TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION
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Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TSSU-48-12D-2-HC~SPEC3

Food Prep Table:
Sandwich/Salad Unit with Door/Drawers and Hydrocarbon Refrigerant~Spec Package 3



Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

TSSU-48-12D-2-HC~SPEC3

- True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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 back.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Interior - stainless steel liner. Stainless steel floor with coved corners.
- 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- Each drawer accommodates (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 ⅓ size and one ½ 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 ⅛" (millimeters rounded up to next whole number).

Model	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm) W	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TSSU-48-12D-2-HC~SPEC3	1	2	2	12	48⅜ 1229	30⅛ 766	36¾ 934	⅓ ⅓	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	10 3.05	TBD TBD

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲Plug type varies by country.

DESIGNED WITH INNOVATION IN THE USA · c UL us · CE · natural refrigerant

8/26 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

TSSU-48-12D-2-HC~SPEC3

Food Prep Table:

Sandwich/Salad Unit with Door/Drawers and Hydrocarbon Refrigerant~Spec Package 3

STANDARD FEATURES

DESIGN

- 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), & 0.02 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, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid door, 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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Doors have stainless steel exterior with stainless steel liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with heavy duty all metal working spec handle.
- Positive seal self-closing door with 90° stay open feature. Door swing within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates (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 ⅓ size and one ½ size pan with divider bar (pans and divider bar sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 21 9/16"L x 16"D (548 mm x 407 mm). Four (4) stainless steel polished shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy-duty 20 gauge door fronts.
- Electronic temperature control with digital display.
- Spec Series® logo.
- 11 ¾" (299 mm) deep, full length removable cutting board. Sanitary, high-density, 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.
- Comes standard with 12 (⅙ size) 6 7/8"L x 6 ¼"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).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ❑ 230 - 240V / 50 Hz.
- ❑ 6" (153 mm) standard legs.
- ❑ 6" (153 mm) seismic/flanged legs.
- ❑ 2 ½" (64 mm) diameter castors.
- ❑ Barrel lock available for door section (factory installed).
- ❑ Additional shelves.
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ Flat lid.
- ❑ Sneezeguard.
- ❑ 11 ¾" (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 rectangular digital temperature display (factory installed).
- ❑ ADA compliant model with 34" (864 mm) work surface height.
- ❑ Heavy-duty 16-gauge top.

PLAN VIEW

DRAWING NOT YET AVAILABLE

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TSSU-48-12D-2-HC~SPEC3					

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