



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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

A/A #

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

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

SIS #

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

Model:  
**TRCB-96**

**Chef Base:**  
*Drawered Refrigerator*



**TRCB-96**

- ▶ 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.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Cabinet top is one piece, heavy duty reinforced 300 series stainless steel. Drip resistant "V" edge protects against spills. Supports up to 1434 lbs. (651 kg).
- ▶ All stainless steel front and cabinet ends. Matching aluminum finished back.
- ▶ Each drawer accommodates three (3) 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, high density polyurethane insulation (CFC free).

**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	Drawers	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D†	H*						
TRCB-96	4	95 <sup>1</sup> / <sub>2</sub> 2426	32 <sup>1</sup> / <sub>8</sub> 816	20 <sup>3</sup> / <sub>8</sub> 518	1/3	115/60/1	9.8	5-15P	7 2.1	N/A

† 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.

<p>8/05 Printed in U.S.A.</p>	<p><b>APPROVALS:</b></p>	<p><b>AVAILABLE AT:</b></p>
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Model:  
**TRCB-96**

**Chef Base:**  
Drawered Refrigerator



## 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) 134A 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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, 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 insures 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 cabinet ends. Matching aluminum finished back.

- Interior - attractive, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and drawer facings are foamed-in-place using high density, CFC free, polyurethane insulation.
- 4" (102 mm) diameter plate castors - locks provided on front set.
- Cabinet top is one piece, heavy duty reinforced 300 series stainless steel. Drip resistant "V" edge protects against spills. Supports up to 1434 lbs. (651 kg).

### DRAWERS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to insure permanent attachment.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.

### PAN CAPACITY

- Each drawer accommodates three (3) 12" L x 20" W x 4" D (305 mm x 508 mm x 102 mm) food pans (sold separately).
- Drawers will support a wide variety of incremental pan size configurations; each drawer standard with two (2) full length removable divider bar.

### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior mounted digital temperature monitor.
- 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

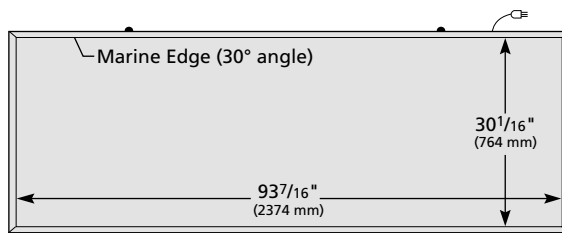
- Counter-top cooking equipment should be used in conjunction with the manufacturer supplied legs. Minimum clearance of 4" (102 mm) is required between bottom of cooking equipment heating element and the TRCB top. Failure to provide clearance voids manufacturer warranty.

### OPTIONAL FEATURES/ACCESSORIES

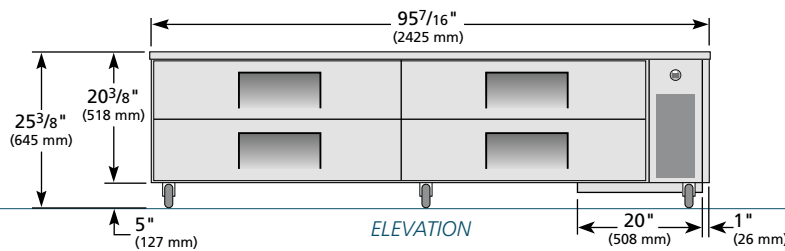
Upcharge and lead times may apply.

- 6" (153 mm) standard legs (1 set of 6 leg mounting plates required).
- 6" (153 mm) seismic/flanged legs (1 set of 6 leg mounting plates required).
- Heavy duty, 16 gauge top.
- Additional size drawer divider bars.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

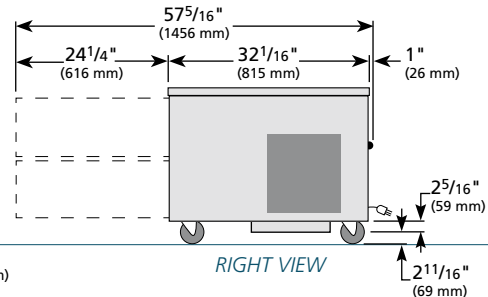
## PLAN VIEW



PLAN VIEW



ELEVATION



RIGHT 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
TRCB-96				

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