ITEM #: REFRIGERATED PREP TABLE  
Quantity: One (1)  
Manufacturer: True Food Service Equipment  
Model No.: TSSU-48-12-HC  
Pertinent Data: Self Contained  
Utilities Req’d: 120V/1PH; 5.8A  
  
 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. Size and configuration as shown on drawings.  
3. Provide unit withtwo stainless steel doors.  
4. Provide eachdoor fitted with a 12” long recessed handle that is foamed in place with a sheet metal interlock.  
5. Provide heavy-duty stainless steeldoor hinges.  
6. Provide stainless steel front, top and ends, and matching aluminum finished back on the exterior.  
7. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with coved corners.  
8. Provide unit with four (4) 2-1/2" heavy duty, non-marking stem casters, two (2) with brakes.  
9. Provide an 11-3/4", full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.  
10. Provide a refrigerated pan rail which comes standard with twelve (12) (1/6 size) 6-7/8"L x 6-1/4”W x 4"D NSF approved clear polycarbonate insert pans.  
11. Provide stainless steel, patented, foam insulated lid and hood.  
12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.