



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TRUGDM-36

Glass Door Merchandiser:
Slide Door Counter-Top Refrigerator



TRUGDM-36

- ▶ 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.
- ▶ NSF-7 compliant for open food product.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - high quality stainless steel front, sides, back, and top.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with 300 series stainless steel floor.
- ▶ Self closing doors. Counter-balanced weight system for smooth, even, positive closing.
- ▶ "Low-E", double pane thermal glass door assemblies. The latest in energy efficient technology.
- ▶ Entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- ▶ Safety shielded fluorescent interior lighting for longer, brighter, shadow-free illumination.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D [†]	H*						
TRUGDM-36	2	8.2 233	3	36 915	21 534	34 864	1/5	115/60/1	4.8	5-15P	9 2.74	240 109

[†] Depth does not include 7/8" (23 mm) for door handles.

* Height does not include 37/8" (99 mm) for castors.



3/08

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

TRUGDM-36

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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 (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.

CABINET CONSTRUCTION

- Exterior - high quality stainless steel front, sides, back, and top.
- Interior - attractive, NSF approved, white aluminum liner with 300 series stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Cabinet fitted 2 1/2" (64mm) castors.

DOORS

- "Low-E", double pane thermal glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) handle.
- Self closing doors. Counter-balanced weight system for smooth, even positive closing.

SHELVING

- Two (2) organizer shelves 31 3/4" L x 12" D (807 mm x 305 mm) and one (1) bottom flat shelf 31 3/4" L x 7 1/2" D (807 mm x 191 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

- Safety shielded fluorescent interior lighting.
- Cabinet lighting utilizes electronic ballast and T-8 bulbs for brighter illumination, longer bulb life and increased energy efficiency.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

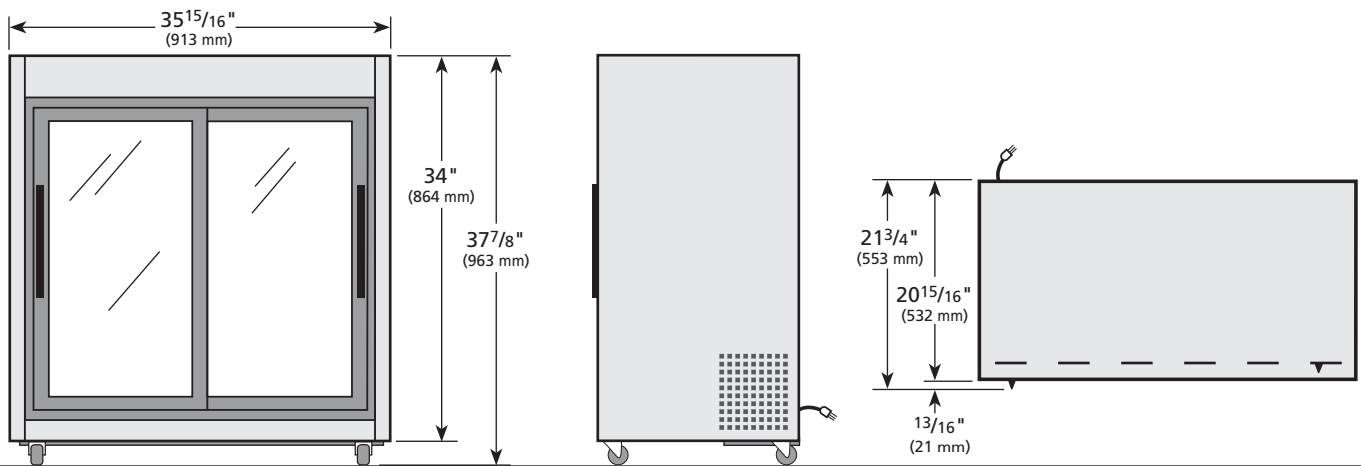
ELECTRICAL

- 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

PLAN VIEW



ELEVATION

RIGHT VIEW

PLAN VIEW

WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

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