TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:
TPP-60D-2

Food Prep Table:
Drawered Pizza Prep Table

TPP-60D-2

▸ True's pizza prep tables are designed with enduring quality that protects your long term investment.

▸ Oversized, environmentally friendly (R134A) forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).

▸ Complies with and listed under ANSI/NSF-7.

▸ All stainless steel front, top and ends. Matching aluminum finished 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 (door sections).

▸ 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).

Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

Scan code for video

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	Doors	Drawers	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					L**	D†	H*						
TPP-60D-2	1	2	2	8	60¼	32¼	35¾	⅓	115/60/1	7.9	5-15P	7	445
					1531	820	909	⅓	230-240/50/1	4.2	▲	2.13	202

** Length does not include⅜" (10 mm) each side for lid pins and¼" (7 mm) each side for cutting board brackets and thumb screws.
† Depth does not include 1" (26 mm) for rear bumpers and 3" (77 mm) for cutting board.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

APPROVALS:

AVAILABLE AT:

5/15

Printed in U.S.A.

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.
- Oversized, 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 and listed under ANSI/ NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

CABINET CONSTRUCTION
- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure, solid doors, 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).
- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

DOOR / DRAWERS
- Door or drawer assemblies can be located in any section of the cabinet. Location of door/drawers must be indicated at time of ordering.

- Door constructed of stainless steel exterior with white aluminum liner to match cabinet interior. Drawers have stainless steel exterior facings and liners with stainless steel frames.
- Each door and drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal door swing within cabinet dimensions.
- Magnetic door/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).

SHELVING
- Two (2) adjustable, heavy duty PVC coated wire shelves 17¼"L x 28"D (439 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

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, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- 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
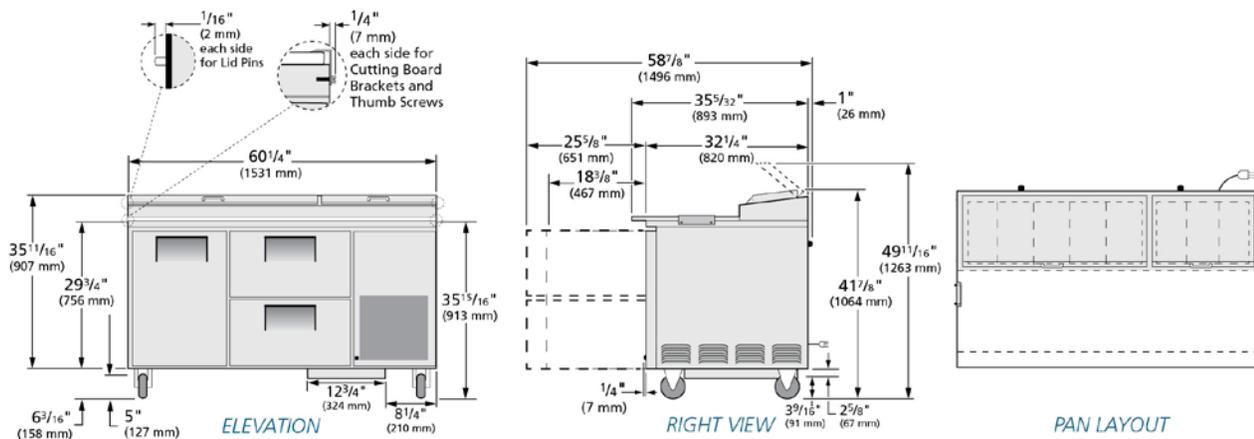NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❑ 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.
- ❑ Barrel lock available for door section (factory installed).
- ❑ Garnish rack.
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ 19½" (496 mm) deep, ¾" (19 mm) thick, white polyethylene cutting board.
- ❑ 19½" (496 mm) deep, ½" (13 mm) thick, composite cutting board.
- ❑ Pan dividers.
- ❑ Exterior round digital temperature display (factory installed).

*CABINET INTERIOR
Beginning in October of 2014, True Manufacturing began the process of changing the standard interior finishes on select products. The interior liners of these units have changed from the traditional NSF-approved white aluminum to an NSF-approved clear coated aluminum that is silver in color. In addition, the traditional white PVC coated shelves have been switched to a gray PVC coating. There are no functional differences created by any of these changes, the difference is only in the appearance. The following product lines are affected by this change: T-Series, TUC, TWT, TSSU, TFP, TPP, TMC, TRCB. A sticker will be placed on the outside packaging so that units with this change can be identified in inventory.

PLAN VIEW

ELEVATION

RIGHT VIEW

PAN LAYOUT

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TPP-60D-2	TFQY72E	TFQY70S	TFQY72P	TFQY723	