

# ТРР

## Технические характеристики

### По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231	Калининград (4012)72-03-81	Омск (3812)21-46-40	Сыктывкар (8212)25-95-17
Ангарск (3955)60-70-56	Калуга (4842)92-23-67	Орел (4862)44-53-42	Тамбов (4752)50-40-97
Архангельск (8182)63-90-72	Кемерово (3842)65-04-62	Оренбург (3532)37-68-04	Тверь (4822)63-31-35
Астрахань (8512)99-46-04	Киров (8332)68-02-04	Пенза (8412)22-31-16	Тольятти (8482)63-91-07
Барнаул (3852)73-04-60	Коломна (4966)23-41-49	Петрозаводск (8142)55-98-37	Томск (3822)98-41-53
Белгород (4722)40-23-64	Кострома (4942)77-07-48	Псков (8112)59-10-37	Тула (4872)33-79-87
Благовещенск (4162)22-76-07	Краснодар (861)203-40-90	Пермь (342)205-81-47	Тюмень (3452)66-21-18
Брянск (4832)59-03-52	Красноярск (391)204-63-61	Ростов-на-Дону (863)308-18-15	Ульяновск (8422)24-23-59
Владивосток (423)249-28-31	Курск (4712)77-13-04	Рязань (4912)46-61-64	Улан-Удэ (3012)59-97-51
Владикавказ (8672)28-90-48	Курган (3522)50-90-47	Самара (846)206-03-16	Уфа (347)229-48-12
Владимир (4922)49-43-18	Липецк (4742)52-20-81	Саранск (8342)22-96-24	Хабаровск (4212)92-98-04
Волгоград (844)278-03-48	Магнитогорск (3519)55-03-13	Санкт-Петербург (812)309-46-40	Чебоксары (8352)28-53-07
Вологда (8172)26-41-59	Москва (495)268-04-70	Саратов (845)249-38-78	Челябинск (351)202-03-61
Воронеж (473)204-51-73	Мурманск (8152)59-64-93	Севастополь (8692)22-31-93	Череповец (8202)49-02-64
Екатеринбург (343)384-55-89	Набережные Челны (8552)20-53-41	Симферополь (3652)67-13-56	Чита (3022)38-34-83
Иваново (4932)77-34-06	Нижний Новгород (831)429-08-12	Смоленск (4812)29-41-54	Якутск (4112)23-90-97
Ижевск (3412)26-03-58	Новокузнецк (3843)20-46-81	Сочи (862)225-72-31	Ярославль (4852)69-52-93
Иркутск (395)279-98-46	Ноябрьск (3496)41-32-12	Ставрополь (8652)20-65-13	
Казань (843)206-01-48	Новосибирск (383)227-86-73	Сургут (3462)77-98-35	
Россия +7(495)268-04-70	Киргизия +996(312)-96-26-47	Казахстан +7(7172)727-132	

Model:  
**TPP-AT-44-HC**

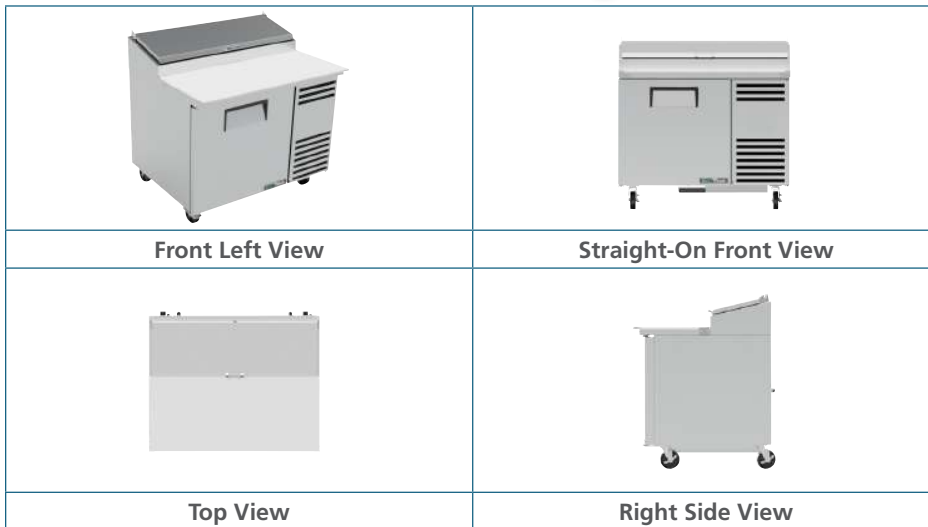
## Food Prep Table:

*Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



### TPP-AT-44-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a 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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT-44-HC	1	2	6	44 <sup>5</sup> / <sub>8</sub> 1133	33 <sup>5</sup> / <sub>8</sub> 854	38 <sup>7</sup> / <sub>8</sub> 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	330 150

† Depth does not include 1" (26 mm) for rear bumpers and 1¼" (44 mm) for cutting board.  
\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-44-HC**

**Food Prep Table:**  
*Solid Door Pizza Prep Table with Alternate Top  
& Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOOR**

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Two (2) adjustable, heavy duty PVC coated wire shelves 25" L x 27 3/4" D (635 mm x 705 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with six (6) 1/2" size 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



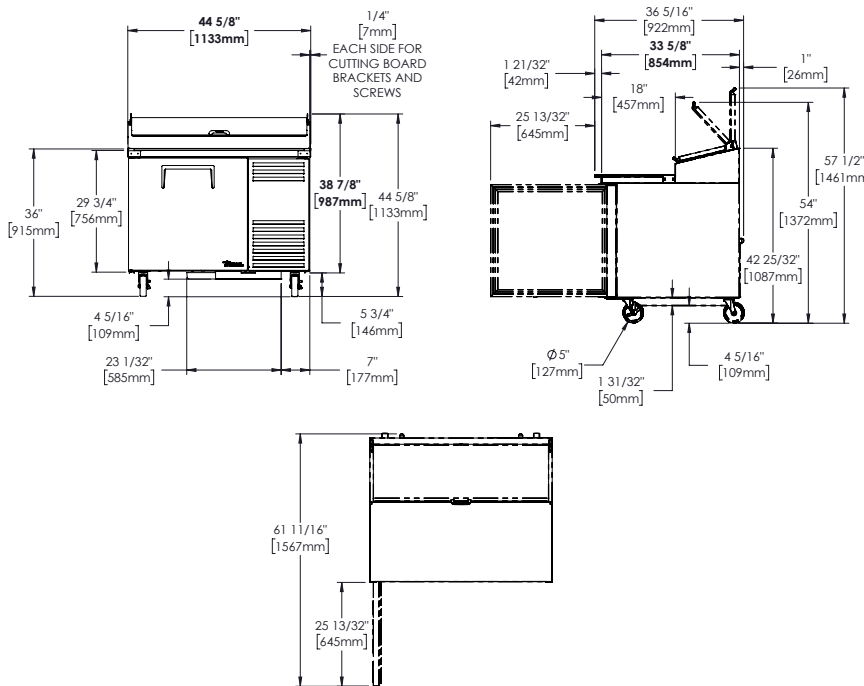
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish rack.
- Single overshef.
- Double overshef.
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 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
TPP-AT-44-HC					



FOOD PREP TABLES

# TPP-AT-44- HC~SPEC3

Solid Door Pizza Prep Table with  
Angled Top and Hydrocarbon  
Refrigerant~Spec Package 3

## Specifications

MODEL	TPP- AT-44- HC~SPEC3
DOOR COUNT	1
SHELF COUNT	2
WEIGHT (LBS)	330
WEIGHT (KG)	150

## Dimensions Imperial Metric (MM)

WIDTH	44-5/8	1133
DEPTH	33-5/8	854
HEIGHT	38-7/8	987
CORD LENGTH	11	3.35

## Electrical

VOLTAGE	115/60/1
AMPS	3.9
NEMA CONFIGURATION	19

*Specifications subject to change without notice.*

*Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).*

## Design

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- 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.
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## Refrigeration System

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
  - High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
  - Condensing unit accessed from behind front removable panel, slides out for easy maintenance.
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## Cabinet Construction

- Exterior - stainless steel front, top, sides, and back.
  - Interior - Stainless steel liner. Stainless steel floor with coved corners.
  - Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
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## Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
  - Door lock standard.
  - Lifetime guaranteed heavy duty all metal working spec door handle.
  - Positive seal door swings within cabinet dimensions.
  - Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.
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## Shelving

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27-3/4"D (635 mm x 705 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.
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## Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
  - Extra-deep 19-1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
  - Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
  - Refrigerated pan rail comes standard with six (1/3 size) 12-3/4"L x 6-1/4"W x 6"D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
  - Front discharge design. External digital temperature display.
  - NSF/ANSI Standard 7 compliant for open food product.
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## 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.
  - NEMA-5-15R
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## Optional Features/Accessories

- 220-240V/50-60Hz
- 208 - 230V / 60 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2-1/2" (64 mm) diameter castors.

- Barrel locks (factory installed). Requires one per door.
- Garnish rack.
- Single overshef.
- Double overshef.
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
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True's pizza prep tables are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02) global warming potential (GWP). High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). Complies with and listed under ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. Extra-deep 19-1/2" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:  
**TPP-AT-44D-2-HC**

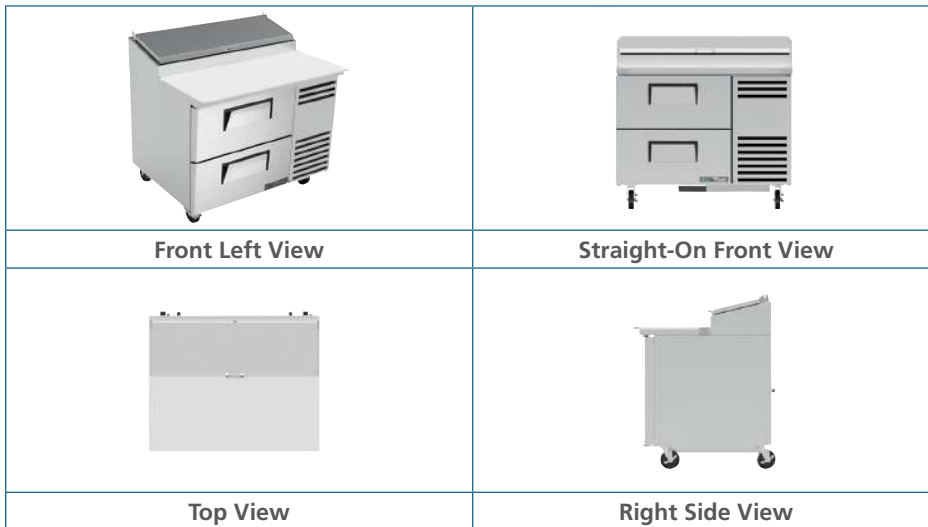
## Food Prep Table:

*Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



### TPP-AT-44D-2-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lid keeps pan temperatures colder, locks in freshness, and minimizes condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT-44D-2-HC	2	6	44 5/8 1133	33 5/8 854	38 7/8 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	330 150

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



Model:  
**TPP-AT-44D-2-HC**

**Food Prep Table:**  
*Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DRAWERS**

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer 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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with six (1/3 size) 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



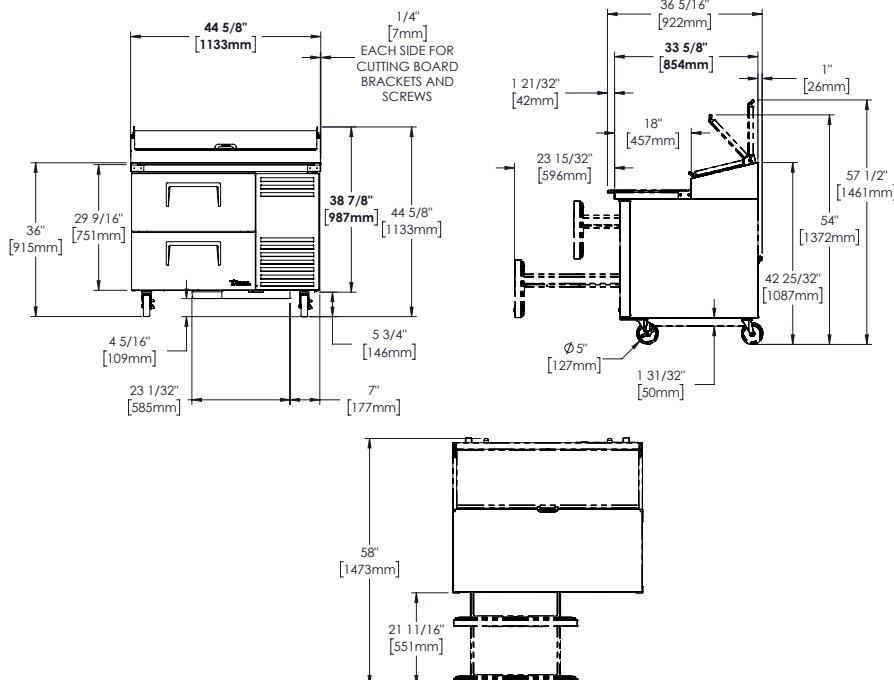
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Garnish rack.
- Single overshelf.
- Double overshelf.
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**

Three year warranty on all parts and labor and an additional 2 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
TPP-AT-44D-2-HC					

Model:

**TPP-AT-44D-2-HC~SPEC3**

## Food Prep Table:

*Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant~Spec Package 3*



### TPP-AT-44D-2-HC~SPEC3

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (R134A) forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing and 16 gauge work surface.
- ▶ Stainless steel, patented, foam insulated flat lid keeps pan temperatures colder, locks in freshness, and minimizes condensation.
- ▶ Interior - Stainless steel liner. Stainless steel floor with covered corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT-44D-2-HC~SPEC3	2	6	44 7/8 1133	33 5/8 854	38 7/8 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	TBD TBD

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-44D-2-HC~SPEC3**

**Food Prep Table:**  
*Solid Drawers Pizza Prep Table with Alternate  
 Top & Hydrocarbon Refrigerant~Spec Package 3*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing and 16 gauge work surface.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DRAWERS**

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- 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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.

- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with six (1/2 size) 12 3/4"L x 6 1/4"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- External digital temperature display.
- NSF/ANSI Standard 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**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Garnish rack.
- Single overshef.
- Double overshef.
- Pan dividers.

**PLAN VIEW**

**DRAWINGS NOT  
 YET AVAILABLE**

**3 YEAR PARTS + LABOR** **7 YEAR COMPRESSOR**  
**WARRANTY**  
 (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
TPP-AT-44D-2-HC~SPEC3					

Model:  
**TPP-AT-60-HC**

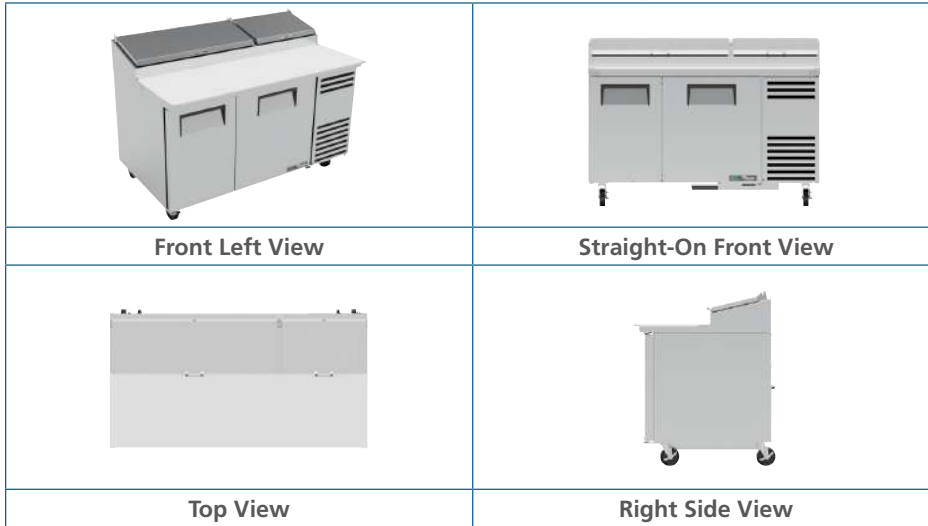
## Food Prep Table:

*Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



### TPP-AT-60-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a 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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT-60-HC	2	4	8	60¼ 1530	33⅝ 854	38⅞ 987	¼ ¼	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	410 186

† Depth does not include 1" (26 mm) for rear bumpers and 1¼" (44 mm) for cutting board.  
\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-60-HC**

**Food Prep Table:**  
*Solid Door Pizza Prep Table with Alternate Top  
& Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOORS**

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

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23 5/8" L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17 1/4" L x 28"D (439 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Front discharge design.

- NSF/ANSI Standard 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.



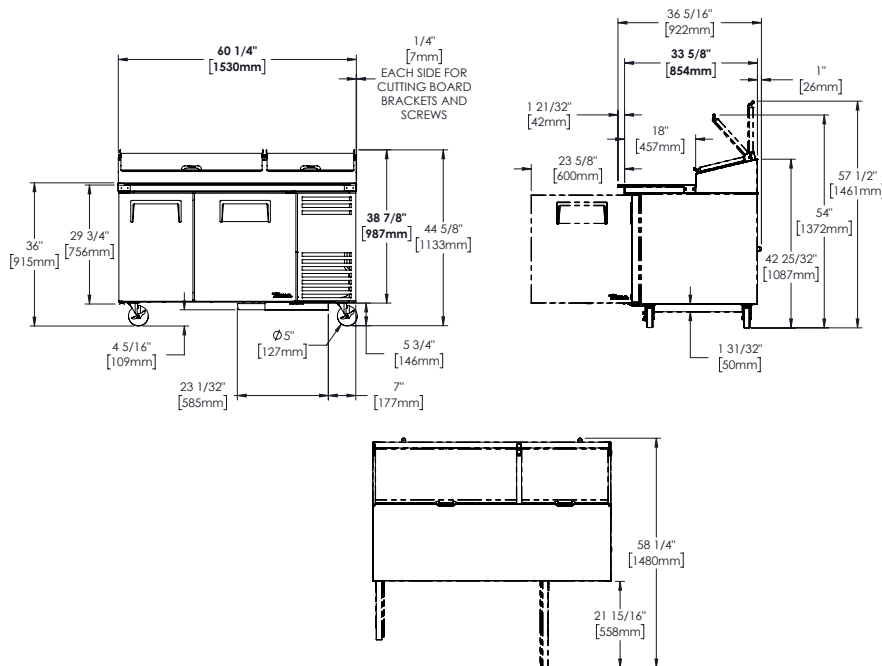
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish rack.
- Single overshef.
- Double overshef.
- Half bun tray rack (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Half bun tray racks (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TPP-AT-60-HC					



FOOD PREP TABLES

# TPP-AT-60- HC~SPEC3

Solid Door Pizza Prep Table with Angled Top and Hydrocarbon Refrigerant~Spec Package 3

### Specifications

MODEL	TPP-AT-60- HC~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	420
WEIGHT (KG)	191

### Dimensions Imperial Metric (MM)

WIDTH	60-1/4	1530
DEPTH	33-5/8	854
HEIGHT	38-7/8	987
CORD LENGTH	11	3.35

### Electrical

VOLTAGE	115/60/1
AMPS	3.9
NEMA CONFIGURATION	19

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

## Design

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- 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

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
  - High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
  - Condensing unit accessed from behind front removable panel, slides out for easy maintenance.
- 

## Cabinet Construction

- Exterior - stainless steel front, top, sides, and back.
  - Interior - Stainless steel liner. Stainless steel floor with coved corners.
  - Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 

## Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
  - Door locks standard.
  - Lifetime guaranteed heavy duty all metal working spec door handles.
  - Positive seal doors swing within cabinet dimensions.
  - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

## Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23–5/8"L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17–1/4"L x 28"D (439 mm x 712 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

- Evaporator is epoxy coated to eliminate the potential of corrosion.
  - Extra-deep 19–1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
  - Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
  - Front discharge design. External digital temperature display.
  - NSF/ANSI Standard 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.
  - NEMA-5-15R
- 

## Optional Features/Accessories

- 220-240V/50-60Hz
- 208 - 230V / 60 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2–1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.



- Garnish rack.
- Single overshef.
- Double overshef.
- Half bun tray rack (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Half bun tray racks (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 

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True's pizza prep tables are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02) global warming potential (GWP). High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). Complies with and listed under ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. Extra-deep 19-1/2" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:  
**TPP-AT-60D-2-HC**

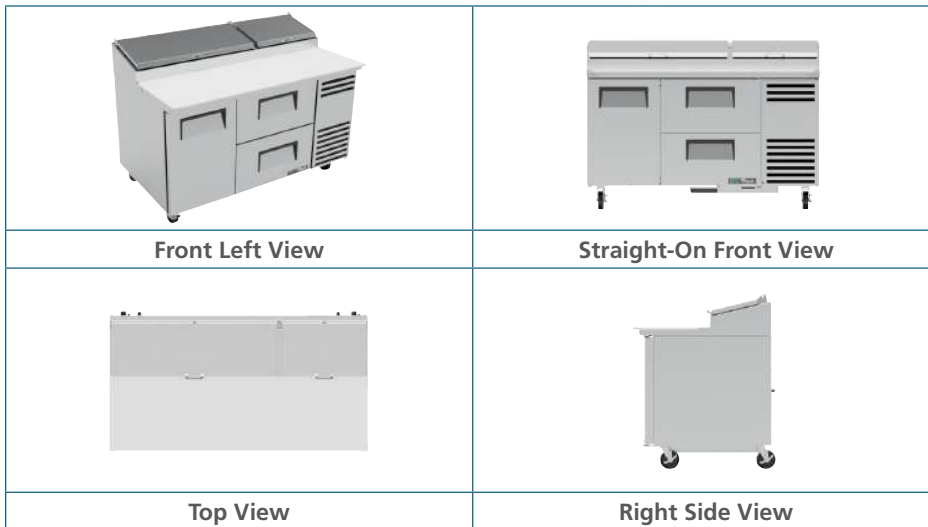
## Food Prep Table:

*Solid Door & Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



### TPP-AT-60D-2-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty, PVC coated wire shelves (door sections).
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT-60D-2-HC	1	2	8	60 1/4 1530	33 5/8 854	38 7/8 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	TBD —

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-60D-2-HC**

**Food Prep Table:**  
*Solid Door & Drawers Pizza Prep Table with  
Alternate Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOOR / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal door swing within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**SHELVING**

- Two (2) adjustable, heavy duty PVC coated wire shelves 17 1/4" L x 28"D (439 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.

- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Front discharge design.
- NSF/ANSI Standard 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.



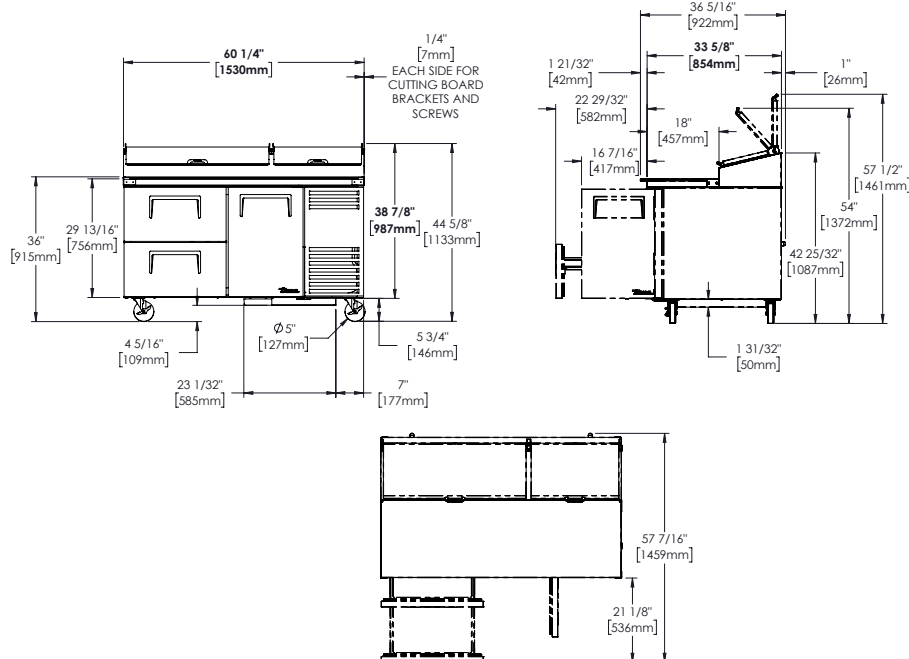
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- Garnish rack.
- Single overshelf.
- Double overshelf.
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 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
	TPP-AT-60D-2-HC					

Model:

**TPP-AT-60D-2-HC~SPEC3**

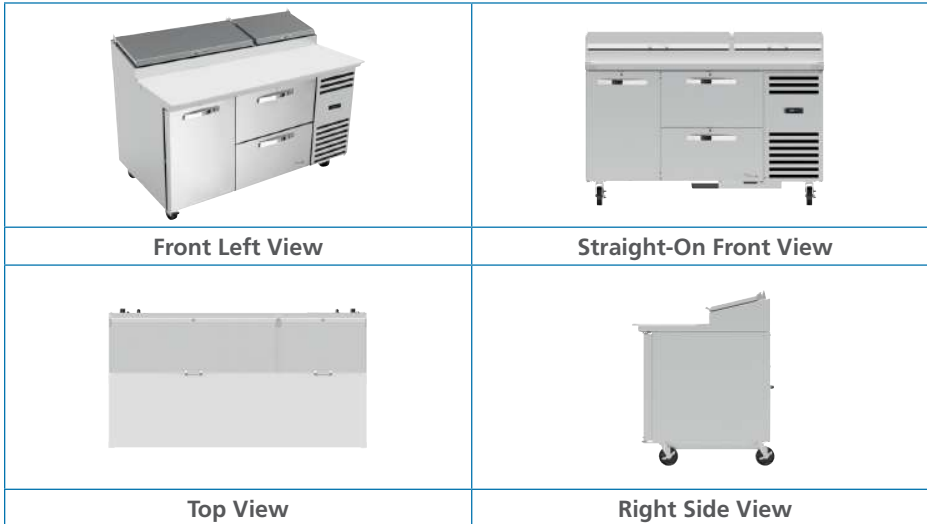
## Food Prep Table:

*Solid Door & Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant~Spec Package 3*



### TPP-AT-60D-2-HC~SPEC3

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (R134A) forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ Stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing and 16 gauge work surface.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty, PVC coated wire shelves (door sections).
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT-60D-2-HC~SPEC3	1	2	2	8	60 1/4 1530	33 3/8 854	38 7/8 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	TBD TBD

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.

\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-60D-2-HC~SPEC3**

**Food Prep Table:**  
*Solid Door & Drawers Pizza Prep Table with Alternate  
 Top & Hydrocarbon Refrigerant~Spec Package 3*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing and 16 gauge work surface.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOOR / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Doors have stainless steel exterior with stainless steel liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Door and drawer locks standard.
- Each door and drawer fitted with lifetime guaranteed heavy duty all metal working spec handles.
- Door section - positive seal doors swing within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**SHELVING**

- Two (2) adjustable, heavy duty PVC coated wire shelves 17 1/4"L x 28"D (439 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Front discharge design.
- External digital temperature display.
- NSF/ANSI Standard 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.



