TUC Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231 Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгород (4722)40-23-64 Благовещенск (4162)22-76-07 Брянск (4832)59-03-52 Владивосток (423)249-28-31 Владикавказ (8672)28-90-48 Владимир (4922)49-43-18 Волгоград (844)278-03-48 Вологда (8172)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89 Иваново (4932)77-34-06 Ижевск (3412)26-03-58 Иркутск (395)279-98-46 Казань (843)206-01-48

Россия +7(495)268-04-70

Калининград (4012)72-03-81 Калуга (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Коломна (4966)23-41-49 Кострома (4942)77-07-48 Краснодар (861)203-40-90 Красноярск (391)204-63-61 Курск (4712)77-13-04 Курган (3522)50-90-47 Липецк (4742)52-20-81 Магнитогорск (3519)55-03-13 Москва (495)268-04-70 Мурманск (8152)59-64-93 Набережные Челны (8552)20-53-41 Нижний Новгород (831)429-08-12 Новокузнецк (3843)20-46-81 Ноябрьск (3496)41-32-12 Новосибирск (383)227-86-73

Киргизия +996(312)-96-26-47

Омск (3812)21-46-40 Орел (4862)44-53-42 Оренбург (3532)37-68-04 Пенза (8412)22-31-16 Петрозаводск (8142)55-98-37 Псков (8112)59-10-37 Пермь (342)205-81-47 Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Саранск (8342)22-96-24 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сургут (3462)77-98-35

Казахстан +7(7172)727-132

Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35 Тольятти (8482)63-91-07 Томск (3822)98-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 Ульяновск (8422)24-23-59 Улан-Удэ (3012)59-97-51 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 Чебоксары (8352)28-53-07 Челябинск (351)202-03-61 Череповец (8202)49-02-64 Чита (3022)38-34-83 Якутск (4112)23-90-97 Ярославль (4852)69-52-93

teu@nt-rt.ru || https://true.nt-rt.ru/

Model: TUC-24F-HC

Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant



TUC-24F-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, selfcontained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Heavy duty PVC coated gray wire shelves.
- Automatic defrost system timeinitiated, time-terminated.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

Chart dimensions rounded up to the hearest ³⁸ (minimeters rounded up to next whole num													
			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)			
Model	Doors	Shelves	W	D†	н	HP	Voltage	Amps	Config.	((kg)		
TUC-24F-HC	1	2	24	24¾	315⁄8	1⁄4	115/60/1	2.3	5-15P	10	165		
			610	629	804	1⁄4	220-240V/50-60Hz	1.6		3.05	75		

† Depth does not include 1" (26 mm) for rear bumpers.

▲ Plug type varies by country.

TUC-24F-HC

Undercounter:

Solid Door Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation 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).
- Four (4) stationary castors. 31 ⁵/₈" (804 mm) work surface height. Two (2) front leg levelers included with unit for alternate use.

DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- 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 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Field reversing hinge.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 20"L x 13 % "D (508 mm x 353 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is 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.

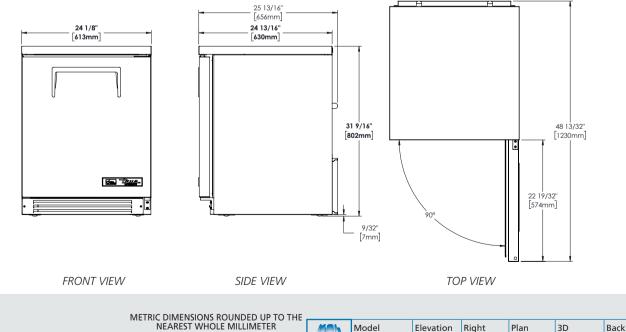


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 220-240V/50-60Hz

- Heavy duty 16 gauge tops
- Exterior rectangular digital temperature display (factory installed)
- Left hinge available
- □ SPEC3 package

PLAN VIEW



KCL

TUC-24F-HC

TFQY01E

TFQY01S

TFQY01P

TFQY013

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model: TUC-24G-HC~FGD01

Undercounter:

Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01



TUC-24G-HC~FGD01

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Energy efficient, "Low-E", double pane thermal insulated glass door.
- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

			(Chart dim	ensions ro	ounded	up to the nearest 1/8"	(millimete	rs rounded	up to next wh	nole number).
				Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	н	ΗP	Voltage	Amps	Config.	(····)	(kg)
TUC-24G-HC~FGD01	1	2	24	24¾	315⁄8	1⁄6	115/60/1	2.0	5-15P	7	165

802

1/6

230-240/50/1

1.03

† Depth does not include 1" (26 mm) for rear bumpers and 1³/₈" (35 mm) for door handle.

610

627

▲ Plug type varies by country.

75

2.13

TUC-24G-HC~FGD01

Undercounter:

Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Four (4) stationary castors. 31 5%" (804 mm) work surface height. Two (2) front leg levelers included with unit for alternate use.

DOOR

- "Low-E", double pane thermal insulated glass assembly with extruded aluminum frame.
- Door fitted with 12" (305 mm) long extruded aluminum handle.
- Positive seal self-closing door. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE

WITHOUT NOTICE

- Two (2) adjustable, heavy duty PVC coated gray wire shelves 20"L x 13 % "D (508 mm x 353 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING

• LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Self-contained condensate pan. No need for external drain.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- Exterior rectangular digital temperature display (factory installed).
- Left hinge available
- □ Barrel lock (factory installed)
- SPEC3 package

Elevation Right

Plan

3D

Back

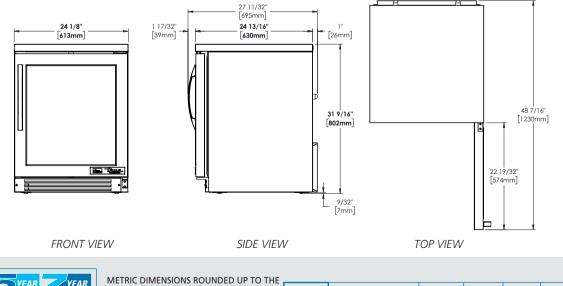
□ Field reversing hinge

PLAN VIEW

VFAR

WARRANT

(U.S.A. and Canada only)



Model

TUC-24G-HC~FGD01

KCL

Model: TUC-24-HC

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-24-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

				Chart	aimensio	ns round	ded up to the hearest %	(millimet	ers rounded	d up to next w	nole number)
			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	н	ΗP	Voltage	Amps	Config.	(
TUC-24-HC	1	2	241⁄8	241⁄8	31%	1⁄6	115/60/1	2.0	5-15P	10	155
			613	630	802	1⁄6	220-240V/50-60Hz	1.03		3.05	71

† Depth does not include 1" (26 mm) for rear bumpers.

 \blacktriangle Plug type varies by country.

TUC-24-HC

Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

Insulation - 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).

• Four (4) stationary castors. 31 ⁵/₈" (804 mm) work surface height. Two (2) front leg levelers included with unit for alternate use.

DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- 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 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.
- · Field reversing hinge.

SHELVING

- Two (2) adjustable, heavy duty PVC coated gray wire shelves 20"L x 137% "D (508 mm x 353 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Self-contained condensate pan. No need for external drain.
- 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.

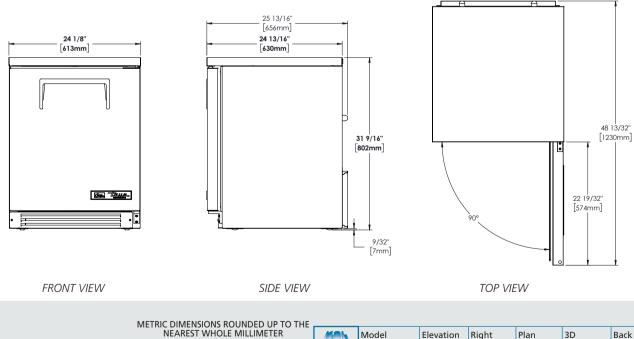


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 220-240V/50-60Hz

- Digital temperature display (mounted in front edge of countertop)
- Left hinge available
- Door lock
- □ SPEC3 package

PLAN VIEW



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

F.							
	KCL	Model	Elevation	Right	Plan	3D	Back
		TUC-24-HC	TFPY142E	TFPY142S	TFPY142P	TFPY1423	

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-24-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge door.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of door.
- Electronic temperature control with digital display.
- Heavy duty PVC coated gray wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Spec Series® logo.

ROUGH-IN DATA

ROUGH-IN DATA Specifications subject to change without notice. Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).													
			(inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)			
Doors	Shelves	W	D†	н	HP	Voltage	Amps	Config.	(total m)	(kg)			
1	2	24 610	24¾ 629	315% 802	1⁄6 1⁄6	115/60/1 230-240/50/1	2.0 1.03	5-15P	7 2.13	155 71			
			Doors Shelves W 1 2 24	Chart dimCabinet Dime (inches)DoorsShelvesW1224	Chart dimensions roCabinet Dimensions (inches) (mm)DoorsShelvesWD†H122424¾315%	Chart dimensions roundedCabin-LinescolsCabin-LinescolsColspan="4">Anno 1DoorsShelvesWDtHHP122424¾31%%	Chart dimensions rounded up to the nearest %" (Cabinet Dimensions (inches) (mm)Image: Cabinet Dimensions (inches) (mm)Image: Cabinet Dimensions (inches) (mm)DoorsShelvesWD†HPVoltage122424¾315%115/60/1	Chart dimensions rounded up to the nearest ¼" (millimeterCabinet Dimensions (inches) (mm)AADoorsShelvesWD†HHPVoltageAmps122424¾31 %½115/60/12.0	Chart dimensions rounded up to the nearest ¼" (millimeters rounded) Cabinet Dimensions (inches) (mm) Amps NEMA Config. Doors Shelves W D† H HP Voltage Amps NEMA Config. 1 2 24 24¾ 315% ¼ 115/60/1 2.0 5-15P	Chart dimensions rounded up to the nearest ¼" (millimeters rounded up to next whet the nearest ¼" (not the nearest ¼"			

† Depth does not include 11/2" (39 mm) for door handle. † Depth does not include 1" (26 mm) for rear bumpers.

▲ Plug type varies by country.

TUC-24-HC~SPEC3

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Self-contained condensate pan. No need for external drain.

(U.S.A. only)

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation 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).
- Four (4) stationary castors. 31 %" (804 mm) work surface height. Two (2) front leg levelers included with unit for alternate use.

DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
 Door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

 Two (2) adjustable, heavy duty PVC coated gray wire shelves 20"L x 13%"D (508 mm x 353 mm). Four (4) chrome plated shelf clips included per shelf. • Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door.
- Counter-Top front is flush with front of door.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- NSF/ANSI Standard 7 compliant for open food product.

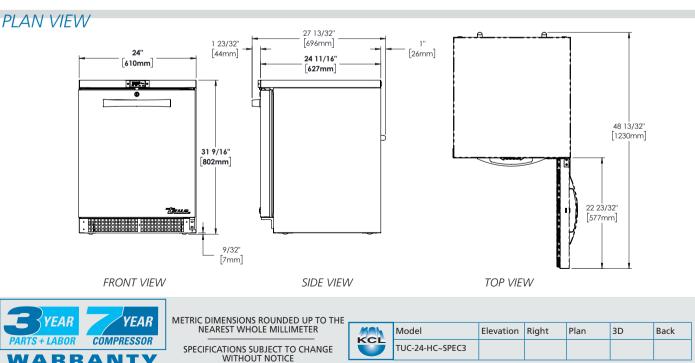
ELECTRICAL

 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. \Box 230 - 240V / 50 Hz.



Model: TUC-27C-HC

Undercounter: Compact Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-27C-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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).
- Energy Efficient, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Front breathing.
- Heavy duty PVC coated wire shelves. b
- b Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Compact cabinet fitted with leg levelers. 30" (759 mm) work surface height.

ROUGH-IN DATA

ROUGH-IN DA	A <i>TA</i>		(Chart dim	ensions re	ounded	up to the nearest ½"	Specificati (millimete	ions subjec rs rounded	t to change w up to next wh	ithout notice nole number)
			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)	
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TUC-27C-HC	1	2	275⁄8 702	30½ 766	29% 759	1⁄5 N/A	115/60/1	1.7 N/A	5-15P	10 3.05	190 86

† Depth does not include 1" (26 mm) for rear bumpers.

TUC-27C-HC

Undercounter: Compact Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

YEAR

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ARRAN

(U.S.A. and Canada only)

- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation 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).
- Cabinet fitted with leg levelers. 30" (759 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 90° stav open feature. Door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

- Two (2) adjustable, heavy duty PVC coated wire shelves. Top shelf is 23 1/4 "L x 19 1/4" D (591 mm x 489 mm), bottom shelf is 23 ¼ "L x 13 ³/₄"D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- Barrel lock (factory installed).
- □ Single overshelf.
- Double overshelf.
- □ TUC-27 Stacking collar.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Additional shelves.
- Heavy duty, 16 gauge tops.

Elevation Right

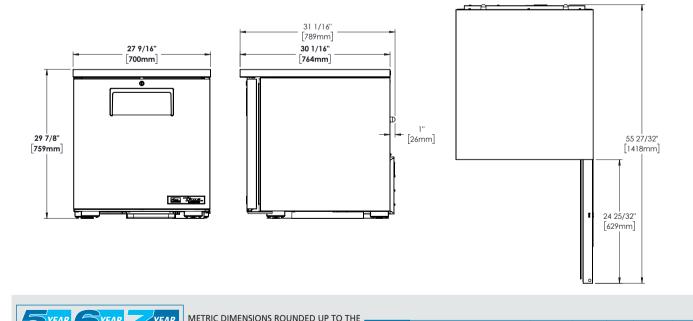
3D

Back

Plan

- Exterior rectangular digital temperature display (factory installed).
- Field reversing hinge

PLAN VIEW



Model

TUC-27C-HC

KCL

Model: TUC-27D-2-HC

Undercounter: Drawered Refrigerator with Hydrocarbon Refrigerant



TUC-27D-2-HC

- True's undercounter units are Þ designed with enduring guality 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy Efficient, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Attractive, clear coated aluminum Þ liner. Stainless steel floor with coved corners.
- Front breathing.
- Each drawer accommodates one (1) full size 12L "x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

			Chart c	limension	is round	led up to the nearest 1/8" (millimeter	s rounded	up to next wh	ole number).
			et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	W	D†	H*	ΗP	Voltage	Amps		(total m)	(kg)
TUC-27D-2-HC	2	275⁄8	301/8	29¾	1⁄6	115/60/1	2.0	5-15P	7	225

1⁄6

220-240V/50-60Hz

0.8

756

+ Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

702

766

▲ Plug type varies by country.

