Project Name	Location	Item #	Quantity	Model #	AIA #	SIS #

FEATURES

- R290 Hydrocarbon refrigerant.

- Temperatures of 33°F to 38°F (.5°C to 3.3°C).

- Exterior: Stainless steel.

- Interior: Stainless steel.

- 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.

- TruLumina® LED interior lighting.

- NSF/ANSI standard 7 compliant for open food product.

- UL Rated for outdoor use.

- Three (3) interior access ports.

- Field reversible doors.

- Zero clearance (side and back).

- Front air intake / front air discharge.

- Electronic temperature control with exterior digital display.

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	Shelves	Capacity 12 oz. Cans	12 oz. Bottles	Cabinet Dimensions (inches) (mm) W	D†	H	115V/60/1 Voltage HP	Amps	NEMA	Cord Length‡ (total ft.) (total m)	Crated Weight (lbs.) (kg)
TBR84-RISZ1-L-S-GGG-1	3	9	164 6-pks	96 6-pks	84	24⅞	34¾	¼	3.2	5-15P	10	470
					2134	684	881				3.04	213

† Depth does not include 1½" (35 mm) for door handles. *Height does not include ¼" (7 mm) for leg levelers.
‡ Cord length listed represents usable cord length.

MADE WITH INNOVATION IN THE USA

cULus   UL CLASSIFIED EPH   natural refrigerant.

APPROVALS	AVAILABLE AT

115/60/1 NEMA-5-15R

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.

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: Stainless steel front, sides and 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.
- Door locks standard in countertop.
- Field Reversible Doors standard (reverse hinge kit included).

Shelving
- Nine (9) adjustable, gray PVC coated wire shelves. Six (6) shelves are 21¹¹⁄₁₆" W x 18" D (551 mm x 458 mm) and three (3) shelves are 23¹⁵⁄₁₆" W x 18" D (608 mm x 458 mm). Four (4) polished stainless steel shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on ½" (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

PLAN VIEWS

Plan View Notes: Dimensions in brackets are in millimeters. • Depth does not include 1½" (35 mm) for door handles. • Height does not include ¼" (7 mm) for leg levelers.

FRONT VIEW

SIDE VIEW

BACK VIEW

TOP VIEW

BP_02.24