



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TFP-48-18M-D-4

Food Prep Table:
Drawered Food Prep Unit



TFP-48-18M-D-4

- ▶ True's food prep units are designed with enduring quality that protects your long term investment.
- ▶ Energy saving, environmentally friendly (134A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) ½ size or six (6) ¼ size & three (3) ⅓ size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers.
- ▶ Foamed-in-place using Ecomate. 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 ⅛" (millimeters rounded up to next whole number).

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TFP-48-18M-D-4	4	18	48⅞ 1223	31½ 801	45¾ 1162	⅓ N/A	115/60/1	2.9 N/A	5-15P	7 2.13	480 218

† Depth does not include 2" (51 mm) for cutting board.
 * Height does not include ¼" (7 mm) for castors.



APPROVALS:

AVAILABLE AT:

Model:
TFP-48-18M-D-4

Food Prep Table: Drawered Food Prep Unit



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.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive 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-7-1997-6.3.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and drawer facings are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Magnetic 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 one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan & three (3) 1/2 size or six (6) 1/3 size & three (3) 1/3 size pans per drawer (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately).

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 18 (1/2 size) 6 7/8"L x 6 1/4"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF-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.



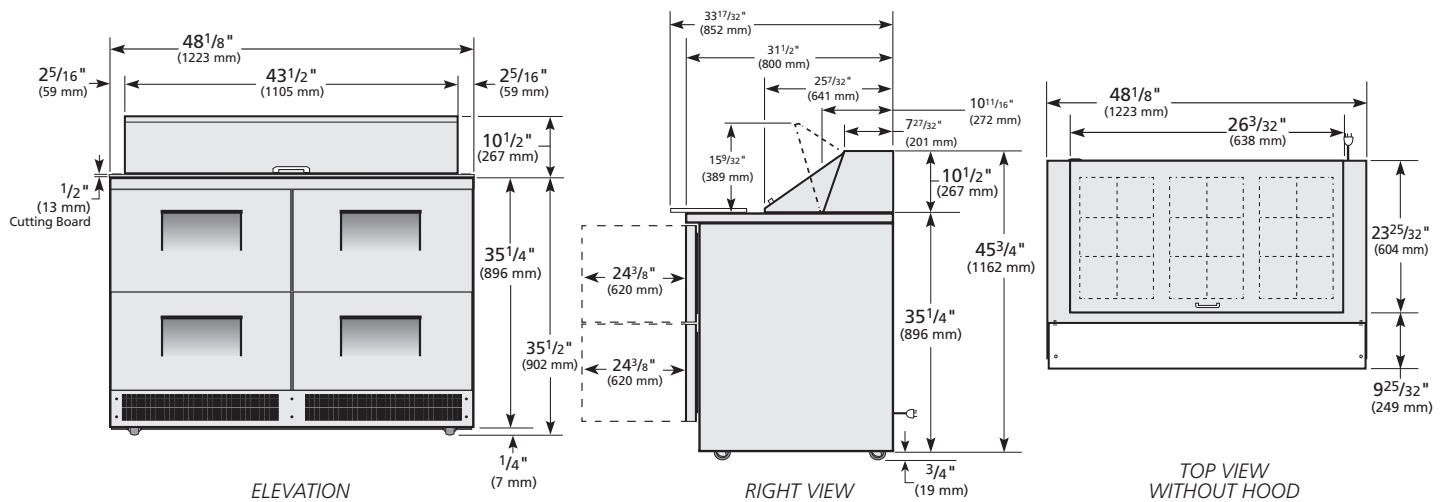
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- Pan dividers.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TFP-48-18M-D-4					

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