

4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com

Project :		
Model #:		
Item #:	Qty:	
Available W/H :		
Approval:		

Model: PRO-26H-PT(-L)

Pass Thru Solid Door Heated Cabinet

Pass-Thru PRO Series

PRO-26H2-PT(-L)

___ FEATURES & BENEFITS =__

■ Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- · Alarm beeps when doors are not sealed.
- Early warning alarm program detects issues before malfunction occurs.
- · Digital display allows for easy monitoring.
- · Sensitive touch display.

■ Ducted fan air distribution system

Maintains temperature within the food zone

On/Off switch

ON/OFF switch is located on control panel

■ All stainless steel cabinet construction

The PRO series model boasts a stainless steel interior and a 22 gauge stainless steel exterior (galvanized steel top, bottom). It guarantees the utmost in cleanliness and long product life. The PRO series model adds a touch of style to the most refined setting.

Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air PRO series uniquely provides stainless steel shelving.

LED interior lighting

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

- Full length stainless steel solid doors with locks
- Self-closing doors with stay open feature at 120 degrees
- Heated cabinet holds 140°F ~ 180°F for the best in food preservation
- Lifetime guaranteed heavy duty hinges and handles

PRO-26H-PT: Right hinged, 115V
PRO-26H-PT-L: Left hinged, 115V
PRO-26H2-PT: Right hinged, 208V
PRO-26H2-PT-L: Left hinged, 208V













Pass Thru Solid Door Heated Cabinet

Model: PRO-26H-PT(-L) PRO-26H2-PT(-L)

ELECTRICAL DATA	PRO-26H-PT(-L)	PRO-26H2-PT(-L)
Voltage	115/60/1	208/115/60/1
Plug Type	⊕ NEMA 5-15P	① NEMA L14-20P
Full Load Amperes	13.5	7.5
Wattage (W)	1550	1550
Feed Wires with Ground	3	4
Cord Length (ft.)	8	8
DIMENSIONAL DATA		
# of Doors	2	2
# of Racks Accepted	1	1
Net Capacity (cu. ft.)	26.4	26.4
Ext. Length Overall (in.)	28 _{3/4} (730mm)	283/4 (730mm)
Ext. Depth Overall (in.)*	361/4 (920mm)	361/4 (920mm)
Ext. Height Overall (in.)†	78 (1982mm)	78 (1982mm)
Int. Length Overall (in.)	22 (559mm)	22 (559mm)
Int. Depth Overall (in.)	275/8 (702mm)	275/8 (702mm)
Int. Height Overall (in.)	58 _{3/4} (1493mm)	583/4 (1493mm)
# of Shelves	3	3
Shelf Size (L x D) (in.)	231/2 x 263/8	231/2 x 263/8
Net Weight (lbs.)	265	265
Gross Weight (lbs.)	310	310

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

■ WARRANTY: 3 Year Parts and Labor Warranty

Standard features

- · Door locks standard
- Standard 4" dia. swivel casters with locks on the front set
- Easy replaceable one piece magnetic door gaskets
- · Solid and sturdy grille design

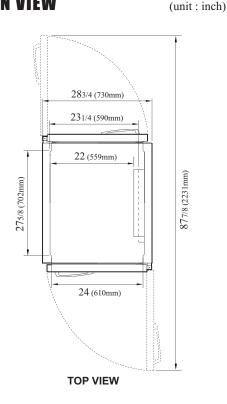
OPTIONAL ACCESSORIES

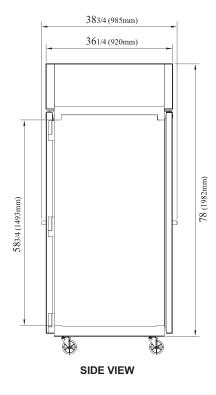
• 5" caster. 1/2" diameter & 13 TPI:

M726500100 (non-brake), M726500200 (w/ brake)

- 4.7" leveling seismic leg (1/2", 13 TPI): 30221M0500
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: H26R901680
- · Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)
- Tray slides kits: TS1-N1(#1), TS1-N4(#4), TS1-UN(Universal)

PLAN VIEW





Ver.20190517













■ Warranty: 800-381-7770 ■ AC: 888-900-1002







^{*} Depth does not include 2-1/2" for door handles. † Height does not include 5" for caster height.