CONGRATULATIONS!
You have just purchased the finest commercial refrigerator available. You can expect many years of trouble-free operation.

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INSTALLATION MANUAL

GDM WITH HEALTH SAFETY TIMER

TRUE MANUFACTURING CO., INC.
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Parts Department (800)-424-TRUE • Parts Department FAX# (636)-272-9471
Web: www.truemfg.com

NOTICE TO CUSTOMER

Loss or spoilage of products in your refrigerator/ freezer is not covered by warranty. In addition to following recommended installation procedures you must run the refrigerator/freezer 24 hours prior to usage.

SAFETY INFORMATION

How to Maintain Your True Refrigerator to Receive the Most Efficient and Successful Operation.

You have selected one of the finest commercial refrigeration units made. It is manufactured under strict quality controls with only the best quality materials available. Your TRUE cooler when properly maintained will give you many years of trouble-free service.

WARNING: Use this appliance for its intended purpose as described in this Owner Manual.

TO LOCATE REFRIGERANT TYPE, SEE SERIAL LABEL INSIDE CABINET. This cabinet may contain fluorinated greenhouse gas covered by the Kyoto Protocol (please refer to cabinet's inner label for type and volume, GWP of 134a= 1,300. R404a= 3,800).

FOR HYDROCARBON REFRIGERATION ONLY (R-290) SEE BELOW:

- **DANGER** - Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.
- **DANGER** - Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing.
- **CAUTION** - Risk of fire or explosion. Flammable refrigerant used. Consult repair manual/owner's guide before attempting to service this product. All safety precautions must be followed.
- **CAUTION** - Risk of fire or explosion. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.
- **CAUTION** - Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.
- **CAUTION** - Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- This refrigerator must be properly installed and located in accordance with the Installation Instructions before it is used.
- Do not allow children to climb, stand or hang on the shelves in the refrigerator. They could damage the refrigerator and seriously injure themselves.
- Do not touch the cold surfaces in the freezer compartment when hands are damp or wet. Skin may stick to these extremely cold surfaces.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Keep fingers out of the "pinch point" areas; clearances between the doors and between the doors and cabinet are necessarily small; be careful closing doors when children are in the area.
- Unplug the refrigerator before cleaning and making repairs.
- Setting temperature controls to the 0 position does not remove power to the light circuit, perimeter heaters, or evaporator fans.

NOTE: We strongly recommend that any servicing be preformed by a qualified technician.

DANGER!

RISK OF CHILD ENTRAPMENT

PROPER DISPOSAL OF THE REFRIGERATOR

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous… even if they will sit for "just a few days." If you are getting rid of your old refrigerator, please follow the instructions below to help prevent accidents.

BEFORE YOU THROW AWAY YOUR OLD REFRIGERATOR OR FREEZER:

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.

APPLIANCE DISPOSAL

When recycling appliance please make sure that the refrigerants are handled according to local and national codes, requirements and regulations.

REFRIGERANT DISPOSAL

Your old refrigerator may have a cooling system that uses "Ozone Depleting" chemicals. If you are throwing away your old refrigerator, make sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under provisions of the environmental regulations.

USE OF EXTENSION CORDS

NEVER USE AN EXTENSION CORD! TRUE will not warranty any refrigerator that has been connected to an extension cord.

REPLACEMENT PARTS

- Component parts shall be replaced with like components.
- Servicing shall be done by authorized service personnel, to minimize the risk of possible ignition due to incorrect parts or improper service.
- Lamps must be replaced by identical lamps only.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

WARNING!

HOW TO CONNECT ELECTRICITY

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE GROUND PRONG FROM THE POWER CORD. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

The power cord from this appliance is equipped with a grounding plug which minimizes the possibility of electric shock hazard.

Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.

If the outlet is a standard 2-prong outlet, it is your personal responsibility and obligation to have it replaced with the properly grounded wall outlet.

The refrigerator should always be plugged into it's own individual electrical circuit, which has a voltage rating that matches the rating plate.

This provides the best performance and also prevents overloading building wiring circuits which could cause a fire hazard from overheated wires.

Never unplug your refrigerator by pulling on the power cord. Always grip plug firmly and pull straight out from the outlet.

Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end.

When removing the refrigerator away from the wall, be careful not to roll over or damage the power cord.

If supply power cord is damaged it should be replaced with original equipment manufacture parts. To avoid hazard this should be done by a qualified service technician.

USE OF ADAPTER PLUGS

NEVER USE AN ADAPTER PLUG! Because of potential safety hazards under certain conditions, we strongly recommend against the use of an adapter plug.

The incoming power source to the cabinet including any adapters used must have the adequate power available and must be properly grounded. Only adapters listed with UL should be used.

NORTH AMERICA USE ONLY!

NEMA plugs

TRUE uses these types of plugs. If you do not have the right outlet have a certified electrician install the correct power source.

NOTE: International plug configurations vary by voltage and country.

INSTALLATION

OWNERSHIP

To ensure that your unit works properly from the first day, it must be installed properly. We highly recommend a trained refrigeration mechanic and electrician install your TRUE equipment. The cost of a professional installation is money well spent.

Before you start to install your TRUE unit, carefully inspect it for freight damage. If damage is discovered, immediately file a claim with the delivery freight carrier.

TRUE is not responsible for damage incurred during shipment.

UNCRATING

TOOLS REQUIRED

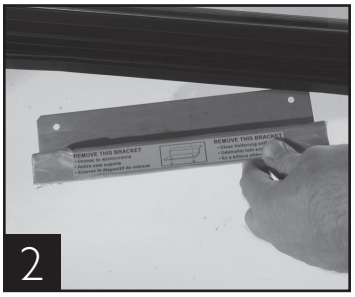
- Adjustable Wrench
- Phillips Screwdriver
- Level

The following procedure is recommended for uncrating the unit:

A. Remove the outer packaging, (cardboard and bubbles or styrofoam corners and clear plastic). Inspect for concealed damage. Again, immediately file a claim with the freight carrier if there is damage.

B. Move your unit as close to the final location as possible before removing the wooden skid.

C. Remove door bracket on swinging glass door models (see image 1-2). Do not throw the bracket or blocks away. For future cabinet movement the bracket and blocks will need to be installed so the glass door does not receive any damage.



NOTE: KEYS FOR COOLERS WITH DOOR LOCKS ARE LOCATED IN WARRANTY PACKETS.

ELECTRIC INSTALLATION & SAFETY INFORMATION

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- Lamps must be replaced by identical lamps only.
- Appliance tested according to the climate classes 5 and 7 temperature and relative humidity.

