TRUE MANUFACTURING CO., INC.

INSTALLATION MANUAL

UNDERBAR REFRIGERATION

TDB-24-48-1-G-1-HC

THANK YOU

FOR YOUR PURCHASE

How to Maintain Your True Refrigerator to Receive the Most Efficient and Successful Operation

You have selected one of the finest commercial refrigeration units made. It is manufactured under strict quality controls with only the best quality materials available. Your TRUE cooler, when properly maintained, will give you many years of trouble-free service.

WARNING – Use this appliance for its intended purpose as described in this Installation Manual.

- Take care during operation, maintenance or repairs to avoid cuts or pinching from any part/component of the cabinet.
- Units may pose a tipping hazard while uncrating, during installation, or when moving the unit.
- Ensure the unit is properly installed and located in accordance with the Installation Instructions before use.
- This appliance is not to be used, cleaned or maintained by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction.
- DO NOT allow children to play with the appliance or climb, stand, or hang on the unit's shelves to prevent damage to the refrigerator and personal injury.
- DO NOT touch the cold surfaces in the freezer compartment when hands are damp or wet. Skin may stick to these extremely cold surfaces.
- Unplug the refrigerator before cleaning and making repairs.
- Setting temperature controls to the 0 position or powering off an electronic control may not remove power from all components (e.g., light circuits, perimeter heaters, and evaporator fans).
- DO NOT

Prior to Installation

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 equipment. 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.

Cabinet Location

- For proper operation, ambient temperatures shall not be less than 60°F (15.5°C) and no greater than 104°F (40°C).
- Appliance is not suitable for outdoor use.
- Appliance is not suitable for an area where a pressure washer or hose may be used.
- Ensure the location will provide adequate clearances and sufficient airflow for the cabinet.
- Ensure the power supply for the cabinet matches the cabinet specification sheet or cabinet data plate and is within the rated voltage (+/-5%). Also, that the amp rating of the circuit is correct and that it is properly grounded.
- The cabinet should always be plugged into its own individual dedicated electrical circuit. The use of adapter plugs and extension cords is prohibited.

Notice to Customer

Loss or spoilage of products in your refrigerator/freezer is not covered by warranty. In addition to following recommended installation procedures, you must run the refrigerator/freezer for 24 hours prior to usage to verify its proper operation.

Installation

Fig. 1. Remove the exterior packaging.



WARNING – Units may pose a tipping hazard while uncrating, during installation, or when moving the unit.

Fig. 4. Shipping bolt locations.

Fig. 5. When lifting unit, do not use counter tops, doors/drawers, or grills as a lifting point.

Installation (cont.)

TBB/TDD-1-HC Pallet Removal

Required Tools

Required tools include (but may not be limited to) the following:

- Cutting Tool
- Phillips Screwdriver or Bit Driver
- Drill (optional)

Procedure

1. Remove all interior contents. Cut the banding, and then set the cardboard aside. See fig. 1.

   NOTE: Save the cardboard for step 3.

2. Unscrew the brackets from the pallet. Use drill if desired. See fig. 2.
3. Place some cardboard on the pallet's edge with the handle, and then place cardboard on the floor to cushion the unit's top. See 4b. See figs. 3a and 3b.
4. Ensure the unit's hinges will be on top. Then, tilt the unit off the pallet and then rest the unit on the cardboard. See figs. 4a and 4b.

   NOTE: Do not let the castors rest on the pallet to keep unit from moving.

5. Unscrew brackets from unit. See fig. 5.

   NOTE:

Installation (cont.)

Cabinet Location

1. Ensure that the drain hose or hoses are positioned in the pan.
2. Free the plug and cord from inside the lower rear of the cooler (DO NOT plug in).
3. Place the unit close enough to the electrical supply so that the extension cords are never used.

Castor Installation

Leveling legs are provided to assist with leveling the cabinet.

Adjustable legs will provide 6" (152 mm) of clearance under the cabinet. Castors provide cabinet mobility.

NOTE: If the cabinet has a center leveling screw, castor, or leg, make sure it is adjusted properly so it makes full contact with the floor after the cabinet has been leveled.

