

TSSU

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Ангарск (3955)60-70-56	Калуга (4842)92-23-67	Орел (4862)44-53-42	Тамбов (4752)50-40-97
Архангельск (8182)63-90-72	Кемерово (3842)65-04-62	Оренбург (3532)37-68-04	Тверь (4822)63-31-35
Астрахань (8512)99-46-04	Киров (8332)68-02-04	Пенза (8412)22-31-16	Тольятти (8482)63-91-07
Барнаул (3852)73-04-60	Коломна (4966)23-41-49	Петрозаводск (8142)55-98-37	Томск (3822)98-41-53
Белгород (4722)40-23-64	Кострома (4942)77-07-48	Псков (8112)59-10-37	Тула (4872)33-79-87
Благовещенск (4162)22-76-07	Краснодар (861)203-40-90	Пермь (342)205-81-47	Тюмень (3452)66-21-18
Брянск (4832)59-03-52	Красноярск (391)204-63-61	Ростов-на-Дону (863)308-18-15	Ульяновск (8422)24-23-59
Владивосток (423)249-28-31	Курск (4712)77-13-04	Рязань (4912)46-61-64	Улан-Удэ (3012)59-97-51
Владикавказ (8672)28-90-48	Курган (3522)50-90-47	Самара (846)206-03-16	Уфа (347)229-48-12
Владимир (4922)49-43-18	Липецк (4742)52-20-81	Саранск (8342)22-96-24	Хабаровск (4212)92-98-04
Волгоград (844)278-03-48	Магнитогорск (3519)55-03-13	Санкт-Петербург (812)309-46-40	Чебоксары (8352)28-53-07
Вологда (8172)26-41-59	Москва (495)268-04-70	Саратов (845)249-38-78	Челябинск (351)202-03-61
Воронеж (473)204-51-73	Мурманск (8152)59-64-93	Севастополь (8692)22-31-93	Череповец (8202)49-02-64
Екатеринбург (343)384-55-89	Набережные Челны (8552)20-53-41	Симферополь (3652)67-13-56	Чита (3022)38-34-83
Иваново (4932)77-34-06	Нижний Новгород (831)429-08-12	Смоленск (4812)29-41-54	Якутск (4112)23-90-97
Ижевск (3412)26-03-58	Новокузнецк (3843)20-46-81	Сочи (862)225-72-31	Ярославль (4852)69-52-93
Иркутск (395)279-98-46	Ноябрьск (3496)41-32-12	Ставрополь (8652)20-65-13	
Казань (843)206-01-48	Новосибирск (383)227-86-73	Сургут (3462)77-98-35	
Россия +7(495)268-04-70	Киргизия +996(312)-96-26-47	Казахстан +7(7172)727-132	

Model:
TSSU-27-08-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-27-08-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), and 0.02 global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W**	D†	H*						
TSSU-27-08-HC	1	2	8	27½ 702	30⅞ 766	36¾ 934	½ N/A	115/60/1	3.5 N/A	5-15P	10 3.05	225 102

** Width does not include ¼" (4 mm) each side for lid pins.

† 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.

Model:
TSSU-27-08-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 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 white 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 gasket of one piece construction, removable without tools for ease of cleaning.
- Field reversing hinge.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 1/4" 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



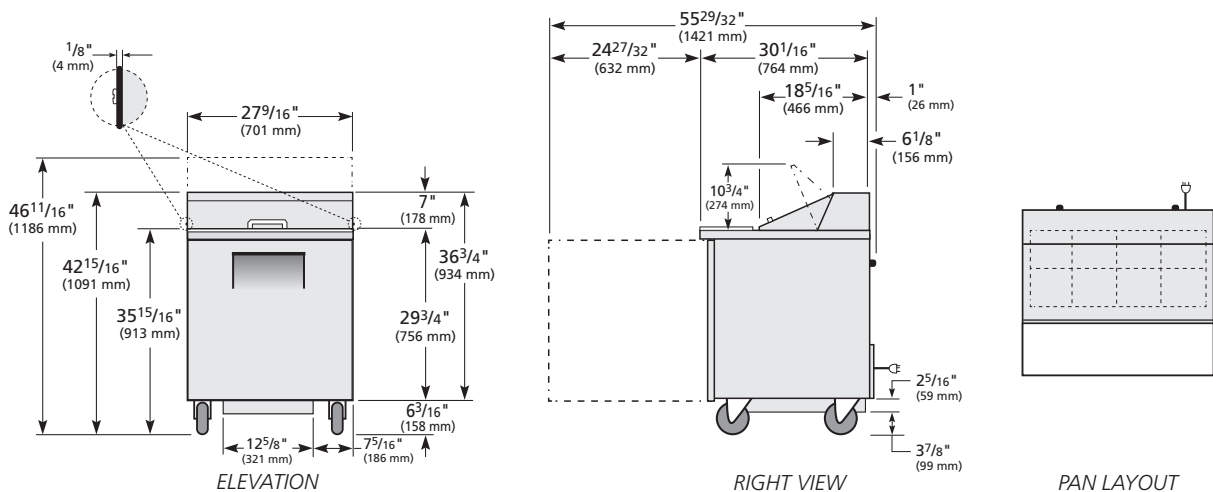
115/60/1
NEMA-5-15R

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.
- Barrel lock (factory installed).
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- Plexiglas lid cover.
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-27-08-HC	TFNY01E	TFNY01S	TFNY01P	TFNY013	

Model:
TSSU-27-08D-2-HC

Food Prep Table: Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-27-08D-2-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), and three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ 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).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W**	D†	H*						
TSSU-27-08D-2-HC	2	8	27 ⁵ / ₈ 702	30 ¹ / ₈ 766	36 ³ / ₄ 934	½ N/A	115/60/1	3.5 N/A	5-15P	11 3.35	225 102

** Width does not include ¼" (4 mm) each side for lid pins.

† 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.

Model:
TSSU-27-08D-2-HC

Food Prep Table: Drawered Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 available pan divider bars (drawer pans and divider bars sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (1/2 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area.

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



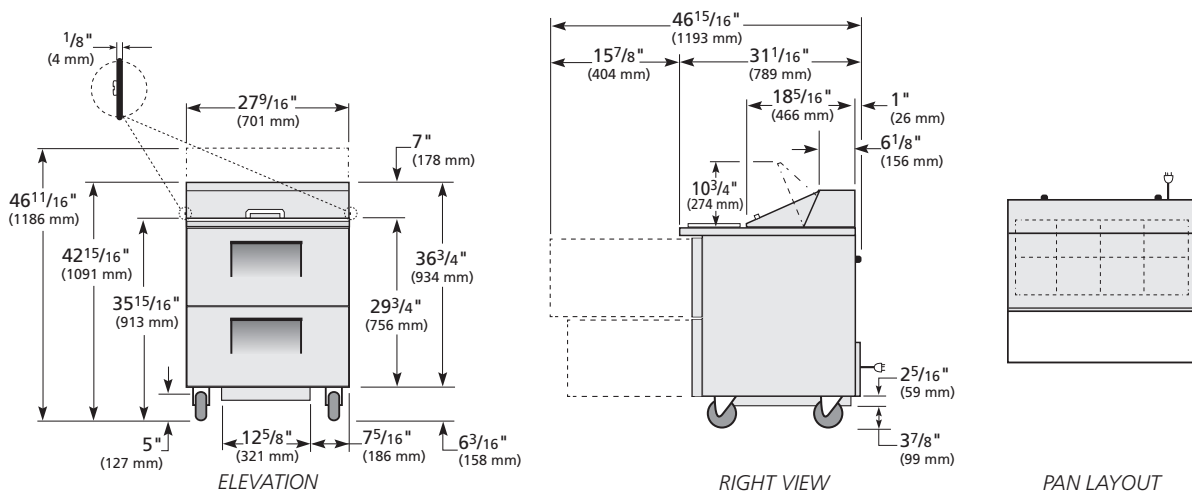
115/60/1
NEMA-5-15R

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 overshelf.
- Double overshelf.
- Flat lid.
- Sneeze-guard.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- Plexiglas lid cover.
- ADA compliant model with 34" (864 mm) work surface height.
- Field reversing hinge

PLAN VIEW



5 YEAR 5 YEAR 7 YEAR
PARTS LABOR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-27-08D-2-HC	TFNY16E	TFNY16S	TFNY16P	TFNY163	

FOOD PREP TABLES

TSSU-27-08D- 2-HC~SPEC3

Drawered Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-27-08D- 2-HC~SPEC3
DRAWER COUNT	2
WEIGHT (LBS)	240
WEIGHT (KG)	109

**Dimensions Imperial Metric
(MM)**

WIDTH	27-5/8	702
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	3.5
NEMA CONFIGURATION	19

*Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).*

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 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).
-

Door

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- 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 available pan divider bars (drawer pans and divider bars sold separately).
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11-3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 8 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
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Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Flat lid.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed

brackets provided by True (contact factory).

- Sneezeguard.
- 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board.
Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- Plexiglas lid cover.
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), and three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. 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). Heavy-duty stainless steel drawer slides and rollers.

Model:
TSSU-27-12M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-27-12M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), and 0.02 global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W**	D†	H*						
TSSU-27-12M-B-HC	1	2	12	27 5/8 702	34 1/8 867	40 3/8 1026	1/5 N/A	115/60/1	3.5 N/A	5-15P	10 3.05	225 102

** Width does not include 1/8" (4 mm) each side for lid pins.

† 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.

Model:
TSSU-27-12M-B-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 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 white 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(s) swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.
- Field reversing hinge.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23¼"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.
- 8⅞" (226 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 9 (⅙size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) and 3 (⅙size) pans 4¼"L x 6¼"W x 4"D (108 mm x 177 mm x 102 mm) clear polycarbonate, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



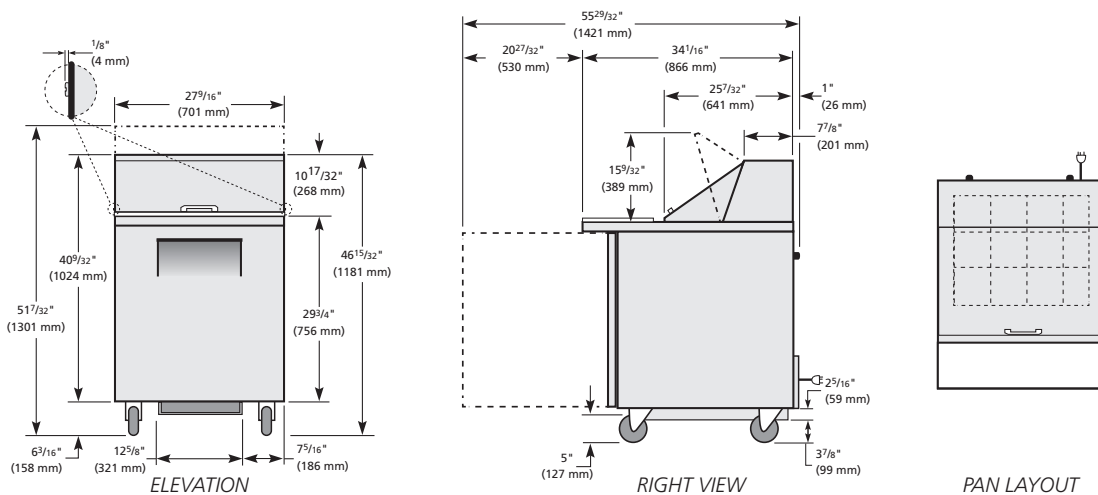
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel lock (factory installed).
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8⅞" (226 mm) deep, ½" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-27-12M-B-HC	TFNY40E	TFNY40S	TFNY41P	TFNY403	



FOOD PREP TABLES

TSSU-27-12M-B-HC~SPEC3

Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-27-12M-B-HC~SPEC3
DOOR COUNT	1
SHELF COUNT	2
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	27-5/8	702
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	3.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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).
-

Door

- Stainless steel exterior with white 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(s) swing 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 23-1/4"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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 9 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) and 3 (1/9size) pans 4 1/4"L x 6 15/16"W x 4"D (108 mm x 177 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 208 - 230V / 60 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel lock (factory installed).
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.

- Sneezeguard.
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), and three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – stainless steel liner. Stainless steel floor with coved corners. 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves.

Model:

TSSU-27-12M-C-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-27-12M-C-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), and 0.02 global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W**	D†	H*						
TSSU-27-12M-C-HC	1	2	12	27 7/8 702	34 1/8 867	40 3/8 1026	1/5 N/A	115/60/1	3.5 N/A	5-15P	10 3.05	225 102

** Width does not include 1/8" (4 mm) each side for lid pins.

† 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.

Model:
TSSU-27-12M-C-HC

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 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 gasket of one piece construction, removable without tools for ease of cleaning.
- Field reversing hinge.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23¼"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.
- 8⅞" (226 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1½size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



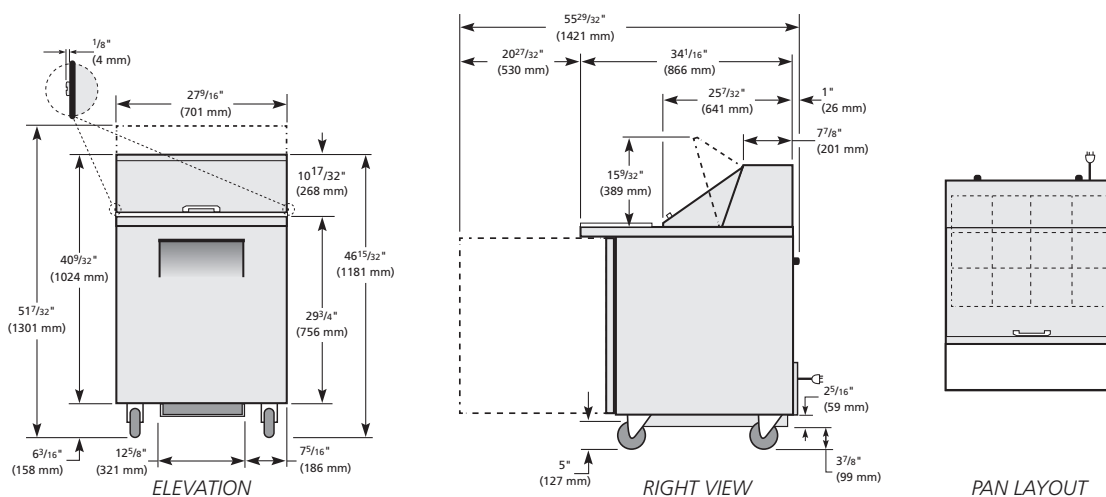
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8⅞" (226 mm) deep, ½" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-27-12M-C-HC	TFNY40E	TFNY40S	TFNY40P	TFNY403	



FOOD PREP TABLES

TSSU-27-12M-C-HC~SPEC3

Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-27-12M-C-HC~SPEC3
DOOR COUNT	1
SHELF COUNT	2
WEIGHT (LBS)	225
WEIGHT (KG)	103

Dimensions Imperial Metric (MM)

WIDTH	27-5/8	702
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	3.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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).
-

Door

- Stainless steel exterior with clear 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 23-1/4"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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 208 - 230V / 60 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed

brackets provided by True (contact factory).

- 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), and three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves.



FOOD PREP TABLES

TSSU-27-08- HC~SPEC3

Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-27-08- HC~SPEC3
DOOR COUNT	1
SHELF COUNT	2
WEIGHT (LBS)	215
WEIGHT (KG)	98

Dimensions Imperial Metric (MM)

WIDTH	27-3/4	703
DEPTH	30-1/8	763
HEIGHT	36-5/8	929
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	3.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks 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 23-1/4"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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 8 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others. Heavy duty 16 gauge top and 20 gauge doors. Counter-Top front is flush with front of doors. 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 230 - 240V / 50 Hz.
 - 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 2-1/2" (64 mm) diameter castors.
 - Barrel lock (factory installed).
 - Additional shelves.
 - Single overshelf.
 - Double overshelf.
 - Flat lid.
 - Sneezeguard.
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
 - 19" (483 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 19" (483 mm) deep,-3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 11-3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - 19" (483 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Plexiglas lid cover.
 - ADA compliant model with 34" (864 mm) work surface height.
-

Model:

TSSU-36-15M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-36-15M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-36-15M-B-HC	2	4	15	35 888	34 7/8 867	40 1/2 1028	1/4 N/A	115/60/1	4.5 N/A	5-15P	10 3.05	TBD TBD

† 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.

Model:
TSSU-36-15M-B-HC

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.

- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 9/16" L x 16"D (396 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 15 (1/2 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



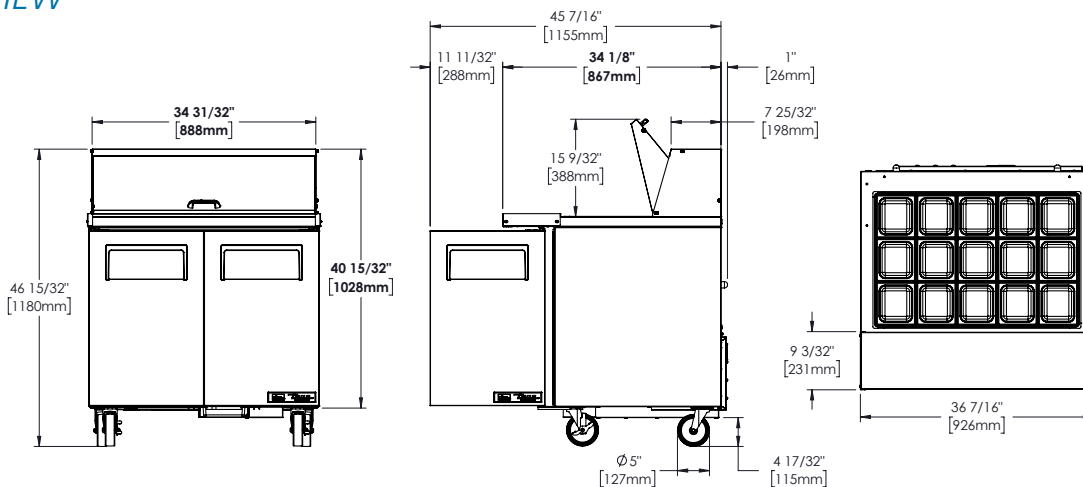
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-36-15M-B-HC					

Model:
TSSU-36-08-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-36-08-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-36-08-HC	2	4	8	36¾ 924	30⅞ 766	36¾ 934	¼ N/A	115/60/1	4.5 N/A	5-15P	7 2.13	255 116

† 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.

Model:
TSSU-36-08-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 3/8" L x 16" D (396 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



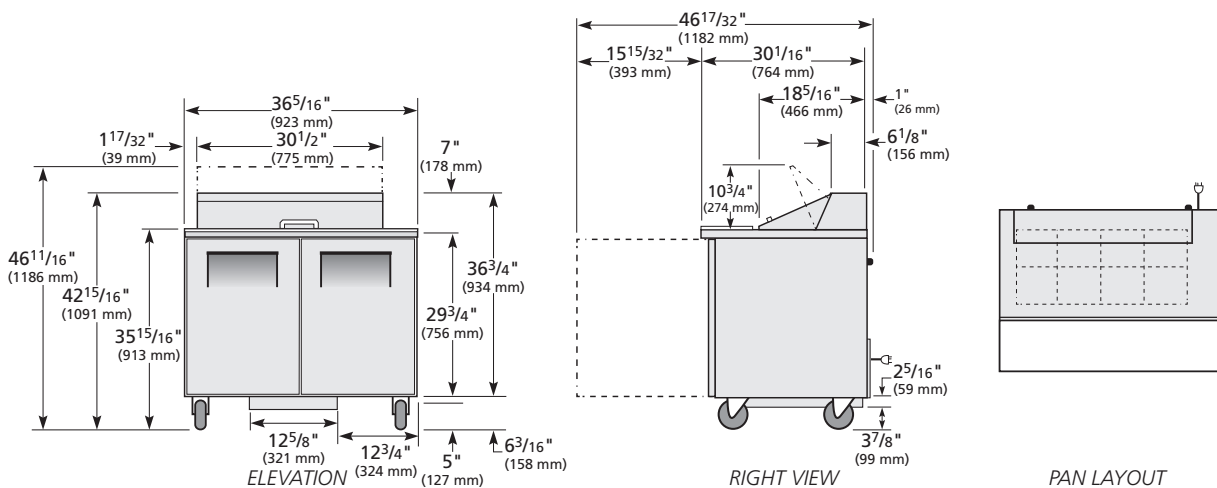
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-36-08-HC					



FOOD PREP TABLES

TSSU-36-08- HC~SPEC3

Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-36-08- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	255
WEIGHT (KG)	116

Dimensions Imperial Metric (MM)

WIDTH	36-3/8	924
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	4.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 15–9/16"L x 16"D (396 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 8 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 19" (483 mm) deep,–1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep,–3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11–3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep,–1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. 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). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-36-12M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-36-12M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-36-12M-B-HC	2	4	12	36 3/8 924	34 1/8 867	40 3/8 1026	1/4 N/A	115/60/1	4.5 N/A	5-15P	7 2.13	255 116

† 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.

Model:
TSSU-36-12M-B-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 9/16" L x 16" D (396 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



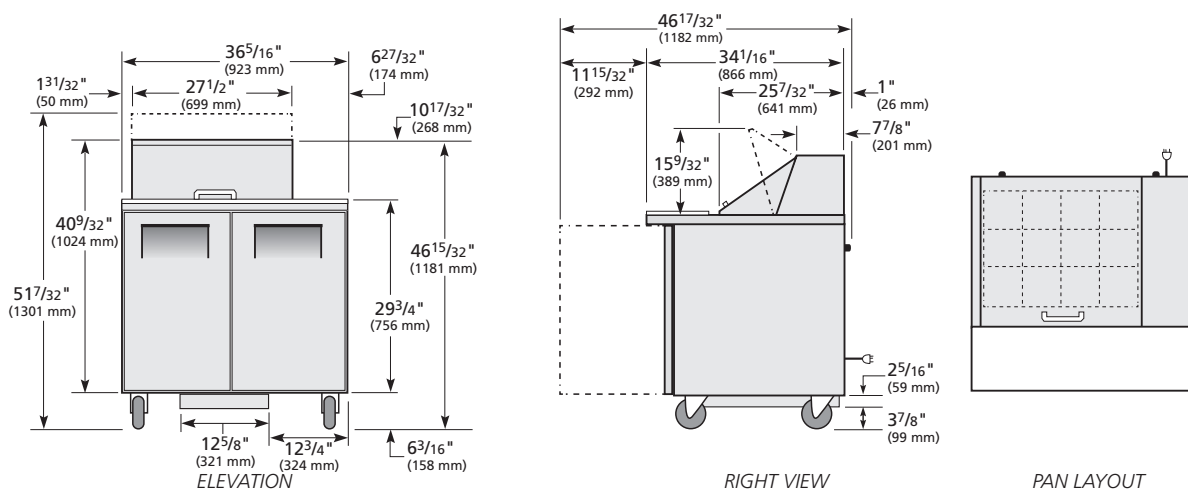
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-36-12M-B-HC					

Model:

TSSU-36-12M-B-HC~SPEC3

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



TSSU-36-12M-B-HC~SPEC3

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ True's Self-Cleaning RCU Technology eliminates the need for cleaning of condenser coil, reduces energy consumption and helps maintain the coldest temperature and freshest product.
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 3/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Electronic temperature control with digital display.
- ▶ Spec Series® logo.

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-36-12M-B-HC~SPEC3	2	4	12	36 3/8 924	34 1/8 867	40 3/8 1026	1/4 N/A	115/60/1	4.5 N/A	5-15P	10 3.05	255 116

† 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.

Model:
TSSU-36-12M-B-HC~SPEC3

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec Package 3



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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 9/16" L x 16" D (396 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/8 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- Heavy duty 20 gauge doors.
- 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.



115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- Heavy duty 16 gauge top.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW

**Drawing Not
Yet Available**

METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	TSSU-36-12M-B-HC~SPEC3					

Model:
TSSU-48-08-HC

Food Prep Table: Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-08-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-08-HC	2	4	8	48¾ 1229	30⅞ 766	36¾ 934	⅓ ⅓	115/60/1 230-240/50/1	5.8 2.3	5-15P ▲	11 3.35	295 134

† 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.

Model:
TSSU-48-08-HC

Food Prep Table: Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 1/16" L x 16"D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (1/8 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL



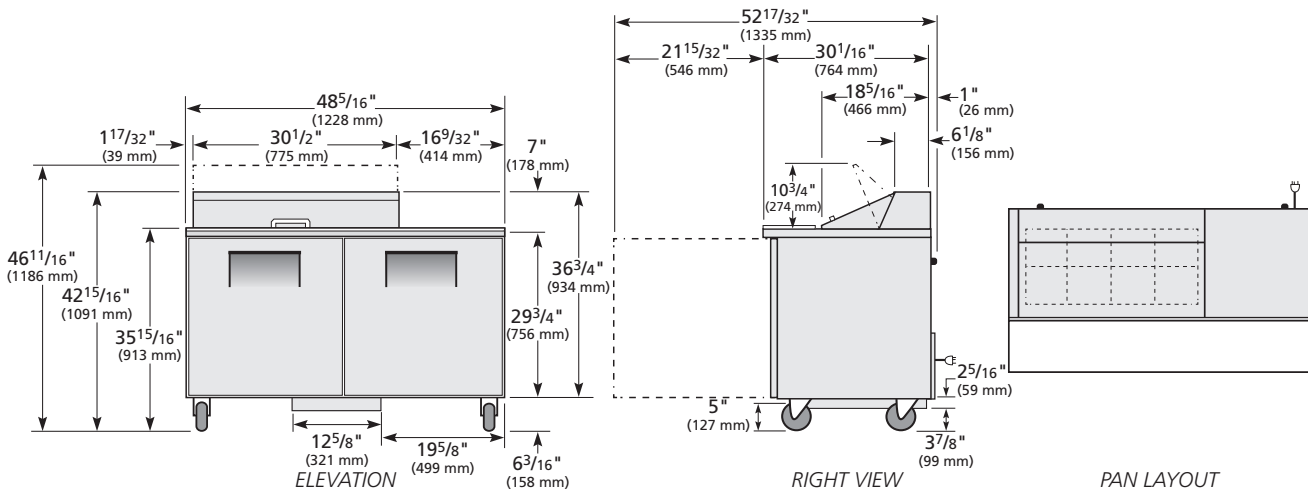
115/60/1
NEMA-5-15R

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.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-48-08-HC	TFNY02E	TFNY02S	TFNY02P	TFNY023	

Model:

TSSU-48-08-HC~SPEC3

Food Prep Table:

Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



TSSU-48-08-HC~SPEC3

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TSSU-48-08-HC~SPEC3	2	4	48¾ 1229	30⅛ 766	36¾ 934	1/3 1/3	115/60/1 230-240/50/1	5.8 2.3	5-15P ▲	11 3.35	TBD TBD

† 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.

Model:
TSSU-48-08-HC~SPEC3

Food Prep Table:
Solid Door Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec Package 3



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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors 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.

DOORS

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 3/16" L x 16" D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL



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.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW

**Drawing Not
Yet Available**

3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-48-08-HC~SPEC3					

Model:
TSSU-48-10-HC

Food Prep Table: *Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant*



TSSU-48-10-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-10-HC	2	4	10	48¾ 1229	30⅞ 766	36¾ 934	⅓ ⅓	115/60/1 230-240/50/1	5.8 2.3	5-15P ▲	11 3.35	300 136

† 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.

Model:
TSSU-48-10-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 9/16" L x 16"D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 10 (1/6 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL



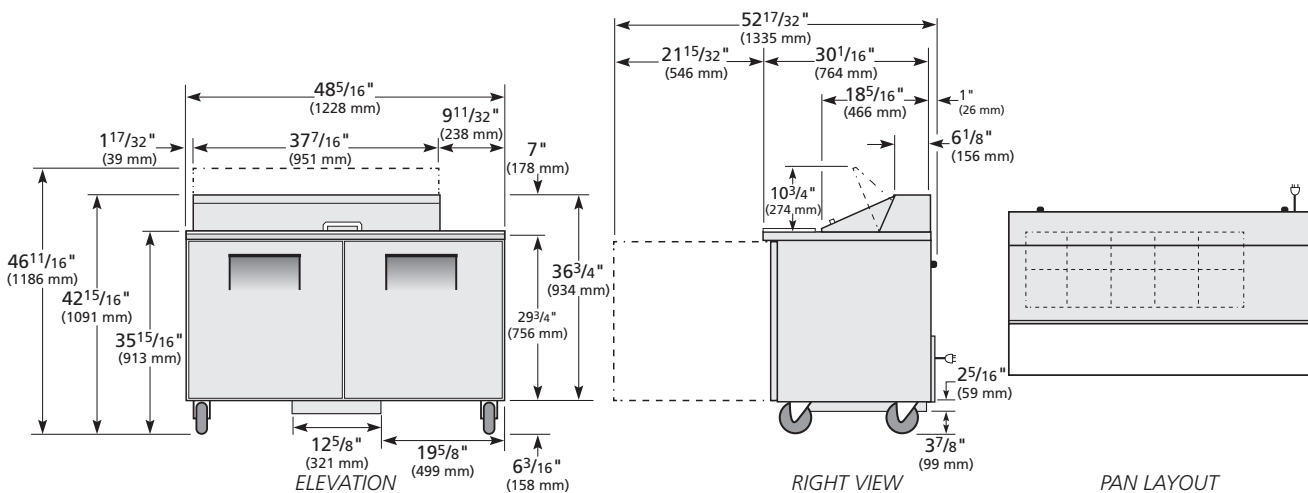
115/60/1
NEMA-5-15R

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.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-48-10-HC	TFNY03E	TFNY02S	TFNY03P	TFNY033	



FOOD PREP TABLES

**TSSU-48-10-
HC~SPEC3**

Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-48-10- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric
(MM)**

WIDTH	48-3/8	1229
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	5.8
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 21–9/16"L x 16"D (548 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 10 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - NSF/ANSI Standard 7 compliant for open food product.
-

Electrical

Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.

- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 19" (483 mm) deep,–1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep,–3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11–3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep,–1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. 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). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-48-12-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-12-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-12-HC	2	4	12	48¾ 1229	30⅞ 766	36¾ 934	⅓ ⅓	115/60/1 230-240/50/1	5.8 2.3	5-15P ▲	11 3.35	340 155

† 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.

Model:
TSSU-48-12-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21⁵/₁₆" L x 16"D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11³/₄" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2size) 6⁷/₈" L x 6¹/₄" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL



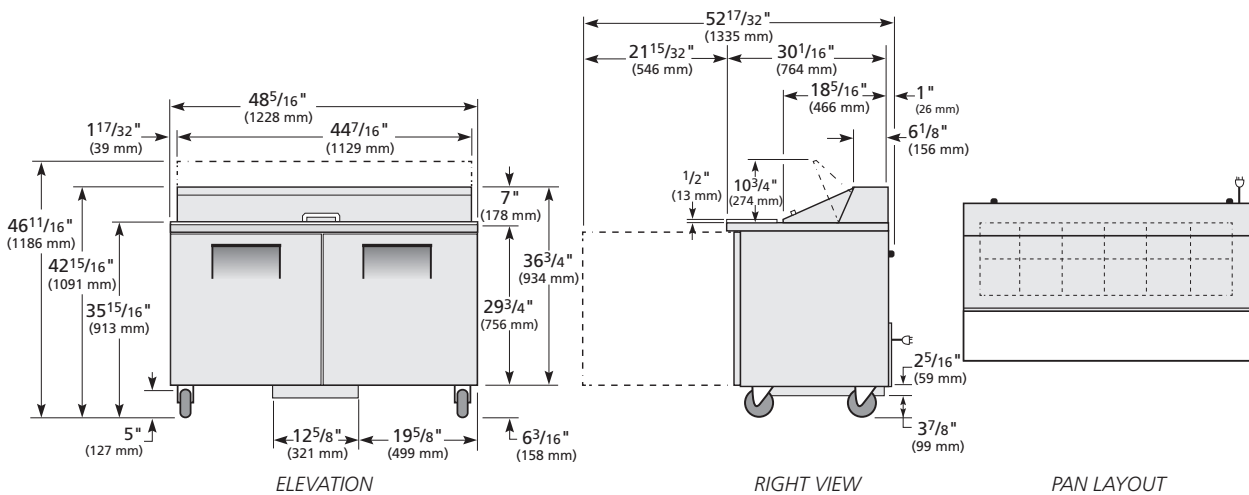
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11³/₄" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
	TSSU-48-12-HC	TFNY04E	TFNY02S	TFNY04P	TFNY043	



FOOD PREP TABLES

TSSU-48-12- HC~SPEC3

Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-48-12- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	290
WEIGHT (KG)	132

Dimensions Imperial Metric (MM)

WIDTH	48-3/8	1229
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	5.8
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, slides out for easy maintenance.
-

Cabinet Construction

- Exterior - all stainless steel front, countertop, sides, and back.
 - Interior - Stainless steel liner. Stainless steel floor with coved corners.
 - Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 21–9/16"L x 16"D (548 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - NSF/ANSI Standard 7 compliant for open food product.
-

Electrical

Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.

- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 19" (483 mm) deep,–1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep,–3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11–3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep,–1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. 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). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. All stainless steel front, countertop, sides, and back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-48-12D-2-HC

Food Prep Table:

Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-12D-2-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one 1/2 size and one 1/2 size pan (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

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	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TSSU-48-12D-2-HC	1	2	2	12	48 3/8 1229	30 1/8 766	36 3/4 934	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	340 155

† 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.

Model:
TSSU-48-12D-2-HC

Food Prep Table: Drawered Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with covered corners.
- Insulation - entire cabinet structure, solid door, 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.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer 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 swing within cabinet dimensions.
- Magnetic door/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 (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one 1/2 size and one 1/2 size pan with divider bar (pans and divider bar sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 21 1/16" L x 16" D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 12 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



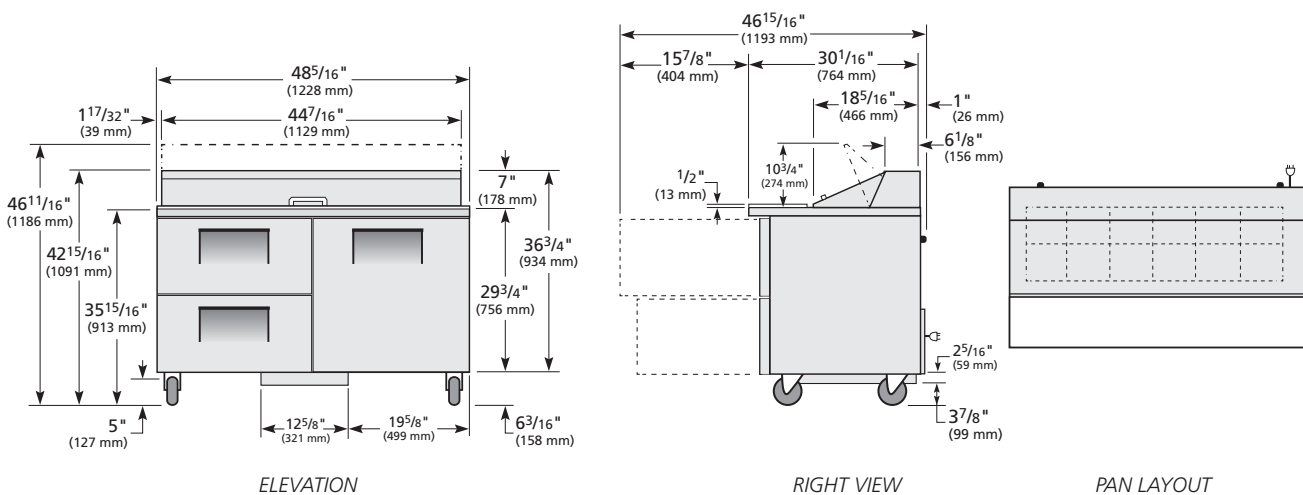
115/60/1
NEMA-5-15R

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.
- Barrel lock available for door section (factory installed).
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-48-12D-2-HC	TFNY95E	TFNY02S	TFNY95P	TFNY953	

Model:

TSSU-48-12D-2-HC-SPEC3

Food Prep Table:

Sandwich/Salad Unit with Door/Drawers and Hydrocarbon Refrigerant~Spec Package 3



TSSU-48-12D-2-HC~SPEC3

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one 1/3 size and one 1/2 size pan (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

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	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TSSU-48-12D-2-HC-SPEC3	1	2	2	12	48 3/8 1229	30 1/8 766	36 3/4 934	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	TBD TBD

† 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.

Model:
TSSU-48-12D-2-HC~SPEC3

Food Prep Table: Sandwich/Salad Unit with Door/Drawers and Hydrocarbon Refrigerant~Spec Package 3



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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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, solid door, 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.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

- Doors have stainless steel exterior with stainless steel liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Positive seal self-closing door with 90° stay open feature. Door swing within cabinet dimensions.
- Magnetic door/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 (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one ½ size and one ½ size pan with divider bar (pans and divider bar sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 21 ¾"L x 16"D (548 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 20 gauge door fronts.
- Electronic temperature control with digital display.
- Spec Series® logo.
- 11 ¾" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 12 (½ size) 6 7/8"L x 6 ¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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 ½" (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 11 ¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW

DRAWING NOT YET AVAILABLE

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
TSSU-48-12D-2-HC~SPEC3					

Model:
TSSU-48-12D-4-HC

Food Prep Table:

Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-12D-4-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one ½ size and one ½ size pan (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-12D-4-HC	0	N/A	12	48¾ 1229	30⅞ 766	36¾ 934	⅓ ⅓	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	340 155

† 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.

Model:
TSSU-48-12D-4-HC

Food Prep Table: Drawered Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, 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) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one (1) 1/2 size and one (1) 1/2 size pan with divider bar (pans and divider bar sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



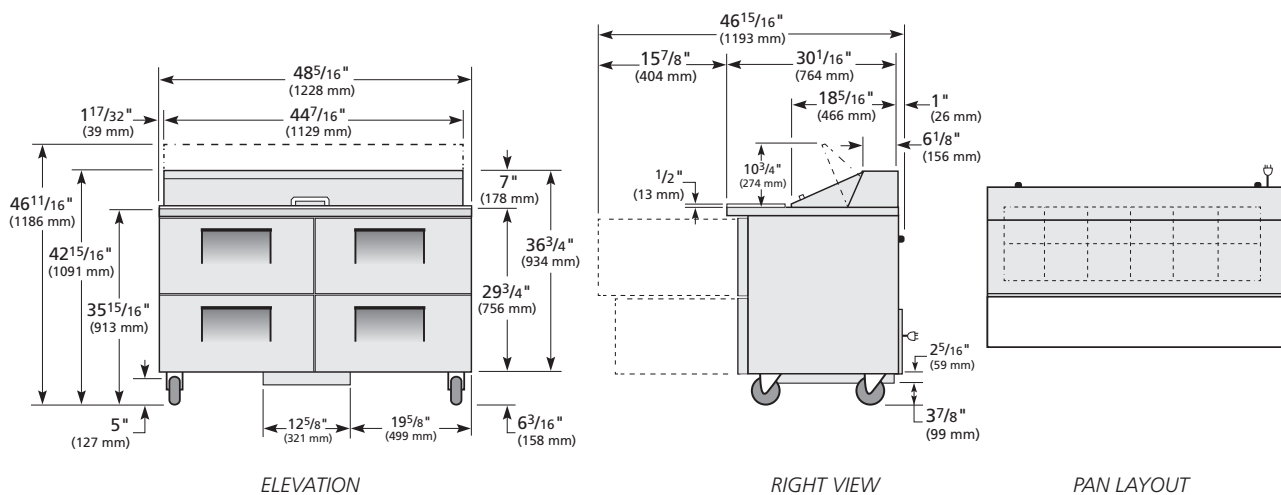
115/60/1
NEMA-5-15R

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.
- Flat lid.
- Sneezeguard.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-48-12D-4-HC	TFNY17E	TFNY16S	TFNY17P	TFNY173	



FOOD PREP TABLES

TSSU-48-12D-4-HC~SPEC3

Sandwich/Salad Unit with Drawers and Hydrocarbon Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-48-12D-4-HC~SPEC3
DRAWER COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	48-3/8	1229
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	5.8
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 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).
-

Door

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
 - Drawer locks standard.
 - Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
 - 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) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one (1)1/3size and one (1)1/2size pan with divider bar (pans and divider bar sold separately).
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11-3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 208 - 230V / 60 Hz.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. 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). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Each drawer accommodates one (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one 1/3 size and one 1/2 size pan (sold separately). Heavy-duty stainless steel drawer slides and rollers.

Model:
TSSU-48-12M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-12M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-12M-B-HC	2	4	12	48 3/8 1229	34 1/8 867	40 3/8 1026	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	340 155

† 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.

Model:
TSSU-48-12M-B-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21⁹/₁₆" L x 16" D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6⁷/₈" L x 6¹/₄" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



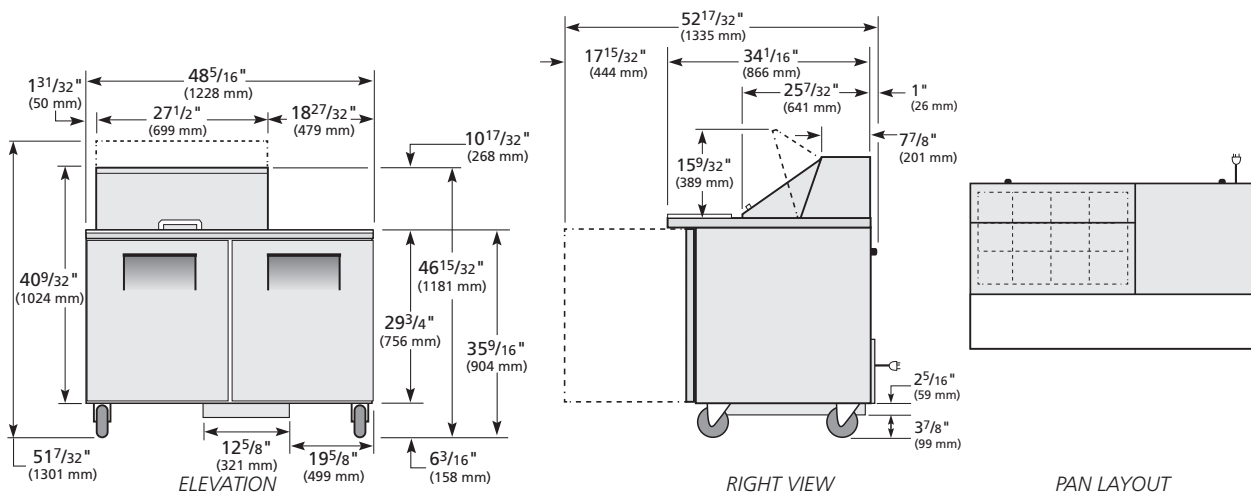
115/60/1
NEMA-5-15R

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.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-48-12M-B-HC	TFNY42E	TFNY42S	TFNY42P	TFNY423	

FOOD PREP TABLES

TSSU-48-12M-B-HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-48-12M-B-HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	48-3/8	1229
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	5.8
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 21-9/16"L x 16"D

(548 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 208 - 230V / 60 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.

- 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. 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). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-48-15M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-15M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-15M-B-HC	2	4	15	48 3/8 1229	34 1/8 867	40 3/8 1026	1/3 1/3	115/60/1	5.8 4.2	5-15P ▲	11 3.35	310 141

† 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.

Model:
TSSU-48-15M-B-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
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- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 3/16" L x 16" D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 15 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



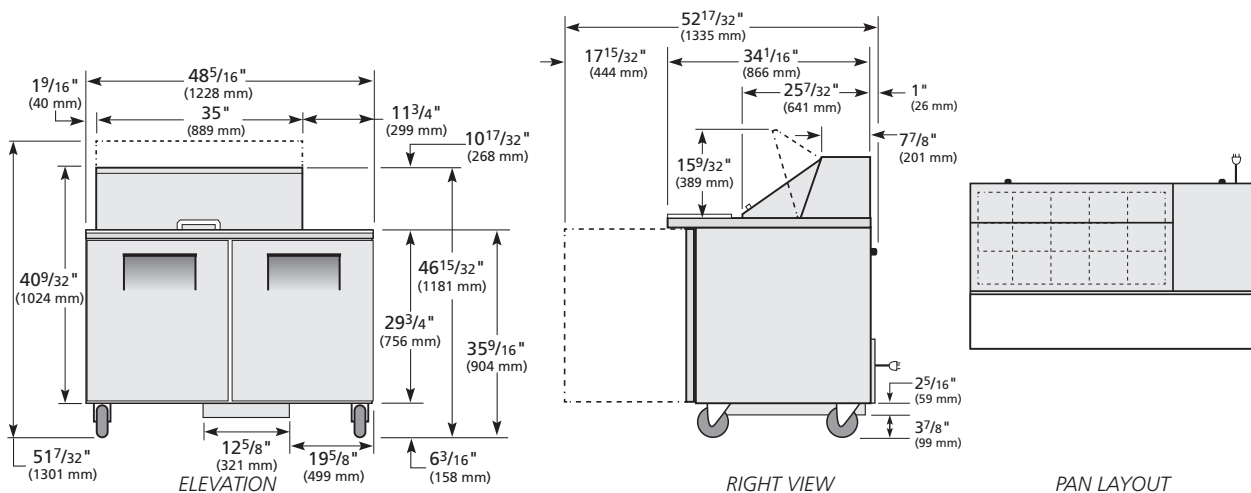
115/60/1
NEMA-5-15R

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.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-48-15M-B-HC	TFNY43E	TFNY42S	TFNY43P	TFNY433	

FOOD PREP TABLES

TSSU-48-15M-B-HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-48-15M-B-HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	48-3/8	1229
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	11	3.35

Electrical

VOLTAGE	115/60/1
AMPS	5.8
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 21-9/16"L x 16"D

(548 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 15 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 208 - 230V / 60 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.

- 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. 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). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-48-18M-B-FGLID-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Flat Glass Lid and Hydrocarbon Refrigerant



TSSU-48-18M-B-FGLID-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 6 1/8" (156 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-18M-B-FGLID-HC	2	4	18	48 3/8 1229	34 7/8 884	31 7/8 810	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	320 145

† Depth does not include 1/4" (7 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs. * Height does not include 23" (584 mm) for open lid.

Note: Total height with 6 1/4" (159 mm) castors and lid open is 61 1/8" (1553 mm).

▲ Plug type varies by country.

Model:
TSSU-48-18M-B-FGLID-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit with Flat Glass Lid and 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 5/16" L x 16" D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 6 1/8" (156 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.

- Comes standard with 18 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



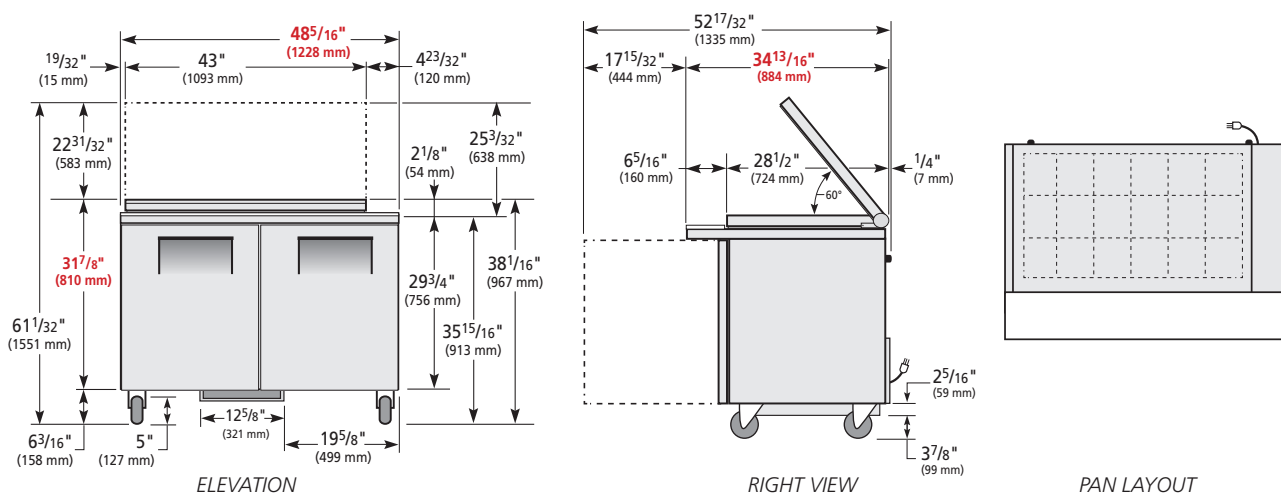
115/60/1
NEMA-5-15R

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.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- 6 1/8" (156 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-48-18M-B-FGLID-HC					

Model:

TSSU-48-18M-B-FGLID-HC~SPEC3

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Flat Glass Lid and Hydrocarbon Refrigerant~Spec Package 3



TSSU-48-18M-B-FGLID-HC~SPEC3

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ 6 1/8" (156 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-18M-B-FGLID-HC~SPEC3	2	4	18	48 3/8 1229	34 7/8 884	31 7/8 810	1/3 1/3	115/60/1 220-240V/50-60Hz	5.8 2.2	5-15P ▲	11 3.35	310 141

† Depth does not include 1/4" (7 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs. * Height does not include 23" (584 mm) for open lid.

