



First choice  
of any chef



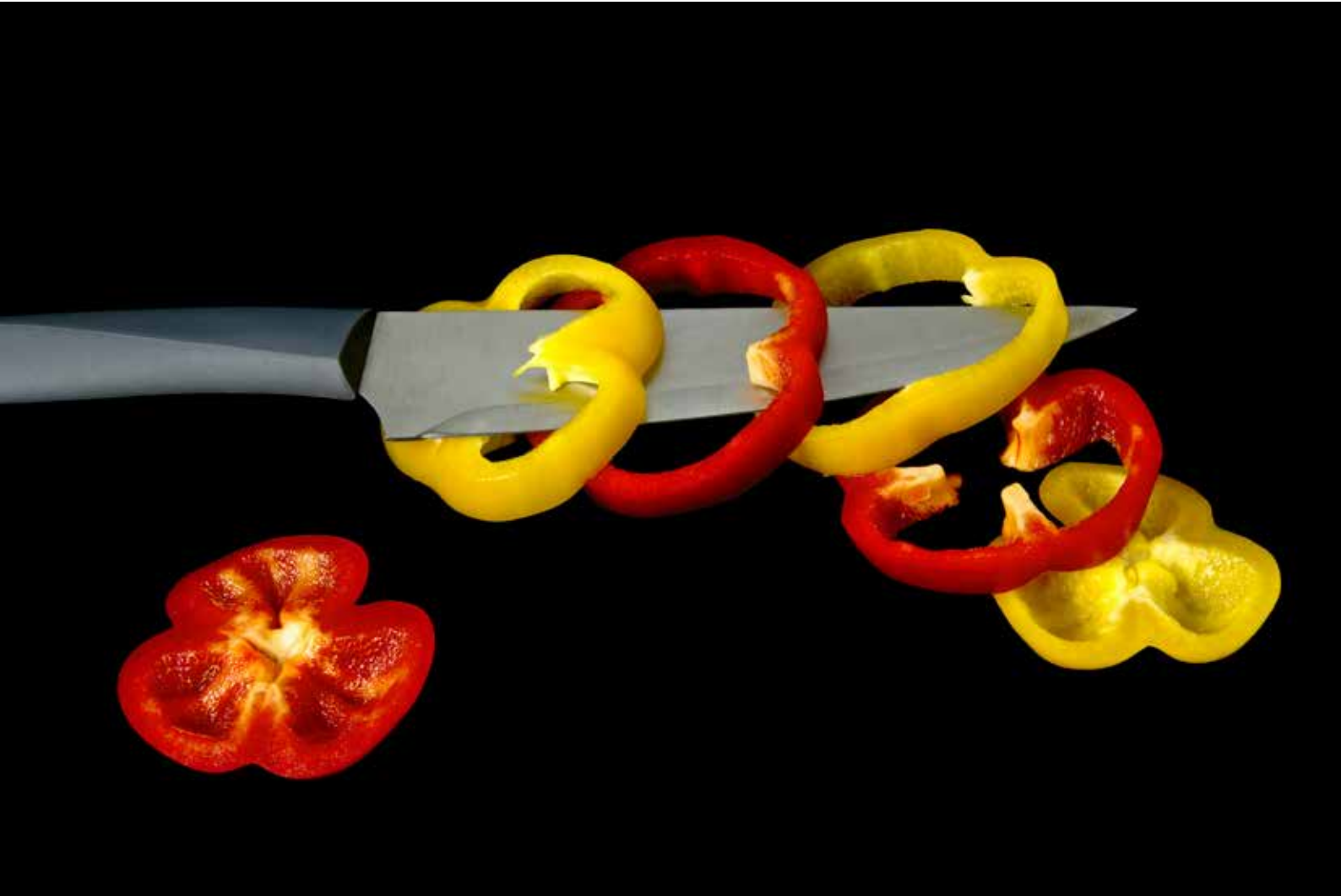
Two brands - Trufrost and Butler team up to provide a comprehensive bouquet of products designed to provide a cutting edge to commercial kitchens, industrial canteens and QSRs. Products that will cook and cool and let you breathe easy by their tireless performance, extraordinary features and dependable service.



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# Cutting edge solutions for cooling & cooking



Refrigeration  
you can count on



# Refrigeration solutions designed for tropical conditions



# Reach in Cabinets

These Trufrost Reach-Ins are available as Chillers or Freezers, and come with 1, 2 or 4 door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these are offered in capacities ranging from 600 - 1350 litres. There are different models to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a café or a restaurant.



**Available Models**  
G 600 TN



**Available Models**  
G 600 TNM, STF 600 TNM, GN680TNM,  
G 600 BTM, GN680BTM, STF 600 BTM,  
STF 550 DTM



**Available Models**  
G 1200 TNM, STF 1200 TNM, GN1340TNM,  
G 1200 BTM, STF 1200 BTM, GN1340BTM,  
STF 1100 DTM





## Dual Temperature Reach in Cabinets

Trufrost Dual Temperature Reach-Ins are available in 2 or 4 door options. They are based static refrigeration with fan assisted cooling and come with strong castors. They are designed to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a café or a restaurant.



STF 550 DTM



STF 1100 DTM



## Reach in Cabinets with Glass Doors

These Trufrost Reach-Ins are available in 1 or 2 glass door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these are offered in capacities ranging from 600 - 1410 litres. They are designed to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a café or a restaurant.



