



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

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

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

A/A #

S/S #

Model:

TSSU-36-15M-B-HC~SPEC3

## Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3



### TSSU-36-15M-B-HC~SPEC3

- ▶ R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 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 NSF/ANSI-7.
- ▶ Stainless steel, patented, foam insulated lid and hood.
- ▶ 8 7/8" (226 mm) removeable cutting board.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Heavy duty all metal working spec door handles.
- ▶ Electronic temperature control with digital display.

## 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	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-36-15M-B-HC~SPEC3	2	4	15	35 888	34 1/8 867	40 1/2 1028	1/4 N/A	115/60/1	4.5 N/A	5-15P	10 3.05	TBD TBD

† 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.



6/25

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
TSSU-36-15M-B-HC-SPEC3

## Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant~Spec Package 3

**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. NSF/ANSI Standard 7 compliant for open food product.
- 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 - Stainless steel 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).

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

#### DOORS

- Stainless steel exterior and liner to match cabinet interior.
- Heavy duty all metal working door handles.
- Door locks standard.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 7/8" L x 16" D (396 mm x 407 mm). Four (4) stainless steel polished shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 15 (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. Also accommodates 6" (153 mm) deep food pans (supplied by others).

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

#### 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.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Additional shelves.
- ☐ Single overshelf.
- ☐ Double overshelf.
- ☐ Flat lid.
- ☐ Sneeze guard.
- ☐ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- ☐ Crumb catcher. Requires crumb catcher cutting board for proper installation.
- ☐ Pan dividers.
- ☐ ADA compliant model with 34" (864 mm) work surface height.
- ☐ Heavy-duty 16-gauge top.

### PLAN VIEW

# Drawing Not Yet Available

METRIC DIMENSIONS ROUNDED UP TO THE  
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE  
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-36-15M-B-HC-SPEC3					

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