



# FOOD PREP TABLES



## SANDWICH/SALAD UNITS

### Solid Doors & Drawers

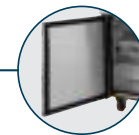
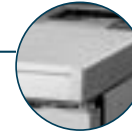
Stainless steel patented foam insulated cover keeps pans colder to lock in freshness & minimizes condensation



Optional Door and Drawer Configurations available in any section of cabinet



Extra Deep 11¾" (299mm) full length removable cutting boards



Swing Doors are self closing with 90° stay open feature



5" (127mm) diameter castors standard equipment (legs available)

**TSSU-48-12-HC**



**TSSU-27-08-HC**



**TSSU-48-12D-4-HC**



**TSSU-60-16D-2-HC**



**TSSU-60-16-DS-ST-HC**

## Features/Benefits

- Maintains cold 33°F to 41°F (0.5°C to 5°C) product temperatures.
  - All stainless steel front, top and sides.
  - Corrosion resistant GalFan coated steel back.
  - Interior - attractive, clear aluminum sides and top, coved corners and stainless steel floor.
  - Recessed handles
  - Adjustable, heavy-duty, PVC-coated wire shelves (not available in drawered models).
  - Standard full set of (1/6 size) 6-7/8" L x 6-1/4" W x 4" D (175mm x 159mm x 102mm) NSF/ANSI approved, clear polycarbonate insert pans included (positioned in countertop). Also accommodates six and eight inch deep pans (drawered models will not accommodate 8" (204mm) deep condiment pans).
  - Available with optional 19" (483mm) white polyethylene or composite cutting board, crumb catcher or overshelf (19" (483mm) cutting boards exclude dual sided & drawered models).
  - ADA compliant models with 34" work surface height available.
  - All production of True models comply with NSF/ANSI standard 7.
- Dual Sided Models have...**
- Food prep access from both sides for high volume access along with the space efficiency of an island prep table.
  - Standard with 11¾" (299mm) white polyethylene cutting board.
- Drawer Models have...**
- Accommodate one 12" L x 20" W x 6" D (305mm x 508mm x 153mm) pan per drawer (drawer pans are not included). (48" (1,220mm) models accommodate one 12" L x 18" W x 6" D (305mm x 458mm x 153mm) food storage box or one 1/3 size and one 1/2 size pan per drawer; not included).
  - Door/drawer combination models require customer to designate door/drawer orientation.



## TSSU® SANDWICH/SALAD UNITS

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight lb. (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TSSU-27-08-HC	1/0	2	8	1/5	3.5	225 (102)	27 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	702 x 766 x 934
TSSU-36-08-HC	2/0	4	8	1/4	4.5	255 (116)	36 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	924 x 766 x 934
TSSU-48-08-HC	2/0	4	8	1/5	5.8	295 (134)	48 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1229 x 766 x 934
TSSU-48-10-HC	2/0	4	10	1/5	5.8	300 (136)	48 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1229 x 766 x 934
TSSU-48-12-HC	2/0	4	12	1/5	5.8	340 (155)	48 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1229 x 766 x 934
TSSU-60-08-HC	2/0	4	8	1/5	6.5	340 (155)	60 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1534 x 766 x 934
TSSU-60-10-HC	2/0	4	10	1/5	6.5	365 (166)	60 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1534 x 766 x 934
TSSU-60-12-HC	2/0	4	12	1/5	6.5	375 (171)	60 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1534 x 766 x 934
TSSU-60-16-HC	2/0	4	16	1/5	6.5	360 (164)	60 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1534 x 766 x 934
TSSU-72-08-HC	3/0	6	8	1/2	7.2	435 (198)	72 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1839 x 766 x 934
TSSU-72-10-HC	3/0	6	10	1/2	7.2	435 (198)	72 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1839 x 766 x 934
TSSU-72-12-HC	3/0	6	12	1/2	7.2	445 (202)	72 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1839 x 766 x 934
TSSU-72-16-HC	3/0	6	16	1/2	7.2	440 (200)	72 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1839 x 766 x 934
TSSU-72-18-HC	3/0	6	18	1/2	7.2	445 (202)	72 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1839 x 766 x 934
<b>WITH DRAWERS OR DOOR/DRAWER COMBO</b>								
TSSU-27-08D-2-HC	0/2	N/A	8	1/5	3.5	240 (109)	27 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	702 x 766 x 934
TSSU-48-12D-2-HC	1/2	2	12	1/5	5.8	340 (155)	48 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1229 x 766 x 934
TSSU-48-12D-4-HC	0/4	N/A	12	1/5	5.8	340 (155)	48 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1229 x 766 x 934
TSSU-60-16D-2-HC	1/2	2	16	1/5	6.5	405 (184)	60 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1534 x 766 x 934
TSSU-60-16D-4-HC	0/4	N/A	16	1/5	6.5	420 (191)	60 <sup>3</sup> / <sub>8</sub> x 30 <sup>1</sup> / <sub>8</sub> x 36 <sup>3</sup> / <sub>4</sub>	1534 x 766 x 934
<b>DUAL SIDED WITH DOORS</b>								
TSSU-60-16-DS-ST-HC	2/0	4	16	1/5	6.5	425 (193)	60 <sup>3</sup> / <sub>8</sub> x 38 <sup>3</sup> / <sub>4</sub> x 31 <sup>3</sup> / <sub>8</sub>	1534 x 985 x 797

All models listed are available with optional crumb catcher.

All models listed are available with optional 19" (483mm) cutting board (excludes drawered models).

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

\* Height does not include 6<sup>1</sup>/<sub>4</sub>" (159mm) for castors or 6" (153mm) for optional legs. Height for all units are with the lid(s) closed.

\*\* Width dimension does not include 1/8" (4mm) (each side) for lid pins, TSSU-27's only.

note: Door/drawer combination cabinets require customer to designate door/drawer orientation.

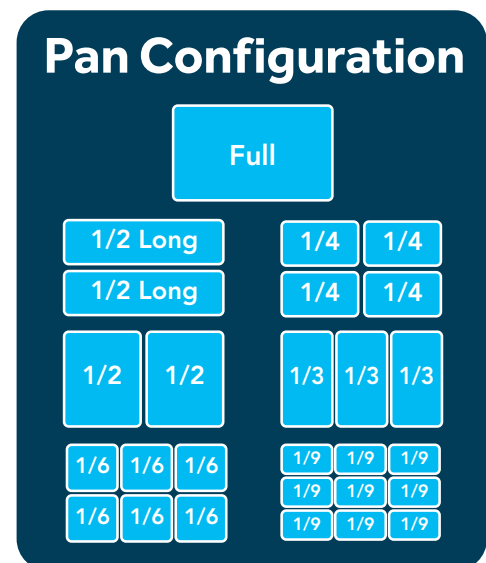
## TSSU® PAN DIVIDERS

Model	Standard	Dimensions D x W (in)	Dimensions D x W (mm)
<b>PAN DIVIDERS FOR CONDIMENT PANS (top of cabinet)</b>			
TSSU-27-08-HC	✓	1 x 25	26 x 645
TSSU-27-08-HC		7/8 x 25	23 x 645
TSSU-27-08-HC		7/8 x 25	23 x 645
TSSU Non-Mega		1 <sup>5</sup> / <sub>16</sub> x 12 <sup>5</sup> / <sub>8</sub>	24 x 321
TSSU Non-Mega	✓	2 <sup>7</sup> / <sub>32</sub> x 12 <sup>5</sup> / <sub>8</sub>	22 x 321
TSSU Non-Mega		1 x 12 <sup>5</sup> / <sub>16</sub>	26 x 320

Environmentally friendly R290 hydrocarbon refrigeration system for the best in food preservation.



