



# TRUE FOOD SERVICE EQUIPMENT, INC.

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Project Name: \_\_\_\_\_

A/A #

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

SIS #

Model #: \_\_\_\_\_

Model:  
**TA1F-1S**

**TA Series:**  
*Reach-In Solid Door Freezer*



## TA1F-1S

- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs and exceptional food safety.
- ▶ Oversized, factory balanced, refrigeration system holds -10°F (-23.3°C) for the best in food preservation.
- ▶ 300 series stainless steel exterior door, front, sides, back, and bottom. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ NSF approved, white aluminum interior side walls and back liner. 300 series stainless steel door liner and floor with coved corners.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

### 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	Doors	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*						
TA1F-1S	1	31 878	3	29 737	34 <sup>5</sup> / <sub>8</sub> 880	78 <sup>1</sup> / <sub>4</sub> 1988	1/2	115/60/1	10.8	5-15P	9 2.74	410 186

\* Height does not include 5" (127 mm) for castors or 1" (26 mm) for system mechanical components.

11/05 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:  
**TA1F-1S**

**TA Series:**  
Reach-In Solid Door  
Freezer



## STANDARD FEATURES

### DESIGN

- True's solid door reach-in's 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, lower utility costs and exceptional food safety.

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperature. Ideal for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design insures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

### CABINET CONSTRUCTION

- Exterior - 300 series stainless steel door, front, sides, back and bottom.
- Interior - attractive, NSF approved, white aluminum side walls and back liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and solid door are 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.

- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

### DOOR

- 300 series stainless steel. Door opens within cabinet dimensions. Door lock standard.
- Lifetime guaranteed recessed door handle. Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to insure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Lifetime guaranteed door hinges.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 25" L x 27<sup>3</sup>/<sub>4</sub>" D (635 mm x 705 mm) (shipped separately). Four (4) shelf supports included per shelf. Shelves adjustable on 6" (153 mm) increments.
- Four (4) different interior kits available (see Kit Options). Pilasters and tray slides require field installation (shipped separately).

### LIGHTING

- Incandescent interior lighting - lights activated by rocker switch mounted above door, safety shielded.

### MODEL FEATURES

- Exterior mounted digital temperature monitor.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Backguard improves airflow.
- Minimum wattage heater in cabinet frame and door.
- NSF-7 compliant for open food product.

### ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. Cord and plug set included.



115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

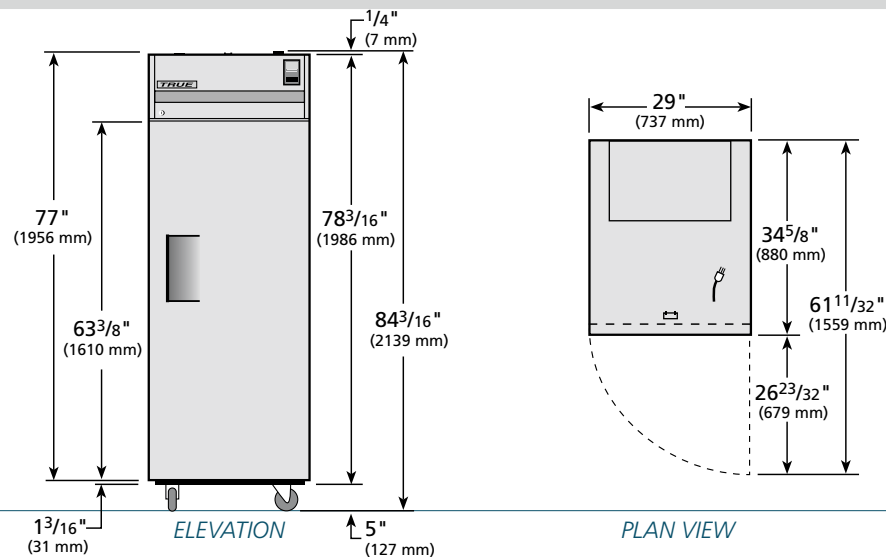
Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless legs.
- Metal door handles (factory installed).
- Additional shelves.
- Electronic temperature control (factory installed).
- Curb mountable units.
- Correctional facilities options.
- 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.

### KIT OPTIONS

- Kit #1: Nine (9) sets of #1 type tray slides (field installed), bottom support of (1) 18" L x 26" D (458 mm x 661 mm) pan or (2) 14" L x 18" D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides (field installed), rim support of (1) 18" L x 26" D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides (field installed), bottom support of (1) 18" L x 26" D (458 mm x 661 mm) pan, (2) 14" L x 18" D (356 mm x 458 mm) pans or (2) 12" L x 20" D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 25" L x 27<sup>3</sup>/<sub>4</sub>" D (635 mm x 705 mm). Four (4) shelf supports included per shelf. Shelves adjustable on 6" (153 mm) increments.
- Additional kit option components available individually.

## 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
TA1F-1S	TFQY50E	TFQX72S	TFQX60P	TFQX723

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