



**TRUE FOOD SERVICE EQUIPMENT, INC.**

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

A/A #

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

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

SIS #

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

Model:  
**TDD-3**

**Direct Draw Beer Dispenser:**  
*Solid Door*



**TDD-3**

- ▶ 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 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-3	2	3	69 1/8	27 1/8	37	1/3	115/60/1	8.5	5-15P	7	335
			1756	689	940	1/3	230-240/50/1	4.2	▲	2.1	152

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

▲ Plug type varies by country.



12/05 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
**TDD-3**

## 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 motors and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design insures 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 - 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 duty galvanized frame 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 insure permanent attachment.
- 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 a variety 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.

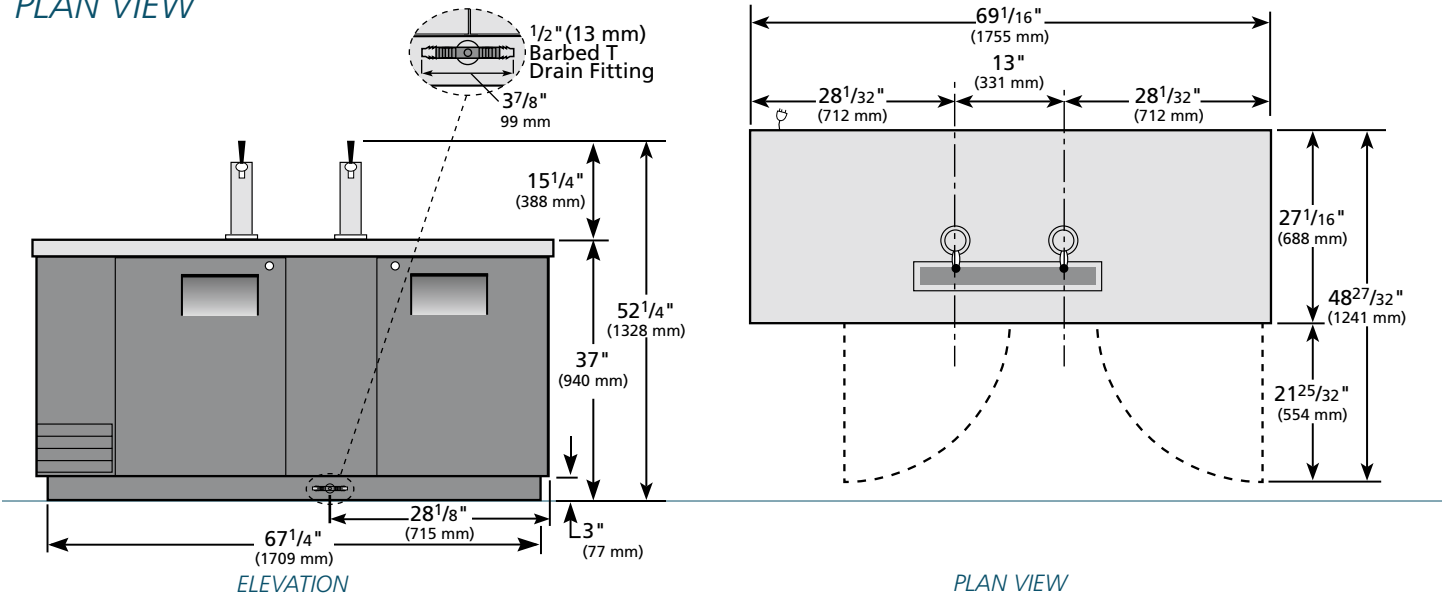


115/60/1  
NEMA-5-15R

#### 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-3	TFHY02E	TFHY02S	TFHY02P	TFHY023

### TRUE FOOD SERVICE EQUIPMENT