GN 740 TNG, GN 740 BTG  
STF 600 TNG



GN 1480 TNG, GN 1480 BTG  
STF 1200 TNG



# Technical Specifications



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (Litres)	GN (530 x 325mm) compatibility	Product Weight (Kgs.)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (Watts)
Reach In Refrigerators	G 600 TN	Ventilated	680*710*2010	600	-	83	1	5	2 ~ +10	R 134a	305
	G 600 TNM	Ventilated	680*710*2010	600	-	115	2	3	2~+10	R134a	220
	STF 600 TNM	Static with Fan	680*710*2010	600	-	115	2	3	2~+10	R134a	220
	GN 680 TNM	Ventilated	680*810*2010	680	GN 2/1	123	2	3	2~+10	R134a	220
	G 1200 TNM	Ventilated	1340*710*2010	1200	-	152	4	6	2~+10	R134a	465
	STF 1200 TNM	Static with Fan	1340*710*2010	1200	-	150	4	6	2~+10	R134a	360
	GN 1340 TNM	Ventilated	1340*810*2010	1340	GN 2/1	167	4	6	2~+10	R134a	465
Reach In Freezers	G 600 BTM	Ventilated	680*710*2010	600	-	126	2	3	-22~-18	R404A	615
	GN 680 BTM	Ventilated	680*810*2010	680	GN 2/1	126	2	3	-22~-18	R404A	615
	STF 600 BTM	Static with Fan	680*710*2010	600	-	115	2	3	-20~-15	R404A	615
	G 1200 BTM	Ventilated	1340*710*2010	1200	-	161	4	6	-22~-18	R404A	580
	STF 1200 BTM	Static with Fan	1340*710*2010	1200	-	158	4	6	-20~-15	R404A	670
	GN 1340 BTM	Ventilated	1340*810*2010	1340	GN 2/1	177	4	6	-22~-18	R404A	580
Double Temperature Reach In Cabinet	STF 550 DTM	Static with Fan	615*760*2005	500	-	73	2	2	0~8°C -12~-18°C	R134a R404a	330
	STF 1100 DTM	Static with Fan	1230*760*2005	1000	-	130	4	4	0~8°C -12~-18°C	R134a R404a	560
Reach In Refrigerators with Glass Door	GN 740 TNG	Ventilated	740*830*2010	700	GN2/1	-	1	3	2~+10	R134a	-
	GN 740 BTG	Ventilated	740*830*2010	700	GN2/1	-	1	3	-15~-18	R404a	-
	STF 600 TNG	Static with Fan	680*710*2010	600	-	-	1	3	2~+10	R134a	220
	GN 1480 TNG	Ventilated	1480*830*2010	1410	GN2/1	-	2	6	2~+10	R134a	-
	GN 1480 BTG	Ventilated	1480*830*2010	1410	GN2/1	-	2	6	-15~-18	R404a	-
	STF 1200 TNG	Static with Fan	1340*710*2010	1200	-	-	2	6	2~+10	R134a	670

Electricals: 220V/50Hz/1 Phase      Specifications are subject to change without prior notice due to continuous product development  
 # Please refer to information given next to the product picture.



## Refrigerated Work Tables

Trufrost refrigerated worktables, or refrigerated undercounters as they are also called, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals. They are mounted on heavy duty lockable castors for ease of mobility and cleaning. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these Chillers or Freezers are available in 2 and 3 door options. Options of back splash and a set of 2 or 3 drawers in place of a hinged door are available at an extra cost for project orders.



### Available Models

G2100TN, GN 2100 TN, STF 2101 TN,  
G2100TNG, G2100BT, GN 2100 BT



### Available Models

G3100TN, GN 3100 TN, STF 3101 TN,  
G3100TNG, G3100BT, GN 3100 BT



### Available Models

S 901



## Customisation for project orders

While the standard undercounters come with hinged doors but for large project orders with a lead time, Trufrost offer variations such as a set of 2 or 3 drawers in place of a hinged door and options of a backsplash at an extra cost. For model S 901, only a set of 2 drawers can be provided in place of a door.



Set of 2 drawers in place of hinge door



Set of 3 drawers in place of hinge door



With backsplash

## Efficiency in preparation





## Saladettes

Trufrost Saladettes come with a refrigerated display top and a night cover that can take in various toppings, salads and more. S 900 comes with pan supports for 1 x GN 1/1 pan, 3 x GN 1/3 pans and 3 x GN 1/6 pans. S 903 comes with pan supports for 1 x GN 1/1 pan, 4 x GN 1/2 pans and 3 x GN 1/3 pans (not included). The refrigerated section in its underbelly is good for additional storage.



S 900 (2 doors)



S 903 (3 doors)





CT-36

## Refrigerated Chef Counters

Refrigerated Chef Bases from Trufrost are perfect for storing prepped ingredients and are designed to enhance the efficiency of chefs by allowing for placement of countertop cooking equipment right on top of these refrigerated drawers. Each unit has a set of two drawers. They are designed to maximise space utilisation by eliminating the traditional equipment stands.







## Preparation Counters -Ventilated

These Ventilated Preparation Counters from Trufrost come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, desserts and more. SH 2000 & 3000 models are large enough to house 8 & 10 GN 1/3 pans respectively on their decks.



SH-2000/800



SH-3000/800



## Preparation Counters – Static Cooling

Trufrost Preparation Counters with static cooling come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, desserts and more. PS 200 & 300 are compact counters that can house 5 & 8 GN 1/6 pans respectively on their decks.



PS-200



PS-300



STAUB

## Countertop Cold Display

Trufrost Countertop Cold Display is a versatile appliance. Apart from salads, starters and toppings, it is also ideal for storing a variety of Indian Desserts like kheer, rabadi, rasogullas, ras-malai and phirni on one hand to pani-poori, jal jeera on the other. They accept 5 GN 1/4 pans (not included) and come with a glass sneeze-guard.



VRX-1200/330



Inviting display for your  
exquisite sushi



## Countertop Sushi Display

Apart from being a point of attraction on the sushi counter, a Trufrost Sushi Showcase ensures the freshness of foodstuff. Designed with an elegant curved glass, its powerful cooling performance coupled with stable humidity & temperature control keeps sushi fresh and keeps it from drying out. It comes loaded with 5 GN ¼ pans.



