



USE AND CARE MANUAL / INSTALLATION INSTRUCTIONS

TWC, TBC, TUR Models (All overlay models - OP/OPG included)

WINE CABINETS, BEVERAGE CENTERS AND UNDERCOUNTER REFRIGERATORS



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Specifications are subject to change without notice.

OWNERSHIP

To ensure that your unit works properly from the first day, it must be installed properly. We highly recommend a trained refrigeration mechanic and electrician install your True unit. The cost of a professional installation is money well spent.

Before you start to install your True unit, carefully inspect it for freight damage. If damage is discovered, immediately file a claim with the delivery freight carrier. **True is not responsible for damage incurred during shipment.**

If you have any questions about the installation, please contact your True dealer or True Technical Service Department at 1-800-325-6152. Please have your model and serial number(s) available when you call our Service Department.

SAFETY PRECAUTIONS

- This refrigerator must be properly installed and located in accordance with the installation instructions before it is used.
- Do not allow children to climb, stand or hang on the shelves in the refrigerator. They could damage the refrigerator and seriously injure themselves.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep hands away from the “pinch point” areas (gaps between the doors and between the doors and cabinet). Small areas are not necessarily safe.
- Unplug the refrigerator before cleaning and making repairs.

NOTE: We strongly recommend that any servicing be performed by a qualified individual.

- Setting temperature control to off removes power from the condensing unit, it does not remove power from other circuits (for example, interior lights).
- It is recommended to store the keys to the door lock away from the cabinet to prevent accidental entrapment.

PROPER DISPOSAL OF THE OLD REFRIGERATOR

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous, even if they will sit for “just a few days”. If you are getting rid of your old refrigerator, please follow the instructions below to help prevent accidents.

Before you throw away your old refrigerator or freezer:

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.

CFC DISPOSAL

Your old refrigerator may have a cooling system that used CFC's (chlorofluorocarbons). CFCs are believed to harm stratospheric ozone. If you are throwing away your old refrigerator, make sure the CFC refrigerant is removed for proper disposal by a qualified service. If you intentionally release this CFC refrigerant, you can be subject to fines and imprisonment under provisions of the environment legislation.

UNCRATING

Tools Required:

- Cutting utensil (utility knife)
- Hammer
- Crowbar
- Phillips head screwdriver

The following procedure is recommended for uncrating the unit:

A. Move your unit as close to the final location as possible before removing the wooden skid.

B. Remove nails securing cardboard box to the wooden skid. Then discard any outer packaging (cardboard, clear plastic). (See images 1-3). Inspect for concealed damage. Again, immediately file a claim with the freight carrier if there is damage.

IMPORTANT - Remove wooden block with Phillips head screw driver before removing refrigerator from pallet.

C. Remove skid by carefully lifting the refrigerator off and place skid aside. (See images 3-4).

D. Remove clear plastic coating from cabinet.

E. Open the unit and remove any packing material--styrofoam, tape, and any other material used for shipping purposes. (See images 5-7).

NOTE: Keys for coolers are provided at the time of sale.

CABINET CLEANING

A. The exterior may be wiped clean with mild soap and water. A good stainless cleaner is recommended on stainless steel models.

CAUTION

Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

B. The interior of the cooler should be cleaned periodically and we recommend a mild solution of baking soda and water which will help reduce any inherent odors. Do not use harsh cleaners on any surface of the interior. For cleaning stainless steel see the Stainless Steel Equipment Care and Cleaning section on page 30.



Image 1.



Image 2. Remove nails securing cardboard box to skid.



Image 3. Wood shipping block protects door and door hinge.



Image 4. Move unit to its final location before removing from wooden skid.



Image 5.



Image 6.



Image 7.

HOW TO CONNECT TO ELECTRICITY

Do not, under any circumstances, cut or remove the third (ground) prong from the power cord. For personal safety, this appliance must be properly grounded.

Before your new unit is connected to a power supply, check the incoming voltage with a volt meter. If anything less than 100% of the rated voltage for operation is noted, correct immediately.

The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong (grounding) wall outlet to minimize the possibility of electric shock hazard from this appliance. A 115V AC, 60 Hz, 15 amp circuit breaker and electrical supply are required.

Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.

If the outlet is a standard 2-prong outlet, it is your personal responsibility and obligation to have it replaced with the properly grounded 3 prong wall outlet.

Do not use an extension cord or two prong adaptor. Electrical ground is required on this appliance.

The refrigerator should always be plugged into its own individual electrical outlet, which has a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading house wiring circuits which could cause a fire hazard from overheated wires. Never unplug your refrigerator by pulling on the power cord. Always grip plug firmly and pull straight out from the outlet.

Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the refrigerator away from the wall, be careful not to roll over or damage the power cord.

LEVELING REFRIGERATION EQUIPMENT

A. Set unit in its final location. Be sure there is adequate ventilation in your room.

B. Proper leveling of your True refrigerator is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be effected by leveling. Adjust leg levelers on the front or rear of the cabinet if the unit needs to be lowered or raised.

C. The refrigerator should be leveled from the interior of the unit front to back and side to side with a level. (See illustration 1). If the refrigerator is not level, adjust the stainless steel leg levelers. The leg levelers can be adjusted by turning to reach the desired leveling height. (See image 1.)

D. Free plug and cord from back of refrigerator. Do not plug in.

E. The unit should be placed close enough to the electrical supply so that extension cords are never used.

Warning

Compressor warranties are void if the unit is more than 7 ft. (2.1m) from plug-in connection or if an extension cord is used.

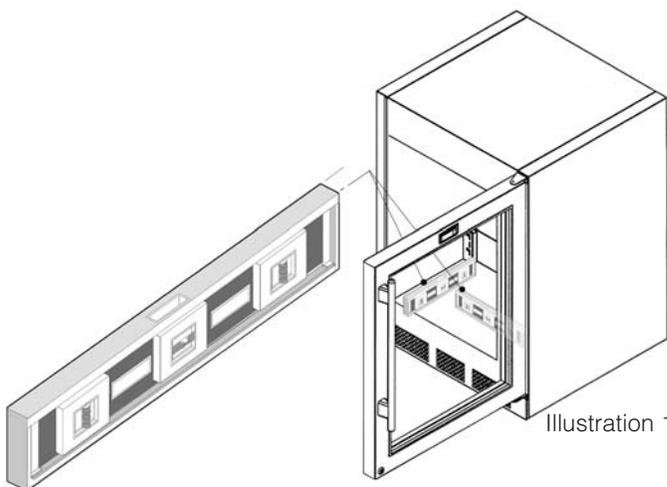
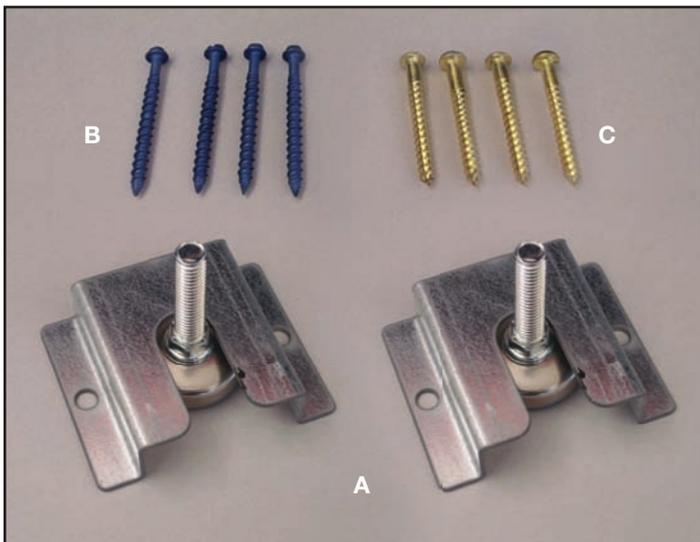


Image 1. If the front of the cabinet needs to be lowered or raised adjust the leg levelers.

**INSTALLING ANTI-TIP BRACKETS
REQUIRED FOR STACKED AND DRAWER UNITS**



ANTI-TIP BRACKET KIT:

- A - 2 Anti-tip brackets (937355)
- B - 4 Masonary 3/16" screws (937357)
- C - 4 Wood #12 - 2" screws (937356)

Tip Over Hazard: A child or adult can tip the refrigerator and may cause property or bodily harm. Connect anti-tip brackets to the rear feet of the unit. Reconnect the anti-tip bracket if the product is moved. Failure to follow these instruction can result in property or bodily harm.

Read all installation instructions first. Install the anti-tip brackets to hold both rear legs of the stack combo or drawer refrigerator. Follow these steps to secure the brackets to the floor before moving the unit into final operating position.

Contact a qualified floor covering installer for the best procedure of drilling mounting holes through your type of floor covering.

Before moving the unit, take precautions to protect the floor covering.

Determine the location of the unit. From the front of the determined location of the lower louver grill measure back 21 3/4". From the determined side of the unit measure over 13/16". This is where the back and outer side of the bracket should sit. Using the bracket as a template mark the holes for drilling. (See illustration 1).

To mount the anti-tip bracket to a wood floor, drill pilot holes for each of the bracket holes (4 total). To mount the anti-tip bracket to concrete or ceramic floor use a masonry bit to drill pilot holes.

Align anti-tip bracket holes with the holes in the floor. Fasten anti-tip bracket with screws provided using the brass colored screw for wood, or blue colored masonry screw for concrete.

Move unit into final position making sure rear leveling legs slide into the anti-tip brackets.

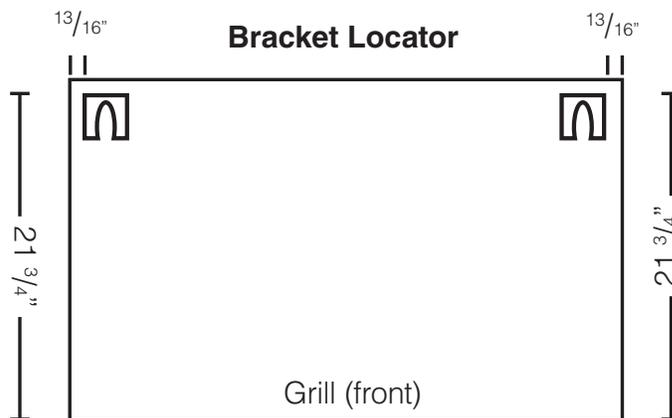


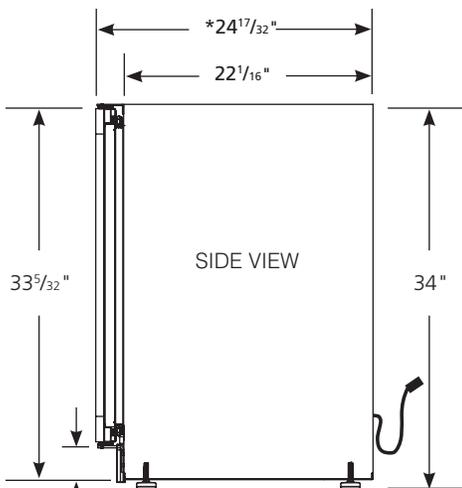
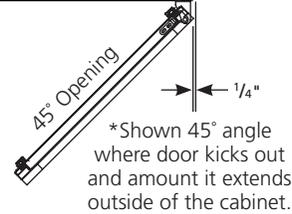
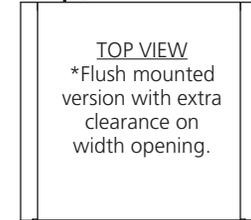
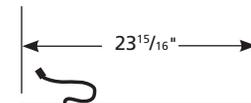
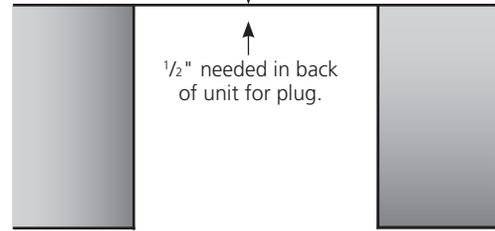
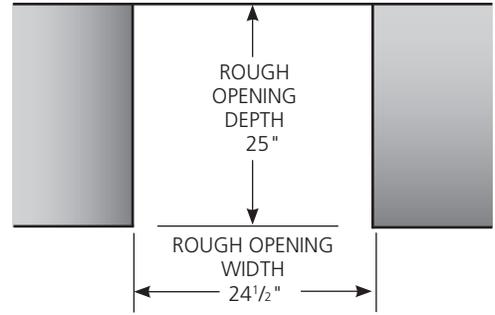
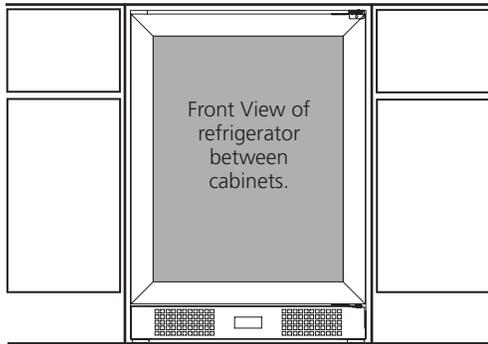
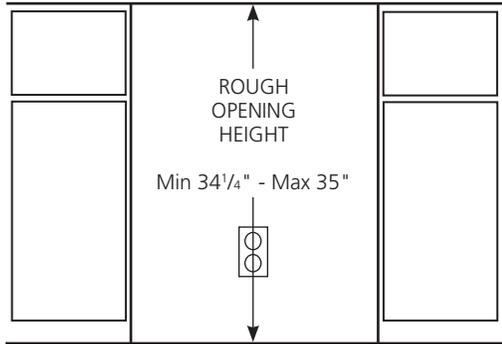
Illustration 1.

