



# TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

SIS #

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).



Scan code for video

### 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) |
|----------------|-------|-------------|-----------|---------|----------------------------------|---------------|---------------|------------|--------------------------|------------|--------------|-----------------------------------|---------------------------|
|                |       | 12 oz. Cans | ½ Barrels |         | L                                | D†            | H             |            |                          |            |              |                                   |                           |
| TBB-24GAL-60-S | 2     | 72 6-pks    | 3**       | 4       | 59 7/8<br>1521                   | 23 3/4<br>604 | 34 1/4<br>870 | 1/6<br>1/3 | 115/60/1<br>230-240/50/1 | 4.7<br>4.2 | 5-15P<br>▲   | 7<br>2.13                         | 320<br>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.



APPROVALS:

AVAILABLE AT:

Model:  
**TBB-24GAL-60-S**

**Underbar Refrigeration:**  
*Solid Swing Door Galvanized Top Stainless Steel*  
*24" Back Bar Cooler*



**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.



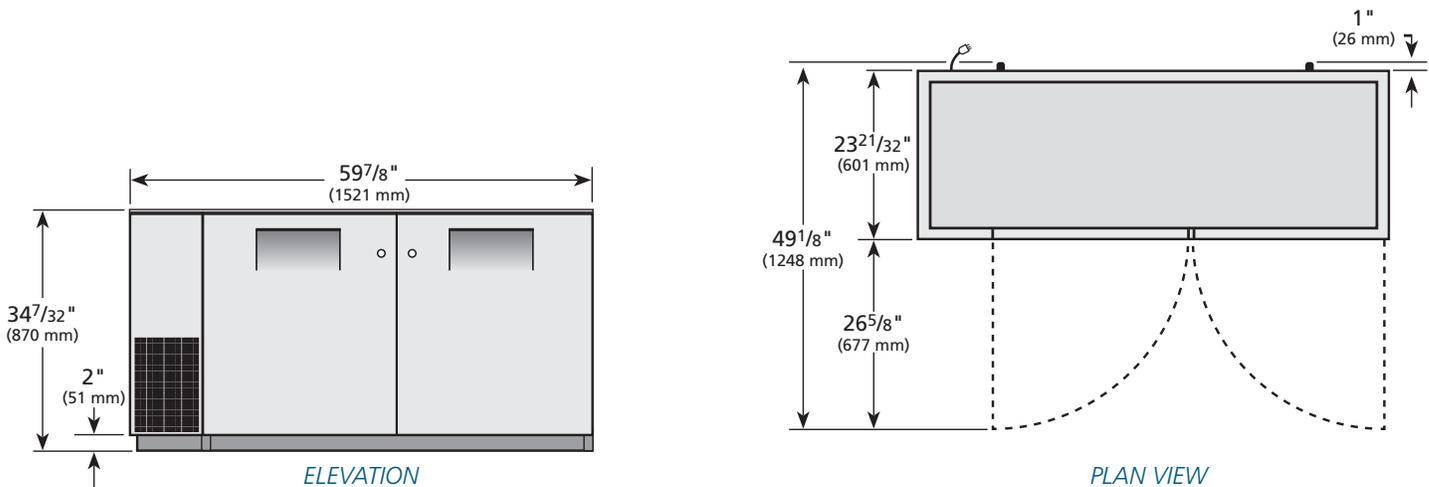
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 ½" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Additional shelves.

**PLAN VIEW**



**WARRANTY\***  
Three year warranty on all parts and labor and an additional 2 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      | Back |
|----------------|-----------|---------|---------|---------|------|
| TBB-24GAL-60-S | TFJX28E   | TFJX28S | TFJX28P | TFJX283 |      |

**TRUE FOOD SERVICE EQUIPMENT**

\*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.