



I 5 Series Installation Guide

ALL REFRIGERATOR

WINE CABINET

BEVERAGE DISPENSER



Thank You For Your Purchase

Thank you for purchasing your new True Professional Series unit. For over 65 years, True® has been a leader in commercial refrigeration. No other refrigeration company has the reputation for being the industry's best when it comes to superior quality and service. And while our reputation for quality reaches across the globe, all of our products are proudly made in the USA.

Respected by the culinary world, True's unmatched performance is proven —Our products are carried in some of the most prestigious restaurants and hotels around the world.

And now, we are pleased to bring this performance to you —crafting products for your home of the same quality that the world's best chefs demand in their kitchens.

This guide will answer most of your questions about the installation of your True Professional unit. If you have questions that are not answered here, contact True customer service at 800-325-6152 or info@true-residential.com. Or you may also visit our website at true-residential.com.

67 YEARS of TRUE INNOVATION, EXPERTISE and PERFORMANCE.
WWW.TRUE-RESIDENTIAL.COM

True Professional 15 Series



I5 Series

Stainless Solid Door
(SS)

Stainless Glass Door
(SG)



ALL REFRIGERATOR

TUR-15-R/L-SS-A
TUR-15-R/L-SG-A



WINE CABINET

TWC-15-R/L-SG-A



BEVERAGE DISPENSER

TUR-15BD-R/L-SS-A

Solid Panel Ready
(OP)

Glass Framed Panel Ready
(OG)



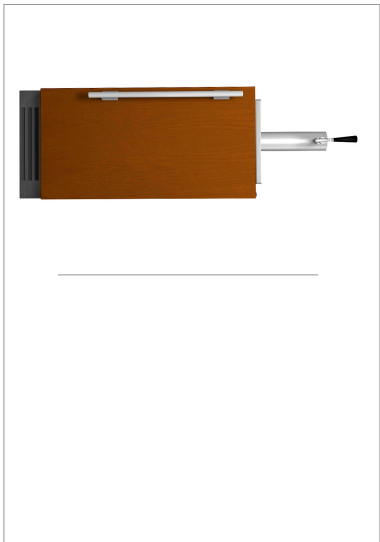
ALL REFRIGERATOR
(Overlay Panel)

TUR-15-R/L-OP-A
TUR-15-R/L-OG-A



WINE CABINET
(Overlay Panel)

TWC-15-R/L-OP-A
TWC-15-R/L-OG-A



BEVERAGE DISPENSER
(Overlay Panel)

TUR-15BD-R/L-OP-A



I5 Series Installation Guide

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OWNERSHIP

To insure 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 Professional Cabinet.) The cost of a professional installation is money well spent.

Before you start to install your True Professional Cabinet, 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.

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 numbers 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 only removes power from the refrigeration system, it does not remove power from other circuits. For example, temperature control and lights.

NOTE: WE STRONGLY RECOMMEND THAT ANY SERVICING BE PERFORMED BY A QUALIFIED INDIVIDUAL

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:

MOVE YOUR UNIT AS CLOSE TO THE FINAL LOCATION AS POSSIBLE BEFORE REMOVING THE WOODEN SKID.

- A. Remove nails securing cardboard box to the wooden skid. Then discard any outer packaging (cardboard, clear plastic).



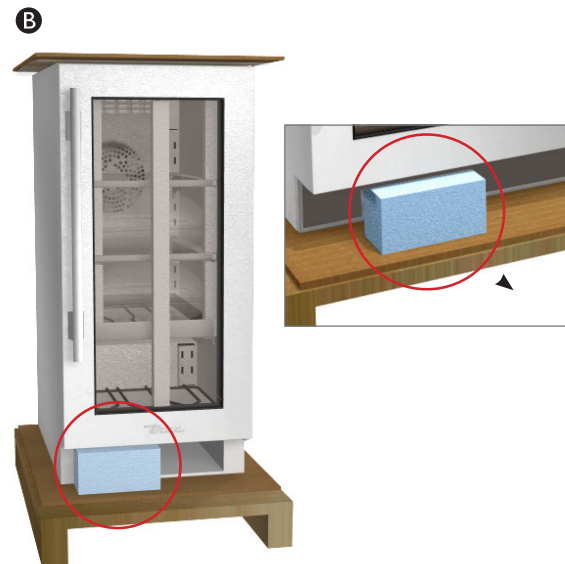
Inspect for concealed damage. Again, immediately file a claim with the freight carrier if there is damage.

- B. IMPORTANT: Remove styrofoam block before removing refrigerator from pallet.

- C. Remove skid by carefully lifting the refrigerator off and place skid aside.

- D. Open the unit and remove any packing material. Styrofoam, tape, and any other material used for shipping purposes.

NOTE: KEYS FOR UNIT ARE PROVIDED WITH THIS PACKET



packing material



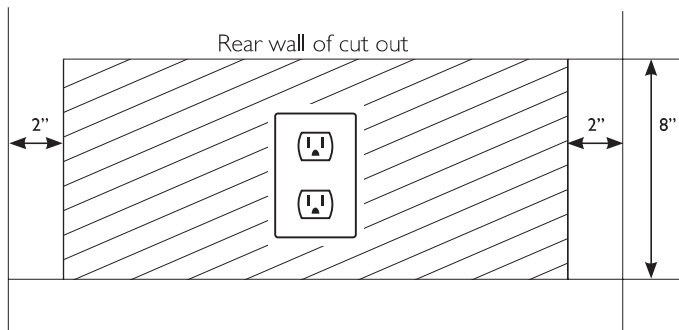
Grill is attached to back of unit



ELECTRICAL SPECIFICATIONS

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.

To minimize the depth of the cutout opening, the electrical outlet must be positioned as shown below. Outlet must be flush with wall.



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.

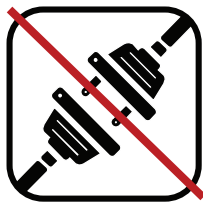
Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.

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 unit 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.

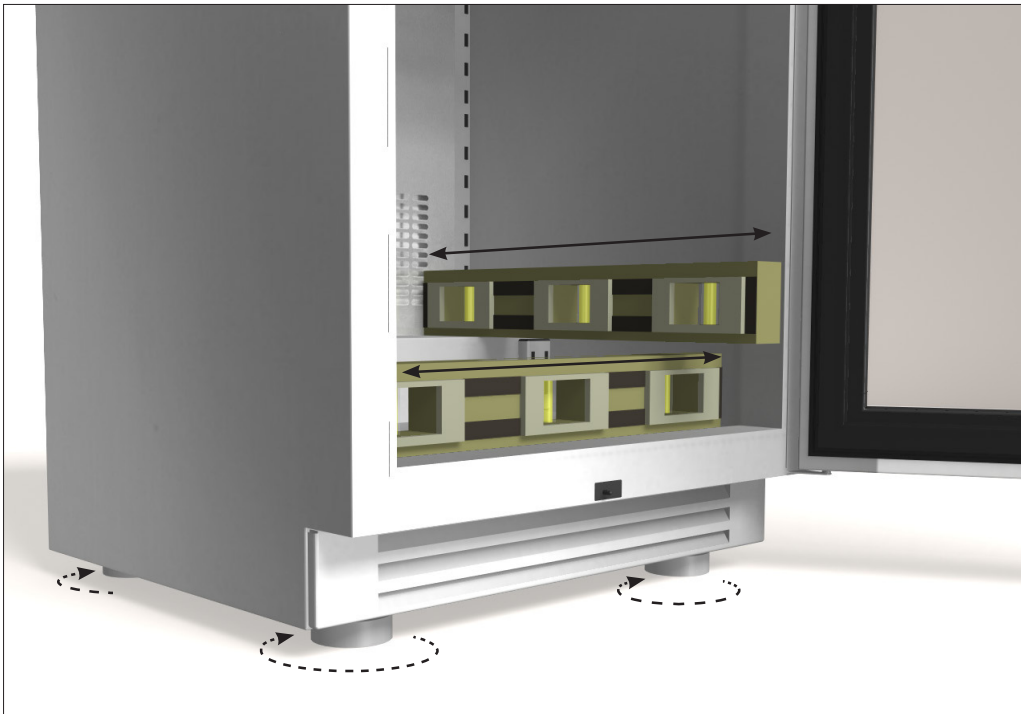


LEVELING REFRIGERATOR

1. Set unit in its final location. Be sure there is adequate ventilation in your room.
2. Proper leveling of your True unit 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 and back of the cabinet if it needs to be lowered or raised.
3. The unit should be leveled from the interior of the unit front to back and side to side with a level. 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 as shown in the illustration below.
4. Free plug and cord from back of cooler (do not plug in).
5. The unit should be placed close enough to the electrical supply so that extension cords are never used.
6. Once installed in final location, insert toe kick by clipping in place.



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.



INSTALLING ANTI-TIP BRACKETS

ALL STACKED UNITS MUST HAVE THE ANTI-TIP BRACKETS INSTALLED.

TIP OVER HAZARD: A CHILD OR ADULT CAN TIP THE REFRIGERATOR AND MAY CAUSE PROPERTY OR BODILY HARM.

To prevent this the anti-tip brackets need to be installed. Reconnect the anti-tip bracket if the product is moved. Failure to follow these instructions can result in property or bodily harm.

Read all installation instructions first. Install the anti-tip brackets to hold both rear legs of the unit. 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.

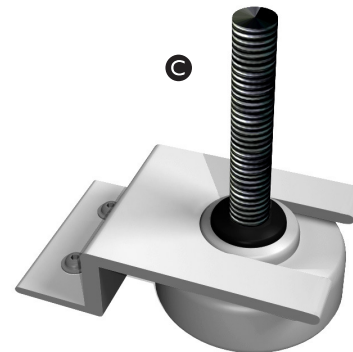
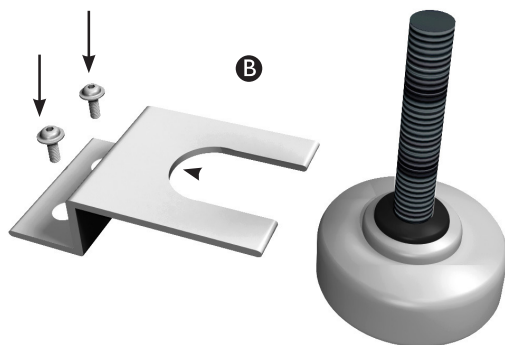
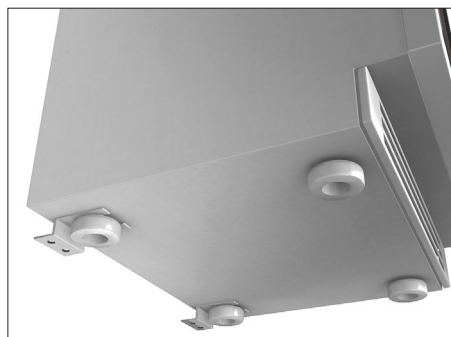
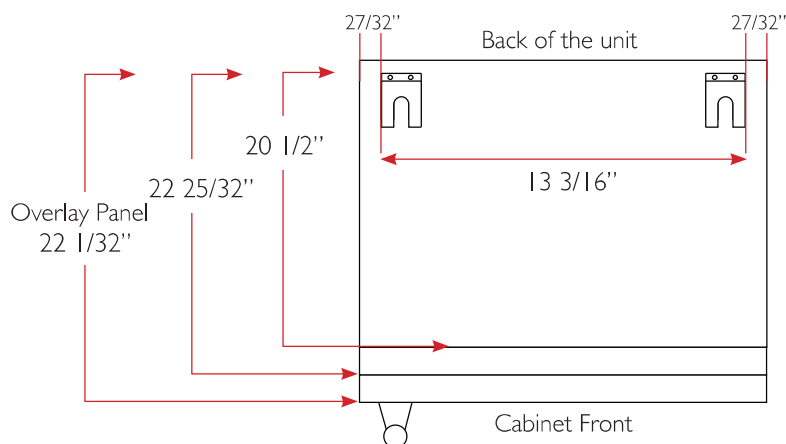
BEFORE MOVING UNIT TAKE PRECAUTIONS TO PROTECT THE FLOOR COVERING.