INSTALLATION SPECIFICATIONS

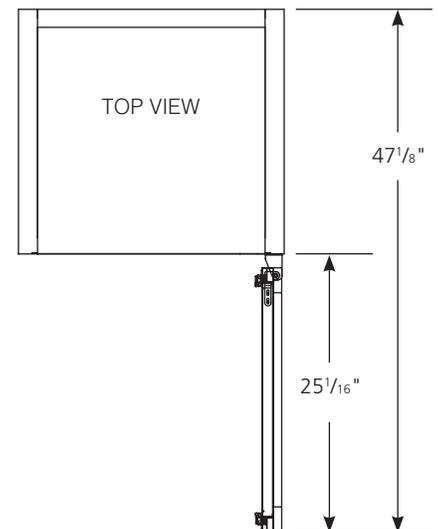
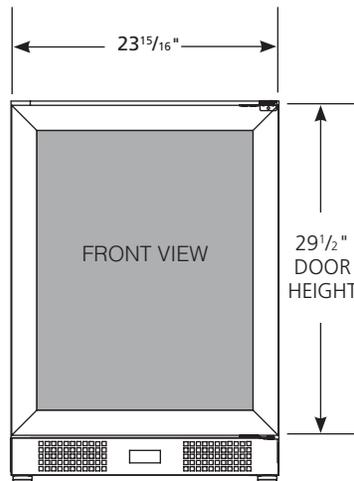
WARNING:
These dimensions are for overlay (OP/OPG) models only!
Please go to page 19 for non-overlay dimensions before installing any models.

True's Wine Cabinets and Beverage Center are designed to be inserted into a cabinet opening or free standing.

When installing the Wine Cabinet or Beverage Center into a rough opening make sure there is a properly prepared opening for door swing clearance and electrical placement. Flush mounted version needs extra clearance on width opening.

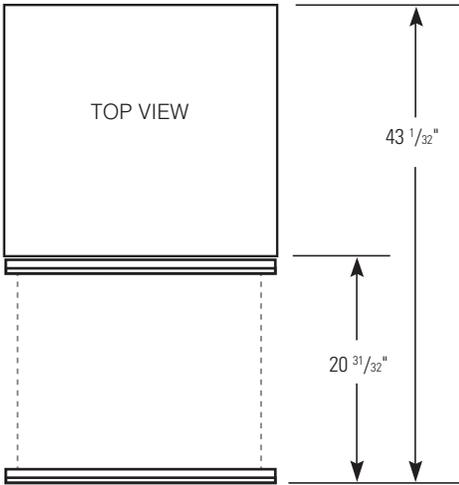
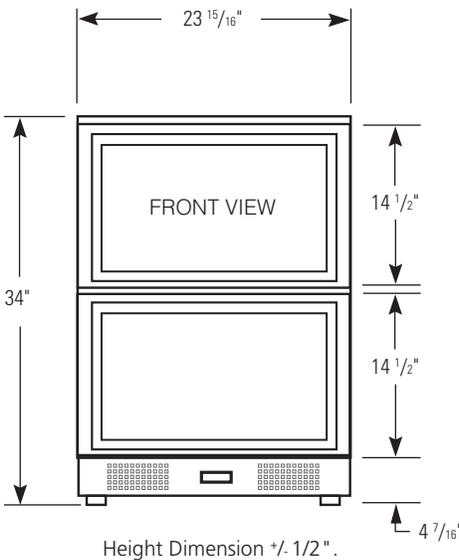
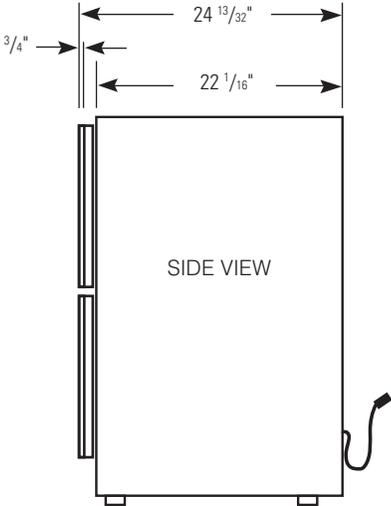
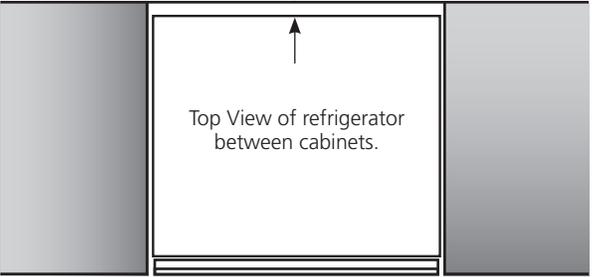
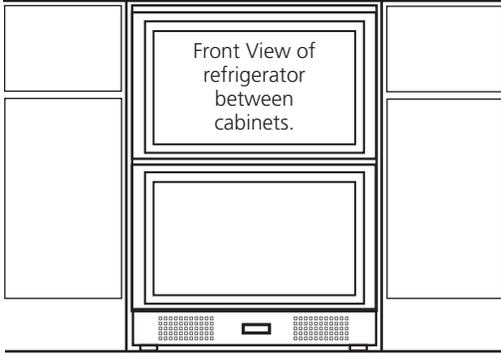
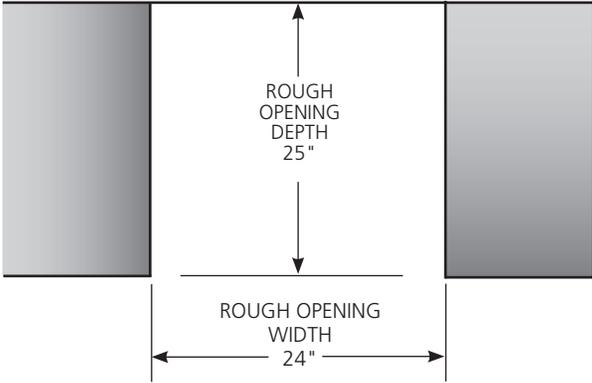
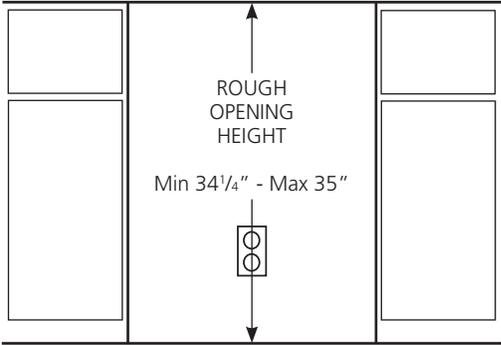


* Includes 3/4" cabinet panel - supplied by others.
 Height Dimension +/- 1/2".



OVERLAY (OP/OPG) INSTALLATION

DRAWERED MODELS



OVERLAY (OP/OPG) INSTALLATION

INSTALLING OVERLAY MODELS FOR GLASS DOOR & SOLID DOOR MODELS

WARNING:
 These dimensions are for overlay (OP/OPG) models only!
 Please go to page 19 for non-overlay dimensions before installing any models.

True's Overlay Models are designed to be inserted into a cabinet opening or free standing.

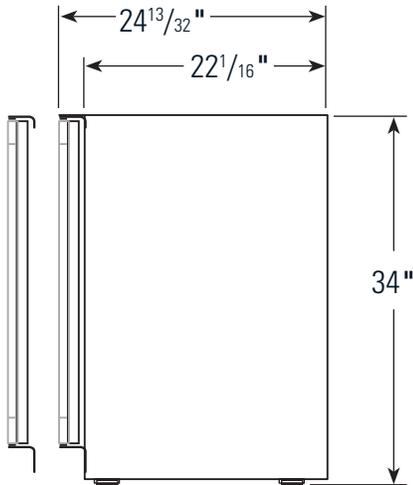
Models		
Solid Door	Glass Door	Drawered
TWC-24-OP	TWC-24-OPG	TUR-24D-OP
TUR-24-OP	TUR-24-OPG	
TBC-24-OP	TBC-24-OPG	
Cut Out Dimensions (WxDxH)		
24 ¹ / ₂ " x 25" x 34 ¹ / ₄ " to 35"	24 ¹ / ₂ " x 25" x 34 ¹ / ₄ " to 35"	24" x 25" x 34 ¹ / ₄ " to 35"

*Height dimensions are minimum 33³/₄" to maximum 35".

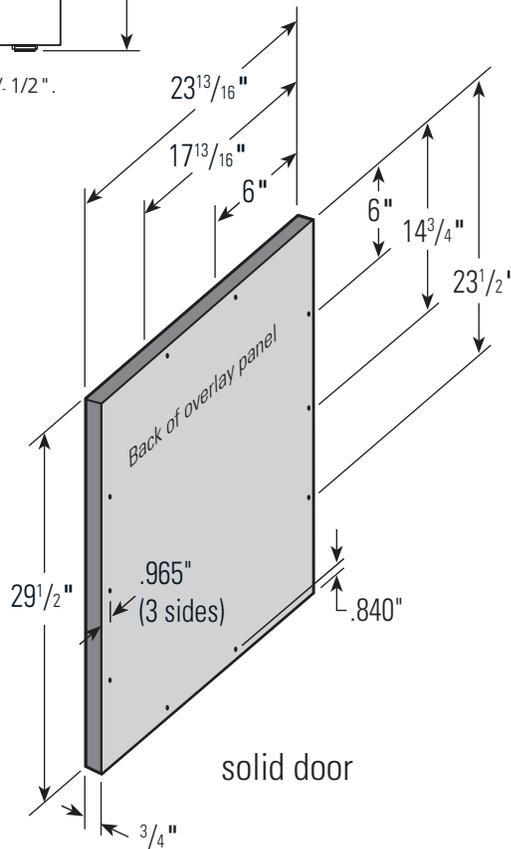
Solid Door Panel Dimensions	
Door Panel Width	23 ¹³ / ₁₆ "
Door Panel Height	29 ¹ / ₂ "
Door Panel Depth	³ / ₄ " max
Door Panel Weight	10 lb. max

Glass Door Panel Dimensions	
Door Panel Width	23 ¹³ / ₁₆ "
Door Panel Height	29 ¹ / ₂ "
Door Panel Depth	³ / ₄ " max
Door Panel Weight	10 lb. max
Rail/Style Dimension	2" min

