

TRUE TRCB-72

True TRCB-72 Chef Base User Manual

Model: TRCB-72 | Brand: TRUE

1. PRODUCT OVERVIEW

The True TRCB-72 Chef Base is a high-quality, drawered refrigerated unit designed for commercial food service environments. It provides a durable and efficient solution for keeping food products at optimal temperatures while serving as a sturdy base for cooking equipment.

This unit features an oversized, environmentally friendly (134a) forced-air refrigeration system capable of maintaining temperatures between 33°F to 38°F (0.5°C to 3.3°C). Its robust construction includes a one-piece, heavy-duty reinforced stainless steel cabinet top that can support up to 1084 lbs. (492 kg), with a drip-resistant 'v' edge to protect against spills.

Each drawer is designed to accommodate two (2) full-size 12"L x 20"W x 4"D (305 mm x 508 mm x 102 mm) food pans (sold separately). The heavy-duty stainless steel drawer slides and rollers are removable without tools for easy cleaning. The unit is foamed-in-place with a high-density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP), ensuring energy efficiency and environmental responsibility. All external surfaces, including the front, top, and sides, are made of stainless steel, with a matching aluminum finished back.



Figure 1.1: Front view of the True TRCB-72 Chef Base. This image shows the stainless steel construction, four spacious drawers, and the side-mounted refrigeration unit, highlighting its robust design for commercial kitchen use.

2. SAFETY INFORMATION

Please read all safety instructions carefully before installing, operating, or performing maintenance on the TRCB-72

Chef Base. Failure to follow these instructions may result in property damage, personal injury, or death.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded electrical outlet with the correct voltage (115 Volts) as specified on the product label. Do not use extension cords or adapter plugs. Disconnect power before any service or cleaning.
- **Placement:** Position the unit on a level, stable surface capable of supporting its weight (approximately 485 lbs / 220 kg) plus the weight of its contents and any equipment placed on top. Ensure adequate ventilation around the refrigeration unit.
- **Handling:** This unit is heavy. Use appropriate lifting equipment and personnel when moving or installing to prevent injury.
- **Food Safety:** Maintain proper internal temperatures to ensure food safety. Do not store hazardous materials or flammable liquids inside the unit.
- **Cleaning:** Use only mild, non-abrasive cleaners. Avoid spraying water directly onto electrical components.

3. SETUP AND INSTALLATION

Proper installation is crucial for the optimal performance and longevity of your True TRCB-72 Chef Base.

1. **Unpacking:** Carefully remove all packaging materials, including any protective films or tapes. Inspect the unit for any shipping damage. Report any damage to the carrier immediately.
2. **Placement:** Select a location that is level, dry, and well-ventilated. Avoid direct sunlight or proximity to heat-generating equipment (e.g., ovens, fryers) as this can affect cooling efficiency. Ensure there is sufficient clearance around the unit for air circulation, especially around the condenser coil area.
3. **Leveling:** The unit comes with casters for mobility. Use a level to ensure the unit is perfectly level. Adjust the caster brakes to secure the unit in place and prevent movement during operation.
4. **Electrical Connection:** Plug the unit into a dedicated, grounded 115 Volt AC outlet. Verify that the circuit can handle the unit's electrical requirements. Do not overload the circuit.
5. **Initial Startup:** After plugging in, allow the unit to run for at least 2-4 hours empty to reach its stable operating temperature before loading with food products.

4. OPERATING INSTRUCTIONS

The TRCB-72 Chef Base is designed for straightforward operation.

- **Temperature Control:** The unit is factory-set to maintain temperatures between 33°F to 38°F (0.5°C to 3.3°C). Refer to the digital temperature controller (if equipped) for specific adjustment instructions, typically found on the front panel.
- **Loading Drawers:** Load food pans (not included) into the drawers. Ensure that contents do not obstruct the air circulation within the drawers. Do not overload drawers beyond their capacity.
- **Drawer Sealing:** Ensure drawers are fully closed after each use to maintain optimal temperature and energy efficiency. The magnetic gaskets provide a tight seal.
- **Top Surface Use:** The reinforced stainless steel top is designed to support heavy cooking equipment. Ensure the weight distribution is even and within the specified limit of 1084 lbs (492 kg).

5. MAINTENANCE

Regular maintenance will ensure the longevity and efficient operation of your Chef Base.

- **Daily Cleaning:** Wipe down the interior and exterior surfaces with a mild detergent and warm water. Dry

thoroughly with a soft cloth. For stainless steel surfaces, wipe with the grain to prevent streaking.

- **Condenser Coil Cleaning (Monthly/Quarterly):** The condenser coil can accumulate dust and debris, reducing efficiency. Disconnect power to the unit. Locate the condenser coil (typically behind the front grille or side panel). Use a stiff brush or vacuum cleaner to remove dust and lint. For heavily soiled coils, professional cleaning may be required.
- **Automatic Defrost:** This unit features an automatic defrost system, eliminating the need for manual defrosting. Ensure the drain pan and drain line are clear of obstructions.
- **Drawer Slide Maintenance:** The heavy-duty drawer slides and rollers are designed for durability. Periodically inspect them for smooth operation. They can be removed without tools for thorough cleaning.
- **Gasket Inspection:** Regularly inspect the magnetic door gaskets for tears or damage. Damaged gaskets can lead to air leaks and reduced efficiency. Replace if necessary.

