



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

TDD-2-S-HC

Underbar Refrigeration:

Solid Swing Door Stainless Steel Direct Draw Beer Dispenser with Hydrocarbon Refrigerant



TDD-2-S-HC

- ▶ 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.
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- ▶ 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/ANSI Standard 7 compliant for packaged or 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-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Capacity ½ Barrels	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TDD-2-S-HC	2	2	58⅞ 1496	27⅞ 689	37 940	¼ N/A	115/60/1	2.8 N/A	5-15P	7 2.13	360 164

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

* Height does not include 15¾" (400 mm) for draft arms.



APPROVALS:

AVAILABLE AT:

Model:
TDD-2-S-HC

Underbar Refrigeration: Solid Swing Door Stainless Steel Direct Draw Beer Dispenser with Hydrocarbon Refrigerant



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 R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- 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 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 columns 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.

LIGHTING

- LED interior lighting.

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/ANSI Standard 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.



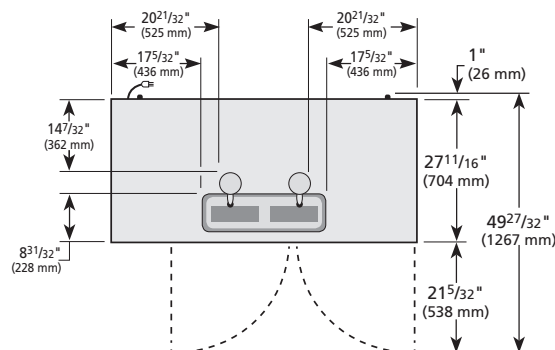
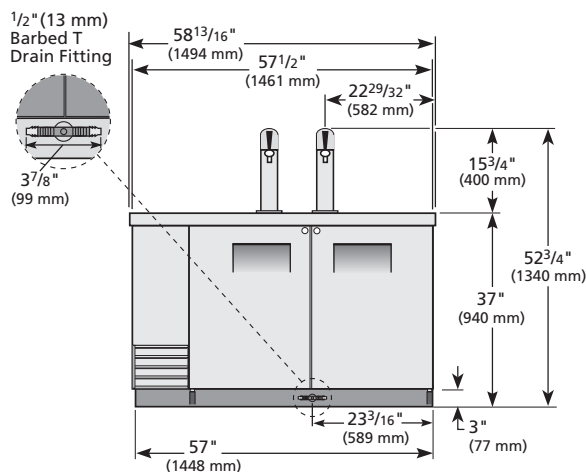
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 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.

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
TDD-2-S-HC	TFHY03E	TFHY03S	TFHY03P	TFHY033	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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