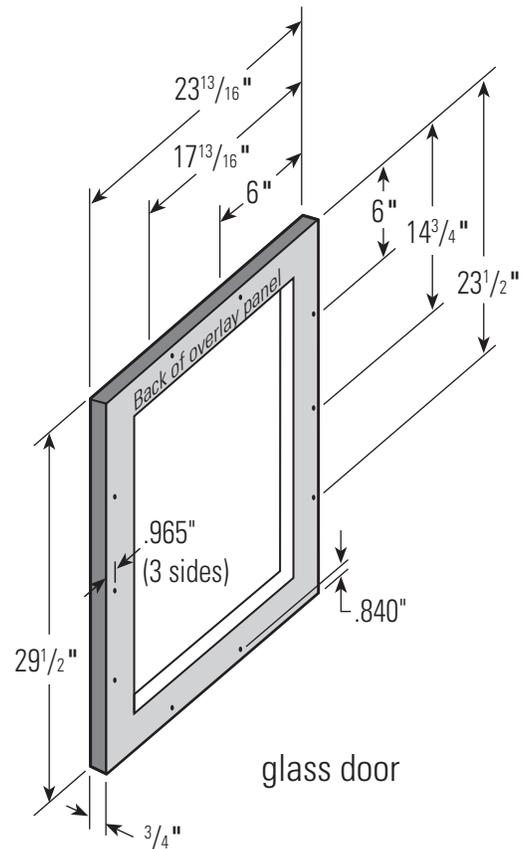
Drawer Panel Dimensions	
Drawer Panel Width	23 ¹³ / ₁₆ "
Drawer Panel Height	14 ¹ / ₂ "
Drawer Panel Depth	³ / ₄ " max
Drawer Panel Weight	10 lb. max



Height Dimension +/- 1/2".



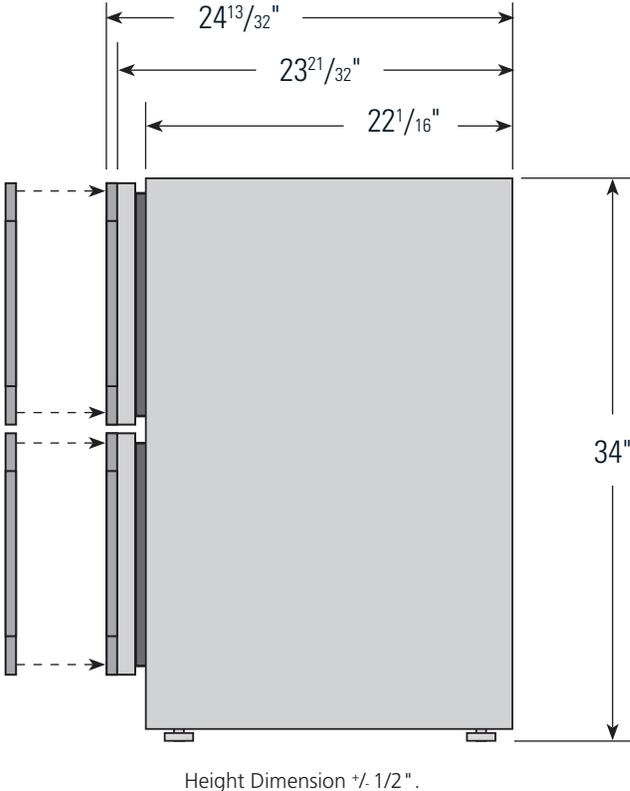
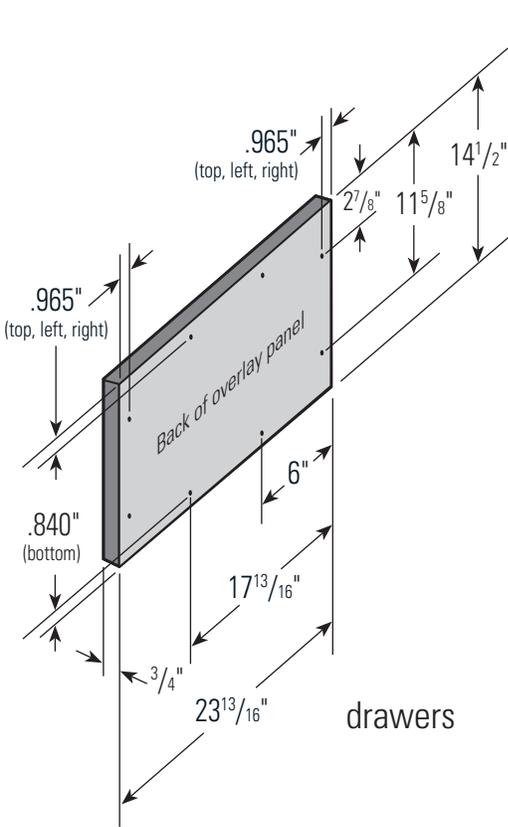
solid door



glass door

OVERLAY (OP/OPG) INSTALLATION

INSTALLING OVERLAY MODELS FOR DRAWERED MODELS



INSTALLING OVERLAY PANELS FOR GLASS DOOR & SOLID DOOR MODELS

Tools Needed:

- Phillips Screwdriver
- 3/8" Wrench
- 1/8" Drill Bit

See page 6 for custom panel dimensions before installing.

For easy overlay installation, refrigerator door removal is required.

- 1) Open the door and remove the two top Phillips screws from the bottom louver grill. (See image 1). Set the two screws to the side for later reinstallation.
- 2) Hinge the louver grill down and lay it onto the floor. (See image 2). Be careful not to tug on the wires connected to the temperature display.
- 3) To remove the door, back out two bottom hinge screws with a 3/8" wrench. (See image 3). Secure door while removing screws.
- 4) Remove two Phillips screws from the top hinge. (See image 4). Save all these screws for later reinstallation.
- 5) Lay the door on a safe solid surface. If retrofitting a glass door model, be cautious not to damage the glass. Lay cardboard or other soft or safe material down before working on the door. (See image 5).
- 6) Remove door gasket from the inside of the door frame. (See image 5). Place gasket to the side for later reinstallation.

(Continued on next page.)



Image 2. Removing bottom louver grill.

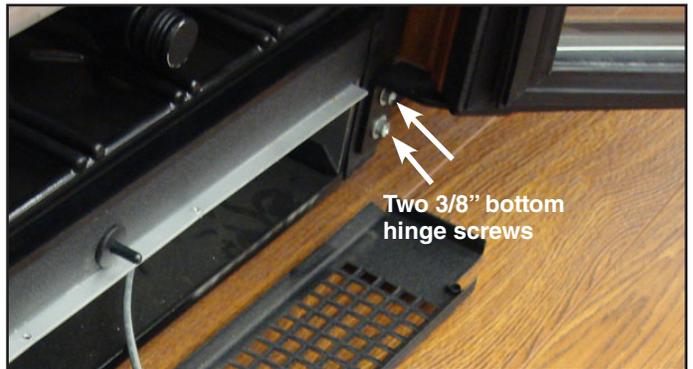


Image 3. Remove bottom door hinge screws.

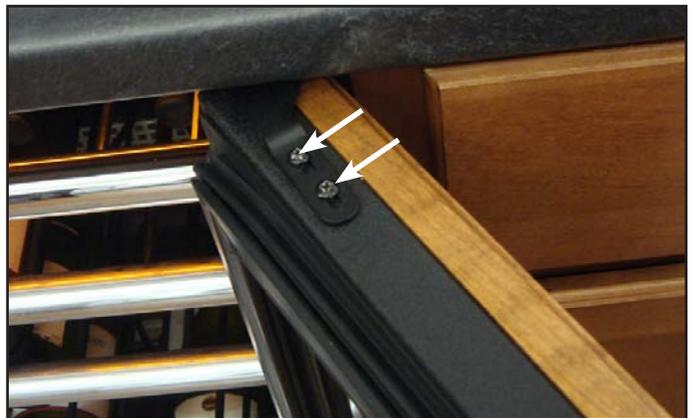


Image 4. Remove top hinge screws.



Image 5. Remove door gasket.



Image 1. Remove two Phillips screws from bottom louver grill.

INSTALLING OVERLAY PANELS FOR GLASS DOOR & SOLID DOOR MODELS, CONTINUED

7) There are pre-marked areas on the front of the door. Drill these pre marked holes with 1/8" drill bit. (See image 6). Make sure to go all the way through the door.

8) It is recommended to clamp the door front on top of the overlay before drilling pilot holes and installing anchor screws. The clamp ensures the overlay panel and door stay aligned with each other while installing. (See image 7).

NOTE:

If a handle is being used on the overlay panel, install it before Step 8. Use flat head screws or recess the screws for flush install of the overlay panel onto the refrigerator door. (See image 8).

9) Once all holes are pre-drilled, use the appropriate size screws to secure the overlay panel onto the front of the refrigerator door. (See image 9).

10) Reinstall all components in reverse order. The door gasket snaps back into place.

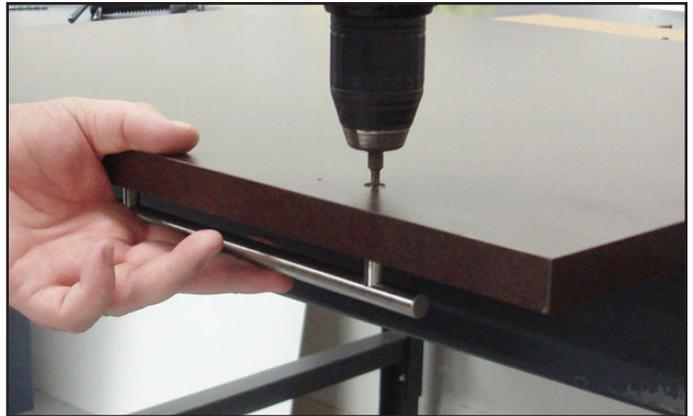


Image 8. Install handle on overlay.



Image 9. Anchor overlay on door front.

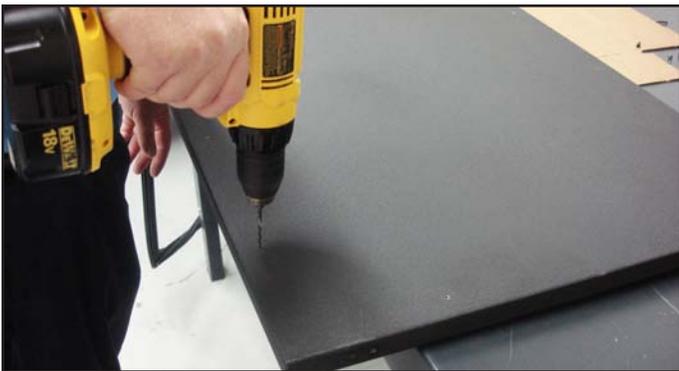


Image 6. Pre-drill holes through door front.



Image 7. Clamp door front with the overlay panel.



Image 10. Finished installation

INSTALLING OVERLAY PANELS FOR DRAWERED MODELS

Tools Needed:

- Phillips Screwdriver
- 1/8" Drill Bit

See page 7 for custom panel dimensions before installing.

For easy overlay installation, drawer front removal is required.

- 1) Open the drawer and detach the front drawer panel by removing four #2 Phillips screws (two on each side). (See image 1)
- 1) Save all these screws for later reinstallation.
- 2) Remove front drawer panel gasket. (See image 2)
- 3) Using a 1/8" drill bit, drill out the eight pilot holes (each drawer) from the front of the drawer panel. Drill completely through the panel. (See image 3).
- 4) Attach drawer handle to the front of the overlay panel. **Attach handle before step 5.** (See image 4).
- 5) Lay overlay panel face-down on a safe solid surface. Lay drawer panel face-down on top of the overlay panel. Align panels and secure with a clamp. Lay cardboard or other soft or safe material down before working on drawer front. (See images 5 & 6).

(Continued on next page.)



