

**TRUE EUROPE**

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

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

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

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

A/A #

S/S #

Model:

**TGW-2F****Gastronorm Worktop:***Solid Door Freezer***TGW-2F**

- ▶ True worktop units 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, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (404A) force-air refrigeration system holds -23.3°C (-10°F).
- ▶ Stainless steel exterior front, top and ends. Matching aluminum finished back.
- ▶ Radius countertop. Cabinet top and backsplash - one piece formed construction.
- ▶ Stainless steel interior and door liners.
- ▶ LED temperature display.
- ▶ Front breathing.
- ▶ 3 sets of 1/1 gastronorm rails with stainless steel shelves per door section.
- ▶ Foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

Specifications subject to change without notice.

Chart dimensions rounded up to the next whole millimeter (inches rounded up to the next 1/8").

Model	Doors	Shelves	Cabinet Dimensions (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total m)	Crated Weight (kg)
			L	D	H						
TGW-2F	2	6	1420	705	966	1/2	230-240/50/1	3.5	▲	2.74	166

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Printed in U.S.A.

Model:  
**TGW-2F**

## Gastronorm Worktop: Solid Door Freezer



### STANDARD FEATURES

#### DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Reversing Condenser Fan Motor keeps the condenser cleaner, reducing wear and stress on the compressor, and decreasing service calls significantly.
- Oversized, factory balanced, refrigeration system with guided airflow to provide uniform product temperature.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperature of  $-23.3^{\circ}\text{C}$  ( $-10^{\circ}\text{F}$ ) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True worktop units a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.

- Automatic defrost system time-initiated, time-terminated.

#### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Countertop - stainless steel radius front. Cabinet top and backsplash - one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - stainless steel interior and door liners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

#### DOORS

- Stainless steel fronts and liners.
- Each door fitted with 305 mm (12") long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal, self closing door(s) with  $90^{\circ}$  stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Three (3) stainless steel shelves 324 mm L x 534 mm D ( $12\frac{3}{4}"$  x  $21"$ ) per section.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Self-contained condensate pan. No need for external drain.

#### ELECTRICAL

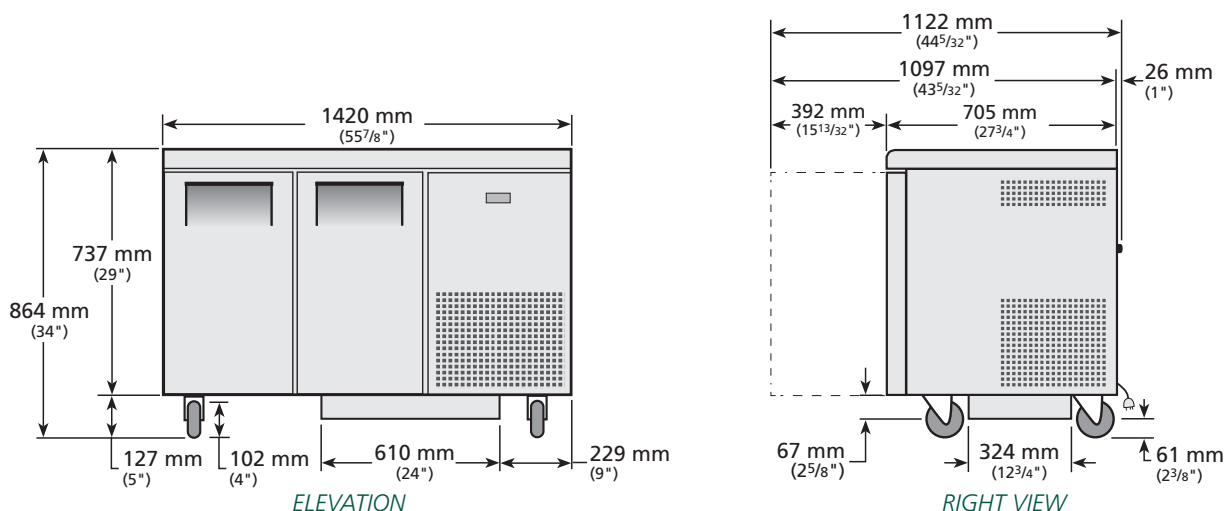
- Unit completely pre-wired at factory and ready for final connection to a 230-240/50/1 phase dedicated outlet.
- Plug type varies by country.

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 153 mm (6") standard legs (requires leg mounting plates).
- ☐ 153 mm (6") seismic/flanged legs (requires leg mounting plates).

### PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE  
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE  
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TGW-2F					

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