

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:
 AIA #

 Location:
 Item #:

 Item #:
 Qty:

 Model #:
 Item #:

Model: T-49G

T Series: Reach-In Glass Door Refrigerator



ROUGH-IN DATA

Specifications subject to change without notice.

	Glass	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-49G	2	49	6	54 ¹ /8	29 ³ /4	78 ³ /8	1/2	115/60/1	10.0	5-15P	9	455
		1388		1375	756	1991	1/2	230-240/50/1	5.4		2.74	207

 $^{+}$ Depth does not include 13/8" (35 mm) for door handles.

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

MADE IN U.S.A. NINCE 1945	(UL) (NSE) CE	APPROVALS:
2/05	Printed in U.S.A.	

▲ Plug type varies by country.

Model:

T-49G

T Series: *Reach-In Glass 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, 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) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design insures faster temperature recovery and shorter run times in the busiest of foodservice 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 is 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 locks provided on front set.

DOORS

- "Low-E", double pane thermal glass assembly with extruded aluminum frames. Door locks standard.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Each glass door is fitted with a 15" (381 mm) long extruded aluminum handle.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24⁹/16"L X 22³/8"D (624 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

 Fluorescent interior lighting. Each glass door utilizes full-length, patented, integrated door light (IDL) system. Safety shielded.

MODEL FEATURES

- Exterior mounted temperature monitor.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

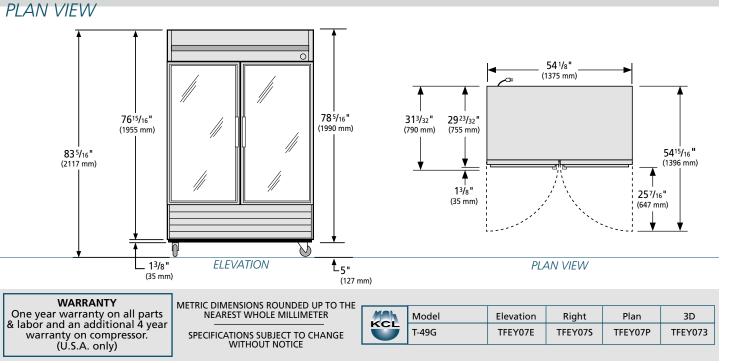
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 🗇 230 240V / 50 Hz.
- 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ Alternate door hinging (factory installed).
- □ Additional shelves.
- □ Half door bun tray racks. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray racks. Holds up to twentytwo 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Remote cabinets (condensing unit supplied by others), consult factory technical service dept. for BTU information.



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