Essential Food Service Refrigeration



true REFRIGERATION

Confidence in your kitchen

The True difference:
an extensive range of best-in-class products, with solutions for every kitchen.

True products are aimed at energy and environment conscious operators who are serious about food safety and quality, and understand that refrigeration equipment is a core investment of their business. Presented here are a selection of essential products from True's comprehensive food service refrigeration range, each designed and manufactured to provide the operator unrivalled levels of service and reliability.

SUSTAINABILITY

Our Natural Refrigerant initiative aligns perfectly with operators focused on responsible environmental practices. True "HC" products provide comparatively quicker temperature recovery and significantly reduce energy consumption.

SUPPORT



ALL True products are covered, as standard, by an industry-leading 5 Years Parts & Labour Warranty. We provide premier customer service and after-sale support to our clients locally, for guaranteed peace of mind.

TEMPERATURE

We are world leaders in commercial refrigeration built on a reputation that every True product must be able to maintain consistent, accurate and safe storage temperatures, even in the most demanding of foodservice environments.

ENERGY EFFICIENCY



Today, every serious operator has targets around sustainability, including energy management programmes to reduce wastage. By choosing the latest, most efficient equipment available, energy consumption can be considerably reduced.

Disclaimer: «5 Years Parts & Labour Warranty applies to products sold through distributors in Mainland Europe and UK. Standard warranty coverage varies in other regions.»

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2/1 GN Upright Cabinets **TGN**





Door locks
as standard.

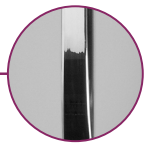


Digital control for state of the art temperature precision.
Environmentally friendly R290 hydrocarbon refrigeration system for the best in food preservation.

natural refrigerant



Dual tray slide system
with anti-tilt for wire shelves & 2/1 GN pan storage.



Sleek, heavy duty **metal handles.**



Compressors
perform better in the coolest, most grease free area of the kitchen.



Field reversible door hinge.

SPECIFICATION & OPTIONS

- 2/1 GN Compatible
- Refrigerator or Freezer
- A Energy Rating on 1 door refrigerator
- Refrigerators maintain holding temperatures of 0.5°C to 3.3°C
- C Energy Rating on freezers
- Leg options available
- RCU Reverse Fan Motor
- Freezers maintain holding temperatures of -23°C

7 YEARS WARRANTY
PARTS, COMPRESSOR & LABOUR

TGN's are True's new 2/1 Gastronorm compatible upright products, **featuring the latest in energy efficient refrigeration technology.**





Sections	1	2
Product	TGN-1	TGN-2
Dimensions LxDxH	**729** x 858 x 2079	**1460** x 858 x 2079
Net Capacity (Ltrs)	435	883
Shelves	3	6

Maximise slide usable space



TGN products **feature a unique "E" shaped slide system** designed to accommodate both a wire shelf and a 2/1 GN pan (or 2x 1/1 GN pans) to make full use of the cabinet net capacity.
Each unit is supplied with 3 pairs of these adjustable slides + 3 shelves.

T-Series Upright Cabinets



Door locks
as standard.

Digital control for state of the art temperature precision.
Environmentally friendly R290 hydrocarbon refrigeration system for the best in food preservation.

natural refrigerant

Lifetime guaranteed door hinges
and torsion-type self closure system.

Entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Compressors
perform better in the coolest, most grease free area of the kitchen.

SPECIFICATION & OPTIONS

- Wide range of model size and build options available
- 1 to 3 section refrigerator and freezer models
- Refrigerators maintain holding temperatures of 0.5°C to 3.3°C
- Freezers maintain holding temperatures of -23°C
- Split door options
- Adjustable, heavy duty PVC coated shelves
- RCU Reverse Fan Motor on most models
- Glass door options
- Dual temperature model
- Pass thru/ Rear load units

7 YEARS WARRANTY
PARTS, COMPRESSOR & LABOUR

T-Series's are True's original upright refrigeration products, offering the widest range of model sizes and build options to suit any kitchen operation.