6. TROUBLESHOOTING

Before contacting service, perform these basic checks:

Problem	Possible Cause	Solution
Unit not cooling	No power; thermostat set too high; condenser coil dirty; excessive door openings.	Check power supply/breaker; adjust thermostat; clean condenser coil; ensure drawers are closed properly.
Excessive noise	Unit not level; fan motor issue; loose components.	Level the unit; inspect fan for obstructions; tighten any loose parts.
Water on floor	Clogged drain line; drain pan overflow.	Clear drain line; ensure drain pan is correctly positioned.
Drawers not closing properly	Obstructed drawer slides; damaged gasket; unit not level.	Clean drawer slides; inspect/replace gasket; level the unit.

If problems persist after performing these checks, contact a qualified service technician. Do not attempt to repair the unit yourself unless you are a certified professional.

7. SPECIFICATIONS

Feature	Specification
Model Number	TRCB-72
Product Dimensions (D x W x H)	32.13"D x 72.38"W x 25.38"H (81.6 cm x 183.8 cm x 64.5 cm)
Weight	485 Pounds (220 kg)
Voltage	115 Volts
Installation Type	Freestanding
Defrost System	Automatic
Finish Type	Stainless Steel

Feature	Specification
Door Material Type	Stainless Steel
Cooling Method	Compressor
Temperature Range	33°F to 38°F (0.5°C to 3.3°C)
Top Load Capacity	Up to 1084 lbs (492 kg)

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or visit the official TRUE website. For technical support, service, or to order replacement parts, please contact TRUE customer service directly. Ensure you have your model number (TRCB-72) and serial number ready when contacting support.

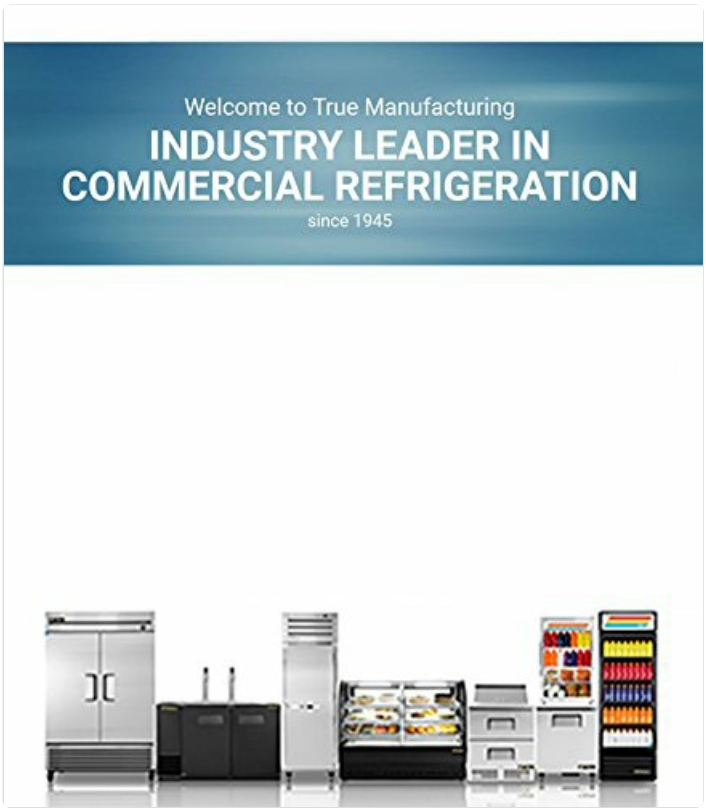


Figure 8.1: An image representing True Manufacturing's long-standing presence as an industry leader in commercial refrigeration. This image is for informational context about the brand.

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Fax 636.272.2408 Toll Free 800.325.6152 Intl Fax# 001 636.272.7546
Parts Dept. 800.424.TRUE • Sales Dept. 800.325.6152 • www.truemfg.com

Project Name: _____
Location: _____
Item # _____ Qty: _____
Model # _____

Model: TRCB-72
Chef Base: Drawered Refrigerator

TRCB-72

- Trucks will support a chef base and are designed with a sturdy frame that provides easy loading and unloading.
- Designed using the highest quality materials and components to provide the most reliable and durable refrigeration system available. All components are tested for safety and reliability before leaving the factory.
- Designed for easy installation and operation. The refrigeration system is tested for safety and reliability before leaving the factory.
- Cabinet height is one piece, heavy duty construction. Supports up to 1000 lbs. (450 kg).
- All stainless steel front, top and sides. Heavy-duty construction.
- Each drawer is constructed from 12-gauge steel with a 12-point lock system. (12-point lock system is not available on all models.)
- Heavy-duty stainless steel rollers. Heavy-duty casters. Removable without tools for easy cleaning.
- Forward in place using built-in heavy-duty casters. Removable without tools for easy cleaning.
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ROUGH-IN DATA

Cabinet Dimensions (inches)

Model	Drawers	L	W	H	SP	Voltage	Amperage	Refrigerant	Net Weight (lbs)	Gross Weight (lbs)
TRCB-72	4	72 1/2	24 1/2	36 1/2	18	115/208V	9.5	R-134a	215	250

Depth does not include 1/2" (12mm) for mounting. Mounting holes are 1/2" (12mm) apart. Mounting holes are 1/2" (12mm) apart. Mounting holes are 1/2" (12mm) apart.

