



TRUE MANUFACTURING CO., INC.  
U.S.A. FOODSERVICE DIVISION

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: \_\_\_\_\_  
Item #: \_\_\_\_\_ Qty: \_\_\_\_\_  
Model #: \_\_\_\_\_

A/A #

SIS #

Model:

**TUC-27D-2-HC**

**Undercounter:**

*Drawered Refrigerator with Hydrocarbon Refrigerant*



## 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), & 0.02 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).

### Castor Options

**36"  
Work Surface  
Height**



Standard 5" Castors

**34"  
Work Surface  
Height**



ADA 3" Castors

**31-7/8"  
Work Surface  
Height**



Low Profile (LP) 1½" Castors  
Upcharge applies for (LP) size castors

## ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Specifications subject to change without notice.

| Model        | Drawers | Cabinet Dimensions<br>(inches)<br>(mm) |            |            | HP         | Voltage                      | Amps       | NEMA<br>Config. | Cord<br>Length<br>(total ft.)<br>(total m) | Crated<br>Weight<br>(lbs.)<br>(kg) |
|--------------|---------|----------------------------------------|------------|------------|------------|------------------------------|------------|-----------------|--------------------------------------------|------------------------------------|
|              |         | W                                      | D†         | H*         |            |                              |            |                 |                                            |                                    |
| TUC-27D-2-HC | 2       | 27½<br>702                             | 30½<br>766 | 29¾<br>756 | 1/8<br>1/8 | 115/60/1<br>220-240V/50-60Hz | 2.0<br>0.8 | 5-15P<br>▲      | 10<br>3.05                                 | 225<br>103                         |

† 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.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
**TUC-27D-2-HC**

## Undercounter: Drawered Refrigerator 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).
- 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.
- True's Self-Cleaning technology eliminates the need to clean the condenser coil, reduces energy consumption and helps maintain the coldest temperatures and freshest product.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

#### 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 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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 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.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- 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

- 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.



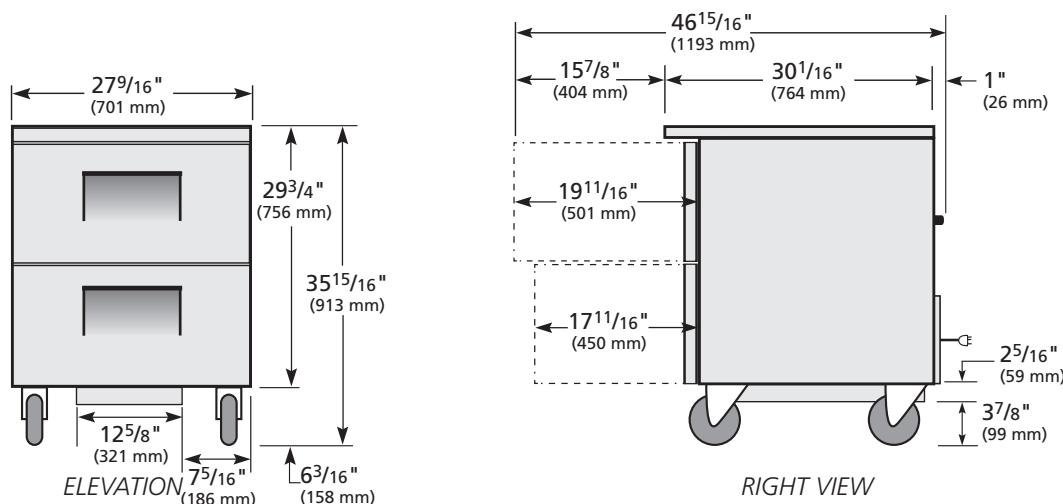
115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Single overshef.
- ☐ Double overshef.
- ☐ TUC-27 Stacking collar.
- ☐ 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ☐ 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ Heavy duty, 16 gauge tops.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ ADA compliant models with 34" (864 mm) work surface height.
- ☐ Low profile models with 31 7/8" (810 mm) work surface height.

### PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



| Model        | Elevation | Right | Plan | 3D | Back |
|--------------|-----------|-------|------|----|------|
| TUC-27D-2-HC |           |       |      |    |      |

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