



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

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 Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

TSSU-27-12M-C-ADA-HC

Food Prep Table:

ADA Compliant Mega-Top Solid Door Sandwich Salad Unit with Hydrocarbon Refrigerant



TSSU-27-12M-C-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), and 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 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, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ 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).

| Model | Doors | Shelves | Pans (top) | Cabinet Dimensions (inches) (mm) | | | Counter Height | HP | Voltage | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|----------------------|-------|---------|------------|----------------------------------|---------------|----------------|----------------|------------|----------|------------|--------------|-----------------------------------|---------------------------|
| | | | | W | D† | H* | | | | | | | |
| TSSU-27-12M-C-ADA-HC | 1 | 2 | 12 | 27 5/8 702 | 34 1/8 867 | 40 3/8 1026 | 34 | 1/5 N/A | 115/60/1 | 3.5 N/A | 5-15P | 11 3.35 | 225 102 |

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

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



APPROVALS:

AVAILABLE AT:

Model:
TSSU-27-12M-C-ADA-HC

Food Prep Table: 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 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, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid door 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.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 door with 90° stay open feature. Door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

DRAWER PAN CAPACITY

- Comes standard with 12 (½ size) 6 ⅞" L x 6 ¼" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area.
- 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.
- 8 ⅞" (226 mm) deep full length removable cutting board included. 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.
- 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.



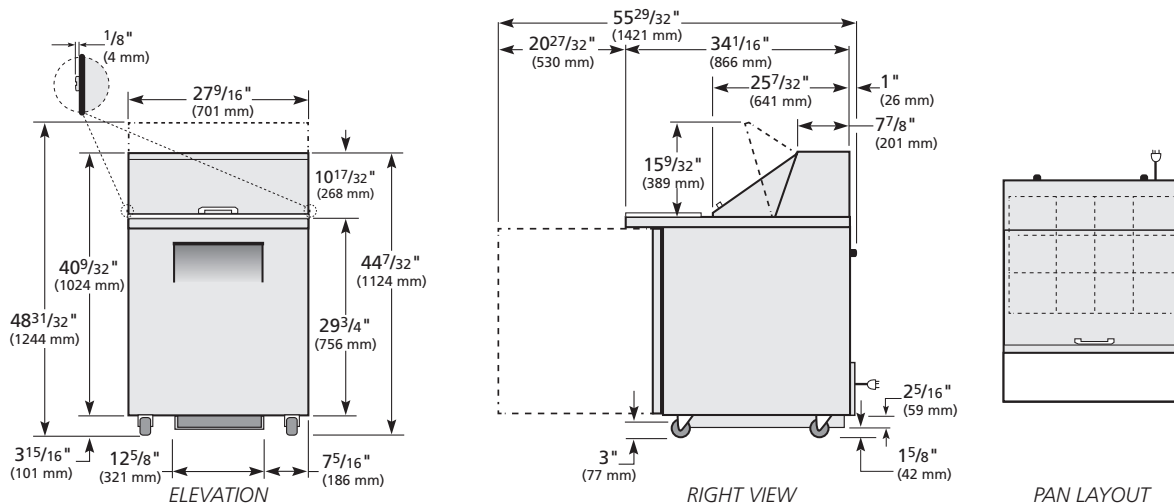
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 ⅞" (226 mm) deep, ½" (13 mm) thick, composite cutting board.
- 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.
- Field reversing hinge

PLAN VIEW



5 YEAR 5 YEAR 7 YEAR
PARTS LABOR COMPRESSOR
WARRANTY
(U.S.A. and Canada only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



| Model | Elevation | Right | Plan | 3D | Back |
|----------------------|-----------|---------|---------|---------|------|
| TSSU-27-12M-C-ADA-HC | TFNY53E | TFNY53S | TFNY40P | TFNY533 | |

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