



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
TUC-48F-ADA-HC

Undercounter:

ADA Compliant Solid Door Freezer with Hydrocarbon Refrigerant



TUC-48F-ADA-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.
- ▶ 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- ▶ Oversized, environmentally friendly (R404A) forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Automatic defrost system time-initiated, time-terminated.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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) | | | Counter Height | HP | Voltage | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|----------------|-------|---------|----------------------------------|---------------|---------------|----------------|------------|----------|------------|--------------|-----------------------------------|---------------------------|
| | | | L | D† | H* | | | | | | | |
| TUC-48F-ADA-HC | 2 | 4 | 48 3/8 1229 | 30 1/8 766 | 29 3/4 756 | 34 864 | 1/2 N/A | 115/60/1 | 3.2 N/A | 5-15P | 7 2.13 | 300 137 |

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

| | | |
|--|-------------------|----------------------|
| | APPROVALS: | AVAILABLE AT: |
| | 10/17 | Printed in U.S.A. |

Model:
TUC-48F-ADA-HC

Undercounter:
*ADA Compliant Solid Door Freezer with
Hydrocarbon Refrigerant*



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 hydrocarbon 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 -10°F (-23.3°C) temperatures. Ideal 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 access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid doors 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 Disabilities Act (ADA) requirements.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 2¹⁹/₁₆" L x 16"D (548 mm x 407 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.

COUNTERTOP PAN CAPACITY

- Comes standard with 16 (1/2 size) 6⁷/₈" L x 6¹/₄" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 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.



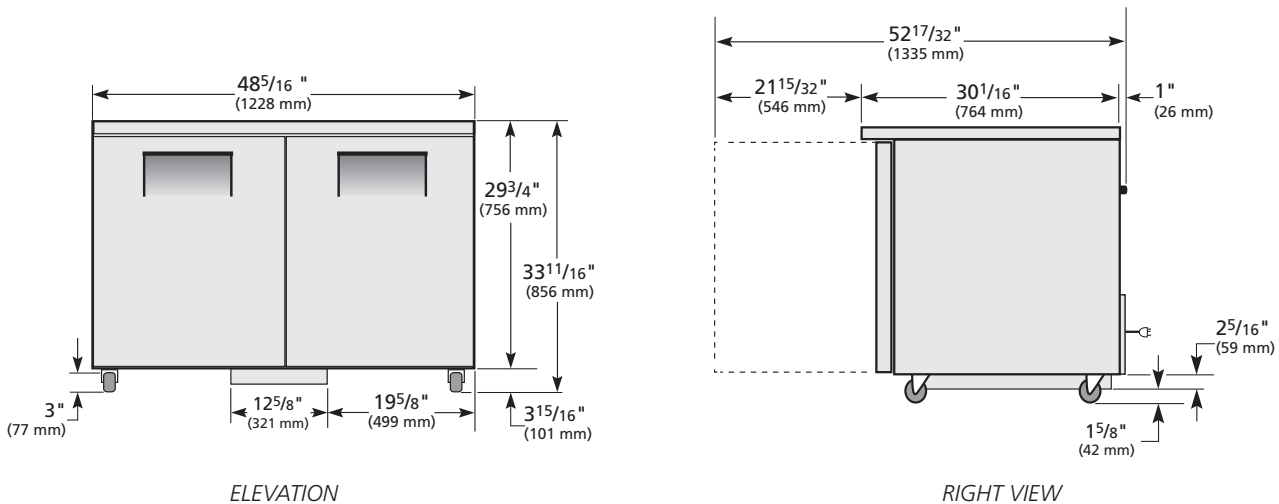
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 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, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- Low profile models with 3¹/₈" (810 mm) work surface height.

PLAN VIEW



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-48F-ADA-HC | TFQY19E | TFQY19S | TFQY02P | TFQY193 | |

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