TSSU

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35 Тольятти (8482)63-91-07 Томск (3822)98-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 Ульяновск (8422)24-23-59 Улан-Удэ (3012)59-97-51 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 Чебоксары (8352)28-53-07 Челябинск (351)202-03-61 Череповец (8202)49-02-64 Чита (3022)38-34-83 Якутск (4112)23-90-97 Ярославль (4852)69-52-93

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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 ³⁄₄" (299 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, polyure thane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

			Specific	ations sub	ject to change	without notice.	
Chart dimensions round	led up	to the nearest 1/8"	(millime	ters round	ed up to next v	vhole number).	

			Pans		et Dime (inches (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	(top)	W**	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)	
TSSU-27-08-HC	1	2	8	275⁄8	301⁄8	36¾	1⁄5	115/60/1	3.5	5-15P	10	225	1
				702	766	934	N/A		N/A		3.05	102	

**Width does not include ½" (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 fearmed in place using a bigh don;ity
- 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.

PLAN VIEW

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 ¼ "L x 16"D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilated shell clips included per shell.
 Shelf support pilaters 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, 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 (%size) 6⁷/₈ "L x 6¹/₄"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

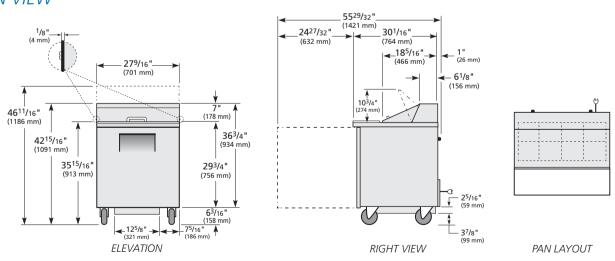
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2½" (64 mm) diameter castors.
- Barrel lock (factory installed).
- 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.
- 11³/₄" (299 mm) deep, ¹/₂" (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).
- Plexiglas lid cover.
- ADA compliant model with 34" (864 mm) work surface height.



METRIC DIMENSIONS ROUNDED UP TO THE							
NEAREST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE	KCL	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.
- 11¾" (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).

Specifications subject to change without notice.

ROUGH-IN DATA

	eters round	ed up to next wh	ole number)								
		Pans		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Drawers	(top)	W**	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-27-08D-2-HC	2	8	27%	301⁄8	36¾	1⁄5	115/60/1	3.5	5-15P	11	225
			702	766	934	N/A		N/A		3.35	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.
- 11³/₄" (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/size) 67/s"L x 61/4"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.

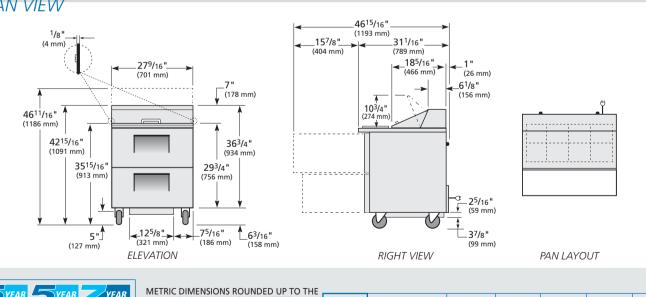
ELECTRICAL

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.



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.
- □ Single overshelf.
- Double overshelf.
- Flat lid.
- □ Sneezequard.
- 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).
- Plexicial lid cover.
- ADA compliant model with 34" (864 mm) work surface height.
- □ Field reversing hinge



	METRIC DIMENSIONS ROUNDED UP TO THE .							
YEAR YEAR PARTS LABOR COMPRESSOR	NEAREST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Back
NARRANTY	SPECIFICATIONS SUBJECT TO CHANGE	KCL	TSSU-27-08D-2-HC	TFNY16E	TFNY16S	TFNY16P	TFNY163	
(U.S.A. and Canada only)	WITHOUT NOTICE							

PLAN VIEW

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FOOD PREP TABLES TSSU-27-08D-2-HC~SPEC3

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

Specifications		Dimensions	Imperial	Metri (MM)	ic
MODEL	TSSU-27-08D- 2-HC~SPEC3	WIDTH	27–5/8	702	٦
DRAWER COUNT	2	DEPTH	30–1/8	766	
		HEIGHT	36-3/4	934	
WEIGHT (LBS)	240	CORD LENGTH	11	3.35	
WEIGHT (KG)	109				
		Electrical			
		VOLTAGE	11:	5/60/1	
		AMPS	3.5	;	
		NEMA CONFIGURA	19 TION		

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-inplace 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

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 $12"L \times 20"W \times 6"D$ (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.
- 87%" (226 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	dimensior	ns round	led up	to the nearest 1/8"		ect to change w ed up to next wh	

			Pans	Cabine	et Dime (inches (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W**	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-27-12M-B-HC	1	2	12	275⁄8	341⁄8	40%	1⁄5	115/60/1	3.5	5-15P	10	225
				702	867	1026	N/A		N/A		3.05	102

** Width does not include $\frac{1}{2}$ (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-27-12M-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.

METR

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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 23¹/₄"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 ½" (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, 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 (%size) 6% "L x 6¼ "W x 4"D (175 mm x 159 mm x 102 mm) and 3 (%size) pans 4«1/4»"L x 6«15/16»"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

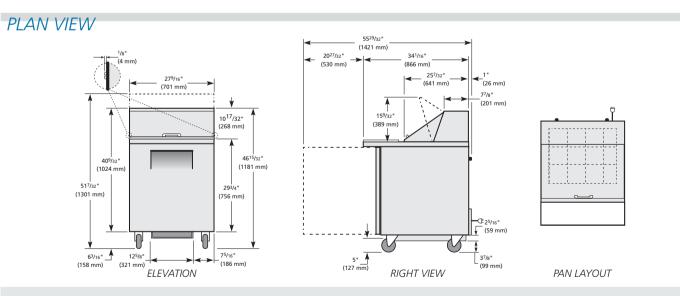
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2½" (64 mm) diameter castors.
- Barrel lock (factory installed).
- Additional shelves.
- □ Single overshelf.
- Double overshelf.
- Flat lid.
- □ Sneezeguard.
- 87%" (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.



IC DIMENSIONS ROUNDED UP TO THE							
NEAREST WHOLE MILLIMETER	KCL	Model	Elevation	Right	Plan	3D	Back
ECIFICATIONS SUBJECT TO CHANGE	V	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			Dimensions	Imperial	Metric (MM)	
MODEL	TSSU-27-12M- B-HC~SPEC3		WIDTH	27–5/8	702	
DOOR COUNT	1		DEPTH	34–1/8	867	
COONT			HEIGHT	40-3/8	1026	
SHELF COUNT	2 TBD TBD		CORD LENGTH	11	3.35	
WEIGHT (LBS)			Electrical			
WEIGHT (KG)						
]		VOLTAGE	115,	/60/1	
			AMPS	3.5		

Specifications subject to change without notice.

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

NEMA

CONFIGURATION

19

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 41/4"L x 615/16"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.
- ▶ 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

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

			Pans		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W**	D†	H*	ΗP	Voltage	Amps	Config.	. ,	(kg)
TSSU-27-12M-C-HC	1	2	12	275⁄8	341%	403⁄8	1⁄5	115/60/1	3.5	5-15P	10	225
				702	867	1026	N/A		N/A		3.05	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-27-12M-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
- 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.
- 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 (%size) 6%"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

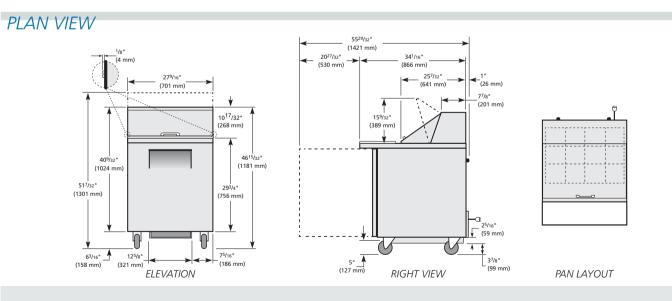
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- 6" (153 mm) standard legs.
- G" (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.
- 87%" (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.



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



FOOD PREP TABLES TSSU-27-12M-C-HC~SPEC3

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

Specifications			Dimensions	Imperial	Metric (MM)	
MODEL	TSSU-27-12M- C-HC~SPEC3		WIDTH	27–5/8	702	
DOOR COUNT	1		DEPTH	34–1/8	867	
COONT			HEIGHT	40-3/8	1026	
SHELF COUNT	2 225 103		CORD LENGTH	11	3.35	
WEIGHT (LBS)			Electrical			
WEIGHT (KG)						
			VOLTAGE	115	/60/1	
			AMPS	3.5		

Specifications subject to change without notice.

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

NEMA

CONFIGURATION

19

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 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 – 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	;	Dimensio	ns Imperi	al (MM)
MODEL	TSSU-27-08- HC~SPEC3	WIDTH	27–3/4	703
DOOR COUNT	1	DEPTH	30–1/8	763
		HEIGHT	36–5/8	929
SHELF COUNT	2	CORD LENGTH	11	3.35
WEIGHT (LBS)	215	Electrical		
WEIGHT (KG)	98			
		VOLTAGE		115/60/1
		AMPS	:	3.5
		NEMA CONFIGU	RATION	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

- 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%" (226 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

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

			Pans	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	• • •	(kg)
TSSU-36-15M-B-HC	2	4	15	35	341%	40½	1⁄4	115/60/1	4.5	5-15P	10	TBD
				888	867	1028	N/A		N/A		3.05	TBD

† 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-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% "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 ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 ¹/₈" (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 (% size) 6 % "L x 6 ¼ "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).

45 7/16"

- 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.

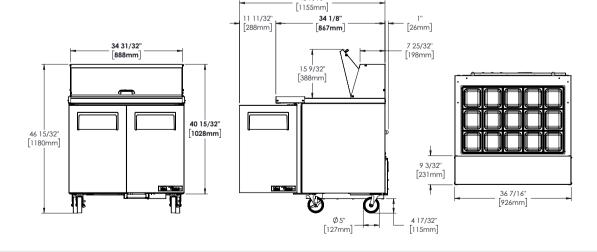


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2 ½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- 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



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

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.
- 11¾" (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).

Specifications subject to change without notice.

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ¹ / ₆ " (millimeters rounded up to next whole num														
			Pans	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)			
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)		
TSSU-36-08-HC	2	4	8	36¾	301/8	36¾	1⁄4	115/60/1	4.5	5-15P	7	255		
				924	766	934	N/A		N/A		2.13	116		

† 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-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.

PLAN VIEW

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% "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 ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 ¾" (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 8 (%size) 6 % "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/ANSÍ Standard 7 compliant for open food product.

ELECTRICAL

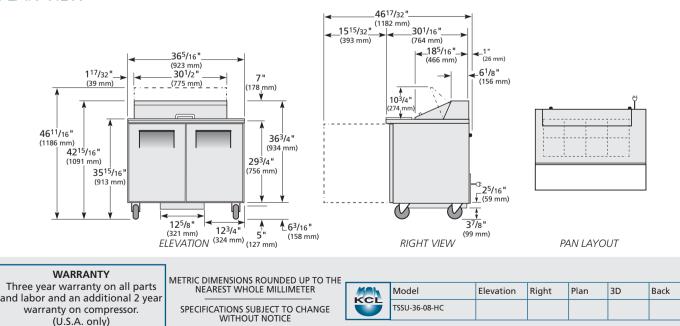
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 6" (153 mm) standard legs.
- G" (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, 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.