103

2.13

Model: TUC-27D-2-HC

Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- True's Self-Cleaning RCU technology eliminates the need to clean the condenser coil, reduces energy consumption and helps maintain the coldest temperatures and freshest product.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

MODEL FEATURES

• Evaporator is epoxy coated to eliminate the potential of corrosion.

• NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

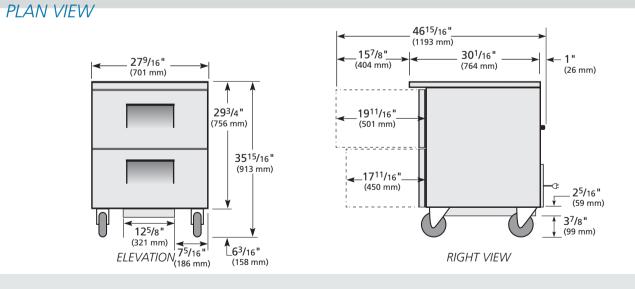
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2 ½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31%" (810 mm) work surface height.



METRIC DIMENSIONS ROUNDED UP TO THE							
NEAREST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE	KCL	TUC-27D-2-HC					



UNDERCOUNTERS & WORKTOPS TUC-27D-2-HC~SPEC3

Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

Specifications		Dimensions	Imperial	Metric (MM)
MODEL	TUC-27D-			
MODEL	2-HC~SPEC3	WIDTH	27–5/8	700
DRAWER COUNT	2	DEPTH	29–5/8	751
COONT		HEIGHT	29–3/4	754
WEIGHT (LBS)	225	CORD LENGTH	10	3.05
WEIGHT (KG)	103			

Electrical

Electrical

VOLTAGE	115/60/1
AMPS	2.0
NEMA CONFIGURATION	19

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-inplace using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 220-240V/50-60Hz
- 208 230V / 60 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. 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. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of drawers.

Model: TUC-27F-D-2-HC

Undercounter: Drawered Freezer with Hydrocarbon Refrigerant



TUC-27F-D-2-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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).
- Oversized, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated Þ aluminum liner. Stainless steel floor with coved corners.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- Automatic defrost system timeinitiated, time-terminated.
- 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 ½" (millimeters rounded up to next whole number).

		Cabir	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-27F-D-2-HC	2	27%	301/8	29¾	1⁄4	115/60/1	2.3	5-15P	7	220
		702	766	756					2.13	100

+ Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model: TUC-27F-D-2-HC

Undercounter:

Drawered Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, timeterminated.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawers will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

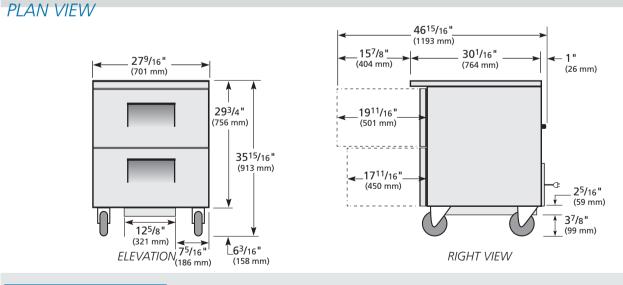
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 $\frac{1}{2}$ " (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- □ Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31%" (810 mm) work surface height.
- Field reversing hinge





METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Ε.							
-	KCL	Model	Elevation	Right	Plan	3D	Back
		TUC-27F-D-2-HC	TFQY05E	TFQY05S	TFQY05P	TFQY053	

Undercounter:

Drawered Freezer with Hydrocarbon Refrigerant~Spec Package 3



TUC-27F-D-2-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- Stainless steel front, countertop, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge drawers.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Spec Series® logo.

ROUGH-IN DATA

ROUGH-IN DATA			CI	nart dime	nsions r	rounded up to the nearest	Specifi 1⁄8" (millim	cations sub eters round	ject to change ed up to next v	without notice. vhole number).
			et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-27F-D-2-HC~SPEC3	2	27%	275% 295% 2934		1⁄4	115/60/1	2.3	5-15P	7	220
		700	751	754	1⁄4	220-240V/50-60Hz	1.8		2.13	100

† Depth does not include 7/8" (21 mm) for drawer handles. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-27F-D-2-HC~SPEC3

Undercounter: Drawered Freezer with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest guality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs. exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

PARTS + LABOR

WARRANT (U.S.A. and Canada only)

COMPRESSOR

Exterior - stainless steel front, top, sides, and back.

- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames. Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed
- heavy duty all metal working spec handle. Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

MODEL FEATURES

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.

- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Spec Series[®] loao.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 220-240V/50-60Hz

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2 ¹/₂" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ Stacking collar.
- Cutting boards provided by others. Requires 'L" brackets. Field installed brackets provided by True (contact factory).
- □ ADA compliant models with 34" (864 mm) work surface height.

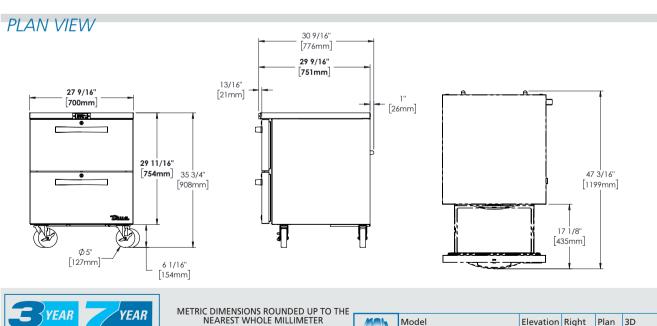
Elevation Right

3D

Back

Plan

Low profile models with 31 7/8" (810 mm) work surface height.



Model

TUC-27F-D-2-HC~SPEC3

KCL

Model: **TUC-27F-FLX-HC**

Undercounter: Swing Door Freezer/Refrigerator with Flex Temp Hydrocarbon Refrigerant



Easily converts from Freezer to Refrigerator with the flip of a switch.



TUC-27F-FLX-HC

- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the refrigerator and -10°F to 6°F (-23.3°C to -14.4°C) for the freezer.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- True's Self-Cleaning RCU technology eliminates the need to clean the condenser coil, reduces energy consumption and helps maintain the coldest temperatures and freshest product.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Front breathing.
- Heavy duty PVC coated wire shelves.
- Automatic defrost system timeinitiated, time-terminated.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

KOUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	• • •	(kg)
TUC-27F-FLX-HC	1	2	275⁄8 700	30½ 764	29 ⁷ / ₈ 758	1⁄4	115/60/1	2.3	5-15P	10 3.05	195 89

† Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model: TUC-27F-FLX-HC

Undercounter:

Swing Door Freezer/Refrigerator with Flex Temp Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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 refrigerator and -10°F to 6°F (-23.3°C to -14.4°C) for the freezer.
- Easily converts from freezer to refrigerator with the flip of a switch.
- 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.
- True's Self-Cleaning RCU technology eliminates the need to clean the condenser coil, reduces energy consumption and helps maintain the coldest temperatures and freshest product.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, timeterminated.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Barrel locks standard.
- Field reversing hinge.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 ¼ "L x 16" D (591 mm x 407 mm).
 Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Toggle switch on back of cabinet to convert from freezer to refrigerator.
- Exterior digital temperature display.
- 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.

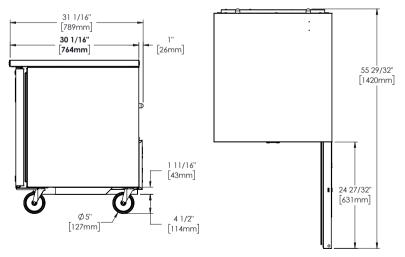


OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/8" (810 mm) work surface height.Field reversing hinge.
- □ SPEC3 package.

PLAN VIEW





METRIC DIMENSIONS ROUNDED UP TO TH NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

HE	KCL	Model	Elevation	Right	Plan	3D	Back
		TUC-27F-FLX-HC					

Model: TUC-27F-HC

Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant



TUC-27F-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy Efficient, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Front breathing.
- Heavy duty PVC coated wire shelves.
- Automatic defrost system timeinitiated, time-terminated.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

			(.hart dim	ensions ro	ounded	up to the nearest 1/8" (millimete	rs rounded	up to next wh	nole number
				Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Doors	Shelves	W	D†	H*	ΗP	Voltage	Amps		((kg)
TUC-27F-HC	1	2	275⁄8	301⁄8	29¾	1⁄4	115/60/1	2.3	5-15P	10	190
			702	766	756	1⁄4	220-240V/50-60Hz	1.3		3.05	87

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-27F-HC

Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Barrel locks standard.
- Field reversing hinge

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves. Top shelf is 23 ¼ "L x 19 ¼ "D (591 mm x 489 mm), bottom shelf is 23 ¼ "L x 13 ¾ "D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

 Evaporator is 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

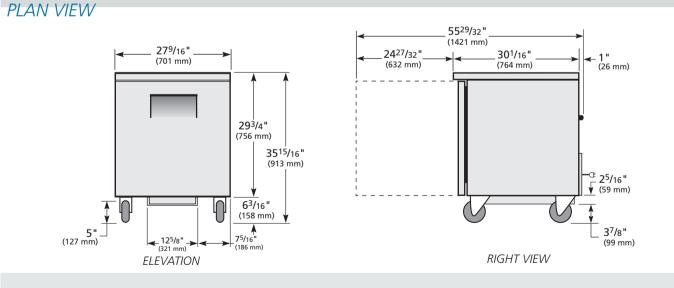
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2 ½" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- SPEC3 package.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.

3D

Back



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Undercounter:

Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3



TUC-27F-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- Stainless steel front, countertop, sides, and back
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge door
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Spec Series® logo.

ROUGH-IN DATA

ROUGH-IN DATA	4		C	Chart dim	ensions ro	ounded	up to the nearest 1⁄8" (Specificati millimete	ons subjec rs rounded	t to change w up to next wh	ithout notice. nole number).
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-27F-HC~SPEC3	1	2	275⁄8	291⁄2	29¾	1⁄4	115/60/1	2.3	5-15P	7	190
			702	740	756	1⁄4	230-240/50/1	1.3		2.13	87

† Depth does not include 1¹/₂" (39 mm) for door handle. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-27F-HC~SPEC3

Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3

STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

PLAN VIEW

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
 Magnetic door gaskets of one piece
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated gray wire shelves. Top shelf is 23 ¼ "L x 19 ¼ "D (591 mm x 489 mm), bottom shelf is 23 ¼ "L x 13 ¾ "D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of door.
- Electronic temperature control with digital
- display.
- Spec Series® logo.
- NSF/ANSI Standard 7 compliant for open food product.

True.

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. 230 - 240V / 50 Hz.

- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2¹/₂" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- □ Stacking collar.
- □ Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- □ Low profile models with 31⁷/₈" (810 mm) work surface height.

Drawing Not Yet Available

Model: TUC-27G-HC~FGD01

Undercounter:

Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01



TUC-27G-HC~FGD01

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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).
- Oversized, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel top and ends. Matching aluminum finished back.
- Interior attractive, clear coated aluminum liner with stainless steel floor.
- Energy efficient, "Low-E", double pane thermal insulated glass door.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

			(Chart dim	ensions r	ounded	up to the nearest 1/8"	(millimete	rs rounded	up to next wh	ole number
			Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps		• • •	(kg)
TUC-27G-HC~FGD01	1	2	275⁄8	301/8	29¾	1⁄6	115/60/1	2.0	5-15P	7	195
			702	766	756	N/A		N/A		2.13	89

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-27G-HC~FGD01

Undercounter: Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01

True.

STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

WARRAN

(U.S.A. and Canada only)

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- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- "Low-E", double pane thermal insulated glass door assembly with extruded aluminum frame.
- Door fitted with 12" (305 mm) long extruded aluminum handle.
- Positive seal self-closing door. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated gray wire shelves 23 ¼ "L x 16"D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

• LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

 Evaporator is epoxy coated to eliminate the potential of corrosion. • NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

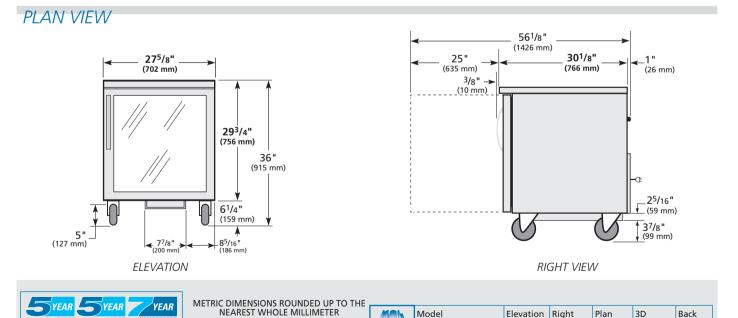
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- $\square 2\frac{1}{2}$ " (64 mm) diameter castors.
- Barrel lock (factory installed).
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- □ 30" (762 mm) deep,½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.
- Given Field reversing hinge



KCL

TUC-27G-HC~FGD01

Model: TUC-27G-HC~SPEC3

Undercounter:

Glass Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-27G-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of door.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series® logo.

ROUGH-IN DATA

				Junueu	up to the nearest %	Inninete	sioundeu	up to next wi	lole number).		
			Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	-	(,	(kg)
TUC-27G-HC~SPEC3	1	2	27%	291⁄8	29¾	1⁄6	115/60/1	2.0	5-15P	7	205
			702	740	756	1⁄4	230-240/50/1	1.8		2.13	93

 \pm Depth does not include 1½" (39 mm) for door handle. \pm Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6½" (159 mm) for castors or 6" (153 mm) for optional legs. ▲ Plug type varies by country.

TUC-27G-HC~SPEC3

Undercounter: Glass Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

PLAN VIEW

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure is foamedin-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- "Low-E", double pane thermal insulated glass assembly with extruded aluminum frame.
 Door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Positive seal self-closing door. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated gray wire shelves. Top shelf is 23 ¼ "L x 19 ¼ "D (591 mm x 489 mm), bottom shelf is 23 ¼ "L x 13 ¾ "D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING

 LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.

- Counter-Top front is flush with front of door.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- □ Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- ❑ Low profile models with 31 ⁷/₈" (810 mm) work surface height.

