

TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name:	AIA #
Location:	
Item #: Qty:	SIS #
Model #:	

Model:

TS-49FG

TS Series:

Reach-In Glass Swing Door Stainless Steel Freezer



TS-49FG

- 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.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- Stainless steel interior and exterior front and sides. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
- Triple pane thermal glass door.
- 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.



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Specifications subject to change without notice. Chart dimensions rounded up to the nearest $\frac{1}{2}$ (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		((kg)
TS-49FG	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 1%" (35 mm) for door handle.

ROUGH-IN DATA

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

MADE IN VEAS COLUMN US (NSE)	APPROVALS:	AVAILABLE AT:
9/14 Printed in U.S.A		

TS-49FG

TS Series:

Reach-In Glass Swing Door Stainless Steel Freezer



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 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). Ideal for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reachin'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 front and sides. Matching aluminum back.
- Interior Stainless steel liner and floor.

- 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 4" (102 mm) diameter stem castors - locks provided on front set.

DOOR

- 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 ½" (13 mm) increments.

LIGHTING

 Fluorescent interior lighting. Each door utilizes full-length, patented, integrated door light (IDL) system. 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.

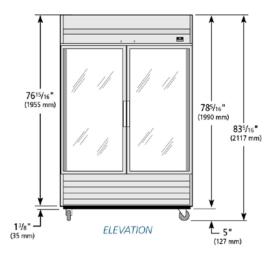


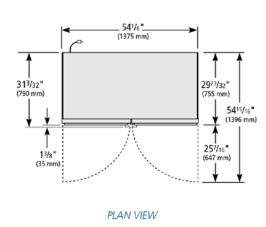
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- LED Lighting.
- ☐ 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).
- ☐ 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)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TS-49FG	TFEY07E	TFEY06S	TFEY07P	TFEY073	

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