| | | | | | | | | Project Name: | | | | AIA # |
|---|-------|---------|----------------------------|-----------|---------------------|-------------------|------------------|----------------------|---------------------------------|--|--|---------------------------------|
| 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 | | | | | 100 | | Location: Qty: _ | | | | SIS # | |
| 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 | | | | | | | odel #: | | - | | | |
| Model: TUC-60D-2 | -HC | | e rcoun ered Ref | | tor wi | th Hydi | оса | rbon Refrigera | ant | | | |
| | | | | | | | | | | UC-6 | 0D-2-H | łC |
| | | | | | | | | | wit | n enduring | unter units are quality that p investment. | |
| | 0 | | | | | | | | mat pro tem exc bes | erials and c vide the use peratures, eptional foc | g the highest of components to er with colder lower utility co od safety and oday's food se | product osts, the |
| | | | | C | | | | | cap env carl ozo | illary tube s ironmental oon refriger ne depletio | ered, self-con system using ly friendly R29 rant that has z on potential (C rming potenti | 90 hydro ero (0) 0DP), & |
| Г | • | | | | | | | | refr cab (.5° | igeration sy inet tempe | factory baland vstem that ma ratures of 33°I for the best in | intains ⁻ to 38°F |
| | | | | | | | | | | rosion resis | el front, top a tant GalFan co | |
| | | | | | [| Office Strategies | - | | | minum line | tive, clear coa r with stainles | |
| | | | | | | | U | | full x 50 | size 12"L x 2 | commodates 20"W x 6"D (30 3 mm) food pa | 05 mm |
| | | | | | | | | | Foa | med-in-pla | C coated wire ce using a hig nsulation that | h density, |
| Door or drawer ass indicated at time o | | | in any secti | on of the | cabinet. | Location | of doc | r/drawers must be | ozo | ne depletio | on potential (C rming potenti | DP) and |
| ROUGH-IN | DATA | | | | bart dim | oncione re- | indad | up to the nearest ½" | Specificati | ons subject | t to change wi | ithout notic |
| | | | | Cabine | et Dime (inches) | nsions | inded | up to the hearest % | | | Cord Length | Crated Weight |
| Model | Doors | Drawers | Shelves | W | D† | H* | HP | Voltage | Amps | NEMA Config. | (total ft.) (total m) | (lbs.) (kg) |
| TUC-60D-2-HC | 1 | 2 | 2 | 60¾ | 301⁄8 | 29¾ | 1⁄4 | 115/60/1 | 4.0 | 5-15P | 10 | 325 |

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

| | APPROVALS: | AVAILABLE AT: |
|-------------------------|------------|---------------|
| 10/23 Printed in U.S.A. | | |

756

1534

766

N/A

115/60/1

4.0

N/A

148

3.05

Model: TUC-60D-2-HC

Undercounter: Drawered Refrigerator with Hydrocarbon

Refrigerant

TTLE

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.

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

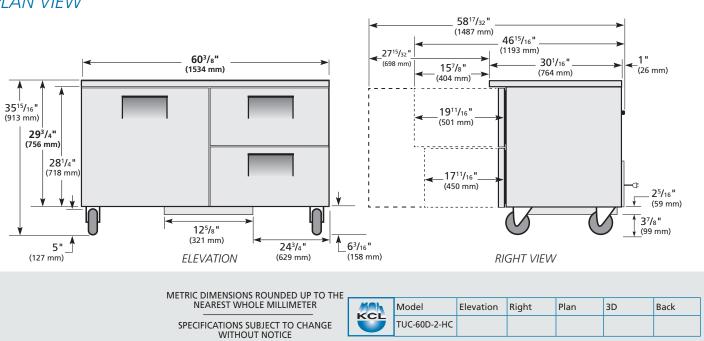
ELECTRICAL

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.
- □ 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 ⁷/₈" (810 mm) work surface height.



TRUE MANUFACTURING CO., INC.

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PLAN VIEW