A. Determine the location of the unit. From the front of the determined location of the lower louver grill measure back $20\frac{1}{2}"$. From the determined side of the unit measure over $27\frac{3}{32}"$. This is where the back and outer side of the bracket should sit. Using the bracket as a template mark the holes for drilling.

B. To mount the anti-tip bracket to wood floor, drill pilot holes for each of the bracket holes. 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.

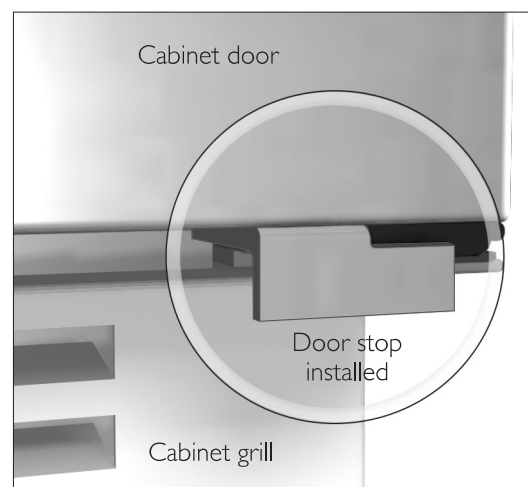
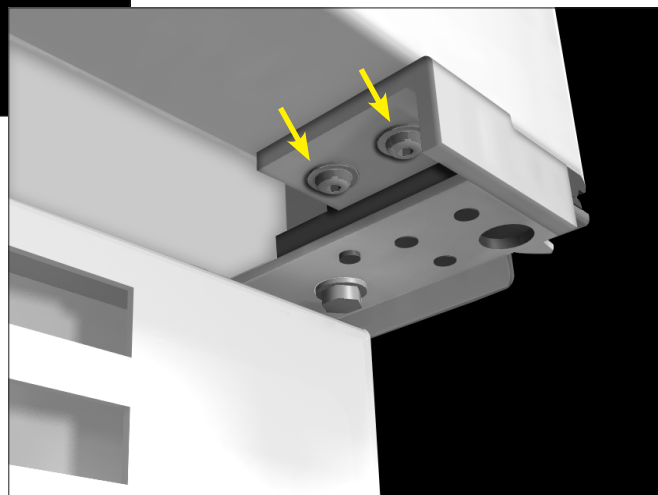
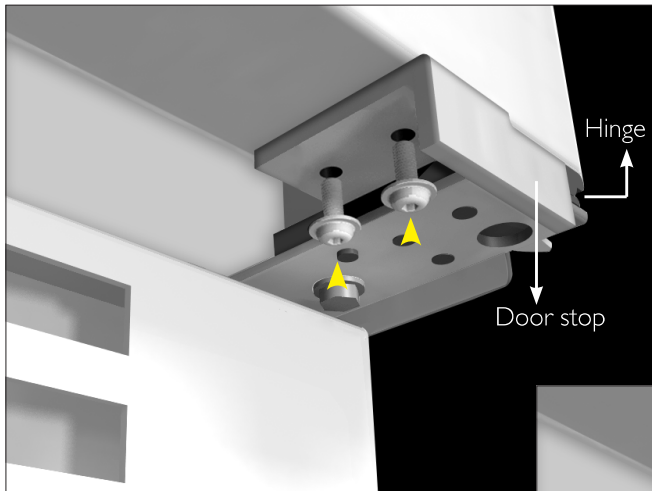
C. Move unit into final position making sure rear leveling legs slide into the anti-tip brackets.

A ANTI-TIP BRACKET LOCATOR - TOP VIEW



INSTALLING THE DOOR STOP

All units are provided with an optional door stop. When installed, the door stop will restrict the door from opening past approximately 120° to prevent damage to surrounding cabinets. To install the door stop, use the 2 screws provided and secure the bracket to the bottom of the door on the same side as the hinge.



