



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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

A/A #

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

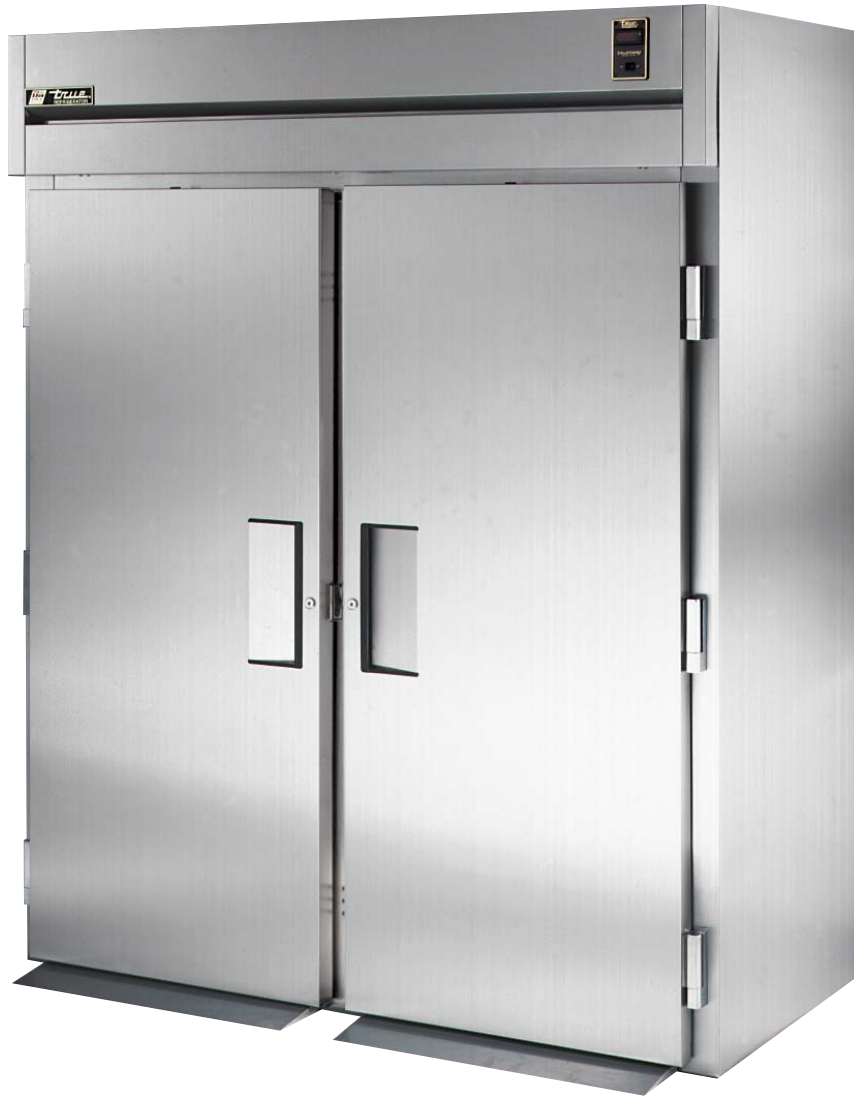
Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

SIS #

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

Model:  
**TG2RRI-2S**

**TG Series:**  
*Roll-in Solid Door Refrigerator*



**TG2RRI-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 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 sides and back liner. 300 series stainless steel door liner and floor with coved corners.
- ▶ Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27" L x 29" D x 66" H (686 mm x 737 mm x 1677 mm). One (1) heavy gauge stainless steel ramp standard per door.
- ▶ Three (3) lifetime guaranteed, cam-lift hinges per door. Full 180° open capability with a stay open feature at 120°.
- ▶ 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<br>(Cu. Ft.)<br>(liters) | Cabinet Dimensions<br>(inches)<br>(mm) |                                       |  | HP  | Voltage  | Amps | NEMA<br>Config. | Cord<br>Length<br>(total ft.)<br>(total m) | Crated<br>Weight<br>(lbs.)<br>(kg) |
|-----------|-------|-----------------------------------|--|---------------------------------------|--|-----|----------|------|-----------------|--|------------------------------------|
|           |       |                                   | L                                      | D <sup>†</sup>                        | H*                                     |     |          |      |                 |  |                                    |
| TG2RRI-2S | 2     | 75<br>2124                        | 68<br>1728                             | 34 <sup>1</sup> / <sub>2</sub><br>877 | 83 <sup>3</sup> / <sub>4</sub><br>2128 | 1/2 | 115/60/1 | 11.8 | 5-15P           | 9<br>2.74                                  | 706<br>321                         |

<sup>†</sup> Depth does not include 4<sup>1</sup>/<sub>4</sub>" (108 mm) for ramps.

