TRUE MANUFACTURING CO., INC. © U.S.A. FOODSERVICE DIVISION	<i>Project Name:</i> Location:	AIA # -
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	Item #: Qty: Model #:	SIS #
Model: Deep Undercounter: TUC-44F-HC~SPEC1 Solid Door Freezer with Hydrocarbon		
	TUC-44F-HC~S	PEC1
	 True's deep undercounter of feature the combined advaluate on the combined advaluation of the combined ad	Intage of vith deeper units are uality that vestment. untained, 2290 hydro zero (0) (ODP), & otential utally tion system ly suited for cream. ertop, sides, er. Stainless ers. Ind 20 duty all andle. vith front throl with igh density, at has zero (ODP) and
ROUGH-IN DATA Chart dimensions rour	Specifications subject to change s nded up to the nearest ¼" (millimeters rounded up to next w	without notic hole numbe

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-44F-HC~SPEC1	1	2	441⁄2	32¼	29¾	1⁄2	115/60/1	5.8	5-15P	7	300
			1131	820	756	N/A		N/A		2.13	137

† Depth does not include 1¾" (45 mm) for door handle.
† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

MADE WITH IN THE USA	APPROVALS:	AVAILABLE AT:
9/18 Printed in U.S.A.		

Model:

TUC-44F-HC~SPEC1 Solid De

Deep Undercounter: Solid Door Freezer with Hydrocarbon

Refrigerant~Spec Package 1

True.

STANDARD FEATURES

DESIGN

 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 hydro carbon 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, environmentally friendly forcedair refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- 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 is accessed from behind front grill; slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

PLAN VIEW

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- 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 door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27 ³/₄"D (635 mm x 705 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.
- Heavy duty 16 gauge top and 20 gauge door.
- Counter-Top front is flush with front of door.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 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.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- □ 3" (85 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 32 ¹/₈" (816 mm) deep, ¹/₂" (13 mm) thick, composite cutting board. Requires "L" brackets.
- □ Half bun tray rack(s). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- This model can be built with interior mounted pilasters/tray slide kits.

Drawing Not Yet Available

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 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TUC-44F-HC~SPEC1					