**ROUGH-IN DATA**

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/4" (millimeters rounded up to next whole number).

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Shelves</th>
<th>Pans (top)</th>
<th>Cabinet Dimensions (Inches) (mm)</th>
<th>Voltage</th>
<th>Amps</th>
<th>NEMA Config.</th>
<th>Cord Length (total ft.) (total m)</th>
<th>Grated Weight (lbs.) (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>TSSU-60-12</td>
<td>2</td>
<td>4</td>
<td>12</td>
<td>L 60% 1534</td>
<td>Df 30% 766</td>
<td>H* 36% 934</td>
<td>1/4 115/60/1</td>
<td>230-240/50/1</td>
<td>7.8 2.13</td>
</tr>
</tbody>
</table>

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

**True's Salad/Sandwich Units**
- Designed with enduring quality that protects your long term investment.
- Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (5°C to 5°C).
- Complies with and listed under ANSI/NSF-7-1997-6.3.
- All stainless steel front, top and ends. Matching aluminum finished back.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- 11 1/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- Heavy duty PVC coated wire shelves.
- Foam-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
TRUE FOOD SERVICE EQUIPMENT, INC.

Model: TUC-67

Deep Undercounter: Solid Door Refrigerator

TUC-67

- True's deep undercounter units feature the combined advantage of undercounter placement with deeper refrigerated storage.
- 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).
- All stainless steel front, top and ends. Matching aluminum finished back.
- Heavy duty PVC coated wire shelves.
- Foam-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Shelves</th>
<th>Cabinet Dimensions (inches) (mm)</th>
<th>LP</th>
<th>DL</th>
<th>H*</th>
<th>HP</th>
<th>Voltage</th>
<th>Amps</th>
<th>NEMA Config.</th>
<th>Cord Length (total ft.)</th>
<th>Crated Weight (lbs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUC-67</td>
<td>2</td>
<td>4</td>
<td>67 1/4 1709 32 3/4 920 29 3/4 756 1/8</td>
<td>115/60/1 230-240/50/1</td>
<td>5.1</td>
<td>3.9</td>
<td>5-15P</td>
<td>7</td>
<td>2.13</td>
<td>375</td>
<td>171</td>
<td></td>
</tr>
</tbody>
</table>

† Depth does not include 1" (26 mm) for rear and 1/4" (7 mm) for front bumpers.
* Height does not include 6 1/4" (159 mm) for casters or 6" (153 mm) for optional legs.

Specifications subject to change without notice.

Printed in U.S.A.
Standard Features

- Available in 18", 24", 36", 48", 60" and 72" widths
- 30,000 BTU (NAT or LP) burner per 12" Thermostatic Models
- 20,000 BTU (NAT or LP) burner per 12" Manual Models
- Electronic spark ignition (battery)
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- 1" thick polished rolled steel plate
- 5" high rear and 4" side splash guards
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- Exclusive "NO COLD" Zone - Uniform heat distribution across surface
- Each burner equipped with runner tube
- Grease drawers with large capacity
- Fully welded griddle plate with protected exhaust vent

Standard Features of Thermostatic Griddle Models

- "Insta-on" thermostatic controls for precise settings between 200°F and 400°F
- Imbedded load sensing thermostat
- Flame failure safety device

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, sides and vent are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and 4" side splash.

Griddle Plate: 18", 24", 36", 48", 60", 72" wide unit with one 30,000 BTU (NAT or LP) burners every 12" on thermostatic models and one 20,000 BTU (NAT or LP) burners every 12" on manual models. Fully welded, 1" thick polished steel griddle plate with side splash guards, and grease drawer.

Griddle Controls: Independent, "Insta-on" thermostatic controls with uniform temperature range of 200°F to 400°F. (Thermostatic models ONLY)

Legs: Stainless steel 4" adjustable legs.

Gas Heat Control System: Each foot of griddle is heated by a "U" shaped burner. Each burner is controlled by a thermostatic control. For safety, each pilot has a flame failure device. A 3/4" rear gas connection is standard. Units over 48" wide are constructed of two bodies. (Thermostatic models ONLY)
Standard Features
- Available in 12", 24", 36", 48", and 60" widths
- 20,000 BTU (NAT or LP) stainless steel burner per 6"
- Stainless steel front and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- Cast iron radiants
- 3/4" rear gas connection and pressure regulator
- 5" high rear and side splash guards
- Field convertible from radiant to briquette cooking
- Two-position, two sided cooking grids
- 4" Spatula width grease trough
- Wide or narrow branding grates
- Stainless steel, full width crumb tray
- One year limited Parts and Labor Warranty
- HDCL units come standard with lava briquettes

Radiant Models:
- HDC-12, HDC-24, HDC-36, HDC-48, HDC-60

Briquette Models:
- HDCL-12, HDCL-24, HDCL-36, HDCL-48, HDCL-60

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front and sides are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and side splash.

