removed without tools for cleaning. Standard steam table size is easily replaceable.



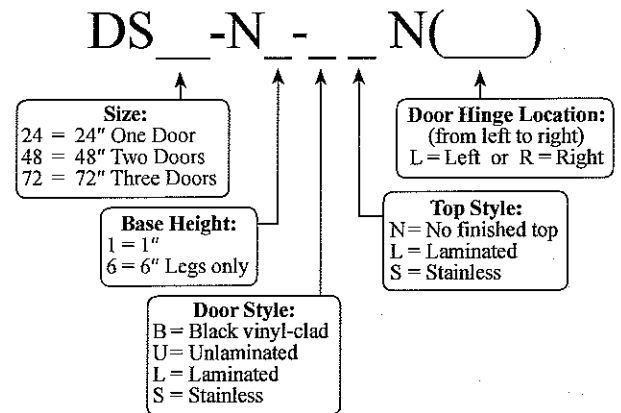


DS24-N1-LLN(R)



Project: _____	ATA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

## One, Two And Three Door Dry Storage Cabinets



### Standard Features

- Galvanized steel interior construction
- Foamed-in-place insulation for extra sturdiness
- Galvanized steel sub-top on DS48 and DS72 models
- Black vinyl-clad steel exterior front and sides
- Stainless steel die cast handle
- Leg sockets recessed into base
- 180° swinging doors

### Specifications

#### Shelving

- Two adjustable shelves per door included

#### Legs

- 1-5/8" diameter
- Stainless steel bullet feet

#### Materials

- 22 gauge black vinyl-clad parts include: sides and standard doors
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

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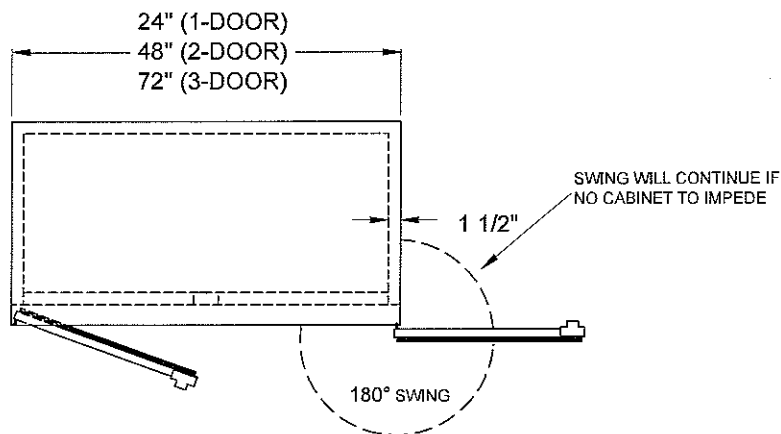
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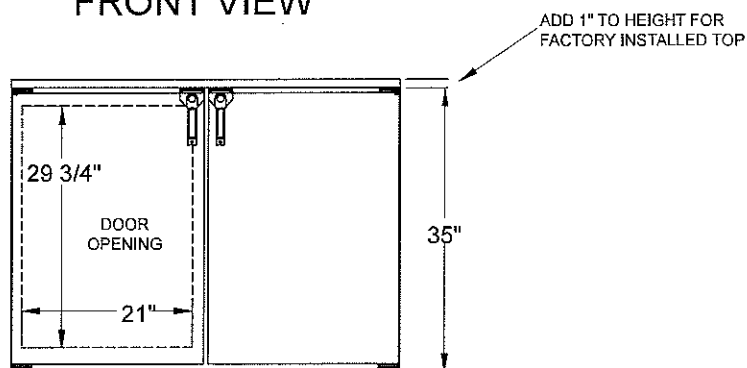
# Dry Storage Cabinets

