TRUE FOOD SERVICE EQUIPMENT, INC.
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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TUC-27F-D-2

Undercounter:
Drawered Freezer

TUC-27F-D-2

- 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.
- Oversized, environmentally friendly (R404A) forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- All stainless steel front, top and ends. Matching aluminum finished back.
- Front breathing.
- 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).
- Automatic defrost system time-initiated, time-terminated.
- Foamed-in-place, high density polyurethane insulation (CFC free).

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	Drawers	Capacity (Cu. Ft.) (liters)	Cabinet Dimensions (inches) (mm) L	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TUC-27F-D-2	2	6.5 185	27 5/8 702	30 1/8 766	29 3/4 756	1/3 1/3	115/60/1 230-240/50/1	7.4 3.3	5-15P ▲	7 2.13	215 98

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

8/07 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TUC-27F-D-2

Undercounter:
Drawered Freezer

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 (CFC free) R404A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter units a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- 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. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and drawer facings are foamed-in-place using high density, CFC free, polyurethane insulation.
- 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.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.

PAN CAPACITY
- 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). Drawers will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

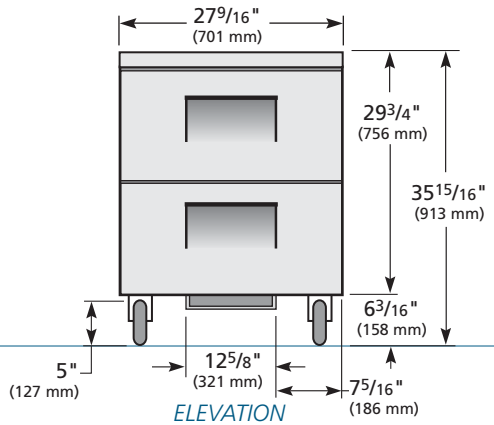
MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.

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.

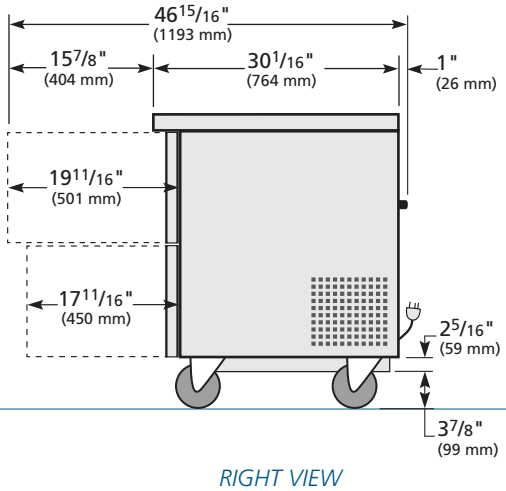
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❒ 230 - 240V / 50 Hz.
- ❒ 6" (153 mm) standard legs.
- ❒ 6" (153 mm) siesmic/flanged legs.
- ❒ 2 1/2" (64 mm) diameter castors.
- ❒ Basic overshelf.
- ❒ Sandwich/salad service shelf.
- ❒ Single utility shelf.
- ❒ Double utility shelf.
- ❒ 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.
- ❒ Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information.

PLAN VIEW



ELEVATION



RIGHT VIEW

WARRANTY
One year warranty on all parts and labor and an additional 4 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
TUC-27F-D-2	TFQY05E	TFQY05S	TFQY05P	TFQY053

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