Drawing Not Yet Available

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METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model
TUC-27G-HC~SPEC

Elevation Right Plan 3D

Back



undercounters & worktops TUC-27G-HST-HC~FGD01

Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01

Specifications		l	Dimensions	Imperial	Metric (MM)
MODEL	TUC-27G- HST-		WIDTH	27–5/8	702
DOOD	HC~FGD01		DEPTH	30–1/8	766
DOOR COUNT	1		HEIGHT	29–3/4	756
SHELF COUNT	2		CORD LENGTH	10	3.05
WEIGHT (LBS)	195		Electrical		

Specifications

WEIGHT (KG) 89

Electrical

VOLTAGE	115/60/1
AMPS	2.0
NEMA CONFIGURATION	19

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- "Low-E", double pane thermal insulated glass door assembly with extruded aluminum frame.
- Door fitted with 12" (305 mm) long extruded aluminum handle.
- Positive seal self-closing door. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

Shelving

- Two (2) adjustable, heavy duty PVC coated wire shelves. Top shelf is 23–1/4"L x 19–1/4"D (591 mm x 489 mm), bottom shelf is 23–1/4"L x 13–3/4"D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Lighting

• LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

Model Features

- Evaporator is 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.
- NEMA-5-15R

Optional Features/Accessories

- 230 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel lock (factory installed).
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- 30" (762 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. 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). Oversized, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Interior – attractive, clear coated aluminum liner with stainless steel floor. Energy efficient, "Low-E", double pane thermal insulated glass door. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (GWP).

Model: TUC-27-HC

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-27-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy Efficient, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Front breathing.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

				Chart din	nensions i	ound	ed up to the hearest 1/8	(millimete	ers rounded	a up to next w	nole number,
				Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	W D† H* I		ΗP	Voltage	Amps	Config.	((kg)
TUC-27-HC	1	2	275⁄8	275% 301% 293/4			115/60/1	2.0	5-15P	10	195
			702				220-240V/50-60Hz	0.8		3.05	89

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-27-HC

Undercounter: *Solid Door Refrigerator with Hydrocarbon Refrigerant*



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 90° stay open feature. Door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.
- Barrel locks standard.
- Field reversing hinge

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves. Top shelf is 23 ¼ "L x 19 ¼ "D (591 mm x 489 mm), bottom shelf is 23 ¼ "L x 13 ¾ "D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

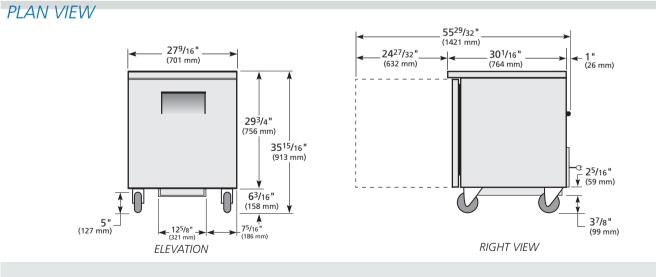
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 220-240V/50-60Hz

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2 ½" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Additional shelves.
- □ SPEC3 package.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.



METRIC DIMENSIONS ROUNDED UP TO THE		_					
NEAREST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
SPECIFICATIONS SUBJECT TO CHANGE	KCL	TUC-27-HC	TFQY01E	TFQY01S	TFQY01P	TFQY013	

Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-27-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge door.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of door.
- Electronic temperature control with digital display.
- Heavy duty PVC coated gray wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series® logo.

5-15P

2.0

0.8

ROUGH-IN DATA

Model

TUC-27-HC~SPEC3

1

			Cha	rt dimens	ions ro	unded up to the nearest 1/8"	(millimete	ers rounded	up to next w	hole number).	•
Dearra	Chabas		et Dime (inches) (mm)			Valtare	A	NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Doors	Shelves	W	D†	H^	HP	Voltage	Amps	Config.	(total m)	(kg)	i

115/60/1

220-240V/50-60Hz

1⁄6

1⁄6

† Depth does not include 1½" (39 mm) for door handle. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

27%

702

291%

740

293/4

756

2

▲ Plug type varies by country.

185

84

7

2.13

TUC-27-HC~SPEC3

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

PLAN VIEW

YEAR

(U.S.A. and Canada only)

PARTS + LABOR

YEAR

COMPRESSOR

- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door lock standard.
 Lifetime guaranteed heavy duty all metal working cross door handle.
- working spec door handle.
 Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated gray wire shelves. Top shelf is 23 ¼ "L x 19 ¼ "D (591 mm x 489 mm), bottom shelf is 23 ¼ "L x 13 ¾ "D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

METRIC DIMENSIONS ROUNDED UP TO THE

NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door.
 Counter Top front is fluch with front of door.
- Counter-Top front is flush with front of door.

- Electronic temperature control with digital
- display.Spec Series[®] logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. □ 220-240V/50-60Hz

- □ 220-240V/30-60H2 □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2 ½" (64 mm) diameter castors.

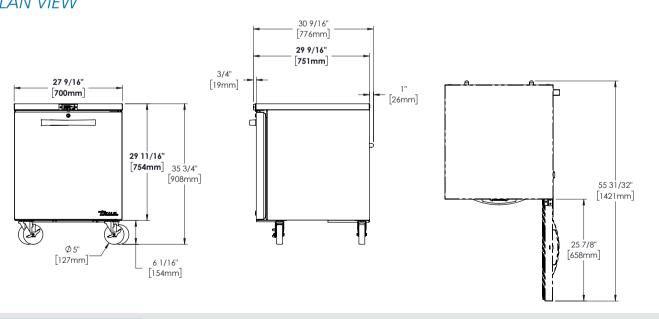
Elevation Right

3D

Back

Plan

- □ Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31%" (810 mm) work surface height.



Model

TUC-27-HC~SPEC3

KCL

Model: TUC-36-HC

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-36-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Front breathing.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

	Chart dimensions rounded up to the nearest ½" ("illimeters rounded up to next whole numb										
								NEMA	Cord Length (total ft)	Crated Weight (lbs.)	
Doors	Shelves	L	D†	H*	HP	Voltage	Amps		• • •	(kg)	
2	4	36¾ 924	30½ 766	29¾ 756	1⁄6 N/A	115/60/1	2.0 N/A	5-15P	11 3,35	235 107	
-		Doors Shelves	Doors Shelves L	Chart dimLCabinet Dime (inches) (mm)DoorsShelvesL24363%301%	Chart dimensions re Chart dimensions re Cabinet Dimensions re (inches) (mm)DoorsShelvesLD†H*2436%30%29%	Chart dimensions rounded Cabinet Dimensions (inches) (mm) Doors Shelves L D† H* HP 2 4 36 ³ / ₈ 30 ¹ / ₈ 29 ³ / ₄ 1/ ₆	Chart dimensions rounded up to the nearest ½" Cabinet Dimensions (inches) (mm) Cabinet Dimensions (inches) (mm) Doors Shelves L D† H* HP Voltage 2 4 363/8 301/8 293/4 1/6 115/60/1	Chart dimensions rounded up to the nearest ¼" (millimeter Cabinet Dimensions (inches) (mm) HP Voltage Amps Doors Shelves L D† H* HP Voltage Amps 2 4 363/8 301/8 293/4 1/6 115/60/1 2.0	Chart dimensions rounded up to the nearest ¼" (millimeters rounded Cabinet Dimensions (inches) (mm) Cabinet Dimensions (inches) (mm) NEMA Doors Shelves L D† H* HP Voltage Amps Config. 2 4 363/8 301/8 293/4 1/6 115/60/1 2.0 5-15P	Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next where the nearest ½" (next the next	

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-36-HC

Undercounter: *Solid Door Refrigerator with Hydrocarbon Refrigerant*



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) top shelves are 15 % "L x 20 ¼ "D (396 mm x 515 mm), Two (2) bottom shelves are 15 % "L x 13 ¾ "D (396 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

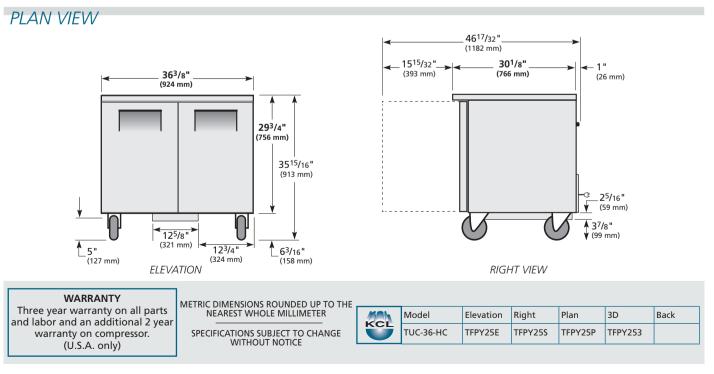
ELECTRICAL

 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- □ Low profile models with 31%" (810 mm) work surface height.
- □ SPEC1 package



Model: TUC-36-HC~SPEC3 **Undercounter:** Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-36-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 20 gauge doors.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

			C	.nart um	ensions re	Junded	up to the hearest /8 (minimeter	s rounded	up to next wr	iole number)
			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	H*	ΗP	Voltage	Amps	Config.	((kg)
TUC-36-HC~SPEC3	2	4	36¾	301⁄8	29¾	1⁄6	115/60/1	2.0	5-15P	10	TBD
			924	766	756	1⁄6	220-240V/50-60Hz	0.8		3.05	TBD

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model: TUC-36-HC~SPEC3

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

PLAN VIEW

- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) top shelves are 15% "L x 20¼"D (396 mm x 515 mm), Two (2) bottom shelves are 15% "L x 13¾"D (396 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 20 gauge doors.Counter-Top front is flush with front of doors.
- Counter-top front is fush with front of doors.
 Electronic temperature control with digital display.

- Spec Series® logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 🗋 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2 ¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.

DRAWING NOT YET AVAILABLE

METRIC DIMENSIONS ROUNDED UP TO THE							
NEAREST WHOLE MILLIMETER	KCL	Model	Elevation	Right	Plan	3D	Back
SPECIFICATIONS SUBJECT TO CHANGE		TUC-36-HC~SPEC3					
WITHOUT NOTICE							

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



1131

820

TUC-44D-2-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pans (sold separately).
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

3.05

130

N/A

ROUGH-IN DATA

			Chart	dimensio	ons round	led up to the nearest 1/8" (millimete	rs rounded	up to next wh	ole number).
		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Drawers	W	D†	H*	HP	Voltage	Amps		(total m)	(kg)
TUC-44D-2-HC	2	44½	32¼	29¾	1⁄10	115/60/1	1.7	5-15P	10	285

N/A

756

† Depth does not include 1" (26 mm) for rear and ¼" (7 mm) for front bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-44D-2-HC

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

MODEL FEATURES

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

 Evaporator is epoxy coated to eliminate the potential of corrosion.

- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

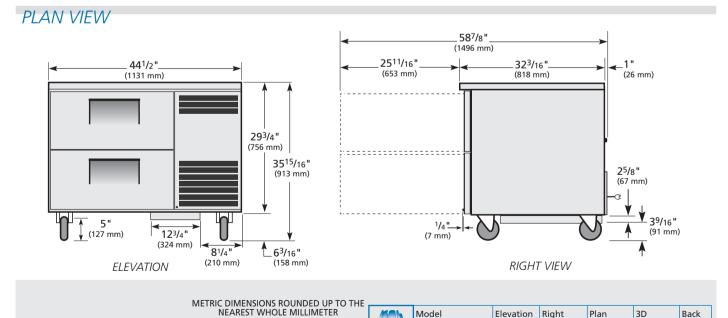
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- □ Single overshelf.
- Double overshelf.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 32 ½" (816 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Half bun tray rack.
- Heavy duty, 16 gauge tops.
- □ SPEC3 package.
- Exterior round digital temperature display (factory installed).



KCL

TUC-44D-2-HC

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-44D-2-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge drawers.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Spec Series® logo.

ROUGH-IN DATA

ROUGH-IN DATA			Chi	art dimen	sions rou	nded up to the nearest			ect to change v ed up to next w	
			et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-44D-2-HC~SPEC3	2	441/2	32¼	29¾	1⁄10	115/60/1	1.7	5-15P	7	270
		1131	820	756	N/A		N/A		2.13	123

† Depth does not include 1¾" (45 mm) for door handle. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 61/4" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-44D-2-HC~SPEC3

Deep Undercounter: Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

True.

STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
 Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed
- heavy duty all metal working spec handle.
 Heavy-duty stainless steel drawer clides and
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates two (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

MODEL FEATURES

• Evaporator is epoxy coated to eliminate the potential of corrosion.

- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- □ 6" (153 mm) standard legs.
- \Box 6" (153 mm) seismic/flanged legs. \Box 2 ½" (64 mm) diameter castors.
- □ 2 ½" (64 mm) diamete
- Single overshelf.
 Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- This model can be built with interior mounted pilasters/tray slide kits.
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.

PLAN VIEW

Drawing Not Yet Available



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model
TUC-44D-2-HC~SPEC3

Elevation Right Plan 3D

Back

Deep Undercounter:

Solid Door Freezer with Hydrocarbon Refrigerant



TUC-44F-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- True's deep undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- Automatic defrost system time-initiated, time-terminated.
- 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

ROUGH-IN DAT	4		C	Chart dim	ensions re	ounded	up to the nearest ½" (Specificati millimeter	ons subject rs rounded	t to change w up to next wh	ithout notice. nole number).
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(,	(kg)
TUC-44F-HC	1	2	441⁄2	32¼	29¾	1⁄2	115/60/1	5.8	5-15P	10	300
			1131	820	756	N/A		N/A		3.05	137

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-44F-HC

Deep Undercounter:

Solid Door Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.
- Automatic defrost system time-initiated, timeterminated.

CABINET CONSTRUCTION

• Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27 ³/₄ "D (635 mm x 705 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

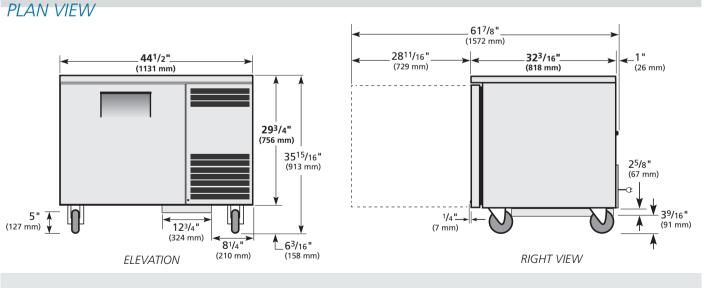
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2 ¹/₂" (64 mm) diameter castors.
- 3" (85 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32 ¼" (816 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Half bun tray rack(s). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Heavy duty,16 gauge tops.
- □ SPEC3 package.
- Exterior round digital temperature display (factory installed).



METRIC DIMENSIONS ROUNDED UP TO THE							
NEAREST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
SPECIFICATIONS SUBJECT TO CHANGE	KCL	TUC-44F-HC					

Model: TUC-44F-HC~SPEC3

Deep Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3



TUC-44F-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- 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, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge door.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series® logo.

ROUGH-IN DATA

			(_hart dim	ensions ro	bunded	up to the hearest ⁹⁸	millimete	rs rounded	up to next wr	nole number).
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps		• • •	(kg)
TUC-44F-HC~SPEC3	1	2	441⁄2	32¼	29¾	1⁄2	115/60/1	5.8	5-15P	7	300
			1131	820	756	N/A		N/A		2.13	137

† Depth does not include 1³/₄" (45 mm) for door handle. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-44F-HC~SPEC3

Deep Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

• True's commitment to using the highest guality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High-capacity, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.
- Automatic defrost system time-initiated, timeterminated.

CABINET CONSTRUCTION

PLAN VIEW

- Exterior stainless steel front, top, sides, and back
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior. Door lock standard
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Positive seal door swing within cabinet dimensions
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27 ³/₄"D (635 mm x 705 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door. Counter-Top front is flush with front of door.
- Electronic temperature control with digital
- display.
- Spec Series[®] logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2 ½" (64 mm) diameter castors.
- □ 3" (85 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ Half bun tray rack(s). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 %" (810 mm) work surface height.

Drawing Not Yet Available



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

Model	Elevat
TUC-44F-HC~SPEC3	

ion Right Plan 3D Back

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model:	
TUC-44-H	łC

Deep Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-44-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- 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

ROUGH-IN DATA	4		C	Chart dim	ensions re	ounded	up to the nearest ½" (Specificati millimeter	ons subject rs rounded	t to change w up to next wh	ithout notice nole number)
				et Dime (inches) (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.		(kg)
TUC-44-HC	1	2	44½	32¼	29¾	1⁄10	115/60/1	1.7	5-15P	10	270
			1131	820	756	N/A		N/A		3.05	123

+ Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-44-HC

Deep Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27 ¾ "D (635 mm x 705 mm).
 Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

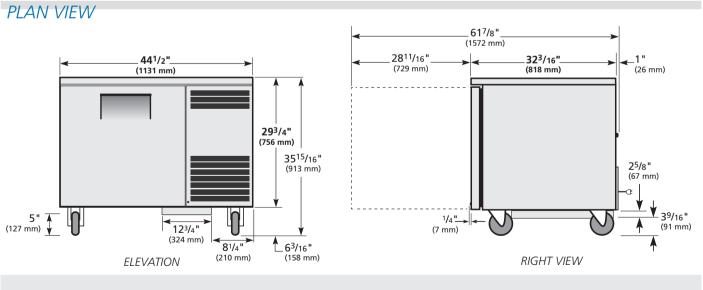
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2½" (64 mm) diameter castors.
- White aluminum interior liner. Stainless floor with coved corners.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Heavy duty 16 gauge tops.
- □ SPEC3 package.
- Exterior round digital temperature display (factory installed).



METRIC DIMENSIONS ROUNDED UP TO THE							
NEAREST WHOLE MILLIMETER	KCL	Model	Elevation	Right	Plan	3D	Back
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE		TUC-44-HC					

Deep Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-44-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge door.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series® logo.

ROUGH-IN DATA

			(hart dim	ensions re	ounded	up to the nearest 1/8" (millimete	rs rounded	up to next wh	ole number).
				et Dime (inches) (<mark>mm</mark>)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps		(total m)	(kg)
TUC-44-HC~SPEC3	1	2	441⁄2	32¼	29¾	1⁄10	115/60/1	1.7	5-15P	7	270
			1129	818	754	N/A		N/A		2.13	123

† Depth does not include 1³/₄" (45 mm) for door handle. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-44-HC~SPEC3

Deep Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

True.

STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
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- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

Exterior - stainless steel front, top, sides, and back.

- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation 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).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Positive seal door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning. SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27 ¾ "D (635 mm x 705 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door.
- Counter-Top front is flush with front of door.

- Electronic temperature control with digital display.
- Spec Series[®] logo.
- NSF/ANSI Standard 7 compliant for open food product.

FI FCTRICAL

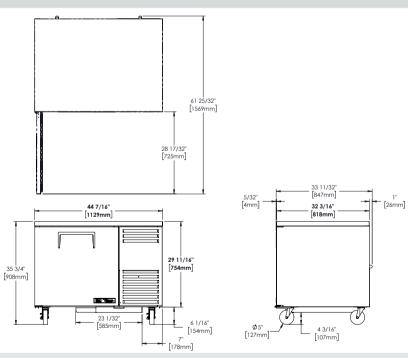
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- □ Single overshelf. Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 ⁷/₈" (810 mm) work surface height.

PLAN VIEW



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METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

TUC-44-HC-SPEC3	22	Model	Elevation	Right	Plan	3D	Back
		TUC-44-HC~SPEC3					



TUC-48C-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Front breathing.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Compact cabinet fitted with leg levelers. 30" (759 mm) work surface height.

ROUGH-IN DATA

ROUGH-IN DATA	4		C	Chart dim	ensions re	ounded	up to the nearest $\frac{1}{8}$ " (Specificati (millimete	ons subject rs rounded	t to change w up to next wh	ithout notice. nole number).
				et Dime (inches (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48C-HC	2	4	483⁄8	301/8	29%	1⁄5	115/60/1	2.0	5-15P	10	260
			1229	766	759	N/A		N/A		3.05	118

† Depth does not include 1" (26 mm) for rear bumpers.

TUC-48C-HC

Undercounter: *Compact Solid Door Refrigerator with Hydrocarbon Refrigerant*



STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

YEAR

OMPRESSO

YEAR

ARRAN

(U.S.A. and Canada only)

- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Cabinet fitted with leg levelers. 30" (759 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

METRIC DIMENSIONS ROUNDED UP TO THE

NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE

WITHOUT NOTICE

- Four (4) adjustable, heavy duty PVC coated wire shelves. Top - 21% "W x 21¼"D (548 mm x 540 mm). Bottom - 21% "W x 13¾"D (548 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- Barrel locks (factory installed). Requires one per door.
- □ Single overshelf.
- Double overshelf.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.

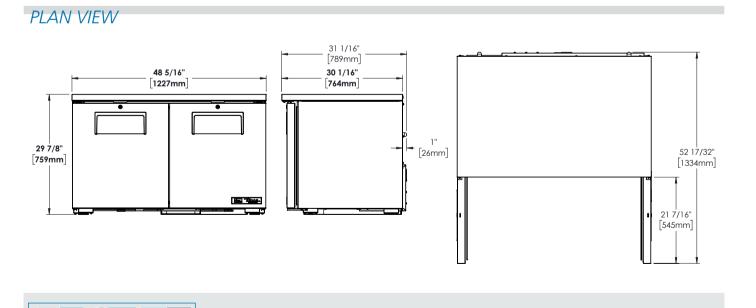
Elevation Right

3D

Back

Plan

Exterior rectangular digital temperature display (factory installed).



Model

TUC-48C-HC

KCL

Model: TUC-48D-2-HC

Undercounter: Drawered Refrigerator with Hydrocarbon Refrigerant



Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

TUC-48D-2-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box or one ¹/₃ size and one ¹/₂ size pan (sold separately).
- Heavy duty PVC coated wire shelves.
- 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

ROUGH-IN L	JAIA			Cł	nart dime	nsions rou	unded u	ip to the nearest 1⁄8" (ithout notice. ole number).
					et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Drawers	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TUC-48D-2-HC	1	2	2	48¾	301⁄8	29¾	1⁄5	115/60/1	3.0	5-15P	7	305
				1229	766	756	1⁄4	230-240/50/1	1.63		2.13	139

† Depth does not include 1" (26 mm) for rear bumpers.

⁶ Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model: **TUC-48D-2-HC**

Undercounter: Drawered Refrigerator with Hydrocarbon

Refrigerant

True

STANDARD FEATURES

DESIGN

 True's commitment to using the highest guality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

PARTS + LABOR

WARRANT (U.S.A. and Canada only)

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners
- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

• 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface . height.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment
- Door section positive seal self-closing door with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door or drawer assemblies can be located in any secion of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box or one ¹/₃ size and one ¹/₂ size pan (sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 21 %6"L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

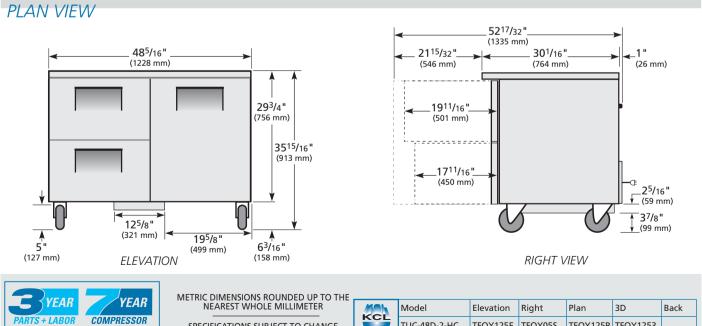
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ Barrel lock available for door section (factory installed).
- □ Single overshelf.
- Double overshelf.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 317/8" (810 mm) work surface height.



SPECIFICATIONS SUBJECT TO CHANG WITHOUT NOTICE

O THE							
	KCL	Model	Elevation	Right	Plan	3D	1
GE		TUC-48D-2-HC	TFQY125E	TFQY05S	TFQY125P	TFQY1253	



UNDERCOUNTERS & WORKTOPS TUC-48D-2-HC~SPEC3

Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

Specificatio	ns	Dimensions	, Imperial	Metric (MM)
MODEL	TUC-48D- 2-HC~SPEC3	WIDTH	48-3/8	1229
DOOR COUNT	1	DEPTH	29–1/8	740
		HEIGHT	29–3/4	756
DRAWER COUNT	2	CORD LENGTH	10	3.05
SHELF COUNT	2	Electrical		

Electrical

Specifications		Electrical		
WEIGHT (LBS)	310	VOLTAGE	115/60/1	
		AMPS	3.0	
WEIGHT (KG)	141	NEMA CONFIGURATION	19	

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Door or drawer assemblies can be located in any secion of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear coated aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Door and drawer locks standard.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Door section positive seal self-closing door with 90° stay open feature.
 Door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates one (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box or oneÇ1/3Èsize and oneÇ1/2Èsize pan (sold separately).

Shelving

- Two (2) adjustable, heavy duty PVC coated wire shelves 21–9/16"L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door.
- Counter-Top front is flush with front of door/drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 220-240V/50-60Hz
- 208 230V / 60 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. 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). Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C). Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge door/drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of door/drawers.

Model: TUC-48D-4-HC

Undercounter: *Drawered Refrigerator with Hydrocarbon Refrigerant*



TUC-48D-4-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (sold separately).
- 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 ½" (millimeters rounded up to next whole number).

			et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	L	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48D-4-HC	4	483⁄8	301⁄8	29¾	1⁄5	115/60/1	3.0	5-15P	7	330
		1229	766	756	1⁄4	230-240/50/1	1.63		2.13	150

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-48D-4-HC

Undercounter: *Drawered Refrigerator with Hydrocarbon Refrigerant*



STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box or one ½ size and one ½ size pan (sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

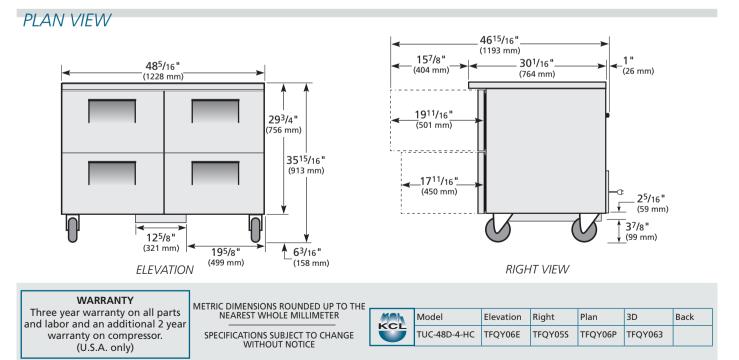
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- \Box 6" (153 mm) seismic/flanged legs.
- \Box 2 ½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ TUC-27 Stacking collar.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- □ Low profile models with 31%" (810 mm) work surface height.



Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-48D-4-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge drawers.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (sold separately).
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series[®] logo.

ROUGH-IN DATA

	Chart dimensions rounded up to the nearest ¹ / ₈ " (millimeters rounded up to next whole number).										
			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Drawers	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)	
TUC-48D-4-HC~SPEC3	4	48¾	291⁄8	29¾	1⁄5	115/60/1	3.0	5-15P	7	330	
		1229	740	756	1⁄4	230-240/50/1	1.0		2.13	150	

⁺ Depth does not include 1½" (39 mm) for drawer handles. ⁺ Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-48D-4-HC~SPEC3

Undercounter: Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- · Stainless steel exterior drawer facings and liners. Stainless steel drawer frames. Drawer locks standard
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawers will support a wide variety of incremental pan size configurations: divider bars available.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box or one $\frac{1}{3}$ size and one $\frac{1}{2}$ size pan (sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital
- display.
- Spec Series® logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ ADA compliant models with 34" (864 mm) work surface height.
- □ Low profile models with 31⁷/₈" (810 mm) work surface height.

PLAN VIEW

Drawing Not Yet Available

K



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

Model
TUC-48D-4-HC~SPEC3

Elevation Right Plan 3D Back

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model: TUC-48F-D-4-HC

Undercounter: Drawered Freezer with Hydrocarbon Refrigerant



TUC-48F-D-4-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (sold separately).
- Automatic defrost system timeinitiated, time-terminated.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

2.13

148

N/A

ROUGH-IN DATA

Chart dimensions rounded up to the hearest // (minimeters rounded up to next whole humber).										
		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Drawers	L	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48F-D-4-HC	4	483⁄8	301/8	29¾	1⁄2	115/60/1	5.4	5-15P	7	325

N/A

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

1229

766

756

TUC-48F-D-4-HC

Undercounter:

Drawered Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box or one ⅓ size and one ½ size pans (sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

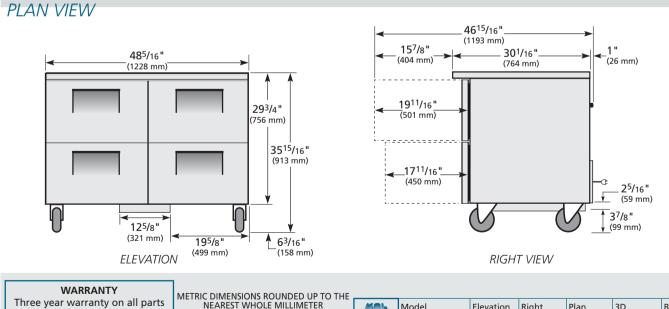
ELECTRICAL

• 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply. G 6" (153 mm) standard legs.
- \Box 6" (153 mm) seismic/flanged legs.
- $\square 2\frac{1}{2}$ " (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Stacking collar.
- □ Stacking collar.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 317/8" (810 mm) work surface height.



