



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

SIS #

Model:

**TSSU-27-12M-B-ADA-HC**

**Food Prep Table:**

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



**TSSU-27-12M-B-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, NSF approved, 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, NSF approved 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-B-ADA-HC	1	2	12	27 7/8 702	34 1/8 867	40 3/8 1026	34	1/2 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.

	<b>APPROVALS:</b>	<b>AVAILABLE AT:</b>
10/16 Printed in U.S.A.		

Model:  
TSSU-27-12M-B-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, NSF approved, 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(s) 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 1/2" (13 mm) increments.

### DRAWER PAN CAPACITY

- Comes standard with 9 (1/2 size) 6 7/8" L x 61/4" W x 4"D (175 mm x 159 mm x 102 mm) and 3 (1/9 size) 4 1/4" L x 6 15/16" D x 4"H (108 mm x 177 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. Pans supplied by others.

### MODEL FEATURES

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

- 8 7/8" (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.



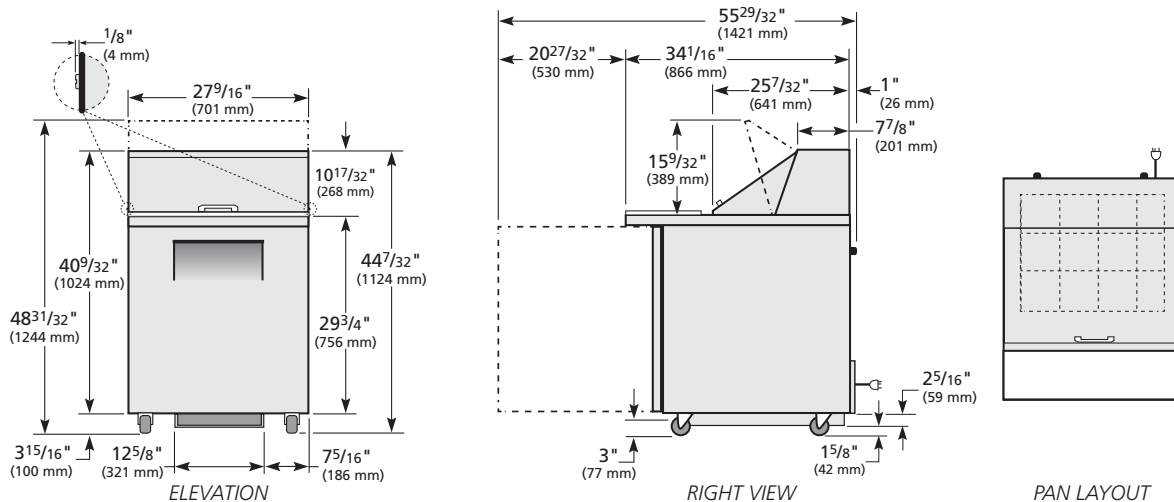
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Barrel lock (factory installed).
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior 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-27-12M-B-ADA-HC	TFNY53E	TFNY53S	TFNY41P	TFNY533	

\*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.

## TRUE FOOD SERVICE EQUIPMENT