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Model # 115-114

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www.truemfg.com Model: **TRCB-72** Chef Base: Drawered Refrigerator P...

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True TRCB-72 Chef Base: Drawered Refrigerator Specifications

Detailed specifications and features for the True TRCB-72 Chef Base, a commercial drawered refrigerator designed for food service environments. Includes dimensions, refrigeration system, cabinet construction, electrical requirements, and warranty information.

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Project Name: _____
Location: _____
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Model: TRCB-72
Chef Base: Drawered Refrigerator

TRCB-72

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Spec Sheet True TRCB 72 Refrigerated Chef Base Four Drawer W TRU 0333A centralrestaurant pub media |||

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Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model #: _____

Chef Base
Drewered Refrigerator

Model: TRCB-72



TRCB-72

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- Designed and constructed to meet or exceed all applicable codes and standards.
- Cabinet height is one piece, heavy duty construction. Supports up to 1000 lbs. (450 kg).
- All stainless steel front, top and back. Heavy-duty aluminum front panels.
- Each drawer is constructed from 12-gauge 12-1/2" x 12-1/2" steel parts (not separately).
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TECHNICAL DATA

Model	Drawers	Cabinet Dimensions (inches)	Net Weight (lbs.)	Net Weight (kg)
TRCB-72	4	72 1/2" W x 24 1/2" D x 34 1/2" H	113.0 (51.3)	299.0 (135.6)

Shipping dimensions: 72 1/2" W x 24 1/2" D x 34 1/2" H (including casters)

APPROVALS

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TRCB-72 Chef Base: Drewered Refrigerator Project Name: Lo...

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Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model #: _____

Chef Base
Drewered Refrigerator

Model: TRCB-72



TRCB-72

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Shipping dimensions: 72 1/2" W x 24 1/2" D x 34 1/2" H (including casters)

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TRCB-72 Chef Base: Drewered Refrigerator Project Name: Lo...

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Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model #: _____

Chef Base
Drewered Refrigerator with Hydrocarbon Refrigerant

Model: TRCB-72-HC



TRCB-72-HC

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TRCB-72-HC	4	72 1/2" W x 24 1/2" D x 34 1/2" H	113.0 (51.3)	299.0 (135.6)

Shipping dimensions: 72 1/2" W x 24 1/2" D x 34 1/2" H (including casters)

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Product Specs True TRCB 72 3 8 Inch Four Drawer Refrigerated Chef Base With R513 Refrigerant 115

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Chef Base: Drewered Refrigerator with Hydrocarbon Refrigerant Qty: AIA # SIS #

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Fax: 913.663.4444 • Web: www.trueusa.com