Image 3. Drill out eight pilot holes from the front of the drawer panel.



Image 4. Attach drawer handle to overlay panel.



Image 1. Remove four #2 Phillips screws from front drawer panel, two on each side.

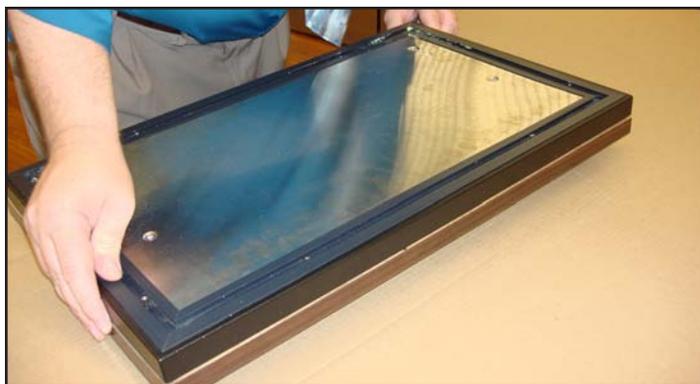


Image 5. Lay overlay panel, then drawer panel face-down, then align.



Image 2. Remove gasket from front drawer panel.

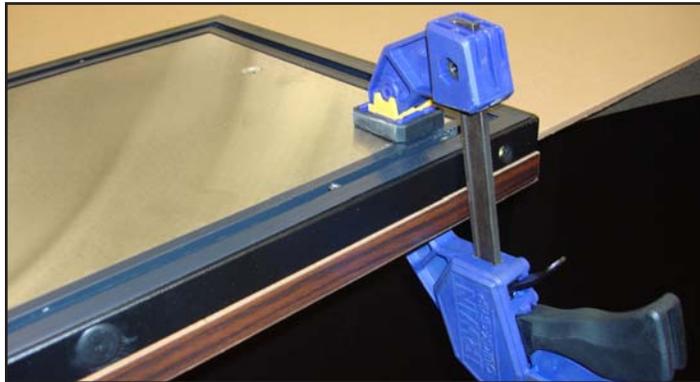


Image 6. Once panels are aligned, secure with clamp.

**INSTALLING OVERLAY PANELS FOR
DRAWERED MODELS, CONTINUED**

6) Secure overlay panel to drawer panel using appropriate size screws. (See image 7)

7) Reattach drawer gasket by pressing and snapping back into place in gasket channel.

8) Reattach drawer panel front to the drawer using four screws. (See image 8).

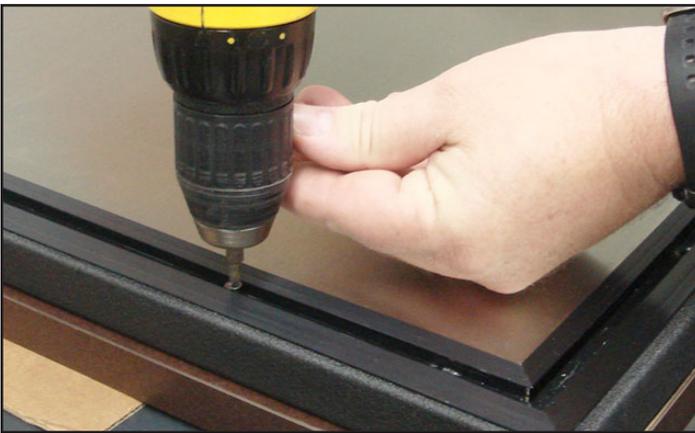


Image 7. Secure overlay panel to drawer panel.

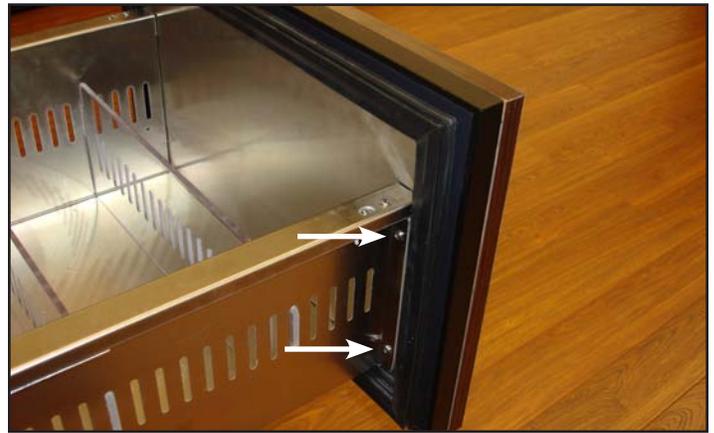


Image 8. Reattach drawer panel front to drawer.

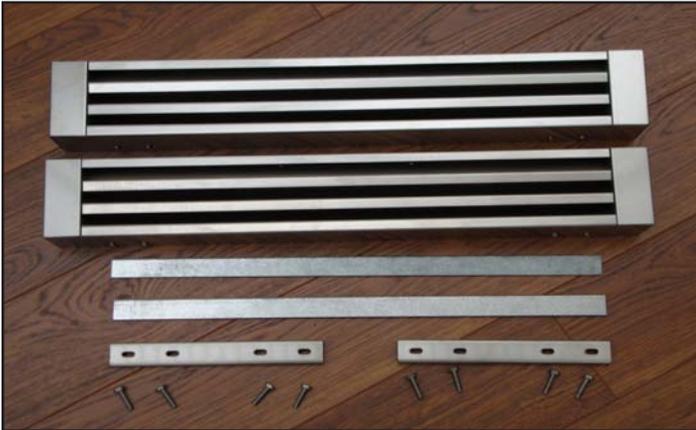


Image 9. Finished installation

INSTALLING TRUE SIGNATURE LOUVER GRILL FOR STACKED UNITS

Tools Required:

- 3/8" socket and ratchet
- #2 Phillips screw driver
- Level
- Floor protector



True Signature Louver Grill Kit

- 1) Lay floor protectant down.
- 2) Uncrate cabinets and secure both shelving and doors/drawers.
- 3) Install the anti-tip device per its instructions. (See page 5).
- 4) Trial fit anti-tip brackets using the lower cabinet.
- 5) Carefully lift the top cabinet and place on the lower cabinet. This procedure requires assistance. Level the top cabinet.
- 6) Position the upper refrigerator so that it is flush with the lower cabinet's sides and back.
- 7) Install the rear stacking brackets. (See image 1).
- 8) Place set in final spot. Level both top and bottom unit. Use a level on the inside of the cabinets. Check front to back and side to side. (See image 2).
- 9) Remove front grill on both cabinets by removing the two screws securing the grill. Then tilt the grill towards you and push down. (See image 3).

(Continued on next page.)

WARNING

STACKING MORE THAN 2 UNITS HIGH WILL CAUSE DAMAGE TO THE UNITS AND IS NOT RECOMMENDED.

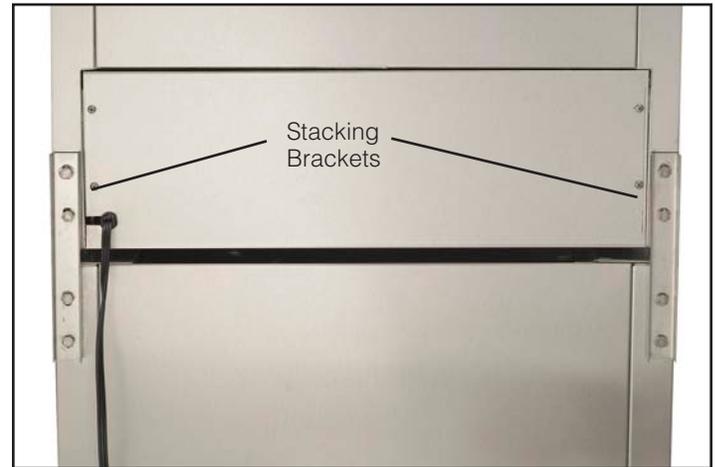


Image 1.



Image 2.



Image 3.

INSTALLING TRUE SIGNATURE LOUVER GRILL, CONTINUED

- 10) Install the steel strip for the new louver grill by pushing it on the front lip of the opening. (See image 4).
- 11) Install the new louver grill. The bottom of the grill has very strong magnets. Press the magnets onto the steel strip and install the top two Phillips screws.
- 12) Installation is complete. (See image 5).



Image 4.



Image 5.

INSTALLING ANTI-TIP BRACKETS REQUIRED FOR STACKED AND DRAWER UNITS

Tip Over Hazard: A child or adult can tip the refrigerator and may cause property or bodily harm. Connect anti-tip brackets to the rear feet of the unit. Reconnect the anti-tip bracket if the product is moved. Failure to follow these instruction can result in property or bodily harm.

Read all installation instructions first. Install the anti-tip brackets to hold both rear legs of the stack combo or drawer refrigerator. Follow these steps to secure the brackets to the floor before moving the unit into final operating position.

Contact a qualified floor covering installer for the best procedure of drilling mounting holes through your type of floor covering.

Before moving the unit, take precautions to protect the floor covering.

Determine the location of the unit. From the front of the determined location of the lower louver grill, measure back 21 3/4". From the determined side of the unit, measure over 13/16". This is where the back and outer side of the bracket should sit. Using the bracket as a template mark the holes for drilling. (See illustration 1).

To mount the anti-tip bracket to wood floor, drill pilot holes for each of the bracket holes (4 total). To mount the anti-tip bracket to concrete or ceramic floor use a masonry bit to drill pilot holes.

Align anti-tip bracket holes with the holes in the floor. Fasten anti-tip bracket with screws provided using the brass colored screw for wood, or blue colored masonry screw for concrete.

Move unit into final position making sure rear leveling legs slide into the anti-tip brackets.

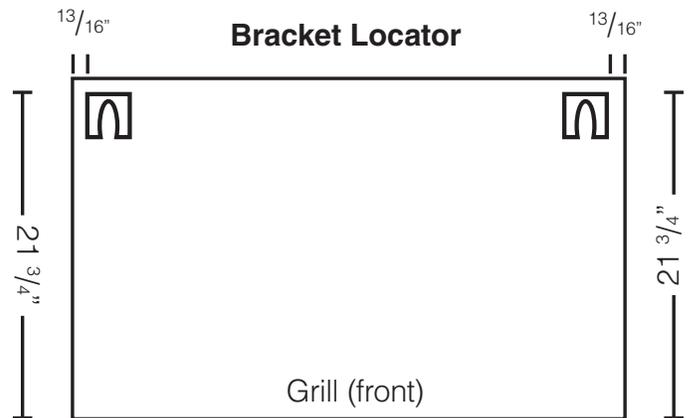


Illustration 1.

STARTUP / TEMPERATURE CONTROL

- A. Plug in the cooler.
- B. TWC models are set from the factory at 55°F, which is ideal for red wine. Should you wish to adjust the temperature, hold down set until temperature flashes, then move arrow up or down depending on your desired setting.
- C. TBC & TUR models are set from the factory at 35°F.
- D. Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace the temperature control, be sure it is ordered from your True dealer or authorized service agent.

RECOMMENDATION

Before loading product, we recommend running your True unit empty for 24 hours. This allows you to be sure electrical wiring and installation are correct and no shipping damage has occurred.

SHELVING OPERATION

- A. The shelves and wine racks are installed into pilasters located on the back interior wall of the unit. The configuration of the shelves and wine racks can be rearranged to your specific needs. Removing and installing the shelves and wine racks is a basic operation that can be completed in a timely manner. Please refer to below instructions to alter your shelving configuration.
- B. To adjust the height or remove wire shelves, please pull up on the shelf so that brackets/supports are removed from shelf pilasters in the back of the cabinet.
- C. To install wire shelves, insert the shelves into the pilasters located on the back wall of the refrigerator. Make sure the brackets/supports are locked firmly into both pilasters on either corner. (See illustration 1 and image 1)

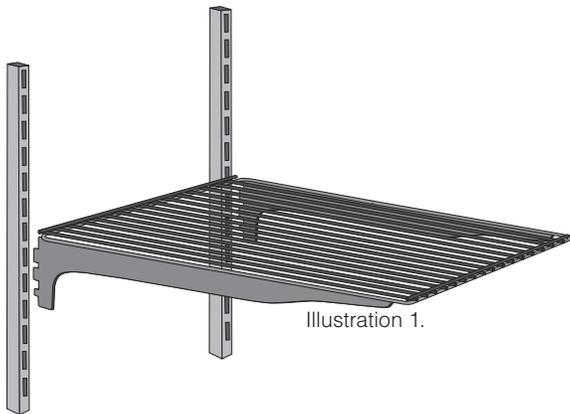


Illustration 1.



