



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

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Project Name: _____
Location: _____
Item #: _____ Qty: _____
Model #: _____

A/A #

S/S #

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.
- ▶ 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 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.

Castor Options

36" Work Surface Height



Standard 5" Castors

34" Work Surface Height



ADA 3" Castors

31-7/8" Work Surface Height



Low Profile (LP) 1½" Castors
Upcharge applies for (LP) size castors

ROUGH-IN DATA

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

Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TUC-93D-4-HC	1	2	93¼ 2369	32¼ 820	29¾ 756	1/3 1/2	115/60/1 230-240/50/1	4.5 4.2	5-15P ▲	10 3.05	635 289

† 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.



APPROVALS:

AVAILABLE AT:

Model:
TUC-93D-4-HC

Deep Undercounter: Drawered Refrigerator

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), & 0.02 global warming potential (GWP).
- 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, 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 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 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.
- 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.



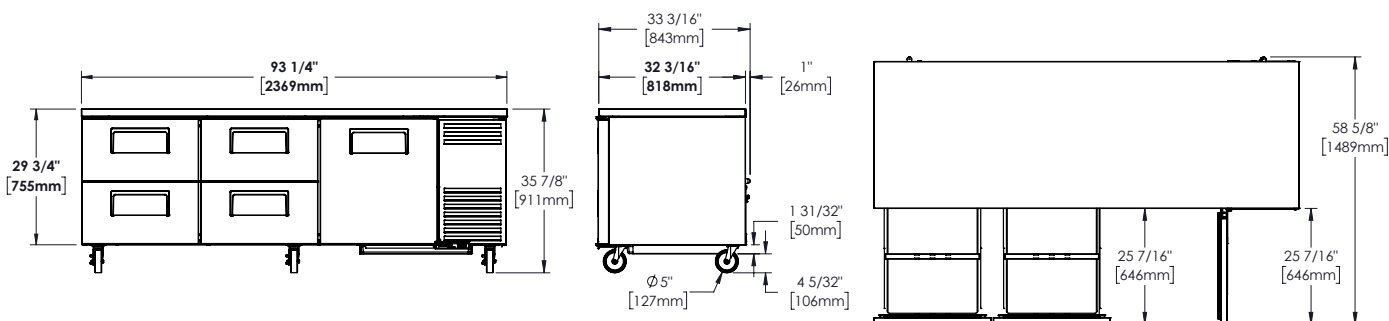
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ 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 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 digital temperature display (factory installed).

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-93D-4-HC	TFPY113E	TFPY42S	TFPY113P	TFPY1133	

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