

## TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name:		<i>AIA</i> #
Location:		
Item #:	Qty:	SIS #
Model #:		

Model: TCGG-72

**Display Case:**Curved Glass Refrigerated Deli Case



## TCGG-72

- True's curved glass deli case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products.
- ▶ High humidity gravity coil refrigeration system maintains 38°F to 40°F (3.3°C to 4.4°C) for the freshest display of meats, cheeses and deli products.
- Self-contained, environmentally friendly (CFC free) 134A refrigeration system.
- Cabinet is NSF-7 certified to hold open food product.
- Insulated double pane curved front glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety.
- Two (2) adjustable, lighted, cantilevered PVC coated shelves.
- Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.
- White laminated vinyl exterior. Stainless steel top and trim.
- White aluminum interior sides and top. Stainless steel floor with coved corners.

#### **ROUGH-IN DATA**

Specifications subject to change without notice. Chart dimensions rounded up to the nearest %" (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	HP	Voltage	Amps		(total rt.)	(kg)
TCGG-72	2	2	721/4	351/4	47¾	3/4	115/60/1	16.0	5-20P	9	765
			1836	896	1213					2.74	347

† Depth does not include%" (23 mm) for door handles.

MADE IN U.S. A.S. CUL US (NSE)	APPROVALS:	AVAILABLE AT:
5/13 Printed in U.S.A.		

**TCGG-72** 

# **Display Case:**Curved Glass Refrigerated Deli Case

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### STANDARD FEATURES

#### DESIGN

- True's curved glass deli display case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products.
- Gravity coil refrigeration system guarantees the freshest display of meats, cheeses and deli products.

#### **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 38°F to 40°F (3.3°C to 4.4°C).
- High humidity gravity coil refrigeration system.
  Ideally suited for deli meats, cheeses and salads.
- Condensing unit located behind panel in back of unit. Entire system slides out for easy cleaning and maintenance.
- Automatic defrost system; time-initiated, timeterminated.

#### **CABINET CONSTRUCTION**

- Exterior durable and permanent no peel or chip white laminated vinyl with stainless steel top and trim.
- Interior NSF approved white aluminum sides and top. Stainless steel floor with coved corners.
- 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).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.

#### **CURVED FRONT DISPLAY GLASS**

 Insulated double pane glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety.

#### **REAR DOORS**

- "Low-E", double pane thermal glass inserts with mitered plastic channel frames.
- Each door fitted with 12" (305 mm) long molded plastic handle.
- Self-closing doors, efficient counter balanced weight system for smooth, even, positive closure. Sliding doors ride on stainless steel V-channel with stainless steel bearings. Doors fit within plastic channel frame.

#### SHELVING

 Two (2) adjustable, lighted, white heavy duty PVC coated wire shelves 66% Lx 225/22 D (1699 mm x 563 mm). Shelving system is cantilevered with adjustable angle to maximize presentation.

#### LIGHTING

 Cabinet equipped with three (3) light sources for maximum product display; two (2) shelf mounted and one (1) cabinet mounted.
 Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.

#### **MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Four (4) amp exterior scale receptacle.
- 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, 20 amp dedicated outlet. Cord and plug set included.



#### RECOMMENDED OPERATING CONDITIONS

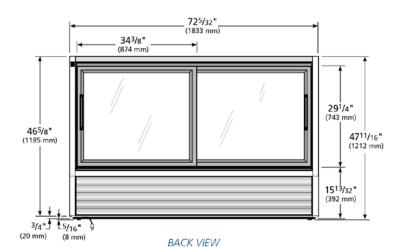
 TCGG refrigerated models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity.

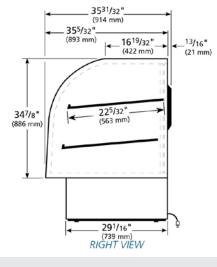
#### **OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2½" (64 mm) diameter castors.
- ☐ 4" (102 mm) diameter castors.
- ☐ Ratchet locks.
- ☐ Additional lighted shelves.
- Non-lighted shelves.
- ☐ Lighted stainless steel mezzanine sheves.
- ☐ Non-lighted stainless steel mezzanine 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.

#### 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

KCL	Model	Elevation	Right	Plan	3D	Back
	TCGG-72	TFD057E	TFD047S	TFD057P	TFD0573	TFD057B

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