Image 2. Install wine rack at the bottom of the refrigerator.



Image 3. Install supports into cabinet pilasters.



Image 1. Install wire shelf into cabinet pilasters.

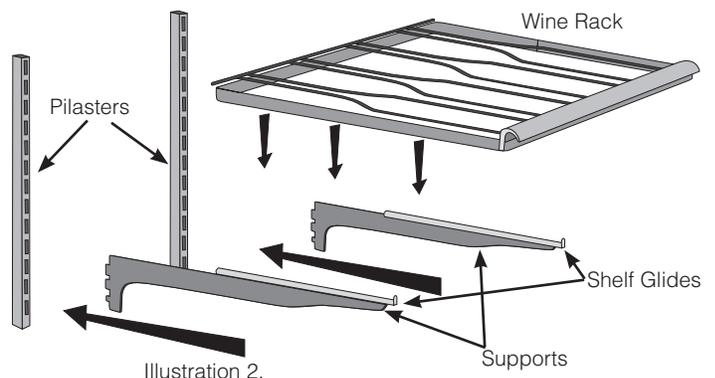


Illustration 2.

SHELVING OPERATION, CONTINUED

D. The wine cradle rests on the floor of the cabinet. (See image 2).

E. To adjust the height or remove the glide out wine racks, please do the following:

1. Remove wine rack from shelf glides by pulling up on the actual wine rack. The shelf glides are connected to the shelf supports, so 1 support on each side (2 total) should be remaining. (see illustration 2)
2. Place the wine rack on the floor next to the unit.
3. Remove each rack support & glide by lifting the entire piece up and out, so that the brackets in the back are released from the pilasters.

F. To install the glide out wine rack, please do the following:

1. Place the support and shelf glide (one piece) into the pilasters at the back of the unit. Confirm the brackets on the back of the support and shelf glide are firmly locked into the pilaster (see image 3). Install supports individually and confirm that each support is level with each other.
2. Insert wine rack onto shelf glide/supports by pushing down firmly on the wine rack once in place. (see images 4-6). Note, if tab does not fit correctly/lock between the front facing/handle and actual wine rack, you may need to adjust the screws that hold the front facing/handle to the actual wine rack. By loosening the screws, the opening will widen, allowing tab to fit properly.
3. Confirm operation by gliding rack in/out.



Image 4.



Image 5. Slide supports on either side into the bottom of the wine rack. A tab at the end of the supports slide behind the face of the wine rack.



Image 6. Install wine rack into supports.

DRAWER DIVIDER INSTALLATION AND OPERATION

A. The True Professional TUR-24D (Drawer Unit) comes with clear drawer dividers. (See image 7).

B. To install and remove drawer divider:

1. Insert one end of the divider into the slotted side holes inside the drawer. (See image 8).
2. Carefully flex the drawer divider and insert the other side into the opposite side of the drawer. (See image 9).
3. To remove the divider follow the previous instructions backwards.

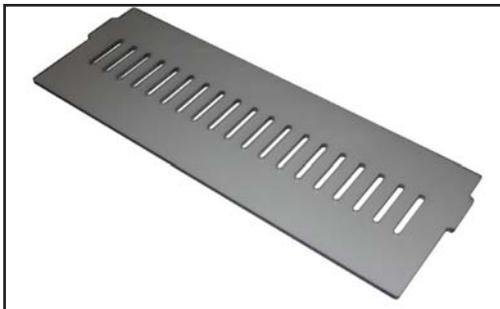


Image 7.



Image 8.



Image 9.

GENERAL MAINTENANCE

- A. Keeping the condenser coil clean will minimize required service and lower electrical cost. The condenser coil is accessible from the front.
- B. The condenser coil should be cleaned by removing dust and other build-up from the tube assembly with vacuum or a cleaning rag.
- C. When properly cleaned you should be able to see through the tube assembly.
- D. Warranty does not cover cleaning the condenser coil.

HOW TO REMOVE THE FRONT GRILL

1. Remove 2 Phillips screws. (See image 1).
2. Take grill off from top first, then slide out the bottom
3. Once the grill is removed clean the coil with a brush and vacuum dust and debris.
4. When finished cleaning the condenser coil reinstall the grill.

HOW TO REINSTALL THE FRONT GRILL

1. Insert tabs on grill into slots on bottom base. (See image 2 & illustration 3).
2. Then push top of grill over stainless lip.
3. Finally, screw back into place.



Image 1. Removing grill.

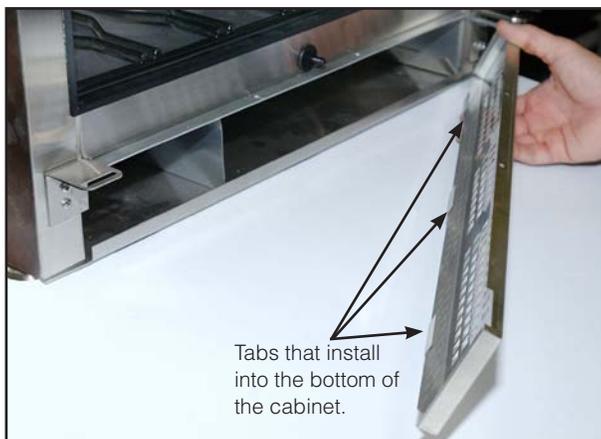


Image 2. Exposing condenser coil for cleaning.

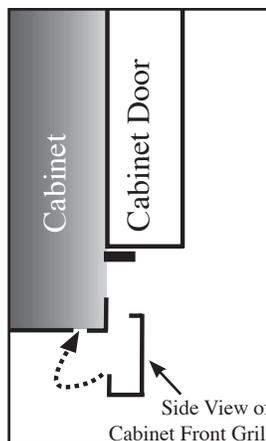


Image 3. Side View (Front grill tabs slide into the bottom of the cabinet).

REPLACEMENT PARTS

True maintains a record of the cabinet serial number for your cooler. If, at any time during the life of your cooler, a part is needed, you may obtain that part by providing the model number and serial number to the company from whom you purchased the cooler. For replacement parts, contact the dealer from whom you purchased the refrigerator or call True parts department at 1-800-424-TRUE. Inquires can be sent to the following address:

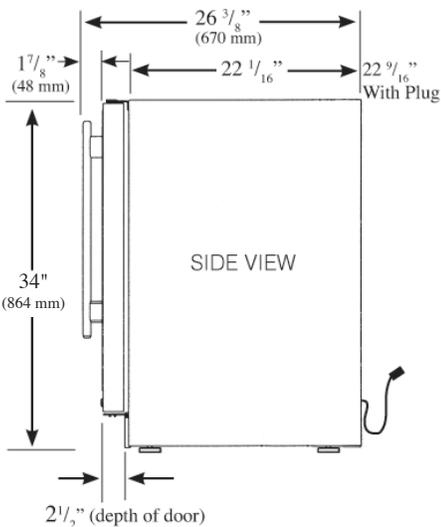
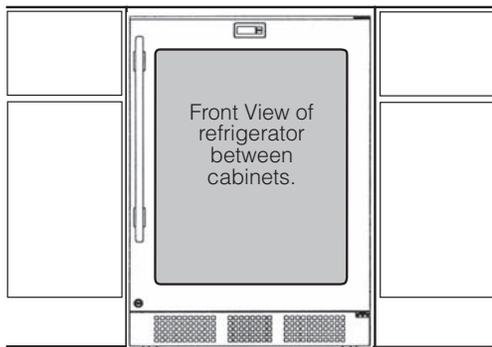
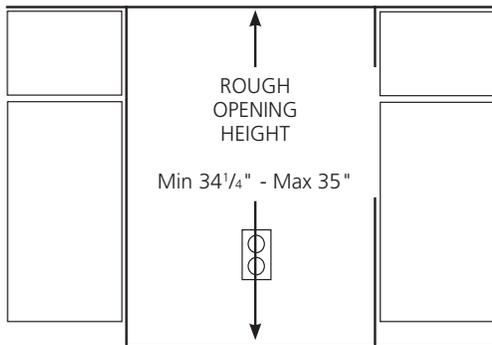
Attention: Parts Department
True Manufacturing
2001 East Terra Lane
O'Fallon, MO 63366-4434

INSTALLATION SPECIFICATIONS

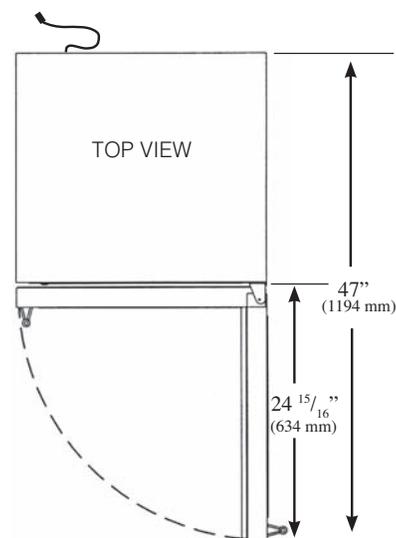
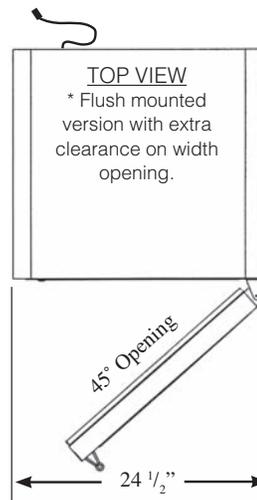
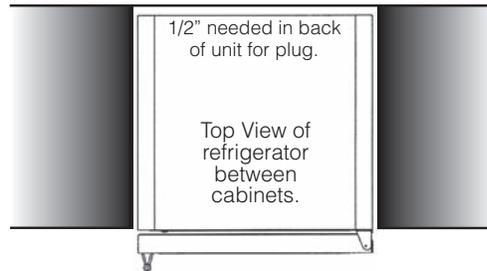
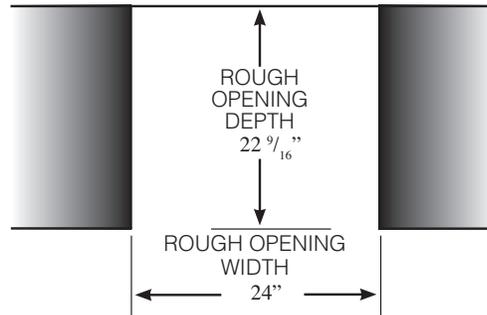
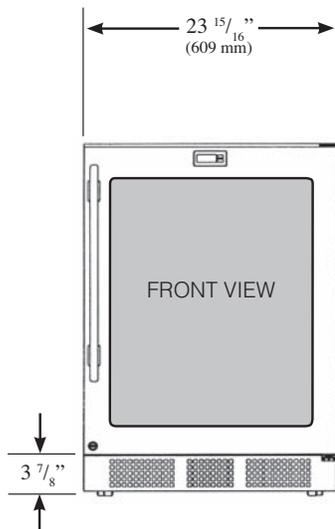
WARNING:
 These dimensions are **not** for overlay (OP/OPG) models!
 Please go to page 6 for overlay dimensions before installing
 an overlay model.

True's Wine Cabinets and Beverage Centers are designed to be inserted into a cabinet opening or free standing.

