

TFP-32-12M

True's food prep units are designed with enduring quality that protects your long term investment. Energy saving, environmentally friendly (R513A), exclusive forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning. Interior – attractive, clear coated aluminum liner. Stainless steel floor with coved corners. 8" (204 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface. Heavy-duty stainless steel drawer slides and rollers. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).