



ThermalRite Cold Prep Tables

Engineered using only the highest quality materials and components, ThermalRite Prep Tables provide reliable, efficient solutions for cold food assembly. Whether it's made-to-order pizza or high-volume meal preparation, our wide selection of versatile prep tables can adjust with your evolving menu — all without sacrificing food safety.

Each design features an energy-efficient refrigeration system that is oversized and balanced to deliver quick recovery — making ThermalRite Prep Tables an outstanding value for any refrigerated food prep application. The result is more consistent product temperatures, lower utility costs and greater adherence to food safety standards.

EASIER COOK-CHILL PROCESS

Ensure Proper Control and Monitoring During Food Prep

By maintaining a safe holding temperature and keeping ingredients separated, prep tables make it easy for kitchens and commercial operations to ensure compliance, food safety and customer satisfaction.

Portion and Assemble Meals Quickly and Consistently

Prep tables put every ingredient at your fingertips — allowing your operation's food prep and cook-chill processes to run safely, smoothly and efficiently while decreasing waste and reducing bottom-line costs.



PRODUCT/MODEL HIGHLIGHTS

Patent-Pending Design
 Manufactured with flexibility in mind, featuring refrigerated rails, doors and drawers that are fully interchangeable in the field (depends on width)

Personalized Configuration
 Available with granite or stainless steel flat top, as well as an elevated ingredients rail and optional drawers or doors

Ergonomic Features
 Designed to increase productivity, with ample under-the-counter storage, an easy-to-use electronic control panel and lockable casters to keep the unit in place

Product Models



TPT481C



TPT602C



TPT843C



TAD7



**TRC60FG
& TRC60CG**



**TRC84FG
& TRC84CG**

Description	1-door prep table with granite top and side rails	2-door prep table with granite top and side rails	3-door prep table with granite top and side rails	Ambient dough drawers	6-pan refrigerated condiment rail	10-pan refrigerated condiment rail
Machine Dimensions (WxHxD)	37.56" x 41.34" x 31.25"	60.78" x 41.34" x 31.25"	84" x 41.33" x 31.25"	23.22" x 34.06" x 31.1"	60.78" x 19.56" x 16.15"	84" x 19.56" x 16.15"
Capacity	7.39 cu ft.	15.43 cu ft.	23.67 cu ft.	(7) 18" x 26" pans*	(6) 1/3-pans*	(10) 1/3-pans*
Electrical Supply	115VAC/60Hz/1PH	115VAC/60Hz/1PH	115VAC/60Hz/1PH	120VAC/60Hz/1PH	120VAC/60Hz/1PH	
HP	1/4	1/4	1/4	1/12	1/12	
FLA/Circuit Ampacity	6.06/15	6.06/15	6.06/15	2/15	2/15	
Watts	727	727	727	283	283	
Ambient Temp	105 °F	105 °F	105 °F	105 °F	105 °F	
Shelf Guides in inches	Dimensions & Number Per Compartment	Dimensions & Number Per Compartment	Dimensions & Number Per Compartment			
	18" x 26" 8	18" x 26" 8	18" x 26" 8			
Shipping (WxHxD)	Dimensions	Dimensions	Dimensions	Dimensions	Dimensions	Dimensions
	40.50" x 45.50" x 36.50"	64.50" x 51.50" x 36.50"	87.50" x 51.50" x 36.50"	36.50" x 33.50" x 26.50"	64.50" x 25.00" x 19.50"	87.50" x 25.00" x 19.50"
	Weight	Weight	Weight	Weight	Weight	Weight
	395 lbs.	675 lbs.	890 lbs.	238 lbs.	200 lbs.	280 lbs.

* Pans not included

PARTS & ACCESSORIES

Ambient Dough Drawers:

- Designed using the highest quality materials
- Seven ambient temperature drawers hold pizza dough, ingredients or utensils
- Includes ergonomic features that help increase productivity

Refrigerated Condiment Rail

- Designed to keep refrigerated ingredients close at hand
- Self-contained, glass-protected
- Provides ample pan capacity
- Available in 6- or 10-pan options



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