

- TFP

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:
TFP-32-12M

Food Prep Table:
Food Prep Unit



TFP-32-12M

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ 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*						
TFP-32-12M	1	2	12	32½ 816	31½ 801	45¾ 1162	½ N/A	115/60/1	3.3 N/A	5-15P	7 2.13	315 143

† Depth does not include 2" (51 mm) for cutting board.
* Height does not include ¾" (19 mm) for castors.

Model:
TFP-32-12M

Food Prep Table:
Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.

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.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 27 1/16" L x 20" D (703 mm x 508 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.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.

- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



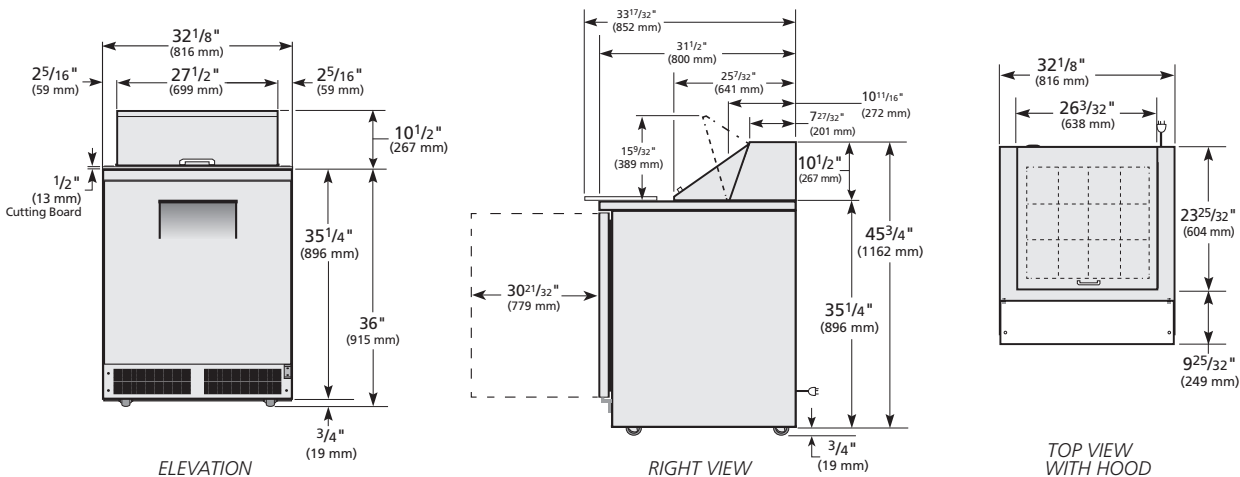
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers
- Single overshelf
- Double overshelf

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
TFP-32-12M					

Model:
TFP-32-12M-D-2

Food Prep Table: *Drawered Food Prep Unit*



TFP-32-12M-D-2

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, 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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ 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	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*						
TFP-32-12M-D-2	2	12	32⅞ 816	31½ 801	45¾ 1162	½ ¼	115/60/1 230-240/50/1	3.3 1.9	5-15P	7 2.13	315 143

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.

Model:
TFP-32-12M-D-2

Food Prep Table: Drawered Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- 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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed 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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

MODEL FEATURES

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

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



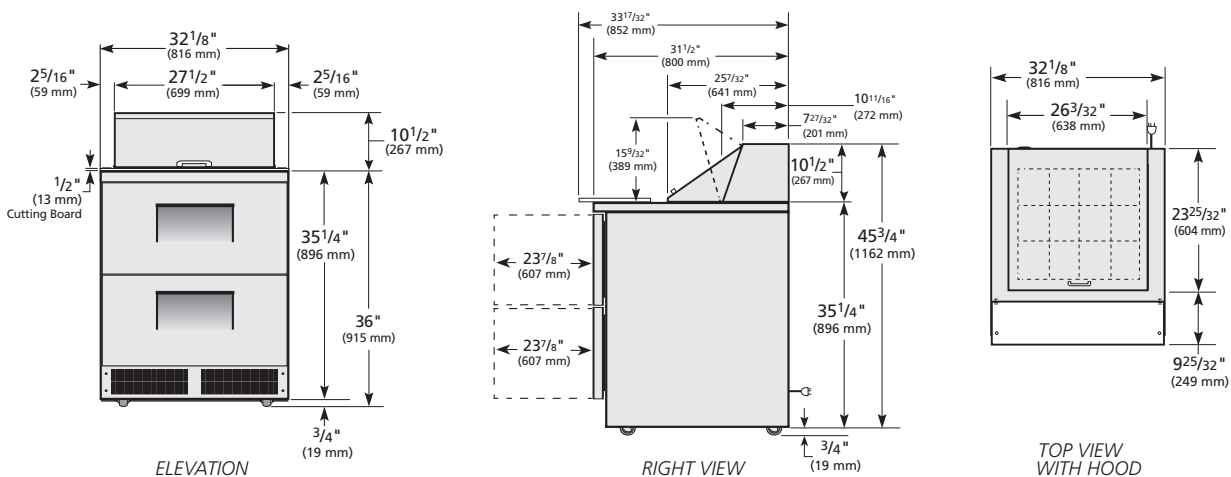
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Single overshef
- Double overshef

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
TFP-32-12M-D-2					



FOOD PREP TABLES

TFP-32-12M-D-2~SPEC3

Drawered Food Prep Unit~Spec Package 3

Specifications

MODEL	TFP-32-12M-D-2~SPEC3
DRAWER COUNT	2
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	32-1/8	816
DEPTH	31-1/2	801
HEIGHT	45-3/4	1162
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	3.3
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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

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).

Door

- 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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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
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Optional Features/Accessories

- 230 - 240V / 50 Hz.
 - Pan dividers
 - Single overshef
 - Double overshef
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
-

term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, 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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Heavy-duty stainless steel drawer slides and rollers. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



FOOD PREP TABLES

TFP-32-12M~SPEC

Food Prep Unit~Spec Package 3

Specifications

MODEL	TFP-32-12M~SPEC3
DOOR COUNT	1
SHELF COUNT	2
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	32-1/8	816
DEPTH	31-1/2	801
HEIGHT	45-3/4	1162
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	3.3
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

(CFC free) R513A refrigerant.

- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
 - Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
 - Easy access to all condensing unit components from back of cabinet.
-

Cabinet Construction

- Exterior - stainless steel front, top, sides, and back.
 - Interior - Stainless steel liner. Stainless steel floor with coved corners.
 - Insulation - entire cabinet structure is 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 lock standard.
 - Lifetime guaranteed heavy duty all metal working spec door handle.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Two (2) adjustable, heavy duty PVC coated wire shelves 27–11/16"L x 20"D (703 mm x 508 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.
 - 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 12 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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

- Pan dividers
 - Single overshef
 - Double overshef
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
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True's food prep units are designed with enduring quality that protects your long term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface. Heavy-duty stainless steel drawer slides and rollers. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TFP-48-18M

Food Prep Table: *Food Prep Unit*



TFP-48-18M

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ 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*						
TFP-48-18M	2	4	18	48½ 1223	31½ 801	45¾ 1162	½ N/A	115/60/1	2.9 N/A	5-15P	7 2.13	380 173

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.