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

IE .							
	KCL	Model	Elevation	Right	Plan	3D	Back
		TUC-48F-D-4-HC	TFQY06E	TFQY05S	TFQY06P	TFQY063	



UNDERCOUNTERS & WORKTOPS TUC-48F-D-4-HC~SPEC3

Drawered Freezer with Hydrocarbon Refrigerant~Spec Package 3

Specifications			Dimensions	Imperial	Metric (MM)	
MODEL	TUC-48F- D-4-		WIDTH	40 7/0		
MODEL	HC~SPEC3			48–3/8	1229	
DRAWER			DEPTH	29–1/8	740	
COUNT	4		HEIGHT	29–3/4	756	
WEIGHT (LBS)	325		CORD LENGTH	10	3.05	
WEIGHT (KG)	148		-			

Electrical

Electrical

VOLTAGE	115/60/1
AMPS	3.2
NEMA CONFIGURATION	19

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole

number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains
 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-inplace using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box or one 1/3 size and one 1/2 size pan (sold separately).

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Spec Series® logo.
- 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.
- NEMA-5-15R

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of drawers.

Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant



TUC-48F-HC

- True's undercounter units are designed with enduring quality that protects your long term investment.
- Designed using the highest guality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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).
- Oversized, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- Automatic defrost system timeinitiated, time-terminated.
- 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

ROUGH-IN DATA Specifications subject to change without notice. Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).											
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48F-HC	2	4	483/8 301/8 293/4		1⁄2	115/60/1	3.2	5-15P	7	275	
			1229	766	756	1⁄3	230-240/50/1	1.8		2.13	125

+ Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-48F-HC

Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 % "L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

 Evaporator is epoxy coated to eliminate the potential of corrosion. • NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

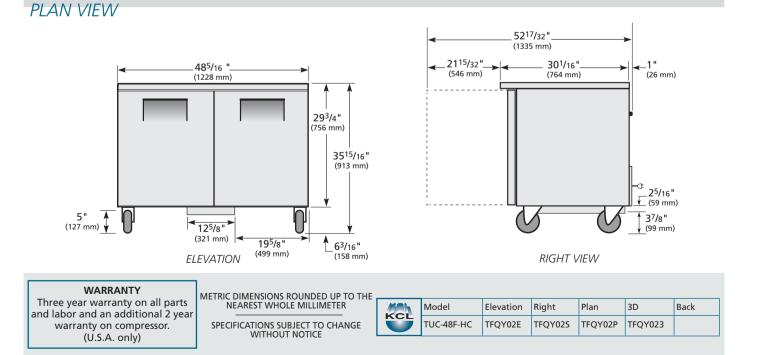
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- □ 6" (153 mm) standard legs. □ 6" (153 mm) seismic/flanged legs.
- \square 6" (153 mm) seismic/flanged leg \square 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- □ Single overshelf.
- Double overshelf.
- □ Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- □ Low profile models with 31 ⁷/₈" (810 mm) work surface height.





TUC-48F-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge doors.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series® logo.

ROUGH-IN DATA

			Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48F-HC~SPEC3	2	4	483⁄8	295⁄8	301⁄8	1⁄3	115/60/1	3.2	5-15P	7	275
			1227	751	762	1⁄3	230V/50Hz	1.8		2.13	125

† Depth does not include 1½" (39 mm) for door handles.
 † Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-48F-HC~SPEC3

Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3

True.

STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top, sides, and back.

PLAN VIEW

- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 % "L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

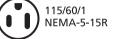
MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors.
 Electronic temperature control with digital display.

- Spec Series[®] logo.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

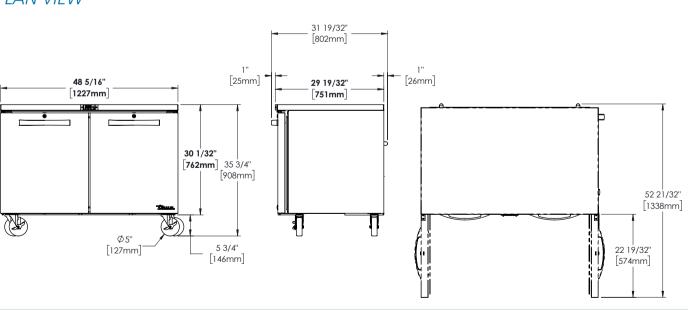
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230V/50Hz

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2 ½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31%" (810 mm) work surface height.



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METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TUC-48F-HC~SPEC3					

Model: TUC-48G-HC~FGD01

Undercounter:

Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01



TUC-48G-HC~FGD01

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Energy efficient, "Low-E", double pane thermal insulated glass doors.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

			(_hart dim	ensions re	ounded	up to the nearest ^{1/8} " (millimete	rs rounded	up to next wr	nole number).
			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	-	(,	(kg)
TUC-48G-HC~FGD01	2	4	483⁄8	301/8	29¾	1⁄5	115/60/1	3.0	5-15P	7	305
			1229	766	756	N/A		N/A		2.13	139

+ Depth does not include 1" (26 mm) for rear bumpers and ½" (13 mm) for door handles. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-48G-HC~FGD01

Undercounter: Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01



STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- PLAN VIEW

- Insulation entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- "Low-E", double pane thermal insulated glass door assembly with extruded aluminum frames.
- Each door fitted with 12" (305 mm) long extruded aluminum handle.
- Positive seal self-closing doors. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 % "L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING

• LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

 Evaporator is epoxy coated to eliminate the potential of corrosion. • NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

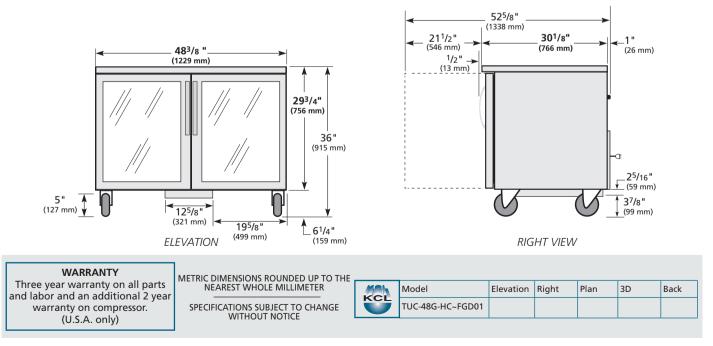
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- \square 6" (153 mm) seismic/flanged legs.
- $\square 2\frac{1}{2}$ " (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- □ Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.



Model: TUC-48G-HC~SPEC3 **Undercounter:** Glass Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-48G-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series® logo

ROUGH-IN DATA

			(Lhart dim	ensions ro	ounded	up to the nearest 1/8"	(millimete	rs rounded	up to next wh	ole number)
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(,	(kg)
TUC-48G-HC~SPEC3	2	4	483⁄8	29¾	29¾	1⁄5	115/60/1	3.0	5-15P	7	315
			1227	751	762	1⁄6	230-240/50/1	1.3		2.13	143

† Depth does not include 1½" (39 mm) for door handles. † Depth does not include 1" (26 mm) for rear bumpers and ½" (4 mm) for door handle. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-48G-HC~SPEC3

Undercounter: Glass Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure is foamedin-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- "Low-E", double pane thermal insulated glass assembly with extruded aluminum frames. Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 % 6"L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of doors.

Electronic temperature control with digital display.

- Spec Series® logo.
- NSF/ANSI Standard 7 compliant for open food product.

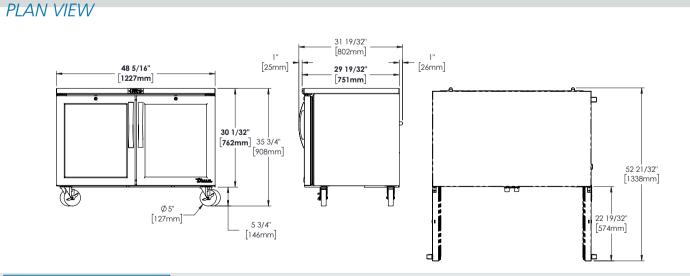
ELECTRICAL

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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- □ TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 7/8" (810 mm) work surface height.





NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TUC-48G-HC~SPEC3					



undercounters & worktops TUC-48G-HST-HC~FGD01

Glass Door Refrigerator with with Health Safety Timer & Hydrocarbon Refrigerant~Framed Glass Door Version 01

Specifications		Dimensions	Imperial	Metric (MM)
MODEL	TUC-48G- HST-	WIDTH	48-3/8	1227
0000	HC~FGD01	DEPTH	30–1/8	764
DOOR COUNT	2	HEIGHT	29–5/8	752
SHELF COUNT	4	CORD LENGTH	10	3.05
WEIGHT (LBS)	285	Electrical		

Specifications

WEIGHT (KG)	130
	100

Electrical

VOLTAGE	115/60/1
AMPS	2.0
NEMA CONFIGURATION	19

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- "Low-E", double pane thermal insulated glass door assembly with extruded aluminum frames.
- Each door fitted with 12" (305 mm) long extruded aluminum handle.
- Positive seal self-closing doors. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 21–9/16"L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Lighting

• LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Health Safety Timer. Once the sensor in the cabinet senses that 41°F (5°C) has been exceeded for a continuous 30 minutes, the cabinet door will lock and the LAE control will beep until silenced.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- 30" (762 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon 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. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Interior – attractive, clear coated aluminum liner with stainless steel floor. Energy efficient, "Low-E", double pane

thermal insulated glass doors. Heavy duty PVC coated wire shelves. Foamed-inplace using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model: **TUC-48-HC**

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-48-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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 $(.5^{\circ}C \text{ to } 3.3^{\circ}C)$ for the best in food preservation.
- All stainless steel front, top and ends. Matching aluminum finished back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Front breathing.
- Heavy duty PVC coated wire shelves.
- 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

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	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48-HC	2	4	483/8 301/8 293/4		1⁄5	115/60/1	3.0	5-15P	7	260	
			1229	766	756	1⁄4	230-240/50/1	1.63		2.13	118

+ Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-48-HC

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21% "L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

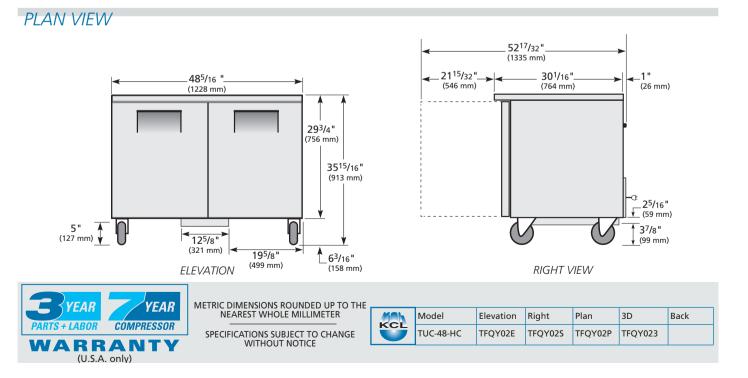
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- \square 6" (153 mm) seismic/flanged legs.
- \square 2 ½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31[%]" (810 mm) work surface height.





TUC-48-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge doors.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series® logo.

ROUGH-IN DATA

			Cabine	Cabinet Dimensions (inches) (mm)			up to the nearest 1/8"		NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	ΗP	Voltage	Amps	Config.	((kg)
TUC-48-HC~SPEC3	2	4	48¾ 1229	29½ 740	29¾ 756	1⁄5 1⁄4	115/60/1 230-240/50/1	2.0 1.0	5-15P	7 2.13	260 118

+ Depth does not include 1½" (39 mm) for door handles.
 + Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-48-HC~SPEC3

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- PLAN VIEW

- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
 Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 % "L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.

- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. \Box 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2 ½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31%" (810 mm) work surface height.

Drawing Not Yet Available



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TUC-48-HC~SPEC3					

Model: TUC-60-32D-2-HC

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



TUC-60-32D-2-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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 $(.5^{\circ}C \text{ to } 3.3^{\circ}C)$ for the best in food preservation.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pans (sold separately).
- Heavy duty PVC coated wire shelves.
- 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

	Chart dimensions ro	ounded	up to the nearest 1/8" (t to change w up to next wh	
	Cabinet Dimensions				Canal	Custod

			(inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)		
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps		((kg)	
TUC-60-32D-2-HC	1	2	60¼	32¼	29¾	1⁄10	115/60/1	1.7	5-15P	7	345	
			1531	820	756	N/A		N/A		2.13	156	

† Depth does not include 1" (26 mm) for rear bumpers and ½" (4 mm) for door handle. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-60-32D-2-HC

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-inplace with a sheet metal interlock to ensure permanent attachment.
- Door section positive seal door swings with cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

SHELVING

 Two (2) adjustable, heavy duty PVC coated wire shelves 171/4"L x 28"D (439 mm x 712 mm).
 Four (4) chrome plated shelf clips included per shelf. Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- \Box 2½" (64 mm) diameter castors.
- NSF approved, white aluminum interior liner. Stainless floor with coved corners.
- Barrel lock available for door section (factory installed).
- Single overshelf.
- Double overshelf.
- J 32½" (816 mm) deep,½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, composite cutting board. Requires "L" brackets.

PLAN VIEW

DRAWING NOT YET AVAILABLE

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

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Г	KCL	Model	Elevation	Right	Plan	3D	Back
		TUC-60-32D-2-HC	TFPY43E	TFPY65S	TFPY43P	TFPY433	



UNDERCOUNTERS & WORKTOPS TUC-60-32D-2-HC~SPEC3

Refrigerator with Drawers and Hydrocarbon Refrigerant~Spec Package 3

Specifications

MODEL	TUC-60-32D- 2-HC~SPEC3
DOOR COUNT	1
DRAWER COUNT	2
SHELF COUNT	2

Dimensions	Imperial	Metric (MM)
WIDTH	60–1/4	1531
DEPTH	32-1/4	822
HEIGHT	29–3/4	756
CORD LENGTH	10	3.05

Electrical

Specifications		Electrical					
WEIGHT (LBS)	345	VOLTAGE	115/60/1				
	150	AMPS	1.7				
WEIGHT (KG)	156	NEMA CONFIGURATION	19				

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

Cabinet Construction

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear coated aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Door and drawer locks standard.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Door section positive seal door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

Shelving

- Two (2) adjustable, heavy duty PVC coated wire shelves 171/4"L x 28"D
 (439 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door.
- Counter-Top front is flush with front of door/drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Half bun tray rack (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. 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. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge door/drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of door/drawers.

