



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

St. Charles Industrial Center • 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

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TBB-3

Back Bar Cooler:
Solid Door



TBB-3

- ▶ 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 - 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.
- ▶ Positive seal doors.
- ▶ Entire cabinet structure 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	Solid Doors	Shelves	Half Barrels	Cans (12 oz.) (355 ml)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (feet) (m)	Crated Weight (lbs.) (kg)
					L	D	H						
TBB-3	2	4	3	966	69 1/8 1756	27 1/8 689	37 940	1/3 1/3	115/60/1 230-240/50/1	8.5 4.2	5-15P ▲	7 2.1	365 166

▲ Plug type varies by country.



APPROVALS:

Model:
TBB-3

Back Bar Cooler: *Solid Door*



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 motors and larger fan blades give True merchandisers a superior low velocity, high volume airflow design. This unique design insures 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 is foamed-in-place using high density, CFC free, polyurethane insulation.
- Heavy gauge galvanized steel base rail, dipped in rust inhibiting enamel paint for corrosion protection.

DOORS

- Wear-resistant laminated black vinyl exterior with heavy gauge galvanized steel liner.
- Positive seal doors.
- Doors fitted with 12" (305 mm) long recessed handles that are foamed-in-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.

SHELVING

- Four (4) adjustable, heavy duty, black PVC coated wire shelves. Left door dimensions: 32" L x 21 1/4" D (813 mm x 540 mm). Right door dimensions: 31 3/4" L x 21 1/4" D

- (807 mm x 540 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Fluorescent interior lighting.

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.

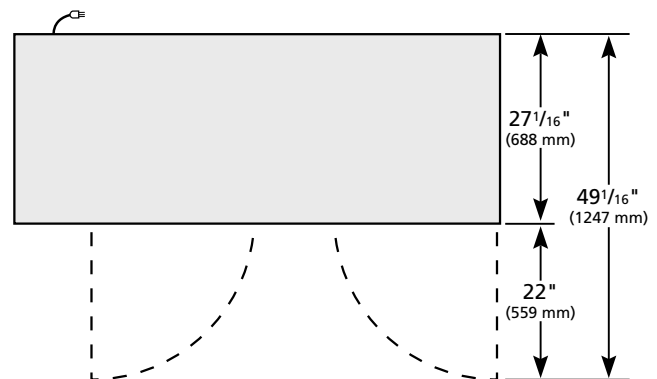
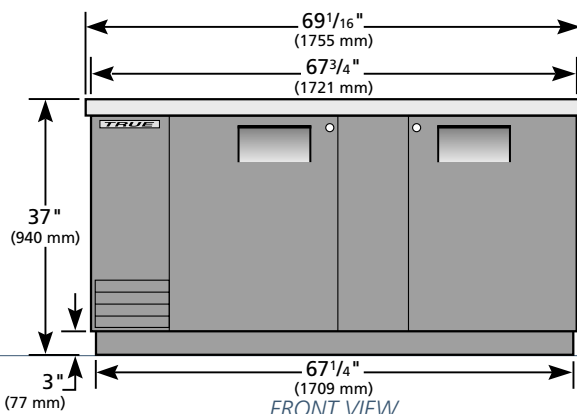


115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

- 6" (153 mm) standard or seismic/flanged legs.
- 2 1/2" (64 mm) or 4" (102 mm) diameter castors.
- Wine rack (left door only).
- Wine or beer organizer.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY

One year warranty on all parts & 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	Front	Side	Plan	3D
TBB-3	TFJY03E	TFJY03S	TFJY03P	TFJY033

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