



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
TG1R-1S

TG Series:
Reach-In Solid Door Refrigerator



TG1R-1S

- ▶ 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.
- ▶ Exterior - 300 series stainless steel doors and front. Anodized quality aluminum sides, back and bottom.
- ▶ Interior - NSF approved, white aluminum sides and back. 300 series stainless floor and door liner.
- ▶ Three (3) heavy duty, PVC coated wire sheves. Four (4) different interior kits available.
- ▶ Positive seal self-closing door with 120 degree stay open feature. Lifetime guaranteed door hinges.
- ▶ Lifetime guaranteed recessed door handle.
- ▶ Entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.

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)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D	H*						
TG1R-1S	1	31 878	3	29 737	34 ⁵ / ₈ 880	78 ¹ / ₄ 1988	1/3 1/3	115/60/1 230-240/50/1	8.5 6.4	5-15P ▲	9 2.74	370 168

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
TG1R-1S

TG Series:
Reach-In Solid Door Refrigerator



STANDARD FEATURES

DESIGN

- True's solid door 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

- 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 and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design insures 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.
- Glass condensate pan to prevent electrolysis.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel door and front. Anodized quality aluminum sides, back and bottom.
- Interior - attractive, NSF approved, white aluminum side walls and back liner. 300 series stainless steel door liner and floor with covered corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.
- 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.

DOOR

- 300 series stainless steel exterior and interior liner. Door opens within cabinet dimensions.
- Door lock standard.
- Lifetime guaranteed recessed door handle. Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to insure permanent attachment.
- Positive seal self-closing door with 120 degree stay open feature. Lifetime guaranteed door hinges.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) heavy duty PVC coated wire shelves 25" x 27³/₄" (635 mm x 705 mm). Four (4) shelf supports included per shelf (field installation required). Shelves adjustable on 6" (153 mm) increments.
- Four (4) different interior kits available (see Kit Options). Pilasters and tray slides require field installation.

LIGHTING

- Incandescent interior lighting - light activated by rocker switch mounted above door, safety shielded.

MODEL FEATURES

- Exterior mounted digital temperature display features manual defogger. Available with either °F or °C display.
- Evaporator is 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

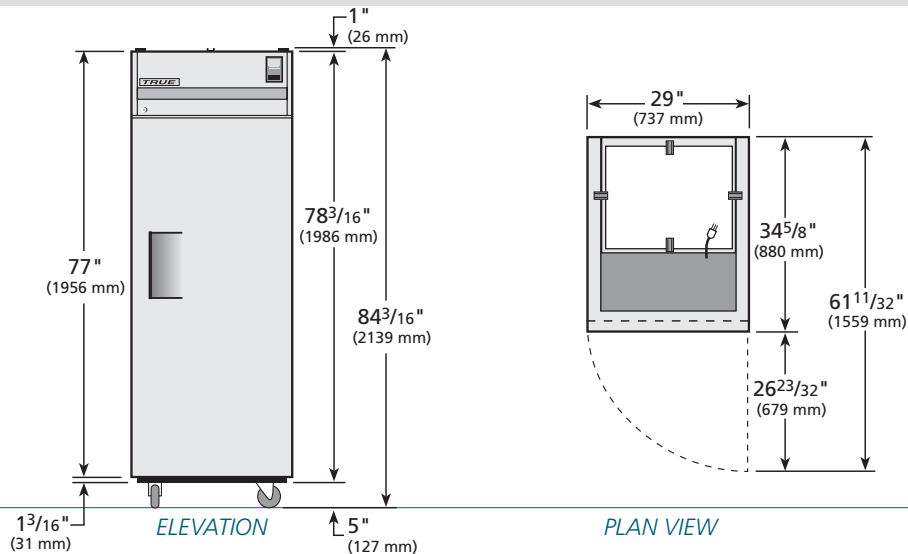
Upcharge and lead times may apply.

- 230-240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Additional shelves.
- Stainless steel rail skirt for use with legs (field installed).
- Metal door handle (factory installed).
- Electronic temperature control (factory installed).
- Correctional facilities options.
- Curb mountable units.
- Remote cabinets (condensing units supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information.

KIT OPTIONS

- 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) 12" L x 20" D (305 mm x 508 mm) pans or two (2) 14" L x 18" D (356 mm x 458 mm) pans.
- Kit #4: Three (3) chrome shelves 25" L x 27³/₄" D (635 mm x 705 mm). Four (4) shelf supports included per shelf (field installed). Shelves adjustable on 6" (153 mm) increments.
- 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
TG1R-1S	TFQY50E	TFQX72S	TFQX60P	TFQX723

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