



TRUE EUROPE

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Model:

**TMW-36F-FT-SD-HC**

**Meat Well Flat Top:**

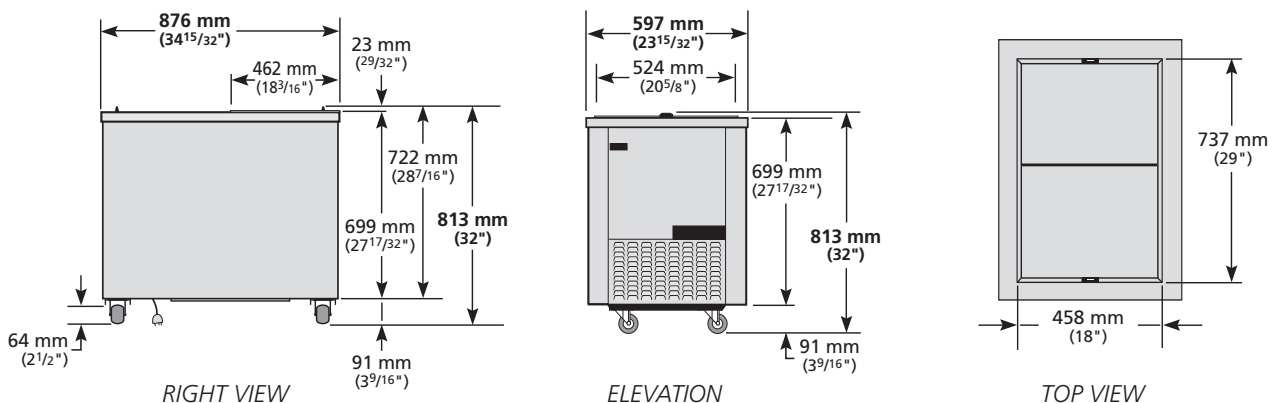
Freezer with Sliding Lid, Removable Hood, & Hydrocarbon Refrigerant



**TMW-36F-FT-SD-HC**

- ▶ True's Meat Well 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.
- ▶ Manual defrost system
- ▶ 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).
- ▶ Cabinet maintains -18°C to -23°C (0°F to -10°F).
- ▶ Stainless steel interior and exterior
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Convenient 1" (26mm) diameter drain with plug for easy cleaning
- ▶ Self-closing sliding door lid to better maintain product temperature.
- ▶ Removable hood
- ▶ 2 ½" (64mm) diameter castors standard
- ▶ Heavy duty floor rack standard

**PLAN VIEW**



**ROUGH-IN DATA**

Specifications subject to change without notice.  
 Chart dimensions rounded up to the next whole millimeter (inches rounded up to the next 1/8").

Model	Doors	Lids	Cabinet Dimensions (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total m)	Crated Weight (kg)
			W	D	H						
TMW-36F-FT-SD-HC	1	1	876	597	813	1/2	230-240/50/1	2.5	▲	2.74	91

▲ Plug type varies by country.