



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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

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

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

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

A/A #

S/S #

Model:

**TR2RPT-2HG/2HS-2S**

**TR Spec Series:**

*Pass-Thru Combination Front Half Doors/Solid Rear Swing Doors Refrigerator*



**TR2RPT-2HG/2HS-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 exterior and interior. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Equipped with (1) interior kit option per section, factory installed. Four (4) different interior kits available.
- ▶ 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 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	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D†	H*						
TR2RPT-2HG/2HS-2S	4 fr/2 bk	51 3/8 1305	37 3/8 956	78 1/4 1988	3/4	115/60/1	15.5	5-20P	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:  
**TR2RPT-2HG/2HS-2S**

**TR Spec Series:**  
*Pass-Thru Combination Front Half Doors/Solid Rear Swing Doors Refrigerator*



**STANDARD FEATURES**

**DESIGN**

- True's solid half 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 front, sides, rear and bottom.
- Interior - 300 series stainless steel liner and floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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**

- 300 series stainless steel exterior and liners to match cabinet interior. Doors open within cabinet dimensions.
- Door locks standard
- Lifetime guaranteed recessed 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**

- 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**

- Incandescent interior lighting - lights activated by rocker switch mounted above top doors, 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, 20 amp dedicated outlet. Cord and plug set included.



115/60/1  
NEMA-5-20R

**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).
- 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**

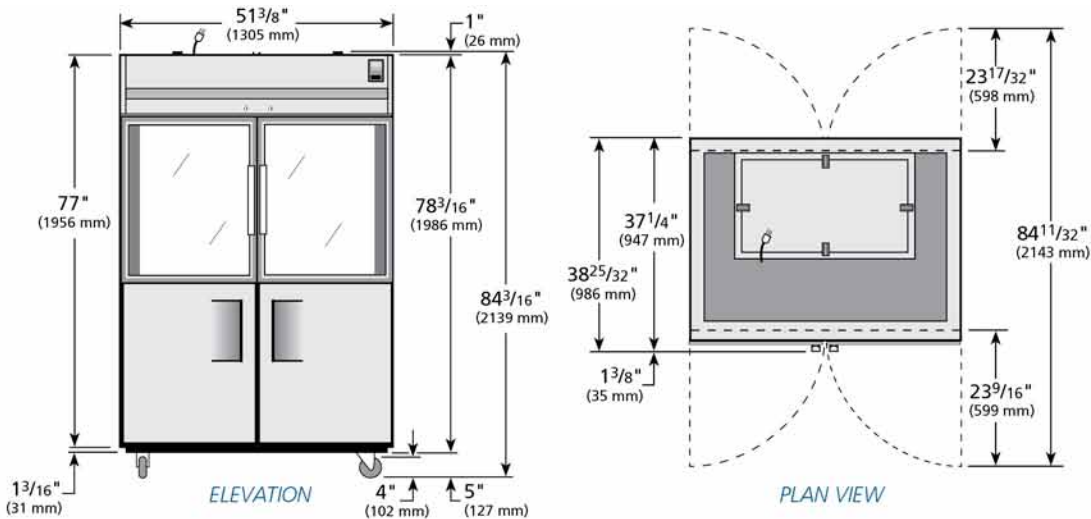
Upcharge applies. Lead time may apply.

- 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 23 1/2" x 28 1/16" (597 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 56

\* 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
	TR2RPT-2HG/2HS-2S	TFQX57E	TFT018S	TFQX89P	TFT0183	

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