



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TSID-72-6-L

Display Cases:
Low Height Single Duty Refrigerated Deli Case



TSID-72-6-L


- ▶ 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 self-service display case.
- ▶ Cabinet is NSF-7 certified to hold open food product.
- ▶ Oversized, factory balanced, refrigeration system holds 38°F to 40°F (3.3°C to 4.4°C). Gravity coil refrigeration system provides high humidity environment for exceptional preservation of meats and deli products.
- ▶ "Low-E", double pane thermal glass front display and self-closing rear doors provide maximum insulation value for greater efficiency and energy savings.
- ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- ▶ Case is equipped with front and rear light sources for maximum product display. Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.
- ▶ Automatic defrost system; time-initiated, time-terminated.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. 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 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						
TSID-72-6-L	3 fr/ 3 bk	1	72½ 1842	32½ 816	42 1067	1/3 N/A	115/60/1	8.3 N/A	5-15P	9 2.74	N/A N/A

† Depth does not include 1/8" (16 mm) for door handles.

	APPROVALS:	AVAILABLE AT:
8/16 Printed in U.S.A.		

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TSID-72-6-L

Display Cases: Low Height Single Duty Refrigerated Deli Case



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 self-service display case that brilliantly displays deli meats and cheese.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Gravity coil refrigeration system provides high humidity environment for exceptional preservation of meats and deli products.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 38°F to 40°F (3.3°C to 4.4°C).
- Automatic defrost system; time-initiated, time-terminated.
- Condensing unit located behind grill in back of unit. Entire system slides out for easy cleaning and maintenance.

CABINET CONSTRUCTION

- Exterior - non-peel or chip laminated vinyl; white sides with black front and back grills.
- Stainless steel counter top provides surface for equipment such as registers and point-of-purchase novelties.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with covered corners.

- Insulation - entire cabinet structure is 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 leg levelers.

DOORS

- Front and rear door assemblies feature "Low-E", double pane thermal insulated glass. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long handle.
- Self-closing doors. Sliding doors ride on stainless steel V-Channel with stainless steel bearings for smooth, even, positive closure. Doors fit within plastic channel frame.
- Front glass doors slanted 12° to minimize reflection from overhead lighting enhancing your cold product presentations.

SHELVING

- One (1) adjustable, heavy duty PVC coated wire shelf 67 3/4" L x 22" D (1721 mm x 559 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Case equipped with front and rear light sources for maximum product display. Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.

- Cabinet lighting utilizes electronic ballast and T-8 bulbs for brighter illumination, longer bulb life and increased energy efficiency. Lamps are safety shielded.

MODEL FEATURES

- 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

RECOMMENDED OPERATING CONDITIONS

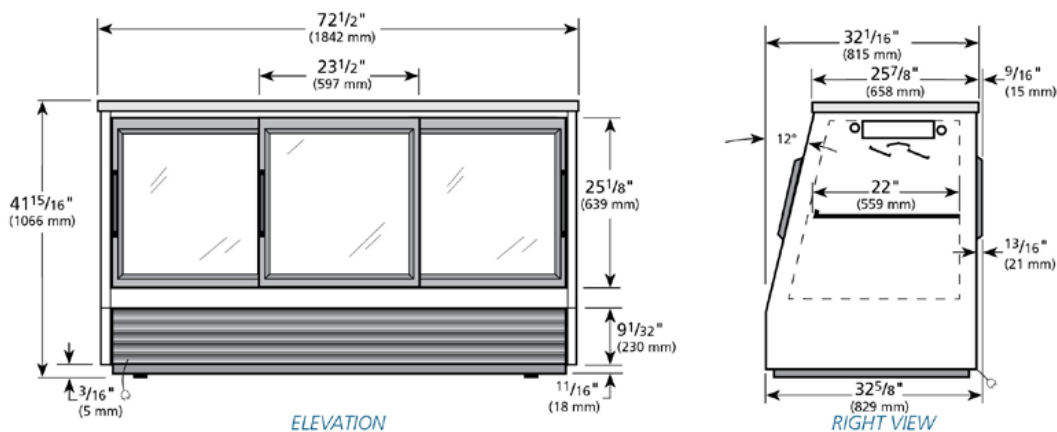
- TSID refrigerated models are designed to operate in an environment where temperatures and humidity do not exceed 75°F (24°C) and 55% relative humidity.

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Ratchet locks (requires 4).
- Additional shelves.
- Additional non-lighted shelves (lighted shelf available as replacement only).

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
TSID-72-6-L	TFQZ53E	TFQZ51S	TFQZ53P	TFQZ533	

*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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