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

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

TPP-AT2-93D-2-HC

Food Prep Table:
Solid Door & Drawers Pizza Prep Table with Angled Top Version 2 and Hydrocarbon Refrigerant

TPP-AT2-93D-2-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, sides, sides, and back.

▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.

▶ Interior - stainless steel liner and stainless steel floor with coved corners.

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

▶ 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.

▶ Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) pans (sold separately).

▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

▶ 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	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					W	D†	H*						
TPP-AT2-93D-2-HC	2	2	4	12	93⅜	33⅝	38⅞	¾	115/60/1	7.1	5-15P	10	600
					2372	854	987	½	230-240/50/1	3.3	▲	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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Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

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, sides, sides, and back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - stainless steel liner and stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, and drawer facings 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.

DOOR / DRAWERS
- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

- Door constructed of stainless steel exterior with clear aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer 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/drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).
- Door/drawer locks standard.

SHELVING
- Four (2) adjustable, heavy duty PVC coated wire shelves. Two (4) right and two (2) left section shelf dimensions are 23 ⅝"L x 28"D (601 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 (⅓ size) 12¾"L x 6¼"W x 6"D (324 mm x 159 mm x 153 mm) clear polycarbonate insert pans.
- Front discharge design.
- Electronic temperature control with digital display.
- Spec Series® logo.
- 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.
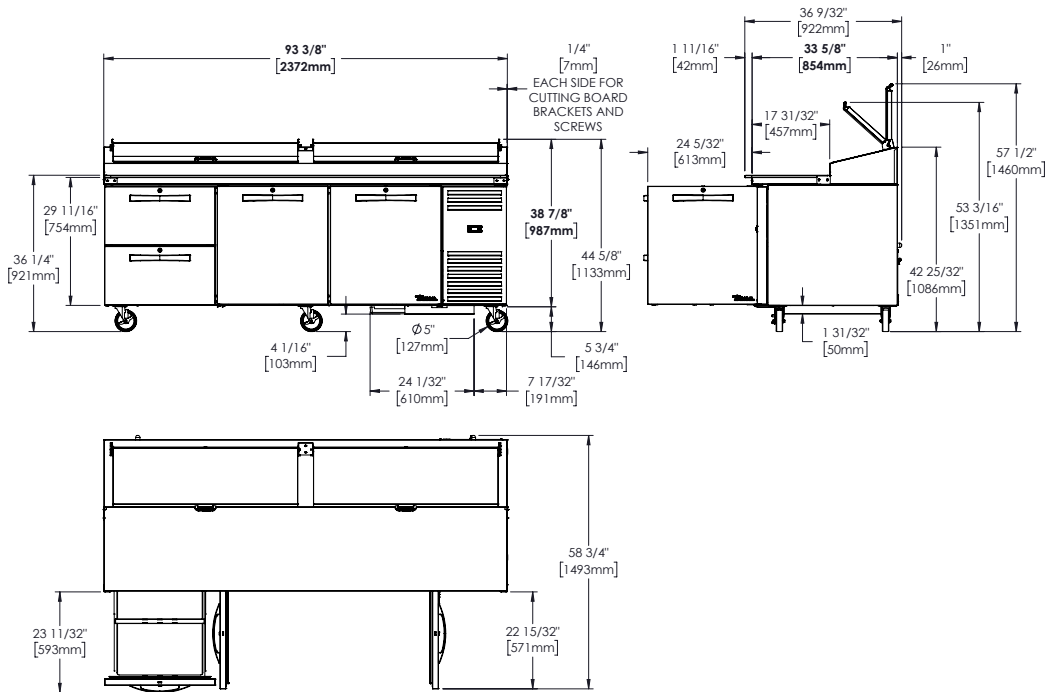
115/60/1
NEMA-5-15R

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 available for door sections. Requires one per door (factory installed).
- ❑ Garnish racks.
- ❑ Half bun tray rack (door section only). 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.
- ❑ Pan dividers.

PLAN VIEW

Model	Elevation	Right	Plan	3D	Back
TPP-AT2-93D-2-HC					

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

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