

# TGM-R-36-SC/SC-W-W

True's refrigerated glass 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. 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. Cabinet is NSF/ANSI Standard 7 compliant to hold open food product. Two (2) rear sliding glass doors for back access. Exterior – powder coated FDA black rounded front and back, solid wood sides with aluminum cover and front panels. Color options available (upcharge may apply) – white or stainless. Interior – powder coated FDA white over CRS material. Color options available (upcharge may apply) – 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. Curved glass front is single pane tempered glass with extra large viewing area to maximize product presentation.