Required Tools

Required tools include (but may not be limited to) the following:

Adjustable Wrenolt wed Tools

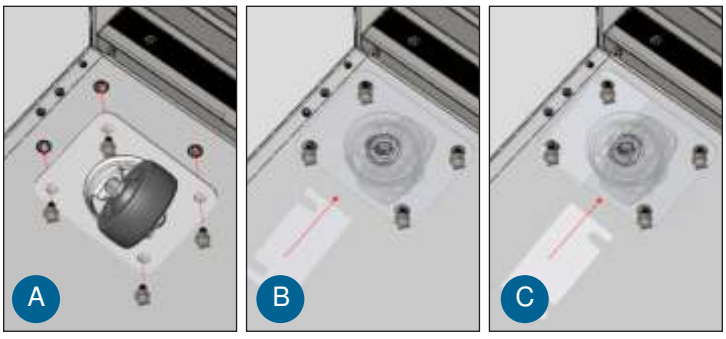


Fig. 1. Install castor shims in pairs.

Installation (cont.)

Sealing the Cabinet to the Floor

Asphalt floors are susceptible to chemical attack. A layer of tape may be placed on the floor prior to applying the sealant to protect the floor.

Procedure

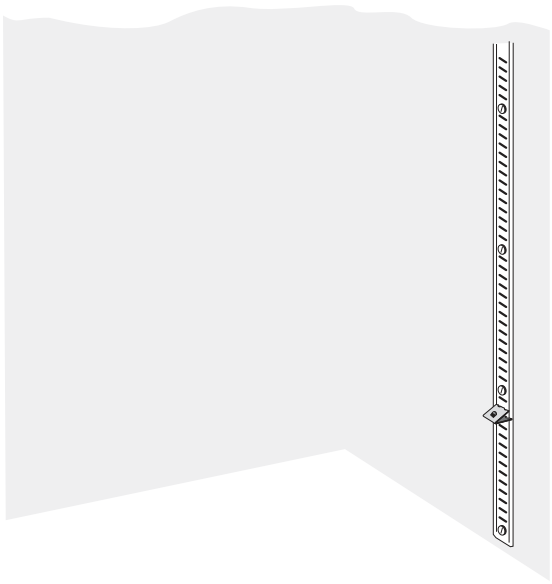
1. Position the cabinet, allowing 3" (73 mm) between the wall and the rear of the cabinet to ensure proper ventilation.
2. Level the cabinet. The cabinet should be level side-to-side and front-to-back. To check that the cabinet is level, place a carpenter's level on the interior cabinet floor in four places:
   a. Position the level on the inside floor of the cabinet, near the doors (the level should be placed parallel to the cabinet front). Level the cabinet.
   b. Position the level at the inside rear of the cabinet (the level should be placed parallel to the cabinet back). Level the cabinet.
   c. Perform procedures similar to a. and b. by placing the level on the left and right inside floor (level should be parallel to the cabinet sides). Level the cabinet.
3. Draw an outline of the cooler base on the floor.
4. Raise and block the front side of the cabinet.
5.

Installation (cont.)

How to Connect Electricity

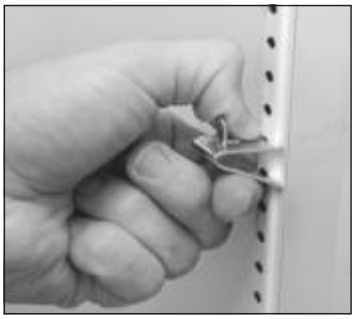
- The power cord from this appliance is equipped with a grounding plug which minimizes the possibility of electric shock hazard.
- The wall outlet and circuit should be checked by a licensed electrician to make sure the outlet is properly grounded.
- If the outlet is a standard 2-prong outlet, it is your personal responsibility and obligation to have it replaced with the properly grounded wall outlet.
- DO NOT, under any circumstances, cut or remove the 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 voltmeter. If the recorded voltage is less than the rated voltage for operation (+/-5%) and amp rating, correct immediately. Refer to cabinet data plate for this voltage requirement.
- The refrigerator/freezer should always be plugged into a dedicated electrical circuit. This provides the best performance and prevents building wiring circuits from being overloaded, which could cause a fire hazard from overheated wires.
- Never unplug your refrigerator/freezer by pulling on the power cord. Always grip plug firmly and pull straight out from the outlet.
- When moving the refrigerator/freezer, for any reason, be careful not to roll over or damage the power cord.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. DO NOT use a power cord that shows cracks or abrasion damage along its length or at either end.
- If the supply power cord is damaged, it should be replaced with

Cabinet Setup











Cabinet Setup (cont.)

Direct Draw Draft Arm Installation

On direct draws, the drain is located at the front of the cabinet. To plumb in the drain, connect 3/4" (19.05 mm) P.V.C. pipe to the 3/4" (19.05 mm) barbed fitting supplied with the unit.

