



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:

TG1RPT-1HG/1HS-1G

TG Spec Series:

Pass-Thru Combination Front Half Doors/Glass Rear Swing Doors Refrigerator



TG1RPT-1HG/1HS-1G

- ▶ 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 system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ 300 series stainless steel doors and front. Anodized quality aluminum exterior sides, back and bottom.
- ▶ NSF approved, white aluminum interior. 300 series stainless steel door liner and floor with coved corners.
- ▶ 300 series stainless steel solid doors. Energy efficient "Low-E", double pane thermal glass door assembly with extruded aluminum frame(s).
- ▶ Glass door(s) feature(s) patented, integrated door light (IDL) system.
- ▶ 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 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 | Shelves | Cabinet Dimensions (inches) (mm) | | | HP | Voltage | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|-------------------|-----------|---------|----------------------------------|------------|-------------|----|----------|------|--------------|-----------------------------------|---------------------------|
| | | | L | D† | H* | | | | | | |
| TG1RPT-1HG/1HS-1G | 2 fr/1 bk | 3 | 29 737 | 37½ 953 | 78¼ 1988 | ½ | 115/60/1 | 10.4 | 5-15P | 9 2.74 | N/A N/A |

† Depth does not include 1 3/8" (35 mm) for glass door handle.

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



Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TG1RPT-1HG/1HS-1G

TG Spec Series:
Pass-Thru Combination Front Half Doors/Glass Rear Swing
Doors Refrigerator



STANDARD FEATURES

DESIGN

- True's combination door pass-thru'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

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True pass-thru'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 capacity.
- Hot gas condensate for energy efficiency.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel doors and rainshield. Anodized quality aluminum sides, back and bottom.
- Interior - NSF approved white aluminum liner. 300 series stainless 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 galvanized frame rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Solid doors - 300 series stainless steel exterior and liner to match cabinet interior. Glass door - "Low-E", double pane thermal insulated glass assembly with extruded aluminum frame. Door opens within cabinet dimension.
- Door locks standard
- Solid doors fitted with 12" (305 mm) long, lifetime guaranteed recessed handles. Glass door fitted with 15" (381 mm) long extruded aluminum handle.
- 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 28³/₁₆" (635 mm x 732 mm). Four (4) shelf supports included per shelf. Shelves adjustable on 6" (153 mm) increments. Field installation required.
- Four (4) different interior kits available (see Kit Options). Pilasters and tray slides require field installation.

LIGHTING

- Fluorescent interior lighting. Glass door utilizes full-length, patented, integrated door light (IDL) system. Safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either°F or°C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 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).
 - Additional shelves.
 - Electronic temperature control (factory installed).
 - 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.

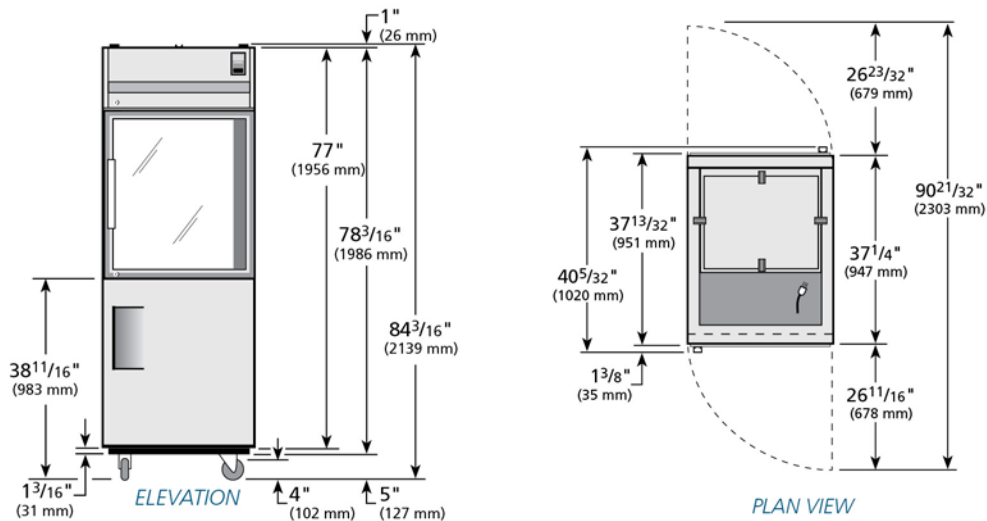
KIT OPTIONS

- 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 28³/₁₆"D (635 mm x 732 mm). Four (4) shelf supports included per shelf (factory installed); adjustable on 6" (153 mm) increments. Optional wall mounted shelf support pilasters (factory installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments.
- Additional kit option components available individually. Upcharge applies.

PLAN VIEW

CUBIC FEET 31

* Based on ANSI/AHAM HRF-1-2004



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 |
| | TG1RPT-1HG/1HS-1G | TFQX68E | TFT005S | TFQX87P | TfT0053 | |

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