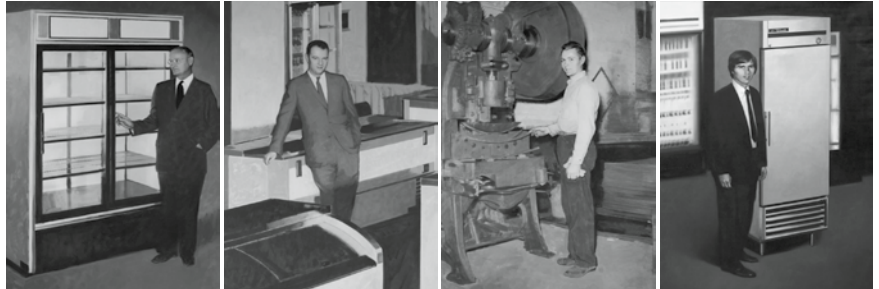




## PRODUCT PORTFOLIO



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True's Founders: Frank Trulaske Jr., Robert Trulaske Sr., Art Trulaske, Robert Trulaske Jr.

## FOR OVER 70 YEARS

In 1945, Bob Trulaske along with his father Frank, and later his brother, Art, collaborated to develop a refrigeration company within the walls of their St. Louis home. By the next year they began manufacturing wrapped rail roll-top bottle coolers for beer and beverages in a multi-story warehouse. Today, True has Missouri based production facilities totalling over 3.3 million square feet and produces over 900 models. True serves customers around the world with warehouses spanning four continents.

## PROUD TO BE MADE IN THE USA

Since 1945 True has taken pride in both manufacturing American made goods and also creating jobs for Americans. True's 3.3 million square feet of manufacturing facilities are all located in the St. Louis region of Missouri and offer great careers for many Americans. True also supports other American businesses by buying 75% of their raw materials & components from American made suppliers.

While many companies turn to foreign markets to save money, True stays home to assure quality and jobs for Americans.

## SUSTAINABILITY STARTS AT HOME

True, an original ENERGY STAR<sup>®</sup> Partner for commercial refrigeration, is committed to eco-friendly manufacturing by meeting and surpassing the energy standards while not sacrificing performance. By using oversized, higher capacity, balanced refrigeration systems, True outperforms the industry efficiency expectations. True is continually searching out new environmentally friendly components and processes to improve our approach to manufacturing as well as the performance of our equipment.



## THE TRUE MISSION...

For over 70 years, True has remained steadfast in our mission "To provide a wide range of American made commercial refrigeration products, which exceed industry quality standards, at competitive prices." Throughout the years, True has maintained a business strategy focused on innovation, capital investment in updated facilities, and state-of-the-art technologies. We are constantly seeking out new ways to improve products, techniques, and methods. As a result, our products are known for their outstanding longevity, dependability and value.

True constantly strives to improve our products and company. As a privately owned business, True has the unique ability to adjust swiftly and decisively to market trends and employ new strategies for meeting our customers' needs, while addressing the increasing demands for social responsibility in the manufacturing process.

At True, we are not only interested in a leadership role in the commercial refrigeration industry, but also efficient, responsible manufacturing worldwide.







T-72-HC, T-49-HC

## TRADITIONAL REACH-INS



From Left: T-49-HC, TSD-33G-HC-LD, TS-23-HC, TS-49-2-G-2-HC-FGD01

## T SERIES®

Proven performance in refrigerated and frozen food storage. Stainless steel exterior front and NSF approved clear aluminum interior combined with oversized refrigeration provides exceptional value, enduring quality and dependable food safety. Refrigerators hold 33°F to 38°F (.5°C to 3.3°C) and freezers hold -10°F (-23.3°C) standard. Bottom mount design provides a “no-stoop” lower shelf, easy access to the compressor for maintenance, and also allows for top storage. The bottom mount compressor performs in the coolest, most grease free area of the kitchen. All cabinets are NSF-7 approved for open food products. Castors and locks are standard. T-Series is the #1 selling reach-in line in the food service industry.

