	TRUE M	ANUFACTURING CO., INC.	Project Name:		AIA #
True	_® U.S.A.	FOODSERVICE DIVISION			
		866-4434 • (636)240-2400		<i>Qty:</i>	SIS #
Fax (636)272-2408 • Toll Fre Parts Dept. (800)424-TRUE • Pa		ntl Fax# (001)636-272-7546 272-9471 • www.truemfg.com	Model #:		
Model:	Undercou		1000cl #.		
			r with Hydrocarbo	on Refrigerant~Spec Pac	kane 1
	Low Home		- With Hydrocarbe	in hemgerane speer ac	Ruge I
				TUC-60D-4-LP-HC~	
				True's undercounter units are des enduring quality that protects yo term investment.	igned with ur long
	37100			Designed using the highest qualitation and components to provide the ucolder product temperatures, low costs, exceptional food safety and	iser with ver utility I the best
				 value in today's food service mark Factory engineered, self-containe tube system using environmental R290 hydro carbon refrigerant that (0) ozone depletion potential (OD (3) global warming potential (GW) 	ed, capillary Ily friendly at has zero PP), & three
			_	1½" (39 mm) diameter dual swive 31%" (810 mm) work surface heig Profile" models are designed to sl under custom built countertops.	ght. "Low
				High capacity, factory balanced re system that maintains cabinet ter of 33°F to 38°F (.5°C to 3.3°C) for t food preservation.	nperatures
			-	Stainless steel front, countertop, s back.	sides, and
		72	לבוגב,	Interior - Stainless steel liner. Stair floor with coved corners.	nless steel
				Heavy duty 16 gauge top and 20 drawers.	gauge
				 Lifetime guaranteed heavy duty a working spec door handle. 	all metal
ADA & Low	Profile Compar	ison		Counter-Top front is flush with fro drawers.	ont of
				 Electronic temperature control wirdisplay. 	ith digital
				Each drawer accommodates one 12L "x 20"W x 6"D (305 mm x 508 mm) food pan (sold separately).	
Standard	ADA	Low Profile	1 ¹ /2" diameter dual swivel castors	Foamed-in-place using a high der polyurethane insulation that has depletion potential (ODP) and zer warming potential (GWP).	zero ozone
36" height (915 mm)	34" height (864 mm)	31 ⁷ /8" height (810 mm)	for "LP" models.	▶ Spec Series [®] logo.	
ROUGH-IN DATA				Specifications subject to change wi	thout 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-60D-4-LP-HC~SPEC1	4	603⁄8	291⁄8	29¾	1⁄4	115/60/1	4.0	5-15P	7	380
		1534	740	756	N/A		N/A		2.13	173

† Depth does not include 1½" (39 mm) for drawer handles.
† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 2½" (54 mm) for castors.

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

Model:

TUC-60D-4-LP-HC~SPEC1

Low Profile Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 1

Undercounter:

STANDARD FEATURES

DESIGN

- True's undercounters are designed with enduring guality 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).
- 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).
- 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.
- 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 20"W x 6"D (305 mm x 508 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).

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.

Grue.

- 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.

- □ 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.
- □ 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.