Model:
TFP-48-18M

Food Prep Table:
Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- 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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

- 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.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 1/8"L x 20"D (547 mm x 508 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.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.

- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/8 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



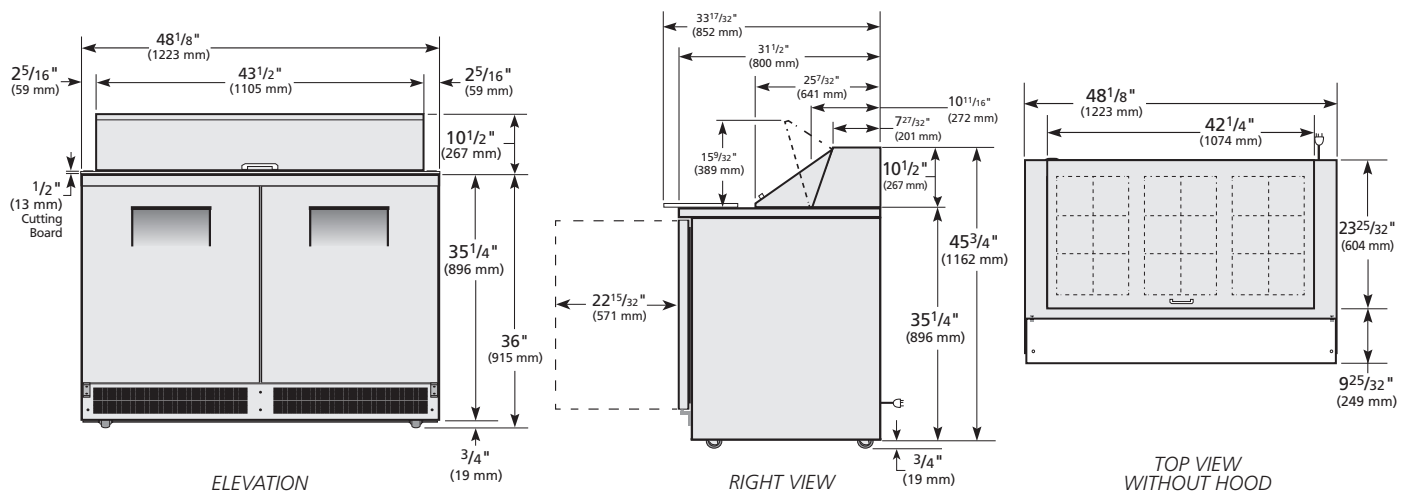
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers
- Single overshelf
- Double overshelf

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
TFP-48-18M					

Model:
TFP-48-18M-D-2

Food Prep Table:
Door and Drawered Food Prep Unit



TFP-48-18M-D-2

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) ½ size or six (6) ¼ size & three (3) ⅓ size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer 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).

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

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*						
TFP-48-18M-D-2	1	2	2	18	48½ 1223	31½ 801	45¾ 1162	½ N/A	115/60/1	2.9 N/A	5-15P	7 2.13	480 218

† Depth does not include 2" (51 mm) for cutting board.
* Height does not include ¾" (19 mm) for castors.

Model:
TFP-48-18M-D-2

Food Prep Table: Door and Drawered Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- 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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.

- Solid State Electronic Control, accessible on back of the unit.

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- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Drawers- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- 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 one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/2 size or six (6) 1/6 size & three (3) 1/8 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 21 1/2"L x 20"D (547 mm x 508 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.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/6 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



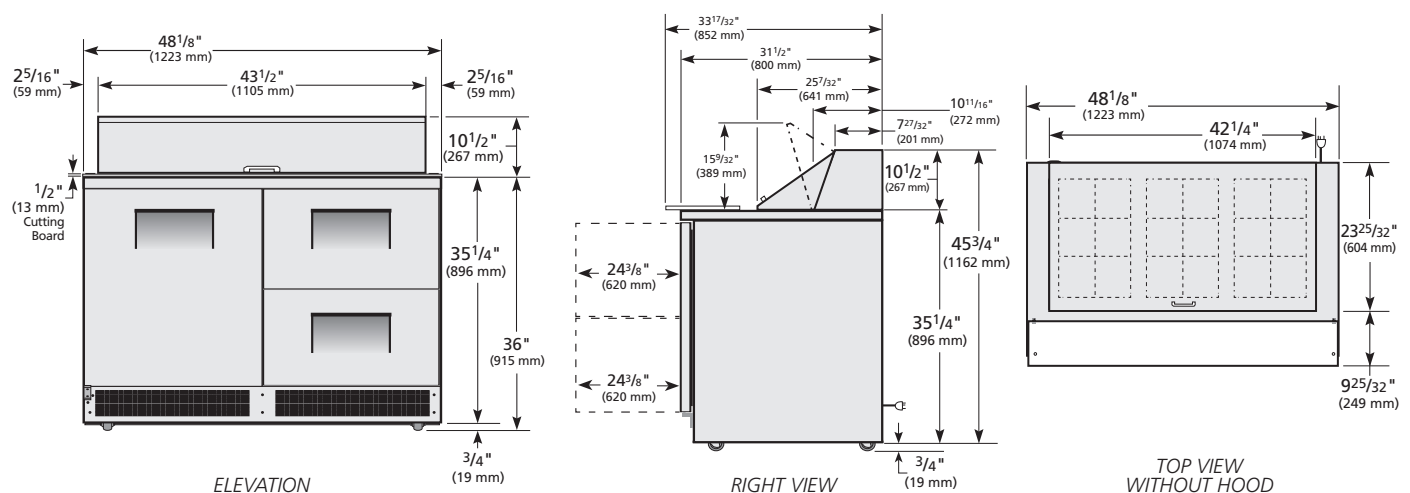
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers
- Single overshelf
- Double overshelf

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
	TFP-48-18M-D-2					

Model:
TFP-48-18M-D-4

Food Prep Table: *Drawered Food Prep Unit*



TFP-48-18M-D-4

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) ½ size or six (6) ¼ size & three (3) ½ size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ 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	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*						
TFP-48-18M-D-4	4	18	48⅞ 1223	31½ 801	45¾ 1162	½ N/A	115/60/1	2.9 N/A	5-15P	7 2.13	480 218

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.

