



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TSSU-60-24M-B-ST

Food Prep Table:
Mega Top Sandwich/Salad Unit

TSSU-60-24M-B-ST



- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7-1997-6.3.
- ▶ All stainless steel front, top and cabinet ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lids and hoods maintain colder pan temperatures, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 8⁷/₈" (226 mm) full length removable cutting board included. Sanitary, high density, NSF approved polyethylene provides tough preparation surface.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).
- ▶ Heavy duty PVC coated wire shelves.

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	Solid Doors	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-60-24M-B-ST	2	15.5 439	4	60 ³ / ₈ 1534	34 ¹ / ₈ 867	40 ³ / ₈ 1026	1/3 1/3	115/60/1 230-240/50/1	7.8 4.2	5-15P ▲	7 2.13	355 162

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

† Depth does not include 1" (26 mm) for rear bumpers.

8/04 Printed in U.S.A.

APPROVALS:

Model:

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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, superior food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7-1997-6.3.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and cabinet ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using high density, CFC free, polyurethane insulation.

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

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Positive seal self-closing doors. Doors swing within cabinet dimensions.
- Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to insure permanent attachment.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27¹/₂" L x 16" D (699 mm x 407 mm). Four (4) chrome plated 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

- 8⁷/₈" (226 mm) full length removable cutting board. Sanitary, high-density, NSF approved polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hoods maintain uniform pan temperature, lock in freshness and minimizes condensation. Removable for easy cleaning.

- Comes standard with 24 (1/6 size) 6" L x 6" W x 4" D (153 mm x 153 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans.
- 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.



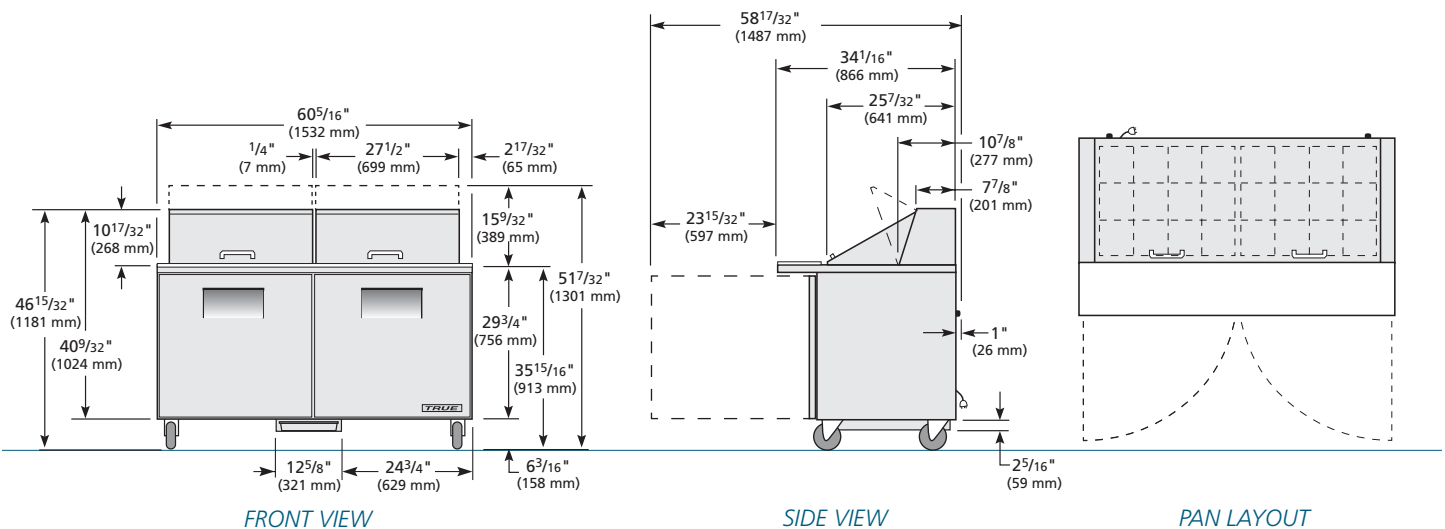
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Sneezeguard.
- 6" (153 mm) standard or seismic/flanged legs.
- Additional shelves.
- Crumb catcher.
- Double service shelf
- Pan dividers.
- ADA compliant models with 34" (864 mm) work surface height.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
One year warranty on all parts & labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Front	Side	Plan	3D
TSSU-60-24M-B-ST	TFNY64E	TFNY34S	TFNY64P	TFNY643

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