



# TRUE FOOD SERVICE EQUIPMENT, INC.

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

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

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

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

A/A #

SIS #

Model:

**TA1HPT-1G-1S**

## TA Spec Series:

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



## TA1HPT-1G-1S

- ▶ 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 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.
- ▶ Energy efficient, triple pane, thermal insulated glass front doors. 300 series stainless steel solid rear 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 and solid door 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	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H					
TA1HPT-1G-1S	1 fr/1 bk	31 878	3	29 737	37¼ 947	78¼ 1988	2000	115/208-230/60	14-20P	9 2.74	480 218

† Depth does not include 1 5/8" (42 mm) for door handle and system mechanical components.  
Requires 115/208-240/60Hz, single phase, 3 pole, 4 wire circuit. Note: Two Section models require hard wiring



Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
**TA1HPT-1G-1S**

## TA Spec Series:

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



## STANDARD FEATURES

### DESIGN

- True's 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.
- 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.
- Manually controlled vent located on top of the cabinet for positive humidity control.

### CABINET CONSTRUCTION

- Exterior - 300 series stainless steel rear doors, front, sides, back and bottom.
- Interior - NSF approved anodized aluminum side walls and back liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door 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) legs.

### DOORS

- Front door is energy efficient, triple pane, thermal insulated glass.
- Rear door is 300 series stainless steel exterior and liner.
- Doors open within cabinet dimension.
- Door locks standard.
- Front glass door fitted with 15" (381 mm) long extruded aluminum handle.

- Rear solid door fitted with 12" (305 mm) long, lifetime guaranteed, 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

- Three (3) chrome shelves 25"L x 28<sup>3</sup>/<sub>16</sub>"D (635 mm x 732 mm) with shelf clips and wall mounted pilasters (field installed). 1<sup>1</sup>/<sub>16</sub>" (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 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 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.



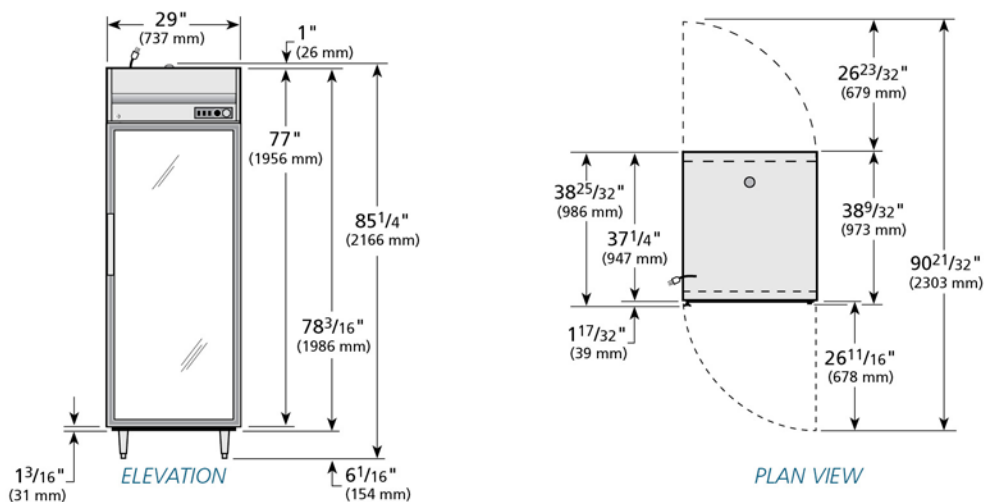
115/208-230/1  
NEMA-14-20R

### 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 solid door handle(s) (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
TA1HPT-1G-1S	TFQY200E	TFQY202S	TFT001P	TFQY2023	

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