| TRUE MANUFACTURING<br>U.S.A. FOODSERVICE D<br>2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2<br>Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272<br>Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.true<br>Model:<br>TUC-27D-2-LP-HC<br>Undercounter:<br>Low Profile Drawered Ref | 400<br>-7546 Ite<br>emfg.com Mc | cation:<br>m #:<br>odel #:                  | Qty:<br>on Refrigerant   | AIA #   |
|--|---------------------------------|---|--|---|
|  |                                 |   | <ul> <li>True's undercounter units ar with enduring quality that p your long term investment.</li> <li>Designed using the highest materials and components t provide the user with colder temperatures, lower utility of exceptional food safety and best value in today's food see marketplace.</li> <li>"Low Profile" models are dest to slide easily under custom countertops.</li> <li>1½" (39mm) diameter dual castors. 31%" (810 mm) wo height.</li> <li>Factory engineered, self-corr capillary tube system using environmentally friendly R2<sup>1</sup> carbon refrigerant that has a zozone depletion potential (0 three (3) global warming po (GWP).</li> <li>Oversized, factory balanced, refrigeration system holds 3 (.5°C to 3.3°C).</li> </ul> | e designed<br>rotects<br>quality<br>o<br>product<br>osts,<br>the<br>rrvice<br>signed<br>built<br>swivel<br>rk surface<br>ntained,<br>90 hydro<br>rero (0)<br>DDP), &<br>tential |
| ADA & Low Profile Comparison   | dual s                          | " diameter<br>swivel castors<br>LP" models. | <ul> <li>Corrosion resistant GalFan coback.</li> <li>Attractive, clear coated alum Stainless steel floor with cow</li> <li>Each drawer accommodates full size 12L "x 20"W x 6"D (3 x 508 mm x 153 mm) food p separately).</li> <li>Foamed-in-place using a hig polyurethane insulation tha ozone depletion potential (0 zero global warming potent</li> </ul>  | oated steel<br>ninum liner.<br>ed corners.<br>s one (1)<br>05 mm<br>an (sold<br>yh density,<br>t has zero<br>DDP) and   |

# ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

|   |         | Cabinet Dimensions<br>(inches)<br>(mm) |       | Counter |        |     |              | NEMA          | Cord<br>Length<br>(total ft.) | Crated<br>Weight<br>(lbs.) |      |
|---|---------|--|-------|---------|--------|-----|--------------|---------------|-------------------------------|----------------------------|------|
| Model   | Drawers | L                                      | D†    | H*      | Height | HP  | Voltage      | Amps          | Config.                       | (total m)                  | (kg) |
| TUC-27D-2-LP-HC   | 2       | 275⁄8                                  | 301⁄8 | 29¾     | 31%    | 1⁄6 | 115/60/1     | 2.0           | 5-15P                         | 7                          | 210  |
|   |         | 702                                    | 766   | 756     | 810    | 1⁄4 | 230-240/50/1 | 1.8           |                               | 2.13                       | 96   |
| † Depth does not include 1" (26 mm) for rear bumpers. ▲ Plug type |         |  |       |         |        |     |              | type varies b | y country.                    |                            |      |

† Depth does not include 1" (26 mm) for rear bumpers. \* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

| INTROVATION COURS CECONATURAL REFIGERANT. | APPROVALS: | AVAILABLE AT: |
|---|------------|---------------|
| 6/18-A Printed in U.S.A.                  |            |               |

### Model:

# TUC-27D-2-LP-HC

## **Undercounter:** Low Profile Drawered Refrigerator with Hydrocarbon Refrigerant



## STANDARD FEATURES

#### DESIGN

- True's undercounters are designed with enduring quality and value that protects your long term investment. Our commitment to using the highest quality materials and oversized refrigeration ensures exceptional food preservation.
- "Low Profile" models are designed to slide easily under custom built countertops.

#### **REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

#### **CABINET CONSTRUCTION**

 Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- <sup>11</sup>/<sub>2</sub>" (39mm) diameter dual swivel castors permit easy placement. 3<sup>17</sup>/<sub>8</sub>" (810 mm) work surface height.

#### DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure 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.

#### DRAWER PAN CAPACITY

 Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

#### **MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

#### **ELECTRICAL**

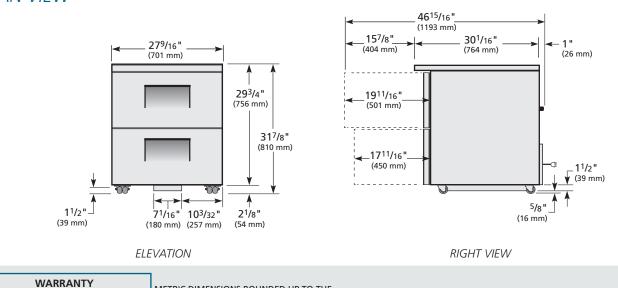
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1 NEMA-5-15R

#### **OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 5" (127 mm) diameter stem casters.
- □ Single overshelf.
- Double overshelf.
- □ Stacking collar.
- 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- □ Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- □ ADA compliant models with 34" (864 mm) work surface height.



| WARRANTY   | METRIC DIMENSIONS ROUNDED UP TO THE |      |                 |           |          |         |          |      |
|--|-------------------------------------|------|-----------------|-----------|----------|---------|----------|------|
| Three year warranty on all parts<br>and labor and an additional 2 year | NEAREST WHOLE MILLIMETER            | //Oh | Model           | Elevation | Right    | Plan    | 3D       | Back |
| warranty on compressor.  | SPECIFICATIONS SUBJECT TO CHANGE    | KCL  | TUC-27D-2-LP-HC | TFQY105E  | TFQY1055 | TFQY05P | TFQY1053 |      |
| (U.S.A. only)  |                                     |      |                 |           |          |         |          |      |

#### **TRUE MANUFACTURING CO., 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 • www.truemfg.com

# PLAN VIEW