



**TRUE MANUFACTURING CO., INC.**  
**U.S.A. FOODSERVICE DIVISION**

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

SIS #

Model:  
**TUC-93D-2-HC~SPEC1**

**Deep Undercounter:**  
*Solid Door Refrigerator~Spec Package 1*



**TUC-93D-2-HC~SPEC1**

- ▶ True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- ▶ 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.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Stainless steel front, countertop, sides, and back.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ Heavy duty 16 gauge top and 20 gauge doors/drawers.
- ▶ Lifetime guaranteed heavy duty all metal working spec door handle.
- ▶ Counter-Top front is flush with front of doors/drawers.
- ▶ 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).
- ▶ 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).

| Model              | Doors | Shelves | Cabinet Dimensions (inches) (mm) |            |            | HP         | Voltage                  | Amps       | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|--------------------|-------|---------|----------------------------------|------------|------------|------------|--------------------------|------------|--------------|-----------------------------------|---------------------------|
|                    |       |         | W                                | D†         | H*         |            |                          |            |              |                                   |                           |
| TUC-93D-2-HC~SPEC1 | 2     | 4       | 93¼<br>2369                      | 32¼<br>820 | 29¾<br>756 | 1/3<br>1/2 | 115/60/1<br>230-240/50/1 | 4.5<br>4.2 | 5-15P<br>▲   | 7<br>2.13                         | 575<br>261                |

† Depth does not include 1 3/4" (45 mm) for drawer handles.

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

\* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
TUC-93D-2-HC~SPEC1

## Deep Undercounter: Solid Door Refrigerator~Spec Package 1



### STANDARD FEATURES

#### DESIGN

- True's deep 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 (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor 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 food service environments.
- Condensing unit is accessed from behind front grill; 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, solid doors, 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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

#### DOORS / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Doors constructed of stainless steel exterior with clear coated aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- door lock standard on door section. Locks not available for drawers.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Door section - positive seal door swings within cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawer section - Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- Each drawer accommodates (2) 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately).

#### SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23 5/8" L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 1/2" L x 28"D (648 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.
- Counter-Top front is flush with front of doors/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.



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.
- 2 1/2" (64 mm) diameter castors.

### PLAN VIEW

# 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



| Model              | Elevation | Right | Plan | 3D | Back |
|--------------------|-----------|-------|------|----|------|
| TUC-93D-2-HC~SPEC1 |           |       |      |    |      |

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