CTSS-5



# Technical Specifications



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (Litres)	GN (530 x 325mm) compatibility	Product Weight (Kgs.)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (Watts)
Undercounter Refrigerators	G 2100 TN	Ventilated	1360*600*850	228	-	83	2	2	2~+10	R134a	240
	G 3100 TN	Ventilated	1795*600*850	339	-	102	3	3	2~+10	R134a	230
	GN 2100 TN	Ventilated	1360*700*850	282	GN1/1	102	2	2	2~+10	R134a	230
	GN 3100 TN	Ventilated	1795*700*850	417	GN1/1	121	3	3	2~+10	R134a	235
	STF 2101 TN	Static with Fan	1360*600*850	228	-	83	2	2	2~+10	R134a	240
	STF 3101 TN	Static with Fan	1795*600*850	339	-	102	3	3	2~+10	R134a	230
	S 901	Static	900*700*850	240	GN 1/1 Shelf per door	69	2	2	+2~+10	R134a	180
Undercounter Freezers	G 2100 BT	Ventilated	1360*600*850	228	-	92	2	2	-22~-18	R404A	615
	G 3100 BT	Ventilated	1795*600*850	339	-	114	3	3	-22~-18	R404A	615
	GN 2100 BT	Ventilated	1360*700*850	282	GN 2/1	107	2	2	-22~-18	R404A	600
	GN 3100 BT	Ventilated	1795*700*850	417	GN 2/1	159	3	3	-22~-18	R404A	650
Saladette	S 900	Static	900*700*876	240	GN 1/1 Shelf per door	69	2	2	2~+10	R134a	180
	S 903	Static	1365*700*876	368	GN 1/1 Shelf per door	104	3	3	2~+10	R134a	255
Refrigerated Chef Tables / Drawers	CT-36	Ventilated	925*815*650	134	Yes	100	2	-	3 ~ +10	R 134a	363
Preparation Counters	SH 2000/800	Ventilated	1510*800*1085	417	-	130	2	2	2~+10	R134a	360
	SH 3000/800	Ventilated	2020*800*1085	580	-	161	3	3	2~+10	R134a	360
	PS 200	Static	900*700*970	240	GN 1/1 Shelf per door	106	2	2	2~+10	R134a	180
	PS 300	Static	1365*700*970	392	GN 1/1 Shelf per door	166	3	3	2~+10	R134a	255
Countertop Display	VRX1200/330	Static	1200*335*435	-	GN 1/4	28	-	-	+2~+10	R134a	115
Countertop Sushi Display	CTSS-5	Static	1200*335*430	52	#	60	-	-	2 ~ +10	R 134a	135

Electricals: 220V/50Hz/1 Phase      Specifications are subject to change without prior notice due to continuous product development  
 # Please refer to information given next to the product picture.







# GN Sizes – What do they all mean?

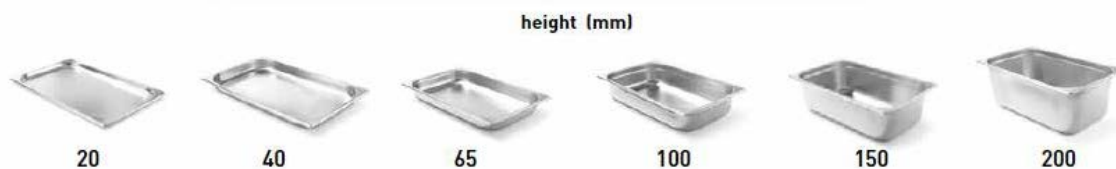
GN is short for Gastronorm, which is used to measure the size of trays, pans and containers that are created to an industry standard by the European Standards Committee.

There are 9 different sizes, which are based on the outer dimensions of the container. GN containers are available in a variety of depths, enabling them to be used for a wide range of foodstuffs, and in various pieces of equipment.

GN pans are used, not only for heating but also for storage when refrigerating, displaying in self-service environments and storing warm food for service. They are generally available in stainless steel, polycarbonate, melamine, polypropylene and even porcelain.

Another benefit of using GN pans is that they are modular by design. Since GN pans are all based on fractions, you can flexibly combine containers together to suit your needs.

Size	Dimensions	
GN 1/1	530 × 325mm	Full GN
GN 1/2	325 × 265mm	Half GN
GN 1/4	265 × 162mm	Quarter GN
GN 2/1	650 × 530mm	Double GN
GN 1/3	325 × 176mm	1 Third GN
GN 2/3	354 × 325mm	2 Thirds GN
GN 2/4	530 × 162mm	
GN 1/6	176 × 162mm	
GN 1/9	108 × 176mm	





## Why use a Blast Chiller or Freezer?

Food safety is paramount in all food industries. Bacteria multiplies very fast between  $+8^{\circ}\text{C}$  and  $+68^{\circ}\text{C}$ . The faster cooked food chills and passes through this danger zone, the less chance there will be of bacteria growth.

Standard storage refrigerators and cold rooms are designed for holding previously chilled foods, but not for chilling hot foods. Placing hot food in refrigerators or cold rooms that may already be holding chilled foods is fraught with risk. It can cause the temperature of previously chilled foods to rise thereby triggering bacterial contamination of all products in the cabinet. That is what triggers the need for rapid cooling.



## Trufrost Blast Chillers/Freezers

The Trufrost Blast Chiller / Freezer is a revolutionary appliance which rapidly lowers the core temperature of foods (chilling from +90°C to +3°C in 90 minutes, freezing from +90°C to -18°C in 240 minutes), thus allowing perfect preservation and eliminating bacterial growth. It is an ideal appliance for chefs, pastry chefs and ice cream makers who need reliability, convenience and improved efficiency, without compromising on food quality.



BCF-5  
Yield per cycle 20 kg



BCF-10  
Yield per cycle 40 kg

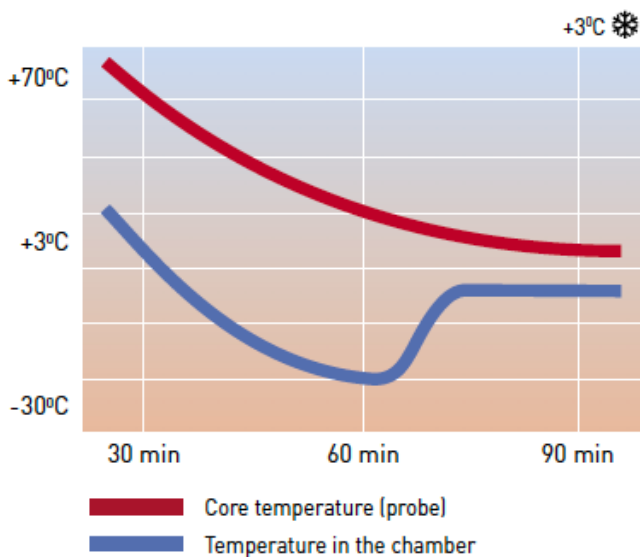


BCF-13  
Yield per cycle 60 kg

## Blast Chilling

from +90°C to +3°C in 90 minutes

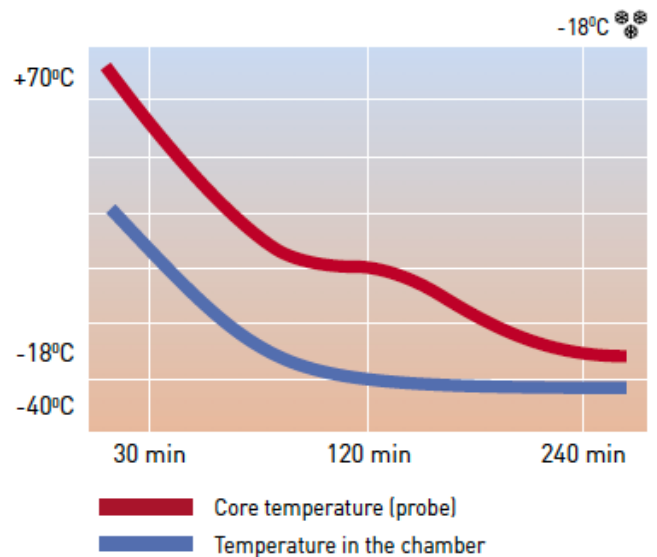
This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards. The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C. Blast chilling helps retain the quality, colour and smells of food and extends the storage period.



## Shock Freezing

from +90°C to -18°C in 4 hours

Blast freezing results in a large number of small crystals preserving the original properties of food: flavour, colour, texture and nutrients, and helps extend the storage period. This enables you to store the foods ready for thaw, regeneration and service for up to several months. Blast freezing can also be applied for raw materials and semi-cooked foods.



# What can you blast freeze?

A great benefit of blast freezing is the variety of goods you can prepare and freeze in advance. You might be surprised at just how much you can store safely for weeks and months at a time. Below list is just some of the most popular food items caterers choose to blast freeze.



## Raw & cooked meat, fish and poultry

Just like a regular domestic freezer, blast freezers are perfect for storing raw and cooked produce for use at a later date. A blast freezer can help to extend the life of meat, fish and poultry substantially whilst not compromising on flavour or food safety.

## Fresh fruits & vegetables

Whole and pre-cut fruits and vegetables such as berries, chopped carrots, broccoli and peas are all suitable for blast freezing if stored correctly. They can be thawed to be eaten as is or added into soups, smoothies and other cooked meals.



## Baked foods

Other helpful 'prepare ahead' items for caterers include breakfast pastries, pies, canopies and savouries. These popular buffet foods are often overlooked when it comes to freezing ahead. Like other foods, bakery produce will freeze best if stored correctly.

## Ready meals

Blast freezers are useful to help store full, ready cooked meals ahead of time, and are handy when serving large volumes, daily. Blast freezing ready meals is particularly useful for catering in industrial canteens, schools or hospitals, as you can freeze and thaw full meals without losing that all-important nutritional content.



## Ice Cream

When ice cream comes out of the batch freezer, you need to bring its temperature down to  $-14^{\circ}\text{C}$  for display or  $-18^{\circ}\text{C}$  for storage. Shock freezing brings it to  $-18^{\circ}\text{C}$  in the shortest possible time. Free water turns into micro-crystals, which preserve the product, preventing changes to its quality, consistency, texture and allows your ice cream to maintain its 'overrun'.

# Use of Blast Chiller /Freezer in various applications

## Gastronomy



## Bakery



## Confectionery



## Ice Cream



# Benefits of using a Blast Chiller /Freezer

- ◆ Reduce deterioration of products during the freezing process
- ◆ Increase the shelf life of the food product
- ◆ Maintain food quality including flavour, texture, colour, aroma and nutrients
- ◆ Save money making use of seasonal and bulk offers
- ◆ Save labour by enabling larger batch production
- ◆ Reduce waste of unwanted products and preserve for later use
- ◆ Enables preparation and storage during less busy periods

## Technical Specifications



Model	Cooling System	Dimensions W*D*H (mm)	Pan Supports EN & GN 1/1		Chilling Capacity +70°C to +3°C	Freezing Capacity +70°C to -18°C	Refrigerant	Input Power (W)
			40mm deep	65mm deep				
BCF-5	Ventilated	800*800*990	5	3	20kgs in 90mins	15kgs in 240mins	R404a	760
BCF-10	Ventilated	800*800*1520	10	7	40kgs in 90mins	28kgs in 240mins	R404a	1500
BCF-13	Ventilated	800*800*1780	13	9	60kgs in 90mins	38kgs in 240mins	R404a	1860

Electricals: 220V/50Hz/Single Phase

Pans not supplied with machine

Specifications are subject to change without prior notice due to continuous product development



Волл Пиндори

Волл Пиндори  
Кухня, ресторан, кафе и бары в Москве и Санкт-Петербурге  
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## Roll-in Blast Chillers/Freezers

Our roll-in range of blast freezers for trolleys are designed to address the needs of medium to large-scale food preparation areas, from restaurant kitchens to semi-industrial bread and pastry manufacturers.

Built entirely in AISI 304 stainless steel, these blast freezers come with touch-screen controls. They are fitted with insulated floor with ramps for trolleys and high-performance condensing units. Their modular construction design allows easy transportation and flexible installation.







