TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #

SIS #

Model:
STM2R-2S

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.

▸ Exterior - stainless steel doors & front, with matching aluminum sides. Interior - aluminum side walls & back. Stainless steel floor & ceiling.

▸ 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

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
STM2R-2S	2	6	52⅝	33¾	78¼	½	115/60/1	9.4	5-15P	9	565
			1337	858	1988	N/A		N/A		2.74	257

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

APPROVALS:

AVAILABLE AT:

MADE IN U.S.A. SINCE 1945

5 YEAR COMPRESSOR WARRANTY USA

c UL us   NSF

3/15

Printed in U.S.A.

STANDARD FEATURES

DESIGN
- True's solid door reach-in's 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
- Six (6) heavy duty PVC coated wire shelves 25" x 27 ¾" (635 mm x 705 mm). Four (4) shelf clips included per shelf (field installed). Shelves adjustable on ½" (13 mm) increments.

LIGHTING
- Interior lighting, safety shielded.

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.

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.

115/60/1
NEMA-5-15R

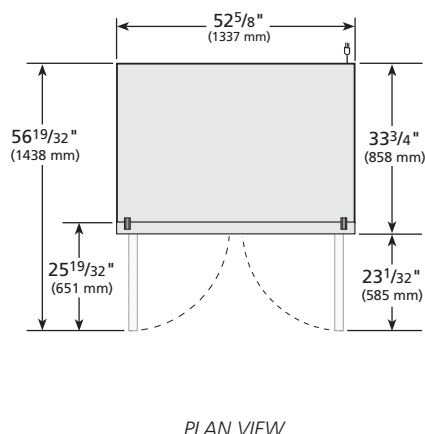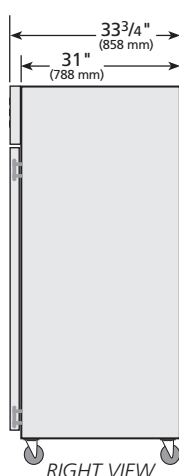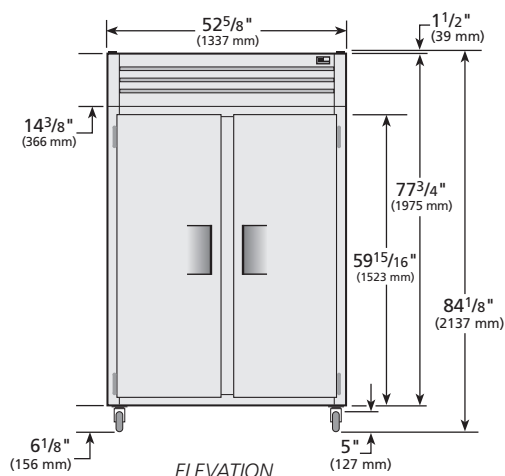### OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❏ 6" (153 mm) standard legs
- ❏ 6" (153 mm) seismic/flanged legs
- ❏ 6" (153 mm) stainless steel legs
- ❏ Additional shelves

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 ¾"D (635 mm x 705 mm). Four (4) shelf supports included per shelf (field installed); adjustable on 6" (153 mm) increments. Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on ½" (13 mm) increments (must order at time of cabinet order).
- ❏ Additional kit option components available individually.

PLAN VIEW

ELEVATION

RIGHT VIEW

PLAN VIEW

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	STM2R-2S					

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