Note: Total height with 6 1/4" (159 mm) castors and lid open is 61 1/8" (1553 mm).

▲ Plug type varies by country.

Model:

TSSU-48-18M-B-FGLID-HC-SPEC3

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Flat Glass Lid and Hydrocarbon Refrigerant-Spec Package 3



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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 5/16"L x 16"D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 6 1/8" (156 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.

- Comes standard with 18 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW

Drawing Not Yet Available

3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-48-18M-B-FGLID-HC-SPEC3					

Model:
TSSU-48-18M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-18M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-18M-B-HC	2	4	18	48 3/8 1229	34 1/8 867	40 3/8 1026	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	310 141

† 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.

Model:
TSSU-48-18M-B-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21⁹/₁₆" L x 16" D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/2 size) 6⁷/₈" L x 6¹/₄" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



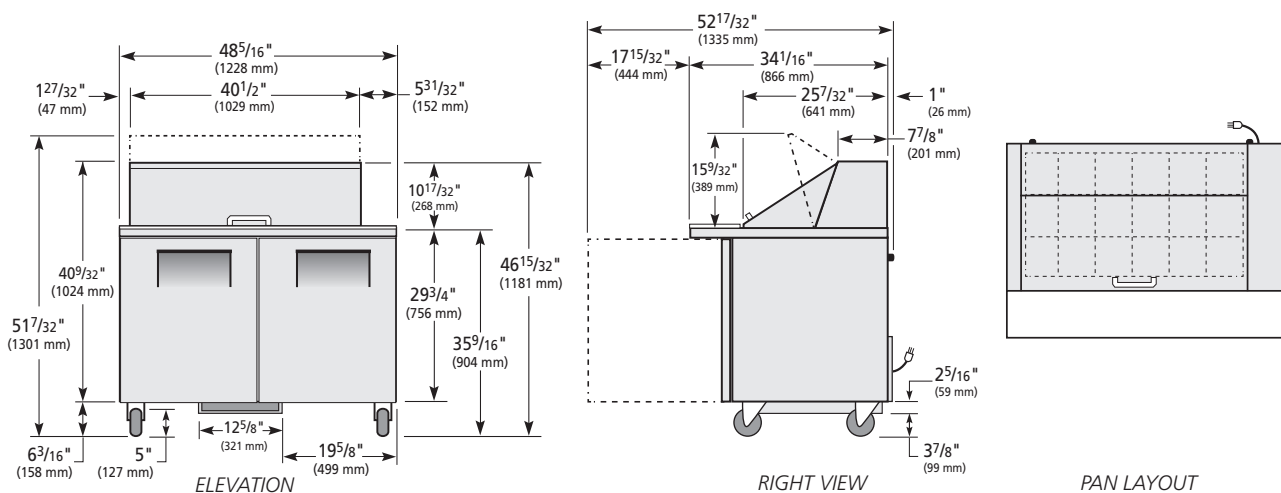
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-48-18M-B-HC	TFNY44E	TFNY42S	TFNY44P	TFNY443	

Model:

TSSU-48-18M-B-HC~SPEC3

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



TSSU-48-18M-B-HC~SPEC3

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ 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).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TSSU-48-18M-B-HC~SPEC3	2	4	48 ³ / ₈ 1229	34 ¹ / ₈ 867	40 ³ / ₈ 1026	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	310 141

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

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:
TSSU-48-18M-B-HC~SPEC3

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 1/16" L x 16"D (548 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/2 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW

Drawing Not Yet Available

3 YEAR PARTS + LABOR WARRANTY
7 YEAR COMPRESSOR WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	TSSU-48-18M-B-HC~SPEC3					

Model:
TSSU-60-08-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-08-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-08-HC	2	4	8	60¾ 1534	30⅞ 766	36¾ 934	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	340 155

† 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.

Model:
TSSU-60-08-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



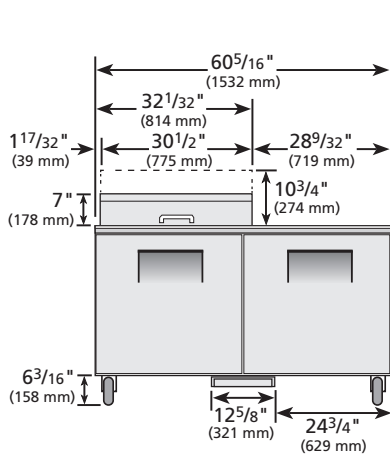
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

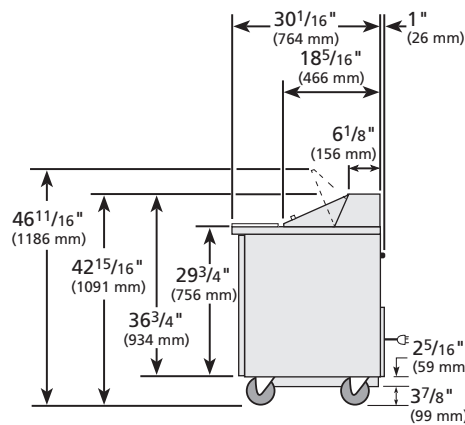
Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

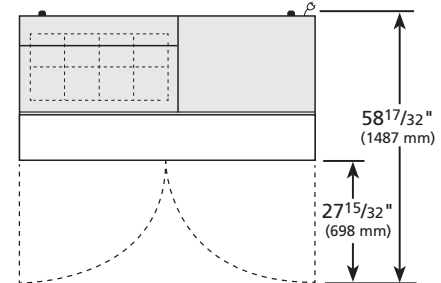
PLAN VIEW



ELEVATION



RIGHT VIEW



PLAN VIEW

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
TSSU-60-08-HC					

FOOD PREP TABLES

TSSU-60-08- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-60-08- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric
(MM)**

WIDTH	60-3/8	1534
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27-1/2"L x 16"D (699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 8 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

-

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-60-10-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-10-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-10-HC	2	4	10	60¾ 1534	30⅞ 766	36¾ 934	½ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	365 166

† 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.

Model:
TSSU-60-10-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27½"L x 16"D (699 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.
- 11¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 10 (½size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



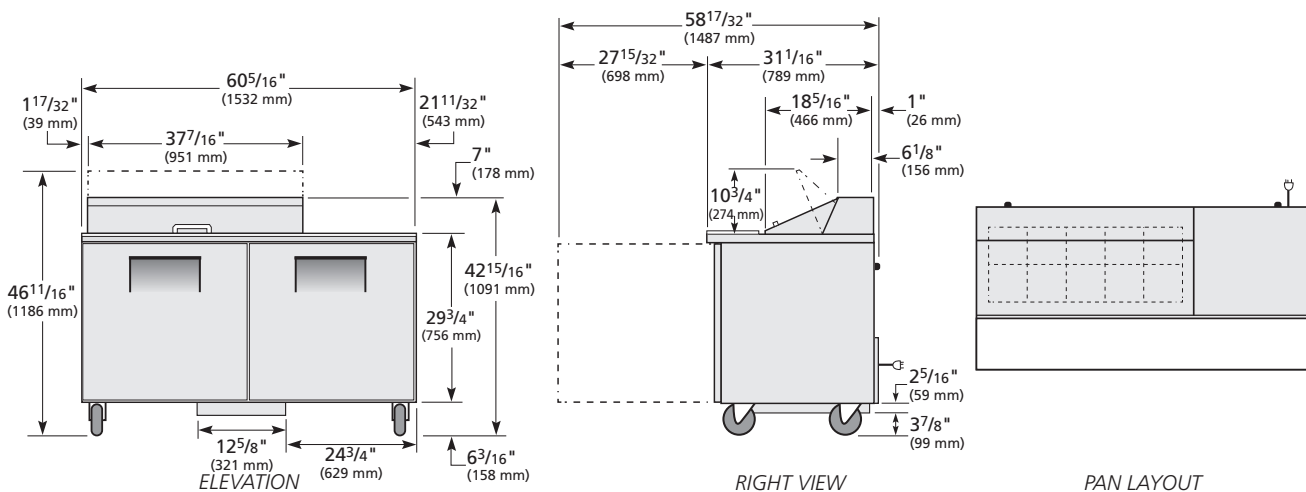
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-60-10-HC	TFNY06E	TFNY05S	TFNY06P	TFNY063	

FOOD PREP TABLES

TSSU-60-10- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-60-10- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric
(MM)**

WIDTH	60-3/8	1534
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

*Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).*

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27-1/2"L x 16"D (699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 10 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

-

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 19" (483 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep,-3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11-3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11-3/4" (299 mm) deep,1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-60-12-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-12-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-12-HC	2	4	12	60¾ 1534	30⅞ 766	36¾ 934	⅓ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	375 171

† 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.

Model:
TSSU-60-12-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27½"L x 16"D (699 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.
- 11¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (½size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



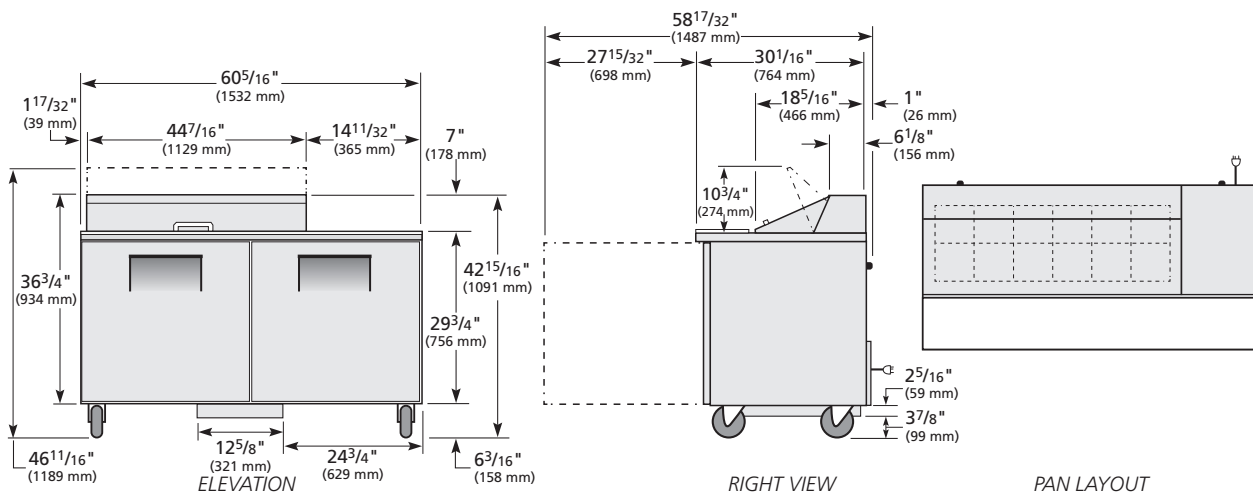
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-60-12-HC	TFNY07E	TFNY05S	TFNY07P	TFNY073	

FOOD PREP TABLES

TSSU-60-12- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-60-12- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric
(MM)**

WIDTH	60-3/8	1534
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27-1/2"L x 16"D (699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

-

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-60-12M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-12M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-12M-B-HC	2	4	12	60 3/8 1534	34 1/8 867	40 3/8 1026	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	370 168

† 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.

Model:
TSSU-60-12M-B-HC

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27½"L x 16"D (699 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.
- 8⅞" (226 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (⅙size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



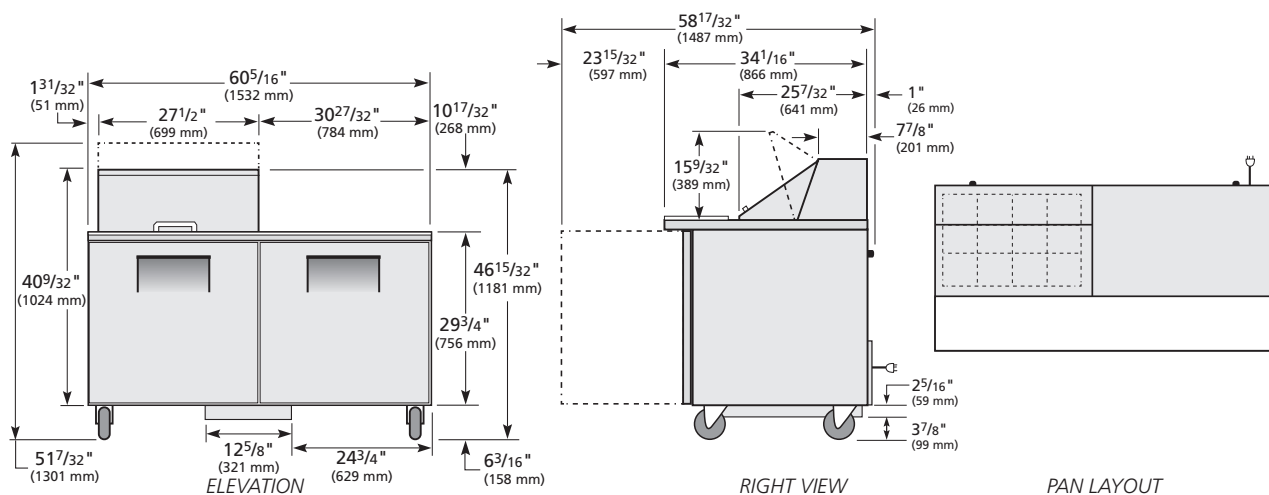
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8⅞" (226 mm) deep, ½" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-60-12M-B-HC	TFN044E	TFN044S	TFN044P	TFN0443	

FOOD PREP TABLES

TSSU-60-12M-B-HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-60-12M-B-HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	60-3/8	1534
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27-1/2"L x 16"D

(699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper

installation.

- Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-60-15M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-15M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-15M-B-HC	2	4	15	60 3/8 1534	34 1/8 867	40 3/8 1026	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	370 168

† 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.

Model:
TSSU-60-15M-B-HC

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
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- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 15 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



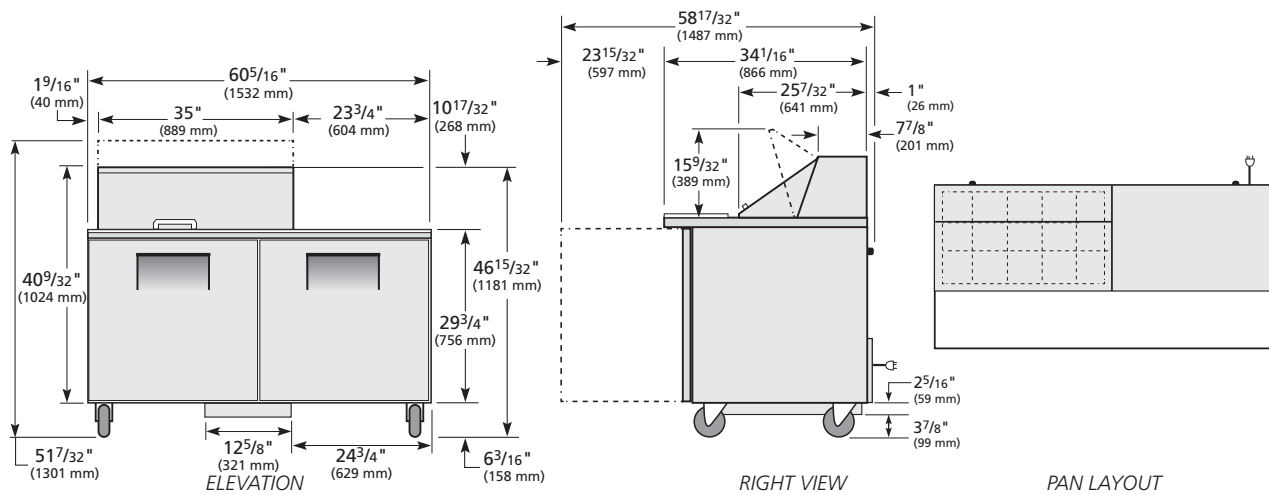
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
 (U.S.A. and Canada only)

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

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-60-15M-B-HC	TFN046E	TFN044S	TFN046P	TFN0463	

FOOD PREP TABLES

TSSU-60-15M-B-HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-60-15M-B-HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	60-3/8	1534
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27-1/2"L x 16"D

(699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 15 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper

installation.

- Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-60-16-DS-ST-HC

Food Prep Table:

Dual Sided Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-16-DS-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ¼" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D	H*						
TSSU-60-16-DS-ST-HC	2	4	16	60¾ 1534	38¾ 985	31¾ 797	⅓ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	425 193

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:
TSSU-60-16-DS-ST-HC

Food Prep Table: Dual Sided Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Two (2) 11 3/4" (299 mm) deep, full length removable cutting boards. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 16 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



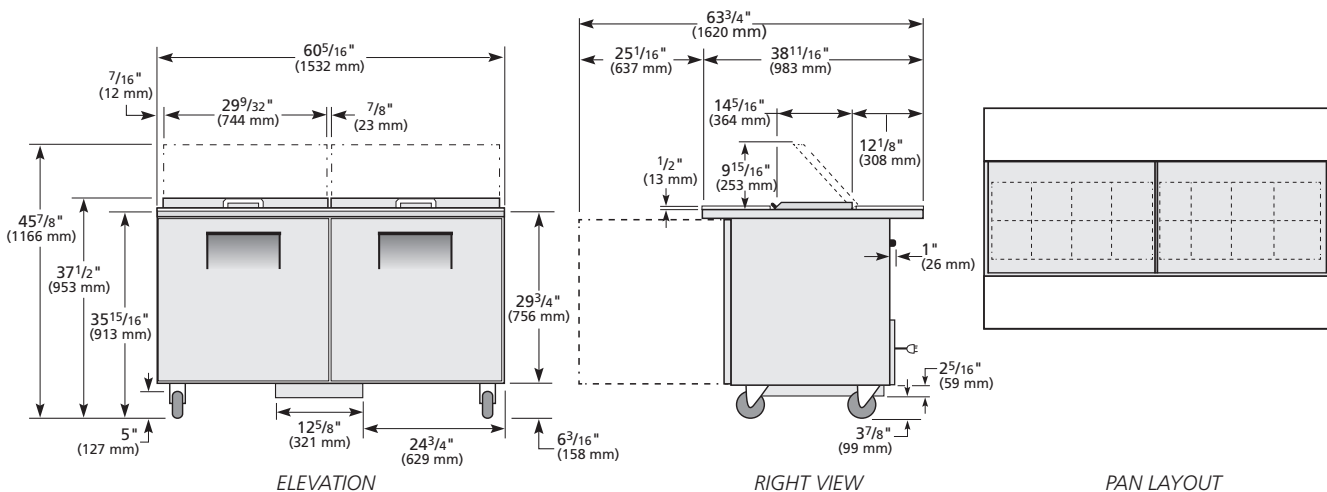
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-60-16-DS-ST-HC	TFN028E	TFN028S	TFN028P	TFN0283	

Model:
TSSU-60-16-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-16-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-16-HC	2	4	16	60¾ 1534	30⅞ 766	36¾ 934	½ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	360 164

† 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.

Model:
TSSU-60-16-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27½"L x 16"D (699 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.
- 11¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (½size) 6¾"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



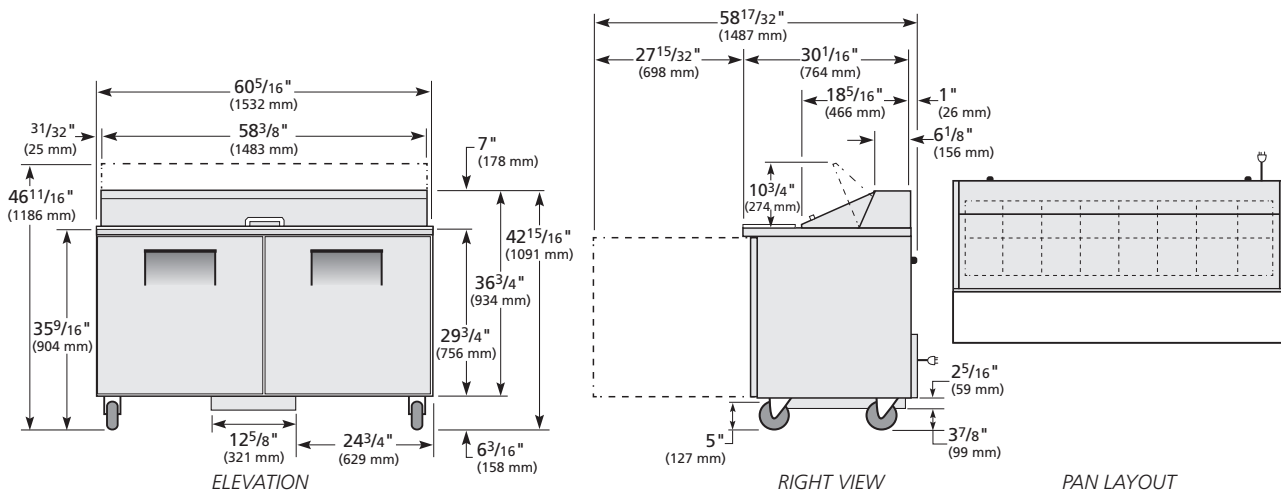
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
	TSSU-60-16-HC	TFNY08E	TFNY05S	TFNY08P	TFNY083	

FOOD PREP TABLES

TSSU-60-16- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-60-16- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	375
WEIGHT (KG)	171

Dimensions Imperial Metric (MM)

WIDTH	60-3/8	1534
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27-1/2"L x 16"D (699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 16 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

-

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lids.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 19" (483 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep,-3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11-3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-60-16D-2-HC

Food Prep Table:

Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-16D-2-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates (1) 12" L x 20" W x 6" D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering. (shown with Drawers on right above)

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TSSU-60-16D-2-HC	1	2	2	16	60¾ 1534	30¾ 766	36¾ 934	⅓ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	405 184

† 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.

Model:
TSSU-60-16D-2-HC

Food Prep Table:
Drawered Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid door, 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.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with white aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer 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/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 (1) 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 available pan divider bars (drawer pans and divider bars sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 27 1/2"L x 16"D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 16 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



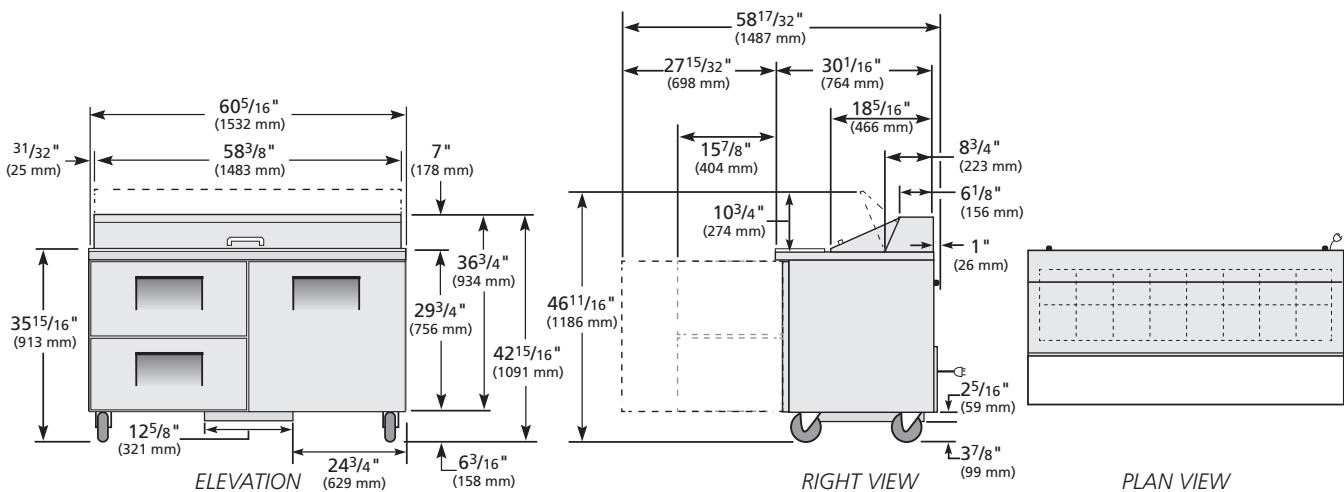
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-60-16D-2-HC	TFNY156E	TFNY05S	TFNY156P	TFNY1563	

FOOD PREP TABLES

TSSU-60-16D-2-HC~SPEC3

Sandwich/Salad Unit with Drawers and Hydrocarbon

Refrigerant~Spec Package 3



Specifications

MODEL	TSSU-60-16D-2-HC~SPEC3
DOOR COUNT	1
DRAWER COUNT	2
SHELF COUNT	2
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	60-3/8	1534
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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, solid door, 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).
-

Door

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Doors have stainless steel exterior with stainless steel liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Door and drawer locks standard.
- Each door and drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door/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 (1) 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 available pan divider bars (drawer pans and divider bars sold separately).
-

Shelving

- Two (2) adjustable, heavy duty PVC coated wire shelves 27-1/2"L x 16"D (699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11-3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 16 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lids.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Each drawer accommodates (1) 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Heavy-duty stainless steel drawer slides and rollers.

Model:

TSSU-60-16D-4-HC

Food Prep Table:

Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-16D-4-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ 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).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TSSU-60-16D-4-HC	4	16	60¾ 1534	30⅞ 766	36¾ 934	⅓ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	420 191

† 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.

Model:
TSSU-60-16D-4-HC

Food Prep Table:
*Drawered Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, 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 gasket(s) 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 available pan divider bars (drawer pans and divider bars sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 16 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



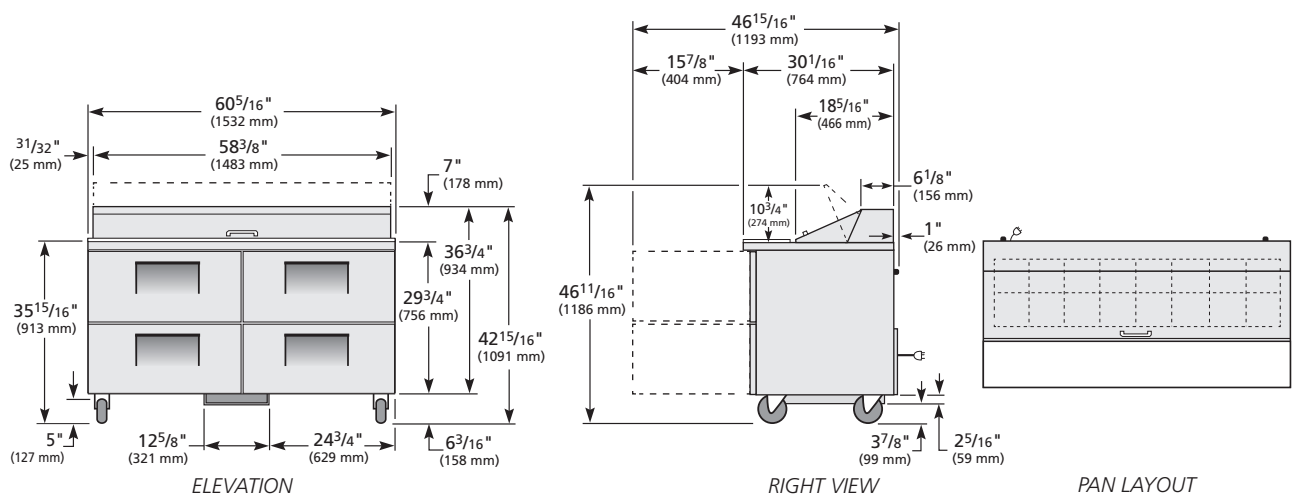
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Single oversheff.
- Double oversheff.
- Flat lids.
- Sneezeguard.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
	TSSU-60-16D-4-HC	TFNY18E	TFNY16S	TFNY18P	TFNY183	

Model:

TSSU-60-18M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-18M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-18M-B-HC	2	4	18	60 3/8 1534	34 1/8 867	40 3/8 1026	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	385 175

† 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.

Model:
TSSU-60-18M-B-HC

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2"L x 16"D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



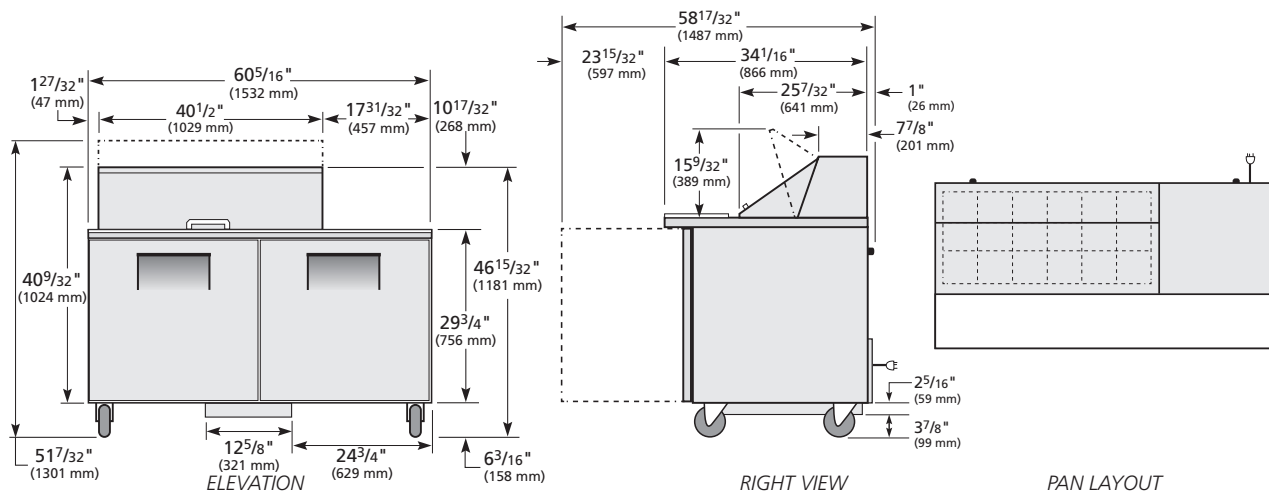
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-60-18M-B-HC	TFN047E	TFN044S	TFN047P	TFN0473	

FOOD PREP TABLES

TSSU-60-18M-B-HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-60-18M-B-HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	385
WEIGHT (KG)	175

Dimensions Imperial Metric (MM)

WIDTH	60-3/8	1534
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27-1/2"L x 16"D

(699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 18 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper

installation.

- Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-60-24M-B-DS-ST-HC

Food Prep Table:

Dual Sided Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-24M-B-DS-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W**	D†	H*						
TSSU-60-24M-B-DS-ST-HC	2	4	24	60¾ 1534	40¾ 1026	31¾ 797	⅓ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	420 191

** Width does not include ¼" (7 mm) each side for cutting board brackets.

† Depth does not include 3⅞" (80 mm) each side for cutting boards.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:
TSSU-60-24M-B-DS-ST-HC

Food Prep Table: Dual Sided Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting boards. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) keep pan temperatures colder, locks in freshness and minimizes condensation. Removable for easy cleaning.

- Comes standard with 24 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



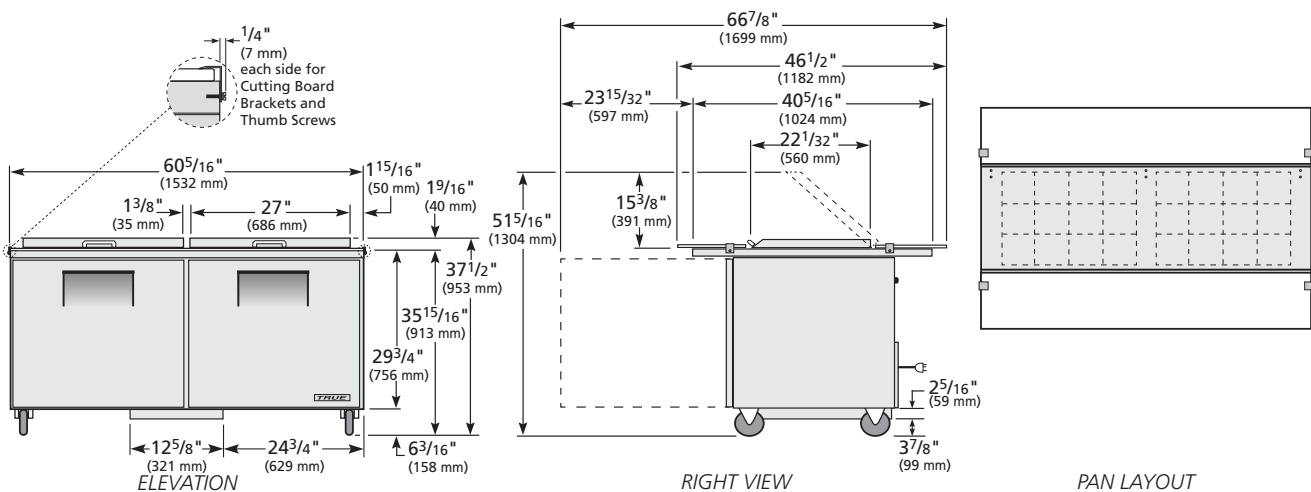
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-60-24M-B-DS-ST-HC	TFNY45E	TFN035S	TFNY45P	TFNY453	

Model:

TSSU-60-24M-B-DS-ST-HC~SPEC3

Food Prep Table:

Dual Sided Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



TSSU-60-24M-B-DS-ST-HC~SPEC3

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, sides, and back.
- ▶ Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

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*						
TSSU-60-24M-B-DS-ST-HC~SPEC3	2	4	60¾ 1534	40¾ 1026	31¾ 797	⅓ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	TBD TBD

** Width does not include ¼" (7 mm) each side for cutting board brackets.

† Depth does not include 3½" (80 mm) each side for cutting boards.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TSSU-60-24M-B-DS-ST-HC-SPEC3

Food Prep Table:

Dual Sided Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Heavy-duty 20 gauge stainless steel exterior doors with clear aluminum liner to match cabinet interior.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2"L x 16"D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy-duty 20 gauge door fronts.
- Electronic temperature control with digital display.
- Spec Series® logo.
- 11 3/4" (299 mm) deep, full length removable cutting boards. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) keep pan temperatures colder, locks in freshness and minimizes condensation. Removable for easy cleaning.

