



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.

## Upright Cabinets

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## Counter & Undercounters

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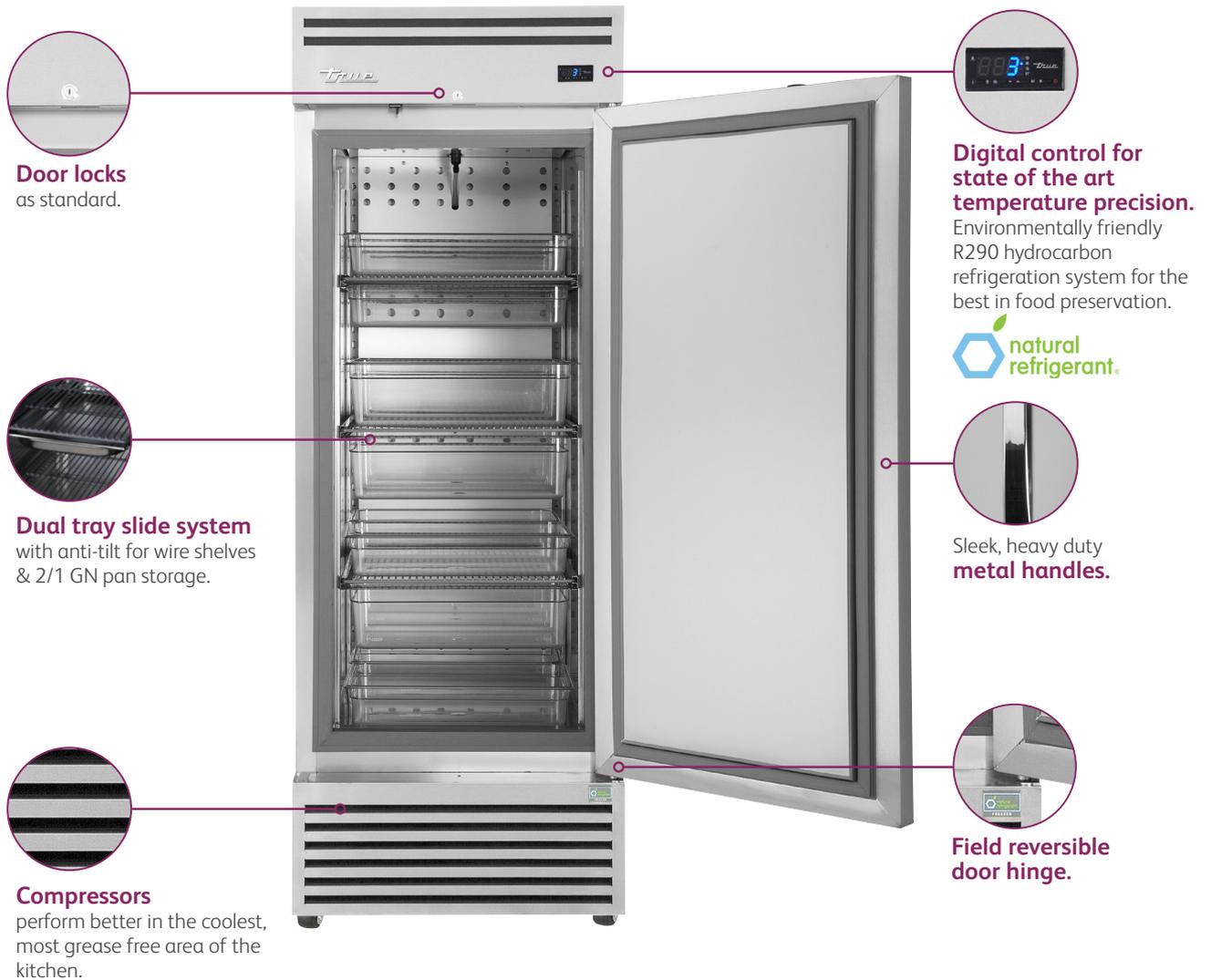
## Refrigerated Equipment Stand

**TRCB**

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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.



**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



— 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



## 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		
<b>Product</b>	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 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.co.uk](http://truerefrigeration.co.uk) for more options and sizes from the complete product range

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# 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 backslash 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.co.uk/counter-config/](http://www.truerefrigeration.co.uk/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)

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# 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 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

