



**TRUE FOOD SERVICE  
EQUIPMENT, INC.**

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

A/A #

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

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

SIS #

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

Model:  
**TH-23G**

**TH Series:**  
*Reach-In Glass Swing Door Heated Cabinet*



**TH-23G**

- ▶ Provides cabinet holding temperature of 80°F to 180°F (26.6°C to 82.2°C).
- ▶ Internal fan provides low velocity, forced-air heat distribution to assure even temperatures throughout the cabinet.
- ▶ Stainless steel, tube heating element for uniform generation of electric heat. Cabinet comes with a total of 850 watts. Heating element sheathed for corrosion resistance.
- ▶ Exterior - stainless steel front and door. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - Stainless steel interior liner and floor.
- ▶ Energy efficient, triple pane, thermal insulated glass door.
- ▶ Cabinet comes standard with three (3), adjustable, heavy duty chrome plated wire shelves.
- ▶ entire cabinet structure is foamed-in-place using a 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 nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Cabinet Dimensions (inches) (mm)			Watts	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		W	D†	H*						
TH-23G	1	27 686	29¾ 756	78¾ 1991	850	115/60/1	7.8 N/A	5-15P	9 2.74	300 137

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

\* Height does not include 1" (26 mm) for ventilator cap.

† Depth does not include 1¾" (35 mm) for door handle.



APPROVALS:

AVAILABLE AT:

Model:  
**TH-23G**

**TH Series:**  
*Reach-In Glass Swing Door Heated Cabinet*



## STANDARD FEATURES

### DESIGN

- True's solid door reach-in 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.
- Stainless steel, tube heating element for uniform generation of electric heat. Cabinet comes with a total of 850 watts. Heating element sheathed for corrosion resistance.
- Low-velocity fans to assure even temperature distribution throughout the cabinet.
- Manually controlled vent located on top of the cabinet for positive humidity control.
- Exterior dial thermometer; accurate, direct reading of internal cabinet temperature.

### CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior- Stainless steel interior liner and floor.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" diameter stem castors - locks provided on front set.

### DOOR

- Energy efficient, triple pane, thermal insulated glass door assembly with extruded aluminum frame.
- Door fitted with 12" (305 mm) extruded aluminum handle.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### SHELVING

- Three (3) adjustable, heavy duty chrome plated wire shelves 21 7/16" L x 23 1/4" D (545 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Anodized aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

### LIGHTING

- Interior lighting; safety shielded.

### MODEL FEATURES

- 12"L x 20"W x 1"D (305 mm x 508 mm x 26 mm) humidity pan standard for contents requiring high humidity.
- True heated cabinets are designed to hold warm baked or cooked food. Cabinets are not designed to heat ambient or cold products.
- NSF/ANSI Standard 4 compliant for open food product.

### ELECTRICAL

- True requires that a sole use circuit be dedicated for the unit.
- 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.



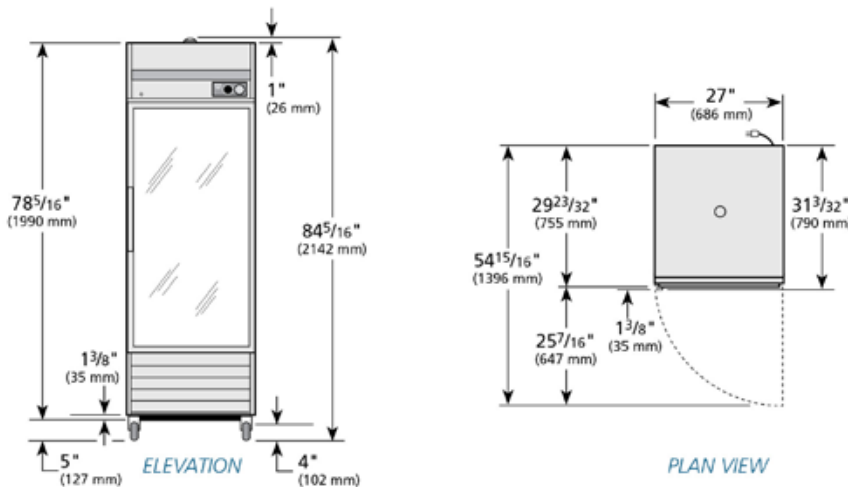
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.

## PLAN VIEW



### WARRANTY\*

Three 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	Back
TH-23G	TFEY36E	TFEY06S	TFEY06P	TFEY363	

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

## TRUE FOOD SERVICE EQUIPMENT