



more durable, efficient, beautiful

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

Glass Door Heated Cabinet

Reach-In
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.

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



MADE IN
U. S. A.
ENERGY STAR®
Qualified
(Right hinged model)

Model	Swing Door	CU./FT.	#of Shelves	Wattage (w)	AMPS	Crated Weight (lbs.)	L x D [*] x H [†] (inches)
PRO-26H-G-(L)	1	26	3	1550	13.5 7.5	314	28 ^{3/4} x 33 ^{7/8} x 78
PRO-26H2-G-(L)							

Glass Door Heated Cabinet

Reach-In
PRO Series

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

ELECTRICAL DATA		PRO-26H-G(-L)	PRO-26H2-G(-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		1	1
# of Racks Accepted		1	1
Net Capacity (cu. ft.)		26	26
Ext. Length Overall (in.)		28 3/4 (730mm)	28 3/4 (730mm)
Ext. Depth Overall (in.)*		33 7/8 (860mm)	33 7/8 (860mm)
Ext. Height Overall (in.)†		78 (1982mm)	78 (1982mm)
Int. Length Overall (in.)		22 (559mm)	22 (559mm)
Int. Depth Overall (in.)		27 5/8 (702mm)	27 5/8 (702mm)
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.)		269	269
Gross Weight (lbs.)		314	314

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 1-1/4" for door handles.

† Height does not include 5" for caster height.

■ WARRANTY : 3 Year Parts and Labor Warranty

■ STANDARD FEATURES

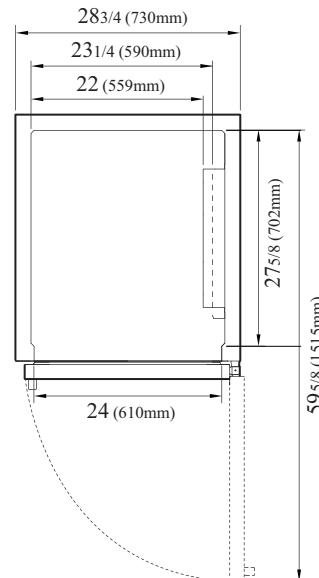
- Door locks
- 4" dia. swivel casters with locks on the front set
- Easy replaceable one piece magnetic door gaskets
- Solid and sturdy grille design

■ OPTIONAL ACCESSORIES

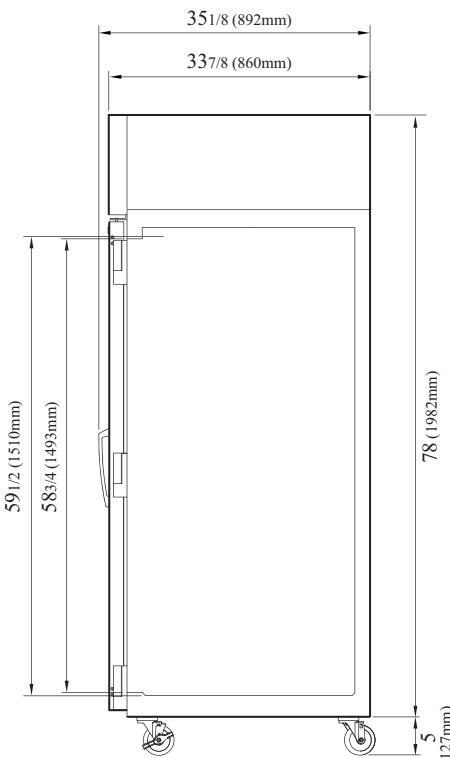
- 5" caster, 1/2" diameter & 13 TPI:
M726500100 (non-brake), M726500200 (w/ brake)
- 4.7" leveling seismic leg (1/2", 13 TPI): 30221M0500
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: H26R901680
- Tray slides kits: TS1-N1(#1), TS1-N4(#4), TS1-UN(Universal), TS1-N1 HALF, TS1-N4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



MADE IN
U. S. A.



ENERGY STAR®
Qualified
(Right hinged model)

Turbo air

BAKE TECH
INNOVATION

Turbo air

texaking

Continued product development may necessitate specification changes without notice.