



Essential  
Food Service  
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**

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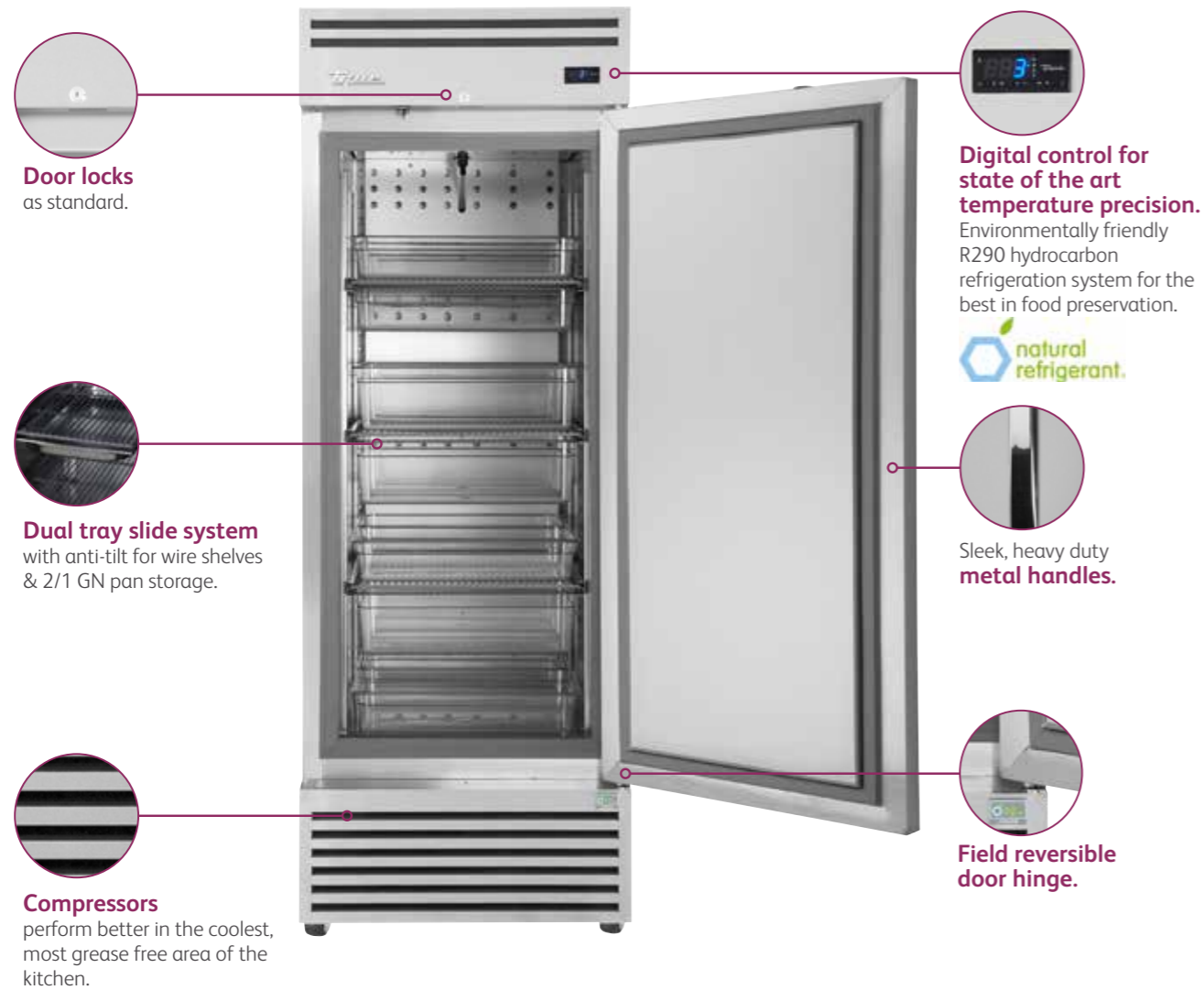
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Disclaimer: «5 Years Parts & Labour Warranty applies to products sold through distributors in Mainland Europe and UK. Standard warranty coverage varies in other regions.»



# 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



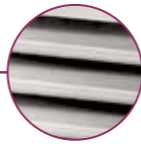
**Door locks**  
as standard.



