

TRUE MANUFACTURING CO., INC.

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

Model: **TPP-60** **Food Prep Table:** Solid Door Pizza Prep Table



TPP-60

- True's pizza prep tables are designed with enduring quality that protects your long term investment.
- Oversized, environmentally friendly (R134A) forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- Complies with and listed under ANSI/NSF-7.
- 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, NSF approved, 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, NSF approved 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).

			Pans	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	(top)	L**	D†	H*	HP	Voltage	Amps		(total m)	(kg)
TPP-60	2	4	8	601/4	33%	35¾	1/3	115/60/1	7.9	5-15P	7	405
				1531	854	899	1/3	230-240/50/1	3.9	A	2.13	184

** Length does not include%" (10 mm) each side for lid pins and ¼" (7 mm) each side for cutting board brackets and thumb screws.

▲ Plug type varies by country.

† Depth does not include 1" (26 mm) for rear bumpers and 3" (77 mm) for cutting board. * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

INNOVATION (SWININGHRY) USA	eUnus VIE	APPROVALS:	AVAILABLE AT:		
6/18-A	Printed in U.S.A.				

TPP-60

Food Prep Table:

Solid Door Pizza Prep Table



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 (CFC free) 134A refrigerant.
- Oversized, 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 and listed under 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 attractive, NSF approved, 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

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23 %"L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17 ¼"L x 28"D (439 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, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- 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.

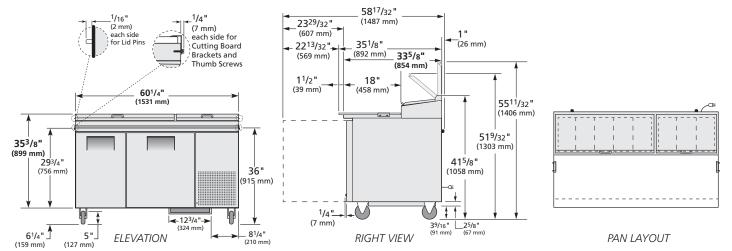


OPTIONAL FEATURES/ACCESSORIES

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.
- □ 2½" (64 mm) diameter castors.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Garnish rack.
- ☐ Single overshelf.
- ☐ Double overshelf.
- ☐ Half bun tray rack (excludes left door). 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 racks (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Exterior round digital temperature display (factory installed).

PLAN VIEW

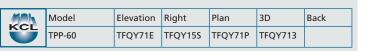


WARRANTY

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



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