## TS SERIES

For those who demand the finest in stainless steel. The TS Series provides a stainless steel exterior front and sides, along with a stainless interior. Bottom mount design provides a “no-stoop” lower shelf, easy access to the compressor for maintenance, and also allows for top storage. The bottom mount compressor performs in the coolest, most grease free area of the kitchen. All cabinets are NSF-7 approved for open food products. Castors and locks are standard.



From top: TS-49-HC, TS-49G-HC~FGD01, T-49-HC

— Swing Door Refrigerators



STR2R-2G-HC, STG2R-2S-HC , STR1F-2HS-HC

## SPEC SERIES®



From Left: STA1R-2HS-HC, STR2R-2S-HC, STR1R-2HG-HC



## STR / STA / STG SPEC SERIES®

Designed to meet the demands of the institutional and consultant market places. Top mount design, heavy gauge metals and a deeper cabinet depth allows for a variety of interior options including chrome shelves and 3 different tray slide systems. All Spec Series® cabinets are designed with oversized and balanced refrigeration systems to meet the demand of high-end, high volume type kitchens found in schools, hotels, stadiums, etc. Refrigerators hold 33°F to 38°F (.5°C to 3.3°C) and freezers hold -10°F (-23.3°C) standard.

Unlike the competition that limits availability of certain model types to specific cabinet styles, all True Spec Series® cabinets are available in a full variety of model types. This makes it easy for the operator/designer to choose the right cabinet for the application at the right price point to provide the most value to their organization.

True's Spec Series® boasts 3 different metal combinations to meet the application and budget needs of the operator.



From Top: STR1R-1S-HC, STR2R-2S-HC, STR1R-1G-HC  
— Reach-In Solid Swing Door Refrigerators





TSSU-72-12-HC

## FOOD PREP TABLES



From Left: TSSU-27-08-HC, TSSU-48-12D-2-HC, TPP-AT-119

## SANDWICH/SALAD UNITS

Patented airflow system designed to purposely direct the coldest air off of evaporator directly on food pans to assure product temperature inside pans, maintains between 33°F and 41°F (.5°C and 5°C). Paired with our oversized refrigeration system, this patented airflow design, unlike most competition, allows True TSSU cabinets to achieve the NSF-7 listing without blowing air directly on the open food product which negatively affects food quality. Units also come with patented all stainless roll back foam insulated covers to help keep pans colder, lock in freshness and reduce energy costs. Cabinet opening is designed to fit a wide variety of standard food pan sizes (1/9, 1/6, 1/3, 1/2 and full size) up to 8" (204 mm) deep so the user can customize the cabinet to better fit their application. Front breathing with all stainless front, sides and top.



## PIZZA PREP TABLES

Forced-air design eliminates the manual defrost associated with "cold wall" design. Cold air off the evaporator is immediately directed to an air channel which engulfs the bottom of the food pan with cold air to assure product temperature between 33°F and 41°F (.5°C and 5°C) inside the pans. Coupled with our oversized refrigeration system, this unique forced-air design, unlike most competition, allows True TPP cabinets to achieve the NSF-7 listing without blowing air directly on the open food product which negatively affects food quality. The unit also comes with True's patented stainless steel foam insulated cover to help keep pans colder, lock in freshness and reduce energy costs.



From Top: TSSU-72-30M-B-ST-HC, TPP-AT-93, TSSU-48-12D-4-HC



TFP-64-24M-D4

## FOOD PREP TABLES



From Left: TFP-32-12M, TFP-48-18M-D-4, TFP-64-24M-D-2-FGLID



## TRUE FOOD PREP TABLES

True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's foodservice marketplace.

True's newest addition to its food preparation table line is the TFP. This line of mega tops is made with quality metals such as a stainless steel front, top and sides with an aluminum back. TFPs come standard with an 8-inch deep, full-length removable cutting board made of sanitary, high-density, NSF approved white polyethylene. The countertop pan opening is designed to fit varying size pan configurations, with available pan divider bars. The drawers to the storage area below come equipped with 12-inch recessed door handles and also have the capacity to hold varying size pan configurations up to 6 inches deep. True's forced air design moves air below the food pans to keep the product temperature between 33°F to 41°F (0.5°C to 5°C).