NOTES

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True Professional 15 Series

Installation Specifications

INSTALLATION SPECIFICATIONS-STAINLESS SOLID & GLASS DOOR

ALL REFRIGERATOR



TUR-15-R/L-SS-A

WINE CABINET



TUR-15-R/L-SG-A

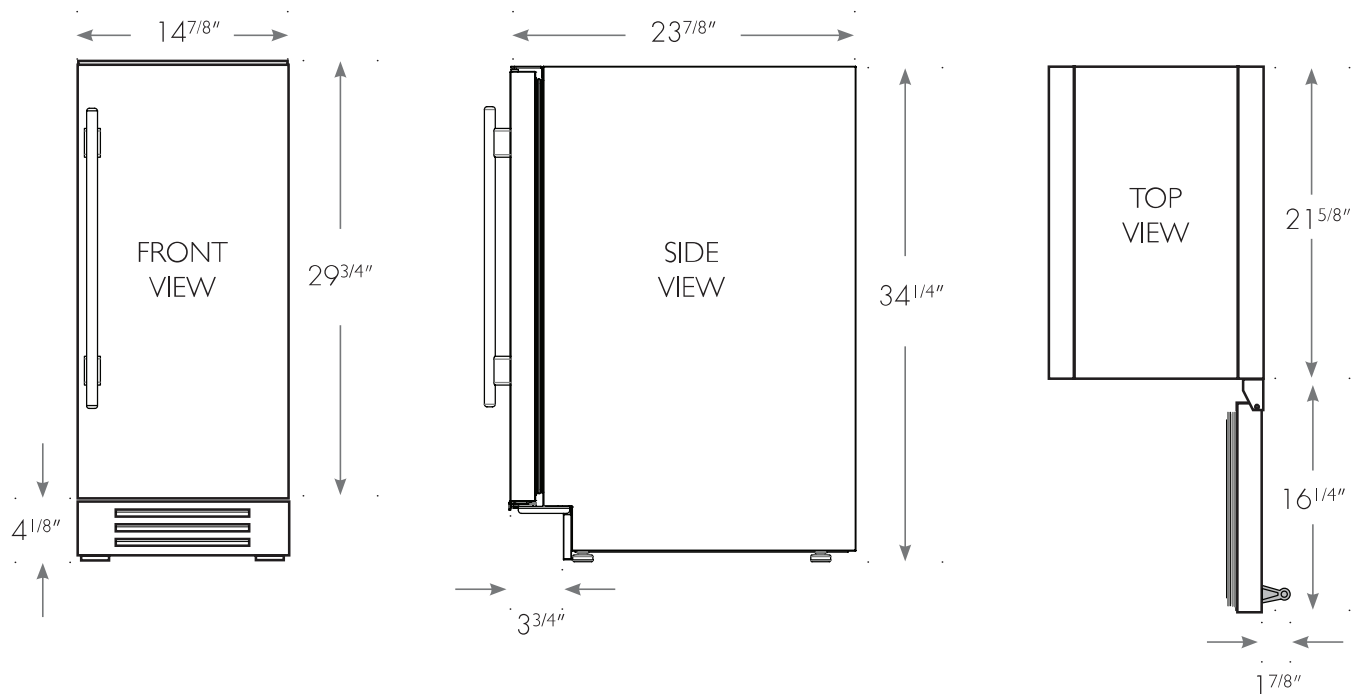


TWC-15-R/L-SG-A

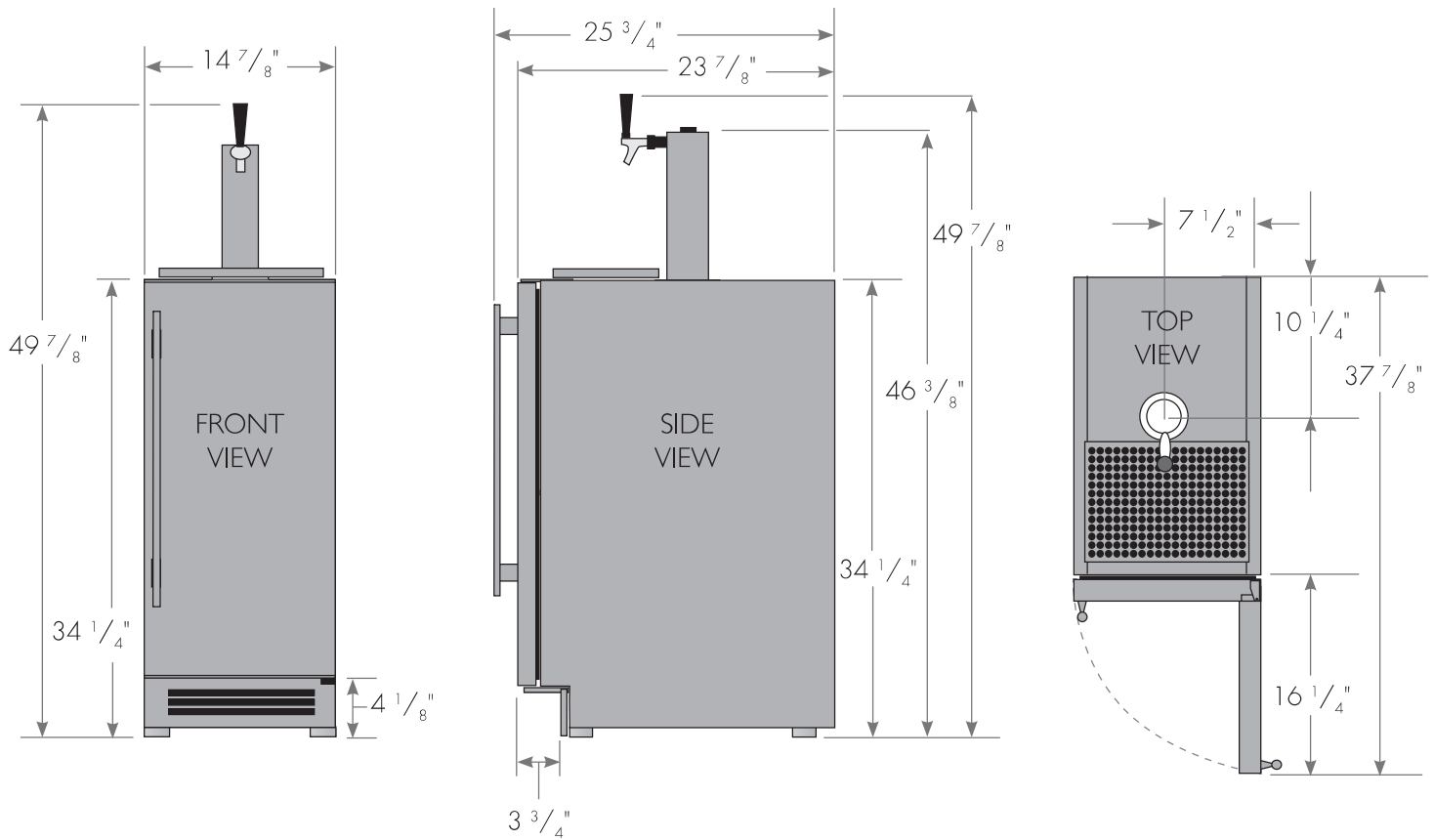
BEVERAGE
DISPENSER



TUR-15BD-R/L-SS-A



Dimensions may vary by $\pm 1/8"$

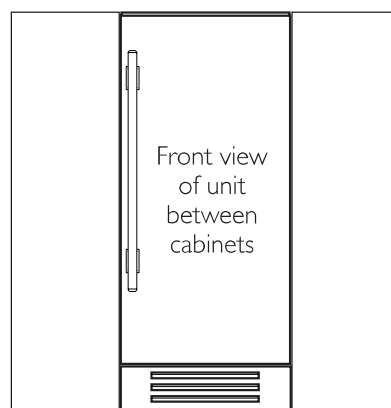
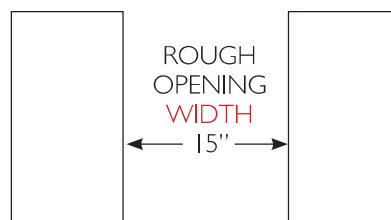
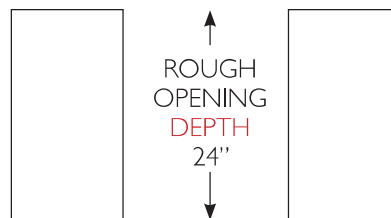
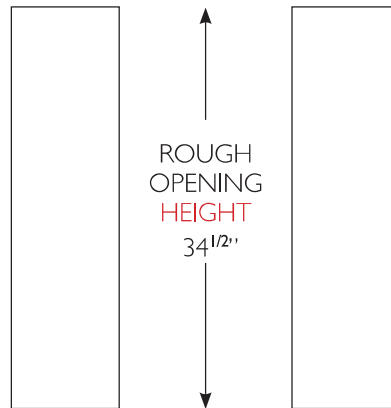


Dimensions may vary by $\pm 1/8"$

15" Single tap unit accommodates (1) slim 1/4 barrel or (1) 1/6 barrel.

INSTALLATION SPECIFICATIONS-STAINLESS SOLID & GLASS DOOR

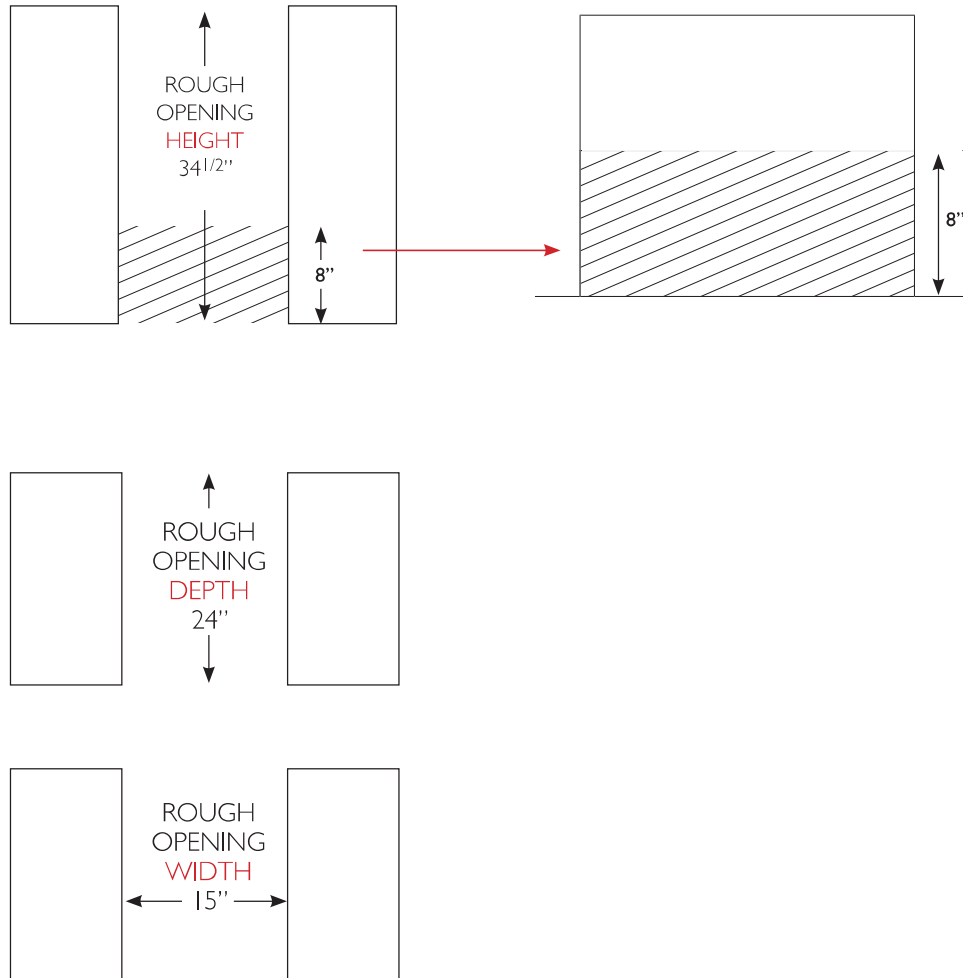
True's **Stainless Solid** and **Glass Door** units are designed to be inserted into a cabinet opening or free standing. Below are recommended dimensions for rough opening.



INSTALLATION SPECIFICATIONS - OUTDOOR

True's stainless steel cabinets are UL rated for use in outdoor settings.

In outdoor locations where the ambient temperature regularly exceeds 95°F, it is recommended to vent the rear of the cut out opening in the area shown below for optimum performance. The recommended cut out size is 4" x 10".





True Professional 15 Series

Installation Specifications for

Solid Panel Ready (OP)

Glass Framed Panel Ready (OG)