Model: **TUC-60-32F-HC**

Deep Undercounter:

Solid Door Freezer with Hydrocarbon Refrigerant



TUC-60-32F-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- True's deep undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- Automatic defrost system time-initiated, time-terminated.
- Entire cabinet structure and solid doors 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

ROUGH-IN DATA	4		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	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)			
TUC-60-32F-HC	2	4	60¼	32¼	29¾	1⁄2	115/60/1	5.8	5-15P	7	365			
			1531	820	756	N/A		N/A		2.13	166			

+ Depth does not include 1" (26 mm) for rear bumpers and 1/8" (4 mm) for door handle. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-60-32F-HC

Deep Undercounter:

Solid Door Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.
- Automatic defrost system time-initiated, timeterminated.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right shelf dimensions are 23 % "L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17 ¼ "L x 28"D (439 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

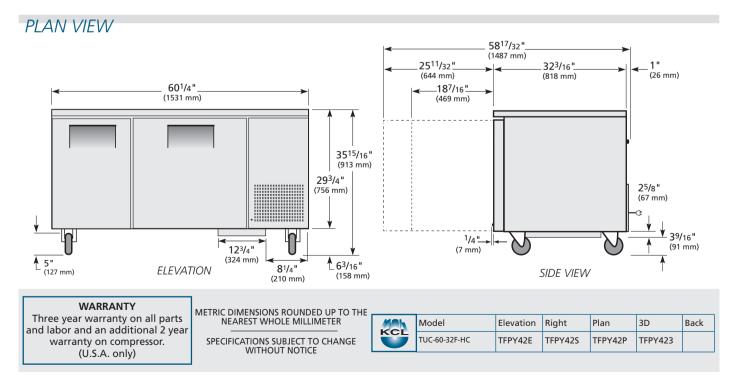
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ 3" (85 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick,
- composite cutting board. Requires "L" brackets.
- to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Heavy duty, 16 gauge tops.
- Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Exterior round digital temperature display (factory installed).



Model: TUC-60-32F-HC~SPEC3

Deep Undercounter: Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3



TUC-60-32F-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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 holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge doors.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series[®] logo.

ROUGH-IN DATA

			C	hart dim	ensions ro	bunded	up to the nearest 1/8"	millimete	rs rounded	up to next wh	iole number).
			Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TUC-60-32F-HC~SPEC3	2	4	60¼	32¼	29¾	1⁄2	115/60/1	5.8	5-15P	7	415
			1531	820	756	N/A		N/A		2.13	189

† Depth does not include 1¾" (45 mm) for door handles.
 † Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-60-32F-HC~SPEC3

Deep Undercounter: Solid Door Freezer with Hydrocarbon

Refrigerant~Spec Package 3

STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High-capacity, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.
- Automatic defrost system time-initiated, timeterminated.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

PLAN VIEW

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
 Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right shelf dimensions are 23 5% "L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17 ¼ "L x 28"D (439 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors.
 Electronic temperature control with digital
- display.



- Spec Series[®] logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- \Box 2½" (64 mm) diameter castors.
- □ 3" (85 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- □ Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ Half bun tray racks (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31%" (810 mm) work surface height.

Drawing Not Yet Available



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model
TUC-60-32F-HC~SPEC3

Elevation Right Plan 3D

Back

Model: **TUC-60-32-HC**

Deep Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-60-32-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- 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

ROUGH-IN DATA	4	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	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)	
TUC-60-32-HC	2	4	60¼	321⁄4	29¾	1⁄10	115/60/1	1.7	5-15P	7	345	
			1531	820	756	N/A		N/A		2.13	156	

+ Depth does not include 1" (26 mm) for rear bumpers and 1/8" (4 mm) for door handle. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-60-32-HC

Deep Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest guality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right shelf dimensions are 23 5/8 "L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17 1/4 "L x 28"D (439 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

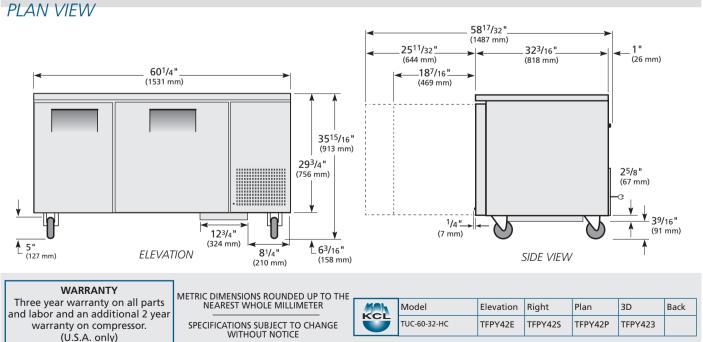
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ NSF approved, white aluminum interior liner. Stainless floor with coved corners.
- Barrel locks (factory installed). Requires one per door
- Sinale overshelf.
- Double overshelf.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Half bun tray rack (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Heavy duty 16 gauge tops.
- Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Exterior round digital temperature display (factory installed).



Model: TUC-60-32-HC~SPEC3

Deep Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-60-32-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge doors.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series[®] logo.

ROUGH-IN DATA

			C	hart dim	ensions ro	bunded	up to the nearest 1/8"	millimete	rs rounded	up to next wr	nole number)
			Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(,	(kg)
TUC-60-32-HC~SPEC3	2	4	60¼ 1531	32¼ 820	29¾ 756	¹ /10 N/A	115/60/1	1.7 N/A	5-15P	7 2.13	415 189

+ Depth does not include 1¹/₂" (39 mm) for drawer handles. + Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 2¹/₈" (54 mm) for castors.

TUC-60-32-HC~SPEC3

Deep Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

PLAN VIEW

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
 Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right shelf dimensions are 23 % "L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17 ¼ "L x 28"D (439 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors.
 Electronic temperature control with digital display.

- Spec Series® logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 ½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ Half bun tray rack (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- □ This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- ❑ Low profile models with 31⁷/₈" (810 mm) work surface height.

Drawing Not Yet Available



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model
TUC-60-32-HC~SPEC

Elevation Right Plan 3D

Back

Model: TUC-60D-2-HC

Undercounter: *Drawered Refrigerator with Hydrocarbon Refrigerant*



TUC-60D-2-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

ROUGH-IN DATA

				C	hart dim	ensions ro	ounded	up to the nearest 1/8" (millimeter	rs rounded	up to next wh	ole number).
				Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Drawers	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-60D-2-HC	1	2	2	60¾	301⁄8	29¾	1⁄4	115/60/1	4.0	5-15P	10	325
				1534	766	756	N/A		N/A		3.05	148

+ Depth does not include 1" (26 mm) for rear bumpers and ½" (4 mm) for door handle. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model: TUC-60D-2-HC

Undercounter: *Drawered Refrigerator with Hydrocarbon Refrigerant*



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any secion of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior.
 Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-inplace with a sheet metal interlock to ensure permanent attachment.
- Door section positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).
 Door/drawer locks standard.
- Door/drawer locks standard.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 ½ "L x 16"D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

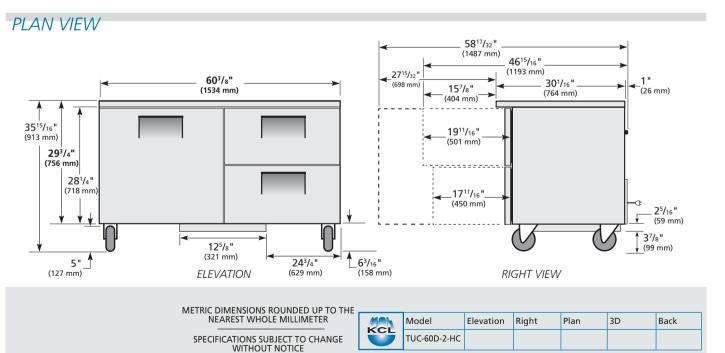
ELECTRICAL

• 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.





UNDERCOUNTERS & WORKTOPS TUC-60D-2-HC~SPEC3

Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

Specifications		Dimensions	Dimensions Imperial	
MODEL	TUC-60D- 2-HC~SPEC3	WIDTH	60–3/8	(MM) 1534
DOOR COUNT	1	DEPTH	29–1/8	740
		HEIGHT	29–3/4	756
DRAWER COUNT	2	CORD LENGTH	10	3.05
SHELF COUNT	2	Electrical		

Electrical

Specifications		Electrical			
WEIGHT (LBS)	TBD	VOLTAGE	115/60/1		
		AMPS	4.0		
WEIGHT (KG)	r (KG) tbd	NEMA CONFIGURATION	19		

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Door or drawer assemblies can be located in any secion of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear coated aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Door and drawer locks standard.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Door section positive seal self-closing door with 90° stay open feature.
 Door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27–1/2"L x 16"D
 (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door.
- Counter-Top front is flush with front of door/drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 220-240V/50-60Hz
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. 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. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy

duty 16 gauge top and 20 gauge door/drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of door/drawers.

Model: TUC-60D-4-HC **Undercounter:** Drawered Refrigerator with Hydrocarbon Refrigerant



TUC-60D-4-HC

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates one (1) full size 12L "x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

3.05

148

N/A

ROUGH-IN DATA

			Chart di	mensions	rounde	ed up to the nearest 1/8"	(millimeter	rs rounded	up to next wh	ole number)
			et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	W	D†	H*	HP	Voltage	Amps		(total m)	(kg)
TUC-60D-4-HC	4	60%	301/8	29¾	1⁄4	115/60/1	4.0	5-15P	10	325

756

1534

766

N/A

+ Depth does not include 1" (26 mm) for rear bumpers and ½" (4 mm) for door handle. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TUC-60D-4-HC

Undercounter: Drawered Refrigerator with Hydrocarbon

Refrigerant

True

STANDARD FEATURES

DESIGN

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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, FCM 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

PLAN VIEW

- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

MODEL FEATURES

SPECIFICATIONS SUBJECT TO CHA WITHOUT NOTICE

- Evaporator is 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.

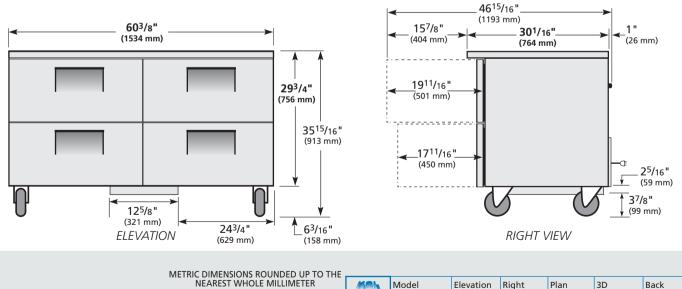


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2 ¹/₂" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ TUC-27 Stacking collar.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, ¹/₂" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 ⁷/₈" (810 mm) work surface height.

Back



TO THE						
ER		Model	Elevation	Right	Plan	3D
– ANGE	KCL	TUC-60D-4-HC	TFQY07E	TFQY05S	TFQY07P	TFQY073

Model: TUC-60D-4-HC~SPEC3

Undercounter: Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-60D-4-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back
- Interior Stainless steel liner. Stainless steel D floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge drawers
- Þ Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of drawers
- Electronic temperature control with digital display.
- Each drawer accommodates one (1) full size 12L "x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Spec Series[®] logo.

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).

		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Drawers	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-60D-4-HC~SPEC3	4	60¾	291⁄8	29¾	1⁄4	115/60/1	4.0	5-15P	7	TBD
		1534	740	756	N/A		N/A		2.13	TBD

+ Depth does not include 1½" (39 mm) for drawer handles. + Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.



undercounters & worktops TUC-60F-HC

Solid Door Freezer with Hydrocarbon Refrigerant

Specifications		Dimensions	Imperial	Metric (MM)
MODEL	TUC-60F- HC	WIDTH	60–3/8	1534
DOOR COUNT	2	DEPTH	30–1/8	766
		HEIGHT	29–3/4	756
SHELF COUNT	4	CORD LENGTH	10	3.05
WEIGHT (LBS)	335	Electrical		

WEIGHT (KG)

152

Electrical

VOLTAGE	115/60/1
AMPS	4.8
NEMA CONFIGURATION	19

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains
 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamedin-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) top shelves 27–9/16"L x 19–5/8"D (700 mm x 499 mm). Two (2) bottom shelves 27–1/2"L x 13–3/8"D (699 mm x 340 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Model Features

- Evaporator is 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.

• NEMA-5-15R

Optional Features/Accessories

- 220-240V/50Hz
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- Stacking collar.
- 30" (762 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- SPEC1 package.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. 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 holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Interior – attractive, clear coated aluminum liner with stainless steel floor. Heavy duty PVC coated wire shelves. Automatic defrost system time-initiated, time-terminated. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



UNDERCOUNTERS & WORKTOPS TUC-60F-HC~SPEC3

Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3

Specifications		1	Dimensions	Imperial	Metric (MM)
MODEL	TUC-60F- HC~SPEC3		WIDTH	60–3/8	1534
DOOR COUNT	2		DEPTH	29–1/8	740
COONT			HEIGHT	29-3/4	756
SHELF COUNT	4		CORD LENGTH	10	3.05
WEIGHT (LBS)	335	Electrical			
WEIGHT (KG)	152				

Electrical

VOLTAGE	115/60/1
AMPS	4.8
NEMA CONFIGURATION	19

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains
 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) top shelves 27–9/16"L x 19–5/8"D (700 mm x 499 mm). Two (2) bottom shelves 27–1/2"L x 13–3/8"D (699 mm x 340 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- NSF/ANSI Standard 7 compliant for open food product.

- 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.
- NEMA-5-15R

Optional Features/Accessories

- 220-240V/50Hz
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. 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 holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge doors. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of doors.



undercounters & worktops TUC-60G-HC~FGD01

Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01

Specifications			Dimensions	Imperial	Metric (MM)	
MODEL	TUC-60G- HC~FGD01		WIDTH	60–3/8	1534	
DOOR COUNT	2		DEPTH	30–1/8	766	
COONT			HEIGHT	29–3/4	756	
SHELF COUNT	4	CORD LENGTH		10	3.05	
WEIGHT (LBS)	350		Electrical			

WEIGHT (KG)

193

Electrical

VOLTAGE	115/60/1
AMPS	4.0
NEMA CONFIGURATION	19

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- "Low-E", double pane thermal insulated glass assembly with extruded aluminum frames.
- Each door fitted with 12" (305 mm) long extruded aluminum handle.
- Positive seal self-closing doors. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27–1/2"L x 16"D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Lighting

• LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

- 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.
- NEMA-5-15R

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- 30" (762 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- SPEC1 option.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon 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. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Interior – attractive, clear coated aluminum liner with stainless steel floor. Energy efficient, "Low-E", double pane thermal insulated glass doors. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



undercounters & worktops TUC-60G-HC~SPEC3

Glass Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

Specifications			Dimensions	Imperial	Metric (MM)
MODEL	TUC-60G- HC~SPEC3		WIDTH	60–3/8	1534
DOOR COUNT	2		DEPTH	29–1/8	740
000111		HEIGHT		29–3/4	756
SHELF COUNT	4		CORD LENGTH	10	3.05
WEIGHT	350				
(LBS)	330		Electrical		

WEIGHT (KG)

159

Electrical

VOLTAGE	115/60/1
AMPS	4.0
NEMA CONFIGURATION	19

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- "Low-E", double pane thermal insulated glass assembly with extruded aluminum frames.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27–1/2"L x 16"D
 (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Lighting

• Fluorescent interior lighting.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon 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. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of doors.

