

Specifications

08/13/2025

Project
Gonzo's - Luling Specifications

From
Associated Food Equip & Supplies
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ITEM 1 - FREEZER MERCHANDISER (1 REQ'D)

True Mfg. - General Foodservice Model GDM-49F-HC~TSL01 Dimensions: 78.63(h) x 54.13(w) x 29.88(d)



Freezer Merchandiser, two-section, True standard look version 01, -10°F, (8) shelves, (2) triple-pane thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, All Units Manufactured Before April 4th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/208-230/60Hz single phase, NEMA 14-20R dedicated outlet. All Units Manufactured After April 4th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/60Hz single phase, NEMA 5-20R dedicated outlet. ***Please contact the factory to verify your unit's electrical specifications***, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

- 1 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
- 1 ea Self-contained refrigeration standard
- 1 ea Exterior: Black powder coated steel, standard
- 1 ea Interior: White aluminum, with white shelving, standard
- 1 ea Left door hinged left, right door hinged right standard
- 1 ea Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									3/4		

ELECTRICAL 1 REMARKS

Contact the factory to verify your unit's electrical specifications

ITEM 2 - FREEZER MERCHANDISER (1 REQ'D)

True Mfg. - General Foodservice Model GDM-49F-HC~TSL01 Dimensions: 78.63(h) x 54.13(w) x 29.88(d)



Freezer Merchandiser, two-section, True standard look version 01, -10°F, (8) shelves, (2) triple-pane thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, All Units Manufactured Before April 4th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/208-230/60Hz single phase, NEMA 14-20R dedicated outlet. All Units Manufactured After April 4th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/60Hz single phase, NEMA 5-20R dedicated outlet. ***Please contact the factory to verify your unit's electrical specifications***, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

- 1 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
- 1 ea Self-contained refrigeration standard
- 1 ea Exterior: Black powder coated steel, standard

- 1 ea Interior: White aluminum, with white shelving, standard
- 1 ea Left door hinged left, right door hinged right standard
- 1 ea Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									3/4		

ELECTRICAL 1 REMARKS

Contact the factory to verify your unit's electrical specifications

ITEM 3 - HOT FOOD SERVING COUNTER / TABLE (1 REQ'D)

Duke Manufacturing Model EP305SW Dimensions: 33.38(h) x 72.38(w) x 22.44(d)

Aerohot Steamtable Portable Hot Food Unit, 72-3/8"W, electric, (5) 12" x 20" sealed hot food wells with individual drains with valves, infinite controls, stainless steel top with 1/2" thick x 7" wide poly carving board (operator's side), stainless steel open base with undershelf, 5" casters, 6' cord & plug, cULus, UL EPH Classified

- 1 ea Model E305-208-1
- 1 ea Model 230600 36" Overall Height Conversion Kit



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1	Cord & Plug		L6-30	18	3.75			

ITEM 4 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 REQ'D)

True Mfg. - General Foodservice Model TSSU-60-16-HC Dimensions: 36.75(h) x 60.38(w) x 30.13(d)

Sandwich/Salad Unit, (16) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top/front/sides, GalFan coated steel back, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/3 HP, , cULus, UL EPH Classified, Made in USA

- 1 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
- 1 ea Self-contained refrigeration standard
- 1 ea Castors, 5" (36" work surface height) standard



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.5		1/3		15.0

ITEM 5 - DISPLAY CASE, REFRIGERATED BAKERY (1 REQ'D)

Federal Industries Model SGR3642 Dimensions: 42(h) x 36.13(w) x 35.31(d)

High Volume Refrigerated Bakery Case, 36-1/8"W x 35-5/16"D x 42"H, self-contained refrigeration with condensate evaporator, adjustable temperature control, sloped Thermopane tilt-front glass, LED top light & lighted shelves, (2) tiers of adjustable white wire shelves, glass sliding rear doors, white interior, tempered glass ends, choice of laminate with black trim, designed for continuous lineups, 1/3 HP, cULus, UL EPH Classified, Made In USA, DOE 2017 compliant

- 1 ea One year parts & labor warranty, standard
- 1 ea Self-contained refrigeration standard
- 1 ea 1/3 hp
- 1 ea Five year compressor warranty, standard (for self-contained units only)
- 1 ea Laminate standard color - Black



- 1 ea Note: This quotation is valid based on current tariff and import duty rates. In the event of any changes to applicable tariffs or import taxes following the date of this quote, we reserve the right to apply corresponding surcharges

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				9		1/3		

ITEM 6 - HEATED HOLDING PROOFING CABINET, MOBILE (2 REQ'D)

Vulcan Model VP18-QS-PLATINUM Dimensions: 71(h) x 25.25(w) x 30.75(d)

(Quick Ship) Proofing Heated Cabinet, mobile, non-insulated, (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" x 2-1/2" steam table pans, fan & air tunnel, includes (10) pair of adjustable tray slides 3" OC, 1/2 gallon water pan, switch can be set to proof or set for heated holding up to 190° F, glass door, stainless steel construction, includes drip trough & removable drip pan, 5" casters; 2 swivel, 2 rigid with locks, cord with , cULus, UL EPH

- 2 ea 1 year limited parts & labor warranty, standard
2 ea 10 year warranty on heating elements, standard



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-20P		2.0			

ITEM 7 - HEATED HOLDING PROOFING CABINET, MOBILE (1 REQ'D)

Vulcan Model VP18-QS-PLATINUM Dimensions: 71(h) x 25.25(w) x 30.75(d)

(Quick Ship) Proofing Heated Cabinet, mobile, non-insulated, (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" x 2-1/2" steam table pans, fan & air tunnel, includes (10) pair of adjustable tray slides 3" OC, 1/2 gallon water pan, switch can be set to proof or set for heated holding up to 190° F, glass door, stainless steel construction, includes drip trough & removable drip pan, 5" casters; 2 swivel, 2 rigid with locks, cord with , cULus, UL EPH

- 1 ea 1 year limited parts & labor warranty, standard
1 ea 10 year warranty on heating elements, standard



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-20P		2.0			

ITEM 8 - REACH-IN REFRIGERATOR (1 REQ'D)

True Mfg. - General Foodservice Model T-72-HC Dimensions: 78.38(h) x 78.13(w) x 29.5(d)

Refrigerator, reach-in, three-section, (3) stainless steel doors, (9) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 3/4 HP, , cULus, UL EPH Classified, Made in USA

- 1 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
1 ea Self-contained refrigeration standard
1 ea Left door hinged left, center & right doors hinged right, standard
1 ea 4" stem castors, standard (adds 5" to OA height)



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.9		3/4		

ITEM 9 - CONVECTION OVEN, ELECTRIC (1 REQ'D)

Vulcan Model VC44EC Dimensions: 70(h) x 40(w) x 42.25(d)

Convection Oven, electric, double-deck, standard depth, computer controls with digital time & temperature readouts, (100) programmable menu selections per oven, Roast & Hold cycles, shelf I.D. programming, 99 hour timer with audible alarm per oven, oven cool switch for rapid cool down, independently operated stainless steel doors with double pane windows, porcelain enamel on steel oven interiors, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, (2) 1/2 HP two speed oven blower-motors, each section, NSF, cUL, UL, ENERGY STAR®



- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea (2) total, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Direct				12	(2) 1/2		
2								12	1/2		
3	208	60	1				60.0				
4	208	60	1				60.0				

ELECTRICAL 3 REMARKS

Connection 2

ELECTRICAL 4 REMARKS

Connection 1

ITEM 10 - HOTPLATE, COUNTERTOP, GAS (1 REQ'D)

Vulcan Model VHP848U Dimensions: 16.63(h) x 48(w) x 31.38(d)

Achiever Hotplate, gas, 48", countertop, (4) 30,000 BTU open burners, (4) 30,000 BTU step-up open burners, lift-off burner heads, protected standing pilots, cast iron top grates, infinite heat controls, stainless steel front, sides & backsplash, aluminized pull out crumb tray, 4" adjustable legs, 240,000 BTU, CSA, NSF



- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea Natural gas (specify elevation if over 2,000 ft.)

GAS

	SIZE	MBTU	KW	CONN
1	3/4"	240.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 11 - GRIDDLE, GAS, COUNTERTOP (1 REQ'D)

Vulcan Model VMG60-QS-PLATINUM Dimensions: 15.25(h) x 60(w) x 31.5(d)

(Quick Ship) Heavy Duty Griddle, countertop, gas, 60" W x 24" D cooking surface, 1" thick polished steel griddle plate, (5) burners, 4" back & tapered side splashes, manual controls, (2) 6 quarts grease drawer, stainless & aluminized steel chassis frame, 11-1/8" low profile cooking height on 4" adjustable legs, 135,000 BTU, cCSAus, NSF



- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea Natural gas (specify elevation if over 2,000 ft.)

GAS

	SIZE	MBTU	KW	CONN
1	3/4"	135.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 12 - EQUIPMENT STAND, REFRIGERATED BASE (1 REQ'D)**Continental Refrigerator Model D60GN Dimensions: 26.38(h) x 60(w) x 34.75(d)**

Refrigerator Griddle Stand, one-section, (2) drawers, accommodates (3) 12" x 20" x 6", stainless steel top with drip guard marine edge, stainless steel exterior & interior, electronic control with digital display, hi-low alarm, self-contained refrigeration, R290 hydrocarbon refrigerant, 1/4 HP, 10' cord, cETLus, NSF, ENERGY STAR®



- 1 ea Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
- 1 ea cord, , standard
- 1 ea Condensing unit on the right, standard
- 1 ea Model 6-515 Caster Plate Assembly, 3" H (4-7/16" overall height), with brakes

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/4		
2	115	60	1	Cord & Plug		5-15P	4.2				

ITEM 13 - WALKIN COOLER (1 REQ'D)**AmeriKooler Model CUSTOM**

Walk-in: outdoor cooler 10x12

Actual Overall Dimension: 9'-9 3/4" x 11'-9 1/4" x 7'-7" (Rectangular)

Description:

Outdoor Cooler, Floorless

Interior Dim:

9'-1 3/4" x 11'-1 1/4" x 7'-3" (w x l x h)

Temperature:

35°F (95°F ambient)

Insulation:

4" thick AK-XPS4 extruded foam with R-values of R-29 for coolers and R-32 for freezers with a 50 Year Thermal Warranty.