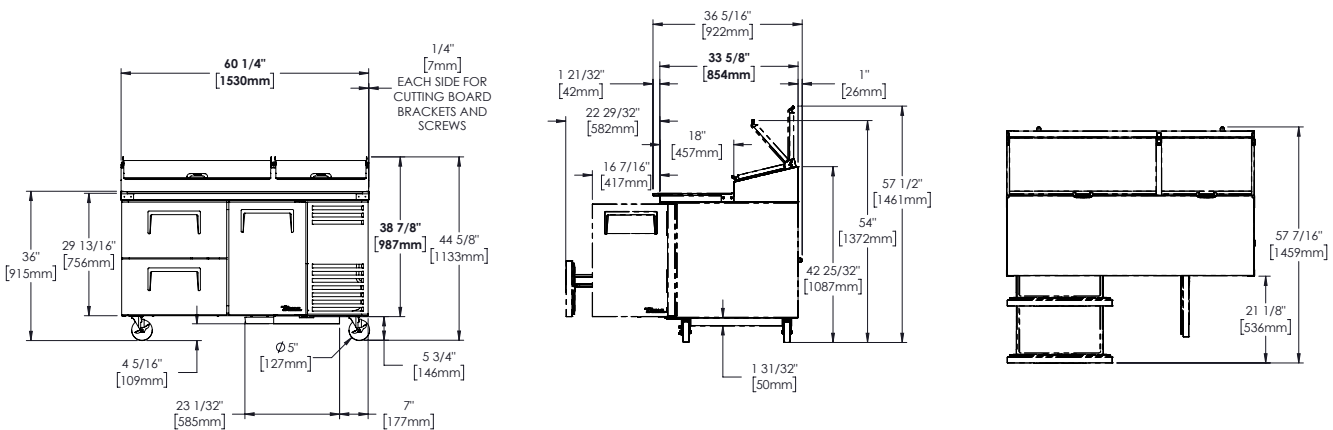
115/60/1  
 NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- Garnish rack.
- Single overshelf.
- Double overshelf.
- Pan dividers.

**PLAN VIEW**



**3 YEAR PARTS + LABOR WARRANTY**  
**7 YEAR COMPRESSOR WARRANTY**  
 (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
TPP-AT-60D-2-HC~SPEC3					

Model:  
**TPP-AT-67-HC**

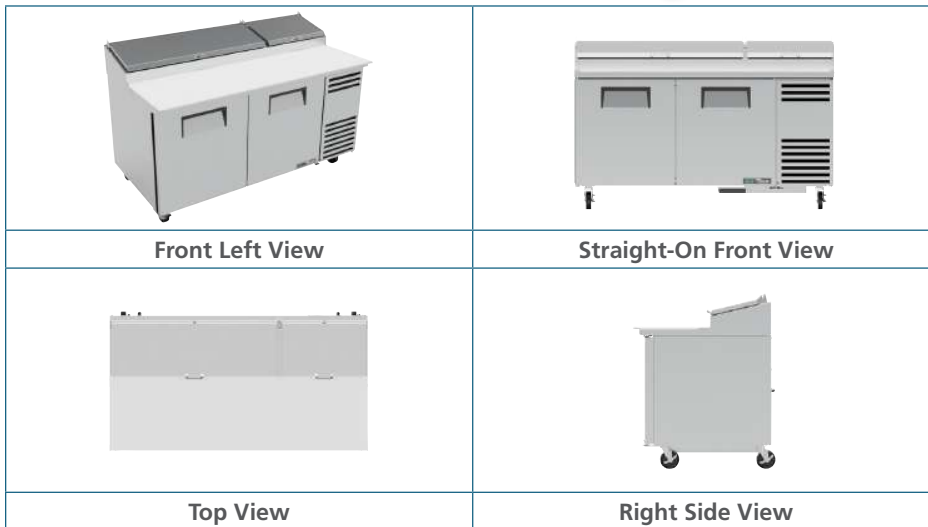
## Food Prep Table:

*Solid Door Pizza Prep Table Alternate Top with Hydrocarbon Refrigerant*



### TPP-AT-67-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



## ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT-67-HC	2	4	9	67¾ 1711	33⅝ 854	38⅞ 987	¼ ¼	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	450 205

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.  
\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-67-HC**

**Food Prep Table:**  
*Solid Door Pizza Prep Table Alternate Top with Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOORS**

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

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves 23 5/8" L x 28" D (601 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with nine (1/3 size) 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



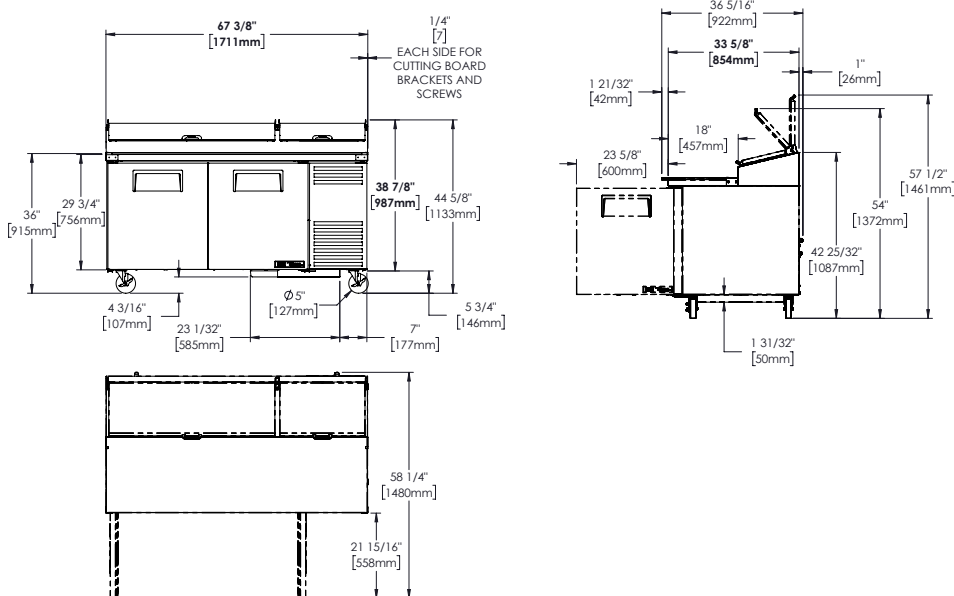
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish rack.
- Single overshelf.
- Double overshelf.
- Half bun tray rack. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Half bun tray rack(s). Holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

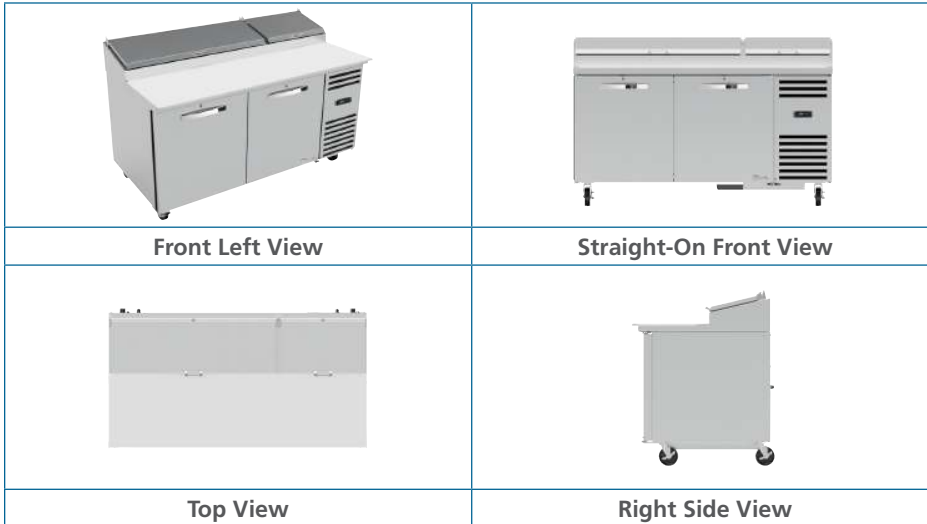
	Model	Elevation	Right	Plan	3D	Back
	TPP-AT-67-HC					

Model:

**TPP-AT-67-HC~SPEC3**

## Food Prep Table:

*Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant~Spec Package 3*



### TPP-AT-67-HC~SPEC3

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT-67-HC~SPEC3	2	4	67¾ 1711	33¾ 854	38¾ 987	¼ ¼	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	415 188

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.  
\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



Model:  
**TPP-AT-67-HC~SPEC3**

**Food Prep Table:**  
*Solid Door Pizza Prep Table with Alternate Top  
 & Hydrocarbon Refrigerant~Spec Package 3*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOORS**

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Door locks standard.
- Lifetime guaranteed heavy duty all metal working spec door handles.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves 23 3/8"L x 28"D (601 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with nine (1/3size) 12 3/4"L x 6 1/4"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- External digital temperature display.

- NSF/ANSI Standard 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**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish rack.
- Single overshelf.
- Double overshelf.
- Half bun tray rack. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Half bun tray rack(s). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

**PLAN VIEW**

**Drawing Not  
 Yet Available**

**WARRANTY**

Three year warranty on all parts and labor and an additional 2 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
TPP-AT-67-HC~SPEC3					

Model:  
**TPP-AT-67D-2-HC**

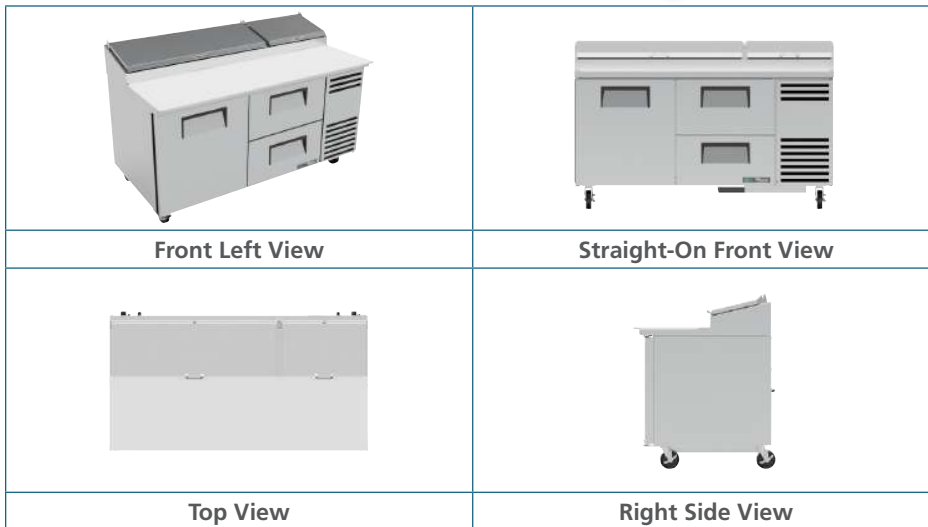
## Food Prep Table:

*Solid Door & Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



### TPP-AT-67D-2-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty, PVC coated wire shelves (door sections).
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT-67D-2-HC	1	2	2	9	67 3/8 1711	33 5/8 854	38 7/8 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	TBD —

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-67D-2-HC**

**Food Prep Table:**  
*Solid Door & Drawers Pizza Prep Table with  
Alternate Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOOR / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with white aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal door swings within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves 23 5/8"L x 28"D (601 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.

- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with nine (1/2 size) 12 3/4"L x 6 1/4"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



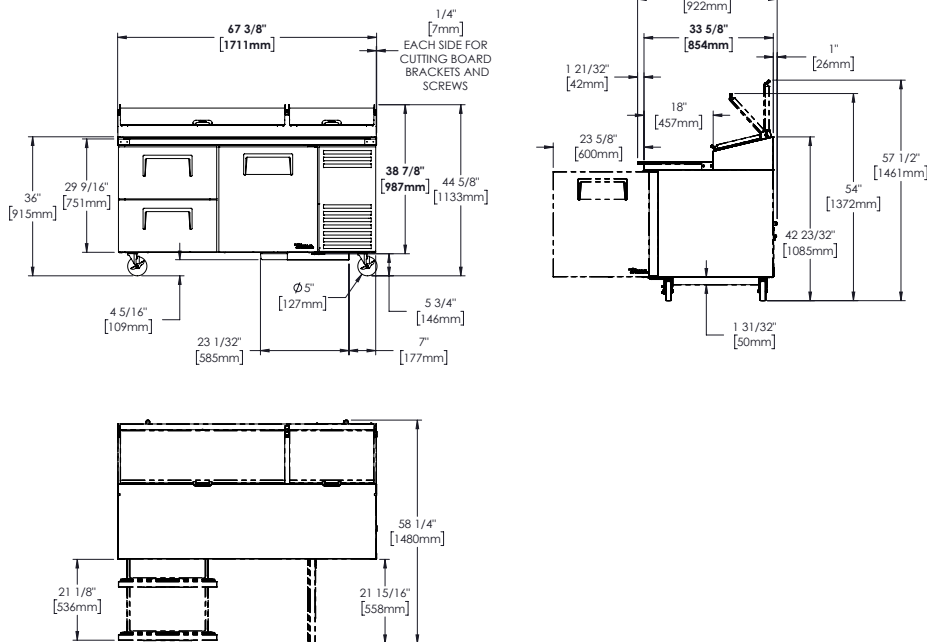
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- Garnish rack.
- Single overshelf.
- Double overshelf.
- Half bun tray rack (door section only). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 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
	TPP-AT-67D-2-HC					

