



**TRUE FOOD SERVICE EQUIPMENT, INC.**

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366  
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

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

AIA #

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

SIS #

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

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

**TS Series,  
Glass Door, Pass-Thru**



**TS-28-2-G-2-PT**

*TRUE, rated the #1 brand in America.*

**All Stainless, Glass Door,  
Pass-Thru Refrigerators**

**TS-28G-PT**,  **TS-53G-PT**

**TS-28-2-G-2-PT**,  **TS-53-4-G-4-PT**

**SPECIFICATIONS / FEATURES**

**CABINET CONSTRUCTION:**

- 300 series stainless steel interior and exterior.
- Barrel locks standard (all doors lock).
- Solar, digital exterior temperature monitor, large LED display for quick and easy temperature identification.
- Cabinet mounted on a welded, galvanized frame rail, painted for additional corrosion protection. Frame rail fitted with 4" diameter castors, front castors include brakes.

**DOORS:**

- Front doors triple pane thermal insulated glass; rear doors 300 series stainless steel interior and exterior with recessed handles. Doors extend full width of cabinet shell. Door gaskets of one piece construction, and removable without tools for ease in cleaning.
- Latch may be set to connect top and bottom doors so they open simultaneously.
- Lifetime guaranteed adjustable torsion type closure system with aluminum block supports. Front doors fitted with 15" long handle of same material as door frame. The face of each rear solid door fitted with a 12" long recessed handle with sheetmetal interlock. Handles are foamed-in-place to insure permanent attachment.

**INSULATION:**

- Entire cabinet structure and solid doors insulated using foamed-in-place CFC free polyurethane foam.

**SHELVING:**

- (3) chrome shelves per section at no charge (includes four knob style shelf supports per shelf. (3) alternative interior options available. See "optional accessories" section.
- Pilasters and tray slides - are to be field installed for TS series deep reach-ins. (pilasters and tray slides ship separate)

**LIGHTING:**

- Fluorescent interior lighting.

**REFRIGERATION SYSTEM:**

- Refrigeration system factory balanced using CFC free 134A refrigerant.
- Bottom mounted condensing unit - easy access for maintenance.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 38°F interior cabinet temperature. (non-adjustable capillary tube system superior to problematic expansion valve)
- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

**ELECTRICAL CHARACTERISTICS:**

- Unit completely pre-wired at factory, and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. A cord and plug set to be included.
- A sole use circuit is required.



115/60/1  
NEMA-5-15R

**Also available:**

- All Stainless Refrigerators
- All Stainless Glass Door Models
- All Stainless Half and Doors
- All Stainless Freezers

Remote cabinets available 14% off list (condensing units supplied by others).  
Consult factory technical service dept. for BTU information.

Specifications subject to change without notice.

Printed in  
U.S.A.



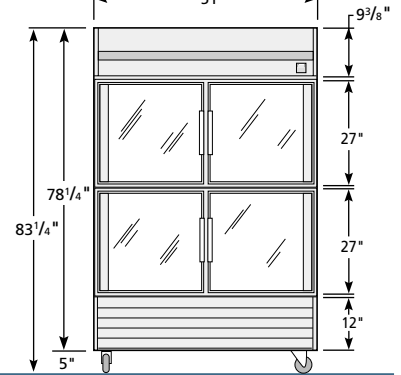
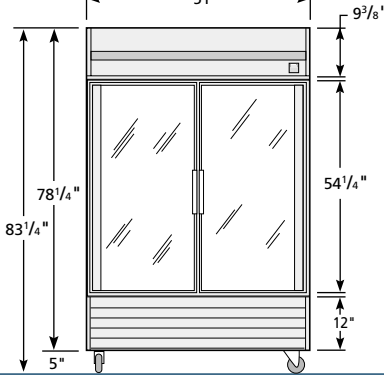
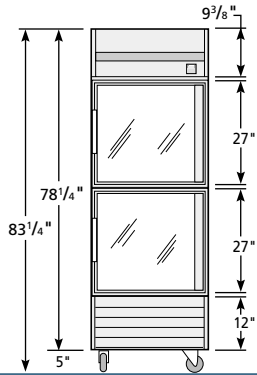
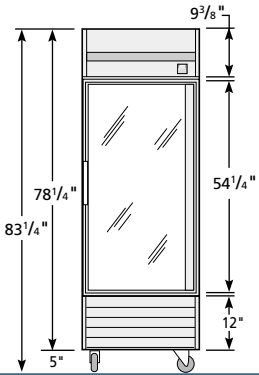
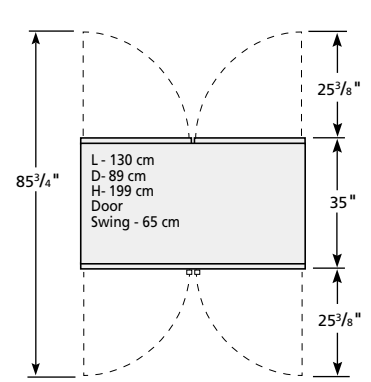
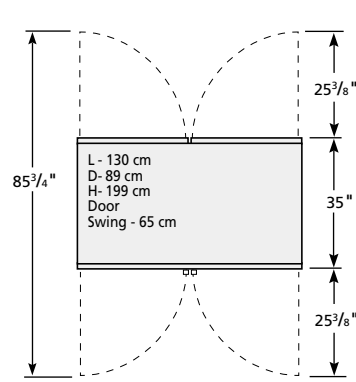
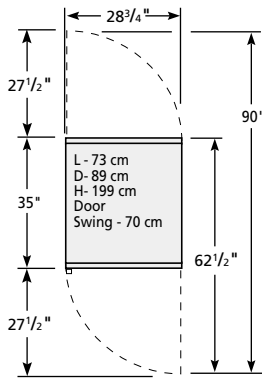
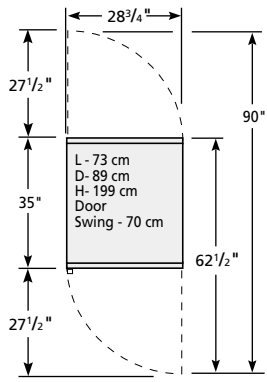
**APPROVALS:**

