



# TRUE FOOD SERVICE EQUIPMENT, INC.

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

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

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

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

A/A #

SIS #

Model:  
**TDC-87**

## Dipping Cabinet: Freezer



### TDC-87

- ▶ True's visual dipping cabinets are uniquely designed to provide the user maximum functional reliability in an attractive merchandiser to brilliantly display and serve ice cream product.
- ▶ Cold wall refrigeration system. Maintains -10°F to +8°F (-23.3°C to -13.3°C).
- ▶ Exclusive, reverse condensing fan motor(s) reduces maintenance costs and optimizes cabinet performance.
- ▶ Heavy-duty, PVC coated wire can support racks. Positions the open ice cream containers on top level to optimum service height. Lower level provides for extra can storage.
- ▶ Designed to hold sixteen (16) 9 1/2" (242 mm) diameter, 3 gallon (12 L) ice cream containers in display area and twelve (12) on floor beneath support racks.
- ▶ Sixteen (16) removable, molded plastic can skirts for 9 1/2" (242 mm) diameter, 3 gallon (12 L) cans. Firmly holds cans in place and provides attractive, neat appearance.
- ▶ White, 6" (153 mm) wide, NSF approved, removable magnetic frost shields. Provides for easy clean up and removal of ice build-up on cabinet walls.
- ▶ Four (4) white plastic night covers for case opening.
- ▶ Entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.

### ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

| Model  | Lids | Capacity           |                  | Racks | Cabinet Dimensions (inches) (mm)    |                                    |                                     | HP                          | Voltage  | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|--------|------|--------------------|------------------|-------|-------------------------------------|------------------------------------|-------------------------------------|-----------------------------|----------|------|--------------|-----------------------------------|---------------------------|
|        |      | (Cu. Ft.) (liters) | 3 gal. 12 L Cans |       | L                                   | D                                  | H                                   |                             |          |      |              |                                   |                           |
| TDC-87 | 2    | 27.9 790           | 28               | 8     | 88 <sup>5</sup> / <sub>8</sub> 2252 | 27 <sup>3</sup> / <sub>8</sub> 696 | 51 <sup>3</sup> / <sub>8</sub> 1305 | <sup>3</sup> / <sub>4</sub> | 115/60/1 | 8.4  | 5-15P        | 9 2.74                            | n/a                       |



6/07

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
**TDC-87**

## Dipping Cabinet: Freezer



### STANDARD FEATURES

#### DESIGN

- True's visual dipping cabinets are uniquely designed to provide the user maximum functional reliability in an attractive merchandiser to brilliantly display and serve ice cream product.

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Cold wall refrigeration system. Maintains -10°F to +8°F (-23.3°C to -13.3°C).
- Exclusive, reverse condensing fan motor(s) reduces maintenance costs and optimizes cabinet performance.
- Condensing unit located behind rear grill on right side; slides out for easy maintenance.
- Manual defrost system; drain tube with hose connector conveniently located behind rear access panel.

#### CABINET CONSTRUCTION

- Exterior - non-peel or chip white laminated vinyl clad steel; durable and permanent.
- 300 series stainless steel top with raised rim protects cabinet and helps minimize spillage to keep cabinet interior clean.
- Interior - high quality white enamel powder coat finish on galvanized steel.
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Heavy duty, galvanized steel base rail with white enamel powder coat finish.

#### CANOPY

- Stainless steel frame with tempered, single pane glass viewing window.
- Hinged, transparent acrylic dipping compartment service lids with full length handles. Top and back wiper gaskets for improved seal.

#### SUPPORT RACKS

- Eight (8) heavy-duty, PVC coated wire can support racks 7" x 20<sup>1</sup>/<sub>2</sub>" (178 mm x 521 mm). Positions the open ice cream containers on top level to optimum service height.
- Each rack designed to hold two (2) 9<sup>1</sup>/<sub>2</sub>" (242 mm) diameter, 3 gallon (12 L) ice cream containers.
- Lower level beneath support racks provides for extra can storage of twelve (12) 9<sup>1</sup>/<sub>2</sub>" (242 mm) diameter, 3 gallon (12 L) ice cream containers.

