



**TRUE FOOD SERVICE EQUIPMENT, INC.**

2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366  
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TSSU-60-16D-4-ADA**

**Food Prep Table:**  
*ADA Compliant Drawered Sandwich/Salad Unit*



**TSSU-60-16D-4-ADA**

- ▶ 3" (77 mm) diameter stem castors standard. Work surface 34" (864 mm) high to comply with the Americans with Disabilities Act (ADA) requirements.
- ▶ Oversized, environmentally friendly (134A), patented 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 ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 11 3/4" (299 mm) deep full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**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	Drawers	Capacity (Cu. Ft.) (liters)	Pans (top)	Cabinet Dimensions (inches) (mm)			Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*							
TSSU-60-16D-4-ADA	4	15.5 439	16	60 3/8 1534	30 3/8 766	36 3/4 934	34	1/2 1/2	115/60/1 230-240/50/1	7.8 4.2	5-15P ▲	7 2.13	N/A N/A

† Depth does not include 1" (26 mm) for rear bumpers.  
 \* Height does not include 4" (1102 mm) for castors.

▲ Plug type varies by country.

	<b>APPROVALS:</b>	<b>AVAILABLE AT:</b>
Printed in U.S.A.		

Model:  
TSSU-60-16D-4-ADA

# Food Prep Table: ADA Compliant Drawered Sandwich/Salad Unit



## STANDARD FEATURES

### DESIGN

- True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

### REFRIGERATION SYSTEM

- Self-contained, factory pre-engineered 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.
- 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 and listed under ANSI/NSF-7-1997-6.3.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and drawer facings are foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height.

### DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.

### DRAWER PAN CAPACITY

- Comes standard with 16 (1/2 size) 6<sup>7</sup>/<sub>8</sub>" L x 6<sup>1</sup>/<sub>4</sub>" W x 4" D (175 mm x 159 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 (supplied by others).
- Each drawer accommodates one (1) full size 12" L x 20" W x 6" D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans and divider bars sold separately).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Pans supplied by others.

### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11<sup>3</sup>/<sub>4</sub>" (299 mm) deep full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- NSF-7 compliant for open food product.

### 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.



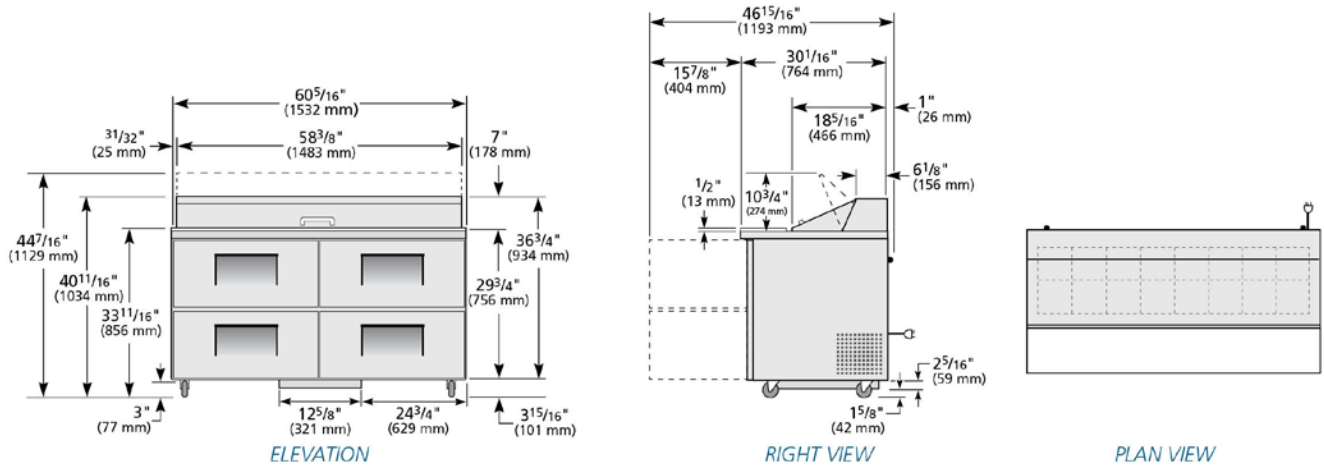
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upgrade and lead times may apply.

- 230 - 240V / 50 Hz.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 11<sup>3</sup>/<sub>4</sub>" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- Standard height unit with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.

## PLAN VIEW



**WARRANTY**  
One year warranty on all parts and 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	Elevation	Right	Plan	3D	Back
	TSSU-60-16D-4-ADA	TFNX11E	TFNX01S	TFNY18P	TFNX113	

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