



≡ 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  **natural refrigerant.**


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  **WARRANTY 5 YEARS**
PARTS, COMPRESSOR AND LABOUR

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

TGN p.4  **T-Series** p.6 

Counter & Undercounters

TCR/F p.8  **TUC** p.10 

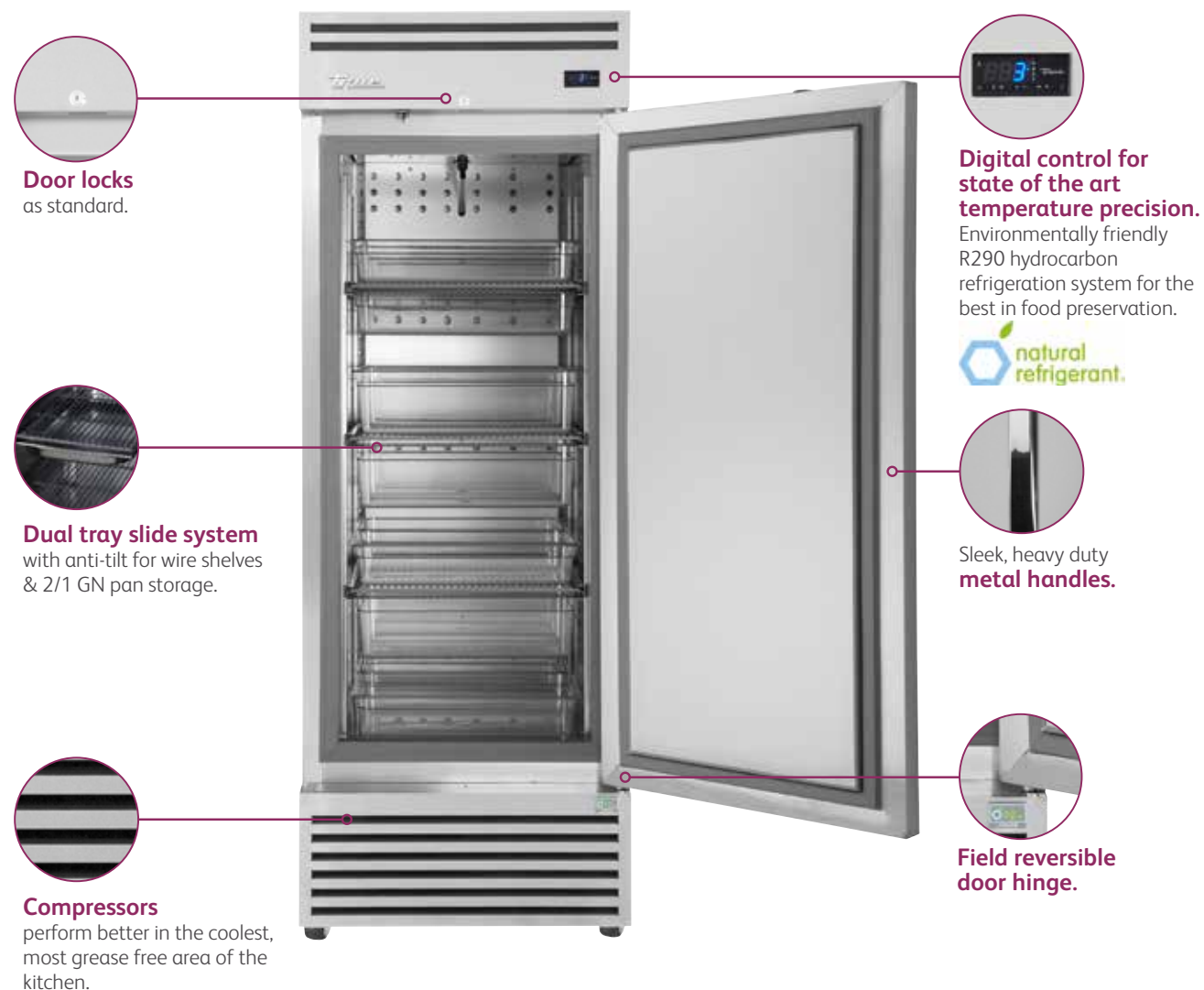
Prep Counters

TPP p.12  **TSSU** p.14 

Refrigerated Equipment Stand

TRCB p.16 

2/1 GN Upright Cabinets TGN



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

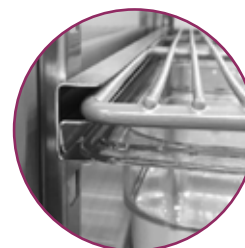


TGN's are True's new 2/1 Gastronorm compatible upright products, **featuring the latest in energy efficient refrigeration technology.**



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



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).