When installing the Wine Cabinet or Beverage Center into a rough opening, make sure there is a properly prepared opening for door swing clearance and electrical placement. Flush mounted version needs extra clearance on width opening.



Height Dimension +/- 1/2".

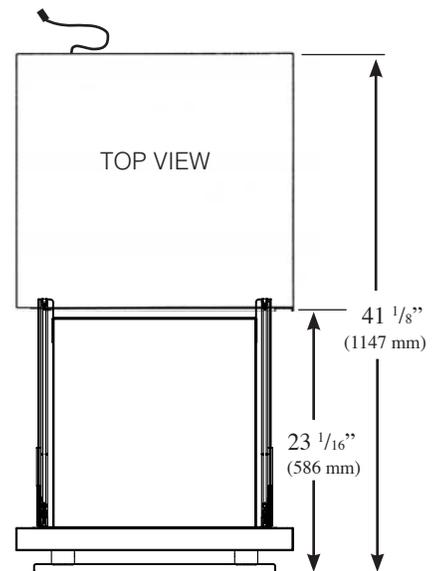
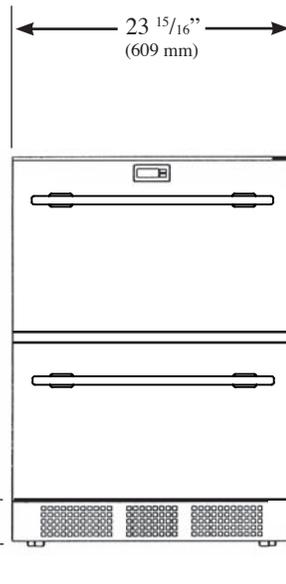
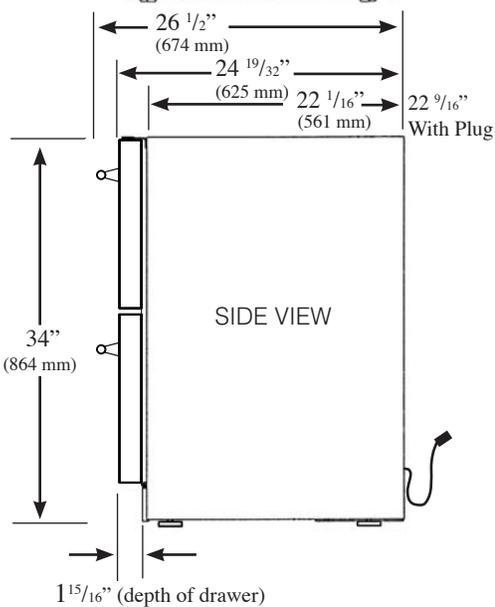
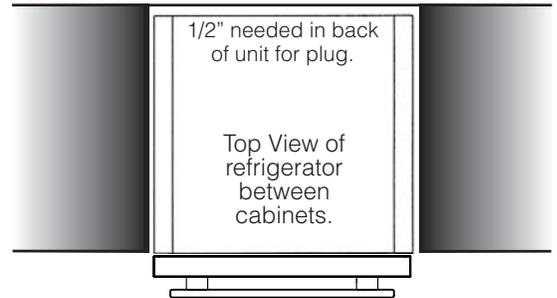
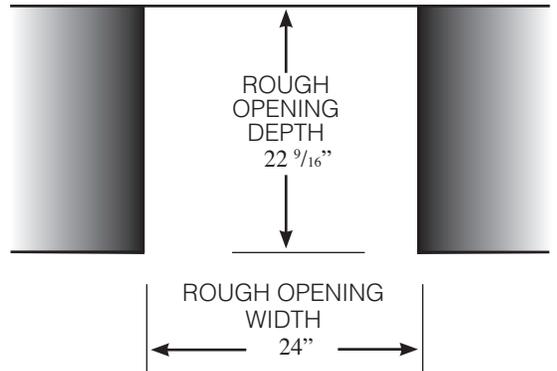
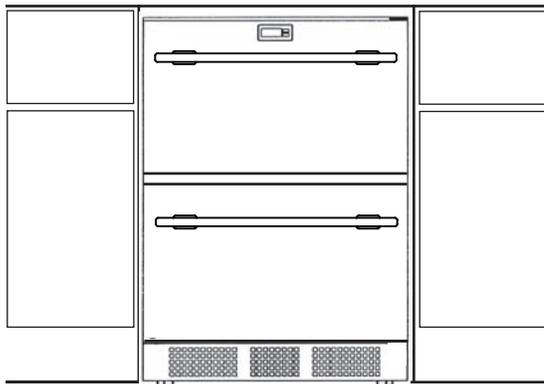
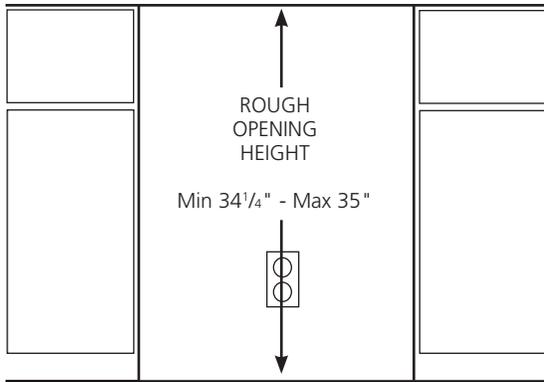


INSTALLATION SPECIFICATIONS

WARNING:
These dimensions are for TUR-24 Drawer models only!

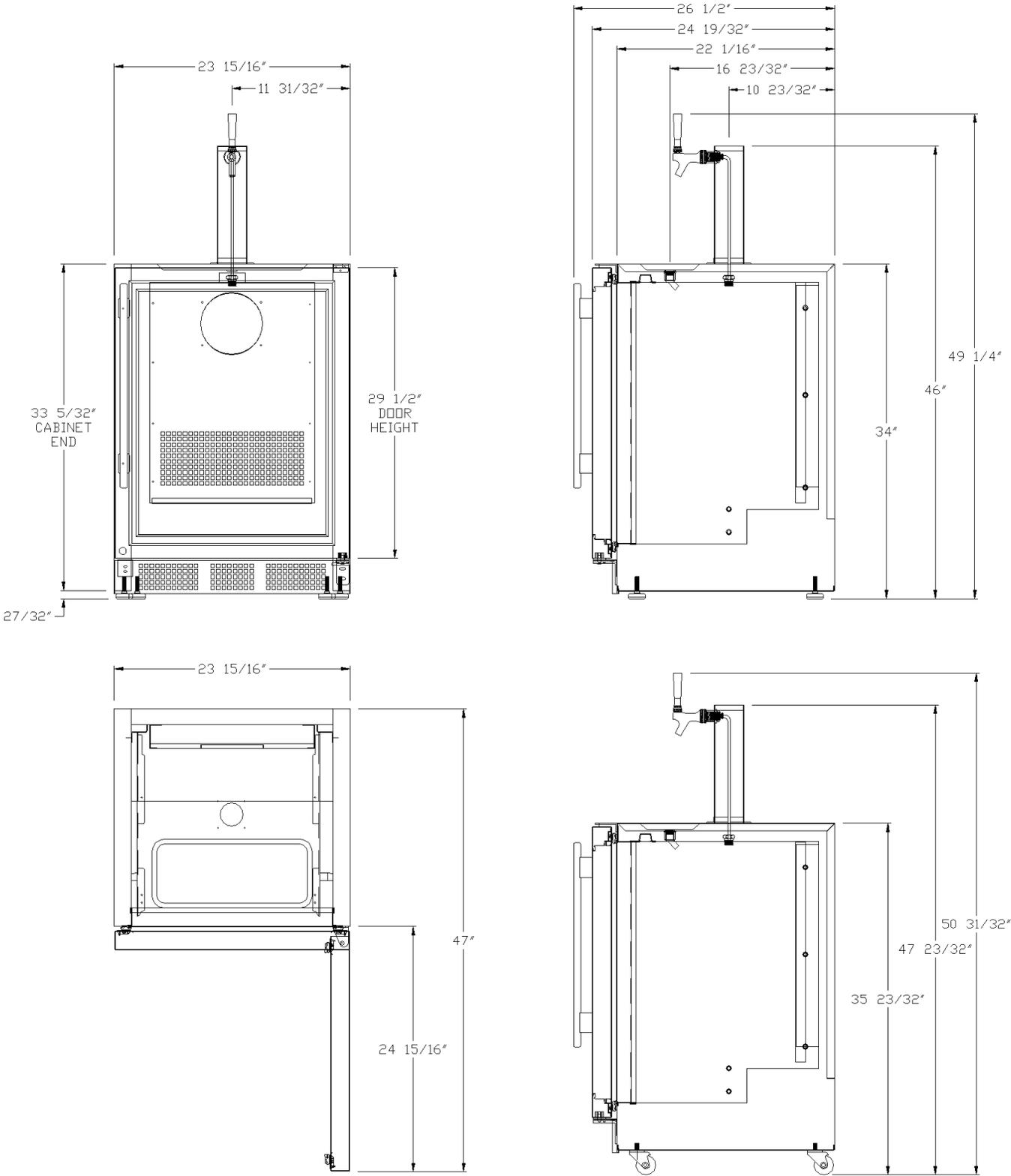
True's TUR-24 Drawer units are designed to be inserted into a cabinet opening or free standing.

When installing the TUR-24 Drawer unit into a rough opening, make sure there is a properly prepared opening for drawer opening clearance and electrical placement.



Height Dimension +/- 1/2".

TUR-24BD



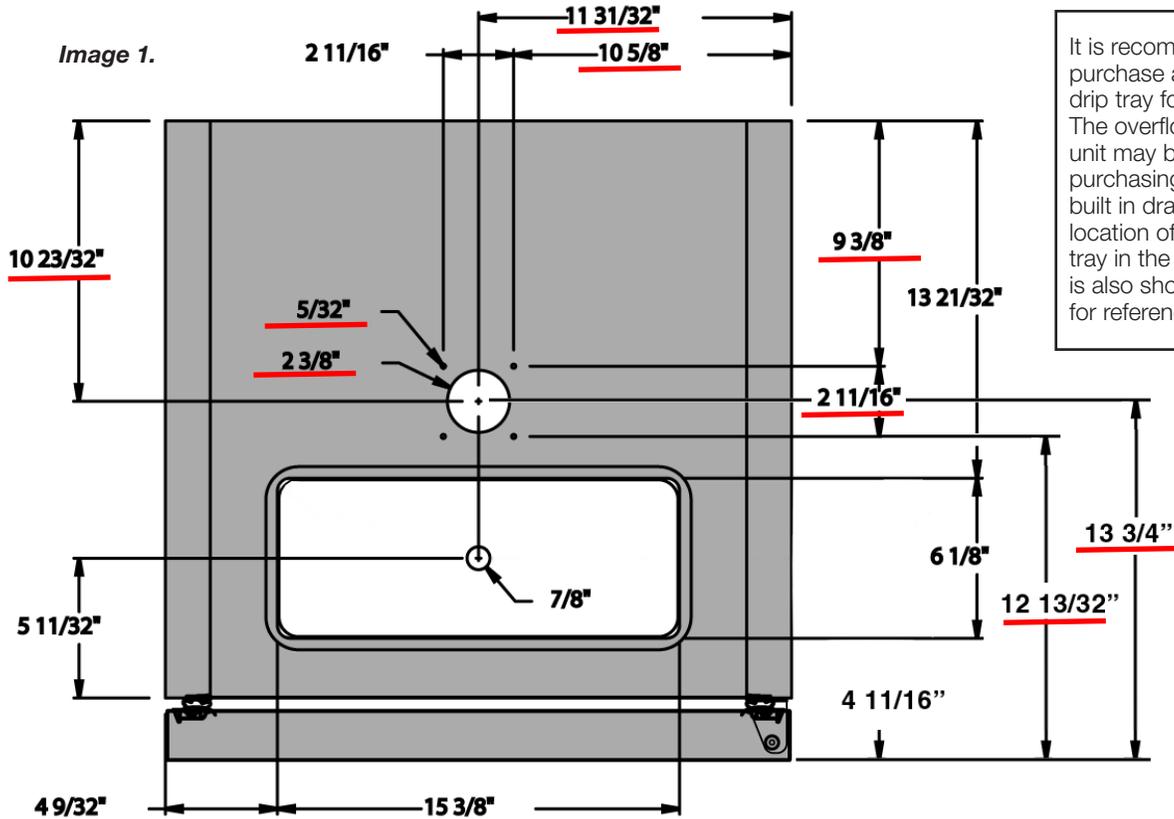
Shown with optional castors.

