



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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AIA #

SIS #

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

Model:

T-12FG-HC~FGD01**T-Series:***Reach-In Glass Swing Door -10°F Freezer with Hydrocarbon Refrigerant~Framed Glass Door Version 01***T-12FG-HC~FGD01**

- ▶ True's glass door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ 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 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.
- ▶ Stainless steel front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Triple pane thermal glass door.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. 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 $\frac{1}{8}$ " (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*						
T-12FG-HC~FGD01	1	3	24 $\frac{1}{8}$ 632	23 $\frac{1}{4}$ 591	63 1600	1/2 N/A	115/60/1	4.5 N/A	5-15P	9 2.74	TBD TBD

† Depth does not include 1 $\frac{5}{8}$ " (42 mm) for door handle.

* Height does not include 1/4" (7 mm) for upper door hinge.

Note: standard with leg levelers, optional 2 $\frac{1}{2}$ " (64 mm) diameter castors available, legs not available.**APPROVALS:****AVAILABLE AT:**

Model:

T-12FG-HC~FGD01**T-Series:**Reach-In Glass Swing Door -10°F Freezer with
Hydrocarbon Refrigerant~Framed Glass Door Version 01**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 -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 cleaning. 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 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 is 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.
- Base rail fitted with leg levelers (legs not available).

DOOR

- Triple pane thermal glass assembly with extruded aluminum frame.
- Door fitted with 15" (381 mm) long extruded aluminum handle.
- Positive seal self-closing door. Lifetime guaranteed door hinge and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 20 13/16" L x 16 3/4" D (529 mm x 426 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 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.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF/ANSI Standard 7 compliant for open food product.

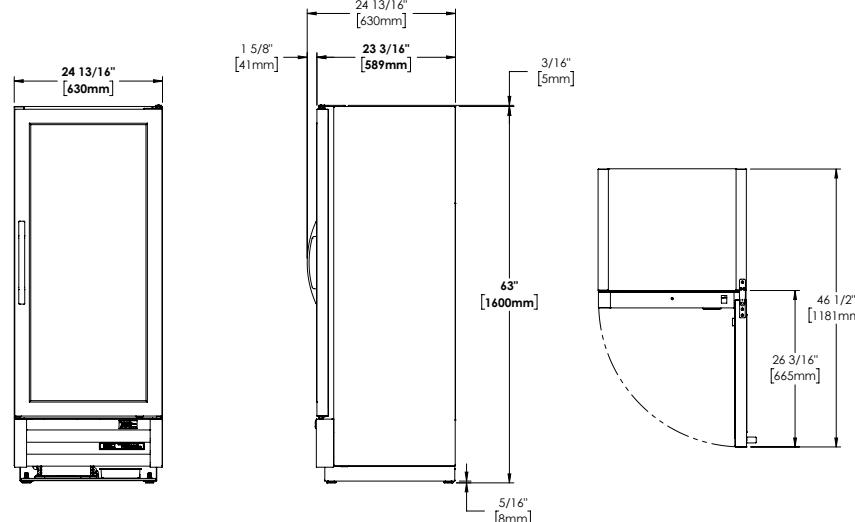
ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 2 1/2" (64mm) castors.
- Novelty baskets.
- Additional shelves.

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
T-12FG-HC-FGD01					

*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.

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