CO_2 Pressure

Mobile tapsters, to retain complete mobility, the CO_2 tank (up to 5 lb. (2.3 kg) in size) can be placed inside the cooler (strap holders furnished).

Kegerator Installation

Kit Components

- **a.** Hole Cover*
- **b.** Draft Tower (Double Tower shown)
- **c.** Rubber Gasket
- **d.** O-Ring(s)
- **e.** Draft Tower Hardware (x8)
- **f.** Draft Tower Handle(s)
- **g.** CO_2 Cylinder* shipped empty, fill before use
- **h.** Double CO_2 Pressure Regulator*
- **i.** Beer Tappers*
- **j.** 5/16" I.D. x 9/16" O.D. Clear Vinyl Tubing with Clamps



Cabinet Setup (cont.)

Procedure (cont.)

5. Install the draft tower handles. See fig. 6.
6. Position the chill hose.
7. Remove the draft tower top. See fig. 7.
8. Hook the air hose clip to the top of the insulation sleeve. See figs. 8a and 8b.
9. Reinstall the draft tower top.
10. Attach the pressure regulator to the CO_2 cylinder. See fig. 9.

    NOTE: Fill the CO_2 cylinder before installation. DO NOT lay CO_2 cylinders flat. DO NOT drop CO_2 cylinders.
11. Clamp the clear vinyl hose onto the pressure regulator. See fig. 9.
12. Position the CO_2 cylinder inside the cabinet, and fasten the safety strap around the cylinder. See fig. 10.
13. Attach the tapper to the keg. See fig. 11.
14. Connect the clear vinyl hose to the tapper. See fig. 11.
15. Open the pressure regulator valve and pressurize the system.
16.

Cabinet Setup (cont.)

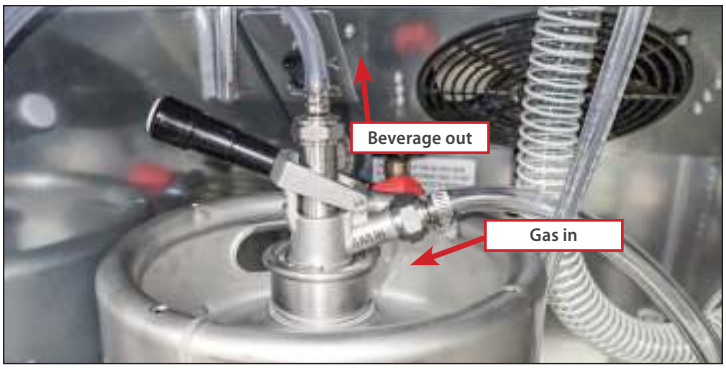
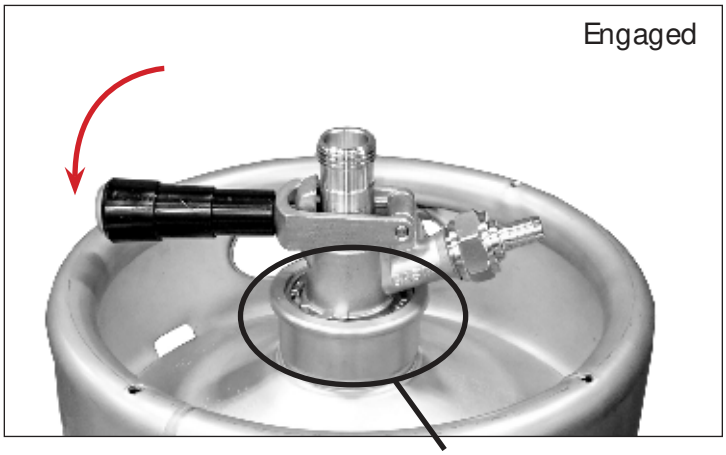
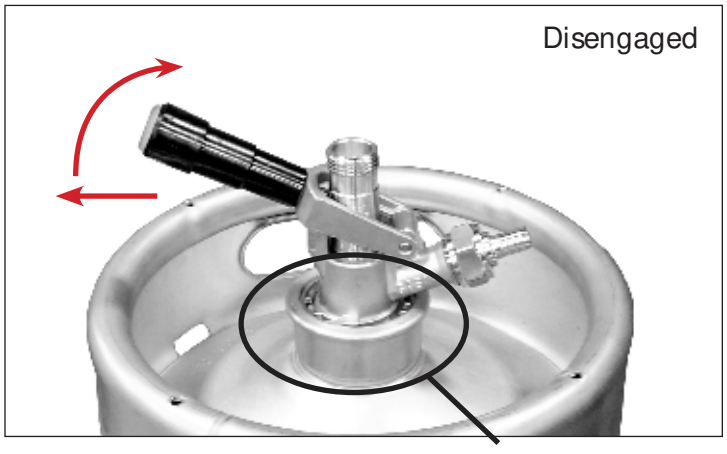


Fig. 11. Installed and connected tapper.



