TRUE MANUFACTURING CO., INC. (B) U.S.A. FOODSERVICE DIVISION 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		Project Name: Location: Item #: Qty: Model #:		AIA # SIS #
Model: TUC-48D-4-ADA-HC~SPEC1	Undercounter: ADA Compliant Drawered Refrigerate	or with Hydro	ocarbon Refrigerant & Spec Pac	kage 1
			TUC-48D-4-ADA-HC~	SPEC1



- 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.
- Þ 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).
- 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- 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.
- Stainless steel front, countertop, sides, and back.
- b Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Þ Heavy duty 16 gauge top and 20 gauge drawers.
- Þ Lifetime guaranteed heavy duty all metal working spec door handle.
- Counter-Top front is flush with front of drawers
- Þ Electronic temperature control with digital display.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

▲ Plug type varies by country.

Spec Series® logo.

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	Drawers	W	D†	H*	HP	Voltage	Amps	Config.	• • •	(kg)
TUC-48D-4-ADA-HC~SPEC1	4	48¾	291⁄8	29¾	1⁄5	115/60/1	3.0	5-15P	7	310
		1229	740	756	1⁄4	230-240/50/1	1.63		2.13	141

† Depth does not include 11/2" (39 mm) for drawer handles.

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

	APPROVALS:	AVAILABLE AT:
6/18-A Printed in U.S.A.		

Model:

Undercounter:

TUC-48D-4-ADA-HC~SPEC1 ADA Compliant Drawered Refrigerator with Hydrocarbon Refrigerant & Spec Package 1



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 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, 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, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure 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.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- 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 ¹/₂ size and one ¹/₂ size pan (sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.

- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- NSF/ANSI Standard 7 compliant for open food product.

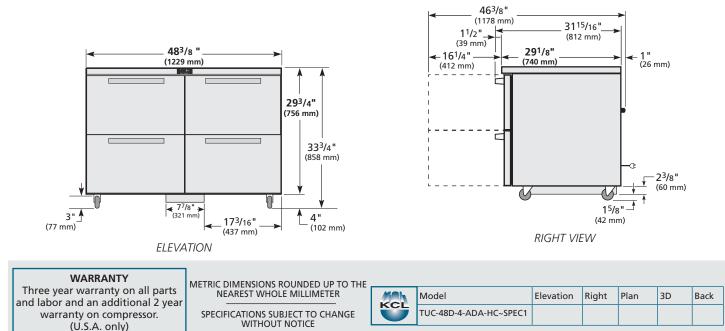
ELECTRICAL

• 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.
- 🖵 230 240V / 50 Hz.
- □ Single overshelf.
- Double overshelf.
- □ Stacking collar.
- □ 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.
- Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.



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PLAN VIEW