## Pan Configuration



Incremental pan sizes designed to fit in full size pan opening in many different variations.

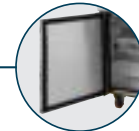
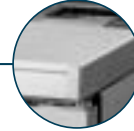
## MEGA-TOP SANDWICH/SALAD UNITS

### Solid Doors

Stainless steel patented foam insulated cover keeps pans colder to lock in freshness & minimizes condensation



8-7/8" (226mm) deep full length removable cutting board. Versatile, sanitary, white polyethylene cutting boards provide tough surface. Large comfortable working area



Swing Doors are self closing with 90° stay open feature



5" (127mm) diameter castors standard equipment (legs available)

### TSSU-60-24M-B-ST-HC



TSSU-27-12M-B-HC



TSSU-36-12M-B-HC



TSSU-60-24M-B-DS-ST-HC



TSSU-72-30M-B-ST-FGLID-HC

## Features/Benefits

- Maintains cold 33°F to 41°F (0.5°C to 5°C) product temperatures.
  - All stainless steel front, top and sides.
  - Corrosion resistant GalFan coated steel back.
  - Interior - attractive, clear aluminum sides and top, coved corners and stainless steel floor.
  - Recessed handles
  - Adjustable, heavy-duty, PVC-coated wire shelves (not available in drawered models).
  - Standard full set of (1/6 size) 6-7/8" L x 6-1/4" W x 4" D (175mm x 159mm x 102mm) NSF/ANSI approved, clear polycarbonate insert pans included (positioned in countertop). Also accommodates six and eight inch deep pans (drawered models will not accommodate 8" (204mm) deep condiment pans).
  - Available with optional 19" (483mm) white polyethylene or composite cutting board, crumb catcher or overshelf (19" (483mm) cutting boards exclude dual sided & drawered models).
  - Standard (1/6 size) 6-7/8" L x 6¼" W x 4" D (175mm x 159mm x 102mm) clear polycarbonate insert pans included. Also accommodates six and eight inch deep pans (except M-C model). (TSSU-27-12M-B-HC standard with nine 1/6 and three 1/9 size pans; TSSU-27-12M-C-HC standard with twelve 1/6 size pans); positioned in countertop.
  - ADA compliant models with 34" work surface height available.
  - All production of True models comply with NSF/ANSI standard 7.
- Dual Sided Models have...**
- Food prep access from both sides for high volume access along with the space efficiency of an island prep table.
  - Standard with 11¾" (299mm) white polyethylene cutting board.
- FGLID Models have...**
- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.



## TSSU® MEGA-TOP SANDWICH/SALAD UNITS

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight lb. (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TSSU-27-12M-B-HC	1/0	2	12	1/5	3.5	225 (102)	27 <sup>5</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	702 x 867 x 1026
TSSU-27-12M-C-HC	1/0	2	12	1/5	3.5	225 (102)	27 <sup>5</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	702 x 867 x 1026
TSSU-36-12M-B-HC	2/0	4	12	1/4	4.5	255 (116)	36 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	924 x 867 x 1026
TSSU-48-12M-B-HC	2/0	4	12	1/3	5.8	325 (148)	48 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1229 x 867 x 1026
TSSU-48-15M-B-HC	2/0	4	15	1/3	5.8	320 (146)	48 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1229 x 867 x 1026
TSSU-48-18M-B-HC	2/0	4	18	1/3	5.8	310 (141)	48 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1229 x 867 x 1026
TSSU-60-12M-B-HC	2/0	4	12	1/3	6.5	370 (168)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1534 x 867 x 1026
TSSU-60-15M-B-HC	2/0	4	15	1/3	6.5	370 (168)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1534 x 867 x 1026
TSSU-60-18M-B-HC	2/0	4	18	1/3	6.5	385 (175)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1534 x 867 x 1026
TSSU-60-24M-B-ST-HC	2/0	4	24	1/3	6.5	385 (175)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1534 x 867 x 1026
TSSU-72-12M-B-HC	3/0	6	12	1/2	7.2	440 (200)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
TSSU-72-15M-B-HC	3/0	6	15	1/2	7.2	445 (202)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
TSSU-72-18M-B-HC	3/0	6	18	1/2	7.2	445 (202)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
TSSU-72-24M-B-ST-HC	3/0	6	24	1/2	7.2	455 (207)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
TSSU-72-30M-B-ST-HC	3/0	6	30	1/2	7.2	460 (209)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
<b>DUAL SIDED WITH DOORS</b>								
TSSU-60-24M-B-DS-ST-HC	2/0	4	24	1/3	6.5	420 (191)	60 <sup>3</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub> x 31 <sup>3</sup> / <sub>8</sub>	1534 x 1026 x 797
TSSU-72-30M-B-DS-ST-HC	3/0	6	30	1/2	7.2	490 (223)	72 <sup>3</sup> / <sub>8</sub> x 41 <sup>7</sup> / <sub>8</sub> x 31 <sup>3</sup> / <sub>8</sub>	1839 x 1064 x 797
<b>FLAT GLASS LID WITH DOORS</b>								
TSSU-48-18M-B-FGLID-HC	2/0	4	18	1/3	5.8	310 (141)	48 <sup>3</sup> / <sub>8</sub> x 34 <sup>7</sup> / <sub>8</sub> x 31 <sup>7</sup> / <sub>8</sub>	1229 x 884 x 810
TSSU-60-24M-B-ST-FGLID-HC	2/0	4	24	1/3	6.5	385 (175)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>7</sup> / <sub>8</sub> x 31 <sup>7</sup> / <sub>8</sub>	1534 x 884 x 810
TSSU-72-30M-B-ST-FGLID-HC	3/0	6	30	1/2	7.2	460 (209)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>7</sup> / <sub>8</sub> x 31 <sup>7</sup> / <sub>8</sub>	1839 x 884 x 810

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

\* Height does not include 6<sup>1</sup>/<sub>4</sub>" (159mm) for castors or 6" (153mm) for optional legs. Height for all units are with the lid(s) closed.

\*\* Width dimension does not include 1/8" (4mm) (each side) for lid pins, TSSU-27's only.

note: M-B model standard with nine 1/6 and three 1/9 size pans.

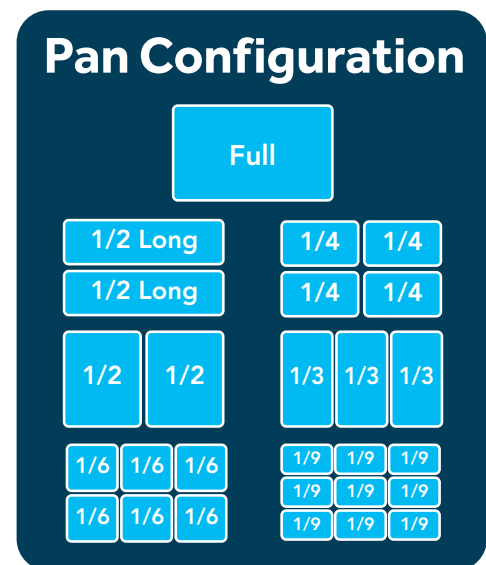
## TSSU® PAN DIVIDERS

Model	Standard	Dimensions D x W (in)	Dimensions D x W (mm)
<b>PAN DIVIDERS FOR CONDIMENT PANS (top of cabinet)</b>			
TSSU Mega	✓	1 x 20 <sup>1</sup> / <sub>16</sub>	26 x 519
TSSU Mega		1 <sup>5</sup> / <sub>16</sub> x 20 <sup>1</sup> / <sub>16</sub>	24 x 519
TSSU Mega		7 <sup>8</sup> / <sub>16</sub> x 20 <sup>1</sup> / <sub>16</sub>	23 x 519

Environmentally friendly R290 hydrocarbon refrigeration system for the best in food preservation.



