1		Project Name:			
TRUE MANUFACTURING CO., INC. (B) U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com			Location:		
			Item #: Qty		
			Model #:		
odel: JC-48C-HC		counter: t Solid Door Refrigerator v	vith Hydrocarbon Refrigerar	nt -	
			TU	С-48С-НС	
			with endur	rcounter units are desigr ng quality that protects erm investment.	
<u> </u>			materials au provide the temperatur exceptional	sing the highest quality ad components to user with colder produc es, lower utility costs, food safety and the n today's food service e.	
			capillary tu environmer carbon refri ozone depl	ineered, self-contained, be system using ntally friendly R290 hydro gerant that has zero (0) etion potential (ODP), & bbal warming potential	
			refrigeratio cabinet ten	ty, factory balanced n system that maintains peratures of 33°F to 38°I C) for the best in food n.	
				steel front, top and end esistant GalFan coated st	
			clear coated steel floor v	ractive, NSF approved, d aluminum liner. Stainle vith coved corners.	
		The State	Front breat	ning.	
			Heavy duty	PVC coated wire shelves	
			polyuretha ozone depl	place using a high densi ne insulation that has zer etion potential (ODP) and warming potential (GWP	
				binet fitted with leg ' (759 mm) work surface	

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps		(,	(kg)
TUC-48C-HC	2	4	483⁄8	301⁄8	291/8	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.

MADE WITH IN THE USA	APPROVALS:	AVAILABLE AT:
4/23 Printed in U.S.A.		

Model:

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

(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 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

- Four (4) adjustable, heavy duty PVC coated wire shelves. Top - 21 % 6"W x 21 ¼ "D (548 mm x 540 mm). Bottom - 21 %6 "W x 13 ¾ "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 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.

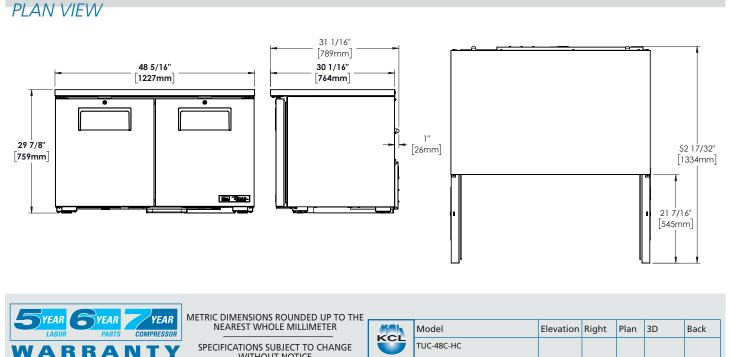
ELECTRICAL

• 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 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).



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com