

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

Model: GDM-37

Glass Door Merchandiser: *Slide Door Refrigerator*



GDM-37

Project Name: _____

Model #:

Location: _____

Item #: _____ Qty: ____

AIA #

SIS #

- The world's #1 manufacturer of glass door merchandisers.
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- Exterior non-peel or chip cherry laminated vinyl; durable and permanent.
- Interior attractive, NSF approved, white aluminum interior liner with 300 series stainless steel floor.
- Self closing doors. Counter-balanced weight system for smooth, even, positive closing.
- "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- Entire cabinet structure is foamed-inplace using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- "No stoop" lower shelf to maximize product visibility.
- Storage on top of cabinet.
- 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).

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	L	D†	Н	ΗP	Voltage	Amps		(total m)	(kg)
GDM-37	2	8	431⁄2	295⁄8	78 5∕8	3⁄8	115/60/1	6.8	5-15P	9	375
			1105	753	1998	1⁄2	230-240/50/1	3.8		2.74	171

† Depth does not include 3/8" (10 mm) for slide door handles.

▲ Plug type varies by country.

THE ROUGH IN		APPROVALS:	AVAILABLE AT:
3/11	Printed in U.S.A.		

Central Restaurant Products

Model: GDM-37

Glass Door Merchandiser: *Slide 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, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior non-peel or chip cherry laminated vinyl; durable and permanent.
- Interior attractive, NSF approved, white aluminum liner with 300 series stainless steel floor.
- Insulation entire cabinet structure is foamedin-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

PLAN VIEW

- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOORS

- "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long handle.
 Self closing doors. Counter-balanced weight
- system for smooth, even, positive closing. SHELVING
- Eight (8) adjustable, heavy duty PVC coated wire shelves 19"L x 20% "D (483 mm x 523 mm).
 Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING

- Safety shielded fluorescent interior lighting.
- Cabinet lighting utilizes electronic ballast and T-8 bulbs for brighter illumination, longer bulb life and increased energy efficiency.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

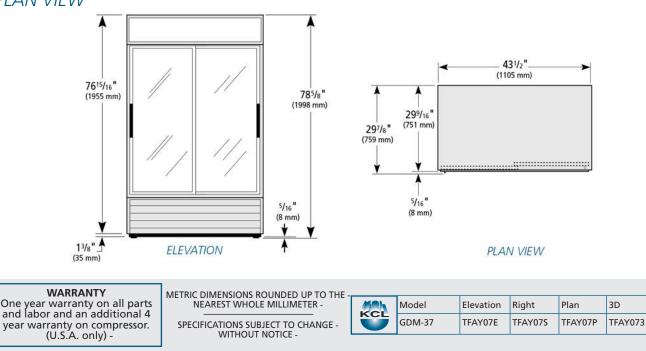
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 🗋 230 240V / 50 Hz.
- Black exterior.
- White exterior.
- □ Stainless steel exterior.
- Black aluminum interior liner with black shelving.
 - □ Stainless steel interior liner.
 - G'' (153 mm) standard legs.
 - □ 6" (153 mm) seismic/flanged legs.
 - □ 2 ½ ″ (64 mm) diameter castors.
- □ 4" (102 mm) diameter castors.
- LED Lighting.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Barrel lock (factory installed).
- Ratchet locks.
- Additional shelves.
- TrueFlex/TrueTrac gravity feed organizers.
- 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.

Back



TRUE FOOD SERVICE EQUIPMENT

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