## Pan Configuration



Incremental pan sizes designed to fit in full size pan opening in many different variations.

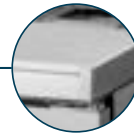
## SANDWICH/SALAD UNITS ~SPEC3 SERIES

### Solid Doors & Drawers

Stainless steel patented foam insulated cover keeps pans colder to lock in freshness & minimizes condensation



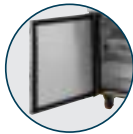
Extra deep 11¾" (299mm) full length removable cutting board on standard models. Versatile, sanitary, white polyethylene cutting boards provide tough surface. Large comfortable working area



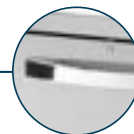
Door and drawer locks standard



Exterior digital temperature control and display



Swing Doors are self closing with 90° stay open feature



Lifetime -guaranteed heavy duty all metal working spec door/drawer handles



5" (127mm) diameter castors standard equipment (legs available)

### TSSU-48-12D-2-HC~SPEC3



TSSU-27-08D-2-HC~SPEC3



TSSU-36-08-HC~SPEC3



TSSU-60-16D-2-HC~SPEC3



TSSU-72-16-HC~SPEC3

## Features/Benefits

- Maintains cold 33°F to 41°F (0.5°C to 5°C) product temperatures.
- All stainless steel front, countertop, sides and back.
- Corrosion resistant GalFan coated steel back.
- Interior features stainless steel liner and stainless steel floor with coved corners.
- Heavy-duty top and 20 gauge door and drawer fronts.
- Adjustable, heavy-duty, PVC-coated wire shelves (not available in drawered models).
- Available with optional white polyethylene or composite cutting board, crumb catcher or overshelf (19" (483mm) cutting boards exclude dual sided & drawered models).
- Heavy-duty stainless steel drawer slides and rollers are removable without tools for easy cleaning on drawer models.
- ADA compliant models with 34" (864mm) work surface height available.
- All production of True models comply with NSF/ANSI standard 7.

### Dual Sided Models have...

- Food prep access from both sides for high volume access along with the space efficiency of an island prep table.
- Standard with 11¾" (299mm) white polyethylene cutting board.

### Drawer Models have...

- Accommodate one 12" L x 20" W x 6" D (305mm x 508mm x 153mm) pan per drawer (drawer pans are not included). (48" (1,220mm) models accommodate one 12" L x 18" W x 6" D (305mm x 458mm x 153mm) food storage box or one 1/3 size and one 1/2 size pan per drawer; not included).
- Door/drawer combination models require customer to designate door/drawer orientation.

### FGLID Models have...

- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.



## TSSU® SANDWICH/SALAD UNITS ~SPEC3 SERIES

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight lb. (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TSSU-27-08-HC~SPEC3	1/0	2	8	1/5	3.5	215 (98)	27¾ x 30½ x 36½	703 x 766 x 929
TSSU-36-08-HC~SPEC3	2/0	4	8	1/4	4.5	255 (116)	36¾ x 30½ x 36¾	924 x 766 x 934
TSSU-48-08-HC~SPEC3	2/0	4	8	1/5	5.8	295 (134)	48¾ x 30½ x 36¾	1229 x 766 x 934
TSSU-48-10-HC~SPEC3	2/0	4	10	1/5	5.8	300 (137)	48¾ x 30½ x 36¾	1229 x 766 x 934
TSSU-48-12-HC~SPEC3	2/0	4	12	1/5	5.8	290 (132)	48¾ x 30½ x 36¾	1229 x 766 x 934
TSSU-60-08-HC~SPEC3	2/0	4	8	1/5	6.5	340 (155)	60¾ x 30½ x 36¾	1534 x 766 x 934
TSSU-60-10-HC~SPEC3	2/0	4	10	1/5	6.5	365 (166)	60¾ x 30½ x 36¾	1534 x 766 x 934
TSSU-60-12-HC~SPEC3	2/0	4	12	1/5	6.5	375 (170)	60¾ x 30½ x 36¾	1534 x 766 x 934
TSSU-60-16-HC~SPEC3	2/0	4	16	1/5	6.5	375 (170)	60¾ x 30½ x 36¾	1534 x 766 x 934
TSSU-72-08-HC~SPEC3	3/0	6	8	1/2	7.2	435 (198)	72¾ x 30½ x 36¾	1839 x 766 x 934
TSSU-72-10-HC~SPEC3	3/0	6	10	1/2	7.2	435 (198)	72¾ x 30½ x 36¾	1839 x 766 x 934
TSSU-72-12-HC~SPEC3	3/0	6	12	1/2	7.2	445 (202)	72¾ x 30½ x 36¾	1839 x 766 x 934
TSSU-72-16-HC~SPEC3	3/0	6	16	1/2	7.2	445 (202)	72¾ x 30½ x 36¾	1839 x 766 x 934
TSSU-72-18-HC~SPEC3	3/0	6	18	1/2	7.2	445 (202)	72¾ x 30½ x 36¾	1839 x 766 x 934
<b>WITH DRAWERS OR DOOR/DRAWER COMBO</b>								
TSSU-27-08D-2-HC~SPEC3	0/2	N/A	8	1/5	3.5	240 (109)	27¾ x 30½ x 36¾	702 x 766 x 934
TSSU-48-12D-2-HC~SPEC3	1/2	2	12	1/5	5.8	325 (103)	48¾ x 30½ x 36¾	1229 x 766 x 934
TSSU-48-12D-4-HC~SPEC3	0/4	N/A	12	1/5	5.8	340 (155)	48¾ x 30½ x 36¾	1229 x 766 x 934
TSSU-60-16D-2-HC~SPEC3	1/2	2	16	1/5	6.5	405 (184)	60¾ x 30½ x 36¾	1534 x 766 x 934
TSSU-60-16D-4-HC~SPEC3	0/4	N/A	16	1/5	6.5	420 (191)	60¾ x 30½ x 36¾	1534 x 766 x 934
<b>DUAL SIDED WITH DOORS</b>								
TSSU-60-16-DS-ST-HC~SPEC3	2/0	4	16	1/5	6.5	425 (193)	60¾ x 38¾ x 31¾	1534 x 985 x 797

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

\* Height does not include 6¼" (159mm) for castors or 6" (153mm) for optional legs. Height for all units are with the lid(s) closed.

\*\* Width dimension does not include ½" (4mm) (each side) for lid pins, TSSU-27's only.

Environmentally friendly R290 hydrocarbon refrigeration system for the best in food preservation.



## MEGA-TOP SANDWICH/SALAD UNITS ~SPEC3 SERIES

### Solid Doors & Drawers



TSSU-27-12M-C-HC-SPEC3



TSSU-36-12M-B-HC-SPEC3



TSSU-60-24M-B-DS-ST-HC-SPEC3



TSSU-60-24M-B-ST-FGLID-HC-SPEC3

## Features/Benefits

- Maintains cold 33°F to 41°F (0.5°C to 5°C) product temperatures.
- All stainless steel front, countertop, sides and back.
- Corrosion resistant GalFan coated steel back.
- Interior features stainless steel liner and stainless steel floor with coved corners.
- Heavy-duty top and 20 gauge doors.
- Adjustable, heavy-duty, gray PVC-coated wire shelves
- ADA compliant models with 34" work surface height available.
- All production of True models comply with NSF/ANSI standard 7.

### Dual Sided Models have...

- Food prep access from both sides for high volume access along with the space efficiency of an island prep table.
- 8-7/8" (226mm) deep full length removable white polyethylene cutting board.

### FGLID Models have...

- Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.