Push the handle down to engage the tapper.



Pull and then lift the handle to disengage the tapper.

If the handle seems stuck, push the handle down before trying to

Fig. 12. Engaged tapper vs. disengaged tapper

Cabinet Setup (cont.)

This instruction is TRUE's recommended procedure for installing a remote CO_2 container.

Required Tools

- Pliers
- Silicone Sealer
- 1/2" Drill bit
- Drill

Procedure

1. With pliers, remove the black knockout plug.

   NOTE: The knockout plug for CO_2 lines can be located in two different areas. See the diagram for locations.

2. Drill a hole through the cabinet wall and into the compressor compartment.
3. Route the CO_2 line through the knockout hole and exiting behind the rear castor underneath the rear grill. See the diagram.
4. Apply silicone sealer to the hole around the CO_2 line to prevent cold air leakage.

This instruction is TRUE's recommended procedure for installing a remote CO_2 container.

Required Tools

- Pliers

Cabinet Operation

Startup

- The compressor is ready to operate when the unit is purchased. All you need to do is plug in the cooler.
- Excessive tampering with the control could lead to service difficulties. If replacing the temperature control is ever needed, be sure to order the replacement from your TRUE dealer or recommended service agent.
- Good air flow inside your TRUE unit is critical. Take care to prevent product from pressing against the sides or back wall and coming within 4" (101.6 mm) of the evaporator housing. Refrigerated air off the evaporator coil must circulate throughout the cabinet for even product temperatures.

NOTE: If the unit is disconnected or shut off, wait 5 minutes before restarting.

RECOMMENDATION – Before loading product, run your TRUE unit empty for 24 hours to verify proper operation. Remember, our factory warranty DOES NOT cover product loss!

Temperature Control & Light Switch Location

The switch is located on the front of the evaporator housing toward the front of the cabinet.

The light symbol 





Cabinet Operation (cont.)

General Sequence of Operation — Refrigerator and Freezer Cabinets

When the cabinet is plugged in

- Interior lights will illuminate on glass door models (see previous page for light switch location).
- An electronic control with digital display will illuminate (if installed).
- There may be a short delay before the compressor and/or evaporator fan(s) start. This delay may be determined by time or by temperature, which could be the result of an initial defrost event that will last at least 6 minutes.
- The temperature control/thermostat may cycle the compressor and evaporator fan(s) on and off together. Every cabinet will require a defrost event to ensure the evaporator coil remains clear of frost and ice buildup. Defrost is initiated by a defrost timer or by the electronic control.

  EXCEPTION – Models TSID, TDBD, TCGG, and TMW do not have an evaporator fan(s).
- The temperature control/thermostat senses either an evaporator coil temperature or air temperature, NOT product temperature.
- An analog thermometer, digital thermometer, or electronic control display may reflect the refrigeration cycle swings of up and down temperatures, NOT product temperature. The most accurate method to determine a cabinet's operation is to verify the product temperature.
- Refrigerators with mechanical temperature controls will defrost during every compressor off-cycle.
- Freezers with mechanical temperature controls will defrost by time initiation as determined by a defrost timer.

  EXCEPTION

Cabinet Operation (cont.)

DRAFT BEER SHOULD BE TREATED AS A FOOD PRODUCT.

In most instances draft beer is **not pasteurized**. It is very important that you store and handle it properly.

Follow these steps to ensure the highest quality and consumer satisfaction.

- Immediately store draft beer in a refrigerated cabinet.
- Draft beer products have a recommended shelf life. If you have questions regarding the shelf life of any of your draft products, please consult with your supplying depot or respective brewer representative.
- Store kegs separately from food products. If your cooler is used to refrigerate draft and food products, **DO NOT**DO NOT

Pressure

Dispensing pressures differ based on the following:

- Draft dispensing line length.
- Draft dispensing system type.
- Actual product (pressure requirements vary).
- Product temperature.
- Pressurizing agent: Air pressure, CO_2 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 1 to 2 hours before tapping.

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

Cabinet Operation (cont.)

To minimize draft beer problems, always follow the recommended instructions for temperature and CO_2 pressures from your beer supplier.

