



**TRUE FOOD SERVICE  
EQUIPMENT, INC.**

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

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

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

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

A/A #

SIS #

Model:  
**TG2H-2S**

**TG Spec Series:**  
*Reach-In Solid Swing Door Heated Cabinet*



**TG2H-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 comes with a total of 4000 watts.
- ▶ 300 series stainless steel doors and front. Anodized quality aluminum exterior sides, back and bottom.
- ▶ 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 handle(s).
- ▶ 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*				
TG2H-2S	2	56 1586	6	51 3/8 1305	34 5/8 880	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 3/8" (156 mm) for legs and 1" (26 mm) for system mechanical components.

Requires 115/208-240/60Hz, single phase, 3 pole, 4 wire circuit. Note: Two Section models require hard wiring



**APPROVALS:**

**AVAILABLE AT:**

Printed in U.S.A.

Model:  
**TG2H-2S**

**TG Spec Series:**  
Reach-In Solid Swing Door Heated Cabinet



## STANDARD FEATURES

### DESIGN

- Exterior - 300 series stainless steel door(s) and rainshield. Anodized quality aluminum sides, back and bottom.

### 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) per section for uniform generation of electric heat. Cabinet comes with a total of 4000 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

- Interior - NSF approved anodized aluminum side walls and back liner. 300 series stainless 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

- 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 door(s) with 120° stay open feature. Lifetime guaranteed door hinges.

- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

### SHELVING

- Six (6) chrome shelves 23½" x 27¾" (597 mm x 705 mm) with shelf clips and wall mounted pilasters (field installed). 1½" (27 mm) standoff ensures optimum airflow.
- Three (3) different interior kits available (see Kit Options). Pilasters and tray slides require field installation.

### 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 required.
- NSF-4 compliant for open food product.

### ELECTRICAL

- True requires that a sole use circuit be dedicated for the unit.

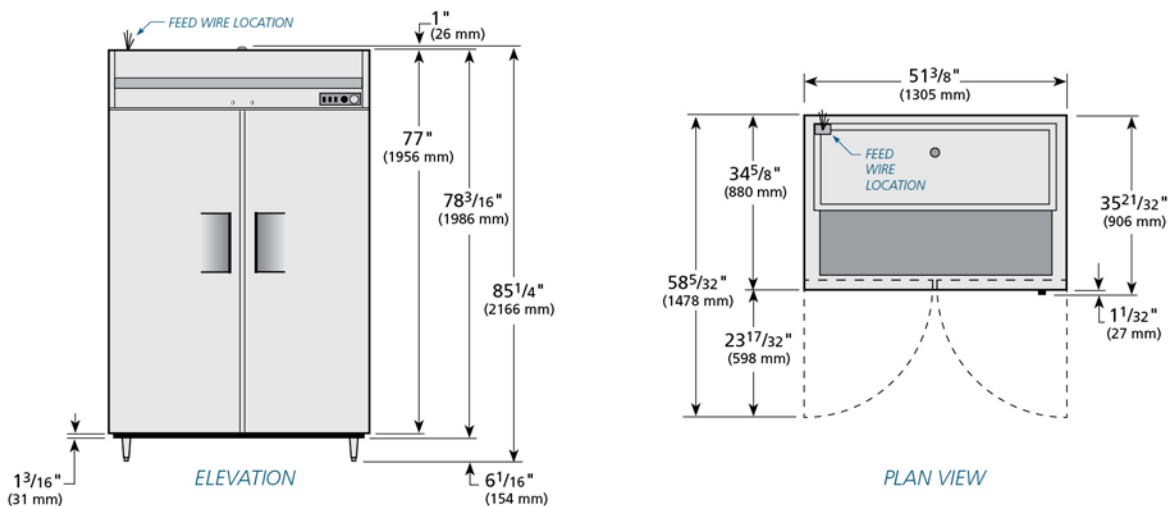
### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) seismic/flanged legs.
- Stainless steel rail skirt for use with legs (field installed).
- Additional shelves.
- Stainless steel (electro polished) shelves.
- Metal door handle(s) (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
TG2H-2S	TFQY180E	TFQY180S	TFQY180P	TFQY1803	

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