## TSSU® MEGA-TOP SANDWICH/SALAD UNITS ~SPEC3 SERIES

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight lb. (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TSSU-27-12M-B-HC~SPEC3	1/0	2	12	1/5	3.5	235 (107)	27 <sup>7</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	702 x 867 x 1026
TSSU-27-12M-C-HC~SPEC3	1/0	2	12	1/5	3.5	225 (103)	27 <sup>7</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	702 x 867 x 1026
TSSU-36-12M-B-HC~SPEC3	2/0	4	12	1/4	4.5	255 (116)	36 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	924 x 867 x 1026
TSSU-48-12M-B-HC~SPEC3	2/0	4	12	1/3	5.8	325 (148)	48 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1229 x 867 x 1026
TSSU-48-15M-B-HC~SPEC3	2/0	4	15	1/3	5.8	325 (148)	48 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1229 x 867 x 1026
TSSU-48-18M-B-HC~SPEC3	2/0	4	18	1/3	5.8	330 (150)	48 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1229 x 867 x 1026
TSSU-60-12M-B-HC~SPEC3	2/0	4	12	1/3	6.5	370 (168)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1534 x 867 x 1026
TSSU-60-15M-B-HC~SPEC3	2/0	4	15	1/3	6.5	TBD	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1534 x 867 x 1026
TSSU-60-18M-B-HC~SPEC3	2/0	4	18	1/3	6.5	385 (175)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1534 x 867 x 1026
TSSU-60-24M-B-ST-HC~SPEC3	2/0	4	24	1/3	6.5	385 (175)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1534 x 867 x 1026
TSSU-72-12M-B-HC~SPEC3	3/0	6	12	1/2	7.2	TBD	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
TSSU-72-15M-B-HC~SPEC3	3/0	6	15	1/2	7.2	TBD	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
TSSU-72-18M-B-HC~SPEC3	3/0	6	18	1/2	7.2	TBD	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
TSSU-72-24M-B-ST-HC~SPEC3	3/0	6	24	1/2	7.2	455 (207)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
TSSU-72-30M-B-ST-HC~SPEC3	3/0	6	30	1/2	7.2	460 (209)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>1</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub>	1839 x 867 x 1026
<b>DUAL SIDED WITH DOORS</b>								
TSSU-60-24M-B-DS-ST-HC~SPEC3	2/0	4	24	1/3	6.5	420 (191)	60 <sup>3</sup> / <sub>8</sub> x 40 <sup>3</sup> / <sub>8</sub> x 31 <sup>3</sup> / <sub>8</sub>	1534 x 1026 x 797
TSSU-72-30M-B-DS-ST-HC~SPEC3	3/0	6	30	1/2	7.2	490 (223)	72 <sup>3</sup> / <sub>8</sub> x 41 <sup>7</sup> / <sub>8</sub> x 31 <sup>3</sup> / <sub>8</sub>	1839 x 1064 x 797
<b>FLAT GLASS LID WITH DOORS</b>								
TSSU-48-18M-B-FGLID-HC~SPEC3	2/0	4	18	1/3	5.8	310 (141)	48 <sup>3</sup> / <sub>8</sub> x 34 <sup>7</sup> / <sub>8</sub> x 31 <sup>7</sup> / <sub>8</sub>	1229 x 884 x 810
TSSU-60-24M-B-ST-FGLID-HC~SPEC3	2/0	4	24	1/3	6.5	385 (175)	60 <sup>3</sup> / <sub>8</sub> x 34 <sup>7</sup> / <sub>8</sub> x 31 <sup>7</sup> / <sub>8</sub>	1534 x 884 x 810
TSSU-72-30M-B-ST-FGLID-HC~SPEC3	3/0	6	30	1/2	7.2	460 (209)	72 <sup>3</sup> / <sub>8</sub> x 34 <sup>7</sup> / <sub>8</sub> x 31 <sup>7</sup> / <sub>8</sub>	1839 x 884 x 810

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

\* Height does not include 6<sup>1</sup>/<sub>4</sub>" (159mm) for castors or 6" (153mm) for optional legs. Height for all units are with the lid(s) closed.

\*\* Width dimension does not include 1/8" (4mm) (each side) for lid pins, TSSU-27's only.

note: M-B model standard with nine 1/6 and three 1/9 size pans.

Environmentally friendly R290 hydrocarbon refrigeration system for the best in food preservation.



## AMERICAN DISABILITY ACT (ADA) COMPLIANT PACKAGES

*Solid Doors & Drawers*



ADA models feature 3" (77mm) diameter castors



**TSSU-48-12-HC**

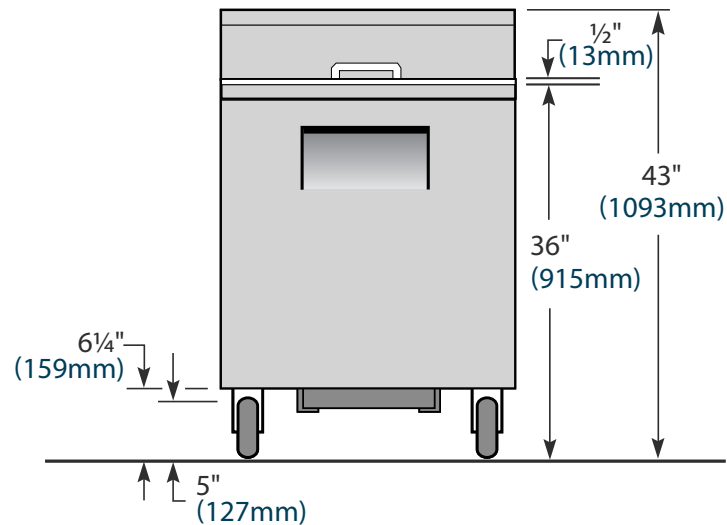
### Features/Benefits

- True sandwich/salad units are designed to accommodate American Disabilities Act (ADA) requirements.
- ADA Compliant models have 3" (127mm) castors
- ADA Compliant models have 34" (864mm) counter heights.

**SANDWICH/SALAD**

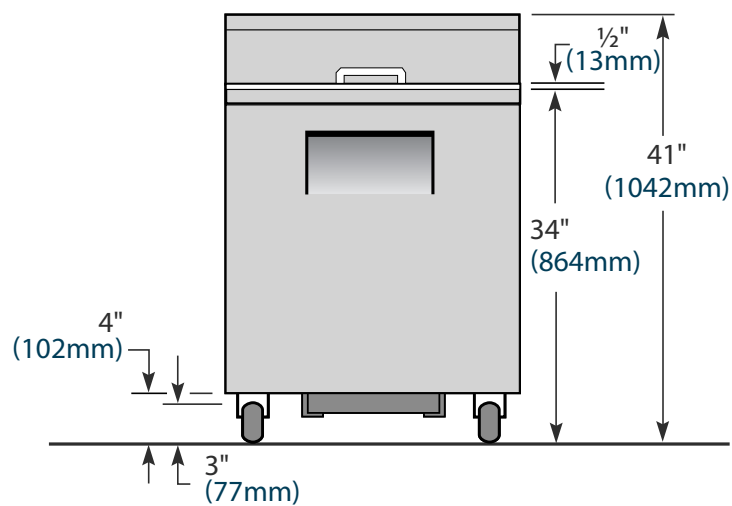
## True Sandwich/Salad Units Are Designed To Accommodate American Disabilities Act (ADA) Requirements.

