



ESSENTIAL FOOD SERVICE REFRIGERATION



For a confident kitchen.™

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.

Upright Cabinets

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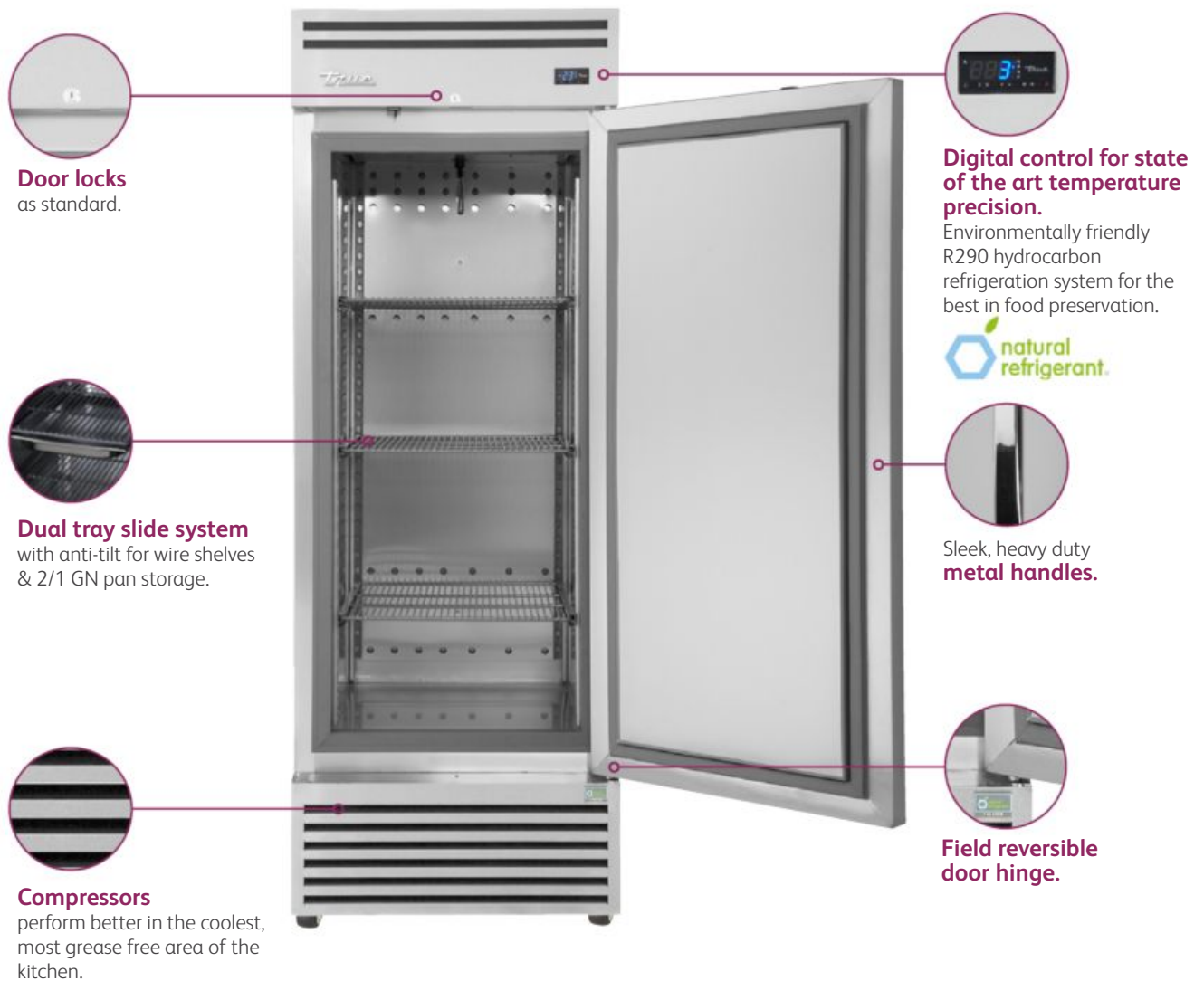