Sections	1				2		
Product	T-11	T-15	T-19	T-23	T-35	T-43	T-49
Dimensions LxDxH	**487** x 539 x 1855	**632** x 585 x 1877	**686** x 623 x 1995	**686** x 750 x 2074	**1004** x 750 x 2074	**1194** x 750 x 2074	**1375** x 750 x 2074
Net Capacity (Ltrs)	186	290	350	438	630	746	914
Shelves	4	5	4	4	8	8	8

T-Series cabinets are not 2/1 Gastronorm accepting

Options for every operation



T-15-1-G-1
Split half glass, half solid door refrigerator



T-23DT
Dual temperature unit featuring separate refrigerator and freezer sections



T-23PT
"Pass Thru" unit with doors front and back



T-49G
Glass door commercial refrigerator

Visit **truerefrigeration.ch** for more options and sizes from the complete product range

1/1 GN Counter units **TCR/TCF**



100% front-breathing, for zero clearance install.

Field reversible door hinge.

Standard with Locks.

Digital control for state of the art temperature precision.

natural refrigerant.

Sleek, heavy duty **metal handles.**

152 mm castors standard, or can be mounted on a plinth

SPECIFICATION & OPTIONS

- 2 and 3 section counters
- Fridge or freezer models
- Doors standard
- 2 or 3 drawer sections (Refrigerator only)
- Refrigerators maintain holding temperatures of 0.5°C to 3.3°C
- Refrigeration system left or right
- Biscuit top (Unit height 840mm)
- 100mm backsplash option
- RCU Reverse Fan Motor
- Freezers maintain holding temperatures of -18°C to -21°C

7 YEARS WARRANTY
PARTS, COMPRESSOR & LABOUR

Height options	Counter top = 900 mm high	Worktop = 1000 mm high	Biscuit Top = 840 mm high
			

Sections	2	3
Product	TCR-1/2	TCR-1/3
Dimensions LxD	**1411** x 700	**1865** x 700
Net Capacity (Ltrs)	166	249
Shelves	4	6

Build your own

Our counters are highly customisable to fit your operation and application. All together, there are 552 different model permutations to choose from. To make it easier, we have created a straightforward configuration tool available at:

www.truerefrigeration.ch/counter-config/

System	Top	Sections
 Left section	 Stainless Steel Countertop **H 900**	 Door
 Right section	 Biscuit top **H 840**	 2 Drawers (Refrigerators only)
Supplied with 152 mm castors, units are plinth-mountable	 Work top (100mm back splash) **H 1000**	 3 Drawers (Refrigerators only)

Undercounters **TUC**



SPECIFICATION & OPTIONS

- Refrigerator or Freezer models
- Glass doors (refrigerator)
- Drawer options (including freezer model)
- All stainless “Spec” upgrade available
- Available with a “splash back” (TWT models)
- Refrigerators maintain holding temperatures of 0.5°C to 3.3°C
- “Deep” Undercounter models available, featuring side-mounted systems for additional net capacity
- Reduced height castor option
- Reverse Fan Motor on most models
- Freezers maintain holding temperatures of -23°C

7 YEARS WARRANTY
PARTS, COMPRESSOR & LABOUR

TUC's are True's all-purpose undercounter range, featuring a large number of different sizing and build options.



Sections	1		2			3
Product	TUC-24	TUC-27	TUC-36	TUC-48	TUC-60	TUC-72
Dimensions LxDxH	**610** x 627 x 802	**702** x 766 x 839	**924** x 766 x 839	**1229** x 766 x 839	**1534** x 766 x 839	**1839** x 766 x 839
Net Capacity (Ltrs)	94	143	200	278	375	461
Shelves	2	2	4	4	4	6

Options for every operation



TUC-24G
Glass door commercial Undercounter refrigerator



TUC-27D-2
1/1 GN pan accepting drawers, also available as a freezer



TUC-67
Deep undercounter unit with side-mounted system for additional capacity



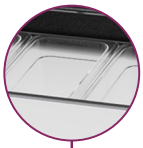
TWT-27
Most Undercounters are available with a 100mm back splash (TWT models)

Visit **truerefrigeration.ch** for more options and sizes from the complete product range

Prep Tables **TPP**

Supplied as standard with an extra deep (495mm) cutting board.

Forced-air refrigeration system holds 0.5°C to 5°C.



Stainless steel, foam **insulated flat lids.**



Mix door and drawer options.



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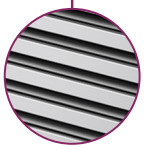
natural refrigerant.