### PLAN VIEW COMPARISON



#### Standard

36" (915mm) Height

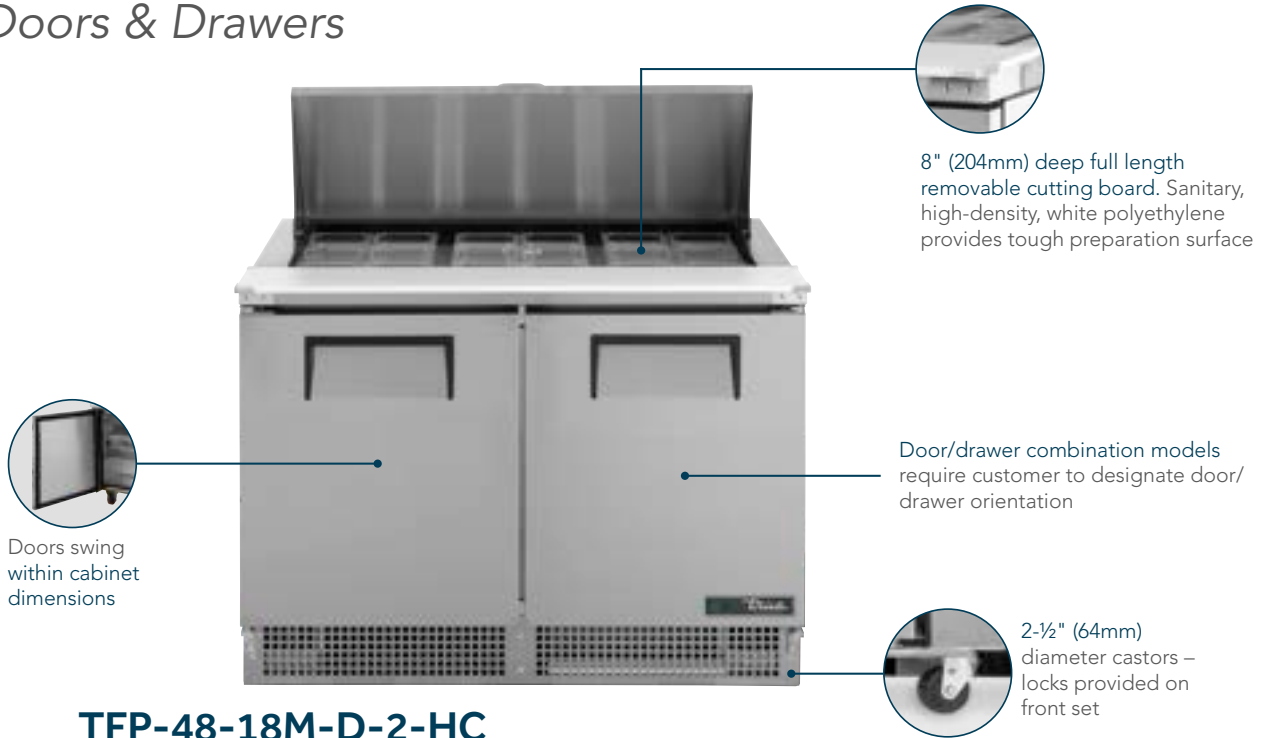


#### ADA Compliant

34" (864mm) Height

## FOOD PREP UNITS & FOOD PREP UNITS ~SPEC3 SERIES

### Solid Doors & Drawers



### TFP-48-18M-D-2-HC



TFP-32-12M-HC



TFP-64-24M-FGLID-HC



TFP-72-30M-D-4-HC



TFP-72-30M-HC-SPEC3

## Features/Benefits

- Maintains cold 33°F to 41°F (0.5°C to 5°C) product temperatures.
- Oversized and balanced (134A), refrigeration system, with guided airflow directed to provide uniform temperature in food pans and cabinet interior.
- All stainless steel front, top and sides.
- Corrosion resistant GalFan coated steel back.
- Interior - attractive, clear aluminum sides and top, coved corners and stainless steel floor.
- Recessed handles
- Adjustable, heavy-duty, PVC-coated wire shelves (not available in drawered sections).
- TFP-32-12M-D-2 & TFP-64-24M-D-4 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).
- TFP-48-18M-D-4 & TFP-72-30M-D-6 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).
- Self-contained system.
- Front breathing.
- Work surface 36" (915mm) high.
- NSF/ANSI standard 7 compliant for open food product.
- Available with optional single and double over shelves. Consult factory for model specific availability.

#### ~SPEC3 Models have...

- All stainless steel front, countertop, sides, and back.
- Interior features stainless steel liner and stainless steel floor with coved corners.
- Heavy-duty top and 20 gauge door and drawer fronts.
- Lifetime-guaranteed heavy duty all metal working spec door/drawer handles.
- Door and drawer locks standard.
- Exterior digital temperature control and display.



## TFP® FOOD PREP UNITS

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight lb. (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TFP-32-12M-HC	1/0	2	12	1/5	3.3	315 (143)	32 1/8 x 31 1/2 x 45 3/4	816 x 801 x 1162
TFP-48-18M-HC	2/0	4	18	1/5	2.9	380 (173)	48 1/8 x 31 1/2 x 45 3/4	1223 x 801 x 1162
TFP-64-24M-HC	2/0	4	24	1/2	7.6	570 (259)	64 1/8 x 31 1/2 x 45 3/4	1629 x 801 x 1162
TFP-72-30M-HC	3/0	6	30	1/2	8.1	530 (241)	72 1/8 x 31 1/2 x 45 3/4	1832 x 801 x 1162
<b>WITH DRAWERS OR DOOR/DRAWER COMBO</b>								
TFP-32-12M-D-2-HC	0/2	N/A	12	1/5	3.3	315 (143)	32 1/8 x 31 1/2 x 45 3/4	816 x 801 x 1162
TFP-48-18M-D-2-HC	1/2	2	18	1/5	2.9	480 (218)	48 1/8 x 31 1/2 x 45 3/4	1223 x 801 x 1162
TFP-48-18M-D-4-HC	0/4	N/A	18	1/5	2.9	480 (218)	48 1/8 x 31 1/2 x 45 3/4	1223 x 801 x 1162
TFP-64-24M-D-2-HC	1/2	2	24	1/2	7.6	570 (259)	64 1/8 x 31 1/2 x 45 3/4	1629 x 801 x 1162
TFP-64-24M-D-4-HC	0/4	N/A	24	1/2	7.6	570 (259)	64 1/8 x 31 1/2 x 45 3/4	1629 x 801 x 1162
TFP-72-30M-D-2-HC	2/2	4	30	1/2	8.1	635 (289)	72 1/8 x 31 1/2 x 45 3/4	1832 x 801 x 1162
TFP-72-30M-D-4-HC	1/4	2	30	1/2	8.1	635 (289)	72 1/8 x 31 1/2 x 45 3/4	1832 x 801 x 1162
TFP-72-30M-D-6-HC	0/6	N/A	30	1/2	8.1	635 (289)	72 1/8 x 31 1/2 x 45 3/4	1832 x 801 x 1162
<b>FLAT GLASS LID WITH DOORS</b>								
TFP-48-18M-FGLID-HC	2/0	4	18	1/5	2.9	380 (173)	48 1/8 x 32 1/4 x 37 1/4	1223 x 820 x 946
TFP-64-24M-FGLID-HC	2/0	4	24	1/2	7.6	570 (259)	64 1/8 x 32 1/4 x 37 1/4	1629 x 820 x 946
TFP-72-30M-FGLID-HC	3/0	6	30	1/2	8.1	530 (240)	72 1/8 x 32 1/4 x 37 1/4	1832 x 820 x 946

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

\* Height does not include 3/4" (19mm) for castors. Height for all units are with the lid(s) closed.

\* Height on FGLID models does not include 21 1/2" (550mm) for open lid. Total height with castors and lid open is 59 1/2" (1515mm).

