Tru		RUE FOOD SERVICE EQUIPMENT, INC.		Project Name: Location:			
2001 East Terra Lan	Item #:		Otv:				
Fax (636)272-2408 • T Parts Dept. (800)424-TRU	Model #:			-			
lodel: -23FG-LD	<b>T-Series</b> Reach-In	: Glass Swing Door -10°f					
				<ul> <li>desproteine</li> <li>Desma proteine</li> <li>ma proteine</li> <li>externation (-2: suitant of the second of the second</li></ul>	m mounted units o stoop" lower shelf. rage on top of cabin mpressor performs in ase free area of kitch ily accessible conde aning.	in's are g quality that i investment. hest quality ints to older product lity costs, and the od service coil balanced r compressor aintains -10°F ratures. Ideally boods and ice ss door. ovides more ut the cabinet. PVC coated g doors. or hinges and tem. erminated. tion and ble defrost feature: et. n coolest, most ien.	
OUGH-IN DAT	A	Chart dimensions r		Specificat	ions subject to chan	ae without no <sup>1</sup>	

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	L	D†	H*	HP	Voltage	Amps		• • •	(kg)
T-23FG-LD	1	3	27	29¾	78¾	3⁄4	115/60/1	8.5	5-15P	9	360
			686	756	1991	N/A		N/A		2.74	164

† Depth does not include 1%" (35 mm) for door handle. \* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

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

## Model:

## T-23FG-LD

## **T-Series:** Reach-In Glass Swing Door -10°F Freezer with <u>LED Lighting</u>



## 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 (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 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 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, back and top.

# PLAN VIEW

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- 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.

### DOOR

- Triple pane thermal glass assembly with extruded aluminum frame. Door lock standard.
- Door fitted with 15" (381 mm) long extruded aluminum handle.
- Positive seal self-closing door. Lifetime guaranteed door hinges 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 22 % "L x 23 ¼ "D (582 mm x 591 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

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

#### **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

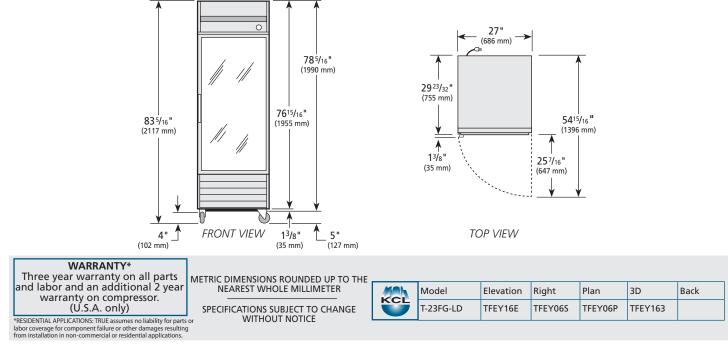
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



### **OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (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 rack. Holds up to twentytwo 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).



#### **TRUE FOOD SERVICE EQUIPMENT**

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