

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

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Na	me:	AIA #
Location:		
Item #:	Qty:	SIS #
Model #:		

Model:

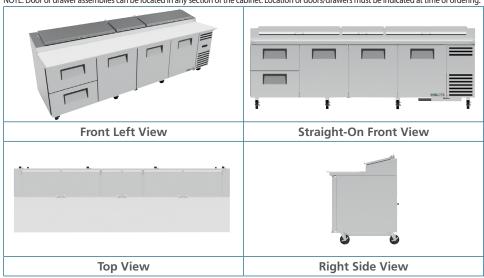
TPP-AT-119D-2-HC

Food Prep Table:

Solid Doors & Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant



NOTE: Door or drawer assemblies can be located in any section of the cabinet. Location of doors/drawers must be indicated at time of ordering.



TPP-AT-119D-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), & three (3) 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, 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 (door sections).
- 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).

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	Drawers	Shelves		W	D†	H*	HP	Voltage	Amps		(total m)	(kg)
TPP-AT-119D-2-HC	3	2	8	15	1191⁄4	33%	38%	3/4	115/60/1	7.1	5-15P	11	975
					3029	854	987	1/2	230-240/50/1	3.3		3.35	443

† 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.



APPROVALS:

AVAILABLE AT:

Model:

TPP-AT-119D-2-HC

Food Prep Table:

Solid Doors & Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant



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), & three (3) 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 Standard 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, 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 / 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.
- Doors 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.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and one (1) left door shelf dimensions are 23 % "L x 28"D (601 mm x 712 mm). Two (2) 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 19 ½" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved 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.
- · 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.

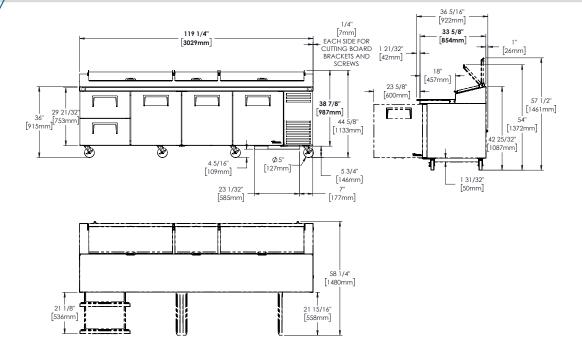


OPTIONAL FEATURES/ACCESSORIES

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.
- ☐ 2½" (64 mm) diameter castors.
- Barrel locks available for door sections. Requires one per door (factory installed).
- ☐ 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



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

KOL	Elevation	Right	Plan	3D	Back
Model TPP-AT-119D-2-HC					

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