		MANUFACTURING CO., INC. A. FOODSERVICE DIVISION	Project Name:	
			Location:	
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546			Item #: 0	Qty: \$/\$ #
		536)272-9471 • www.truemfg.com	Model #:	
odel:	T-Series			
72-HC			erator with Hydrocarbon I	Refrigerant
De time				T-72-HC
	0	•	with er	olid door reach-in's are designed during quality that protects your rm investment.
			Design materia provida temper except	ed using the highest quality ils and components to e the user with colder product atures, lower utility costs, onal food safety and the lue in today's food service
٦	Г	Г	capillar enviror carbon ozone	engineered, self-contained, y tube system using imentally friendly R290 hydro refrigerant that has zero (0) depletion potential (ODP), & three al warming potential (GWP).
_	L	L	refriger cabine	pacity, factory balanced ation system that maintains : temperatures of 33°F to 38°F 3.3°C) for the best in food ration.
			finest s	ss steel solid doors and front. The tainless available with higher strength for fewer dents and es.
			Adjusta	ble, heavy duty PVC coated
			guaran	e seal self-closing doors. Lifetime teed door hinges and torsion osure system.
			Bottom n	ounted units feature:
W/ARM			No sto	op" lower shelf.
		80	Storage	e on top of cabinet.
				essor performs in coolest, most free area of kitchen.
			Easily a	

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 $\label{eq:Specifications subject to change without notice. Chart dimensions rounded up to the nearest \%" (millimeters rounded up to next whole number).$

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
T-72-HC	3	9	781⁄8	291⁄2	78¾	3⁄4	115/60/1	6.9	5-15P	9	575
			1985	750	1991	N/A	N/A	N/A		2.74	261

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

INNOVATION IN THE USA	APPROVALS:	AVAILABLE AT:		
6/18-A Printed in U.S.A.				

Model:

T-72-HC

T-Series: Reach-In Solid Swing Door Refrigerator 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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- 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 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. Corrosion resistant GalFan coated steel back.
- 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 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

- Nine (9) adjustable, heavy duty PVC coated wire shelves 24 ½ "L x 22 ½ "D (613 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 ½" (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.
- NSF/ANSI Standard 7 compliant for open food product.

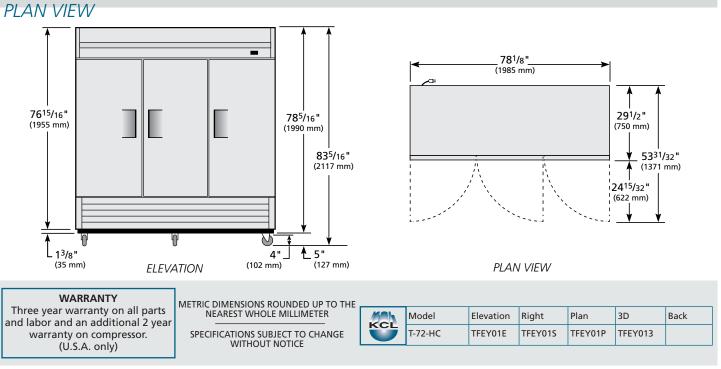
ELECTRICAL

 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.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ Alternate door hinging (factory installed).
- 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).
- □ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).



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