INSTALLATION SPECIFICATIONS-SOLID & GLASS FRAMED PANEL READY

NOTE: These units are shown with optional panel/handle provided by others

ALL REFRIGERATOR



TUR-15-R/L-OP-A



TUR-15-R/L-OG-A

BEVERAGE DISPENSER



TUR-15BD-R/L-OP-A

WINE CABINET

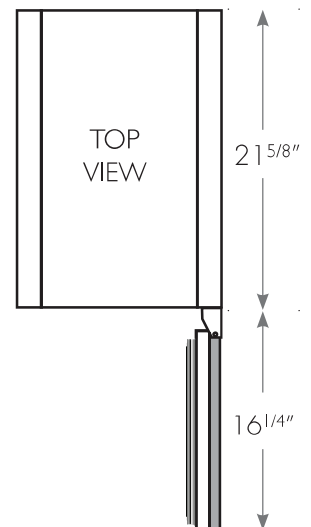
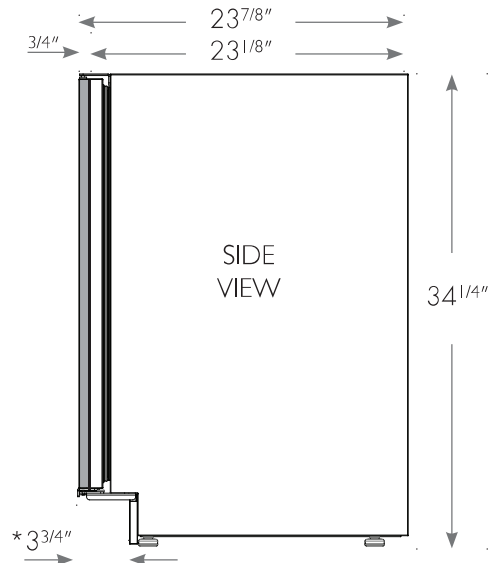
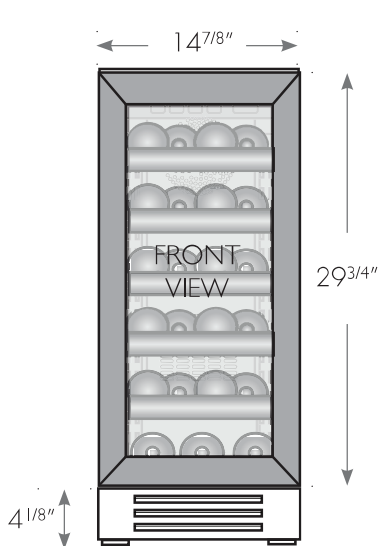
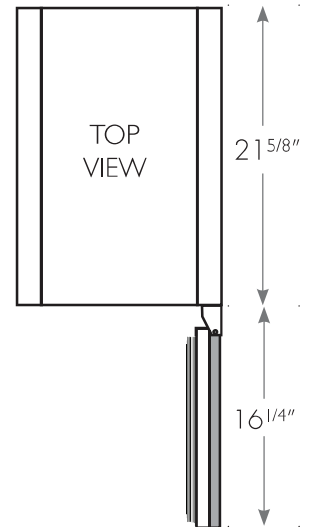
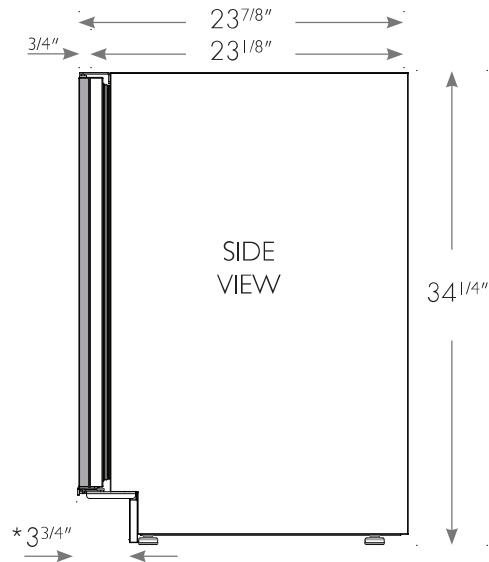
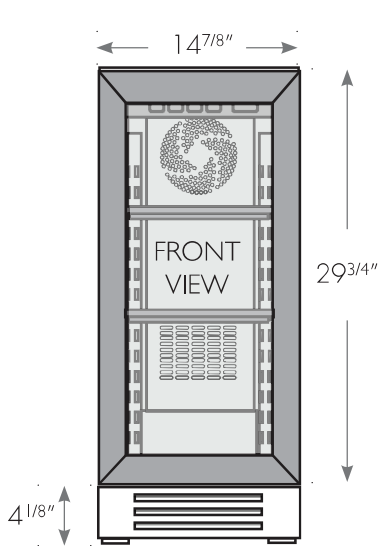
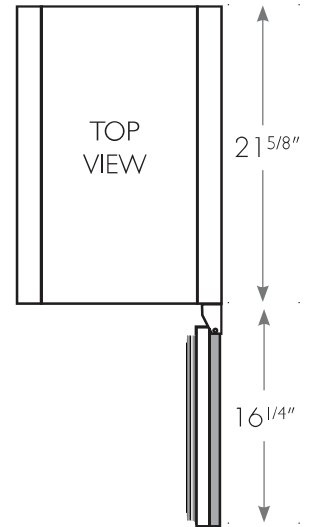
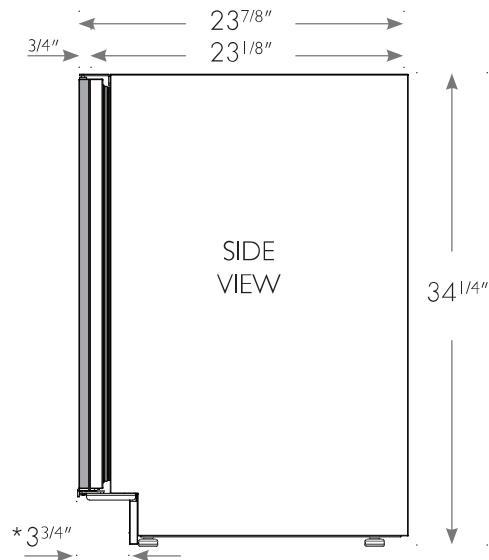
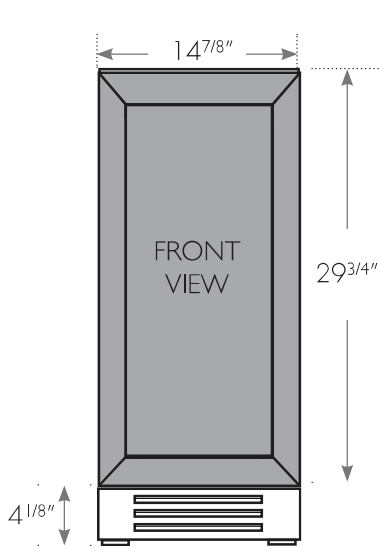


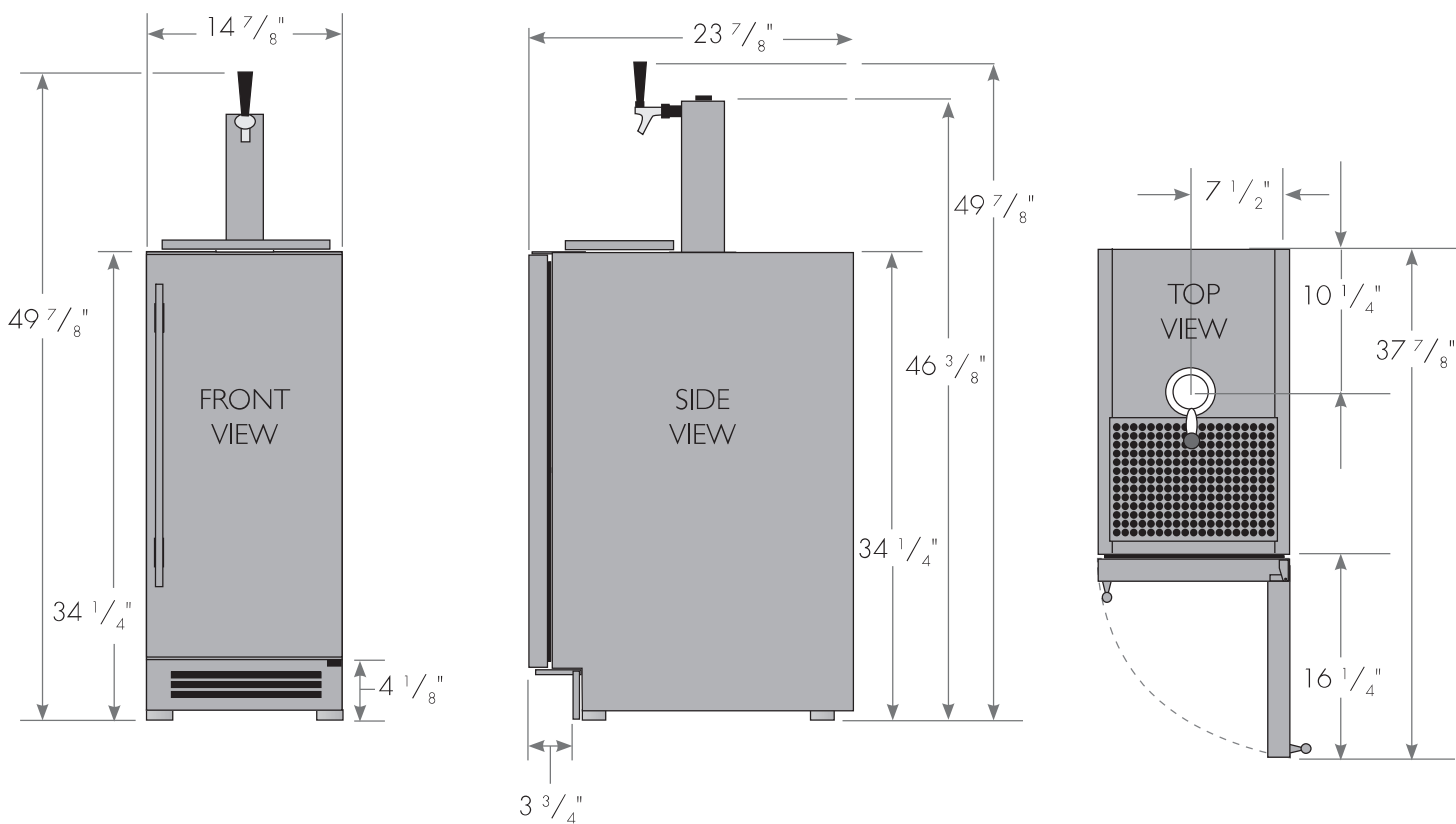
TWC-15-R/L-OP-A



TWC-15-R/L-OG-A

* Including 3/4" thick panel (provided by others)

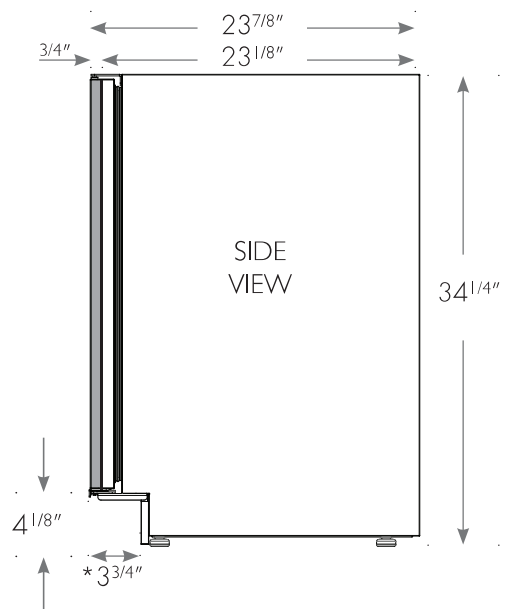
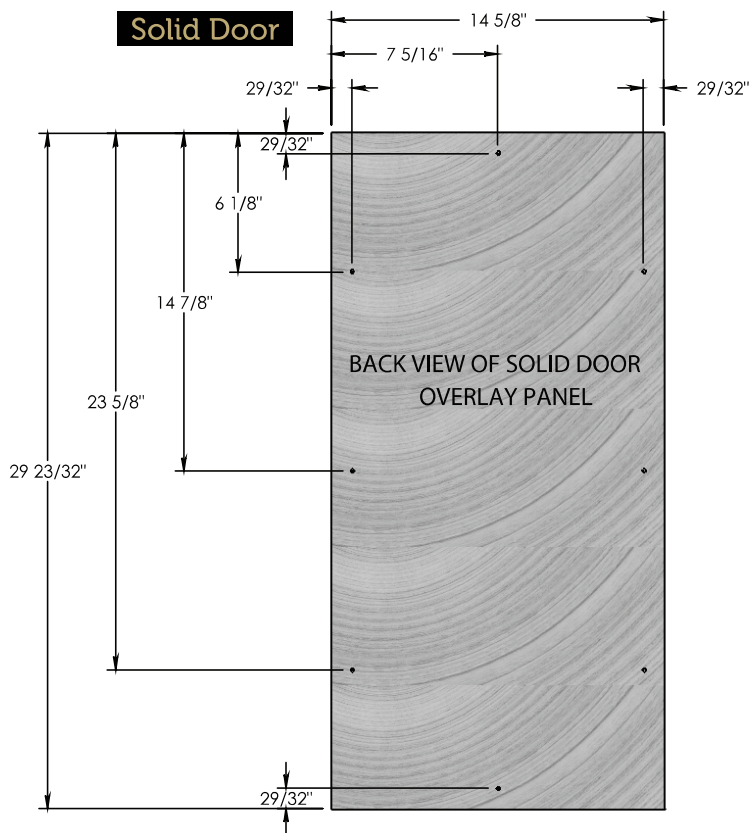




