

PROJECT NAME	LOCATION		AIA#
ITEM #	QTY	Model #	SIS#

SPEC SERIES®

REACH-IN SOLID SWING DOOR HEATED CABINET

models STR2H

STA2H-2S

STG2H-2S

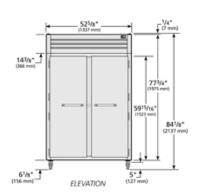


STR2H-2S			
Exterior	Stainless steel door, front & sides.		
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.		
Shelving	(1) Interior kit option included per full section, factory installed.		

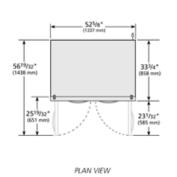
STA2H-2S		
Exterior	Stainless steel door, front & sides.	
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.	
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.	

STG2H-2S			
Exterior Stainless steel door & front, with matching aluminum side			
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.		
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.		

plan view







 $Specifications \ subject \ to \ change \ without \ notice.$ Chart dimensions are rounded up to the nearest $\frac{1}{6}$ " (millimeters rounded up to the next whole number).

SPECIFICATIONS						
Dimensions	in.	mm.				
Length	52%	1337				
Depth	33¾	858				
Height	77¾	1975				
Electrical	U.S.	International				
Watts	3000					
Watts Voltage	3000					
Voltage	208-240/60/1	N/A				

* Height does not include 61/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7mm) for system mechanical components.

Note: Requires bard wiring 208-240/60 Hz

Note: Requires hard wiring 208-240/60 Hz, single phase, 2 pole, 3 wire circuit.



APPROVALS

AVAILABLE AT



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SPEC SERIES®

REACH-IN SOLID SWING DOOR HEATED CABINET

E/ICITIN 30CID 3WING DOON TIE/ITED C/IDINE

models

STR2H-2S STA2H-2S

STG2H-2S



standard features

HEATER SYSTEM

- Cabinet designed to provide holding temperatures of 140°F to 180°F (60°C to 82.2°C). Heating system controlled by exterior on/off switch and electronic temperature control.
- One (1) stainless steel (for corrosion resistance), heating element for uniform generation of electric heat. Cabinet comes with a total of 3000 watts.
- Equipped with low-velocity fans to assure even temperature distribution throughout the cabinet.
- Manually controlled vent located on top of the cabinet for positive humidity control.

CABINET CONSTRUCTION

- Insulation entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors
 locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks standard.
- Lifetime guaranteed heavy duty all metal working door handles.

- Positive seal self-closing doors with 120° stay open feature.
 Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C
- Designed to hold warm baked or cooked food. Cabinet is not designed to heat ambient or cold product.
- NSF-4 compliant for open food product.

ELECTRICAL

- True requires that a sole use circuit be dedicated for the unit.
- Unit comes with 3 feed wires (including ground) to be hardwired at installation site to a 208-240/60 Hz. single phase, 20 amp dedicated circuit.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- · Additional shelves.
- Stainless back. (STR, STA, STG)

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field 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 265%"L x 21%6"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on ½" (13 mm) increments (must order at time of cabinet order).
- Stainless steel (electro polished) shelves to be used with Kit Option #4.
- Additional kit option components available individually. Upcharge applies.

WARRANTY*

Three year warranty on all parts and labor. (U.S.A. only)

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.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

