

Model:  
**TPP-AT-44-HC**

## Food Prep Table:

### Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant



### Front Left View



### Straight-On Front View

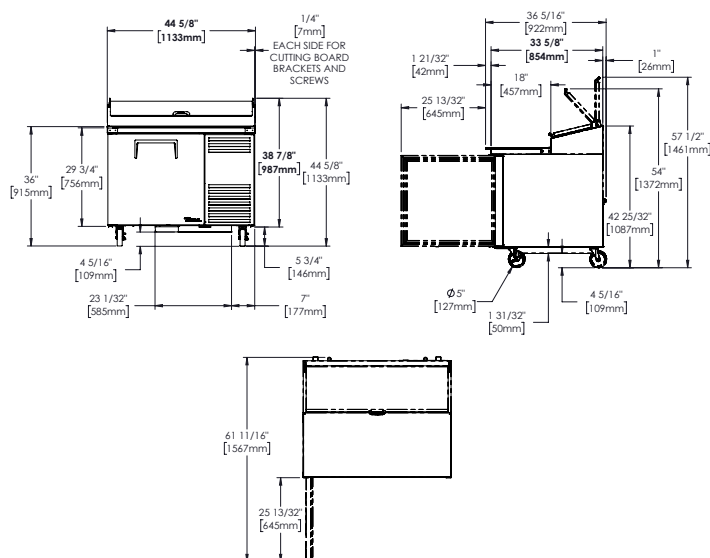


### Top View



### Right Side View

## PLAN VIEW



- # TPP-AT-44-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).

## ROUGH-IN DATA

Specifications subject to change without notice.

Chart dimensions rounded up to the next whole millimeter (inches rounded up to the next 1/8").

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (mm)			HP	Voltage	Amps	Capacity (litres)	Refrigerant	Crated Weight (kg)
				W	D†	H						
TPP-AT-44-HC	1	2	6	1133	854	1133	¼	230-240/50/1	1.8	84	R290	150

† Depth does not include 26 mm for rear bumpers and 44mm for cutting board.