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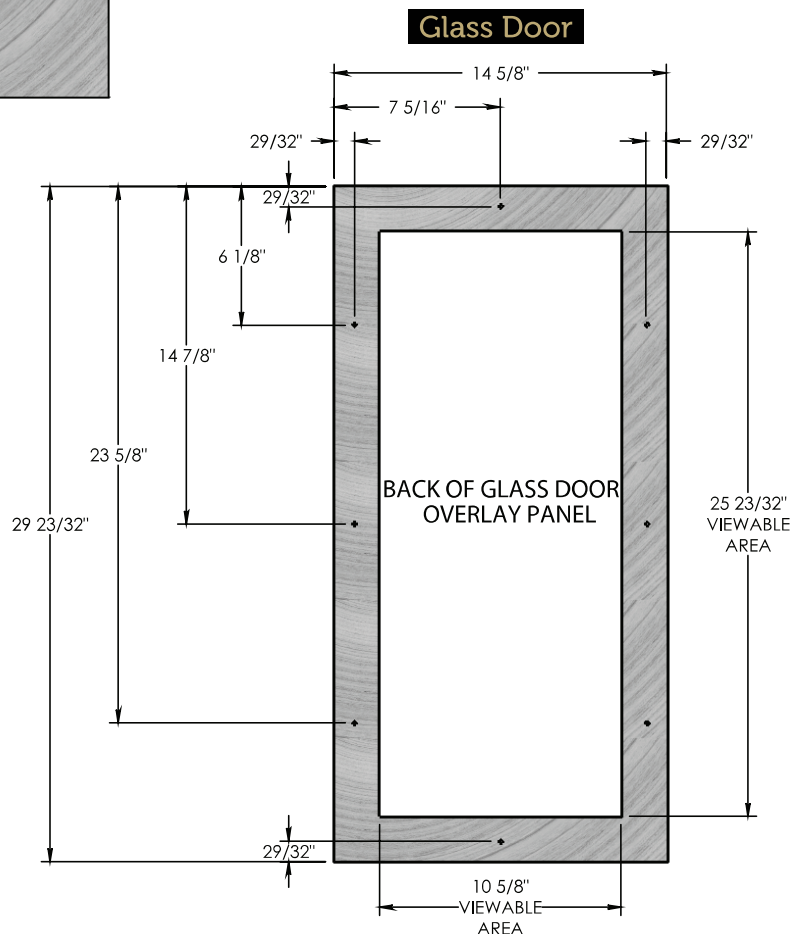
INSTALLATION SPECIFICATIONS-SOLID & GLASS FRAMED PANEL READY...Continuation
CUSTOM PANEL INSTALLATION



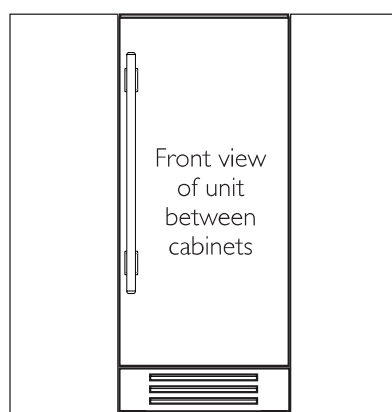
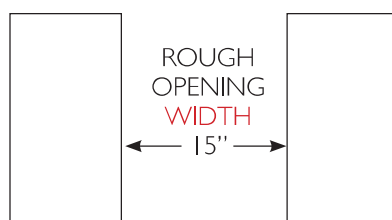
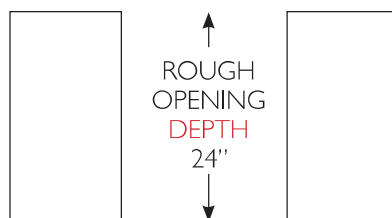
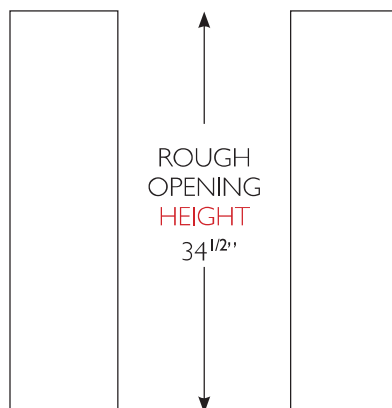
MODELS	
Solid Door	Glass Door
TUR-15-R/L-OP-A	TUR-15-R/L-OG-A
TWC-15-R/L-OP-A	TWC-15-R/L-OG-A
TUR-15BD-R/L-OP-A	
Cut Out Dimensions (WxDxH)	
15 x 24 x 34.5	15 x 24 x 34.5

Solid Door Panel Dimensions	
Door Panel Width	14 5/8"
Door Panel Height	29 23/32"
Door Panel Depth	3/4" max
Door Panel Weight	10 lb. max

Glass Door Panel Dimensions	
Door Panel Width	14 5/8"
Door Panel Height	29 23/32"
Door Panel Depth	3/4" max
Door Panel Weight	10 lb. max
Rail/Style Dimension	2" min



True's units with **Solid** and **Glass Framed Panel** are designed to be inserted into a cabinet opening.



SOLID & GLASS OVERLAY PANEL INSTALLATION

Tools Needed:

- Phillips Screwdriver
- 3/8" Wrench
- 1/8" Drill Bit
- Ten (10) Screws #6

SEE PAGES 14-16 FOR OVERLAY PANEL DIMENSIONS BEFORE INSTALLING.

FOR EASY OVERLAY INSTALLATION REFRIGERATOR DOOR REMOVAL IS REQUIRED.

NOTE: DO NOT INSTALL A SOLID PANEL ON A GLASS DOOR. THIS MAY CAUSE MOISTURE TO FORM BEHIND THE PANEL RESULTING IN DAMAGE.

1. Open front door and pull grill forward to remove.
2. To remove door back out two bottom hinge screws with a 3/8" wrench. Secure door while removing screws. Remove two Phillips screws from the top hinge. Save all these screws for later reinstall.
3. Lay door on a safe solid surface. If retrofitting glass door model be careful not to damage glass. Lay cardboard or other safe material down before working on the door.
4. Remove door gasket from the inside of the door frame. Place gasket to the side for later reinstall.
5. There are pre marked areas on the front of the door. Drill these pre marked holes with 1/8" drill bit. Make sure to go all the way through the door.

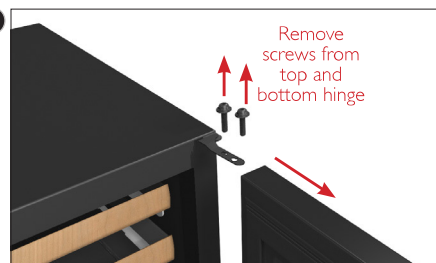
NOTE: IF HANDLE IS BEING USED ON OVERLAY INSTALL IT BEFORE STEP 8 (See Image A). FOR BEST INSTALLATION, SCREWS ATTACHING HANDLE SHOULD BE RECESSED.

6. 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. Once panel is clamped in place, pilot holes may be drilled into the panel from the rear side of the door.

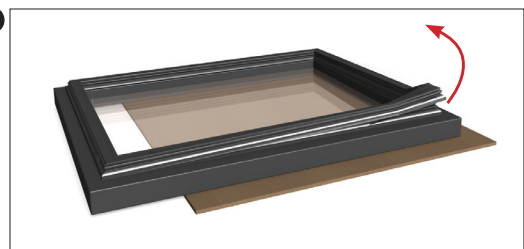
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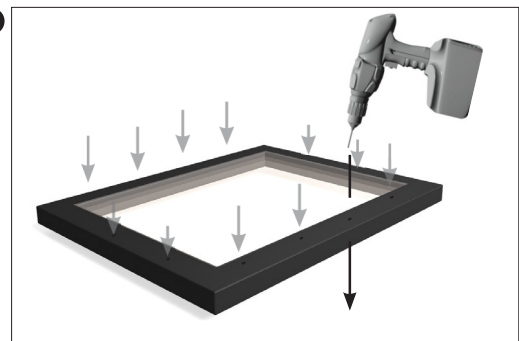
2



3 4



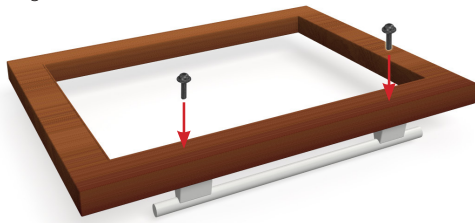
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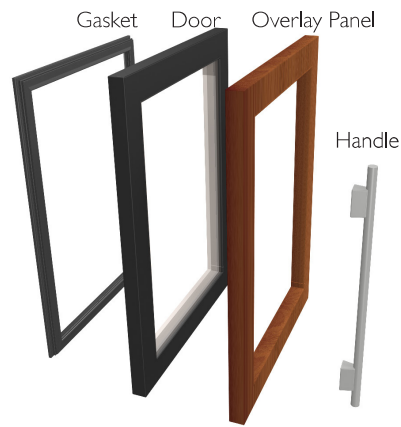
SOLID & GLASS OVERLAY PANEL INSTALLATION...Continuation

7. Once all holes are pre drilled use the appropriate specified screws to secure the overlay panel onto the front of the refrigerator door.
8. Reinstall all components in reverse order. Door gasket snaps back into place. Overlay panel and door stay aligned with each other while installing.

Image A



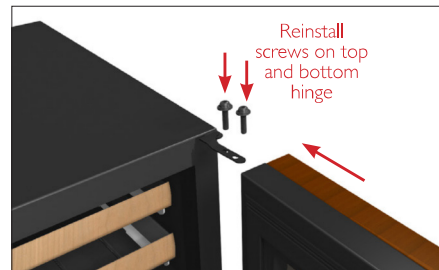
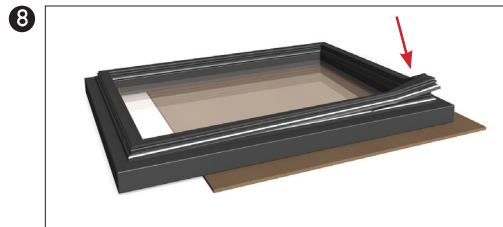
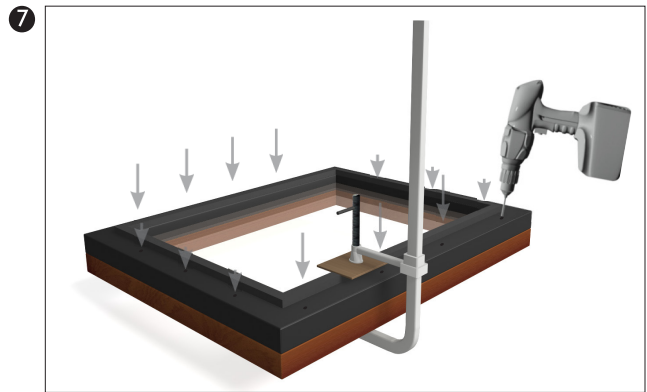
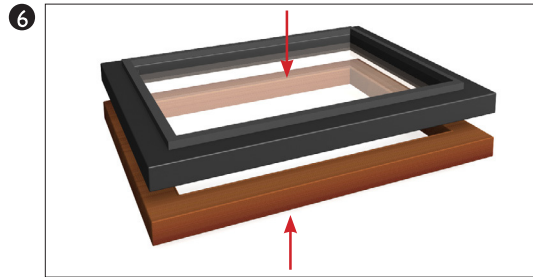
Door Layers - General View