From Top: TFP-72-30M, TFP-72-30M and TFP-64-24M,  
TFP Open Drawer



TUC-60-HC Units — Solid Door Refrigerator

## UNDERCOUNTERS/WORKTOPS



From Left: TUC-24G-HC-FGD01, TWT-48D-2-HC, TWT-72-HC

## UNDERCOUNTERS / WORKTOPS

The undercounter series (TUC) offers an exceptional combination of refrigeration options that either slides easily under existing countertops for space efficiency or provides a functional work surface for easy food preparation. The worktop series (TWT) also provides a functional work surface as well as a one piece formed construction stainless backsplash. True offers 2 different depth options; standard depth, 30<sup>1</sup>/<sub>8</sub>" (766 mm) with compressor housing located in back of the unit or deeper depth, 32<sup>3</sup>/<sub>8</sub>" (823 mm) with the compressor housing located on the side. Deeper cabinets can accommodate 18" x 26" (458 mm x 661 mm) sheet pans with optional bun tray rack. Cabinets standard with all stainless front, sides and top.

TUC/TWT~SPEC1 models are enhanced with the exceptional features of True's Spec Series®, including heavy duty 16-gauge counter tops flush with the 20-gauge doors, all metal door handles, an exterior digital temperature display, and the Spec Series logo.



From Top: TWT-60-HC,  
TUC-48-HC~SPEC1 & TUC-27-HC~SPEC1, TWT-48-HC





TRCB-72 — Refrigerated Chef Base

## CHEF BASES



From Left: TRCB-52, TRCB-96

## CHEF BASES

True's high-performance designed chef base (TRCB Series) cabinets are made with a one-piece, heavy gauge reinforced stainless steel top. Tops come standard with True's drip resistant "V" edge to protect against spills (Flat top option available, contact factory). Developed to maximize work surface for charbroiling, grilling and frying, while providing the convenience of refrigerated drawers. All stainless steel front, top and sides. Heavy-duty drawer system utilizes all stainless construction. Drawers accommodate standard 4" (102 mm) deep full size pans that run front to back for easy access to food product.



