INTERNATIONAL

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Model: TSSU-48-18M-B-HC

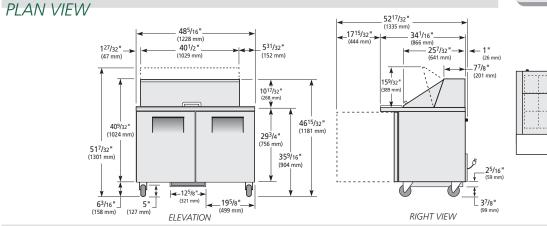
Food Prep Table:

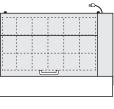
Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-48-18M-B-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 hydro carbon 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 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 1/8 " (226 mm) deep, 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).





PAN LAYOUT

ROUGH-IN DATA

ROUGH-IN DA	Specifications subject to change without notice.											
Voltage: 220-24	Chart dimensions rounded up to the next whole millimeter (inches rounded up to the next 1/8").											
			Pans	Cabinet Dimensions (mm)						Capacity		Crated Weight
Model	Doors	Shelves	(Top)	W	D†	н	HP	Voltage	Amps	(litres)	Refrigerant	(kg)
TSSU-48-18M-B-HC	2	4	18	1229	867	1185	1⁄3	230-240/50/1	4.2	366	R290	141

+ Depth does not include 26mm for rear bumpers.