Patented RCU reversing condenser **fan motors.**

SPECIFICATION & OPTIONS

- 1 (1131mm) to 4 (3029mm) sections wide
- Mix door and drawer options
- Accommodates six to fifteen 1/3 GN pans
- 16 different model options
- "Forced air" refrigerated wells maintain consistent 0.5°C to 5°C temperature range in pans and storage
- All stainless "Spec" upgrade available

7 YEARS WARRANTY
PARTS, COMPRESSOR & LABOUR

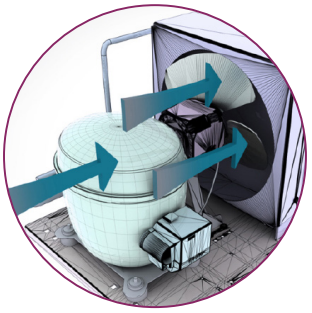
Reduce preparation time

TPP's are True's Prep Counters especially designed for pizza, with enhanced refrigerations systems which maintain uniform pan temperatures, keeping quality ingredients fresher for longer.



Sections	1	2		3	4
Product	TPP-AT-44	TPP-AT-60	TPP-AT-67	TPP-AT2-93	TPP-AT-119
1/3 GN Pans	6	8	9	12	15
Dimensions LxDxH	**1133** x 854 x 1133	**1531** x 854 x 1133	**1709** x 854 x 1133	**2369** x 854 x 1133	**3029** x 854 x 1133

RCU Technology



True's patented reversing condenser fan motors periodically spin in reverse to help keep the condenser free from dirt and foodstuffs like flour. Keeping coils clean **optimises the unit's performance**, increasing energy efficiency and prolonging the life of the system.

Prep Tables **TSSU**



Full-length removable and reversible **cutting board.**

Stainless steel, foam **insulated lids.**

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natural refrigerant.

100% Front breathing for zero clearance install.

Mix door and drawer options.

Forced-air refrigeration system holds 0.5°C to 5°C.

SPECIFICATION & OPTIONS

- Model Sizes accommodate eight to thirty 1/6 GN pans
- Mix door and drawer options
- "Mega Top" options feature an additional row of configurable pan space
- "Forced air" refrigerated wells maintain consistent temperature in pans and storage
- Reverse Fan Motor on HC models
- Dual-side models feature cutting board on both sides
- Flat lid options
- Hydraulic glass lid options
- All stainless "Spec" upgrade available

7 YEARS WARRANTY
PARTS, COMPRESSOR & LABOUR

Are your pan temperatures food safe?

True's **prep table** products use patented air-flow refrigeration systems to maintain a consistent and even 0.5°C to 5°C temperature across ALL pans, ensuring your high quality ingredients remain fresh and safe to consume.





Sections	1		2						3	
Product	TSSU-27		TSSU-36		TSSU-48		TSSU-60		TSSU-72	
1/6 GN Pans	8	12	8	12	12	18	16	24	18	30
Dimensions LxDxH	**702** x 766 x 1093	**702** x 867 x 1185	**924** x 766 x 1093	**924** x 867 x 1185	**1229** x 766 x 1093	**1229** x 867 x 1185	**1534** x 766 x 1093	**1534** x 867 x 1185	**1839** x 766 x 1093	**1839** x 867 x 1185
Shelves	2		4		4		4		6	

Options for every operation



TSSU-27-08D-2
Prep Counter with drawers



TSSU-48-12M-B
Prep Counter with serve-over space



TSSU-60-24M-B-ST-FGLID
Prep Counter with hydraulic glass lid



TSSU-60-24M-B-DS-ST
Dual sided unit featuring removable lids and cutting boards both sides

Visit **truerefrigeration.ch** for more options and sizes from the complete product range

Refrigerated Equipment Stand **TRCB**



Made of one-piece, heavy-duty, reinforced stainless steel
with drip guard.
True's drip resistant "V" edge protects against spills.

One section countertop
supports equipment up to 908kg. Top is insulated to eliminate heat transfer to interior of cabinet.



Each drawer is equipped with **full perimeter magnetic gaskets.**



Drawers support a wide variety of incremental **pan size configurations.**



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natural refrigerant

SPECIFICATION & OPTIONS

- 2 to 6 drawer sections
- Wide variety of hot equipment supported
- Refrigerators maintain holding temperatures of 0.5°C to 3.3°C
- Heavy-duty drawer slides and rollers
- All stainless steel front, top and sides

7 YEARS WARRANTY
PARTS, COMPRESSOR & LABOUR





Sections	1	2		3
Product	TRCB-36	TRCB-52	TRCB-72	TRCB-96	TRCB-110
Dimensions LxDxH	**924** x 816 x 648	**1318** x 816 x 648	**1839** x 816 x 648	**2426** x 816 x 648	**2794** x 775 x 648
Max Support	326 kg	326 kg	492 kg	651 kg	908 kg
# of **drawers**	2	2	4	4	6
Maximum capacity per drawer	1x 1/1 + 3x 1/6 pans (100mm deep)	3x 1/1 pans (100mm deep)	2x 1/1 pans (100mm deep)	3x 1/1 pans (100mm deep)	2x 1/1 pans (100mm deep)

Depths do not include 26 mm for rear bumpers.
More models available upon request.





