



TRUE FOOD SERVICE EQUIPMENT, INC.  
 St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366  
 (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

Project Name: \_\_\_\_\_  
 Location: \_\_\_\_\_  
 Item No: \_\_\_\_\_ Qty: \_\_\_\_\_  
 Model No: \_\_\_\_\_

## Mega Top Sandwich / Salad Units



TSSU-27-12M

True's TSSU series features a patented airflow system and patented roll back, insulated hood that ensures colder pan temperatures.



As of April 1, 1998 these model are in compliance and listed under ANSI / NSF-7-1997-6.3

Also available:

- Standard Top models
- Overshelf option
- Sneeze-guard option

## Mega Top Sandwich / Salad Units TSSU-27-12-M, TSSU-36-12M, TSSU-48-12M, -15M, -18M TSSU-60-24M, TSSU-72-30M

### SPECIFICATIONS / FEATURES

**CABINET CONSTRUCTION:**

- Stainless steel front, top and ends. Aluminum finished back.
- Patented, removable, stainless steel foam insulated cover.
- White anodized aluminum interior cabinet liner with 300 series stainless steel floor. Construction of liner in accordance with NSF standards.
- 5" diameter stem castors (optional 6" adjustable stainless steel legs available).
- Full set of 1/6th clear polycarbonate insert pans, and full length removable cutting board standard.

**DOORS:**

- Stainless steel exterior with white aluminum interior to match cabinet liner. Doors extend full width of cabinet shell. Door gaskets of one piece construction, and removable for ease in cleaning.
- Doors include 12" long horizontal recessed handle with sheetmetal interlock.

**INSULATION:**

- Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

**SHELVING:**

- Adjustable vinyl coated wire shelves (2 per door). Shelves capable of supporting up to 250 lbs.
- Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

**REFRIGERATION SYSTEM:**

- Refrigeration system factory balanced using CFC free R134A refrigerant.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 32-38 F interior cabinet temperature. (non-adjustable capillary tube system superior to problematic expansion valve) System includes patented airflow system - air from evaporator is directed at pans to insure proper product temperatures are maintained.
- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

**ELECTRICAL CHARACTERISTICS:**

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

- A sole use circuit is required.

115/60/1



Specifications subject to change without notice.

Printed in  
U.S.A.



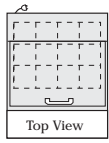
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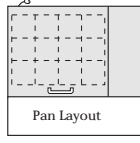
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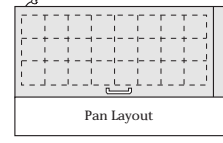
# TSSU-Series: Mega Top Sandwich / Salad Units



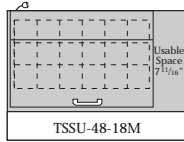
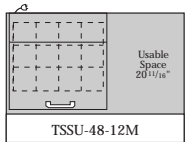
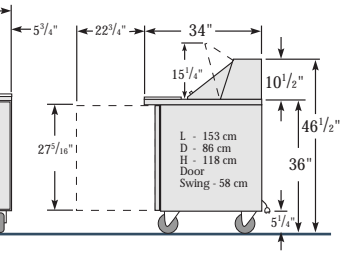
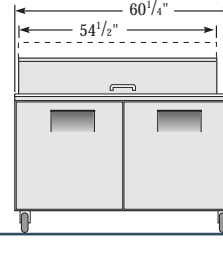
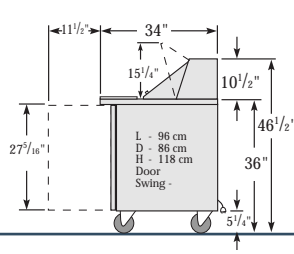
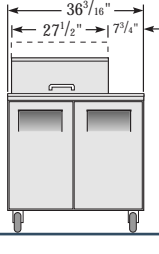
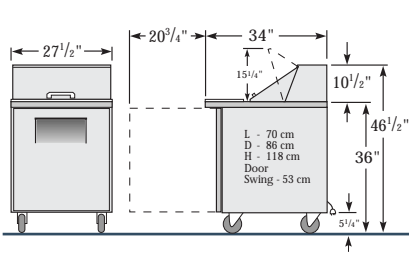
TSSU-27-12M



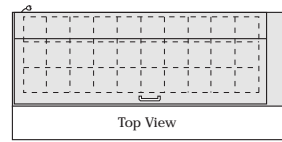
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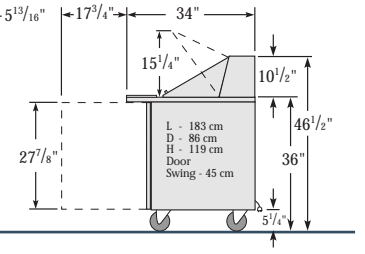
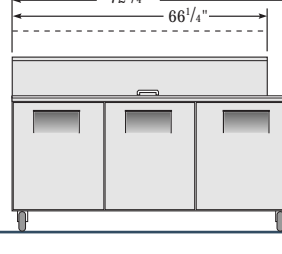
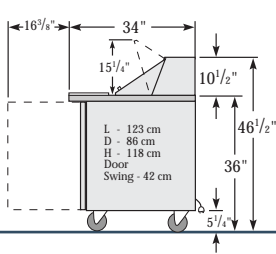
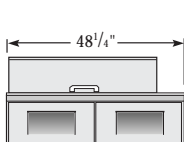
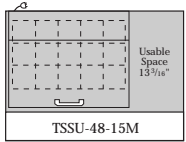
TSSU-60-24M



TSSU-48-18M



TSSU-72-30M



Rough-In Data													
Model	Doors	Capacity (Cu. Ft)	# of Shelves	Dimensions (inches)			HP	Volts	PH	Amps	NEMA Config.	Cord Length (feet)	Crated Weight
				L	D	H							
TSSU-27-12M	1	6.5	2	27 1/2	34	46 1/2	1/5	115	1	4.0	5-15	7	182
TSSU-36-12M	2	8.5	4	36 5/16	34	46 1/2	1/5	115	1	8.0	5-15	7	231
TSSU-48-12M, -15M, -18M	2	12	4	48 1/4	34	46 1/2	1/3	115	1	9.0	5-15	7	270
TSSU-60-24M	2	15.5	4	60 1/4	34	46 1/2	1/3	115	1	8.0	5-15	7	318
TSSU-72-30M	3	20	6	72 1/4	34	46 3/4	1/2	115	1	11.0	5-15	7	394

Specifications subject to change without notice.

## Standard Features

- Stainless steel front, top and sides.
- White anodized aluminum interior and stainless steel bottom.
- Oversized and balanced, environmentally friendly (134A) refrigeration system - holds 32 F-38 F.
- Front breathing
- Work surface 36" high.
- Adjustable vinyl coated wire shelves.
- Epoxy coated evaporator
- Aluminum finished back
- Stainless steel patented foam insulated cover.
- Slide out compressor can be serviced easily and accessed by a single repairman.
- Self-contained system.
- Removable back hood.
- Standard (1/6) 4" deep clear polycarbonate insert pans.
- Foamed-in-place high density polyurethane insulation (CFC free).
- Recessed handles
- Door swings within cabinet dimensions.
- 5" castors standard equipment.
- 1 year parts & labor warranty (USA)
- 5 year compressor warranty

## Optional Accessories

- Sneezeguard

Clearance Required For Coolers (USA)	
Sides Inches/mm	Rear Inches/mm
0 / 0	2 / 50

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