

PIZZA PREP TABLES



TPP-44

| MODEL | DOORS/ DRAWERS | CU. FT. | # OF SHELVES | # OF PANS (TOP) | HP | AMPS | CRATED WEIGHT | CABINET DIMENSIONS L** D† H* | | |
|-----------------|-------------------|------------|-----------------|--------------------|-----|------|------------------|---------------------------------|--------|--------|
| TPP-44 | 1/0 | 11.4 | 2 | 6 | 1/3 | 8.6 | 305 | 44 1/2 | 32 1/4 | 35 3/4 |
| TPP-60 | 2/0 | 15.9 | 4 | 8 | 1/3 | 7.9 | 370 | 60 1/4 | 32 1/4 | 35 3/4 |
| TPP-67 | 2/0 | 20.6 | 4 | 9 | 1/3 | 8.6 | 400 | 67 1/4 | 32 1/4 | 35 3/4 |
| TPP-93 | 3/0 | 30.9 | 6 | 12 | 1/2 | 9.7 | 560 | 93 1/4 | 32 1/4 | 35 3/4 |
| TPP-119 | 4/0 | 43.9 | 8 | 15 | 1/2 | 10.8 | 695 | 119 1/4 | 32 1/4 | 35 3/4 |
| DRAWERED | | | | | | | | | | |
| TPP-44D-2 | 0/2 | 11.4 | N/A | 6 | 1/3 | 8.6 | 350 | 44 1/2 | 32 1/4 | 35 3/4 |
| TPP-60D-2 | 1/2 | 15.9 | 2 | 8 | 1/3 | 7.9 | 420 | 60 1/4 | 32 1/4 | 35 3/4 |
| TPP-67D-2 | 1/2 | 20.6 | 2 | 9 | 1/3 | 8.6 | 435 | 67 1/4 | 32 1/4 | 35 3/4 |
| TPP-67D-4 | 0/4 | 20.6 | N/A | 9 | 1/3 | 8.6 | 490 | 67 1/4 | 32 1/4 | 35 3/4 |
| TPP-93D-2 | 2/2 | 30.9 | 4 | 12 | 1/2 | 9.7 | 695 | 93 1/4 | 32 1/4 | 35 3/4 |
| TPP-93D-4 | 1/4 | 30.9 | 2 | 12 | 1/2 | 9.7 | 695 | 93 1/4 | 32 1/4 | 35 3/4 |
| TPP-93D-6 | 0/6 | 30.9 | N/A | 12 | 1/2 | 9.7 | 695 | 93 1/4 | 32 1/4 | 35 3/4 |
| TPP-119D-2 | 3/2 | 43.9 | 6 | 15 | 1/2 | 10.8 | 865 | 119 1/4 | 32 1/4 | 35 3/4 |
| TPP-119D-4 | 2/4 | 43.9 | 4 | 15 | 1/2 | 10.8 | 755 | 119 1/4 | 32 1/4 | 35 3/4 |
| TPP-119D-6 | 1/6 | 43.9 | 2 | 15 | 1/2 | 10.8 | 865 | 119 1/4 | 32 1/4 | 35 3/4 |
| TPP-119D-8 | 0/8 | 43.9 | N/A | 15 | 1/2 | 10.8 | 865 | 119 1/4 | 32 1/4 | 35 3/4 |

** Length dimension does not include 1/4" (each side) for cutting board brackets.

** Length dimension does not include 3/8" (each side) for lid pins on the TPP-60, TPP-60D-2, TPP-67, TPP-67D-2 & TPP-67D-4.

† Depth dimension does not include 3" for cutting boards.

† Depth does not include 1" for rear bumpers or 1/4" for front bumper.

* Height does not include 6 1/4" for castors or 6" for optional legs.

note: Door/drawer combination cabinets require customer to designate door/drawer orientation.



TPP-119



TPP-67D-2

See
Page 80 For
Alternative Pan
Configurations

FEATURES/BENEFITS

- Oversized and balanced (134A), environmentally friendly, refrigeration system, with airflow directed at pans to hold 33°F to 41°F temperature.
- All stainless steel front, top and sides.
- Interior - attractive, NSF approved, white aluminum sides and top, coved corners and 300 series stainless steel floor.
- Aluminum finished back.
- Top rail has patented, removable, stainless steel foam insulated covers.
- Adjustable, heavy duty, PVC coated wire shelves (not available in drawered sections).
- Standard full set of (1/3 size) 12 3/4" L x 6 1/4" W x 6" D NSF approved, clear polycarbonate insert pans included in condiment rail.
- Extra deep 19 1/2" full length removable cutting board. Versatile, sanitary, white polyethylene cutting boards provide tough surface. Large comfortable working area.
- Doors swing within cabinet dimensions.
- Foamed-in-place high density polyurethane insulation (CFC free).
- Recessed handles.
- 5" diameter castors standard equipment (legs available).
- Work surface 36" high.
- Front breathing.
- Rear bumpers.
- Self-contained system.
- Effective April 1, 1998 all production of True models comply with NSF-7 rating.
- Drawered models (drawer section only) will accommodate up to two 8" deep full size pans (12"L x 20"W x 8"D) per drawer. (pans not included).
- Door models accommodate half bun tray rack; applies to only one door of TPP-60 (18" x 26" sheet pan) - not included.
- Door/drawer combination models require customer to designate door/drawer orientation.
- Garnish rack and service shelf optional (service shelf is not available on TPP-119's).
- Available with optional 3" diameter castors.

Remote cabinets available 14% off list (condensing units supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service dept. for BTU information.