



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

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AIA #

SIS #

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

Model:

TRCB-82-84-HC

Chef Base:

Drawered Refrigerator with Hydrocarbon Refrigerant



TRCB-82-84-HC

- ▶ True's refrigerated chef bases 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.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ 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.
- ▶ Cabinet top is one piece, heavy duty reinforced stainless steel. Drip resistant "V" edge protects against spills. Supports up to 1084 lbs. (492 kg).
- ▶ All stainless steel front, top and sides. Corrosion resistant GalFan coated steel back.
- ▶ Left drawer accommodates three (3) and right drawer accommodates two (2) full size 12"l x 20"W x 4"D (305 mm x 508 mm x 102 mm) food pans (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- ▶ Foamed-in-place 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 $\frac{1}{8}$ " (millimeters rounded up to next whole number).

| Model | Drawers | Cabinet Dimensions (inches) (mm) | | | HP | Voltage | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|---------------|---------|----------------------------------|-------------------------|-------------------------|--------------------------------|------------------------------|------------|--------------|-----------------------------------|---------------------------|
| | | W | D† | H* | | | | | | |
| TRCB-82-84-HC | 4 | 84 2134 | 32 $\frac{1}{8}$ 814 | 20 $\frac{1}{2}$ 520 | $\frac{1}{3}$ $\frac{1}{3}$ | 115/60/1 220-240V/50-60Hz | 4.4 2.0 | 5-15P ▲ | 10 3.05 | 555 252 |

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

| | | | | | | | |
|-------|--|--|--|--|--|-------------------|----------------------|
| | | | | | | APPROVALS: | AVAILABLE AT: |
| 10/22 | | | | | | | |

Model:

TRCB-82-84-HC

Chef Base:*Drawered Refrigerator with Hydrocarbon Refrigerant***STANDARD FEATURES****DESIGN**

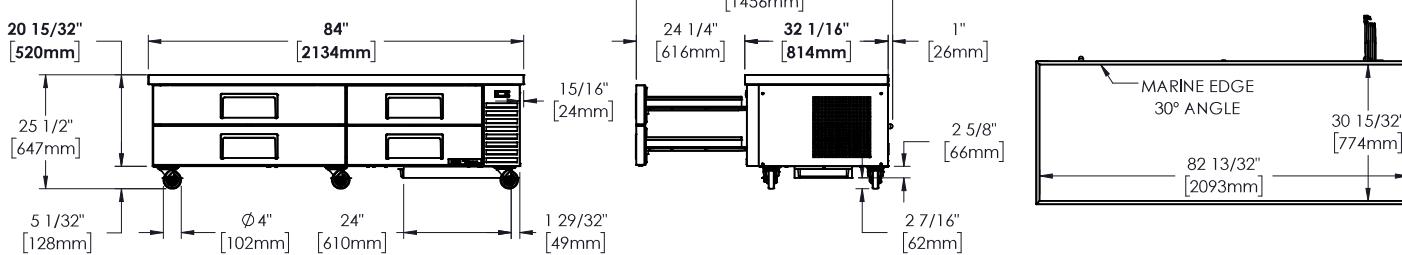
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- 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, self-lubricating evaporator fan motor and larger fan blades give True chef base 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 accessed from behind side grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and sides. Corrosion resistant GalFan coated steel back.
- Interior - attractive, white aluminum liner. Stainless steel floor with coved corners.

PLAN VIEWMETRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETERSPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE

| Model | Elevation | Right | Plan | 3D | Back |
|---------------|-----------|-------|------|----|------|
| TRCB-82-84-HC | | | | | |

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