



**TRUE FOOD SERVICE
EQUIPMENT, INC.**



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TR2HPT-2S-2S

TR Specification Series:
Pass-Thru Solid Door Heated Cabinet



TR2HPT-2S-2S

- ▶ 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 distribution throughout the cabinet. Fans controlled by exterior on/off switch.
- ▶ Two (2) stainless steel (for corrosion resistance), finned tube heating elements (1000 watts each) per section for uniform generation of electric heat. Cabinet comes with a total of 4000 watts.
- ▶ 300 series stainless steel exterior and interior. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ 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 and torsion type closure system.
- ▶ 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 (Cu. Ft.) (liters)	Cabinet Dimensions (inches) (mm)			Watts	Voltage	Crated Weight (lbs.) (kg)
			L	D [†]	H [*]			
TR2HPT-2S-2S	4	56 1586	51 ³ / ₈ 1305	37 ¹ / ₄ 947	78 ¹ / ₄ 1988	4000	115/208-240/60/1	600 273

[†] Depth does not include 1¹/₈" (29 mm) for system mechanical components.

^{*} Height does not include 6¹/₈" (156 mm) for legs and 1" (26 mm) for system mechanical components.

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



6/07

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TR2HPT-2S-2S

TR Specification Series:
Pass-Thru Solid Door Heated Cabinet



STANDARD FEATURES

DESIGN

- True's solid door pass-thru 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) per section for uniform generation of electric heat. Cabinet comes with a total of 4000 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" L x 20" D (305 mm x 508 mm) pan for water included, if additional humidity required.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel doors, front, sides, back and bottom.
- Interior - 300 series stainless steel liner and floor.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Front and rear doors are constructed with 300 series stainless steel exterior and liner. 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.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed door hinges and torsion type closure system.
- 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 exterior on/off switch, safety shielded.

MODEL FEATURES

- 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 a sole use circuit be dedicated for the unit.
- Unit comes with 4 feed wires (including ground) to be hardwired at installation site to a 115/208-240/60 Hz. single phase, 20 amp dedicated outlet.

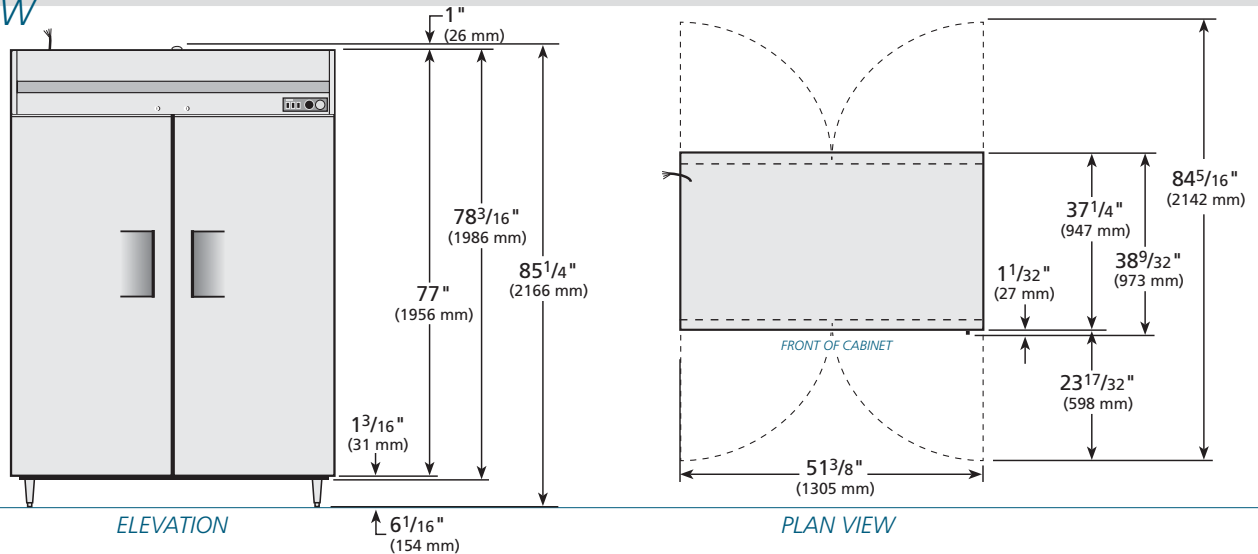
OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead time may apply.
 - Seismic/flanged legs.
 - Stainless steel rail skirt for use with legs (field installed).
 - Metal door handles (factory installed).
 - Electronic temperature control (factory installed).
 - Correctional facilities options.
 - Curb mountable units.

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 25" L x 28³/₁₆" D (635 mm x 732 mm) with shelf clips and wall mounted pilasters (factory installed). Shelves adjustable on 6" (153 mm) increments.
- Additional kit option components available individually.
- Stainless steel (electro polished) shelves to be used with Kit Option #4.

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
	TR2HPT-2S-2S	TFQY180E	TFQY196S	TFQY196P	TFQY1963