



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

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

TFP-48-18M-D-4-HC~SPEC3

Food Prep Table:

Food Prep Unit~Spec Package 3



TFP-48-18M-D-4-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.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ 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 all metal working spec drawer 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 ⅛" (millimeters rounded up to next whole number).

Model	Drawers	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TFP-48-18M-D-4-HC~SPEC3	4	18	48⅞ 1223	31½ 801	45¾ 1162	⅓ N/A	115/60/1	2.9 N/A	5-15P	7 2.13	TBD TBD

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

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



APPROVALS:

AVAILABLE AT:

Model:
TFP-48-18M-D-4-HC~SPEC3

Food Prep Table: Food Prep Unit~Spec Package 3

true®

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).
- 2 1/2" (64 mm) diameter castors - locks provided on front set.
- Solid State Electronic Control, accessible on back of the unit.

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Drawer locks standard.
- Each drawer fitted with heavy duty all metal working spec handle.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Each drawer accommodates two (2) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with available pan divider bars (drawer pans sold separately)

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8" (204 mm) deep, full length removable cutting board. Sanitary, high-density, NSF approved 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 18 (1/8 size) 6 7/8" L x 6 1/4" 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.



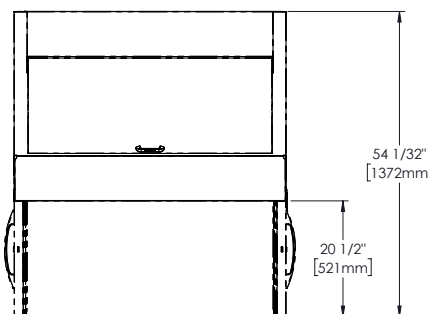
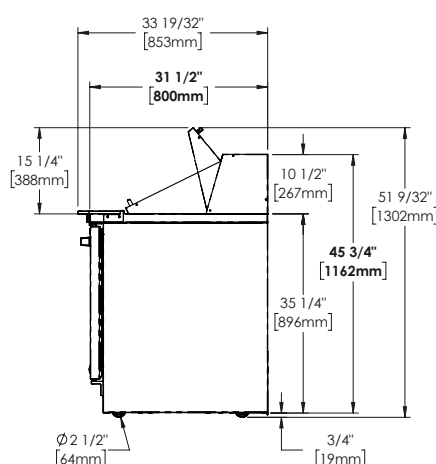
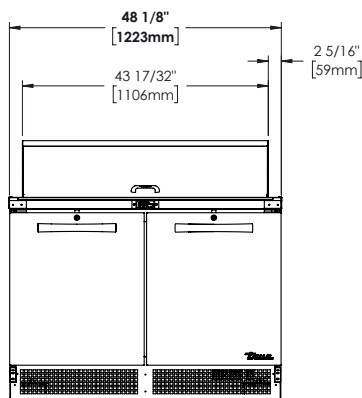
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

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

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TFP-48-18M-D-4-HC~SPEC3					

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