Model:  
**TPP-AT-67D-4-HC**

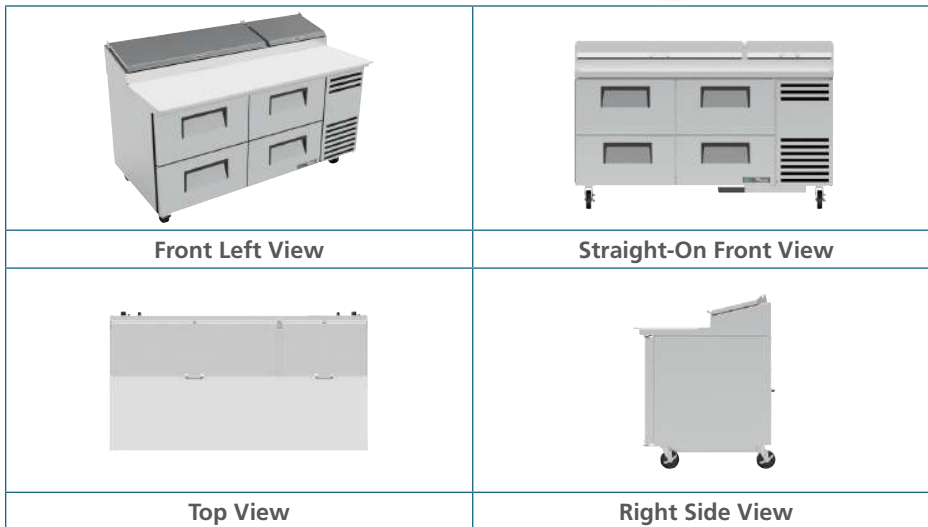
## Food Prep Table:

*Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



### TPP-AT-67D-4-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



## ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT-67D-4-HC	4	9	67 3/8 1711	33 5/8 854	38 7/8 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	TBD —

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-67D-4-HC**

**Food Prep Table:**  
*Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with covered corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DRAWERS**

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer 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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with nine (1/2size) 12 3/4"L x 6 1/4"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



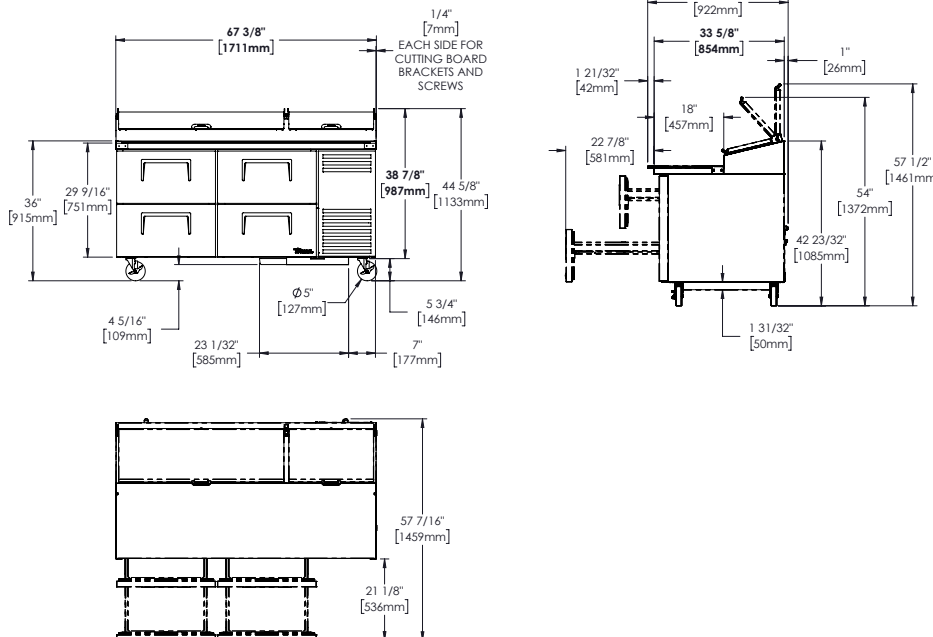
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Garnish rack.
- Single overshelf.
- Double overshelf.
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 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
	TPP-AT-67D-4-HC					

Model:

TPP-AT-67D-4-HC~SPEC3

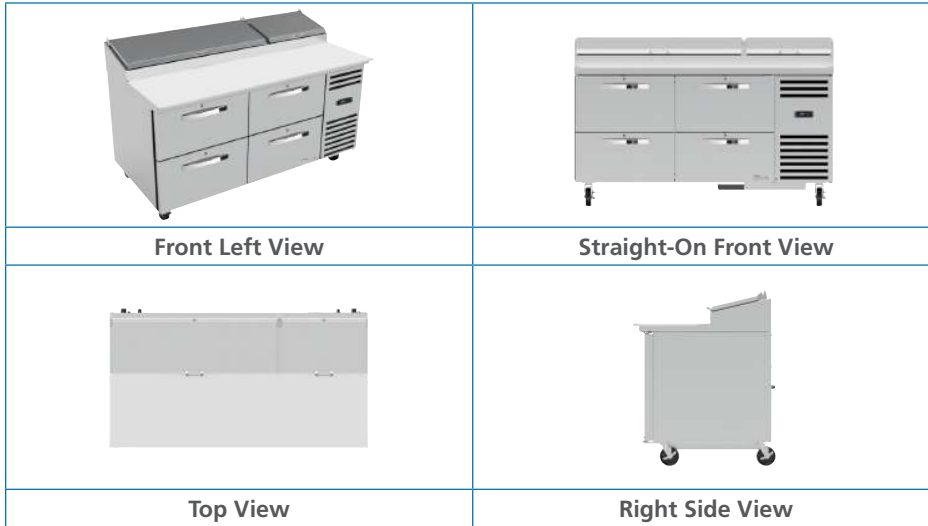
## Food Prep Table:

Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant~Spec Package 3



### TPP-AT-67D-4-HC~SPEC3

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ Stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing and 16 gauge work surface..
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners..
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Electronic temperature control with digital display.
- ▶ Spec Series® logo.



## 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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT-67D-4-HC~SPEC3	4	9	67 3/8 1711	33 5/8 854	38 7/8 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	415 188

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-67D-4-HC~SPEC3**

## Food Prep Table: *Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant~Spec Package 3*



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

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

#### CABINET CONSTRUCTION

- Exterior - stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing and 16 gauge work surface.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

#### DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- 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.
- Each drawer accommodates two (2) full size 12" L x 20" W x 8" D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.

- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with nine (1/3 size) 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- External digital temperature display.
- NSF/ANSI Standard 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.



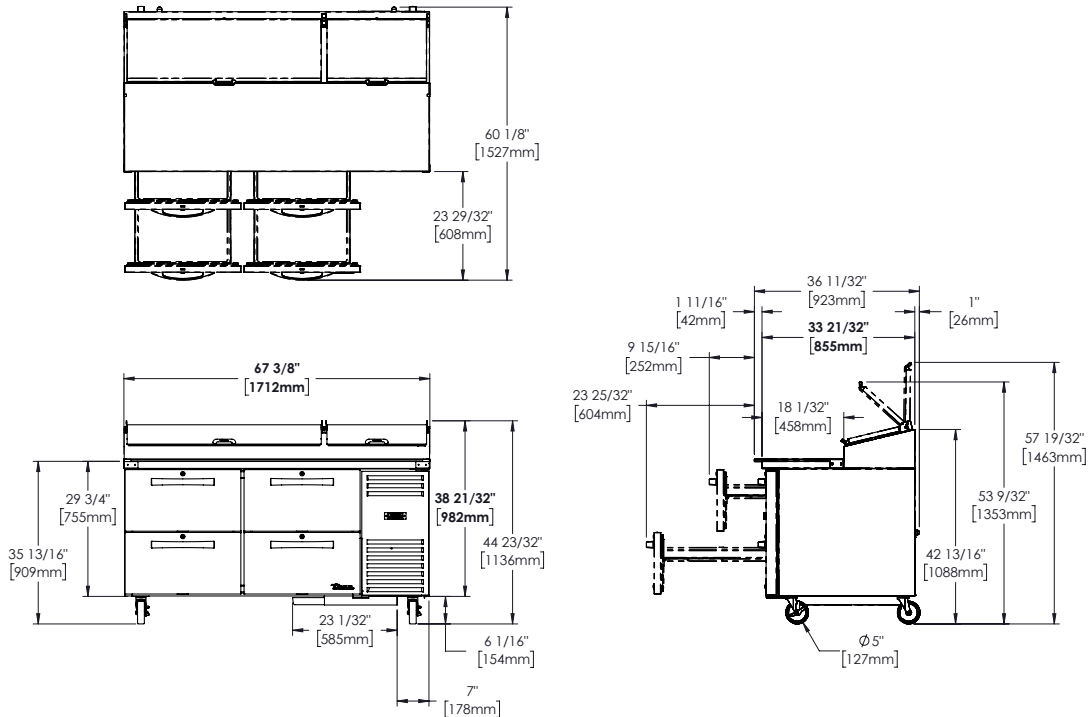
115/60/1  
 NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Garnish rack.
- Single overshef.
- Double overshef.
- Pan dividers.

### PLAN VIEW



**3 YEAR** PARTS + LABOR  
**7 YEAR** COMPRESSOR  
**WARRANTY**  
 (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
TPP-AT-67D-4-HC~SPEC3					

Model:  
**TPP-AT2-93-HC**

## Food Prep Table:

*Solid Door Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant*



## TPP-AT2-93-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a 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 ½" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT2-93-HC	3	6	12	93¾ 2372	33⅝ 854	38⅞ 987	¾ ½	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	10 3.05	600 273

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.  
\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



Model:  
**TPP-AT2-93-HC**

**Food Prep Table:**  
*Solid Door Pizza Prep Table with Angled Top  
Version 2 and Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOORS**

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

**SHELVING**

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left section shelf dimensions are 23 5/8" L x 28"D (600 mm x 712 mm). Center door shelf dimensions are 25 1/2" L x 28"D (648 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Angled top 13" pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with twelve (1/3 size) 12 3/4" L x 6 1/4" W x 6"D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.

- Front discharge design.
- NSF/ANSI Standard 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.



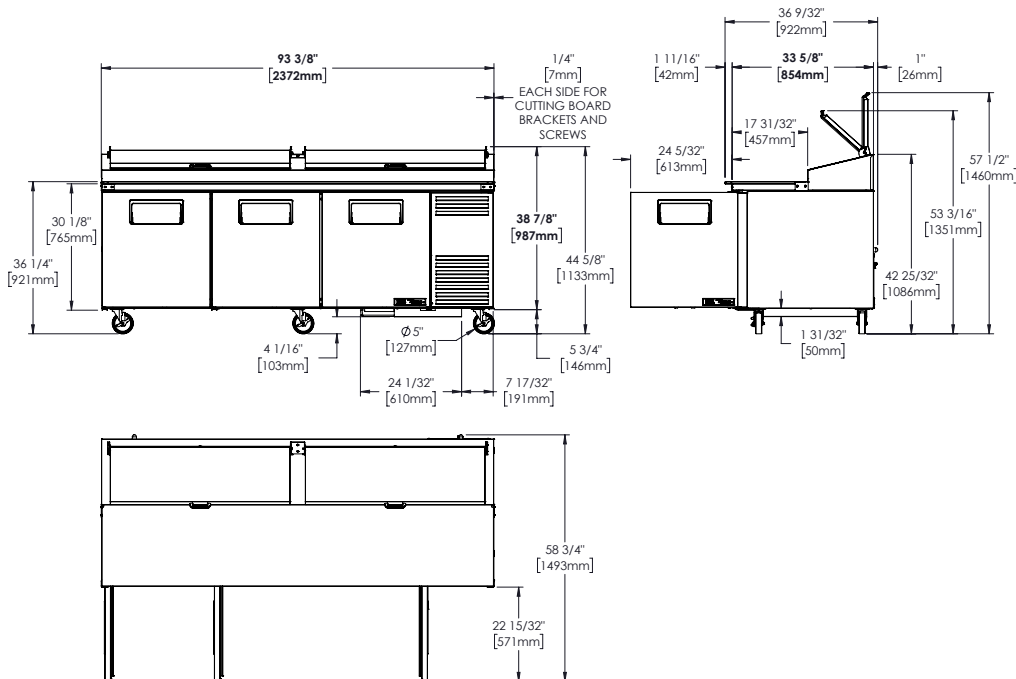
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish racks.
- Half bun tray rack. Each holds up to eleven 18" L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TPP-AT2-93-HC					

Model:

**TPP-AT2-93-HC~SPEC3**

## Food Prep Table:

*Solid Door Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant~Spec Package 3*



### TPP-AT2-93-HC~SPEC3

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All Stainless steel front, sides, sides, and back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - stainless steel liner and stainless steel floor with coved corners.
- ▶ Lifetime guaranteed heavy duty all metal working spec door handles.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Electronic temperature control with digital display.
- ▶ Spec Series® logo.

## ROUGH-IN DATA

Specifications subject to change without notice.  
Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT2-93-HC~SPEC3	3	6	12	93¾ 2372	33¾ 854	38¾ 987	¾ ½	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	10 3.05	600 273

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.

\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:

TPP-AT2-93-HC~SPEC3

## Food Prep Table:

Solid Door Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant~Spec Package 3



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

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

#### CABINET CONSTRUCTION

- All Stainless steel front, sides, sides, and back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - stainless steel liner and stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

#### DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Heavy-duty 20 gauge doors.
- Each door fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

#### SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left section shelf dimensions are 23 3/8" L x 28"D (600 mm x 712 mm). Center door shelf dimensions are 25 1/2" L x 28"D (648 mm x 712 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

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with twelve (1/3 size) 12 3/4" L x 6 1/4" W x 6"D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
- Front discharge design.
- 16 gauge work surface.
- External digital temperature display.
- Spec Series® logo.
- NSF/ANSI Standard 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.



