

TRUE EUROPE

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Model #:

Mode	l:		
TGU	-3-	Η	C

Gastronorm Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



TGU-3-HC

- True undercounter units 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, environmentally friendly (R290) force-air refrigeration system holds .5°C to 3.3°C (33°F to 38°F).
- 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).
- Stainless steel exterior front, top and ends. Matching aluminum finished back.
- Radius countertop.
- Stainless steel interior and door liners.
- LED temperature display.
- Front breathing.
- > 3 sets of ½gastronorm rails with stainless steel shelves per door section.
- Foamed-in-place using Ecomate. A new, innovative, 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 next whole millimeter (inches rounded up to the next $\frac{1}{2}$ ").

			Cabinet Dimensions (mm)					NEMA	Cord Length	Crated Weight	
Model	Doors	Shelves	L	D	Н	HP	Voltage	Amps		(total m)	(kg)
TGU-3-HC	3	9	1880	705	864	1⁄5	230-240/50/1	1.5		Varies	209

▲ Plug type varies by country.

CC	APPROVALS:	AVAILABLE AT:
CE natural refrigerant.		
3/14 Printed in U.S.A.		

Model: TGU-3-HC

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Solid 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).
- Oversized, factory balanced, refrigeration system with guided airflow to provide uniform product temperature.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperature of .5°C to 3.3°C (33°F to 38°F) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True undercounter units 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.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Matching aluminum finished back.
- Interior stainless steel interior and door liners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

DOORS

- Stainless steel fronts and liners.
- Each door fitted with 305 mm (12") long recessed handle that is foamedin-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

- Three (3) stainless steel shelves 324 mm L x 534 mm D (12³/₄" x 21") per section.
- Three (3) sets of ½ gastronorm rails per section.

MODEL FEATURES

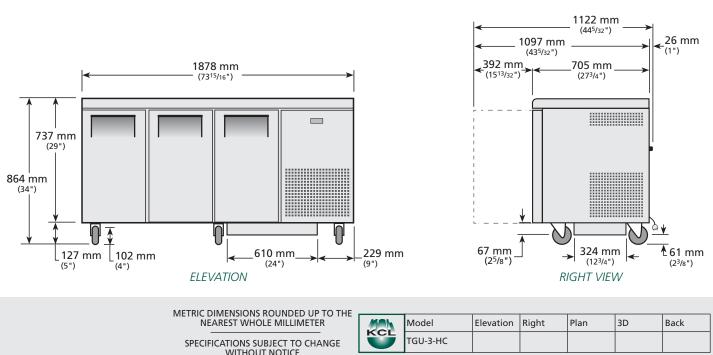
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Self-contained condensate pan. No need for external drain.

ELECTRICAL

Unit completely pre-wired at factory and ready for final connection to a 230-240/50/1 phase dedicated outlet.
Plug type varies by country.

OPTIONAL FEATURES/ACCESSORIES Upcharge and lead times may apply.

- 153 mm (6") standard legs (requires leg mounting plates).
- □ 153 mm (6") seismic/flanged legs (requires leg mounting plates).



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PLAN VIEW