Solid Overlay Panel



Glass Overlay Panel



NOTES

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NOTES



True Professional 15 Series

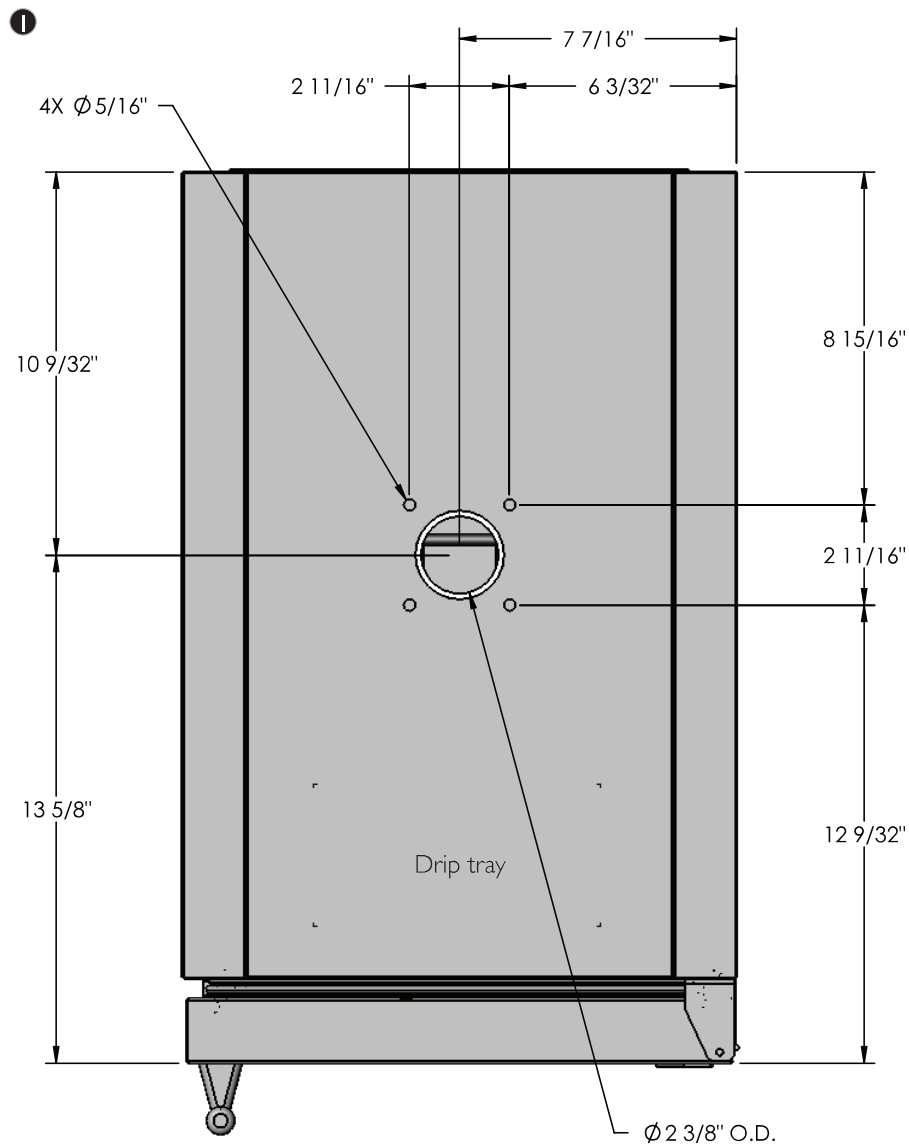
Installation Specifications for Beverage Dispenser Units

TAPPER UNIT INSTALLATION UNDER COUNTER TOPS

Tools Needed:

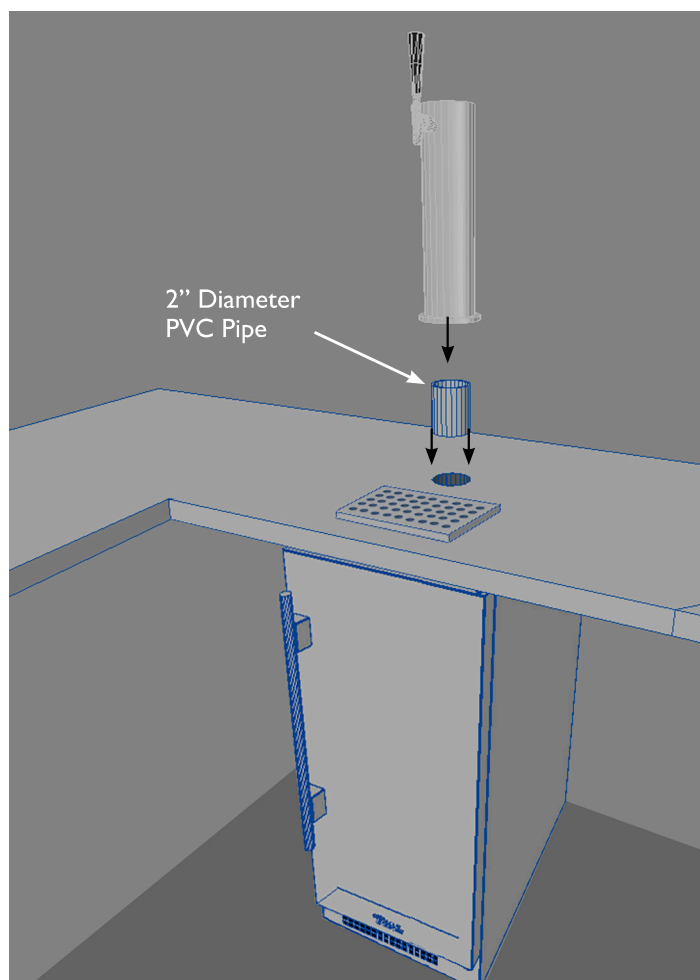
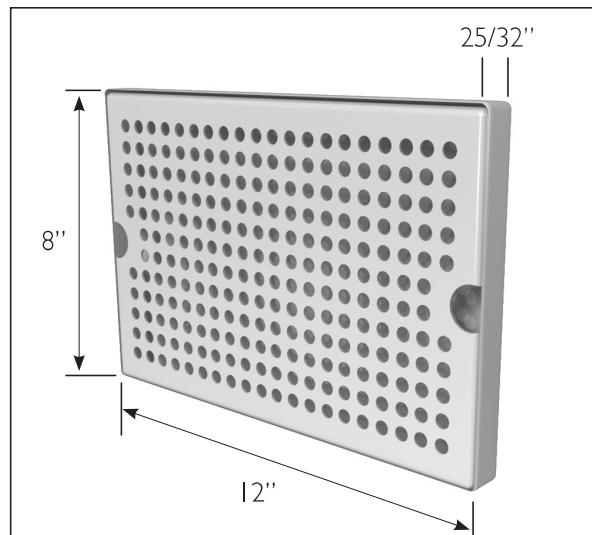
- 2" Diameter PVC pipe (12" long). Will need to be cut down to size when refrigeration unit is installed
- Silicone Caulk

When installing under counter tops use the 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.



Assemble drip tray (Image 2) and place it on top of unit as shown in image 1 (dashed line).

2



INSTALLING DRAFT STANDARD AND HOOK UP

REQUIRED TOOLS:

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

PARTS IN KIT:

1. CO₂ Tank (Shipped empty, Fill before use)
2. Draft Standard
3. Draft Standard Screws
4. Draft Head
5. CO₂ Pressure Regulator (single version/double version)
6. Chill Hose
7. Rubber Washer
8. CO₂ Hose
9. Securing strap
10. Beer Tapper (Sankey, low profile tapper)

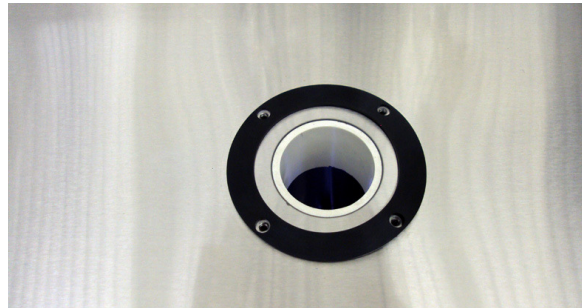


CAUTION:

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.

1. Place rubber washer over draft standard mounting holes. (Image 1)
2. Secure the draft standard to the cabinet with the screws provided. (Image 2)
3. Install the draft head. (Image 3)

1



2



3



4. Remove the draft cap and run the chill 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). (Images 4 & 5).

5. Reinstall the draft cap.

6. Hook up the pressure regulator to the CO₂ tank. Using an adjustable wrench make sure the nut is tight. (Image 6)

7. Place CO₂ tank in the unit using the black strap provided. To secure the tank use one of the screws from the evaporator cover. Connect the beer hose line from draft tower to taper. NOTE: Make sure clamp is on the hose prior to attaching. (Image 7)

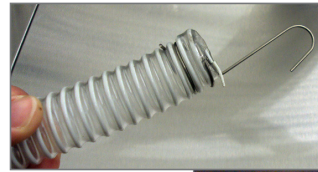
8. Tighten the clamp down on the beer line hose. (Image 8)

9. Connect the CO₂ hose to taper. NOTE: Make sure clamp is on the hose prior to attaching. (Image 9)

10. Tighten the clamp down on the CO₂ hose. (Image 10)

11. Install the beer taper onto the keg. The taper has notches that must line up. Once the notches are lined up, turn the taper to secure it to the keg. (Image 11)

4



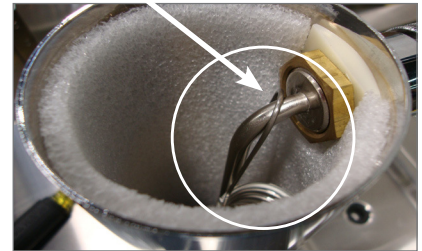
Disengaged



Engaged



5



6



7



8



9



10



11



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.