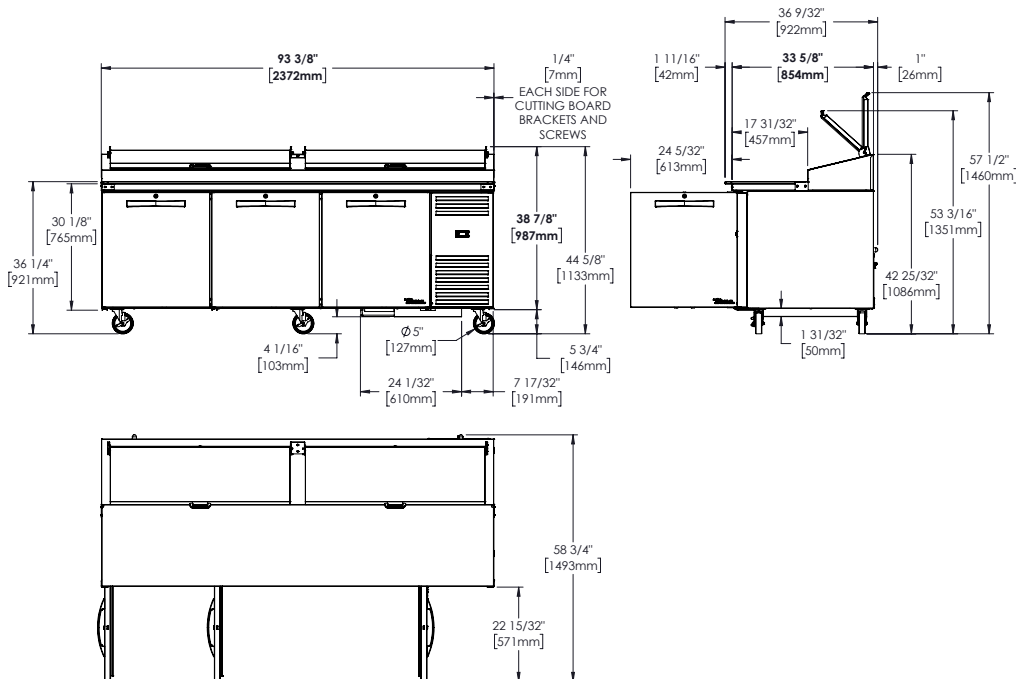
115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish racks.
- Half bun tray rack. Each holds up to eleven 18" L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.

### PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TPP-AT2-93-HC~SPEC3					

Model:

**TPP-AT2-93D-2-HC**

## Food Prep Table:

*Solid Door & Drawers Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant*



### TPP-AT2-93D-2-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT2-93D-2-HC	2	2	4	12	93 3/8 2372	33 3/8 854	38 7/8 987	3/4 1/2	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	10 3.05	600 273

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT2-93D-2-HC**

**Food Prep Table:**  
*Solid Door & Drawers Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOOR / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12" L x 20" W x 8" D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**SHELVING**

- Four (2) adjustable, heavy duty PVC coated wire shelves. Two (4) right and two (2) left section shelf dimensions are 23 3/8" L x 28" D (601 mm x 712 mm). Center door shelf dimensions are 25 1/2" L x 28" D (648 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with twelve (1/2 size) 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



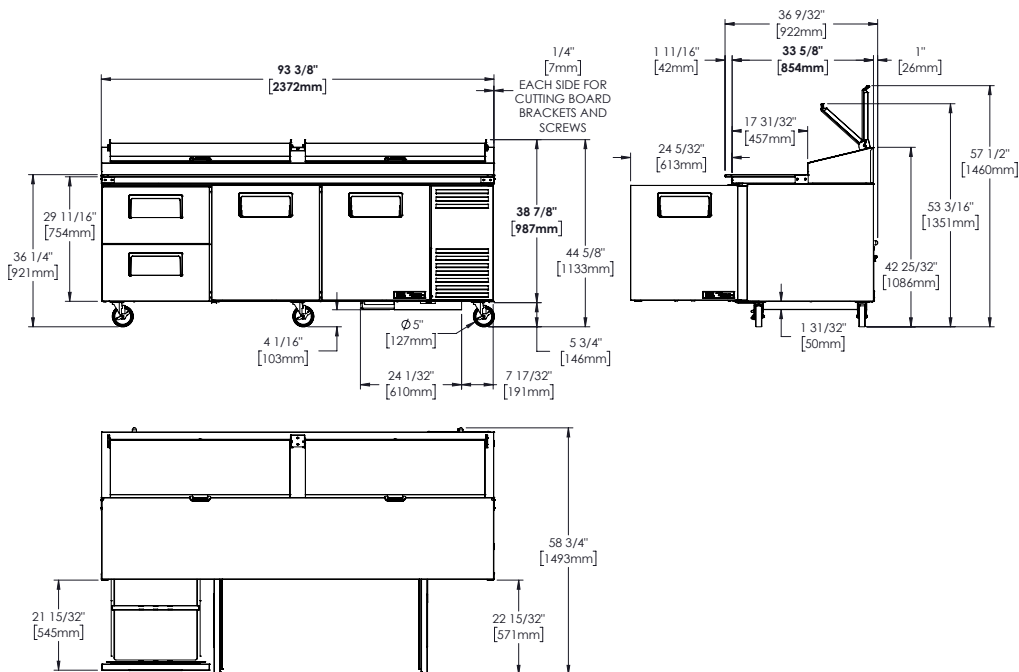
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- Garnish racks.
- Half bun tray rack (door section only). Holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TPP-AT2-93D-2-HC					

Model:

**TPP-AT2-93D-2-HC**

## Food Prep Table:

*Solid Door & Drawers Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant*



### TPP-AT2-93D-2-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All Stainless steel front, sides, sides, and back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - stainless steel liner and stainless steel floor with coved corners.
- ▶ Lifetime guaranteed heavy duty all metal working spec door/drawer handles.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Electronic temperature control with digital display.
- ▶ Spec Series® logo.

## 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	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT2-93D-2-HC	2	2	4	12	93 <sup>3</sup> / <sub>8</sub> 2372	33 <sup>3</sup> / <sub>8</sub> 854	38 <sup>7</sup> / <sub>8</sub> 987	3/4 1/2	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	10 3.05	600 273

† Depth does not include 1" (26 mm) for rear bumpers and 1¼" (44 mm) for cutting board.  
\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT2-93D-2-HC**

**Food Prep Table:**  
*Solid Door & Drawers Pizza Prep Table with Angled  
 Top Version 2 and Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All Stainless steel front, sides, sides, and back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - stainless steel liner and stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOOR / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12" L x 20" W x 8" D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).
- Door/drawer locks standard.

**SHELVING**

- Four (2) adjustable, heavy duty PVC coated wire shelves. Two (4) right and two (2) left section shelf dimensions are 23 5/8" L x 28" D (601 mm x 712 mm). Center door shelf dimensions are 25 1/2" L x 28" D (648 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with twelve (1/2 size) 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
- Front discharge design.
- Electronic temperature control with digital display.
- Spec Series® logo.
- NSF/ANSI Standard 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.



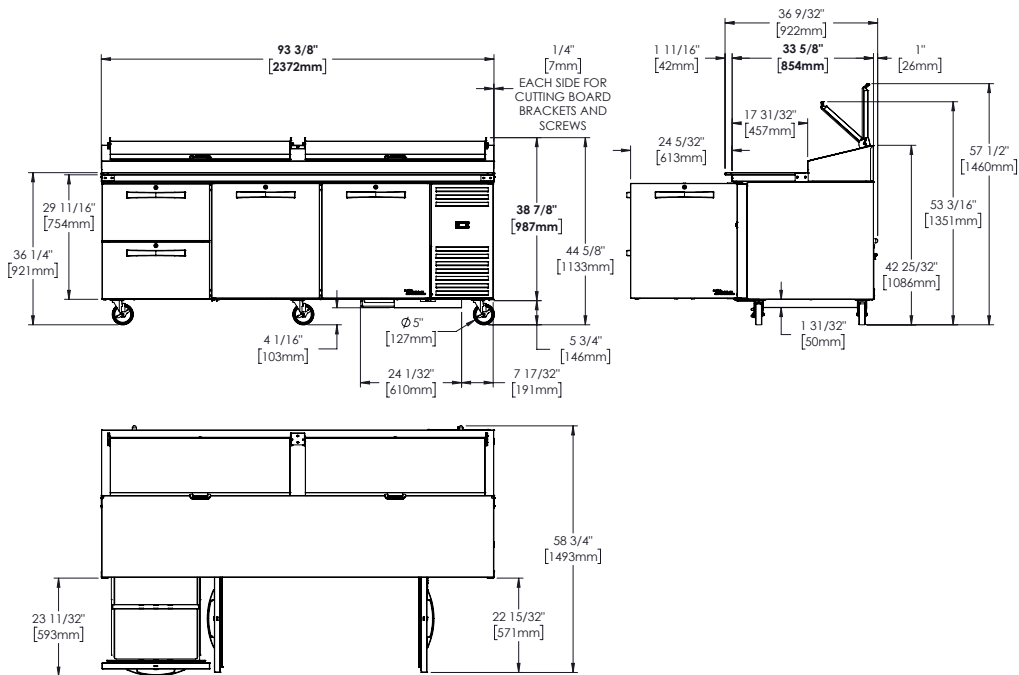
115/60/1  
 NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- Garnish racks.
- Half bun tray rack (door section only). Holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.

**PLAN VIEW**



METRIC DIMENSIONS ROUNDED UP TO THE  
 NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE  
 WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TPP-AT2-93D-2-HC					

Model:

**TPP-AT2-93D-4-HC**

## Food Prep Table:

*Solid Door & Drawers Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant*



NOTE: Door or drawer assemblies can be located in any section of the cabinet. Location of doors/drawers must be indicated at time of ordering.



## TPP-AT2-93D-4-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT2-93D-4-HC	1	4	2	12	93 3/8 2372	33 3/8 854	38 3/8 987	3/4 1/2	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	10 3.05	600 273

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
 \* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



Model:  
**TPP-AT2-93D-4-HC**

**Food Prep Table:**  
*Solid Door & Drawers Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOOR / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12" L x 20" W x 8" D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**SHELVING**

- Two (2) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left section shelf dimensions are 23 5/8" L x 28" D (601 mm x 712 mm). Center door shelf dimensions are 25 1/2" L x 28" D (648 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with twelve (1/2 size) 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



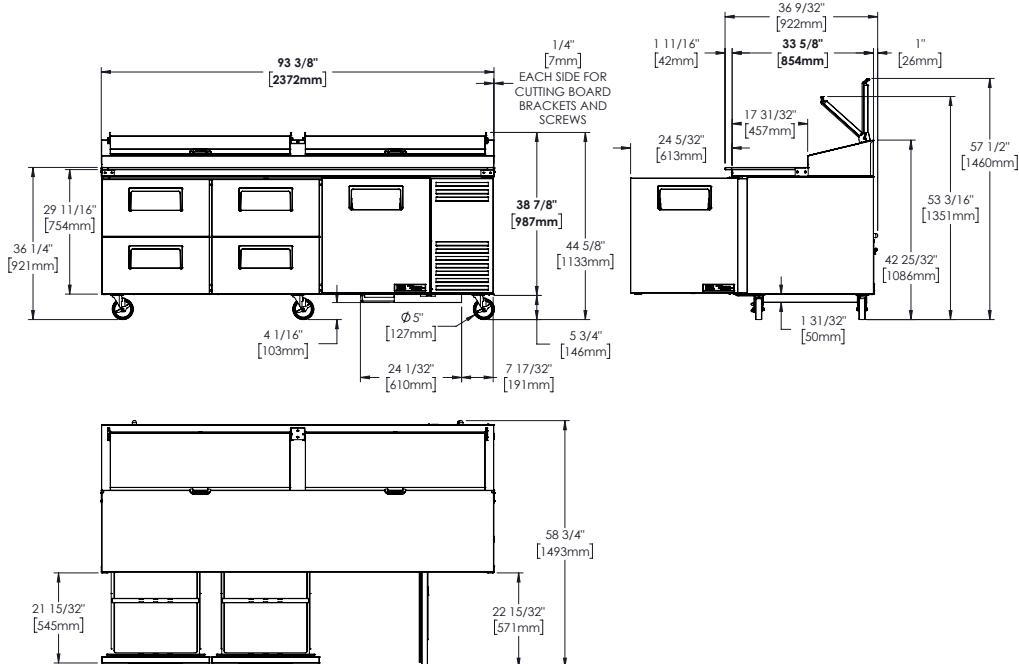
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- Garnish racks.
- Half bun tray rack (door section only). Holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TPP-AT2-93D-4-HC					

Model:

TPP-AT2-93D-4-HC~SPEC3

## Food Prep Table:

Solid Door & Drawers Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant



NOTE: Door or drawer assemblies can be located in any section of the cabinet. Location of doors/drawers must be indicated at time of ordering.



**TPP-AT2-93D-4-HC~SPEC3**

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All Stainless steel front, sides, sides, and back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - stainless steel liner and stainless steel floor with coved corners.
- ▶ Lifetime guaranteed heavy duty all metal working spec door/drawer handles.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Electronic temperature control with digital display.
- ▶ Spec Series® logo.

## 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	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT2-93D-4-HC~SPEC3	1	4	2	12	93¾ 2372	33¾ 854	38¾ 987	¾ ½	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	10 3.05	600 273

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.  
 \* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT2-93D-4-HC-SPEC3**

## Food Prep Table:

Solid Door & Drawers Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant



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

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

#### CABINET CONSTRUCTION

- All Stainless steel front, sides, sides, and back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - stainless steel liner and stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

#### DOOR / DRAWERS

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).
- Door/drawer locks standard.

#### SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left section shelf dimensions are 23 5/8" L x 28"D (601 mm x 712 mm). Center door shelf dimensions are 25 1/2" L x 28"D (648 mm x 712 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

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with twelve (1/2 size) 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
- Front discharge design.
- Electronic temperature control with digital display.
- Spec Series® logo.
- NSF/ANSI Standard 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.



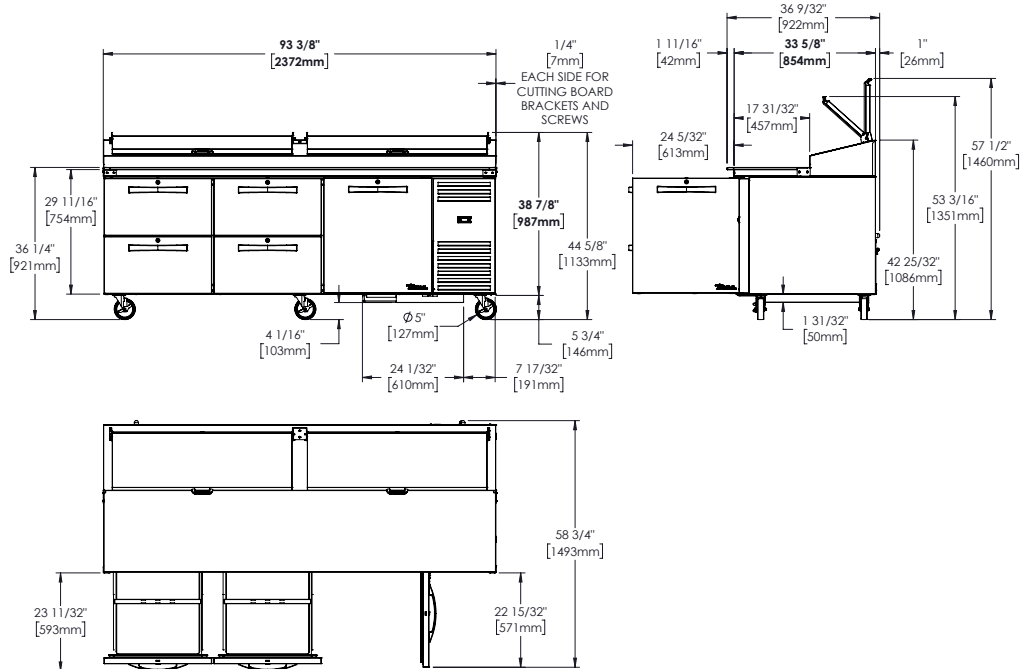
115/60/1  
**NEMA-5-15R**

#### OPTIONAL FEATURES/ACCESSORIES

Upgrade and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- Garnish racks.
- Half bun tray rack (door section only). Holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.

### PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TPP-AT2-93D-4-HC-SPEC3					

Model:

**TPP-AT2-93D-6-HC**

## Food Prep Table:

*Solid Drawers Pizza Prep Table with Angled Top & Hydrocarbon Refrigerant*



## TPP-AT2-93D-6-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT2-93D-6-HC	6	12	93¾ 2372	33¾ 854	38¾ 987	¾ ½	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	10 3.05	600 273

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.  
 \* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT2-93D-6-HC**

**Food Prep Table:**  
*Solid Drawers Pizza Prep Table with Angled Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DRAWERS**

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer 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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with twelve (1/2 size) 12 3/4"L x 6 1/4"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



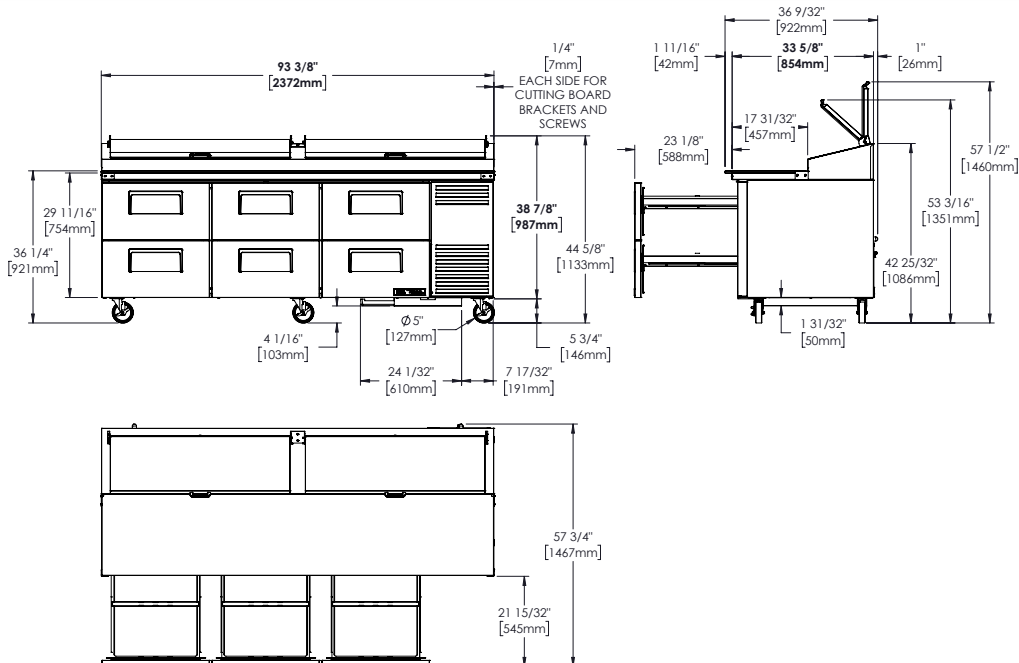
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Garnish racks.
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior digital temperature display (factory installed).

**PLAN VIEW**



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	TPP-AT2-93D-6-HC					

Model:

TPP-AT2-93D-6-HC~SPEC3

## Food Prep Table:

*Solid Drawers Pizza Prep Table with Angled Top & Hydrocarbon Refrigerant*



### TPP-AT2-93D-6-HC~SPEC3

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All Stainless steel front, sides, sides, and back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - stainless steel liner and stainless steel floor with coved corners.
- ▶ Lifetime guaranteed heavy duty all metal working spec drawer handles.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Electronic temperature control with digital display.
- ▶ Spec Series® logo.



## 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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT2-93D-6-HC~SPEC3	6	12	93 3/8 2372	33 5/8 854	38 7/8 987	3/4 1/2	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	10 3.05	600 273

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT2-93D-6-HC-SPEC3**

**Food Prep Table:**  
*Solid Drawers Pizza Prep Table with Angled Top  
 & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All Stainless steel front, sides, sides, and back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - stainless steel liner and stainless steel floor with coved corners.
- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DRAWERS**

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer 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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).
- Drawer locks standard.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with twelve (1/2 size) 12 3/4"L x 6 1/4"W x 6"D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
- Front discharge design.
- Electronic temperature control with digital display.
- Spec Series® logo.
- NSF/ANSI Standard 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.



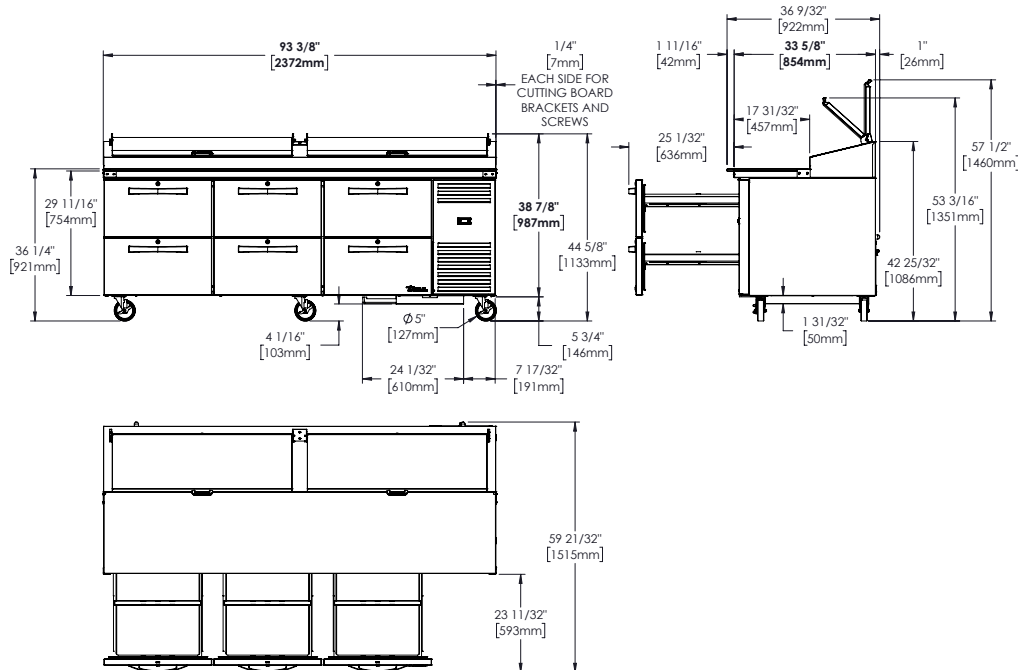
115/60/1  
 NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 4" (102 mm) diameter castors.
- ☐ 3" (85 mm) diameter castors.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Garnish racks.
- ☐ 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- ☐ Pan dividers.

**PLAN VIEW**



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TPP-AT2-93D-6-HC-SPEC3					

Model:  
**TPP-AT-119-HC**

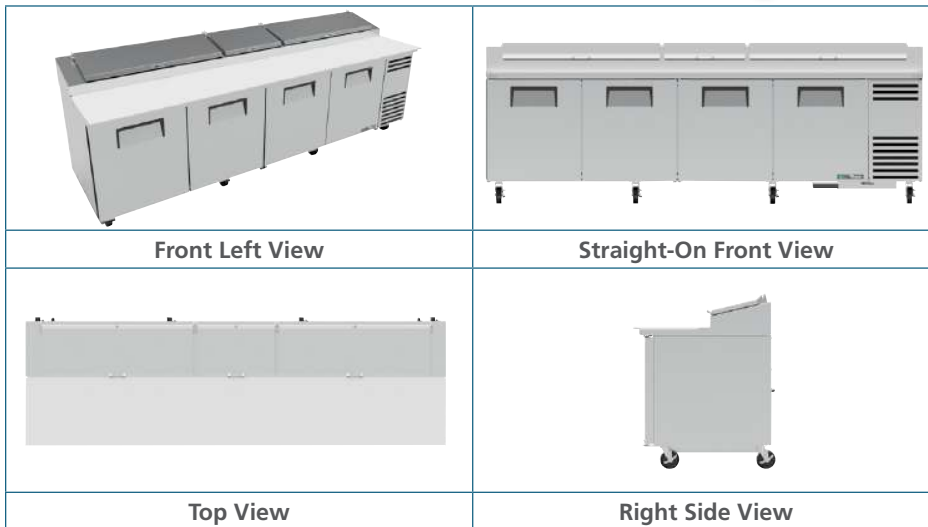
## Food Prep Table:

*Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



### TPP-AT-119-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a 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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT-119-HC	4	8	15	119 1/4 3029	33 5/8 854	38 7/8 987	3/4 1/2	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	11 3.35	975 443

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



Model:  
**TPP-AT-119-HC**

**Food Prep Table:**  
*Solid Door Pizza Prep Table with Alternate Top  
& Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF Standard 7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOORS**

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

**SHELVING**

- Eight (8) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 23 5/8" L x 28"D (601 mm x 712 mm). Four (4) center door shelf dimensions are 25 1/2" L x 28"D (648 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with fifteen (1/2 size) 12 3/4" L x 6 1/4" W x 6" D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



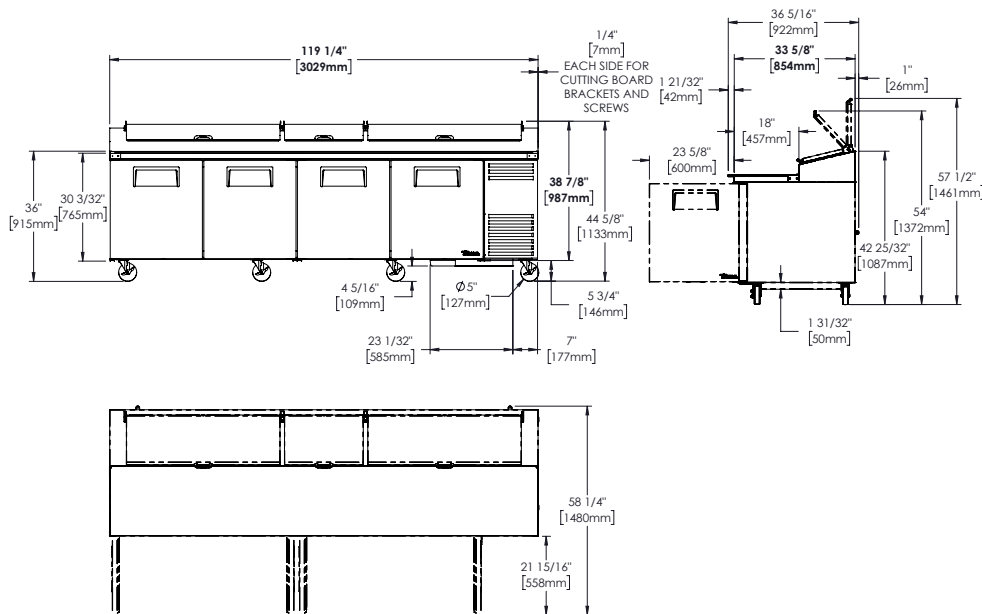
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish racks.
- Half bun tray rack. Each holds up to eleven 18" x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 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
TPP-AT-119-HC					

FOOD PREP TABLES

# TPP-AT-119-HC~SPEC3



Solid Door Pizza Prep Table with Angled Top and Hydrocarbon Refrigerant~Spec Package 3

**Specifications**

MODEL	TPP-AT-119-HC~SPEC3
DOOR COUNT	4
SHELF COUNT	8
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

**Dimensions Imperial Metric (MM)**

WIDTH	119-1/4	3029
DEPTH	33-5/8	854
HEIGHT	38-7/8	987
CORD LENGTH	11	3.35

**Electrical**

VOLTAGE	115/60/1
AMPS	7.1
NEMA CONFIGURATION	19

*Specifications subject to change without notice.  
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).*

## Design

---

- 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

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
  - High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
  - Condensing unit accessed from behind front removable panel, slides out for easy maintenance.
- 

## Cabinet Construction

- Exterior - stainless steel front, top, sides, and back.
  - Interior - Stainless steel liner. Stainless steel floor with coved corners.
  - Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 

## Door

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
  - Door locks standard.
  - Lifetime guaranteed heavy duty all metal working spec door handles.
  - Positive seal doors swing within cabinet dimensions.
  - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

## Shelving

- Eight (8) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 23–5/8"L x 28"D (601 mm x 712 mm). Four (4) center door shelf dimensions are 25–1/2"L x 28"D (648 mm x 712 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

- Evaporator is epoxy coated to eliminate the potential of corrosion.
  - Extra-deep 19–1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
  - Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
  - Refrigerated pan rail comes standard with fifteen (1/3 size) 12–3/4"L x 6–1/4"W x 6"D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
  - Front discharge design. External digital temperature display.
  - NSF/ANSI Standard 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.
  - NEMA-5-15R
- 

## Optional Features/Accessories

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.