2/03

Exceptions:



# TS-Series: All Stainless, Glass Door, Pass-Thru Refrigerators



**TS-28G-PT**

**TS-28-2-G-2-PT**

**TS-53G-PT**

**TS-53-4-G-4-PT**

### Rough-In Data

Model	Glass Front Doors	Solid Rear Doors	Capacity (Cu. Ft)	Dimensions (inches)			HP	Volts	PH	Amps	NEMA Config.	Cord Length (feet)	Crated Weight
				L	D†	H*							
TS-28G-PT	1	1	28	28 3/4	35	78 1/4	1/2	115	1	10.1	5-15	9	308
TS-53G-PT	2	2	53	51	35	78 1/4	1/2	115	1	10.6	5-15	9	600
TS-28-2-G-2-PT	2	2	28	28 3/4	35	78 1/4	1/2	115	1	10.1	5-15	9	318
TS-53-4-G-4-PT	4	4	53	51	35	78 1/4	1/2	115	1	10.6	5-15	9	550

\* Height does not include 5" for castors or 6" for optional legs.

† Depth does not include 1 3/8" for door handle.

Specifications subject to change without notice.

### Standard Features

- Designed to become a central station, rear-loaded from the kitchen prep area to be front-accessed by servers.
- Oversized and balanced, environmentally friendly (134A) refrigeration system - holds 33°F to 38°F.
- (3) chrome shelves per section at no charge (includes four knob style shelf supports per shelf. (3) alternative interior options available.
- Pilasters and tray slides - are to be field installed for TS series deep reach-ins. (pilasters and tray slides ship separate)
- 300 series stainless steel interior and exterior.
- Triple pane thermal glass front doors.
- Rear doors feature recessed handles.
- Exterior mounted, solar, digital temperature monitor, large LED display for quick and easy temperature identification.
- Door locks standard.
- Positive seal self-closing doors.
- Magnetic door gaskets.
- Epoxy coated evaporator.
- Fluorescent interior lighting.
- 4" diameter swivel castors standard equipment - locking castors provided for front set.
- Bottom mount slide out compressor can be serviced easily and accessed by a single repairman.

- Foamed-in-place polyurethane high density cell insulation (CFC free).
- Self-contained system
- 1 year parts & labor warranty (USA).
- 5 year compressor warranty.

### Optional Accessories

- 6" stainless steel or optional seismic legs.
- Kit #1 (9 sets of #1 type tray slides).
- Kit #2 (rod type 1 set covers 1/2 section).
- Kit #3 (6 sets of universal type tray slides).
- Kit #4 (3 chrome shelves and shelf supports)
- Stainless steel (electro polished) shelves.
- Chrome shelves.
- Universal pan slides.
- #1 pan slides.
- #2 or rod style pan slides.

Model	Front	Right	Plan	3D
TS-28G-PT	TFGY25E	TFGY25S	TFGY23P	TFGY253
TS-53G-PT	TFE063E	TFE063S	TFE063P	TFE0633
TS-28-2-G-2-PT	TFGY23E	TFGY23S	TFGY23P	TFGY233
TS-53-4-G-4-PT	TFE061E	TFE061S	TFE061P	TFE0613

Clearance Required For Coolers (USA)		
Sides Inches/mm	Top Inches/mm	Rear Inches/mm
0 / 0	0 / 0	N/A



### TRUE FOOD SERVICE EQUIPMENT

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truefmfg.com

Printed in U.S.A.