



## Setting the tone for happy hours

If you wish to set up a truly world class bar or a pub, TruFrost provides you a distinct advantage with its comprehensive bouquet of bar refrigeration products. Presented here is a fabulous range of wine coolers, bottle coolers, undercounter back bars and ice machines for those who care to stand out from the crowd.





## Black Bottle Coolers

Trufrost Bottle Coolers are designed to chill products quickly, even when the frequency of door openings is high. Fitted with 2 LED lights, they come in a stunning black coloured body and matching door frame and provide an attractive view of the displayed bottles & cans and allow rapid restocking & cooling.

## Undercounters in stainless steel

Elegant yet reliable, Trufrost Undercounter Back Bars are made in solid stainless steel and are ergonomically designed to enhance the efficiency of professional bartenders. Perfect for showcasing bottled and canned drinks and giving you high capacity storage and attractive display options.

## Glass Frosters

Trufrost Glass Frosters are a perfect complement to any bar because the frosted glasses help keep beverages cold for longer, increasing customer satisfaction. These help create a theatrical display of frosted glasses or mugs, magnetising your customers to the bar.

## Back Bars

Trufrost Back Bars come in two options - one in stunning black coloured body and matching door frame and the other in stainless steel exterior. They provide an attractive view of the displayed items – be it bottles or cans. Available in 2 and 3 door options, they can be specified individually or as part of a complete bar solution, giving you endless possibilities in bar design.

## Technical Specifications



Specification	Black Bottle Coolers		Back Bars		Back Bars in Stainless Steel		Glass Door Undercounters		Glass Door Undercounters		Glass Froster
	VC-320	VC-400	BB-200	BB-300	BB-200SS	BB-300SS	G 2100 TNG	G 3100 TNG	GN 2100 TNG	GN 3100 TNG	GF 200 SSG
Gross Volume (Litres)	280	350	200	300	200	300	252	380	282	417	200
w*d*h (mm)	545*620*1727	600*665*1877	900*505*865	1335*505*865	900*505*865	1335*505*865	1360*600*860	1795*600*860	1360*700*860	1795*700*860	600*615*870
Temperature Range	0-10°C	0-10°C	2-10°C	2-10°C	2-10°C	2-10°C	2-8°C	2-8°C	2-8°C	2-8°C	-4~ -10°C
Lock	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	Yes	No
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Manual
No. of Doors	1	1	2	3	2	3	2	3	2	3	1
No. of shelves	4	5	2	2	2	2	2	3	2	3	2
Refrigerant	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a
Interior Light	Yes / 2 LEDs	Yes / 2 LEDs	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Wheels / Castors	Yes	Yes	No	No	No	No	Yes	Yes	Yes	Yes	No

Electricals: 220V/50Hz/1 Phase

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



# Wine Storage - why a normal refrigerator wouldn't do?

If you are a collector of vintage wines and use your standard refrigerator to store them, you might have already been compromising with the quality of your wines. Normal refrigerators are not designed for wine storage – not only in terms of temperature they need but also due to lack of UV protection, humidity, vibration control and even ventilation that is so important for wines. The way you store and serve wine is important. Incorrect warming or cooling can play havoc with the wine's aroma.

