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

SPEC SERIES®

ROLL-THRU SOLID SWING DOOR HEATED CABINET

models	STR2HRT-2S-2S	STA2HRT-2S-2S	STG2HRT-2S-2S
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STR2HRT-2S-2S

Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.

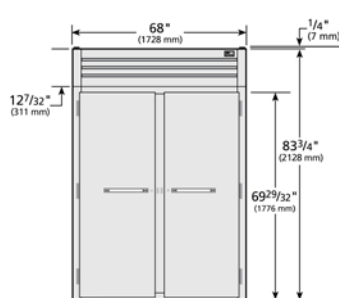
STA2HRT-2S-2S

Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

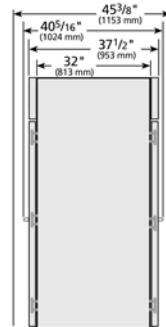
STG2HRT-2S-2S

Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

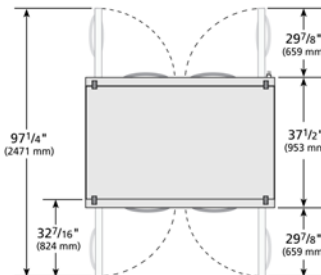
plan view



ELEVATION



RIGHT VIEW



PLAN VIEW

SPECIFICATIONS

Dimensions	in.	mm.
Length	68	1728
Depth	37 1/2	953
Height	83 3/4	2128
Electrical	U.S.	International
Watts	4000	
Voltage	115/208-240/60/1	
NEMA	N/A	
Cord Length	N/A	N/A

† Depth does not include 4 1/8" (105 mm) for ramp each side.
* Height does not include 1" (26 mm) for system mechanical components.
Note: Unit pre-wired at the factory ready to be hard-wired at the install location to a 115/208-240/60 Hz dedicated circuit.

Specifications subject to change without notice.
Chart dimensions are rounded up to the nearest 1/8" (millimeters rounded up to the next whole number).



APPROVALS

AVAILABLE AT



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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.
- Two (2) stainless steel (for corrosion resistance), finned tube heating elements per section (1000 watts each) for uniform generation of electric heat. Cabinet comes with a total of 4000 watts.
- Equipped with low-velocity fans to assure even temperature distribution throughout the cabinet. Fans are controlled by exterior on/off switch.
- Manually controlled vent located on top of the cabinet for positive humidity control.

CABINET CONSTRUCTION

- Stainless steel breaker caps.
- 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).

- One (1) heavy gauge stainless steel ramp per door.
- Designed to accept roll-in racks (inboard castors) with a maximum dimension of 27"L x 29"D x 66"H (686 mm x 737 mm x 1677 mm).

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, Three (3) per door section.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- Incandescent interior lighting; lights activated by exterior on/off switch, safety shielded.

MODEL FEATURES

- Exterior, color coded, temperature display; accurate direct reading of internal cabinet temperature.

- Designed to hold warm baked or cooked food. Cabinet is not designed to heat ambient or cold product.
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts.
- 12" x 20" (305 mm x 508 mm) pan for water included, if additional humidity is required.
- NSF/ANSI Standard 4 compliant for open food product.

ELECTRICAL

- True requires that a sole use circuit be dedicated for the unit.
- Unit pre-wired at the factory ready to be hard-wired at the install location to a 115/208-240/60 Hz dedicated circuit.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- Field reversible hinge
- Security package.

WARRANTY*

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

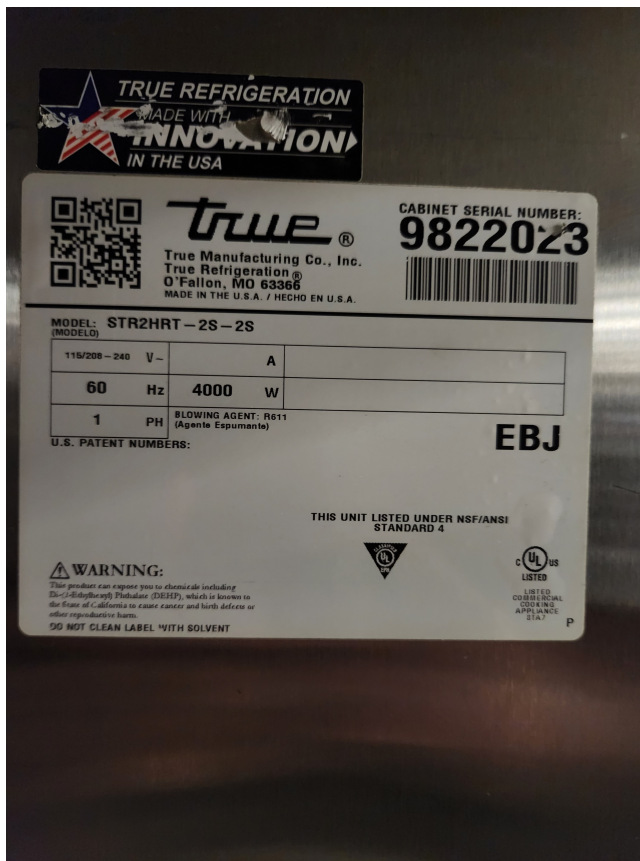
*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST()2HRT-1S-1S					



Critical Equipment Replacement

Heated Cabinet qty 3 (20350)	\$15,000.00
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This price is wrong

There are 2 (two) that are TRUE with this model
the third is a counter top with different MAKE
and MODEL and PRICE.