FOOD PREP TABLES TSSU-36-08-HC~SPEC3

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

Specifications	;	[Dimensions	rial (MM		С	
MODEL	TSSU-36-08- HC~SPEC3	ſ	WIDTH	36-3/8	3	924	
DOOR COUNT	2		DEPTH	30–1/8	5	766	
			HEIGHT	36–3/4	Ļ	934	
SHELF COUNT	4		CORD LENGTH	7		2.13	
WEIGHT (LBS)	255	E	Electrical				
WEIGHT (KG)	116	Г					
			VOLTAGE		115/	/60/1	
			AMPS		4.5		
			NEMA CONFIGURA	TION	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 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.
- 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. Foamedin-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

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

			Pans	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-36-12M-B-HC	2	4	12	36¾	341%	40¾	1⁄4	115/60/1	4.5	5-15P	7	255
				924	867	1026	N/A		N/A		2.13	116

† 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-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% "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 ½" (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 (% size) 6 % "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.

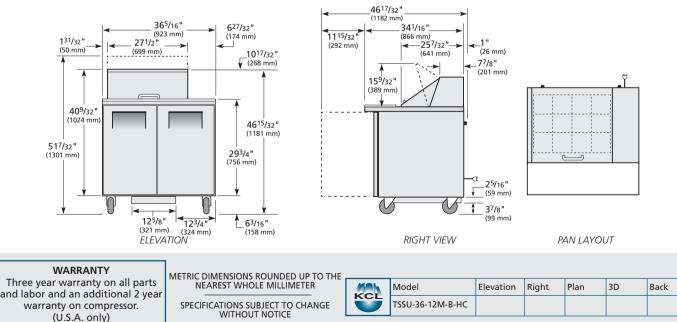


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (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.
- □ 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



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[%] (226 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).
- Electronic temperature control with digital display.
- Spec Series[®] logo.

ROUGH-IN DATA

	Chart dimensions round	ed up	to the nearest 1/8"		ject to change w ed up to next wł	
	Cabinet Dimensions					I

			Pans	(inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)	
Model	Doors	Shelves		W	D†	H*	HP	Voltage	Amps	Config.	((kg)	
TSSU-36-12M-B-HC~SPEC3	2	4	12	36¾	341⁄8	40¾	1⁄4	115/60/1	4.5	5-15P	10	255	1
				924	867	1026	N/A		N/A		3.05	116	

† 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.

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).

METRIC DIN NEAI 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% "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 ½" (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 (½size) 6 % "L x 6 ¼ "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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 ½" (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.
 □ 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.
- □ ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW

Drawing Not Yet Available

IENSIONS ROUNDED UP TO THE							
REST WHOLE MILLIMETER		Model	Elevation	Right	Plan	3D	Bac
ATIONS SUBJECT TO CHANGE WITHOUT NOTICE	KCL	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 guality 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).

Specifications subject to change without notice.

ROUGH-IN DATA

Model

TSSU-48-08-HC

			Chart	dimensio	ons round	ded up	to the nearest 1/8"	(millime	ters round	ed up to next wh	nole number).
		Pans		et Dime (inches) (mm))				NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)

1⁄3

1⁄3

115/60/1

230-240/50/1

5.8

2.3

5-15P

36¾

934

† 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.

4

8

483%

1229

301%

766

2

3.35 ▲ Plug type varies by country.

295

134

11

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 desian.
- 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.

PLAN VIEW

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 % "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 ¾" (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 8 (1/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.

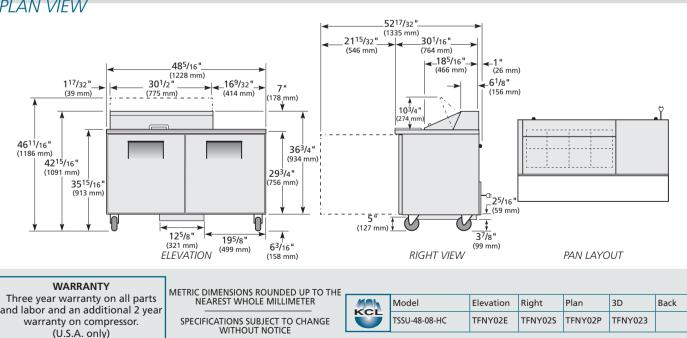




OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- 2 ½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- □ Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezequard.
- □ 19" (483 mm) deep, ½" (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, 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.





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.
- 11¾" (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).

				et Dime (inches) (mm)	nsions)				NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps		(,	(kg)
TSSU-48-08-HC~SPEC3	2	4	483⁄8	301⁄8	36¾	1⁄3	115/60/1	5.8	5-15P	11	TBD
			1229	766	934	1⁄3	230-240/50/1	2.3		3.35	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.

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.

PLAN VIEW

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 % "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.
- 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 8 (%size) 67%"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.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
 □ 2½" (64 mm) diameter castors.
- Z 22 (04 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.

Drawing Not Yet Available



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

TSSU-48-08-HC~SPEC3)8-HC~SPEC3

Elevation Right Plan 3D

Back



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.
- 11¾" (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).

			Pans		et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	((kg)	
TSSU-48-10-HC	2	4	10	483⁄8	301/8	36¾	1⁄3	115/60/1	5.8	5-15P	11	300	
				1229	766	934	1⁄3	230-240/50/1	2.3		3.35	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.

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 guality 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 % "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 $\frac{1}{2}$ " (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 10 (1/size) 67/s"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.

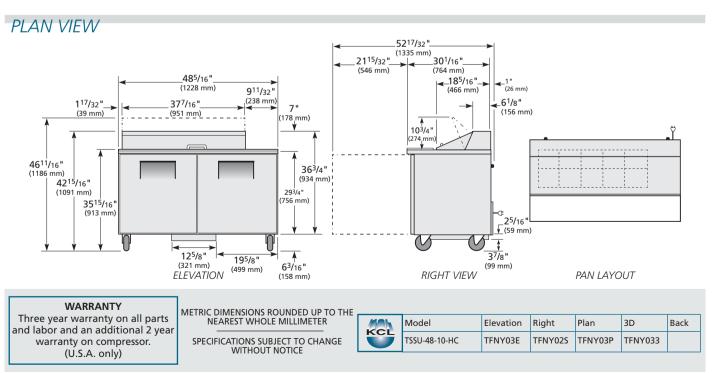
ELECTRICAL



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- G" (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, ½" (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.







FOOD PREP TABLES TSSU-48-10-HC~SPEC3

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

Specifications	ecifications		Dimensions	Imper	ial	Metri (MM)	С
MODEL	TSSU-48-10- HC~SPEC3		WIDTH	48–3/8	3	1229	
DOOR COUNT	2		DEPTH	30–1/8	3	766	
			HEIGHT	36–3/4	1	934	
SHELF COUNT	4		CORD LENGTH	11		3.35	
WEIGHT (LBS)	TBD		Electrical				
WEIGHT (KG)	TBD						
			VOLTAGE		115/	/60/1	
			AMPS		5.8		
					19		

Specifications subject to change without notice.

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

CONFIGURATION

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 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.
- 11¾" (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.
' (millimeters rounded up to next whole number).

			Pans		et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	((kg)
TSSU-48-12-HC	2	4	12	483⁄8	301/8	36¾	1⁄3	115/60/1	5.8	5-15P	11	340
				1229	766	934	1⁄3	230-240/50/1	2.3		3.35	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.

\blacksquare Plug type varies by country.

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 21% "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.
- 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 (%size) 6%"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.

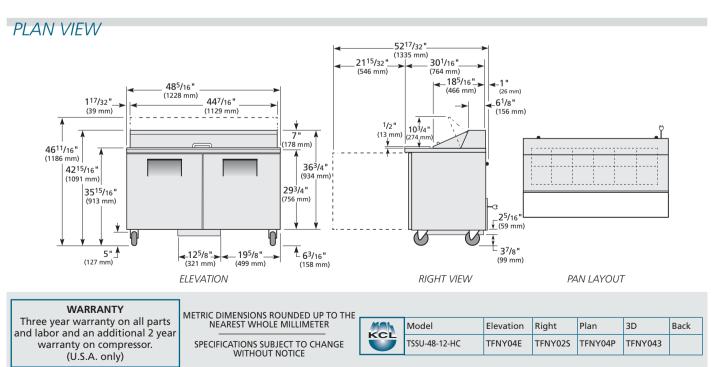
ELECTRICAL



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 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,³4" (20 mm) thick, white
- polyethylene cutting board. Requires "L" brackets.
 1134" (299 mm) deep,½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 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.







FOOD PREP TABLES TSSU-48-12-HC~SPEC3

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

Specifications	5		Dimensions	Imper	ial	Metri (MM)	ic
MODEL	TSSU-48-12- HC~SPEC3		WIDTH	48–3/8	3	1229	
DOOR COUNT	2		DEPTH	30–1/8	3	766	
			HEIGHT	36–3/4	1	934	
SHELF COUNT	4		CORD LENGTH	11		3.35	
WEIGHT (LBS)	290		Electrical				
WEIGHT (KG)	132		VOLTAGE		115	100/1	
			VOLIAGE		115/	/60/1	
			AMPS		5.8		
			NEMA CONFIGURA	TION	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.
- 11¾" (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 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 ½size 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).

Specifications subject to change without notice.

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

				C	.hart dim	ensions r	ounded i	up to t	the nearest 1/8" (m	illimeters	s rounded	up to next who	ole number).		
				Pans	Cabinet Dimensions (inches) (mm)		(inches)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Drawers	Shelves		W	D†	H*	ΗP	Voltage	Amps	Config.	((kg)		
TSSU-48-12D-2-HC	1	2	2	12	48%	301/8	36¾	1⁄3	115/60/1	5.8	5-15P	11	340		
					1229	766	934	⅓	230-240/50/1	4.2		3.35	155		

† 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.

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 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 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
- 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 % "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.

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

- True.
- Comes standard with 12 (%size) 6%"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

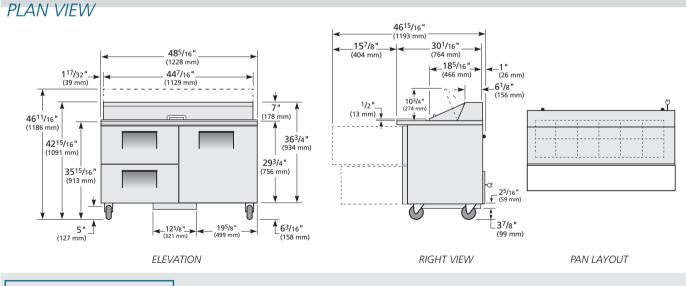
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- $\square 2\frac{1}{2}$ (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- Additional shelves.
- Single overshelf.
- Double overshelf.
- 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.



WARRANTY METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER Three year warranty on all parts Elevation 3D Back Model Riaht Plan and labor and an additional 2 year KCL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE warranty on compressor. TSSU-48-12D-2-HC TFNY95E TFNY02S TFNY95P TFNY953 (U.S.A. only)

Food Prep Table:

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



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

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 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.
- 11¾" (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 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).