## TFP® FOOD PREP UNITS ~SPEC3 SERIES

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight lb. (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TFP-32-12M-HC~SPEC3	1/0	2	12	1/5	3.3	315 (143)	32 1/8 x 31 1/2 x 45 3/4	816 x 801 x 1162
TFP-48-18M-HC~SPEC3	2/0	4	18	1/5	2.9	375 (171)	48 1/8 x 31 1/2 x 45 3/4	1223 x 801 x 1162
TFP-64-24M-HC~SPEC3	2/0	4	24	1/2	7.6	570 (259)	64 1/8 x 31 1/2 x 45 3/4	1629 x 801 x 1162
TFP-72-30M-HC~SPEC3	3/0	6	30	1/2	8.1	530 (241)	72 1/8 x 31 1/2 x 45 3/4	1832 x 801 x 1162
<b>WITH DRAWERS OR DOOR/DRAWER COMBO</b>								
TFP-32-12M-D-2-HC~SPEC3	0/2	N/A	12	1/5	3.3	325 (148)	32 1/8 x 31 1/2 x 45 3/4	816 x 801 x 1162
TFP-48-18M-D-4-HC~SPEC3	0/4	N/A	18	1/5	2.9	480 (218)	48 1/8 x 31 1/2 x 45 3/4	1223 x 801 x 1162
TFP-64-24M-D-4-HC~SPEC3	0/4	N/A	24	1/2	7.6	570 (259)	64 1/8 x 31 1/2 x 45 3/4	1629 x 801 x 1162
TFP-72-30M-D-6-HC~SPEC3	0/6	N/A	30	1/2	8.1	530 (241)	72 1/8 x 31 1/2 x 45 3/4	1832 x 801 x 1162
<b>FLAT GLASS LID WITH DOORS</b>								
TFP-48-18M-FGLID-HC~SPEC3	2/0	4	18	1/5	2.9	480 (218)	48 1/8 x 32 1/4 x 37 1/4	1223 x 820 x 946
TFP-64-24M-FGLID-HC~SPEC3	2/0	4	24	1/2	7.6	570 (259)	64 1/8 x 32 1/4 x 37 1/4	1629 x 820 x 946
TFP-72-30M-FGLID-HC~SPEC3	3/0	6	30	1/2	8.1	530 (241)	72 1/8 x 32 1/4 x 37 1/4	1832 x 820 x 946

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

\* Height does not include 3/4" (19mm) for castors. Height for all units are with the lid(s) closed.

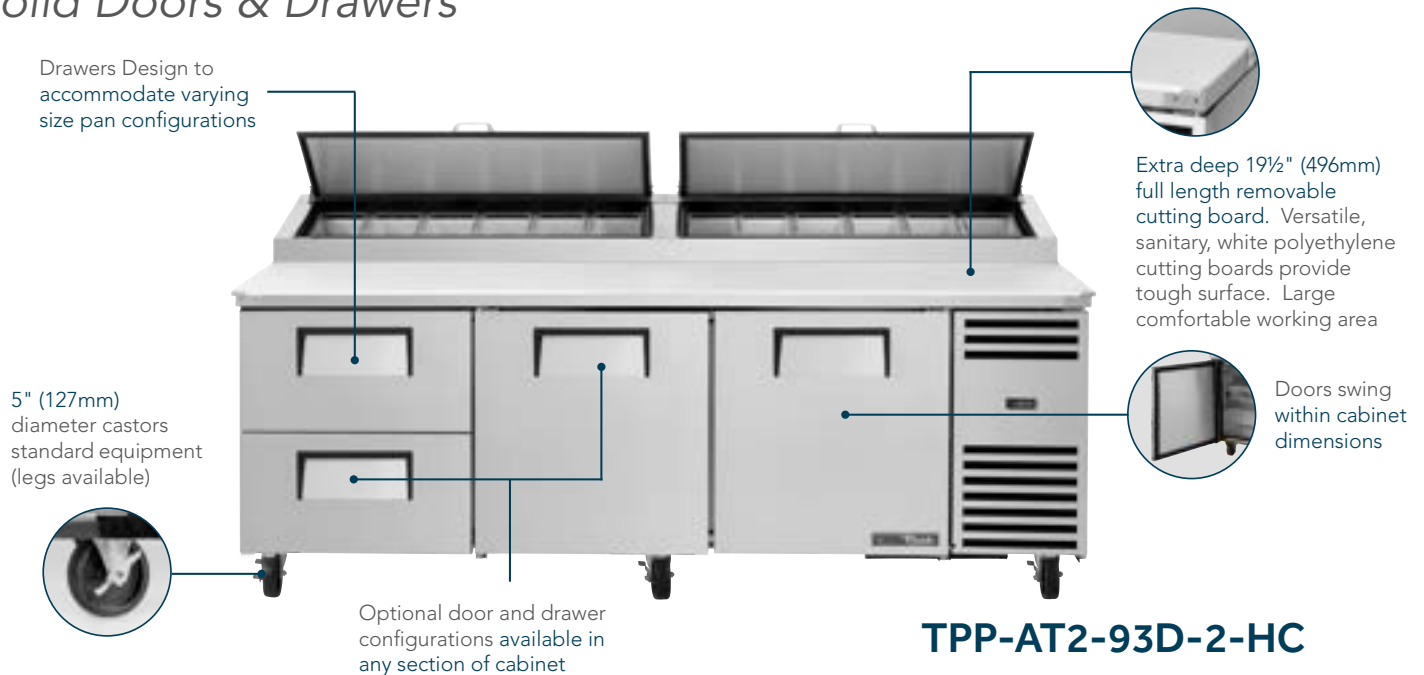
\* Height on FGLID models does not include 21 1/2" (550mm) for open lid. Total height with castors and lid open is 59 1/2" (1515mm).

True has 3 different widths of spacer bars to accommodate the needs of the end user: Because plastic and stainless pan manufacturers have different dimensions, widths and sizes, our spacer bars will allow the end user to design almost any pan configuration. See accessory section for pan sizes and configuration.

Environmentally friendly R290 hydrocarbon refrigeration system for the best in food preservation.



## PIZZA PREP TABLES & PIZZA PREP TABLES ~SPEC3 SERIES Solid Doors & Drawers



TPP-AT-44-HC



TPP-AT-60-HC



TPP-67D-4-HC-SPEC3



TPP-119-HC-SPEC3

## Features/Benefits

- Maintains cold 33°F to 41°F (0.5°C to 5°C) product temperatures.
  - All stainless steel front, top and ends.
  - Corrosion resistant GalFan coated steel back.
  - Interior - attractive, clear aluminum sides and top, coved corners and stainless steel floor.
  - Recessed handles
  - Adjustable, heavy-duty, PVC-coated wire shelves (not available in drawered sections).
  - Standard full set of (1/3 size) 12-3/4" L x 6-1/4" W x 6" D (324mm x 159mm x 153mm) NSF approved, clear polycarbonate insert pans included in condiment rail.
  - Drawered models (drawered section only) will accommodate up to two 8" (204mm) deep full size pans (12" L x 20" W x 8" D (305mm x 508mm x 204mm)) per drawer. (pans not included).
  - Door models accommodate half bun tray rack; applies to only one door of TPP-60-AT-HC (18" (458mm) x 26" (661mm) sheet pan) - not included.
  - Self-contained system.
  - Front breathing.
  - Work surface 36" (915mm) high.
  - Rear bumpers.
  - NSF/ANSI standard 7 compliant for open food product.
  - Garnish rack and service shelf optional (service shelf is not available on TPP-119-AT's).
- ~SPEC3 Models have...**
- All stainless steel front, countertop, sides, and back.
  - Interior features stainless steel liner and stainless steel floor with coved corners.
  - Heavy-duty top and 20 gauge door and drawer fronts.
  - Lifetime-guaranteed heavy duty all metal working spec door/drawer handles.
  - Door and drawer locks standard.
  - Exterior digital temperature control and display.
- True has 3 different widths of spacer bars to accommodate the needs of the end user:

Because plastic and stainless pan manufacturers have different dimensions, widths and sizes, our spacer bars will allow the end user to design almost any pan configuration. See accessory section for pan sizes and configuration.