Model: **TRC-B-72**

Project Name: _____

Location: _____ City: _____ St: _____

Model #: _____

Chef Series
Commercial Refrigerator



TRC-B-72

- Super efficient, high capacity designed with excellent quality for around the clock long term use.
- Designed using the highest quality components and materials to provide the best with excellent product temperature, longer life and lower maintenance.
- Excellent compressors (hermetically sealed, 12.5 HP, 115V, 1.75/2.3/3.0/3.5/4.0/5.0/6.0/7.0/8.0/9.0/10.0/11.0/12.0/13.0/14.0/15.0/16.0/17.0/18.0/19.0/20.0/21.0/22.0/23.0/24.0/25.0/26.0/27.0/28.0/29.0/30.0/31.0/32.0/33.0/34.0/35.0/36.0/37.0/38.0/39.0/40.0/41.0/42.0/43.0/44.0/45.0/46.0/47.0/48.0/49.0/50.0/51.0/52.0/53.0/54.0/55.0/56.0/57.0/58.0/59.0/60.0/61.0/62.0/63.0/64.0/65.0/66.0/67.0/68.0/69.0/70.0/71.0/72.0/73.0/74.0/75.0/76.0/77.0/78.0/79.0/80.0/81.0/82.0/83.0/84.0/85.0/86.0/87.0/88.0/89.0/90.0/91.0/92.0/93.0/94.0/95.0/96.0/97.0/98.0/99.0/100.0/101.0/102.0/103.0/104.0/105.0/106.0/107.0/108.0/109.0/110.0/111.0/112.0/113.0/114.0/115.0/116.0/117.0/118.0/119.0/120.0/121.0/122.0/123.0/124.0/125.0/126.0/127.0/128.0/129.0/130.0/131.0/132.0/133.0/134.0/135.0/136.0/137.0/138.0/139.0/140.0/141.0/142.0/143.0/144.0/145.0/146.0/147.0/148.0/149.0/150.0/151.0/152.0/153.0/154.0/155.0/156.0/157.0/158.0/159.0/160.0/161.0/162.0/163.0/164.0/165.0/166.0/167.0/168.0/169.0/170.0/171.0/172.0/173.0/174.0/175.0/176.0/177.0/178.0/179.0/180.0/181.0/182.0/183.0/184.0/185.0/186.0/187.0/188.0/189.0/190.0/191.0/192.0/193.0/194.0/195.0/196.0/197.0/198.0/199.0/200.0/201.0/202.0/203.0/204.0/205.0/206.0/207.0/208.0/209.0/210.0/211.0/212.0/213.0/214.0/215.0/216.0/217.0/218.0/219.0/220.0/221.0/222.0/223.0/224.0/225.0/226.0/227.0/228.0/229.0/230.0/231.0/232.0/233.0/234.0/235.0/236.0/237.0/238.0/239.0/240.0/241.0/242.0/243.0/244.0/245.0/246.0/247.0/248.0/249.0/250.0/251.0/252.0/253.0/254.0/255.0/256.0/257.0/258.0/259.0/260.0/261.0/262.0/263.0/264.0/265.0/266.0/267.0/268.0/269.0/270.0/271.0/272.0/273.0/274.0/275.0/276.0/277.0/278.0/279.0/280.0/281.0/282.0/283.0/284.0/285.0/286.0/287.0/288.0/289.0/290.0/291.0/292.0/293.0/294.0/295.0/296.0/297.0/298.0/299.0/300.0/301.0/302.0/303.0/304.0/305.0/306.0/307.0/308.0/309.0/310.0/311.0/312.0/313.0/314.0/315.0/316.0/317.0/318.0/319.0/320.0/321.0/322.0/323.0/324.0/325.0/326.0/327.0/328.0/329.0/330.0/331.0/332.0/333.0/334.0/335.0/336.0/337.0/338.0/339.0/340.0/341.0/342.0/343.0/344.0/345.0/346.0/347.0/348.0/349.0/350.0/351.0/352.0/353.0/354.0/355.0/356.0/357.0/358.0/359.0/360.0/361.0/362.0/363.0/364.0/365.0/366.0/367.0/368.0/369.0/370.0/371.0/372.0/373.0/374.0/375.0/376.0/377.0/378.0/379.0/380.0/381.0/382.0/383.0/384.0/385.0/386.0/387.0/388.0/389.0/390.0/391.0/392.0/393.0/394.0/395.0/396.0/397.0/398.0/399.0/400.0/401.0/402.0/403.0/404.0/405.0/406.0/407.0/408.0/409.0/410.0/411.0/412.0/413.0/414.0/415.0/416.0/417.0/418.0/419.0/420.0/421.0/422.0/423.0/424.0/425.0/426.0/427.0/428.0/429.0/430.0/431.0/432.0/433.0/434.0/435.0/436.0/437.0/438.0/439.0/440.0/441.0/442.0/443.0/444.0/445.0/446.0/447.0/448.0/449.0/450.0/451.0/452.0/453.0/454.0/455.0/456.0/457.0/458.0/459.0/460.0/461.0/462.0/463.0/464.0/465.0/466.0/467.0/468.0/469.0/470.0/471.0/472.0/473.0/474.0/475.0/476.0/477.0/478.0/479.0/480.0/481.0/482.0/483.0/484.0/485.0/486.0/487.0/488.0/489.0/490.0/491.0/492.0/493.0/494.0/495.0/496.0/497.0/498.0/499.0/500.0/501.0/502.0/503.0/504.0/505.0/506.0/507.0/508.0/509.0/510.0/511.0/512.0/513.0/514.0/515.0/516.0/517.0/518.0/519.0/520.0/521.0/522.0/523.0/524.0/525.0/526.0/527.0/528.0/529.0/530.0/531.0/532.0/533.0/534.0/535.0/536.0/537.0/538.0/539.0/540.0/541.0/542.0/543.0/544.0/545.0/546.0/547.0/548.0/549.0/550.0/551.0/552.0/553.0/554.0/555.0/556.0/557.0/558.0/559.0/560.0/561.0/562.0/563.0/564.0/565.0/566.0/567.0/568.0/569.0/570.0/571.0/572.0/573.0/574.0/575.0/576.0/577.0/578.0/579.0/580.0/581.0/582.0/583.0/584.0/585.0/586.0/587.0/588.0/589.0/590.0/591.0/592.0/593.0/594.0/595.0/596.0/597.0/598.0/599.0/600.0/601.0/602.0/603.0/604.0/605.0/606.0/607.0/608.0/609.0/610.0/611.0/612.0/613.

