

TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION

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Project Name:		_ AIA #
Location:		_
Item #:	Qty:	SIS #
Model #:		

Model:

TFP-32-12M-HC~SPEC3

Food Prep Table:

Drawered Food Prep Unit~Spec Package 3 with Hydrocarbon Refrigerant



TFP-32-12M-HC~SPEC3

- True's food prep units 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).
- 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 stainless steel liner. Stainless steel floor with coved corners.
- Exterior stainless steel front, top, ends, and back
- ▶ 8" (204 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density white polyethylene provides tough preparation surface.
- Heavy duty 20 gauge doors.
- ▶ Heavy duty all metal working spec door handle.
- Electronic temperature control with digital display.
- Spec Series® logo.

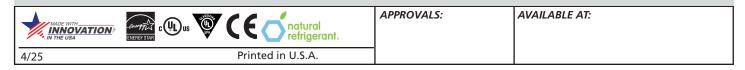
ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

			Pans	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	(top)	W	D†	H*	HP	Voltage	Amps	Config.		(kg)
TFP-32-12M-HC~SPEC3	1	2	12	321/8	31½	45¾	1/5	115/60/1	3.3	5-15P	7	315
				816	801	1162	N/A		N/A		2.13	143

† Depth does not include 2" (51 mm) for cutting board.

* Height does not include ¾" (19 mm) for castors.



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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 R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP). Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Energy saving, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Exclusive 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.
- High efficiency evaporator fan motor and larger fan blades give True Food Prep units a more efficient, low velocity, high volume airflow design.
- Easy access to all condensing unit components from back of cabinet.

CABINET CONSTRUCTION

- Exterior stainless steel front, top, sides, and back.
- Interior Stainless steel liner. Stainless steel floor with coved corners.

- Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 2½" (64 mm) diameter castors locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DOORS

- Heavy duty 20 gauge doors.
- Heavy duty all metal working spec door/ handle.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Barrel locks (factory installed). Requires one per door.

SHELVING

- Four (2) adjustable, heavy duty PVC coated wire shelves 27½6"L x 20"D (703 mm x 508 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

• Evaporator is epoxy coated to eliminate the potential of corrosion.

- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (%size) 6%"L x 6%"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate food pans in countertop prep area.
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 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.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ Pan dividers
- ☐ Single overshelf
- ☐ Double overshelf
- ☐ Cutting boards provided by others. Requires "L" brackets. Field installed brackets provided by True (contact factory).
- ☐ Heavy-duty 16-gauge top.

PLAN VIEW

Drawing Not Yet Available

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TFP-32-12M-HC~SPEC3					