## Key Features: Roll-ins

- ◆ Choice of Blast Chiller /Freezer models (90kg to 320kg) to accommodate 2/1 GN size trolley (Trolley is not included)
- ◆ Foodsafe 304 grade stainless steel exterior and interior
- ◆ Easy to use, control panel with LED Display
- ◆ Cam-lock modular panels allow the ease of on-site installation and disassembly for delivery
- ◆ Advanced airflow design enabling uniform freezing
- ◆ Easy to access evaporator for servicing and maintenance
- ◆ Automatically switches to storage mode at the end of each cycle before transfer to appropriate storage cabinet
- ◆ Removable balloon type magnetic door gasket for ease of cleaning & replacement
- ◆ Environmental-friendly CFC-free refrigerant (R404a)



# The art & science of keeping fresh





## The Coldroom Experts

Team Trufrost has an expertise in design, supply, installation and after-service for your coldroom needs. Having worked extensively in the cold chain industry for over 3 decades, we've devoted ourselves to creating products and solutions that are extremely dependable. Our team has done extensive work with leading brands like Google, Bahrain International Airport, Hyatt, Hilton, Marriott, Taj Hotels, Leela, Sanofi, Johnson & Johnson, Ranbaxy, Dinshaw's, Radisson, Westin, IBIS, Haldiram, Curefit, Ramada, ITC, Oberoi, Cisco and many more names.



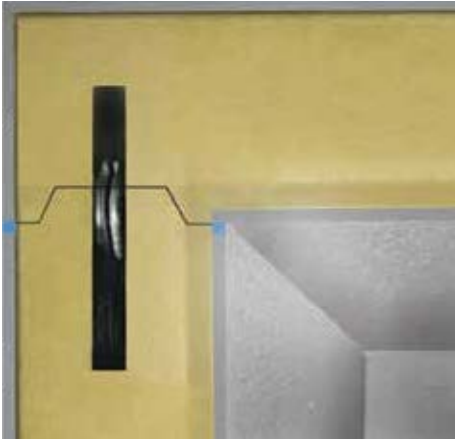


## Walk-in Coldrooms

We specialize in preservation & storage of products ranging from hospitality, frozen foods, fresh produce, dairy products, beverages, to medicines & vaccinations and more. Be it small walk-in coolers & freezers, or large refrigerated warehouses, Trufrost Coldrooms are easy to install, use, and maintain, keeping you up and running from the very start.



## Key Features - Trufrost Coldrooms



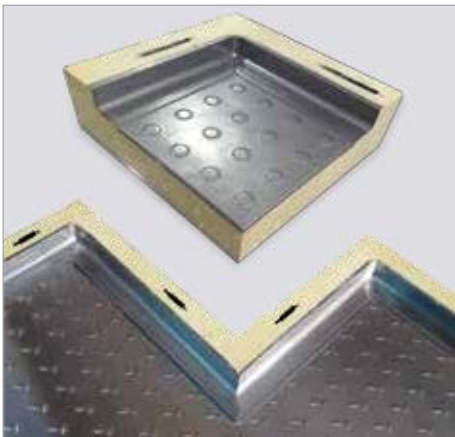
### Cam Locking & Gaskets

Our camlocks ensure strong, perfect alignment of all joints. Food-grade PVC gaskets make them neat & leak-proof and are a superior replacement of silicon sealants.



### Rounded Corners

Trufrost gives you the option of rounded corner and T-joint on wall to wall, wall to ceiling (only imported) and wall to floor sections that enables easy cleaning of corners and utmost hygiene in your cold room.



### Custom Built Panels

Trufrost PUF Panels can be made to suit your layout design and site conditions. Our sizes are flexible and use L, T and + shape panels to ensure the cold rooms are structurally strong, rivet-free and hygienic.



### Inside & Outside Ramp

Site conditions are often not perfect but you may still need to move in and out of cold rooms frequently. Trufrost custom designed ramps ensure that you cart out your foodstuff on trolleys, unhindered.



# Key Features - Trufrost Coldrooms



## Sliding Doors

Perfect solution for tight alleys but a wider opening requirement. Trufrost offers heavy duty sliding doors with highly durable, European accessories.



## Shelving System

Trufrost offers shelving for cold rooms with option of SS304 or SS201. We offer you optimal storage system to maximise space utilisation in a coldroom to suit different budgets.



## Control Panel (with I.O.T.)

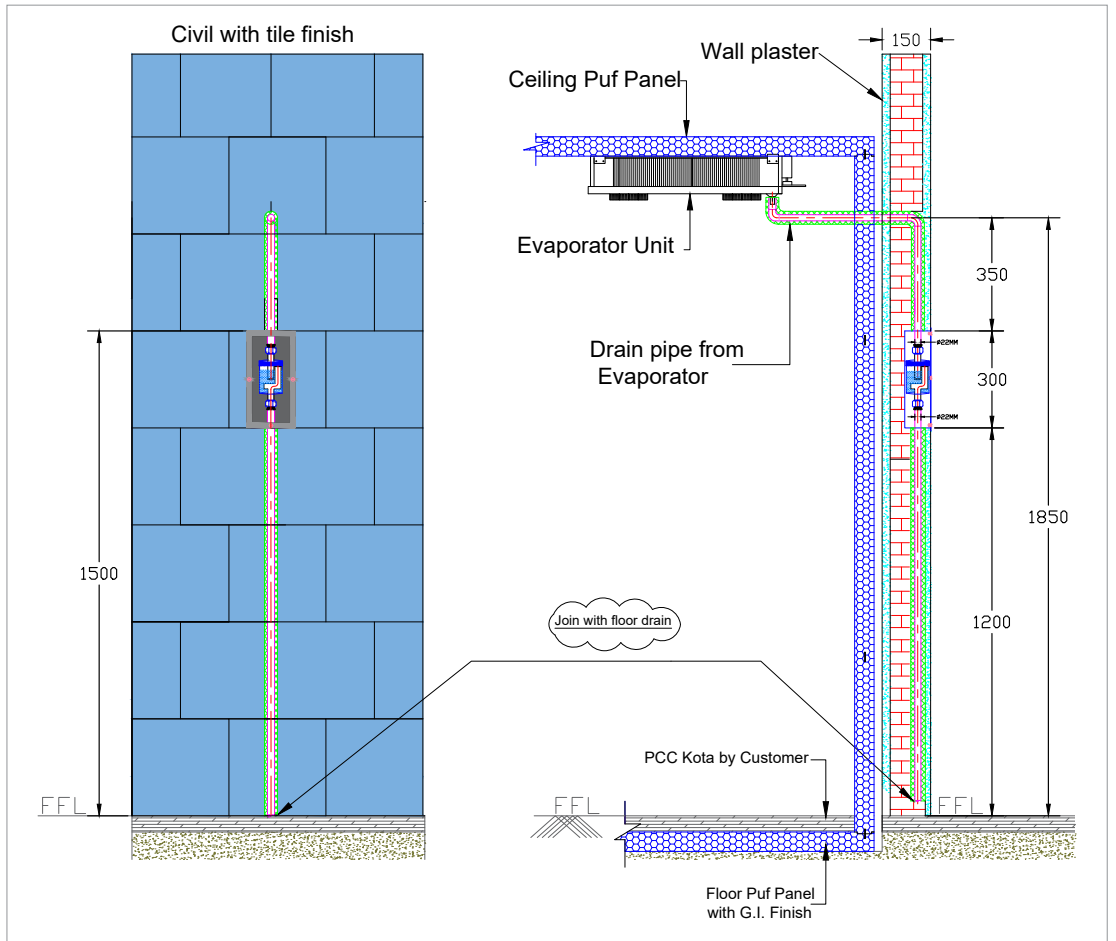
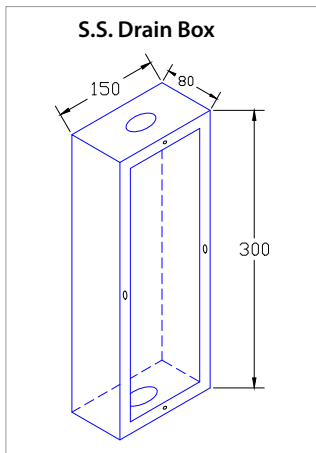
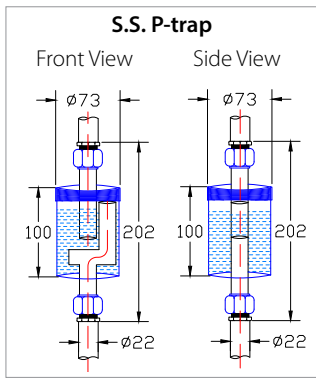
Our control panels are designed to maximise the performance of all types of refrigeration systems. Optional features of remote monitoring and BMS compatibility are available.



