

TDM-R-59-GE/GE-W-W

True's refrigerated display merchandisers combine efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of high end desserts and pastries. 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). High capacity, factory balanced refrigeration system that has two (2) temperature range options. Standard temperature range maintains cabinet temperatures of 33°F to 41°F (.5°C to 5°C), ideally suited for refrigerated bakery and cold deli products. Optional temperature range maintains cabinet temperatures of 42°F to 65°F (5.5°C to 18.3°C), ideally suited for chocolate & wine options. Exclusive reversing condenser fan motors. Fan motors reverse during defrost off cycles to help keep condenser coil free from dirt, dust and debris. Cabinet is NSF/ANSI Standard 7 certified to hold open food product. Two (2) rear sliding glass doors for back access. Exterior – powder coated FDA white rounded front and back, white aluminum aesthetic side and front panels. Color options available (upcharge may apply) – black or stainless. Curved glass front and side glass panels. Interior – powder coated FDA white over CRS material. Color options available (upcharge applies) – black or stainless. Three (3) tiered levels of adjustable wire cantilever shelves that match cabinet interior color. Chrome plated wire shelves standard on stainless units. Front glass swings Up for easy cleaning access.