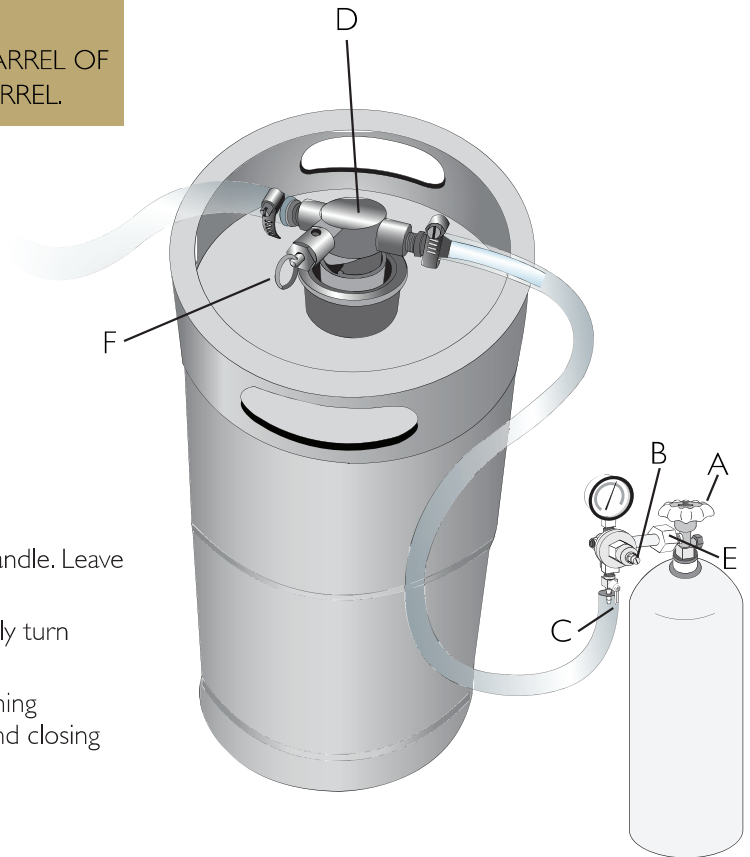
PRESSURE ADJUSTMENT ON CO₂ REGULATOR

INCREASING PRESSURE:

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

DECREASING PRESSURE:

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

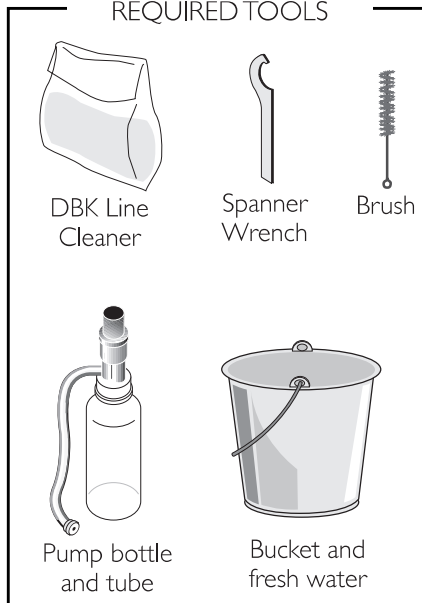
PREPARE SOLUTION:

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 (Image 1).
2. Put tap and faucet parts in a bucket with cleaning solution to soak.
3. Use small brush to clean beer faucet parts (Image 2).
4. Rinse parts thoroughly.

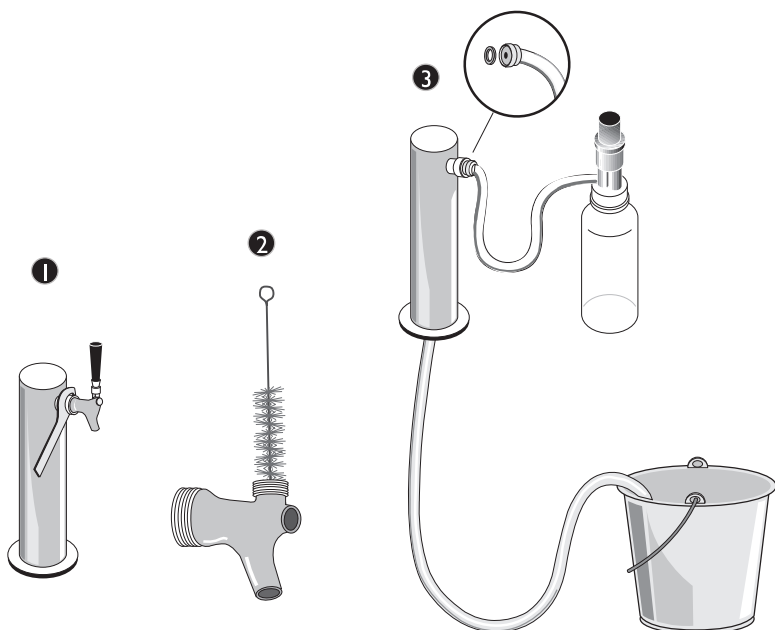
BEER TAP CLEANING KIT REQUIRED TOOLS



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 (Image 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.





True Professional 15 Series

Installation of Castors

INSTALLATION OF CASTORS

IMPORTANT SAFEGUARD FOR INSTALLATION OF CASTORS (IMAGES 1-3 DEMONSTRATE PROCEDURE)

SECURING CASTORS AND LEGS

To obtain maximum strength and stability of the unit, it is important that you make sure each castor is secure. The bearing race on the castor or the top edge of the leg must make firm contact with the rail.

UNIT LEVELING

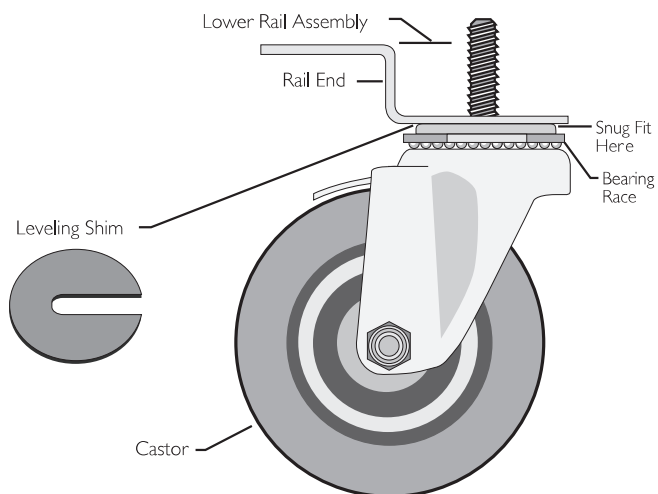
Four leveling shims have been provided for leveling castored units positioned on uneven floors. Shims must be positioned between rail end and bearing race. Up to 3 (three) shims.

A. Turn the bearing race counter-clockwise until the cabinet is level. Level front to back and side to side. (diagonally).

B. Install the desired number of shims, making sure the slot of the shim is in contact with the threaded stem of the castor. (See image 2).

C. If more than one shim is used, turn the slot at a 90° angle so they are not in line.

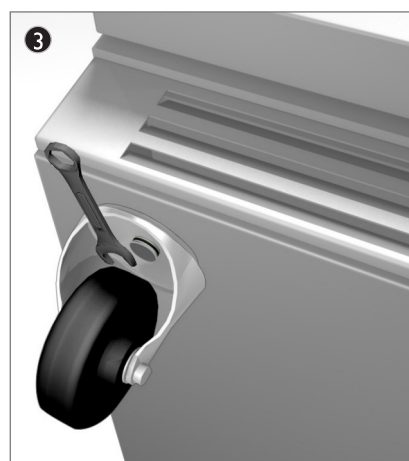
D. Turn the bearing race clockwise to tighten and secure the castor by tightening the anchoring bolt with a wrench or the tool provided. (See image 3).



Thread castor into the underside of cabinet frame rail.



For leveling, insert the shim between the castor and frame rail.



Use the tool provided to tighten the castor into place.



True Professional 15 Series







True Precision Control™ Operation
and Cabinet Components

TRUE PRECISION CONTROL™ OPERATION



- 1 Power Button
- 2 Activates Accent Light
- 3 Controls for Compartment
- 4 Display for Temperature

Additional Control Features:

- Power +  = Offset mode
-  +  = Lock / Unlock Keypad
-  + Light = Sabbath Mode
-  + Light = Color Change
- Power + Light = Showroom Mode
- Power +  = Alarm

TRUE ALL REFRIGERATOR COMPONENTS

TUR

Location of Serial Tag

Adjustable
Spill Proof
Glass Shelves (2)

Removable Kickplate
for easy cleaning

Door Lock



TRUE BEVERAGE DISPENSER
COMPONENTS

TUR

Draft Tower

Spill Grate (Top)
Drip Pan (Bottom)

Location of
Serial Tag

Black Grommet
for Chill Hose

Removable Kickplate
for easy cleaning

Door Lock



TRUE WINE CABINET COMPONENTS

TWC





True Professional 15 Series

Shelving Adjustments

SHELVING ADJUSTMENTS

WINE SHELVES

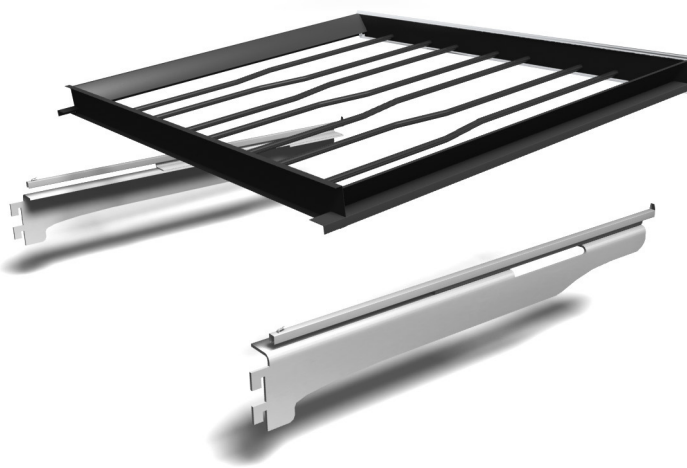
The glide out wine shelves in TWC models consist of 3 pieces. These pieces are the wire wine rack and 2 mounting bracket/glide assemblies (one for the hinge side and one for the non-hinge side).

To remove the wine shelf, pull up on the front of the wine rack and it will separate from the 2 mounting brackets. The 2 mounting brackets may now be removed from the pilasters by lifting straight up then pulling the brackets out of the pilasters.

Note when reinstalling the brackets, the bracket with the larger vibration bumper must be installed on the same side of the cabinet as the door hinge. When reinstalling the wine rack, be sure that the back of the rack hooks underneath the tab on the glide.

The tab on the front of the glide must also fit securely in the gap between the handle and the rack (see illustration). If the fit is too tight, you may need to loosen the screws on the back of the handle to increase the gap.

The wine shelves are held securely by the anti-vibration bumpers. If there is too much play side-to-side, tighten the bumpers against the compartment walls by rotating with your fingers.



