



*true*®



Essential Refrigeration Product Selector



The industry's most complete refrigeration source.  
True.

WORLD LEADER.

True is the world's leading supplier of quality commercial refrigeration. Founded over 70 years ago in Missouri, USA, True continues to flourish around the globe by offering the best possible environment to store your food products.

TRIED & TESTED.

True refrigeration cabinets have been tried and tested in the most demanding food service locations. Our products are made using only the best material and components and the True brand is associated worldwide with reliability, integrity and value-for-money.

Our range of food service refrigeration employs True innovations designed to increase energy efficiency and reduce running costs. Combined with incredible cabinet strength and one of the most robust refrigeration systems available in any commercial refrigerator, True products can truly claim to be 'the caterer's companion'.



We listen  
to the needs of the catering professional





## True's three core values

Temperature

Sustainability

Innovation



Our natural refrigerant option is available on selected models



Many True products have qualified for inclusion on the ECA Energy Technology list

**ONE SIZE DOES NOT FIT ALL.** True uniquely designs and installs purpose-built refrigeration systems for each and every one of its products. We do not advocate 'one size fits all' systems, as they can lead to under-powered food service cabinets unable to maintain consistent, accurate and safe storage temperatures. True cabinets maintain food safe temperatures.

**RELIABILITY AND SUSTAINABILITY** are essential ingredients in any refrigeration purchase: **They protect your investment.** No other refrigeration unit is built to last as long as True. True's design and construction mean you are assured of products that will repay your investment with unrivalled longevity and reliable service. True also continually searches for environmentally friendly components and processes to help reduce our own and our customers' carbon footprint. Initiatives include offering a Natural Refrigerant and a 0% GWP/ODP Ecomate® foam insulation. **Energy efficiency without compromise.**

**ANTICIPATING AND LISTENING** to the caterer's requirements has helped us lead the way in developing new technologies in food service refrigeration. As well as our Natural refrigerant development, innovations include fitting up to 20%-40% larger evaporators, fan motors, condensers and compressors in many of our products so that they use less energy and deliver the longest possible service life.





## True Essential Refrigeration Product Selector

This True Essential Refrigeration Product Selector has been created to showcase our core food service refrigeration products, each designed and manufactured to offer the caterer unrivalled levels of service and reliability. It shows a selection from True's comprehensive range for the food service professional.

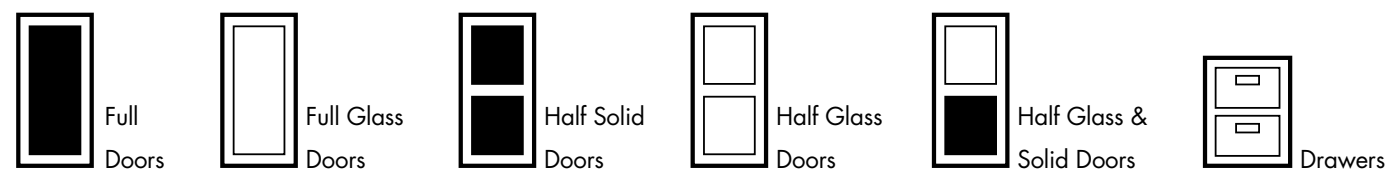
To discuss your specific refrigeration requirements please contact your True representative or local distributor.



## Product Temperatures & Build Options

 Refrigerator  
0°C | +3°C

 Freezer  
-18°C | -23°C



## Content

- 1 Upright Cabinets
- 5 Counter Units
- 9 Prep Tables - Sandwich/Salad
- 13 Prep Tables - Pizza Prep
- 17 Prep Tables - Counters
- 21 Undercounters
- 25 Chef Bases

*True run tests every single model that is manufactured as a part of the final quality inspection before releasing the unit into finished goods inventory. Every refrigerator is run tested for 4-6 hours and every freezer for at least 16 hours.*





# Upright Cabinets

True's solid door reach-ins are designed with enduring quality that protects your long-term investment.

