

TSSU-48-12D-4-HC~SPEC3

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. 11-3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. Each drawer accommodates one (1) 12"L x 18"W x 6"D (305 mm x 458 mm x 153 mm) food storage box (boxes supplied by others) or one 1/3 size and one 1/2 size pan (sold separately). Heavy-duty stainless steel drawer slides and rollers.