

TRUE FOOD SERVICE **EQUIPMENT, INC.**

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name:	<i>AIA</i> #
Location:	
Item #: Qty:	SIS #
Model #	

Model: **T-72**

T Series:

Reach-In Solid Door Refrigerator



T-72

- True's solid door reach-in's 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, superior food safety and the best value in today's food service marketplace.
- 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 solid doors and front. The finest stainless available; 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.

Bottom mounted units feature:

- "No stoop" lower shelf.
- Storage on top of cabinet.
- Compressor performs in coolest, most grease free area of kitchen.
- Easily accessible condenser coil for cleaning.

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).

	Solid	Capacity (Cu. Ft.)	# of	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	(liters)	Shelves	L	D	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
T-72	3	72	9	78 1/8	29 1/2	79 1/8	1/2	115/60/1	11.8	5-15P	9	580
		2039		1985	750	2010	1/2	230-240/50/1	6.9	A	2.74	264

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

▲ Plug type varies by country.



T-72

T Series:

Reach-In Solid Door Refrigerator



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, superior 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) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (.56°C to 3.33°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True reach-in's a superior low velocity, high volume airflow design. This unique design insures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior 300 series stainless steel front grill and shroud. Anodized quality aluminum exterior ends and back.
- Interior attractive, NSF approved, white aluminum 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, heavy duty galvanized frame rail. Rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 4" (102 mm) diameter stem castors standard - locks provided on front set.

DOORS

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

SHELVING

- Nine (9) adjustable, heavy duty PVC coated wire shelves 24 1/8"L x 22 3/8"D (613 mm x 569 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.

LIGHTING

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

MODEL FEATURES

- Exterior mounted temperature monitor.
- Evaporator is epoxy coated to eliminate the potential of corrosion.

ELECTRICAL

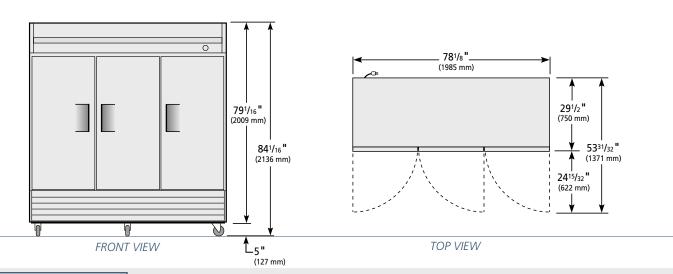
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

- □ 230 240V / 50 Hz.
- ☐ Three right or left hinges (no charge).
- 6" (153 mm) stainless steel or seismic legs.
- □ Additional shelves.
- ☐ Wine racks.
- ☐ Novelty baskets.
- ☐ Half and full door bun tray racks accommodates 18" x 26" (458 mm x 661 mm) sheet pans.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

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

KCL	Model	Front	Side	Plan	3D
	T-72	TFEY01E	TFEY01S	TFEY01P	TFEY013

TRUE FOOD SERVICE EQUIPMENT