



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
TG2DT-2S

TG Series:
Reach-In Solid Door Dual Temperature Refrigerator / Freezer



TG2DT-2S

- ▶ 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. Left section refrigerator holds 33°F to 38°F (.5°C to 3.3°C). Right section freezer holds -10°F (-23.3°C).
- ▶ 300 series stainless steel doors and rainshield. 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 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) | | 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. | | | | | |
| TG2DT-2S | 2 | 26 737 | 24 680 | 51 ³ / ₈ 1305 | 34 ⁵ / ₈ 880 | 78 ¹ / ₄ 1988 | 1/3 | 1/2 | 115/208-230/60/1 | 12.2 | 14-20P | 9 2.74 | 725 329 |

† Depth does not include 2³/₈" (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.

note: Requires 115/208-230/60Hz, single phase, 3 pole, 4 wire circuit.



APPROVALS:

AVAILABLE AT:

Model:
TG2DT-2S

TG Series:
Reach-In Solid Door Dual Temperature
Refrigerator / Freezer



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

- 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 position out of food zone to maximize interior capacity.
- Freezer features automatic defrost system, time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- 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 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.

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

- Six (6) adjustable, heavy duty PVC coated wire shelves 21¹³/₁₆" x 28¹³/₁₆" (555 mm x 732 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 section), 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 115/208-230/60/1 phase, 3 pole, 4 wire, 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.

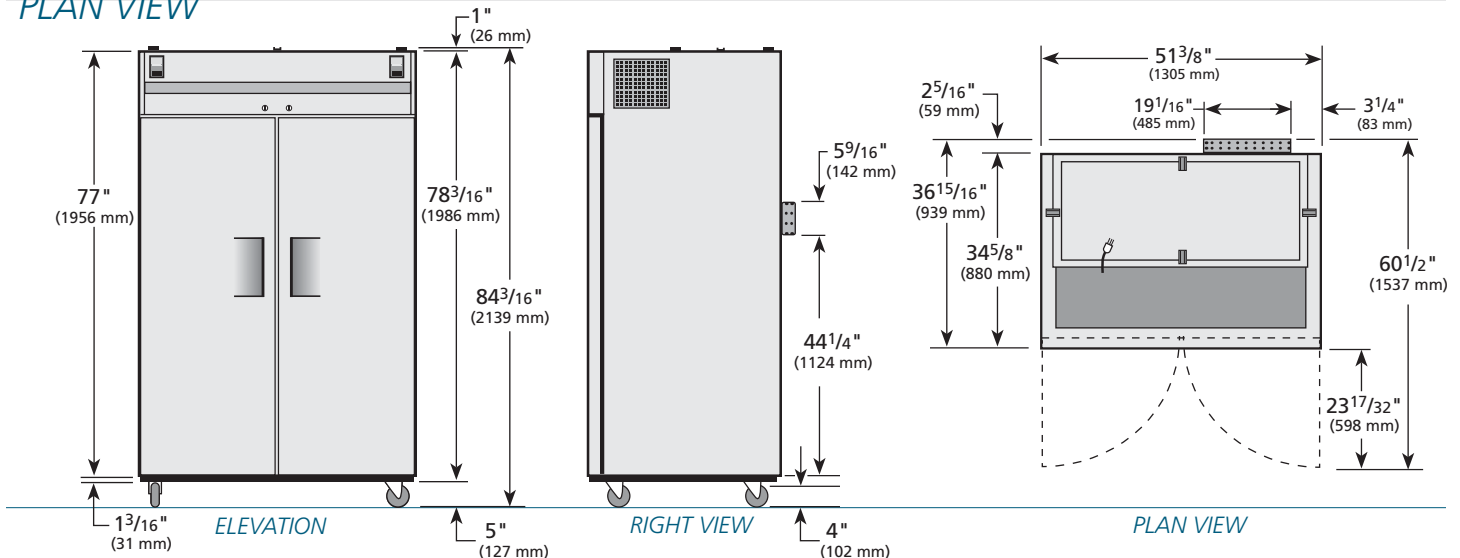
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Stainless steel rail skirt for use with legs (field installed).
- Metal door handles (factory installed).
- Novelty baskets.
- Additional shelves.
- Electronic temperature control (factory installed).
- 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.

KIT OPTIONS

Upcharge applies. Lead time may apply.

- 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.
- Kit #4: Three (3) chrome shelves 21¹³/₁₆" L x 28¹³/₁₆" D (555 mm x 732 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 |
|----------|-----------|---------|---------|---------|
| TG2DT-2S | TFQX99E | TFQY57S | TFQX99P | TFQX993 |

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