

TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366 (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Location: _____ Item #: _____ Qty: ____

Project Name:

Model #:

Model: TDD-4 **Direct Draw Beer Dispenser:** Solid Door



TDD-4

AIA #

SIS #

- 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).

		Capacity	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Barrels	L	D†	Η*	HP	Voltage	Amps	Config.	(total m)	(kg)
TDD-4	3	4	90 ³ /8	27 ¹ /8	37	1/3	115/60/1	8.5	5-15P	7	415
			2296	689	940	1/3	230-240/50/1	4.2		2.1	189

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

Height does not include 15¹/4" (388 mm) for draft arms.

MADE IN 1/07

▲ Plug type varies by country.

	AVAILABLE AT:
Printed in U.S.A.	

Model:

TDD-4



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

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. NSF approved for pre-packaged and bottled product.
- Insulation entire cabinet structure 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.
- 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 foamedin-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.

MODEL FEATURES

- Designed to accommodate a variety of beer kegs.
- Convenient ¹/₂" (13 mm) barbed T drain fitting located on front of cooler.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

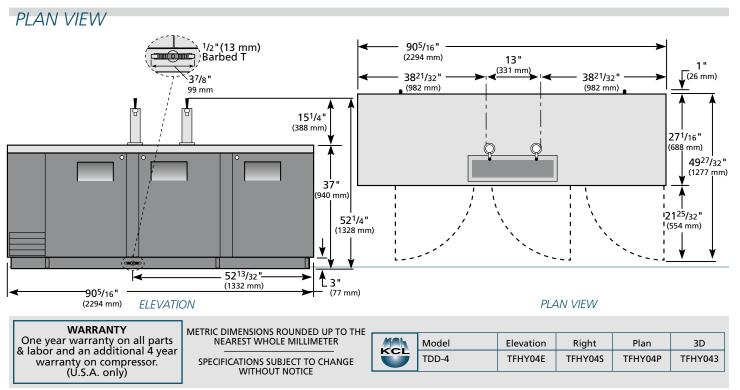
 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- □ 230 240V / 50 Hz.
- Double headed draft column.
- □ Two-way manifold.
- Three-way 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.



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