



**TRUE FOOD SERVICE
EQUIPMENT, INC.**



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TR1HRI-1S

TR Specification Series:
Roll-In Solid Door Heated Cabinet



TR1HRI-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 1000 watt finned tube heating elements per section for uniform generation of electric heat. Cabinet comes with a total of 2000 watts.
- ▶ 300 series stainless steel exterior front, back, bottom and interior. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Three (3) lifetime guaranteed, cam-lift hinges. Full 180° open capability with a stay open feature at 120°.
- ▶ Designed to accept roll-in racks (inboard castors) with a maximum dimension 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.
- ▶ 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 [†]	H [*]					
TR1HRI-1S	1	37 1048	35 889	34 1/2 877	83 3/4 2128	2000	115/208-240/1	14-20P	9 2.74	325 148

[†] Depth does not include 4 1/4" (7 mm) for ramp.

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

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



APPROVALS:

AVAILABLE AT:

3/08

Printed in U.S.A.

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TR1HRI-1S

TR Specification Series:
Roll-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.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel door, front, back and bottom. Stainless steel sides.
- Interior - 300 series stainless steel liner and floor.
- Stainless steel breaker caps.

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

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

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.
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts. 12" x 20" (305 mm x 508 mm) pan for water included, if additional humidity is required.
- 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.

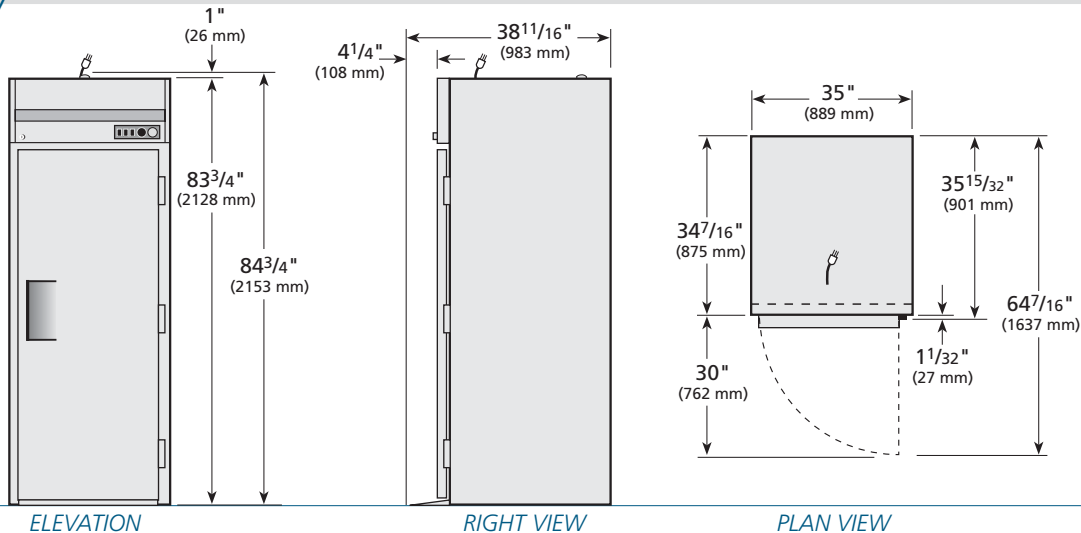


115/208-240/1
NEMA-14-20R

OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- Metal door handle (factory installed).
 - Electronic temperature control (factory installed).
 - Correctional facilities options.

PLAN VIEW



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

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



Model	Elevation	Right	Plan	3D
TR1HRI-1S	TFQY82E	TFQY51S	TFQY51P	TFQY823