## LED lighting (optional)

Energy saving LED lighting options designed for damp, wet, walk-in coolers or freezers applications are available from Trufrost. We also offer IP65 lighting.





Wall Drain System





## Flush door with accessories

- Pressure Relief Port
- Door Closure
- Optional View Port
- Temperature Indicator
- Light Switch
- Overlap Handle
- Kick Plate
- Self Lift Hinges



## Variety of doors & accessories options

- ◆ Hinge Doors
- ◆ Sliding Doors
- ◆ High Speed Roll-up Doors
- ◆ Flip-flap Doors
- ◆ Sectional Doors
- ◆ Service Doors
- ◆ Dock Seal
- ◆ Dock Levelers





## Evaporators

Trufrost is known for high quality evaporator units suited to site requirements, using Sim or low profile, with low energy fans, where available.

### Slim

This is a long, slim, compact evaporator for maximising head and storage height below the evaporator and is suitable for the majority of standard commercial coldroom applications.



### Cube

These low profile evaporators are ideal for small size cold and freezer rooms. You can use full size shelving to maximise your storage space.



### Taper

These are for medium sized cold rooms for all applications with high and low humidity.



### Boxer & Hyper

Large commercial, industrial and specialist application type evaporators with high air velocity for greater air throw distances with medium to low temperature and low to high humidity.





## Condensing Units

Trufrost offers a variety of condensing units. Their selection is based on cold room size and usage.

**Air Cooled Semi-hermetic:** these are generally for small to industrial applications, excessive pipe run or vertical lift distances and speciality blast chilling and freezing applications. They are highly efficient and perform tirelessly.

**Water Cooled Semi-hermetic:** these are similar to above and use water from cooling tower or chiller to further improve the efficiency.

**Reciprocating Hermetic:** for standard cold rooms with split type remote unit application. These are economical and easy to install.

**Hermetic Scroll:** for medium to larger rooms, longer horizontal pipe runs and speciality applications such as blast chilling and medium temperature application.



Air Cooled



Water Cooled



Hermetic Recip/Scroll



## Ecostar

### Inverter refrigeration system

The new Bitzer Ecostar from Germany comes with inbuilt variable frequency inverter that can reduce your operating cost by up to 30%. This can operate between 25 to 87 Hz frequency and it is 'plug & play'. These are compact, top discharge units that can be kept next to wall, hence space saving. A single system can run upto 6 cold rooms or 4 freezer rooms and is ideal for hotels and warehousing.



## Ecolite

### With capacity control

The Bitzer Ecolite air cooled CDUs from Germany are highly flexible, sustainable and easy to install. These plug & play machines come with smart Bitzer controller allowing simple implementation in the cooling system and constant monitoring of operating parameters and settings. A single system can run upto 6 cold rooms or 4 freezer rooms and is ideal for hotels and banqueting applications.



## Bitzer Rack Systems

The Bitzer Multipac & Hyperpac, multi compressor rack system comes with the proven series of new Bitzer Ecoline Semi Hermetic compressors & Screw compressors. They are surprisingly compact, yet solidly built and are known for enhanced performance and reduced pipe work.

