



more durable, efficient, beautiful

4184 E. Conant St.
Long Beach, CA 90808
Tel. 310-900-1000
Fax. 310-900-1077
www.turboairinc.com

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

Roll-Thru Glass door Heated Cabinet

Roll-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.

■ *High-density polyurethane insulation*

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

■ *LED interior lighting*

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

- ***Full length stainless steel solid doors with glass window***

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



Model	Swing Doors	CU./FT.	#of Rack Accepted	Wattage (W)	AMPS	Crated Weight (lbs.)	L x D* x H (inches)
PRO-26H-G-RT(-L)	2	44	1	1550	13.5 7.5	504	34 x 40 ₁ / ₈ x 84 ₁ / ₄
PRO-26H2-G-RT(-L)							

Roll-Thru Glass door Heated Cabinet

Roll-In Thru
PRO Series

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

ELECTRICAL DATA	PRO-26H-G-RT(-L)	PRO-26H2-G-RT(-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	2	2
# of Racks Accepted (Size (L x D x H) (in))	1 (27 x 29 x 66)	1 (27 x 29 x 66)
Net Capacity (cu. ft.)	44	44
Ext. Length Overall (in.)	34 (865mm)	34 (865mm)
Ext. Depth Overall (in.) [*]	40 1/8 (1020mm)	40 1/8 (1020mm)
Ext. Height Overall (in.)	84 1/4 (2140mm)	84 1/4 (2140mm)
Int. Length Overall (in.)	27 5/8 (701mm)	27 5/8 (701mm)
Int. Depth Overall (in.)	31 1/2 (800mm)	31 1/2 (800mm)
Int. Height Overall (in.)	66 7/8 (1699mm)	66 7/8 (1699mm)
Net Weight (lbs.)	459	459
Gross Weight (lbs.)	504	504

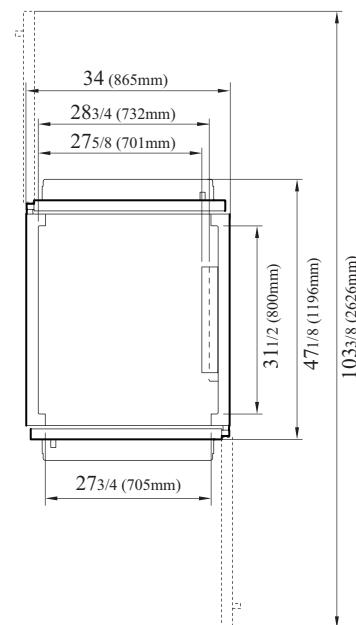
Design and specifications subject to change without notice.

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

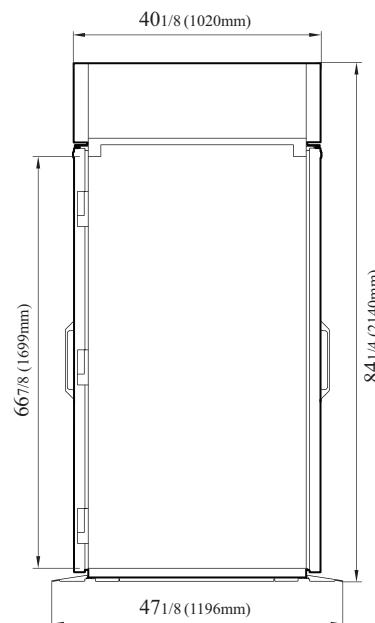
* Depth does not include 2-5/8" for door handles. Depth does not include 6-7/8" for ramps.

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



ENERGY STAR® Qualified
(Right hinged, 115V & 208V only)

Turbo air

BAKE TECH INNOVATION

Turbo air **Texaking**

Continued product development may necessitate specification changes without notice.