TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION
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Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TPP-AT-44D-2-HC~SPEC3

Food Prep Table:

Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant~Spec Package 3





Front Left View



Straight-On Front View



Top View



Right Side View

TPP-AT-44D-2-HC~SPEC3

- 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), & 0.02 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).
- Complies with and listed under ANSI/ NSF-7.
- Stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing.
- Stainless steel, patented, foam insulated flat lid keeps pan temperatures colder, locks in freshness, and minimizes condensation.
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, white polyethylene provides tough preparation surface.
- 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 ⅛" (millimeters rounded up to next whole number).

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm) W	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TPP-AT-44D-2-HC~SPEC3	2	6	44⅝ 1133	33⅝ 854	38⅞ 987	¼ ¼	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	10 3.05	TBD TBD

† 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.

DESIGNED WITH INNOVATION IN THE USA · c UL us · CLASSIFIED UL EPA · CE · natural refrigerant.

8/26 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

TPP-AT-44D-2-HC~SPEC3

Food Prep Table:

Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant~Spec Package 3

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), & 0.02 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-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top, sides, and back. Heavy-duty 20 gauge front facing..
- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and drawer facings 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.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with heavy duty all metal working spec handle.
- 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 two (2) full size 12"L x 20"W x 8"D (305 mm x 508 mm x 204 mm) food pans (sold separately). Drawer will support varying pan configurations with pan dividers bars (drawer pans and divider bars optional).

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, 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.
- Refrigerated pan rail comes standard with six (⅓size) 12¾"L x 6¼"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- External digital temperature display.
- 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.



115/60/1
NEMA-5-15R

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.
- ❑ Garnish rack.
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ Pan dividers.
- ❑ Heavy-duty 16-gauge top.

PLAN VIEW

DRAWINGS NOT YET AVAILABLE

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TPP-AT-44D-2-HC~SPEC3					

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