



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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Project Name: \_\_\_\_\_

A/A #

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

S/S #

Model #: \_\_\_\_\_

Model:  
**T-23-1-G-1**

**T-Series:**  
Reach-In Combination Half Swing Door Refrigerator



**T-23-1-G-1**

- ▶ True's combination half 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.
- ▶ Oversized, factory balanced, refrigeration system holds 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 door.
- ▶ Patented integrated door light (IDL) system for high product visibility in 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.



Scan code for video

**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) |
|------------|-------|---------|----------------------------------|-----|------|-----|--------------|------|--------------|-----------------------------------|---------------------------|
|            |       |         | L                                | D†  | H*   |     |              |      |              |                                   |                           |
| T-23-1-G-1 | 2     | 3       | 27                               | 29¾ | 78¾  | 1/3 | 115/60/1     | 7.9  | 5-15P        | 9                                 | 290                       |
|            |       |         | 686                              | 756 | 1991 | 1/3 | 230-240/50/1 | 4.0  | ▲            | 2.74                              | 132                       |

† Depth does not include 1 3/8" (35 mm) for door handle.

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
**T-23-1-G-1**

**T-Series:**  
Reach-In Combination Half Swing Door Refrigerator



## 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 (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 motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures 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 - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. 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 door - stainless steel exterior with white aluminum liner to match cabinet interior. Glass half door - "Low-E", double pane thermal glass assembly with extruded aluminum frame. Door locks standard.
- Solid door fitted with 12" (305 mm) long, lifetime guaranteed recessed handle. 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

- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

### LIGHTING

- Fluorescent interior lighting. Glass door utilizes full-length, patented, integrated door light (IDL) system. Safety shielded.

### MODEL FEATURES

- Exterior temperature display.
- 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.



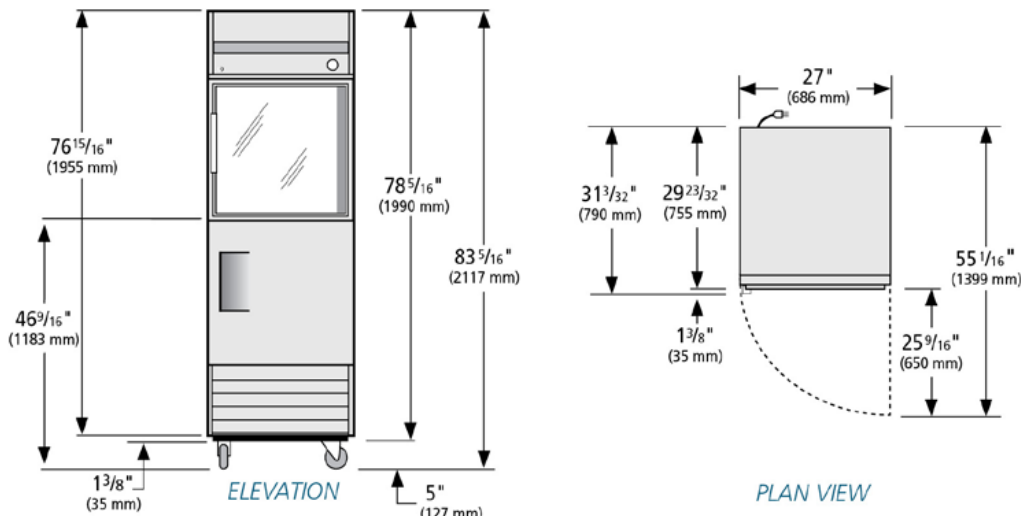
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 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).

## 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 |
|------------|-----------|---------|---------|---------|------|
| T-23-1-G-1 | TFGY19E   | TFGY09S | TFEY06P | TFGY193 |      |

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

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