- Comes standard with 24 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW

DRAWING NOT YET AVAILABLE

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
TSSU-60-24M-B-DS-ST-HC-SPEC3					

Model:

TSSU-60-24M-B-ST-FGLID-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Flat Glass Lid & Hydrocarbon Refrigerant



TSSU-60-24M-B-ST-FGLID-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 5 3/8" (143 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-24M-B-ST-FGLID-HC	2	4	24	60 3/8 1534	34 7/8 884	31 7/8 810	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	370 168

† Depth does not include 1/4" (7 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs. * Height does not include 23" (584 mm) for open lid.

Note: Total height with 6 1/4" (159 mm) castors and lid open is 61 1/8" (1553 mm).

Model:
TSSU-60-24M-B-ST-FGLID-H

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit with Flat Glass Lid & 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2"L x 16"D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 5 3/8" (143 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.

- Comes standard with 24 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



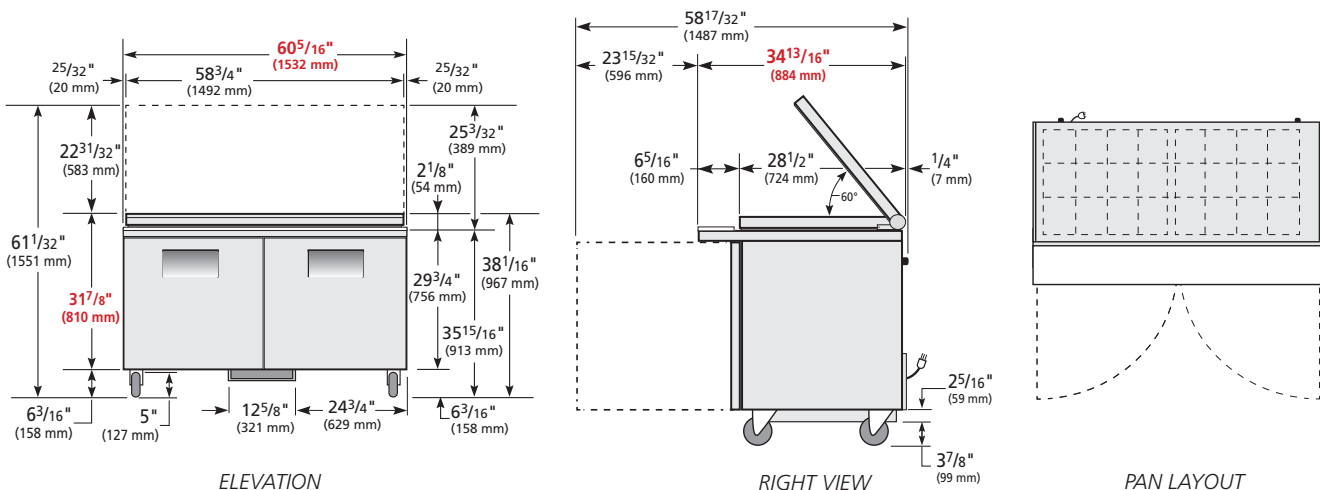
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- 5 3/8" (143 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-60-24M-B-ST-FGLID-HC					



FOOD PREP TABLES

TSSU-60-24M-B-ST-FGLID-HC~SPEC3

Mega-Top Solid Door

Sandwich/Salad Unit with Flat

Glass Lid & Hydrocarbon

Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-60-24M-B-ST-FGLID-HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	60-3/8	1534
DEPTH	34-7/8	884
HEIGHT	31-7/8	810
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

- 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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27–1/2"L x 16"D (699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 5–3/8" (143 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
 - Comes standard with 24 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 2-1/2" (64 mm) diameter castors.
 - Barrel locks (factory installed). Requires one per door.
 - Additional shelves.
 - 5-3/8" (143 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 5-3/8" (143 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-60-24M-B-ST-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-24M-B-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hoods keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-24M-B-ST-HC	2	4	24	60 3/8 1534	34 1/8 867	40 3/8 1026	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	385 175

† 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.

Model:
TSSU-60-24M-B-ST-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant

true®

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



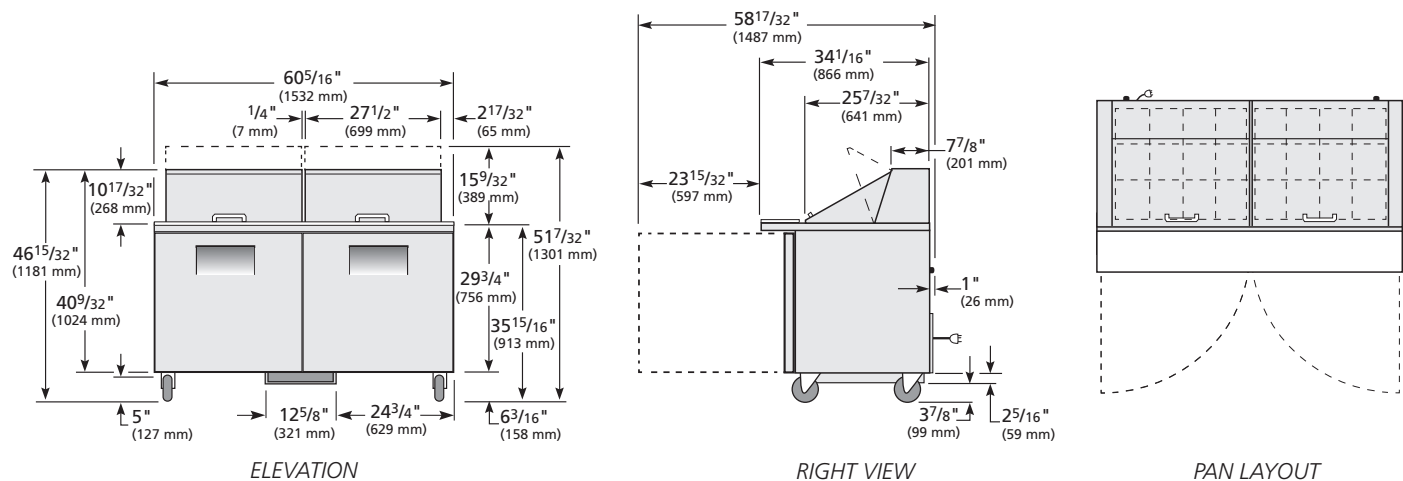
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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
TSSU-60-24M-B-ST-HC	TFN045E	TFN044S	TFN045P	TFN0453	

FOOD PREP TABLES

TSSU-60-24M- B-ST- HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-60-24M- B-ST- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	385
WEIGHT (KG)	175

Dimensions Imperial Metric (MM)

WIDTH	60-3/8	1534
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	6.5
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

- 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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 27–1/2"L x 16"D (699 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 24 (1/6 size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.

- Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lids and hoods keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. 8-7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-60-16D-4-HC~SPEC3

Food Prep Table:

Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



TSSU-60-16D-4-HC~SPEC3

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ 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).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TSSU-60-16D-4-HC~SPEC3	4	16	60½ 1535	30⅝ 776	36¾ 932	⅓ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	420 191

† 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.

Model:
TSSU-60-16D-4-HC~SPEC3

Food Prep Table: Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 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.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Drawers will support a wide variety of incremental pan size configurations; divider bars available.
- 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 available pan divider bars (drawer pans and divider bars sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



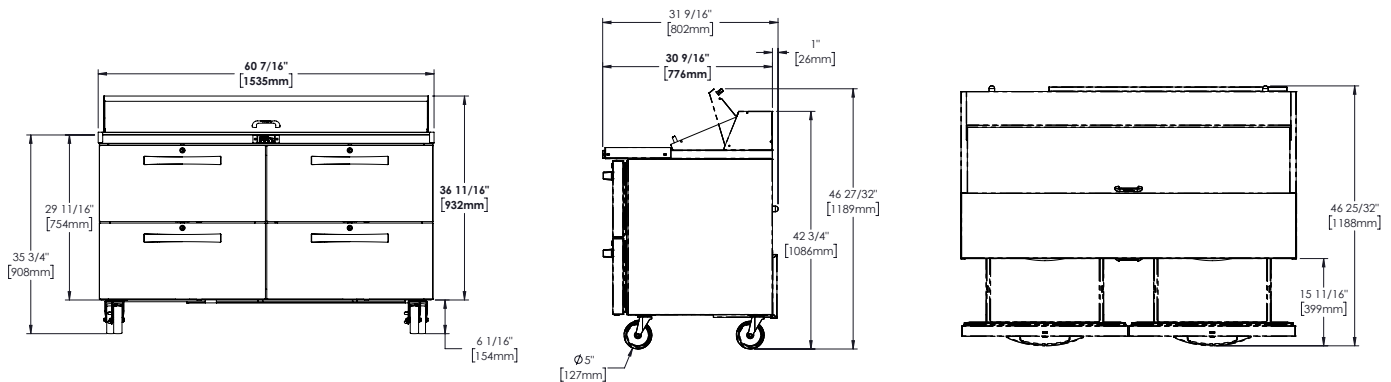
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Sneeze guard.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 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
TSSU-60-16D-4-HC~SPEC3					

Model:
TSSU-72-08-HC

Food Prep Table:

Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-08-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-08-HC	3	6	8	72¾ 1839	30⅞ 766	36¾ 934	½ N/A	115/60/1	7.2 N/A	5-15P	7 2.13	435 198

† 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.

Model:
TSSU-72-08-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 1/16" L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (1/2 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



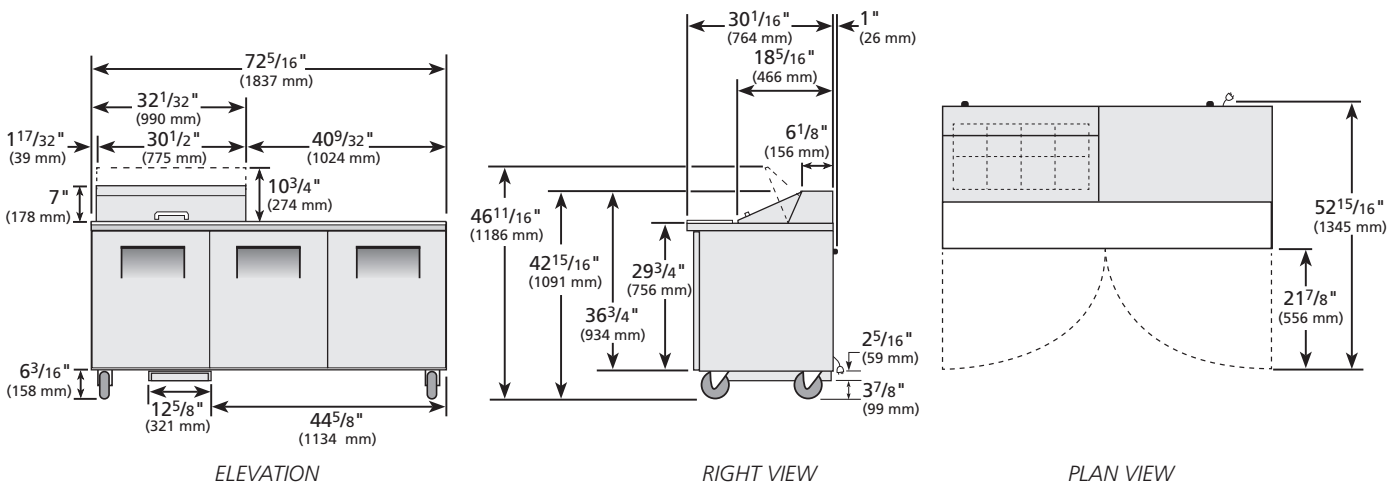
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-72-08-HC	TFNY29E	TFNY29S	TFNY29P	TFNY293	

FOOD PREP TABLES

TSSU-72-08- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-72-08- HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric
(MM)**

WIDTH	72-3/8	1839
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 8 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 2-1/2" (64 mm) diameter castors.
 - Barrel locks (factory installed). Requires one per door.
 - Additional shelves.
 - Single overshelf.
 - Double overshelf.
 - Flat lid.
 - Sneezeguard.
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
 - 19" (483 mm) deep, -1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 19" (483 mm) deep, -3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - 19" (483 mm) deep, -1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

Model:
TSSU-72-10-HC

Food Prep Table:

Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-10-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-10-HC	3	6	10	72¾ 1839	30⅞ 766	36¾ 934	½ N/A	115/60/1	7.2 N/A	5-15P	7 2.13	435 198

† 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.

Model:
TSSU-72-10-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.

- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 9/16" L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 10 (1/6 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



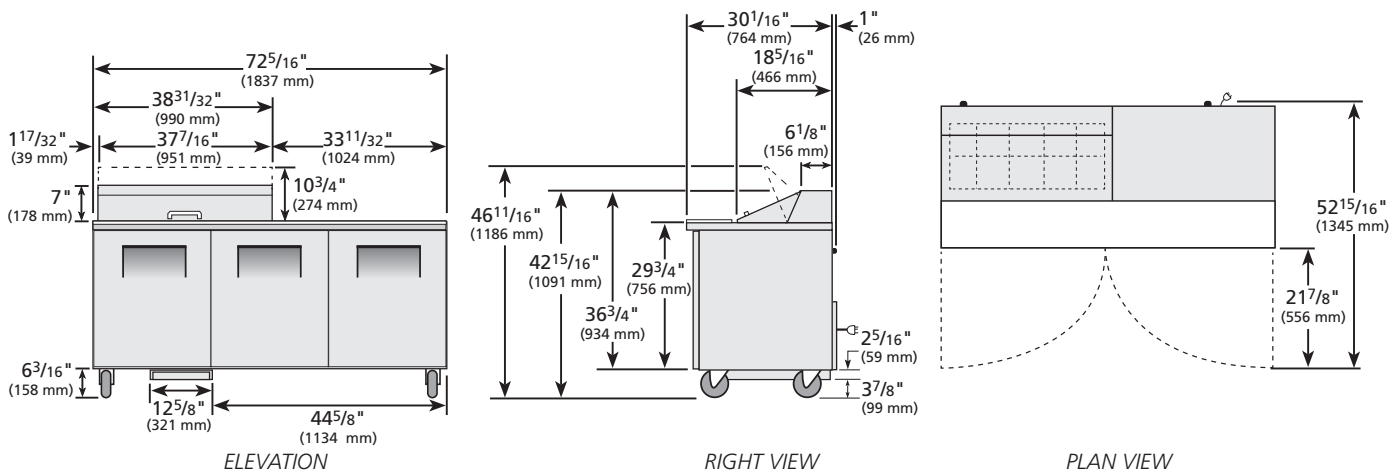
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
 (U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-72-10-HC	TFNY30E	TFNY29S	TFNY30P	TFNY303	

FOOD PREP TABLES

TSSU-72-10- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-72-10- HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	435
WEIGHT (KG)	198

**Dimensions Imperial Metric
(MM)**

WIDTH	72-3/8	1839
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 10 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 2-1/2" (64 mm) diameter castors.
 - Barrel locks (factory installed). Requires one per door.
 - Additional shelves.
 - Single overshelf.
 - Double overshelf.
 - Flat lid.
 - Sneezeguard.
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
 - 19" (483 mm) deep, -1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 19" (483 mm) deep, -3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - 19" (483 mm) deep, -1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

Model:
TSSU-72-12-HC

Food Prep Table:

Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-12-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-12-HC	3	6	12	72¾ 1839	30⅞ 766	36¾ 934	½ N/A	115/60/1	7.2 N/A	5-15P	7 2.13	445 202

† 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.