Model:
TFP-48-18M-D-4

Food Prep Table: Drawered Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- 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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

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 one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/2 size or six (6) 1/4 size & three (3) 1/2 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

MODEL FEATURES

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

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



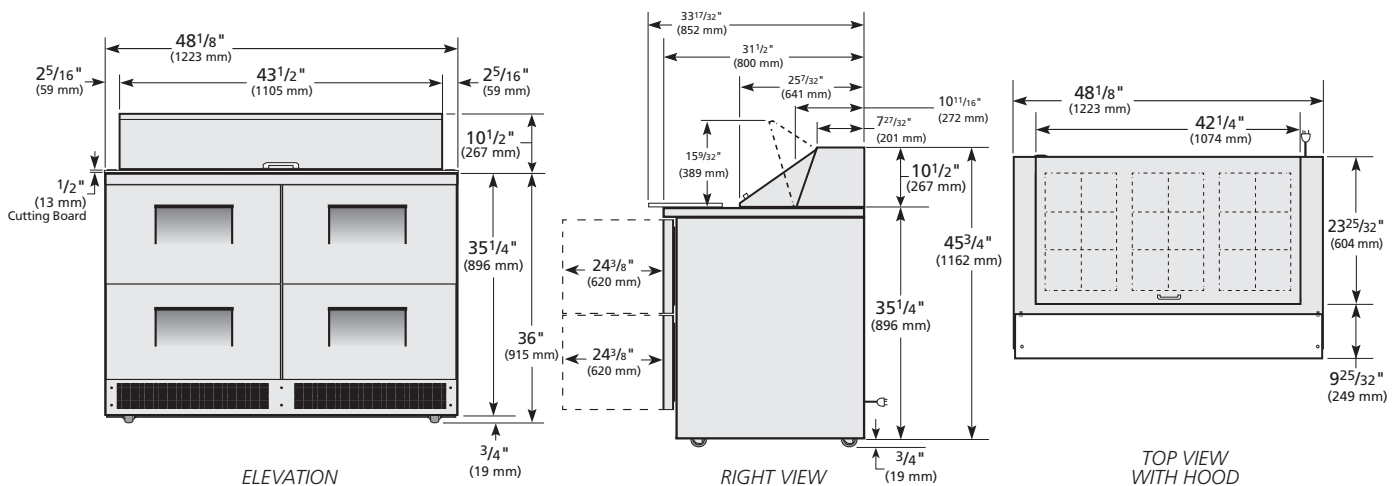
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Single overshelf
- Double overshelf

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
TFP-48-18M-D-4					



FOOD PREP TABLES

TFP-48-18M-D-4~SPEC3

Drawered Food Prep Unit~Spec Package 3

Specifications

MODEL	TFP-48-18M-D-4~SPEC3
DRAWER COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	48-1/8	1223
DEPTH	31-1/2	801
HEIGHT	45-3/4	1162
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	2.9
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

- 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 (CFC free) R513A refrigerant.
 - Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
 - Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
 - Easy access to all condensing unit components from back of cabinet.
-

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).
 - Solid State Electronic Control, accessible on back of the unit.
-

Door

- 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 one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/9 size or six (6) 1/6 size & three (3) 1/9 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 18 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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

- Pan dividers
 - Single overshef
 - Double overshef
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
-

True's food prep units are designed with enduring quality that protects your long term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface. Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/9 size or six (6) 1/6 size & three (3) 1/9 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately). Heavy-duty stainless steel drawer slides and rollers. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TFP-48-18M-FGLID

Food Prep Table:

Food Prep Unit with Flat Glass Lid



TFP-48-18M-FGLID

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ 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*						
TFP-48-18M-FGLID	2	4	18	48½ 1223	32¼ 820	37¼ 946	½ N/A	115/60/1	2.9 N/A	5-15P	7 2.13	TBD TBD

† Depth does not include 2¼" (57 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors. * Height does not include 21¾" (550 mm) for open lid.

Note: Total height with castors and lid open is 59¾" (1515 mm).

Model:
TFP-48-18M-FGLID

Food Prep Table:
Food Prep Unit with Flat Glass Lid



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- 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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

- 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.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 1/2" L x 20"D (547 mm x 508 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.

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- Comes standard with 18 (1/2 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



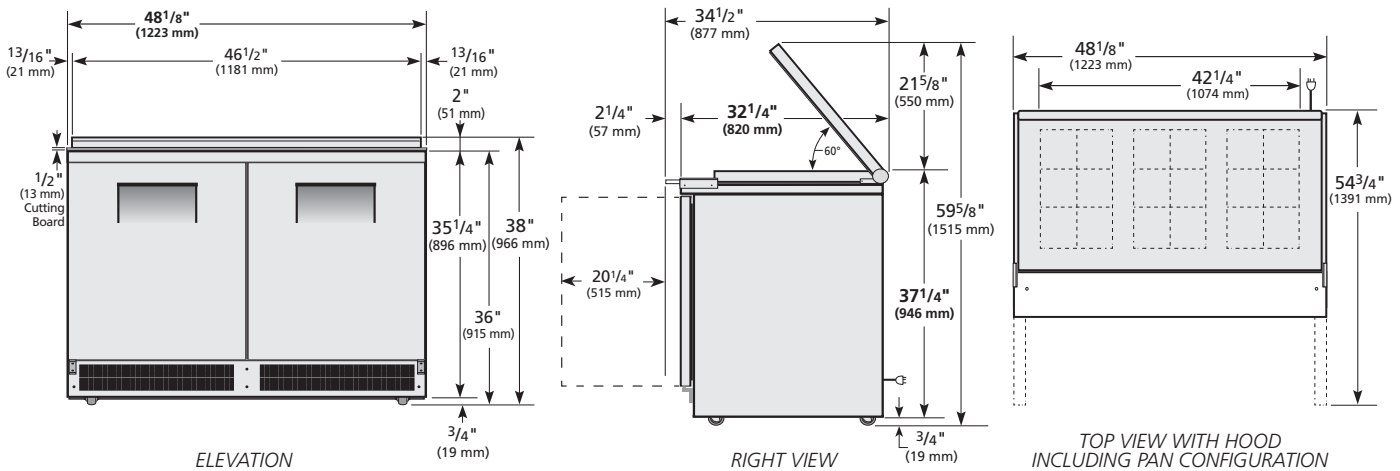
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers

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
TFP-48-18M-FGLID					



FOOD PREP TABLES

TFP-48-18M-FGLID~SPEC3

Food Prep Unit with Flat Glass
Lid~Spec Package 3

Specifications

MODEL	TFP-48-18M-FGLID~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	48-1/8	1223
DEPTH	32-1/4	820
HEIGHT	37-1/4	946
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	2.9
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

- 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 (CFC free) R513A refrigerant.
 - Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
 - Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
 - Easy access to all condensing unit components from back of cabinet.
-

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).
 - Solid State Electronic Control, accessible on back of the unit.
-

Door

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

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 21-1/5"L x 20"D (547 mm x 508 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.
 - 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
 - Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
 - Comes standard with 18 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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

- Pan dividers

- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
-

True's food prep units are designed with enduring quality that protects your long term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility. Interior – Stainless steel liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface. Heavy duty PVC coated wire shelves. Lifetime guaranteed heavy duty all metal working spec door handles. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



FOOD PREP TABLES

TFP-48-18M~SPEC

Food Prep Unit~Spec Package 3

Specifications

MODEL	TFP-48-18M~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	375
WEIGHT (KG)	171

Dimensions Imperial Metric (MM)

WIDTH	48-1/8	1223
DEPTH	31-1/2	801
HEIGHT	45-3/4	1162
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	2.9
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

- 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

(CFC free) R513A refrigerant.

- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
 - Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
 - Easy access to all condensing unit components from back of cabinet.
-

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).
 - Solid State Electronic Control, accessible on back of the unit.
-

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.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 21-1/5"L x 20"D (547 mm x 508 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.
 - 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density, white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 18 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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

- Pan dividers
 - Single overshef
 - Double overshef
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
-

True's food prep units are designed with enduring quality that protects your long term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – Stainless steel liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface. Lifetime guaranteed heavy duty all metal working spec door handle. 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:
TFP-64-24M

Food Prep Table:
Food Prep Unit



TFP-64-24M

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ 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*						
TFP-64-24M	2	4	24	64½ 1629	31½ 801	45¾ 1162	⅓ N/A	115/60/1	4.8 N/A	5-15P	7 2.13	570 259

† Depth does not include 2" (51 mm) for cutting board.
* Height does not include ¾" (19 mm) for castors.

Model:
TFP-64-24M

Food Prep Table: Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

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

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 29 1/2" L x 20" D (750 mm x 508 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.

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (1/8 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



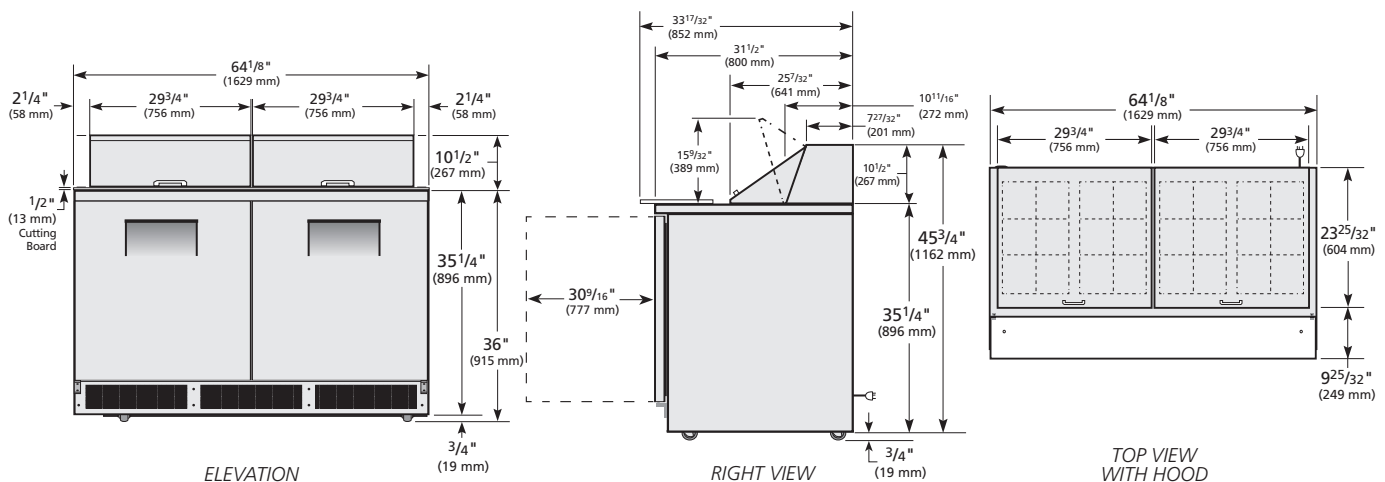
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers.
- Single overshelf.
- Double overshelf.

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
TFP-64-24M					

Model:
TFP-64-24M-D-2

Food Prep Table:
Door and Drawered Food Prep Unit



TFP-64-24M-D-2

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, 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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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

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*						
TFP-64-24M-D-2	1	2	2	24	64½ 1629	31½ 801	45¾ 1162	⅓ N/A	115/60/1	4.8 N/A	5-15P	7 2.13	570 259

† Depth does not include 2" (51 mm) for cutting board.
* Height does not include ¾" (19 mm) for castors.

Model:
TFP-64-24M-D-2

Food Prep Table:
Door and Drawered Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- 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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.

- Solid State Electronic Control, accessible on back of the unit.

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- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Drawers- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- 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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 29 1/2"L x 20"D (750 mm x 508 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.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



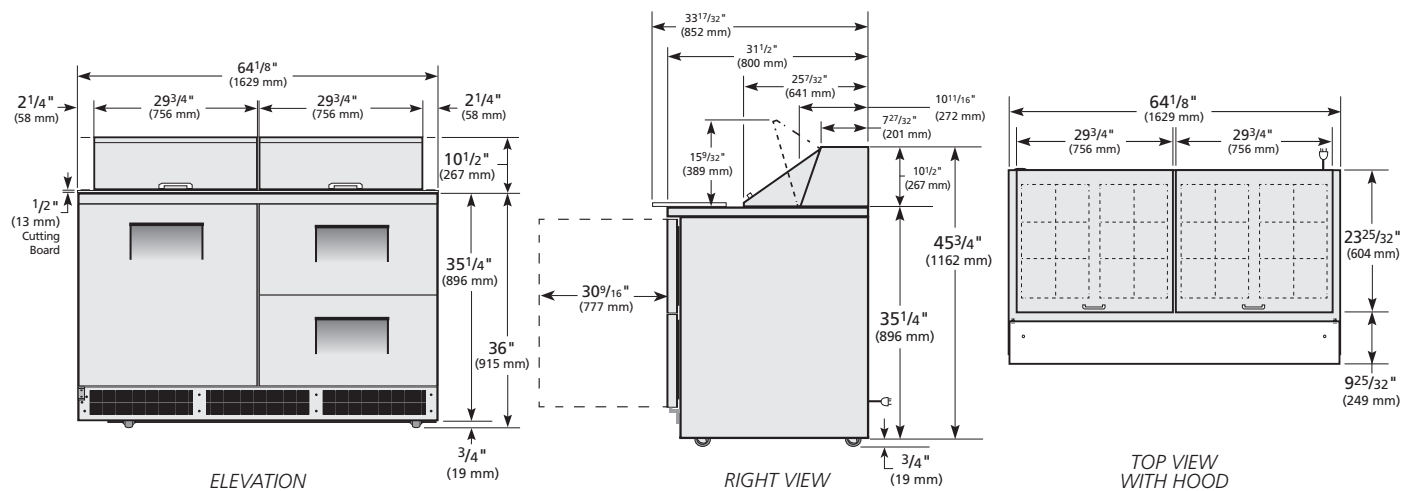
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers
- Single overshelf
- Double overshelf

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
	TFP-64-24M-D-2					

Model:
TFP-64-24M-D-4

Food Prep Table: *Drawered Food Prep Unit*



TFP-64-24M-D-4

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, 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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ 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	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*						
TFP-64-24M-D-4	4	24	64⅞ 1629	31½ 801	45¾ 1162	⅓ N/A	115/60/1	4.8 N/A	5-15P	7 2.13	570 259

† Depth does not include 2" (51 mm) for cutting board.
* Height does not include ¾" (19 mm) for castors.

