



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

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

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

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

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

A/A #

SIS #

Model:  
**TS-72F-HC**

**TS Series:**

*Reach-In Solid Swing Door Stainless Steel Freezer with Hydrocarbon Refrigerant*



**TS-72F-HC**

- ▶ True's TS series is the choice for the exclusive stainless steel commercial application.
- ▶ 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 hydrocarbon 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 interior and exterior front, sides and doors. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
- ▶ Adjustable, heavy duty PVC coated gray 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*						
TS-72F-HC	3	9	78 3/8 1985	29 1/2 750	78 3/8 1991	3/4 N/A	115/60/1	14.0 N/A	5-20P	9 2.74	650 295

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

	<b>APPROVALS:</b>	<b>AVAILABLE AT:</b>
	2/17	Printed in U.S.A.

Model:  
**TS-72F-HC**

**TS Series:**  
*Reach-In Solid Swing Door Stainless Steel Freezer  
with Hydrocarbon Refrigerant*



## STANDARD FEATURES

### DESIGN

- True's solid 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 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 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 - Stainless steel doors, front and sides. Corrosion resistant GalFan coated steel back.
- Interior - Stainless steel liner and floor.
- 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 and liners. 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 gray wire shelves 24 1/8"L x 22 3/8"D (613 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. 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

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior solar, digital temperature display.
- Rear airflow guards prevent product from blocking optimal airflow.
- 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, 20 amp dedicated outlet.
- Unit utilizes a dual compressor system rated at 3/4 HP each.
- Cord and plug set included.



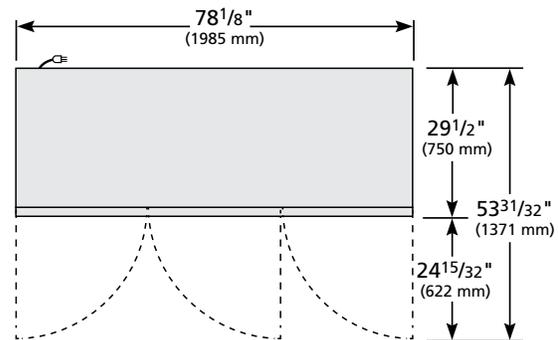
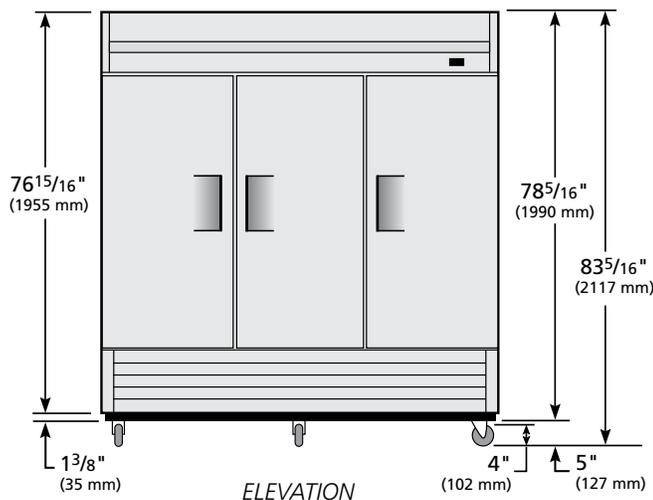
115/60/1  
NEMA-5-20R

### 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).
- 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).
- 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) (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
TS-72F-HC	TFEY01E	TFEY01S	TFEY01P	TFEY013	

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

**TRUE FOOD SERVICE EQUIPMENT**

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 • www.truefmfg.com