

TRUE FOOD SERVICE EQUIPMENT, INC.

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

Model: T-19

T Series: Reach-In Solid Door Refrigerator



T-19

- True's solid 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, superior food safety and the best value in today's food service marketplace.
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- 300 series stainless steel solid doors and front. The finest stainless available; higher tensile strength for fewer dents and scratches.
- Adjustable, heavy duty PVC coated shelves.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.

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

Chart dimensions					ct to change w		
Chart dimensions	rounded	d up to the nearest	1/8" (millime	eters rounde	d up to next wi	nole number).	_
inet Dimensions						<u> </u>	

		Capacity (Cu. Ft.)		Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	(liters)	Shelves	L	D	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
T-19	1	19	3	27	24 ¹ /2	78 ¹ /8	1/3	115/60/1	8.9	5-15P	9	230
		538		686	623	1985	1/3	230-240/50/1	3.0		2.74	105

* Height does not include 31/4" (83 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.





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, superior 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) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True reach-in's a superior low velocity, high volume airflow design. This unique design insures 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.

CABINET CONSTRUCTION

• Exterior - 300 series stainless steel front grill and shroud. Anodized quality aluminum exterior ends, back and top.

- Interior attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty galvanized frame rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 21/2" (64 mm) diameter stem castors locks provided on front set.

DOOR

- 300 series stainless steel exterior with white aluminum door liner to match cabinet interior. Door extends full width of cabinet shell. Door lock standard.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Lifetime guaranteed recessed door handle. Door fitted with 12" (305 mm) long recessed handle that is foamedin-place with a sheet metal interlock to insure permanent attachment.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22⁷/8"L x 18¹/4"D (582 mm x 464 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

 Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above door.

MODEL FEATURES

- Exterior mounted temperature monitor.
- Evaporator is epoxy coated to eliminate the potential of corresion
- the potential of corrosion.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.
- □ 230 240V / 50 Hz.
- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ Additional shelves.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

