ITEM #: REFRIGERATED PIZZA PREP TABLE  
Quantity: One (1)  
Manufacturer: True Food Service Equipment  
Model No.: TPP-AT-60-HC  
Pertinent Data: Self Contained  
Utilities Req’d: 120V/1PH; 3.9A

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Refrigerated Pizza Prep Table shall be equipped with two (2) Refrigerated Doors.  
4. Provide stainless steel front, top and ends, and matching aluminum finished back on the exterior.  
5. Provide attractive, NSF approved, clear coated aluminum liner, with stainless steel floor with coved corners.  
6. Provide unit with four (4) 5" heavy duty, non-marking stem casters, two (2) with brakes.  
7. Provide each door fitted with 12" long recessed handle that is foamed-in-place with a sheet metal interlock.  
8. Provide extra-deep 19-1/2", full length removable cutting board with sanitary, high-density, NSF approved white polyethylene which provides a tough preparation surface.  
9. Provide a refrigerated pan rail which comes standard with eight ( 1/3size) 12-3/4"L x 61/4@W x 6"D NSF approved clear polycarbonate insert pans.  
10. Provide stainless steel, patented, foam insulated flat lids to keep pan temperatures colder, lock in freshness, and minimize condensation.  
11. Provide exterior round digital temperature display factory installed.  
12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.