



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366
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Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
GDM-33CPT-54-LD

Glass Door Merchandiser:

Slide Door Lower Height Narrow Depth Fast Lane Pass-Thru Refrigerator with LED Lighting



Scan code for video

GDM-33CPT-54-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Lower profile, narrow-depth, pass-thru cooler designed for space conscious convenience stores. Pass-thru design allows for front and rear access, allowing more floor space for profitable merchandise.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Self closing doors. Counter-balanced weight system for smooth, even, positive closing.
- ▶ "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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						
GDM-33CPT-54-LD	2 fr/2 bk	3	39½ 1004	24⅛ 613	54⅞ 1375	⅓ N/A	115/60/1	4.1 N/A	5-15P	9 2.74	360 164

† Depth does not include 3/8" (23 mm) each side for door handles.

	APPROVALS: 	AVAILABLE AT:
1/14	Printed in U.S.A.	

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STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.
- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Door sign decal. Variety of decal options available.

DOORS

- "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long handle.
- Self closing doors. Counter-balanced weight system for smooth, even, positive closing.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 34 3/8" L x 17 7/8" D (874 mm x 455 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truefmfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



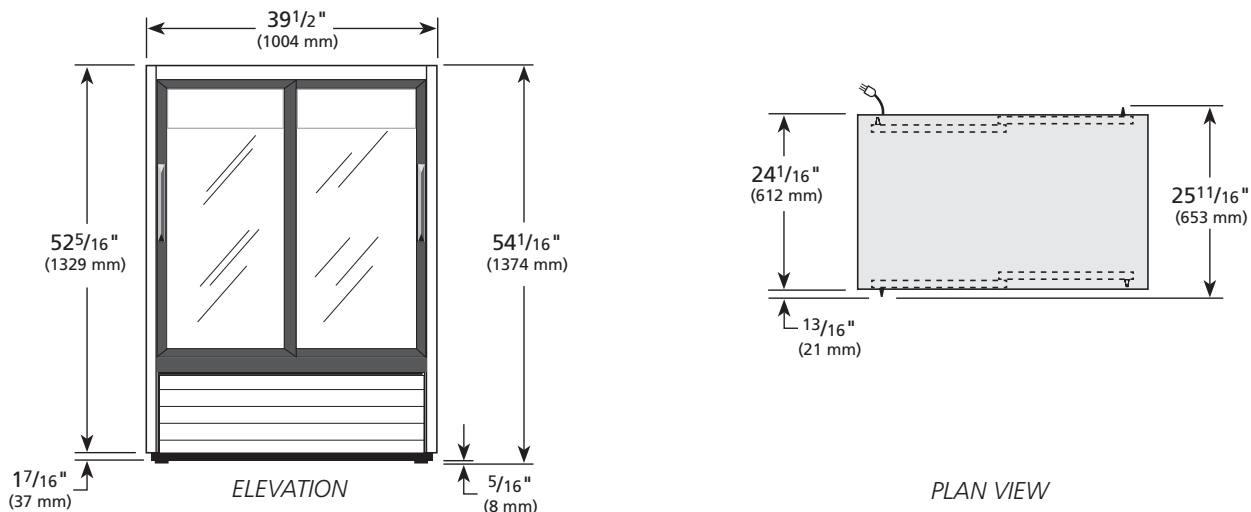
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Black exterior.
- Black aluminum interior liner with black shelving.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Barrel lock (factory installed).
- Ratchet locks.
- Additional shelves.
- TrueTrac gravity feed organizers.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-33CPT-54-LD	TFDY11E	TFDY11S	TFDY10P	TFDY113	

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KaTom Restaurant Supply, Inc.