Model: **TUC-60-HC**

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-60-HC

- True's undercounter units are designed with enduring quality that protects your long term investment.
- Designed using the highest guality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, selfcontained, 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- 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

ROUGH-IN DATA	4		C	Chart dim	ensions re	ounded	up to the nearest ½" (t to change w up to next wh	
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-60-HC	2	4	60¾	301⁄8	29¾	1⁄4	115/60/1	4.0	5-15P	7	325
			1534	766	756	N/A		N/A		2.13	148

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TUC-60-HC

Undercounter: *Solid Door Refrigerator with Hydrocarbon Refrigerant*



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Top shelves are 27 ½ "W x 16"D (699 mm x 407 mm), bottom shelves are 27 ½ "W x 13 ¾ "D (699 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

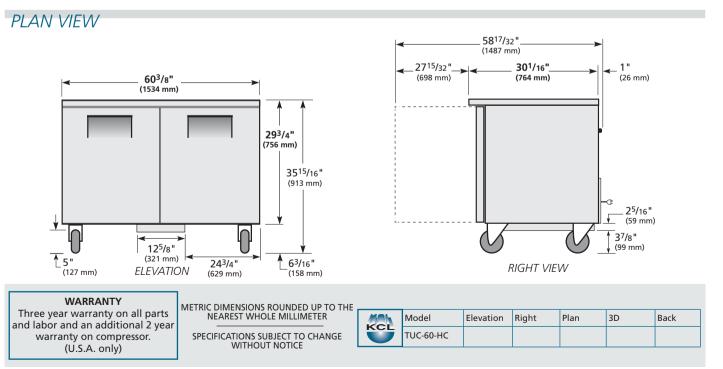
ELECTRICAL

 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ TUC-27 Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31%" (810 mm) work surface height.



Model: TUC-60-HC~SPEC3 **Undercounter:** Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-60-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Þ Heavy duty 16 gauge top and 20 gauge doors.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Spec Series® logo.

ROUGH-IN DATA

ROUGH-IN DAT	4		C	Chart dim	ensions ro	ounded	up to the nearest 1⁄8" (ithout notice. nole number).
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-60-HC~SPEC3	2	4	603⁄8	291⁄8	29¾	1⁄4	115/60/1	4.0	5-15P	7	325
			1534	740	756	N/A		N/A		2.13	148

† Depth does not include 11/2" (39 mm) for door handles.

† Depth does not include 1" (26 mm) for rear bumpers.

Height does not include 61/4" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TUC-60-HC~SPEC3

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
 door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 ½ "L x 16"D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors.
 Electronic temperature control with digital
- display.
- Spec Series® logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2 ½" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- □ TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- □ Low profile models with 31⁷/₈" (810 mm) work surface height.

PLAN VIEW

DRAWING NOT YET AVAILABLE

KCL

WARRANTY Three year warranty on all parts ind labor and an additional 2 year	METRIC DI NEA
warranty on compressor.	SPECIFI

RIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER PECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan
TUC-60-HC~SPEC3			

3D

Back

Model: TUC-67D-2-HC

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



TUC-67D-2-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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 $(.5^{\circ}C \text{ to } 3.3^{\circ}C)$ for the best in food preservation.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pans (sold separately).
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Drawer assemblies can be located in any section of the cabinet. Location of drawers/doors must be indicated at time of ordering.

ROUGH-IN DATA

ROUGH-IN DAT	A		C	Chart dim	ensions re	ounded	up to the nearest $\frac{1}{8}$ " (Specificati millimete	ions subjec rs rounded	t to change w up to next wh	ithout notice. nole number).
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-67D-2-HC	1	2	67¼ 1709	32¼ 820	29¾ 756	¹ /10 N/A	115/60/1	1.7 N/A	5-15P	7 2.13	385 175

+ Depth does not include 1" (26 mm) for rear and 1/4" (7 mm) for front bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TUC-67D-2-HC

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

PLAN VIEW

- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-inplace with a sheet metal interlock to ensure permanent attachment.
- Door section positive seal door swing with cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 % "L x 28"D (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- NSF approved, white aluminum interior liner. Stainless steel floor with coved corners.
- Barrel lock available for door section (factory installed).
- □ Single overshelf.
- Double overshelf.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick,
- composite cutting board. Requires "L" brackets.
- Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Exterior round digital temperature display (factory installed).

DRAWING NOT YET AVAILABLE

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

Ε.							
	KCL	Model	Elevation	Right	Plan	3D	Back
		TUC-67D-2-HC	TFPY15E	TFPY42S	TFPY15P	TFPY153	

Model: TUC-67D-2-HC~SPEC3

Deep Undercounter:

Refrigerator with Door/Drawers and Hydrocarbon Refrigerant~Spec Package 3



TUC-67D-2-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge door/drawers.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of door/drawers.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series[®] logo.

ROUGH-IN DATA

				Chart d	limensior	is rounde	d up to	the nearest 1/8" (m	illimeters	rounded up	o to next who	le number).
					et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Drawers	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-67D-2-HC~SPEC3	1	2	2	673/8	323/8	301/8	¹ /10	115/60/1	1.7	5-15P	7	430
				1710	821	756	N/A		N/A		2.13	196

† Depth does not include 1¾" (45 mm) for door/drawer handles. † Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TUC-67D-2-HC~SPEC3

Deep Undercounter: Refrigerator with Door/Drawers and Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top, sides, and back.
 Interior - Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear coated aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Door and drawer locks standard.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Door section positive seal door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold

separately). SHELVING

 Two (2) adjustable, heavy duty PVC coated wire shelves 23 % "L x 28"D (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf. Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door.Counter-Top front is flush with front of door/
- drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
 NSF/ANSI Standard 7 compliant for open food

product.

• 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.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2¹/₂" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- This model can be built with interior mounted pilasters/tray slide kits.
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.

PLAN VIEW

Drawing Not Yet Available



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model
TUC-67D-2-HC~SPEC

Elevation Right Plan 3D

Back

Model: TUC-67D-4-HC

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



TUC-67D-4-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pans (sold separately).
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

ROUGH-IN DATA

			Chart u	imensions n	ounded	up to the hearest 1/8	(minimeter	s rounded	up to next wr	iole number
		Cabiı	net Dimen (inches) (mm)	isions				NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Drawers	W	D†	H*	HP	Voltage	Amps	Config.		(kg)
TUC-67D-4-HC	4	67¼	32¼	29¾	1⁄10	115/60/1	1.7	5-15P	7	385
		1709	820	756	N/A		N/A		2.13	175

† Depth does not include 1" (26 mm) for rear and 1/4" (7 mm) for front bumpers.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TUC-67D-4-HC

Deep Undercounter:

Drawered Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

PLAN VIFW

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- **6**" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ NSF approved, white aluminum interior liner. Stainless floor with coved corners.
- Single overshelf.
- Double overshelf.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Exterior round digital temperature display (factory installed).

DRAWING NOT YET AVAILABLE

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

Ε.							
-	KCL	Model	Elevation	Right	Plan	3D	Back
		TUC-67D-4-HC	TFPY16E	TFPY65S	TFPY16P	TFPY163	

Model: TUC-67D-4-HC~SPEC3

Deep Undercounter: Refrigerator with Drawers and Hydrocarbon Refrigerant~Spec Package 3



TUC-67D-4-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge drawers.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series® logo.

ROUGH-IN DATA

			Cha	rt aimensi	ons round	ed up to the hearest y	8 (minime	ters rounde	d up to next w	nole number)
		Cabin	et Dimei (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-67D-4-HC~SPEC3	4	67¼	321⁄4	29¾	1⁄10	115/60/1	1.7	5-15P	7	385
		1709	820	756	N/A		N/A		2.13	175

† Depth does not include 1¾" (45 mm) for drawer handles. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TUC-67D-4-HC~SPEC3

Deep Undercounter:

Refrigerator with Drawers and Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

MODEL FEATURES

• Evaporator is epoxy coated to eliminate the potential of corrosion.

- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 🗅 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2¹/₂" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- □ Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- This model can be built with interior mounted pilasters/tray slide kits.
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.

PLAN VIEW

Drawing Not Yet Available

Model:		
TUC-67	F-H	C

Deep Undercounter:

Solid Door Freezer with Hydrocarbon Refrigerant



TUC-67F-HC

- True's deep undercounter units Þ feature the combined advantage of undercounter placement with deeper refrigerated storage.
- True's deep undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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 holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- Automatic defrost system time-initiated, time-terminated.
- 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

ROUGH-IN DAT,	A		(Chart dim	ensions re	ounded	up to the nearest 1/8"	Specificati (millimete	ions subjec rs rounded	t to change w up to next wh	ithout notice ole number)
				et Dime (inches (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-67F-HC	2	4	67¼	32¼	29¾	1⁄2	115/60/1	5.8	5-15P	7	395
			1709	820	756	N/A		N/A		2.13	180

Depth does not include 1" (26 mm) for rear and ¼" (7 mm) for front bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-67F-HC

Deep Undercounter:

Solid Door Freezer with Hydrocarbon Refrigerant

STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High-capacity, environmentally friendly forcedair refrigeration system holds -10°F (-23.3°C).
 Ideally suited for both frozen foods and ice cream.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.
- Automatic defrost system time-initiated, timeterminated.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 23 % "L x 28"D (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½' (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

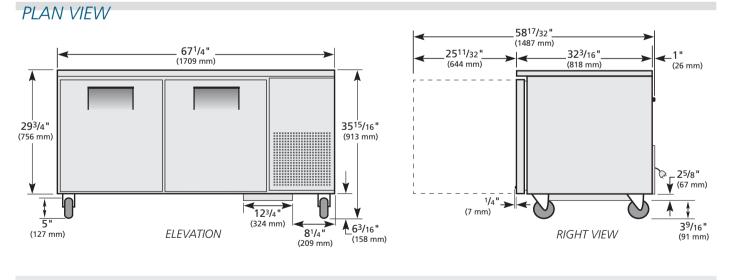
ELECTRICAL

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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- **6**" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- □ 2½" (64 mm) diameter castors.
- □ 3" (85 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Half bun tray rack(s). Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans
- (sold separately).
- Heavy duty,16 gauge tops.
- Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Exterior round digital temperature display (factory installed).



WARRANTY	METRIC DIMENSIONS ROUNDED UP TO THE							
Three year warranty on all parts and labor and an additional 2 year	NEAREST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
warranty on compressor.	SPECIFICATIONS SUBJECT TO CHANGE	KCL	TUC-67F-HC	TFPY11E	TFPY42S	TFPY11P	TFPY113	
(U.S.A. only)	WITHOUT NOTICE		•					





UNDERCOUNTERS & WORKTOPS TUC-67F-HC~SPEC3

Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3

Specifications		Dimensions	Imperial	Metric (MM)
MODEL	TUC-67F- HC~SPEC3	WIDTH	67–1/4	1708
DOOR COUNT	2	DEPTH	32-1/4	822
000111		HEIGHT	29–3/4	756
SHELF COUNT	4	CORD LENGTH	10	3.05
WEIGHT (LBS)	430	Electrical		

WEIGHT (KG)

196

Electrical

VOLTAGE	115/60/1
AMPS	5.8
NEMA CONFIGURATION	19

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

• True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High-capacity, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 23–5/8"L x 28"D
 (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- 3" (85 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- •
- Half bun tray rack(s). Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage. True's deep undercounter units are designed with enduring quality that protects your long term investment. 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, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge doors. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of doors.

Deep Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-67-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- 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

ROUGH-IN DATA	4		C	Chart dim	ensions re	ounded	up to the nearest $\frac{1}{2}$ " (Specificati millimete	ions subjec rs rounded	t to change w up to next wh	ithout notice nole number)
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-67-HC	2	4	67¼	32¼	29¾	1⁄10	115/60/1	1.7	5-15P	7	385
			1709	820	756	N/A		N/A		2.13	175

+ Depth does not include 1" (26 mm) for rear and 1/4" (7 mm) for front bumpers.

* Height does not include 61/4" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-67-HC

Deep Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 23 % "L x 28"D (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

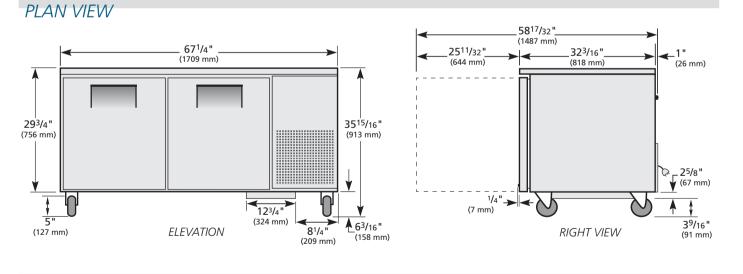
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ NSF approved, white aluminum interior liner. Stainless floor with coved corners.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Half bun tray rack. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- □ Heavy duty 16 gauge tops.
- Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Exterior round digital temperature display (factory installed).



WARRANTY	METRIC DIMENSIONS ROUNDED UP TO THE						
Three year warranty on all parts and labor and an additional 2 year	NEAREST WHOLE MILLIMETER	Model	Elevation	Right	Plan	3D	Back
warranty on compressor.	SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE	TUC-67-HC	TFPY11E	TFPY42S	TFPY11P	TFPY113	
(U.S.A. only)	WITHOUT NOTICE	•					

Model: TUC-67-HC~SPEC3

Deep Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-67-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge doors.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series[®] logo.

ROUGH-IN DATA

					ensions re	Junueu	up to the hearest %	Inninnete	is founded	up to next wi	lole number)
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-67-HC~SPEC3	2	4	67¾ 1710	32¾ 821	30½ 756	¹ /10 N/A	115/60/1	1.7 N/A	5-15P	7 2.13	385 175

† Depth does not include 1³/4" (45 mm) for door handles. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¹/4" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-67-HC~SPEC3

Deep Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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)
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

YEAR

(U.S.A. only)

PARTS + LABOR

MA

- Exterior stainless steel front, top, sides, and back
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door locks standard. Lifetime guaranteed heavy duty all metal .
- working spec door handles. Positive seal doors swing within cabinet
- dimensions. Magnetic door gaskets of one piece
- construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 23 ⁵/₈ "L x 28"D (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors. Electronic temperature control with digital display.
- Spec Series® logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

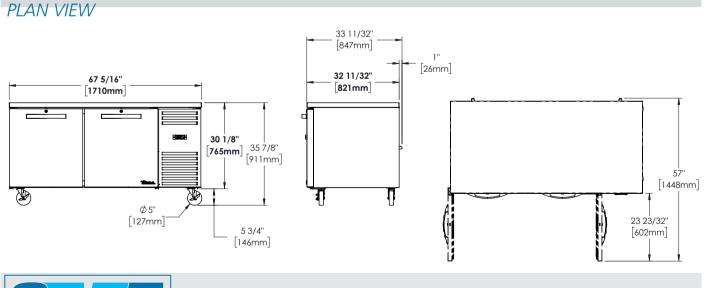
- Upcharge and lead times may apply.
- 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ Half bun tray rack. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 7/8" (810 mm) work surface height.

