

## **TRUE FOOD SERVICE** EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com Project Name:

| Location: |             |       |
|-----------|-------------|-------|
| Item #:   | <i>Qty:</i> | SIS # |
| Model #:  |             |       |

Model: TBB-24GAL-60-HC **Underbar Refrigeration:** 

Solid Swing Door Galvanized Top 24" Back Bar Cooler with Hydrocarbon Refrigerant



# TBB-24GAL-60-HC

AIA #

- 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. Galvanized steel top designed to slide under existing cabinetry.
- Interior Stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- NSF/ANSI Standard 7 compliant for packaged and bottled product.
- Positive seal doors.

can code for video

Entire cabinet structure and solid doors are foamed-inplace using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Specifications subject to change without notice.

## ROUGH-IN DATA

|                 |       |          |         | Cha     | rt dimens                      | sions rou | nded up | to the | nearest <sup>1</sup> /8" (millir | neters ro | unded up t | o next whole   | e number)        |
|-----------------|-------|----------|---------|---------|--------------------------------|-----------|---------|--------|----------------------------------|-----------|------------|----------------|------------------|
|                 |       | Сарас    | city    |         | Cabinet Dimensions<br>(inches) |           |         |        |                                  |           |            | Cord<br>Length | Crated<br>Weight |
|                 |       | 12 oz.   | 1/2     |         |                                | (mm)      |         |        |                                  |           | NEMA       | (total ft.)    | (lbs.)           |
| Model           | Doors | Cans     | Barrels | Shelves | L                              | D†        | н       | HP     | Voltage                          | Amps      | Config.    | (total m)      | (kg)             |
| TBB-24GAL-60-HC | 2     | 72 6-pks | 3**     | 4       | 59%                            | 23¾       | 34¼     | 1⁄4    | 115/60/1                         | 2.7       | 5-15P      | 7              | 320              |
|                 |       |          |         |         | 1521                           | 604       | 870     | N/A    |                                  | N/A       |            | 2.13           | 146              |

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

note: Depending on tapping kit used, 1/2 barrels may not fit.

| MADE WITH<br>INTHE USA<br>USA | APPROVALS: | AVAILABLE AT: |
|-------------------------------|------------|---------------|
| 9/17 Printed in U.S.A.        |            |               |

#### Model:

## TBB-24GAL-60-HC

### **Underbar Refrigeration:** Solid Swing Door Galvanized Top 24" Back Bar Cooler with Hydrocarbon Refrigerant



## 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 R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- 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. Galvanized steel top designed to slide under existing cabinetry.

## PLAN VIEW

- Interior Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Door threshold protector prevents damage to cabinet from routine loading of product.
- Insulation entire cabinet structure and solid doors are foamed-in-place using 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

- Wear-resistant laminated black vinyl exterior with heavy gauge galvanized steel liner.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

#### SHELVING

- Four (4) adjustable, heavy duty, black PVC coated wire shelves 23 ¾"L x 18"D (604 mm x 458 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

#### LIGHTING

 LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

#### **MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Designed to accommodate a variety of beer kegs. Depending on tapping kit used, ½ barrels may not fit.
- NSF/ANSI Standard 7 compliant for the storage and/or display of packaged or bottled product.

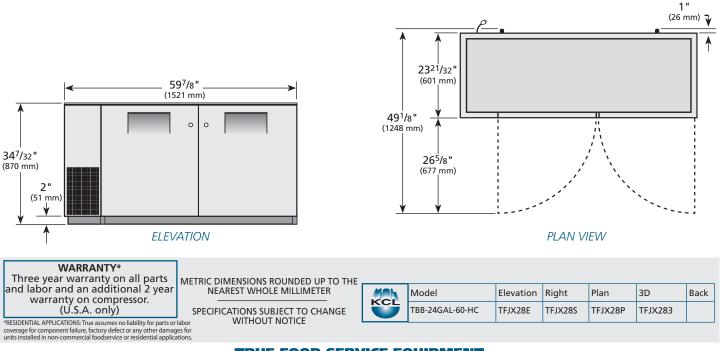
#### **ELECTRICAL**

• 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.
- □ 21/2" (64 mm) diameter castors.
- □ 4" (102 mm) diameter castors.
- Additional shelves.



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