2001 E (636)240-2400 • Fax (63	East Terra Lane • O'Fallon, Missouri 63366 36)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546 RUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: Location: Item #: Qty: Model #:	
Model: T-12	T-Series: Reach-In Solid Swing Door Refrigerator		
		 True's solid door reach designed with endurin that protects your long investment. Designed using the hig quality materials and c to provide the user with product temperatures, utility costs, exception safety and the best val today's food service m Oversized, factory bala refrigeration system hd 38°F (.5°C to 3.3°C) for food preservation. Stainless steel solid do front. The very finest s with higher tensile strefewer dents and scratter. Adjustable, heavy duty coated shelves. Positive seal self-closin Lifetime guaranteed d and torsion type closu Bottom mounted units Storage on top of cabii Compressor performs most grease free area of the service and scratter. 	g quality g term ghest omponents h colder lower al food ue in arketplace. nced, olds 33°F to the best in or and tainless ength for hes. r PVC g door. oor hinges re system. feature: net. in coolest, of kitchen.
ROUGH-IN D		Specifications subject to change unded up to the nearest ¾" (millimeters rounded up to next	e without notic whole numbe

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	L	D	H*	HP	Voltage	Amps		(total m)	(kg)
T-12	1	3	241⁄8	231⁄8	631⁄8	1⁄5	115/60/1	4.9	5-15P	9	200
			632	588	1604	1⁄4	230-240/50/1	3.0		2.74	91

* Height does not include 1" (26 mm) for upper door hinge. T-12 standard with leg levellers, optional 2½" (64 mm) diameter castors available, legs not available.

▲ Plug type varies by country.

	APPROVALS:	AVAILABLE AT:
7/11 Printed in U.S.A		

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 motor(s) 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. Stainless steel floor with coved corners.

PLAN VIEW

- Insulation entire cabinet structure and solid door is 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.
- Base rail fitted with leg levelers (legs not available).

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior. Door extends full width of cabinet shell.
- Lifetime guaranteed recessed door handle. 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 door. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 20¹³/₆"L x 17"D (529 mm x 432 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 below door.

MODEL FEATURES

- 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.

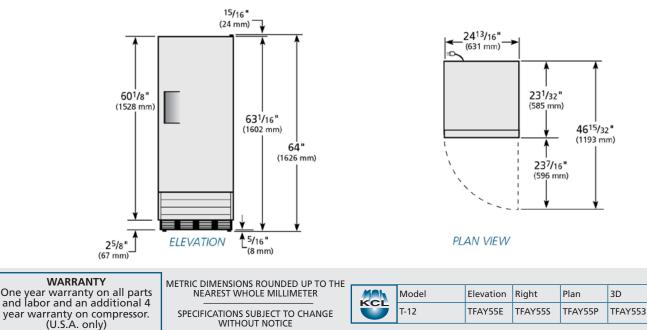


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- □ 2 ¹/₂" (64 mm) diameter castors.
- Additional 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.

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TRUE FOOD SERVICE EQUIPMENT

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