

TRUE REFRIGERATION INTERNATIONAL

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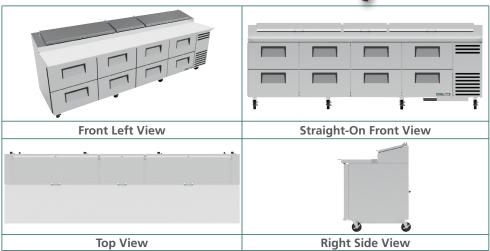


Model: TPP-AT-119D-8-HC

Food Prep Table:

Solid Drawers Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant

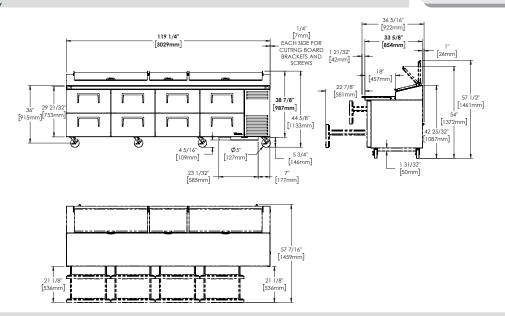




TPP-AT-119D-8-HC

- 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.
- 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).

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	Drawers	(top)	W	D†	Н	HP	Voltage	Amps	(litres)	Refrigerant	(kg)
TPP-AT-119D-8-HC	8	15	3029	854	1133	1/2	230-240/50/1	3.3	1076	R290	443