The most advanced and robust refrigeration systems, fitted as standard in all our upright cabinets, ensure years of reliable service even in the most demanding food service environments.

Manufactured using the highest quality materials and components, True upright cabinets provide the most consistent temperature control, lower utility costs and exceptional food safety delivering the best value in today's food service marketplace.



T-19E



**INSULATION** - Entire cabinet structure and solid door are foamed-in-place using Ecomate®. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)

**REFRIGERATION SYSTEM**  
- Advanced, robust and environmentally friendly refrigeration system.  
Refrigerators hold 0°C to +3°C  
Freezers hold -18°C to -23°C

**INTERIOR / EXTERIOR** - White aluminum interior, stainless steel floor and front, anodized aluminum ends.  
(TS models have stainless steel interior and exterior)

**DOOR(S)** - Positive seal, self-closing door(s) with lifetime-guaranteed door hinges, factory tested over 1,000,000 times, and torsion-type closure system

T-19E



T-23



T-35



T-49



MODEL	TEMPERATURES AVAILABLE	DIMENSIONS MM W x D x H	CAPACITY LITRES (Cu. ft)	SHELVES	DOORS	BUILD OPTIONS
T-19E		686 x 623 x 1995	538 (19)	4	1	Full Door
T-23		686 x 750 x 2074	651 (23)	4	1	Full Door  Full Glass Doors  Half Solid Doors  Half Glass & Solid Doors  Half Glass Doors
T-35		1004 x 750 x 2074	991 (35)	8	2	Full Doors  Full Glass Doors
T-49		1375 x 750 x 2074	1388 (49)	8	2	Full Doors  Full Glass Doors  Half Solid Doors  Half Glass & Solid Doors  Half Glass Doors

Additional sizes available

Freezer models hold  
-23.3°C average

## Standard Features



Coated evaporators



Robust evaporators, fan motors, condensers & compressors



True units use less energy, saving you money on utility bills and helping protect the environment



Every refrigerator and freezer is run-tested to ensure 100% quality



Monitored product and spares stock levels



## Counter Units

True's counter units are designed with enduring quality that protects your long-term investment.

Manufactured using the highest quality materials and components, True counters provide the most consistent temperature(s), lower utility costs and exceptional food safety while delivering the best value in today's food service marketplace.







INSULATION - Foamed-in-place Ecomate®. A high density, (CFC free) polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)

CONDENSER - Reversing condenser fan motor keeps the condenser cleaner, decreasing the incidence of service call-outs

DOOR(S) - Positive seal self-closing door(s) are factory tested over 1,000,000 times

SHELVES - Adjustable, robust stainless steel shelves









TGU-2-HC



TGU-3-HC



MODEL	TEMPERATURES AVAILABLE	DIMENSIONS MM W x D x H	CAPACITY LITRES (Cu. ft)	SHELVES	DOORS
 TGU-2-HC	 	1420 x 705 x 864	297 (11)	6	2
 TGU-3-HC	 	1880 x 705 x 864	456 (16.9)	9	3

 Hydrocarbon Refrigerant

Standard Features



Coated evaporators



Robust evaporators, fan motors, condensers & compressors



Reversing Condenser Fan Motor reduces maintenance and improves performance



Stainless steel radius counter top design provides an ergonomic, durable work surface



Stainless Steel interior and exterior is standard on all True counter models





## PREP TABLES Sandwich/Salad

Incredibly adaptable, True's salad/sandwich units are designed with enduring quality that protects your long-term investment.

The flexible well configurations allow you to tailor your ingredient pans to both your operation and menu, reducing preparation time and enhancing your product freshness.

Convenient under counter cabinets allow for increased product storage and facilitate quick pan change-overs and replenishment.