From Top: TRCB-79-86, TRCB-48, TRCB-52  
Refrigerated Chef Bases



TMC-49-HC — White Vinyl and Stainless Steel Exterior,  
Clear Aluminum Interior

## MILK COOLERS



From Left: TMC-34-S-HC, TMC-49-DS-HC, TMC-58-HC

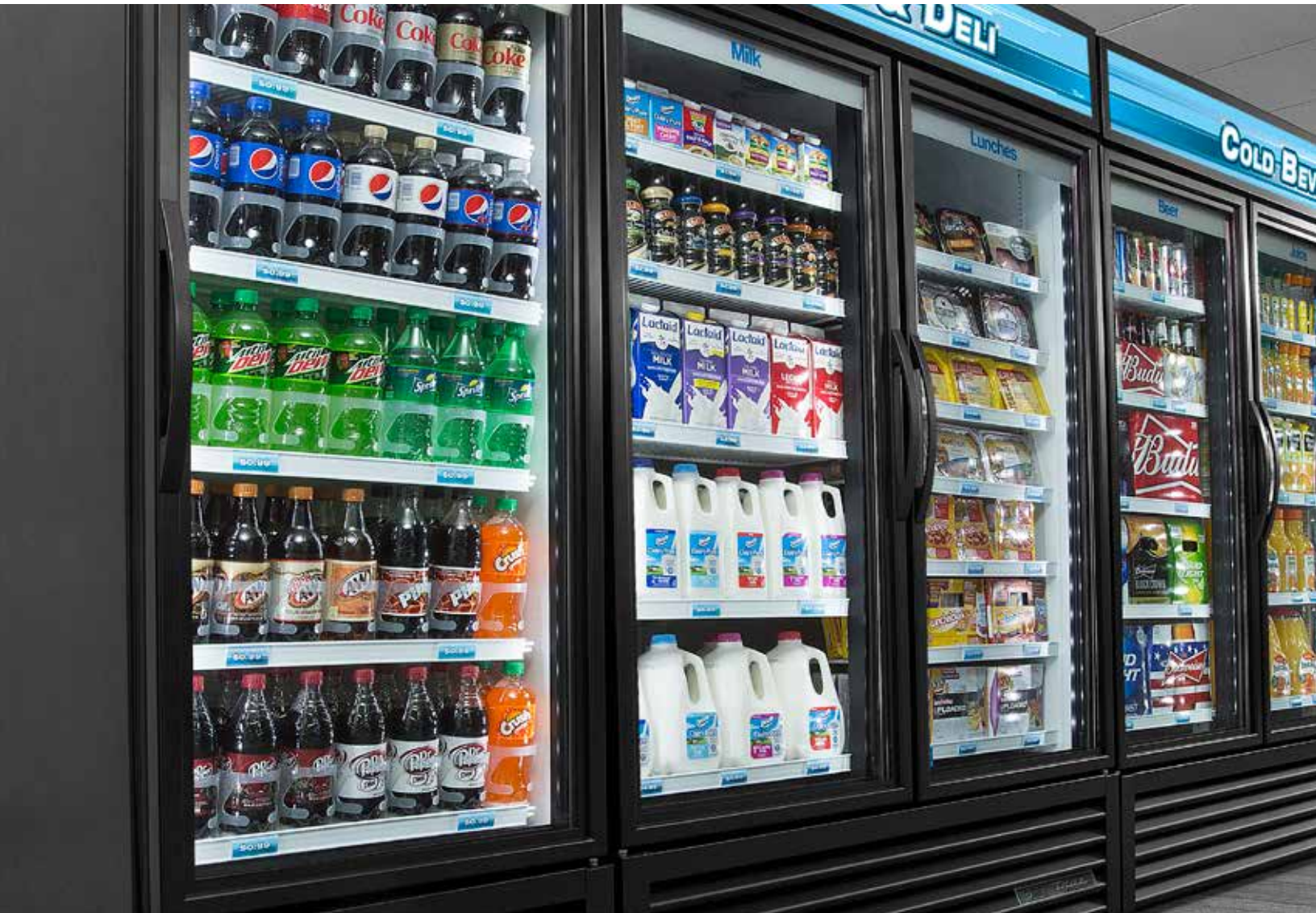


## MILK COOLERS

True's forced-air milk coolers (TMC series) feature oversized refrigeration systems designed to hold milk at 33°F to 38°F (5°C to 3.3°C). Colder milk results in increased sales and less spoilage. Units feature conveniently designed self-service drop-front and flip-top doors. True's forced-air advantage allows milk products to remain cold even with access doors open and eliminates the ice build up associated with cold wall construction.



From Top: TMC-58-HC, TMC-34-HC



GDM-49-HC-TSL01 and GDM-72-HC-TSL01 Units — Swing Door Refrigerators

## GLASS DOOR MERCHANDISERS



From Left: GDM-26-HC-TSL01, G4SM-23-HC-TSL01, TVM-36SL-HC-VM01, GDM-49F-HC-TSL01



## GLASS DOOR MERCHANDISERS

True's Glass Door Merchandisers (GDM® series) are the industry standard. They are attractively designed point of purchase merchandisers that brilliantly display food and beverages resulting in high impulse sales. Oversized refrigeration systems provide years of dependable service. True - The world's #1 manufacturer of glass door merchandisers since 1958.

## REFRIGERATORS

Designed for fast pull down of warm product; standard temperatures of 33°F to 38°F (5°C to 3.3°C). Energy efficient, double pane, "Low-E" thermal glass door assemblies- the latest in energy efficient technology. "Low-E" reflects UV rays and provides exceptional insulation value.

