TRUE FOOD SERVICE EQUIPMENT, INC.
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Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TUC-67D-2

Deep Undercounter:
Drawered Refrigerator

Scan code for video

TUC-67D-2

- 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).
- All stainless steel front, top and ends. Matching aluminum finished back.
- Each drawer accommodates two (2) full size 12"L x 20"D x 8"H (305 mm x 508 mm x 204 mm) food pans (sold separately).
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Drawer assemblies can be located in any section of the cabinet. Location of drawers/doors must be indicated at time of ordering.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Drawers	Shelves	Cabinet Dimensions (inches) (mm) L	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TUC-67D-2	1	2	2	67¼ 1709	32¼ 820	29¾ 756	⅕ ⅓	115/60/1 230-240/50/1	5.1 4.2	5-15P ▲	7 2.13	425 193

† Depth does not include 1" (26 mm) for rear and¼" (7 mm) for front bumpers.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲Plug type varies by country.

MADE IN USA SINCE 1945 · 5 YEAR COMPRESSOR WARRANTY USA · c UL us · NSF · CE

3/13 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TUC-67D-2

Deep Undercounter:
Drawered Refrigerator

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 motors 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 and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid door, and drawer facings are foamed-in-place using Ecomate. 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 / DRAWERS
- Door constructed of stainless steel exterior with white aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Door section - positive seal door swing with cabinet dimensions.
- Magnetic drawer/door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door or drawer assemblies can be located in any secion of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Drawer section - Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- 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
- Two (2) adjustable, heavy duty PVC coated wire shelves 23 5/8"L x 28"D (601 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 ½" (13 mm) increments.

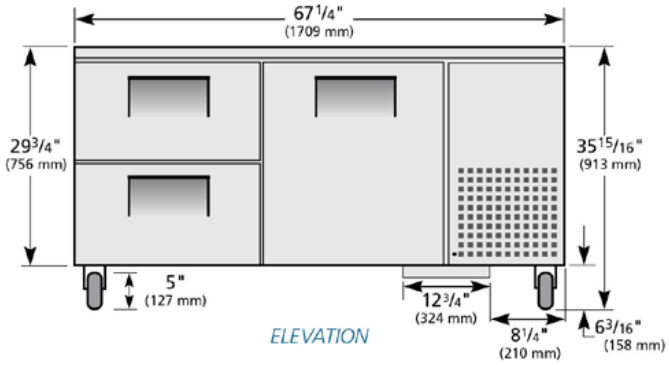
MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- NSF-7 compliant for open food product.

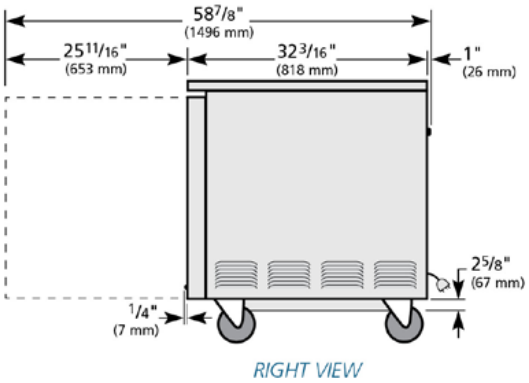
ELECTRICAL
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

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.
- ❑ 2½" (64 mm) diameter castors.
- ❑ NSF approved, white aluminum interior liner. 300 series stainless floor with coved corners.
- ❑ Barrel lock available for door section (factory installed).
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ 32⅛" (816 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ❑ 32⅛" (816 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ❑ Heavy duty 16 gauge tops.
- ❑ Heavy duty package - 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- ❑ Exterior round digital temperature display (factory installed).
- ❑ Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

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-67D-2	TFPY15E	TFPY42S	TFPY15P	TFPY153	

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