

TRUE FOOD SERVICE EQUIPMENT, INC.

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

Model:

TSD-33

TSD Series:

Reach-In Solid Slide Door Refrigerator



TSD-33

- 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.
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Stainless steel solid doors and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- Adjustable, heavy duty PVC coated shelves.
- NSF-7 compliant for open food product.
- Unique space saving design for space tight kitchens.

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 $\frac{1}{2}$ (millimeters rounded up to next whole number).

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	L	D†	H*	HP	Voltage	Amps		(total m)	(kg)
TSD-33	2	6	391/2	29%	78¾	1/2	115/60/1	9.2	5-15P	9	375
			1004	753	1991	1/2	230-240/50/1	5.0		2.74	171

† Depth does not include ¾" (10 mm) for door handle.

* Height does not include 6\%" (156 mm) for legs or 5" (127 mm) for optional castors.

▲ Plug type varies by country.



TSD-33

TSD Series:

Reach-In Solid Slide Door Refrigerator



STANDARD FEATURES

DESIGN

- True's sliding 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) 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 exterior ends and back.
- Interior attractive, NSF approved, white aluminum liner. Stainless floor with coved corners.

- Insulation entire cabinet structure and solid doors are 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 6" (153 mm) legs.

DOORS

- Stainless steel exterior insert with mitered plastic channel frame. Interior liners are white aluminum to match cabinet interior. Doors fully insulated using the same foaming process as the cabinet.
- Each door fitted with 12" (305 mm) long molded plastic handle.
- Self-closing doors, efficient counter balanced weight system for smooth, even, positive closure. Sliding doors ride on stainless steel V-Channel with stainless steel bearings. Doors fit within plastic channel frame.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 17 ¼ "L x 21 ½ "D (439 mm x 537 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

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

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.

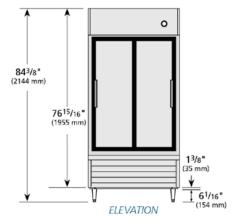


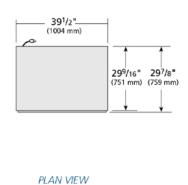
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 230 240V / 50 Hz.
- ☐ 4" (102 mm) diameter castors.
- ☐ Siesmic/flanged legs.
- ☐ Door locks.
- ☐ Stainless steel interior.
- ☐ 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





PLAN VII

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

KCL	Model	Elevation	Right	Plan	3D	Back
	TSD-33	TFGY10E	TFGY10S	TFGY10P	TFGY103	

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