



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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AIA #

SIS #

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

Model:

TSSU-72-30M-B-ST-HC**Food Prep Table:***Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant***TSSU-72-30M-B-ST-HC**

- ▶ 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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 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 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 hoods 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 $\frac{1}{8}$ " (226 mm) deep, $\frac{1}{2}$ " (13 mm) thick, 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 $\frac{1}{8}$ " (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-72-30M-B-ST-HC	3	6	30	72 $\frac{3}{8}$ 1839	34 $\frac{1}{8}$ 867	40 $\frac{3}{8}$ 1026	1/2 N/A	115/60/1	7.2 N/A	5-15P	7 2.13	470 214

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

* Height does not include 6 $\frac{1}{4}$ " (159 mm) for castors or 6" (153 mm) for optional legs.**APPROVALS:****AVAILABLE AT:**

Model:

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

Food Prep Table:Mega-Top Solid Door Sandwich/Salad Unit with
Hydrocarbon Refrigerant**STANDARD FEATURES****DESIGN**

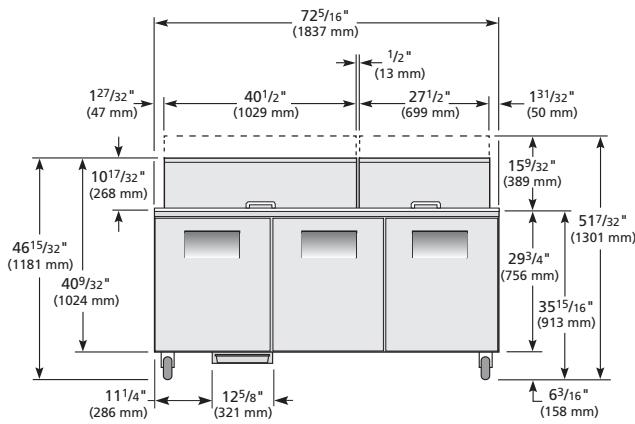
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

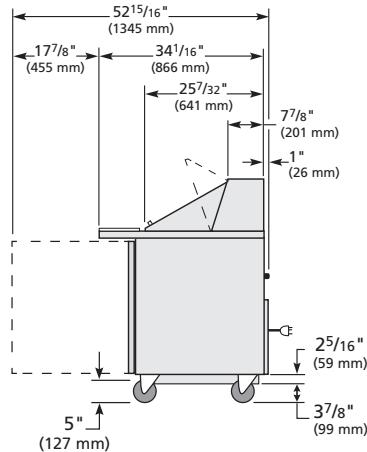
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide 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

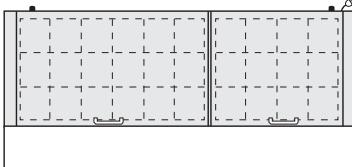
- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

PLAN VIEW

ELEVATION



RIGHT VIEW



PAN LAYOUT

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-72-30M-B-ST-HC	TFN056E	TFN048S	TFN056P	TFN0563	

*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.

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