



**TRUE FOOD SERVICE  
EQUIPMENT, INC.**



**Pizzaovens.com**

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Since 1999

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

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

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

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

A/A #

S/S #

Model:  
**TG1H-1S**

**TG Specification Series:**  
*Reach-In Solid Door Heated Cabinet*



## TG1H-1S

- ▶ Provides cabinet holding temperature of 80°F to 180°F (26.6°C to 82.2°C).
- ▶ Equipped with low-velocity fans to assure even temperature distribution throughout the cabinet. Fans are controlled by exterior on/off switch.
- ▶ Two (2) stainless steel (for corrosion resistance), finned tube heating elements (1000 watts each) for uniform generation of electric heat. Cabinet comes with a total of 2000 watts.
- ▶ 300 series stainless steel doors and front. Anodized quality aluminum exterior sides, back and bottom.
- ▶ Anodized aluminum interior cabinet liner. 300 series stainless steel door liner and floor with coved corners.
- ▶ Three (3) adjustable, heavy duty chrome plated wire shelves.
- ▶ Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed door hinges and 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)	Cabinet Dimensions (inches) (mm)			Watts	Voltage	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D <sup>†</sup>	H <sup>*</sup>					
TG1H-1S	1	31 878	29 737	34 <sup>5</sup> / <sub>8</sub> 880	78 <sup>1</sup> / <sub>4</sub> 1988	2000	115/208-240/1	14-20P	9 2.74	350 159

<sup>†</sup> Depth does not include 1 1/8" (29 mm) for system mechanical components.

<sup>\*</sup> Height does not include 6 1/8" (156 mm) for legs, 5" (127 mm) for optional castors and 1" (26 mm) for system mechanical components.

Requires 115/208-240/60 Hz, single phase, 3 pole, 4 wire circuit.



6/07

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
**TG1H-1S**

**TG Specification Series:**  
Reach-In Solid Door Heated Cabinet



**STANDARD FEATURES**

**DESIGN**

- True's solid door reach-in heated cabinets are designed with enduring quality that protects your long term investment.

**HEATER SYSTEM**

- Cabinet is designed to provide holding temperatures of 80°F to 180°F (26.6°C to 82.2°C). Heating system controlled by exterior on/off switch and temperature control dial.
- Two (2) stainless steel (for corrosion resistance), finned tube heating elements (1000 watts each) for uniform generation of electric heat. Cabinet comes with a total of 2000 watts.
- Equipped with low-velocity fans to assure even temperature distribution throughout the cabinet. Fans are controlled by exterior on/off switch.
- Manually controlled vent located on top of the cabinet for positive humidity control.
- 12" x 20" (305 mm x 508 mm) pan for water included, if additional humidity is required.

**CABINET CONSTRUCTION**

- Exterior - 300 series stainless steel door and rainshield. Anodized quality aluminum sides, back and bottom.
- Interior - NSF approved anodized aluminum side walls and back liner. 300 series stainless floor with coved 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 6" (153 mm) stainless steel legs.

**DOOR**

- 300 series stainless steel exterior and liner. Door opens within cabinet dimension.
- 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 ensure permanent attachment.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed door hinges.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Three (3) chrome shelves 25" x 27<sup>3</sup>/<sub>4</sub>" (635 mm x 705 mm) with shelf clips and wall mounted pilasters (field installed). 1<sup>1</sup>/<sub>16</sub>" (27 mm) standoff ensures optimum airflow.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.
- Three (3) different interior kits available (see Kit Options). Pilasters and tray slides require field installation.

**LIGHTING**

- Incandescent interior lighting - lights activated by exterior on/off switch, safety shielded.

**MODEL FEATURES**

- Exterior, color coded, temperature display; accurate direct reading of internal cabinet temperature.
- Designed to hold warm baked or cooked food. Cabinet is not designed to heat ambient or cold product.
- NSF-4 compliant for open food product.

**ELECTRICAL**

- True requires that a sole use circuit be dedicated for the unit.
- Unit completely pre-wired at factory and ready for final connection to a 115/208-240/60 Hz. single phase - 20 amp dedicated outlet. Cord and plug set included.



115/208-240/1  
NEMA-14-20R

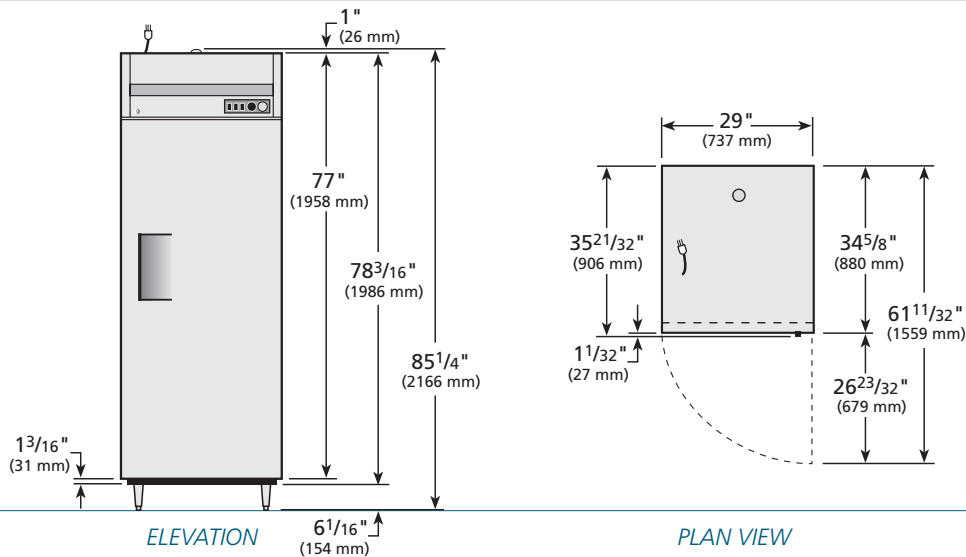
**OPTIONAL FEATURES/ACCESSORIES**

- Upcharge and lead times may apply.
- 6" (153 mm) seismic/flanged legs.
  - 4" (102 mm) diameter stem castors.
  - Stainless steel rail skirt for use with legs (field installed).
  - Additional shelves.
  - Stainless steel (electro polished) shelves.
  - Metal door handle (factory installed).
  - Electronic temperature control (factory installed).
  - Correctional facilities options.
  - Curb mountable units.

**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.
  - Additional kit option components available individually.

**PLAN VIEW**



**WARRANTY**  
One year warranty on all parts & labor (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER  
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Front	Side	Plan	3D
	TG1H-1S	TFQY179E	TFQY179S	TFQX60P	TFQY1793