

TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Na	AIA#	
Location:		
Item #:	Qty:	SIS #
Model #:		

Model: STM1F-1S

STM Series: *Reach-In Solid Swing Door Freezer*



STM1F-1S

- 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- Exterior stainless steel door & front, with matching aluminum sides. Interior aluminum side walls & back. Stainless steel floor & ceiling.
- Adjustable, heavy duty PVC coated shelves.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed door hinges.
- Lifetime guaranteed recessed door handle.
- 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 \%" (millimeters rounded up to next whole number).

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	L	D	H*	HP	Voltage	Amps	Config.	((kg)
STM1F-1S	1	3	27½	33¾	781/4	1/2	115/60/1	7.7	5-15P	9	380
			699	858	1988	N/A		N/A		2.74	173

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

MADE IN VEAR VIOLEN OUR NSE	APPROVALS:	AVAILABLE AT:		
3/15 Printed in U.S.A.				

STM1F-1S

STM Series:

Reach-In Solid Swing Door Freezer



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) R404A refrigerant.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.

DOOR

- Stainless steel exterior and liner. Door opens within cabinet dimension. Door locks standard.
- Lifetime guaranteed recessed door handle.
 Door 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 door with 120° stay open feature. Lifetime guaranteed door hinges.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

 Three (3) 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
- Curb mounting ready.
- 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.



OPTIONAL FEATURES/ACCESSORIES

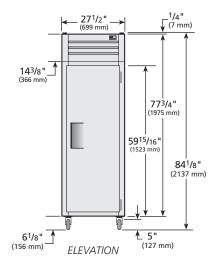
Upcharge and lead times may apply.

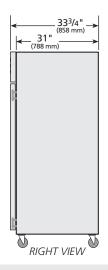
- ☐ 6" (153 mm) standard legs
- ☐ 6" (153 mm) seismic/flanged legs
- ☐ 6" (153 mm) stainless steel legs
- □ Additional shelves

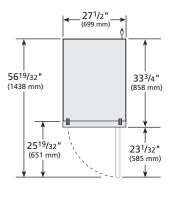
SHELVING KIT OPTIONS

- ☐ 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







PLAN VIEW

WARRANTY*

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

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	STM1F-1S					

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