



# TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400  
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546  
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

AIA #

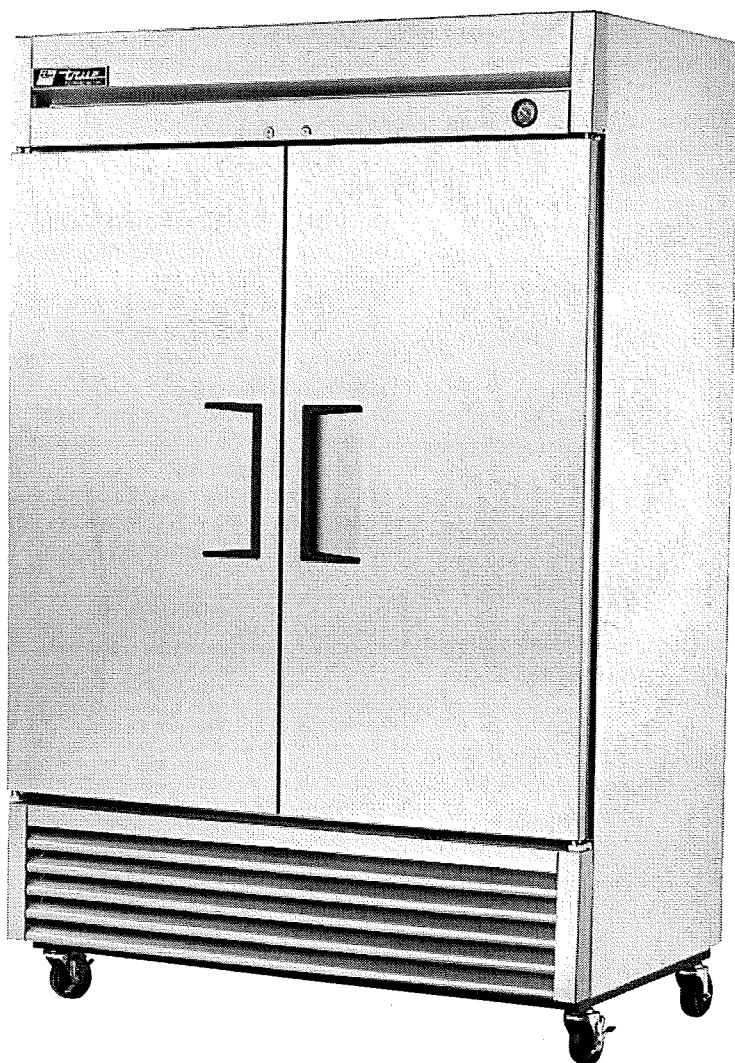
SIS #

Model:

**T-49**

## T-Series:

*Reach-In Solid Swing Door Refrigerator*



Scan code  
for video

## T-49

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

### Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

## 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	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-49	2	6	54 1/8	29 1/2	78 3/8	1/3	115/60/1	5.8	5-15P ▲	9	425
			1375	750	1991	1/2	230-240/50/1	5.4		2.74	193

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



2/15

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:



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Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

