



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
STM2R-2S-HC

STM Series:

Reach-In Solid Swing Door Refrigerators with Hydrocarbon Refrigerant



STM2R-2S-HC

- ▶ 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 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 1/8" (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-HC	2	6	52 5/8 1337	33 3/4 858	77 3/4 1975	1/2 N/A	115/60/1	5.9 N/A	5-15P	9 2.74	565 257

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

3/17 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
STM2R-2S-HC

STM Series:
Reach-In Solid Swing Door Refrigerators with
Hydrocarbon Refrigerant



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 R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- 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.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone.

CABINET CONSTRUCTION

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

- 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 23 1/2" x 26 5/16" (597 mm x 669 mm). Four (4) shelf clips included per shelf (field installed). Shelves adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent 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/ANSI Standard 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

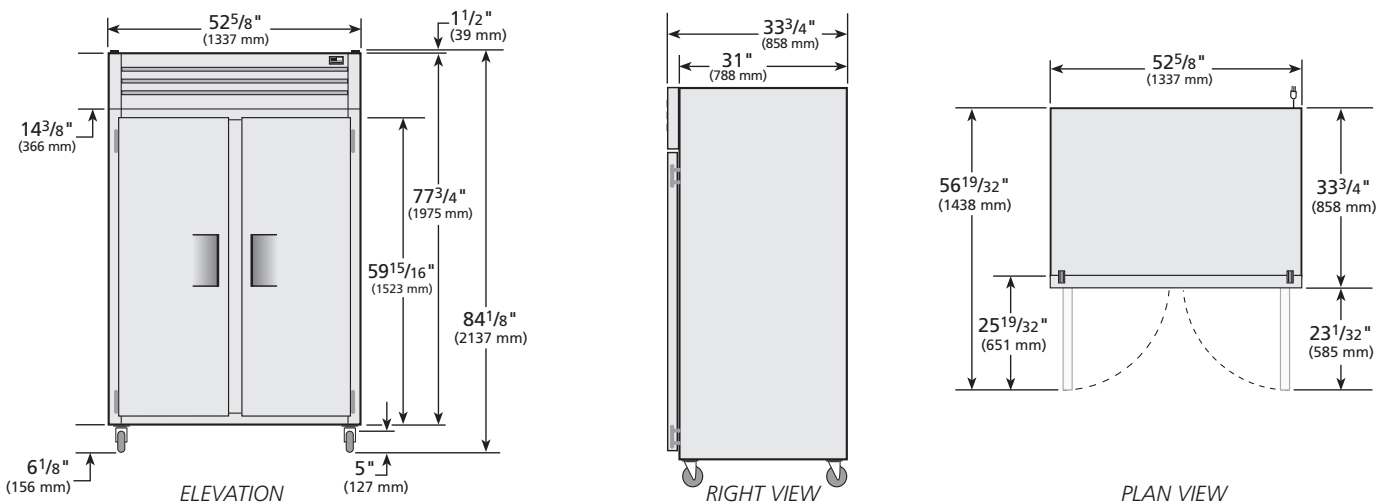
Upcharge and lead times may apply.

- 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 3/4"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 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

PLAN VIEW



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
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



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

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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