

## TRUE FOOD SERVICE **EQUIPMENT, INC.**

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

Model:

**Undercounter:** 

TUC-60D-2-ADA-HC ADA Compliant Drawered Refrigerator with Hydrocarbon Refrigerant



# TUC-60D-2-ADA-HC

- 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.
- 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- 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 that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel
- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- 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).
- 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).

Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

### 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)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Drawers	Shelves	W	D†	H*	HP	Voltage	Amps	_	(total nt.)	(kg)
TUC-60D-2-ADA-HC	1	2	2	60%	301/8	29¾	1/4	115/60/1	4.0	5-15P	7	325
				1534	766	756	N/A		N/A		2.13	148

† Depth does not include 1" (26 mm) for rear bumpers. \* Height does not include 4" (102 mm) for castors.



#### Model:

## TUC-60D-2-ADA-HC

## **Undercounter:**

ADA Compliant Drawered Refrigerator with Hydrocarbon Refrigerant



## STANDARD FEATURES

#### **DESIGN**

- True's undercounter units are designed with enduring quality that protects your long term investment.
- 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), & three (3) 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disablities Act (ADA) requirements.

#### **DOOR / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear 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.
- 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.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 208 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).

#### **SHELVING**

- Two (2) 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.
- 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.

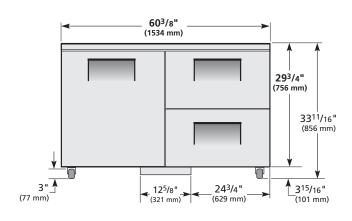


#### **OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ Barrel lock available for door section (factory installed).
- ☐ 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.
- ☐ Heavy duty 16 gauge top.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- ☐ Low profile models with 31 % (810 mm) work surface height.

## PLAN VIEW



5817/32"
(1487 mm)

2715/32"
(698 mm)

1911/16"
(501 mm)

1711/16"
(450 mm)

255/16"
(59 mm)

ELEVATION RIGHT VIEW

#### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

(U.S.A. only)

SPECIFICATIONS SUBJECT TO CHANGE

"RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor
coverage for component failure, factory defect or any other damages for
units installed in non-commercial foodservice or residential applications.

KCI	Model	Elevation	Right	Plan	3D	Back
	TUC-60D-2-ADA-HC	TFQY129E	TFPY18S	TFQY127P	TFQY1293	

### TRUE FOOD SERVICE EQUIPMENT