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True TRCB 72 HC~SPEC3 3 8 Chef Base w 4 Drawers 115v 598 TRCB72HCSPEC3 restaurantandmore
 attachments file id 53691 |||

TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East
Terra Lane O Fallon, Missouri 63 ... Fax# 636 272-9471 www.truemfg.com Project
Name: Location: Item #: Model #: Model: Chef Base: **TRCB-72**-HC-SPEC3 Drawered
Refrigerator with Hydrocarbon Refrigerant Qty: AIA # SIS # **TRCB-72**-HC-S...
lang:en score:26 filesize: 417.74 K page_count: 2 document date: 2023-12-21

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Spec Sheet True TRCB 72 72" Chef Base w 4 Drawers 115v Restaurant And More Wholesale Supplies
Foodservice Equipment 598 TRCB72 restaurantandmore 2021 04 |||

TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East
Terra Lane O Fallon, Missouri 63 ... Parts Dept. Fax# 636 272-9471
www.truemfg.com Project Name: Location: Item #: Model #: Model: **TRCB-72** Chef
Base: Drawered Refrigerator Qty: AIA # SIS # **TRCB-72** True s refrigerated chef
bases...

lang:en score:26 filesize: 1023.86 K page_count: 2 document date: 2019-07-26

[\[pdf\]](#) Specifications

True® TRCB 72 Refrigerated Chef Base 3 8 W X 32 1 D 20 H B454780 GLOBALindustrial specsheet
globalindustrial site images Food Service |||

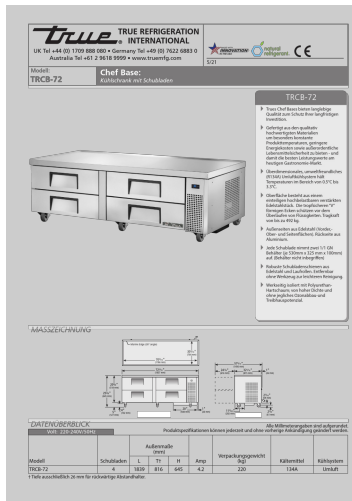
TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane O Fallon, Missouri
63366-4434 636 240-2400 Fax 636 272-2408 Toll Free 800 325-6152 Intl Fax# 001
636-272-7546 Parts Dept. 800 424-TRUE Parts Dept. Fax# 636 272-9471
www.truemfg.com Model: **TRCB-72** Chef Base: Drawered Refrigerator P...
lang:en score:26 filesize: 623.43 K page count: 2 document date: 2015-07-09

[\[pdf\]](#) Specifications

TRCB 72 indd dc2kentprodcontent blob core windows net specsheets ChefBases 1023 1 |||

TRUE REFRIGERATION INTERNATIONAL UK Tel 44 0 1709 888 080 Germany Tel 49 0 7622 6883 0 Australia Tel 61 2 9618 9999 www.truemfg.com 5/21 Model: **TRCB-72** Chef Base: Drawered Refrigerator **TRCB-72** True's refrigerated chef bases are designed with enduring quality that protects your long ter...

lang:en score:25 filesize: 770.5 K page count: 1 document date: 2021-05-17



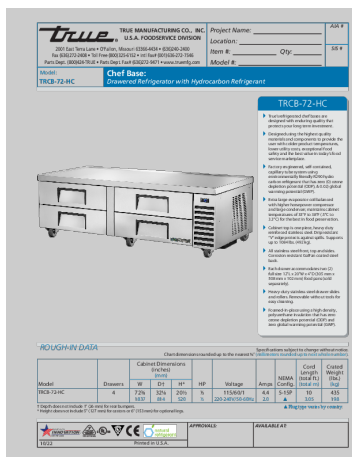
[\[pdf\]](#) User Manual Specifications

TRCB 72 Chef Base dc2kentprodcontent blob core windows net specsheets ChefBases 1023 3 |||

TRUE REFRIGERATION INTERNATIONAL UK Tel 44 0 1709 888 080 Germany Tel
49 0 7622 6883 0 Australia Tel 61 2 9618 9999 www.truemfg.com 5/21 Modell:

TRCB-72 Chef Base: Khlschrank mit Schubladen **TRCB-72** Trues Chef Bases bieten langlebige Qualitt zum Schutz Ihrer langfristigen Investition. ...

lang:de score:25 filesize: 361.16 K page_count: 1 document date: 2021-05-17



[\[pdf\]](#) Specifications

TRCB 72 HC Jeans Restaurant Supply prieš 1 dieną — 220 240V 50 60Hz 2 0 Δ 3 05 198 † Depth does not include 26 mm for rear bumpers * Height 5 127 castors or 6 153 jeansrs media wysiwyg SpecSheets True |||

TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East
Terra Lane O Fallon, Missouri 63 ... Parts Dept. Fax# 636 272-9471

www.truemfg.com Project Name: Location: Item #: Model #: Model: **TRCB-72-HC**
 Chef Base: Drawered Refrigerator with Hydrocarbon Refrigerant Qty: AIA # SIS #
 TRCB-7...

lang:en score:24 filesize: 810.41 K page count: 2 document date: 2023-02-28



[\[pdf\]](#) Guide

German Product Guide 2010 truemfg Literature |||

BER UNS Wir haben uns zum Ziel gesetzt, ein breites Angebot an

Gewerbekahlschrnke zu liefern, die di ... 37 TR1R-2HS 28 TR2R-4HS 28 TR3R-6HS
28 TR1RRI-1S 28 TRCB-36 28 TRCB-48 28 TRCB-52 28 TRCB-52-60 28 **TRCB-72**
28 TRCB-79 28 TRCB-79-86 28 TRCB-82 28 TRCB-82-84 28 TRCB-82-86 28 TRCB-
96 28 TRCB-110 28 TS...

lang:de score:23 filesize: 19.53 M page count: 48 document date: 2010-08-30

Fournir une large gamme de produits de réfrigération, surpassant les « Normes » de qualité et de conception en usage dans l'industrie.

