



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TUC-60D-4-LP

Undercounter:
Low Profile Drawered Refrigerator



TUC-60D-4-LP

- ▶ 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.
- ▶ "Low Profile" models are designed to slide easily under custom built countertops.
- ▶ 1½" (39mm) diameter dual swivel castors. 3¼" (81mm) work surface height.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Front breathing.
- ▶ Each drawer accommodates one (1) full size 12L "x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- ▶ 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).



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	Drawers	Capacity (Cu. Ft.) (liters)	Cabinet Dimensions (inches) (mm)			Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*							
TUC-60D-4-LP	4	15.5 439	60¾	30¾	29¾	31¾	½ ½	115/60/1 230-240/50/1	6.5 5.6	5-15P ▲	7 2.13	380 173
			1534	766	756							

† Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 2½" (54 mm) for castors.

▲ Plug type varies by country.



Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TUC-60D-4-LP

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Low Profile Drawered Refrigerator



STANDARD FEATURES

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 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).
- 1½" (39mm) diameter dual swivel castors permit easy placement. 31⅞" (810 mm) work surface height.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Each drawer accommodates one (1) full size 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box or one ½ size and one ½ size pan (sold separately).

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.
- 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.

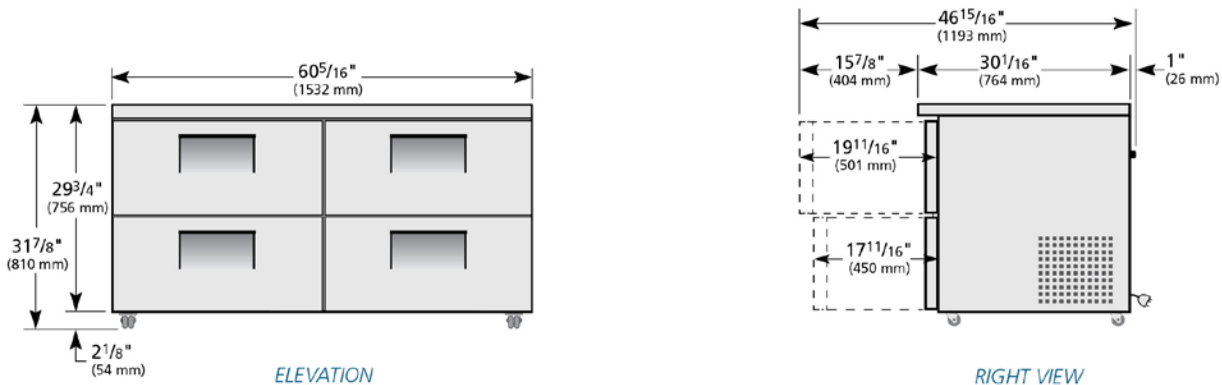


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 5" (127 mm) diameter stem casters.
- Single overshef.
- Double overshef.
- 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.
- 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.

PLAN VIEW



WARRANTY
One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only) -

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER -
SPECIFICATIONS SUBJECT TO CHANGE - WITHOUT NOTICE -



Model	Elevation	Right	Plan	3D	Back
TUC-60D-4-LP	TFQY107E	TFQY105S	TFQY07P	TFQY1073	

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Central Restaurant Products