

PROJECT NAME	LOCATION	Location	
ITEM #	QTY	Model #	SIS#

SPEC SERIES®

PASS-THRU SOLID FRONT/SOLID REAR SWING DOORS HEATED CABINETS

models

STR1HPT-1S-1S

STA1HPT-1S-1S

STG1HPT-1S-1S



STR1HPT-1S-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.	

STA1HPT-1S-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.	

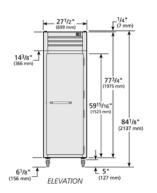
STG1HPT-1S-1S		
Exterior	Stainless steel door, with matching aluminum sides.	
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.	
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.	

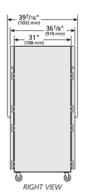
SPECIFICATIONS Dimensions in. Length 271/2 699 Depth 361/8 918 Height 773/4 1975 U.S. Electrical International Watts 1500 208-240/60/1 Voltage NEMA 6-15P Cord Length 9 ft. 2.74 M.

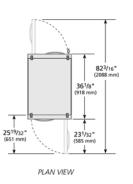


* Height does not include 61/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7mm) for system mechanical components. † Depth does not include 11/2 for front & back door handles.

plan view







 $Specifications \ subject \ to \ change \ without \ notice.$ Chart dimensions are rounded up to the nearest '%'' (millimeters rounded up to the next whole number).





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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.
- 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.

DOORS

- Lifetime guaranteed bolt style door lock 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.

LIGHTING

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

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 208-240/60/1 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.
- 6" (153 mm) stainless steel legs.
- Additional shelves.
- · Security package.

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 (field 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 (field 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 supports included per shelf (field installed); adjustable on 6" (153 mm) increments. 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).
- Additional kit option components available individually.

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