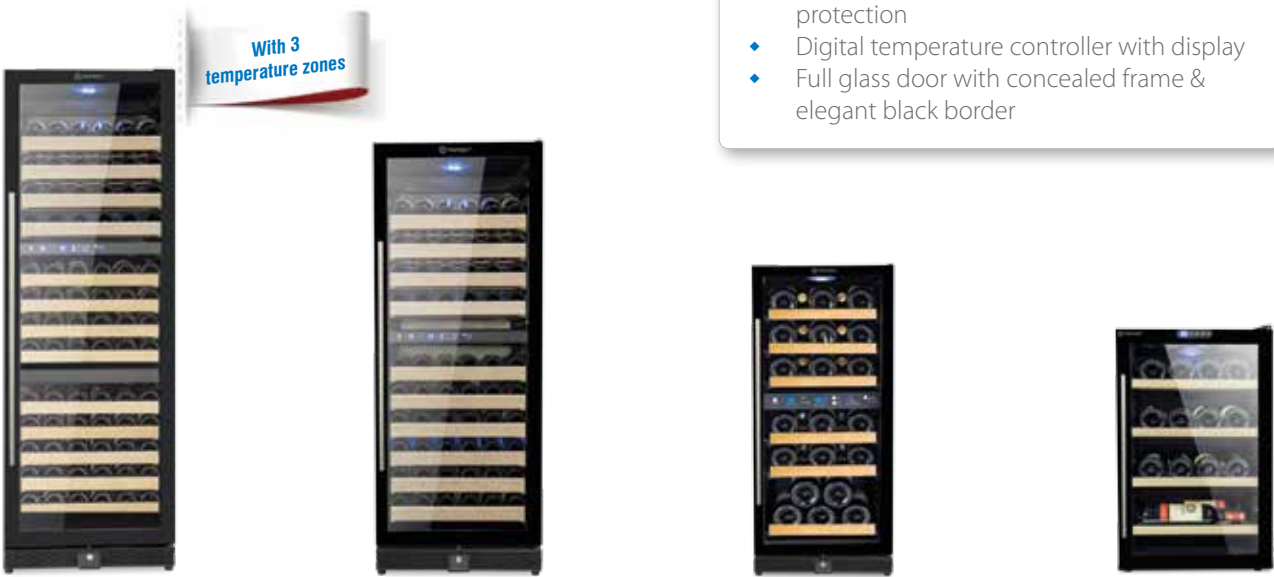


## Recommended serving temperatures for different wines

You could say that the warmer the wine is, the sweeter it will taste. Similarly, the colder the wine is, the more its sweetness will be masked. At the same time, the acidity and tannin of the wine is emphasised when wine is served cold. This is one of the reasons why wine should always be enjoyed at the right temperature. As a general rule, red wine is best served at a temperature between 12°C and 18°C, depending on the origin, grape and year. White wine is best served between 8°C and 12°C. Champagne and fruity dessert wine should be served ice cold, between 5°C and 7°C.

# Trufrost Wine Coolers

Wines develop their full flavour when they are stored in the right conditions and then served at the right temperature for drinking. Trufrost wine coolers ensure that. They create the perfect conditions for optimal storage of all types of wines – be it red, white or sparkling. You can choose between 4 different models with single, double and three temperature zone options that allow you to decide on the one that best fits your needs.



### Distinctive features

- ◆ Industry leading 3 temperature zones
- ◆ Dual and single zone models also available
- ◆ Black cabinet and interiors
- ◆ Beechwood shelves; ball bearing track in W 30/100/133. These models can also be used as 'built-in'.
- ◆ Stylish blue LED lighting under each shelf
- ◆ Double tempered brown glass with UV protection
- ◆ Digital temperature controller with display
- ◆ Full glass door with concealed frame & elegant black border

W 133 TZ

This is ideal for a large assortment of your vintage collections with 3 separate compartments for your reds, whites and champagnes. It can store up to 133 bottles of 0.75 litres, and is ideal for high traffic bars, busy restaurants, large clubs and hotels.

W 100 DZ

This is ideal for a large variety of your vintage collections with two separate compartments for your reds and whites that can store up to 100 bottles of 0.75 litres, and is ideal for those who are collectors of wine and for mid-sized bars, restaurants, clubs and hotels.

W 30 DZ

This two temperature zone cabinet is ideal for a wider variety of your vintage collections with two separate compartments for your reds and whites that can store up to 23 bottles of 0.75 litres - 12 bottles in upper compartment & 11 bottles in the lower compartment.

W 18 SZ

This model is ideal for light duty usage when too many different wines are not needed to be stored. This single temperature zone wine cabinet can be set at a mid-point temperature so as to cater to the storage needs of different wines and can store up to 18 bottles.

## Technical Specifications



Specification	Wine Coolers			
	W 18 SZ	W 30 DZ	W 100 DZ	W 133 TZ
Bottle Storage (0.75 ltr)	18	Upper Zone: 12 Lower Zone: 11	Upper Zone: 44 Lower Zone: 56	Upper Zone: 44 Middle Zone: 44 Lower Zone: 45
Storage Volume (litres)	68	93	308	405
w*d*h (mm)	453*512*715	380*610*850	598*685*1403	598*685*1815
Temperature Range	5-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Middle Zone 5-15°C Lower Zone 7-18°C
Temperature Zones	Single	Dual	Dual	Three
Digital Temperature Indicator	Yes	Yes	Yes	Yes
Lock	No	Yes	Yes	Yes
Glass Door	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown
Door Handle	Steel	Steel	Steel	Steel
No. of beech wood shelves	Storage x 4	Sliding x 6	Sliding x 9 + Display x 1	Sliding x 12 + Display x 1
Refrigerant	R 600a	R 600a	R 600a	R 600a
Cabinet Case & Interior	Black	Black	Black	Black
Lighting under each shelf	Blue LED	Blue LED	Blue LED	Blue LED