## FREEZERS

Freezers are designed to hold -10°F (-23.3°C) standard, ideal for holding both frozen food and high profit ice cream products. Units utilize energy efficient, triple pane, heated glass door assemblies to keep the cold in and heat out.

## TRUE VISUAL MERCHANDISERS

TVMs are ideal for in-aisle and endcap refrigeration applications. Its improved low profile swing door design eliminates the center mullion. This allows for full product visibility and ease of shopping. Its Hydrocarbon refrigeration system will help save on energy costs compared to that of an open-air refrigerator found in similar scenarios.

From Top: GDM-49F-HC-TSL01 & GDM-49-HC-TSL01,  
GDM-26-HC-LD, TVM-48SL-HC-SW01







FLM-54~TSL01 Units — Swing Door Refrigerators

## FULL LENGTH MERCHANDISERS





## FULL LENGTH MERCHANDISERS

True's Full Length Merchandisers (FLM series) feature full-height doors, integrated LED lighting and adjustable cantilever shelves for optimized product presentation. Cabinets feature "Low-E" thermal-insulated glass doors with stay-open feature for easy loading. True's factory-balanced refrigeration system utilizes environmentally friendly Hydrocarbon refrigerant, and provides years of reliable service. Refrigerator and freezer units can be used as needed to provide a custom, endless-case look.



From Top, Left to Right: Integrated LED Lighting, Fully Adjustable Cantilever Shelves, Full-Height Doors, 12" Extruded Door Handles



TAC-72-LD Units — Refrigerators

## AIR CURTAINS



From Left: TAC-14GS-LD, THAC-36DG-LD, TAC-48-LD



## AIR CURTAINS

True's Air Curtain (TAC & THAC series) refrigerators provide large, open fronts that place maximum attention on merchandising and allow easy access to displayed product resulting in high impulse sales. Maximize display flexibility with a choice of 2 different styles; our standard model with solid exterior sides or our "GS" models featuring partial glass sides with a softer rounded appearance, ideal for end-cap applications.



From Top: THAC-36DG-S-LD — Stainless Steel Horizontal Air Curtain,  
TAC-48-LD, THAC-36



TDM-R-77-GE/GE-B-W, TDM-DZ-59-GE/GE-B-W

## TRUE DISPLAY MERCHANDISERS



From Left: TDM-DC-36-GE/GE-B-W, TDM-R-48-ME/ME-B-W, TDM-DZ-59-GE/GE-B-W



## CURVED GLASS REFRIGERATED DISPLAY CASES

The innovative TDM design marries the sophistication of a curved glass display with enhanced performance using the latest in environmentally friendly, extremely energy efficient hydrocarbon refrigeration systems. True's new TDM Series display merchandisers are ideally suited for high end interiors that demand premium materials and technical innovation.



## CURVED GLASS DUAL ZONE DISPLAY CASES

True's combination "refrigerated" and "dry" display case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of high end deli, desserts and pastries.



## CURVED GLASS DRY DISPLAY CASES

True's non-refrigerated "dry" display case is designed to provide sophisticated presentation of high end desserts and pastries.



From Top: TDM-DC-77-GE/GE-B-W, TDM-R-36-ME/ME-B-B,  
TDM-R-77-GE/GE-B-W





TBB-2G-HC-LD Units — Black Glass Swing Door Back Bar Cooler

## UNDERBAR REFRIGERATION



From Left: TBB-2G-HC-LD, TDD-2-S, TD-36-12

## UNDERBARS

True's extensive line of underbar equipment offers a diverse selection of products and sizes. With rugged construction, attractive appearance and oversized refrigeration systems, True's underbar equipment is designed to meet and exceed the performance and reliability demands of bars and nightclubs. Models feature stainless steel tops with heavy duty, wear-resistant laminated black vinyl exterior; stainless exteriors available.



From Top: TDD-3CT-S-HC, TBB-3G-HC-LD, TBB-2G-HC-LD





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