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Project :		
Model #:		
Item #:	Qty:	
Available W/H :		
Approval:		

Pass Thru Half Glass Door Heated Cabinet

Pass-Thru PRO Series

Model: PRO-77-6H-G-PT

___ FEATURES & BENEFITS =__

■ Digital temperature control & monitor system

- · Keep 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

Includes a U.S. patented dimming option, exclusively from Turbo Air. This feature reduces energy consumption by 3~5%.

■ High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

- Half length glass 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
- Lifetime guaranteed heavy duty hinges and handles











Model	Swing Door	CU./FT.	#of Shelves	Wattage (W)	AMPS	Crated Weight (lbs.)	L x D [*] x H [†] (inches)
PRO-77-6H-G-PT	12	73.9	9	3000	15	800	773/4 x 361/4 x 78

(unit: inch)

Model: PRO-77-6H-G-PT

ELECTRICAL DATA					
Voltage	208/115/60/1				
Plug Type	③ NEMA L14-20P				
Full Load Amperes	15				
Wattage (W)	3000				
Feed Wires with Ground	4				
Cord Length (ft.)	8				
Refrigerant	R-290				
DIMENSIONAL DATA					
# of Doors	12				
# of Racks Accepted	3				
Net Capacity (cu. ft.)	73.9				
Ext. Length Overall (in.)	773/4 (1976mm)				
Ext. Depth Overall (in.)*	361/4 (920mm)				
Ext. Height Overall (in.)†	78 (1982mm)				
Int. Length Overall (in.)	681/4 (1735mm)				
Int. Depth Overall (in.)	275/8 (702mm)				
Int. Height Overall (in.)	58 _{3/4} (1493mm)				
# of Shelves	9				
Shelf Size (L x D) (in.)	23 x 25 _{1/4} (Left/Right)				
	251/4 x 251/4 (Middle)				
Net Weight (lbs.)	732				
Gross Weight (lbs.)	800				

Design and specifications subject to change without notice.

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

■ WARRANTY: 3 Year Parts and Labor Warranty

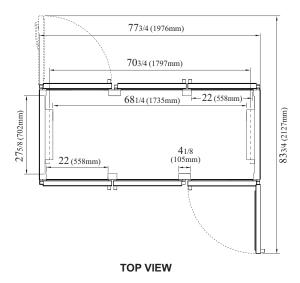
STANDARD FEATURES

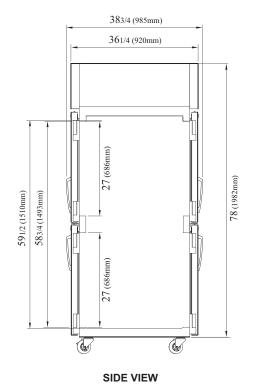
- · Door locks standard
- Standard 4" dia. swivel casters with locks on the front set
- · Easy replaceable one piece magnetic door gaskets
- · Solid and sturdy grille design

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, (M) H77R801710
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans-sold separately)
- Tray slides kits: TS23-N1LR(#1), TS23-N4LR(#4), TS23-UNLR-H(Universal), TS3-N1C(#1), TS3-N4C(#4), TS3-UNC-H(Universal)

PLAN VIEW





Ver.20191118













■ **Turbo Air**: 800-627-0032 ■ **GK**: 800-500-3519

■ Warranty: 800-381-7770 ■ **AC**: 888-900-1002











^{*} Depth does not include 2-1/2 for door handles.

[†] Height does not include 5" for caster height.