



**TRUE FOOD SERVICE  
EQUIPMENT, INC.**



Pizzaovens.com

1.877.FOR.OVEN  
367.6836

Since 1999

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

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

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

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

A/A #

SIS #

Model:  
**TUC-67F**

**Deep Undercounter:**  
*Solid Door Freezer*



## TUC-67F

- ▶ True's deep 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.
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ All stainless steel front, top and cabinet ends. Matching aluminum finished back.
- ▶ NSF approved, white aluminum interior liner. 300 series stainless floor with coved corners.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Automatic defrost system time-initiated, time-terminated.

## 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	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D <sup>†</sup>	H <sup>*</sup>						
TUC-67F	2	20.6 584	4	67 <sup>1</sup> / <sub>4</sub> 1709	32 <sup>1</sup> / <sub>4</sub> 820	29 <sup>3</sup> / <sub>4</sub> 756	<sup>3</sup> / <sub>4</sub>	115/60/1	11.7	5-15P	7 2.13	400 182

<sup>†</sup> Depth does not include 1" (26 mm) for rear bumpers and 1/4" (7 mm) for front bumper.

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



12/05

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
**TUC-67F**

**Deep Undercounter:**  
*Solid Door Freezer*



## 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 (CFC free) R404A 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  $-10^{\circ}\text{F}$  ( $-23.3^{\circ}\text{C}$ ). Ideally suited for both frozen foods and ice cream.
- 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 insures 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.
- Automatic defrost system time-initiated, time-terminated.

### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and cabinet ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using high density, CFC free, polyurethane insulation.
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

### DOORS

- Stainless steel exterior with white 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 insure permanent attachment.
- 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  $27\frac{1}{2}"\text{L} \times 16" \text{D}$  (699 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  $\frac{1}{2}"$  (13 mm) increments.

### MODEL FEATURES

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

### 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.



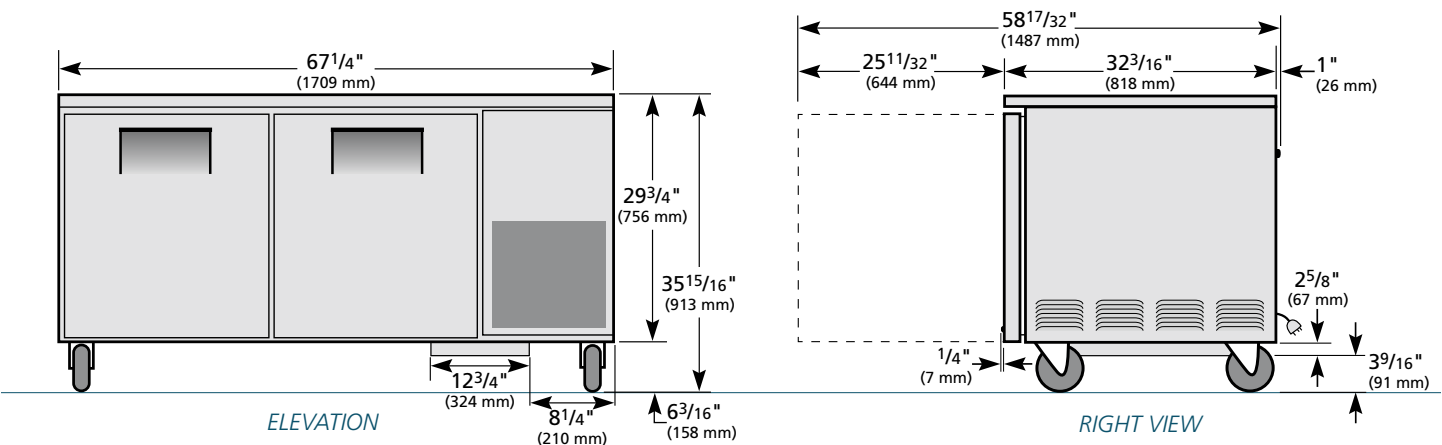
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- $2\frac{1}{2}"$  (64 mm) diameter castors.
- Single utility shelf.
- Double utility shelf.
- $32\frac{1}{8}"$  (816 mm) deep,  $\frac{1}{2}"$  (13 mm) thick, white polyethylene cutting board. Requires "L" bracket.
- $32\frac{1}{8}"$  (816 mm) deep  $\frac{1}{2}"$  (13 mm) thick, composite cutting board. Requires "L" brackets.
- Half bun tray racks. Holds up to eleven  $18" \text{L} \times 26" \text{D}$  (458 mm x 661 mm) sheet pans (sold separately).
- Heavy duty 16 gauge tops.
- Heavy duty package - 16 gauge tops, 20 gauge door, sides and back with stainless interior.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

## PLAN VIEW



### WARRANTY

One year warranty on all parts & labor and an additional 4 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
TUC-67F	TFPY11E	TFPY42S	TFPY11P	TFPY113

**TRUE FOOD SERVICE EQUIPMENT**