2001 East Te (636)240-2400 • Fax (6	Image: True control of the second service of the second service of the second	Project Name: Location: Item #: Qt Model #:	y: S/S #
Model: T-35	T-Series: Reach-In Solid Swing Door Refrigerator		
		 with endurilong term in Designed u materials au user with colower utility and the best marketplace Oversized, i system hole the best in in 300 series so front. The fhigher tens scratches. Adjustable, Positive sea guaranteec closure system Bottom mouring "No stoop" Storage on Compresso grease free 	factory balanced, refrigeration ds 33°F to 38°F (.5°C to 3.3°C) for food preservation. stainless steel solid doors and finest stainless available with sile strength for fewer dents and , heavy duty PVC coated shelves. al self-closing doors. Lifetime d door hinges and torsion type tem. nted units feature:

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

		Capacity (Cu. Ft.)		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	(liters)	Shelves	L	D	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
T-35	2	35	6	39½	29½	78¾	1⁄3	115/60/1	7.3	5-15P	9	340
		992		1004	750	1991	1⁄3	230-240/50/1	2.6		2.74	155

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

▲ Plug type varies by country.

	APPROVALS:	AVAILABLE AT:
Printed in U.S.A.		



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 300 series stainless steel front. Anodized quality aluminum ends, back and top.
- Interior attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid door(s) are foamed-in-place using high density, CFC free, polyurethane insulation.
- 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

300 series stainless steel exterior with white aluminum liner(s) to match cabinet interior. Door(s) extend full width of cabinet shell. Door lock(s) standard.

13/8"

(35 mm)

PLAN VIEW

- 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 door(s). Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 171/2"L x 223/8"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 on1/2" (13 mm) increments.

LIGHTING

Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above door(s).

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

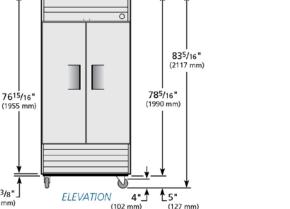
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

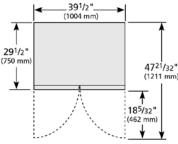


OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- □ 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ Additional shelves.
- □ Half door bun tray racks. Each holds up to eleven 12"L x 20"D (305 mm x 508 mm) sheet pans (sold separately).

- □ Full door bun tray racks. Each holds up to twenty-two 12"L x 20"D (305 mm x 508 mm) sheet pans (sold separately).
- □ 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 METRIC DIMENSIONS ROUNDED UP TO THE One year warranty on all parts NEAREST WHOLE MILLIMETER Model Flevation Right Plan 3D Back and labor and an additional 4 KCL TFEY183 T-35 TFEY18E TFEY04S TFEY04P year warranty on compressor. (U.S.A. only) SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

TRUE FOOD SERVICE EQUIPMENT

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