



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
T-49

Description:
T Series Reach-In: Solid Door Refrigerators



T-49

- ▶ True's solid door Reach-In's are designed with enduring quality and value that protects your long-term investment. Our commitment to using the highest quality materials and oversized refrigeration insures superior food preservation.
 - ▶ Oversized factory balanced, refrigeration system holds 33°F to 38°F (.56°C to 3.33°C) for the best in food preservation.
 - ▶ 300 series stainless steel doors and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty, PVC coated shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
 - ▶ Lifetime guaranteed recessed door handles.
- Bottom mounted units feature:**
- ▶ A "no stoop" lower shelf.
 - ▶ Allows for top storage.
 - ▶ Compressor performs in the coolest, most grease-free area of the kitchen for ease of compressor load.
 - ▶ Compressor can be cleaned and serviced easily, and accessed by a single repairman.

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest 1/8" (3.17 mm).

Model	Solid Doors	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Volts	PH	Amps	NEMA Config.	Cord Length (feet) (m)	Crated Weight (lbs.) (kg)
				L	D	H*							
T-49	2	49 1388	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1/2 1/2	115 ‡	1	9.5 5.4	5-15 ▲	9 2.74	420 191

*Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

‡ 220-240 volt / 50 cycle
 ▲ Varies by country.

12/03 Printed in U.S.A.

APPROVALS:

Model:
T-49

Description:
T Series Reach-In: Solid Door Refrigerators



STANDARD FEATURES

DESIGN

- True's solid door Reach-In's are designed with enduring quality and value that protects your long-term investment. Our commitment to using the highest quality materials and oversized refrigeration insures superior food preservation.

REFRIGERATION SYSTEM:

- Factory balanced refrigeration system using environmentally friendly, CFC free 134A refrigerant.
- Factory pre-engineered capillary tube system, oversized and balanced with larger condensing unit and evaporator to recover faster and consistently maintain 33°F to 38°F (.56°C to 3.33°C) product temperature.
- Bottom mounted condensing unit - compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of reach-in and positioned to save service time.
- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

CABINET CONSTRUCTION:

- Exterior - 300 series stainless steel front grill, shroud and doors. Anodized quality aluminum exterior ends and back.
- Interior - attractive, NSF approved, white aluminum interior liner. 300 Series stainless floor with coved corners.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using high density, CFC free, polyurethane insulation.
- Cabinet mounted on a welded, galvanized frame rail, coated for additional corrosion protection. Frame rail fitted with 4" (102 mm) diameter castors standard - locking castors provided for front set. Legs available.

DOORS:

- 300 series stainless steel exterior with white aluminum door liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks are standard.
- Lifetime guaranteed recessed door handles standard. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheetmetal interlock to insure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING:

- 6 Adjustable, heavy duty PVC coated wire shelves. Each shelf capable of supporting up to 250 lbs (114 kg). Four (4) chrome plated shelf clips to be included for each shelf.
- Shelving dimensions are 24 9/16" L x 22 3/8" D (624 mm x 569 mm).

- Full height shelf support pilasters, with double oblong holes on "1/2" (13 mm) centers. Pilasters made of the same material as cabinet interior.

LIGHTING:

- Incandescent interior lighting - Lights activated by rocker switch mounted above doors, safety shielded.

MODEL FEATURES:

- Exterior mounted temperature monitor.
- Evaporator and condenser fan motors are completely sealed, cast-iron, oil filled, low velocity motors.
- Remote cabinets available. Contact factory technical service department for BTU information.

ELECTRICAL CHARACTERISTICS:

- Unit completely pre-wired at factory, for final connection to a 115/60/1 phase - 15 amp dedicated outlet. Cord and plug set included.



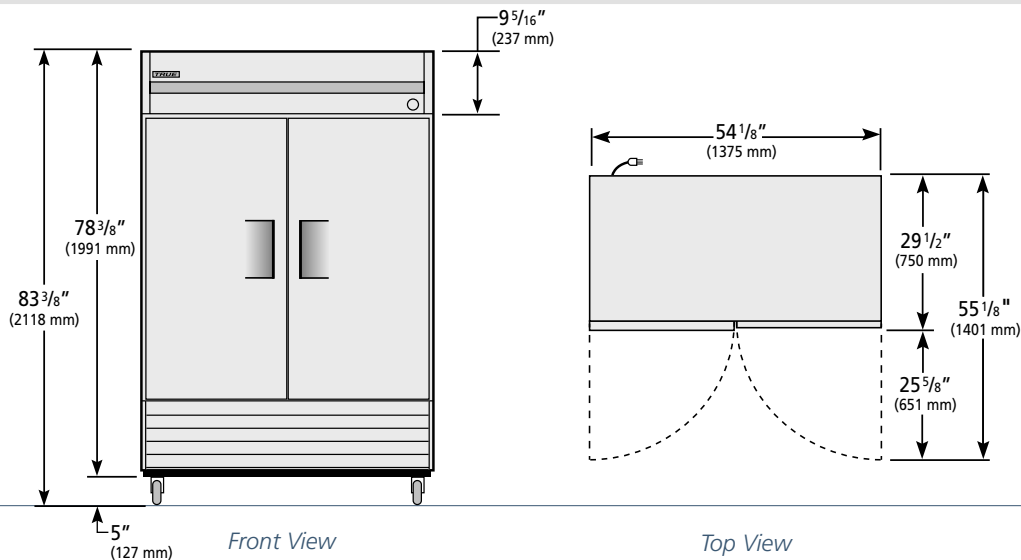
115/60/1
NEMA-5-15R

- A sole use circuit is required.
- 220-240/50 cycle available.

OPTIONAL ACCESSORIES:

- Dual left or right hinges (no charge).
- 6" (153 mm) stainless steel or seismic legs.
- Additional shelves.
- Bun tray racks.
- Pass-thru model (T-49PT).
- Novelty baskets.

PLAN VIEW



WARRANTY

One year warranty on all parts & 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	Front	Side	Plan	3D
T-49	TFEY02E	TFEY02S	TFEY02P	TFEY023

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