

# TRUE FOOD SERVICE EQUIPMENT, INC.

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 Project Name: \_\_\_\_\_ Location: \_\_\_\_\_

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Location:		
Item #:	Qty:	SIS #

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Model #:

Model	
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TUC-27-LP-HC~SPEC1

**Undercounter:** 

Low Profile Solid Door Refrigerator with Hydrocarbon Refrigerant & Spec Package 1



# 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)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W	D†	H*	ΗP	Voltage	Amps	Config.	(	(kg)
TUC-27-LP-HC~SPEC1	1	2	275⁄8	291⁄8	29¾	1⁄6	115/60/1	2.0	5-15P	7	185
			702	740	756	1⁄4	230-240/50/1	1.8		2.13	84

† Depth does not include 11/2" (39 mm) for door handle.

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

\* Height does not include 21/8" (54 mm) for castors.

INTRE USA	APPROVALS:	AVAILABLE AT:
4/17 Printed in U.S.A.		

#### Model:

## TUC-27-LP-HC~SPEC1

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# STANDARD FEATURES

#### DESIGN

- True's undercounter's 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).
- 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 located in back, slides out for easy maintenance.

#### **CABINET CONSTRUCTION**

 Exterior - stainless steel front, top, sides, and back.

- Interior Stainless steel 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).
- 1½" (39 mm) diameter dual swivel castors permits easy placement. 31%" (810 mm) work surface height.

#### DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Positive seal self-closing door with 90° stay open feature. Door swings 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 23 ¼"L x 16"D (591 mm x 407 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.

- Heavy duty 16 gauge top and 20 gauge door.
- Counter-Top front is flush with front of door.
- Electronic temperature control with digital display.
- Spec Series® logo.
- NSF/ANSI Standard 7 compliant for open food product.

## ELECTRICAL

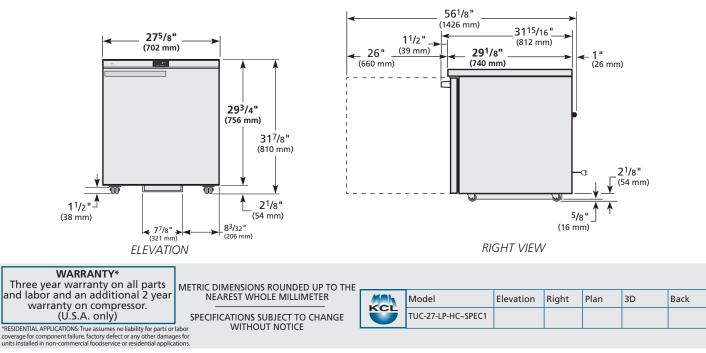
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



## **OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- □ 230 240V / 50 Hz.
- Additional shelves.
- □ 30" (762 mm) deep, ½" thick (13 mm), white polyethylene cutting board.
- □ 30" (762 mm) deep, ½" thick (13 mm), composite cutting board.
- Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- □ ADA compliant models with 34" (864 mm) work surface height.



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PLAN VIEW