Essential Food Service Refrigeration

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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.

natura 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.



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.

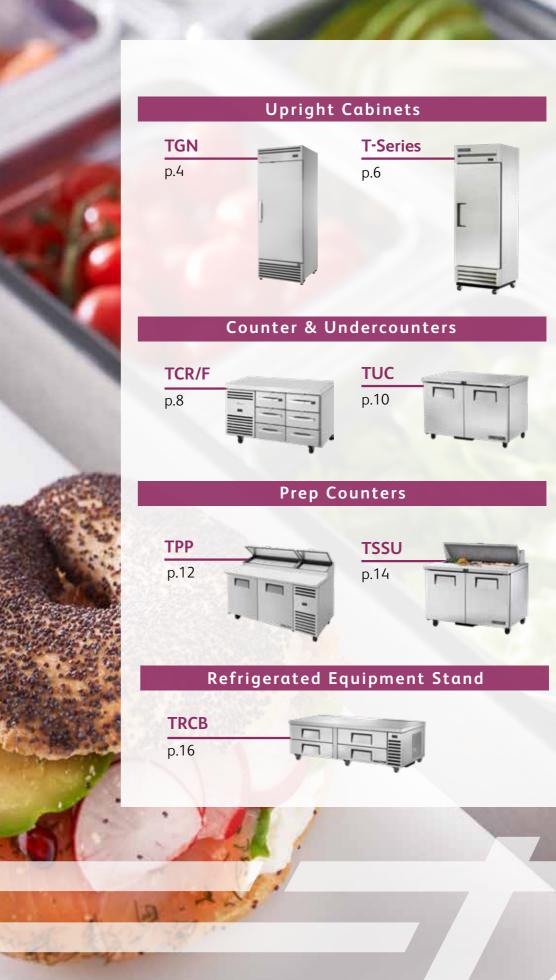


We are world leaders in commercial refrigeration built on a reputation that every True product must be able to maintain consistent, accurate and safe storage temperatures, even in the most demanding of foodservice environments.





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 Australia and New Zealand. Standard warranty coverage varies in other regions.»

2/1 GN Upright Cabinets **TGN**

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



- 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 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.



2/1 GN Upright Cabinets TGN

TGN's are True's new 2/1 Gastronorm compatible upright products, featuring



REFRIGERATION

T-Series Upright Cabinets

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.

E

T-19

686

x 623

x 1995

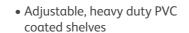
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SPECIFICATION & OPTIONS

- 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



- RCU Reverse Fan Motor on most models
- Glass door options
- Dual temperature model
- Pass thru/ Rear load units

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-Series Upright Cabinets

WARRANTY

			[
		2		
T-23	T-35	T-43	T-49	
686 x 750 x 2074	1004 x 750 x 2074	1194 x 750 x 2074	1375 x 750 x 2074	
438	630	746	914	
4	8	8	8	

T-Series cabinets are not 2/1 Gastronorm accepting



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



T-49G Glass door commercial refrigerator

t **truerefrigeration.com.au**) 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 = Worktop = 900 mm high 1000 mm high		Biscuit Top = 840 mm high	
	· · · · · · · · · · · · · · · · · · ·			
Sections		3		
Product	TCR	TCR-1/3		
Dimensions LxD	1411	1865 x 700		
Net Capacity (Ltrs)	1	249		
Shelves		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.com.au/counter-config/

Syste	m		



—			-
	Right s	ection	

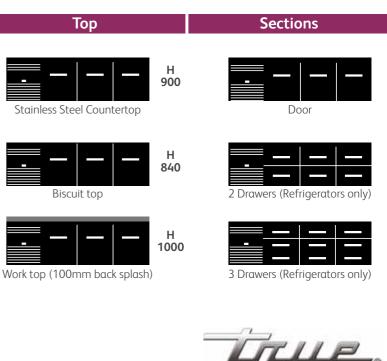
Supplied with 152 mm castors, units are plinth-mountable

Biscuit top

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\	Nork top	(100r	n



1/1 GN Counter Units TCR/TCF



REFRIGERATION

Undercounters **TUC**

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



Sections Product TUC-24 TUC-27

Dimensions LxDxH	610 x 627 x 802	702 x 766 x 839
Net Capacity (Ltrs)	94	143
Shelves	2	2

