STM Series: Reach-In Solid Swing Door Refrigerators

STM2R-2S

- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs and exceptional food safety.
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Adjustable, heavy duty PVC coated shelves.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed door hinges.
- Lifetime guaranteed recessed door handles.
- Entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ¼" (millimeters rounded up to next whole number).

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Shelves</th>
<th>Cabinet Dimensions (inches) (mm)</th>
<th>HP</th>
<th>Voltage</th>
<th>Amps</th>
<th>NEMA Config.</th>
<th>Cord Length (total ft.) (total m)</th>
<th>Crated Weight (lbs.) (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>STM2R-2S</td>
<td>2</td>
<td>6</td>
<td>L 52½ / 1337 D 33¼ / 858 H* 78¼ / 1988</td>
<td>½</td>
<td>115/60/1</td>
<td>9.4</td>
<td>N/A</td>
<td>5-15P</td>
<td>9 / 2.74</td>
</tr>
</tbody>
</table>

*Height does not include 5” (127 mm) for castors, 6” (153 mm) for optional legs, and 1” (26 mm) for system mechanical components.
STANDARD FEATURES

DESIGN
• True's solid door reach-ins are designed with enduring quality that protects your long term investment.
• Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs and exceptional food safety.

REFRIGERATION SYSTEM
• Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
• High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
• Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
• Top mounted refrigeration system with evaporator positioned out of food zone.

CABINET CONSTRUCTION
• Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
• Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
• 5” (127 mm) diameter plate castors - locks provided on front set.

DOORS
• Stainless steel exterior and liner. Doors open within cabinet dimension. Door locks standard.
• Lifetime guaranteed recessed door handles. Doors fitted with 12” (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
• Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed door hinges.
• Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING KIT OPTIONS
• Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
• Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
• Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
• Kit #4: Three (3) chrome shelves 25"L x 27 ¼”D (635 mm x 705 mm). Four (4) shelf clips included per shelf (field installed). Shelves adjustable on ½” (13 mm) increments.

MODEL FEATURES
• Exterior digital temperature display, available with either °F or °C.
• Evaporator epoxy coated to eliminate the potential of corrosion.
• NSF-7 compliant for open food product.

LIGHTING
• Incandescent interior lighting, safety shielded.

ELECTRICAL
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

WARRANTY
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

<table>
<thead>
<tr>
<th>SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE</th>
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</thead>
</table>

<table>
<thead>
<tr>
<th>Model</th>
<th>Elevation</th>
<th>Right</th>
<th>Plan</th>
<th>3D</th>
<th>Back</th>
</tr>
</thead>
<tbody>
<tr>
<td>STM2R-2S</td>
<td>Right</td>
<td></td>
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OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- 6” (153 mm) standard legs
- 6” (153 mm) seismic/flanged legs
- 6” (153 mm) stainless steel legs
- Additional shelves

 Atlanta Fixture & Sales Co., Inc.