

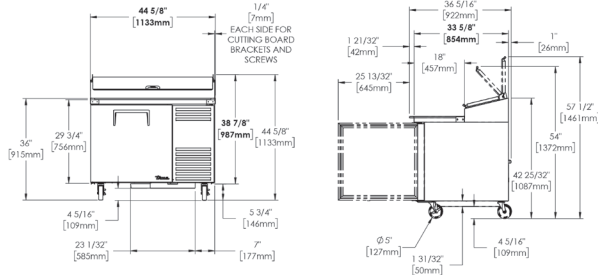
Platforms MULTIPLE DOOR/DRAWER COMBINATIONS AVAILABLE

Contact the factory or visit [truemfg.com](http://truemfg.com) for individual model specification sheets

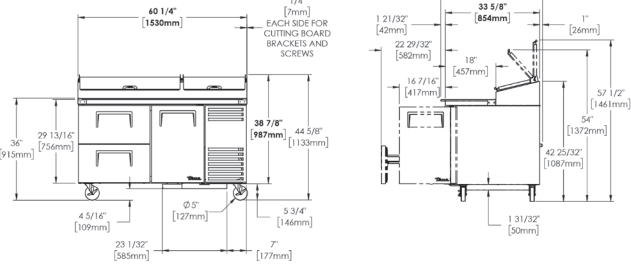
TPP | Pizza Prep Tables

Professional-Grade Pizza Prep Refrigeration

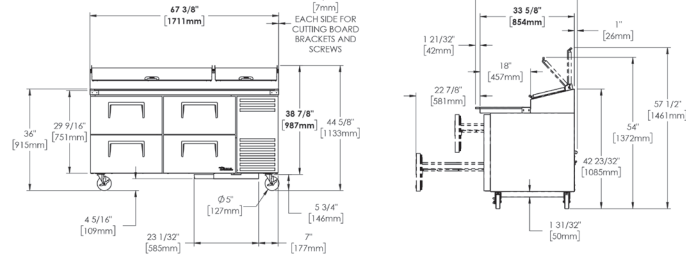
44"  
TPP-AT-44-HC shown



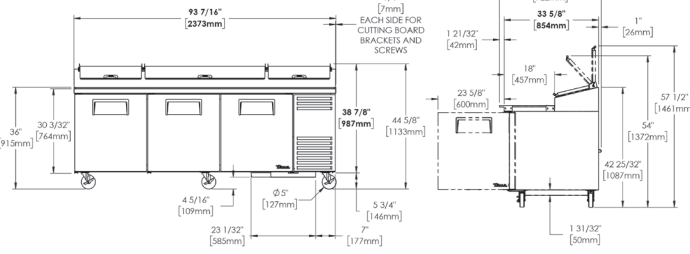
60"  
TPP-AT-60D-2-HC shown



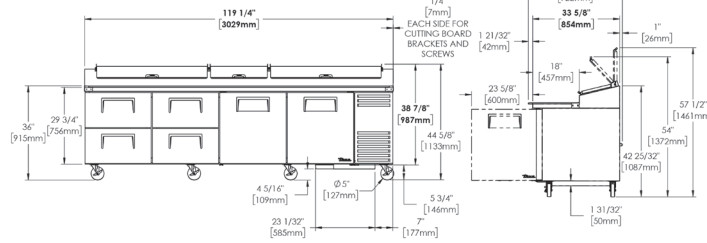
67"  
TPP-AT-67D-4-HC shown



93"  
TPP-AT-93-HC shown



119"  
TPP-AT-119D-4-HC shown



All of True's Pizza Prep Tables use hydrocarbon refrigeration systems – the most reliable, energy-efficient commercial refrigeration the world has ever known.



Durable Construction

Reliable Operation

Hydrocarbon Refrigeration



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

Their factory engineered, self-contained, capillary tube refrigeration systems use environmentally friendly R290 hydrocarbon refrigerant that has zero Ozone Depletion Potential (ODP), and a Global Warming Potential (GWP) of only three. These high capacity, factory balanced forced-air refrigeration systems hold temperatures from 33°F to 41°F (0.5°C to 5°C).

To further enhance their energy efficiency, True TPP units are foamed in-place using a high-density polyurethane insulation that has an Ozone Depletion Potential of zero, as well as a Global Warming Potential of zero.

- Energy Efficient

Durable Construction, Reliable Operation

Doors, Drawers or Combination

Flat Lid  
 Standard



Telescopic Lid  
 Optional\*



Integrated Topping Catcher  
 Optional\*



Overshelves  
 Optional\*



Patented stainless steel, foam-insulated flat lids keep pan temperatures colder, minimize condensation and lock in freshness.

Includes 19½" (496 mm) extra-deep, full-length removable cutting board made of sanitary, high-density, NSF-approved polyethylene.

Interiors feature NSF-approved, clear coated aluminum liner and stainless steel floor with coved corners.

NSF/ANSI Standard 7 compliant for open food product.

All stainless steel front, top and ends; backs feature corrosion-resistant GalFan.

Each drawer accommodates two full-size 12" x 20" x 8" (305 x 508 x 204 mm) pans (sold separately).

Door sections feature heavy-duty, PVC-coated wire shelves.

TPP-AT-119D-2-HC



\* Upcharges apply to optional equipment. Integrated Topping Catcher is field-retrofittable on most models, contact factory for details.