

Specifications subject to change without notice. Chart dimensions are rounded up to the nearest ½" (millimeters rounded up to the next whole number).

	Approvals	AVAILABLE AT	
7/20 Printed in U.S.A	· _		



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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 3000 watts.
- Equipped with low-velocity fans to assure even temperature distribution throughout the cabinet.
- 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 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 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, 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 comes with 3 feed wires (including ground) to be hardwired at installation site to a 208-240/60 Hz. single phase, 20 amp dedicated circuit.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Additional shelves.
- Stainless back. (STR, STA, STG)

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 (factory 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 (factory 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 26⁵/₁₆"L x 21⁹/₁₆"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on ¹/₂" (13 mm) increments (must order at time of cabinet order).
- Stainless steel (electro polished) shelves to be used with Kit Option #4.
- Additional kit option components available individually. Upcharge applies.

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

KCL	Model	Elevation	Right	Plan	3D	Back
	ST()2H-4HS					