



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TG1H-1G

TG Spec Series:
Reach-In Glass Swing Door Heated Cabinet



TG1H-1G

- ▶ 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) for uniform generation of electric heat. Cabinet comes with a total of 2000 watts.
- ▶ 300 series stainless steel front. Anodized quality aluminum exterior sides, back and bottom.
- ▶ Anodized aluminum interior cabinet liner. 300 series stainless steel floor with covered corners.
- ▶ Energy efficient, triple pane, thermal insulated glass door.
- ▶ Three (3) adjustable, heavy duty chrome plated wire shelves.
- ▶ Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Entire cabinet structure is 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	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*					
TG1H-1G	1	31 878	3	29 737	34 7/8 880	78 1/4 1988	2000	115/208-230/60	14-20P	9 2.74	N/A N/A

† Depth does not include 1 5/8" (42 mm) for door handle and system mechanical components.
 * Height does not include 6 1/8" (156 mm) for legs, 5" (127 mm) for optional castors and 1" (26 mm) for system mechanical components.
 Requires 115/208-240/60 Hz, single phase, 3 pole, 4 wire circuit.

	APPROVALS:	AVAILABLE AT:
Printed in U.S.A.		

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TG1H-1G

TG Spec Series:
Reach-In Glass Swing Door Heated Cabinet



STANDARD FEATURES

DESIGN

- True's glass door reach-in heated cabinets are designed with enduring quality that protects your long term investment.

HEATER SYSTEM

- Cabinet 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.
- Two (2) stainless steel (for corrosion resistance), finned tube heating elements (1000 watts each) for uniform generation of electric heat. Cabinet comes with a total of 2000 watts.
- Equipped with low-velocity fans to assure even temperature distribution throughout the cabinet. Fans are controlled by exterior on/off switch.
- Cabinet 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.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel rainshield. Anodized quality aluminum sides, back and bottom.
- Interior - NSF approved anodized aluminum side walls and back liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure is 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) legs.

DOOR

- Door is energy efficient, triple pane, thermal insulated glass. Door opens within cabinet dimension.
- Door lock standard.

- Door fitted with 15" (381 mm) long extruded aluminum handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed door hinges.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) chrome shelves 25" x 27³/₄" (635 mm x 705 mm) with shelf clips and wall mounted pilasters (field installed). 1¹/₁₆" (27 mm) standoff ensures optimum airflow.
- Three (3) different interior kits available (see Kit Options). Pilasters and tray slides require field installation.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (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 that a sole use circuit be dedicated for the unit.
- Unit completely pre-wired at factory and ready for final connection to a 115/208-240/60 Hz. single phase, 20 amp dedicated outlet. Cord and plug set included.



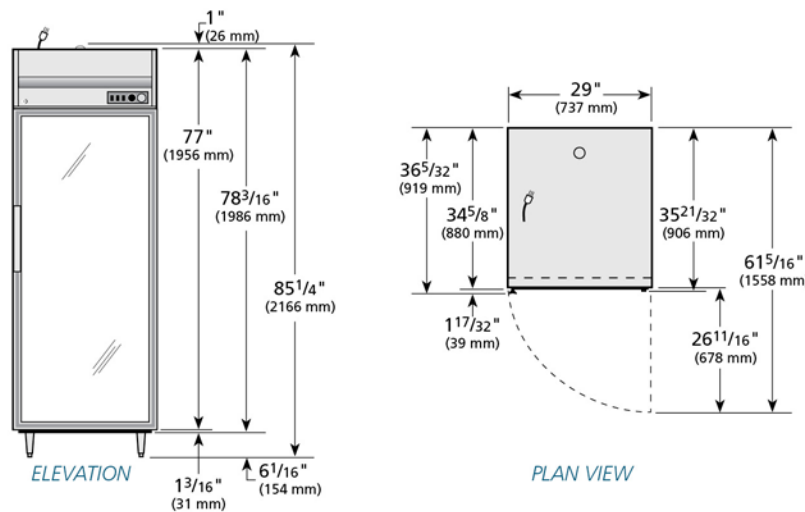
115/208-230/1
NEMA-14-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter stem castors.
- Stainless steel rail skirt for use with legs (field installed).
- Additional shelves.
- Stainless steel (electro polished) shelves.
- Metal door handles (factory installed).
- Electronic temperature control (factory installed).
- 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
TG1H-1G	TFQY200E	TFQY200S	TFQY86P	TFQY2003	

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