TRUE FOOD SERVICE EQUIPMENT, INC. • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434
ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

Project Name	Location		AIA #
Item #	Qty	Model #	SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR HEATED CABINET

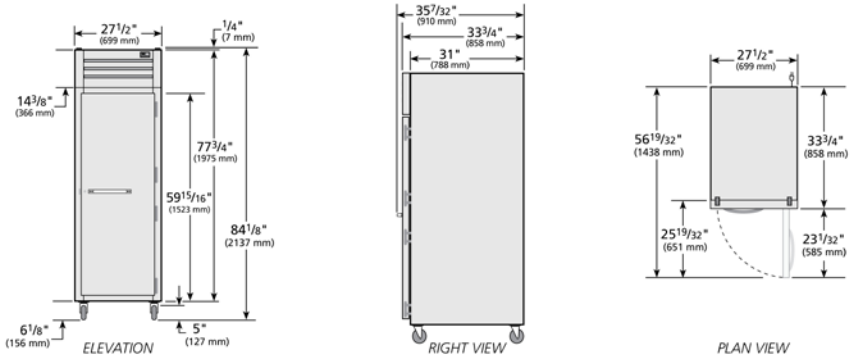
models	STR1H-1S	STA1H-1S	STG1H-1S

STR1H-1S	
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.

STA1H-1S	
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.

STG1H-1S	
Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

plan view



SPECIFICATIONS

Dimensions	in.	mm.
Length	27½	699
Depth	33¾	858
Height	77¾	1975
Electrical	**U.S.**	**International**
Watts	1500	
Voltage	208-230/60/1	
NEMA	6-15P	
Cord Length	9 ft.	2.74 M.

208-230/60/1
NEMA-6-15R

* Height does not include 6⅛" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include ¼" (7mm) for system mechanical components.

Specifications subject to change without notice.
Chart dimensions are roundedup to the nearest ⅛" (millimeters rounded up to the next whole number).

True Refrigeration MADE IN U.S.A. SINCE 1945 c UL us NSF

8/14 Printed in U.S.A.

Approvals

Available at

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REACH-IN SOLID SWING DOOR HEATED CABINET

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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.
- One (1) stainless steel (for corrosion resistance),heating element for uniform generation of electric heat. Cabinet comes with a total of 1500 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 Ecomate. 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.

DOOR

- Lifetime guaranteed bolt style door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door 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 completely pre-wired at factory and ready for final connection to a 208-230/60/1 Hz. single phase, 15 amp dedicated outlet. Cord and plug set included.

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 25"L x 27¾"D (635 mm x 705 mm). Four (4) shelf clips included per shelf and wall mounted pilasters (factory installed). Shelves adjustable on½" (13 mm) increments.
- 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 and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	ST( )1H-1S					