ELECTRICAL INSTRUCTIONS

A. Before your new unit is connected to a power supply, check the incoming voltage with a voltmeter. If anything less than 100% of the rated voltage for operation is noted, correct immediately.

B. All units are equipped with a service cord, and must be powered at proper operating voltage at all times. Refer to cabinet data plate for this voltage.

TRUE RECOMMENDS THAT A SOLE USE CIRCUIT BE DEDICATED FOR THE UNIT.

WARNING: Compressor warranties are void if compressor burns out due to low voltage.

WARNING: Power supply cord ground should not be removed!

WARNING: Do not use electrical appliances inside the food storage compartments of the appliances unless they are of the type recommended by the manufacturer.

NOTE: To reference wiring diagram, remove front louvered grill, wiring diagram is positioned on the inside cabinet wall.

WIRE GAUGE CHART

115 Volts	Distance In Feet To Center of Load											
Amps	20	30	40	50	60	70	80	90	100	120	140	160
2	14	14	14	14	14	14	14	14	14	14	14	14
3	14	14	14	14	14	14	14	14	14	14	14	12
4	14	14	14	14	14	14	14	14	14	12	12	12
5	14	14	14	14	14	14	14	12	12	12	10	10
6	14	14	14	14	14	14	12	12	12	10	10	10
7	14	14	14	14	14	12	12	12	10	10	10	8
8	14	14	14	14	12	12	12	10	10	10	8	8
9	14	14	14	12	12	12	10	10	10	8	8	8
10	14	14	14	12	12	10	10	10	10	8	8	8
12	14	14	12	12	10	10	10	8	8	8	8	6
14	14	14	12	10	10	10	8	8	8	6	6	6
16	14	12	12	10	10	8	8	8	8	6	6	6
18	14	12	10	10	8	8	8	8	8	8	8	5
20	14	12	10	10	8	8	8	6	6	6	5	5
25	12	10	10	8	8	6	6	6	6	5	4	4
30	12	10	8	8	6	6	6	6	5	4	4	3
35	10	10	8	6	6	6	5	5	4	4	3	2
40	10	8	8	6	6	5	5	4	4	3	2	2
45	10	8	6	6	6	5	4	4	3	3	2	1
50	10	8	6	6	5	4	4	3	3	2	1	1

230 Volts	Distance In Feet To Center of Load											
Amps	20	30	40	50	60	70	80	90	100	120	140	160
5	14	14	14	14	14	14	14	14	14	14	14	14
6	14	14	14	14	14	14	14	14	14	14	14	12
7	14	14	14	14	14	14	14	14	14	14	12	12
8	14	14	14	14	14	14	14	14	14	12	12	12
9	14	14	14	14	14	14	14	14	12	12	12	10
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40	14	12	10	10	8	8	8	6	6	6	5	5
50	12	10	10	8	6	6	6	6	6	5	4	4
60	12	10	8	6	6	6	6	6	5	4	4	3
70	10	10	8	6	6	6	5	5	4	4	2	2
80	10	8	8	6	6	5	5	4	4	3	2	2
90	10	8	6	6	5	5	4	4	3	3	1	1
100	10	8	6	6	5	4	4	3	3	2	1	1

LOCATING

A. Remove louver from the front of cabinet (see page 19 for louver grill removal / reinstallation) and backguard (if applicable) from rear of cabinet.

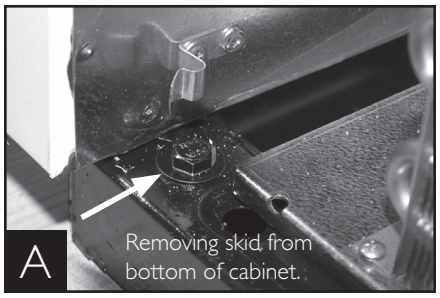
B. Skid bolts are located in each of 4 corners inside cabinet bottom. (See photo A).

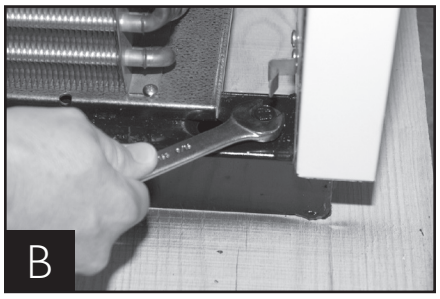
C. Remove skid bolts. (See photo B).

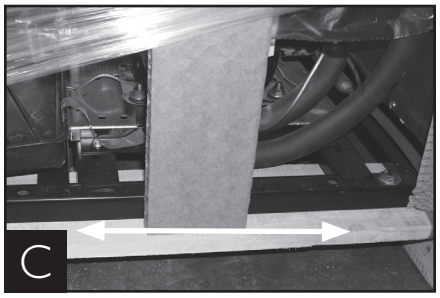
D. Cut straps if applicable. (See photo C).

E. Carefully lift cabinet off of skid.

F. Appliance tested according to the climate classes 5 and 7 for temperature and relative humidity.







LEVELING

A. Set unit in its final location. Be sure there is adequate ventilation in your room. Under extreme heat conditions, (100°F+, 38°C+), you may want to install an exhaust fan.

WARNING: WARRANTY IS VOID IF VENTILATION IS INSUFFICIENT.

B. Proper leveling of your TRUE cooler is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be effected by leveling.

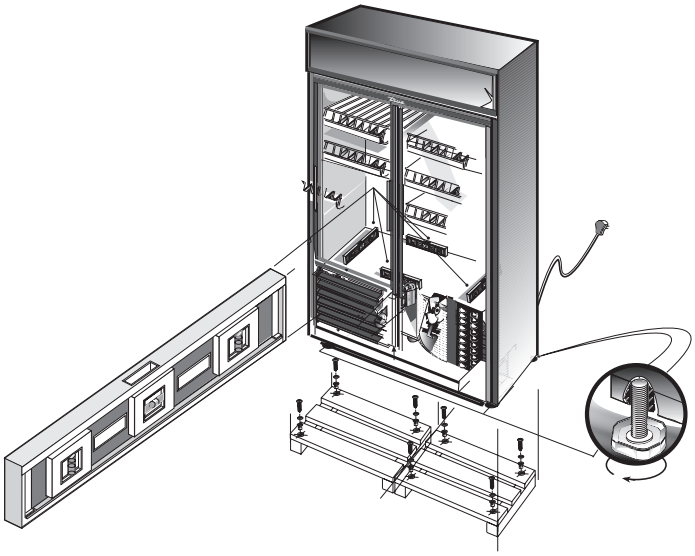
C. The cooler should be leveled front to back and side to side with a level.

