



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

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:

TPP-AT2-93-HC~SPEC3~HGTP

## Food Prep Table:

Solid Door Pizza Prep Table with Angled Top Version 2 & Hydrocarbon Refrigerant~Spec Package 3~Heavy Gauge Top Package



### TPP-AT2-93-HC~SPEC3~HGTP

- ▶ 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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ 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.
- ▶ 16 gauge, heavy-duty work surface.
- ▶ Exterior - stainless steel front, top, sides, and 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 covered corners.
- ▶ 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.

## 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	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TPP-AT2-93-HC~SPEC3~HGTP	3	6	93½ 2373	33¾ 854	38¾ 987	¾ ½	115/60/1 220-240V/50Hz	7.1 3.3	5-15P ▲	11 3.35	600 273

† 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.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
**TPP-AT2-93-HC~SPEC3~HGTP**

## Food Prep Table:

*Solid Door Pizza Prep Table with Angled Top Version 2 & Hydrocarbon Refrigerant~Spec Package 3~Heavy Gauge Top Package*



### 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

- Exterior - stainless steel front, top, sides, and 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 and 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

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left section shelf dimensions are 23 3/8" L x 28" D (601 mm x 712 mm). Center door shelf dimensions are C (648 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 1/2" (13 mm) increments.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 16 gauge, heavy-duty work 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 twelve (1/2 size) 12 3/4" L x 6 1/4" 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.
- 2 1/2" (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).
- Half bun tray racks. Holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).

### PLAN VIEW

# DRAWINGS NOT YET AVAILABLE

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TPP-AT2-93-HC~SPEC3~HGTP					

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