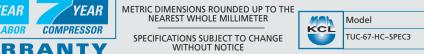
Elevation Right

3D

Plan

Back





Model: **TUC-72-HC**



TUC-72-HC

- > True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner with stainless steel floor.
- Front breathing.
- Heavy duty PVC coated wire shelves.
- 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

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).											
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	ΗP	Voltage	Amps	Config.	((kg)
TUC-72-HC	3	6	723⁄8	301⁄8	29¾	1⁄4	115/60/1	4.0	5-15P	10	380
			1839	766	756	N/A		N/A		3.05	173

+ Depth does not include 1" (26 mm) for rear and 1/4" (7 mm) for front bumpers. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-72-HC

Undercounter: *Solid Door Refrigerator with Hydrocarbon*

Refrigerant



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Barrel lock (factory installed).

SHELVING

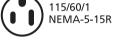
- Six (6) adjustable, heavy duty PVC coated wire shelves. Left Top 21 %6 "L x 23 ¼6 "D (548 mm x 602 mm), Left Bottom 13 ¾ "D (350 mm). Right Top 21 %6 "L x 21 ¼ "D (548 mm x 540 mm), Right Bottom 13 ¾ "D (350 mm). Center Top 23 ½ "L x 21 ¼ "D (597 mm x 540 mm), Center Bottom 13 ¾ "D (350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

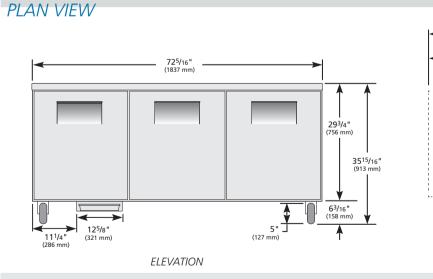
ELECTRICAL

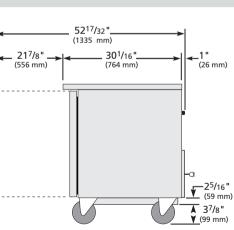
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 230 240V / 50 Hz.
- 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 ½" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant models with 34" (864 mm) work surface height.
 - Low profile models with 31⁷/₈" (810 mm) work surface height.
 - □ SPEC3 package.





RIGHT VIEW

METRIC DIMENSIONS ROUNDED UP TO THE							
NEAREST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE	KCL	TUC-72-HC					

Model: TUC-72-HC~SPEC3



TUC-72-HC~SPEC3

- True's undercounter units 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, exceptional food safety and the best value in today's food service marketplace.
- 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.
- Stainless steel front, countertop, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge doors.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

Spec Series[®] logo.

ROUGH-IN DATA

				.nart um	ensions re	Junded	up to the hearest %	minimete	rs rounded	up to next wr	lole number).
				et Dime (inches) (mm)	nsions				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TUC-72-HC~SPEC3	3	6	723⁄8	291⁄8	29¾	1⁄4	115/60/1	4.0	5-15P	7	405
			1839	740	756	N/A		N/A		2.13	184

† Depth does not include 1½" (39 mm) for door handles. † Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-72-HC~SPEC3

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

PLAN VIEW

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
 Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Left Top - 21%6"L x 23 1%6 "D (548 mm x 602 mm), Left Bottom - 13 ¾ "D (350 mm). Right Top - 21%6"L x 211¼"D (548 mm x 540 mm), Right Bottom - 13¾"D (350 mm). Center Top - 23½"L x 211¼"D (597 mm x 540 mm), Center Bottom - 13¾"D (350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material
 as cabinet interior: shelves are adjustable on 16
- as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.

- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.

DRAWING NOT YET AVAILABLE

кс

WARRANTY	METRIC
Three year warranty on all parts	N
nd labor and an additional 2 year	
warranty on compressor.	SPECI
(U.S.A. onlv)	

IRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER PECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D
TUC-72-HC~SPEC3				

Back

Model: TUC-93D-2-HC

Deep Undercounter: Drawered Refrigerator



TUC-93D-2-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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 $(.5^{\circ}C \text{ to } 3.3^{\circ}\dot{C})$ for the best in food preservation.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pans (sold separately).
- Heavy duty PVC coated wire shelves.
- 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

ROUGH-IN DATA Specifications subject to change without notic Chart dimensions rounded up to the nearest ¹ / ₈ " (millimeters rounded up to next whole numbe										ithout notice. nole number).	
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	W D† H*		HP	Voltage	Amps	Config.	((kg)
TUC-93D-2-HC	2	4	93¼ 2369			1⁄3 1⁄2	115/60/1 230-240/50/1	4.5 4.2	5-15P	7 2.13	575 261

+ Depth does not include 1" (26 mm) for rear and 1/4" (7 mm) for front bumpers. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs. ▲ Plug type varies by country.

TUC-93D-2-HC

Deep Undercounter:

Drawered Refrigerator

STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- · Insulation entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height. DOORS / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Door section positive seal doors swing with cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23 5% "L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 1/2 "L x 28"D (648 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.



MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- 2 ½" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- □ 32¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Heavy duty 16 gauge tops.
- Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Exterior round digital temperature display (factory installed).
- □ ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31-7%" (810 mm) work surface height.

PLAN VIEW

DRAWING NOT YET AVAILABLE

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

Elevation Plan 3D Back Model Riaht KCL TUC-93D-2-HC TFPY112E TFPY42S TFPY112P TFPY1123

SPECIFICATIONS SUBJECT TO CHANGE

WITHOUT NOTICE



UNDERCOUNTERS & WORKTOPS TUC-93D-2-HC~SPEC3

Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

Specification	ns	Dimensions	Dimensions Imperial			
MODEL	TUC-93D- 2-HC~SPEC3	WIDTH	93–1/4	(MM) 2369		
DOOR COUNT	2	DEPTH	32-1/4	822		
		HEIGHT	29–3/4	756		
DRAWER COUNT	2	CORD LENGTH	10	3.05		
SHELF COUNT	4	Electrical				

Electrical

Specifications		Electrical	
WEIGHT (LBS)	575	VOLTAGE	115/60/1
		AMPS	2.2
WEIGHT (KG)	261	NEMA CONFIGURATION	19

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

Cabinet Construction

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Doors constructed of stainless steel exterior with clear coated aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Door and drawer locks standard.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Door section positive seal door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23–5/8"L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25–1/2"L x 28"D (648 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors/drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. 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. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner.

Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge doors/drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of doors/drawers.

Model: TUC-93D-4-HC

Deep Undercounter: Drawered Refrigerator



TUC-93D-4-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pans (sold separately).
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Drawer assemblies can be located in any section of the cabinet. Location of drawers/doors must be indicated at time of ordering.

ROUGH-IN DATA

Model

TUC-93D-4-HC

Specifications subject to change without notice. Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). **Cabinet Dimensions** Cord Crated (inches) Length Weight (mm) NEMA (total ft.) (lbs.)

ΗP

1/3

1/2

Voltage

115/60/1

230-240/50/1

Amps

4.5

4.2

Config.

5-15P

† Depth does not include 1" (26 mm) for rear and ¼" (7 mm) for front bumpers.	
* Height does not include 61/4" (159 mm) for castors or 6" (153 mm) for optional le	nc

Doors

1

▲ Plug type varies by country.

(kg)

635

289

(total m)

7

2.13

ht does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Shelves

2

W

931/4

2369

D†

321⁄4

820

H*

29¾

756

TUC-93D-4-HC

Deep Undercounter:

Drawered Refrigerator

STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; 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 and larger fan blades give True undercounter units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-inplace with a sheet metal interlock to ensure permanent attachment.
- Door section positive seal door swings with cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

SHELVING

 Two (2) adjustable, heavy duty PVC coated wire shelves. Two (2) shelf dimensions are 23 % "L x 28"D (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.



 Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 230 240V / 50 Hz.
- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2½" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Heavy duty 16 gauge tops.

PLAN VIEW

DRAWING NOT YET AVAILABLE

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

KCL	Model	Elevation	Right	Plan	3D	Back
V	TUC-93D-4-HC	TFPY113E	TFPY42S	TFPY113P	TFPY1133	



UNDERCOUNTERS & WORKTOPS TUC-93D-4-HC~SPEC3

Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

Specification	s	Dimension	Dimensions Imperial				
MODEL	TUC-93D- 4-HC~SPEC3	WIDTH	93–1/4	(MM) 2369			
DOOR COUNT	1	DEPTH	32-1/4	822			
		HEIGHT	29–3/4	756			
DRAWER COUNT	4	CORD LENGTH	10	3.05			
SHELF COUNT	2	Electrical					

Electrical

Specifications E		Electrical				
WEIGHT (LBS)	635	VOLTAGE	115/60/1			
		AMPS	2.2			
WEIGHT (KG)	289	NEMA CONFIGURATION	19			

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

Cabinet Construction

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear coated aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Door and drawer locks standard.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Door section positive seal door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

Shelving

- Two (2) adjustable, heavy duty PVC coated wire shelves. Two (2) shelf dimensions are 23–5/8"L x 28"D (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge door.
- Counter-Top front is flush with front of door/drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.
- NEMA-5-15R

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. 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. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner.

Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge door/drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of door/drawers.

Model: TUC-93D-6-HC

Deep Undercounter: Drawered Refrigerator



TUC-93D-6-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pans (sold separately).
- 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 ½" (millimeters rounded up to next whole number).

		Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TUC-93D-6-HC	6	93¼	32¼	29¾	1⁄3	115/60/1	4.5	5-15P	7	680
		2369	820	756	1⁄2	230-240/50/1	4.2		2.13	309

Depth does not include 1" (26 mm) for rear and ¼" (7 mm) for front bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

TUC-93D-6-HC

Deep Undercounter:

Drawered Refrigerator

STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; 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 and larger fan blades give True undercounter units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

MODEL FEATURES

 Evaporator is epoxy coated to eliminate the potential of corrosion.

- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2 ½" (64 mm) diameter castors.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32 ½" (816 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Heavy duty package 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- □ Exterior round digital temperature display (factory installed).

PLAN VIEW

DRAWING NOT YET AVAILABLE

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

 TUC-93D-6-HC
 TFPY28E
 TFPY65S
 TFPY28P
 TFPY283





UNDERCOUNTERS & WORKTOPS TUC-93D-6-HC~SPEC3

Refrigerator with Drawers and Hydrocarbon Refrigerant~Spec Package 3

Specifications		1	Dimensions	Metric (MM)	
MODEL	TUC-93D- 6-HC~SPEC3		WIDTH	93–1/4	2369
DRAWER COUNT	6		DEPTH	32-1/4	822
			HEIGHT	29–3/4	756
WEIGHT (LBS)	685	685		10	3.05
WEIGHT (KG)	311		L		

Electrical

Electrical

VOLTAGE	115/60/1
AMPS	2.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Design

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

Cabinet Construction

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-inplace using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.

• NEMA-5-15R

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31–7/8" (810 mm) work surface height.

True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. 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. Stainless steel front, countertop, sides, and back. Interior – Stainless steel liner. Stainless steel floor with coved corners. Heavy duty 16 gauge top and 20 gauge drawers. Lifetime guaranteed heavy duty all metal working spec door handle. Counter-Top front is flush with front of drawers.

Model: **TUC-93-HC**

Deep Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-93-HC

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- 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

ROUGH-IN DATA	up to the nearest ½" (Specificati millimeter	ons subject rs rounded	t to change w up to next wh	ithout notice nole number)						
				Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	W D† H*		HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-93-HC	3	6	93¾	933/8 321/4 297/8		1⁄5	115/60/1	2.2	5-15P	10	490
			2370	819	758	N/A		N/A		3.05	223

+ Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-93-HC

Deep Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

• Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors swing within cabinet
- dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 23 % "L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 ½"L x 28"D (648 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

- Evaporator is 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.

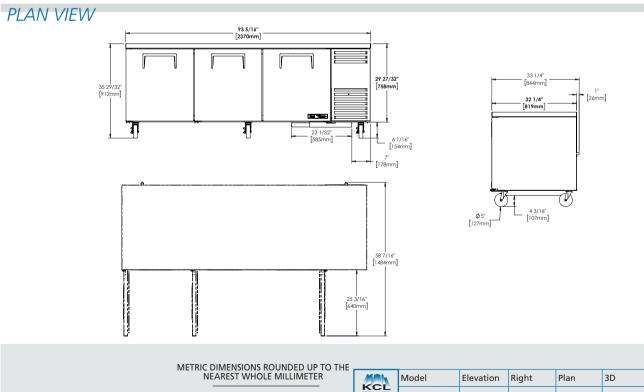


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- $\square 2\frac{1}{2}$ " (64 mm) diameter castors.
- White aluminum interior liner. Stainless floor with coved corners.
- Barrel locks (factory installed). Requires one per door.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, white
- polyethylene cutting board. Requires "L" brackets.
 32 %" (816 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Half bun tray rack. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold
- separately). Heavy duty 16 gauge tops.
- SPEC3 package.
- Exterior round digital temperature display (factory installed).

Back



TUC-93-HC

Model: TUC-93-HC~SPEC3

Deep Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-93-HC~SPEC3

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 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 $(.5^{\circ}C \text{ to } 3.3^{\circ}C)$ for the best in food preservation.
- Stainless steel front, countertop, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Heavy duty 16 gauge top and 20 gauge doors.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Spec Series® logo.

ROUGH-IN DATA

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	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-93-HC~SPEC3	3	6	93¼	32¼	29¾	1⁄5	115/60/1	2.2	5-15P	7	515
			2369	820	756	N/A		N/A		2.13	234

† Depth does not include 1¾" (45 mm) for door handles. † Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

TUC-93-HC~SPEC3

Deep Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package <u>3</u>



STANDARD FEATURES

DESIGN

- True's deep undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

PLAN VIEW

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door locks standard.
 Lifetime guaranteed heavy duty all metal working an end on head heavy duty.
- working spec door handles.
 Positive seal doors swing within cabinet dimensions
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 23 ⁵/₈ "L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 ¹/₂ "L x 28"D (648 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors.
 Electronic temperature control with digital display.
- Spec Series[®] logo.

 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- \Box 6" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Half bun tray rack. Éach holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31%" (810 mm) work surface height.

Drawing Not

Yet	Avai	lab	le



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D
	TUC-93-HC~SPEC3				

Back

По вопросам продаж и поддержки обращайтесь:

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