Charbroiler: 12", 24", 36", 48" and 60" (available in radiant or lava). Stainless steel, 20,000 BTU (NAT or LP) burners every 6". Removable two-sided cast-iron grates. Field convertible from radiant to briquette.

Gas Heat Control System: Each straight burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner. A 3/4" rear gas connection is standard.

Legs: Stainless steel 4" adjustable legs.
The Rankin-Delux RDCO-32 thermostatically controlled convection oven is designed to do the job of a full-sized convection oven. It quickly and evenly cooks breads, pastry, croissants, cookies, fish, lobster, steak, and much more. This compact oven is designed to be installed on either a countertop, optional stand or bottom shelf.

Built for versatility, it easily accommodates a full-size sheet pan with two rack positions. An optional kit allows two RDCO-32 ovens to be stacked. And, like all Rankin-Delux gas cooking equipment the oven incorporates a tradition of quality, engineering and value.

STANDARD FEATURES INCLUDE:
• Compact Design – Easily installed on a countertop, top or bottom shelf of a Rankin-Delux stand.
• High Performance Capacity – Accomodates a single full-size sheet pan and offers two rack positions.
• Optional Stacking Kit – Creates a space-saving two oven system.
• Electronic Ignition System – No standing pilot: provides 100% safety. Burner “ON” indicator light.
• Stainless Steel Oven Interior – For durability and ease in cleaning.
• Electric Thermostat – Adjustable from 150°F to 500°F.
• Fast heat up and recovery.
• 1 Hour Manual Timer.

RANKIN-DELUX, INC.
3245 CORRIDOR DRIVE
EASTVALE, CA 91752 U.S.A.

T: (951) 685-0081  F: (951) 685-0084
WEBSITE: WWW.RANKINDELUX.COM
POWERFRY5™ 1VK45 SERIES
FREE STANDING GAS FRYER

1VK45A: Solid state analog knob control behind the door. Accurate temperature control 200° to 390°F. User selectable fat melt modes. Electronic ignition.


STANDARD FEATURES
- 70,000 BTU/hr input.
- Maintains idle temperature setting with only 4,251 BTU/hr to save energy.
- Energy saving SoftStart™ ignition system extends oil life while requiring lower BTU's.
- Energy efficient FivePass™ heat transfer system yielding 66% cooking and 78% thermal efficiency.
- Stainless steel fry tank, 45 - 50 lb capacity. Includes 10 year limited tank warranty.
- 1¼" full port ball type drain valve.
- Stainless steel cabinet.
- Set of four 6" adjustable (2 locking) casters.
- Twin fry baskets with plastic coated handles.
- Hi-limit shut-off.
- Electronic matchless ignition.
- Tank brush and clean-out rod.
- One year limited parts and labor warranty.

ACCESSORIES
- FRYMATE-VX15 add-on frymate.
- Stainless steel tank cover – doubles as a work surface top.
- Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included).
- Single large basket – 13”w x 13¾”d x 5½”h.
- Set of twin baskets – 6½”w x 13¼”d x 6”h.
- ¾” Flexible gas hose with quick disconnect.
- 10” high stainless steel removable splash guard.

OPTIONS
- Second year extended limited parts and labor warranty

SPECIFICATIONS
45 - 50 lbs. capacity free standing gas fryer, Vulcan Model No. (1VK45A) (1VK45D) (1VK45C), 70,000 BTU/hr. input. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with FivePass™ heat transfer system yielding 66% cooking and 78% thermal efficiency and "V" shaped cold zone. SoftStart™ ignition system using 35,000 BTU/hr. to extend oil life during start up. Idle rate of 4,251 BTU/hr. to maintain cooking temperature. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. Solid state analog knob control, digital, or programmable computer control systems all standard with electronic matchless ignition. Tank brush and clean-out rod included.

Overall dimensions:
15½"w x 30¼"d x 47¾"h. Working height 36¾".
CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING
- Natural Gas.
- Propane Gas.

SPECIFY ALTITUDE
The 1VK45 Series fryer does not require any special adjustments for varying altitudes ranging from 0 - 10,000 feet for either Natural or Propane gas.