UL Classified Core Flame Spread 15, Smoke Rating less than 165.

Warranty:

15 Year Panel Warranty and 1 Year Parts Warranty

Finishes:

Interior walls: 26 Ga. Stucco Embossed Acrylume

Exterior walls: 26 Ga. Stucco Embossed Acrylume

Interior ceiling: 26 Ga. Stucco Embossed Acrylume

Exterior ceiling: 26 Ga. Stucco Embossed Acrylume

Floor:

NSF vinyl screed

Door:

(1) Standard 36" x 76" Left hinged flush door with brushed hardware. Interior & Exterior finish: 26 Ga. Stucco Embossed Acrylume. Heavy duty deadbolt handle latch with 1/4 turn inside release. Digital LED Thermometer with pilot light switch. 1807 Vapor Proof, 120V. LED fixture. 82 Lumens /watt Angled face . Requires 115vac. .

Accessories:

(1) 48" LED LIGHT STRIP FIXTURE 96 LUMENS /WATT 120VAC, - TEMP RANGE: -30°F-104°F, SHIP LOOSE
RECOMMENDED ONE FIXTURE EVERY 144 SQ. FT. AT 12' HIGH

Accessories:

(120) Rain roof membrane w/ 10 ft. long with termination bars with 1 screw every 12inch (per sq.ft.)

(7) DRAIN HOOD FOR DOORS 20 GA. STAINLESS STEEL, WITH 15 TEK SCREWS

(7) NSF VINYL FLOOR SCREED 72"

(11) PERIMETER REINFORCEMENT FLOOR ANGLE (.050 THICK ALUMINUM) 1 1/2" X 6 " X 48" EACH SECTION - SUPPLIED WITH STAINLESS STEEL TEK SCREWS, TO SECURE WALL AND FLOOR. CONCRETE ANCHORS (BY OTHERS)

Freight

Freight included to LA 70123 outdoor cooler 10x12

Equipment:

(1) 1 HP Bohn DOE Compliant Outdoor Condensing Unit, Model BCH0010MBACZA0000, /60, MCA BTUH 12200,

Medium Temperature, Scroll, Air-cooled, R-This refrigeration system is designed and certified for use in walk-in cooler applications -

(1) Bohn DOE Compliant BEL0115AS6AMAB0200, /60, Low Profile Air Defrost, 1.8 Fan Amps with Fixed Speed EC motor

(1) Extended 4 year compressor Warranty Refrigeration quoted Remote Pre-Assembled / Pre-wired with factory mounted components. Refrigeration excludes lines and Refrigerant.

ITEM 14 - REFRIGERATED MERCHANDISER (1 REQ'D)

True Mfg. - General Foodservice Model GDM-12-HC~TSL01 Dimensions: 62.38(h) x 24.88(w) x 23.13(d)



Refrigerated Merchandiser, one-section, True standard look version 01, (3) shelves, (1) Low-E thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/6 HP, , (depth does not include 1" for rear bumpers), cULus, UL EPH Classified, Made in USA

- 1 ea 7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
- 1 ea Self-contained refrigeration standard
- 1 ea Exterior: Black powder coated steel, standard
- 1 ea Interior: White aluminum, with white shelving, standard
- 1 ea Door hinged right standard
- 1 ea Decal: S-TS-02 "TRUE Stripe" graphic, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2		1/6		

ITEM 15 - SAUSAGE STUFFER (1 REQ'D)

Omcan USA Model 45959 Dimensions: 49(h) x 30(w) x 18(d)



(SS-ES-0048-F) Trento Hydraulic Piston Sausage Stuffer, automatic, vertical, 48 lbs. (22 kg) capacity, fixed barrel (cylinder), includes auto piston decompression, independent oil reservoir, piston wrench, 12mm, 20mm & 30mm transparent spouts, stainless steel, 1-3/4 HP, QPS

- 1 ea 1 year parts & labor warranty, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	220	60	1				8.8	1.3	1-3/4		

AFESCO thanks you for the opportunity to provide pricing. Please carefully review the quoted equipment, finishes, and accessories. Unless otherwise stated, freight and sales tax are not included and will be assessed as applicable. Potential future requests for order modifications, returns, or cancellations will be considered at the sole discretion of AFESCO and will follow the individual manufacturer's return and restocking policy.

Unless otherwise specified by contract, requests for payment terms will require a credit application, and credit card payments will result in a 3% processing fee. Approval of this quote indicates full acceptance of these terms and authorizes AFESCO to order the equipment as quoted.



TRUE MANUFACTURING CO., INC.
U.S.A FOODSERVICE DIVISION

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
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____	A/A #
Location: _____	
Item #: _____ Qty: _____	SIS #
Model #: _____	

Model:
GDM-49F-HC~TSL01

Glass Door Merchandiser:

Swing Door Freezer with Hydrocarbon Refrigerant~True Standard Look Version 01



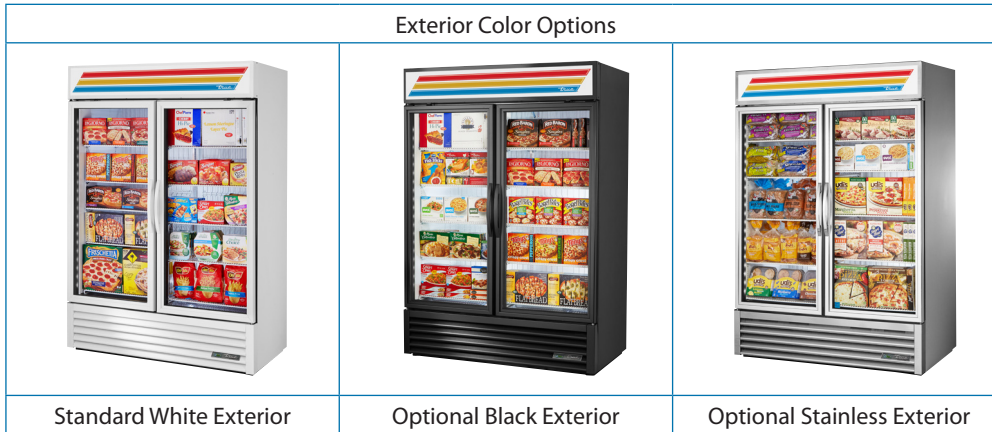
GDM-49F-HC~TSL01

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Designed using the highest quality materials and components to provide the user with an attractive, point of purchase merchandiser that brilliantly displays frozen food and ice cream, resulting in high impulse sales.
- ▶ 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.
- ▶ Exterior - non-peel or chip white powder coated cold rolled steel; durable and permanent.
- ▶ Interior - attractive, white aluminum interior liner with stainless steel floor.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ Triple pane thermal insulated glass door assemblies. White powder coated frames.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- ▶ "No stoop" lower shelf to maximize product visibility
- ▶ Storage on top of cabinet.
- ▶ Easily accessible condenser coil for cleaning.

Exterior Color Options



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)
			W	D†	H						
GDM-49F-HC~TSL01	2	8	54 7/8 1375	29 7/8 759	78 5/8 1998	3/4 N/A	115V/60Hz	12.3 N/A	5-20P	9 2.74	600 272

† Depth does not include 1 1/8" (42 mm) for door handles.

≠ All Units Manufactured Before April 19th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/208-230/60Hz single phase, NEMA 14-20R dedicated outlet.

≠ All Units Manufactured After April 19th, 2021 are pre-wired at the factory and is ready for final connection to a single 115/60Hz single phase, NEMA 5-20R dedicated outlet.

	APPROVALS:	AVAILABLE AT:
	11/20 Printed in U.S.A.	

Model:
GDM-49F-HC~TSL01

Glass Door Merchandiser:
Swing Door Freezer with Hydrocarbon Refrigerant~True Standard Look Version 01



STANDARD FEATURES

DESIGN

- True's glass door freezers 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, and lower utility costs in an attractive merchandiser that brilliantly displays frozen food and ice cream.

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 -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 maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white powder coated cold rolled steel; durable and permanent.
- Interior - attractive, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is 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 leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOORS

- Triple pane thermal insulated glass door assemblies. White powder coated frames.
- Each door fitted with 12" (305 mm) long extruded handle.
- Self closing doors. Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Eight (8) adjustable, heavy duty PVC coated wire shelves 24 9/16" L x 20 3/4" D (624 mm x 528 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Backguard and floor rack ensure optimum airflow.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled product.

ELECTRICAL (PRODUCED BEFORE APRIL 19, 2021)

- Unit completely pre-wired at factory and ready for final connection to a single 115/208-230/60Hz single phase, 20 amp dedicated outlet.
- Unit utilizes a dual compressor system rated at 1 HP each.
- Cord and plug set included.



115/208-230/1
NEMA-14-20R

ELECTRICAL (PRODUCED AFTER APRIL 19, 2021)

- Unit completely pre-wired at factory and ready for final connection to a single 115/60Hz single phase, 20 amp dedicated outlet.
- Unit utilizes a dual compressor system rated at 3/4 HP each.
- Cord and plug set included.



