



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:
TBB-4PT

Back Bar Cooler:
Solid Door Pass-Thru



TBB-4PT

- ▶ 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, sides and back.
- ▶ Interior - 300 series stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge
- ▶ 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		Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		Half Barrels	Cans (12 oz.) (355 ml)		L	D	H						
TBB-4PT	6	4	1158	6	90 ³ / ₈ 2296	31 788	37 940	1/2	115/60/1	8.8	5-15P	7 2.1	565 257



5/05

Printed in U.S.A.

APPROVALS:

Model:
TBB-4PT

Back Bar Cooler: Solid Door Pass-Thru



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 more efficient 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.

CABINET CONSTRUCTION

- Exterior - heavy duty, wear resistant laminated black vinyl front, sides and 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.
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty galvanized frame 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.
- 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

- Six (6) adjustable, heavy duty, black PVC coated wire shelves. Two (2) right and two (2) left shelf dimensions are 23 1/2" L x 21 1/4" D (597 mm x 540 mm). Two (2) center shelf dimensions are 28 1/4" L x 21 1/4" D (718 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.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.

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.



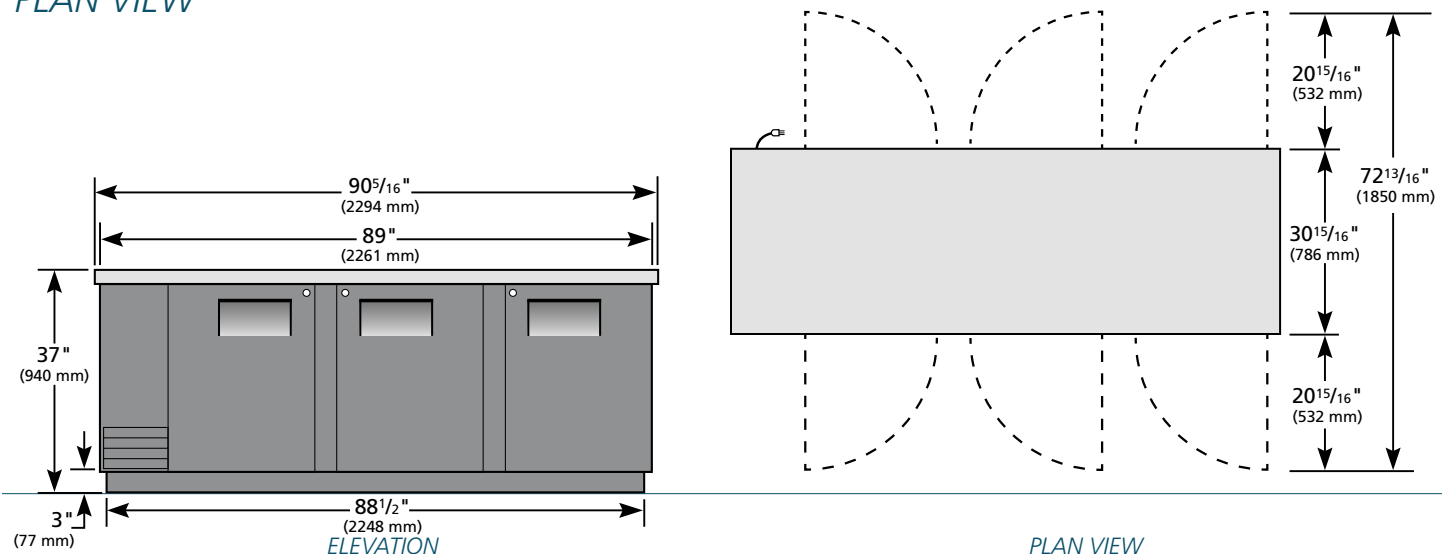
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Wine racks.
- Wine or (1) liter beer organizers.
- 12oz. beer bottle product organizers.
- 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	Elevation	Right	Plan	3D
TBB-4PT	TFJY02E	TFJY15S	TFJY15P	TFJY153

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