



TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:
TAC-30GS

Vertical Air Curtain:
Glass Sided Refrigerator



TAC-30GS

- ▶ 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 motor(s) reduces 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.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.

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)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H						
TAC-30GS	25.5 723	4	30 ³ / ₈ 772	29 ³ / ₄ 756	80 ³ / ₄ 2052	1/2	115/60/1	14.3	5-20P	9 2.74	N/A

2/07 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TAC-30GS

Vertical Air Curtain:
Glass Sided 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 prepackaged 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 cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s).
- Bottom mounted condensing unit positioned for easy maintenance.
- Exclusive reversing condenser fan motor(s). Fan motor(s) reverse during defrost off 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 and side panels. Durable and break resistant, maximizes product visibility.
- 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.
- Welded, heavy duty galvanized frame rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 25¹¹/₁₆" L x 15³/₈" D (653 mm x 391 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 exceptional airflow.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 20 amp dedicated outlet. Cord and plug set included.



115/60/1
NEMA-5-20R

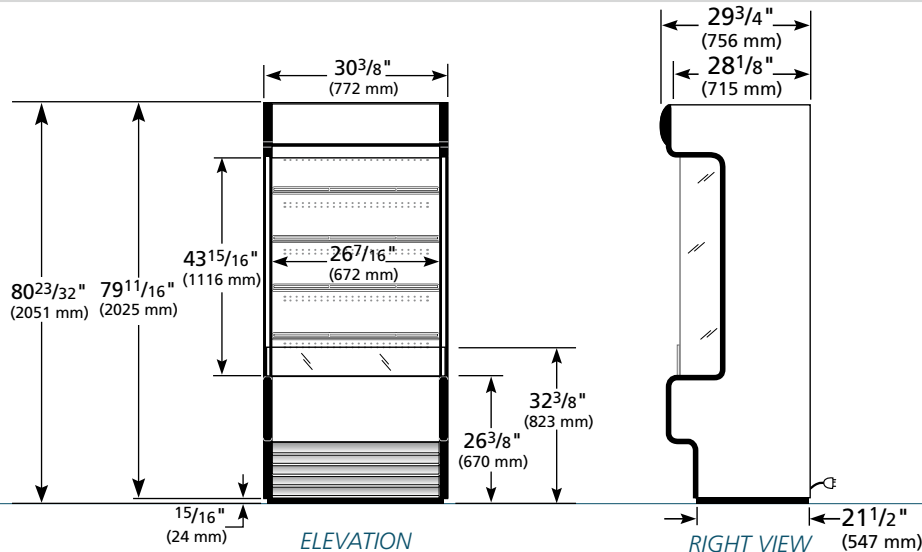
RECOMMENDED OPERATION CONDITIONS

- 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.
- Model will run most efficiently when completely loaded with product.
- Drain plumbing hookup recommended. Condensate pan heater kit available if there is no access to drain plumbing. Condensate pan heater must be field installed and requires a separate 15 amp, 120V circuit.

OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead time may apply.
- 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.
 - Additional shelves.
 - White cantilevered shelves.
 - Stainless steel cantilevered shelves.
 - Pricing strips.
 - Night shade.
 - Night cover.
 - Condensate pan heater/brackets kit. Requires separate 15 amp, 120V dedicated circuit. Can not be hard wired into cabinet.
 - Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY

One year warranty on all parts and 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-30GS				

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