



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

AIA #

Location: _____

SIS #

Item #: _____ Qty: _____

Model #: _____

Pizza Prep Series (one & two door models)



TPP-67

Pizza Prep Tables (one & two door models)

TPP-44, TPP-60,
 TPP-67

True's TPP series offers the industry's coldest temperature possible directed across and under ingredient pans for dependable freshness.

SPECIFICATIONS / FEATURES

CABINET CONSTRUCTION:

- Stainless steel front, top and ends. Aluminum finished back.
- Patented, removable, stainless steel foam insulated cover.
- White, vinyl coated aluminum interior cabinet liner with 300 series stainless steel floor with coved corners. Construction of liner in accordance with NSF standards.
- 5" diameter stem castors, front castors include brakes. (optional 6" stainless steel legs available)
- Full set of 6" deep clear polycarbonate insert pans.
- 19 1/2" full length removable cutting board standard.

DOORS:

- Stainless steel exterior with white aluminum interior to match cabinet liner. Door gaskets of one piece construction, and removable for ease in cleaning
- Doors include 12" long horizontal recessed handle with sheetmetal interlock. Handles foamed-in-place to insure permanent attachment.



As of April 1, 1998 these model are in compliance and listed under ANSI / NSF-7-1997-6.3

Also available:

- Drawered Models
- Drawer / Door Combinations Models
- Overshelf Option
- Garnish Rack Option

INSULATION:

- Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

SHELVING:

- Adjustable vinyl coated wire shelves (2 per door). Shelves capable of supporting up to 250 lbs. (not included in drawered models)
- Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

REFRIGERATION SYSTEM:

- Refrigeration system factory balanced using CFC free R134A refrigerant.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 41°F interior cabinet temperature. (non-adjustable capillary tube system superior to problematic expansion valve). System includes patented airflow system - air from evaporator is directed at pans to insure proper product temperatures are maintained.
- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

ELECTRICAL CHARACTERISTICS:

- Unit completely pre-wired at factory, and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. A cord and plug set to be included.
- A sole use circuit is required.

115/60/1



Specifications subject to change without notice.

Printed in U.S.A.



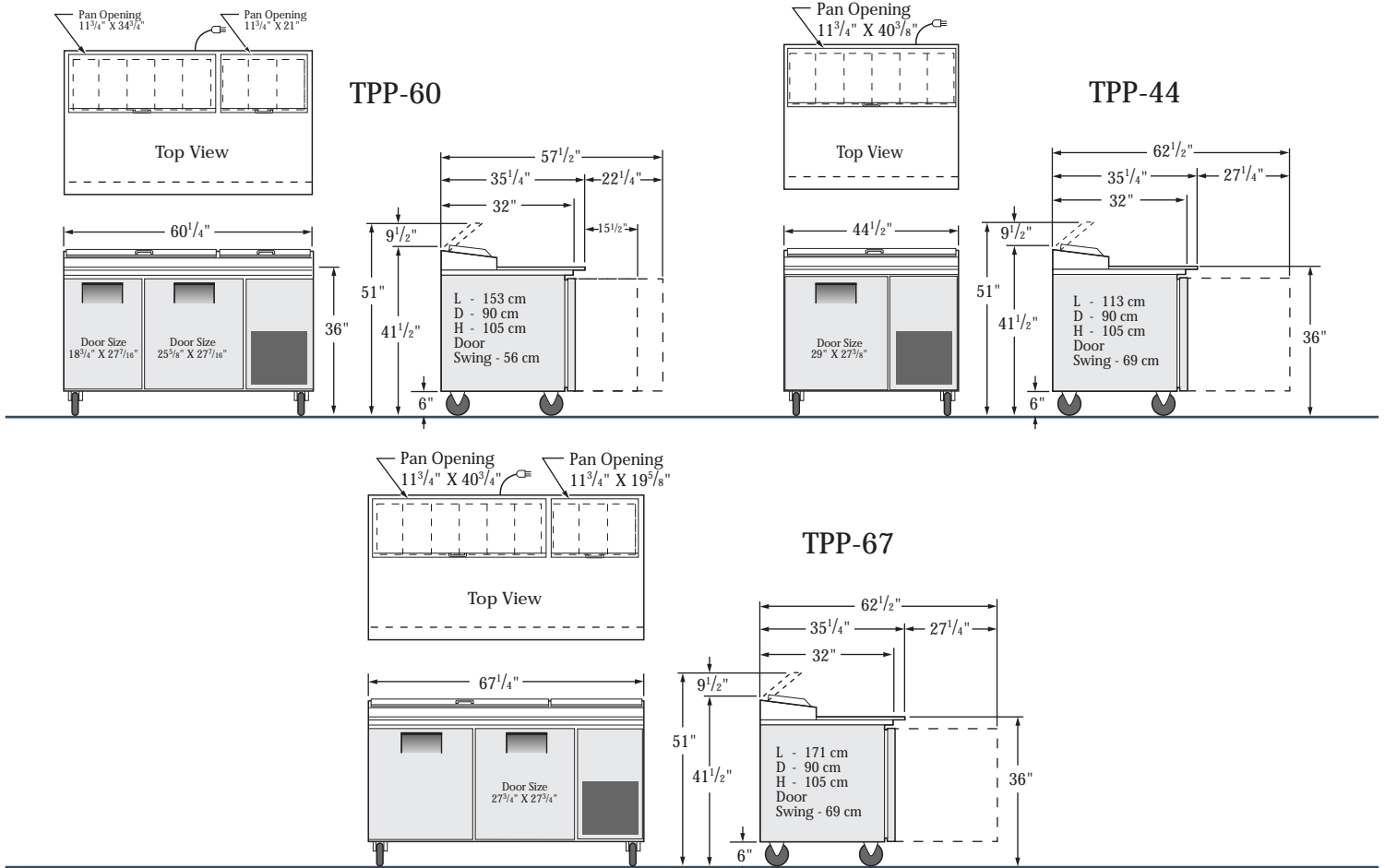
APPROVALS:

