TRUE FOOD SERVICE EQUIPMENT, INC.	Project Name: Location:	AIA #
t Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400	Item #: Qty:	SIS #

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

Model #:

Qty: _	
-	

Model: TUC-48D-4-LP-HC Undercounter:

Low Profile Drawered Refrigerator with Hydrocarbon Refrigerant



TUC-48D-4-LP-HC

- 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. 31%" (810 mm) work surface height.
- 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).
- 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.
- Interior attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- 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 (sold separately).
- Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

▲ Plug type varies by country.

ROUGH-IN DATA

 $\label{eq:Specifications subject to change without notice. Chart dimensions rounded up to the nearest \%" (millimeters rounded up to next whole number).$

		Cabinet Dimensions (inches) (mm)		Counter				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Drawers	L	D†	H*	Height	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48D-4-LP-HC	4	48¾	301⁄8	29¾	31%	1⁄5	115/60/1	3.0	5-15P	7	N/A
		1229	766	756	810	1⁄4	230-240/50/1	1.63		2.13	N/A

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

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

	APPROVALS:	AVAILABLE AT:
MADE IN LEAR UNA CLEAR UNA CLE		
9/15 Printed in U.S.A.		

Model:

TUC-48D-4-LP-HC

Undercounter: Low Profile Drawered Refrigerator with Hydrocarbon Refrigerant



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 R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, 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

PLAN VIEW

Exterior - stainless steel front, top and ends. Matching aluminum finished back.

warranty on compressor. (U.S.A. only)

RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ¹¹/₂" (39mm) diameter dual swivel castors permit easy placement. 317/8" (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 ¹/₃ size and one ¹/₂ size pan (sold separately).

DRAWER PAN CAPACITY

 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 ¹/₃ size and one ½ size pan (sold separately)

MODEL FEATURES

NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

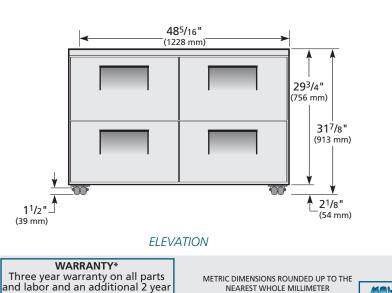
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

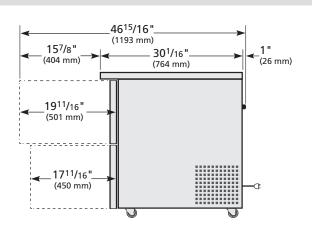
115/60/1 NEMA-5-15R

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 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 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.





RIGHT VIEW

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	Model	Elevation	Right	Plan	3D	Back
:	TUC-48D-4-LP-HC	TFQY146E	TFQY1055	TFQY06P	TFQY1463	

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