

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

Model #:

_ Qty:	SIS #

AIA #

#### Model: TBB-1

**Underbar Refrigeration:** *Solid Swing Door Back Bar Cooler* 



# TBB-1

- 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 all stainless steel countertop, heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back.
- Interior Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- NSF-7 approved for packaged and bottled product.
- Positive seal door.
- Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

 $\label{eq:Specifications subject to change without notice. Chart dimensions rounded up to the nearest \%" (millimeters rounded up to next whole number).$ 

		Capac 12 oz.	tity		Cabinet Dimensions (inches) (mm)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)	
Model	Doors	Cans		Shelves	L	D	Н	HP	Voltage	Amps		(total m)	(kg)
TBB-1	1	30 6-pks	1	2	231⁄2	31%	38¾	1⁄6	115/60/1	3.9	5-15P	7	210
					597	810	985	N/A		N/A		2.13	96

	APPROVALS:	AVAILABLE AT:
3/15 Prin	ed in U.S.A.	

### Model:

#### **TBB-1**



## 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 rear 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 Stainless steel floor with 1/2" (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 is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- · Cabinet fitted with 4" (102 mm) diameter castors (legs not available).

#### DOOR

- Wear-resistant laminated black vinyl exterior with heavy gauge galvanized steel liner.
- 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 door.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.
- Door lock standard.

#### SHELVING

- Two (2) adjustable, heavy duty, black PVC coated wire shelves 23 1/4 "L x 19"D (591 mm x 483 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on  $\frac{1}{2}$ " (13 mm) increments.

#### LIGHTING

Incandescent interior lighting.

### **MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

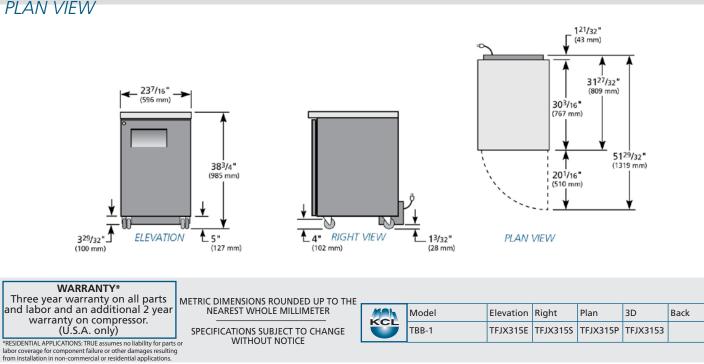
#### **ELECTRICAL**

• 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. Additional shelves.



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# PLAN VIEW