Model:
TSSU-72-12-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 5/16" L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



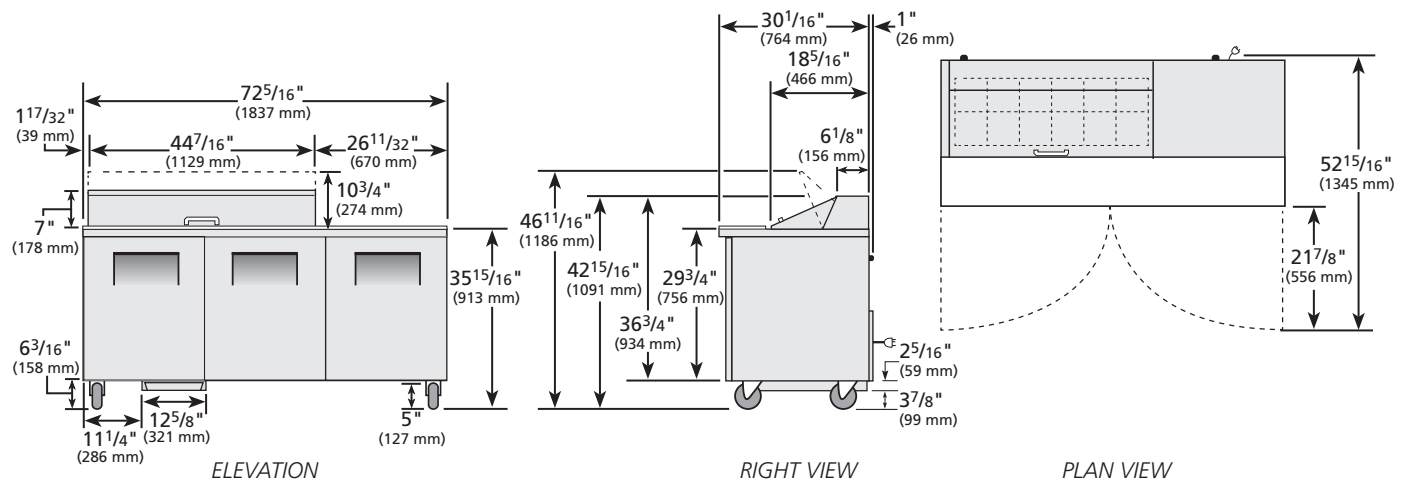
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-72-12-HC	TFNY31E	TFNY29S	TFNY31P	TFNY313	

FOOD PREP TABLES

TSSU-72-12- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-72-12- HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric
(MM)**

WIDTH	72-3/8	1839
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

-
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2-1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- 19" (483 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep,-3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11-3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – Stainless steel liner. Stainless steel floor with coved corners. 11-3/4" (299 mm) deep,1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.

Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-72-12M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-12M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-12M-B-HC	3	6	12	72 ³ / ₈ 1839	34 ¹ / ₈ 867	40 ³ / ₈ 1026	1/2 N/A	115/60/1	7.2 N/A	5-15P	7 2.13	440 200

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

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:
TSSU-72-12M-B-HC

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
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- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 1/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2"L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



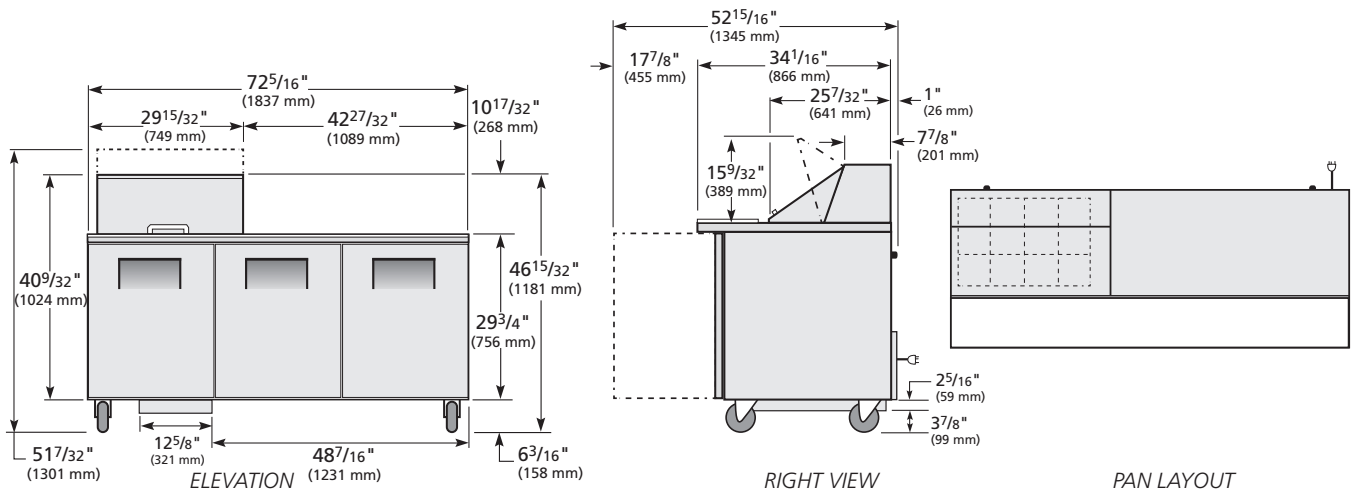
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
 (U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-72-12M-B-HC	TFN048E	TFN048S	TFN048P	TFN0483	

FOOD PREP TABLES

TSSU-72-12M-B-HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-72-12M-B-HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	72-3/8	1839
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

-
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.

- Flat lid.
 - Sneezeguard.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – Stainless steel liner. Stainless steel floor with coved corners. 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-72-15M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-15M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-15M-B-HC	3	6	15	72 3/8 1839	34 1/8 867	40 3/8 1026	1/2 N/A	115/60/1	7.2 N/A	5-15P	7 2.13	445 202

† 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.

Model:
TSSU-72-15M-B-HC

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 5/16" L x 16" D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16" D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 15 (1/8 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



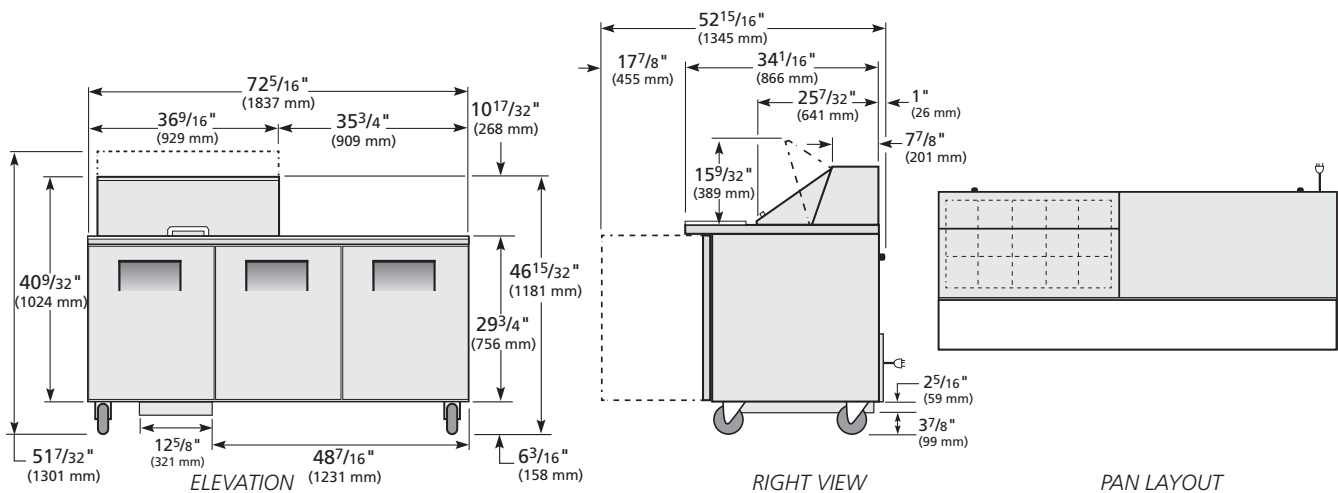
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
 (U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-72-15M-B-HC	TFN049E	TFN048S	TFN049P	TFN0493	

FOOD PREP TABLES

TSSU-72-15M-B-HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-72-15M-B-HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	72-3/8	1839
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 15 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.

- Sneezeguard.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – Stainless steel liner. Stainless steel floor with coved corners. 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-72-16-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-16-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-16-HC	3	6	16	72¾ 1839	30⅞ 766	36¾ 934	½ N/A	115/60/1	7.2 N/A	5-15P	7 2.13	440 200

† 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.

Model:
TSSU-72-16-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 7/16" L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (3/16) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



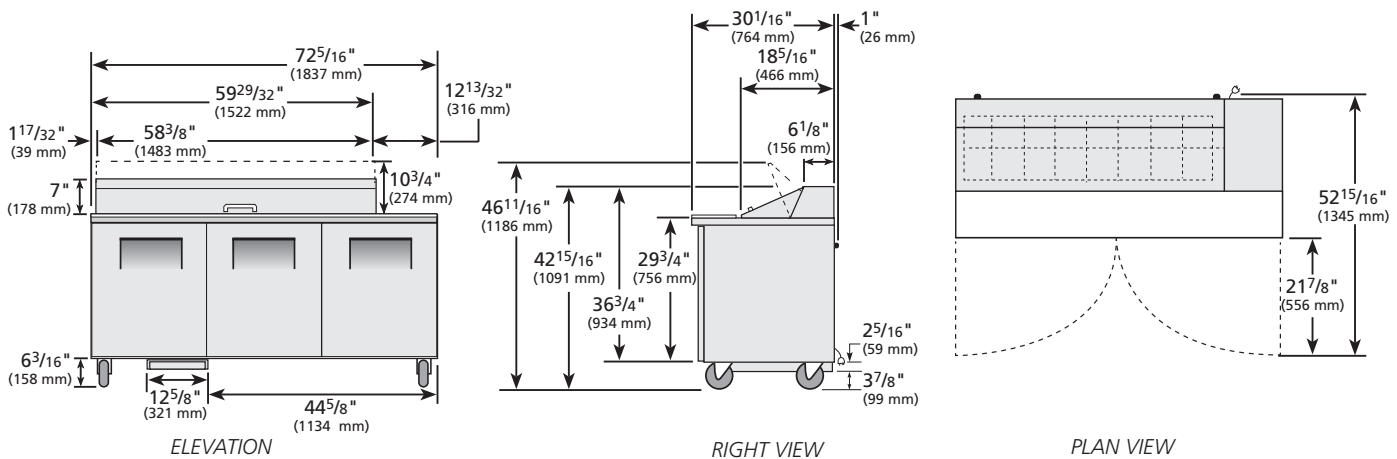
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lids.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-72-16-HC	TFNY32E	TFNY29S	TFNY32P	TFNY323	

FOOD PREP TABLES

TSSU-72-16- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-72-16- HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric
(MM)**

WIDTH	72-3/8	1839
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 16 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- - 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 2-1/2" (64 mm) diameter castors.
 - Barrel locks (factory installed). Requires one per door.
 - Additional shelves.
 - Single overshelf.
 - Double overshelf.
 - Flat lids.
 - Sneezeguard.
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
 - 19" (483 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 19" (483 mm) deep,-3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 11-3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - 19" (483 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

Model:
TSSU-72-18-HC

Food Prep Table:

Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-18-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-18-HC	3	6	18	72¾ 1839	30⅞ 766	36¾ 934	½ N/A	115/60/1	7.2 N/A	5-15P	7 2.13	445 202

† 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.

Model:
TSSU-72-18-HC

Food Prep Table:
*Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 5/16" L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/8 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



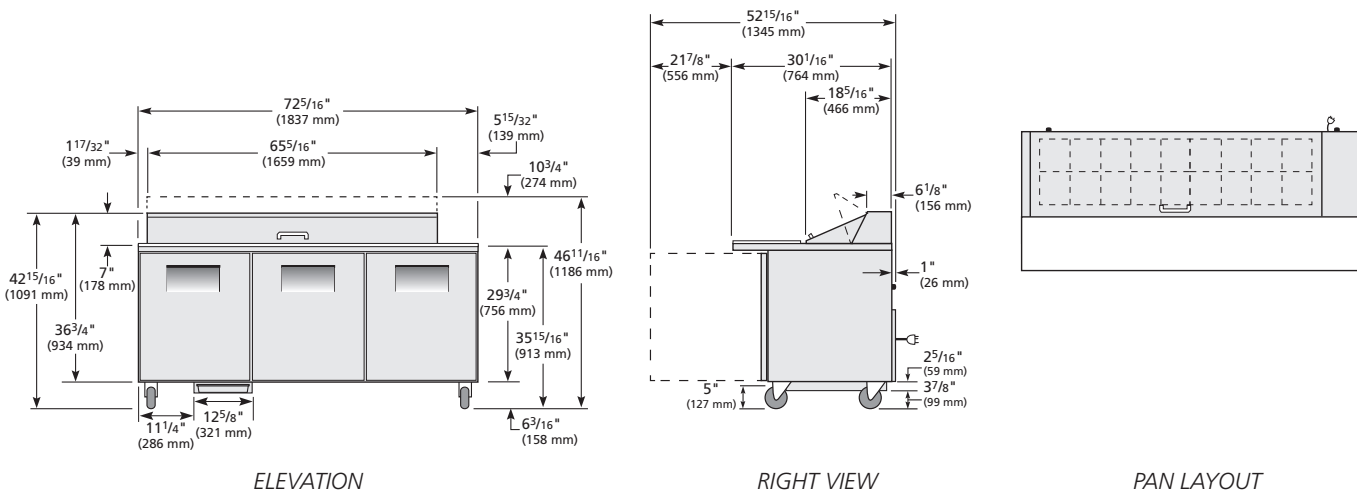
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR WARRANTY
7 YEAR COMPRESSOR WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-72-18-HC	TFNY09E	TFNY29S	TFNY09P	TFNY093	

FOOD PREP TABLES

TSSU-72-18- HC~SPEC3



Solid Door Sandwich/Salad Unit
with Hydrocarbon
Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-72-18- HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric
(MM)**

WIDTH	72-3/8	1839
DEPTH	30-1/8	766
HEIGHT	36-3/4	934
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

*Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).*

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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Door

- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing

within cabinet dimensions.

- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 11–3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 18 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- - 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 2-1/2" (64 mm) diameter castors.
 - Barrel locks (factory installed). Requires one per door.
 - Additional shelves.
 - Single overshelf.
 - Double overshelf.
 - Flat lids.
 - Sneezeguard.
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
 - 19" (483 mm) deep,-1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 19" (483 mm) deep,-3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
 - 11-3/4" (299 mm) deep,1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - 19" (483 mm) deep,-1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

Model:
TSSU-72-18M-B-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-18M-B-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-18M-B-HC	3	6	18	72 3/8 1839	34 1/8 867	40 3/8 1026	1/2 N/A	115/60/1	7.2 N/A	5-15P	7 2.13	445 202

† 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.

Model:
TSSU-72-18M-B-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 5/16" L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/2 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



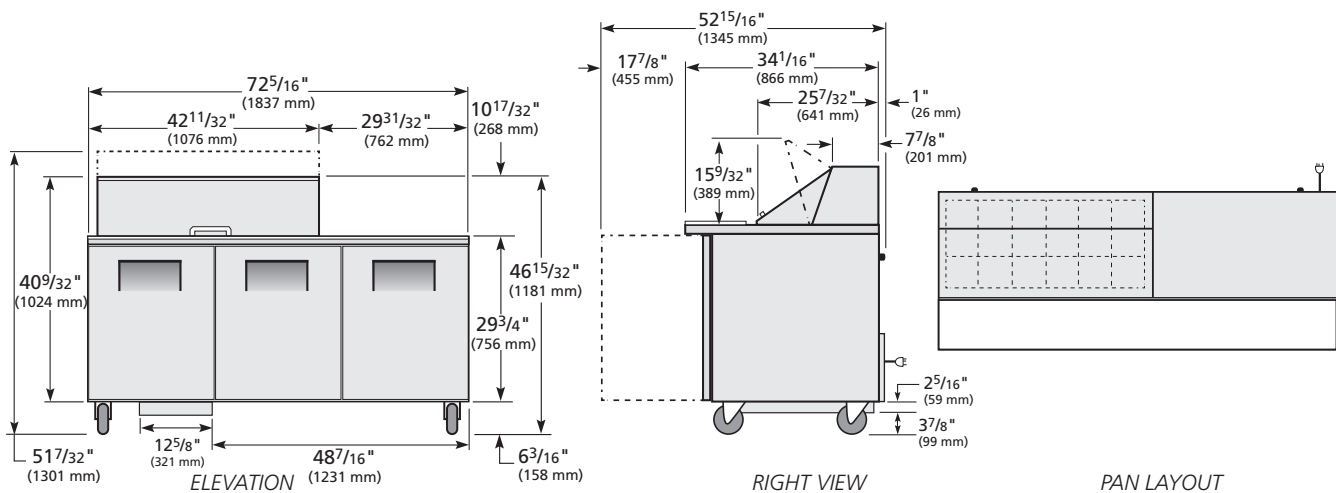
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-72-18M-B-HC	TFN050E	TFN048S	TFN050P	TFN0503	

FOOD PREP TABLES

TSSU-72-18M-B-HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-72-18M-B-HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	72-3/8	1839
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 18 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

-
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.

