



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TS-23F-2-HC

TS Series:

Reach-In Solid Half Swing Door Stainless Steel Freezer with Hydrocarbon Refrigerant



TS-23F-2-HC

- ▶ True's TS series is the choice for the exclusive stainless steel commercial application.
- ▶ 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.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- ▶ Stainless steel interior and exterior front, sides and doors. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
- ▶ Adjustable, heavy duty PVC coated gray 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

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*						
TS-23F-2-HC	2	3	27	29½	78¾	½	115/60/1	3.7	5-15P	9	330
			686	750	1991	½	230-240/50/1	1.9	▲	2.74	150

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
TS-23F-2-HC

TS Series:
*Reach-In Solid Half Swing Door Stainless Steel
Freezer with Hydrocarbon Refrigerant*



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 R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest & 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 - Stainless steel doors, front and sides. Matching aluminum back.
- Interior - Stainless steel liner and floor.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using 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

- 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

- Three (3) adjustable, heavy duty PVC coated gray wire shelves 22⁷/₈" L x 23¹/₄" D (582 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

- Interior lighting - safety shielded. Lights activated by rocker switch mounted above top doors.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior solar, digital temperature display.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF/ANSI Standard 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.



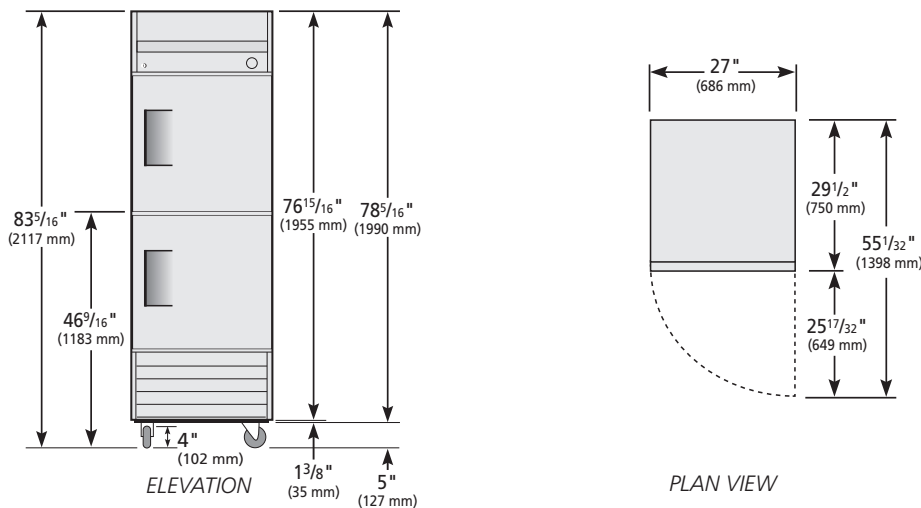
115/60/1
NEMA-5-15R

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).
- Novelty baskets.
- Additional shelves.

PLAN VIEW



WARRANTY*
Three year warranty on all parts and labor and an additional 2 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
TS-23F-2-HC	TFGY07E	TFGY07S	TFEY03P	TFGY073	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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