



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
T-72FG

T Series:
Reach-In Glass Door Freezer



T-72FG

- ▶ 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.
 - ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
 - ▶ 300 series stainless steel front. The very finest stainless with higher tensile strength for fewer dents and scratches.
 - ▶ Triple pane thermal glass doors.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
 - ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- 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 1/8" (millimeters rounded up to next whole number).

Model	Swing Doors	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
T-72FG	3	72 2039	9	78 1/8 1985	29 3/4 756	79 1/8 2010	1.5	115/208-230/1/60	14.1	14-20P	9 2.74	N/A N/A

† Depth does not include 1 3/8" for door handles.

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



APPROVALS:

Model:
T-72FG

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STANDARD FEATURES

DESIGN

- True's glass door reach-in's are designed with enduring quality that protects your long term investment.
- 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) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- 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 insures 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.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel front, grill and shroud. Anodized quality aluminum exterior ends, back and top.

- 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.
- Welded, heavy duty galvanized frame 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

- Triple pane thermal glass assemblies with extruded aluminum frames.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Each door fitted with 15" (381 mm) long extruded aluminum handle.
- 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 591 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 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.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/208-230/60Hz, single phase, 3 pole, 4 wire -20 amp dedicated outlet. Cord and plug set included.



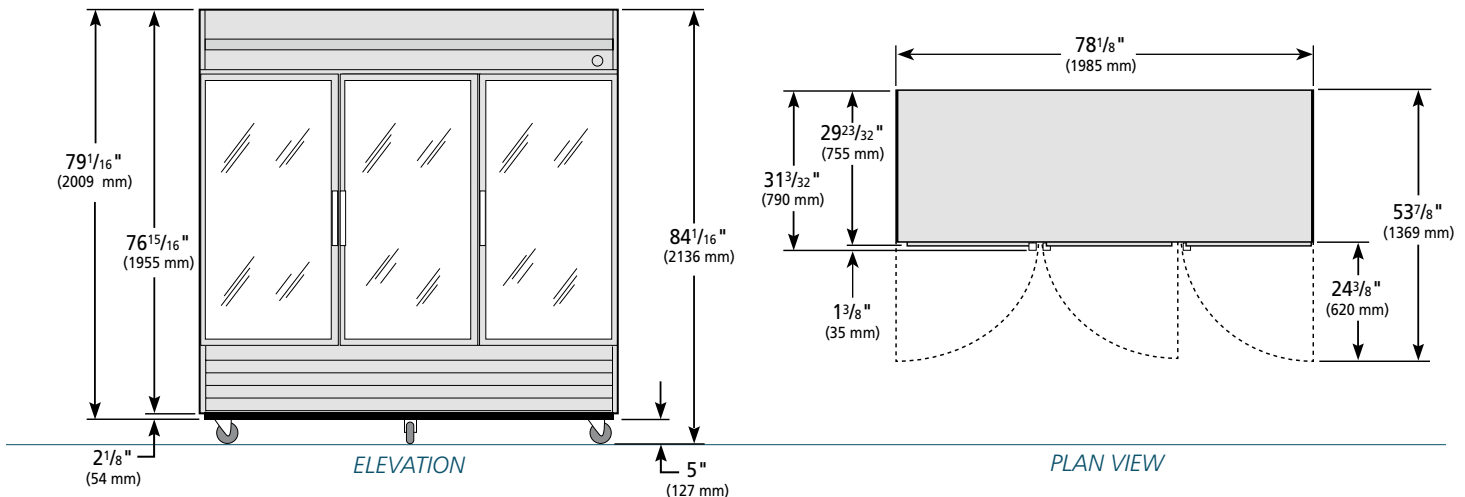
115/208-230/1
NEMA-14-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 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) (airflow guards need to be removed).
- Full door bun tray racks. 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).
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

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



Model	Elevation	Right	Plan	3D
T-72FG				

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