Model:
TFP-64-24M-D-4

Food Prep Table: Drawered Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- 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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

MODEL FEATURES

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

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



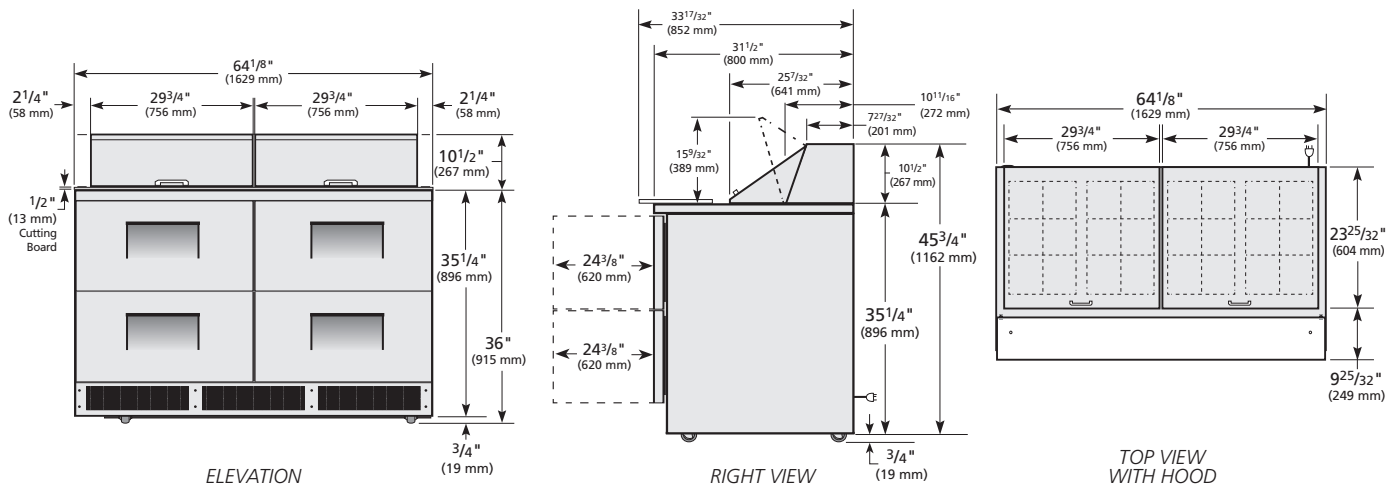
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers
- Single overshelf
- Double overshelf

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
TFP-64-24M-D-4					

Model:

TFP-64-24M-D-4~SPEC3

Food Prep Table:

Drawered Food Prep Unit~Spec Package 3



TFP-64-24M-D-4~SPEC3

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, 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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ 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	Cabinet Dimensions (inches)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		W	D†	H*						
TFP-64-24M-D-4~SPEC3	4	64⅞ 1629	31½ 801	45¾ 1162	⅓ N/A	115/60/1	4.8 N/A	5-15P	7 2.13	TBD TBD

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.

Model:
TFP-64-24M-D-4-SPEC3

Food Prep Table: Drawered Food Prep Unit~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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

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 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.

- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.

- Pan dividers
- Single overshelf
- Double overshelf
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).

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
TFP-64-24M-D-4-SPEC3					

Model:

TFP-64-24M-FGLID

Food Prep Table:

Food Prep Unit with Flat Glass Lid



TFP-64-24M-FGLID

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with covered corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ 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*						
TFP-64-24M-FGLID	2	4	24	64½ 1629	32¼ 820	37¼ 946	½ N/A	115/60/1	4.8 N/A	5-15P	7 2.13	570 259

† Depth does not include 2¼" (57 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors. * Height does not include 21½" (550 mm) for open lid.

Note: Total height with castors and lid open is 59½" (1515 mm).

Model:
TFP-64-24M-FGLID

Food Prep Table:
Food Prep Unit with Flat Glass Lid



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

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

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 29 1/2" L x 20" D (750 mm x 508 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.

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- Comes standard with 24 (1/8 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



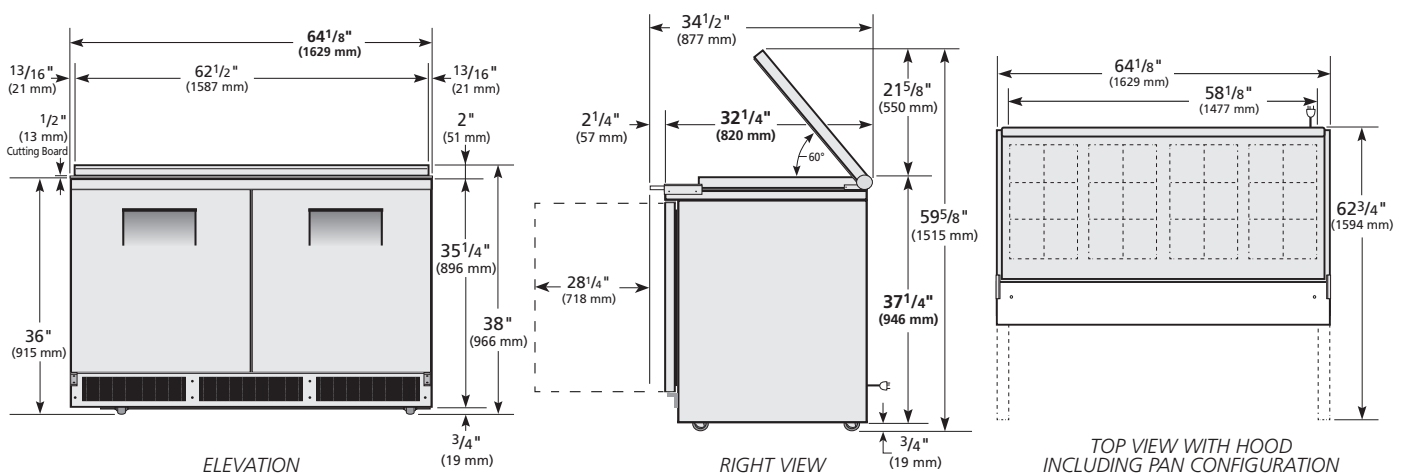
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers.