TAPPER UNIT INSTALLATION UNDER COUNTER TOPS

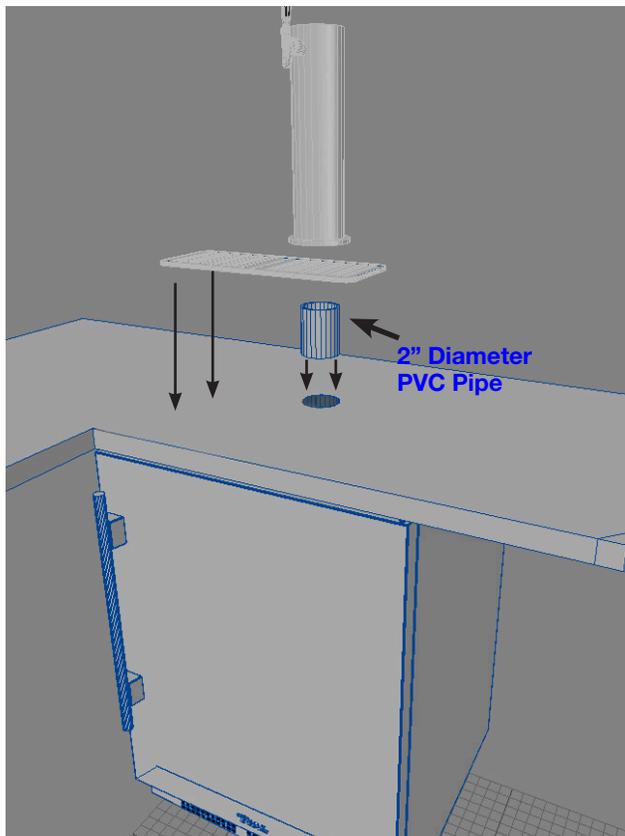
When installing under counter tops use the underlined dimensions in the diagram below (image 1) for cutting into the counter top. Silicone caulk around the edge of the PVC pipe after it has been installed.

MATERIAL REQUIRED:

- 2" Diameter PVC pipe (12" long)
Will need to be cut down to size when refrigeration unit is installed.
- Silicone Caulk



It is recommended to purchase an aftermarket drip tray for overflow. The overflow bottle in the unit may be utilized by purchasing a tray with a built in drain tube. The location of the embossed tray in the top of the unit is also shown in image 1 for reference.



INSTALLING DRAFT STANDARD AND HOOK UP

Required Tools and Parts

- Phillips Head Screwdriver
- Adjustable Wrench
- 3/8" I.D plastic tubing (3')
- (2) Hose clamps

Parts:

1. CO₂ Tank
2. Draft Standard
3. Draft Standard Screws
4. Pressure Regulator
5. Rubber Washers
6. Beer Line
7. Beer Tapper
8. Securing strap

CAUTION:

Filled CO₂ tanks are potentially dangerous because of the pressure they contain. If you are unfamiliar with their use or the use of the CO₂ regulator, seek information from your CO₂ supplier.



Figure 2
 _____ Step 2 _____
 Install the beer line connector making sure that the rubber washer is between the hose flange and the draft standard flange. (See figure 2)



Figure 3
 _____ Step 3 _____
 Secure the draft standard to the cabinet with the screws provided. (See figure 3)



Figure 1
 _____ Step 1 _____
 Place rubber washer over draft standard mounting holes. (See figure 1)

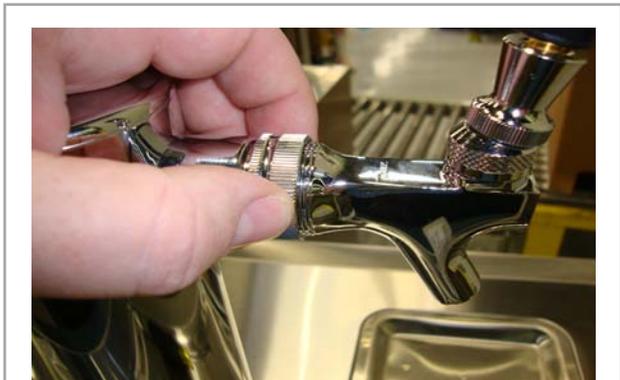


Figure 4
 _____ Step 4 _____
 Install the draft head. (See figure 4).



Figure 5



Figure 6

Step 5

Remove the cap and run the air hose to the top of the draft standard. Hook the hose onto the stainless tube to keep hose from falling out (This hose will keep the draft standard cold). (See figures 5 & 6).

Step 6

Reinstall the cap.



Figure 7

Step 7

Hook up the pressure regulator to the CO₂ tank. Using an adjustable wrench make sure the nut is tight. (See figure 7)



Figure 8

Beer Hose Connection



Figure 9

Step 8

Place CO₂ tank in the unit using the black strap provided. To secure the tank use one of the screws from the evaporator cover. The tank can go in either the left or right side back corner. Run 3/8" hose from the regulator to the taper and secure with clamps. Hook the beer hose to the taper making sure the rubber washer is between the flanges. (See figure 9)

Step 9

Install the beer tapper onto the keg. The tapper has notches that must line up. Once the notches are lined up, turn the tapper to secure it to the keg. Once secured, pull outward on the handle. While pulling, press the tap lever down to engage. Release the handle and the tapper should stay engaged to the keg. (See figures 8 & 9)

PRESSURE

Dispensing pressures differ according to:

- The type of draft dispensing system
- The length of draft dispensing line
- The actual product - some require more, some require less
- The temperature of the product
- The pressurizing agent: air pressure, CO₂ or special blended gases.

Helpful Hints On Maintaining The Correct Pressure:

- Know which pressurizing agent to use on which product and why.
- Monitor your regulators to ensure applied pressure remains constant
- Keep equipment in good repair

TAPPING

Do not agitate the kegs unnecessarily. If excessive agitation occurs allow kegs to settle for 1 to 2 hours before tapping.

Prior to tapping the keg, ensure that all beer faucet in the serving location are in the off position. Completely remove the dust cover (identification cap) from the keg.

DRAFT BEER PROBLEMS

To minimize draft beer problems, always follow the recommended instructions for temperature and CO₂ pressures from your beer supplier.

Flat Beer - Description: Foamy head disappears quickly. Beer lacks usual zestful brewery fresh flavor.

- CO₂ turned off when not in use.
- Contaminated air source (associated with compressed air).
- Greasy glasses.
- Not enough pressure.
- Pressure shut off during night.
- Loose tap or vent connection.
- Sluggish pressure regulator.
- Obstruction in lines.

False Head - Description: Large soap-like bubbles, head dissolves very quickly.

- Dry glasses.
- Improper pour.
- Pressure required does not correspond to beer temperature.
- Coils or direct draw beer lines warmer than beer in keg.
- Small lines into large faucet shanks.
- Beer drawn improperly.

Wild Beer - Description: Beer, when drawn, is all foam and not enough liquid beer.

- Beer drawn improperly.
- Faucet in bad or worn condition.
- Kinks, dents, twists or other obstructions in line.
- Traps in beer lines.
- Beer too warm in kegs or lines.
- Too much pressure.
- Creeping gauge causing too much pressure.

Cloudy Beer - Description: Beer in the glass appears hazy. Not clear.

- Dirty glass or faucet.
- Beer over chilled.
- Beer temperature variance in keg (Beer may have warmed up

- at sometime).
- Hot spots in beer lines.
- Cutting beer through faucet.
- Beer line in poor condition.
- Dirty lines.
- Beer that has been frozen.

Bad Taste

- Dirty faucet.
- Old or dirty beer lines.
- Failure to flush beer lines with water after each empty keg.
- Unsanitary conditions at bar.
- Foul air or dirt in lines.
- Oily air; greasy kitchen air.
- Temperature of package too warm.
- Dry glasses

CHANGING CO₂ GAS CYLINDER

Follow these instructions at ALL times when you replace a CO₂ gas cylinder:

1. Close cylinder at "A".
2. Remove tap "D" from barrel. Pull pressure release ring on body of tap to release pressure remaining in line. (do not close "C")
3. Remove or loosen regulator key "B" by turning counter clockwise.
4. Remove regulator from used cylinder at "E".
5. Remove dust cap from new gas cylinder at "E" and clear dust from outlet by opening and closing valve "A" quickly using appropriate wrench.
6. Attach regulator to new cylinder at "E". (use new fiber/plastic washer, if required).
7. Open valve "A" all the way.
8. Close valve "C".
9. Adjust regulator key "B" by turning clockwise to set pressure. (check setting by opening "C" and pulling and releasing the ring "F" on the pressure release valve on the body of the tap)
10. Tap barrel at "D" with valve "C" open.

NOTE

Don't lay CO₂ cylinders flat.
Don't drop CO₂ cylinders.

It requires 1/2 pound CO₂ to dispense 1/2 barrel of beer at 38°F with 15 pounds pressure on barrel.

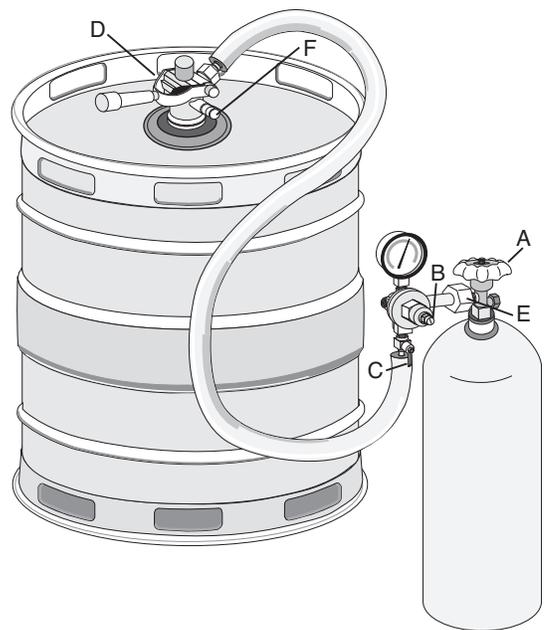
PRESSURE ADJUSTMENT ON CO₂ REGULATOR

Increasing Pressure:

1. Close regulator shut-off "C".
2. Turn regulator key "B" clockwise and make setting.
3. Tap gauge for accurate reading.
4. Open regulator shut-off "C" and draw beer.

Decreasing Pressure:

1. Close regulator shut-off "C".
2. Untap barrel at "D" and to bleed line, activate tap handle. Leave in open position.
3. Slowly open regulator shut-off "C" and simultaneously turn regulator key counter-clockwise to zero reading.
4. Close regulator shut-off "C" and set pressure by turning regulator key clockwise. Check setting by opening and closing valve "C".
5. Close tap head "D". (put in "OFF" position)
6. Tap barrel at "D" and open regulator shut-off "C".



CLEANING INSTRUCTIONS FOR DRAFT TOWERS

Draught dispensers, regardless of design, must be cleaned on a regular basis. Flushing your draught dispenser with water only is not enough. Cleaning is recommended whenever changing to a fresh keg.

Note: Use cleaners approved by your beer supplier and follow their instructions. If you are using the cleaning kit purchased from True follow these instructions:

Exacting cleanliness should be constantly maintained in your dispenser so that your draught beer will be at its best when served. Although the beer in the barrel is in excellent condition, it can become less satisfying as it is drawn through the beer line and faucet if they are not kept clean.