\* Height does not include 1" (26 mm) for system mechanical components.



3/07 Printed in U.S.A.

**APPROVALS:**

**AVAILABLE AT:**

Model:  
**TG2RRI-2S**

**TG Series:**  
Roll-in Solid Door Refrigerator



## STANDARD FEATURES

### DESIGN

- True's solid door roll-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(s) and larger fan blades give True roll-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 capacity.
- Hot gas condensate for energy efficiency.
- Glass condensate pan to prevent electrolysis.

### 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 floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using high density, CFC free, polyurethane insulation.
- One (1) heavy gauge stainless steel ramp per door.
- Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27"L x 29"D x 66"H (686 mm x 737 mm x 1677 mm).

### 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.
- Wiper gaskets for positive seal, reversible.
- Three (3) lifetime guaranteed, cam-lift hinges per door. Full 180° open capability with a stay open feature at 120°.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Doors are field reversible.

### LIGHTING

- Incandescent interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display; available with either °F or °C.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts.
- 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.



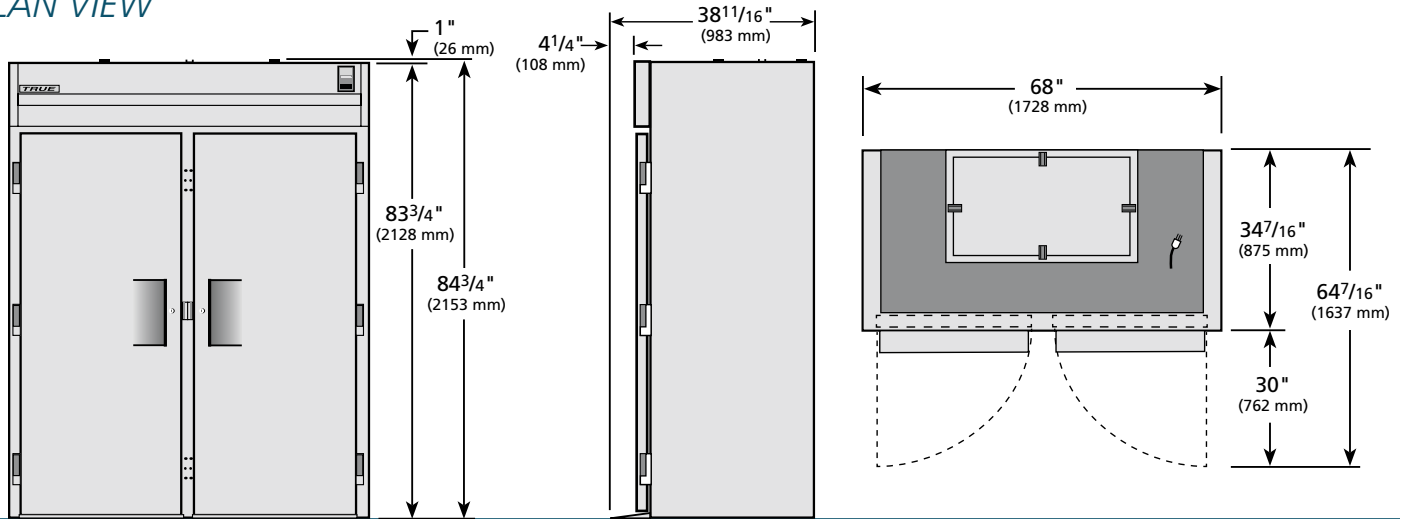
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Metal door handles (factory installed).
- Electronic temperature control (factory installed).
- Correctional facilities options.
- 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.

## PLAN VIEW



ELEVATION

RIGHT VIEW

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      |
|-----------|-----------|---------|---------|---------|
| TG2RRI-2S | TFQY55E   | TFQY51S | TFQY55P | TFQX553 |

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