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: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:
TR1RPT-1S-1S

TR Series:
Pass Thru Reach-In Solid Door Deep Refrigerator

TR1RPT-1S-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 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.

▸ Cabinet comes equipped with one (1) interior kit option, 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 high density, CFC free, polyurethane insulation.

ROUGH-IN DATA

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*						
TR1RPT-1S-1S	2	31 / 878	29 / 737	37 1/4 / 947	78 1/4 / 1988	1/2	115/60/1	10.4	5-15P	9 / 2.74	370 / 168

* Height does not include 5" (127 mm) for castors and 1" (26 mm) for system mechanical components.

APPROVALS:

AVAILABLE AT:

TRUE REFRIGERATION MADE IN U.S.A. SINCE 1945   5 YEAR COMPRESSOR WARRANTY   ENERGY SAVINGS   c UL us   NSF

7/07   Printed in U.S.A.

Model:	TR Series:	
TR1RPT-1S-1S	*Pass Thru Reach-In* *Solid Door Deep Refrigerator*	**true®**

STANDARD FEATURES

DESIGN
- True's solid door pass-thru reach-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) 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 reach-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.
- Hot gas condensate for energy efficiency.
- Glass condensate pan to prevent electrolysis.

CABINET CONSTRUCTION
- Exterior - 300 series stainless steel doors, front, sides, rear 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 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS
- Front and rear doors are 300 series stainless steel exterior and door liners. 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.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING
- One (1) factory installed, interior kit option. 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 doors, safety shielded.

MODEL FEATURES
- Exterior digital temperature display, available with either °F or °C display.
- 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, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R

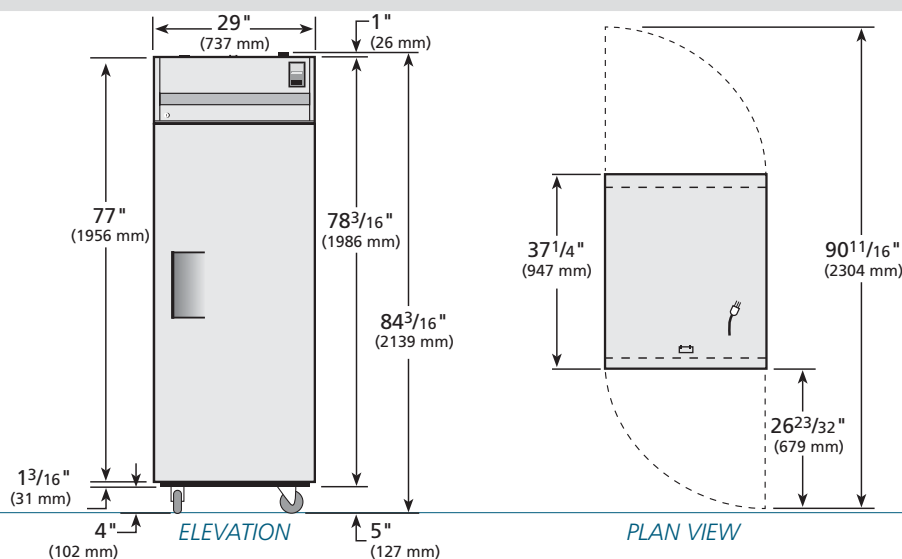### OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❐ 6" (153 mm) standard legs.
- ❐ 6" (153 mm) seismic/flanged legs.
- ❐ 6" (153 mm) stainless steel legs.
- ❐ Stainless steel rail skirt for use with legs (field installed).
- ❐ Metal door handles (factory installed).
- ❐ Electronic temperature control (factory installed).
- ❐ Correctional facilities options.
- ❐ 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.

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 27 3/4"D (635 mm x 705 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.

PLAN VIEW

ELEVATION

29" (737 mm)
1" (26 mm)
77" (1956 mm)
78³/₁₆" (1986 mm)
84³/₁₆" (2139 mm)
1³/₁₆" (31 mm)
4" (102 mm)
5" (127 mm)

PLAN VIEW

37¹/₄" (947 mm)
90¹¹/₁₆" (2304 mm)
26²³/₃₂" (679 mm)

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
TR1RPT-1S-1S	TFQY50E	TFQY89S	TFQY89P	TFQY893

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