Specifications subject to change without notice.

ROUGH-IN DATA

				Pans	Cabinet Dimensions (inches) (mm)						Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Drawers	Shelves		W	D†	H*	HP	Voltage	Amps		(total m)	(kg)
TSSU-48-12D-2-HC~SPEC3	1	2	2	12	48¾	301/8	36¾	1⁄3	115/60/1	5.8	5-15P	11	TBD
					1229	766	934	1⁄3	230-240/50/1	4.2		3.35	TBD

† 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.

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.

PLAN VIEW

- 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 1/3 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 %6"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.
- 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 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% size) 67% "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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors. Barrel lock available for door section (factory
- installed).
- Additional shelves. □ Single overshelf.
- Double overshelf.
- 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.

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)

NEAREST WHOLE MILLIMETER

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

Elevation Right Plan 3D

Back

WITHOUT NOTICE

SPECIFICATIONS SUBJECT TO CHANGE

METRIC DIMENSIONS ROUNDED UP TO THE

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 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 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).

Specifications subject to change without notice.

ROUGH-IN DATA

TSSU-48-12D-4-HC

Model

			Chart	dimensio	ons round	led up	to the nearest 1/8"	(millime	ters round	ed up to next wh	nole number).
		Pans	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Doors	Shelves		W	D†	H*	ΗP	Voltage	Amps	Config.	((kg)

36¾

934

⅓

1⁄3

115/60/1

230-240/50/1

5.8

4.2

5-15P

† 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.

N/A

12

48%

1229

301%

766

0

3.35 ▲ Plug type varies by country.

11

340

155

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.
- and clashife interior compiles with the second seco
- 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).

warranty on compressor.

(U.S.A. only)

• 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) ½ size and one (1) ½ size pan with divider bar (pans and divider bar sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11³/₄" (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 (¼size) 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.

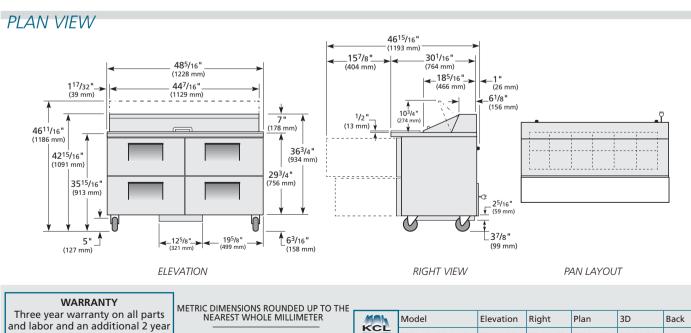
ELECTRICAL

• 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 230 240V / 50 Hz.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 ½" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- □ 11³/₄" (299 mm) deep, ¹/₂" (13 mm) thick,
- composite cutting board. Requires "L" brackets.
- board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- □ ADA compliant model with 34" (864 mm) work surface height.



TSSU-48-12D-4-HC

TFNY17E

TFNY16S

TFNY17P

TFNY173

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



FOOD PREP TABLES TSSU-48-12D-4-HC~SPEC3

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

Specifications	;	Dimensions	Imperial	Metric (MM)
MODEL	TSSU-48-12D- 4-HC~SPEC3	WIDTH	48-3/8	1229
DRAWER COUNT	4	DEPTH	30–1/8	766
		HEIGHT	36-3/4	934
WEIGHT (LBS)	TBD	CORD LENGTH	11	3.35
WEIGHT (KG)	TBD			

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-inplace 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, highdensity, 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 overshelf.
- Double overshelf.
- 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 one1/3size and one1/2size 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 %" (226 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 ½" (millimeters rounded up to next whole number).

			Pans	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-48-12M-B-HC	2	4	12	483⁄8	341%	403⁄8	1⁄3	115/60/1	5.8	5-15P	11	340
				1229	867	1026	1⁄3	230-240/50/1	4.2		3.35	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.

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.

(U.S.A. only)

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% "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.
- 8%" (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 (%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

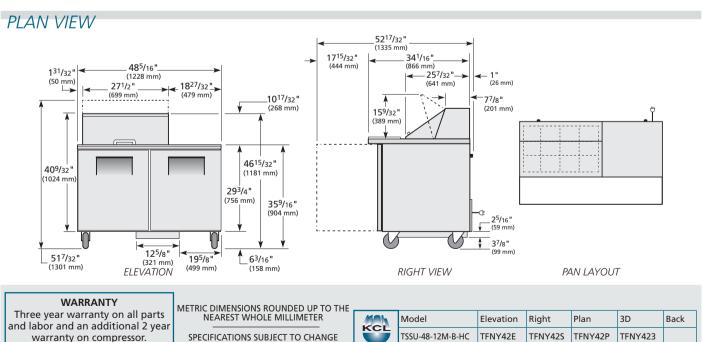
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- □ Single overshelf.
- Double overshelf.
- □ Flat lid.
- Sneezequard.
- 8%" (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.



WITHOUT NOTICE



FOOD PREP TABLES TSSU-48-12M-B-HC~SPEC3

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

Specifications			Dimensions	rial	Metr (MM)	-	
MODEL	TSSU-48-12M- B-HC~SPEC3		WIDTH	48-3/	8	1229	
DOOR COUNT	2		DEPTH	34-1/	8	867	
COONT			HEIGHT	40-3/	8	1026	
SHELF COUNT	4		CORD LENGTH	11		3.35	
WEIGHT (LBS)	TBD		Electrical				
WEIGHT (KG)	TBD		VOLTAGE		115,	/60/1	
			AMPS		5.8		
			NEMA CONFIGURA	TION	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%" (226 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 $\frac{1}{2}$ " (millimeters rounded up to next whole number).

			Pans	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-48-15M-B-HC	2	4	15	483/8	341⁄8	403⁄8	1⁄3	115/60/1	5.8	5-15P	11	310
				1229	867	1026	1⁄3		4.2		3.35	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.

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).
- 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.
 Correction resistant CalEan sound steel back
- 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 % "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.
- 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 (%size) 6%"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.



OPTIONAL FEATURES/ACCESSORIES

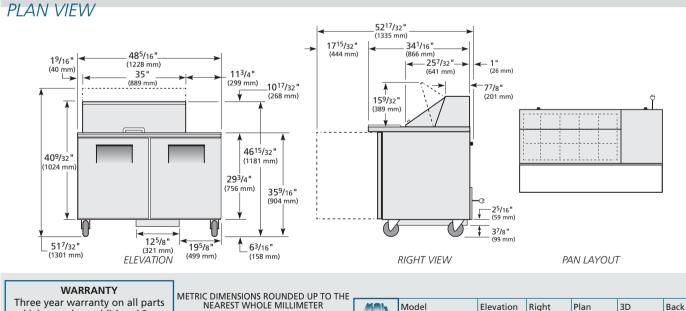
Upcharge and lead times may apply. \Box 230 - 240V / 50 Hz

- □ 230 240V / 50 HZ.
- G" (153 mm) standard legs.
 G" (153 mm) seismic/flanged legs.
- \square 2 ½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per
- door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8%" (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.

TFNY42S

TFNY43P

TFNY433



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER warranty on compressor. (U.S.A. only) METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



FOOD PREP TABLES TSSU-48-15M-B-HC~SPEC3

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

Specifications			Dimensions	Imperial		Metric (MM)	
MODEL	TSSU-48-15M- B-HC~SPEC3		WIDTH	48-3/8		1229	
DOOR COUNT	2		DEPTH	34–1/3	8	867	
00011			HEIGHT	40-3/3	8	1026	
SHELF COUNT	4		CORD LENGTH	11		3.35	
WEIGHT (LBS)	TBD		Flootricol				
WEIGHT (KG)	TBD		Electrical				
			VOLTAGE		115	/60/1	
			AMPS		5.8		
					19		

Specifications subject to change without notice.

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

CONFIGURATION

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 guality 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).

Specifications subject to change without notice.

ROUGH-IN DATA

				Chart	dimensio	ons round	ded up	o to the nearest 1/8'	' (millime	ters round	ed up to next wi	nole number).
			Pans	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-48-18M-B-FGLID-HC	2	4	18	483⁄8	341/8	31%	1⁄3	115/60/1	5.8	5-15P	11	320
				1229	884	810	1⁄3	230-240/50/1	4.2		3.35	145

+ Depth does not include ¼" (7 mm) for rear bumpers. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs. * Height does not include 23" (584 mm) for open lid. ▲ Plug type varies by country. Note: Total height with 61/4" (159 mm) castors and lid open is 611/8" (1553 mm).

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 % "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.
- 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 (½size) 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

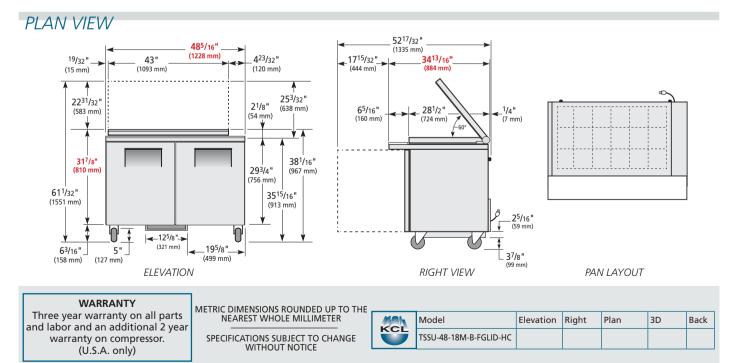
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 $\frac{1}{2}$ " (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- □ Additional shelves.
- □ 6¹/₈" (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.



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.
- 6¹/₈" (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

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

ROUGH-IN DATA				Cha	rt dimens	ions roun	ded up	to the nearest ½" (vithout notice hole number)	
			Pans		et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves		W	D†	H*	HP	Voltage	Amps		(total m)	(kg)	

31%

810

1⁄3

1⁄3

115/60/1

220-240V/50-60Hz

5.8

2.2

5-15P

2

4

18

 + Depth does not include ¼" (7 mm) for rear bumpers.
 * Height does not include 6¼" (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 61/4" (159 mm) castors and lid open is 611/8" (1553 mm).

48%

1229

34%

884

▲ Plug type varies by country.

310

141

11

3.35

Food Prep Table:

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

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 % "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.
- 6 ¼" (156 mm) deep, ½" (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 (%size) 67% "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 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.
- G" (153 mm) seismic/flanged legs.
- 2 ½" (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



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

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

Elevation Right

Right Plan

3D

Back

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 1%" (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

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

			Pans	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-48-18M-B-HC	2	4	18	483⁄8	341⁄8	40¾	1⁄3	115/60/1	5.8	5-15P	11	310
				1229	867	1026	1⁄3	230-240/50/1	4.2		3.35	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.

\blacksquare Plug type varies by country.

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 21% "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.
- 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 (%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

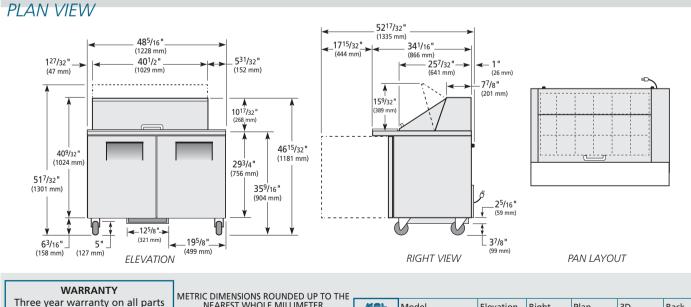
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- 230 240V / 50 HZ.
 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \square 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- □ Single overshelf.
- Double overshelf.
- □ Flat lid.
- □ Sneezequard.
- □ 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.