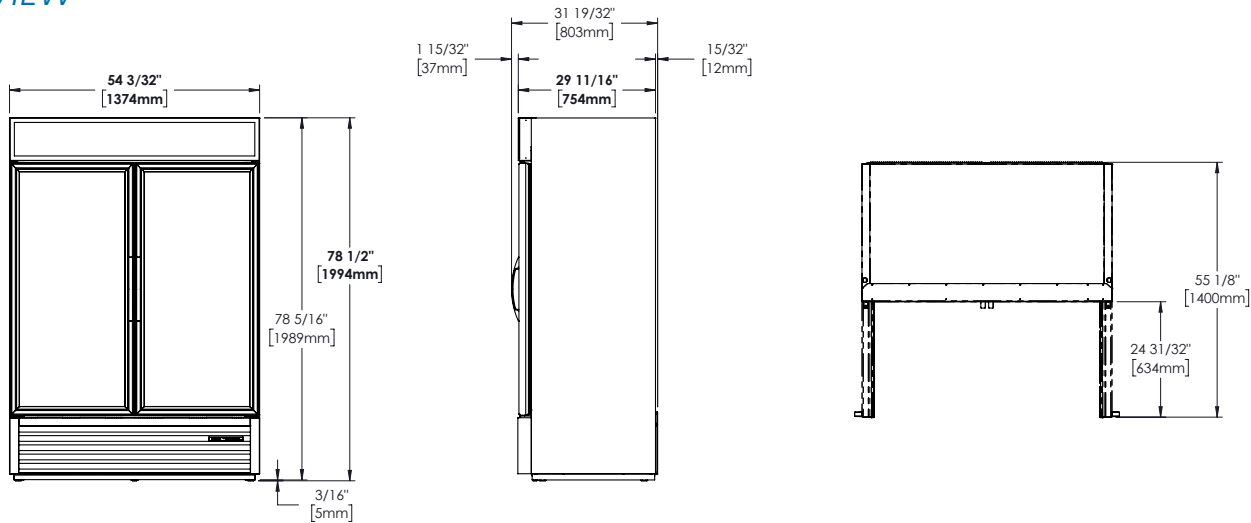
115/60/1
NEMA-5-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Black exterior.
- Stainless exterior.
- Black aluminum interior liner with black shelving.
- Stainless interior liner.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Novelty baskets.
- Additional shelves.
- Pricing strips.
- Padlock.
- Barrel Locks located in grill assembly (requires one per door)

PLAN VIEW



3 YEAR PARTS + LABOR WARRANTY
7 YEAR COMPRESSOR WARRANTY
 (U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-49F-HC~TSL01					

TRUE MANUFACTURING CO., INC.

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



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

**E303SW**

OPTIONS:

- 3-phase wiring
- Drop type brackets for cutting board
- Stainless steel feet
- Adapter plates
- Insets/Inset Covers
- Dish Shelf
- Trayslides & Workshelves
- Foodshields

AGENCY LISTINGS:



DUKE MANUFACTURING CO.

2305 N. Broadway

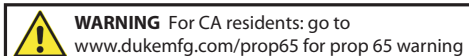
St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

Specification subject to change



Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Aerohot™ Foodservice

Hot Food Units - Electric - Sealed Wells

- E302SW/EP302SW 2 top openings
- E303SW/EP303SW 3 top openings
- E304SW/EP304SW 4 top openings
- E305SW/EP305SW 5 top openings

TOP:

- 20 gauge, stainless steel
- Die-stamped openings - 11-7/8" x 19-7/8"
- Poly carving board - 7"W x 1/2" thick with 18 gauge stainless steel support shelf and die-stamped brackets

HEAT COMPARTMENTS:

- Stainless steel die-formed 6-1/2" deep sealed well
- Individual well drains and drain valves
- Wet or dry use
- Single phase standard

BODY AND INTERIOR SHELF:

- 20 gauge, 430 Series stainless steel body
- 20 gauge, 430 Series stainless steel undershelf
- 430 Series stainless steel tubular legs with adjustable plastic feet

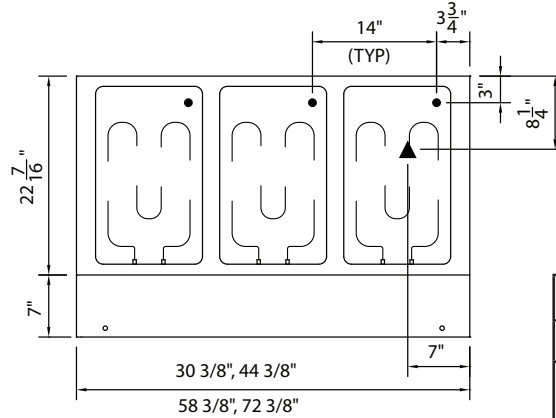
ELECTRICAL INFORMATION:

- 750 watt element under each compartment
- Wired to operate on 120, 208 or 240 Volt
- Single or Three phase
- AC current
- Each section with infinite switch
- Permanently wired, 6' long cord and plug provided

Aerohot®

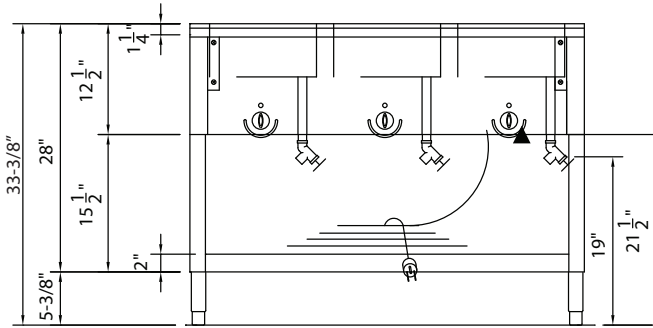
A.I.A. File No. 35-C-13

Catalog No. AFS-ELECSW

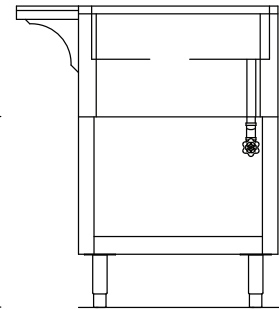


TOP VIEW

LEGEND	
▲	ELECTRICAL CONNECTION
"EP" = prefix on model number denotes portable unit	



FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS: (Consult factory for 3-phase electrical requirements and other options.)

Freight Class: 85

Model	Length		Width		Height		Top Openings	Cube ft. Crated	Weight	
	in	cm	in	cm	in	cm			lbs	kg
E302SW/EP302SW	30-3/8	77.2	22-7/16	57.1	33.38	84.8	2	23.4	81/90	36.8/40.9
E303SW/EP303SW	44-3/8	112.8	22-7/16	57.1	33.38	84.8	3	32.5	107/114	48.6/51.8
E304SW/EP304SW	58-3/8	148.3	22-7/16	57.1	33.38	84.8	4	41.5	138/144	62.7/65.5
E305SW/EP305SW	72-3/8	183.9	22-7/16	57.1	33.38	84.8	5	50.5	165/172	75.0/78.2

ELECTRICAL SPECIFICATIONS:

Cord and NEMA plug included

Model	120 Volt - 750 watt elements			208 Volt - 750 watt elements			240 Volt - 750 watt elements		
	Watts	Amps	NEMA	Watts	Amps	NEMA	Watts	Amps	NEMA
E302SW/EP302SW	1500	12.5	5-15	1500	7.2	6-20	1500	6.3	6-20
E303SW/EP303SW	2250	18.8	L5-30	2250	10.8	6-20	2250	9.4	6-20
E304SW/EP304SW	3000	25.0	5-50	3000	14.4	6-20	3000	12.5	6-20
E305SW/EP305SW	3750	31.3	5-50	3750	18.0	L6-30	3750	15.6	6-20

CONTACT FACTORY: Electric values & plug configurations change for 3 phase or when adding electric options.



Duke Manufacturing Co.
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St. Louis, MO 63102

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Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

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AEROHOT™ FOODSERVICE - HOT FOOD UNITS - ELECTRIC - SEALED WELLS

TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # SIS #
	Model: TSSU-60-16-HC Food Prep Table: <i>Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant</i>	



- TSSU-60-16-HC
- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
 - ▶ 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).
 - ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
 - ▶ Complies with ANSI/NSF-7.
 - ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
 - ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
 - ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
 - ▶ Heavy duty PVC coated wire shelves.
 - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest ¼" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-16-HC	2	4	16	60¾ 1534	30⅞ 766	36¾ 934	½ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	360 164

† Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

	APPROVALS: _____ _____	AVAILABLE AT: _____ _____
6/18-A	Printed in U.S.A.	

Model:
TSSU-60-16-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and 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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27½"L x 16"D (699 mm x 407 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.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (½size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



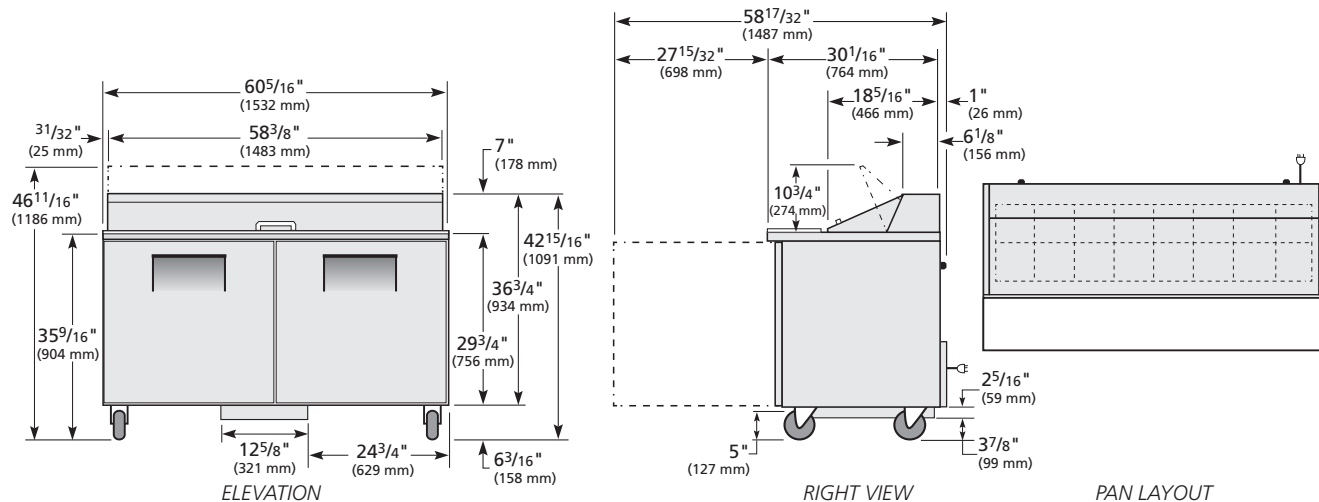
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

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
TSSU-60-16-HC	TFNY08E	TFNY05S	TFNY08P	TFNY083	

TRUE MANUFACTURING CO., INC.

