| 1. Turés 15 series is the disclusive statistics sublication. 1. Turés 15 series is the disclusive statistics sublication. 1. Designed using the materials and composition the disclusive statistics and composition the disclusive statistics. 1. Designed using the materials and composition the disclusive statistics. 1. Designed using the materials and composition the disclusive statistics. 1. Designed using the materials and composition the disclusive statistics. 1. Designed using the materials and composition the disclusive statistics. 1. Designed using the materials and composition the disclusive statistics. 1. Designed using the materials and composition the disclusive statistication. 1. Designed using the materials and composition the disclusive statistication. 1. Designed using the materials and composition the disclusive statistication. 2. Designed using the materials and composition the disclusive statistication. 2. Designed using the materials and composition the disclusive statistication. 3. Designed using the materials and composition the disclusive statistication. 3. Designed using the disclusive statistication. 4. Disclusive statistication. 4. Disclusive statistication. 4. Disclusive statistication. 4. Disclusive statistication. 5. Disclusive statistication. 5. Disclusive statistication. 6. Disclusive statistication. 7. Disclusive statistication. 7. Disclusive statistication. 8. Disclusive statistication. 8. Disclusive statistication. 9. Disclusive statistica | | TRUE FOOD SERVICE EQUIPMENT, INC. | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <text></text> | Fax (636)272-2408 • Toll | Free (800)325-6152 • Intl Fax# (001)636-272-7546 | | |
| Provide the user with this the those of the the those of the | Model: | TS Series: | | - |
| Private Statistics application. Designed using the temperatures, low exceptional food s best value in today best value in today and large condens (-23.37) cabinet to suited for both froz cream. Extra large evapora with higher barseg and sides. The very higher tensile state in the and sides. The very higher tensile state. Adjustable, heavy shelves. Possible defort or you consider the set of the | | | TS-49FG-L | D |
| cleaning. | | | Designed using the highest materials and components provide the user with colde temperatures, lower utility exceptional food safety and best value in today's food semarketplace. Extra large evaporator coil I with higher horsepower con and large condenser; maint (-23.3°C) cabinet temperatusuited for both frozen foods cream. Stainless steel interior and e and sides. The very finest st higher tensile strength for f and scratches. Matching alu Triple pane thermal glass de Adjustable, heavy duty PVC shelves. Positive seal self-closing do guaranteed door hinges an type closure system. Automatic defrost system ti temperature-terminated. Sa consumption and provides possible defrost cycle. Bottom mounted units feat "No stoop" lower shelf. Storage on top of cabinet. Compressor performs in cogrease free area of kitchen. | nmercial equality to r product costs, I the ervice coalanced mpressor ains -10°F ures. Ideally s and ice exterior front ainless with ewer dents uminum back. oor. C coated gray ors. Lifetime d torsion ime-initiated, aves energy shortest cure: |

Chart dimensions rounded up to the nearest ¹/₈" (millimeters rounded up to next whole number).

| | | | Cabinet Dimensions (inches) (mm) | | | | | NEMA | Cord Length (total ft.) | Crated Weight (lbs.) | |
|------------|-------|---------|----------------------------------------|-----|------|-----|----------------|------|-------------------------------|----------------------------|------|
| Model | Doors | Shelves | L | D† | H* | HP | Voltage | Amps | Config. | | (kg) |
| TS-49FG-LD | 2 | 6 | 541⁄8 | 29¾ | 78¾ | 1.5 | 115/208-230/60 | 11.8 | 14-20P | 9 | 605 |
| | | | 1375 | 756 | 1991 | N/A | | N/A | | 2.74 | 275 |

† Depth does not include 1³/₄" (35 mm) for door handle.
* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs. Note: Requires 115/208-230/60Hz, single phase, 20 amp dedicated outlet.

| | APPROVALS: | AVAILABLE AT: | | |
|-----------------------|------------|---------------|--|--|
| 8/16 Printed in U.S.A | | | | |

Model:

TS-49FG-LD

TS Series: Reach-In Glass Swing Door Stainless Steel Freezer with LED Lighting



STANDARD FEATURES

DESIGN

- True's glass door reach-in's are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest guality 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). Ideal for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) 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.

PLAN VIEW

CABINET CONSTRUCTION

- Exterior Stainless front and sides. Matching aluminum back.
- Interior Stainless steel liner and floor.
- Insulation entire cabinet structure is • 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

- Triple pane thermal glass assemblies with extruded aluminum frames. Door locks standard.
- Each door fitted with 15" (381 mm) long extruded aluminum handle.
- · 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 gray wire shelves 24 % "L x 22 % "D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on $\frac{1}{2}$ " (13 mm) increments.

LIGHTING

• LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

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-7 compliant for open food product.

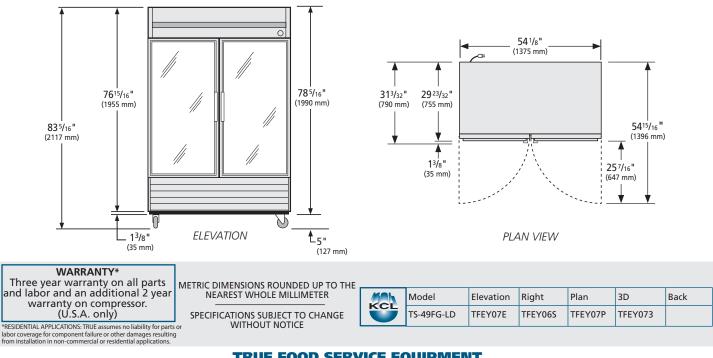
ELECTRICAL

· Unit completely pre-wired at factory and ready for final connection to a 115/208-230/60Hz, single phase, 20 amp dedicated outlet. Cord and plug set included.



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).



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.truemfg.com