TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

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Project Name: _____

Location: _____

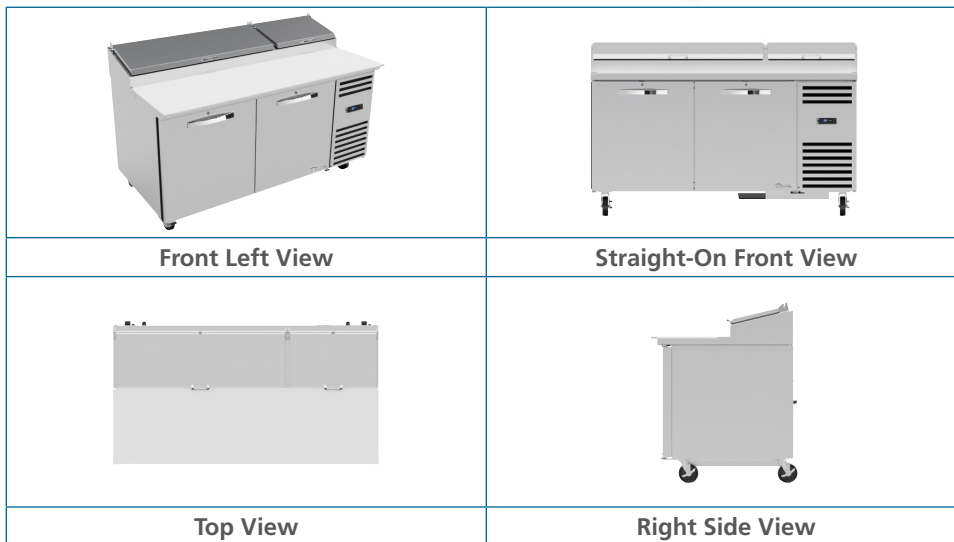*Item #:* _____ *Qty:* _____

Model #: _____

AIA #

SIS #

Model:
TPP-AT-67-HC~SPEC3

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

TPP-AT-67-HC~SPEC3

▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.

▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 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).

▶ 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 - Stainless steel 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).

▶ Heavy duty all metal working spec door handles.

▶ Electronic temperature control with digital display.

▶ Spec Series® logo.

Front Left View

Straight-On Front View

Top View

Right Side View

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	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT-67-HC~SPEC3	2	4	67⅜	33⅝	38⅞	¼	115/60/1	3.9	5-15P	11	415
			1711	854	987	¼	230-240/50/1	1.8	▲	3.35	188

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

▲ Plug type varies by country.

MADE WITH **INNOVATION** IN THE USA

natural refrigerant

APPROVALS:

AVAILABLE AT:

4/25

Printed in U.S.A.

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.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

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

SHELVING
- Four (4) adjustable, heavy duty PVC coated wire shelves 23⅝"L x 28"D (601 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 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.
- Refrigerated pan rail comes standard with nine (⅓ size) 12¾"L x 6¼"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- External digital temperature display.

- NSF/ANSI Standard 7 compliant for open food product.

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

115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❏ 230 - 240V / 50 Hz.
- ❏ 6" (153 mm) standard legs.
- ❏ 6" (153 mm) seismic/flanged legs.
- ❏ 4" (102 mm) diameter castors.
- ❏ 3" (85 mm) diameter castors.
- ❏ 2½" (64 mm) diameter castors.
- ❏ Barrel locks (factory installed). Requires one per door.
- ❏ Garnish rack.
- ❏ Single overshelf.
- ❏ Double overshelf.
- ❏ Half bun tray rack. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ❏ 19½" (496 mm) deep, ½" (13 mm) thick, composite cutting board.
- ❏ Half bun tray rack(s). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ❏ Heavy-duty 16-gauge top.

PLAN VIEW

Drawing Not Yet Available

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TPP-AT-67-HC~SPEC3					