(636)240-2400 • Fax (636)272-24	TRUE FOOD SERVICE EQUIPMENT, INC. a Lane • O'Fallon, Missouri 63366 408 • (800)325-6152 • Intl Fax# (001)636-272-7546 rts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: Location: Item #: Qty: Model #:	AIA # SIS #
Model: TDD-4-S	<b>Underbar Refrigeration:</b> Solid Swing Door Stainless Steel D	irect Draw Beer Dispenser	
		TDD-4-S	
		dispensers are designed enduring quality and val Our commitment to usin highest quality materials oversized refrigeration as colder product temperat	ue. Ig the and ssures

true

 Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).

and years of trouble free service.

- Exterior stainless steel doors, front and sides. Matching aluminum back. All stainless steel counter top.
- Interior Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls. NSF-7 approved for packaged and bottled product.
- Two (2) 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer columns to reduce foaming and maximize draft beer profits.
- Entire cabinet structure and solid doors are foamed-inplace using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

# ROUGH-IN DATA

1 true

 $\label{eq:Specifications subject to change without notice.} Chart dimensions rounded up to the nearest <math display="inline">\%$  " (millimeters rounded up to next whole number).

		Capacity	Cabinet Dimensions (inches) (mm)						NEMA	Cord Length (total ft.)	Crated Weight (lbs.)
Model	Doors	Barrels	L	D†	H*	HP	Voltage	Amps	Config.	(total m)	(kg)
TDD-4-S	3	4	903⁄8	271⁄8	37	1⁄3	115/60/1	9.1	5-15P	7	405
			2296	689	940	1⁄3	230-240/50/1	4.2		2.13	184

Depth does not include 1" (26 mm) for rear bumpers.
\* Height does not include 15¼" (388 mm) for draft arms.

 $\blacksquare$  Plug type varies by country.

		APPROVALS:	AVAILABLE AT:
5/13	Printed in U.S.A.		

### Model:

## TDD-4-S

**Underbar Refrigeration:** Solid Swing Door Stainless Steel Direct Draw Beer Dispenser



## STANDARD FEATURES

#### DESIGN

 True's direct draw beer dispensers 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 beer dispensers 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 doors, front and sides. Matching aluminum back. All stainless steel counter top.
- 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.
- Two (2) 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer column(s) to reduce foaming and maximize draft beer profits.

#### 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 gasket(s) of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

### **MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Convenient ½" (13 mm) barbed T drain fitting located on front of cooler.
- Designed to accommodate all types of beer kegs.
- Comes standard with a two-way tapper manifold.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

#### ELECTRICAL

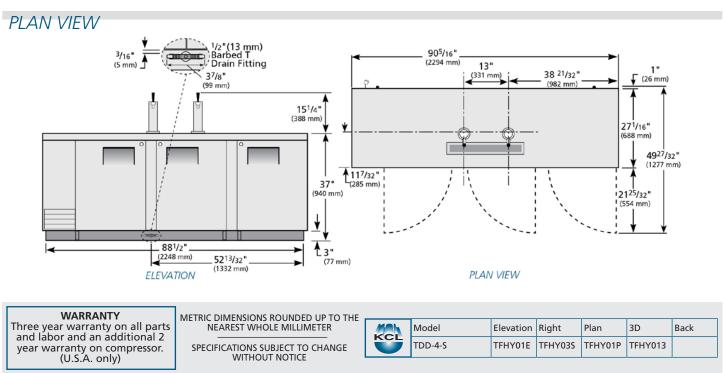
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1 NEMA-5-15R

### **OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply. 230 - 240V / 50 Hz.

- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- $\Box$  2 ½" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Double headed draft column.
- Triple headed draft column.
- □ Three-way tapper manifold.
- Draft cap.
- 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.



#### **TRUE FOOD SERVICE EQUIPMENT**

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com