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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.	(total m)	(kg)
TUC-27D-2-LP-HC~SPEC1	2	275⁄8	291⁄8	29¾	1⁄6	115/60/1	2.0	5-15P	7	N/A
		702	740	756	1⁄4	230-240/50/1	1.8		2.13	N/A
† Depth does not include 1½" (39 mm, † Depth does not include 1" (26 mm) fe * Height does not include 6¼" (159 mm	or rear bumpers.		for option	al legs.				▲ Plug	g type varies b	by country.

	CEO natural refrigerant.	APPROVALS:	AVAILABLE AT:
6/18-A	Printed in U.S.A.		

Model:

Undercounter:

Low Profile Drawered Refrigerator with Hydrocarbon Refrigerant & Spec Package 1



STANDARD FEATURES

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

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).
- 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.

warranty on compressor.

(U.S.A. only)

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).
- 1½" (39mm) diameter dual swivel castors permit easy placement. 3 ½" (810 mm) work surface height.

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.

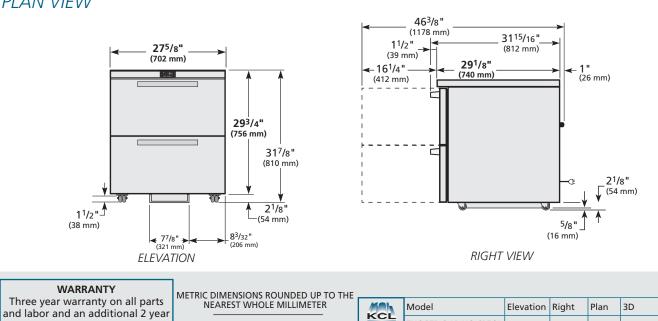


OPTIONAL FEATURES/ACCESSORIES

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.
- □ ADA compliant models with 34" (864 mm) work surface height.

Back



TRUE MANUFACTURING CO., INC.

SPECIFICATIONS SUBJECT TO CHANGE

WITHOUT NOTICE

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

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

PLAN VIEW