



more durable, efficient, beautiful

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

Roll-Thru Solid 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

Full length stainless steel solid 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-RT: Right hinged, 115V
- PRO-26H-RT-L: Left hinged, 115V
- PRO-26H2-RT: Right hinged, 208V
- PRO-26H2-RT-L: Left hinged, 208V

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



ENERGY STAR®
Qualified
(Right hinged model)

Model	Swing Doors	CU./FT.	#of Rack Accepted	Wattage (W)	AMPS	Crated Weight (lbs.)	L x D' x H (inches)
PRO-26H-RT(-L)	2	42	1	1550	13.5 7.5	484	34 x 40 1/8 x 84 1/4
PRO-26H2-RT(-L)							

Roll-Thru Solid Heated Cabinet

Roll-In Thru
PRO Series

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

ELECTRICAL DATA	PRO-26H-RT(-L)	PRO-26H2-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.)	42	42
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.)	439	439
Gross Weight (lbs.)	484	484

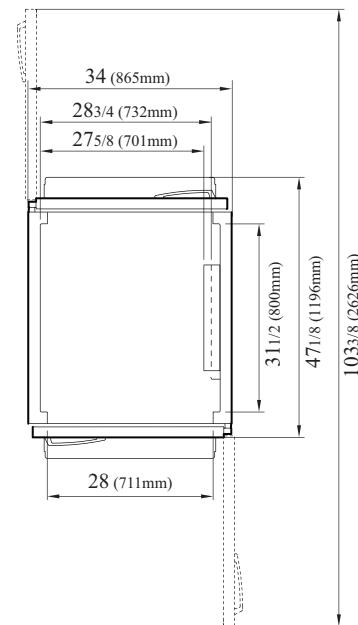
Design and specifications subject to change without notice.

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

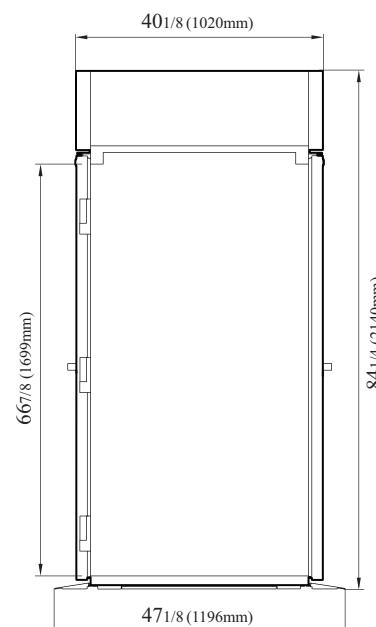
* Depth does not include 2-1/2" for door handles. Depth does not include 6-7/8" for ramps.

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



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.