

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

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Project Nan	ne:	AIA #
Location: _		
Item #:	Qty:	SIS #
Model #:		

Model:

TPP-AT2-93-HC

Food Prep Table:

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





TPP-AT2-93-HC

- True's pizza prep tables are designed with enduring quality that protects your long term investment.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- NSF/ANSI Standard 7 compliant for open food product.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Extra-deep 191/2" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

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

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

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

▲ Plug type varies by country.



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STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

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

CABINET CONSTRUCTION

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

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

DOORS

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

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left section shelf dimensions are 23 % "L x 28"D (600 mm x 712 mm). Center door shelf dimensions are 25 ½ "L x 28"D (648 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 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.
- Angled top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with twelve (1/3 size) 12 3/4 "L x 6 1/4" W x 6"D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.

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

ELECTRICAL

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

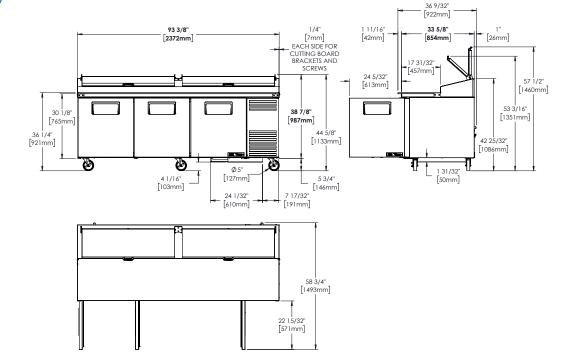


OPTIONAL FEATURES/ACCESSORIES

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.
- \square 2½" (64 mm) diameter castors.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Garnish racks.
- ☐ Half bun tray rack. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ 19½" (496 mm) deep, ½" (13 mm) thick, composite cutting board.
- Exterior round digital temperature display (factory installed).

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL M	1odel	Elevation	Right	Plan	3D	Back
TF	PP-AT2-93-HC					