



more durable, efficient, beautiful

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

Pass Thru Solid Door Heated Cabinet

Pass-Thru
PRO Series

Model : PRO-50H-PT

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.

■ 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



Model	Swing Door	CU./FT.	#of Shelves	Wattage (W)	AMPS	Crated Weight (lbs.)	L x D' x H [†] (inches)
PRO-50H-PT	4	51	6	3000	15	510	51^{3/4} x 36^{1/4} x 78

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ELECTRICAL DATA	
Voltage	208~230V/115V/60Hz/1Ph
Plug Type	 NEMA L14-20P
Full Load Amperes	15
Wattage (W)	3000
Cord Length (ft.)	8
DIMENSIONAL DATA	
# of Doors	4
# of Racks Accepted	2
Net Capacity (cu. ft.)	51
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.)*	36 1/4 (920mm)
Ext. Height Overall (in.)†	78 (1982mm)
Int. Length Overall (in.)	42 1/4 (1073mm)
Int. Depth Overall (in.)	27 3/4 (703mm)
Int. Height Overall (in.)	58 3/4 (1493mm)
# of Shelves	6
Shelf Size (L x D) (in.)	22 3/4 x 26 3/8
Net Weight (lbs.)	452
Gross Weight (lbs.)	510

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

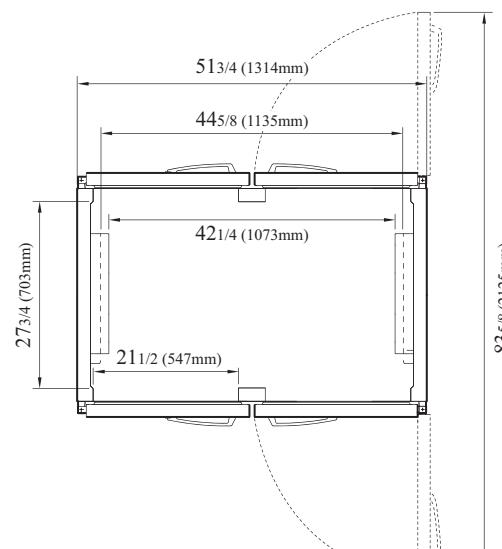
- Door locks
- 4" dia. swivel casters with locks on the front set
- Easy replaceable one piece magnetic door gaskets
- Solid and sturdy grille design

■ OPTIONAL ACCESSORIES

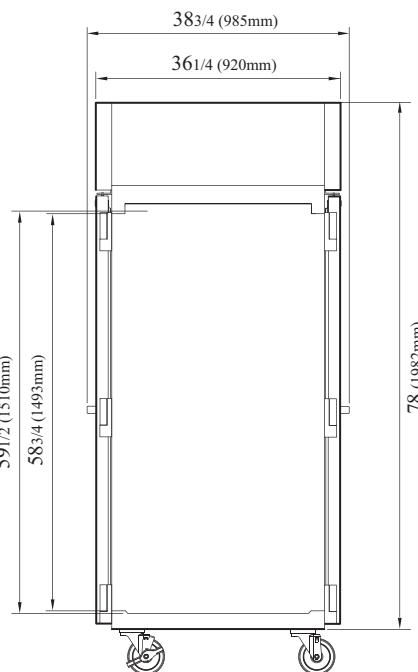
- 5" caster, 1/2" diameter & 13 TPI:
M726500100 (non-brake), M726500200 (w/ brake)
- 4.7" leveling seismic leg (1/2", 13 TPI): 30221M0500
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: (L, R) H50R901700
- Tray slides kits: TS23-N1LR(#1), TS23-N1LR HALF, TS23-N4LR(#4), TS23-N4LR HALF, TS23-UNLR-H(Universal), TS23-UNLR-H 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 **BTI** BAKE TECH INNOVATION

Turbo air **Texaking**

Continued product development may necessitate specification changes without notice.