

TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name:	AIA #
Location:	
Item #: Qty:	SIS #
Model #:	

Model:

TBB-24GAL-60-S

Underbar Refrigeration:

Solid Swing Door Galvanized Top Stainless Steel 24" Back Bar Cooler



TBB-24GAL-60-S

- ▶ 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 stainless steel front and sides. Matching aluminum back. Galvanized steel top designed to slide under existing cabinetry.
- ▶ 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 doors.
- ▶ Entire cabinet structure and solid doors are 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

Specifications subject to change without notice.

Chart dimensions rounded up to the nearest %" (millimeters rounded up to next whole number).

		Capac	city		Cabinet Dimensions (inches) (mm)		(inches)					NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Cans	1 -	Shelves	L	D†	Н	НР	Voltage	Amps		(total rt.)	(kg)	
TBB-24GAL-60-S	2	72 6-pks	3**	4	59%	23¾	341⁄4	1/6	115/60/1	4.7	5-15P	7	320	
					1521	604	870	1/3	230-240/50/1	4.2	A	2 13	146	

† Depth does not include 1" (26 mm) for rear bumpers. note: Depending on tapping kit used, ½ barrels may not fit.

▲ Plug type varies by country.



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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. Galvanized
 steel top designed to slide under existing
 cabinetry.
- 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 and solid doors are 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

- Stainless steel 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.

SHELVING

- Four (4) adjustable, heavy duty, black PVC coated wire shelves 23 ¾"L x 18"D (604 mm x 458 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on ½" (13 mm) increments.

LIGHTING

• Fluorescent interior lighting. Safety shielded.

MODEL FEATURES

Evaporator is epoxy coated to eliminate the potential of corrosion.

- Designed to accommodate a variety of beer kegs. Depending on tapping kit used, ½ barrels may not fit.
- 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.

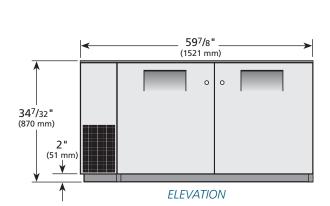


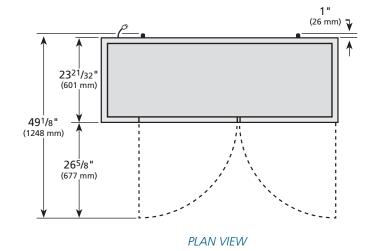
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2½" (64 mm) diameter castors.
- ☐ 4" (102 mm) diameter castors.
- ☐ Additional shelves.
- ☐ 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. All remote units must be hard wired during installation.

PLAN VIEW





WARRANTY*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

<u> </u>	Model	Elevation	Right	Plan	3D	Back
7	TBB-24GAL-60-S	TFJX28E	TFJX28S	TFJX28P	TFJX283	

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