

Chef Bases

TRCB

English





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The industry's most complete refrigeration source.
True.

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.





True, Your Energy Efficient Future... Naturally



Hydrocarbon has less than **THREE** Global Warming Potential (R134A = 1,430)



Naturally Occurring Refrigerant = Environmentally Friendly



Up to 15% more efficient than R134A and R404A



ZERO Ozone Depletion Potential



Sustainability

Over 70 Years of commercial refrigeration focus have enabled True to become experts in the design and development of our systems. While energy efficiency has always been part of our design process, we continue to utilize new technologies to improve our systems to be the most efficient in the industry, without sacrificing the performance that ultimately provides food safety for our customers throughout the World.

True 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 zero GWP/ODP Ecomate® foam insulation.

Energy efficiency without compromise.



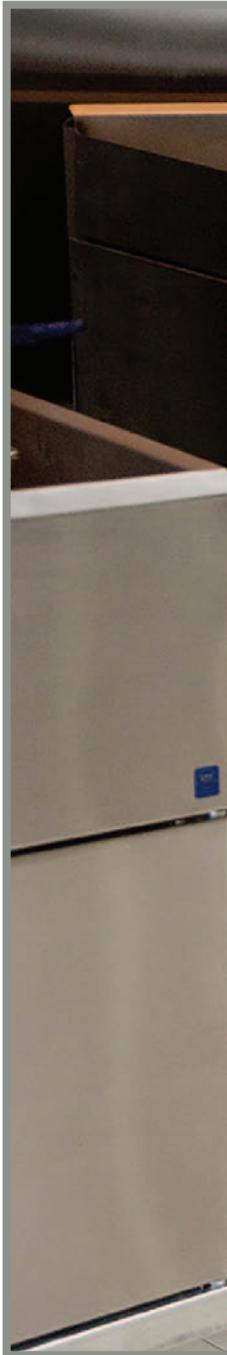
Natural Refrigerant is standard on most models.



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 fronts, tops and sides and matching aluminum-finished backs. Each drawer is equipped with full perimeter magnetic gaskets and accommodates three 1/1 GN pans up to 100 mm deep (pans sold separately).







Chef Bases

Insulation

Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



Coated evaporators



Robust components



Efficient motors



Digital display



Quality materials

Exterior / Interior

All stainless steel front, top and sides. Aluminum finished back. Attractive NSF-approved, clear aluminum liner. Stainless steel floor with covered corners.

Top

Made of one-piece, heavy-duty, 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. Three section cabinet supports up to 908 kg.

TRCB-52 Drawered Refrigerator



TRCB-36



TRCB-52-60



TRCB-72

Chef Bases

TRCB: Refrigerated Chef Bases

Model	Drawers	Pans per Drawer*	Dimensions (mm) W x D† x H	Litres	Crated Weight (kg)
TRCB-36	2	1 x 1/1 GN, 3 x 1/6 GN	924 x 816 x 645	167	128
TRCB-52	2	3 1/1 GN	1318 x 816 x 645	280	159
TRCB-52-60	2	3 1/1 GN	1524 x 816 x 645	280	168
TRCB-72	4	2 1/1 GN	1839 x 816 x 645	425	220
TRCB-96	4	3 1/1 GN	2426 x 816 x 645	589	277
TRCB-110	6	2 1/1 GN	2794 x 775 x 645	623	316

†DEPTH DOES NOT INCLUDE 26MM FOR REAR BUMPERS.
*PANS NOT INCLUDED.

All dimensions rounded up to the nearest whole millimeter.



Flat Top Option

RECOMMENDED OPERATING CONDITIONS

- Installation of a heat shield is recommended for optimum performance (supplied by others).
- Countertop cooking equipment should be used in conjunction with the manufacturer supplied legs.
- Minimum clearance of 102mm (4") required between bottom of cooking equipment heating element and TRCB top. Failure to provide clearance voids manufacturer warranty.



TRCB-96



TRCB-110

True®

True manufactures the
widest range of professional
refrigeration products.

www.truemfg.com





Food Preparation Tables
Undercounters
Worktops
Upright Cabinets
Underbar Refrigeration
Glass Door Merchandisers
Vertical Air Curtains
Spec Series®
Chef Bases



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 customers exemplary after sales service and support.

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

In the event you require technical support, our locally-based, True appointed service partners are able to offer prompt assistance, minimizing downtime and disruption to your operation.

TRUE REFRIGERATION - EUROPE

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