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**FEDERAL INDUSTRIES**

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Belleville, WI 53508-9201

Phone: 800-356-4206
Fax: 608-424-3234
Email: geninfo@federalind.com
Website: www.federalind.com

The Signature of Quality

Project Name: _____

Item #: _____

Model #: _____ Qty: _____

Approval: _____

AIA#

SIS#

HIGH VOLUME REFRIGERATED BAKERY CASE

MODEL	DIMENSIONS (Includes End Panels)
<input type="checkbox"/> SGR3142	30.13 x 35.31 x 42 (in) 765 x 897 x 1067 (mm)
<input type="checkbox"/> SGR3642	36.13 x 35.31 x 42 (in) 918 x 897 x 1067 (mm)
<input type="checkbox"/> SGR5042	50.13 x 35.31 x 42 (in) 1273 x 897 x 1067 (mm)
<input type="checkbox"/> SGR5942	59.13 x 35.31 x 42 (in) 1502 x 897 x 1067 (mm)
<input type="checkbox"/> SGR7742	77.13 x 35.31 x 42 (in) 1959 x 897 x 1067 (mm)

MODEL	DIMENSIONS (Includes End Panels)
<input type="checkbox"/> SGR3148	30.13 x 35.31 x 48 (in) 765 x 897 x 1219 (mm)
<input type="checkbox"/> SGR3648	36.13 x 35.31 x 48 (in) 918 x 897 x 1219 (mm)
<input type="checkbox"/> SGR5048	50.13 x 35.31 x 48 (in) 1273 x 897 x 1219 (mm)
<input type="checkbox"/> SGR5948	59.13 x 35.31 x 48 (in) 1502 x 897 x 1219 (mm)
<input type="checkbox"/> SGR7748	77.13 x 35.31 x 48 (in) 1959 x 897 x 1219 (mm)



SGR5042 Shown



SGR5948 Shown

Display more product and serve more customers with presentation and value in mind. Designed for continuous case line-ups without middle end glass.

OPTIONAL ACCESSORIES

- | | |
|---|--|
| <input type="checkbox"/> Special Base Finish | <input type="checkbox"/> Legs |
| <input type="checkbox"/> Glass Shelves | <input type="checkbox"/> Cord & Plug |
| <input type="checkbox"/> Rear Wrapping Board | <input type="checkbox"/> Top Cutting Board, White |
| <input type="checkbox"/> Casters/Cord & Plug Included
(Self-Contained Models Only) | <input type="checkbox"/> Package Shelf |
| <input type="checkbox"/> Remote Condensing Unit (EEV
Included) | <input type="checkbox"/> Light Below Package Shelf |
| <input type="checkbox"/> Reflective Ends | <input type="checkbox"/> Black, Gold, or Chrome Wire Shelves |
| <input type="checkbox"/> White or Mirrored Interior Ends
with Laminated Exterior | <input type="checkbox"/> Front Glass and Rear Door Locks |
| <input type="checkbox"/> Reflective Rear Doors | <input type="checkbox"/> Joining Kit for Continuous Line-ups |

STANDARD FEATURES**Model Features**

- Tempered thermopane tilt-out front glass for easy cleaning. Front glass is sloped for high visual product display.
- Tempered thermopane glass top, ends, and doors.
- Removable sliding rear doors, shelf lights, shelf supports, and shelves.
- 31" has a swing door, hinged right or left.
- Steel base construction with a choice of six standard laminates on base. Other finishes optional.
- Removable, scratch-resistant, rustproof white display deck.
- Easily accessible light switch and adjustable temperature control.
- Average case temperature of 38° to 40° F is maintained.
- Rear access to the refrigeration system for quick and easy service.
- Designed for continuous line-ups.
- Black trim. Others optional
- Adjustable Leg Levelers

Refrigeration

- Condensate evaporator provided for a totally self-contained system.
- Oversized coil and low-velocity fan system maintains high humidity and product freshness.
- Easy clean, rustproof insulated evaporator coil compartment.
- Condenser air filter on self-contained units.
- Thermometer.
- R513a Refrigerant (R449a in Remote Applications)

Shelving

- Adjustable white wire shelves. Shelves are adjustable up and down and can also be tilted in three positions. 48" models have three tiers of shelves; 42" models have two tiers of shelves.

Lighting

- LED top light and shelf lights.

Agency Approvals

- UL Safety and UL Sanitation listed
- DOE 2017 Compliant



WARRANTY*
One year Parts and Labor
2nd thru 5th year part
only service compressor
(U.S.A and Canada)

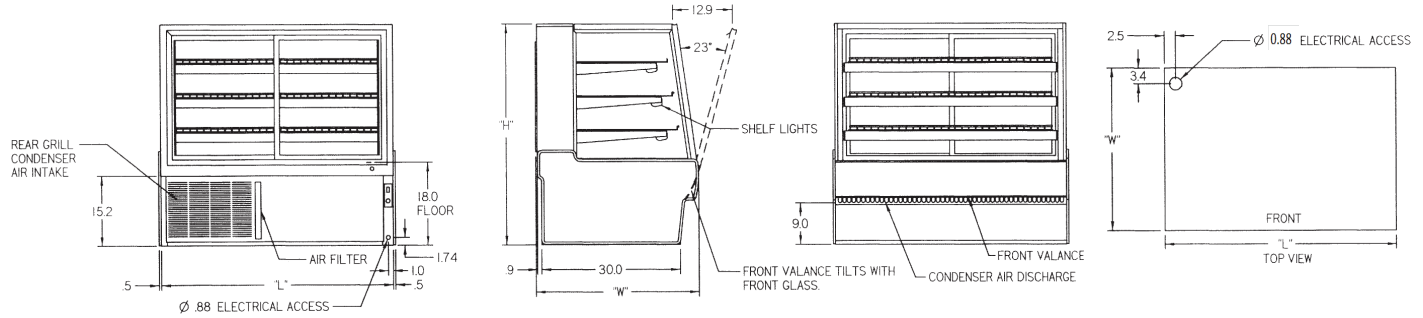
Note: Information is subject to change at any time.
Visit www.federalind.com for the most current specs.

AIA#	HIGH VOLUME REFRIGERATED BAKERY CASE
SIS#	Product Specifications

Intended Environment: Type I - Designed to operate in maximum ambient conditions of 75°F (24°C) and 55% relative humidity unless noted otherwise in system information below.

Zone	Intended Product To Be Displayed	Avg Prod Temp °F/°C
All	Packaged Refrigerated Products	38°F / (3.3°C)

DIMENSION: xx"/(mm)
DIMENSION TOLERANCE +/- 0.25 (6.4)



MODEL	DIMENSIONS				SHIPPING WHT		CAPACITY (BAKERY PAN)	SELF-CONTAINED 120/60/1 Permanently Connected	REMOTE 120/60/1	NEMA PLUG
	L	D	H1	UNITS	LBS	KILO				
SGR3142	31.13	35.31	42	in.	460	207	3 (18" X 26") & 3 (9" X 26")	1/3 HP - 8.0 AMPS	2.1 AMPS	5-15p
	791	897	1067	mm.						
SGR3148	31.13	35.31	48	in.	500	227	4 (18" X 26") & 4 (9" X 26")	1/3 HP - 8.0 AMPS	2.1 AMPS	5-15p
	791	897	1219	mm.						
SGR3642	36.13	35.31	42	in.	470	213	3 (18" X 26") & 3 (9" X 26")	1/3 HP - 9.0 AMPS	2.3 AMPS	5-15p
	918	897	1067	mm.						
SGR3648	36.13	35.31	48	in.	510	231	4 (18" X 26") & 4 (9" X 26")	1/3 HP - 8.0 AMPS	2.3 AMPS	5-15p
	918	897	1219	mm.						
SGR5042	50.13	35.31	42	in.	615	279	6 (18" X 26") & 3 (9" X 26")	1/2 HP - 10.5 AMPS	2.3 AMPS	5-15p
	1273	897	1067	mm.						
SGR5048	50.13	35.31	48	in.	690	313	8 (18" X 26") & 4 (9" X 26")	1/2 HP - 10.5 AMPS	2.3 AMPS	5-15p
	1273	897	1219	mm.						
SGR5942	59.13	35.31	42	in.	730	331	9 (18" X 26")	1/2 HP - 11.6 AMPS	2.5 AMPS	5-15p
	1502	897	1067	mm.						
SGR5948	59.13	35.31	48	in.	765	347	12 (18" X 26")	1/2 HP - 11.6 AMPS	2.5 AMPS	5-15p
	1502	897	1219	mm.						
SGR7742	77.13	35.31	42	in.	890	404	12 (18" X 26")	3/4 HP - 14.2 AMPS	3.3 AMPS	5-20p
	1959	897	1067	mm.						
SGR7748	77.13	35.31	48	in.	930	422	16 (18" X 26")	3/4 HP - 14.2 AMPS	3.3 AMPS	5-20p
	1959	897	1219	mm.						

- If a GFCI circuit is required, a GFCI Breaker MUST be used instead of GFCI receptacle.
- Refrigerated cases are designed to operate in a maximum of 75°F (24°C) ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.



FEDERAL INDUSTRIES
 A Standex Company
 215 Federal Avenue Belleville, Wisconsin 53508-9201

Phone: 800-356-4206
Fax: 608-424-3234
Email: Geninfo@Federalind.com
Website: Federalind.com



The Signature of Quality™

STANDARD COLOR LAMINATES



Special color laminates are available at additional cost and may affect delivery schedule.