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		
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



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)	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	 Door
 Right section	 Biscuit top	 2 Drawers (Refrigerators only)
Supplied with 152 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



Undercounters TUC

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

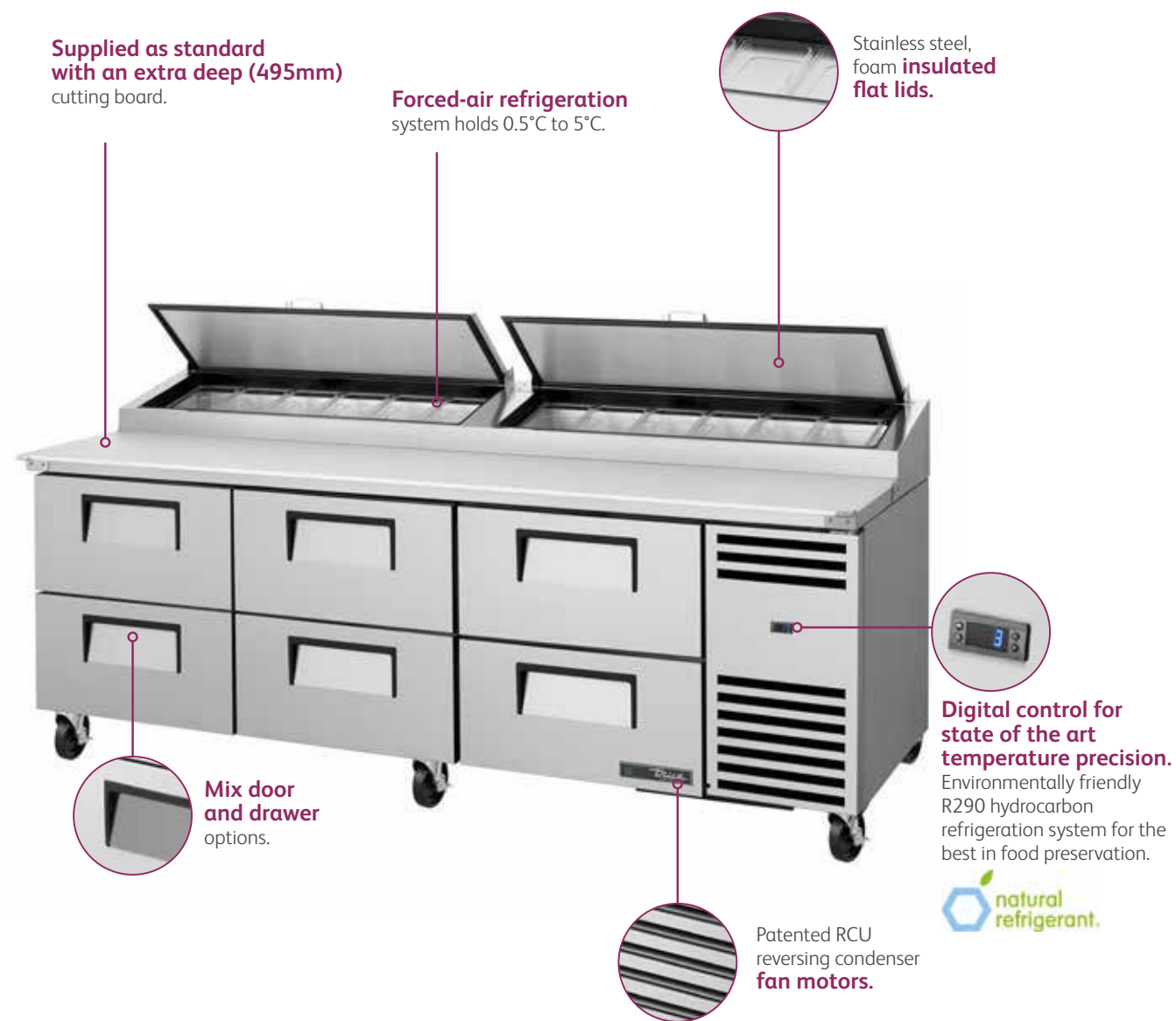


TWT-27
Most Undercounters are available with a 100mm back splash (TWT models)

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



Prep Tables **TPP**



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-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



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 867	x 766	x 867	x 766	x 867	x 766	x 867	x 766	x 867
	x 1093	x 1185	x 1093	x 1185	x 1093	x 1185	x 1093	x 1185	x 1093	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 [truefrigeration.ch](https://www.truefrigeration.ch) for more options and sizes from the complete product range



Refrigerated Equipment Stand **TRCB**



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



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	2	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



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	3D-3D-3D
Build Options		2	3	4	5	6		2	3	4	5	6	7	8

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
Options					2						2	4		4	

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-				
	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
Build Options		2		2		2	4		2	4	6		2	4	6	8

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
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 [true-refrigeration.ch](https://www.true-refrigeration.ch) for more options and sizes from the complete product range



EMEA

True International GmbH
Messeplatz 10-12
Level 27
4058 Basel
Switzerland
+41 61 563 07 05

UNITED KINGDOM

True Refrigeration
UK Ltd,
Fields End Road,
Rotherham, S.
Yorkshire S63 9EU
+44(0) 800 783 2049

AUSTRALIA

True Refrigeration
Australia P/L,
6b Phiney Place.
Ingleburn,
NSW 2565, Australia
+61 2 9618 9999

true-ch@truemfg.com

truerefrigeration.ch

True
REFRIGERATION