

TRUE FOOD SERVICE EQUIPMENT, INC.

Glass Slide Door 24" Back Bar Cooler

2001 East Terra Lane • O'Fallon, Missouri 63366 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Location:

Project Name:

Item #: _____

Qty:	

Model: TBB-24-60G-SD s Dept. Fax# (636)272-9471 • www.truemfg.com Model #: _ Underbar Refrigeration:



TBB-24-60G-SD

AIA #

SIS #

- True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- Exterior heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.
- Interior Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- NSF-7 approved for packaged and bottled product.
- Self-closing, positive seal doors.
- "Low-E", double pane thermal insulated glass door assemblies. The latest in energy efficient technology.
- Entire cabinet structure is foamedin-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

$\label{eq:Specifications subject to change without notice. Chart dimensions rounded up to the nearest \%" (millimeters rounded up to next whole number).$

		Capac 12 oz.	city	Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)		
Model	Doors	Cans		Shelves	L	D†	Н	ΗP	Voltage	Amps		. ,	(kg)
TBB-24-60G-SD	2	72 6-pks	3	4	611/8	241⁄2	35%	1⁄3	115/60/1	7.0	5-15P	7	365
					1553	623	905	N/A		N/A		2.13	166

† Depth does not include 1" (26 mm) for rear bumpers.

Note: Slide doors must be removed to place 1/2 barrels in cabinet and then reinstalled.

	APPR	ROVALS:	AVAILABLE AT:
8/11	Printed in U.S.A.		

Model: TBB-24-60G-SD

Underbar Refrigeration: *Glass Slide Door 24*" *Back Bar Cooler*



STANDARD FEATURES

DESIGN

 True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True back bar coolers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.

CABINET CONSTRUCTION

• Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.

- Interior Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Insulation entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.

DOORS

- "Low-E", double pane thermal insulated glass door assemblies. The latest in energy efficient technology.
- Self-closing doors. Counter-balanced weight system for smooth, even, positive closing.
- Each door fitted with 12" (305 mm) long handle.

SHELVING

- Four (4) adjustable, heavy duty, black PVC coated wire shelves 23 ¼ "L x 16 ¼ "D (591 mm x 413 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on ½" (13 mm) increments.
- Fluorescent interior lighting. Safety
- shielded.
 Cabinet lighting utilizes electronic ballast and T-8 bulbs for brighter illumination, longer bulb life and increased energy efficiency.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Designed to accommodate a variety of beer kegs. Doors must be removed to place ½ barrels in cabinet and then reinstalled.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

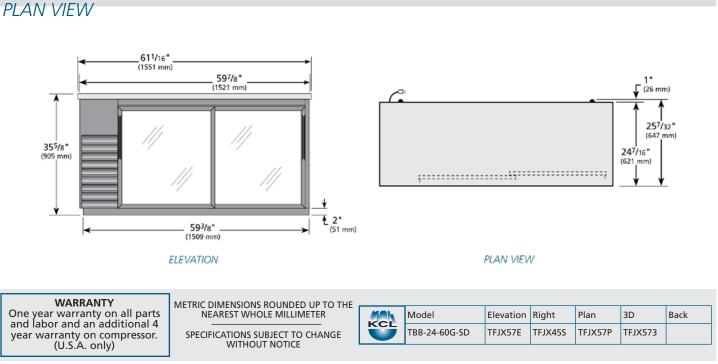
ELECTRICAL

 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.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2 ¹/₂" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Additional shelves.
- Ratchet locks.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.



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