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	

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.
- 8%" (226 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).

Specifications subject to change without notice.

ROUGH-IN DATA

	Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).										
				Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W	D†	H*	HP	Voltage	Amps	-	(····	(kg)
TSSU-48-18M-B-HC~SPEC3	2	4	48¾	341⁄8	403⁄8	1⁄3	115/60/1	5.8	5-15P	11	310

1026

1⁄3

230-240/50/1

4.2

1229

867

† 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.

141

3.35

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).

PLAN VIFW

• 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 % 6"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 $\frac{1}{2}$ " (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 (%size) 67%"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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- □ 230 240V / 50 Hz.
- G" (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.
- 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.

Drawing Not Yet Available



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

Model
TSSU-48-18M-B-I

HC~SPEC3

Elevation Right 3D Plan

Back

Model: **TSSU-60-08-HC**



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

ROUGH-IN DATA Specifications subject to change without Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole readers the second sec											vithout notice hole number)	
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-08-HC	2	4	8	603⁄8	301/8	36¾	1⁄3	115/60/1	6.5	5-15P	7	340
				1534	766	934	N/A		N/A		2.13	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.

PLAN VIEW

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 ½ "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.
- 11 ¾ " (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 and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (½size) 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

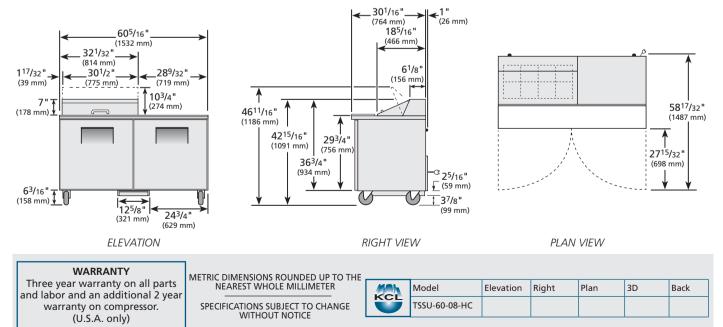
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 ½" (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.







FOOD PREP TABLES TSSU-60-08-HC~SPEC3

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

Specifications	;		Dimensions	Imper	Imperial		C
MODEL	TSSU-60-08- HC~SPEC3		WIDTH	60–3/8	3	(MM) 1534	
DOOR COUNT	2		DEPTH	30–1/8	3	766	
			HEIGHT	36–3/4	l	934	
SHELF COUNT	4		CORD LENGTH	7		2.13	
WEIGHT (LBS)	TBD		Electrical				
WEIGHT (KG)	TBD						
			VOLTAGE		115/	/60/1	
			AMPS		6.5		
			NEMA CONFIGURA	TION	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 guality 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.
- Þ 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

ROUGH-IN DATA	ł			Chart	dimensio	ons round	led up	to the nearest ½			ject to change v led up to next w	
			Pans	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-10-HC	2	4	10	603⁄8	301/8	36¾	1⁄3	115/60/1	6.5	5-15P	7	365
				1534	766	934	N/A		N/A		2.13	166

+ 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-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 (%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/ANSÍ 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.

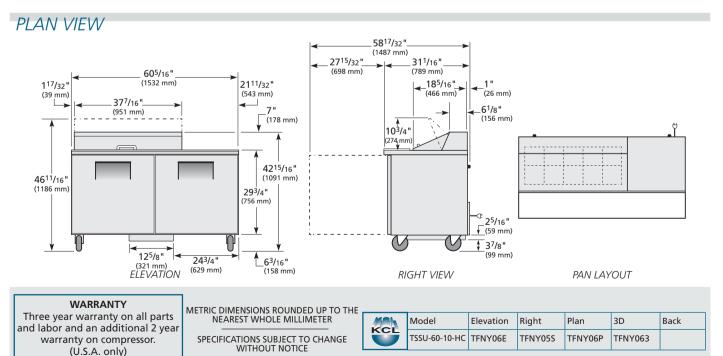
True



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (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,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.
- 11¾" (299 mm) deep,½" (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.





FOOD PREP TABLES TSSU-60-10-HC~SPEC3

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

Specifications	pecifications		Dimensions	Imper	ial	Metri (MM)	-
MODEL	TSSU-60-10- HC~SPEC3		WIDTH	60-3/8	5	1534	
DOOR COUNT	2		DEPTH	30–1/8	5	766	
			HEIGHT	36-3/4	ļ	934	
SHELF COUNT	4		CORD LENGTH	7		2.13	
WEIGHT (LBS)	TBD		Electrical				
WEIGHT (KG)	TBD						
			VOLTAGE		115/	/60/1	
			AMPS		6.5		
			NEMA CONFIGURA	TION	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 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-60-12-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

ROUGH-IN DATA Specifications subject to change without notice Chart dimensions rounded up to the nearest %" (millimeters rounded up to next whole number												
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-12-HC	2	4	12	60¾	301⁄8	36¾	1⁄3	115/60/1	6.5	5-15P	7	375
				1534	766	934	N/A		N/A		2.13	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.

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 27¹/₂"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 ½" (13 mm) increments.

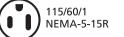
MODEL FEATURES

- 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 (%size) 6% "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.

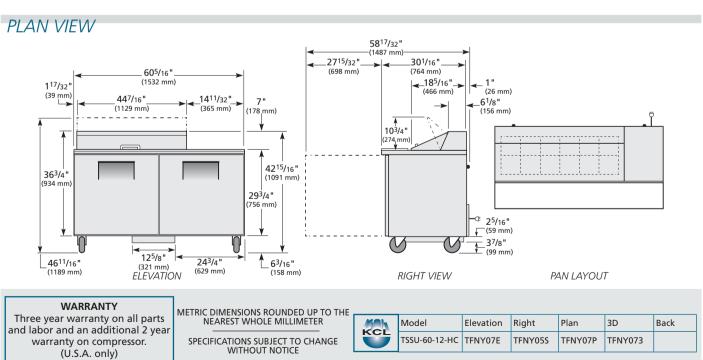
True



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (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,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.
- 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
- 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.





FOOD PREP TABLES TSSU-60-12-HC~SPEC3

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

Specifications	;	Dimensions	Imperia	Metri I (MM)	С
MODEL	TSSU-60-12- HC~SPEC3	WIDTH	60–3/8	1534	
DOOR COUNT	2	DEPTH	30–1/8	766	
		HEIGHT	36-3/4	934	
SHELF COUNT	4	CORD LENGTH	7	2.13	
WEIGHT (LBS)	TBD	Electrical			
WEIGHT (KG)	TBD				
		VOLTAGE	11	115/60/1	
		AMPS	6.	5	
		NEMA CONFIGURA	TION 19	Э	

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



TSSU-60-12M-B-HC

- True's salad/sandwich units are designed with enduring guality 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.
- ▶ 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

ROUGH-IN DATA Specifications subject to change without notice Chart dimensions rounded up to the nearest %" (millimeters rounded up to next whole number)												
	Pans (inches)								NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-12M-B-HC	2	4	12	60¾	341⁄8	40%	1⁄3	115/60/1	6.5	5-15P	7	370
				1534	867	1026	N/A		N/A		2.13	168

† 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-60-12M-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

PARTS + LABOR

(U.S.A. and Canada only)

COMPRESSOR

- 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.
- 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 (%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

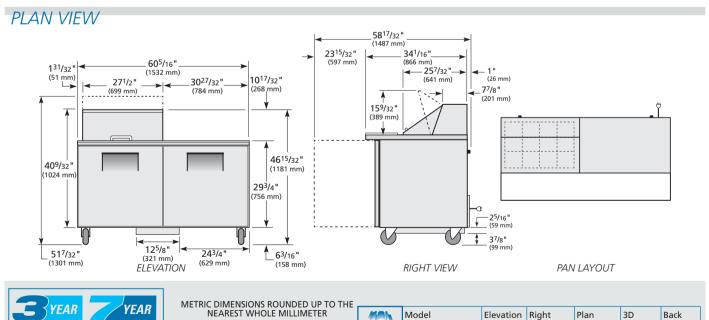
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (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.
- 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.



KCL

TSSU-60-12M-B-HC

TFN044E

TFN044S

TFN044P

TFN0443

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



FOOD PREP TABLES TSSU-60-12M-B-HC~SPEC3

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

Specifications				Dimensions	rial	Metric (MM)		
	MODEL	TSSU-60-12M- B-HC~SPEC3		WIDTH	60–3/8	60–3/8		
	DOOR COUNT	2		DEPTH	34-1/8	3	867	
	COUNT			HEIGHT	40–3/8		1026	
	SHELF COUNT	4		CORD LENGTH	7		2.13	-
	WEIGHT (LBS)	TBD		Electrical				
	WEIGHT (KG)	TBD		VOLTAGE		115	/60/1	
				AMPS		6.5		
				NEMA CONFIGURA	TION	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).

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.
- 87%" (226 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).

Specifications subject to change without notice.

ROUGH-IN DATA

				Chart	unnensio	JIS TOULIC	leu up	to the hearest 78	(11111111	eters round	led up to next w	noie number,
			Pans	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-15M-B-HC	2	4	15	603⁄8	341⁄8	40%	1⁄3	115/60/1	6.5	5-15P	7	370
				1534	867	1026	N/A		N/A		2.13	168

Chart dimensions rounded up to the pearest 1/4"

† 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-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).
- 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.

PLAN VIEW

PARTS + LABOR

(U.S.A. and Canada only)

COMPRESSOR

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 ½" (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 15 (%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

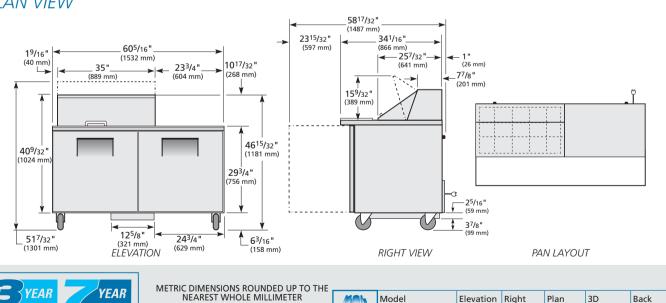
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1 NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- **6**" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 ½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- □ Sneezeguard.
- 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.



KCL

TSSU-60-15M-B-HC

TFN046E

TFN044S

TFN046P

TFN0463

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



FOOD PREP TABLES TSSU-60-15M-B-HC~SPEC3

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

Specifications		Dimensions	Imperial		Metric (MM)	
MODEL	TSSU-60-15M- B-HC~SPEC3	WIDTH	60–3/8	3	1534	
DOOR COUNT	2	DEPTH	34-1/8	3	867	
COONT		HEIGHT	40-3/8	8	1026	
SHELF COUNT	4	CORD LENGTH	7		2.13	
WEIGHT (LBS)	TBD	Electrical				
WEIGHT (KG)	TBD	VOLTAGE		115	/60/1	
		AMPS		6.5		
		NEMA CONFIGURA	TION	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).

