2001 East Terra Lar Fax (636)272-2408 • 1	Image: True food set (a) (b) (c) (c) (c) <	400 -7546 Item #:	Qty:	\$/\$ #
SD-33-HC	TSD Series: Reach-In Solid Slide Door	Refrigerator with Hydro	ocarbon Refrigerant	
			 Designed using the higher materials and component provide the user with cold temperatures, lower utilitie exceptional food safety and best value in today's food marketplace. Factory engineered, self-capillary tube system usine environmentally friendly carbon refrigerant that had ozone depletion potentiat three (3) global warming (GWP). High capacity, factory bal refrigeration system that cabinet temperatures of a (.5°C to 3.3°C) for the best preservation. Stainless steel solid doors The very finest stainless we tensile strength for fewer scratches. Adjustable, heavy duty PV shelves. NSF/ANSI Standard 7 com open food product. Unique space saving desitight kitchens. Bottom mounted units fee "No stoop" lower shelf. Storage on top of cabinet Compressor performs in o grease free area of kitcher 	est quality ts to der product y costs, nd the service contained, ng R290 hydro as zero (0) I (ODP), & potential anced maintains 33°F to 38°F c and front. vith higher dents and /C coated npliant for gn for space ature:

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps		• • •	(kg)
TSD-33-HC	2	6	39½	29%	78¾	1⁄2	115/60/1	6.5	5-15P	9	350
			1004	753	1991	N/A		N/A		2.74	159

† Depth does not include %" (10 mm) for door handle. * Height does not include 6%" (156 mm) for legs or 5" (127 mm) for optional castors.

	APPROVALS: natural refrigerant.	AVAILABLE AT:
8/17 Pr	rinted in U.S.A.	

Model:

TSD-33-HC

TSD Series:

Reach-In Solid Slide Door Refrigerator with Hydrocarbon Refrigerant



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 R290 hydrocarbon 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.

*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

CABINET CONSTRUCTION

- Exterior Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, 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 6" (153 mm) legs.

DOORS

- · Stainless steel exterior insert with mitered plastic channel frame. Interior liners are clear 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 $\frac{1}{2}$ " (13 mm) increments.

LIGHTING

• LED 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/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. □ 2¹/₂" (64 mm) diameter castors

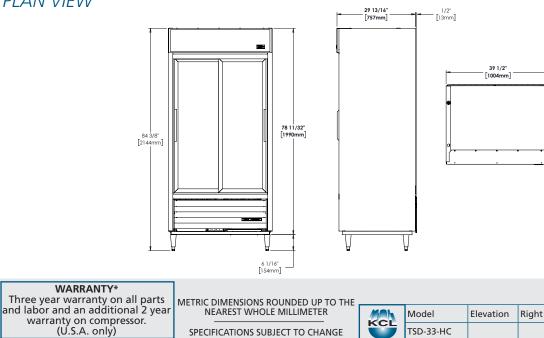
4" (102 mm) diameter castors

Plan

3D

Back

- □ Siesmic/flanged legs
- Door locks.
- Stainless steel interior
- Additional shelves



SPECIFICATIONS SUBJECT TO CHANGE

WITHOUT NOTICE

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

PLAN VIEW