- 2-1/2" (64 mm) diameter castors.
  - Barrel locks (factory installed). Requires one per door.
  - Garnish racks.
  - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
  - Half bun tray rack. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
  - 19-1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
  - Half bun tray rack(s). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 

True's pizza prep tables are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02) global warming potential (GWP). High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). Complies with and listed under ANSI/NSF-7. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. Extra-deep 19-1/2" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

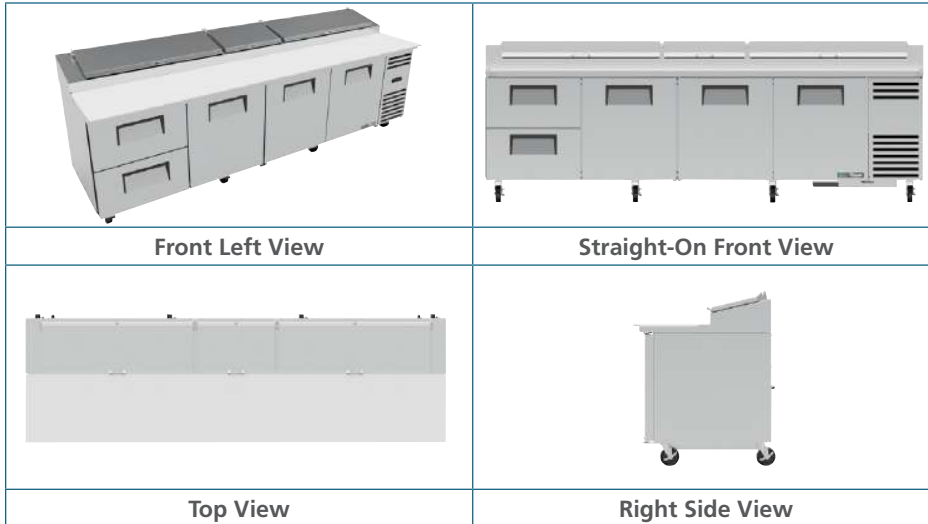
Model:  
**TPP-AT-119D-2-HC**

## Food Prep Table:

*Solid Doors & Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



NOTE: Door or drawer assemblies can be located in any section of the cabinet. Location of doors/drawers must be indicated at time of ordering.



## TPP-AT-119D-2-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty, PVC coated wire shelves (door sections).
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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 ½" (millimeters rounded up to next whole number).

Model	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT-119D-2-HC	3	2	8	15	119¼ 3029	33⅝ 854	38⅞ 987	¾ ½	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	11 3.35	975 443

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.  
\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-119D-2-HC**

**Food Prep Table:**  
*Solid Doors & Drawers Pizza Prep Table with  
Alternate Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF Standard 7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.
- DOORS / DRAWERS**
- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
  - Doors constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
  - Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
  - Positive seal doors swing within cabinet dimensions.
  - Magnetic door/drawer gaskets of one piece construction, removable without tools for ease of cleaning.
  - Heavy-duty stainless steel drawer slides and rollers. Removing without tools for easy cleaning.

**SHELVING**

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and one (1) left door shelf dimensions are 23 3/8" L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 1/2" L x 28"D (648 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Front discharge design.
- NSF/ANSI Standard 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.



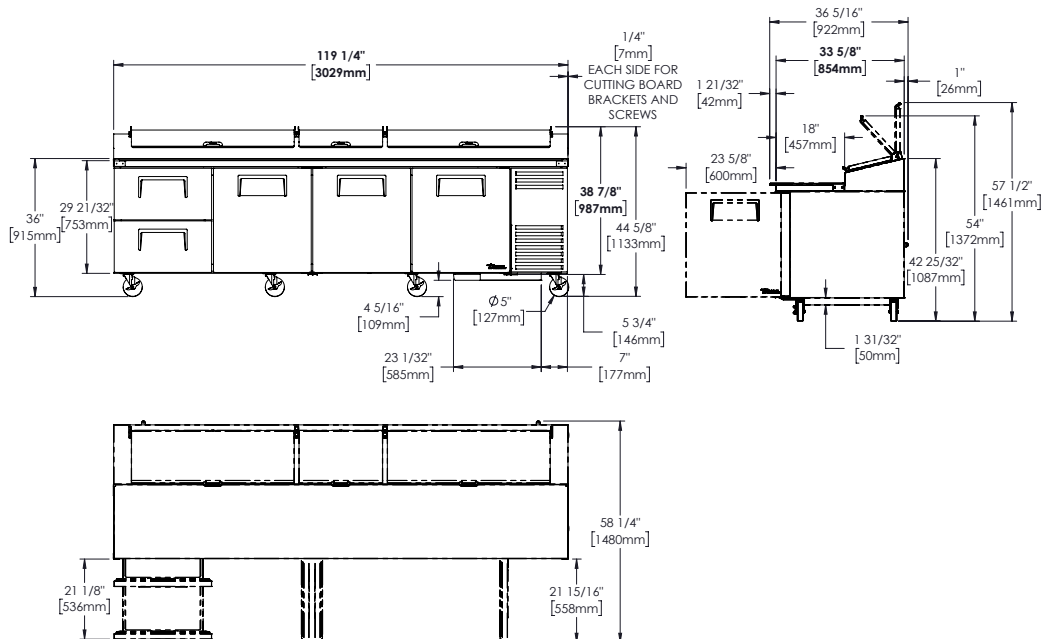
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- Garnish racks.
- Half bun tray rack. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 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
TPP-AT-119D-2-HC					

Model:

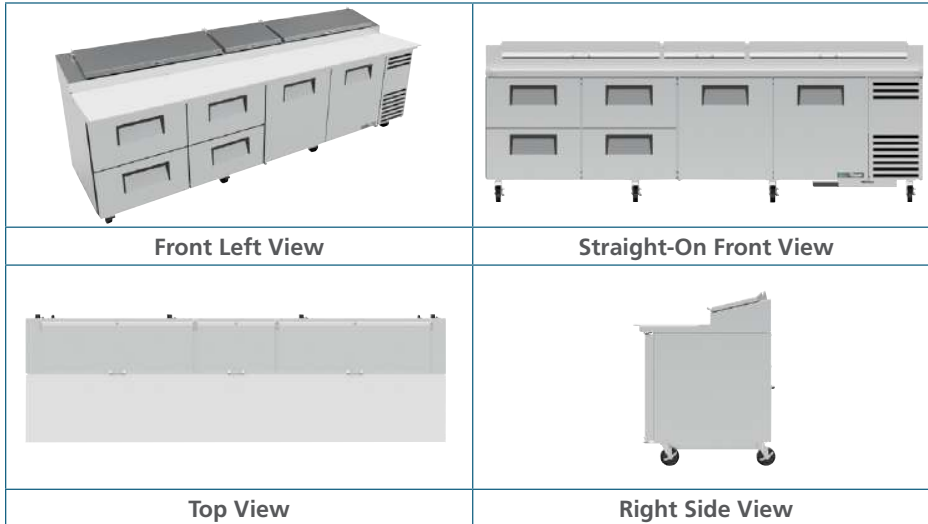
**TPP-AT-119D-4-HC**

## Food Prep Table:

*Solid Doors & Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



NOTE: Door or drawer assemblies can be located in any section of the cabinet. Location of doors/drawers must be indicated at time of ordering.



## TPP-AT-119D-4-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty, PVC coated wire shelves (door sections).
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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 ½" (millimeters rounded up to next whole number).

Model	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT-119D-4-HC	2	4	4	15	119¼ 3029	33⅝ 854	38⅞ 987	¾ ½	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	11 3.35	975 443

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.  
 \* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



Model:  
**TPP-AT-119D-4-HC**

**Food Prep Table:**  
*Solid Doors & Drawers Pizza Prep Table with  
Alternate Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with covered corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOORS / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Doors constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12" L x 20" W x 8" D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 23 3/8" L x 28" D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 1/2" L x 28" D (648 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Front discharge design.
- NSF/ANSI Standard 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.



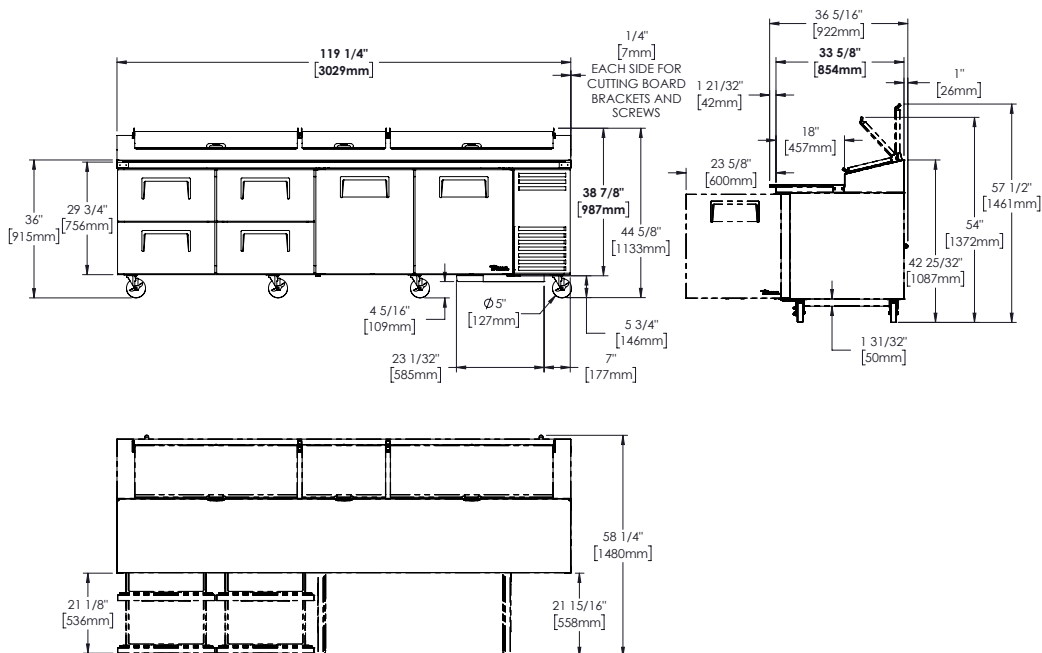
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- Garnish racks.
- Half bun tray rack (door section only). Holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 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
	TPP-AT-119D-4-HC					

Model:

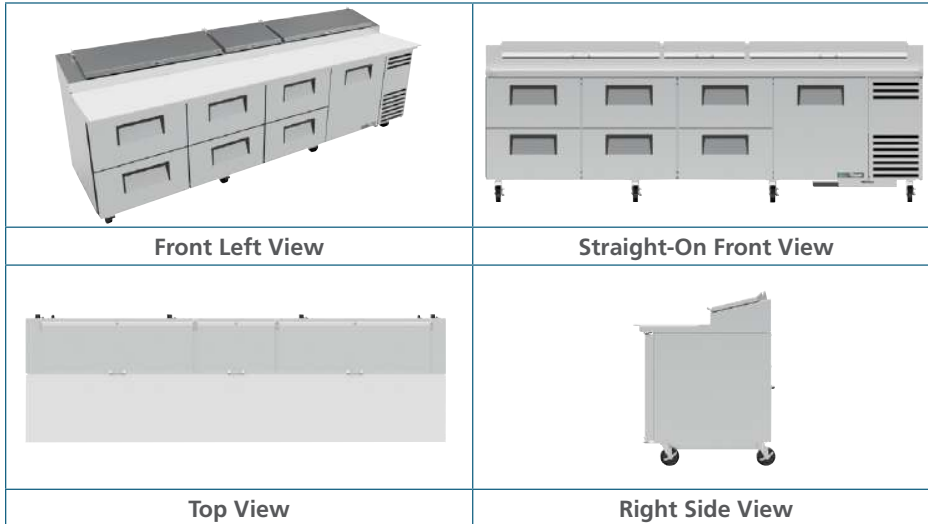
**TPP-AT-119D-6-HC**

## Food Prep Table:

*Solid Door & Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



NOTE: Door or drawer assemblies can be located in any section of the cabinet. Location of doors/drawers must be indicated at time of ordering.