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





Undercounters TUC





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



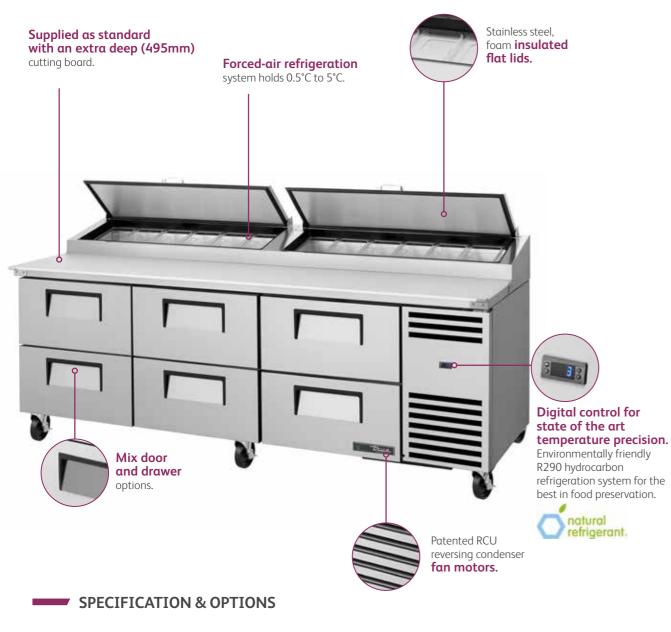
TWT-27 Most Undercounters are available with a 100mm back splash (TWT models)

for more options and sizes from the complete product range

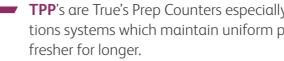


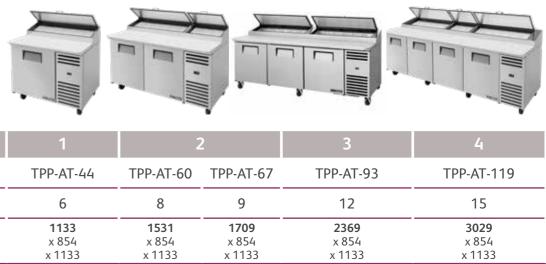
Prep Tables **TPP**

Reduce preparation time



- 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





Sections	1	
Product	TPP-AT-44	TPP-AT-60
1/3 GN Pans	6	8
Dimensions LxDxH	1133 x 854 x 1133	1531 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 TPP



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

REFRIGERATION

Prep Tables **TSSU**

Are your pan temperatures food safe?



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





Sections		1	
Product	TSS	U-27	TSS
1/6 GN Pans	8	12	8
Dimensions LxDxH	702 x 766 x 1093	702 x 867 x 1185	924 x 766 x 1093
Shelves		2	

Options for every operation





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

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





Prep Tables TSSU



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







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)



đ	1			
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)



Refrigerated Equipment Stand TRCB

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

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





FULL SOLID FULL SOLID DORS FULL GLASS FULL G

- Refrigerators 3

Product	те	iN-	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												\$		
	Т	-35-		T-49)-	T-72-								
Product	HC-LD	G~FGD01	1 HC-LE	O G~FGE	001 4-HC	72								
Build Options														

COUNTER	& UNE	DERCO	UNTE	RS														
	TCR1/2-CL-SS-							TCR1/3-CL-SS-										
Product	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			

	τι	JC-24-	TUC-27-			TUC- TUC-48-		JC-48-	TUC-										
Product	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 TRCB-

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

PREP COUN	ITERS	5																
	TPP-	AT-44-	TPP-	AT-60-	Т	PP-AT-6	7-		TPP-A	T-93-			TP	P-AT-1	19-		TSS	U-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

Duraduát	TSSU-			TSSU- 48-		TSSU-48 TSSU-60-				TSSU-60 -24M-B-			TSSU -70-	TSSU-72 -30M-B-			
Produit	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								

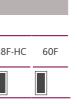


UPRIGHT CABINETS												
Product				T-								
Product	19-HC	23F-HC	23F-2-HC	35F	49F-HC	49F-4-HC						
Build Options												

COUNTER & UND	DERCOU	NTERS							
	Т	CF1-	TUC-						
Product	2-CL-SS- DL-DR	3-CL-SS- DL-DR-DR	24F-HC	27F-HC	27F-D- 2-HC	48F-			
Build Options					2				

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

REFRIGERATION

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