



**TRUE FOOD SERVICE  
EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366  
(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546  
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TCGG-72-S**

**Display Case:**  
*Stainless Steel Curved Glass Refrigerated Deli Case*



**TCGG-72-S**

- ▶ True's curved glass deli case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products.
- ▶ High humidity gravity coil refrigeration system maintains 38°F to 40°F (3.3°C to 4.4°C) for the freshest display of meats, cheeses and deli products.
- ▶ Self-contained, environmentally friendly (CFC free) 134A refrigeration system.
- ▶ Cabinet is NSF-7 certified to hold open food product.
- ▶ Insulated double pane curved front glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety.
- ▶ Two (2) adjustable, lighted, cantilevered PVC coated shelves.
- ▶ Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.
- ▶ All stainless steel interior and exterior.

**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).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
TCGG-72-S	2	2	72¼ 1836	35¼ 896	47¾ 1213	¾	115/60/1	16.0	5-20P	9 2.74	705 320

† Depth does not include 3/8" (23 mm) for door handles.



Printed in U.S.A.

**APPROVALS:**

**AVAILABLE AT:**



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## Display Case: Stainless Steel Curved Glass Refrigerated Deli Case



### STANDARD FEATURES

#### DESIGN

- True's curved glass deli display case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products.
- Gravity coil refrigeration system guarantees the freshest display of meats, cheeses and deli products.

#### 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 38°F to 40°F (3.3°C to 4.4°C).
- High humidity gravity coil refrigeration system. Ideally suited for deli meats, cheeses and salads.
- Condensing unit located behind panel in back of unit. Entire system slides out for easy cleaning and maintenance.
- Automatic defrost system; time-initiated, time-terminated.

#### CABINET CONSTRUCTION

- Exterior - all stainless steel front, sides, back and top.
- Interior - all stainless steel sides and 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A new, innovative, 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 leg levelers.

#### CURVED FRONT DISPLAY GLASS

- Insulated double pane glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety.

#### REAR DOORS

- "Low-E", double pane thermal glass inserts with mitered plastic channel frames.
- Each door fitted with 12" (305 mm) long molded plastic handle.
- Self-closing doors, efficient counter balanced weight system for smooth, even, positive closure. Sliding doors ride on stainless steel V-channel with stainless steel bearings. Doors fit within plastic channel frame.

#### SHELVING

- Two (2) adjustable, lighted, white heavy duty PVC coated wire shelves 66<sup>7</sup>/<sub>8</sub>" L x 22<sup>5</sup>/<sub>2</sub>" D (1699 mm x 563 mm). Shelving system is cantilevered with adjustable angle to maximize presentation.

#### LIGHTING

- Cabinet equipped with three (3) light sources for maximum product display; two (2) shelf mounted and one (1) cabinet mounted. Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Four (4) amp exterior scale receptacle.
- 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, 20 amp dedicated outlet. Cord and plug set included.



115/60/1  
NEMA-5-20R

#### RECOMMENDED OPERATING CONDITIONS

- TCGG refrigerated models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity.

#### OPTIONAL FEATURES/ACCESSORIES

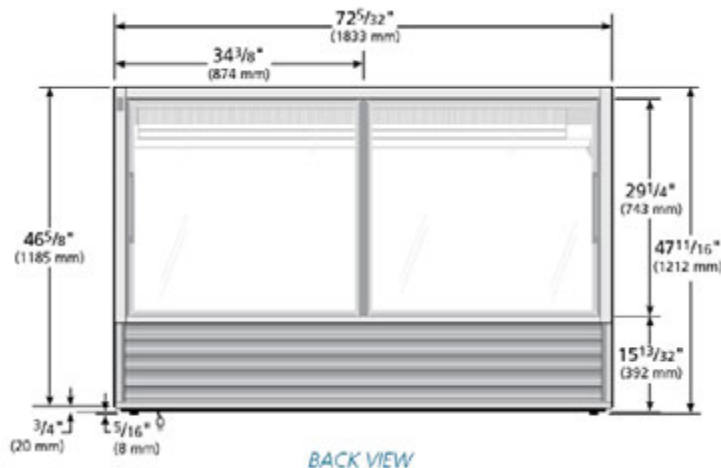
Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Ratchet locks.
- Additional lighted shelves.
- Non-lighted shelves.
- Lighted stainless steel mezzanine sheves.
- Non-lighted stainless steel mezzanine shelves.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

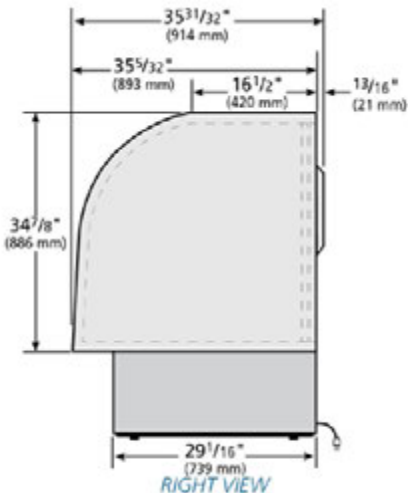
### PLAN VIEW

CUBIC FEET 37.1

\* Based on ANSI/AHAM HRF-1-2004



BACK VIEW



RIGHT VIEW

#### WARRANTY

One year warranty on all parts and 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	Elevation	Right	Plan	3D	Back
TCGG-72-S	TFD057E	TFD047S	TFD057P	TFD0573	TFD057B

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NEMA-5-20R

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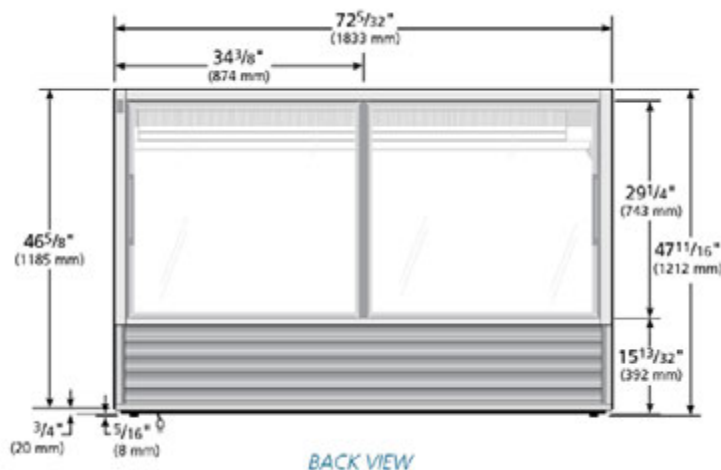
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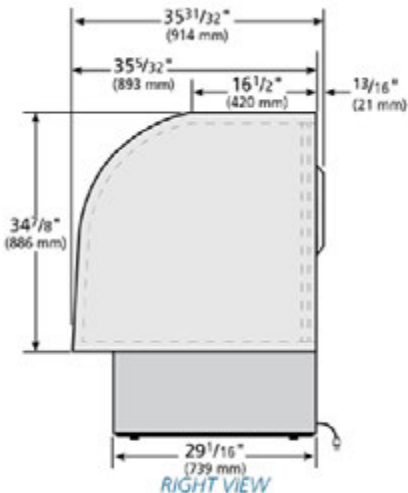
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