1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide unit with one (1) heavy duty stainless steel exterior door.  
4. Provide each door fitted with a 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.  
5. Provide a positive seal self-closing doors with 90° stay open feature.  
6. Refrigerated Sandwich Station shall be equipped with two (2) Refrigerated Drawers with heavy-duty stainless steel drawer slides and rollers.  
7. Provide each drawer fitted with 12" long recessed handle that is foamed-in-place with a sheet metal interlock.  
8. Provide stainless steel front, top and ends, and matching aluminum finished back on the exterior.  
9. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with covedcorners.  
10. Provide unit with four (4) 2-1/2" heavy duty, non-marking stem casters, two (2) with brakes.  
11. Provide an 11-3/4", full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.  
12. Provide a refrigerated pan rail which comes standard with sixteen (1/6 size) 6-7/8"L x 6-1/4@W x 4"D NSF approved clear polycarbonate insert pans.  
13. Provide stainless steel, patented, foam insulated flat lids to keep pan temperatures colder, lock in freshness, and minimize condensation.  
14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.  
  
ITEM #: REFRIGERATED SANDWICH STATION  
Quantity: One (1)  
Manufacturer: True Food Service Equipment  
Model No.: TSSU-60-24M-B-ST-FGLID-HC  
Pertinent Data: Self Contained  
Utilities Req’d: 120V/1PH; 6.5A

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: