



TRUE FOOD SERVICE EQUIPMENT, INC.

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 Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TSID-72-6-L

Display Case:
Low Height Single Duty 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 display case that brilliantly displays deli meats and cheeses.
- ▶ 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).
- ▶ "Low-E", double pane thermal glass front and rear self-closing 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. 300 series stainless steel floor with coved corners.
- ▶ Entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- ▶ Case is equipped with front and rear light sources for brilliant product display. Fluorescent lamps are low UV emitting to enhance product appearance and increase shelf life.
- ▶ Automatic defrost system; time-initiated time-terminated.

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						
TSID-72-6-L	6	25 708	1	72 1/2 1842	32 1/8 816	42 1067	1/3	115/60/1	8.3	5-15P	9 2.74	560 255

† Depth does not include 5/8" (16 mm) for door handles.



APPROVALS:

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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 display case that brilliantly displays deli meats and cheeses.

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. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.

- Welded, heavy duty galvanized frame rail dipped in rust inhibiting enamel paint for corrosion protection.
- Frame rail fitted with leg levelers.

DOORS

- Front and rear door assemblies feature "Low-E", double pane thermal glass. The latest in energy efficient technology.
- 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.
- Each glass door is fitted with a 12" (305 mm) long handle.
- Front glass doors slanted to minimize reflection from overhead lighting enhancing your cold product presentations.

SHELVING

- One (1) adjustable, heavy duty PVC coated wire shelf 67³/₄" L x 22" D (1721 mm x 559 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves adjustable on 1/2" (13 mm) increments.

LIGHTING

- Case is equipped with front and rear light sources for brilliant 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.



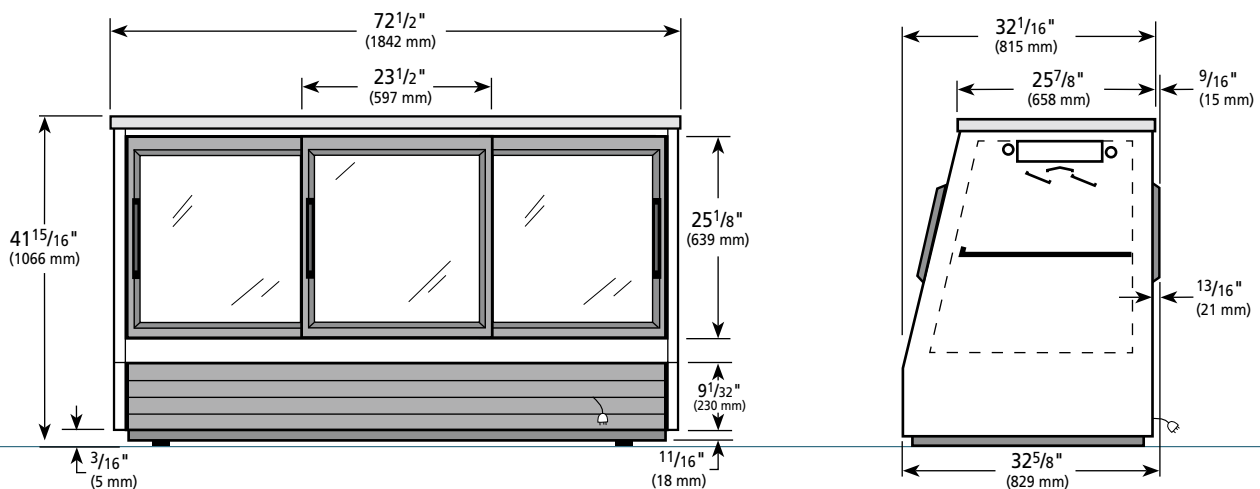
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 2¹/₂" (64 mm) diameter castors.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Black exterior.
- Stainless exterior.
- Ratchet locks (requires 4)
- Additional non-lighted shelves (lighted shelf available as replacement only).
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



ELEVATION

RIGHT VIEW

WARRANTY

One year warranty on all parts & 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



Model	Elevation	Right	Plan	3D
TSID-72-6-L	TFQ053E	TFQ250S	TFQ253P	TFQ2533

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