TSSU-27-08



TSSU-36-08



TSSU-48-12



TSSU-60-16



TSSU-48-18MB-FGLID



CUTTING BOARD - Full length removable cutting board; extra deep options available

PANS - 102 mm deep, clear polycarbonate insert pans supplied as standard. Also accepts 153 and 204 mm deep pans

LID & HOOD - Lid and hood keep temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning

INSULATION - Foamed-in-place Ecomate®. A high density, (CFC free) polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)

REFRIGERATION SYSTEM - Advanced, robust and environmentally friendly refrigeration system



TSSU-72-18

MODEL	TEMP AVAILABLE	DIMENSIONS MM W x D x H	CAPACITY LITRES (Cu. ft)	SHELVES	DOORS	BUILD OPTIONS	No. of 1/6 gn pans (Top)
TSSU-27-08		702 x 766 x 1093	184 (6.8)	2	1	Drawers	8
TSSU-36-08		924 x 766 x 1093	240 (8.9)	4	2		8
TSSU-48-12		1229 x 766 x 1093	340 (12.6)	4	2		12
TSSU-48-12 18MB FGLID		1229 x 885 x 810		4	2		18
TSSU-60-16		1534 x 766 x 1093	439 (16.3)	4	2	Drawers	16
TSSU-72-18		1839 x 766 x 1093	538 (19.9)	6	3	Drawers	18

Additional sizes available



All True prep tables models shown in this chart are available with Mega Top option

Standard Features



Coated evaporators



Robust evaporators, fan motors, condensers & compressors



True units use less energy, saving you money on utility bills and helping protect the environment



Patented airflow system foam-insulated stainless steel lid & hood as standard



Castors fitted as standard for ease of movement to the point of food preparation





## PREP TABLES Pizza Prep

True pizza prep units offer marketleading design and are manufactured specifically to satisfy the demands of the busy pizza preparation area. All models are manufactured using the highest quality materials and components, providing the user with the most consistent product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.



**WELLS** - Stainless steel refrigerated wells at the back of the counter keep the pizza toppings cool throughout the service period. True's robust, environmentally friendly forced-air refrigeration system holds the temperature in the ingredient wells and under-counter storage space at 0.5 to 5°C

**CUTTING BOARD** - Extra-deep, 49.5 cm removable cutting/preparation board that runs along the entire length. Made from hygienic, high density, NSF-approved white polyethylene, the board provides a tough, wipe clean preparation surface

**LID** - When ingredients are not required, a patented stainless steel, foam insulated flat lid covers the wells, keeping temperatures colder, locking in freshness, and minimizing condensation

**INSULATION** - Foamed-in-place Ecomate®. A high density, (CFC free) polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)

**EXTERIOR** - Stainless steel front, top and ends

TPP-67



TPP-93



TPP-44D-2



MODEL	TEMP AVAILABLE	DIMENSIONS MM W x D x H	CAPACITY LITRES (Cu. ft)	SHELVES	DOORS	BUILD OPTIONS	No. of 1/3 Pans (Top)
TPP-44		1131 x 820 x 1068	323 (11.4)	2	1		 6
TPP-67		1709 x 820 x 1068	583 (21.6)	4	2	Drawers	 9
TPP-93		2369 x 820 x 1068	875 (32.4)	6	3	Drawers	 12

Additional sizes available

Pizza has become a popular menu choice. It is a versatile option that appeals to a variety of tastes. It can be loaded up for a filling meal or dressed down for a healthy, low cal option. Its success relies on the skillful mixing, matching and fine tuning of the different topping ingredients - BUT THEY NEED TO BE FRESH FOR THE PERFECT PIZZA



## Standard Features



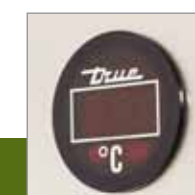
Coated  
evaporators



Robust evaporators, fan  
motors, condensers &  
compressors



True units use less energy, saving  
you money on utility bills and  
helping protect the environment



