

# TRUE FOOD SERVICE EQUIPMENT, INC.

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| Project Name: |        | AIA#  |
|---------------|--------|-------|
| Location:     |        |       |
| Item #:       | _ Qty: | SIS # |
| Model #:      |        |       |

Model: TUC-60F-LP

**Undercounter:** *Low Profile Solid Door Freezer* 



# ADA & Low Profile Comparison Standard 36" height (915 mm) ADA 34" height (864 mm) (810 mm)



1<sup>1</sup>/<sub>2</sub>" diameter dual swivel castors for "LP" models.

# TUC-60F-LP

- True's undercounter's are designed with enduring quality and value that protects your long term investment. Our commitment to using the highest quality materials and oversized refrigeration ensures exceptional food preservation.
- "Low Profile" models are designed to slide easily under custom built countertops.
- 1½" (39 mm) diameter dual swivel castors. 31½" (810 mm) work surface height.
- Oversized, factory balanced, refrigeration system holds -10°F (-23.3°C). Ideal for frozen food and ice cream.
- Exterior stainless steel top, stainless front and sides with matching aluminum back.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Self closing doors. Positive seal, torsion type closure system.
- Foamed-in-place using Ecomate. 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 \%" (millimeters rounded up to next whole number).

|            |       |         | Cabinet Dimensions<br>(inches)<br>(mm) |            | Counter    |        |            |                          | NEMA       | Cord<br>Length<br>(total ft.) | Crated<br>Weight<br>(lbs.) |            |
|------------|-------|---------|--|------------|------------|--------|------------|--------------------------|------------|-------------------------------|----------------------------|------------|
| Model      | Doors | Shelves | L                                      | D†         | H*         | Height | HP         | Voltage                  | Amps       | Config.                       | (total m)                  | (kg)       |
| TUC-60F-LP | 2     | 4       | 60¾<br>1534                            | 30½<br>766 | 29¾<br>756 | 31%    | 1/3<br>1/2 | 115/60/1<br>230-240/50/1 | 8.0<br>6.2 | 5-15P<br>▲                    | 7<br>2.13                  | 375<br>171 |

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

\* Height does not include 2%" (54 mm) for castors.

▲ Plug type varies by country.



TUC-60F-LP

# **Undercounter:**

Low Profile Solid Door Freezer



# 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.
- "Low Profile" models are designed to slide easily under custom built countertops.

#### **REFRIGERATION SYSTEM**

- Factory engineered self-contained, capillary tube system using environmentally friendly (CFC free) R404A 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 -10°F (-23.3°C). Ideal for frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures colder standard temperatures and faster recovery in high use situations.
- Condensing unit access located in back, slides out for easy maintenance.
- Automatic defrost system time-initiated, timeterminated.
- Electric heated condensate pan.

#### **CABINET CONSTRUCTION**

 Exterior - stainless steel top, front and sides with matching aluminum 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 Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 1½" (39 mm) diameter dual swivel castors permits easy placement. 31%" (810 mm) work surface height.

#### DOORS

- Stainless steel exterior with white 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**

 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-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.

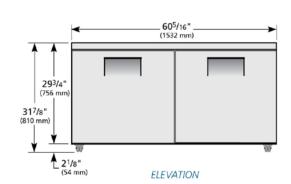


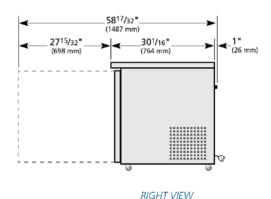
## **OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- □ 230 240V / 50 Hz.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Basic overshelf.
- ☐ Sandwich/salad service shelf.
- ☐ Single utility shelf.
- □ Additional shelves.
- □ 30" (762 mm) deep, ½" thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" thick, composite cutting board. Requires "L" brackets.
- ☐ Heavy duty 16 gauge tops.
- ☐ Exterior rectangular digital thermometer (factory installed).
- ☐ Standard height units with 5" (127 mm) diameter castors. 36" (915 mm)work surface height.
- ☐ ADĀ compliant models with 34" (864 mm) work surface height.

# PLAN VIEW





### WARRANTY\*

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

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

| KCL | Model      | Elevation | Right    | Plan    | 3D       | Back |
|-----|------------|-----------|----------|---------|----------|------|
|     | TUC-60F-LP | TFQY103E  | TFQY103S | TFQY03P | TFQY1033 |      |

# TRUE FOOD SERVICE EQUIPMENT