Electricals: 220V/50Hz/1 Phase

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No bar is complete without bar blenders. The Butler range of commercial bar blenders complement the Trufrost range of bar refrigeration products to address the comprehensive needs of bars & pubs.



## Commercial Blenders

### TruBlend 2.2AQ

The Butler TruBlend 2.2AQ is ideal for food-courts, juice bars, caf  s, restaurants, bars and clubs. Its advanced acoustic enclosure reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience. Its simplicity lies in its 'easy-to-use' manual controls; a variable speed dial and pulse button which allow you to have just as much control as you might want from a professional machine. It is perfect for crushing ice in seconds, making frothy milkshakes, smoothies, frapp  s, juices and cocktails.

- ◆ Rated Input Power: 1680 W
- ◆ Easy to use and clean
- ◆ Simple, uncomplicated controls



TruBlend 2.2AQ



Smoothies



Cocktails



Frappuccino



Shakes



TruBlend 2.2

### TruBlend 2.2

The Butler TruBlend 2.2 is a work-horse and is ideal for food-courts, juice bars, caf  s, restaurants, bars and clubs. Its simplicity lies in its 'easy-to-use' manual controls; a variable speed dial and pulse button which allow you to have just as much control as you might want without compromising on the functionality. It is perfect for crushing ice in seconds, making frothy milkshakes, smoothies, frapp  s, juices and cocktails.

- ◆ Rated Input Power: 1680 W
- ◆ Easy to use and clean
- ◆ Simple, uncomplicated controls

Model	Power	Motor Power	Jar Capacity
TruBlend 2.2 AQ	1680W	2.2 HP	2.5 Litre
TruBlend 2.2	1680W	2.2 HP	2.5 Litre

Voltage: 220-240V/50Hz      Specifications are subject to change without prior notice due to continuous product development



# Ice Machines for Bars

Ice is a food product and deserves due attention when planning your bar. It allows you to remain in control of water quality and purity. Trufrost offers high quality ice cube making machines with self-contained storage bins considered highly appropriate for a bar application. You can choose between 4 different models depending upon your specific needs. Models IC 18BW & IC 25B produce bullet shaped ice cubes and the other models produce hard full dice ice cubes that are consistent in shape and size. Models IC 18BW & IC 50BW can take in a bottled water jar on top and is ideal for bars where good quality on-line water is a challenge. IC 50BW can also be plumbed to an online water connection. For more details pertaining to ice machines please ask for our separate brochure on Trufrost Ice Machines.



Shapes of cubes



Bullets



Dice



IC-18BW



IC-25B, IC-30



IC-50BW



IC-100



IC-200 / 300 / 455 / 900

## Technical Specifications



Model No.	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Dimensions wxdxh (in 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	375*575*762	n/a
IC 30	30 kgs.	10 kgs.	Dice / 22*22*22 mm	R404a	460*430*800	n/a
IC 50 BW	50 kgs.	18 kgs.	Dice / 28*28*22 mm	R404a	500*590*850	n/a
IC 100	98 kgs.	36 kgs.	Dice / 28*28*22 mm	R404a	660*685*920	n/a
IC 200	192 kgs.	105 kg	Dice / 28*28*22 mm	R404a	560*830*1718	B-105
IC 300	318 kgs.	125 kg	Dice / 28*28*22 mm	R404a	760*830*1718	B-125
IC 455	455 kgs.	125 kg	Dice / 28*28*22 mm	R404a	760*830*1893	B-125
IC 900	910 kgs.	315 kg	Dice / 28*28*22 mm	R404a	1227*973*2048	B-315

\* At 10°C incoming water and 10°C air temperature

Electricals: 220V/50Hz/Single Phase

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Height for IC-200/300/455/900 is with the suggested storage bin



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