

TRM022 Beer Trimmer



TRM022 Beer Trimmer delivers consistent extra cold beer at dispense temperatures $<20^{\circ}\text{C}$

The **TRM022** refrigeration system is designed for effective performance and improved energy efficiency. The **TRM022** utilizes aluminum block technology and demonstrates excellent recovery times typically less than 7 minutes. The unit can be configured for use on one or two products depending on the targeted beer temperature.



Built for durability and reliability, the **TRM022** achieves optimum dispense-point temperatures by combining its efficient refrigeration system with an optimised heat exchanger design achieving consistent beer temperatures of $<20^{\circ}\text{C}$ from incoming beer at 60°C .

- Customer driven design features
- Designed-in performance enhancements to meet all demands and working environments
- Ideal for a range of applications - compact size ideally suited to under-counter installations
- First-class build quality, robust construction and attractive finish
- Improved access to components for easier maintenance and on-site servicing
- Complementary models included in product range



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TRMO22 Beer Trimmer



SPECIFICATIONS

Dimensions & Weight	
Height	220 mm
Width (incl. handles)	420 mm
Depth (incl. spacer & overflow)	335 mm
Dry Weight	22 kg
Operating Parameters	
Electrical	230 V~ 50 Hz, 3.5 Amps
Ambient Temperature	5 °C to 32 °C
Refrigeration & Cooling System	
Compressor Size	6 cc
Refrigerant (& charge)	R134a (170 g)
Cooling Power	400 W
Condenser Fan Power	10 W
Water & Product Coil Specifications	
Number of Product Coils	2



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