



TRUE FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
 (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com
 Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:
TS-72F

TS Series:
Reach-In 300 Series Stainless Steel Solid Door Freezer



TS-72F

- ▶ 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 food and ice cream.
 - ▶ 300 series stainless steel solid doors, front and sides. The finest stainless available with higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty PVC coated 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.

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

| Model | Doors | Capacity (Cu. Ft.) (liters) | Shelves | Cabinet Dimensions (inches) (mm) | | | HP | Voltage† | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|--------|-------|-----------------------------|---------|----------------------------------|--------------------------------|--------------------------------|------------------------------------|-------------------------------|------------|--------------|-----------------------------------|---------------------------|
| | | | | L | D | H* | | | | | | |
| TS-72F | 3 | 72 2039 | 9 | 78 ¹ / ₈ | 29 ¹ / ₂ | 79 ¹ / ₈ | 1 1 ¹ / ₂ | 115/208-230/1 230-240/50/1 | 8.8 9,0 | 14-20P ▲ | 9 2.74 | 710 323 |
| | | | | 1985 | 750 | 2010 | | | | | | |

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

† Requires 115/208-230/60 Hz, single phase, 3 pole, 4 wire circuit.

▲ Plug type varies by country.

| | | |
|-------------------------|---------------------------|------------------------------|
| | APPROVALS: | AVAILABLE AT: |
| 12/05 Printed in U.S.A. | | |

Model:
TS-72F

TS Series:
Reach-In 300 Series Stainless Steel
Solid Door Freezer



STANDARD FEATURES

DESIGN

- True's solid 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 motors 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 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 - 300 series stainless steel doors, front and sides. Matching aluminum back.

- Interior - 300 series stainless steel liner and floor.
- Insulation - entire cabinet structure and solid doors 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 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- 300 series stainless steel exterior and liners. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed in-place with a sheet metal interlock to ensure permanent attachment.
- 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 24¹/₈" L x 22³/₈" D (613 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior mounted temperature monitor.
- 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, 3 pole, 4 wire - 20 amp dedicated outlet. Cord and plug set included.



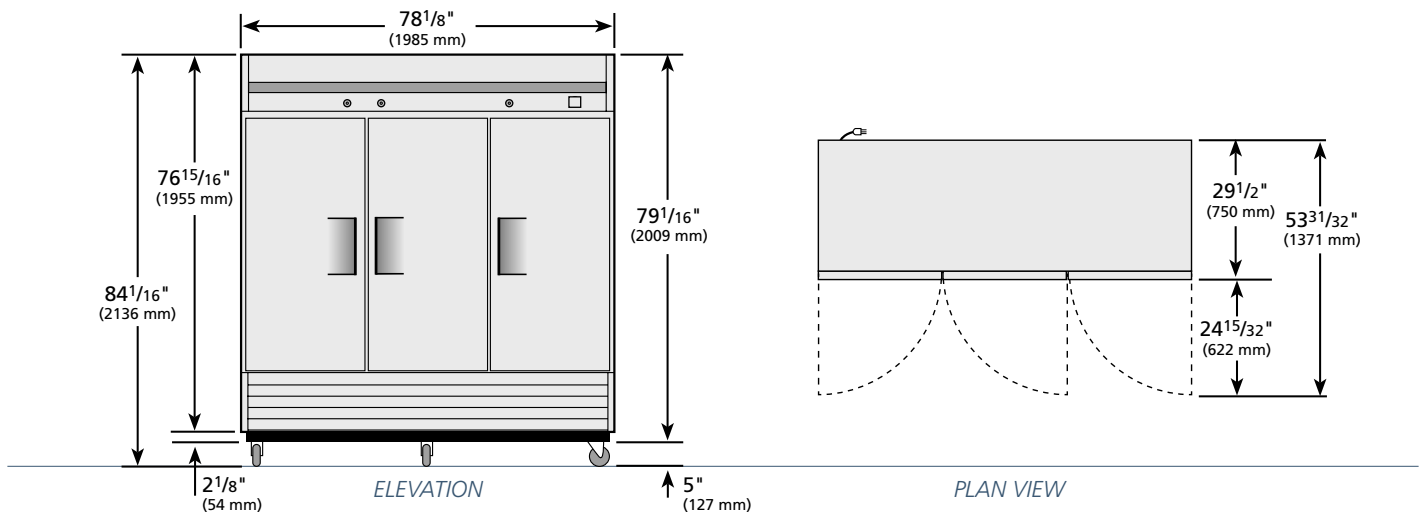
115/208-230/1
NEMA-14-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230-240V / 50 Hz.
- 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) (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.

PLAN VIEW



WARRANTY

One year warranty on all parts and labor and an additional 4 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 |
|--------|-----------|---------|---------|---------|
| TS-72F | TFEY01E | TFEY01S | TFEY01P | TFEY013 |

TRUE FOOD SERVICE EQUIPMENT

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truefmfg.com