## TPP® PIZZA PREP TABLES

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight lb. (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TPP-AT-44-HC	1/0	2	6	¼	3.9	330 (150)	44½ x 33¾ x 38¾	1133 x 854 x 987
TPP-AT-60-HC	2/0	4	8	¼	3.9	410 (186)	60¼ x 33¾ x 38¾	1530 x 854 x 987
TPP-AT-67-HC	2/0	4	9	¼	3.9	455 (207)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT2-93-HC	3/0	6	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT-119-HC	4/0	8	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987
<b>WITH DRAWERS OR DOOR/DRAWER COMBO</b>								
TPP-AT-44D-2-HC	0/2	N/A	6	¼	3.9	330 (150)	44½ x 33¾ x 38¾	1133 x 854 x 987
TPP-AT-60D-2-HC	1/2	2	8	¼	3.9	415 (189)	60¼ x 33¾ x 38¾	1530 x 854 x 987
TPP-AT-67D-2-HC	1/2	N/A	9	¼	3.9	455 (207)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT-67D-4-HC	0/4	2	9	¼	3.9	455 (207)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT2-93D-2-HC	2/2	4	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT2-93D-4-HC	1/4	2	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT2-93D-6-HC	0/6	N/A	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT-119D-2-HC	3/2	8	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987
TPP-AT-119D-4-HC	2/4	4	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987
TPP-AT-119D-6-HC	1/6	2	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987
TPP-AT-119D-8-HC	0/8	N/A	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987

† 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. note: Door/drawer combination cabinets require customer to designate door/drawer orientation.

## TPP® PIZZA PREP TABLES ~SPEC3 SERIES

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TPP-AT-44-HC~SPEC3	1/0	2	6	¼	3.9	330 (150)	44½ x 33¾ x 38¾	1133 x 854 x 987
TPP-AT-60-HC~SPEC3	2/0	4	8	¼	3.9	420 (191)	60¼ x 33¾ x 38¾	1530 x 854 x 987
TPP-AT-67-HC~SPEC3	2/0	4	9	¼	3.9	415 (188)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT2-93-HC~SPEC3	3/0	6	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT-119-HC~SPEC3	4/0	8	15	¾	7.1	725 (329)	119¼ x 33¾ x 38¾	3029 x 854 x 987
<b>WITH DRAWERS OR DOOR/DRAWER COMBO</b>								
TPP-AT-44D-2-HC~SPEC3	0/2	N/A	6	¼	3.9	330 (150)	44½ x 33¾ x 38¾	1133 x 854 x 987
TPP-AT-60D-2-HC~SPEC3	1/2	2	8	¼	3.9	415 (189)	60¼ x 33¾ x 38¾	1530 x 854 x 987
TPP-AT-67D-4-HC~SPEC3	0/4	N/A	9	¼	3.9	455 (207)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT2-93D-6-HC~SPEC3	0/6	N/A	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT-119D-8-HC~SPEC3	0/8	N/A	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987

† 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. note: Door/drawer combination cabinets require customer to designate door/drawer orientation.

## TPP® TELESCOPING HOOD & TOPPING CATCHER OPTIONS

Model	Model
TELESCOPING HOOD	TOPPING CATCHER
TPP-AT-44's	TPP-AT-44's
TPP-AT-60's/TPP-AT-67's	TPP-AT-60's/TPP-AT-67's
TPP-AT2-93's	TPP-AT2-93's
TPP-AT-119's	TPP-AT-119's

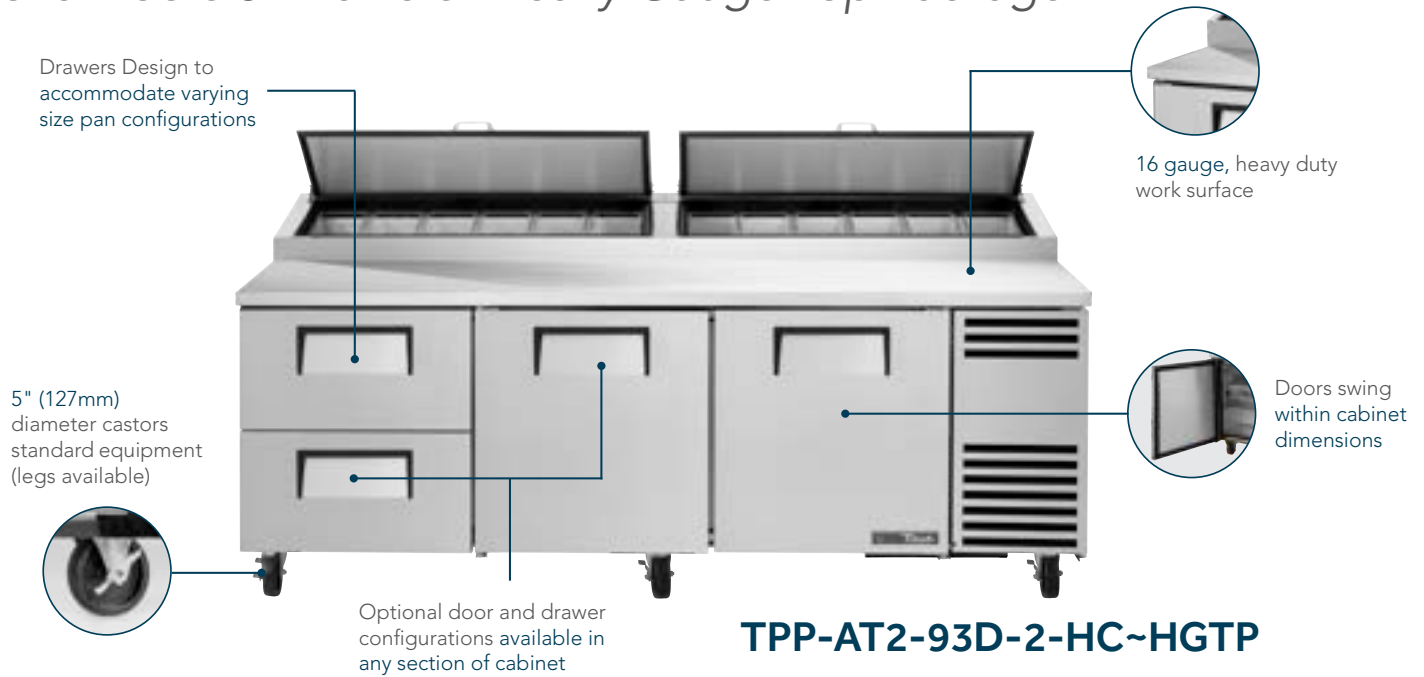
Telescoping Hood & Topping Catcher options are available for all existing variations and voltages of TPP series models. Telescoping Hood & Topping Catcher options are available separately or combined. Telescoping Hood & Topping Catcher options are not field retrofitable.

## TPP® PAN DIVIDERS

Model	Standard	Cabinet Dimensions D x W (in)	Cabinet Dimensions D x W (mm)
<b>PAN DIVIDERS FOR CONDIMENT PANS (top of cabinet)</b>			
TPP-AT-HC		15¼ x 12½	24 x 320
TPP-AT-HC		27½ x 12½	24 x 320
TPP-AT-HC		1 x 12½	26 x 319
<b>PAN DIVIDERS FOR DRAWERS</b>			
TPP-AT-HC		1½ x 12½	27 x 312
TPP-AT-HC	✓	1½ x 20½	22 x 516

note: Pan dividers not standard on TPP models.