Easy read digital  
temperature  
display



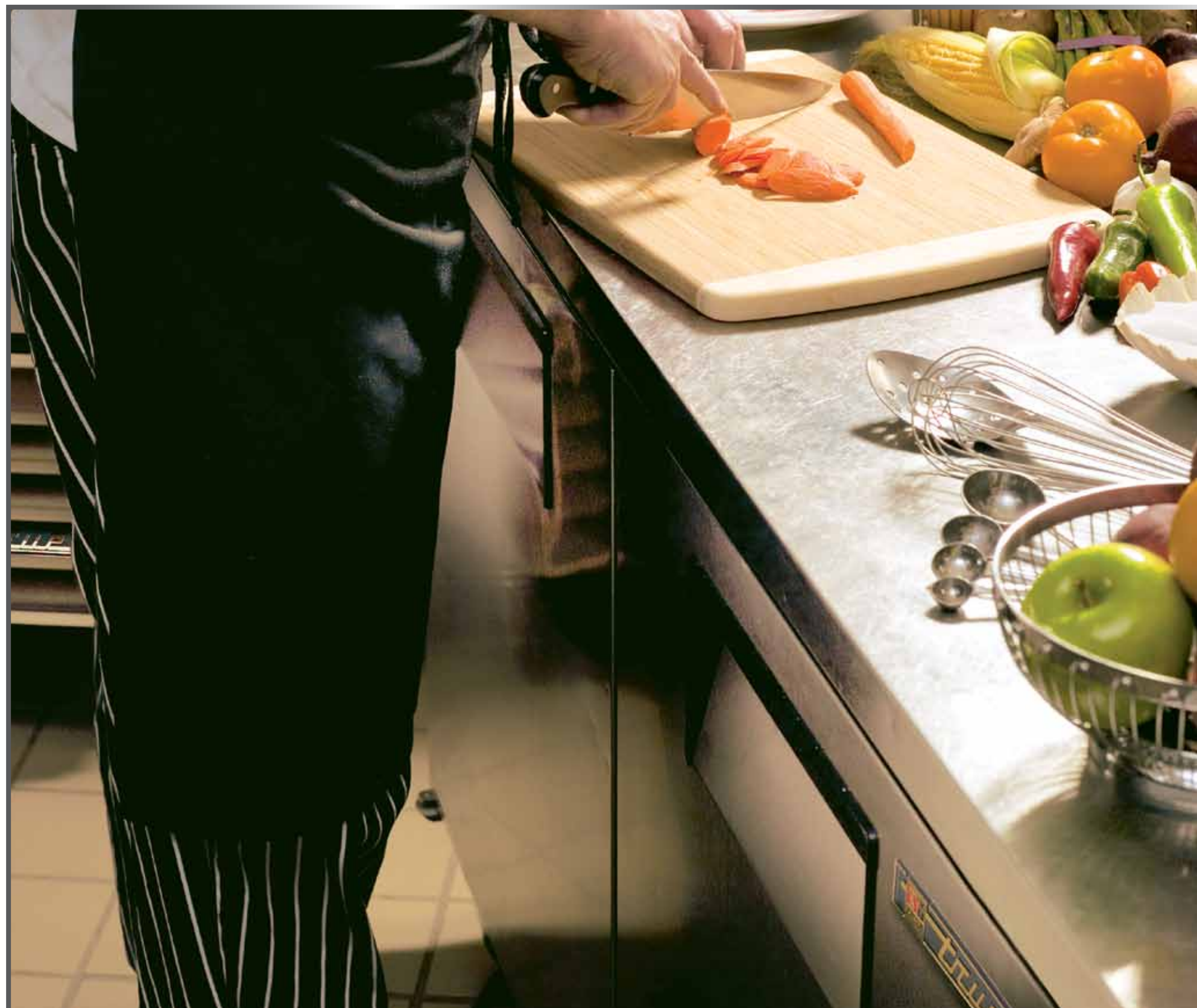
Patented air-flow  
system and  
insulated lids





## PREP TABLES Counters

True's counter units are designed with enduring quality that protects your long term investment. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. All stainless steel front, top and ends. Matching aluminum finished back. Optional backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.



