



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
TAC-48

Vertical Air Curtain:
Refrigerator



TAC-48

- ▶ True's air curtain merchandisers are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures and lower utility costs in an attractive merchandiser that brilliantly displays food and beverages.
- ▶ Large, open front allows easy access to display levels and places maximum attention on merchandising.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exclusive, reversing condenser fan motors reduce maintenance costs and optimize cabinet performance.
- ▶ Durable and permanent non-peel or chip white vinyl exterior with white aluminum interior and 300 series stainless steel floor and deck pans.
- ▶ Entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- ▶ Adjustable, heavy duty PVC coated shelves.

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H						
TAC-48	34 963	4	48	30 ¹ / ₈	80 ⁵ / ₈	1	208-230/60/1	12.0	6-15P	9	490
			1220	766	2048	1	230-240/50/1	9.0	▲	2.74	223

▲ Plug type varies by country.



APPROVALS:

Model:
TAC-48

Vertical Air Curtain:
Refrigerator



STANDARD FEATURES

DESIGN

- Designed using the highest quality materials and components to provide the user with colder product temperatures and lower utility costs in an attractive merchandiser that brilliantly displays pre-packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Time initiated, time terminated off cycle defrost system.
- Extra large evaporator coil and condenser balanced with higher horsepower compressor; maintains 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motors.
- Bottom mounted condensing unit positioned for easy maintenance.
- Exclusive reversing condenser fan motors. Fan motors reverse during defrost cycles to help keep condenser coil free from dirt, dust and debris; keeping coils clean optimizes the unit's performance providing colder holding temperatures and increased energy efficiency. Regularly scheduled thorough cleaning of coils still recommended.

CABINET CONSTRUCTION

- Exterior - durable and permanent non-peel or chip white vinyl front and sides with matching white aluminum back.
- Plexiglass lower front panel; durable and break resistant.

- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel interior floor and deck pans.
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Cabinet mounted on a welded, heavy duty galvanized frame rail. Rail dipped in rust inhibiting enamel paint for corrosion protection inside and out. Rail fitted with leg levelers.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 44" L x 17" D (1118 mm x 432 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Fluorescent interior lighting, safety shielded.
- T8 bulbs and electronic ballast; provides better illumination of product and increased energy efficiency.

MODEL FEATURES

- Perforated interior back wall for superior airflow.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 208-230V / 60 Hz single phase 15 amp dedicated outlet. Cord and plug set included.



208-230/60/1
NEMA-6-15R

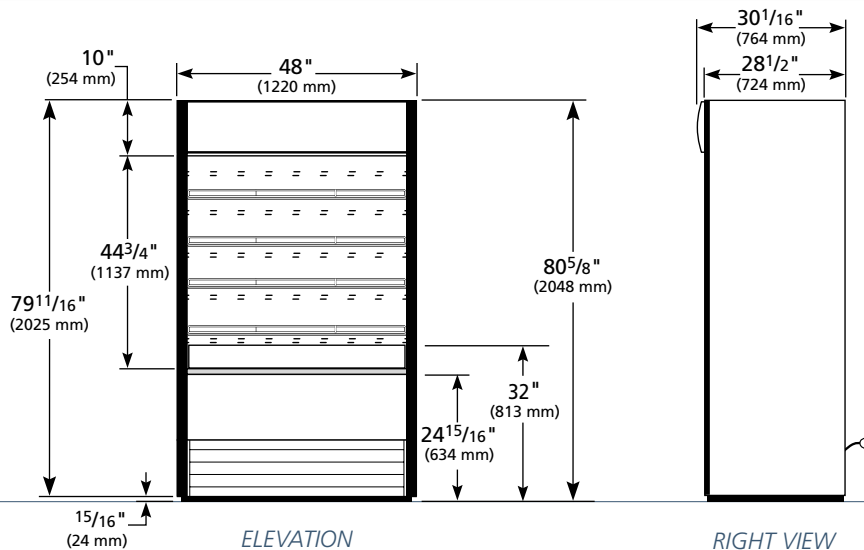
RECOMMENDED OPERATION CONDITIONS

- TAC models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity.
- Unit **should not be installed** near HVAC vents, fans or doorways that will disrupt the air curtain and compromise the function of the cabinet. Unit should not be installed in direct sunlight.
- Air curtain models will run most efficiently when completely loaded with product.

OPTIONAL FEATURES/ACCESSORIES

- 230 - 240V / 50 Hz.
- 2 1/2" (64mm) diameter castors.
- Variety of sign panels - see our website for the latest color and sign offerings.
- Black exterior.
- Stainless steel exterior.
- Black interior liner with black shelves.
- Pricing strips.
- Night shade.
- Night cover.
- Vandal cover.
- White locking security cover.
- Black/Bronze locking security cover.
- Silver locking security cover.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
 One year warranty on all parts & labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D
TAC-48	TFD025E	TFD025S	TFD025P	TFD0253

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