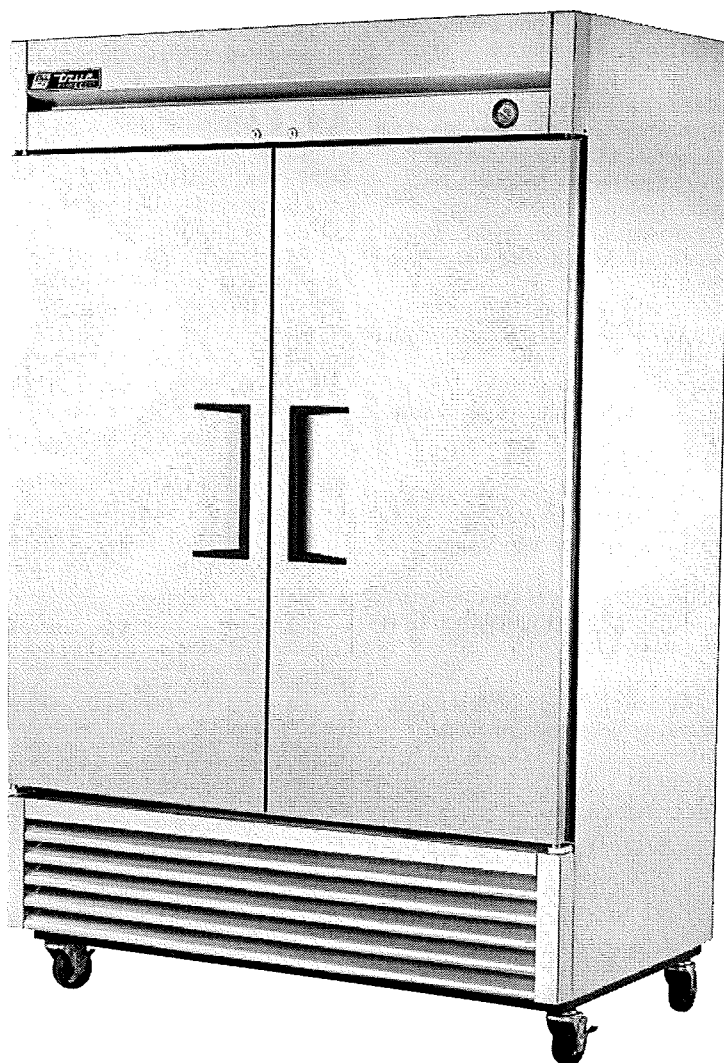
S/S #

Model:

**T-49F**

## T-Series:

Reach-In Solid Swing Door -10°F Freezer



Scan code  
for video

## T-49F

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- ▶ Stainless steel solid doors and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

### Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

## 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	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-49F	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	3/4 3/8	115/60/1 230-240/50/1	11.0 3.7	5-15P ▲	9 2.74	480 218

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



2/15

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APPROVALS:

AVAILABLE AT:

# Indigo™ Series 300 Ice Cube Machine

Model: ☐ ID-0302A ☐ IY-0304A ☐ ID-0303W ☐ IY-0305W


Indigo Series i-300  
Ice Machine on B-170 Bin

Designed for operators who know that ice is critical to their business, the Indigo™ Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **Space-Saving Design** – Up to 310 lbs. (141 kgs.) daily ice production and only 30" (76.20 cm) wide.
- **Intelligent Diagnostics** – provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – for reliable operation in challenging water conditions.
- **EasyRead Display** – communicates operating status, cleaning reminders, and asset information through a blue illuminated display.
- **Programmable Ice Production** – by On/Off Time, Ice Volume or Bin Level (with accessory bin level control) further improves energy efficiency and savings.
- **Easy to Clean Foodzone** – Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **DuraTech™ Exterior** – provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.
- Available **LuminIce™ Growth Inhibitor** mitigates the growth of bacteria and yeast within the foodzone.

## Ice Machine Electric

115/60/1 standard.  
(208-230/60/1 and 230/50/1 also available.)

### Minimum circuit ampacity:

Air-cooled: 10.8  
Water-cooled: 10

### Maximum fuse size:

15 amps 1ph

## Specifications

### BTU Per Hour:

4,600 (average), 5,450 (peak)

### Refrigerant:

R-404A CFC-free

### Operating Limits:

- Ambient Temperature Range: 35° to 110°F (1.7° to 43.3°C)  
Water Temperature Range: 35° to 90°F (1.7° to 32.2°C)
- Water Pressure Ice Maker Water In:  
Min. 20 psi (137.9 kPa)  
Max. 80 psi (551.1 kPa)



## Ice Shape



**Half Dice**  
3/8" x 1 1/8" x 7/8"  
(.95 x 2.86 x 2.22 cm)



**Dice**  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)



COMPANY WITH  
QUALITY SYSTEM  
CERTIFIED BY DNV  
= ISO 9001:2008 =

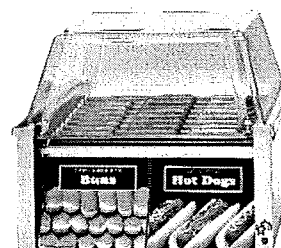


## **GRILL-MAX® ROLLER GRILLS WITH BUILT-IN BUN DRAWER**

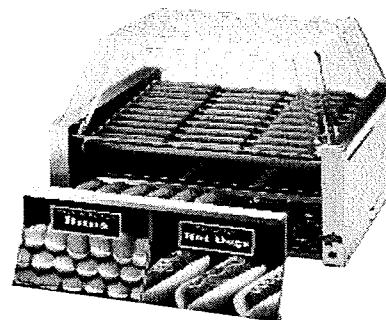
**Model 30CBD, 30SCBD, 45CBD, 45SCBD, 50CBD, 50SCBD,  
75CBD & 75SCBD**