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).

Specifications subject to change without notice.

ROUGH-IN DATA

				Churc	annensi	onstoun	aca a	J to the hearest 78	(1111111	.ters roune		noie number).
			Pans	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-16-DS-ST-HC	2	4	16	60¾	38¾	31¾	1⁄3	115/60/1	6.5	5-15P	7	425
				1534	985	797	N/A		N/A		2.13	193

Chart dimensions rounded up to the pearest 1/4"

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

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 guality 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, polyure thane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- PLAN VIEW

 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, highdensity, 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 (% size) 67% "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.

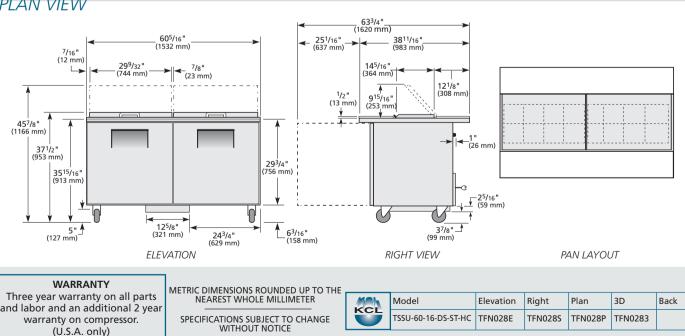
ELECTRICAL

 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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (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.
- □ 11¾" (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.



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 guality 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

ROUGH-IN DAT	Ά			Chart	dimensio	ons round	led up	to the nearest ½			ject to change v led up to next w	
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-16-HC	2	4	16	603⁄8	301/8	36¾	1⁄3	115/60/1	6.5	5-15P	7	360
				1534	766	934	N/A		N/A		2.13	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

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 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 (%size) 6%"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

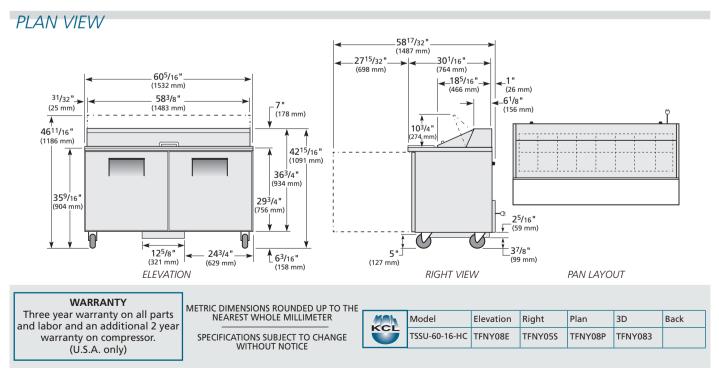
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (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 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
- 19" (483 mm) deep,³4" (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.





FOOD PREP TABLES TSSU-60-16-HC~SPEC3

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

Specifications	cifications		s Imperia	Metri (MM)	-
MODEL	TSSU-60-16- HC~SPEC3	WIDTH	60–3/8	1534	
DOOR COUNT	2	DEPTH	30–1/8	766	
		HEIGHT	36-3/4	934	
SHELF COUNT	4	CORD LENGTH	7	2.13	
WEIGHT (LBS)	375	Electrical			
WEIGHT (KG)	171				
		VOLTAGE	1	15/60/1	
		AMPS	6	.5	
		NEMA CONFIGUR	1 ATION	9	

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 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.

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



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)

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.
- 11¾" (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).

Specifications subject to change without notice.

ROUGH-IN DATA

	1			C	hart dim	ensions r	ounded ι	ıp to tl	he nearest 1⁄8"	(millimet	ers rounde	d up to next wh	ole number
				Pans		et Dime (inches (mm)					NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Doors	Drawers	Shelves		W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TSSU-60-16D-2-HC	1	2	2	16	603⁄8	301/8	36¾	1⁄3	115/60/1	6.5	5-15P	7	405
					1534	766	934	N/A		N/A		2.13	184

+ 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-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.
- 11¾" (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 (½ size) 6 ½ "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

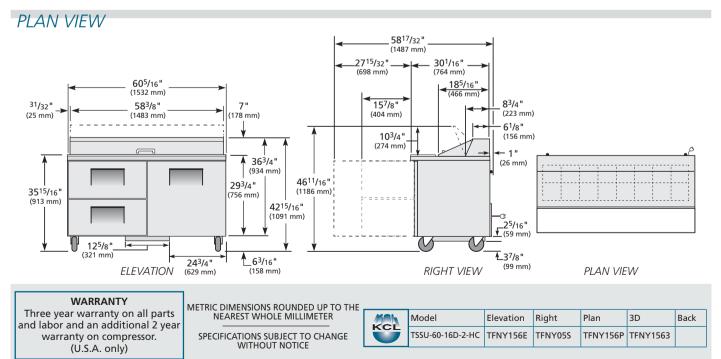
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
 Barrel lock available for door section (factory)
- installed).
- Additional shelves.
- □ Single overshelf.
- Double overshelf.
- Flat lids.Sneezequard.
- \square 11³/₄" (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.







FOOD PREP TABLES TSSU-60-16D-2-HC~SPEC3

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

Specifications		Dimensions	Imper	ial	Metri (MM)	С
MODEL	TSSU-60-16D- 2-HC~SPEC3	WIDTH	60–3/8	3	1534	
DOOR COUNT	1	DEPTH	30–1/8	3	766	
		HEIGHT	36-3/4	Ļ	934	
DRAWER COUNT	2	CORD LENGTH	7		2.13	
SHELF COUNT	2	Electrical				
WEIGHT						
(LBS)	TBD	VOLTAGE		115/	/60/1	
WEIGHT (KG)	TBD	AMPS		6.5		
		NEMA CONFIGURA	TION	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, highdensity, 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 overshelf.
- Double overshelf.
- 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.

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

ROUGH-IN DATA			Cl	nart dime	ensions ro	oundeo	d up to the nearest ½	Specific millime	ations sub	ject to change w led up to next w	vithout notice hole number)
		Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-16D-4-HC	4	16	603⁄8	301⁄8	36¾	1⁄3	115/60/1	6.5	5-15P	7	420
			1534	766	934	N/A		N/A		2.13	191

+ 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-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 (½size) 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

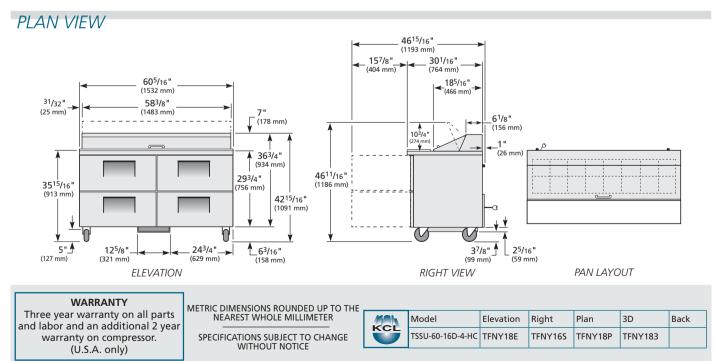
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
 □ 2 ½" (64 mm) diameter castors.
- □ 2 ½ (64 mm) diameter c
- Double overshelf.
- Double oversne
 Flat lids.
- Sneezequard.
- \square 11³/₄" (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.



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 guality 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.
- Þ 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.
- ▶ 8⁷/₈" (226 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

ROUGH-IN DATA				Chart	dimensio	ons round	led up	to the nearest ½	Specifie (millime	cations sub eters round	ject to change v led up to next w	vithout notice hole number)
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-18M-B-HC	2	4	18	603⁄8	341⁄8	403⁄8	1⁄3	115/60/1	6.5	5-15P	7	385
				1534	867	1026	N/A		N/A		2.13	175

+ 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-60-18M-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 guality 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 desian.
- 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.
- . 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/size) 67/s"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. Varving size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

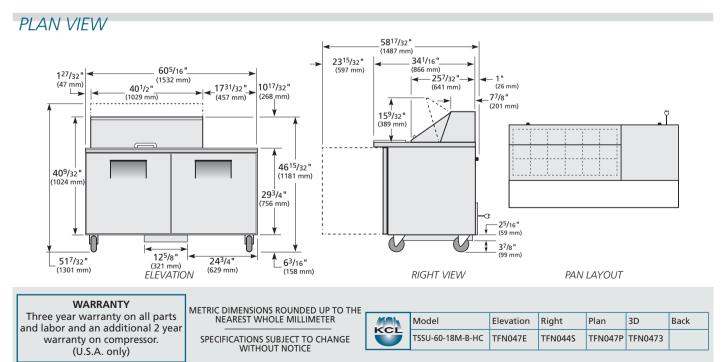
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- \Box 2 $\frac{1}{2}$ (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- □ Single overshelf.
- Double overshelf.
- Flat lid.
- □ Sneezequard.
- □ 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.





FOOD PREP TABLES TSSU-60-18M-B-HC~SPEC3

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

Specifications		Dimensions	rial	Metric (MM)	•	
MODEL	TSSU-60-18M- B-HC~SPEC3	WIDTH	60–3/8	3	1534	
DOOR COUNT	2	DEPTH	34-1/8	3	867	
		HEIGHT	40-3/8	3	1026	
SHELF COUNT	4	CORD LENGTH	7		2.13	
WEIGHT (LBS)	385	Electrical				
WEIGHT (KG)	175	VOLTAGE		115	/60/1	
		VOLIAGE		115/	1/00/1	
		AMPS		6.5		
		NEMA CONFIGURA	TION	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).

Specifications subject to change without notice.

ROUGH-IN DATA

				Chart	unnensic	ins round	ieu up	to the hearest 78	(11111111	eters round	led up to next w	noie number,
			Pans		et Dime (inches (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W**	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-24M-B-DS-ST-HC	2	4	24	603/8	40%	31%	1⁄3	115/60/1	6.5	5-15P	7	420
				1534	1026	797	N/A		N/A		2.13	191

Chart dimensions rounded up to the pearest 1/4"

** Width does not include ¼" (7 mm) each side for cutting board brackets. † Depth does not include 3¼" (80 mm) each side for cutting boards. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

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

Food Prep Table: Dual Sided 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 ½ "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.
- 11 ¾" (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 (%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

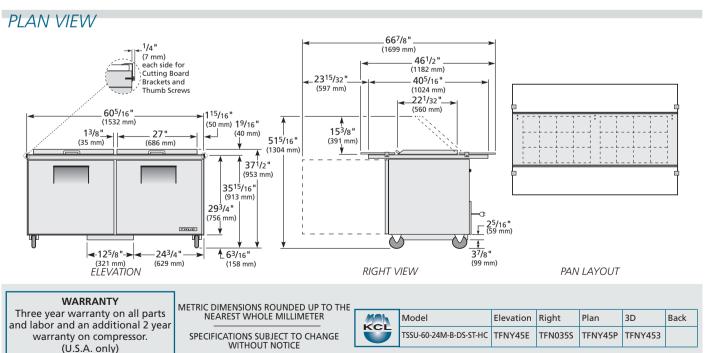
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (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.
- □ 11³/₄" (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.



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).

Specifications subject to change without notice.