Flat Beer

Foamy head disappears quickly. Beer lacks usual zestful, brewery-fresh flavor.

- CO_2 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

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

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

Beer in the glass appears hazy, not clear.

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

Cabinet Operation (cont.)

Changing CO_2 Gas Cylinder

CAUTION – Always follow these instructions when you replace a CO_2 gas cylinder:

Procedure

1. Close cylinder valve A.
2. Remove tap head D from the barrel. Pull the pressure release ring on the body of the tap to release pressure remaining in the line (DO NOT close regulator shut-off C).
3. Remove or loosen regulator key B by turning counter clockwise.
4. Remove the regulator from used cylinder at outlet E.
5. Remove the dust cap from new gas cylinder at outlet E and clear dust from the outlet by opening and closing valve A quickly using appropriate wrench.
6. Attach the regulator to the new cylinder at outlet E (use new

Maintenance, Care & Cleaning

Draft Tower Cleaning

Regardless of design, draught dispensers must be cleaned regularly. Flushing the draught dispenser with only water is not enough to maintain cleanliness. True recommends cleaning the draught dispenser whenever changing to a fresh keg.

Clean dispensers ensure your draught beer will be at its best when served. Although the beer in the barrel is in excellent condition, the beer can become less satisfying if drawn through a beer line and faucet that are not kept clean.

NOTE: **Use cleaners approved by your beer supplier and follow their instructions. If you are using the cleaning kit purchased from TRUE, follow the instructions below:**

Prepare Solution

Add 1/2 oz. (14.2 g) of cleaning solution to each quart of warm water. Fill the pump bottle with the mixed cleaning solution.

Procedure

1. Shut-off the CO_2 at the regulator.
2. Remove the tapping device (keg coupler) from the keg.
3. Unscrew the handle the from faucet.
4. Remove the beer faucet with the spanner wrench; turn the faucet clockwise to remove. See fig. 1.
5. Put the tap and faucet parts in a bucket.
6.

Maintenance, Care & Cleaning (cont.)

CAUTION - Take care during operation, maintenance or repairs to avoid cuts or pinching from any cabinet part/component.

Condenser Coil Cleaning

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING – Electrical shock or burn hazard. Unplug the unit or turn off the power supply before proceeding. DO NOT clean appliance with a pressure washer or hose.

CAUTION – Risk of eye injury. Eye protection is recommended.

CAUTION – Coil fins are sharp. Gloves are recommended.

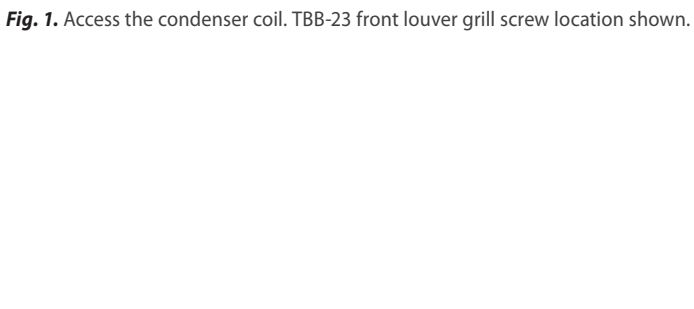


Fig. 1. Access the condenser coil. TBB-23 front louver grill screw location shown.

Tools Required

- 1/4" nut driver
- 3/8" nut driver
- Stiff bristle brush
- Tank of compressed air
- Vacuum cleaner
- Flashlight
- Eye protection
- Gloves

Procedure

1. Disconnect power to t 6Tw 1 2 6 [X2 XEFF0009XBDC X)TjXMC XTXMC XP XLang (en-US)/MCID 2182 XDC XTX0 0 0 10 49.5 365.82i (e)4.88059.)TjX

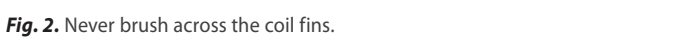


Fig. 2. Never brush across the coil fins.

Maintenance, Care & Cleaning (cont.)

