

TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366 (636)240-2400 • Fax (636)272-2408 • (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:	SIS #
Model #:	

Model:

TSSU-72-30M-B-ST-ADA

Food Prep Table:

ADA Compliant Mega-Top Solid Door Sandwich Salad Unit



TSSU-72-30M-B-ST-ADA

AIA #

- 3" (77 mm) diameter stem castors standard. Work surface 34" (864 mm) high to comply with the Americans with Disabilities Act (ADA) requirements.
- Oversized, environmentally friendly (134A), patented forcedair refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- Complies with and listed under ANSI/NSF-7-1997-6.3.
- All stainless steel front, top and ends. Matching aluminum finished back.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- 87/8" (226 mm) deep full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- Þ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

▲ Plug type varies by country.

Heavy duty PVC coated wire shelves.

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).

Scan code for video

			Pans	Cabinet Dimensions (inches) (mm)		Counter				NEMA	Cord Length (total ft.)	Crated Wt. (lbs.)	
Model	Doors	Shelves		L	D†	H*	Height	ΗP	Voltage	Amps	Config.	(total m)	(kg)
TSSU-72-30M-B-ST-ADA	3	6	30	72¾	341⁄8	40¾	34	1⁄2	115/60/1	10.3	5-15P	7	N/A
				1839	867	1026		1⁄2	230-240/50/1	6.7		2.13	N/A

† Depth does not include 1" (26 mm) for rear bumpers. * Height does not include 4" (1102 mm) for castors

		APPROVALS:	AVAILABLE AT:
8/14	Printed in U.S.A.		

Model:

Food Prep Table: ADA Compliant Mega-Top Solid Door Sandwich Salad Unit



STANDARD FEATURES

TSSU-72-30M-B-ST-ADA

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

- Self-contained, factory pre-engineered capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, 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-7-1997-6.3.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter 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. Matching aluminum finished back.
- Interior attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation entire cabinet structure and solid doors are foamed-in-place using Ecomate. 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.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature (center door is not self-closing). Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21% "L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23½"L x 16"D (597 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on¹/₂" (13 mm) increments.

DRAWER PAN CAPACITY

- Comes standard with 30 (%size) 67%"L x 61/4"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) and 8" (204 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%" (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-7 compliant for open food product.

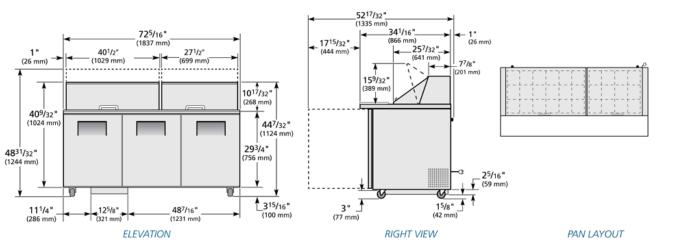
ELECTRICAL

 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.



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.
- □ 8⁷/₄" (226 mm) deep,¹/₂" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectanglular digital temperature display (factory installed).
- □ Standard height unit with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.



Three year warranty on all parts	METRIC DIMENSIONS ROUNDED UP TO THE .		_				
and labor and an additional 2 year warranty on compressor.	NEAREST WHOLE MILLIMETER	KCL	Model	Elevation	Right	Plan	3D
(Ú.S.A. only)	SPECIFICATIONS SUBJECT TO CHANGE		TSSU-72-30M-B-ST-ADA	TFNY97E	TFNY865	TFN056P	TFNY973
*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.						-	

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PLAN VIEW