



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

SIS #

Model:  
**TS-72G-HC~FGD01**

**TS-Series:**

*Reach-In Glass Swing Door Stainless Steel Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01*



**TS-72G-HC~FGD01**

- ▶ 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.
  - ▶ 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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
  - ▶ Stainless steel interior and exterior front and sides. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
  - ▶ Energy efficient, "Low-E", double pane thermal framed glass doors.
  - ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
  - ▶ Adjustable, heavy duty PVC coated shelves.
  - ▶ Positive seal self-closing doors. 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**

Specifications subject to change without notice.  
 Chart dimensions rounded up to the nearest 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*             |            |          |            |              |                                   |                           |
| TS-72G-HC~FGD01 | 3     | 9       | 78 1/8<br>1985                   | 29 3/4<br>756 | 78 3/8<br>1991 | 3/4<br>N/A | 115/60/1 | 6.9<br>N/A | 5-15P        | 9<br>2.74                         | TBD<br>TBD                |

† Depth does not include 1 1/8" (42 mm) for door handle. Depth does not include 3/8" (16mm) for rear mechanical components.  
 \* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

|       |                   |                      |
|-------|-------------------|----------------------|
|       | <b>APPROVALS:</b> | <b>AVAILABLE AT:</b> |
| 12/16 | Printed in U.S.A. |                      |

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**TS-72G-HC~FGD01**

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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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- 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 maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

### CABINET CONSTRUCTION

- Exterior - Stainless steel front and sides. Corrosion resistant GalFan coated steel back.
- Interior - Stainless steel liner and floor.
- 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.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

### DOORS

- "Low-E"; double pane thermal framed glass doors. 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

- Nine (9) adjustable, heavy duty PVC coated wire shelves 24 1/8" L x 22 3/8" D (613 mm x 569 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

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 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.



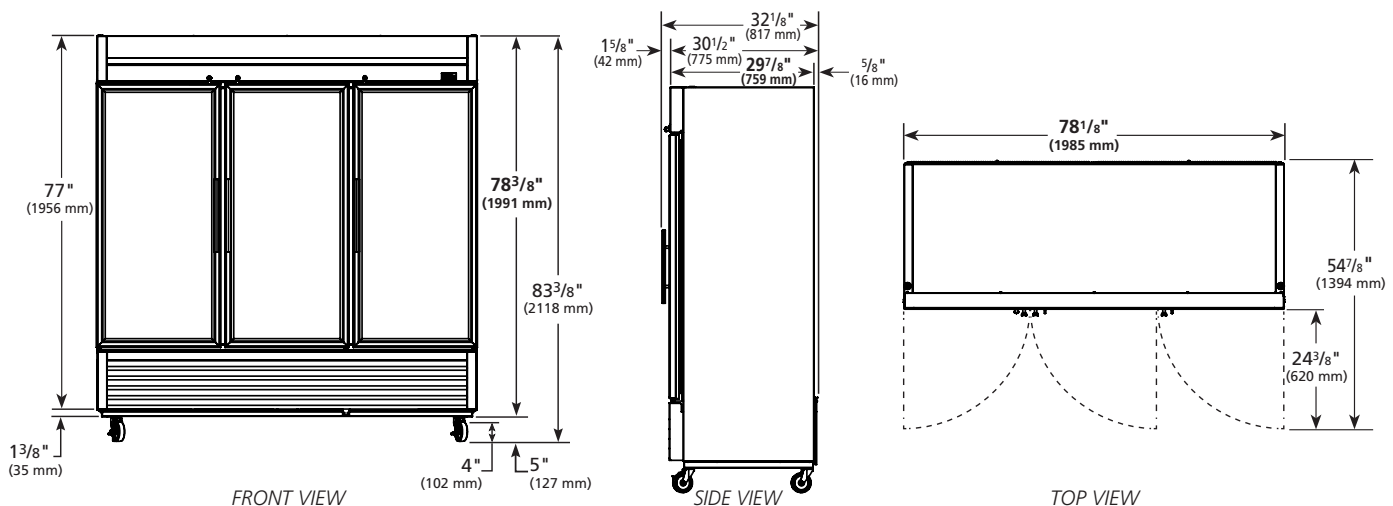
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- 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).
- 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).

## 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 |
|-----------------|-----------|-------|------|----|------|
| TS-72G-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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