- ## TRUE REFRIGERATION

- Entreprise familiale et autonome.
- Déterminée à fournir la meilleure qualité.
- Service de garantie et après-vente exemplaire.
- Traitement rapide et efficace des demandes sous garantie.
- Service à la clientèle, professionnel et convivial.
- Un grand inventaire de produits finis.
- Fabrication des pièces et produits assemblés en continu par l'entreprise.
- Croissance assurée par la recherche et le développement et non par des acquisitions.
- Développement de l'entreprise par le biais d'investissements dans de nouvelles installations et des technologies de fabrication ultramodernes.

Proporcionar una gran variedad de Productos de Refrigeración Comercial, los cuales exceden los estándares de diseño y calidad.

- ## TRUE REFRIGERATION

- Empresa Privada Operada por sus Propios Dueños.
- Estamos Comprometidos con la Calidad.
- Ofrecemos un Servicio y Seguimiento Ejemplar.
- Servicio al Cliente Profesional y Amigable.
- Rápida y Eficiente Respuesta a los Reclamos por Garantía.
- Extenso Inventario.
- Compromiso continuo en el uso de Partes y Productos Hechos en Casa.
- Compromiso de Crecimiento a través de Investigación y Desarrollo, no Adquisición.
- Somos una Empresa en Expansión que invertimos Capital en Nuevas Facilidades y lo último en Tecnología de Manufactura.



POWER IN DATA		Chassis dimensions rounded up to the nearest 1/8"						Specifications subject to change without notification (Specifications rounded up to the next whole number)		
Model	Drives	Cabinet Dimensions (inches)			HP	Voltage	Amps	NECA Config	Cord Length (ft.)	Crated Weight (lbs.)
		W	D ¹	H ²						
TRC6-72	4	72 1/2	32 1/8	30 1/8	3	115/50/1	9.9	5-15F	7	485
		18 1/8	9 1/8	18 1/8	3	250-240/50-1	4.2	A	2 1/4	220

¹ Top 6 does not include 1" clearance for cable management.
² Height does not include 1" clearance for cables and 1" clearance for optional legs.

▲ Plug type varies by country



lang:fr score:23 filesize: 19.43 M page_count: 48 document date: 2010-08-30

lang:es score:23 filesize: 19.41 M page_count: 48 document date: 2010-08-30

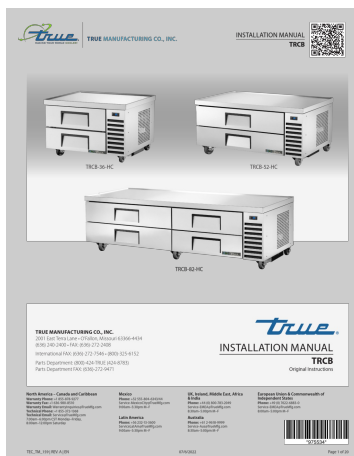
lang:en score:21 filesize: 1.05 M page count: 2 document date: 2020-05-11



[\[pdf\]](#) User Manual Borchure

Tssu 72 30M B St Manual Pdf True Tssu4812 Parts CompanyProfileBrochure SP dc2kentprodcontent blob core windows net literature 115vBrochures |||

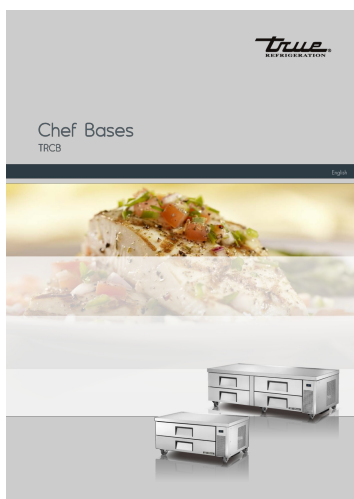
P O R T A F O L I O D E P R O D U C T O S T R U E M A N U F A C T U R I N G Introduccin e Historia..... 1, TWT-48-HC P O R T A F O L I O D E P R O D U C T O S T R U E M A N U F A C T U R I N G BASES REFRIGERADAS **TRCB-72** -- Bases Refrigeradas 14 Desde la izquierda: TRCB-52, TRCB-96 BASES REFRIGERADAS Los gab... lang:es score:20 filesize: 2.9 M page_count: 30 document date: 2019-07-08



[True Refrigeration TRCB Chef Base Installation Manual & Guide](#)