**Varipac:** Addition of an inverter in the rack enhances its efficiency and increases the life of the system.



## Technical Specifications

Model No. Cond. Unit	Model No. Evapo. Unit	Refrigeration Capacity BTU/Hr.	Max. Room Volume (CFT)	Max.Room Area with 8'Ht. (Sq.Ft.)	Temp. Range (C)	Max. Loading (Kgs./Day)	Loading Temp. (C)	Ambient (C)	Power Supply (V/Ph/Hz)	Power* Consumption (Kw)	Defrosting (Type)	Approx. weight (Kgs.)
TH-AH-008-21	Slimmer-S2-08-AL	8000	525	65	2 to 6	300	30	38 to 43	230/1/50	1.6	Off-cycle	70
TH-AH-012-21	Slimmer-S3-12-AL	12000	1000	125	2 to 6	580	30	38 to 43	230/1/50	2	Off-cycle	90
TH-AH-015-21	Slimmer-S4-16-AL	15000	1400	175	2 to 6	810	30	38 to 43	230/1/50	2.5	Off-cycle	110
TH-AH-019-23	Slimmer-S5-20-AL	19000	1900	240	2 to 6	1115	30	38 to 43	400/3/50	3	Off-cycle	148
TH-AH-021-23	Boxer-K34-21-AL	21000	2200	275	2 to 6	1278	30	38 to 43	400/3/50	3.4	Off-cycle	150
TH-AH-036-23	Boxer-K44-36-AL	36000	4000	500	2 to 6	2320	30	38 to 43	400/3/50	5.3	Off-cycle	170
TH-AH-041-23	Boxer-K44-42-ALX	41000	4700	580	2 to 6	2700	30	38 to 43	400/3/50	5.8	Off-cycle	180
TH-AS-060-23	Hyper-H44-60-PPX	60000	7000	875	2 to 6	4065	30	38 to 43	400/3/50	7.6	Off-cycle	220
TH-AS-080-43	Hyper-H45-80-PPX	80000	9000	1125	2 to 6	5225	30	38 to 43	400/3/50	9	Off-cycle	250
TL-AH-005-41	Cuber-S2-05E-AL	5000	240	30	-16 to -18	85	-10	38 to 43	230/1/50	1.5	Electric	78
TL-ASH-007-43	Boxer-K23-07E-ALX	7000	800	100	-18 to -22	280	-10	38 to 43	400/3/50	2	Electric	85
TL-ASH-009-43	Boxer-K24-09E-ALX	9000	1200	150	-18 to -22	425	-10	38 to 43	400/3/50	2.6	Electric	88
TL-ASH-012-43	Boxer-K34-12E-AL	12000	1500	188	-18 to -22	525	-10	38 to 43	400/3/50	3.5	Electric	125
TL-ASH-016-43	Boxer-K43-17E-AL	15500	2000	250	-18 to -22	700	-10	38 to 43	400/3/50	4.3	Electric	150
TL-ASH-020-43	Boxer-K44-20E-ALX	20000	3000	375	-18 to -22	1050	-10	38 to 43	400/3/50	6	Electric	190

**Basis of Design :** (A) Loading will be 50 Kgs / Sq.ft. / day for Chiller room and 30 Kgs / Sq.ft. / day for Freezer room. (B) Door Openings : 3 to 5 / Hr. (C) Refrigerant : R22 / R407C / R404a / R134a for TH range and R-404a for TL range of equipment. (D) Supply Voltage : 200V - 240V for single phase while 380V - 440V for three-phase supply, otherwise use voltage stabiliser. (E) TH range offered for +22°C to +1°C is with Hermetic Danfoss / Emerson / Techemseh compressor, while TL range is offered for -1°C to -86°C with Hermetic Emerson for small capacities and Semi-Hermetic Bitzer / Dorin / Emerson compressors for higher capacities.

Trufrost reserves the right to change the specifications without prior notice

# Coldrooms for a wide variety of applications

Hospitality



Commercial Kitchens



Dairy Products



Cloud Kitchens & Delivery



Fruits & Vegetables



Flight Kitchens



Bakery



Storage of Seafood





Ensuring freshness  
of inflight meals

## Flight Kitchens

Team Trufrost has the expertise to handle large hospitality projects such as air catering units and commissaries. Large flight kitchen projects executed by our team include flight kitchens for Taj Sats and Oberoi Flight Services in India and projects at Bahrain International Airport, Africa and the Middle East.







## The Complete Project: from start to finish

Trufrost will support you right from conceptual design through to installation and beyond with quality workmanship and aftercare.

### Site Survey

Upon receipt of your order, we conduct a full survey to grasp your requirements. It's the first step towards planning a cold room that meets your needs precisely by using the most appropriate equipment. Location of drains, floor recess, pipe routes and location of condensing units are very critical.

### Project Management

A dedicated Project Manager will be assigned to support you from the moment you place your order, through to final completion. After carrying out a site survey, we will provide detailed approval drawings and point out site specific issues. Our team will then oversee the installation, through to final testing and commissioning.

### Drawings

Our estimating team will then check if we have all the details we need. They will work with you directly and with any third party, such as a consultant, PMC or construction company. The plans can include manufacturing or CAD drawings with detailed specifications indicating how the finished cold room will fit into your existing operation.

### Installation

Our installation teams consist of fully trained and qualified Panels installer and refrigeration engineers who are experienced in all aspects of commercial refrigeration system. A team will be assigned through the entire installation until completion.

### Testing

This includes tasks such as carrying out a functional performance test, looking at energy efficiency and air circulation, and checking the components and the refrigeration systems.

### Commissioning

Once a cold room is installed, our commissioning process ensures the overall operation meets with the original design specification before handing the system over for you to use. Trufrost team will run through a comprehensive commissioning checklist, including supplying a list of all the relevant component serial numbers, temperature and electrical readings etc.

### Training

Training will also be given at this stage, to ensure your staff are familiar with operational, cleaning and day-to-day maintenance requirements.

### Warranty and Aftercare

If you look after your cold room, it will serve you well for years. Refrigeration equipment must be maintained to prevent faults occurring. Appointing a good service and maintenance support will save you money through reduced energy bills, lower service costs and reduce downtime.



A vibrant, refreshing watermelon drink is the central focus. It is served in a clear, faceted glass filled with ice cubes, chunks of watermelon, and slices of lime. A sprig of fresh mint leaves is perched on the rim. The drink sits on a wooden cutting board. In the background, another similar glass is visible, and a large slice of watermelon rests on a light green surface. Several whole limes and more lime slices are scattered around the board. The overall scene is bright and summery.

Liven it up  
with ice

## Ice Machines

Trufrost Ice Machines are built around the Trufrost brand promise: best-in-class manufacturing, a wide variety of ice production & storage capacities and above all, reliability. Trufrost Ice Cube Machines and Flake Ice Machines come in capacities ranging from 18 kg to 1000 kg per day and are ideal for use in hotels, restaurants, fast food outlets, bars, coffee shops, clubs, convenience stores, healthcare applications and more.





## Why invest in an ice machine?



### Food safety

Today's demanding food service professionals recognize that ice is a food product and therefore needs to be accorded its due in terms of food safety. All that you need is a good quality water connection and our ice machines take care of the rest.



