



more durable, efficient, beautiful

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| | |
|-------------------|--------|
| Project: | |
| Model #: | |
| Item #: | |
| Available W/H: | Qty: |
| Approval: | |
| AIA #: | SIS #: |
| CSI Section 11400 | |

Pass Thru Half Glass Door Heated Cabinet

Pass-Thru
PRO Series

FEATURES & BENEFITS

Digital temperature control & monitor system

- Keeps 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

Includes a U.S. patented dimming option, exclusively from Turbo Air. This feature reduces energy consumption by 3-5%.

High-density polyurethane insulation

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

Half length glass 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

- PRO-26-2H-G-PT: Right hinged, 115V
- PRO-26-2H-G-PT-L: Left hinged, 115V
- PRO-26-2H2-G-PT: Right hinged, 208V
- PRO-26-2H2-G-PT-L: Left hinged, 208V

Model : PRO-26-2H-G-PT(-L)
PRO-26-2H2-G-PT(-L)



| Model | Swing Door | CU./FT. | #of Shelves | Wattage (W) | AMPS | Crated Weight (lbs.) | L x D* x H† (inches) |
|---------------------|------------|---------|-------------|-------------|-------------|----------------------|----------------------|
| PRO-26-2H-G-PT(-L) | 4 | 28 | 3 | 1550 | 13.5 7.5 | 366 | 283/4 x 361/4 x 78 |
| PRO-26-2H2-G-PT(-L) | | | | | | | |

Pass Thru Half Glass Door Heated Cabinet

Pass-Thru
PRO Series

Model : PRO-26-2H-G-PT(-L) PRO-26-2H2-G-PT(-L)

| ELECTRICAL DATA | PRO-26-2H-G-PT(-L) | PRO-26-2H2-G-PT(-L) |
|--|--|--|
| Voltage | 115V/60Hz/1Ph | 208~230V/115V/60Hz/1Ph |
| Plug Type |  NEMA 5-15P |  NEMA L14-20P |
| Full Load Amperes | 13.5 | 7.5 |
| Wattage (W) | 1550 | 1550 |
| Cord Length (ft.) | 8 | 8 |
| DIMENSIONAL DATA | | |
| # of Doors | 4 | 4 |
| # of Racks Accepted | 1 | 1 |
| Net Capacity (cu. ft.) | 28 | 28 |
| Ext. Length Overall (in.) | 28 3/4 (730mm) | 28 3/4 (730mm) |
| Ext. Depth Overall (in.) [*] | 36 1/4 (920mm) | 36 1/4 (920mm) |
| Ext. Height Overall (in.) [†] | 78 (1982mm) | 78 (1982mm) |
| Int. Length Overall (in.) | 22 (559mm) | 22 (559mm) |
| Int. Depth Overall (in.) | 27 3/4 (703mm) | 27 3/4 (703mm) |
| Int. Height Overall (in.) | 58 3/4 (1493mm) | 58 3/4 (1493mm) |
| # of Shelves | 3 | 3 |
| Shelf Size (L x D) (in.) | 23 1/2 x 26 3/8 | 23 1/2 x 26 3/8 |
| Net Weight (lbs.) | 321 | 321 |
| Gross Weight (lbs.) | 366 | 366 |

Design and specifications subject to change without notice.

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

* Depth does not include 2 1/2" for door handles.

† Height does not include 5" for caster height.

■ WARRANTY : 3 Year Parts and Labor Warranty

■ STANDARD FEATURES

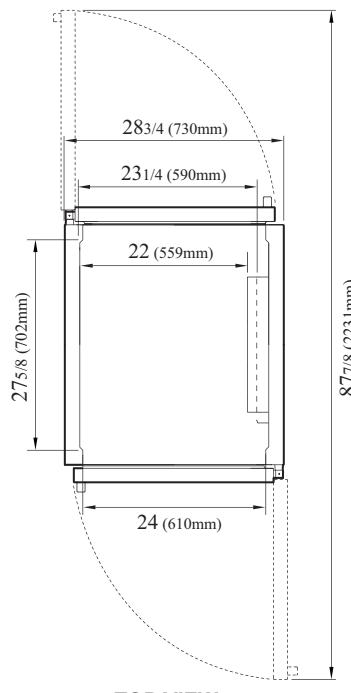
- Door locks
- 4" dia. swivel casters with locks on the front set
- Easy replaceable one piece magnetic door gaskets
- Solid and sturdy grille design

■ OPTIONAL ACCESSORIES

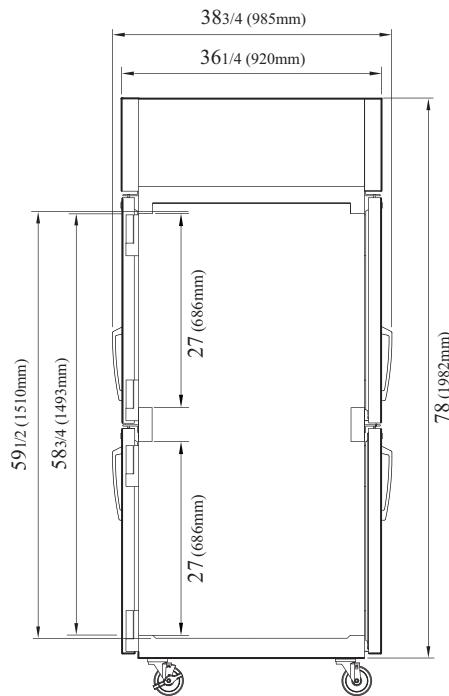
- 5" caster, 1/2" diameter & 13 TPI:
M726500100 (non-brake), M726500200 (w/ brake)
- 4.7" leveling seismic leg (1/2", 13 TPI): 30221M0500
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: H26R901680
- Tray slides kits: TS1-N1(#1), TS1-N4(#4), TS1-UN(Universal), TS1-N1 HALF, TS1-N4 HALF, TS1-UN HALF

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20251231

- Turbo Air: 800-627-0032
- Bake Tech Innovation: 800-500-3519
- Warranty: 800-381-7770
- AC: 888-900-1002



Turbo air **BAKE TECH INNOVATION** **Turbo air** **Texaking**

Continued product development may necessitate specification changes without notice.