ITEM #: REFRIGERATED PREP TABLE  
Quantity: One (1)  
Manufacturer: True Food Service Equipment   
Model No.: TSSU-36-08-ADA-HC  
Pertinent Data: Self-Contained  
Utilities Req’d: 120V/1PH; 4.5A  
  
See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.  
3. Each drawer shall have a positive seal self-closing doors with 90° stay open feature.  
4. Provide Refrigerated pan rail which comes standard with eight (1/6size) 6 7/8"L x 61/4”W x 4"D (175 mm x 159 mm x 102 mm) NSF approved clear polycarbonate insert pans.  
5. Equip unit with a stainless steel, patented, foam insulated flat lid keeps pan temperatures colder, locks in freshness, and minimizes condensation  
6. Provide four (4) 3” heavy duty swivel casters two (2) with brakes.  
7. Provide heavy-duty cord and plug.  
8. Provide extra-deep 11-3/4" (299 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.  
9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.