TSSU

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2/1 GN Upright Cabinets **TGN**



SPECIFICATION & OPTIONS

- 2/1 GN Compatible
- Refrigerator or Freezer
- A Energy Rating on refrigerators
- 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 -18°C to -21°C

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



Sections	1
Product	TGN-1
Dimensions LxDxH	729 x 858 x 2079
Net Capacity (Ltrs)	435
Shelves	3

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



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

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		3	
Product	T-15	T-19	T-23	T-35	T-43	T-49	T-72
Dimensions LxDxH	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	1985 x 750 x 2074
Net Capacity (Ltrs)	279	350	445	636	756	914	1359
Shelves	3	4	4	8	8	8	12

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 featur-
ing separate refrigerator and
freezer sections



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



T-49G
Glass door
commercial
refrigerator

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

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



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

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)	167	342
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.eu/counter-config

System	Top	Sections
 Left section	 Stainless Steel Countertop	 Door
 Right section	 Biscuit top	 2 Drawers (Refrigerators only)
Supplied with 153 mm castors, units are plinth-mountable	 Work top (100mm back splash)	 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

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 629 x 804	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)	98	144	185	265	338	1441
Shelves	2	2	4	4	4	6

TUC-24's exclusively feature a front breathing design, paired with a fully commercial 'forced air' refrigeration system within it's small footprint.

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.eu for more options and sizes from the complete product range

Refrigerated Equipment Stand **TRCB**



SPECIFICATION & OPTIONS

- 1 to 3 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

Optimum kitchen efficiency

TRCB's are a great space-saving option for kitchens with restricted space, providing on-the-spot access to chilled ingredients.



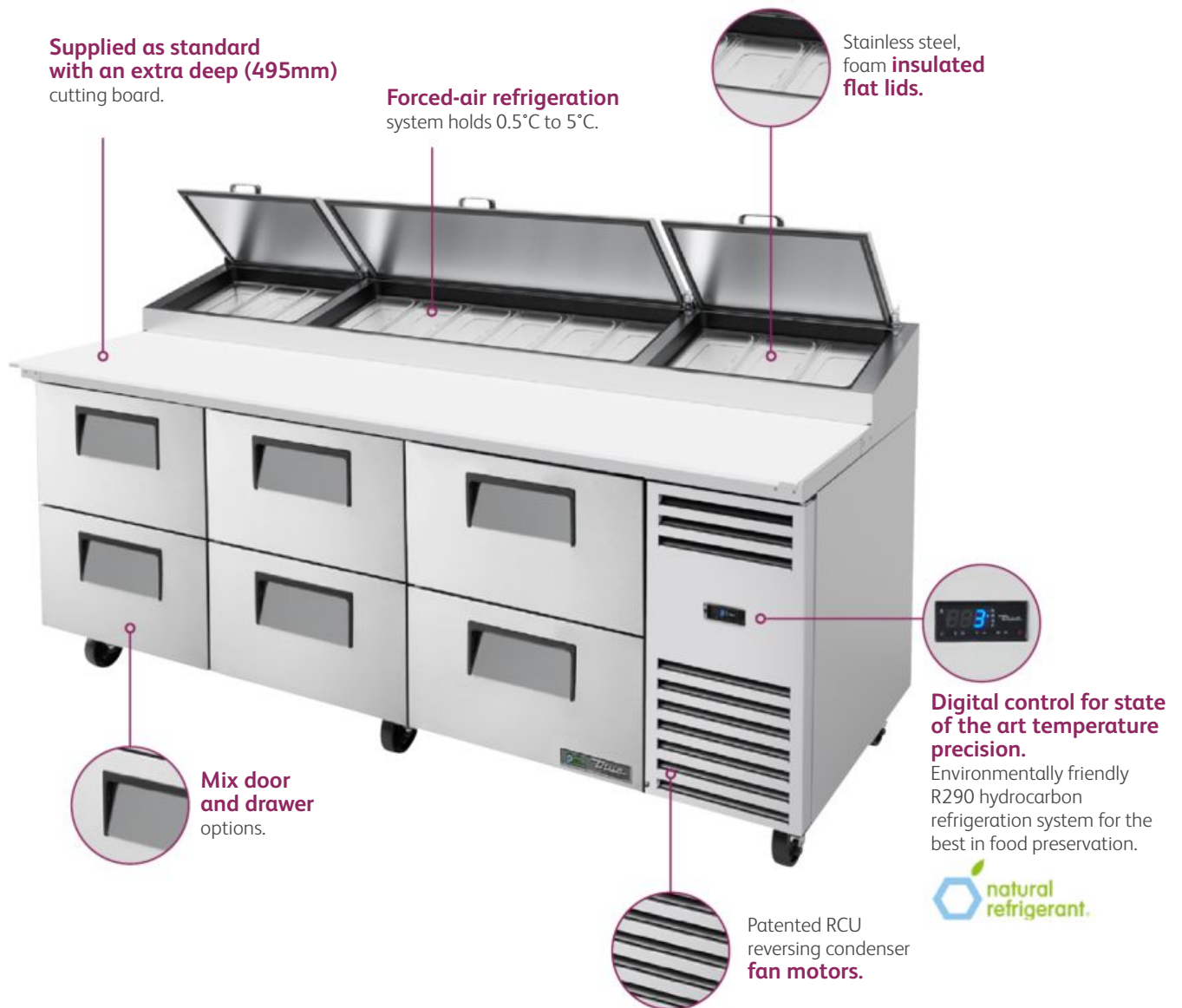
Sections	1		2		3
Product	TRCB-36	TRCB-52	TRCB-72	TRCB-96	TRCB-110
Max Support	326 kg	326 kg	492 kg	651 kg	908 kg
Per Drawer Capacity	One 1/1 + Three 1/6 pans	Three 1/1 pans	Two 1/1 pans	Three 1/1 pans	Two 1/1 pans
Dimensions LxDxH	924 x 816 x 645	1318 x 816 x 645	1839 x 816 x 645	2426 x 816 x 645	2794 x 775 x 645

