



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:

TSSU-48-12D-4-ADA-HC

Food Prep Table:

ADA Compliant Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-12D-4-ADA-HC

- ▶ 3" (77 mm) diameter stem castors standard. Work surface 34" (864 mm) high to comply with the Americans with Disabilities Act (ADA) requirements.
- ▶ 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.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one 1/2 size and one 1/3 size pan (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-12D-4-ADA-	0	N/A	12	48 3/8 1229	30 1/8 766	36 3/4 934	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	340 155

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

* Height does not include 4" (102 mm) for castors.

▲ Plug type varies by country.

	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
<p>7/16 Printed in U.S.A.</p>		

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

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



STANDARD FEATURES

DESIGN

- True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- 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.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished 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).
- 3" (77 mm) diameter stem castors. 34" (864 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.

DRAWER PAN CAPACITY

- Comes standard with 12 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Each drawer accommodates one (1) full size 12" L x 18" W x 6" D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one (1) 1/2 size and one (1) 1/2 size pan with divider bar (pans and divider bar sold separately).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Pans supplied by others.

MODEL FEATURES

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

- 11 3/4" (299 mm) deep full length removable cutting board included. 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.
- NSF-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.



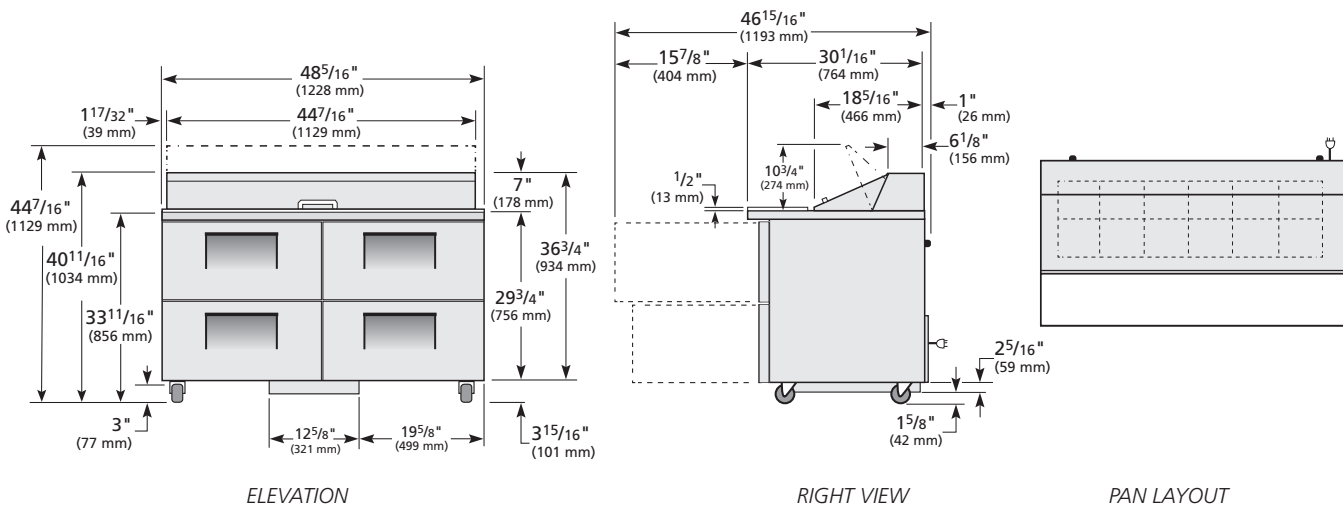
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- Standard height unit with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.

PLAN VIEW



WARRANTY*
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-48-12D-4-ADA-HC	TFNX06E	TFNX01S	TFNY17P	TFNX063	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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