Sections	1	2		
Product	TRCB-52-60	TRCB-79-86	TRCB-82-84	TRCB-82-86
Dimensions LxDxH	**1524** x 816 x 648	**2191** x 755 x 648	**2134** x 816 x 648	**2191** x 816 x 648
Max Support	326 kg	492 kg	492 kg	492 kg
# of **drawers**	2	4	4	4
Maximum capacity per drawer	3x 1/1 pans (100mm deep)	2x 1/1 pans (100mm deep)	3 x 1/1 GN Left, 2 x 1/1 GN Right (100mm deep)	3 x 1/1 GN Left, 2 x 1/1 GN Right (100mm deep)

Depths do not include 26 mm for rear bumpers.
More models available upon request.

The Widest **Range**

Build options



FULL SOLID DOORS | FULL GLASS DOORS | HALF SOLID DOORS | HALF GLASS & SOLID DOORS | *HALF GLASS DOORS* | PASS THRU | DUAL TEMP | DRAWER | GLASS LID | DUAL SIDED

Refrigerators

UPRIGHT CABINETS

Product	TGN-		T-15-			T-19-	T-23-					
	1R-1S	2R-2S	HC-LD	G-HC-LD	1-G-1-HC-LD	HC	HC	G-HC~FGD01	2-HC	G-2-HC~FGD01	PT	DT-HC
Build Options												

Product	T-35-		T-49-		
	HC-LD	G~FGD01	HC-LD	G~FGD01	4-HC
Build Options					

COUNTER & UNDERCOUNTERS

Product	TCR1/2-CL-SS-						TCR1/3-CL-SS-							
	DL-DR	DL-2D	DL-3D	2D-2D	2D-3D	3D-3D	DL-DR-2D	DL-DR-3D	DL-2D-2D	DL-2D-3D	DL-2D-3D	2D-2D-2D	2D-2D-3D	2D-3D-3D	3D-3D-3D
Build Options		2	3	4	5	6		2	3	4	5	6	7	8	9

Product	TUC-24-		TUC-27-			TUC-		TUC-48-		TUC-									
	HC	G-HC~FGD01	HC	G-HC~FGD01	D-2-HC	36	44	HC	G-HC~FGD01	60	60D-2	60D-4	67	67D-4	72	93	93D-2	93D-4	93D-6
Options					2						2	4		4			2	4	6

REFRIGERATED EQUIPEMENT STAND

Product	TRCB-				
	36	52	72	96	110
Drawer Options	2	2	4	4	6



PREP COUNTERS

Product	TPP-AT-44-		TPP-AT-60-		TPP-AT-67-			TPP-AT-93-				TPP-AT-119-					TSSU-27-	
	HC	D-2-HC	HC	D-2-HC	HC	D-2-HC	D-4-HC	93-HC	D-2-HC	D-4-HC	D-6-HC	119-HC	D-2-HC	D-4-HC	D-6-HC	D-8-HC	08	08D-2
Build Options		2		2		2	4		2	4	6		2	4	6	8		2

Produit	TSSU-			TSSU-48-	TSSU-48 -18M-B-		TSSU-60-				TSSU-60 -24M-B-			TSSU -70-	TSSU-72 -30M-B-		
	27-12M-C	36-08	36-12M-B	12-HC	HC	FGLID-HC	16	16D-2	16D-4	16-DS-ST	ST	ST-FGLID	DS-ST	18	ST	ST-FGLID	DS-ST
Options								2	4								

Freezers

UPRIGHT CABINETS

Product	T-							TGN-	
	19-HC	23F-HC	23F-2-HC	35F	49F-HC	49F-4-HC	72F	1F-1S	2F-2S
Build Options									

COUNTER & UNDERCOUNTERS

Product	TCF1-		TUC-				
	2-CL-SS-DL-DR	3-CL-SS-DL-DR-DR	24F-HC	27F-HC	27F-D-2-HC	48F-HC	60F
Build Options					2		

Visit **truerefrigeration.ch** for more options and sizes from the complete product range



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REFRIGERATION