

TUC-27F-FLX-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), & 0.02 global warming potential (GWP). High capacity, factory balanced refrigeration system that maintains cabinet temperatures of -10°F to 38°F (-23.3°C to 3.3°C) for the best in food preservation. Self-Cleaning RCU Technology eliminates the need for cleaning of condenser coil, reduces energy consumption and helps maintain the coldest temperature and freshest product. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. Front breathing. Heavy duty PVC coated wire shelves. Automatic defrost system time-initiated, time-terminated.