Official installation, operation, maintenance, and warranty manual for True Refrigeration TRCB Chef Base commercial refrigerators. Includes safety guidelines, electrical setup, cleaning procedures, and troubleshooting tips.

lang:en score:18 filesize: 3.52 M page_count: 20 document date: 2022-08-16



[\[pdf\]](#) Borchure

English Marketing Collateral Ad Sheets and Brochures True ChefBases EN dc2kentprodcontent blob core windows net literature 230v |||

Chef Bases TRCB English ENGLISH ENGLISH Contents 2 About True 4 Chef Bases The industry s mos ... motors Digital display Quality materials TRCB-52 Drawered Refrigerator 6 TRCB-36 TRCB-52-60 **TRCB-72** ENGLISH Chef Bases TRCB: Refrigerated Chef Bases Model Drawers Pans per Drawer* Dime...

lang:en score:16 filesize: 2.23 M page_count: 12 document date: 2020-07-01

Шеф-базы True (серия TRCB)

Гарантия 5 лет

ПОДДЕРЖКА
Все оборудование True имеет гарантию 5 лет на запчасти и работу. Мы обеспечиваем послепродажное обслуживание и техническую поддержку для наших клиентов по всей России и странам СНГ.

ЭНЕРГОЭФФЕКТИВНОСТЬ
Выбор энергоэффективного оборудования. Вы тем самым снижаете потребление электроэнергии и следовательно, сокращаете свои текущие расходы.

НАТУРАЛЬНЫЙ ХЛАДАГЕНТ
Использование натуральных хладагентов позволяет минимизировать воздействие на окружающую среду, а также обеспечивает более быстрое восстановление температуры наруду от заморозки, сокращая потребление электроэнергии.

ТЕМПЕРАТУРА
Оборудование True стабильно поддерживает беспроблемный уровень температуры хранения даже в самых сложных условиях. В результате процесс оттаивания из-за порчи продуктов сводится к минимуму.

Шеф-базы True серии TRCB - это идеальное решение для оптимизации рабочего пространства на кухне, небольшого размера. На столешнице можно разместить любое настольное тепловое оборудование, а в гостинораспределенных ящиках - хранить ингредиенты. Удобный доступ к основным ингредиентам экономит время поваров, не трогая его на перемещение по кухне от зоны холодильников до зоны готовки.

ПРЕИМУЩЕСТВА:

- 1-3 секции по 2 ящика на ящик
- столешница изготовлена из нержавеющей нержавеющей стали с бортиком по периметру
- столешница выдерживает вес оборудования до 900 кг (в зависимости от модели)
- столешница защищена от попадания влаги, также образки не пропускают паров изнутри
- температура хранения от 0,5°C до 3,3°C
- прочные износостойкие направляющие для ящиков
- корпус из нержавеющей стали

FoodEq

Официальный дистрибутор True Refrigeration в России

ООО «ФудЭкватор», 101037 Москва, ул. Мясницкая, д. 43, стр. 2

т. +7 (495) 224-19-00
e. info@foodeq.ru
www.foodeq.ru

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64 VRyabova SPecialiST RePack Шеф базы True серия TRCBШеф серии TRCB это идеальное решение для оптимизации рабочего пространства на кухнях 72 Исполнение 2 ящика 4 ящикаTrue Seriescookpro kz upload iblock 89e Series |||

- True TRCB True 5 . . . , . . . GN 1/6 TRCB-52 2 1318 816 645 280 3 GN 1/1 TRCB-52-60 2 1524 816 645 280 3 GN 1/1 **TRCB-72** 4 1839 816 645 425 2 GN 1/1 , ,

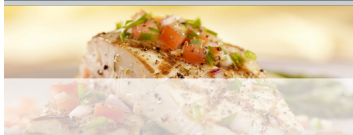
- GN TRCB-96 4 2426 816 645 589 3 GN 1/1 ...

lang:nl **score:15** filesize: 379.32 K page_count: 2 document date: 2021-05-18

True

Chef Bases
TRCB

English




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Chef Bases EN truemfg Literature |||

Chef Bases TRCB English ENGLISH ENGLISH Contents 2 About True 4 Chef Bases The industry s most ... motors Digital display Robust components TRCB-52 Drawered Refrigerator 6 TRCB-48 TRCB-52-60 **TRCB-72** Chef Bases TRCB: Refrigerated Chef Bases Model TRCB-36 Drawers 2 Pans per Drawer* 1 x ...

lang:en **score:13** filesize: 2.26 M page_count: 7 document date: 2014-12-03

True

Bases Refrigeradas
TRCB

Spanish




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Bases Refrigeradas ChefBases SP dc2kentprodcontent blob core windows net internationalliterature |||

Bases Refrigeradas TRCB Espaol ESPAOL ESPAOL Tabla de Contenido 2 Acerca de True 4 Bases Refrig ... eficientes temperatura digital robustos TRCB-52 Refrigerador con Gavetas 6 TRCB-36 TRCB-52-60 **TRCB-72** ESPAOL Bases Refrigeradas TRCB: Bases Refrigeradas Modelo Gavetas Insertos por Gaveta...