2.13

TBD

N/A

ROUGH-IN DATA

			Cł	hart dimei	nsions rou	unded u	p to the nearest 1/8" (millimeter	s rounded ı	up to next wh	ole number).
				et Dime (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	W**	D†	H*	HP	Voltage	Amps	Config.	((kg)
TSSU-60-24M-B-DS-ST-HC~SPEC3	2	4	603/8	403%	313/8	1⁄3	115/60/1	6.5	5-15P	7	TBD

797

N/A

1534

1026

**Width does not include ¼" (7 mm) each side for cutting board brackets.
 † Depth does not include 3¼" (80 mm) each side for cutting boards.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

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, Iow 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.

PLAN VIEW

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 ½ "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.
- Heavy-duty 20 gauge door fronts.
- Electronic temperature control with digital display.
- Spec Series[®] logo.
- 11 ¾" (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 (%size) 6%"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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (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.
- □ 11 ¾" (299 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.

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

Elevation Right Plan 3D

Back



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 guality 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).

Specifications subject to change without notice.

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/6" (millimeters rounded up to next whole number).												
			Pans		inet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves		W	D†	H*	HP	Voltage	Amps		((kg)
TSSU-60-24M-B-ST-FGLID-HC	2	4	24	60¾ 1534	34% 884	31% 810	1⁄3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	370 168

⁺ Depth does not include ¼" (7 mm) for rear bumpers.
 * Height does not include 6¼" (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 6¼" (159 mm) castors and lid open is 61½" (1553 mm).

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).

(U.S.A. only)

 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

WITHOUT NOTICE

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 ½ "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.
- 5%" (143 mm) deep, ½" (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 (%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) 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

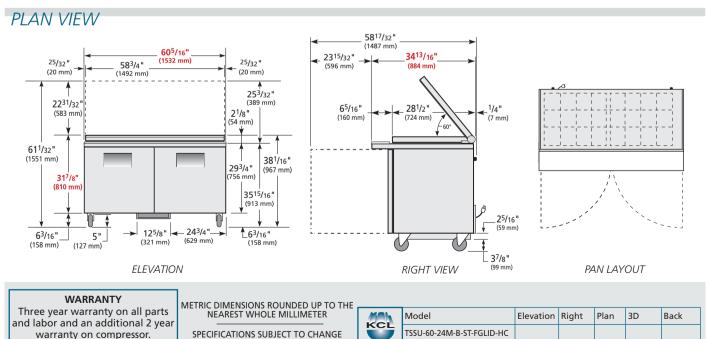
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- □ 5³%" (143 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.





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			Dimensions	Imperial	Metric (MM)	
	MODEL	TSSU-60-24M- B-ST-FGLID- HC~SPEC3	WIDTH	60-3/8	1534	
	DOOR COUNT	2	DEPTH HEIGHT	34–7/8 31–7/8	884 810	
	SHELF COUNT	4	CORD LENGTH	7	2.13	
	WEIGHT (LBS)	TBD	Electrical			
	WEIGHT (KG)	TBD	VOLTAGE	115	/60/1	
J			AMPS	6.5		
			NEMA	10		

Specifications subject to change without notice.

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

CONFIGURATION

19

• 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.

- 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).

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 guality 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.
- Þ 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.
- ▶ 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

ROUGH-IN DATA Specifications subject to change without notice. Chart dimensions rounded up to the nearest %" (millimeters rounded up to next whole number).												
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TSSU-60-24M-B-ST-HC	2	4	24	603⁄8	341⁄8	40%	1⁄3	115/60/1	6.5	5-15P	7	385
				1534	867	1026	N/A		N/A		2.13	175

+ 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.

TSSU-60-24M-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 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.

PLAN VIEW

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 ½ "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.
- 8 1/2" (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 (% size) 6 % "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

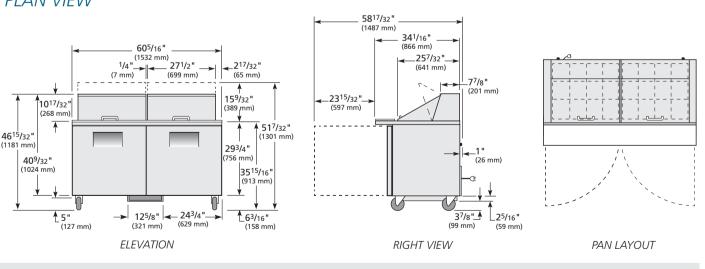
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (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 lids.
- 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.



WARRANTY	METRIC DIMENSIONS ROUNDED UP TO THE							
Three year warranty on all parts and labor and an additional 2 year	NEAREST WHOLE MILLIMETER	//ab	Model	Elevation	Right	Plan	3D	Back
warranty on compressor.	SPECIFICATIONS SUBJECT TO CHANGE	KCL	TSSU-60-24M-B-ST-HC	TFN045E	TFN044S	TFN045P	TFN0453	
(U.S.A. only)	WITHOUT NOTICE							



FOOD PREP TABLES TSSU-60-24M-B-ST-HC~SPEC3

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

Specifications		Dimensions lı	mperial	Metric (MM)
MODEL	TSSU-60-24M- B-ST- HC~SPEC3		0-3/8 4-1/8	1534 867
DOOR COUNT	2		.0–3/8	1026
SHELF COUNT	4	CORD 7 LENGTH 7		2.13
WEIGHT (LBS)	385	Electrical		
WEIGHT (KG)	175	VOLTAGE	115/	60/1
		AMPS	6.5	
		NEMA	10	

Specifications subject to change without notice.

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

CONFIGURATION

19

• 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.

- 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 (1/6size) 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.
- 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).

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 $41^{\circ}F$ (.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 Þ coated aluminum liner. Stainless steel floor with coved corners.
- 11 ¾" (299 mm) deep, ½" (13 mm) thick, Þ 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

ROUGH-IN DATA			Specifications subject to change without notice Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number)								
		Pans		et Dime (inches) (mm)	nsions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Drawers	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-60-16D-4-HC~SPEC3	4	16	60½	305⁄8	36¾	1⁄3	115/60/1	6.5	5-15P	7	420
			1535	776	932	N/A		N/A		2.13	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.

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 guality 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.

PLAN VIEW



- 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 varving 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 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(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (1/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.

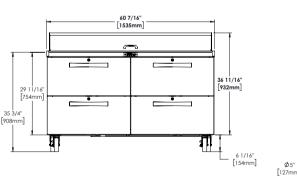
FIFCTRICAL

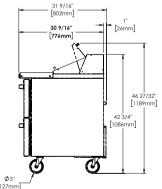
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

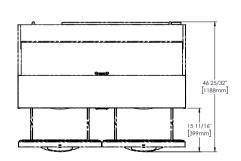


OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2½" (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).
- Sneezequard.
- 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.









NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	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 b 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.
- b 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

ROUGH-IN DATA Specifications subject to change without noti Chart dimensions rounded up to the nearest %" (millimeters rounded up to next whole number												vithout notice hole number)
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-08-HC	3	6	8	723⁄8	301⁄8	36¾	1⁄2	115/60/1	7.2	5-15P	7	435
				1839	766	934	N/A		N/A		2.13	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.

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 desian.
- 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.

WARRANT (U.S.A. and Canada only)

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° stav 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 % "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.
- 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/size) 6 7/s "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

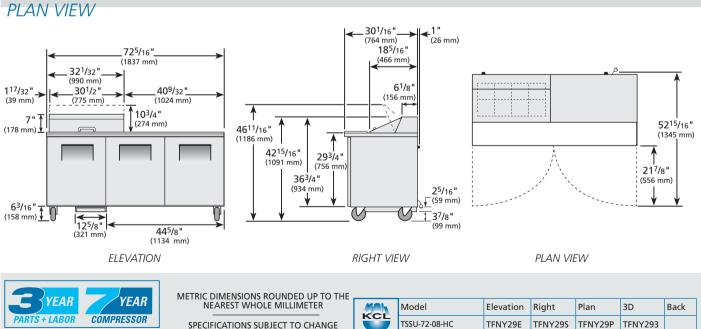
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. G" (153 mm) standard legs.

- G" (153 mm) seismic/flanged legs.
- 2 ½" (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, ³/₄" (20 mm) thick, white
- □ 11¾" (299 mm) deep, ½" (13 mm) thick, while polyethylene cutting board. Requires "L" brackets.
 □ 11¾" (299 mm) deep, ½" (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 Π (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



FOOD PREP TABLES TSSU-72-08-HC~SPEC3

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

Specifications	;	Dimensions	Imper	rial	Metri (MM)	C
MODEL	TSSU-72-08- HC~SPEC3	WIDTH	72–3/8	3	1839	
DOOR COUNT	3	DEPTH	30–1/8	3	766	
		HEIGHT	36-3/4	1	934	
SHELF COUNT	6	CORD LENGTH	7		2.13	
WEIGHT (LBS)	TBD	Electrical				
WEIGHT (KG)	TBD					
		VOLTAGE		115/	/60/1	
		AMPS		7.2		
		NEMA CONFIGURA	TION	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

- 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.
- 11¾" (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).

Specifications subject to change without notice.

ROUGH-IN DATA

Chart dimensions founded up to the hearest 78 (minimeters founded up to next whole harbo												noie number
			Pans		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	((kg)
TSSU-72-10-HC	3	6	10	723⁄8	301⁄8	36¾	1⁄2	115/60/1	7.2	5-15P	7	435
				1839	766	934	N/A		N/A		2.13	198

Chart dimensions rounded up to the pearest 1/4"

† 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.

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.

(U.S.A. and Canada only)

PLAN VIEW

- 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 % "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 ¾" (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 (1/size) 67/s"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

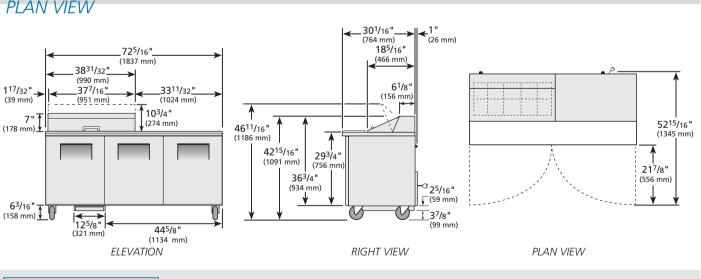
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (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, ³/₄" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11³/₄" (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.



METRIC DIMENSIONS ROUNDED UP TO THE YEAR YEAR NEAREST WHOLE MILLIMETER 3D Back Model Elevation Right Plan KCL PARTS + LABOR COMPRESSOR SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE TSSU-72-10-HC TFNY30E TFNY29S TFNY30P TFNY303 WARRANT



FOOD PREP TABLES TSSU-72-10-HC~SPEC3

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

Specifications	;	Dimensions	Imper	rial	Metri (MM)	
MODEL	TSSU-72-10- HC~SPEC3	WIDTH	72-3/8	3	1839	
DOOR COUNT	3	DEPTH	30–1/8	3	766	
		HEIGHT	36-3/4	1	934	
SHELF COUNT	6	CORD LENGTH	7		2.13	
WEIGHT (LBS)	435	Electrical				
WEIGHT (KG)	198	VOLTAGE		115	/60/1	
		AMPS		7.2		
		NEMA CONFIGURA	TION	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

- 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.
- 11³/₄" (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).

Specifications subject to change without notice.

