



TRUE FOOD SERVICE EQUIPMENT, INC.

Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____



Pizzaovens.com

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Since 1999

Model:
TSD-69G

TSD Series:
Reach-In Glass Slide Door Refrigerator



Shown with optional shelving.

TSD-69G

- ▶ 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.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
 - ▶ Energy efficient, "Low-E", double pane thermal glass doors.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ NSF-7 compliant for open food product .
 - ▶ Unique space saving design for space tight kitchens.
- 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	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSD-69G	3	69 1954	9	78 ¹ / ₈ 1985	29 ⁵ / ₈ 753	79 ¹ / ₈ 2010	1/2 N/A	115/60/1 230-240/50/1	12.0 N/A	5-15 ▲	9 2.74	640 291

† Depth does not include 3/8" (10 mm) for door handles.

▲ Plug type varies by country.

* Height does not include 6 1/8" (156 mm) for legs or 5" (127 mm) for optional castors.



APPROVALS:

Model:

TSD-69G

TSD Series:

Reach-In Glass Slide Door Refrigerator



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 (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 motors and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design insures 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 grill and shroud. Anodized quality aluminum exterior ends and back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Cabinet mounted on a welded, heavy duty galvanized frame rail. Rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 6" (153 mm) legs.

DOORS

- "Low-E", double pane thermal glass inserts with mitered plastic channel frames.
- 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.
- Each door is fitted with a 12" (305 mm) long molded plastic handle.

SHELVING

- Nine (9) adjustable, heavy duty PVC coated wire shelves 23⁷/₈" L x 20⁹/₁₆" D (607mm x 621mm). Four (4) chrome plated shelf clips per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Safety shielded fluorescent interior lighting.

MODEL FEATURES

- Exterior mounted temperature monitor.
- 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.



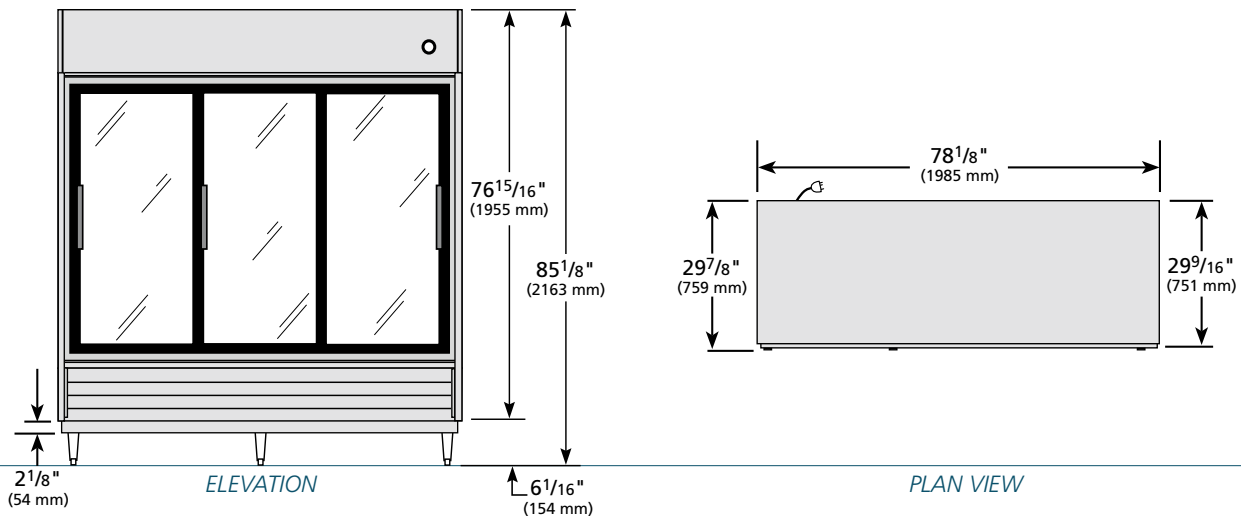
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead time may apply.

- 230 - 240V / 50 Hz.
- 4" (102 mm) diameter castors.
- Seismic/flanged legs.
- Door locks.
- Stainless steel interior.
- Additional shelves.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY

One year warranty on all parts & labor and an additional 4 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
TSD-69G	TFGY15E	TFGY12S	TFGY12P	TFGY153

TRUE FOOD SERVICE EQUIPMENT

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