TUC-36



TUC-48



TUC-60



TUC-72



EXTERIOR - All stainless steel front, top and sides. Aluminum finished back

DOORS - Swing doors are self-closing with 90° degree stay open feature

INTERIOR - Attractive, NSF-approved, white aluminum sides and top, coved corners and stainless steel floor

INSULATION - Foamed-in-place Ecomate®. A high density, (CFC free) polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)

WORK SURFACE - 839mm (33") high. Deep-depth undercounter models also available

TUC-48



MODEL	TEMPERATURES AVAILABLE	DIMENSIONS MM W x D x H	CAPACITY LITRES (Cu. ft)	SHELVES	DOORS	BUILD OPTIONS
TUC-36		924 x 766 x 839	240 (8.9)	4	2	
TUC-48		1229 x 766 x 839	340 (12.6)	4	2	Glass Doors
TUC-60		1534 x 766 x 839	439 (16.3)	4	2	Drawers
TUC-72		1839 x 766 x 839	538 (19.9)	6	3	

Additional sizes available

## Standard Features



Coated evaporators



20%-40% larger evaporators, fan motors, condensers & compressors



True units use less energy, saving you money on utility bills and helping protect the environment



Stainless steel front & countertop



Dependable digital temp display





## Undercounters

True's undercounter units are designed with enduring quality that protects your long-term investment.

Manufactured using the highest quality materials and components, True counters provide the most consistent temperature control, lower utility costs and exceptional food safety while delivering the best value in today's food service marketplace.



- INSULATION - Foamed-in-place Ecomate®. A high density, (CFC free) polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)
- EXTERIOR - All stainless steel front, top and sides
- INTERIOR - Attractive, white aluminum sides and top, coved corners and stainless steel floor
- VENTILATION - Front and side breathing
- SHELVES - Adjustable, robust PVC-coated wire shelves










Super-durable PVC-coated shelving is the strongest in the industry and, when properly installed, engineered to hold 110 Kg per shelf.

TUC-24-HC



TUC-27-HC



MODEL	TEMPERATURES AVAILABLE	DIMENSIONS MM W x D x H	CAPACITY LITRES (Cu. ft)	SHELVES	DOORS	BUILD OPTIONS
TUC-24-HC	 	610 x 628 x 831	147 (5.4)	2	1	 Glass Door
TUC-27-HC	 	702 x 766 x 839	184 (6.8)	2	1	 Drawers  Glass Door

 Hydrocarbon Refrigerant

Standard  
Features



Coated  
evaporators



Robust evaporators, fan  
motors, condensers &  
compressors



True units use less energy, saving  
you money on utility bills and  
helping protect the environment



Stainless steel front  
& countertop



Dependable digital  
temp display





## Chef Bases

True's refrigerated chef bases are designed with enduring quality that protects your long-term investment. The cabinet top is one-piece, heavy duty, reinforced stainless steel.

Chef bases feature stainless steel front, top and sides and matching aluminum-finished back. Each drawer is equipped with full perimeter magnetic gaskets and accommodates three 1/1 GN pans up to 100 mm deep (pans sold separately).