ROUGH-IN DATA

Chart dimensions rounded up to the hearest % (millimeters rounded up to next whole humbe											nole number)	
			Pans		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-12-HC	3	6	12	723⁄8	301⁄8	36¾	1⁄2	115/60/1	7.2	5-15P	7	445
				1839	766	934	N/A		N/A		2.13	202

† 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.

TSSU-72-12-HC

Food Prep Table: 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 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

PARTS + LABOR

WARRANT (U.S.A. and Canada only)

COMPRESSOR

- 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 % "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 $\frac{1}{2}$ " (13 mm) increments.

- potential of corrosion.
- 11 ¾" (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 and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/size) 67% "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.

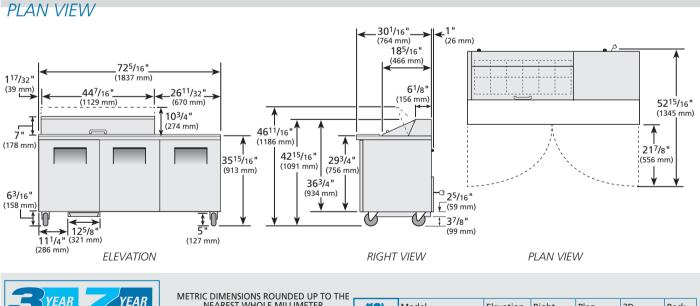
ELECTRICAL

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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (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, ³/₄" (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, 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 Π (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.



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NEAREST WHOLE MILLIMETER SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

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

MODEL FEATURES

Evaporator is epoxy coated to eliminate the



FOOD PREP TABLES TSSU-72-12-HC~SPEC3

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

Specifications	;	Dimensions	Imperia	Metrio I (MM)	С
MODEL	TSSU-72-12- HC~SPEC3	WIDTH	72–3/8	1839	
DOOR COUNT	3	DEPTH	30–1/8	766	
		HEIGHT	36–3/4	934	
SHELF COUNT	6	CORD LENGTH	7	2.13	
WEIGHT (LBS)	TBD	Electrical			
WEIGHT (KG)	TBD				
		VOLTAGE	1	15/60/1	
		AMPS	7.	.2	
		NEMA CONFIGUR	ATION 19	9	

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

ROUGH-IN DATA				Chart	dimensio	ons round	led up	to the nearest ½	Specific (millime	cations sub eters round	ject to change v led up to next w	vithout notice hole number
			Pans	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves		W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-12M-B-HC	3	6	12	723⁄8	341⁄8	403⁄8	1⁄2	115/60/1	7.2	5-15P	7	440
				1839	867	1026	N/A		N/A		2.13	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.

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.
- 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

WARRANT (U.S.A. and Canada only)

- 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% 6"L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23¹/₂"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.
- . 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/size) 67/s"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

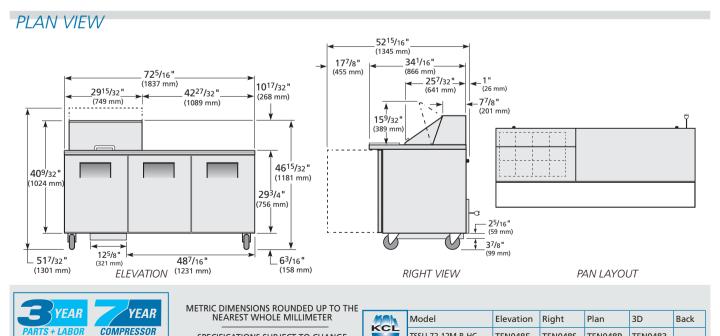
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (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.
- □ 8⁷/₈" (226 mm) deep, ¹/₂" (13 mm) thick, composite cutting board.
- Π 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.



TSSU-72-12M-B-HC

TFN048E

TFN048S

TFN048P

TFN0483

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



FOOD PREP TABLES TSSU-72-12M-B-HC~SPEC3

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

Specifications				Dimensions	rial	Metri (MM)	-				
	MODEL	TSSU-72-12M- B-HC~SPEC3		WIDTH	72–3/8	8	1839				
	DOOR COUNT	3 6		DEPTH	34–1/8		867				
				HEIGHT	40-3/8		1026				
	SHELF COUNT			CORD LENGTH	7		2.13				
	WEIGHT (LBS)	TBD		Electrical							
	WEIGHT (KG)	TBD		VOLTAGE		115	/60/1				
				AMPS		7.2					
				NEMA CONFIGURA	TION	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.

- 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 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 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.
- ▶ 81/8" (226 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

ROUGH-IN DATA				Chart	dimensio	ons round	led up	to the nearest ½	Specific millime	cations sub eters round	ject to change v led up to next w	vithout notice hole number)
			Pans	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)	
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-15M-B-HC	3	6	15	723⁄8	341⁄8	40%	1⁄2	115/60/1	7.2	5-15P	7	445
				1839	867	1026	N/A		N/A		2.13	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.

TSSU-72-15M-B-HC

Food Prep Table: Mega-Top Solid Door Sandw

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

YEAR

WARRA

CC

(U.S.A. and Canada only)

PARTS + LABOR

- 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.

DOORSStainl

- 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 % "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 ½ "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 ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 %" (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 15 (%size) 67% "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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (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.
- □ 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.

3D

TFN0493

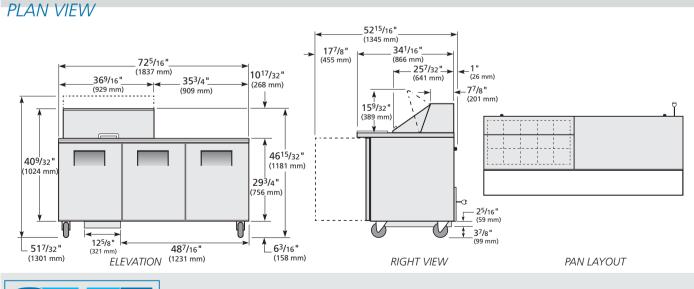
Plan

TFN049P

Right

TFN048S

Back



	METRIC DIMENSIONS ROUNDED UP TO THE							
YEAR	NEAREST WHOLE MILLIMETER	KCL	Model	Elevation				
OMPRESSOR	SPECIFICATIONS SUBJECT TO CHANGE	KCL	TSSU-72-15M-B-HC	TFN049E				
NTY	WITHOUT NOTICE							



FOOD PREP TABLES TSSU-72-15M-B-HC~SPEC3

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

Specifications		Dimensions	Impe	rial	Metri (MM)	
MODEL	TSSU-72-15M- B-HC~SPEC3	WIDTH	72-3/8	3	1839	
DOOR COUNT	3	DEPTH	34–1/8	3	867	
		HEIGHT	40-3/8	3	1026	
SHELF COUNT	6	CORD LENGTH	7		2.13	
WEIGHT (LBS)	TBD					
WEIGHT (KG)	TBD	Electrical				1
		VOLTAGE		115	/60/1	
		AMPS		7.2		
				19		

Specifications subject to change without notice.

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

CONFIGURATION

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.

- 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 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 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.
- 11¾" (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).

Specifications subject to change without notice.

ROUGH-IN DATA

				Chart	dimensio	ons round	ded up	to the nearest ½			ded up to next w	
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves		W	D†	H*	ΗP	Voltage	Amps	Config.	((kg)
TSSU-72-16-HC	3	6	16	723⁄8	301/%	36¾	1⁄2	115/60/1	7.2	5-15P	7	440
				1839	766	934	N/A		N/A		2.13	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.

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 % "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 ½" 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 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 and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (%size) 67% "L x 61% "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

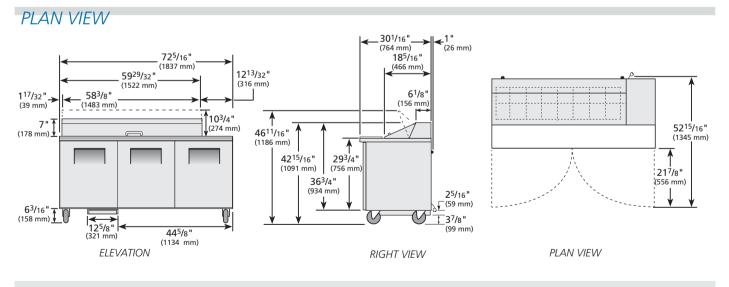
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 6" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- 2 ½" (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.
- I9" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Doard for proper
 Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- □ ADA compliant model with 34" (864 mm) work surface height.





O THE							
0	KCL	Model	Elevation	Right	Plan	3D	Back
IGE		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	;	Dimensions	Imperia	Metric (MM)
MODEL	TSSU-72-16- HC~SPEC3	WIDTH	72-3/8	1839
DOOR COUNT	3	DEPTH	30–1/8	766
		HEIGHT	36-3/4	934
SHELF COUNT	6	CORD LENGTH	7	2.13
WEIGHT (LBS)	TBD	Electrical		
WEIGHT (KG)	TBD			
		VOLTAGE	11	5/60/1
		AMPS	7.	2
		NEMA CONFIGUR/	ATION 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 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).

ROUGH-IN DATA

ROUGH-IN DATA Chart dimensions rounded up to the nearest %" (n											ject to change v led up to next w	vithout notice hole number)
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-18-HC	3	6	18	723⁄8	301/8	36¾	1⁄2	115/60/1	7.2	5-15P	7	445
				1839	766	934	N/A		N/A		2.13	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.

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 desian.
- 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 %6"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 ¾ " (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 18 (1/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.

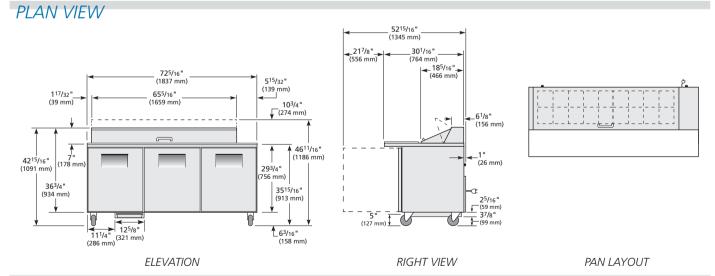
ELECTRICAL

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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- G" (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, 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. 11³/4" (299 mm) deep, ½" (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.



YEAR YEAR PARTS + LABOR COMPRESSOR WARRANT (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	;	Dimension	s Imperia	Metric I (MM)
MODEL	TSSU-72-18- HC~SPEC3	WIDTH	72–3/8	1839
DOOR COUNT	3	DEPTH	30–1/8	766
		HEIGHT	36–3/4	934
SHELF COUNT	6	CORD LENGTH	7	2.13
WEIGHT (LBS)	TBD	Electrical		
WEIGHT (KG)	TBD	Licethear		
		VOLTAGE	1	15/60/1
		AMPS	7	.2
		NEMA CONFIGUR	1 ATION	9

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.
- 8⁷/₈" (226 mm) deep, ¹/₂" (13 mm) Þ 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

ROUGH-IN DATA				Chart	dimensic	ons rounc	led up	to the nearest ½	Specific (millime	ations sub eters round	ject to change w led up to next w	vithout notice hole number)
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-18M-B-HC	3	6	18	723⁄8	341⁄8	40%	1⁄2	115/60/1	7.2	5-15P	7	445
				1839	867	1026	N/A		N/A		2.13	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.