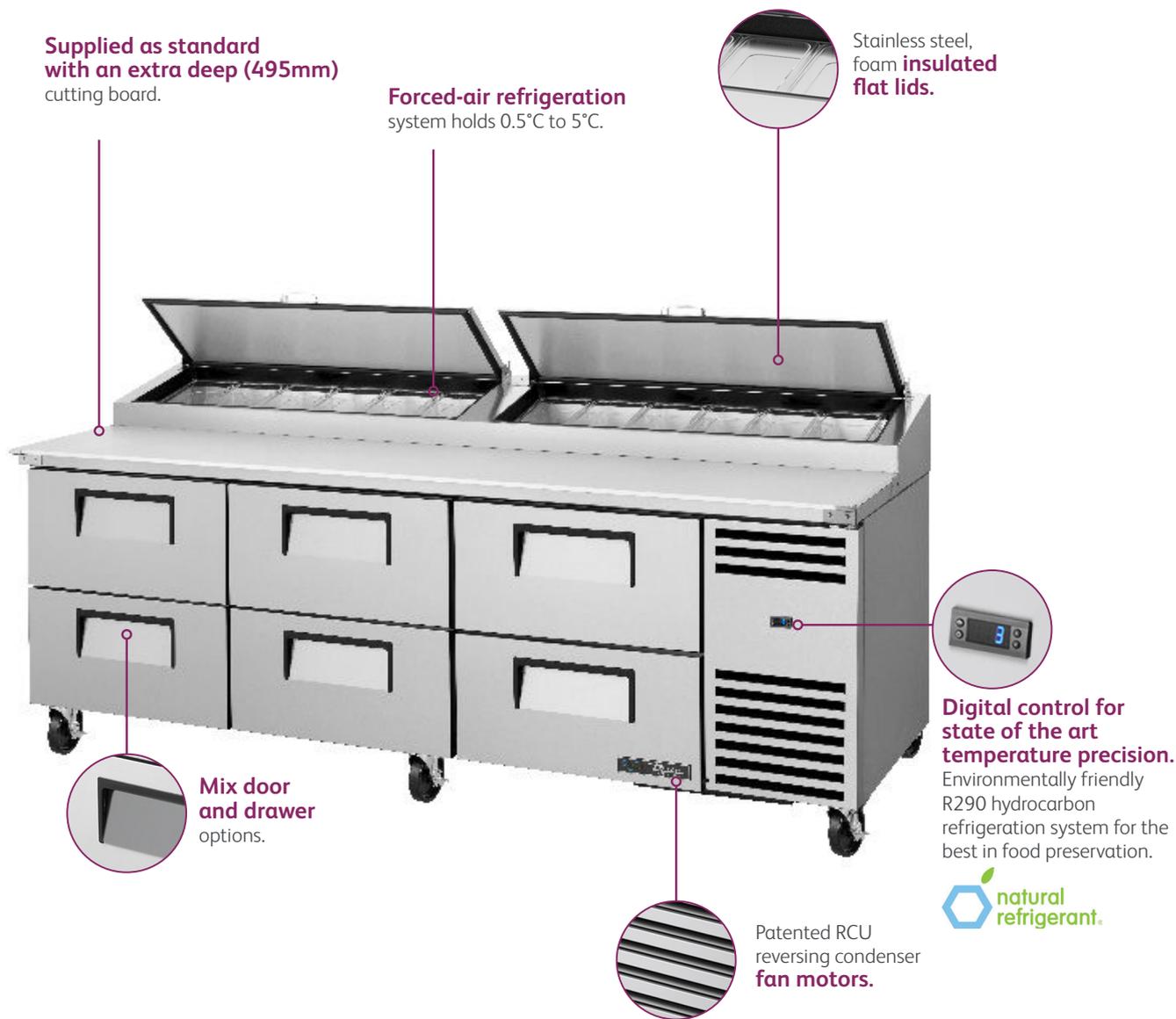
Most Undercounters are  
available with a 100mm  
back splash  
(TWT models)

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for more options and sizes from the complete product range

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# 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			
<b>Product</b>	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
<b>Shelves</b>	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



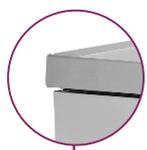
**TSSU-60-24M-B-  
DS-ST**  
Dual sided unit featuring  
removable lids and cutting  
boards both sides

Visit [truerefrigeration.co.uk](http://truerefrigeration.co.uk)

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**.



**Digital control for state of the art temperature precision.**

Environmentally friendly R290 hydrocarbon refrigeration system for the best in food preservation.



## 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		
<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-		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															

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																			

### REFRIGERATED EQUIPEMENT STAND

Product	TRCB-				
	36	52	72	96	110
Drawer Options					

## PREP COUNTERS

	TPP-AT-44-		TPP-AT-60-		TPP-AT-67-			TPP-AT-93-				TPP-AT-119-					TSSU-27-	
Product	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

	TSSU-			TSSU-48-	TSSU-48-18M-B-		TSSU-60-				TSSU-60-24M-B-			TSSU-70-	TSSU-72-30M-B-		
Product	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

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

### COUNTER & UNDERCOUNTERS

	TCF1-		TUC-				
Product	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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