

USA FOODSERVICE DIVISION

# TBR60-RISZ1-L-B-11-1

True Bar Refrigerator • Reach-in single zone refrigerator

Project Name	Location	ltem #	Quantity	Model #	AIA #	SIS #	F E A T U R E S
	true						<ul> <li>R290 Hydrocarbon refrigerant.</li> <li>Temperatures of 33°F to 38°F (.5°C to 3.3°C).</li> <li>Exterior: Black powder coated cold rolled steel with stainless steel countertop.</li> <li>Interior: Stainless steel.</li> <li>True's self-cleaning RCU technology eliminates the need to clean the condenser coil, reduces energy consumption and helps maintain the coldest temperatures and freshest product.</li> <li>TruLumina® LED interior lighting.</li> <li>NSF/ANSI standard 7 compliant for open food product.</li> <li>UL Rated for outdoor use.</li> <li>Three (3) interior access ports.</li> <li>Zero clearance (side and back).</li> <li>Front air intake / front air discharge.</li> <li>Electronic temperature control with exterior digital display.</li> </ul>

### 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).

			Cap	oacity	Cabinet Dimensions (inches) (mm)		115V/60/1 Voltage			Cord Length‡ (total ft.)	Crated Weight (lbs.)	
Model	Doors	Shelves	12 oz. Cans	12 oz. Bottles	w	D†	н	HP	Amps	NEMA	(total m)	(kg)
TBR60-RISZ1-L-B-11-1	2	6	101 6-pks	63 6-pks	60	24%	34¾	1⁄4	3.2	5-15P	10	TBD
					1524	631	881				3.04	TBD

† Depth does not include ¾" (16 mm) for door handles. \*Height does not include ¼" (7 mm) for leg levelers. ‡ Cord length listed represents usable cord length.





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## **TBR60-RISZ1-L-B-11-1**

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#### ADDITIONAL FEATURES

#### **Refrigeration System**

- Factory engineered, self-contained, capillary tube system.
- Environmentally friendly R290 hydrocarbon refrigerant.
- Forced air refrigeration system which maintains 33°F to 38°F (.5°C to 3.3°C) product temperatures.
- True's self-cleaning RCU technology eliminates the need to clean the condenser coil, reduces energy consumption and helps maintain the coldest temperatures and freshest product.

#### **Cabinet Construction**

- Exterior: Black, powder coated cold-rolled steel with stainless steel countertop.
- Interior: Stainless steel floor and sides with ABS plastic ceiling.
- Insulation: Entire cabinet is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion and zero global warming potential.
- Base fitted with leg levelers.

#### Doors

- Low-E, double pane thermal insulated glass doors with black powder coated door frames.
- Self-closing slide doors.

#### Shelving

- Six (6) adjustable, gray PVC coated wire shelves. 21¼" W x 18" D (540 mm x 458 mm). Four (4) polished stainless steel shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on  $\ensuremath{\mathscr{V}}\xspace^*$  (13 mm) increments.

#### **Model Features**

- NSF/ANSI Standard 7 compliant for open food product.
- UL approved for outdoor use.
- Electronic temp control with exterior digital display.
- Three (3) access ports standard (see drawing for locations).

#### Electrical

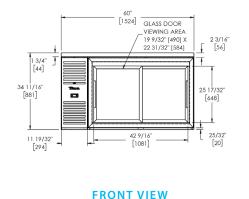
• Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

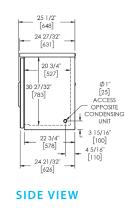
#### **Optional TBR Features/Accessories**

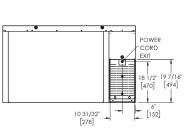
(upcharge and lead times may apply)
Castors 7/8"H (23 mm) rollers, 2"D (51mm), 3"D (77mm), 4"D (102mm), 5"D (127mm) castors
6"H (153mm) legs
6"H (153mm) seismic legs
Alternative temperature zones available (55° red wine, 45° white wine)
Right side compressor
Shelving (wine, cut-out, additional standard wire, available in black or gray)
Bottle Organizers (available in black or gray)
Additional Access Ports
Batcher Lock

## PLAN VIEWS

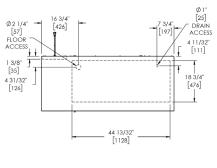
Plan View Notes: Dimensions in brackets are in millimeters. • Depth does not include 11/2" (35 mm) for door handles. • Height does not include 1/4" (7 mm) for leg levelers.











**TOP VIEW**