



TRUE MANUFACTURING CO., INC.
RETAIL 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

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TUC-48C-HC

Undercounter:

Compact Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-48C-HC

- ▶ 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.
- ▶ 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).
- ▶ 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.
- ▶ Self-Cleaning RCU Technology eliminates the need for cleaning of condenser coil, reduces energy consumption and helps maintain the coldest temperature and freshest product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Front breathing.
- ▶ 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).
- ▶ Compact cabinet fitted with leg levelers. 30" (759 mm) work surface height.

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-48C-HC | 2 | 4 | 48 3/8 1229 | 30 1/8 766 | 29 7/8 759 | 1/5 N/A | 115/60/1 | 2.0 N/A | 5-15P | 10 3.05 | 260 118 |

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



APPROVALS:

AVAILABLE AT:

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 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 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.
- Barrel locks standard.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Top - 21 3/16"W x 21 1/4"D (548 mm x 540 mm). Bottom - 21 3/16"W x 13 3/4"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.



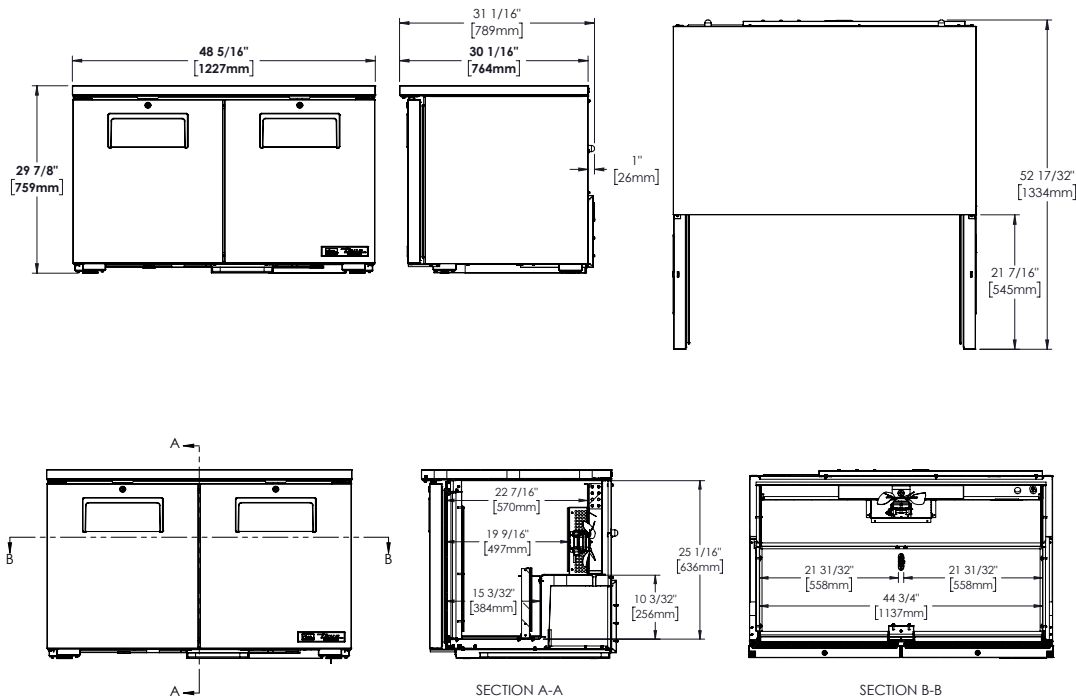
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Single overshelf.
- Double overshelf.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular 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-48C-HC | | | | | |

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

TUC-48-HC~SPEC3

Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-48-HC~SPEC3

- ▶ 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.
- ▶ 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).
- ▶ 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.
- ▶ Stainless steel front, countertop, sides, and back.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ Heavy duty 20 gauge doors.
- ▶ Heavy duty all metal working spec door handle.
- ▶ Counter-Top front is flush with front of doors.
- ▶ Electronic temperature control with digital display.
- ▶ 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

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-48-HC~SPEC3 | 2 | 4 | 48 3/8 1229 | 29 1/8 740 | 29 3/4 756 | 1/5 1/4 | 115/60/1 230-240/50/1 | 2.0 1.0 | 5-15P ▲ | 7 2.13 | 260 118 |

† Depth does not include 1 1/2" (39 mm) for door handles. † Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
TUC-48-HC~SPEC3

Undercounter:
*Solid Door Refrigerator with Hydrocarbon
Refrigerant~Spec Package 3*



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), & 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, sides, and 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 and interior.
- Door locks standard.
- 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 gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 1/16" L x 16" D (548 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.
- Heavy duty 20 gauge doors.
- Counter-Top front is flush with front of doors.

