2001 East Terra Lane • O'Fallon, Missouri 633 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • Model: TUC-60D-2-LP Undercounter: Low Profile Drawere	ENT, INC. 66 (001)636-272-7546 www.truemfg.com	tem #:	Qty:	AIA # SIS #
ADA & Low Profile Comparison Standard Standard	eight du	1/2" diameter al swivel castors or "LP" models.	 True's undercounter units are with enduring quality that pryour long term investment. Designed using the highest of materials and components to provide the user with colder temperatures, lower utility code exceptional food safety and t best value in today's food ser marketplace. "Low Profile" models are desit to slide easily under custom I countertops. "½" (39mm) diameter dual sw castors. 3½" (810 mm) work height. Oversized, factory balanced, refrigeration system holds 33 (.5°C to 3.3°C). All stainless steel front, top ar Matching aluminum finished Front breathing. Each drawer accommodates full size 12"L x 20"W x 6"D (30 x 508 mm x 153 mm) food pa separately). Heavy duty PVC coated wire Foamed-in-place using Ecom innovative, high density, poly insulation that has zero ozon depletion potential (ODP) an global warming potential (GW) 	e designed otects product ssts, he vice gned puilt vivel surface °F to 38°F nd ends. back. one (1) 55 mm in (sold shelves. ate. A new, vurethane e d zero

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

				Cabinet Dimensions (inches) (mm)		Counter	ounter			NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Drawers	Shelves	L	D†	H*	Height	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-60D-2-LP	1	1	2	60 3⁄8	30 1/8	29¾	31 7/8	1⁄5	115/60/1	6.5	5-15P	7	N/A
				1534	766	756		1⁄3	230-240/50/1	5.6		2.13	N/A
Depth does not include 1" (26 mm) for rear bumpers.													

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 2%" (54 mm) for castors.

	APPROVALS:	AVAILABLE AT:
Printed in U.S.A.		

Model: TUC-60D-2-LP

Undercounter: Low Profile Drawered Refrigerator



DESIGN

- True's undercounters 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 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 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 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 attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

PLAN VIEW

¹¹/₂" (39mm) diameter dual swivel castors permit easy placement. 317/8" (810 mm) work surface height.

DOOR/DRAWERS

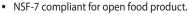
- Door constructed of stainless steel exterior with white aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Door section positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door or drawer assemblies can be located in any secion of the cabinet. Location of door/drawers must be indicated at time of ordering.

SHFIVING

- 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 1/2" (13mm) increments. **DRAWER PAN CAPACITY** Each drawer accommodates one (1) full size 12"L
- x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

MODEL FEATURES

Evaporator is epoxy coated to eliminate the potential of corrosion.



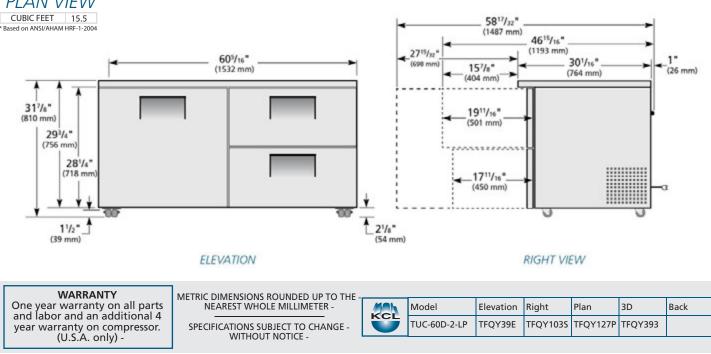
ELECTRICAL

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.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 5" (127 mm) diameter stem casters.
- Barrel lock available for door section (factory) installed).
- 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).
- 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.



TRUE FOOD SERVICE EQUIPMENT

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