### **Features/Benefits:**

- ★ The Star Grill-Max® line of roller grills take presentation and performance to its fullest potential morning, noon, and night.
- ★ Built-in bun drawer saves space, reduces cost and provides sanitary storage of bun.
- ★ Unique "stadium seating" rollers slanted at 3° to 5° for the best presentation of your products increasing sales and impulse purchases.
- ★ Slim-line design provides more grill surface in the same space. Increased capacity means additional sales and greater profits.
- ★ Infinite temperature controls provide more linear heat control for better performance.
- ★ Easy access control knobs provide sectional heating for front and rear rollers.
- ★ Exclusive Duratec coated non-stick rollers, the best non-stick high performance coating for today's high volume operations. Duratec rollers meet the demands for improved durability, cleanability and feature superior grip for improved rollability of today's new Roller Grill snack foods.
- ★ Chrome rollers provide a durable cooking surface designed for traditional cooking operations and easy cleanability.
- ★ Seal-Max superior heavy-duty roller bearing and seal combination provides smoother operation, longer life, low maintenance and grease-free internal compartments.
- ★ Colorful merchandising graphics to build impulse sales.



**Model 30SCBD with Sneeze Guard**



**Model 50CBD with Sneeze Guard**

### **Applications:**

Star Grill-Max Roller Grills, Bun Drawers and Sneeze Guards combine to make the leading "Hot Dog Center" in the industry. These units, available in a variety of styles and sizes, are perfect for use in snack bars, convenience stores, recreational facilities, stadiums, and virtually any venue where fast food is sold.

### **Quality Construction:**

Constructed of heavy gauge stainless steel with options of Duratec or Chrome rollers with incoloy sheath elements. Infinite temperature controls for accurate cooking and holding from low to high. Heavy-duty motor provides 360 rotation of rollers with stadium seating. Units ship standard with a 6' cord and plug.

### **Accessories:**

Sneeze guards are formed polycarbonate and meet health department requirements.

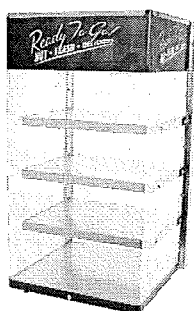
### **Warranty:**

Grill-Max Roller Grills are covered by Star's one-year parts and labor warranty.



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FREE SHIPPING ON ONLINE ORDERS OVER \$75\*

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### Model 680-4

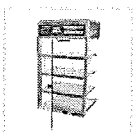
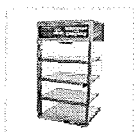
This warmer provides bottom heat to keep crusts crisp. The illuminated shelves are thermostatically controlled to provide temperature flexibility. Ideal for holding pizza, cookies, biscuits, muffins and other foods at proper serving temperatures.



List Price: ~~\$1,415.00~~  
Your Price: **\$1,130.00**

Quantity:  [Add To Cart](#)

\* FREE Shipping on all units within the contiguous United States.  
For shipments to HI, AK and International - please call us directly at (608) 835-3106.

[Features](#)[Specs](#)[Documents](#)

#### Specifications

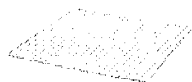
Dimensions	18"W x 18"D x 33"H
Volts	120
Amps	5
Watts	600

#### Related Accessories



**3/4" RAISED RACK**  
Part Number: 0016289  
Price: ~~\$22.00~~ **\$16.50**

[Add To Cart](#)



**FLAT RACK (PANS OR BOXES)**  
Part Number: 0016777  
Price: ~~\$22.00~~ **\$16.50**

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