Due to variations in the printing process, color may not be exact match. Please contact the factory for samples.



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FEDERAL INDUSTRIES — REFRIGERATED & NON-REFRIGERATED BAKERY, HOT & COLD DELI DISPLAYS

HEATED HOLDING

VULCAN**VP18**
18 PAN NON-INSULATED
HEATED HOLDING & PROOFING CABINET

Model VP18

**STANDARD FEATURES**

- Eighteen level heated holding and proofing cabinet accepts eighteen 18" x 26" pans or thirty-six 12" x 20" pans.
- Heavy duty 20 gauge polished stainless steel cabinet.
- Set of 5" casters, two swivel with brakes and two rigid.
- Full size glass door with field reversible heavy duty hinges, door latch mechanism, and gaskets provide visibility of the contents in the cabinet.
- Adjustable interior pan supports adjust on 3" centers and are removable for easy cleaning.
- Top mounted, control panel includes fan on/off switch, dial thermostat adjustable from ambient to 190°F, cabinet temperature thermometer, and switch to change from proofing to holding.
- Top mounted control panel is easy to use and out of the way of brooms, mops, and feet. Control panel on top eliminates removing control panel for cleaning.
- Fan and air tunnel provide even heat distribution.
- 2,000 total watt heating elements with stainless steel cover, 16.7 amps total draw.
- Requires 120 volt, single phase power supply.
- Furnished with top mounted power cord with strain relief and NEMA 5-20 plug (except for Canada which comes with a 5-30 plug).
- Furnished with ten pairs of tray slides.
- Includes 1/2 gallon water pan for proofing, drip trough and removable condensation pan on the bottom of cabinet.
- One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements.

SPECIFICATIONS

Eighteen level heated holding and proofing cabinet, Vulcan Model No. VP18. Heavy duty 20 gauge polished stainless steel cabinet. Four 5" casters, two swivel with brakes, two rigid. Glass door with heavy duty hinges, door latch mechanism and gaskets. Adjustable interior pan supports adjust on 3" centers and are removable for easy cleaning. Accommodates up to eighteen 18" x 26" sheet pans and thirty six 12" x 20" x 2 3/4" steam table pans. Includes 1/2 gallon water pan for proofing, drip trough and removable condensation pan on the bottom of cabinet. Top mounted, control panel includes fan on/off switch, dial thermostat adjustable from ambient to 190°F, cabinet temperature thermometer, and switch to change from proofing to holding. 2,000 total watt heating elements with stainless steel cover, 16.7 total amp draw. One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements. Requires 120 volt single phase power supply. Furnished with top mounted power cord with strain relief and NEMA 5-20 plug.

Exterior Dimensions:

25 1/4" W x 30 3/4" D x 71" H

UL Listed. Classified by UL to NSF Std. #4.

VULCAN

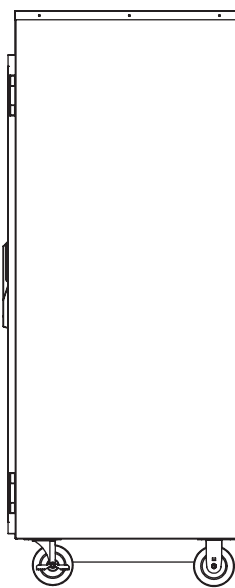
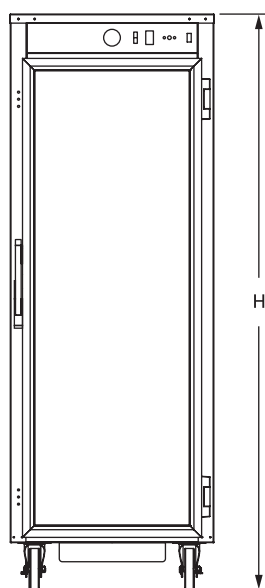
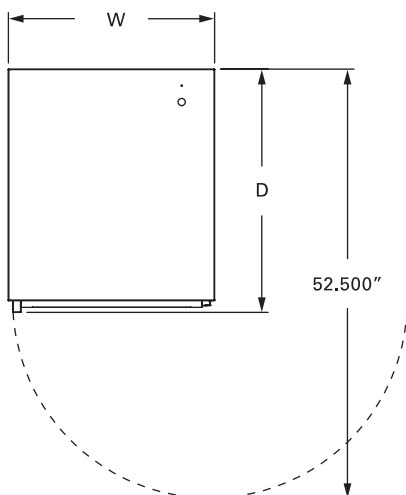
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

HEATED HOLDING



VP18
18 PAN NON-INSULATED
HEATED HOLDING & PROOFING CABINET



CAPACITY		DIMENSIONS	ELECTRICAL			SHIPPING WEIGHTS
18" X 26" PANS	12" X 20" PANS		EXTERIOR	VOLTS	WATTS	AMPS
18	36	25 1/4" W x 30 3/4" D x 71" H		120	2,000	16.7



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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # S/S #

Model:
T-72-HC

T-Series:
Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



T-72-HC





- ▶ True's solid 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), & 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.
 - ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
 - ▶ 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 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)
			W	D	H*						
T-72-HC	3	9	78 1/8 1985	29 1/2 750	78 3/8 1991	3/4 N/A	115/60/1 N/A	6.9 N/A	5-15P	9 2.74	575 261

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

   	APPROVALS: _____ _____	AVAILABLE AT: _____ _____
5/20 Printed in U.S.A.		

Model:
T-72-HC

T-Series:
Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



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), & 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.

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.
- Stem rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liners to match cabinet interior. 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

- Nine (9) adjustable, heavy duty PVC coated wire shelves 24 1/8"L x 22 3/8"D (613 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 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.



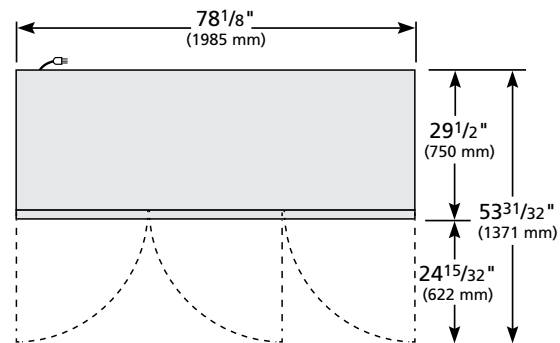
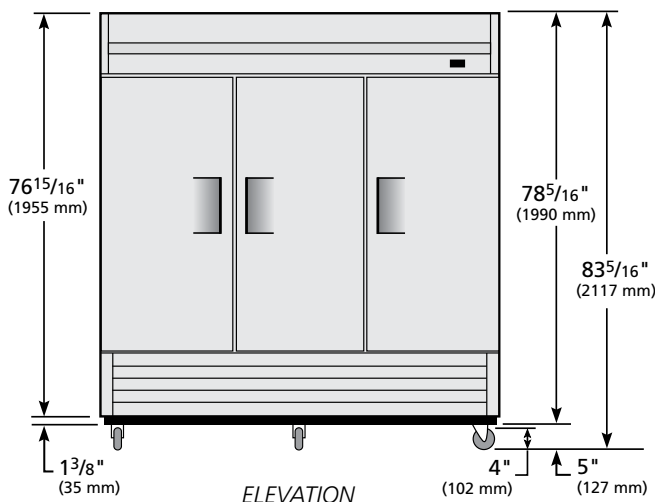
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 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).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(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
T-72-HC	TFEY01E	TFEY01S	TFEY01P	TFEY013	

TRUE MANUFACTURING CO., INC.

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



VC44E SERIES

Double Deck Electric Convection Ovens



Model VC44ED
Shown on optional casters



SPECIFIER STATEMENT

Double section, electric convection oven, Vulcan Model No. (VC44ED) (VC44EC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measure 29" w x 22 $\frac{1}{8}$ " d x 20" h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops per section. Each section heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

Exterior Dimensions:

40 $\frac{1}{4}$ " W x 41 $\frac{1}{8}$ " D (includes motor & door handles)

40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D (includes motor only)

70" H on 8" legs.

NSF listed. UL listed. UL listed to Canadian safety standards.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- VC44ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC44EC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

STANDARD FEATURES

- Stainless steel front, sides, top and legs
- Independently operated stainless steel doors with double pane windows
- 25 total KW
- $\frac{1}{2}$ H.P. two speed oven blower-motor
- Moisture vent
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interiors
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- One year limited parts and labor warranty

OPTIONS

- Complete prison package
 - Security screws only
- Casters
- Simultaneous chain driven doors
- 480V/60 Hz/1 or 3 phase
- Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Stainless steel rear motor enclosure
- Extra oven rack(s)
- Rack hanger(s)
- Stainless steel drip pan
- Down draft flue diverter for direct vent connection

VC44E SERIES – Double Deck Electric Convection Ovens

Approved by _____ Date _____ Approved by _____ Date _____



VC44E SERIES

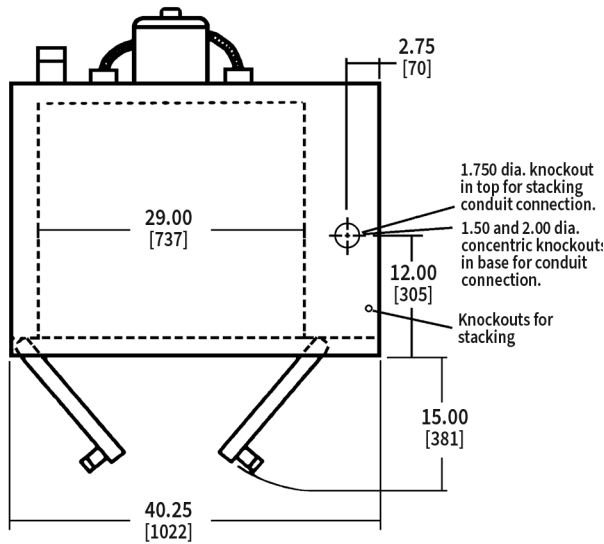
Double Deck Electric Convection Ovens

OPTIONAL VOLTAGES

- 480 volt, 60 Hz, 3 phase
- 220/380 volt, 50 Hz, 1 phase, 3 wire
- 220/380 volt, 50 Hz, 3 phase, 4 wire
- 240/415 volt, 50 Hz, 3 phase, 4 wire

