



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TG1DT-2HS

TG Spec Series:

Reach-In Solid Half Swing Door Dual Temperature Refrigerator/Freezer



TG1DT-2HS

- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs and exceptional food safety.
- ▶ Oversized, factory balanced, refrigeration systems. Top section refrigerator holds 33°F to 38°F (.5°C to 3.3°C). Bottom section freezer holds -10°F (-23.3°C).
- ▶ 300 series stainless steel doors and rainsheild. Anodized quality aluminum exterior sides, back and bottom.
- ▶ NSF approved, white aluminum interior cabinet liner. 300 series stainless steel door liner and floor with coved corners.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed door hinges.
- ▶ Lifetime guaranteed 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)			HP		Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		Ref.	Frz.		L	D†	H*	Ref.	Frz.					
TG1DT-2HS	2	13 369	13 369	3	29 737	34 5/8 880	78 1/4 1988	1/5	1/2	115/60/1	13.2	5-20P	9 2.74	480 218

† Depth does not include 2 3/8" (61 mm) for rear freezer condensate enclosure.

* Height does not include 5" (127 mm) for castors, 6" (153 mm) for optional legs, and 1" (26 mm) for system mechanical components.



APPROVALS:

AVAILABLE AT:

Printed in U.S.A.

Model:
TG1DT-2HS

TG Spec Series:
*Reach-In Solid Half Swing Door Dual
Temperature Refrigerator/Freezer*



STANDARD FEATURES

DESIGN

- True's solid reach-in's are designed with enduring quality that protects your long term investment.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs and exceptional food safety.

REFRIGERATION SYSTEM

- Two independent, self contained refrigeration systems; CFC free, environmentally friendly and factory balanced.
- R134A refrigerator refrigerant - R404A freezer refrigerant.
- Extra large evaporator coils balanced with higher horsepower compressors and large condensers maintains 33°F to 38°F (.5°C to 3.3°C) in the refrigerator section and -10°F (-23.3°C) in the freezer section.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize interior capacity.
- Freezer features automatic defrost system, time-initiated, time-terminated.
- Automatic evaporator fan motor delay during defrost cycle.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel doors and rainshield. Anodized quality aluminum sides, back and bottom.
- Interior - NSF approved white aluminum side walls and back liner. 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 4" (102 mm) diameter stem castors - locks provided on front set.

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 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) adjustable, heavy duty PVC coated wire shelves 25" x 27 3/4" (635 mm x 705 mm). Four (4) shelf supports included per shelf. Shelves adjustable on 6" (153 mm) increments.
- Four (4) different interior kits available (see Kit Options). Pilasters and tray slides require field installation.

LIGHTING

- Compartmentalized incandescent interior lighting (one per door), safety shielded.

MODEL FEATURES

- Two (2) exterior digital temperature displays, available with either °F or °C.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Backguard in freezer section improves airflow.
- Minimum wattage heater in cabinet frame and freezer door.
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60 Hz single phase, 20 amp dedicated outlet. Cord and plug set included.



115/60/1
NEMA-5-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

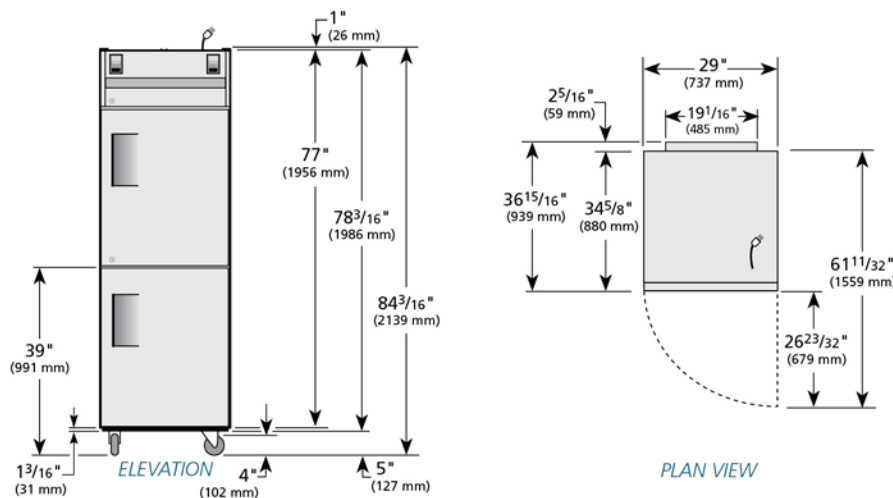
- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Stainless steel rail skirt for use with legs (field installed).
- Metal door handles (factory installed).
- Novelty baskets.
- Additional shelves.
- Electronic temperature control (factory installed).
- Correctional facilities options.
- Curb mountable units.
- 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.

KIT OPTIONS

Upcharge applies. Lead time may apply.

- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (factory 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 (factory 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 (factory 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.
- Kit #4: Three (3) chrome shelves 25" L x 27 3/4" D (635 mm x 705 mm). Four (4) shelf supports included per shelf (field installed); adjustable on 6" (153 mm) increments. Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

PLAN VIEW



WARRANTY
One year warranty on all parts and labor and an additional 4 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
	TG1DT-2HS	TFQH01E	TFQH01S	TFQH01P	TFQH013	

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