D. Ensure that the drain hose or hoses are positioned in the pan.

E. Free plug and cord from inside the lower rear of the cooler (do not plug in).

F. The unit should be placed close enough to the electrical supply so that extension cords are never used.

WARNING: CABINET WARRANTIES ARE VOID IF OEM POWER CORD IS TAMPERED WITH. TRUE WILL NOT WARRANTY ANY UNITS THAT ARE CONNECTED TO AN EXTENSION CORD.



INSTALLATION OF CASTORS OR OPTIONAL LEGS

Important Safeguard for installation of leg/castor. Images 1-5 demonstrate procedure.

SECURING CASTORS AND LEGS

To obtain maximum strength and stability of the unit, it is important that you make sure each castor is secure. Optional legs are hand-tightened securely against the lower rail assembly see image 4-5. The bearing race on the castor or the top edge of the leg must make firm contact with the rail.

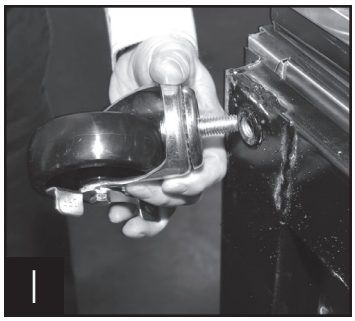
LEVELING SHIMS

Four leveling shims have been provided for leveling castored units positioned on uneven floors. Shims must be positioned between rail end and bearing race.

A. Turn the bearing race counter-clockwise until the cabinet is level. Level front to back and side to side. (diagonally)
B. Install the desired number of shims, making sure the slot of the shim is in contact with the threaded stem of the castor. See image 2.
C. If more than one shim is used, turn the slot at a 90° angle so they are not in line.
D. Turn the bearing race clockwise to tighten and secure the castor by tightening the anchoring bolt with a 3/4 inch open-end wrench or the tool provided. See image 3.

CAUTION: TO AVOID DAMAGE TO LOWER RAIL ASSEMBLY, SLOWLY RAISE UNIT TO UPRIGHT POSITION.

NOTE: OPEN HOLES LOCATED ON THE CROSS MEMBERS OF THE FRAME RAIL SHOULD BE PLUGGED BEFORE UNIT IS IN USE.

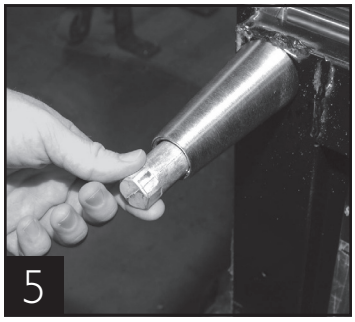


Thread castor into the underside of cabinet frame rail.

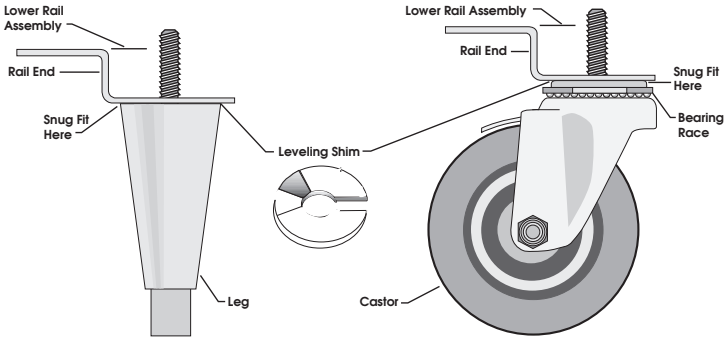
For leveling, insert the shim between castor and frame rail.

Use the tool provided to tighten the castor into place.

Thread leg into cabinet bottom frame rail.



The end of the leg is adjustable for easy leveling.



SEALING CABINET TO FLOOR

STEP 1 - Position Cabinet - Allow one inch between the wall and rear of the GDM refrigerator to assure proper ventilation. For GDM freezers 3 inches between the wall and rear of the cabinet will assure proper ventilation.

STEP 2 - Level Cabinet - Cabinet should be level, side to side and front to back. Place a carpenter's level in the interior floor in four places:

A. Position level in the inside floor of the unit near the doors. (Level should be parallel to cabinet front). Level cabinet.

B. Position level at the inside rear of cabinet. (Again level should be placed parallel to cabinet back).

C. Perform similar procedures to steps A & B by placing the level on inside floor (left and right sides - parallel to the depth of the cooler). Level cabinet.

STEP 3 - Draw an outline on the base on the floor.

STEP 4 - Raise and block the front side of the cabinet.

STEP 5 - Apply a bead of "NSF Approved Sealant", (see list below), to floor on half inch inside the outline drawn. The bead must be heavy enough to seal the entire cabinet surface when it is down on the sealant.

STEP 6 - Raise and block the rear of the cabinet

STEP 7 - Apply sealant on floor as outlined in Step 5 on other three sides.

STEP 8 - Examine to see that cabinet is sealed to floor around entire perimeter.

NOTE: Asphalt floors are very susceptible to chemical attack. A layer of tape on the floor prior to applying the sealant will protect the floor.

NSF APPROVED SEALANTS:

1. Minnesota Mining #ECU800 Caulk
2. Minnesota Mining #ECU2185 Caulk
3. Minnesota Mining #ECU1055 Bead
4. Minnesota Mining #ECU1202 Bead
5. Armstrong Cork - Rubber Caulk
6. Products Research Co. #5000 Rubber Caulk
7. G.E. Silicone Sealer
8. Dow Corning Silicone Sealer

SETUP

STANDARD ACCESSORIES

SHELVING INSTALLATION / OPERATION

SHELF INSTALLATION:

A. Hook shelf clips onto shelf standards.

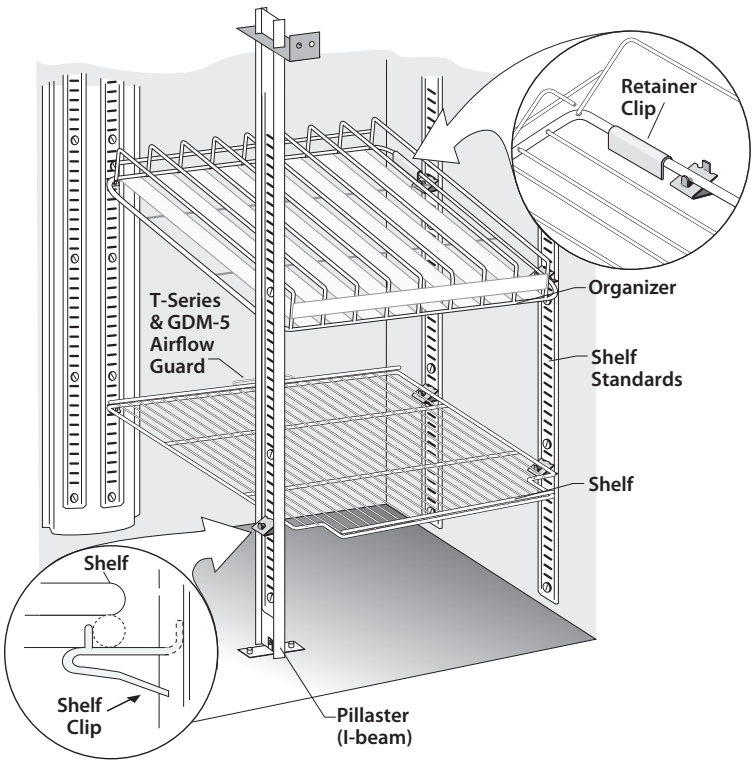
B. Position all four shelf clips equal in distance from the floor for flat shelves.

C. Lower front of gravity feed TrueTrac organizers to enable proper feed.

D. Place shelves on shelf clips making sure all corners are seated properly.

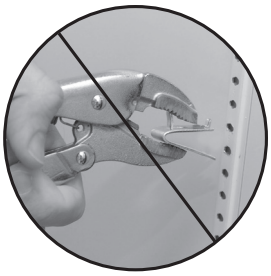
WIRE SHELVES: Wire shelves are oriented so that cross support bars are facing down.

NOTE: GDM-5 models include an airflow guard on the rear of shelves to maintain an air space at the rear of the cabinet. (see illustration).



WARNING!

Do not use pliers or any crimping tools when installing shelf clips. Altering shelf clips in any way can lead to shelving instability.



SHELF CLIP INSTALLATION:

For Proper Shelf Clip Installation Please Read The Following Instructions.

STEP 1

Install the top tab of the shelf clip into the proper hole. Push up on the bottom of the clip. (See image 1).

STEP 2

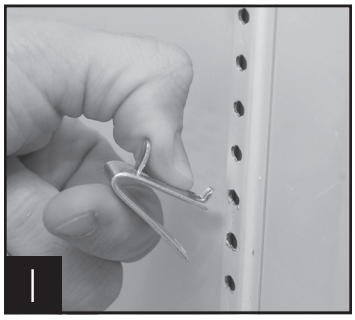
Bottom tab of the shelf clip will fit tightly. You may need to squeeze or twist the bottom of the shelf clip to install. (See image 2 & 3).

STEP 3

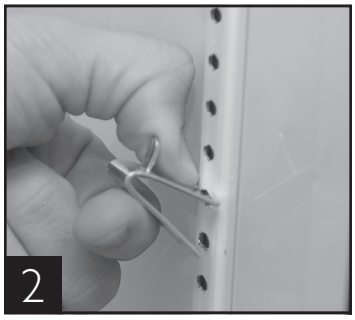
After installation, the shelf clip will fit snug into the shelf standard. The shelf clip should not be loose or able to wiggle out of the shelf standard.

SHELF CLIP INSTALLATION TIPS

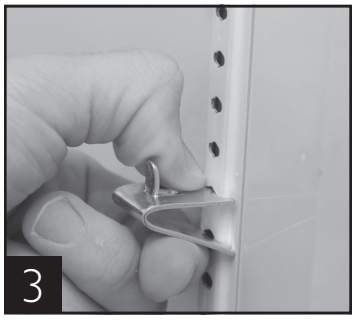
1. Install all the shelf clips before installing the shelves.
2. Start at the bottom in terms of shelf installation and work your way up.
3. Always lay the back of each shelf down on the rear clips before the front.



Installing top tab of shelf clip



Installing bottom of the shelf clip



You may need to squeeze or twist the bottom of the shelf clip to install

Shelf clip installation complete

UPS BATTERY BACKUP OPERATION

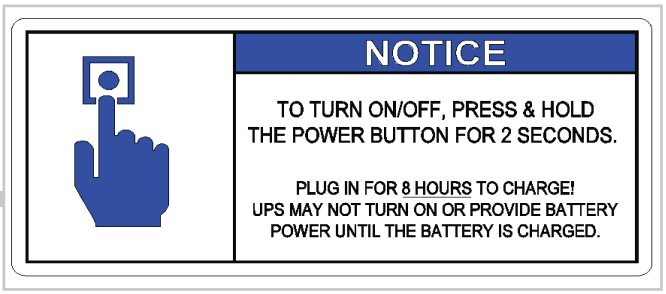
THE UPS BATTERY BACKUP SYSTEM IS SHIPPED IN THE "OFF" POSITION AND WILL NEED TO BE SWITCHED "ON" TO PROVIDE VOLTAGE TO THE ELECTRONIC CONTROL DURING A POWER OUTAGE.

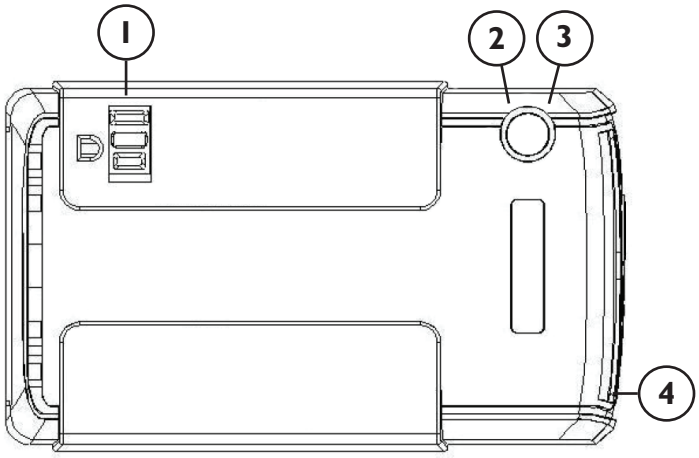
A. From the back of the cabinet, locate the blue "Notice" sticker next to the UPS power switch. (See image 1)

B. Press and hold the power switch for 2 seconds and then release. The power switch will illuminate green when the UPS is providing power.

C. Allow the cabinet to run for at least 8 hours to allow the UPS Battery Backup system to properly charge.

Back of cabinet shown.





BASIC OPERATION:

1. BATTERY AND SURGE PROTECTED OUTLETS

The unit has a battery powered/surge suppression outlet to ensure temporary uninterrupted operation of your electronic control only during a power failure.

2. POWER SWITCH

To turn the UPS on, press the power button for approximately 2 seconds - you will hear a constant tone (1 second) - and release after a short beep.

To turn the UPS off, press the power button for approximately 2 seconds - you will hear a constant tone (1 second) - and release after two short beeps.

Quickly press the POWER button twice can turn off or turn on the audible Alarm. The default setting is for the Alarm On.

To turn the alarm off, quickly press the power button twice. You will hear two short beeps when the alarm is turned off.

To turn the alarm back on, quickly press the power button twice. You will hear a short beep when the alarm is turned on.

*When the alarm is turned off, there will be no audible notification when the UPS reaches a low battery state.

3. POWER ON INDICATOR (GREEN)

This LED is illuminated when the utility power is normal and the UPS outlets are providing power, free of surges and spikes

4. ELECTRICAL WIRING FAULT INDICATOR (RED) ON SIDE OF UPS

This LED indicator will illuminate to warn the user that a wiring problem exists, such as bad ground, missing ground or reversed wiring. If this is illuminated, disconnect all electrical equipment from the outlet and have an electrician verify the outlet is properly wired. The unit will not provide surge protection without being plugged into a grounded and properly wired wall outlet.

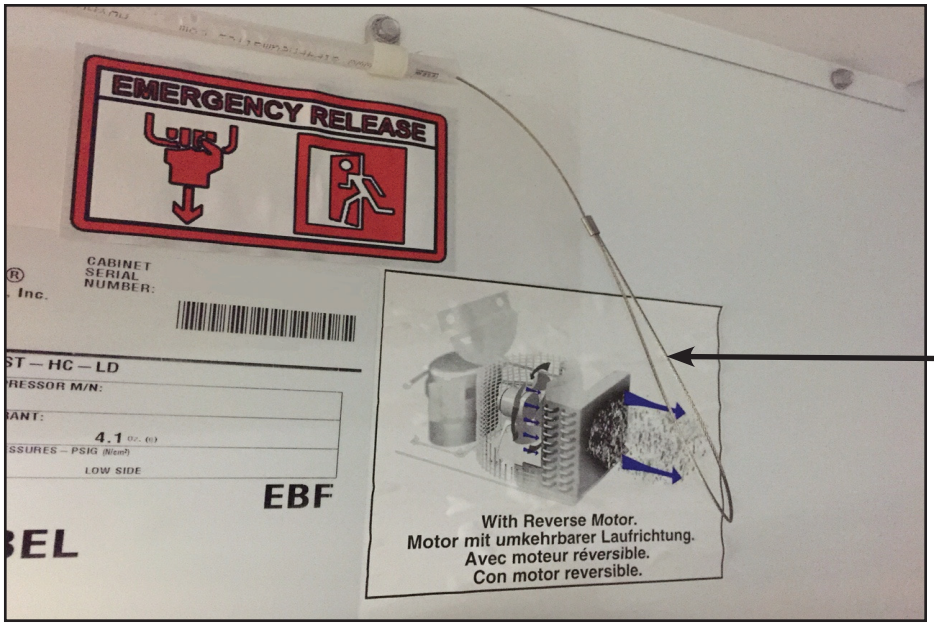
DEFINITIONS FOR ILLUMINATED LED INDICATORS

Green LED Power On	Red LED Wiring Fault	Audible Alarm	CONDITION
On	Off	Off	Normal
On	Off	Beep twice every 30 seconds	**Utility Failure** - The UPS is providing power to battery power-supplied outlets from its battery.
On	Off	Rapid Beeping every 1/2 second	**Utility Failure** - The UPS is providing battery power. Rapid beeping indicates the unit will run out of power shortly.
Off	Off	Constant tone	**Overload** - Occurs when connected equipment exceeds the listed capacity of the UPS. Turn the UPS off, unplug at least one piece of equipment from battery outlets, reset the circuit breaker and turn the unit on.
On/Off	On	None	**Electrical Wiring Fault - This indicates a wiring problem with the AC outlet** such as bad ground, missing ground, or reversed wiring. Disconnect all electrical equipment from the outlet and have an electrician check the outlet to insure proper wiring.
On	Off	8 beeps	**Utility Failure** - The frequency is beyond 47-63Hz. The UPS will not turn on in line mode.

EMERGENCY RELEASE PULL CORD OPERATION

IN CASE OF AN EMERGENCY, THE DOOR MAY BE UNLOCKED AND OPENED FROM THE INSIDE WITH A PULL CORD.

The pull cord is located on the inner side wall near the top above the data sticker and red "Emergency Release" sticker.



Emergency Release Pull Cord

OPERATION

STARTUP

A. The compressor is ready to operate. Plug in the cooler.

B. Temperature controls are factory-set to give refrigerators an approximate temperature of 35°F (1.7°C) and freezers an approximate temperature of -10°F (-23.3°C). Allow unit to function several hours, completely cooling cabinet before changing the control setting.

   Temperature Control Location and Settings.

   • Electronic control with display:
   - In or behind bottom louvered grill

   See website for adjustments, sequence of operation, and more information.

C. Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace temperature control, be sure it is ordered from your TRUE dealer or recommended service agent.

D. Good air flow in your TRUE unit is critical. Be careful to load product so that it neither presses against the back wall, nor comes within four inches of the evaporator housing. Refrigerated air off the coil must circulate down the back wall.

NOTE: If the unit is disconnected or shut off, wait five minutes before starting again.

RECOMMENDATION - Before loading product we recommend you run your TRUE unit empty for two to three days. This allows you to be sure electrical wiring and installation are correct and no shipping damage has occurred. Remember, our factory warranty does not cover product loss!

LIGHT SWITCH LOCATION: Light switch location depends upon the GDM model. Most GDM models will have the light switch located on the right side of the ceiling inside the unit.

HEALTH SAFETY TIMER

STARTUP

A UPS battery backup is included so temperatures can still be monitored and the lock can be actuated during a power outage.

The UPS is powered "off" when shipped from True and will need to be powered "on" upon start-up (see instructions on page 9).

The cabinet's Health Safety Timer feature will not be fully operation for 8 hours. This time is required for the UPS battery back up system to fully charge.

The UPS will provide power to the controller for a minimum of 2 hours.

When power is lost to the cabinet the UPS will beep and the control will display **"Pf"**.

Note: The cabinet will lose its cooling capabilities when the power is lost.

When initial power is supplied to the cabinet, the control will indicate a delay.

The displayed on the control will alternate between **"hSt"** and **"dLy"**.

This delay allows the cabinet to reach temperature without a false alarm. 60 minutes for a refrigerator and 105 minutes for a freezer.

If additional time or a delay event is needed, follow the directions titled "Enabling the Product Loading Delay and Servicing Delay".

OPERATION

The Health Safety Timer cabinet's operation is determined by the electronic control.

The electronic control constantly monitors the cabinet temperature.

The control will activate a locking device when preset parameters of temperature (41°F - Refrigerator / 0°F - Freezer) are exceeded for a duration of 30 minutes.

These parameters are pre-programmed.

When the temperature alarm is triggered, the door will mechanically lock and the control will a provide a visual and an audible alarm. The displayed on the control will alternate between **"Loc"** and **"hLa".**

The alarm can be cleared by following the directions titled "Clearing the Health Safety Timer Alarm".

A key is required to reset the mechanical locking device and open the door once the Health Safety Timer has been activated.

Note: It is recommended to clear the alarm on the control first, otherwise door will relock when is closed again.

Note: In case of an emergency, the door may be opened from the inside with a pull cord (see instructions on page 11).

If the door remains open for 5 minutes, as determined by the door switch, the control will provide a visual and an audible alarm. The displayed on the control will show **"do"**.

Any audible alarm can be silenced by pressing the center "Enter/Confirm" button twice.

Note: Alarm will still be displayed on control until its condition has been corrected.

HEALTH SAFETY TIMER

ELECTRONIC TEMPERATURE CONTROL GENERAL SEQUENCE OF OPERATION - HEALTH SAFETY TIMER (HST) MODELS

t1 = Thermostat
t2 = Defrost
t3 = Display Temperature

ELECTRONIC CONTROL GENERAL SEQUENCE OF OPERATION - HEALTH SAFETY TIMER (HST) MODELS

1. Cabinet is plugged in.
   a. Display will illuminate.
   b. Interior light will illuminate on Glass Door Models. Light switch is on interior ceiling.
2. After the control preprogrammed time delay of up to 6 minutes, the compressor and evaporator fan(s) will start if the control is calling for cooling.
   a. Condenser fans may be already pre-programmed from the factory so at the start of every compressor cycle the condenser fan(s) will reverse for 30 seconds to blow dirt off the condensing coil.
3. The control will cycle the compressor and also cycle evaporator fan(s) on and off determined by the Set-Point and Differential temperatures.
   a. The Set-Point is the adjustable preprogrammed temperature.
   b. The Differential is the non adjustable preprogrammed temperature.
   c. The control is designed to read and display a cabinet temperature **not a product temperature**.
   This cabinet temperature may reflect the refrigeration cycle of the Set-Point and its Differential, or it may show an average temperature.
   The most accurate temperature on a cabinets operation is to verify the product temperature.
4. The control is preprogrammed to initiate defrost by interval.
   a. At this time the "dEF" will appear on the display and compressor will turn off until a preprogrammed temperature or duration is reached. During this time for freezers only, evaporator fan(s) will also turn off and the coil heater and drain tube heaters will also be energized.
   b. After the preprogrammed temperature or duration for defrost has been reached there may be a short delay for both the compressor and evaporator fans to restart. At this time "dEF" may still appear on the display for a short time.

TOUCH SENSING DISPLAY INSTRUCTIONS

DISPLAY

DISPLAY LEGEND

LED INDICATORS

- Thermostat output
- Fan output
- Defrost output
- Keyboard unlocked (*)

(*) LED Off = Locked, LED ON = Unlocked
LED will blink to notify the key detection

BUTTONS

- Enter / Confirm
- Decrement / Lights
- Increment / Eco mode
- Exit / Standby
- Manual defrost

1. TESTING THE HEALTH SAFETY LOCK (HST / TST)

1. Touch Enter twice to unlock the display.
2. Touch Enter again to display the main menu (**INF** will be the first item).
3. Touch Enter to display the **hSt** submenu.
4. Touch Enter to display the value **00**.
5. Touch **+** to change the value to **23**.
6. Finally touch Enter
7. Clear the health safety alarm.

2. CLEARING THE HEALTH SAFETY ALARM (LOC/HLA)

1. Touch Enter twice to unlock the display. This will also silence the alarm.
2. Touch Enter again to display the main menu (**INF** will be the first item).
3. Touch Enter to display the **hSt** submenu.
4. Touch Enter to display the value **00**.
5. Touch **+** once to change the value to **01**.
6. Finally touch Enter

- After 10 seconds the display will return to its normal state showing the cabinet temperature.

NOTE:
Clearing the Health Safety Alarm through the display will not unlock the cabinet. The mechanical lock will require the use of the provided key.

TOUCH SENSING DISPLAY INSTRUCTIONS

DISPLAY

DISPLAY LEGEND

LED INDICATORS

- Thermostat output
- Fan output
- Defrost output
- Keyboard unlocked (*)

(*) LED Off = Locked, LED ON = Unlocked
LED will blink to notify the key detection

BUTTONS

- Enter / Confirm
- Decrement / Lights
- Increment / Eco mode
- Exit / Standby
- Manual defrost

3. ENABLING THE PRODUCT LOADING AND SERVICING DELAY (30 MINUTES FOR REFRIGERATOR AND 75 MINUTES FOR FREEZER)

This feature is to prevent locking when loading an empty cabinet.

1. Touch Enter twice to unlock the display.
2. Touch Enter again to display the main menu (**InF** will be the first item).
3. Touch Enter to display **hst**.
4. Touch Enter to display the value **00**.
5. Touch **+** once to change the value to **01**.
6. Finally touch Enter.

- After 10 seconds the deisplay will return to the delay state showing hSt/dLY alternating.

4. ADJUSTING THE SET POINT

1. Touch Enter twice to unlock the display.
2. Touch Enter again to display the main menu (**InF** will be the first item).
3. Touch either **–** or **+** to navigate the menu and find the **SP** item.
4. Touch Enter to display the set-point value*****.
5. Touch either **–** or **+** to increase / decrease the set point.
6. Touch Enter to save the new value.

- After 10 seconds the display will return to its normal state showing the cabinet temperature.

NOTE:
The set-point value (SP) is NOT the cabinet holding temperature. To maintain proper operation within a safe temperature range and prevent an alarm activation, it is recommended to only change the value a few degrees.

MAINTENANCE, CARE, CLEANING

CLEANING THE CONDENSER COIL

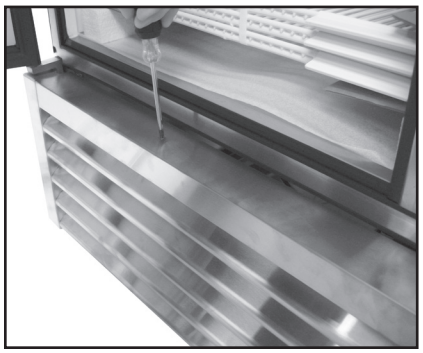
When using electrical appliances, basic safety precautions should be followed, including the following:

TOOLS REQUIRED

- Phillips Screwdriver
- Stiff Bristle Brush
- Adjustable Wrench
- Air Tank or CO2 Tank
- Vacuum Cleaner

STEP 1 - Disconnect power to unit.

STEP 2 - Take off lower grill assembly by opening the door and removing the screw from the top of the louver grill and pull away from cabinet. For reinstall, reattach the grill to the magnets on front of the cabinet and reinstall the screw on top of the grill.

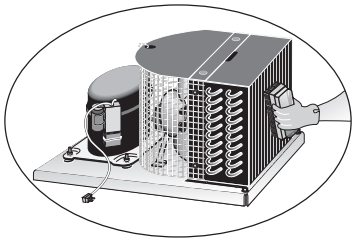


STEP 3 - Remove bolts anchoring compressor assembly to frame rails and carefully slide out. (tube connections are flexible)

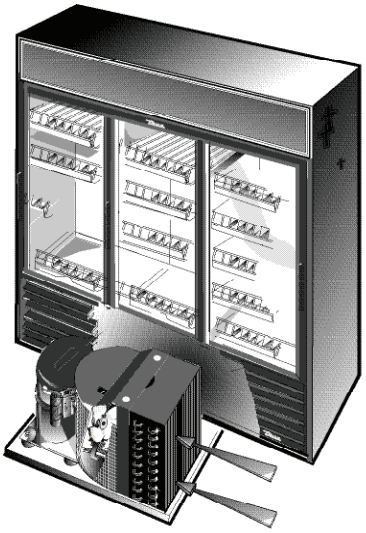
STEP 4 - Clean off accumulated dirt from condensing coil with a stiff bristle brush.

STEP 5 - Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.

STEP 6 - After brushing condenser coil vacuum dirt from coil, and interior floor.



Indoor Location



IMPORTANT WARRANTY INFORMATION

Condensers accumulate dirt and require cleaning every 30 days. Dirty condensers result in compressor failure, product loss, and lost sales, which are not covered by warranty.

If you keep the Condenser clean you will minimize your service expense and lower your electrical costs. The Condenser requires scheduled cleaning every thirty days or as needed.

Air is pulled through the Condenser continuously, along with dust, lint, grease, etc.

A dirty Condenser can result in NON-WARRANTEED part & Compressor Failures, Product Loss, and Lost Sales.

Proper cleaning involves removing dust from the Condenser. By using a soft brush, or vacuuming the Condenser with a shop vac, or using CO_2, nitrogen, or pressurized air.

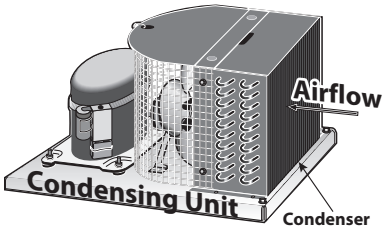
If you cannot remove the dirt adequately, please call your refrigeration service company.

On most of the reach-in units the condenser is accessible in the rear of the unit. You must remove the cabinet grill to expose the Condenser.

The Condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of condensing coil. This material blocks air-flow to the coil similar to having a dirty coil.

THE CLEANING OF THE CONDENSER IS NOT COVERED BY THE WARRANTY!

HOW TO CLEAN THE CONDENSER:



1. Disconnect the electrical power to the unit.
2. Remove the louvered grill.
3. Vacuum or brush the dirt, lint, or debris from the finned condenser coil.
4. If you have a significant dirt build up you can blow out the condenser with compressed air.

(CAUTION MUST BE USED TO AVOID EYE INJURY. EYE PROTECTION IS RECOMMENDED.)

5. When finished be sure to replace the louvered grill. The grill protects the condenser.
6. Reconnect the electrical power to the unit.

If you have any questions, please call TRUE Manufacturing at 636-240-2400 or 800-325-6152 and ask for the Service Department. Direct to Service Department 1(855)372-1368. Service Department Availability Monday-Thursday 7:00 a.m. to 7:00 p.m., Friday 7:00 a.m. to 6:00 p.m. and Saturday 8:00 a.m. to 12:00 p.m. CST.

STAINLESS STEEL EQUIPMENT CARE AND CLEANING

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

STAINLESS STEEL OPPONENTS

There are three basic things which can break down your stainless steel's passivity layer and allow corrosion to rear its ugly head.

1. Scratches from wire brushes, scrapers, and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
2. Deposits left on your stainless steel can leave spots. You may have hard or soft water depending on what part of the country you live in. Hard water can leave spots. Hard water that is heated can leave
   deposits if left to sit too long. These deposits can cause the passive layer to break down and rust your stainless steel. All deposits left from food prep or service should be removed as soon as possible.
3. Chlorides are present in table salt, food, and water. Household and industrial cleaners are the worst type of chlorides
   to use.

RECOMMENDED CLEANERS FOR CERTAIN SITUATIONS / ENVIRONMENTS OF STAINLESS STEEL

1. Soap, ammonia and detergent medallion applied with a cloth or sponge can be used for routine cleaning.
2. Arcal 20, Lac-O-Nu Ecoshine applied provides barrier film for fingerprints and smears.
3. Cameo, Talc, Zud First Impression is applied by rubbing in the direction of the polished lines for stubborn stains and discoloring.
4. Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acids, blood and burnt-on foods.
5. Any good commercial detergent can be applied with a sponge or cloth to remove grease and oil.
6. Benefit, Super Sheen, Sheila Shine are good for restoration / passivation.

NOTE: The use of stainless steel cleaners or other such solvents is not recommended on plastic parts. Warm soap and water will suffice.

