



more durable, efficient, beautiful

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

Roll-Through Glass Door Heated Cabinet

Roll-Through
PRO Series

Model : PRO-50H-G-RT

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



Model	Swing Door	CU./FT.	#of Rack Accepted	Wattage (W)	AMPS	Crated Weight (lbs.)	L x D* x H [†] (inches)
PRO-50H-G-RT	4	86	2	3000	15	876	667/8 x 401/8 x 841/4

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ELECTRICAL DATA	
Voltage	208~230V/115V/60Hz/1Ph
Plug Type	 NEMA L14-20P
Full Load Amperes	15
Wattage (W)	3000
Feed Wires with Ground	4
Cord Length (ft.)	8
DIMENSIONAL DATA	
# of Doors	4
# of Racks Accepted	2
Net Capacity (cu. ft.)	80.82
Ext. Length Overall (in.)	66 7/8 (1700mm)
Ext. Depth Overall (in.)	40 1/8 (1020mm)
Ext. Height Overall (in.)*	84 1/4 (2140mm)
Int. Length Overall (in.)	58 (1474mm)
Int. Depth Overall (in.)	31 1/2 (800mm)
Int. Height Overall (in.)	66 7/8 (1699mm)
Rack Size (L x D x H) (in.)	27 x 29 x 66
Net Weight (lbs.)	818
Gross Weight (lbs.)	876

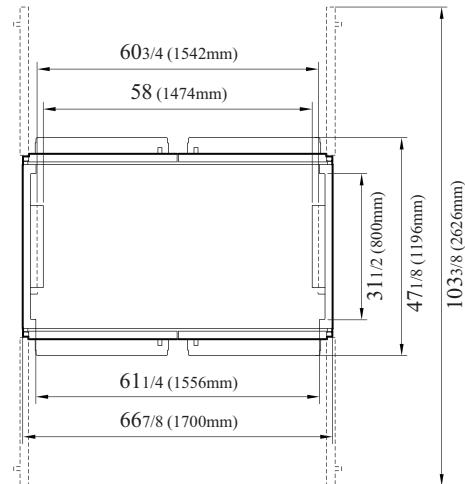
Design and specifications subject to change without notice.

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

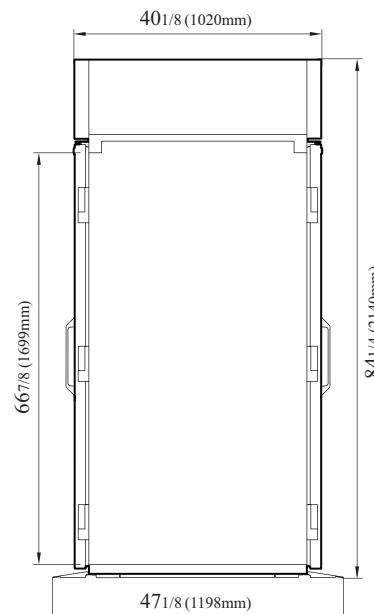
* Depth does not include 2-5/8" for door handles. Depth does not include 6-7/8" for ramps.

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

Turbo air

BAKE TECH
INNOVATION

Turbo air

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Continued product development may necessitate specification changes without notice.