



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

SPEC SERIES®

ROLL-IN SOLID SWING DOOR HEATED CABINET

models	STR2HRI-2S	STA2HRI-2S	STG2HRI-2S
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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 handle.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, Three (3) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Field reversible hinge.

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)*
- Stainless back. (STR, STA, STG)
 - Security package.

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

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