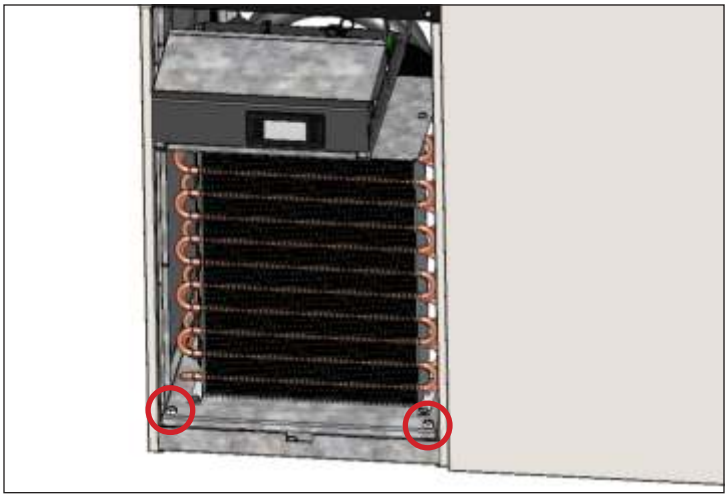


Fig. 4. Remove condenser base bolts.

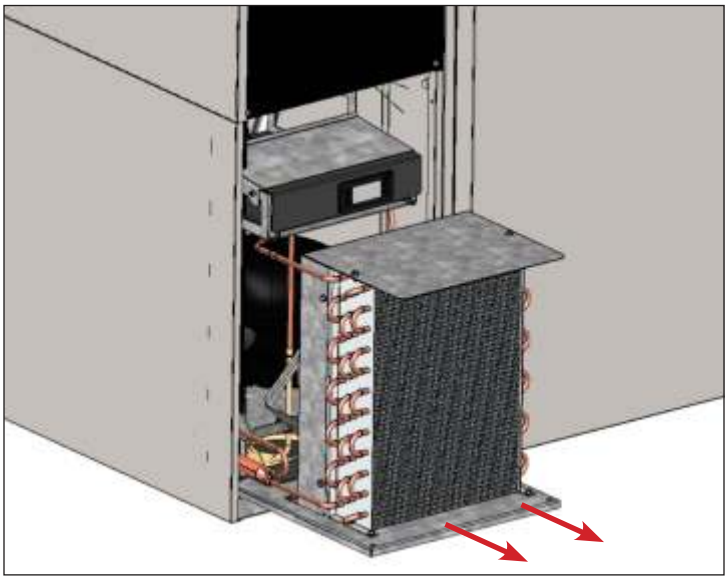


Fig. 5. Carefully slide the condensing unit out.

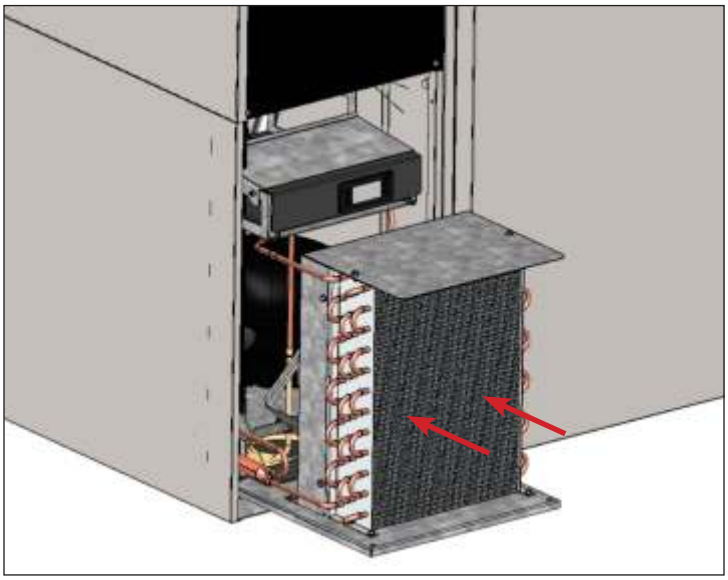


Fig. 6. Carefully slide the condensing unit back into position and replace the bolts.

Important Warranty Information

THE CLEANING OF THE CONDENSER IS NOT COVERED BY WARRANTY!

If you have any questions, please contact your local TRUE Manufacturing Service Department. See the front cover for locations and contact information.

- Condenser coils accumulate dirt and require cleaning every 30 days or as needed.
- A dirty condenser coil can result in non-warranted repairs and/or cabinet failure.
- Proper cleaning involves removing dust from the condenser by using a soft brush, vacuuming the condenser with a shop vac, or using CO_2, nitrogen or pressurized air.
- Do not place any filter material in front of the condensing coil.
- On most units, the condenser is accessible by removing the cabinet's outer grill cover.
- If you cannot remove the dirt adequately, please contact your licensed refrigeration service provider.

Maintenance, Care & Cleaning (cont.)

Stainless Steel Care & Cleaning

CAUTION – DO NOT use any steel wool, abrasive or chlorine-based products to clean stainless steel surfaces.

