

TRUE FOOD SERVICE EQUIPMENT, INC.

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

Model:

TUC-60~SPEC1

Undercounter:

Solid Door Refrigerator with Spec Package 1



TUC-60~SPEC1

- 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. Matching aluminum finished 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.
- Exterior digital temperature display.

▲ Plug type varies by country.

- ▶ 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 $\frac{1}{2}$ (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		((kg)
TUC-60~SPEC1	2	4	60%	291/8	29¾	1/5	115/60/1	5.1	5-15P	7	355
			1534	740	756	1/3	230-240/50/1	4.2		2.13	162

- \dagger Depth does not include $1\frac{1}{2}$ " (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.

USAN VEAR CULUS (NSE) (APPROVALS:	AVAILABLE AT:		
4/16	Printed in U.S.A.				

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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 (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 motors 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 access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior stainless steel front, top and ends. Matching aluminum finished 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 27½"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.
- Exterior digital temperature display.
- Spec Series® logo.
- 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.

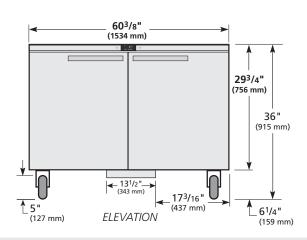


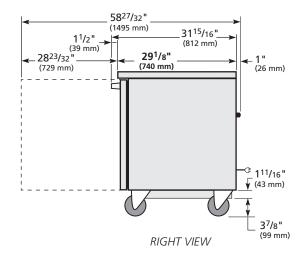
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 230 240V / 50 Hz.
- ☐ 6" (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.
- ☐ ADA compliant models with 34" (864 mm) work surface height.
- ☐ Low profile models with 31 %" (810 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-60~SPEC1					

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