- Flat lid.
 - Sneezeguard.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – Stainless steel liner. Stainless steel floor with coved corners. 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-72-24M-B-ST-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-24M-B-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hoods keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 $\frac{7}{8}$ " (226 mm) deep, $\frac{1}{2}$ " (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest $\frac{1}{8}$ " (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-24M-B-ST-HC	3	6	24	72 $\frac{3}{8}$ 1839	34 $\frac{1}{8}$ 867	40 $\frac{3}{8}$ 1026	$\frac{1}{2}$ N/A	115/60/1	7.2 N/A	5-15P	7 2.13	455 207

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

* Height does not include 6 $\frac{1}{4}$ " (159 mm) for castors or 6" (153 mm) for optional legs.

Model:
TSSU-72-24M-B-ST-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 9/16" L x 16" D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16" D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 24 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



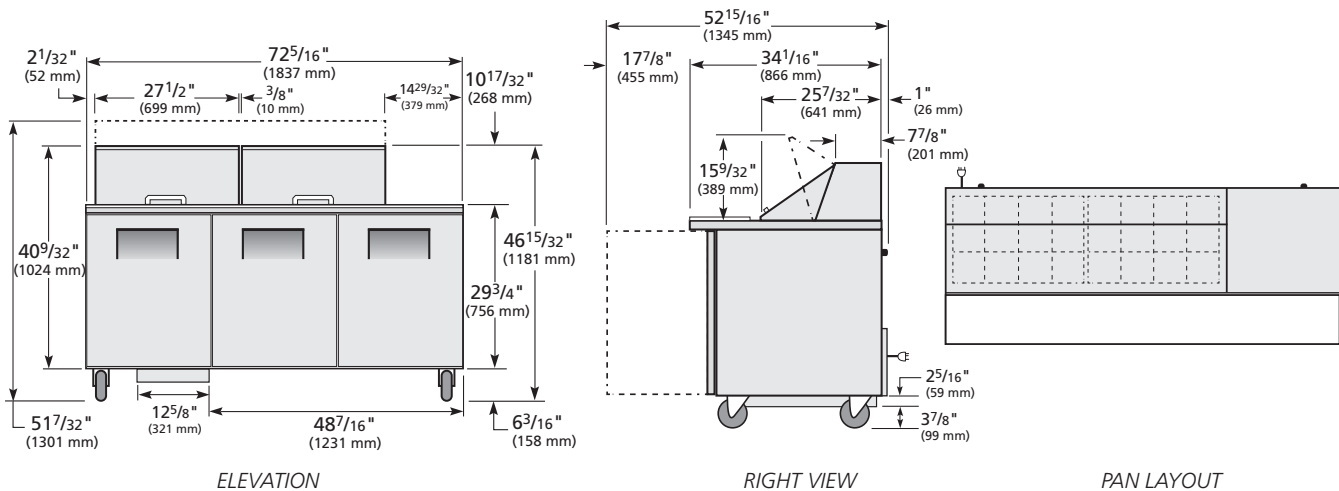
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-72-24M-B-ST-HC	TFN051E	TFN048S	TFN051P	TFN0513	

FOOD PREP TABLES

TSSU-72-24M- B-ST- HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-72-24M- B-ST- HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	72-3/8	1839
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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

- 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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 24 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.

- Single overshef.
 - Double overshef.
 - Flat lids.
 - Sneezeguard.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lids and hoods keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – Stainless steel liner. Stainless steel floor with coved corners. 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TSSU-72-30M-B-DS-ST-HC

Food Prep Table:

Dual Sided Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-30M-B-DS-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ¼" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W**	D†	H*						
TSSU-72-30M-B-DS-ST-HC	3	6	30	72¾ 1839	41⅞ 1064	31¾ 797	½ N/A	115/60/1	7.2 N/A	5-15P	7 2.13	490 223

** Width does not include ¼" (7 mm) each side for cutting board brackets.

† Depth does not include 2¾" (61 mm) each side for cutting boards.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:
TSSU-72-30M-B-DS-ST-HC

Food Prep Table: Dual Sided Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 9/16" L x 16" D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16" D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting boards. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids keep pan temperatures colder, locks in freshness and minimizes condensation. Removable for easy cleaning.

- Comes standard with 30 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



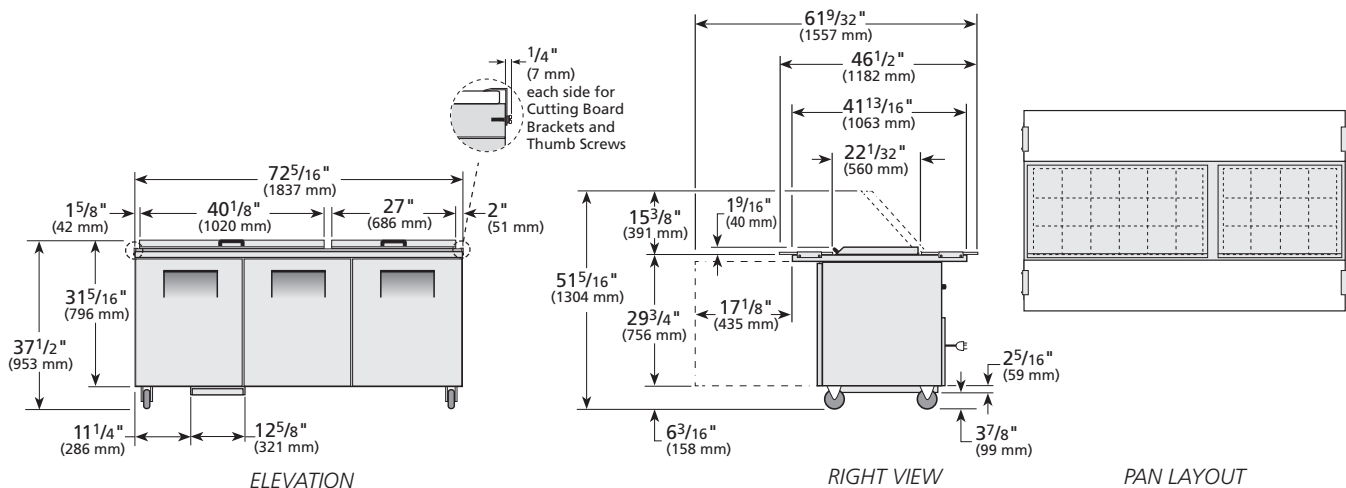
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-72-30M-B-DS-ST-HC	TFN035E	TFN035S	TFN035P	TFN0353	

Model:

TSSU-72-30M-B-DS-ST-HC~SPEC3

Food Prep Table:

Dual Sided Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



TSSU-72-30M-B-DS-ST-HC~SPEC3

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, sides, and back.
- ▶ Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

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*						
TSSU-72-30M-B-DS-ST-HC~SPEC3	3	6	72¾ 1839	41¾ 1064	31¾ 797	½ N/A	115/60/1	7.2 N/A	5-15P	7 2.13	TBD TBD

** Width does not include ¼" (7 mm) each side for cutting board brackets.

† Depth does not include 2¾" (61 mm) each side for cutting boards.

* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:

TSSU-72-30M-B-DS-ST-HC-SPEC3

Food Prep Table:

Dual Sided Mega-Top Solid Door Sandwich/Salad Unit
with Hydrocarbon Refrigerant~Spec Package 3



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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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.

DOORS

- Heavy-duty 20 gauge stainless steel exterior doors with clear aluminum liner to match cabinet interior.
- door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 1/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2"L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy-duty 20 gauge door fronts.
- Electronic temperature control with digital display.
- Spec Series® logo.
- 11 3/4" (299 mm) deep, full length removable cutting boards. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids keep pan temperatures colder, locks in freshness and minimizes condensation. Removable for easy cleaning.

- Comes standard with 30 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Additional shelves.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW

DRAWING NOT YET AVAILABLE

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
TSSU-72-30M-B-DS-ST-HC-SPEC3					

Model:

TSSU-72-30M-B-ST-FGLID-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Flat Glass Lid with Hydrocarbon Refrigerant



TSSU-72-30M-B-ST-FGLID-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/ NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 6 1/8" (156 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-30M-B-ST-FGLID-HC	3	6	30	72 3/8 1839	34 7/8 884	31 7/8 810	1/2 N/A	115/60/1	7.2 N/A	5-15P	7 2.13	470 213

† Depth does not include 1/4" (7 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs. * Height does not include 23" (584 mm) for open lid.

Note: Total height with 6 1/4" (159 mm) castors and lid open is 61 1/8" (1553 mm).

Model:

TSSU-72-30M-B-ST-FGLID-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Flat Glass Lid 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 1/16" L x 16" D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16" D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 6 1/8" (156 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.

- Comes standard with 30 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



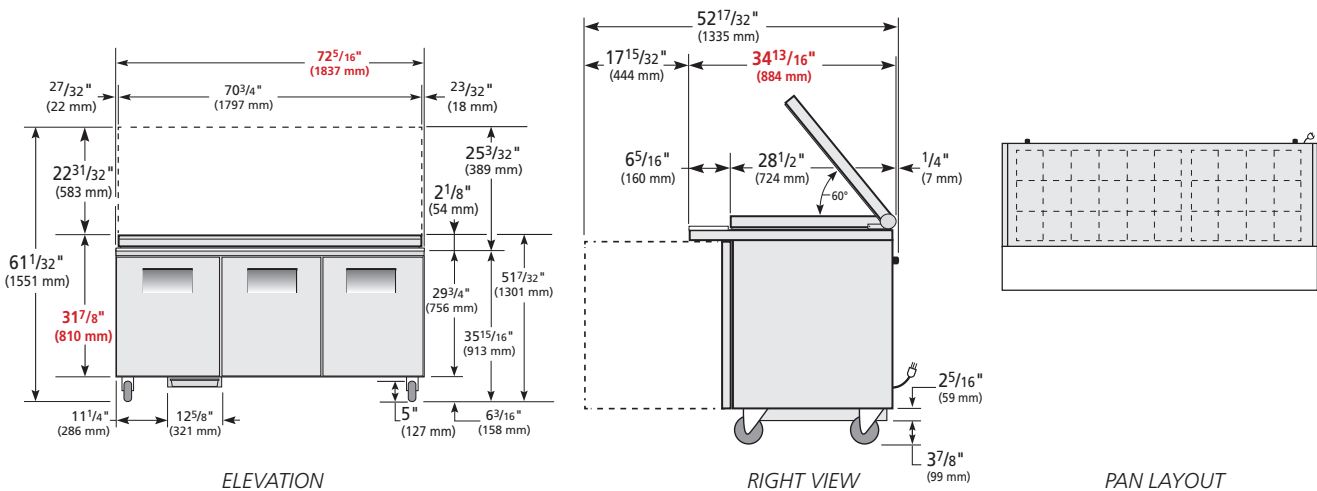
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- 6 1/8" (156 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



3 YEAR PARTS + LABOR
7 YEAR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-72-30M-B-ST-FGLID-HC					

FOOD PREP TABLES

TSSU-72-30M- B-ST-FGLID- HC~SPEC3



Mega-Top Solid Door

Sandwich/Salad Unit with Flat

Glass Lid with Hydrocarbon

Refrigerant~Spec Package 3

Specifications

MODEL	TSSU-72-30M- B-ST-FGLID- HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	72-3/8	1839
DEPTH	34-7/8	884
HEIGHT	31-7/8	810
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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



- 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 hydrocarbon 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 temperature in food pans and cabinet interior.
 - Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 6–1/8" (156 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
 - Comes standard with 30 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- 6–1/8" (156 mm) deep, 1/2" (13 mm) thick, composite cutting board.

- Crumb catcher. Requires crumb catcher cutting board for proper installation.
 - Pan dividers.
 - Exterior rectangular digital temperature display (factory installed).
 - ADA compliant model with 34" (864 mm) work surface height.
-

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7. Exterior – stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility. Interior – Stainless steel liner. Stainless steel floor with coved corners. 6–1/8" (156 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TSSU-72-30M-B-ST-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-72-30M-B-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hoods keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-30M-B-ST-HC	3	6	30	72 ³ / ₈ 1839	34 ¹ / ₈ 867	40 ³ / ₈ 1026	1/2 N/A	115/60/1	7.2 N/A	5-15P	10 3.05	470 214

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

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

Model:
TSSU-72-30M-B-ST-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit 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 hydrocarbon 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 temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- 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 solid doors 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.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 1/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2"L x 16"D (597 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 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 30 (1/8 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

- 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.



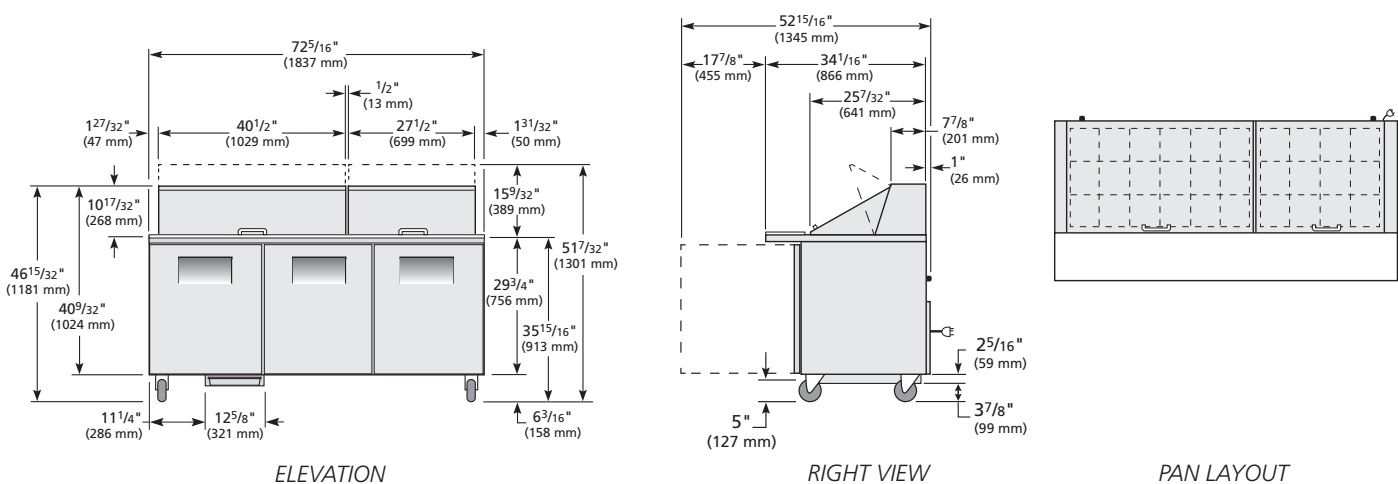
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-72-30M-B-ST-HC	TFN056E	TFN048S	TFN056P	TFN0563	

FOOD PREP TABLES

TSSU-72-30M- B-ST- HC~SPEC3



Mega-Top Solid Door
Sandwich/Salad Unit with
Hydrocarbon Refrigerant~Spec
Package 3

Specifications

MODEL	TSSU-72-30M- B-ST- HC~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	460
WEIGHT (KG)	209

Dimensions Imperial Metric (MM)

WIDTH	72-3/8	1839
DEPTH	34-1/8	867
HEIGHT	40-3/8	1026
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	7.2
NEMA CONFIGURATION	19

Specifications subject to change without notice.

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-

Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon 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 temperature in food pans and cabinet interior.
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 - Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
 - Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
-

Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
 - Door locks standard.
 - Lifetime guaranteed heavy duty all metal working spec door handles.
 - Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21–9/16"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23–1/2"L x 16"D (597 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 1/2" (13 mm) increments.
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 30 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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.
 - NEMA-5-15R
-

Optional Features/Accessories

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.

- Single overshef.
 - Double overshef.
 - Flat lid.
 - Sneezeguard.
 - 8–7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
 - Crumb catcher. Requires crumb catcher cutting board for proper installation.
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