



# TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: \_\_\_\_\_

A/A #

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

SIS #

Model #: \_\_\_\_\_

Model:  
**TBB-24-48G-SD-S**

## 24" Back Bar Cooler: Stainless Steel Glass Slide Door

### TBB-24-48G-SD-S



- ▶ 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 - stainless steel front and sides. Matching aluminum back. All stainless steel counter top.
- ▶ Interior - 300 series stainless steel floor with 1/2" (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 glass door assemblies. The latest in energy efficient technology.
- ▶ Entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.

### ROUGH-IN DATA

Specifications subject to change without notice.  
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Capacity		Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		12 oz. Cans	1/2 Barrels		L	D	H						
TBB-24-48G-SD-S	2	86 6-pks	2	4	49 1/8 1248	23 7/8 607	35 5/8 905	1/3	115/60/1	7.6	5-15P	7 2.13	N/A



9/07

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

**TBB-24-48G-SD-S**

## 24" Back Bar Cooler: Stainless Steel Glass Slide Door



### 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 - stainless steel front and sides. Matching aluminum back. All stainless steel counter top.

- Interior - 300 series stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty galvanized base rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.

#### DOORS

- "Low-E", double pane thermal 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 17<sup>3</sup>/<sub>8</sub>" L x 16<sup>1</sup>/<sub>4</sub>" D (442 mm x 413 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

#### LIGHTING

- 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 1/2 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.



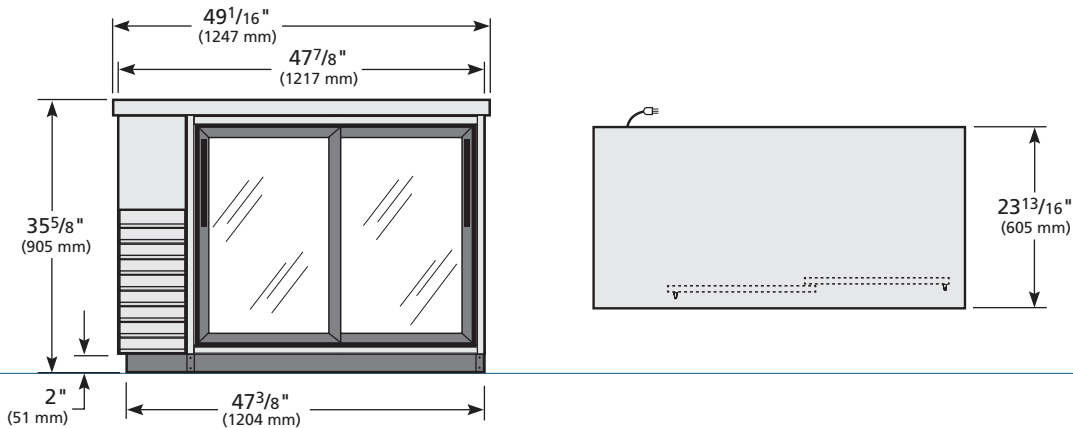
115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Additional shelves.
- TrueTrac one liter or wine bottle organizers.
- TrueTrac 12oz. (355ml) bottle organizers.
- Ratchet locks.
- Remote cabinets (condensing units supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information.

### PLAN VIEW



ELEVATION

PLAN VIEW

#### WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D
TBB-24-48G-SD-S				

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