Prepare Solution:

- Add 1/2 ounce (19 grams) of line cleaning powder to each quart of water, cold or warm.

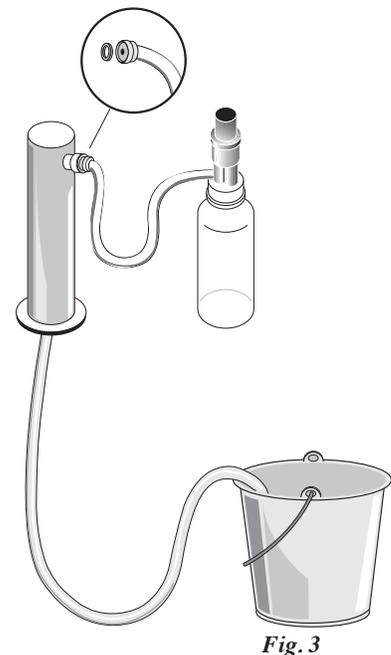
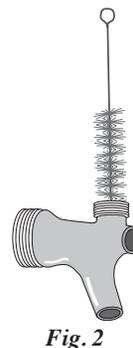
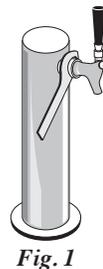
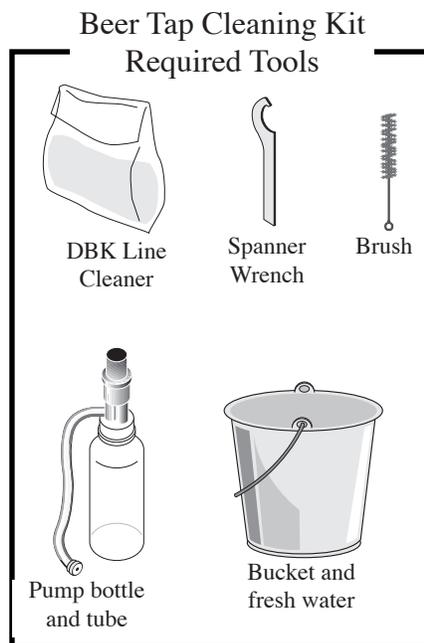
Cleaning:

1. Disconnect tap from keg. Remove beer faucet with spanner wrench, unscrew handle and remove valve assembly (fig. 1).
2. Put tap and faucet parts in a bucket with cleaning solution to soak.
3. Use small brush to clean beer faucet parts (fig. 2).
4. Rinse parts thoroughly.
5. Fill pump bottle with DBK solution.
6. Attach hose from pump bottle to beer column tap outlet (be sure rubber gasket is in place to prevent leakage) - allow tap to drain in bucket (fig. 3).
7. Pump solution (2-3 times from bottle through the line until it starts to flow out the beer line. Wait 10 minutes while cleaning solution works on the lines).
8. Pump excess solution through lines.

9. Rinse bucket, pump bottle and hose thoroughly with clean cool water.
10. Fill pump bottle with clean cool water and pump through lines until water runs clear.
11. When crystal clear water comes through, you're ready to assemble and reattach faucet and re-tap the keg.
12. Draw the water from the beer line; now you're ready to serve brewery fresh, golden beer.

NOTE

Keeping your dispenser and all its parts clean and odor free will help you to serve beautiful foam topped glasses of delicious satisfying draught beer.



TROUBLESHOOTING

Refrigerator is not operating.

- Is the temperature control set to off?
- Is the refrigerator unplugged?
- Is the fuse blown/circuit breaker tripped?

Compressor operators for long periods or cycles on and off frequently.

- Normal when the unit is first plugged in or when large amounts of product are placed into the unit.
- Normal with hot ambient temperatures and/or frequent door openings.
- Is the condenser area clean?

Refrigerator compartment is too warm/cold.

- Is the temperature control set correctly?
- Has the door been left open, or have there been frequent door openings?
- Is the condenser area clean?

Condensation forms inside the unit.

- This is normal during periods of high humidity.
- Are the doors closing/sealing properly?

Condensation forms outside the unit.

- Some condensation may appear on the outside of the unit, especially when the unit is placed outside during high levels of humidity. This will disappear once the humidity levels drop.

Service is required.

- Check the model and serial number, located on the interior top of the unit, behind the LED lighting. Call your dealer or True service department at 1-800-325-6152, or email at trueprofessional@truemfg.com.

FREQUENTLY ASKED QUESTIONS

Q. How do I adjust the temperature?

A. Refer to the page 15 – Startup/Temperature Control instructions.

Q. Why does the evaporator fan motor run constantly?

A. This is a normal operation. The evaporator fan motor will run continuously to ensure even temperature throughout your cabinet. This will only stop when the door is opened to keep warm air from being circulated throughout the cabinet.

Q. Why isn't my unit cooling properly?

A. Check to see that there are no obstructions to the condenser coil (behind front grill). Confirm that the condenser coil is clean. (see instructions on page 18.)

Q. How do I adjust or remove a shelf from my current configuration?

A. Refer to shelving operation on pages 16 and 17.

Q. Why is there warm air coming from the bottom/front of the refrigerator (grill / kick plate area)?

A. This is normal, as heat dissipation is part of the refrigeration cycle.

Q. Why is there condensation forming on the inside and outside of the unit?

A. In climates with higher humidity or when the cabinet is placed in an outdoor setting, condensation will form on the unit and is considered normal. Leaving the door open for a long period of time will also cause excess condensation.

STAINLESS STEEL EQUIPMENT CARE AND CLEANING

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces. Please ensure that you use appropriate products when cleaning and polishing your True equipment. Cleaners containing chlorine must not be used as these will attack the stainless steel causing damage and in some cases corrosion. Your supplier of cleaning products should be able to advise you on the products suitable to keep your True equipment looking like new.

STAINLESS STEEL OPPONENTS

There are three basic things which can break down your stainless steel's passivity layer and allow corrosion to take place.

1. Scratches from wire brushes, scrapers, and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
2. Deposits left on your stainless steel can leave spots. You may have hard or soft water depending on where you live. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit too long. These deposits can cause the passive layer to break down and rust your stainless steel. All deposits left from food prep or service should be removed as soon as possible.
3. Chlorides are present in table salt, food, and water. Household and industrial cleaners are the worst type of chlorides to use.

8 STEPS THAT CAN HELP PREVENT RUST ON STAINLESS STEEL:

1. Using the correct cleaning tools.
Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads. Step 2 tells you how to find the polishing marks.
2. Cleaning along the polish lines.
Polishing lines or "grain" are visible on some stainless steels. Always scrub parallel to visible lines on some stainless steels. Use a plastic scouring pad or soft cloth when you cannot see the grain.
3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners.
While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner's chloride content, contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask if they have an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel, causing pitting and rusting.
4. Water Treatment
To reduce deposits, soften the hard water when possible. Installation of certain filters can remove corrosive and distasteful elements. Salts in a properly maintained water softener can be to your advantage. Contact a treatment specialist if you are not sure of the proper water treatment.
5. Maintaining the cleanliness of your food equipment
Use cleaners at recommended strength (chlorinated or non-chloride). Avoid build-up of hard stains by cleaning frequently. When boiling water with your stainless steel equipment, the single most likely cause of damage is chlorides in the water. Heating any cleaners containing chlorides will have the same damaging effects.
6. Rinse
When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. Allow the stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.
7. Hydrochloric acid (muriatic acid should never be used on stainless steel).
8. Regularly restore / passivate stainless steel

STAINLESS STEEL EQUIPMENT CARE AND CLEANING

Recommended cleaners for certain situations / environments of stainless steel

- A) Soap, ammonia and detergent medallion applied with a cloth or sponge can be used for routine cleaning.
- B) Arcal 20, Lac-O-Nu Ecoshine applied provides barrier film for fingerprints and smears.
- C) Cameo, Talc, Zud First Impression is applied by rubbing in the direction of the polished lines for stubborn stains and discoloring.
- D) Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acids, blood and burnt-on foods.
- E) Any good commercial detergent can be applied with a sponge or cloth to remove grease and oil.
- F) Benefit, Super Sheen, Sheila Shine are good for restoration / passivation.

NOTE: The use of stainless steel cleaners or other such solvents is not recommended on plastic parts. Warm soap and water will suffice.

WARRANTY

TWO YEAR PARTS & LABOR WARRANTY

TRUE warrants to the original purchaser of every new TRUE refrigerated unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by TRUE and upon proper installation and start-up in accordance with the instruction packet supplied with each TRUE unit. TRUE's obligation under this warranty is limited to a period of two years from the date of original installation or twenty seven months after shipment date from TRUE, whichever occurs first.

Any part covered under this warranty that are determined by TRUE to have been defective within two years of original installation or twenty seven months after shipment date from manufacturer, whichever occurs first, is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by TRUE.

LIMITED 30 DAY COSMETIC WARRANTY

*Stainless steel doors, handles, and shelves are warranted to be free from defective materials or workmanship for a period of thirty (30) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN THIRTY (30) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE. THIS LIMITED WARRANTY EXCLUDES ANY TYPE OF FREIGHT/CONCEALED DAMAGE.

ADDITIONAL THREE YEAR SEALED SYSTEM WARRANTY

In addition to the two year warranty stated above, TRUE warrants its hermetically sealed system: compressor, evaporator coil, condenser coil, and connecting tubing to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three additional years from the date of original installation but not to exceed five years and three months after shipment from the manufacturer.

Compressors determined by TRUE to have been defective within this extended time period will, at TRUE's option, be either repaired or replaced with a compressor or compressor parts of similar design and capacity.

The three year extended compressor warranty applies only to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to, cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly or any other electrical component, etcetera.

404A/134A COMPRESSOR WARRANTY

The additional three year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:

1. This system contains R404A or R134A refrigerant and polyol ester lubricant. The polyol ester lubricant has rapid moisture absorbing qualities. If long exposure to the ambient conditions occur, the lubricant must be removed and replaced with new. Listed below are the approved lubricants for the Tecumseh compressors. Failure to comply with recommended lubricant specification will void the compressor warranty.

- a. ICI - EMKARATE™, a refrigeration lubricant RL32CF
- b. ICI - EMKARATE™ RL184
- c. Mobile Artic 22A
- d. Emery- 2927-A

2. Dryer replacement is very important and must be changed when a system is opened for servicing. A drier using XH-9 desiccant or an exact replacement solid core drier must be used. The new drier must also be the same capacity as the drier being replaced.

3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.

WARRANTY CLAIMS

All claims for labor or parts must be made directly through TRUE. All claims should include: model number of the unit, the serial number of the cabinet, proof of purchase, date of installation, and all pertinent information supporting the existence of the alleged defect.

In case of warranty compressor, the compressor model tag must be returned to TRUE along with above listed information.

Any action or breach of these warranty provisions must be commenced within one year after that cause of action has occurred.

WHAT IS NOT COVERED BY THIS WARRANTY

TRUE's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES. TRUE IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE CLAIMS WHETHER OR NOT ON ACCOUNT OF REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE. This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN MADE AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

IMPROPER USAGE. TRUE ASSUMES NO LIABILITY FOR PARTS OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER DAMAGES RESULTING FROM IMPROPER USAGE OR INSTALLATION OR FAILURE TO CLEAN AND/OR MAINTAIN PRODUCT AS SET FORTH IN THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD. TRUE is not responsible for the repair or replacement of any parts that TRUE determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS. TRUE IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE: THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE TWO YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL THREE YEAR COMPRESSOR WARRANTY AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

OUTSIDE U.S.: This warranty does not apply to, and TRUE is not responsible for, any warranty claims made on products sold or used outside the United States or Canada.

OUTDOOR APPLICATIONS ON OP/OPG MODELS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation of OP/OPG models in outdoor applications.

NOTES:

WINE CABINETS, BEVERAGE CENTERS AND UNDERCOUNTER REFRIGERATORS

USE AND CARE MANUAL / INSTALLATION INSTRUCTIONS

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