



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: \_\_\_\_\_

AIA #

Location: \_\_\_\_\_

SIS #

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

Model #: \_\_\_\_\_

## Sandwich / Salad Units



TSSU-48-12

### Sandwich / Salad Units

- TSSU-27-8,  TSSU-36-8
- TSSU-48-8, -10, -12
- TSSU-60-8, -10, -12, -16
- TSSU-72-18

True's TSSU series features a patented airflow system and patented roll back, insulated hood that ensures colder pan temperatures.

## SPECIFICATIONS / FEATURES

### CABINET CONSTRUCTION:

- Stainless steel front, top and ends. Aluminum finished back.
- Patented, removable, stainless steel foam insulated cover.
- Extra wide 11 3/4" full length removable cutting board. (19" cutting board and crumb catcher available)
- White, vinyl coated aluminum interior cabinet liner with 300 series stainless steel floor with coved corners. Construction of liner in accordance with NSF standards.
- 5" diameter stem castors (optional 6" adjustable stainless steel legs available).
- Full set of 1/6th clear polycarbonate insert pans.

### DOORS:

- Stainless steel exterior with white aluminum interior to match cabinet liner. Doors extend full width of cabinet shell. Door gaskets of one piece construction, and removable for ease in cleaning.
- Doors include 12" long horizontal recessed handle with sheetmetal interlock.

### Also available:

- Mega Top models
- Drawered models
- Dual Sided Models
- 19" cutting board option
- Overshelf option
- Crumb catcher option
- Sneezeguard option



As of April 1, 1998 these model are in compliance and listed under ANSI / NSF-7-1997-6.3

### INSULATION:

- Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

### SHELVING:

- Adjustable vinyl coated wire shelves (2 per door). Shelves capable of supporting up to 250 lbs. (not included in drawered models)
- Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

### REFRIGERATION SYSTEM:

- Refrigeration system factory balanced using CFC free R134A refrigerant.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 41°F interior cabinet temperature. (non-adjustable capillary tube system superior to problematic expansion valve). System includes patented airflow system - air from evaporator is directed at pans to insure proper product temperatures are maintained.
- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

### ELECTRICAL CHARACTERISTICS:

- Unit completely pre-wired at factory, and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. A cord and plug set to be included.
- A sole use circuit is required.

115/60/1



Specifications subject to change without notice.

Printed in U.S.A.



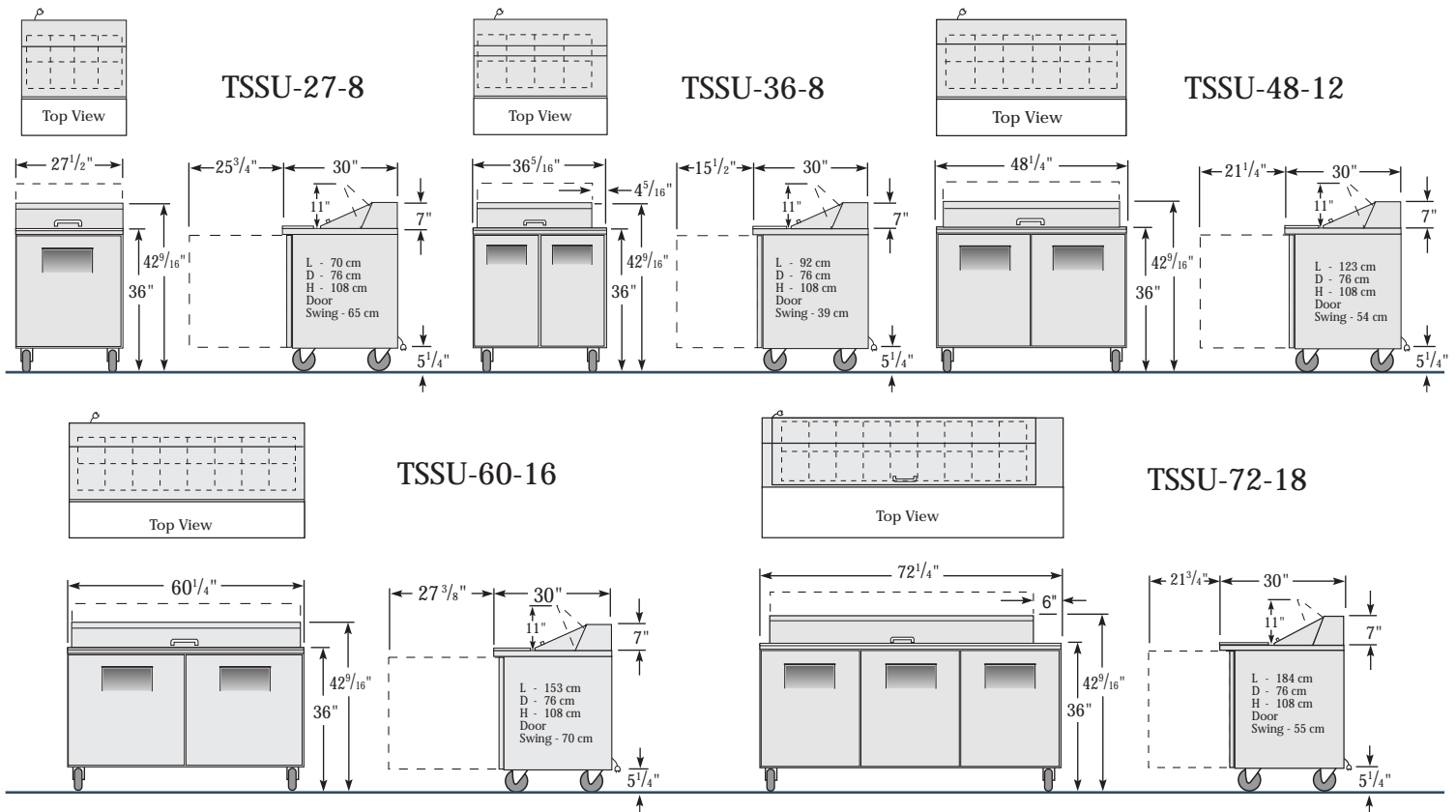
### APPROVALS:

5/1/02

Exceptions:



# TSSU-Series: Sandwich / Salad Units



Rough-In Data													
Model	Doors	Capacity (Cu. Ft)	# of Shelves	Dimensions (inches)			HP	Volts	PH	Amps	NEMA Config.	Cord Length (feet)	Crated Weight
				L	D	H							
†TSSU-27-8 (1)	1	6.5	2	27 1/2	30	42 9/16	1/5	115	1	4.6	5-15	7	176
†TSSU-36-8	2	8.5	4	36 5/16	30	42 9/16	1/3	115	1	8.3	5-15	7	225
†TSSU-48-8,-10,-12 (1)	2	12.0	4	48 1/4	30	42 9/16	1/3	115	1	8.6	5-15	7	264
†TSSU-60-8,-10,-12,-16 (1)	2	15.5	4	60 1/4	30	42 9/16	1/3	115	1	7.8	5-15	7	312
†TSSU-72-18 (1)	3	19.0	6	72 1/4	30	42 9/16	1/2	115	1	10.5	5-15	7	386

(1) Available in drawered model  
 † Available in Mega-Top model (increased cabinet depth, more condiment pans, reduced cutting board)  
 Specifications subject to change without notice.

## Standard Features

- Stainless steel front, top and sides.
- Interior - NSF approved, white vinyl coated aluminum sides and top, coved corners and stainless steel floor.
- Oversized and balanced, environmentally friendly (134A) refrigeration system - holds 33°F to 41°F.
- Extra wide 11 3/4" full length removable cutting board.
- Front breathing
- Work surface 36" high.
- Adjustable vinyl coated wire shelves.
- Epoxy coated evaporator
- Aluminum finished back
- Recessed handles.
- Stainless steel patented foam insulated cover.
- Slide out compressor can be serviced easily and accessed by a single repairman.
- Self-contained system.
- Removable back hood and lid.
- Standard (1/6") 4" deep clear polycarbonate insert pans included.
- Foamed-in-place high density polyurethane insulation (CFC free).
- Recessed handles.
- Door swings within cabinet dimensions.

- Rear bumpers.
- 5" castors standard equipment.
- 1 year parts & labor warranty (USA)
- 5 year compressor warranty

## Optional Accessories

- Drawered models
- 19" cutting board
- Overshelf / service shelf
- Crumb catcher
- Sneezeguard
- 6" legs
- ADA compliant with 2" castor package. 31 1/2" work surface height (available for TSSU-27, -36, -48, -60).

	Model	Front	Right	Plan	3D
	TSSU-27-8	TFNY10E	TFNY10S	TFNY10P	TFNY013
	TSSU-36-8	TFNY02E	TFNY20S	TFNY20P	TFNY203
	TSSU-48-8	TFNY02E	TFNY02S	TFNY02P	TFNY023
	TSSU-60-8	TFNY05E	TFNY05S	TFNY05P	TFNY053
	TSSU-72-18	TFNY09E	TFNY02S	TFNY09P	TFNY093

Clearance Required For Coolers (USA)	
Sides Inches/mm	Rear Inches/mm
0 / 0	2 / 50



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