ITEM #: REFRIGERATED PREP TABLE  
Quantity: One (1)  
Manufacturer: True Food Service Equipment   
Model No.: TPP-AT-44-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. Provide stainless steel door, front and sides on the exterior, and aluminum sides, wall and back on the interior.  
3. Each door shall be fitted with a 12” long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.  
4. Provide Refrigerated pan rail which comes standard with six (1/3size) 12-3/4"L x 6-1/4”W x 6"D NSF approved clear polycarbonate insert pans.  
5. Equip unit with a stainless steel, patented, foam insulated flat lid keeps pan temperatures colder, locks in freshness, and minimizes condensation  
6. Provide four (4) 5” heavy duty swivel casters two (2) with brakes.  
7. Provide heavy-duty cord and plug.  
8. Provide extra-deep 19-1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.  
9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.