Stainless Steel Opponents

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

- Scratches from wire brushes, scrapers, steel pads, and other items that can be abrasive to stainless steel's surface.
- Deposits left on your stainless steel can leave spots. You may have hard or soft water depending on what part of the country you live in. 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.
- Chlorides which are present in table salt, food and water, as well as in household and industrial cleaners. These are the worst type of chlorides to use on stainless steel.

Stainless Steel Cleaning and Restoration

DO NOT use stainless steel cleaners or similar solvents to clean plastic or powder-coated parts. Instead, use warm soapy water.

- For routine cleaning and removal of grease and oil, apply white vinegar, ammonia, or any good commercial detergent* with a soft cloth or sponge.
- Stainless steel polish (e.g., Zep® Stainless Steel Polish, Weiman® Stainless Steel Cleaner & Polish, Nyco® Stainless Steel Cleaner & Polish, or Ecolab® Ecoshine®) and olive oil can act as a barrier against fingerprints and smears.
- Degreasers* (e.g., Easy-Off® Specialty Kitchen Degreaser or Simple Green® Industrial Cleaner & Degreaser) are excellent for removal of grease, fatty acids, blood and burnt-on foods on all surfaces.

*DO NOT use detergents or degreasers with chlorides or phosphates.

- For restoration/passivation or removing stubborn stains and discoloration, Brillo® Cameo®, Zud® Cleanser, Ecolab® Specifax™ First Impression® Metal Polish, Sheila Shine, or talc can be applied by rubbing in the direction of the polish lines.

NOTE: The use of proprietary names is intended for example only and does not constitute or imply an endorsement. Omission of proprietary cleansers from this list does not imply inadequacy.

8 Tips to Help Prevent Rust on Stainless Steel

Maintain the Cleanliness of Your Equipment

Avoid build-up of hard stains by cleaning frequently. Use cleaners at the recommended strength (alkaline chlorinated or non-chloride).

Use 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.

Clean Along Polishing Lines

Polishing lines ("grain") are visible on some stainless steels. Always scrub parallel to polishing lines when visible. Use a plastic scouring pad or soft cloth when you cannot see the grain.

Use Alkaline, Alkaline-Chlorinated or Non-Chloride 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.

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.

Never Use Hydrochloric Acid (Muriatic Acid) on Stainless Steel

Even diluted, hydrochloric acid can cause corrosion, pitting and stress corrosion cracking of stainless steel.

Water Treatment

To reduce deposits, soften hard water when possible. Installation of certain filters can remove corrosive and distasteful elements. Salts in a properly maintained water softener can also be to your advantage. Contact a treatment specialist if you are not sure of the proper water treatment.

Regularly Restore & Passivate Stainless Steel

Stainless steel gets its stainless properties from the protective chromium oxides on its surface. If these oxides are removed by scouring, or by reaction with harmful chemicals, then the iron in the steel is exposed and can begin to oxidize, or rust. Passivation is a chemical process that removes free iron and other contaminants from the surface of stainless steel, allowing the protective chromium oxides to re-form.

Cabinet Adjustments, Servicing & Component Replacement

NOTE: Any cabinet adjustments are to be made AFTER the cabinet has been verified level and properly supported.

Servicing & Replacing Components

- Replace component parts with OEM (original equipment manufacturer) components.
- Have a licensed service provider service your unit to minimize the risk of possible ignition due to incorrect parts or improper service and to ensure the operator's health and safety.
- Unplug the refrigerator/freezer before cleaning or making any repairs. Setting temperature controls to the 0 position or powering off an electronic control may not remove power from all components (e.g., light circuits, perimeter heaters, and evaporator fans).

Slide Door Operation – Door Removal

DO NOT use the side latch before removing the slide door. The tension on the door cord is needed to execute these operation instructions. Doors cannot be removed unless they are positioned as stated in these instructions.

Procedure

1. Position the doors as described below:

   Two-Door Units
   Slide the front door so it is centered on the cabinet. See figs. 1 and 2.

   Three-Door Units
   Center the middle door on the left edge of the right door. See fig. 3.

2. After centering, lift the door and tilt the top of the door back until the rollers are out of the top channel. Then, swing the bottom of the door out of the bottom channel. See fig. 4.

   Two-Door units skip to step 5

3. Slide the right door to the left and align the left edge with the beginning of the TRUE Logo at the top of the door frame (see fig. 5). Then lift the door out of the track as described in step 2 (see fig. 4).

   NOTE: The door cord will either be nylon cord or metal cable.