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
TFP-64-24M-FGLID					



FOOD PREP TABLES

TFP-64-24M-FGLID~SPEC3

Food Prep Unit with Flat Glass
Lid~Spec Package 3

Specifications

MODEL	TFP-64-24M-FGLID~SPEC3
DOOR COUNT	2
SHELF COUNT	4
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	64-1/8	1629
DEPTH	32-1/4	820
HEIGHT	37-1/4	946
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	4.8
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 (CFC free) R513A refrigerant.
 - Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
 - Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
 - Easy access to all condensing unit components from back of cabinet.
-

Cabinet Construction

- Exterior - stainless steel front, top, sides, and back.
 - Interior - Stainless steel liner. Stainless steel floor with coved corners.
 - Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
 - Solid State Electronic Control, accessible on back of the unit.
-

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.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Four (4) adjustable, heavy duty PVC coated wire shelves 29-1/2"L x 20"D (750 mm x 508 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.
 - 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
 - Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
 - Comes standard with 24 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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

- Pan dividers.

- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
-

True's food prep units are designed with enduring quality that protects your long term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface. Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TFP-64-24M~SPEC3

Food Prep Table: Food Prep Unit~Spec Package 3



TFP-64-24M~SPEC3

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ 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*						
TFP-64-24M~SPEC3	2	4	64⅞ 1629	31½ 801	45¾ 1162	⅓ N/A	115/60/1	4.8 N/A	5-15P	7 2.13	570 259

† Depth does not include 2" (51 mm) for cutting board.
* Height does not include ¾" (19 mm) for castors.

Model:
TFP-64-24M~SPEC3

Food Prep Table:
Food Prep Unit~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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 2½" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

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

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 29½"L x 20"D (750 mm x 508 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.

- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (½ size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.

- Pan dividers.
- Single overshef.
- Double overshef.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).

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
TFP-64-24M~SPEC3					

Model:
TFP-72-30M

Food Prep Table: *Food Prep Unit*



TFP-72-30M

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ 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*						
TFP-72-30M	3	6	30	72½ 1832	31½ 801	45¾ 1162	⅓ N/A	115/60/1	5.1 N/A	5-15P	7 2.13	530 241

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.

Model:
TFP-72-30M

Food Prep Table: Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

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

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Left and right section shelves 21 1/2"L x 20"D (547 mm x 508 mm). Center shelves 23"L x 20"D (585 mm x 508 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.

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 30 (1/8 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



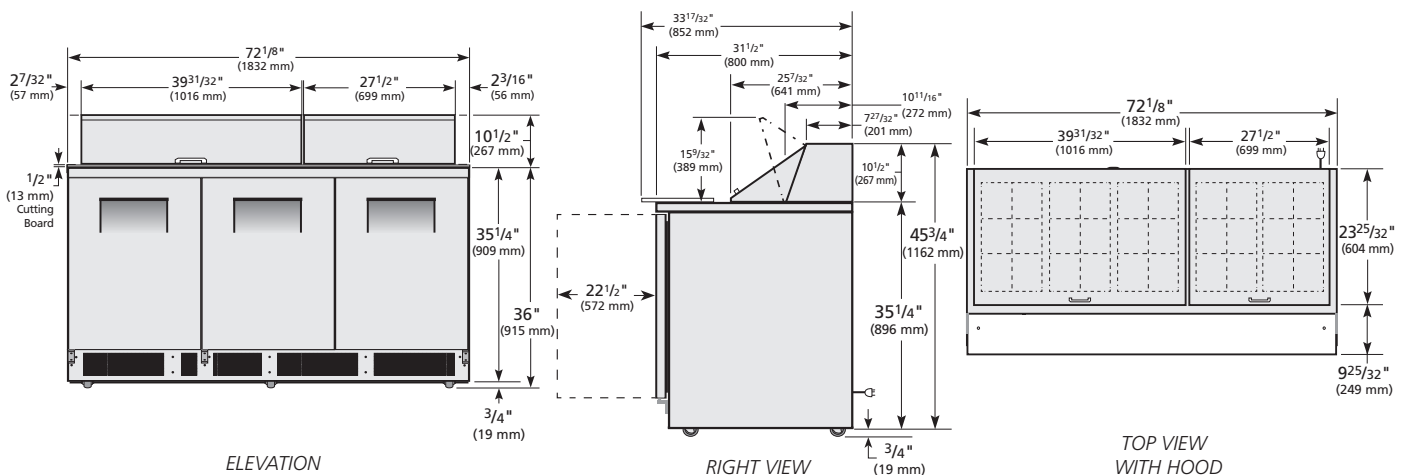
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers.
- Single overshelf.
- Double overshelf.

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
TFP-72-30M					

Model:
TFP-72-30M-D-2

Food Prep Table:
Door and Drawered Food Prep Unit



TFP-72-30M-D-2

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) ½ size or six (6) ¼ size & three (3) ⅓ size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer 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).

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

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	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*						
TFP-72-30M-D-2	2	2	4	30	72½ 1832	31½ 801	45¾ 1162	½ N/A	115/60/1	5.1 N/A	5-15P	7 2.13	635 288

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.

Model:
TFP-72-30M-D-2

Food Prep Table:
Door and Drawered Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- 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).

- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

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- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Drawers- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- 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 one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/2 size or six (6) 1/3 size & three (3) 1/3 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 30 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



