TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION
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Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TPP-AT-60-HC

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




Front Left View


Straight-On Front View


Top View


Right Side View

TPP-AT-60-HC

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

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm) W	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TPP-AT-60-HC	2	4	8	60¼ 1530	33⅝ 854	38⅞ 987	¼ ¼	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	410 186

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

▲ Plug type varies by country.

DESIGNED WITH INNOVATION IN THE USA · c UL us · CLASSIFIED UL EPA · CE · natural refrigerant.

3/26 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

TPP-AT-60-HC

Food Prep Table:

Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant

STANDARD FEATURES

DESIGN
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail and cabinet interior.
- Forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

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

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

SHELVING
- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23⅝"L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17¼"L x 28"D (439 mm x 712 mm). Four (4) stainless steel polished 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.
- Extra-deep 19½" (496 mm), full length removable cutting board included. Sanitary, high-density, white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Front discharge design.
- NSF/ANSI Standard 7 compliant for open food product.

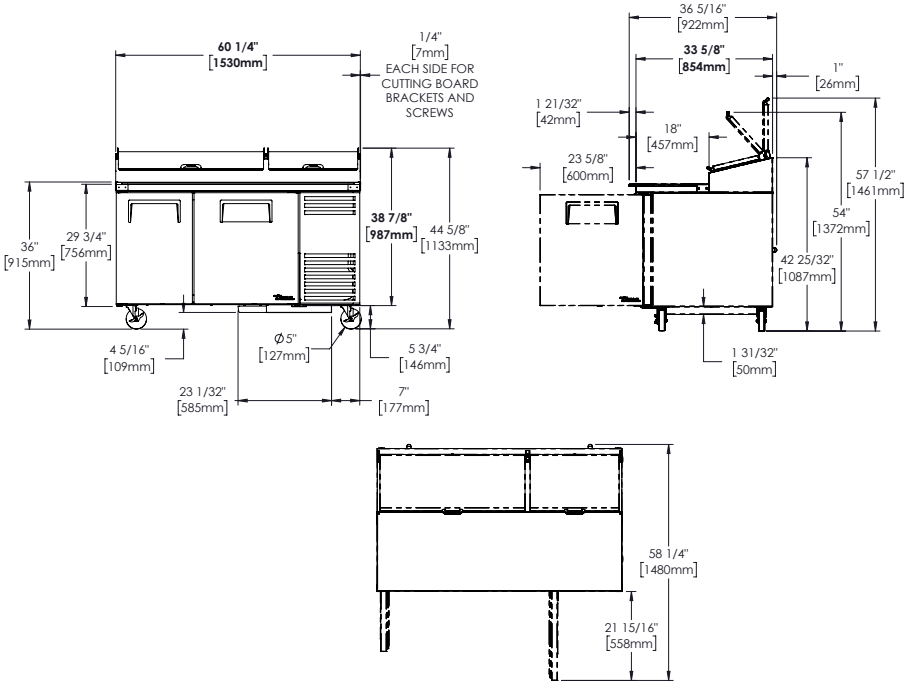
ELECTRICAL
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❑ 230 - 240V / 50 Hz.
- ❑ 6" (153 mm) standard legs.
- ❑ 6" (153 mm) seismic/flanged legs.
- ❑ 4" (102 mm) diameter castors.
- ❑ 3" (85 mm) diameter castors.
- ❑ 2½" (64 mm) diameter castors.
- ❑ Barrel locks (factory installed). Requires one per door.
- ❑ Garnish rack.
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ Half bun tray rack (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ❑ 19½" (496 mm) deep, ½" (13 mm) thick, composite cutting board.
- ❑ Half bun tray racks (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ❑ Exterior round digital temperature display (factory installed).
- ❑ Telescoping Hood.
- ❑ Topping Catcher.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

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

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