Fax (636)272-2408 • Toll Fre	TRUE FOOD SERVICE EQUIPMENT, INC. Fallon, Missouri 63366-4434 • (636)240-2400 ee (800)325-6152 • Intl Fax# (001)636-272-7546 rts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name:					
Parts Dept. (000)424-TRUE • Pa	rts Dept. Fax# (656)272-9471 • www.truening.com	Model #:					
Model: TUC-48G-LP-HC~FGD01	Undercounter: Low Profile Glass Door Refrigerator with	Hydrocarbon Refrigerant~Framed Glass Door Ver	sion 01				
		TUC-48G-LP-HC~F					



ADA & Low Profile Comparison 1¹/₂" diameter Low Profile 31⁷/8" height (810 mm) ADA Standard dual swivel castors 36" height (915 mm) 34" height (864 mm) for "LP" models.

- 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.
- "Low Profile" models are designed to slide easily under custom built countertops.
- 1¹/₂" (39mm) diameter dual swivel castors. 31 7/8" (810 mm) work surface height.
- 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 holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Þ Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Energy efficient, "Low-E", double pane thermal glass doors.
- Heavy duty PVC coated wire shelves. ▶
- Þ Entire cabinet structure is foamed-inplace 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).

			Cabinet Dimensions (inches) (mm)		Counter	unter			NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	H*	Height	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-48G-LP-HC~FGD01	2	4	483⁄8	301⁄8	29¾	31%	1⁄5	115/60/1	3.0	5-15P	7	290
			1229	766	756	810	1⁄6	230-240/50/1	1.3		2.13	132
+ Depth does not include 1" (26 mm) for rear bumpers. ▲ Plug type varies by country.								by country.				

† Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 21/8" (54 mm) for castors.

IN THE USA	APPROVALS:	AVAILABLE AT:
3/17 Printed in U.S.A.		

Model:

Undercounter:

Low Profile Glass Door Refrigerator with Hydrocarbon Refrigerant~Framed Glass Door Version 01



STANDARD FEATURES

TUC-48G-LP-HC~FGD01

DESIGN

- True's undercounters are designed with enduring quality 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 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 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 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 is foamedin-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 1½" (39mm) diameter dual swivel castors permit easy placement. 31½" (810 mm) work surface height.

DOORS

- "Low-E", double pane thermal insulated glass assembly with extruded aluminum frame.
- Doors fitted with 12" (305 mm) long extruded aluminum handle.
- 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 2¹% "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 ½" (13 mm) increments.

LIGHTING

 LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

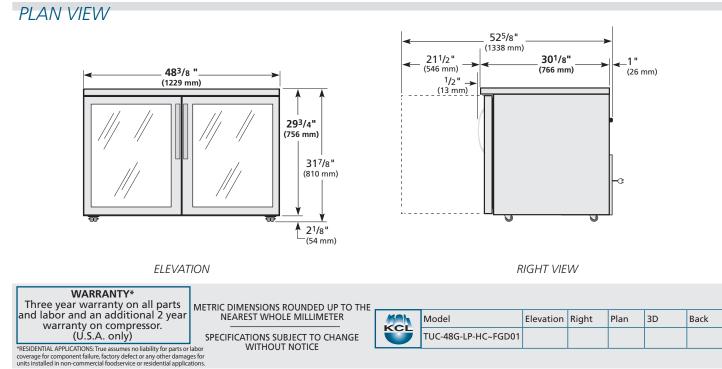
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- \square 6" (153 mm) seismic/flanged legs.
- □ 5" (127 mm) diameter stem casters.
- Barrel locks (factory installed). Requires one per door.
- □ Single overshelf.
- Double overshelf.
- □ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- 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.



TRUE FOOD SERVICE EQUIPMENT

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 • www.truemfg.com