

	US US	Approvals	AVAILABLE AT
8/17	Printed in U.S.A.		



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



STA2HRT-2S-2S

SPEC SERIES[®]

ROLL-THRU SOLID SWING DOOR HEATED CABINET

models

STR2HRT-2S-2S

STG2HRT-2S-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.
- 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 lowvelocity 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 reversable 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 lab
coverage for component failure, factory defect or any other damages for
units installed in non-commercial foodservice or residential application

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

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

