



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
TR2F-2G

TR Series:
Reach-In Glass Door Freezer



TR2F-2G

- ▶ 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 -10°F (-23.3°C) for the best in food preservation. Ideal for frozen foods and ice cream.
- ▶ 300 series stainless steel exterior and interior. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Triple pane thermal insulated glass doors.
- ▶ Equipped with one (1) interior kit option per full section, factory installed. Four (4) different interior kits available.
- ▶ Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed door hinges.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- ▶ Entire cabinet structure is 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)
			L	D†	H*						
TR2F-2G	2	56 1586	51 ³ / ₈ 1305	34 ⁷ / ₈ 886	78 ¹ / ₄ 1988	1	115/208-230/60/1	9.1	14-20P	9 2.74	725 329

† Depth does not include 1³/₈" (35 mm) for door handles.

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



APPROVALS:

AVAILABLE AT:

Model:
TR2F-2G

TR Series:
Reach-In Glass Door Freezer



STANDARD FEATURES

DESIGN

- True's glass 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) 404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperature. Ideal for both frozen foods and ice cream.
- 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 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.
- 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 front, sides, back and bottom.
- Interior - 300 series stainless steel liner and floor.
- Insulation - entire cabinet structure is 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

- Triple pane thermal insulated glass assemblies with extruded aluminum frames. Doors open within cabinet dimension.
- Door locks standard.
- Each 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

- One (1) factory installed, interior kit option per full section. Four (4) different interior kits available (see Kit Options). Pilasters and tray slides are factory installed at no charge.

LIGHTING

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

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Backguards improve airflow.
- Minimum wattage heater in cabinet frame and doors.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/208-230/60Hz single phase, 3 pole, 4 wire - 20 amp dedicated outlet. Cord and plug set included.



115/208-230/1
NEMA-14-20R

OPTIONAL FEATURES/ACCESSORIES

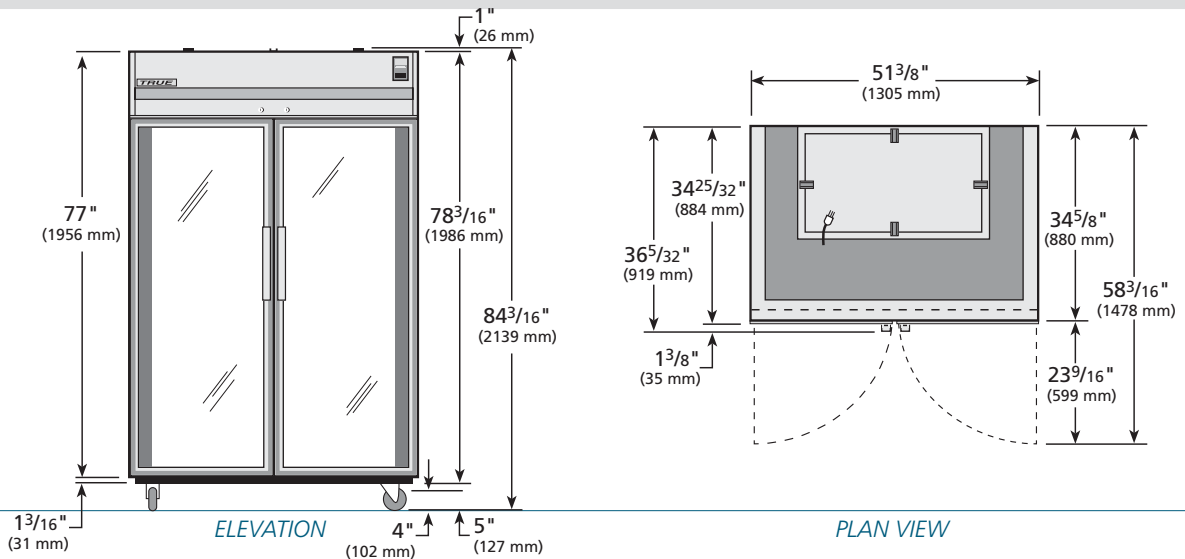
Upcharge and lead times may apply.

- 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).
- 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.

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 23¹/₂"L x 27³/₄"D (597 mm x 705 mm). Four (4) shelf supports included per shelf (factory 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
TR2F-2G	TFQY99E	TFQY99S	TFQY99P	TFQY993

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