

## **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 #:   | _ Qty: | SIS # |
| Model #:  |        |       |

Model:

TBB-24-72G-S-LD

**Underbar Refrigeration:** 

Glass Swing Door Stainless Steel 24" Back Bar Cooler with LED Lighting



# TBB-24-72G-S-LD

AIA #

- True's refrigerated back bar coolers are designed with enduring guality 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 stainless steel front and sides. Matching aluminum back. All stainless steel counter top.
- Interior Stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- NSF-7 approved for packaged and bottled product.
- Positive seal doors.
- "Low-E", double pane thermal glass door assembly with extruded aluminum frames. The latest in energy efficient technology.
- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- Entire cabinet structure is foamedin-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest <sup>1</sup>/<sub>8</sub>" (millimeters rounded up to next whole number).

|                 |       | Capac<br>12 oz. | city |         | Cabinet Dimensions<br>(inches)<br>(mm) |     |     |     |          | NEMA | Cord<br>Length<br>(total ft.) | Crated<br>Weight<br>(lbs.) |      |
|-----------------|-------|-----------------|------|---------|--|-----|-----|-----|----------|------|-------------------------------|----------------------------|------|
| Model           | Doors | Cans            |      | Shelves | L                                      | D†  | Н   | HP  | Voltage  | Amps |                               | . ,                        | (kg) |
| TBB-24-72G-S-LD | 3     | 84 6-pks        | 3    | 4       | 731⁄8                                  | 24½ | 35% | 1⁄5 | 115/60/1 | 5.2  | 5-15P                         | 7                          | 405  |
|                 |       |                 |      |         | 1858                                   | 623 | 905 | N/A |          | N/A  |                               | 2.13                       | 184  |

+ Depth does not include 1<sup>%</sup>" (35 mm) for door handles and 1" (26 mm) for rear bumpers.

|      | AI                | APPROVALS: | AVAILABLE AT: |  |  |
|------|-------------------|------------|---------------|--|--|
| 3/15 | Printed in U.S.A. |            |               |  |  |

#### Model:

# TBB-24-72G-S-LD

**Underbar Refrigeration:** Glass Swing Door Stainless Steel 24" Back Bar Cooler with LED Lighting



## 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 behind front grill, slides out for easy cleaning and maintenance.

#### **CABINET CONSTRUCTION**

- Exterior stainless steel front and sides. Matching aluminum back. All stainless steel counter top.
- 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 is foamed-in-place using Ecomate. 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

- "Low-E", double pane thermal insulated glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long extruded aluminum handle.
- Positive seal doors.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

#### SHELVING

- Six (6) adjustable, heavy duty, black PVC coated wire shelves. Two (2) right and two (2) left shelf dimensions are 19"L x 16 ¼ "D (483 mm x 413 mm). Two (2) center door shelf dimensions are 19%"L x 16 ¼ "D (499 mm x 413 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.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

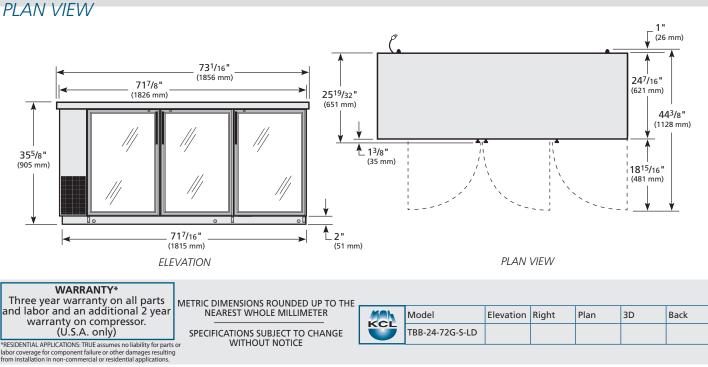
#### ELECTRICAL

 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.
- G" (153 mm) standard legs.
- G" (153 mm) seismic/flanged legs.
- □ 2 <sup>1</sup>⁄<sub>2</sub>" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Additional shelves.



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