Maximise your kitchen space



Refrigerated Equipment Stand refrigeration is a **great option for kitchens with limited space** or those wanting to maximise their operational efficiency, providing chefs with instance access to chilled foods right underneath grills and griddles.

Prep Tables **TPP**



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

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-44	TPP-60	TPP-67	TPP-93	TPP-119
1/3 GN Pans	6	8	9	12	15
Dimensions	1131	1531	1709	2369	3029
LxDxH	x 854 x 1138	x 854 x 1138	x 854 x 1138	x 854 x 1138	x 854 x 1138

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.

Watch the video here



Prep Tables TSSU



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

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	702	924	924	1229	1229	1534	1534	1839	1839
	x 766 x 1093	x 867 x 1185	x 766 x 1093	x 867 x 1185	x 766 x 1093	x 867 x 1185	x 766 x 1093	x 867 x 1185	x 766 x 1093	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.eu for more options and sizes from the complete product range

THE WIDEST RANGE

Build options


















Refrigerators






















UPRIGHT CABINETS

Product	TGN-		IG T-15- R		T-19-		T-23-				
	1R-1S	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-		T-72-	
	HC-LD	G~FGD01	HC-LD	G~FGD01	4-HC	72
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	D-2-HC	D-4-HC	60	60D-2	60D-4	67	67D-4	72	93	93D-2	93D-4	93D-6
Build Options					2 					2 	4 		2 	4 		4 			2 	4 	6 

REFRIGERATED EQUIPMENT 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

Product	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	12D-2-HC	12D-4-HC	HC	FGLID-HC	16	16D-2	16D-4	16-DS-ST	ST	ST-FGLID	DS-ST	18	ST	ST-FGLID	DS-ST
Build Options					2	4				2	4								

Freezers



UPRIGHT CABINETS

Product	ER							TGN-
	19-HC	23F-HC	23F-2-HC	35F	49F-HC	49F-4-HC	72F	
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		

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