

# TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name:	AIA #
Location:	
Item #: Qty:	SIS #
Model #:	



Chef Bases
☐ TRCB-52,
☐ TRCB-79, ☐ TRCB-79-86
☐ TRCB-110

TRCB-52 accomodates three 12" x 20" x 4" pans per drawer. TRCB-79 & -110 accomodate two 12" x 20" x 4" pans per drawer. (pans not included)

# SPECIFICATIONS / FEATURES

#### **CABINET CONSTRUCTION:**

- All stainless steel front, top and sides.
- Aluminum finished back.
- Chef base top is made of one-piece heavy-duty, reinforced stainless steel with marine edge drip guard. True's drip resistant "V" edge protects against spills.
- White, vinyl coated aluminum interior cabinet liner with 300 series stainless steel floor. Construction of liner in accordance with NSF standards.
- 4" diameter swivel castors standard (legs available).
- Exterior digital thermometer standard.
- Strong, durable construction TRCB-52 countertop supports up to 717 lbs. TRCB-79 & -79-86 countertop supports up to 1,084 lbs. TRCB-110 countertop supports up to 2,000 lbs.

### **DRAWERS:**

- Stainless steel drawers. Drawer gaskets are one piece construction, and removable for ease in cleaning.
- Drawers include 12" long horizontal recessed handle with sheetmetal interlock. Handles foamed-in-place to insure permanent attachment.

#### INSULATION:

- Entire cabinet structure and drawers insulated using foamed-in-place CFC free polyurethane foam. Top is insulated to protect against heat transfer to interior of cabinet (Installation of a heat shield is recommended for optimum performance).
- On inch clearance between cabinet top and cooking equipment required.

## **REFRIGERATION SYSTEM:**

- Refrigeration system factory balanced using CFC free R134A refrigerant.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 38°F interior cabinet temperature.
- Evaporator epoxy coated at the time of manufacture to eliminate the potential of corrosion.

## **ELECTRICAL CHARACTERISTICS:**

- Unit completely pre-wired at factory, and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. A cord and plug set to be included.
- A sole use circuit is required.



Remote cabinets available 14% off list (condensing units supplied by others). Consult factory technical service dept. for BTU information.

Printed in U.S.A.



Specifications subject to change without notice.

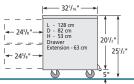
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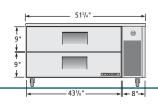
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Exceptions:



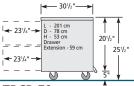
# TRCB-Series: Chef Bases

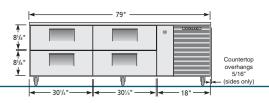






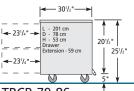
# TRCB-52

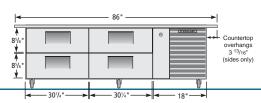






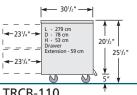
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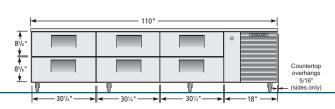






TRCB-79-86







TRC	<u>B-1</u>	1	0

Rough-In Data											
		Dimensions								Cord	
			(inches)						NEMA	Length	Crated
Model	Drawers	L	D†	H*	HP	Volts	PH	Amps	Config.	(feet)	Weight
TRCB-52	2	51 3/4	32 1/16	20 1/2	1/3	115	1	8.1	5-15	9	300
TRCB-79	4	79	30 1/2	20 1/2	1/3	115	1	8.8	5-15	9	460
TRCB-79-86	4	86	30 1/2	20 1/2	1/3	115	1	8.8	5-15	9	480
TRCB-110	6	110	30 1/2	20 1/2	1/3	115	1	9.5	5-15	9	620

- \* Height does not include 5" for castors.
  † Depth does not include 1" for rear bumper.

Specifications subject to change without notice.

## Standard Features

- Oversized and balanced, environmentally friendly refrigeration system - holds 33°F to 38°F (134A, refrigerant).
- All stainless steel front, top and sides.
- Drawer fronts are stainless steel.
- Chef base top is made of one-piece heavyduty, reinforced stainless steel with drip guard.
- Exterior mounted digital temperature monitor.
- Aluminum finished back.
- · White, vinyl coated aluminum interior and 300 series stainless steel bottom (NSF approved).

- Recessed handles.
- Top is insulated to eliminate heat transfer to interior of cabinet (Installation of a heat shield is recommended for optimum performance - supplied by others).
- Epoxy coated evaporator.
- Slide out compressor can be serviced easily and accessed by a single repairman.
- TRCB-52 accommodates three 12"x 20"x 4" pans per drawer. TRCB-79, -79-86 & -110 accommodate two 12"x 20"x 4" pans per drawer (pans not included).
- Full drawer extension on TRCB-52.

- Each drawer is equipped with full perimeter magnetic gaskets (removable for cleaning).
- Self-contained system.
- Foamed-in-place high density polyurethane insulation (CFC free).
- Front breathing.
- 4" diameter castors standard equipment.
- 1 year parts & labor warranty (USA).
- 5 year compressor warranty.

## **Optional Accessories**

- ☐ 6" stainless steel or optional seismic legs.
- ☐ Remote cabinets available, consult factory.



Model	Front	Right	Plan	3D
TRCB-52				
TRCB-79	TFQY46E	TFQY45S	TFQY46P	TFQY463
TRCB-79-86	TFQX64E	TFQY45S	TFQX64P	TFQY763
TRCB-110	TFQX66E	TFQY45S	TFQX66P	TFQX663