## PIZZA PREP TABLES & PIZZA PREP TABLES ~SPEC3 SERIES~HGTP Solid Doors & Drawers~Heavy Gauge Top Package



TPP-AT-44-HC-HGTP



TPP-AT-60D-2-HC-HGTP



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



TPP-119-HC~SPEC3-HGTP

## Features/Benefits

- Maintains cold 33°F to 41°F (0.5°C to 5°C) product temperatures.
- 16-gauge, heavy-duty work surface.
- All stainless steel front, top and ends.
- Corrosion resistant GalFan coated steel back.
- Interior - attractive, clear aluminum sides and top, coved corners and stainless steel floor.
- Recessed handles
- Adjustable, heavy-duty, PVC-coated wire shelves (not available in drawered sections).
- Standard full set of (1/3 size) 12-3/4" L x 6-1/4" W x 6" D (324mm x 159mm x 153mm) NSF approved, clear polycarbonate insert pans included in condiment rail.
- Drawered models (drawered section only) will accommodate up to two 8" (204mm) deep full size pans (12" L x 20" W x 8" D (305mm x 508mm x 204mm)) per drawer. (pans not included).
- Door models accommodate half bun tray rack; applies to only one door of TPP-60-AT-HC (18" (458mm) x 26" (661mm) sheet pan) - not included.
- Self-contained system.
- Front breathing.

- Work surface 36" (915mm) high.
- Rear bumpers.
- NSF/ANSI standard 7 compliant for open food product.
- Garnish rack and service shelf optional (service shelf is not available on TPP-119-AT's).

### ~SPEC3 Models have...

- All stainless steel front, countertop, sides, and back.
- Interior features stainless steel liner and stainless steel floor with coved corners.
- Heavy-duty top and 20 gauge door and drawer fronts.
- Heavy duty all metal working spec door/drawer handles.
- Door and drawer locks standard.
- Exterior digital temperature control and display.

True has 3 different widths of spacer bars to accommodate the needs of the end user:

Because plastic and stainless pan manufacturers have different dimensions, widths and sizes, our spacer bars will allow the end user to design almost any pan configuration. See accessory section for pan sizes and configuration.



## TPP® PIZZA PREP TABLES~HEAVY GAUGE TOP PACKAGE

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight lb. (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TPP-AT-44-HC~HGTP	1/0	2	6	¼	3.9	330 (150)	44½ x 33¾ x 38¾	1133 x 854 x 987
TPP-AT-60-HC~HGTP	2/0	4	8	¼	3.9	410 (186)	60¼ x 33¾ x 38¾	1530 x 854 x 987
TPP-AT-67-HC~HGTP	2/0	4	9	¼	3.9	455 (207)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT2-93-HC~HGTP	3/0	6	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT-119-HC~HGTP	4/0	8	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987
<b>WITH DRAWERS OR DOOR/DRAWER COMBO</b>								
TPP-AT-44D-2-HC~HGTP	0/2	N/A	6	¼	3.9	330 (150)	44½ x 33¾ x 38¾	1133 x 854 x 987
TPP-AT-60D-2-HC~HGTP	1/2	2	8	¼	3.9	415 (189)	60¼ x 33¾ x 38¾	1530 x 854 x 987
TPP-AT-67D-2-HC~HGTP	1/2	N/A	9	¼	3.9	455 (207)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT-67D-4-HC~HGTP	0/4	2	9	¼	3.9	455 (207)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT2-93D-2-HC~HGTP	2/2	4	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT2-93D-4-HC~HGTP	1/4	2	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT2-93D-6-HC~HGTP	0/6	N/A	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT-119D-2-HC~HGTP	3/2	8	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987
TPP-AT-119D-4-HC~HGTP	2/4	4	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987
TPP-AT-119D-6-HC~HGTP	1/6	2	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987
TPP-AT-119D-8-HC~HGTP	0/8	N/A	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987

† Depth does not include 1" (26 mm) for rear bumpers. \* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.  
 note: Door/drawer combination cabinets require customer to designate door/drawer orientation.

## TPP® PIZZA PREP TABLES ~SPEC3 SERIES~HEAVY GAUGE TOP PACKAGE

Model	Door/Drawers	# of Shelves	# of Pans (Top)	HP	Amps	Crated Weight (kg.)	Cabinet Dimensions W D† H* (in)	Cabinet Dimensions W D† H* (mm)
<b>WITH DOORS</b>								
TPP-AT-44-HC~SPEC3~HGTP	1/0	2	6	¼	3.9	330 (150)	44½ x 33¾ x 38¾	1133 x 854 x 987
TPP-AT-60-HC~SPEC3~HGTP	2/0	4	8	¼	3.9	420 (191)	60¼ x 33¾ x 38¾	1530 x 854 x 987
TPP-AT-67-HC~SPEC3~HGTP	2/0	4	9	¼	3.9	415 (188)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT2-93-HC~SPEC3~HGTP	3/0	6	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT-119-HC~SPEC3~HGTP	4/0	8	15	¾	7.1	725 (329)	119¼ x 33¾ x 38¾	3029 x 854 x 987
<b>WITH DRAWERS OR DOOR/DRAWER COMBO</b>								
TPP-AT-44D-2-HC~SPEC3~HGTP	0/2	N/A	6	¼	3.9	330 (150)	44½ x 33¾ x 38¾	1133 x 854 x 987
TPP-AT-60D-2-HC~SPEC3~HGTP	1/2	2	8	¼	3.9	415 (189)	60¼ x 33¾ x 38¾	1530 x 854 x 987
TPP-AT-67D-4-HC~SPEC3~HGTP	0/4	N/A	9	¼	3.9	455 (207)	67¾ x 33¾ x 38¾	1711 x 854 x 987
TPP-AT2-93D-6-HC~SPEC3~HGTP	0/6	N/A	12	¾	7.1	600 (273)	93¾ x 33¾ x 38¾	2372 x 854 x 987
TPP-AT-119D-8-HC~SPEC3~HGTP	0/8	N/A	15	¾	7.1	975 (443)	119¼ x 33¾ x 38¾	3029 x 854 x 987

† Depth does not include 1" (26 mm) for rear bumpers \* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.  
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## TPP® TELESCOPING HOOD & TOPPING CATCHER OPTIONS

Model	Model
TELESCOPING HOOD	TOPPING CATCHER
TPP-AT-44's	TPP-AT-44's
TPP-AT-60's/TPP-AT-67's	TPP-AT-60's/TPP-AT-67's
TPP-AT2-93's	TPP-AT2-93's
TPP-AT-119's	TPP-AT-119's

Telescoping Hood & Topping Catcher options are available for all existing variations and voltages of TPP series models.  
 Telescoping Hood & Topping Catcher options are available separately or combined. Telescoping Hood & Topping Catcher options are not field retrofittable.

## TPP® PAN DIVIDERS

Model	Standard	Cabinet Dimensions D x W (in)	Cabinet Dimensions D x W (mm)
<b>PAN DIVIDERS FOR CONDIMENT PANS (top of cabinet)</b>			
TPP-AT-HC~HGTP		15½ x 12½	24 x 320
TPP-AT-HC~HGTP		27½ x 12½	24 x 320
TPP-AT-HC~HGTP		1 x 12½	26 x 319
<b>PAN DIVIDERS FOR DRAWERS</b>			
TPP-AT-HC~HGTP		1½ x 12½	27 x 312
TPP-AT-HC~HGTP	✓	1½ x 20½	22 x 516

note: Pan dividers not standard on TPP models.



# FOOD PREP TABLES

True's food prep tables are designed with adaptability in mind. Each has flexible configurations that allow you to tailor your ingredient pans, helping reduce preparation time. True's exclusive airflow system locks in freshness while reducing energy costs by directing the coldest air off of the evaporator directly onto the food pans providing a uniform temperature throughout.

