

TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name:		AIA#
Location:		
Item #:	Qty:	SIS #
Model #:		

Model: **T-43**

T-Series:

Reach-In Solid Swing Door Refrigerator



T-43

- 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, exceptional food safety and the best value in today's food service marketplace.
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Stainless steel solid doors and front. The finest stainless available with 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 $\frac{1}{2}$ (millimeters rounded up to next whole number).

			Cabinet Dimensions (inches) (mm)				NEN	NEMA	Cord Length	Crated Weight (lbs.)	
Model	Doors	Shelves	L	D	H*	HP	Voltage	Amps	Config.	(total rt.)	(kg)
T-43	2	6	47	29½	78%	1/3	115/60/1	5.8	5-15P	9	N/A
			1192	750	1991	N/A		N/A		2.74	N/A

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

MADE IN VEAR STORM COLUMN (NSF)	APPROVALS:	AVAILABLE AT:		
1/11 Printed in U.S.A.				

T-43

T-Series: *Reach-In Solid Swing 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 motors and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures 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 Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid door are foamed-in-place using Ecomate. 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 white 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

- Six (6) adjustable, heavy duty PVC coated wire shelves 20% "L x 22½"D (531 mm x 572 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

 Incandescent 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.
- 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.



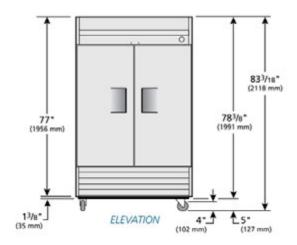
115/60/1 NEM

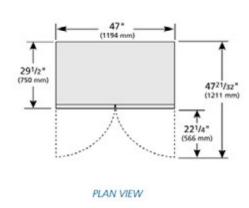
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- \Box 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- Additional shelves.
- ☐ Half door bun tray racks. Each holds up to eleven 12"L x 20"D (305 mm x 508 mm) sheet pans (sold separately).
- ☐ Full door bun tray racks. Each holds up to twenty-two 12"L x 20"D (305 mm x 508 mm) sheet pans (sold separately).
- ☐ 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





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 -

Ī	KCL	Model	Elevation	Right	Plan	3D	Back
l		T-43					

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