TRUE MANUFACTURING CO., IN Image: Construct of the system of th	C. Project Name: Location: Qty: Item #: Qty: Model #:	SIS #
	 Factory engineered, sel capillary tube system u environmentally friend capital depletion potential (OC global warming poten	in's are designed hat protects your hest quality ints to provide the ct temperatures, ptional food ie in today's food f-contained, sing y R290 hydro has zero (0) ozone has zero (0) ozo

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Specifications subject to change without notice. Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
T-72F-HC	3	9	781⁄8	29½	78¾	3⁄4	115/60/1	14.0	5-20P	9	650
			1985	750	1991	N/A		N/A		2.74	295

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

INTHE USA	APPROVALS:	AVAILABLE AT:
5/20 Printed in U.S.A.		

Model:

T-72F-HC

T-Series: Reach-In Solid Swing Door -10°F Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest guality 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 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

PLAN VIEW

 Exterior - Stainless steel front. Anodized guality aluminum ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liners to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- · Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure 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

- Nine (9) adjustable, heavy duty PVC coated wire shelves 241/8"L x 223/8"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 $\frac{1}{2}$ " (13 mm) increments.

LIGHTING

• LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

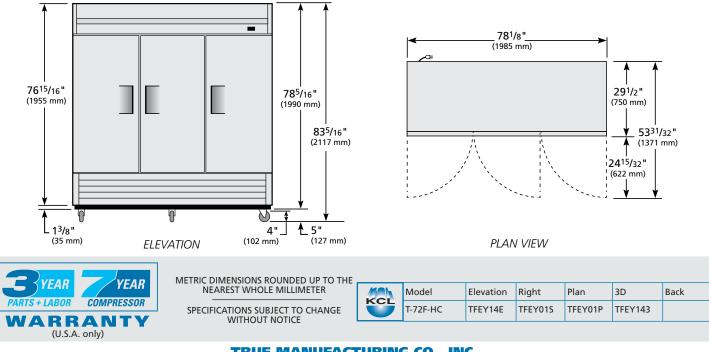
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 20 amp dedicated outlet.
- Unit utilizes a dual compressor system rated at 3/4 HP each.
- Cord and plug set included.

115/60/1 NEMA-5-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ Alternate door hinging (factory installed).
- Novelty baskets.
- Additional shelves.
- □ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).



TRUE MANUFACTURING CO., INC.

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