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RUE FOOD SERVICE EQUIPMENT, INC.

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: _____

Model #:

Item	#:	

Qty:	SIS #

AIA #

Model: TUC-48-LP **Undercounter:** Low Profile Solid Door Refrigerator



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).

			Cabinet Dimensions (inches) (mm)		Counter				NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)	
Model	Doors	Shelves	L	D†	H*	Height	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48-LP	2	4	48¾	301⁄8	29¾	31%	1⁄5	115/60/1	6.4	5-15P	7	275
			1229	766	756		1⁄3	230-240/50/1	4.9		2.13	125
† Depth does not include 1" (26 mm) for rear bumpers. ▲ Plug type varies by country.												

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* Height does not include 21/8" (54 mm) for castors.

	APPROVALS:	AVAILABLE AT:
10/14 Printed in U.S.A.		

Model: TUC-48-LP

Undercounter: *Low Profile Solid Door Refrigerator*



STANDARD FEATURES

DESIGN

- 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.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using enviromentally 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 motor(s) 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 foodservice environments.
- Condensing unit access located in back, slides out for easy maintenance.
- Electric heated condensate pan.

CABINET CONSTRUCTION

• Exterior - stainless steel top, front and sides with matching aluminum back.

- Interior attractive, NSF approved, white 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 door(s) with 90°stay open feature. Door(s) swing within cabinet dimensions.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 % "L x 16"D (548 mm x 591 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.
- 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.

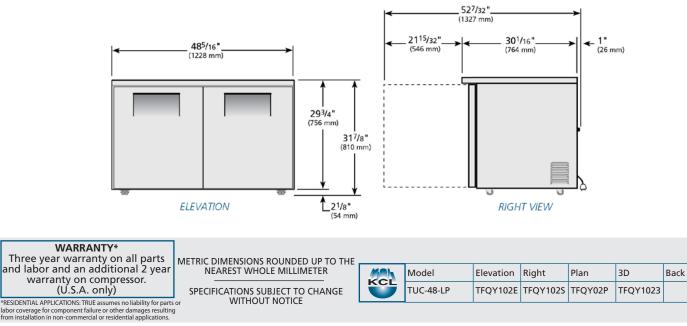


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 🖵 230 240V / 50 Hz.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- □ 30" (762 mm) deep, ½" thick (13 mm), white polyethylene cutting board.
- □ 30" (762 mm) deep, ½" thick (13 mm), composite cutting board.
- 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.
- □ ADA compliant models with 34" (864 mm) work surface height.

PLAN VIEW



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