TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

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 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*						
STM1F-1S	1	3	27½	33¾	77¾	½	115/60/1	7.7	5-15P	9	380
			699	858	1975	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.

APPROVALS:

AVAILABLE AT:

7/16

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) 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 27¾" (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.

115/60/1
NEMA-5-15R
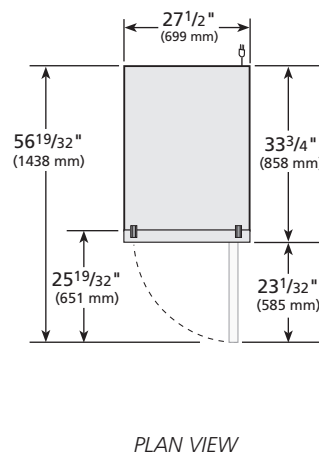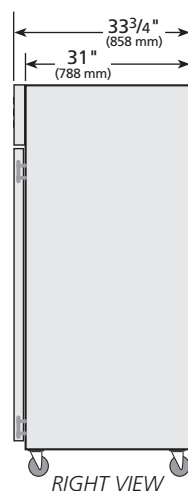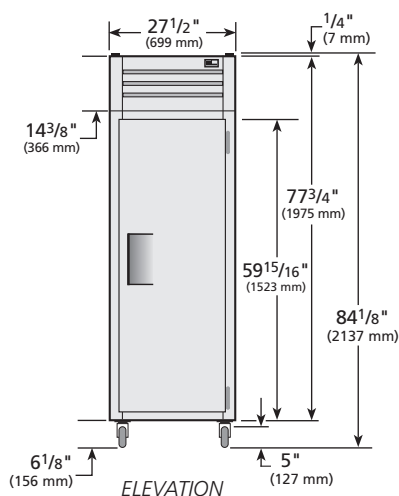
OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❏ 6" (153 mm) standard legs
- ❏ 6" (153 mm) seismic/flanged legs
- ❏ 6" (153 mm) stainless steel legs
- ❏ Additional shelves

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 27¾"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

27½" (699 mm)
¼" (7 mm)
14³⁄₈" (366 mm)
77¾" (1975 mm)
59¹⁵⁄₁₆" (1523 mm)
84⅛" (2137 mm)
6⅛" (156 mm)
5" (127 mm)

RIGHT VIEW

33¾" (858 mm)
31" (788 mm)

PLAN VIEW

27½" (699 mm)
56¹⁹⁄₃₂" (1438 mm)
33¾" (858 mm)
25¹⁹⁄₃₂" (651 mm)
23¹⁄₃₂" (585 mm)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

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