## Dimensional Information

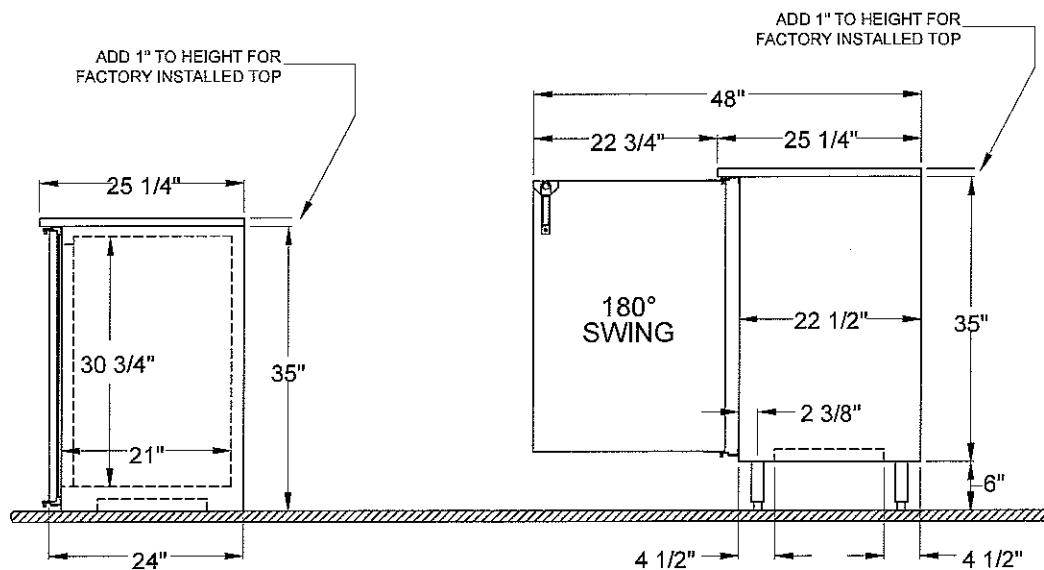
### PLAN VIEW



### FRONT VIEW



### SIDE VIEWS



STANDARD CABINET

WITH OPTIONAL 6" LEGS



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

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

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

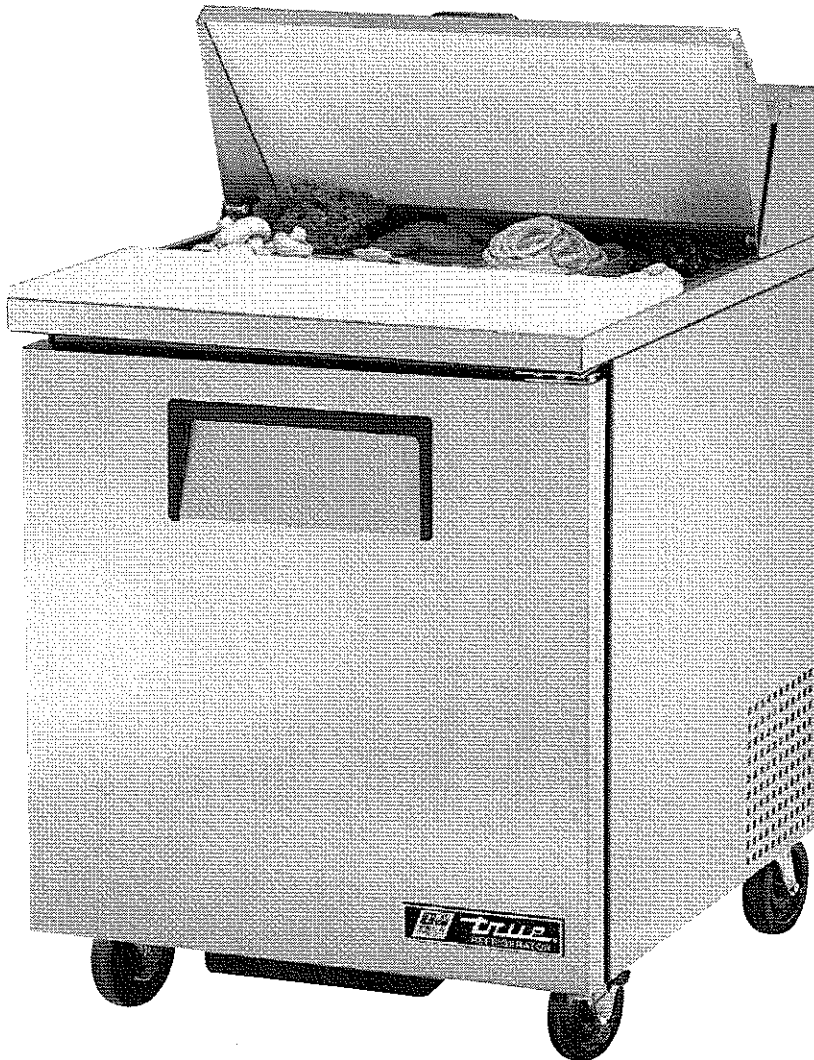
Model #: \_\_\_\_\_

AIA #

SIS #

Model:  
**TSSU-27-8**

## Food Prep Table: Solid Door Sandwich/Salad Unit



### TSSU-27-8

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7-1997-6.3.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ 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	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L**	D†	H*						
TSSU-27-8	1	2	8	27 7/8 702	30 1/8 766	36 3/4 934	1/5 1/4	115/60/1 230-240/50/1	4.9 2.9	5-15P ▲	7 2.13	215 98

\*\* Length does not include 1/8" (4 mm) each side for lid pins.

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

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT: