



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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

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

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

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

A/A #

SIS #

Model:  
**TA2HPT-2S-2S**

**TA Spec Series:**

*Pass-Thru Solid Front/Solid Rear Swing Doors Heated Cabinet*



**TA2HPT-2S-2S**

- ▶ Provides cabinet holding temperature of 80°F to 180°F (26.6°C to 82.2°C).
- ▶ Equipped with low-velocity fans to assure even temperature distribution throughout the cabinet. Fans are controlled by exterior on/off switch.
- ▶ Two (2) stainless steel (for corrosion resistance), finned tube heating elements (1000 watts each) per section for uniform generation of electric heat. Cabinet features a total of 4000 watts.
- ▶ 300 series stainless steel exterior front, sides, back and bottom. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Anodized aluminum interior cabinet liner. 300 series stainless steel door liner and floor with coved corners.
- ▶ Six (6) adjustable, heavy duty chrome plated wire shelves.
- ▶ Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed door hinges and recessed door handles.
- ▶ Entire cabinet structure and solid doors are foamed-in-place using Ecomate. A new, innovative, 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	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			Watts	Voltage	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*				
TA2HPT-2S-2S	2 fr/2 bk	56 1586	6	51 3/8 1305	37 1/4 947	78 1/4 1988	4000	115/208-230/60	9 2.74	N/A N/A

† Depth does not include 1 1/8" (29 mm) for system mechanical components.  
 \* Height does not include 6 1/8" (156 mm) for legs and 1" (26 mm) for system mechanical components.  
 note: Requires hard wiring of 115/208-240/60 Hz, single phase, 3 pole, 4 wire circuit.



Printed in U.S.A.

**APPROVALS:**

**AVAILABLE AT:**

Model:  
**TA2HPT-2S-2S**

## TA Spec Series:

Pass-Thru Solid Front/Solid Rear Swing Doors Heated Cabinet



### STANDARD FEATURES

#### DESIGN

- True's solid half door pass-thru heated cabinets are designed with enduring quality that protects your long term investment.

#### HEATER SYSTEM

- Cabinet is designed to provide holding temperatures of 80°F to 180°F (26.6°C to 82.2°C). Heating system controlled by exterior on/off switch and temperature control dial.
- Equipped with low-velocity fans to assure even temperature distribution throughout the cabinet. Fans are controlled by exterior on/off switch.
- Two (2) stainless steel (for corrosion resistance), finned tube heating elements (1000 watts each) per section for uniform generation of electric heat. Cabinet features a total of 4000 watts.
- Manually controlled vent located on top of the cabinet for positive humidity control.

#### CABINET CONSTRUCTION

- Exterior - 300 series stainless steel doors, front, sides, back and bottom.
- Interior - NSF approved anodized aluminum walls. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A new, innovative, 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 6" (153 mm) stainless steel legs.

#### DOORS

- Front and rear doors are 300 series stainless steel exterior and liners. Doors open within cabinet dimension.
- Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed door hinges.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Six (6) chrome shelves 23½" L x 28⅓" D (596 mm x 732 mm) with shelf clips and wall mounted pilasters (field installed). 1⅛" (27 mm) standoff ensures optimum airflow.
- Three (3) different interior kits available (see Kit Options)(upcharge applies). Pilasters and tray slides require field installation.
- Aluminum shelf support pilasters. Shelves are adjustable on ½" (13 mm) increments.

#### LIGHTING

- Incandescent interior lighting; lights activated by exterior on/off switch, safety shielded.

#### MODEL FEATURES

- Exterior, color coded, temperature display; accurate direct reading of internal cabinet temperature.
- Designed to hold warm baked or cooked food. Cabinet is not designed to heat ambient or cold product.
- 12" x 20" (305 mm x 508 mm) pan for water included, if additional humidity is required.
- NSF-4 compliant for open food product.

#### ELECTRICAL

- True requires a sole use circuit be dedicated for the unit.
- Unit comes with 4 feed wires (including ground) to be hardwired at installation site to a 115/208-240/60 Hz. single phase, 20 amp dedicated outlet.

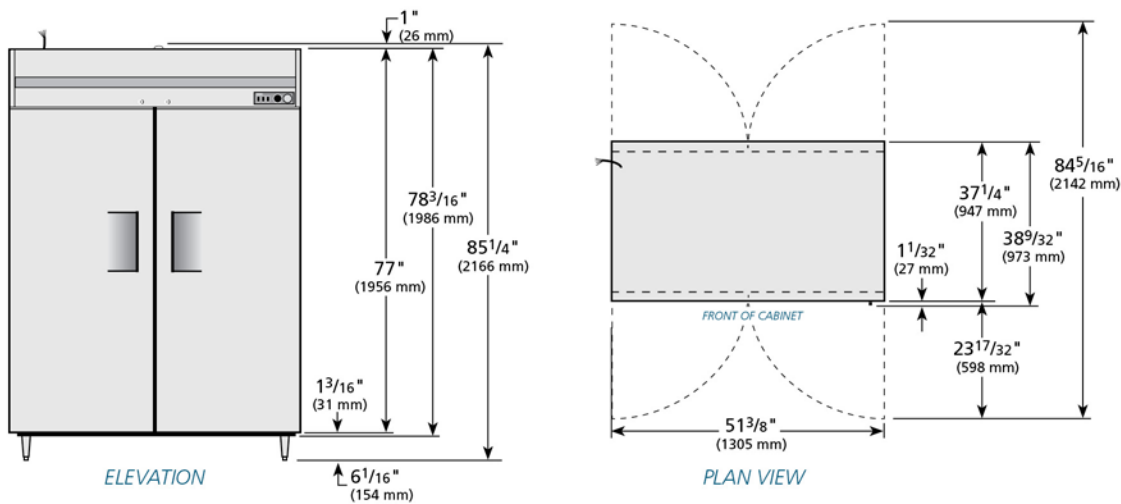
#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter stem castors.
- Additional shelves.
- Stainless steel (electro polished) shelves.
- Stainless steel rail skirt for use with legs (field installed).

- Metal door handles (factory installed).
- Electronic temperature control (factory installed).
- Correctional facilities options.
- Curb mountable units.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18" L x 26" D (458 mm x 661 mm) pan or two (2) 14" L x 18" D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18" L x 26" D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18" L x 26" D (458 mm x 661 mm) pan, two (2) 14" L x 18" D (356 mm x 458 mm) pans or two (2) 12" L x 20" D (305 mm x 508 mm) pans.
- Additional kit option components available individually.

### PLAN VIEW



**WARRANTY**  
One year warranty on all parts and labor. (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
TA2HPT-2S-2S	TFQY180E	TFQY196S	TFQY196P	TFQY1963	

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