Fax (636)272-2408 • Toll Fr	TRUE MANUFACTURING CO., INC. © U.S.A. FOODSERVICE DIVISION (Fallon, Missouri 63366-4434 • (636)240-2400 ee (800)325-6152 • Intl Fax# (001)636-272-7546 arts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: Location: Item #: Qty: Model #:	AIA # SIS #
Model:	Food Prep Table:		
TSSU-72-30M-B-ST-ADA-HC	a de la constante de la constan	Sandwich Salad Unit with Hydrocarbon Refrig	gerant



TSSU-72-30M-B-ST-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).
- Þ 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 Þ aluminum liner. Stainless steel floor with coved corners.
- 8⁷/₈" (226 mm) deep 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, Þ 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)		Counter				NEMA	Cord Length (total ft.)	Crated Weight (Ibs.)	
Model	Doors	Shelves		W	D†	H*	Height	ΗP	Voltage	Amps	Config.	((kg)
TSSU-72-30M-B-ST-ADA-HC	3	6	30	72%	341⁄8	40¾	34	1⁄2	115/60/1	7.2	5-15P	7	455
				1839	867	1026	864	N/A		N/A		2.13	207

† Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 4" (102 mm) for castors.

MADE WITH INNOVATION IN THE USA	APPROVALS:	AVAILABLE AT:
2/21 Printed in U.S.A.		

Model:

Food Prep Table:

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

ADA Compliant Mega-Top Solid Door 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 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

- 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, polyure thane 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.

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 (center door is not self-closing). 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 1/2" (13 mm) increments.

DRAWER PAN CAPACITY

- 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) 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. Pans supplied by others.

MODEL FEATURES

 Evaporator is epoxy coated to eliminate the potential of corrosion.

- 8⁷/₈" (226 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(s) 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

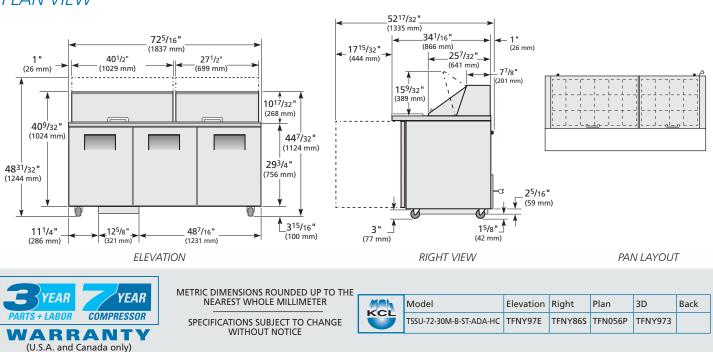
Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply. 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 rectanglular digital temperature display (factory installed).
- Standard height unit with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.



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PLAN VIEW