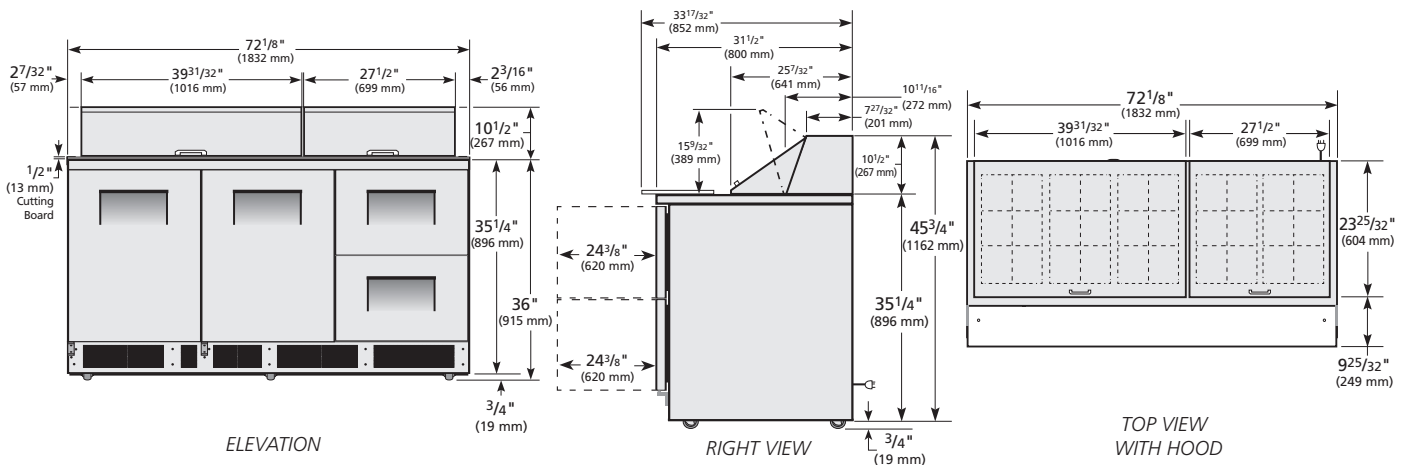
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers
- Single overshelf
- Double overshelf

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
TFP-72-30M-D-2					

Model:
TFP-72-30M-D-4

Food Prep Table:
Door and Drawered Food Prep Unit



TFP-72-30M-D-4

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) ½ size or six (6) ¼ size & three (3) ⅓ size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer 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).

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

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	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*						
TFP-72-30M-D-4	1	4	2	30	72½ 1832	31½ 801	45¾ 1162	⅓ N/A	115/60/1	5.1 N/A	5-15P	7 2.13	635 288

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.

Model:
TFP-72-30M-D-4

Food Prep Table:
Door and Drawered Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, 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).

- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

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- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Drawers- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- 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 one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/2 size or six (6) 1/3 size & three (3) 1/3 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 30 (1/2 size) 6 7/8" L x 6 1/4" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



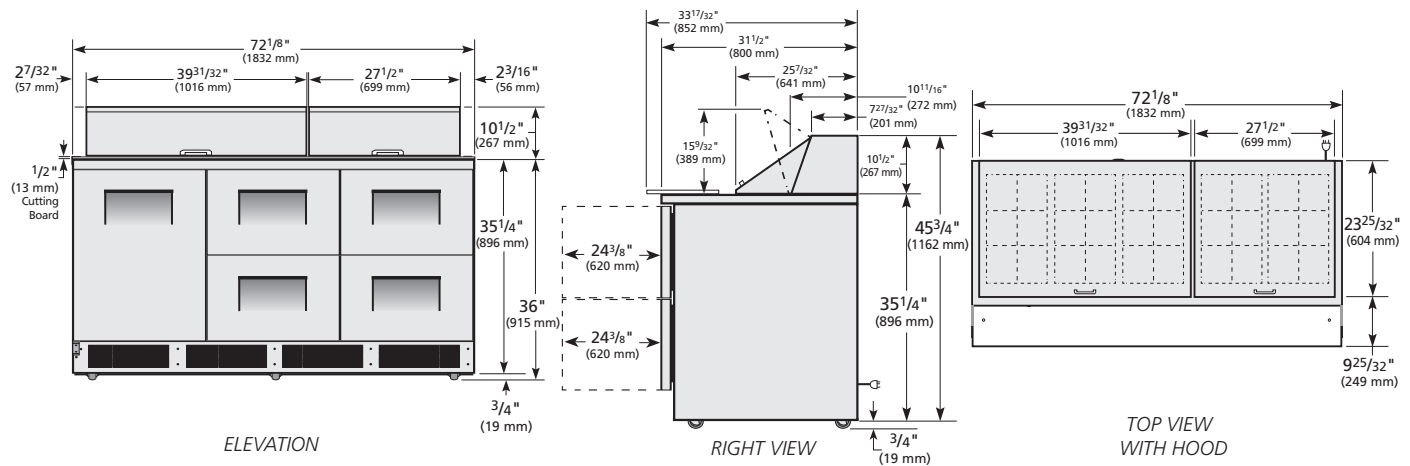
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers
- Single overshelf
- Double overshelf

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
TFP-72-30M-D-4					

Model:
TFP-72-30M-D-6

Food Prep Table: Drawered Food Prep Unit



TFP-72-30M-D-6

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) ½ size or six (6) ¼ size & three (3) ½ size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ 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	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*						
TFP-72-30M-D-6	6	30	72⅞ 1832	31½ 801	45¾ 1162	½ N/A	115/60/1	5.1 N/A	5-15P	7 2.13	635 288

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.

Model:
TFP-72-30M-D-6

Food Prep Table: Drawered Food Prep Unit



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- 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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

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 one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/2 size or six (6) 1/3 size & three (3) 1/3 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

MODEL FEATURES

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

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 30 (1/3 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



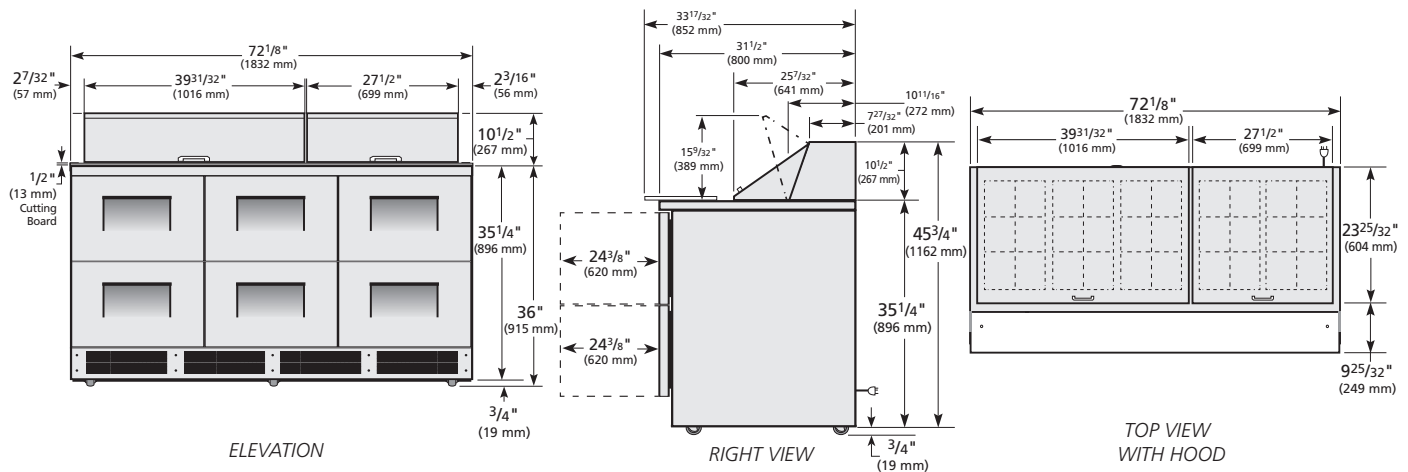
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers
- Single overshef
- Double overshef

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
TFP-72-30M-D-6					

FOOD PREP TABLES

TFP-72-30M-D-6~SPEC3



Food Prep Unit with
Drawers~Spec Package 3

Specifications

MODEL	TFP-72-30M-D-6~SPEC3
DRAWER COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	72-1/8	1832
DEPTH	31-1/2	801
HEIGHT	45-3/4	1162
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	5.1
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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

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).
- Solid State Electronic Control, accessible on back of the unit.

