



**TRUE FOOD SERVICE  
EQUIPMENT, INC.**

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

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

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

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

A/A #

S/S #

Model:  
**TSID-48-4**

**Display Cases:**  
*Single Duty Refrigerated Deli Case*



**TSID-48-4**

- ▶ True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive self-service display case.
- ▶ Cabinet is NSF-7 certified to hold open food product.
- ▶ Oversized, factory balanced, refrigeration system holds 38°F to 40°F (3.3°C to 4.4°C). Gravity coil refrigeration system provides high humidity environment for exceptional preservation of meats and deli products.
- ▶ "Low-E", double pane thermal glass front display and self-closing rear doors provide maximum insulation value for greater efficiency and energy savings.
- ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- ▶ Case is equipped with front and rear light sources for maximum product display. Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.
- ▶ Automatic defrost system; time-initiated, time-terminated.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**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)
			L	D†	H						
TSID-48-4	2 fr/ 2 bk	2	48½	29¼	50¼	1/3	115/60/1 230-240/50/1	7.6 4.0	5-15P ▲	9 2.74	430 196
			1232	743	1277						

† Depth does not include 1/8" (16 mm) for rear door handles.

▲ Plug type varies by country.



Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
**TSID-48-4**

## Display Cases: Single Duty Refrigerated Deli Case



### STANDARD FEATURES

#### DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive self-service display case that brilliantly displays deli meats and cheese.

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Gravity coil refrigeration system provides high humidity environment for exceptional preservation of meats and deli products.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 38°F to 40°F (3.3°C to 4.4°C).
- Automatic defrost system; time-initiated, time-terminated.
- Condensing unit located behind grill in back of unit. Entire system slides out for easy cleaning and maintenance.

#### CABINET CONSTRUCTION

- Exterior - non-peel or chip laminated vinyl; white sides with black front and back grills.
- Stainless steel counter top provides surface for equipment such as registers and point-of-purchase novelties.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A new, innovative, 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 leg levelers.

#### DOORS

- Front and rear door assemblies feature "Low-E", double pane thermal insulated glass. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long handle.
- Self-closing doors. Sliding doors ride on stainless steel V-Channel with stainless steel bearings for smooth, even, positive closure. Doors fit within plastic channel frame.
- Front glass doors slanted 12.52° to minimize reflection from overhead lighting enhancing your cold product presentations.

#### SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves. Top shelf dimension is 43 3/4" L x 17 1/2" D (1112 mm x 445 mm). Bottom shelf dimension is 43 3/4" L x 19" D (1112 mm x 483 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

#### LIGHTING

- Case equipped with front and rear light sources for maximum product display. Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.
- Cabinet lighting utilizes electronic ballast and T-8 bulbs for brighter illumination, longer bulb life and increased energy efficiency. Lamps are safety shielded.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate 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.



115/60/1  
NEMA-5-15R

#### RECOMMENDED OPERATING CONDITIONS

- TSID refrigerated models are designed to operate in an environment where temperatures and humidity do not exceed 75°F (24°C) and 55% relative humidity.

#### OPTIONAL FEATURES/ACCESSORIES

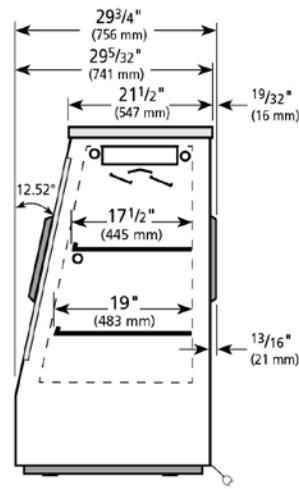
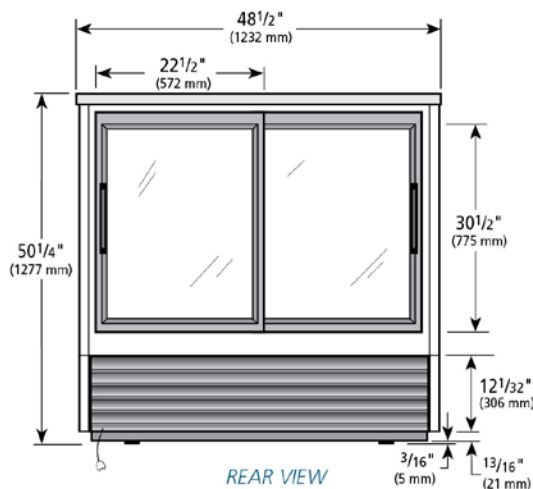
Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Ratchet locks (requires 2).
- Additional shelves.
- Low height models with 41 3/4" (1061 mm) work surface height.
- 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. All remote units must be hard wired during installation.

### PLAN VIEW

CUBIC FEET 16

\* Based on ANSI/AHAM HRF-1-2004



**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	Back
TSID-48-4	TFQY30E	TFQY46S	TFQY30P	TFQY303	

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