5/1/02

Exceptions:



TPP-Series: Pizza Prep Tables (one & two door)



Rough-In Data													
Model	Doors	Capacity (Cu. Ft)	# of Shelves	Dimensions (inches)			HP	Volts	PH	Amps	NEMA Config.	Cord Length (feet)	Crated Weight
				L	D	H							
TPP-44 (1)	1	11.4	2	44 1/2	35 1/4	41 1/2	1/3	115	1	8.6	5-15	7	272
TPP-60 (2)	2	15.9	4	60 1/4	35 1/4	41 1/2	1/3	115	1	7.9	5-15	7	325
TPP-67 (1, 2)	2	20.6	4	67 1/4	35 1/4	41 1/2	1/3	115	1	8.6	5-15	7	390

(1) Available in drawered model
 (2) Available in combination drawer / door model

Specifications subject to change without notice.

Standard Features

- Stainless steel front, top and sides.
- Aluminum finished back
- Interior - NSF approved, white vinyl coated aluminum sides and top, coved corners and stainless steel floor.
- Stainless steel patented foam insulated cover.
- Foamed-in-place high density polyurethane insulation (CFC free).
- Oversized and balanced, environmentally friendly (134A) refrigeration system with airflow directed at pans to hold 33°F to 41°F.
- 6" deep clear polycarbonate insert pans included.
- 5" swivel castors standard equipment.
- Extra-deep 19 1/2" full length removable cutting board included, height from floor, 36".
- Adjustable vinyl coated wire shelves (door models only).
- Door swings within cabinet dimensions.
- Front breathing
- Recessed handles.
- Epoxy coated evaporator
- Slide out compressor can be serviced easily and accessed by a single repairman.
- Self-contained system.
- Rear bumpers.
- 1 year parts & labor warranty (USA)
- 5 year compressor warranty

Optional Accessories

- Available with 6" stainless steel legs.
- Bun tray racks
- Garnish rack
- Service shelf

	Model	Front	Right	Plan	3D
	TPP-44	TFQY10E	TFQY10S	TFQY10P	TFQY103
	TPP-60	TFQ071E	TFQY71S	TFQY71P	TFQY713
	TPP-67	TFQY11E	TFQY10S	TFQY11P	TFQY113

Clearance Required For Coolers (USA)	
Sides Inches/mm	Rear Inches/mm
0 / 0	2 / 50



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