		AIA #
TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION	Project Name: Location:	_
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	Item #: Qty: Model #:	
Model: Undercounter:	rator with Hydrocarbon Refrigerant &	₽ & Spec
	 True's undercounter units are enduring quality that protect investment. Designed using the highest of and components to provide to colder product temperatures, costs, exceptional food safety value in today's food service in Factory engineered, self-cont tube system using environme R290 hydro carbon refrigeram (0) ozone depletion potential (3) global warming potential 3" (77 mm) diameter stem car 34" (864 mm) work surface he with the Americans with Disa (ADA) requirements. High capacity, factory balance system that maintains cabine of 33°F to 38°F (.5°C to 3.3°C) food preservation. Stainless steel front, countert back. Interior - Stainless steel liner. floor with coved corners. Heavy duty 16 gauge top and crawers. Lifetime guaranteed heavy du working spec door handle. Counter-Top front is flush wit drawers. Electronic temperature contra display. 	e designed with s your long term he user with lower utility and the best marketplace. ained, capillary entally friendly that has zero (ODP), & three (GWP). stors standard. eight. Complies bilities Act ed refrigeration t temperatures for the best in op, sides, and Stainless steel d 20 gauge uty all metal h front of

- Each drawer accommodates one (1) full size 12L "x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

▲ Plug type varies by country.

Spec Series® logo.

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 (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Drawers	W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TUC-27D-2-ADA-HC~SPEC1	2	275⁄8	291⁄8	29¾	1⁄6	115/60/1	2.0	5-15P	7	210
		702	740	756	1⁄4	230-240/50/1	1.8		2.13	96

בזובק.

† Depth does not include 1½" (39 mm) for drawer handles.
† Depth does not include 1" (26 mm) for rear bumpers.
*Height does not include 4" (102 mm) for castors.

INTRE USA	APPROVALS:	AVAILABLE AT:
6/18-A Printed in U.S.A.		

Model:

Undercounter:

TUC-27D-2-ADA-HC~SPEC1

ADA Compliant Drawered Refrigerator with Hydrocarbon Refrigerant & Spec Package 1



STANDARD FEATURES

DESIGN

- True's undercounter units are designed with enduring quality that protects your long term investment.
- 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), & three (3) global warming potential (GWP).
- Energy efficient, 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, sides, and back.
- Interior Stainless steel 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).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disablities Act (ADA) requirements.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- 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.
- 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.

- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of drawers.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

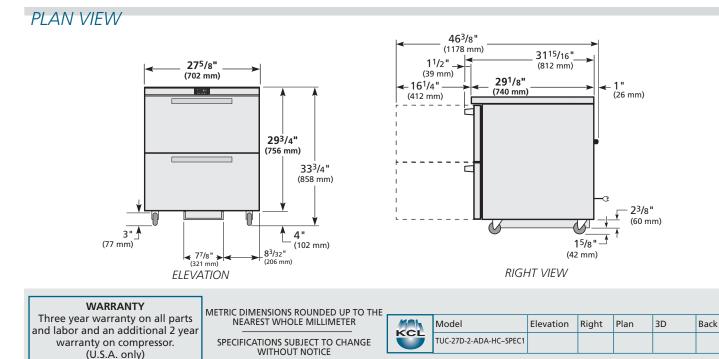
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

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

- □ 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.
- Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- Low profile models with 31⁷/₈" (810 mm) work surface height.



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