



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:
TG1FRI-1S

TG Series:
Roll-In Solid Door Freezer



TG1FRI-1S

- ▶ 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.
- ▶ 300 series stainless steel door and rainshield. Anodized quality aluminum exterior sides, back and bottom.
- ▶ NSF approved, white aluminum interior sides and back liner. 300 series stainless steel door liner and floor with coved corners.
- ▶ 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.
- ▶ Three (3) lifetime guaranteed, cam-lift hinges. Full 180° open capability with a stay open feature at 120°.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- ▶ 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)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TG1FRI-1S	1	37 1048	35 889	34 1/2 877	83 3/4 2128	3/4	115/60/1	12.0	5-15P	9 2.74	485 220

† Depth does not include 4 1/4" (108 mm) for ramp.

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



2/07

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TG1FRI-1S

TG Series:
Roll-In Solid Door Freezer



STANDARD FEATURES

DESIGN

- True's solid door roll-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.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True roll-in'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.
- 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 door and rainshield. Anodized quality aluminum sides, back and bottom.
- Interior - NSF approved white aluminum sides 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.
- One (1) heavy gauge stainless steel ramp.
- Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27" L x 29" D x 66" H (686 mm x 737 mm x 1677 mm).

DOOR

- 300 series stainless steel. 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, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C display.
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Backguard improves airflow.
- Minimum wattage heater in cabinet frame.
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts.
- 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 - 15 amp dedicated outlet. Cord and plug set included.



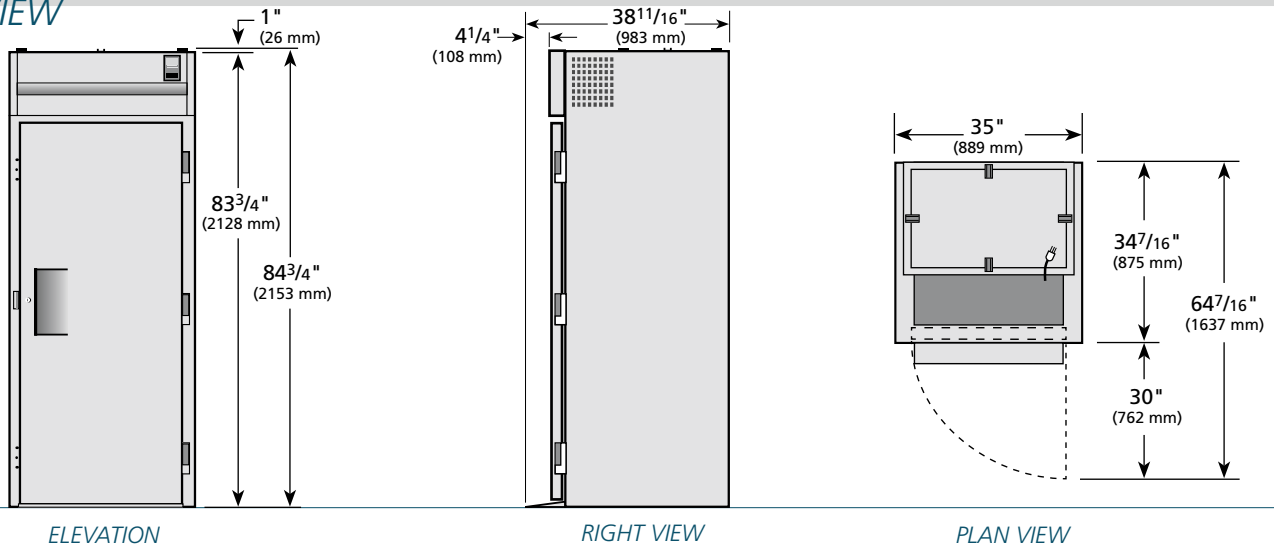
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Metal door handle (factory installed).
- Electronic temperature control (factory installed).
- Correctional facilities options.
- 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.

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
TG1FRI-1S	TFQY51E	TFQY64S	TFQY51P	TFQY643

TRUE FOOD SERVICE EQUIPMENT

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 • www.truemfg.com