CLEARANCES

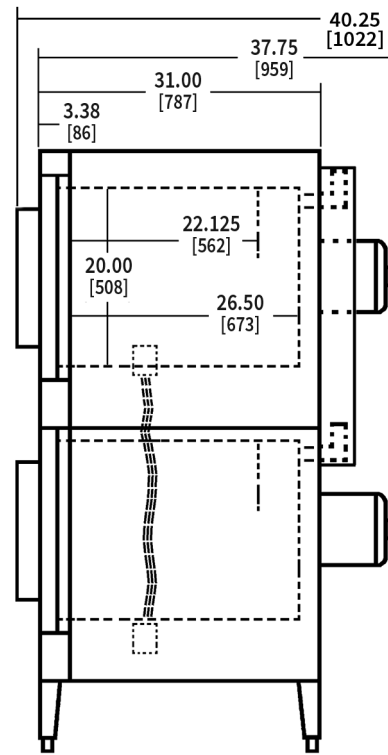
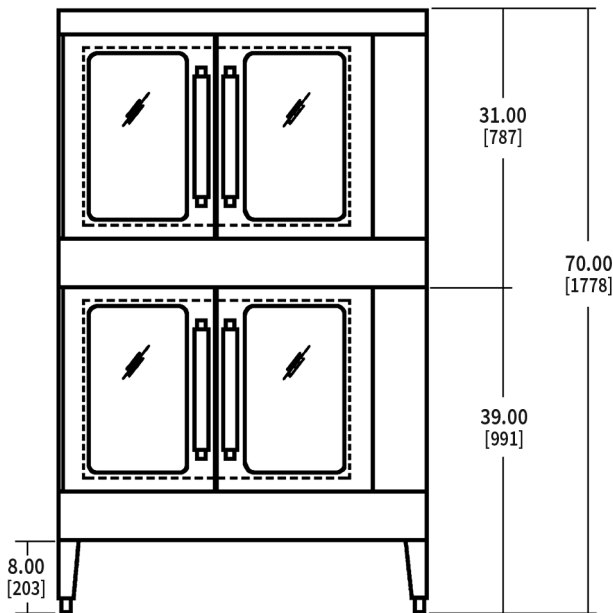
	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"



[CAD and/or Revit Files Available](#)

[INSTALLATION MANUAL](#)

40 $\frac{1}{4}$ " W x 41 $\frac{1}{8}$ " D (includes motor & door handles)
40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D (includes motor only)
70" H on 8" legs



Nominal Amps per Line Wire

Model	Total Conn.	3 Phase Load KW per Phase		1 Phase		3 Phase									Weight	
		X-Y	Y-Z	X-Z	208 Volt		240 Volt			480 Volt						
					208V	240V	X	Y	Z	X	Y	Z	X	Y		Z
VC44E	25 kW	8	8	9	120	104	70	66	70	66	58	66	28	30	30	778 lbs (352 KG) without skids/packaging 880 lbs (400 KG) with skids/packaging

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.



VHP SERIES
Heavy Duty Gas Hot Plate



Model VHP424



SPECIFIER STATEMENT

Exterior Dimensions:

34" wide x 31³/₈" deep x 12" working height

CSA design certified. NSF certified.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FEET.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- VHP212** 12" wide
- VHP424** 24" wide
- VHP636** 36" wide
- VHP848** 48" wide
- VHP212U** 12" wide with 4" elevated rear step-up burners
- VHP424U** 24" wide with 4" elevated rear step-up burners
- VHP636U** 36" wide with 4" elevated rear step-up burners
- VHP848U** 48" wide with 4" elevated rear step-up burners

STANDARD FEATURES

- Stainless steel sides, control panel, top trim and backsplash
- Full width pull out crumb tray
- Heavy duty cast iron top grates
- 30,000 BTU/hr. (27,500 BTU/hr. for LP gas) open burners with lift-off heads
- Standing pilot ignition system
- One infinite heat control valve for each burner
- 4" adjustable legs
- 3/4" NPT rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

OPTIONS

- Cutting board
- Condiment rail
- Plate rail
- Stainless steel stand with undershelf and casters

VHP SERIES – Heavy Duty Gas Hot Plate

Approved by _____ Date _____ Approved by _____ Date _____



VHP SERIES

Heavy Duty Gas Hot Plate

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

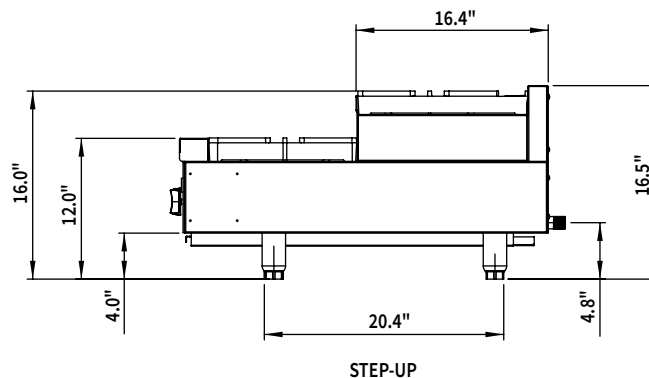
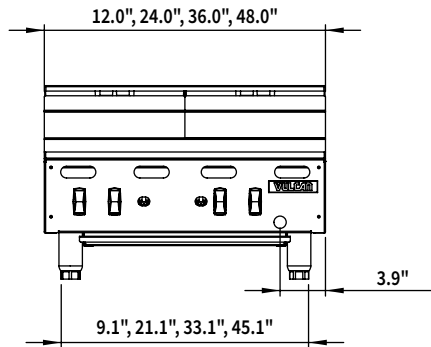
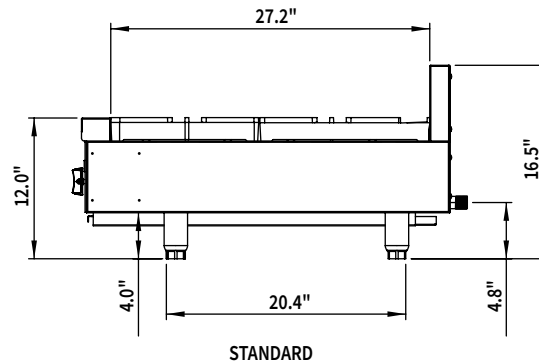
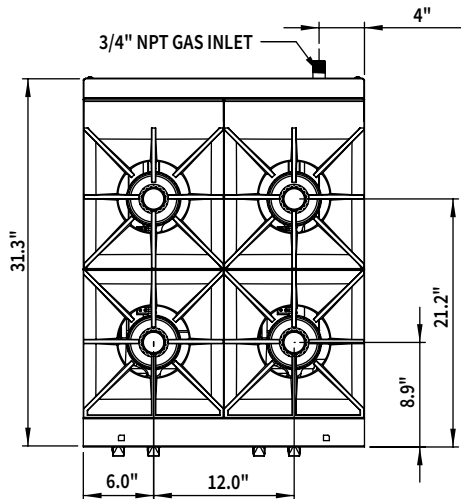
1. A gas pressure regulator supplied with the unit must be installed. Natural gas 5.0" (127 mm) W.C., propane gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

NOTE: In The Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. Equipment Clearance

	Non-Combustibles		Combustibles	
	Sides	Back	Sides	Back
Standard	0"	0"	13"	6"
Step-Up	0"	0"	13"	9"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



▶ CAD and/or Revit Files Available

Model	Width	Depth	Overall Height*	Working Height*	No. of Burners	Total BTU/Hr. Natural Gas	Total BTU/Hr. Propane Gas	Approximate Shipping Wt. (Lb./KG)
VHP212	12"	31 3/8"	16 5/8"	12"	2	60,000	55,000	95 lbs./43 kg
VHP424	24"				4	120,000	110,000	165 lbs./74 kg
VHP636	36"				6	180,000	165,000	265 lbs./119 kg
VHP848	48"				8	240,000	220,000	310 lbs./140 kg

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.



VMG SERIES

Manual Control Heavy-Duty
Gas Griddle



Model VMG36



SPECIFICATIONS

Low profile heavy duty gas griddle, Vulcan model No. _____ Stainless steel front, sides, and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width. One high range infinite heat control valve per burner. 3½" wide stainless steel grease trough. ¾" rear gas connection and pressure regulator.

