

TCGG-48-HC-LD

True's curved glass deli case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products. High humidity gravity coil refrigeration system maintains 38°F to 40°F (3.3°C to 4.4°C) for the freshest display of meats, cheeses and deli products. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Cabinet is NSF/ANSI Standard 7 certified to hold open food product. Insulated double pane curved front glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety. Two (2) adjustable, lighted, cantilevered PVC coated shelves. LED lights are low UV emitting to enhance product appearance and increase shelf life. Exterior – durable and permanent no peel or chip white powder coated cold rolled steel with stainless steel top and trim. White aluminum interior sides and top. Stainless steel floor with coved corners.