

PROJECT NAME	Location		AIA#
ITEM #	QTY	Model #	SIS#

# **SPEC SERIES®**

PASS-THRU SOLID FRONT/SOLID REAR SWING DOORS FREEZER

models STR1FPT-1S-1S STA1FPT-1S-1S STG1



STR1FPT-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, factory installed.			

STA1FPT-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.			

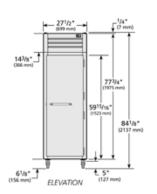
STG1FPT-1S-1S				
Exterior	Stainless steel door & front, with matching aluminum sides.			
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.			
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.			

#### **SPECIFICATIONS Dimensions** Length 271/2 Depth 36% 918 Height 773/4 1975 U.S. International Electrical Horsepower N/A N/A 8.7 Amps Voltage 115/60/1 NEMA 5-15P Cord Length 2.74 M.

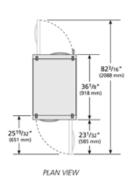


\* Height does not include 6\%" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include \4" (7mm) for system mechanical components. † Depth does not include 1\% for front & back door handles.

# 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

## **REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- High capacity, factory balanced refrigeration system that maintains
   -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system timeinitiated, temperature-terminated.
   Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

#### **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

• LED interior lighting, safety shielded.

#### **MODEL FEATURES**

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF-7 compliant for open food product.

## **ELECTRICAL**

 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 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.

### 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). 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 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, 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

