17		TRUE FOOD SERVICE EQUIPMENT, INC.				
		ouri 63366-4434 • (636)240-2400				
Fax (636)272-240	8 • Toll Free (800)325-6	5152 • Intl Fax# (001)636-272-7546		Qty:		
Parts Dept. (800)424	-TRUE • Parts Dept. Fax	# (636)272-9471 • www.truemfg.com	Model #:			
Model: T S-43F	T-Seri <i>Reach-</i>	es: In Solid Swing Door Stainle	ess Steel -10°F Free		F	
	true			TS-43	F	
	20 0	a 🖪		 True's TS series is the cho exclusive stainless steel application. Designed using the high 	commercial	
				materials and compone provide the user with co temperatures, lower util exceptional food safety best value in today's foo marketplace.	older product lity costs, and the	
- 1	٦	Г		Extra large evaporator c with higher horsepower and large condenser ma (-23.3°C) cabinet tempe suited for both frozen fo cream.	r compressor aintains -10°F ratures. Ideally	
				Stainless steel interior and exterio front, sides and doors. The very fir stainless with higher tensile streng fewer dents and scratches. Match aluminum back.		
				Adjustable, heavy duty l shelves.	PVC coated grey	
- 1				Positive seal self-closing guaranteed door hinges type closure system.		
				 Automatic defrost syste temperature-terminated consumption and provid possible defrost cycle. 	d. Saves energy	
				Bottom mounted units f	eature:	
				No stoop" lower shelf.		
				 Storage on top of cabine Compressor performs in 		
		T.	Scan code	 Compressor performs in grease free area of kitch Easily accessible conder cleaning. 	en.	
			for video			
ROUGH-IN D	ATA			Specifications subject to char		
		Chart dimensions roo	unded up to the nearest 1/8"	(millimeters rounded up to ne	ext whole numb	

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)		
Model	Doors	Shelves	L	D	H*	HP	Voltage	Amps	Config.	(total m)	(kg)	
TS-43F	2	6	47	291⁄2	78¾	3⁄4	115/60/1	7.5	5-15P	9	N/A	
			1194	750	1991	N/A		N/A		2.74	N/A	

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

MADE IN MADE IN MADA IN MAD	APPROVALS:	AVAILABLE AT:
3/15 Printed in U.S.A.		

Model:

TS-43F

T-Series: Reach-In Solid Swing Door Stainless Steel -10°F Freezer



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 (CFC free) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motors 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.
- 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. Matching aluminum back.
- Interior Stainless steel liner and floor.
- Insulation entire cabinet structure and solid door are 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.
- 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

 Six (6) adjustable, heavy duty PVC coated grey wire shelves 20% "L x 22½"D (531 mm x 572 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

 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.

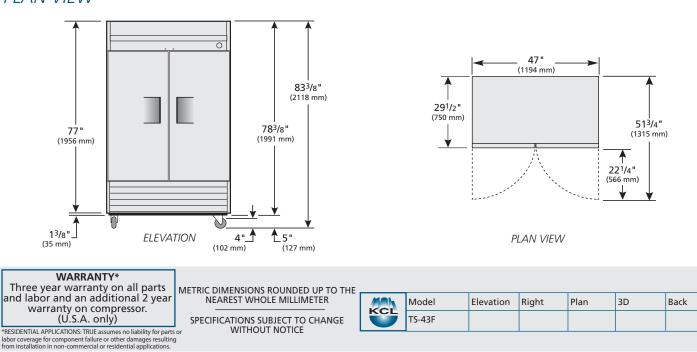
ELECTRICAL

• 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- Novelty baskets.
- Additional shelves.



TRUE FOOD SERVICE EQUIPMENT

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PLAN VIEW