



TRUE MANUFACTURING CO., INC.  
U.S.A. FOODSERVICE DIVISION

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400  
Fax (636)272-2408 • Toll Free (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: \_\_\_\_\_

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

A/A #

S/S #

Model:

**TSSU-27-08D-2-HC**

## Food Prep Table:

*Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant*



### TSSU-27-08D-2-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), and 0.02 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, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ 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            | Drawers | 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-27-08D-2-HC | 2       | 8          | 27 5/8<br>702                    | 30 1/8<br>766 | 36 3/4<br>934 | 1/5<br>N/A | 115/60/1 | 3.5<br>N/A | 5-15P        | 10<br>3.05                        | 225<br>102                |

\*\* Width does not include 1/8" (4 mm) each side for lid pins.

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

\* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.



APPROVALS:

AVAILABLE AT:

Model:  
TSSU-27-08D-2-HC

## Food Prep Table: Drawered Sandwich/Salad Unit with Hydrocarbon Refrigerant

**true**®

### 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), & 0.02 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, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

#### DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans and divider bars sold separately).

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, full length removable cutting board. Sanitary, high-density, 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.
- Comes standard with 8 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area.

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



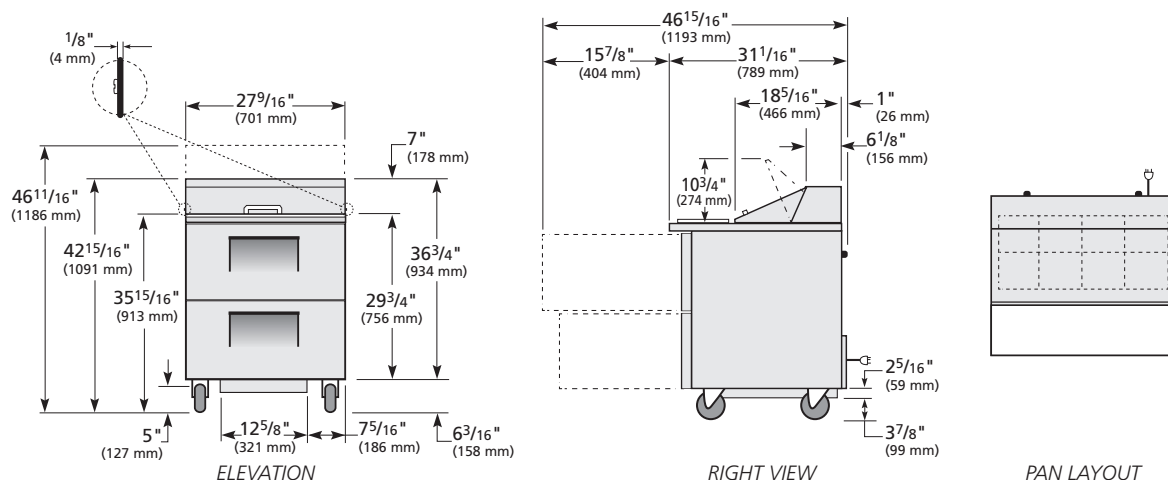
115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Single overshef.
- ☐ Double overshef.
- ☐ Flat lid.
- ☐ Sneezeguard.
- ☐ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ Crumb catcher. Requires crumb catcher cutting board for proper installation.
- ☐ Pan dividers.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ Plexiglas lid cover.
- ☐ ADA compliant model with 34" (864 mm) work surface height.
- ☐ Field reversing hinge

### PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE  
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE  
WITHOUT NOTICE



| Model            | Elevation | Right   | Plan    | 3D      | Back |
|------------------|-----------|---------|---------|---------|------|
| TSSU-27-08D-2-HC | TFNY16E   | TFNY16S | TFNY16P | TFNY163 |      |

**TRUE MANUFACTURING CO., INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • [www.truemfg.com](http://www.truemfg.com)