



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

S/S #

Model #: _____

Model:
TBB-24GAL-48

24" Back Bar Cooler: Solid Door Galvanized Top



TBB-24GAL-48

- ▶ 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 - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. Galvanized steel top designed to slide under existing cabinetry.
- ▶ Interior - 300 series 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.
- ▶ 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			Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		12 oz. Cans	1/2 Barrels	Shelves	L	D [†]	H						
TBB-24GAL-48	2	82 6-pks	2	4	47 ⁷ / ₈ 1217	23 ³ / ₄ 604	34 ¹ / ₄ 870	1/3 1/3	115/60/1 230-240/50/1	7.0 4.2	5-15P ▲	7 2.13	265 121

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

▲ Plug type varies by country.

Note: Depending on tapping kit used, 1/2 barrels may not fit.



APPROVALS:

AVAILABLE AT:

Model:
TBB-24GAL-48

24" Back Bar Cooler: Solid Door Galvanized Top



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 - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. Galvanized steel top designed to slide under existing cabinetry.

- 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 base rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.

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 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 17³/₄" L x 18" D (451 mm x 458 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (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, 1/2 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.



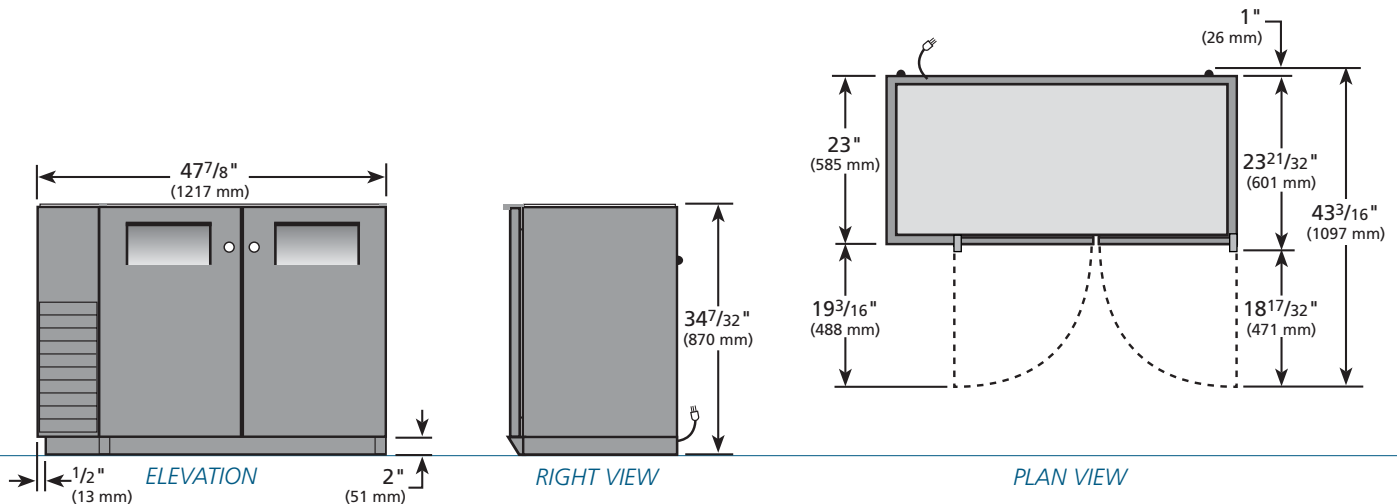
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Additional shelves.
- True Trac one liter or wine bottle organizers.
- True Trac 12 oz. (355 ml) bottle organizers.
- 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



WARRANTY

One year warranty on all parts and 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
TBB-24GAL-48	TFJX36E	TFJX36S	TFJX36P	TFJX363

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