

Project Name: \_\_\_\_\_ AIA # \_\_\_\_\_  
Location: \_\_\_\_\_ SIS # \_\_\_\_\_  
Item #: \_\_\_\_\_ Qty: \_\_\_\_\_  
Model #: \_\_\_\_\_

**Model:** TUC-27F-HC~SPEC3 **Undercounter:** Solid Door Freezer with Hydrocarbon Refrigerant~Spec Package 3



- TUC-27F-HC~SPEC3**
- ▶ 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).
  - ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
  - ▶ Stainless steel front, countertop, sides, and back.
  - ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
  - ▶ Heavy duty 16 gauge top and 20 gauge door.
  - ▶ Lifetime guaranteed heavy duty all metal working spec door handle.
  - ▶ Counter-Top front is flush with front of doors.
  - ▶ Electronic temperature control with digital display.
  - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
  - ▶ Spec Series® logo.

**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), & 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 -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, 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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 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 gaskets of one piece construction, removable without tools for ease of cleaning.

- SHELVING**
- Two (2) adjustable, heavy duty PVC coated gray wire shelves. Top shelf is 23 1/4" L x 19 1/4" D (591 mm x 489 mm), bottom shelf is 23 1/4" L x 13 3/4" 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 1/2" (13 mm) increments.

- MODEL FEATURES**
- Evaporator is epoxy coated to eliminate the potential of corrosion.
  - Heavy duty 16 gauge top and 20 gauge doors.
  - 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.
  - 6" (153 mm) standard legs.
  - 6" (153 mm) seismic/flanged legs.
  - 2 1/2" (64 mm) diameter castors.
  - Single overshelf.
  - Double overshelf.
  - Stacking collar.
  - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
  - ADA compliant models with 34" (864 mm) work surface height.
  - Low profile models with 31 7/8" (810 mm) work surface height.

**PLAN VIEW**

# Drawing Not Yet Available

**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).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TUC-27F-HC~SPEC3	1	2	27 7/8 702	29 1/2 740	29 3/4 756	1/4 1/4	115/60/1 230-240/50/1	2.3 1.3	5-15P ▲	7 2.13	190 87

† Depth does not include 1 1/2" (39 mm) for door handle. † Depth does not include 1" (26 mm) for rear bumpers. ▲ Plug type varies by country.  
\* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

**APPROVALS:**  **AVAILABLE AT:** \_\_\_\_\_

10/19 Printed in U.S.A.

**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER  
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	TUC-27F-HC~SPEC3					