- Electronic temperature control with digital display.
- Spec Series® logo.
- 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.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 7/8" (810 mm) work surface height.
- Heavy-duty 16-gauge top.

PLAN VIEW

Drawing Not Yet Available

METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



| Model | Elevation | Right | Plan | 3D | Back |
|-----------------|-----------|-------|------|----|------|
| TUC-48-HC~SPEC3 | | | | | |

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TUC-60F-HC

Undercounter:
Solid Door Freezer with Hydrocarbon Refrigerant



TUC-60F-HC

- ▶ 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.
- ▶ 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).
- ▶ High capacity, factory balanced refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner with stainless steel floor.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Automatic defrost system time-initiated, time-terminated.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Castor Options

| 36" Work Surface Height | 34" Work Surface Height | 31-7/8" Work Surface Height |
|-------------------------------|-------------------------------|--|
| | | |
| Standard 5" Castors | ADA 3" Castors | Low Profile (LP) 1½" Castors Upcharge applies for (LP) size castors |

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

| 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-60F-HC | 2 | 4 | 60¾ 1534 | 30⅞ 766 | 29¾ 756 | ½ N/A | 115/60/1 | 4.8 N/A | 5-15P | 10 3.05 | 340 155 |

† Depth does not include 1" (26 mm) for rear bumpers and 1/8" (4 mm) for door handle.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.



APPROVALS:

AVAILABLE AT:

Model:
TUC-60F-HC

Undercounter:
Solid Door Freezer 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 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Automatic defrost system time-initiated, time-terminated.

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 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 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. Two (2) top shelves - 27⁵/₁₆" L x 19⁵/₈" D (700 mm x 499 mm). Two (2) bottom shelves - 27¹/₂" L x 13³/₈" D (699 mm x 340 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.



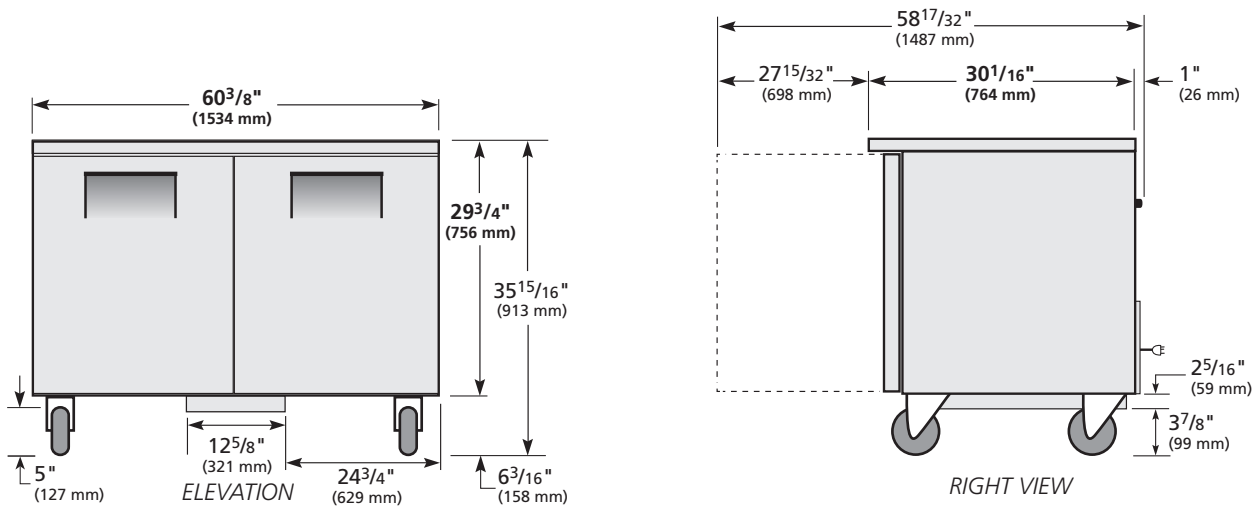
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 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.
- Single overshelf.
- Double overshelf.
- Stacking collar.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- SPEC1 package.
- 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.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