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

PARTS + LABOR

(U.S.A. and Canada only)

COMPRESSOR

- 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
- 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 %6 "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 ½ "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 ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8^{*}/_b" (226 mm) deep,¹/_b" (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 (½size) 6 % "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

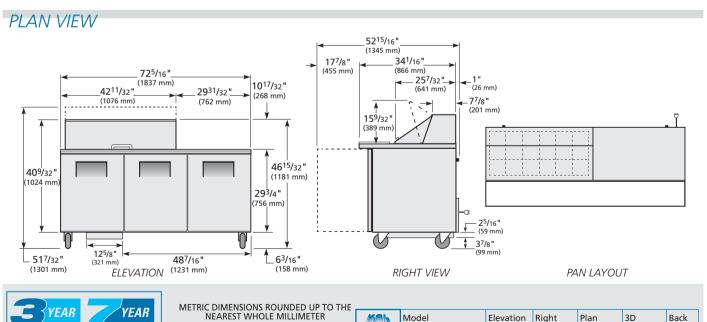
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs. □ 2 ½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- □ Single overshelf.
- Double overshelf.
- Flat lid.
- □ Sneezeguard.
- 8%" (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.



KCL

TSSU-72-18M-B-HC

TFN050E

TFN048S

TFN050P

TFN0503

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



FOOD PREP TABLES TSSU-72-18M-B-HC~SPEC3

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

Specifications		Dimensions	Impe	rial	Metri (MM)	-
MODEL	TSSU-72-18M- B-HC~SPEC3	WIDTH	72–3/8	8	1839	
DOOR COUNT	3	DEPTH	34–1/8	8	867	
		HEIGHT	40-3/8	8	1026	
SHELF COUNT	6	CORD LENGTH	7		2.13	
WEIGHT (LBS)	TBD	Electrical				
WEIGHT (KG)	TBD	VOLTAGE		115	/60/1	
		AMPS		7.2		
		NEMA CONFIGURA	TION	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.

- 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 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 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.
- 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

ROUGH-IN DATA				Chart	dimensic	ons round	led up	to the nearest ½	Specific millime	cations sub eters round	ject to change v led up to next w	vithout notice hole number)
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves		W	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-24M-B-ST-HC	3	6	24	723⁄8	341⁄8	403⁄8	1⁄2	115/60/1	7.2	5-15P	7	455
				1839	867	1026	N/A		N/A		2.13	207

+ 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.

TSSU-72-24M-B-ST-HC

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

(U.S.A. and Canada only)

- 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 % "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 ½ "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 ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8%" (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 lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 24 (%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

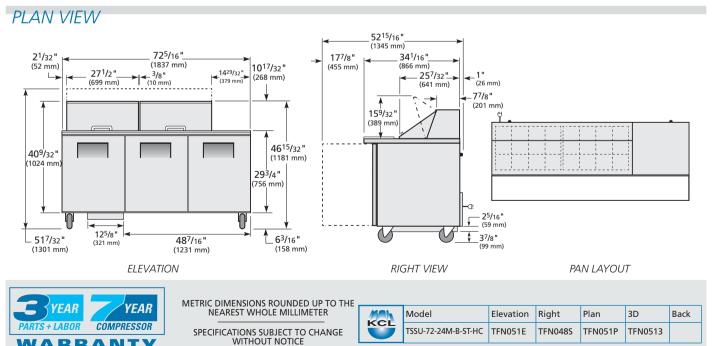
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (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.
- 87%" (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.





FOOD PREP TABLES TSSU-72-24M-B-ST-HC~SPEC3

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

Specifications		Dimensions	Imperial	Metric (MM)
MODEL	TSSU-72-24M- B-ST- HC~SPEC3	WIDTH	72-3/8	1839
DOOR COUNT	3	DEPTH HEIGHT	34–1/8 40–3/8	867 1026
SHELF COUNT	6	CORD LENGTH	7	2.13
WEIGHT (LBS)	TBD	Electrical		
WEIGHT (KG)	TBD	VOLTAGE	115	60/1
L		AMPS	7.2	
		NEMA	10	

Specifications subject to change without notice.

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

CONFIGURATION

19

• 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 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 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 guality 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 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).

Specifications subject to change without notice.

ROUGH-IN DATA

				Chart	unnensic	ins round	ieu up	to the heatest n		eters round	ieu up to next w	noie number
			Pans		et Dime (inches (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W**	D†	H*	HP	Voltage	Amps	Config.	((kg)
TSSU-72-30M-B-DS-ST-HC	3	6	30	723⁄8	41%	31%	1⁄2	115/60/1	7.2	5-15P	7	490
				1839	1064	797	N/A		N/A		2.13	223

Chart dimensions rounded up to the pearest 1/4"

** Width does not include¹/4" (7 mm) each side for cutting board brackets.

Depth does not include 2³⁴ (61 mm) each side for cutting boards.
 Height does not include 6¹⁴ (159 mm) for castors or 6" (153 mm) for optional legs.

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 % "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 ½ "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 ½" (13 mm) increments.

MODEL FEATURES

METRIC DIMENSIONS ROUNDED UP TO THE

NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 ¾" (299 mm) deep, full length removable cutting boards. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
 Stainless steel, patented, foam insulated
- Stainless steel, patented, roam insulated lids keep pan temperatures colder, locks in freshness and minimizes condensation. Removable for easy cleaning.

- Comes standard with 30 (%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.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 🗋 6" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- □ 11³/₄" (299 mm) deep, ¹/₂" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.

Elevation

TFN035E

Right

TFN035S

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

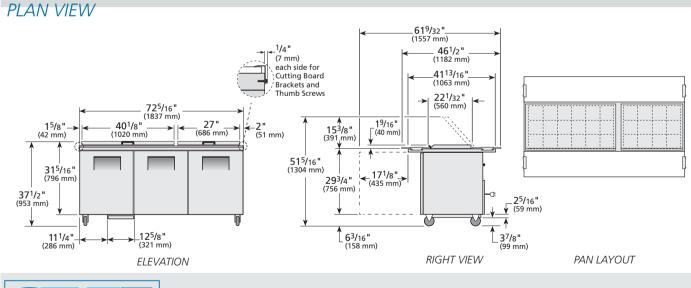
Plan

TFN035P

3D

TFN0353

Back



Model

TSSU-72-30M-B-DS-ST-HC

KCL



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.
- 11¾" (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).

Specifications subject to change without notice.

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/6" (millimeters rounded up to next whole number).											
			Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	W**	D†	H*	HP	Voltage	Amps	-		(kg)
TSSU-72-30M-B-DS-ST-HC~SPEC3	3	6	72¾ 1839	41% 1064	31¾ 797	1⁄2 N/A	115/60/1	7.2 N/A	5-15P	7 2.13	TBD TBD

** Width does not include 1/4" (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.

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.

PLAN VIEW

- 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 % "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 ½ "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 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 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 (%size) 67% "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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2½" (64 mm) diameter castors.
- Additional shelves.
- □ 11 ¾" (299 mm) deep, ½" (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.

Back

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 3	
KCL	TSSU-72-30M-B-DS-ST-HC~SPEC3				

Food Prep Table:

TSSU-72-30M-B-ST-FGLID-HC 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).

Specifications subject to change without notice.

ROUGH-IN DATA

Chart dimensions rounded up to the hearest ^y a" (millimeters rounded up to hext whole humber).												
			Pans	Cabinet Dimensions (inches) (mm)						Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	NEMA Config.	((kg)
TSSU-72-30M-B-ST-FGLID-HC	3	6	30	72¾	34%	31%	1⁄2	115/60/1	7.2	5-15P	7	470
				1839	884	810	N/A		N/A		2.13	213

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

* Height does not include 6¼" (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 61/4" (159 mm) castors and lid open is 611/8" (1553 mm).

Food Prep Table:

TSSU-72-30M-B-ST-FGLID-HC

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



DESIGN

True's commitment to using the highest guality 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

WARRANT (U.S.A. and Canada only)

- 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% "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 ½ "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 $\frac{1}{2}$ " (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/size) 67/s"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

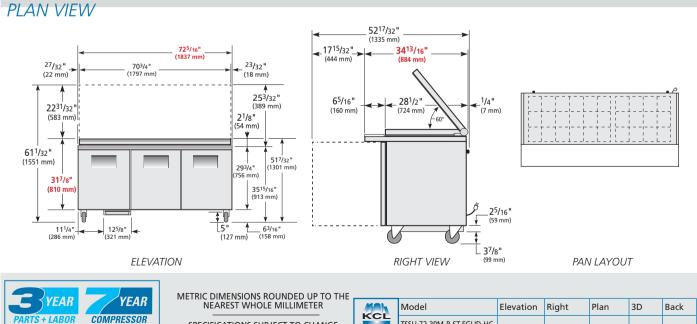
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (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.
- □ 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.



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	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		Dimension	s Imperial	Metric (MM)
MODEL	TSSU-72-30M- B-ST-FGLID- HC~SPEC3	WIDTH	72-3/8	1839
DOOR COUNT	3	DEPTH HEIGHT	34–7/8 31–7/8	884 810
SHELF COUNT	6	CORD LENGTH	7	2.13
WEIGHT (LBS)	TBD	Electrical		
WEIGHT (KG)	TBD	VOLTAGE	115	5/60/1
		AMPS	7.2	
		NEMA	10	

Specifications subject to change without notice.

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

CONFIGURATION

19

• 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, 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, polyure thane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

ROUGH-IN DATA Specifications subject to change without not Chart dimensions rounded up to the nearest %" (millimeters rounded up to next whole numb									vithout notice hole number)			
			Pans		et Dime (inches (mm)	ensions)				NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Shelves	(top)	W	D†	H*	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-30M-B-ST-HC	3	6	30	723⁄8	341⁄8	403⁄8	1⁄2	115/60/1	7.2	5-15P	10	470
				1839	867	1026	N/A		N/A		3.05	214

+ 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.

TSSU-72-30M-B-ST-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit with Hvdrocarbon 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.

PLAN VIEW

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 % "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 ½ "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 ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 %" (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 lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 30 (½size) 67% "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

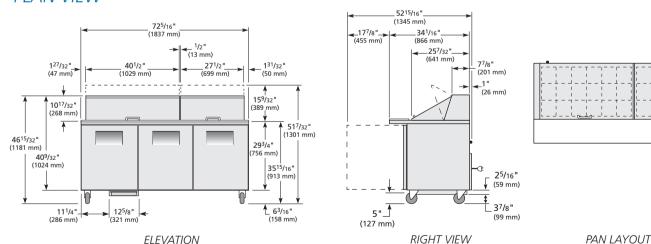
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- G" (153 mm) standard legs.
- G" (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.
- □ 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.



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

	Model	Elevation	Right	Plan	3D	Back
KCL	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		Dimension	s Imperial	Metric (MM)
MODEL	TSSU-72-30M- B-ST- HC~SPEC3	WIDTH DEPTH	72-3/8 34-1/8	1839
DOOR COUNT	3	HEIGHT	40-3/8	1026
SHELF COUNT	6	CORD LENGTH	7	2.13
WEIGHT (LBS)	460	Electrical		
WEIGHT (KG)	209	VOLTAGE	115	5/60/1
L		AMPS	7.2	
		NEMA	10	

Specifications subject to change without notice.

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

CONFIGURATION

19

• 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 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 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 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).

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