#### LIGHTING

- Safety shielded, fluorescent interior canopy lighting for brighter, shadow free illumination. Independent on/off switch.
- Cabinet lighting utilizes electronic ballast and T-8 bulbs for brighter illumination, longer bulb life and increased energy efficiency.

#### MODEL FEATURES

- White, 6" (153 mm) wide, NSF approved, removable magnetic frost shields. Provides for easy clean up and removal of ice build-up on cabinet walls.

- Four (4) white plastic night covers for case opening.
- Sixteen (16) removable, molded plastic can skirts for 9<sup>1</sup>/<sub>2</sub>" (242 mm) diameter, 3 gallon (12 L) cans. Firmly holds cans in place and provides attractive, neat appearance.
- 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

#### RECOMMENDED OPERATION CONDITIONS

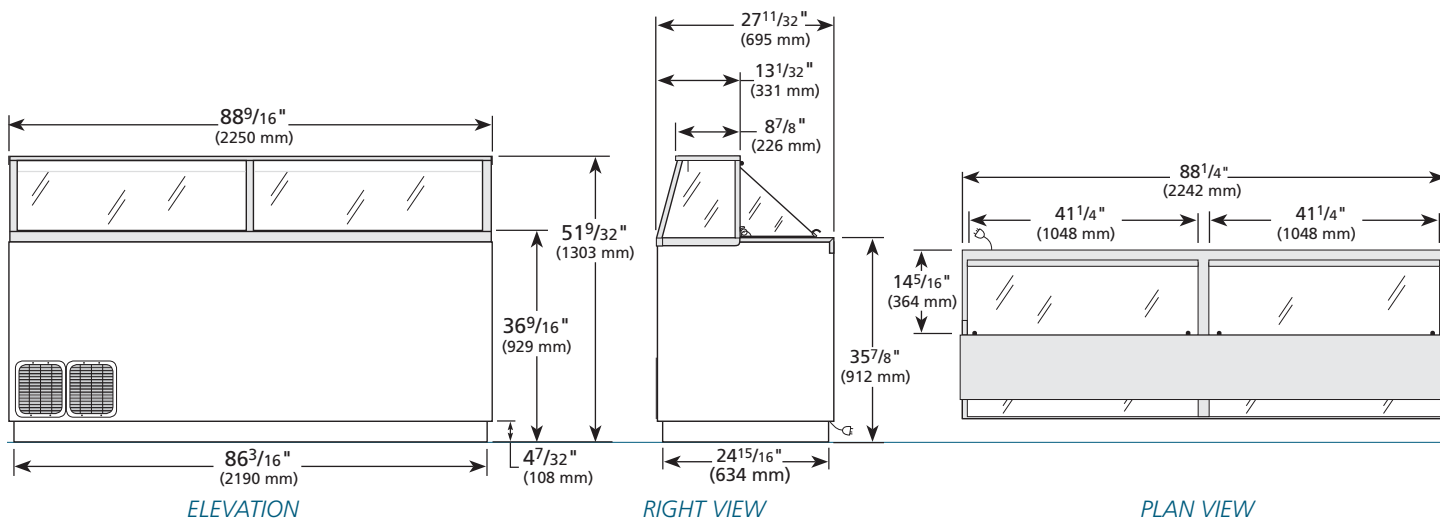
- TDC models are designed to operate in an air conditioned environment where temperatures do not exceed 75°F and 55% relative humidity.
- Units should be installed away from direct sunlight, rapid air movement and extreme temperature changes.

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2<sup>1</sup>/<sub>2</sub>" (64 mm) diameter castors.
- ☐ Dipper well kit (NSF approved).
- ☐ Lid locking kit (lock not included).

### PLAN VIEW



#### WARRANTY

One year warranty on all parts and 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 |
|--------|-----------|-------|------|----|
| TDC-87 |           |       |      |    |

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