

TRUE REFRIGERATION INTERNATIONAL

UK Tel +44 (0) 1709 888 080 • Germany Tel +49 (0) 7622 6883 0 Free Phone to U.S. 0 800 894 928 • www.truemfg.com



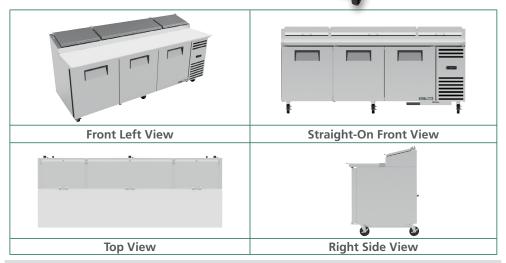
Model:

TPP-AT-93-HC

Food Prep Table:

Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant

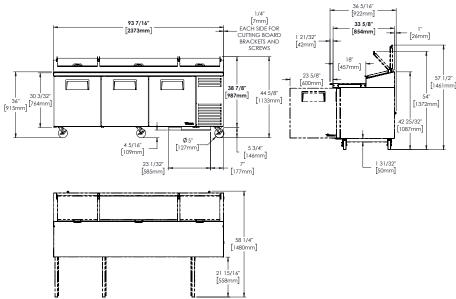




TPP-AT-93-HC

- 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), & 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 19½" (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).

PLAN VIEW



ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the next whole millimeter (inches rounded up to the next $\frac{1}{2}$ ").

			Pans	Cabinet Dimensions (mm)					Capacity		Crated Weight	
Model	Doors	Shelves		W	D†	Н	HP	Voltage	Amps		Refrigerant	(kg)
TPP-AT-93-HC	3	6	12	2373	854	1133	1/2	230-240/50/1	3.3	799	R290	273