

TRUE MANUFACTURING CO., INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Nam	_ AIA # _	
Location:		_
Item #:	Qty:	SIS #
Model #:		

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 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
- 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 full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation
- 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 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

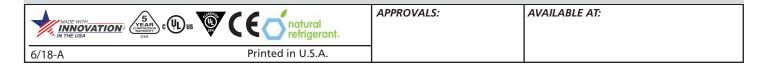
Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

		Pans	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Drawers	(top)	W	D†	H*	НР	Voltage	Amps	Config.	(total m)	(kg)
TSSU-48-12D-4-ADA-HC	4	12	483/8	30%	36¾	1/3	115/60/1	5.8	5-15P	11	340
			1229	766	934	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 4" (102 mm) for castors.

▲ Plug type varies by country.



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 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).
- 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 (%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).
- 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) ½ size and one (1) ½ 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.

- 11¾" (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/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.

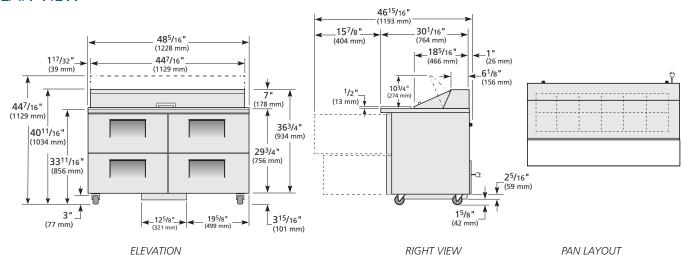


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 230 240V / 50 Hz.
- ☐ Single overshelf.
- ☐ Double overshelf.
- ☐ Flat lid.
- ☐ Sneezeguard.
- ☐ 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 rectanglular 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

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