| KCL | Model | Elevation | Right | Plan | 3D | Back |
|-----|------------|-----------|-------|------|----|------|
| | TUC-60F-HC | | | | | |

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:

TUC-60-HC~SPEC3

Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3

TUC-60-HC~SPEC3

- ▶ 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.
- ▶ 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).
- ▶ 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.
- ▶ Stainless steel front, countertop, sides, and back.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ Heavy duty 20 gauge doors.
- ▶ Heavy duty all metal working spec door handle.
- ▶ Counter-Top front is flush with front of doors.
- ▶ Electronic temperature control with digital display.
- ▶ 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

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-60-HC~SPEC3 | 2 | 4 | 60¾ 1534 | 29⅞ 740 | 29¾ 756 | ¼ N/A | 115/60/1 | 4.0 N/A | 5-15P | 7 2.13 | 325 148 |

† Depth does not include 1½" (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.



APPROVALS:

AVAILABLE AT:

4/25

Printed in U.S.A.

Model:
TUC-60-HC~SPEC3

Undercounter:
*Solid Door Refrigerator with Hydrocarbon
Refrigerant~Spec Package 3*



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), & 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, sides, and 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 and interior.
- door lock standard.
- 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 20 gauge doors.
- Counter-Top front is flush with front of doors.
- Electronic temperature control with digital display.
- Spec Series® logo.
- 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.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Single overshef.
- Double overshef.
- TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 ⅞" (810 mm) work surface height.
- Heavy duty 16 gauge top.

PLAN VIEW

Drawing Not Yet Available

METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



| Model | Elevation | Right | Plan | 3D | Back |
|-----------------|-----------|-------|------|----|------|
| TUC-60-HC~SPEC3 | | | | | |

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

TUC-72-HC~SPEC3

Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant~Spec Package 3



TUC-72-HC~SPEC3

- ▶ 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.
- ▶ 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).
- ▶ 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.
- ▶ Stainless steel front, countertop, sides, and back.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ Heavy duty 20 gauge doors.
- ▶ Heavy duty all metal working spec door handle.
- ▶ Counter-Top front is flush with front of doors.
- ▶ Electronic temperature control with digital display.
- ▶ 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

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-72-HC~SPEC3 | 3 | 6 | 72¾ 1839 | 29⅞ 740 | 29¾ 756 | ¼ N/A | 115/60/1 | 4.0 N/A | 5-15P | 10 3.05 | 405 184 |

† Depth does not include 1½" (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.



APPROVALS:

AVAILABLE AT:

4/25

Printed in U.S.A.

Model:
TUC-72-HC~SPEC3

Undercounter:
*Solid Door Refrigerator with Hydrocarbon
Refrigerant~Spec Package 3*



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), & 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, sides, and 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 and interior.
- Door locks standard.
- 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 gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Left Top - 21 1/6" L x 23 1/6" D (548 mm x 602 mm), Left Bottom - 13 3/4" D (350 mm). Right Top - 21 1/6" L x 21 1/4" D (548 mm x 540 mm), Right Bottom - 13 3/4" D (350 mm). Center Top - 23 1/2" L x 21 1/4" D (597 mm x 540 mm), Center Bottom - 13 3/4" D (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.
- Heavy duty 20 gauge doors.
- Counter-Top front is flush with front of doors.

- Electronic temperature control with digital display.
- Spec Series® logo.
- 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.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 7/8" (810 mm) work surface height.
- Heavy duty 16 gauge top.

PLAN VIEW

Drawing Not Yet Available

METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



| Model | Elevation | Right | Plan | 3D | Back |
|-----------------|-----------|-------|------|----|------|
| TUC-72-HC~SPEC3 | | | | | |

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