### Simple to use and maintain

Trufrost Ice Maker is simple to use, easy to maintain and quite durable. Just connect your icemaker to a water inlet or insert a bottled water jar in specific models, turn the machine on, and you can begin to enjoy perfect ice within minutes. Highly energy efficient, they are designed to automatically turn off when the storage bin is full.




### Savings

Those in the hospitality and food service business would know that buying ice is not only unreliable from a food safety perspective but also more expensive in the long run. Moreover, your sales and profits go up, the more ice you use in your cold beverages.


# Types of Ice

**Dice**



- ❖ Beverages
- ❖ Cocktails
- ❖ Bagging
- ❖ Dispensing

**Bullet Ice**



- ❖ Soft Drinks

**Granular Flakes**



- ❖ Soft Drinks
- ❖ Food Display
- ❖ Healthcare
- ❖ Storage



## Trufrost - The Smart Ice Machine

Trufrost ice machines come with a unique self-monitoring feature. The indicator lights in the control panel alert you when it is time to perform normal maintenance or call for service before it becomes an emergency. No wonder, Trufrost is today's most reliable and fool-proof ice system on the market.

## Biggest ice cubes in the market

Size does matter when it comes to ice cubes as it directly reflects on its cooling efficiency. Most of the Trufrost ice machine models produce the largest cube sizes (please refer to the technical specifications table for the actual cube size).



# Ice Makers with Built-In Storage Bin

Highly relevant for commercial outlets where space is at a premium, the self contained Trufrost Ice Machines present the best options for bars, coffee shops and restaurants and can also be used for undercounter applications.

- ◆ Contemporary, elegant design available in ice production capacities ranging from 18 to 95 kg per day.
- ◆ Insulated ice storage bin and door minimize air condensation and water formation.
- ◆ IC 18BW also comes with a cold water dispensing option
- ◆ IC 35BW & IC 50BW models have the option of accommodating a bottled water jar on top



## Modular Ice Machines

Modular ice machines need separate storage bins. Trufrost modular ice machines come with a vertical evaporator and are specially designed for large scale usage in hotels, restaurants, bars and commercial sellers of ice cubes. They combine maximum energy yield whilst ensuring low investments and operating costs.

- ◆ Modular Ice Machines with high production capacity (190 to 900 kg per day).
- ◆ Low energy consumption
- ◆ Low water consumption per kg of ice produced
- ◆ Compatible Ice Storage Bins available separately at an extra cost.



IC-200  
on ISB 105 Bin



IC-300, IC-455  
on ISB 125 Bin



IC-900  
on ISB 350 Bin



## Flake Ice

Flake ice is granular type of ice, perfect for display of fresh fish or for use by hotels for buffets for moisturising and cooling foodstuff to perfection. It is also perfect for use in research labs and bio-medical, life sciences and healthcare applications.



# Flake Ice Machines with Built-In Storage Bin

Trufrost Flake Machines with self contained bins come in production capacities ranging from 20 - 200kg per day and are known for their low water and energy consumption.



IF-20



IF-50, IF-70



IF-120, IF-200



## Modular Flake Ice Machines

Trufrost Modular Ice Flake Machines are available in production capacities of 500 & 1000 kg per day and have a low water and energy consumption.



IF-500  
on ISB 125 Bin



IF-1000  
on ISB 350 Bin





## Ice Storage Bins

Trufrost Ice Storage Bins are perfectly insulated and specially designed to be compatible with Trufrost modular ice machines. They are made with special food grade material and come with an internal scoop holder that stays above ice line, enabling easy access and better sanitation.



ISB 105



ISB 125



ISB 350

### Specifications - Storage Bins

Model	Ice Storage Capacity	Dimensions wxdxh (mm)	Compatible with
ISB-105	105 kgs.	560*830*1150	IC-200
ISB-125	125 kgs.	760*830*1150	IC-300, IC-455, IF-500
ISB-350	350 kgs.	1227*973*1255	IC-900, IF-1000

## Technical Specifications - Ice Machines



Model	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IC 18 BW	18 kgs.	2.2 kgs.	Bullet / Ø 35*39 mm	R134a	-	357*423*452	-
IC 25 B	25 kgs.	15 kgs.	Bullet / Ø 28*39 mm	R404a	300	375*575*762	-
IC 30	30 kgs.	10 kgs.	Dice / 22*22*22 mm	R404a	270	460*430*800	-
IC 35 BW	36 kgs.	15 kgs.	Dice / 22*22*22 mm	R404a	300	500*450*840	-
IC 50 BW	50 kgs.	18 kgs.	Dice / 28*28*22 mm	R404a	360	500*590*890	-
IC 100	98 kgs.	36 kgs.	Dice / 28*28*22 mm	R404a	580	660*685*920	-
IC 200	192 kgs	105 kg	Dice / 28*28*22 mm	R404a	1100	560*830*1718	ISB-105
IC 300	318 kgs.	125 kg	Dice / 28*28*22 mm	R404a	1420	760*830*1718	ISB-125
IC 455	455 kgs.	125 kg	Dice / 28*28*22 mm	R404a	2300	760*830*1893	ISB-125
IC 900	910 kgs.	315 kg	Dice / 28*28*22 mm	R404a	3800	1227*973*2048	ISB-350
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	280	330*470*605	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	380	400*540*700	-
IF 70	70 kgs.	25 kgs.	Granular Flakes	R 134a	460	400*510*845	-
IF 120	120 kgs.	40 kgs.	Granular Flakes	R 134a	550	500*611*950	-
IF 200	200 kgs.	60 kg	Granular Flakes	R134a	1040	650*740*1100	-
IF 500	500 kgs.	125 kg	Granular Flakes	R404a	2000	760*830*1950	ISB 125
IF 1000	1000 kgs.	315 kg	Granular Flakes	R404a	4000	1227*973*2195	ISB 350

\* At 10°C incoming water and 10°C air temperature      Electricals: 220V/50Hz./Single Phase  
 Height & width for IC 200/300/455/900 and IF 500/1000 is with the suggested storage bin  
 Specifications are subject to change without prior notice due to continuous product development





Butler, a brand that truly complements Trufrost refrigeration solutions



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