Fax (636)272-2408 • To	CONTRACTOR OF C	Location: Item #: Model #:	Qty: vith Hydrocarbon Ref.	_
			 True's TS series is the choic exclusive stainless steel co application. Designed using the highes materials and components provide the user with cold temperatures, lower utility exceptional food safety an best value in today's food marketplace. Factory engineered, self-cc capillary tube system using environmentally friendly R carbon refrigerant that has ozone depletion potential (3) global warming potent High capacity, factory bala refrigeration system that n cabinet temperatures of 33: (.5°C to 3.3°C) for the best is preservation. Stainless steel interior and front, sides and doors. The stainless with higher tensil fewer dents and scratches, aluminum back. Adjustable, heavy duty PV shelves. Positive seal self-closing de guaranteed door hinges at type closure system. Bottom mounted units feat "No stoop" lower shelf. Storage on top of cabinet. Compressor performs in cogrease free area of kitchen Easily accessible condense cleaning. 	e for the mmercial st quality s to er product costs, d the service ontained, g 290 hydro s zero (0) (ODP), & three ial (GWP). nced naintains 3°F to 38°F in food exterior very finest e strength for Matching C coated gray pors. Lifetime nd torsion ture:
ROUGH-IN DATA		S rounded up to the nearest ½" (r	pecifications subject to chango nillimeters rounded up to next	e without notic whole numbe

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D	H*	HP	Voltage	Amps		(total m)	(kg)
TS-35-HC	2	6	391⁄2	291⁄2	78¾	1⁄3	115/60/1	5.6	5-15P	9	350
			1004	750	1991	N/A		N/A		2.74	159

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

	natural	APPROVALS:	AVAILABLE AT:
	V refrigerant.		
3/17	Printed in U.S.A.		

Model:

TS-35-HC

TS Series:

Reach-In Solid Swing Door Stainless Steel Refrigerator 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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- 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 maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

PLAN VIEW

CABINET CONSTRUCTION

- Exterior Stainless steel doors, front and sides. Corrosion resistant GalFan coated steel 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 foamedin-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

- Six (6) adjustable, heavy duty PVC coated gray wire shelves 17 1/2 "L x 22 3/8" D (445 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on $\frac{1}{2}$ " (13 mm) increments.

LIGHTING

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

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior solar, digital temperature display.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

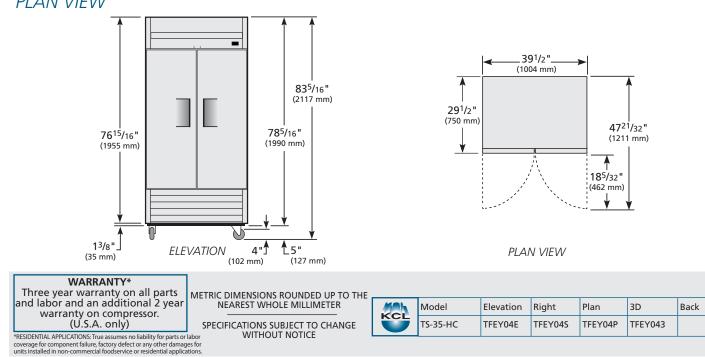
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. □ 6" (153 mm) standard legs. □ 6" (153 mm) seismic/flanged legs.

Additional shelves.



TRUE FOOD SERVICE EQUIPMENT

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