

TUC-27D-2-HC

True's undercounter units are designed with enduring quality that protects your long term investment. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. 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, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Attractive, clear coated aluminum liner. Stainless steel floor with coved corners. Front breathing. 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).