## TPP-AT-119D-6-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty, PVC coated wire shelves (door sections).
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a 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	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT-119D-6-HC	1	6	2	15	119 1/4 3029	33 5/8 854	38 7/8 987	3/4 1/2	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	11 3.35	975 443

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
 \* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-119D-6-HC**

**Food Prep Table:**  
*Solid Door & Drawers Pizza Prep Table with  
Alternate Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF Standard 7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid door, and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DOOR / DRAWERS**

- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.
- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal door swings within cabinet dimensions.
- Magnetic door/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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 23 5/8"L x 28"D (601 mm x 712 mm). Two (2) center door shelf dimensions are 25 1/2"L x 28"D (648 mm x 712 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**

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Front discharge design.
- NSF/ANSI Standard 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.



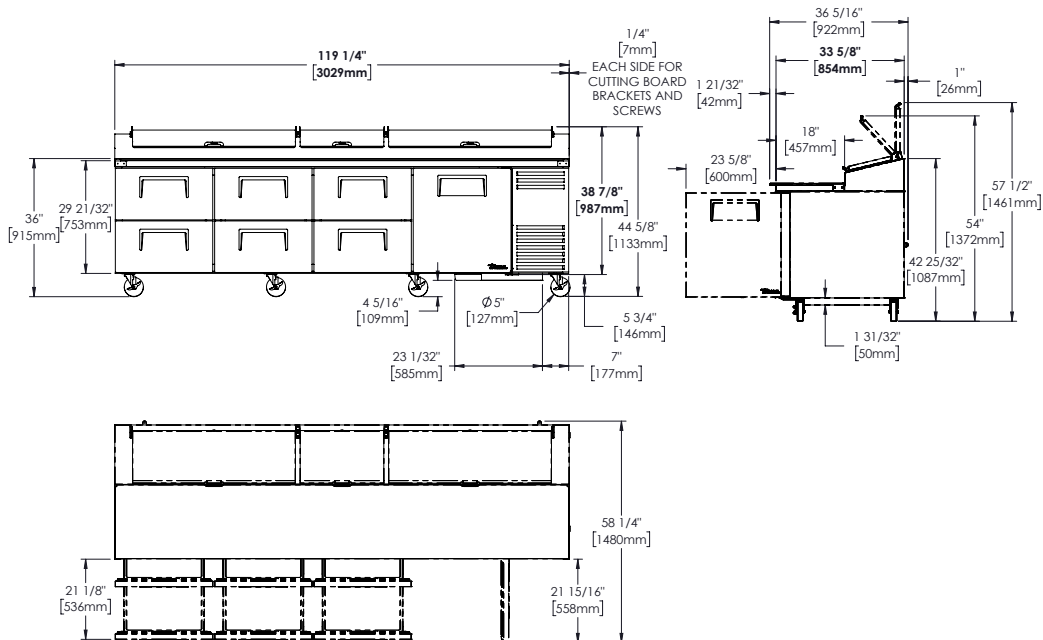
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel lock available for door section (factory installed).
- Garnish racks.
- Half bun tray rack (door section only). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**

Three year warranty on all parts and labor and an additional 2 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
TPP-AT-119D-6-HC					

Model:

**TPP-AT-119D-8-HC**

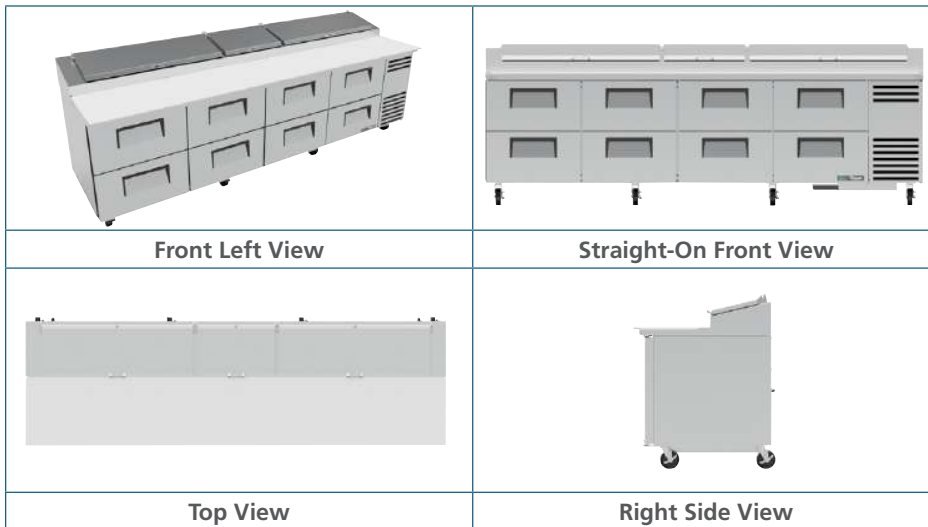
## Food Prep Table:

*Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



### TPP-AT-119D-8-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



## ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT-119D-8-HC	8	15	119 1/4 3029	33 5/8 854	38 7/8 987	3/4 1/2	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	11 3.35	975 443

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
 \* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-119D-8-HC**

**Food Prep Table:**  
*Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF Standard 7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DRAWERS**

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer 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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.

- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with fifteen (1/2 size) 12 3/4"L x 6 1/4"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 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.



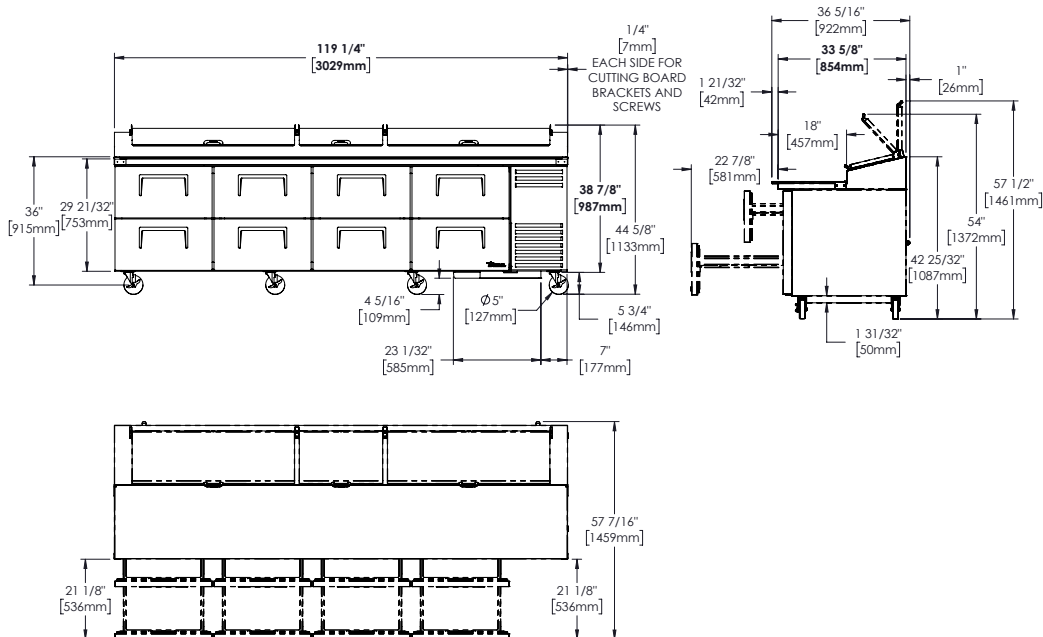
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Garnish racks.
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Pan dividers.
- Exterior round digital temperature display (factory installed).

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



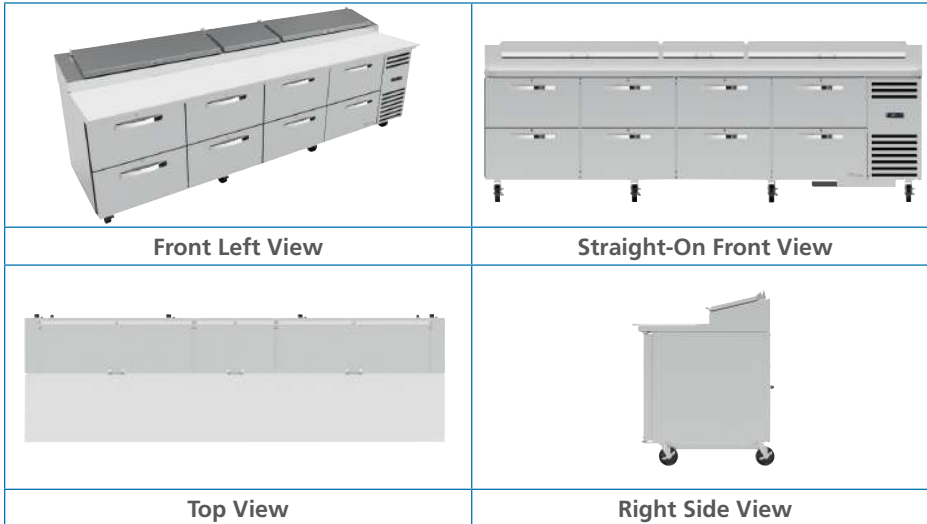
Model	Elevation	Right	Plan	3D	Back
TPP-AT-119D-8-HC					

Model:

TPP-AT-119D-8-HC~SPEC3

## Food Prep Table:

Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant~Spec Package 3



### TPP-AT-119D-8-HC~SPEC3

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ Stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing and 16 gauge work surface.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Electronic temperature control with digital display.
- ▶ Spec Series® logo.

## 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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT-119D-8-HC~SPEC3	8	15	119 1/4 3029	33 5/8 854	38 7/8 987	3/4 1/2	115/60/1 230-240/50/1	7.1 3.3	5-15P ▲	11 3.35	TBD TBD

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.  
\* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

Model:  
**TPP-AT-119D-8-HC~SPEC3**

**Food Prep Table:**  
*Solid Drawers Pizza Prep Table with Alternate  
 Top & Hydrocarbon Refrigerant~Spec Package 3*



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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail 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 ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

**DRAWERS**

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- 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.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19½" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.

- Refrigerated pan rail comes standard with fifteen (½ size) 12¾"L x 6¼"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- External digital temperature display.
- NSF/ANSI Standard 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**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2½" (64 mm) diameter castors.
- Garnish racks.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- Pan dividers.

**PLAN VIEW**

**DRAWINGS NOT  
 YET AVAILABLE**

**3 YEAR PARTS + LABOR** **7 YEAR COMPRESSOR**  
**WARRANTY**  
 (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
	TPP-AT-119D-8-HC~SPEC3					

**По вопросам продаж и поддержки обращайтесь:**

Алматы (7273)495-231	Калининград (4012)72-03-81	Омск (3812)21-46-40	Сыктывкар (8212)25-95-17
Ангарск (3955)60-70-56	Калуга (4842)92-23-67	Орел (4862)44-53-42	Тамбов (4752)50-40-97
Архангельск (8182)63-90-72	Кемерово (3842)65-04-62	Оренбург (3532)37-68-04	Тверь (4822)63-31-35
Астрахань (8512)99-46-04	Киров (8332)68-02-04	Пенза (8412)22-31-16	Тольятти (8482)63-91-07
Барнаул (3852)73-04-60	Коломна (4966)23-41-49	Петрозаводск (8142)55-98-37	Томск (3822)98-41-53
Белгород (4722)40-23-64	Кострома (4942)77-07-48	Псков (8112)59-10-37	Тула (4872)33-79-87
Благовещенск (4162)22-76-07	Краснодар (861)203-40-90	Пермь (342)205-81-47	Тюмень (3452)66-21-18
Брянск (4832)59-03-52	Красноярск (391)204-63-61	Ростов-на-Дону (863)308-18-15	Ульяновск (8422)24-23-59
Владивосток (423)249-28-31	Курск (4712)77-13-04	Рязань (4912)46-61-64	Улан-Удэ (3012)59-97-51
Владикавказ (8672)28-90-48	Курган (3522)50-90-47	Самара (846)206-03-16	Уфа (347)229-48-12
Владимир (4922)49-43-18	Липецк (4742)52-20-81	Саранск (8342)22-96-24	Хабаровск (4212)92-98-04
Волгоград (844)278-03-48	Магнитогорск (3519)55-03-13	Санкт-Петербург (812)309-46-40	Чебоксары (8352)28-53-07
Вологда (8172)26-41-59	Москва (495)268-04-70	Саратов (845)249-38-78	Челябинск (351)202-03-61
Воронеж (473)204-51-73	Мурманск (8152)59-64-93	Севастополь (8692)22-31-93	Череповец (8202)49-02-64
Екатеринбург (343)384-55-89	Набережные Челны (8552)20-53-41	Симферополь (3652)67-13-56	Чита (3022)38-34-83
Иваново (4932)77-34-06	Нижний Новгород (831)429-08-12	Смоленск (4812)29-41-54	Якутск (4112)23-90-97
Ижевск (3412)26-03-58	Новокузнецк (3843)20-46-81	Сочи (862)225-72-31	Ярославль (4852)69-52-93
Иркутск (395)279-98-46	Ноябрьск (3496)41-32-12	Ставрополь (8652)20-65-13	
Казань (843)206-01-48	Новосибирск (383)227-86-73	Сургут (3462)77-98-35	
Россия +7(495)268-04-70	Киргизия +996(312)-96-26-47	Казахстан +7(7172)727-132	