8 STEPS THAT CAN HELP PREVENT RUST ON STAINLESS STEEL:

1. **USING THE CORRECT CLEANING TOOLS**
   Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads. Step 2 tells you how to find the polishing marks.

2. **CLEANING ALONG THE POLISH LINES**
   Polishing lines or "grain" are visible on some stainless steels. Always scrub parallel to visible lines on some stainless steels. Use a plastic scouring pad or soft cloth when you cannot see the grain.

3. **USE ALKALINE, ALKALINE CHLORINATED OR NON-CHLORIDE CONTAINING CLEANERS**
   While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner's chloride content contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask if they have an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel, causing pitting and rusting.

4. **WATER TREATMENT**
   To reduce deposits, soften the hard water when possible. Installation of certain filters can remove corrosive and distasteful elements. Salts in a properly maintained water softener can be to your advantage. Contact a treatment specialist if you are not sure of the proper water treatment.

5. **MAINTAINING THE CLEANLINESS OF YOUR FOOD EQUIPMENT**
   Use cleaners at the recommended strength (alkaline chlorinated or non-chloride). Avoid build-up of hard stains by cleaning frequently. When boiling water with your stainless steel equipment, the single most likely cause of damage is chlorides in the water. Heating any cleaners containing chlorides will have the same damaging effects.

6. **RINSE**
   When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. Allow the stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.

7. **HYDROCHLORIC ACID (MURIATIC ACID) SHOULD NEVER BE USED ON STAINLESS STEEL**

8. **REGULARLY RESTORE/PASSIVATE STAINLESS STEEL**

Warranty Information (USA & Canada Only)

FIVE-YEAR HYDROCARBON PARTS & LABOR WARRANTY & THREE YEARS HFC PARTS & LABOR WARRANTY

TRUE warrants to the original purchaser of every new TRUE refrigerated unit, the cabinet, and all parts thereof, to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by TRUE and upon proper installation and start-up in accordance with the instruction packet supplied with each TRUE unit. TRUE's obligation under this warranty is limited to a period of five (5) years for hydrocarbon (HC) units and three (3) years for HFC units from the date of the original installation. Any warranty coverage is dependent on the purchase date of the cabinet being within 39 months of the original ship date from TRUE.

Any part covered under this warranty that is determined by TRUE to have been defective within this time frame, is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by TRUE.

Warranty does not cover standard wear parts which include door gaskets, incandescent bulbs, or fluorescent bulbs. Warranty also does not cover issues caused by improper installation or lack of basic preventative maintenance, which includes regular cleaning of condenser coils.

ADDITIONAL TWO-YEAR HYDROCARBON COMPRESSOR WARRANTY

In addition to the five (5) year warranty stated above, TRUE warrants its hermetically and semi-hermetically sealed Hydrocarbon (HC) compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of two (2) additional years, part only for compressor defects only. Our HFC compressors will have the three (3) years parts & labor detailed above and an additional two (2) years for a compressor part only for compressor defects warranty.

Compressors determined by TRUE to have been defective within this time period will, at TRUE's option, be either repaired or replaced with a compressor or compressor parts of similar design and capacity.

The compressor component warranty applies only to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to: cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly or any other electrical component, etcetera.

404A/134A/HYDROCARBON COMPRESSOR WARRANTY

The compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:

1. This system contains R404A, R134A, or R290 refrigerant and polyol ester lubricant. The polyol ester lubricant has rapid moisture absorbing qualities. If long exposure to the ambient conditions occur, the lubricant must be removed and replaced with new. For oil amounts and specifications please call TRUE technical service department (855-372-1368). Failure to comply with recommended lubricant specification will void the compressor warranty.
2. Drier replacement is very important and must be changed when a system is opened for servicing. An OEM exact replacement should be used. The new drier must also be the same capacity as the drier being replaced.
3. Micron level vacuums must be achieved to ensure low moisture levels in the system. 500 microns or lower must be obtained.

WARRANTY CLAIMS

All claims for labor or parts must be made directly through TRUE. All claims should include: model number of the unit, the serial number of the cabinet, proof of purchase, date of installation, and all pertinent information supporting the existence of the alleged defect.

In case of warranty compressor, a picture of the compressor model tag must be returned to TRUE along with above listed information. For warranty claim information, visit www.truemfg.com/Support/Warranty-Support. Any action for breach of these warranty provisions must be commenced within three (3) months of the defect giving rise to the breach.

True reserves the right to request any failed part covered under warranty to be returned.

WHAT IS NOT COVERED BY THIS WARRANTY

TRUE's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES. TRUE IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE CLAIMS WHETHER OR NOT ON ACCOUNT OF REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE. This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN MADE AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

IMPROPER USAGE. TRUE ASSUMES NO LIABILITY FOR PARTS OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER DAMAGES RESULTING FROM IMPROPER USAGE OR INSTALLATION OR FAILURE TO CLEAN AND/OR MAINTAIN PRODUCT AS SET FORTH IN THE WARRANTY PACKET PROVIDED WITH THE UNIT.

RELOCATION OF CABINET FOR REPAIR. True is not responsible for the cost to move a cabinet for any reason from its position of operation on the customer's premises to make a warranty repair.

NON-OEM PARTS. Use of non-OEM parts without manufacturer's approval will void cabinet warranty.

ALTERATION, NEGLECT, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD. TRUE is not responsible for the repair or replacement of any parts that TRUE determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS. TRUE IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM INCORRECT SUPPLY VOLTAGE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR UNSTABLE SUPPLY VOLTAGE.

NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE: THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE FIVE (5) YEAR HYDROCARBON (HC) and THREE (3) YEAR HFC PARTS & LABOR WARRANTY AND THE TOTAL (5) YEAR HFC COMPRESSOR PART ONLY FOR COMPESSOR DEFECTS AND THE ADDITIONAL TWO (2) YEAR HC COMPRESSOR PART ONLY FOR COMPRESSOR DEFECTS WARRANTY AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

OUTSIDE U.S. AND CANADA: This warranty does not apply to, and TRUE is not responsible for, any warranty claims made on products sold or used outside the United States and Canada. This warranty only applies to units shipped from True's manufacturing facilities after November 1, 2021 for US Foodservice & Canada.

ENVIRONMENTAL ATTRIBUTES

Any and all environmental attributes, including environmental offset credit rights, with respect to TRUE® refrigeration units manufactured after September 1, 2015, shall remain the property of True Manufacturing Co., Inc. and are not transferred.

This warranty only applies to units shipped from True's manufacturing facilities after November 1, 2021 for US Foodservice & Canada.