Exterior Dimensions:

_____ "w x 31½" d x 15½" h on 4" legs

SPECIFY TYPE OF GAS WHEN ORDERING

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- VMG24** 24" w x 24" d griddle plate
- VMG36** 36" w x 24" d griddle plate
- VMG48** 48" w x 24" d griddle plate
- VMG60** 60" w x 24" d griddle plate
- VMG72** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides, and front top ledge with "Cool Bullnose" design
- Fully welded stainless and aluminized steel chassis frame
- 11" low profile cooking height on 4" adjustable legs
- 1" thick polished steel griddle plate with 12 gauge, 4" stainless steel back and tapered side splashes
- Spatula wide 3½" grease gutter and grease chute is fully welded for easier cleaning and to stop grease migration
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models)
- One high range infinite heat control valve per burner
- Bottom heat shields
- Standing pilot ignition system
- ¾" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (see last page)

VMG SERIES - HEAVY DUTY MANUAL GAS GRIDDLE

Approved by _____ Date _____ Approved by _____ Date _____



VMG SERIES

Manual Control Heavy Duty Gas Griddle

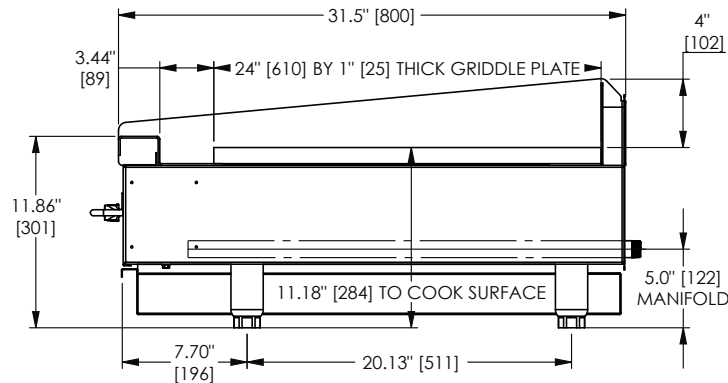
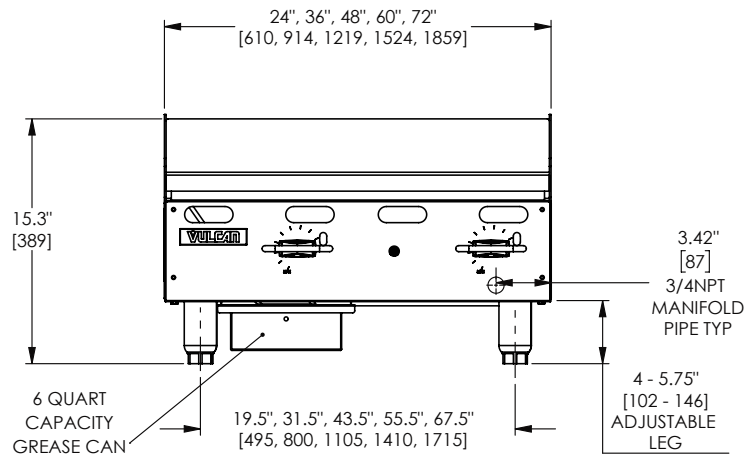
INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

NOTE: In The Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
VMG24	24"	31½"	15¼"	11⅞"	2	54,000	1	285 lbs./129 kg.
VMG36	36"	31½"	15¼"	11⅞"	3	81,000	1	400 lbs./181 kg.
VMG48	48"	31½"	15¼"	11⅞"	4	108,000	1	480 lbs./218 kg.
VMG60	60"	31½"	15¼"	11⅞"	5	135,000	2	650 lbs./295 kg.
VMG72	72"	31½"	15¼"	11⅞"	6	162,000	2	790 lbs./358 kg.

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.



VMG SERIES

Manual Control Heavy Duty Gas Griddle

ACCESSORIES (packaged and sold separately)



DESCRIPTION

PLATE RAIL

Stainless steel plate rail,
10 $\frac{5}{8}$ " depth

*Note: Standard plate rail accessories
are incompatible with rear grease
trough griddles*

ITEM

- PLTRAIL-24** VMG24
- PLTRAIL-36** VMG36
- PLTRAIL-48** VMG48
- PLTRAIL-60** VMG60
- PLTRAIL-72** VMG72

FOR



CONDIMENT RAIL

Stainless steel condiment rail,
10 $\frac{5}{8}$ " depth. Pans not included.

*Note: Condiment rail accessories are
incompatible with rear grease trough
griddles*

- CONRAIL-24** VMG24
- CONRAIL-36** VMG36
- CONRAIL-48** VMG48
- CONRAIL-60** VMG60
- CONRAIL-72** VMG72



CUTTING BOARD

Stainless steel cutting board
with Sani-Tuff®, 10 $\frac{5}{8}$ " depth

*Note: Cutting board accessories are
incompatible with rear grease trough
griddles*

- CUTBD-24** VMG24
- CUTBD-36** VMG36
- CUTBD-48** VMG48
- CUTBD-60** VMG60
- CUTBD-72** VMG72



HOSE

$\frac{3}{4}$ " x 4' long gas flex hose
and quick disconnect

- 3/4QD-HOSE-4** All VMG



BANKING STRIP

Griddle Banking Strip

- BANKING-STRIP** All VMG



EQUIPMENT STAND

Universal equipment stand 24"H,
 $\frac{1}{2}$ " marine edge, undershelf,
stainless steel, 5" casters

- STAND/C-24** VMG24
- STAND/C-36** VMG36
- STAND/C-48** VMG48
- STAND/C-60** VMG60
- STAND/C-72** VMG72

INTEGRATED STAND

Equipment stand integrated into griddle unit
(37" working height)

- ISTAND/C-24** VMG24
- ISTAND/C-36** VMG36
- ISTAND/C-48** VMG48
- ISTAND/C-60** VMG60
- ISTAND/C-72** VMG72

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.

GRIDDLE STAND REFRIGERATOR

Model: D60GN

Natural Refrigerant R-290 Model

60" Griddle Stand Refrigerator



ENERGY STAR® Qualified Commercial Refrigerator

Stainless steel exterior and interior, reinforced stainless steel work top with drip guard marine edge and stainless steel case back.



Options and Accessories

(upcharge and lead times may apply)

Flat top in lieu of marine edge	Integral heat shield top
16 gauge stainless steel top (flat or marine)	Cylinder locks
Condensing unit on left (standard on right)	Top extensions (flat or marine edge)
Special electrical requirements (consult factory)	

Consult factory for other model configurations, options and accessories.

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant¹
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Expansion valve system
- Easily serviceable, front slide outcondensing unit

CABINET ARCHITECTURE

- High density, non-CFC polyurethane foamed-in-place insulation
- Easy glide, fully extendable drawers designed to hold 6" deep pans side-by-side
- Smooth, polished chrome drawer handles
- One-piece, snap in magnetic Santoprene™ drawer gaskets
- Heavy duty drawer track with built in drawer safety clips
- Drawers designed to hold 250 lb. capacity
- (4) drawer pan divider bars*
- 4" casters on support plates

* Pans supplied by others

MODEL FEATURES

- Electronic control, off cycle defrost
- Front breathing

¹ R-290 refrigerant meets all federal and state regulatory requirements.

APPROVAL:



Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	12.7 (360 cu l)
Width, Overall (inches)	60 (1524 mm)
Depth, Overall (inches) (including handles)	35 (897 mm)
Height, Overall (inches) (including 4" casters)	26 (670 mm)
Number of Drawers	2

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/4+
Capacity (BTU per hour)*	2610

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Feed Wires (including ground)	3
Total Amps (International)	4.2 (2.2)
10 ft. Cord/Plug [attached] (International)	Yes (No)

SHIPPING DATA

Weight (pounds)	495 (225 kg)
Height - Crated (inches)	30 (762 mm)
Width - Crated (inches)	78 (1981 mm)
Depth - Crated (inches)	39 (991 mm)

DRAWER PAN DIVIDERS (supplied with model)

CM2-0682 4 (two per drawer)

See drawer pan configurations on right (**pans not supplied**). For other drawer pan configurations, consult factory.

TOP WEIGHT CAPACITY

Max. Top Weight Capacity (pounds) 1000 (454 kg)

* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
(varies by country)



Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

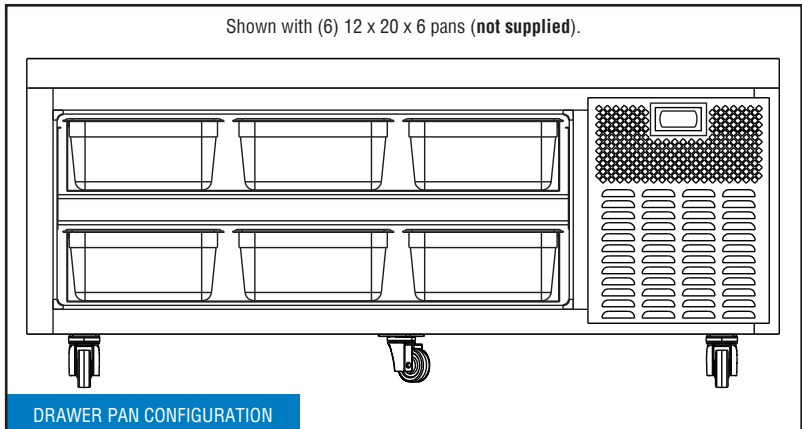
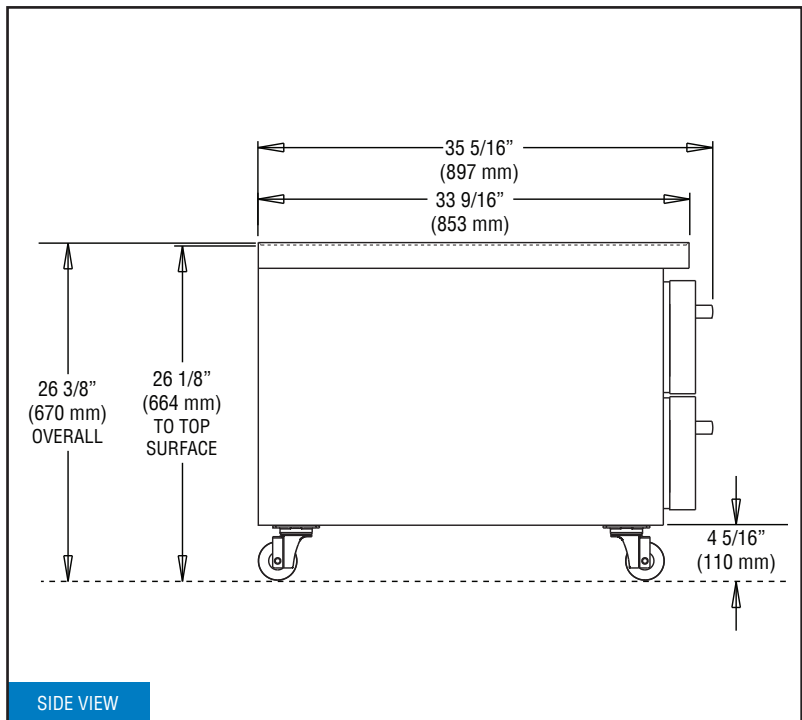
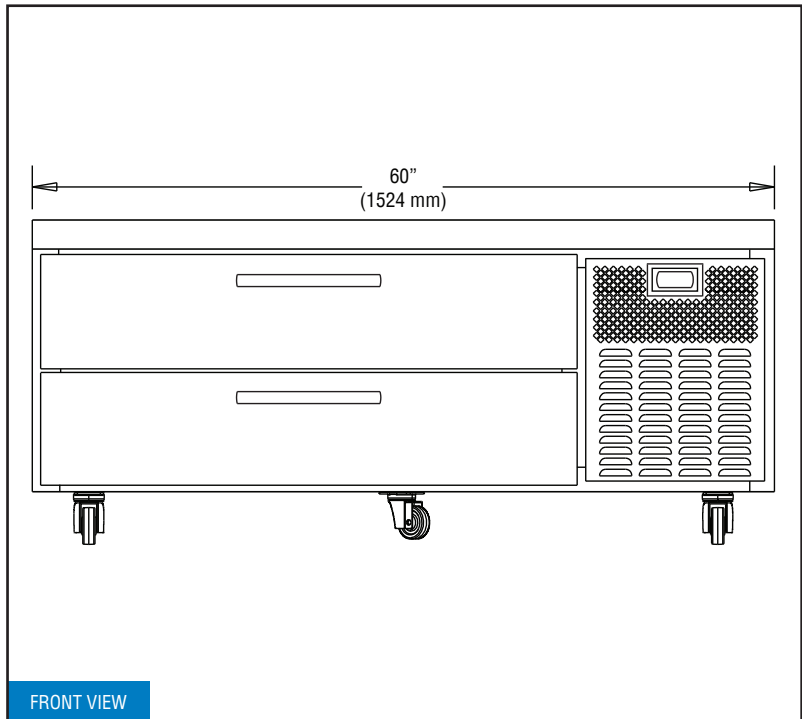
Due to our continued efforts in developing innovative products, specifications subject to change without notice.



