

TRUE FOOD SERVICE EQUIPMENT, INC.

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

Model:

TUC-36-ADA

Undercounter:

ADA Compliant Solid Door Refrigerator



TUC-36-ADA

- 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.
- Oversized, environmentally friendly (134A) forced-air 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.
- Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A 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 $\frac{1}{2}$ " (millimeters rounded up to next whole number).

			Cabinet Dimensions (inches) (mm)		Counter				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	L	D†	H*	Height	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-36-ADA	2	4	36¾	301/8	29¾	34	1/6	115/60/1	4.7	5-15P	7	225
			924	766	756		1/3	230-240/50/1	4.2	A	2.13	103

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

* Height does not include 4" (102 mm) for castors.

▲ Plug type varies by country.



TUC-36-ADA

Undercounter:

ADA Compliant Solid Door Refrigerator



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 (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 (.56°C to 3.33°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 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. 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).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disablities Act (ADA) requirements.

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 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 15 % "L x 16"D (396 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-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.

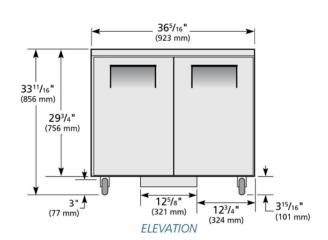


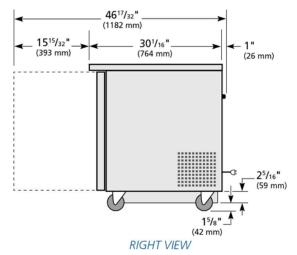
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 230 240V / 50 Hz.
- Barrel locks (factory installed). Requires one per door.
- ☐ 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





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

KCL	Model	Elevation	Right	Plan	3D	Back
	TUC-36-ADA	TFPY55E	TFPY55S	TFPY25P	TFPY553	

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