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Chef Bases SP truemfg Literature |||

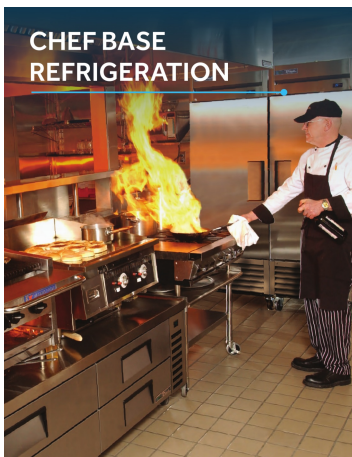
Bases Refrigeradas TRCB Espaol ESPAOL ESPAOL Tabla de Contenido 2 Acerca de True 4 Bases Refriger ... eficientes temperatura digital robustos TRCB-52 Refrigerador con gavetas 6 TRCB-48 TRCB-52-60 **TRCB-72** Bases Refrigeradas TRCB: Bases Refrigeradas Modelo TRCB-36 Gavetas 2 Insertos por Gave...
lang:es **score:13** filesize: 2.29 M page_count: 7 document date: 2014-12-03



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Bases Refrigeradas ChefBases SP dc2kentprodcontent blob core windows net literature 230v |||

Bases Refrigeradas TRCB Espaol ESPAOL ESPAOL Tabla de Contenido 2 Acerca de True 4 Bases Refrig ... eficientes temperatura digital robustos TRCB-52 Refrigerador con Gavetas 6 TRCB-36 TRCB-52-60 **TRCB-72** ESPAOL Bases Refrigeradas TRCB: Bases Refrigeradas Modelo Gavetas Insertos por Gaveta...
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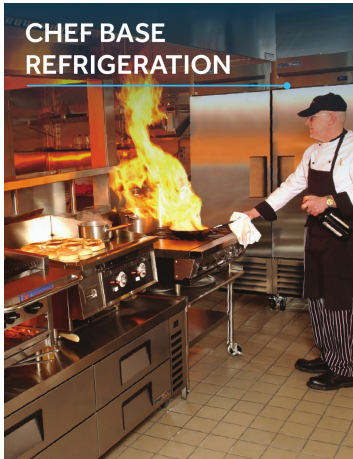


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CHEF BASE REFRIGERATION 24 янв 2025 г — Refrigerators maintain cold 33°F to 38°F 0 5°C 3 3°C product temperatures Automatic defrost system on freezer models time initiated Chef Base truemfg 01 |||

CHEF BASE REFRIGERATION Chef Base TRCB CHEF BASE CHEF BASE -SPEC3 SERIES REFRIGERATORS Solid Drawers 18 gauge stainless steel top is insulated to eliminate heat transfer to interior of cabinet Front breathing Recessed door handles **TRCB-72-HC** Exterior digital temperature control and displ...

lang:en **score:13** filesize: 673.96 K page_count: 4 document date: 2025-01-20



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Chef Base truemfg 2025 02 |||

CHEF BASE REFRIGERATION Chef Base TRCB CHEF BASE CHEF BASE -SPEC3 SERIES REFRIGERATORS Solid Drawers 18 gauge stainless steel top is insulated to eliminate heat transfer to interior of cabinet Front breathing Recessed door handles **TRCB-72**-HC Exterior digital temperature control and displ...

lang:en score:13 filesize: 636.84 K page_count: 4 document date: 2025-02-03



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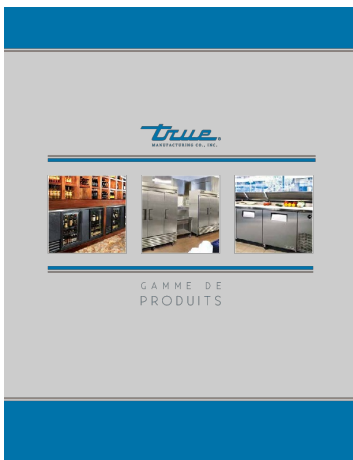
Proud to be made in the USA FOR OVER 70 YEARS True s Founders Frank Trulaske Jr Robert Sr Art In 1945 Bob along with his father and later View Product Portfolio truemfg getmedia d7186764 3968 4833 a043 6726d56df318 aspx |||

PRODUCT PORTFOLIO T R U E M A N U F A C T U R I N G Introduction

History..... that run front to back for easy access to food product.

CHEF BASES 16 From Left: TRCB-52, TRCB-96 **TRCB-72** -- Refrigerated Chef Base From Top: TRCB-79-86, TRCB-48, TRCB-52 Refrigerated Chef Bases PR...

lang:en score:12 filesize: 4.98 M page_count: 17 document date: 2017-02-01



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GAMME DE PRODUITS T R U E M A N U F A C T U R I N G Introduction et histoire..... TUC-27-HC-SPEC1, TWT-48-HC GAMME DE PRODUITS T

R U E M A N U F A C T U R I N G BASES RFRIGRES **TRCB-72** -- Bases rfrigres 14

De gauche droite: TRCB-52, TRCB-96 BASES RFRIGRES POUR CHEFS Les m...

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