PROUDLY
DESIGNED & ASSEMBLED
IN THE U.S.A.

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A Division of National Refrigeration & Air Conditioning Products, Inc.

Model Plan Views




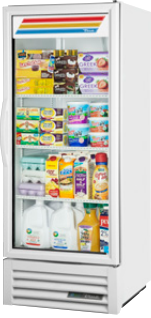

 <p>TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION</p> <p>2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com</p>	<p>Project Name: _____</p>	A/A #
	<p>Location: _____</p>	SIS #
	<p>Item #: _____ Qty: _____</p>	
	<p>Model #: _____</p>	

Model: GDM-12-HC~TSL01 **Glass Door Merchandiser:** *Swing Door Refrigerator with Hydrocarbon Refrigerant~True Standard Look Version 01*



- GDM-12-HC~TSL01**
- ▶ The world's #1 manufacturer of glass door merchandisers.
 - ▶ Environmentally friendly R290 hydrocarbon refrigerant. Zero (0) ozone depletion potential (ODP) & three (3) global warming potential.
 - ▶ Energy efficient, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
 - ▶ Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
 - ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
 - ▶ Self closing door. Positive seal, torsion type closure system.
 - ▶ "Low-E", double pane thermal insulated glass door assembly with mitered plastic channel frame. The latest in energy efficient technology.
 - ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
 - ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Bottom mounted units feature**
- ▶ "No stoop" lower shelf to maximize product visibility.
 - ▶ Easily accessible condenser coil for cleaning.

Exterior Color Options




		
Standard Black Exterior	Optional White Exterior	Optional Stainless Exterior

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)
			W	D†	H						
GDM-12-HC~TSL01	1	3	24 ⁷ / ₈ 632	23 ¹ / ₈ 588	62 ³ / ₈ 1585	1/8 N/A	115/60/1	2.0 N/A	5-15P	9 2.74	195 89

† Depth does not include 1 1/8" (42 mm) for door handle or 1" (26mm) for rear bumpers

   	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
<p>9/18 Printed in U.S.A.</p>		

Model:
GDM-12-HC~TSL01

Glass Door Merchandiser:
Swing Door Refrigerator with Hydrocarbon Refrigerant~True Standard Look 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, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

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. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is 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 leg levelers.
- Door sign decal. Variety of decal options available.

DOOR

- "Low-E", double pane thermal insulated glass door assembly with mitered plastic channel frame. The latest in energy efficient technology.
- Door fitted with 12" (305 mm) long integrated handle.
- Self closing door. Positive seal, torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 20 5/8" L x 17 1/2" D (524 mm x 445 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled 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.



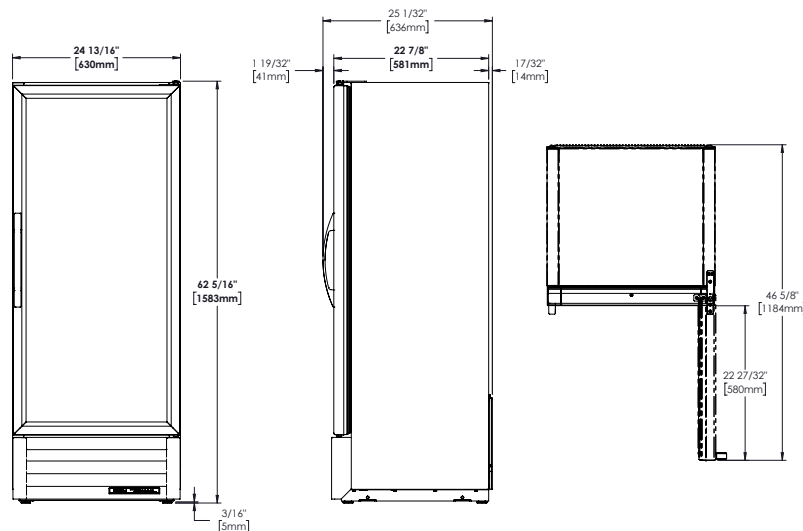
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- White exterior.
- Stainless steel exterior.
- Black aluminum interior liner with black shelving.
- Stainless steel interior liner.
- 2 1/2" (64 mm) diameter castors.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Barrel Locks located in grill assembly (requires one per door)
- Additional shelves.
- TrueFlex gravity feed organizers.
- Pricing strips.

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
GDM-12-HC~TSL01					

TRUE MANUFACTURING CO., INC.

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

Stainless Steel Hydraulic Piston Sausage Stuffers With 48 lb. (22 kg.) Capacity

ITEM: 45920 45959 45869
MODEL: SS-ES-0048-FS SS-ES-0048-F SS-ES-0048-FT

Experience the power of hydraulic technology that makes sausage stuffing smoother and more efficient than ever.

The hydraulic piston ensures consistent pressure, making it easy to control the sausage stuffing process and achieve professional results every time. It's built to withstand the demands in the kitchens. Upgrade your sausage-making game with this equipment.

FEATURES:

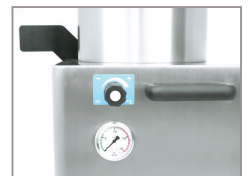
- 2 wheels and handle for easy transport
- Easily accessible speed control
- Pressure gauge
- Removable lid; adjustable lock nuts with handle
- Independent hydraulic oil reservoir
- Thermal protected motor
- Automatic knee lever lock until the piston reaches the lower position



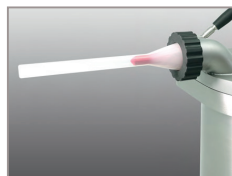
Knee lever with reversible operating direction



Adjustable anti-vibration feet



Speed control and pressure gauge



3 Transparent nozzles, ø ext. 14, 20 and 30 mm. Maximum hygiene, without edges



Removable lid, adjustable lid lock nuts with handles



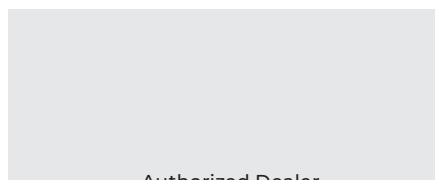
Fully stainless steel barrel bottom with water draining outlet. Simple cleaning.

1-833-487-3686

www.trentoequipment.com

sales@trentoequipment.com

Follow us on social media @trentoequipment



Authorized Dealer



For 45920

NEMA 5-20P
125VAC / 20 AMP



For 45959

NEMA 6-15P
250VAC / 15 AMP



For 45869

NEMA L15-20P
250VAC / 20 AMP



Sausage Stuffers

Technical Specification			
Features	1300 W, 110V with 1Ph	1300 W, 220V with 1Ph	1110 W, 208V with 3Ph
Item	45920	45959	45869
Model	SS-ES-0048-FS	SS-ES-0048-F	SS-ES-0048-FT
Approx. Meat Capacity	48 lb. (22 kg.)		
Barrel Capacity	26.6 Qt. (25.2 L)		
Operating Temperature	40° - 100° F (5° - 40° C)		
Power	1300 W / 1.75 hp		1100 W / 1.5 hp
Electrical	110V / 60Hz / 1Ph	220V / 60Hz / 1Ph	208V / 60Hz / 3Ph
Amps	18 A	8.8 A	5.6 A
Net Weight	310 lb. (140 kg.)		
Net Dimensions (WDH)	23" x 21" x 49" (584 x 533 x 1245 mm)		
Gross Weight	350 lb. (160 kg.)		
Gross Dimensions (WDH)	21" x 27" x 54" (533 x 686 x 1372 mm)		
Plug Type	NEMA 5 - 20P	NEMA 6 - 15P	NEMA L15 - 20P



Other Accessories (Sold Separately)		
Item	Description	Compatible
69577	Black Stainless Steel Swivel Caster with Break	45920, 45959, 45869

TECHNICAL DRAWINGS