True Professional 15 Series

Stacking Kit Instructions

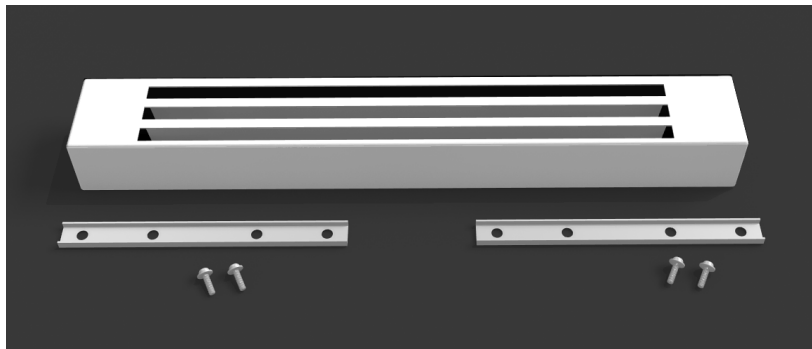
TRUE STACKING KIT

REQUIRED TOOLS:

- 1/4 inch socket and ratchet
- Level
- Floor protector

KIT:

- (1) Louver Grill
- (2) Stacking Brackets
- (4) 1/4" Hex Head Screws



Step 1

Lay floor protectant down.

Step 2

Uncrate cabinets and secure both shelving and doors/drawers.

Step 3

Install the anti-tip device per its instructions (Page 5).

Step 4

Trial fit anti tip brackets using the lower cabinet.

Step 5

Carefully lift the top cabinet and place on the lower cabinet. This procedure requires assistance. Level the top cabinet.

Step 6

Position the upper refrigerator so that it is flush with the lower cabinet's sides and back.

Step 7

Install the rear stacking brackets. See image 1.

Step 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.

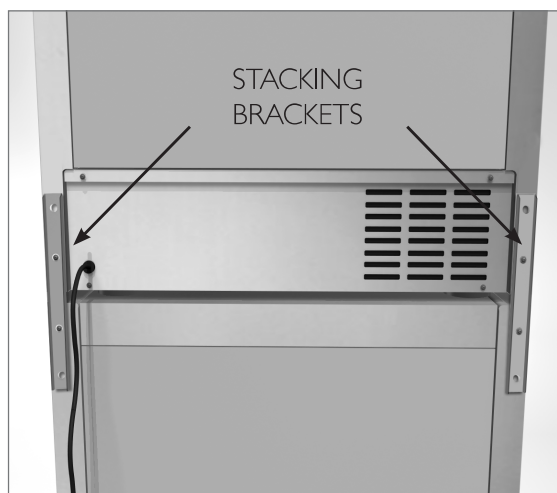


Image 1.



Image 2.

Step 9

Remove front grill on top cabinet. Door must be open to remove grill. Pull both sides of the louver grill at the same time. The grill then snaps out. See image 3.

Step 10

Install the new louver grill on top cabinet.

NOTE: Make sure any plastic protective material is removed from louver grill before installing.

Door must be open for installation. Slide louver grill into place and snap both sides into the unit. See image 4.

Step 11

Installation is complete. See image 5.



Image 3.



Image 4.



Image 5.



Side View

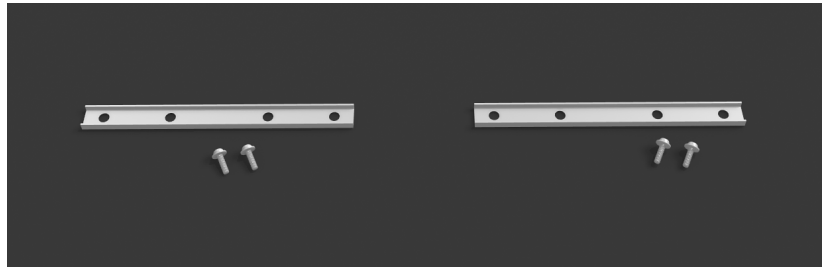
TRUE STACKING KIT FOR UNITS WITH OVERLAY PANELS

REQUIRED TOOLS:

- 1/4 inch socket and ratchet
- Level
- Floor protector

KIT:

- (2) Stacking Brackets
- (4) 1/4" Hex Head Screws



Step 1

Lay floor protectant down.

Step 2

Uncrate cabinets and secure both shelving and doors/drawers.

Step 3

Install the anti-tip device per its instructions (Page 5).

Step 4

Trial fit anti tip brackets using the lower cabinet.

Step 5

Carefully lift the top cabinet and place on the lower cabinet. This procedure requires assistance. Level the top cabinet.

Step 6

Position the upper refrigerator so that it is flush with the lower cabinet's sides and back.

Step 7

Install the rear stacking brackets. See image 1.

Step 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.

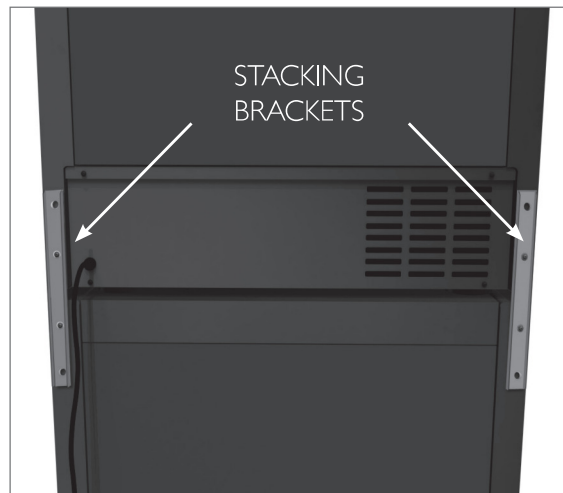


Image 1.



Image 2.

Step 9
Installation is complete. See image 3.

NOTE

Please note when adding a panel to the grill or door, air flow needs to be taken into consideration.
See images 4 and 5.

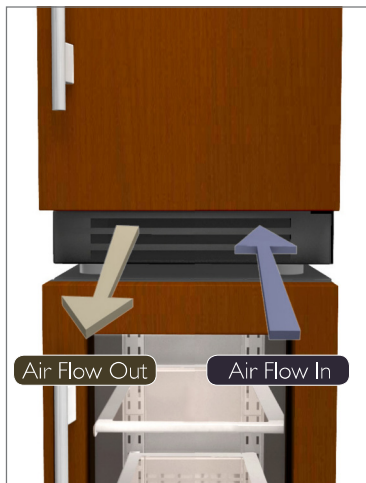


Image 4.

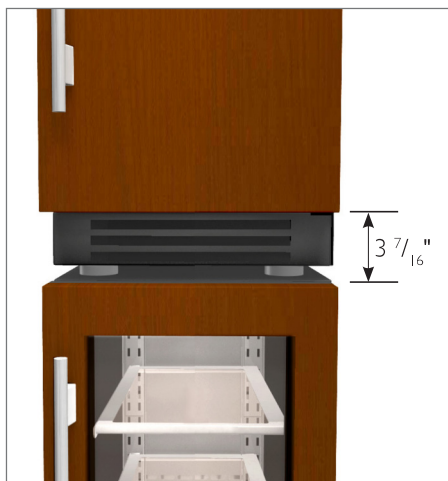


Image 5.
Approximate distance from bottom of door to bottom of cabinet.



Image 3.



Side View



True Professional 15 Series

General Maintenance

Replacement Parts

Installation Checklist

Frequently Asked Questions

Warranty

GENERAL MAINTENANCE

Keeping the condenser coil clean will minimize required service and lower electrical cost. The condenser coil is accessible from the front.

The condenser coil should be cleaned by removing dust and other build-up from the tube assembly with vacuum or a cleaning rag.

When properly cleaned you should be able to see through the tube assembly.

Warranty does not cover cleaning the condenser coil.

REPLACEMENT PARTS

True maintains a record of the cabinet serial number for your unit. If at any time during the life of your unit, a part is needed, you may obtain that part by furnishing 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 CHECKLIST

To ensure a proper installation, this checklist should be completed upon installation to ensure that no part of the process has been overlooked.

- ☐ Have all packaging materials been removed?
- ☐ Is the unit operating properly? If not, is the unit plugged in? Is the control turned on?
- ☐ Have the anti-tip brackets been installed securely and are they properly engaging the unit?
- ☐ Is the unit leveled properly with all leveling legs making contact with the floor? Has the kick plate been installed?
- ☐ Are panels attached securely and properly aligned? (Overlay cabinets only).
- ☐ Does the customer understand the unit's operation?
- ☐ Has the customer been given the keys and literature package?
- ☐ Have stainless steel surfaces been inspected for any imperfections? This is to be done by the authorized True dealer or installer with the customer, upon completion of installation. Stainless steel doors, handles and shelves are covered by a limited 30-day warranty for cosmetic defects.

FREQUENTLY ASKED QUESTIONS

Q. How do I adjust the temperature?

A. Refer to True Precision Control Operation on page 31.

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 area is clean.

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

A. Refer to shelving operation on page 35.

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

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

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

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

Q. What are the preset limits for the high temperature alarm?

A. The electronic control will monitor temperatures and activate an alert if unsafe product temperatures are present for more than 60 minutes. For dual zone wine chillers, the alarm will activate if the temperature deviates more than 10°F or 6°C degrees warmer or colder than the set point. On dual zone wine chillers, this feature is only active if the door ajar alarm mode is active. It is disabled during sabbath mode.

TRUE PROFESSIONAL SERIES®

WARRANTY

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 the date of original retail purchase. This limited warranty excludes any type of freight / concealed damage.

THREE-YEAR PARTS & LABOR WARRANTY *For units purchased after Feb 1, 2013.

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 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 three (3) years from the date of original installation or thirty nine (39) months after shipment date from TRUE, whichever occurs first.

SIX-YEAR SEALED SYSTEM WARRANTY - PARTS & LABOR *For units purchased after Feb 1, 2013.

TRUE warrants its hermetically sealed system: compressor, evaporator coil, condenser coil, drier, metering device 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 six (6) years from the date of original installation but not to exceed six (6) years and three (3) months after shipment from the manufacturer, whichever occurs first.

TERMS APPLICABLE TO EACH WARRANTY

Any part covered under the above warranties that is determined by TRUE to have been defective within the time frame 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.

WARRANTY CLAIMS

All claims for labor or parts must be made directly through TRUE. All claims should include: model number and serial number of cabinet, proof of purchase, and date of installation. In case of warranted compressor, the compressor model tag must be returned to TRUE along with the above listed information.

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 or 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 OR NEGLIGENCE. 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, high or low voltage, use of extension cords, or improper grounding of the unit.

NO IMPLIED WARRANTY. There are no other warranties, expressed, implied or statutory except the 30 day cosmetic, 3-year parts and labor and 6-year sealed system 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.

Some states do not allow the exclusion or limitation of consequential damages or a limitation on how long an implied warranty lasts, so the above exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may have other rights that vary from state to state.

OUTSIDE U.S./CANADA. 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.

NOTES

[illegible]

NOTES

[illegible]



I5 Series Installation Guide

ALL REFRIGERATOR

WINE CABINET

BEVERAGE DISPENSER

KEY PACKET LOCATION

2001 East Terra Lane
O'Fallon, MO 63366
phone: 888.616.8783 parts: 800.424.8783
email: info@true-residential.com
web: true-residential.com

962791

AD 8.2013