



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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

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

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

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

A/A #

S/S #

Model:  
**T-49F-4-HC**

**T-Series:**

*Reach-In Solid Half Swing Door -10°F Freezer with Hydrocarbon Refrigerant*



**T-49F-4-HC**

- ▶ True's solid door reach-ins 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.
  - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
  - ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
  - ▶ Stainless steel solid doors and front. The very finest stainless 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.
  - ▶ 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      | Doors | Shelves | Cabinet Dimensions (inches) (mm) |               |                | HP     | Voltage  | Amps       | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|------------|-------|---------|----------------------------------|---------------|----------------|--------|----------|------------|--------------|-----------------------------------|---------------------------|
|            |       |         | W                                | D             | H*             |        |          |            |              |                                   |                           |
| T-49F-4-HC | 4     | 6       | 54 1/8<br>1375                   | 29 1/2<br>750 | 78 3/8<br>1991 | 1<br>1 | 115/60/1 | 9.6<br>N/A | 5-15P        | 9<br>2.74                         | 440<br>200                |

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

|                               |                          |                             |
|-------------------------------|--------------------------|-----------------------------|
|                               | <p><b>APPROVALS:</b></p> | <p><b>AVAILABLE AT:</b></p> |
| <p>3/16 Printed in U.S.A.</p> |                          |                             |

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**T-49F-4-HC**

**T-Series:**  
*Reach-In Solid Half Swing Door -10°F Freezer  
with Hydrocarbon Refrigerant*



**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 R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. 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 - Stainless steel front. Anodized quality aluminum ends, back and top.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using 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 clear aluminum liner 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 24 1/16" L x 22 3/8" D (624 mm x 569 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**

- LED 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.
- 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 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



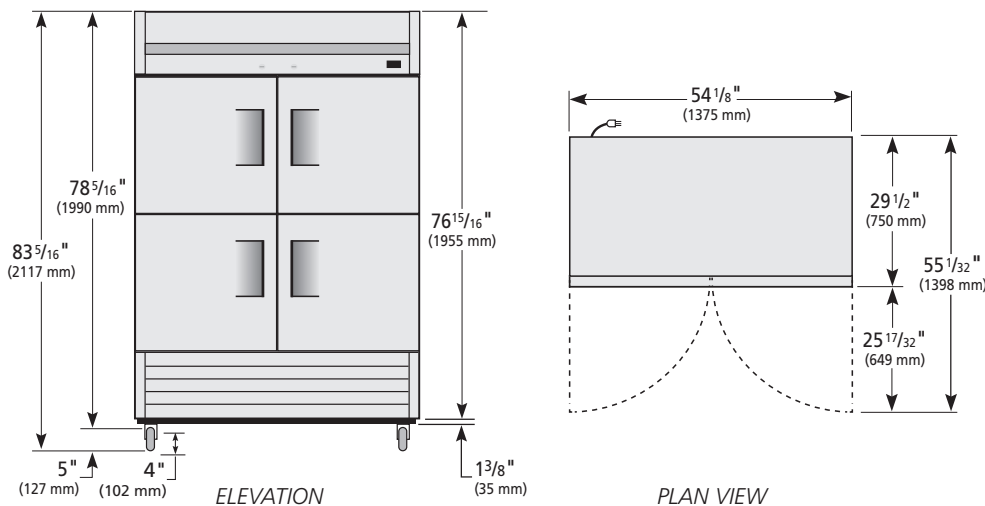
115/60/1  
NEMA-5-15R

**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).
- Novelty baskets.
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).

**PLAN VIEW**



**WARRANTY\***  
 Three year warranty on all parts and labor and an additional 2 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 |
| T-49F-4-HC |           |       |      |    |      |

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

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