



TRUE FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366  
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

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

AIA #

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

SIS #

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

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

## Mega Top Sandwich / Salad Units



TSSU-27-12M-B

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.
- 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).
- 8 7/8" full length removable cutting board.
- Full set of 1/6th clear polycarbonate insert pans (three 1/9th pans included for the TSSU-27-12M-B).

Also available:

- Standard Top models
- Dual Sided Models
- Overshelf option
- Sneezeguard option



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

## Mega Top Sandwich / Salad Units

- TSSU-27-12-M-B & C,  TSSU-36-12M-B,
- TSSU-48-12M-B, -15M-B, -18M-B
- TSSU-60-24M-B,  TSSU-72-30M-B

### SPECIFICATIONS / FEATURES

**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.

**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.
- 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.



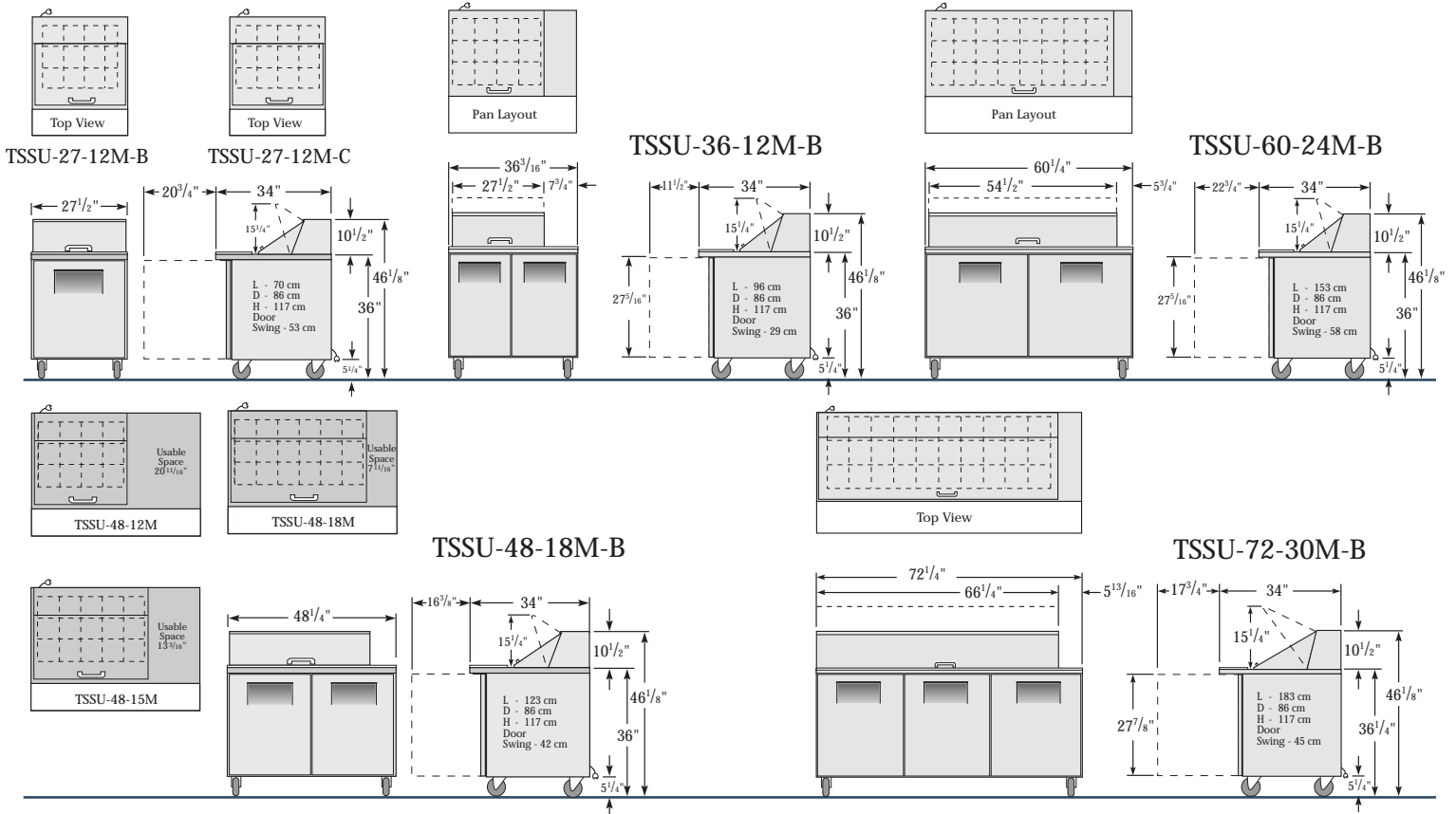
APPROVALS:

5/1/02

Exceptions:



# TSSU-Series: Mega Top 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-27-12M-B	1	6.5	2	27 1/2	34	46 1/8	1/5	115	1	4.6	5-15	7	182
TSSU-27-12M-C	1	6.5	2	27 1/2	34	46 1/8	1/5	115	1	4.6	5-15	7	182
TSSU-36-12M-B	2	8.5	4	36 5/16	34	46 1/8	1/3	115	1	8.3	5-15	7	231
TSSU-48-12M-B,-15M-B,-18M-B	2	12.0	4	48 1/4	34	46 1/8	1/3	115	1	8.6	5-15	7	270
TSSU-60-24M-B	2	15.5	4	60 1/4	34	46 1/8	1/3	115	1	7.8	5-15	7	318
TSSU-72-30M-B	3	19.0	6	72 1/4	34	46 1/8	1/2	115	1	10.5	5-15	7	394

\* Depth dimension includes 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.
- 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.
- 8 7/8" full length removable cutting board.
- 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. (TSSU-27-12M-B has combination nine 1/6 and three 1/9 pans)
- Foamed-in-place high density polyurethane insulation (CFC free).

- Rear bumpers.
- Door swings within cabinet dimensions.
- 5" castors standard equipment.
- 1 year parts & labor warranty (USA)
- 5 year compressor warranty

## Optional Accessories

- Sneezeguard
- 6" legs
- Crumb catchers (unavailable for TSSU-36-12M-B)

Model	Front	Right	Plan	3D
TSSU-27-12M-B	TFNO40E	TFNY40S	TFNY41P	TFNY403
TSSU-36-12M-B	TFNO21E	TFNY21S	TFNY21P	TFNY213
TSSU-48-12M-B	TFNO42E	TFNY42S	TFNY42P	TFNY423
TSSU-60-24M-B	TFNO34E	TFNY34S	TFNY34P	TFNY343
TSSU-72-30M-B	TFNO46E	TFNY46S	TFNY46P	TFNY463

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



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