



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
TDD-2

Direct Draw Beer Dispenser:
Solid Door



TDD-2

- ▶ True's direct draw beer dispensers 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 - 300 series stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls. NSF-7 approved for pre-packaged and bottled product.
- ▶ 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer columns to reduce foaming and maximize draft beer profits.
- ▶ Entire cabinet structure and solid doors are 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 1/2 Barrels	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TDD-2	2	2	58 7/8 1496	27 1/8 689	37 940	1/3 1/3	115/60/1 230-240/50/1	8.5 4.2	5-15P ▲	7 2.13	305 139

* Height does not include 15 1/4" (388 mm) for draft arm.

▲ Plug type varies by country.

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



APPROVALS:

AVAILABLE AT:

Model:
TDD-2

Direct Draw Beer Dispenser: Solid Door



STANDARD FEATURES

DESIGN

- True's direct draw beer dispensers 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 merchandisers 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 of unit 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 - 300 series stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy gauge galvanized base rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer columns to reduce foaming and maximize draft beer profits.

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.

LIGHTING

- Incandescent interior lighting.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- Convenient 1/2" (13 mm) barbed T drain fitting located on front of cooler.
- Designed to accommodate all types of beer kegs.
- 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.



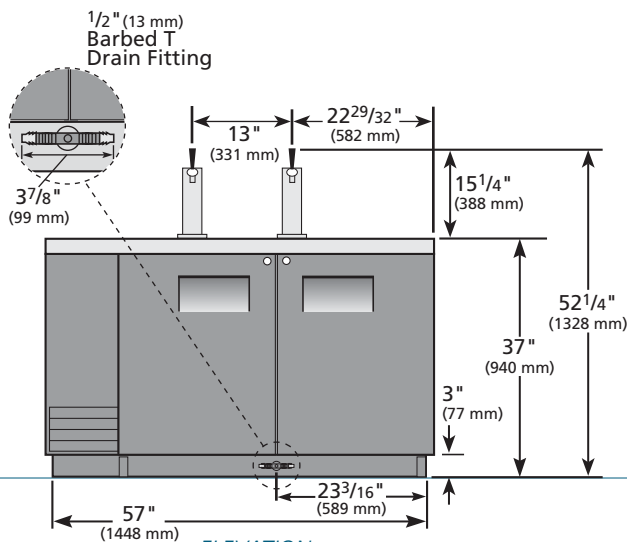
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

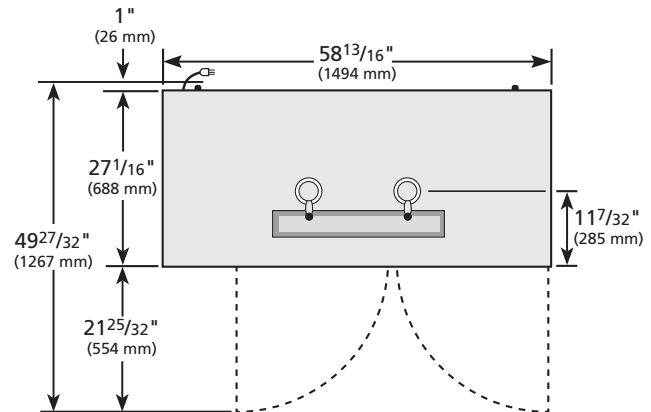
Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Double headed draft column.
- Two-way tapper manifold.
- Three-way tapper manifold.
- Draft cap.
- 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.

PLAN VIEW



ELEVATION



PLAN VIEW

WARRANTY

One year warranty on all parts & 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
TDD-2	TFHY03E	TFHY03S	TFHY03P	TFHY033

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