TRUE FOOD SERVICE EQUIPMENT, INC.
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TPP-60

Food Prep Table:
Solid Door Pizza Prep Table



Scan code for video

TPP-60

- 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.
- 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	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm) L**	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TPP-60	2	4	8	60¼ 1531	33⅝ 854	35⅜ 899	⅓ ⅓	115/60/1 230-240/50/1	7.9 3.9	5-15P ▲	7 2.13	405 184

** Length does not include⅜" (10 mm) each side for lid pins and ¼" (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.

4/16 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TPP-60

Food Prep Table:
Solid Door Pizza Prep Table

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 and solid doors 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.

DOORS
- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING
- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23 5/8"L x 28"D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17 1/4"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 1/2" (13 mm) increments.

MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (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.

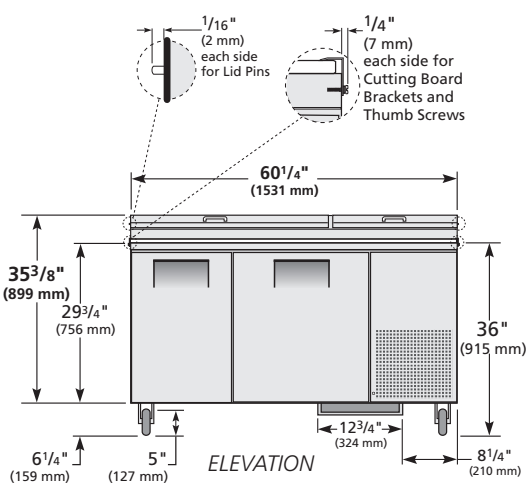
ELECTRICAL
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



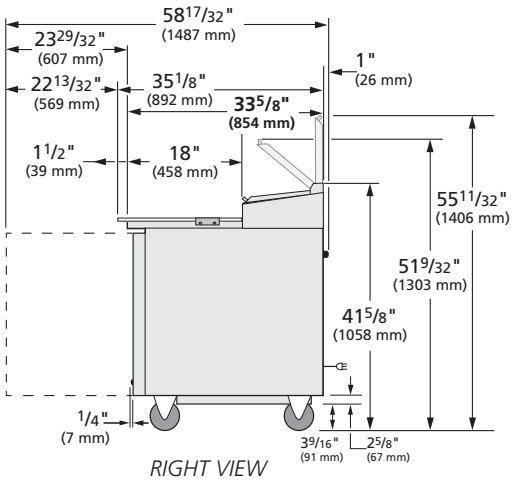
115/60/1
NEMA-5-15R

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.
- ❑ 2 1/2" (64 mm) diameter castors.
- ❑ Barrel locks (factory installed). Requires one per door.
- ❑ Garnish rack.
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ Half bun tray rack (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ❑ 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- ❑ Half bun tray racks (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ❑ Exterior round digital temperature display (factory installed).

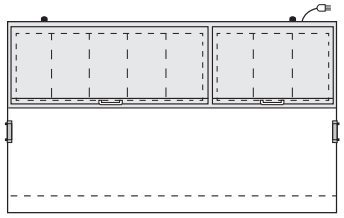
PLAN VIEW



ELEVATION



RIGHT VIEW


PAN LAYOUT

WARRANTY*
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TPP-60	TFQY71E	TFQY15S	TFQY71P	TFQY713	

TRUE FOOD SERVICE EQUIPMENT
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com