MAKE THE MOST OF YOUR AVAILABLE SPACE.  
True's chef bases position your refrigerated ingredients at the point of cooking

INSULATION - Foamed-in-place Ecomate®. A high density, (CFC free) polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP)

EXTERIOR - All stainless steel front, top and sides. Aluminum finished back

INTERIOR - Attractive NSF-approved, white aluminum liner. Stainless steel floor with coved corners

TOP - Made of one-piece, robust, reinforced stainless steel with drip guard. True's drip resistant "V" edge protects against spills. Top is insulated to eliminate heat transfer to interior of cabinet (16 gauge tops available)

CONSTRUCTION - Strong, durable construction. One section cabinet countertop supports up to 326 Kg of equipment. Two section cabinet countertop supports up to 492 Kg of equipment. Three section cabinet supports up to 908 Kg of equipment



TRCB-48



Coated evaporators



Robust evaporators, fan motors, condensers & compressors



True units use less energy, saving you money on utility bills and helping protect the environment





Cabinet top is one-piece, heavy duty, reinforced stainless steel

TRCB-52



TRCB-79



MODEL	TEMPERATURES AVAILABLE	DIMENSIONS MM W x D x H	CABINET TOP MAX SUPPORT	DRAWERS	GN 1/1 PANS PER DRAWER
TRCB-52		1318 x 816 x 645	326 Kg	2	3
TRCB-79		2013 x 775 x 645	492 Kg	4	2

Additional sizes available



DESIGNED TO ACCOMMODATE COUNTERTOP COOKING EQUIPMENT. True's legendary build integrity allows our chef bases to support a wide range of cooking equipment





*True*®

True manufactures the widest range of professional refrigeration products

- Glass Door Merchandisers
- Glass Door Freezers
- Upright Reach-Ins
- Undercounter/Worktop Units
- Undercounter Gastronorm Units
- Prep Tables (Drawers or Doors)
- Salad Prep Stations
- Pizza Prep Stations
- Sandwich Prep Stations
- Chef Bases
- Vertical Air Curtains
- Deli Cases
- Back Bar Refrigerators
- Beer Dispense Direct Draw Units
- Glass/Plate Frosters
- Horizontal Bottle Coolers

GDM-19T-LD



STG-2R-2S



TAC-27K-HC-LD



TAC-48-LD



TDD-1



TBB-24-48



TD-50-18-S



TBB-24-72G-S-LD





The World's Leading Commercial Refrigeration Manufacturer

Extensive team of regional sales professionals

100% of all units are run-tested

Extensive inventory-monitored stock levels

Exceptional customer service

# True Peace of Mind

At True we pride ourselves on manufacturing the best refrigeration products in the world. But we also understand the importance of ensuring our after sales support matches the quality of our products.

All True customer support personnel are highly-trained, professional and friendly: their aim is to offer our customer exemplary after sales service support - giving customers True peace of mind.

Every customer enjoys a dedicated representative to handle their account personally. This ensures all customer enquiries are dealt with quickly and efficiently.

In the unlikely event of you requiring technical support, our locally-based, True appointed service partners are able to offer prompt assistance, minimizing down time and disruption to your operation.

True

catering to the professional refrigeration world for over 70 years



**True**®





## Essential Refrigeration Product Selector

### True Food International, Inc.

Email: [trueintl@truemfg.com](mailto:trueintl@truemfg.com) Web: [www.truemfg.com](http://www.truemfg.com)

#### US Office:

2001 East Terra Lane • O'Fallon, MO 63366-4434  
Phone: +1.636.240.2400 Fax: +1.636.272.7546

#### UK Office:

Fields End Road, Goldthorpe, Nr. Rotherham • South Yorkshire S63 9EU • UK  
Phone: +44.1709.888.080 Fax: +44.1709.880.838  
Free Phone: 0800.783.2049

#### Australia Office:

6B Phiney Place • Ingleburn, NSW 2565 • Australia  
Tel: +61.2.9618.9999 Fax: +61.2.9618.7259

#### Europe Office:

Sitz der Gesellschaft: Hauptstr. 269, 79650 Schopfheim, Germany  
Tel: +49.7622.68830 Fax: +49.7622.688.3499

#### South America Office:

Huerfanos 770, Oficina 402 • Piso 4 • Santiago-Centro CP • 8320193 • Chile • RUT: 76-117-140-2  
Tlf. EE.UU.: +1.636.240.2400 Fax EE.UU.: +1.636.272.7546