Tru		RUE MAN U.S.A FO			-		oject Name: _ ocation:				AIA #
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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com					Ite	em #: lodel #:		Qty:_		SIS #	
Model: TUC-27F-HC		ercoun Door Fre		vith H	ydroca	rbor	n Refrigerant				
									TUC-	27F-H	С
							/	desi	gned with	unter units a enduring qu ong term inv	ality that
Γ	0							mat prov tem exce best	erials and o vide the use peratures, eptional foo	g the highest components er with colde lower utility o od safety and oday's food se	to r product costs, I the
			J					cap env carb ozo	illary tube s ironmental oon refriger ne depletic	eered, self-con system using lly friendly R2 rant that has on potential (rming potent	90 hydro zero (0) ODP), &
								frier syst	ndly forced em holds - ed for both	it, environme -air refrigerat 10°F (-23.3°C) 1 frozen foods	ion Ideally
								Cori	tainless ste rosion resis I back.	eel front, top tant GalFan d	and ends. coated
								alur		ctive, clear co r. Stainless ste mers.	
							d.		nt breathin	-	
		0		FREEZER						C coated wire rost system ti	
				-						terminated.	ala alamaitur
			-		Ø			poly ozo	vurethane i ne depletic	ce using a hig nsulation that on potential (rming potent	it has zero ODP) and
ROUGH-IN DAT	TA		(Chart dim	ensions ro	ounded	up to the nearest 1/8" (t to change w up to next wh	
	Cabi		Cabin	oinet Dimensions (inches) (mm)						Cord Length	Crated Weight
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	NEMA Config.	(total ft.) (total m)	(lbs.) (kg)
TUC-27F-HC	1	2	275⁄8 702	301⁄8 766	29¾ 756	1⁄4 1⁄4	115/60/1 220-240V/50-60Hz	2.3 1.3	5-15P	10 3.05	190 87

† 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.

INTE USA	APPROVALS:	AVAILABLE AT:
10/24 Printed in U.S.A.		

▲ Plug type varies by country.

Model: TUC-27F-HC

Undercounter: Solid Door Freezer 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), & 0.02 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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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.
- Automatic defrost system time-initiated, time-terminated.

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 swings within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Barrel locks standard.
- Field reversing hinge

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

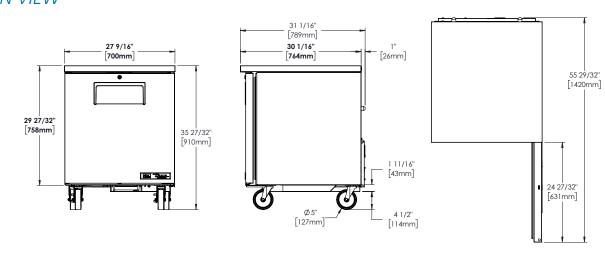
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

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

- □ 6" (153 mm) standard legs.
- \square 6" (153 mm) seismic/flanged legs.
- \Box 2 ½" (64 mm) diameter castors.
- □ 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.
- □ SPEC3 package.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.



NSIONS ROUNDED UP TO THE							
ST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
TIONS SUBJECT TO CHANGE	KCL	TUC-27F-HC					

TRUE MANUFACTURING CO., INC.

METRIC DIMEN NEARES SPECIFICATI

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PLAN VIEW