4. Slide the left door to the right and align the right edge with the end of the TRUE Logo at the top of the door frame (see fig. 6). Then lift door out of track same way as fig. 4.
5. Remove the door cord from the roller bracket. See figs. 7 and 8.

   NOTE: The black plastic tab holding the door cord slides out the back.

6. Let the door cord slowly retract back into the door side channel.
7. When reinstalling the door, be sure the door cord grommet attaches to roller slot closest to the pulley. See fig. 9

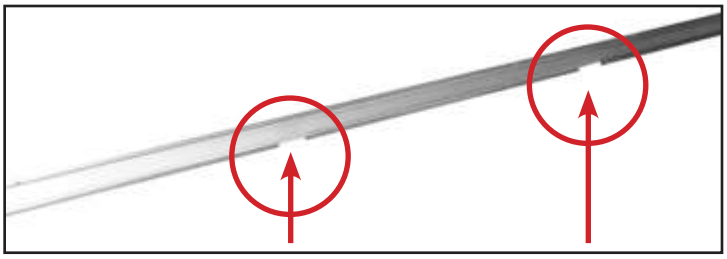


Fig. 1. Door channel openings.



Fig. 2. Two-Door Units: Position the front door at the center of the cabinet.



Fig. 3. Three-Door Units: Center the middle door on the left edge of the right door.



Fig. 4. Carefully remove the door.

Cabinet Adjustments, Servicing & Component Replacement (cont.)



Fig. 5. Align the left edge of the right door with the left edge of the True logo.



Fig. 6. Align the right edge of the left door with the right edge of the TRUE logo.

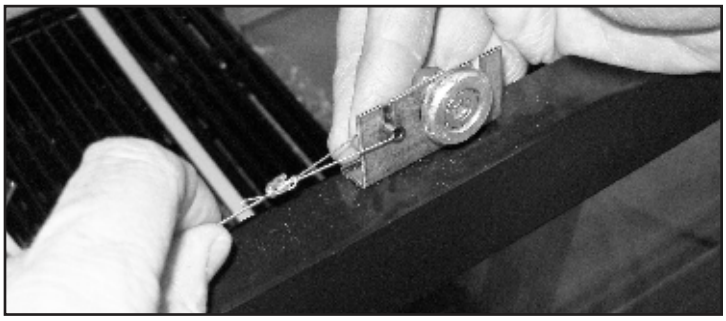


Fig. 7. Remove the door cord from the roller bracket.



Fig. 8. Slide the black tab holding the door cord out the back

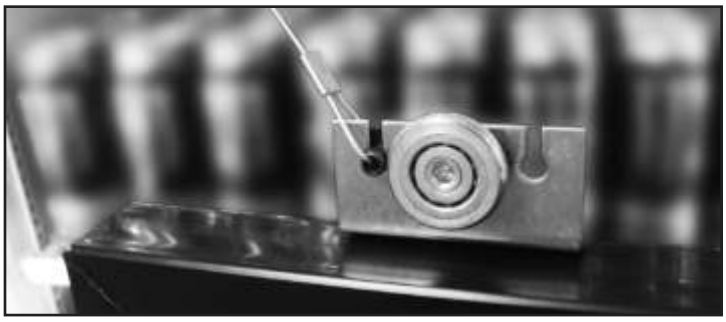


Fig. 9. Be sure the door cord is in the roller slot closest to the pulley.

Slide Door Operation – Door Adjustment

Only adjust the cabinet after it has been installed in its final location and correctly leveled.

Procedure

1. Completely close the slide doors and check for openings. If there are any gaps/openings between the closed doors and cabinet, the doors will need to be adjusted.
2. With a 7/16" wrench or adjustable wrench and 1/8" Allen wrench, loosen the roller and move it along the slotted hole. After the adjustment has been made tighten the roller into place. See fig. 1.



Fig. 1. Adjust the roller.

Cabinet Adjustments, Servicing & Component Replacement (cont.)

Slide Door Operation – Hold-Open Feature

The hold-open feature keeps the door in the open position.

Procedure

1. Slide the door open.
2. Latch the door in the open position from the back side of door (notch in track). See figs. 1 and 2.

   NOTE: Figs. 1 and 2 show the rear view of the door and track.



Fig. 1. Door latch is in the open position (engaged with notch).



Fig. 2. Door latch is in the closed position (disengaged from notch).

FOR MORE INFORMATION

For additional maintenance instruction, please visit the media center at www.truemfg.com

Warranty Information (USA & Canada Only)

Warranty Information

To view and download the Warranty Statements for USA and Canada, please scan the QR code below.

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