TRUE MANUFACTURING CO., INC.
U.S.A FOODSERVICE DIVISION
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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

*Project Name:* _____
*Location:* _____
*Item #:* _____ *Qty:* _____
*Model #:* _____

*AIA #*
*SIS #*

Model:
**T-49-2-G-2-HC~FGD01**

# T-Series:
*Reach-In Combination Half Swing Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01*



## T-49-2-G-2-HC~FGD01

- True's combination door reach-in's are designed with enduring quality that protects your long term investment.
- 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), & 0.02 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.
- Stainless steel solid half doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- Energy efficient, "Low-E", double pane thermal glass half doors.
- Adjustable, heavy duty PVC coated shelves.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

**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 ⅛" (millimeters rounded up to next whole number).

| Model | Doors | Shelves | Cabinet Dimensions (inches) (mm) W | D† | H* | HP | Voltage | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|---|---|---|---|---|---|---|---|---|---|---|---|
| T-49-2-G-2-HC~FGD01 | 4 | 6 | 54⅛<br>1375 | 29¾<br>756 | 78⅜<br>1991 | ½<br>N/A | 115/60/1 | 5.4<br>N/A | 5-15P | 9<br>2.74 | 513<br>233 |

† Depth does not include 1⅜" (35 mm) for door handle.
* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

MADE WITH INNOVATION IN THE USA · ENERGY STAR · c UL us · CLASSIFIED UL EPH · natural refrigerant

9/25 Printed in U.S.A.

***APPROVALS:***

***AVAILABLE AT:***

Model:
**T-49-2-G-2-HC~FGD01**

# T-Series:
*Reach-In Combination Half Swing Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01*

## 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 R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.

### CABINET CONSTRUCTION
- Exterior - Stainless steel solid half doors, front and sides. Corrosion resistant GalFan coated steel back.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- 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
- Solid half doors - stainless steel exterior with clear aluminum liners to match cabinet interior. Glass half doors - "Low-E", double pane thermal glass assemblies with extruded aluminum frames. Door locks standard.
- Each solid door fitted with 12" (305 mm) long, lifetime guaranteed recessed handle. Each glass 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 gray wire shelves 24 9/16"L x 20 3/4"D (624 mm x 527 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
- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

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

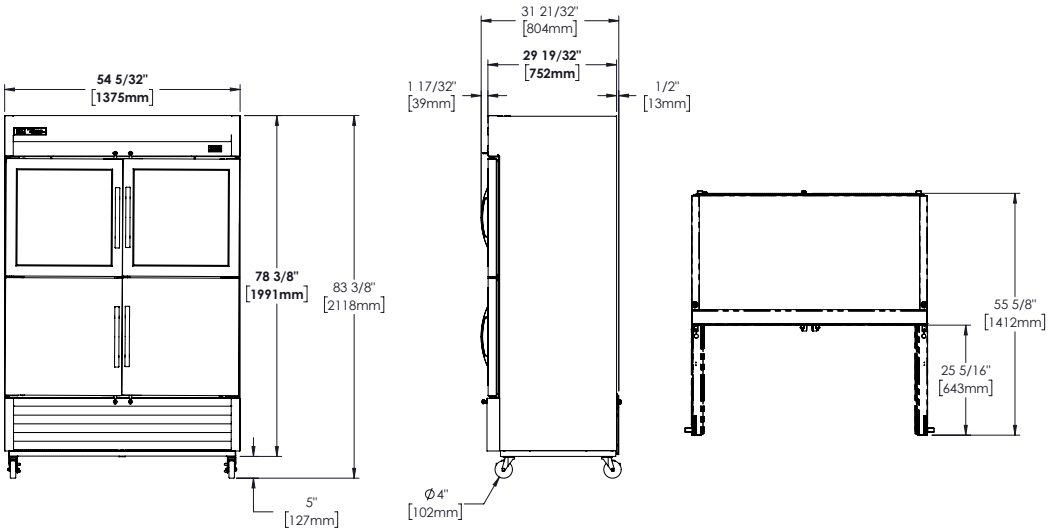
### ELECTRICAL
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❑ 6" (153 mm) standard legs.
- ❑ 6" (153 mm) seismic/flanged legs.
- ❑ 2½" (64mm) stem castors.
- ❑ Alternate door hinging (factory installed).
- ❑ Additional shelves.
- ❑ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

## PLAN VIEW




METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

| Model | Elevation | Right | Plan | 3D | Back |
|---|---|---|---|---|---|
| T-49-2-G-2-HC~FGD01 | | | | | |


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