

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest ¹/₈" (millimeters rounded up to next whole number).

▲ Plug type varies by country.

		Cabinet Dimensions (inches) (mm)		Counter				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Drawers	L	D†	H*	Height	HP	Voltage	Amps	Config.	(total m)	(kg)
TUC-27D-2-LP-HC	2	27⁵⁄8 702	30½ 766	29¾ 756	31% 810	1⁄6 1⁄4	115/60/1 230-240/50/1	2.0 1.8	5-15P	7 2.13	210 96
		702	700	/50	010	74	250-240/50/1	1.0		2.15	90

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 61/4" (159 mm) for castors or 6" (153 mm) for optional legs.

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6/16 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. Matching aluminum finished back.

warranty on compressor. (U.S.A. only)

RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages fo units installed in non-commercial foodservice or residential applications

- 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).
- ¹¹/₂" (39mm) diameter dual swivel castors permit easy placement. 3¹⁷/₈" (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

NEAREST WHOLE MILLIMETER

WITHOUT NOTICE

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

ELECTRICAL

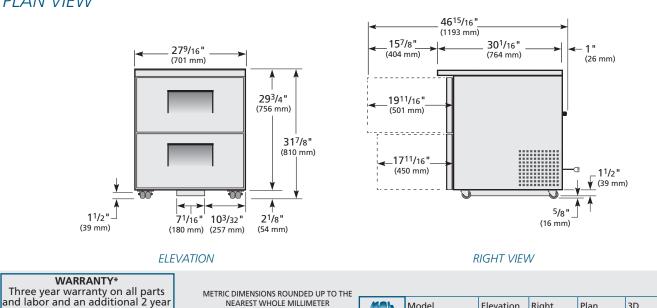
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1 NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

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

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



METRIC DIMENSIONS ROUNDED UP TO THE Flevation Right Plan 3D Back Model KC SPECIFICATIONS SUBJECT TO CHANGE TUC-27D-2-LP-HC TFQY105E TFQY105S TFQY05P TFQY1053

TRUE FOOD SERVICE EQUIPMENT

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PLAN VIEW