Door

- 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 one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/9 size or six (6) 1/6 size & three (3) 1/9 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
-

Model Features

- Evaporator is epoxy coated to eliminate the potential of corrosion.
 - 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
 - Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - Comes standard with 30 (1/6size) 6–7/8"L x 6–1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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

- Pan dividers
 - Single overshef
 - Double overshef
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
-

True's food prep units are designed with enduring quality that protects your long term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface. Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/9 size or six (6) 1/6 size & three (3) 1/9 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately). Heavy-duty stainless steel drawer slides and rollers. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:

TFP-72-30M-FGLID

Food Prep Table:

Food Prep Unit with Flat Glass Lid



TFP-72-30M-FGLID

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with covered corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ 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*						
TFP-72-30M-FGLID	3	6	30	72½ 1832	32¼ 820	37¼ 946	⅓ N/A	115/60/1	5.1 N/A	5-15P	7 2.13	TBD TBD

† Depth does not include 2¼" (57 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors. * Height does not include 21½" (550 mm) for open lid.

Note: Total height with castors and lid open is 59½" (1515 mm).

Model:
TFP-72-30M-FGLID

Food Prep Table:
Food Prep Unit with Flat Glass Lid



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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

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

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Left and right section shelves 21 1/2" L x 20" D (547 mm x 508 mm). Center shelves 23" L x 20" D (585 mm x 508 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.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
- Comes standard with 30 (1/6 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.

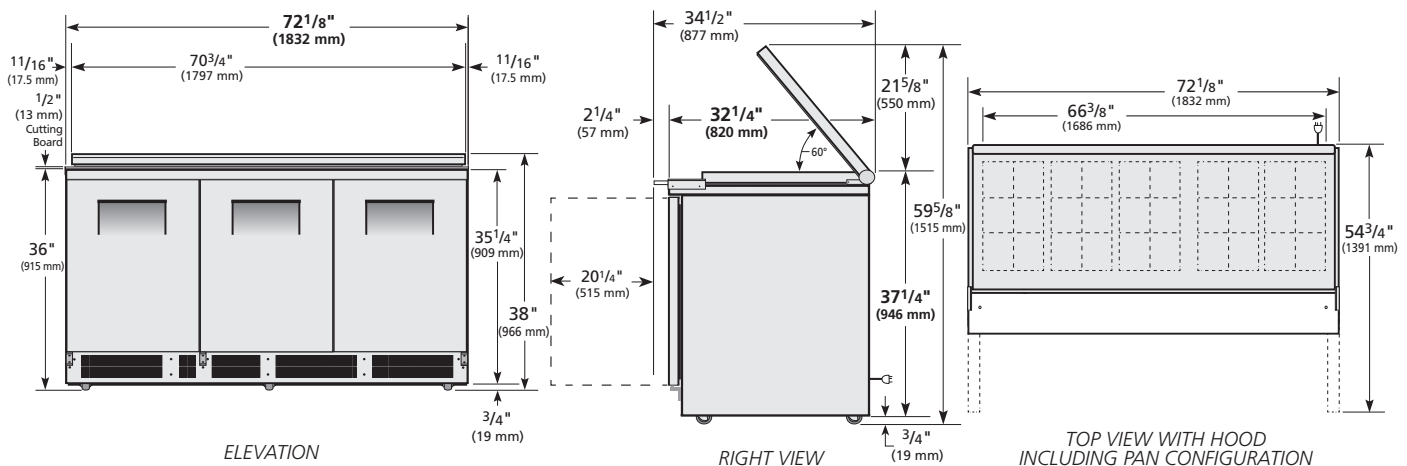


115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- Pan dividers.

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
TFP-72-30M-FGLID					



FOOD PREP TABLES

TFP-72-30M-FGLID~SPEC3

Food Prep Unit with Flat Glass Lid~Spec Package 3

Specifications

MODEL	TFP-72-30M-FGLID~SPEC3
DOOR COUNT	3
SHELF COUNT	6
WEIGHT (LBS)	TBD
WEIGHT (KG)	TBD

Dimensions Imperial Metric (MM)

WIDTH	72-1/8	1832
DEPTH	32-1/4	820
HEIGHT	37-1/4	946
CORD LENGTH	7	2.13

Electrical

VOLTAGE	115/60/1
AMPS	5.1
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 (CFC free) R513A refrigerant.
 - Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
 - Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
 - High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
 - Easy access to all condensing unit components from back of cabinet.
-

Cabinet Construction

- Exterior - stainless steel front, top, sides, and back.
 - Interior - Stainless steel liner. Stainless steel floor with coved corners.
 - Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
 - Solid State Electronic Control, accessible on back of the unit.
-

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.
 - Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
-

Shelving

- Six (6) adjustable, heavy duty PVC coated wire shelves. Left and right section shelves 21-1/2"L x 20"D (547 mm x 508 mm). Center shelves 23"L x 20"D (585 mm x 508 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.
 - 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
 - Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.
 - Comes standard with 30 (1/6size) 6-7/8"L x 6-1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
 - Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
 - 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

- Pan dividers.
 - Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
-

True's food prep units are designed with enduring quality that protects your long term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface. Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Model:
TFP-72-30M~SPEC3

Food Prep Table: Food Prep Unit~Spec Package 3



TFP-72-30M~SPEC3

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- ▶ Doors fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- ▶ 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*						
TFP-72-30M~SPEC3	3	6	72½ 1832	31½ 801	45¾ 1162	½ N/A	115/60/1	5.1 N/A	5-15P	7 2.13	TBD TBD

† Depth does not include 2" (51 mm) for cutting board.
* Height does not include ¾" (19 mm) for castors.

Model:
TFP-72-30M~SPEC3

Food Prep Table:
Food Prep Unit~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 (CFC free) R513A refrigerant.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top, sides, and back.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

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

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Left and right section shelves 21 1/2"L x 20"D (547 mm x 508 mm). Center shelves 23"L x 20"D (585 mm x 508 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.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.

- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 30 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.

- Pan dividers.
- Single overshelf.
- Double overshelf.
- Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).

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
TFP-72-30M~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	