2001 E 536)240-2400 • Fax (63	ast Terra Lane • O'Fallon, Missouri 63366 6)272-2408 • (800)325-6152 • Intl Fax# (001)636-27 UE • Parts Dept. Fax# (636)272-9471 • www.truem	Location: Qty: Qty:	
10del: -35G	T-Series: Reach-In Glass Swing Door Refrig		
		True's glass doo	35G or reach-in's are enduring quality that
Ī		 protects your log Designed using materials and c provide the use temperatures, exceptional foc 	ong term investment. I the highest quality
		38°F (.5°C to 3.3 preservation. Stainless steel f stainless availa	stem holds 33°F to 3°C) for the best in foo ront. The finest ble with higher tensile
		 Energy efficien thermal glass d Patented integ 	rated door light (IDL)
			n product visibility. Ny duty PVC coated
4		Positive seal se Lifetime guaran torsion type clo	nteed door hinges and
		Bottom mounter	d units feature:
		Vin stoop" low	er shelf.
;		Storage on top	
		Compressor pe grease free area	rforms in coolest, mo a of kitchen.
			e condenser coil for

				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	L	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
T-35G	2	6	39½	29¾	78¾	1⁄3	115/60/1	7.3	5-15P	9	390
			1004	756	1991	1⁄3	230-240/50/1	2.6		2.74	177
† Depth does not include 1¾" (3	5 mm) for door	handle.	-						▲ Plug	g type varies l	by country.

† Depth does not include 1^{*}/₈" (35 mm) for door handle.
* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

APPROVALS: AVAILABLE AT: MADE IN U.S.A. SINCE 1945 7/11 Printed in U.S.A.

Model:

T-35G

T-Series: Reach-In Glass Swing Door Refrigerator



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) 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(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 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. Anodized quality aluminum ends, back and top.
- Interior attractive, NSF approved, white 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.

DOORS

- "Low-E", double pane thermal glass assemblies with extruded aluminum frames. Door lock 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

- Six (6) adjustable, heavy duty PVC coated wire shelves 17 ½"L x 22 ¾ "D (445 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 ½" (13 mm) increments.

LIGHTING

• Fluorescent interior lighting. Each door utilizes full-length, patented, integrated door light (IDL) system. Safety shielded.

MODEL FEATURES

- Exterior temperature display.
- 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.

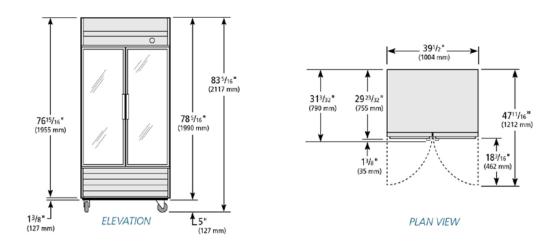


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- Additional shelves.
- 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



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

TO THE							
R	KCL	Model	Elevation	Right	Plan	3D	Back
NGE	KCL	T-35G	TFEY08E	TFEY08S	TFEY08P	TFEY083	

TRUE FOOD SERVICE EQUIPMENT

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