



more durable, efficient, beautiful

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

## Pass Thru Half Solid & Solid 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

#### High-density polyurethane insulation

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

#### 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-GS-PT: (Front) Glass + (Back) Solid door, Right hinged, 115V
- PRO-26-2H-GS-PT-L: (Front) Glass + (Back) Solid door, Left hinged, 115V
- PRO-26-2H2-GS-PT: (Front) Glass + (Back) Solid door, Right hinged, 208V
- PRO-26-2H2-GS-PT-L: (Front) Glass + (Back) Solid door, Left hinged, 208V



Model	Swing Door	CU./FT.	#of Shelves	Wattage (W)	AMPS	Crated Weight (lbs.)	L x D* x H <sup>†</sup> (inches)
PRO-26-2H-GS-PT(-L)	4	27	3	1550	13.5 7.5	342	28 <sup>3/4</sup> x 36 <sup>1/4</sup> x 78
PRO-26-2H2-GS-PT(-L)							

# Pass Thru Half Glass & Solid Door Heated Cabinet

Pass-Thru  
PRO Series

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

ELECTRICAL DATA	PRO-26-2H-GS-PT(-L)	PRO-26-2H2-GS-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.)	27	27
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.)	297	297
Gross Weight (lbs.)	342	342

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

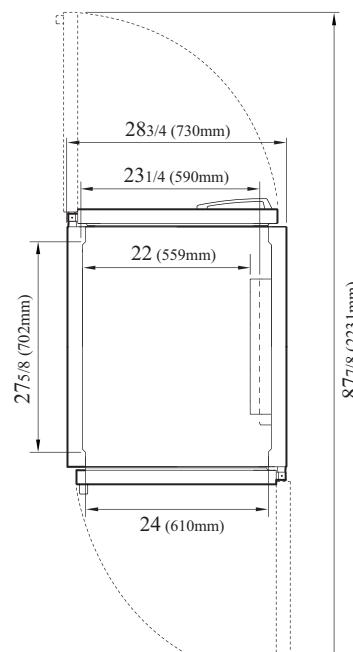
- **Door locks**
- **4" dia. swivel casters with locks on the front set**
- **Easy replaceable one piece magnetic door gaskets**
- **Solid and sturdy grille design**

## ■ OPTIONAL ACCESSORIES

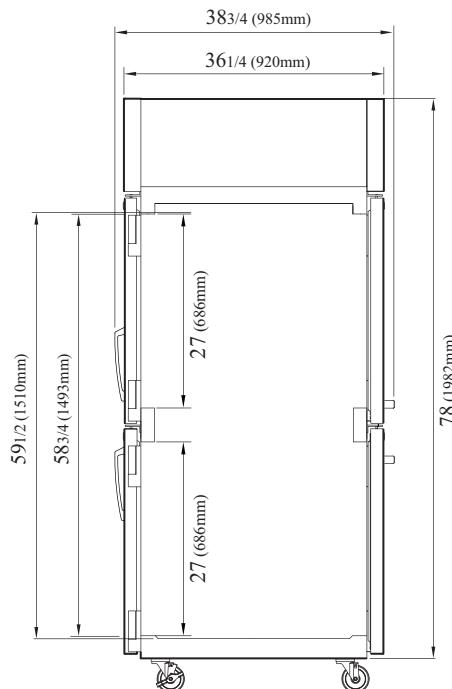
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 4.7" leveling seismic leg (1/2", 13 TPI): 30221M0500
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: H26R901680
- Tray slides kits: TS1-N1(#1), TS1-N4(#4), TS1-UN(Universal), TS1-N1 HALF, TS1-N4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

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Continued product development may necessitate specification changes without notice.