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



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



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

**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
<b>Dimensions</b> 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
<b>Net Capacity</b> (Ltrs)	186	290	350	438	630	746	914
<b>Shelves</b>	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](http://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.true-refrigeration.ch/counter-config/](http://www.true-refrigeration.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



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
<b>Dimensions</b> 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
<b>Net Capacity</b> (Ltrs)	94	143	200	278	375	461
<b>Shelves</b>	2	2	4	4	4	6

## Options for every operation

### 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-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

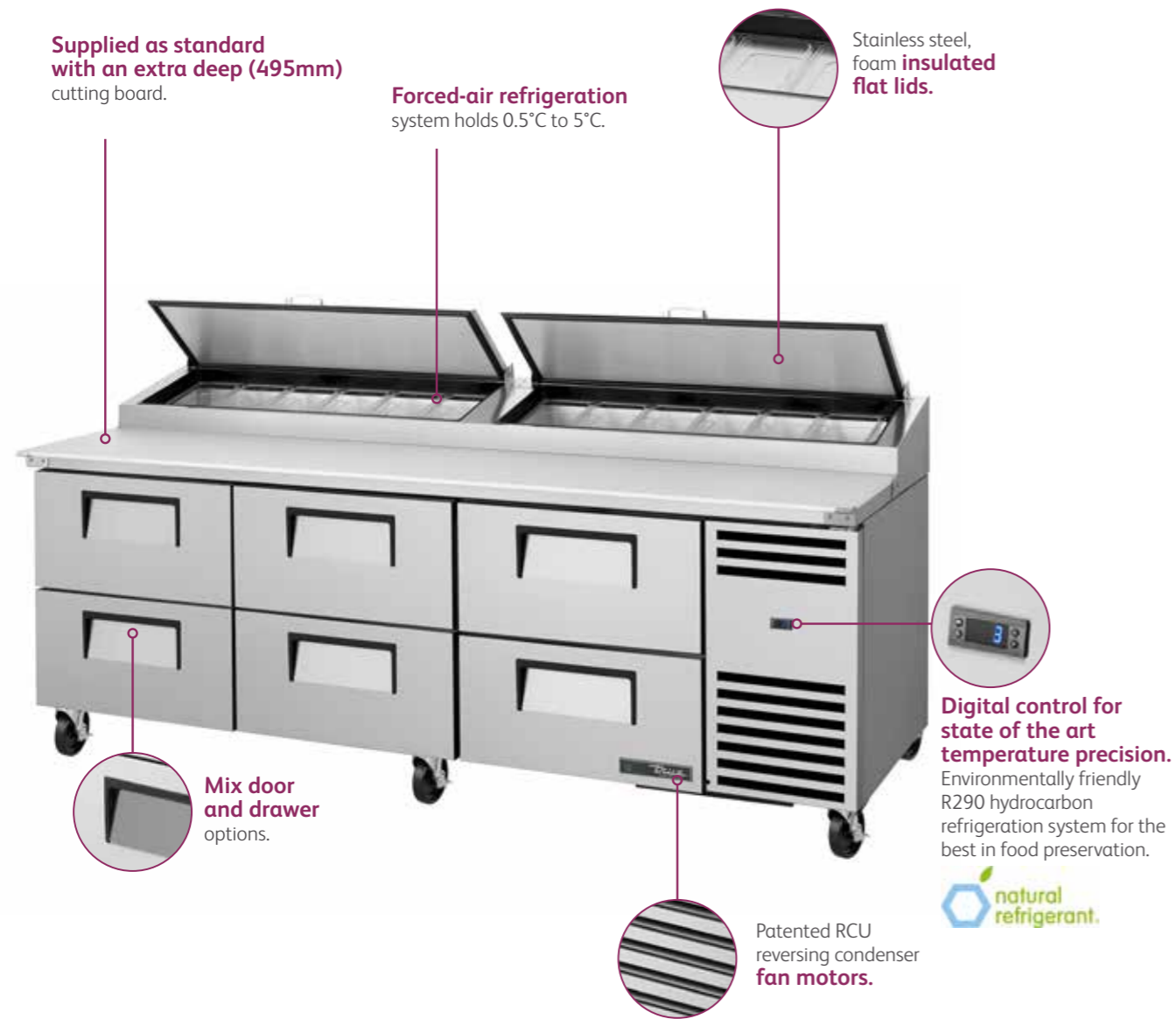


**TWT-27**  
Most Undercounters are available with a 100mm back splash (TWT models)

Visit [truerefrigeration.ch](http://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



Stainless steel, foam insulated lids.

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



**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



## 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
<b>Dimensions</b> 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](http://truerefrigeration.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		
<b>Product</b>	TRCB-36	TRCB-52	TRCB-72	TRCB-96	TRCB-110
<b>Dimensions</b> 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
<b>Max Support</b>	326 kg	326 kg	492 kg	651 kg	908 kg
<b># of drawers</b>	2	2	4	4	6
<b>Maximum capacity</b> 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
<b>Product</b>	TRCB-52-60	TRCB-79-86	TRCB-82-84	TRCB-82-86
<b>Dimensions</b> LxDxH	1524 x 816 x 648	2191 x 755 x 648	2134 x 816 x 648	2191 x 816 x 648
<b>Max Support</b>	326 kg	492 kg	492 kg	492 kg
<b># of drawers</b>	2	4	4	4
<b>Maximum capacity</b> 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	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

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	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		

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REFRIGERATION