	TRUE MAI TRUE MAI U.S.A. Fo Ne • O'Fallon, Missouri 63360	NUFACTURING CO., INC DODSERVICE DIVISION 6-4434 • (636)240-2400	Project Name: Location: Item #:				AIA #
	Toll Free (800)325-6152 • Int	l Fax# (001)636-272-7546 72-9471 • www.truemfg.com	Model #:				
Model: TUC-27-HC	Undercour						
					TUC	-27-H	С
				de tha	signed wit	counter unit th enduring 5 your long t	quality
Γ				qu to pro co: an	ality mate provide th oduct tem sts, except	ing the high rials and cou ne user with peratures, lo cional food s value in too etplace.	mponents colder ower utility afety
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				frie sys	endly force	ent, environ ed-air refrige s 33°F to 38°	eration
				en		steel front, t ion resistant back.	
	O me	Theur	ST.F	alu		active, clear ner. Stainles: orners.	
		Addition Action			avy duty f elves.	PVC coated	wire
		7.		de tha po	nsity, poly at has zerc tential (OI	place using a purethane in ozone dep OP) and zero tential (GWP	sulation etion global
ROUGH-IN DAT	ΓΛ						
	~	Chart dimensions rou	nded up to the nearest ½	Specificat (millimete	tions subjections rounded	ct to change w up to next w	vithout noti hole numb
		Cabinet Dimensions				Cord	Crated

			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)		
Model	Doors	Shelves	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)	
TUC-27-HC	1	2	275⁄8	301⁄8	29¾	1⁄6	115/60/1	2.0	5-15P	7	195	
			702	766	756	1⁄6	220-240V/50-60Hz	0.8		2.13	89	

▲ Plug type varies by 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.

	APPROVALS: AVAILABLE AT:
10/21 Printed in U.S.A.	

Model: TUC-27-HC

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

 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 and ends. Corrosion resistant GalFan coated steel back.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves. Top shelf is 23 ¼ "L x 19 ¼ "D (591 mm x 489 mm), bottom shelf is 23 ¼ "L x 13 ¾ "D (591 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

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

ELECTRICAL

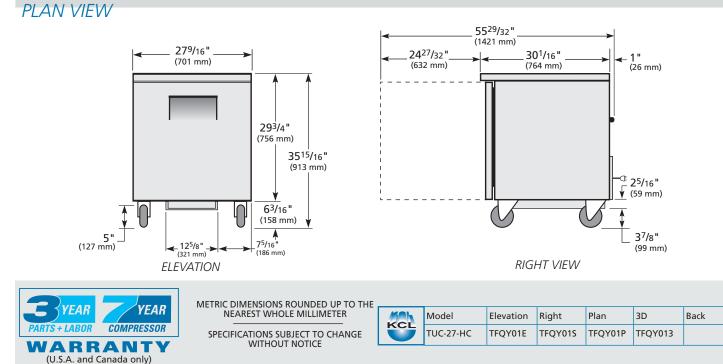
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1 NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 220-240V/50-60Hz

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2½" (64 mm) diameter castors.
- Barrel lock (factory installed).
- □ Single overshelf.
- Double overshelf.
- □ TUC-27 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).
- ADA compliant models with 34" (864 mm) work surface height.



TRUE MANUFACTURING CO., INC.

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