

# TPP-AT-67D-4-HC

True's pizza prep tables are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02) global warming potential (GWP). High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C). NSF/ANSI Standard 7 compliant for open food product. All stainless steel front, top and ends. Corrosion resistant GalFan coated steel 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 19-1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface. 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). Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).