

TWT-27D-2-HC~SPEC3

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 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation. Stainless steel front, countertop, sides, and 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 – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of drawers.