

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, wine walls, bottle coolers, undercounter back bars, draught beer systems, bar blenders and ice machines for those who care to stand out from the crowd.

[Wine Coolers](#) | [Wine Walls](#) | [Back Bars](#) | [Bottle Coolers](#) | [Draught Beer Systems](#)
[Bar Blenders](#) | [Commercial Cold Pressed Juicers](#) | [Ice Cubers](#)

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, wine 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 133 TZ	W 100 DZ	W 30 DZ	W 18 SZ
Bottle Storage (0.75 ltr)	Upper Zone: 44 Middle Zone: 44 Lower Zone: 45	Upper Zone: 44 Lower Zone: 56	Upper Zone: 12 Lower Zone: 11	18
Storage Volume (litres)	405	308	93	68
w*d*h (mm)	598*685*1815	598*685*1403	380*610*850	453*512*715
Temperature Range	Upper Zone 5-15°C Middle Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	5-18°C
Temperature Zones	Three	Dual	Dual	Single
Power (w)	200w	200w	190w	60W
Digital Temperature Indicator	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	No
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	Sliding x 12 + Display x 1	Sliding x 9 + Display x 1	Sliding x 6	Storage x 4
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

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



Modular, Wine Walls

Trufrost Wine Coolers have a unique 'built-in' feature and allow for a virtual multiplexing wherein one unit can be placed next to the other to create a modular, expandable wine wall. The sheer arrangement can transform your wine collection into a beautiful and stunning focal point. Each of these wine coolers come with segregated temperature zones for optimally storing your red, white and sparkling wines.

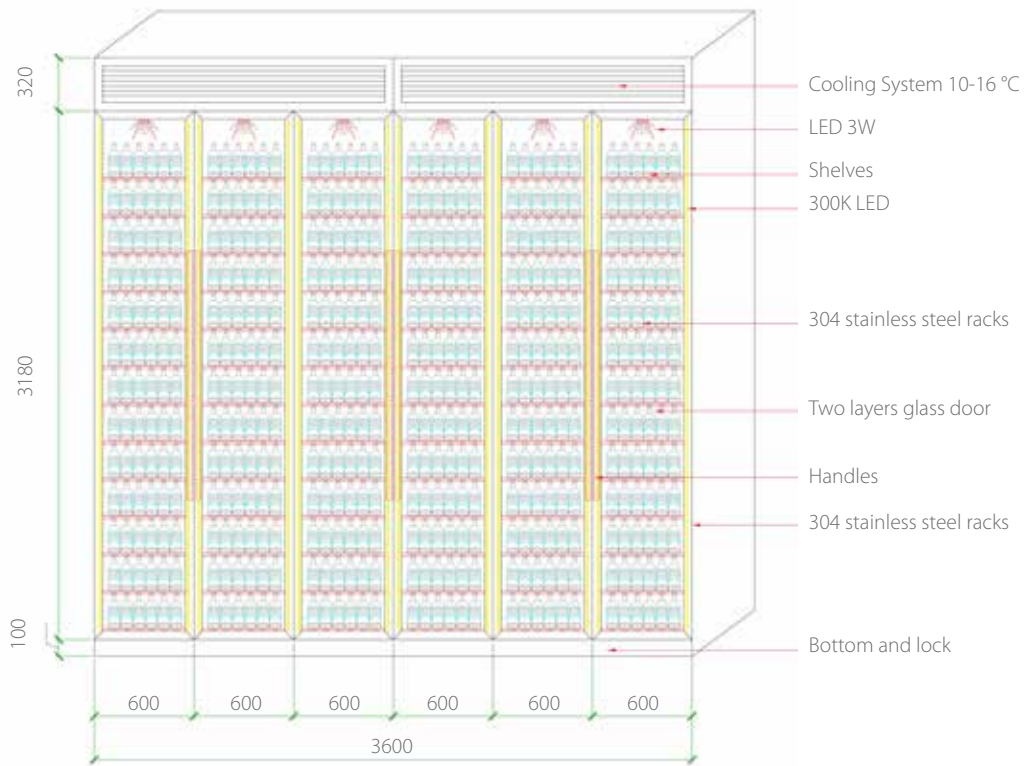


Distinctive features

- ◆ Option of free standing or 'built-in' feature
- ◆ Three segregated temperature zones in each wine cooler for optimally storing your red, white & sparkling wines
- ◆ Beechwood shelves with ball-bearing track
- ◆ Black cabinet and interiors
- ◆ Beechwood shelves; ball bearing track
- ◆ 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

Customized Wine Walls

By making use of vertical space, Trufrost customised wine walls provide a conditioned area that can accommodate a surprisingly large number of bottles – without encroaching greatly on your valuable floor space. We can help you create a wine wall as per your chosen design that will not just add impact and drama to your bar but also protect and showcase your vintage collection. Generally fronted entirely in glass to maximise the viewing area, wine walls are usually fitted with glass doors, often making use of internal reflective finishes, combined with backlighting and spotlighting to highlight the natural colours of the wine. Depending on the depth of the space you have available, and the visual effect you want to create, a wine wall can present bottles in profile, front on, or from a range of perspectives.



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.



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.

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.

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-100	BB-200	BB-300	BB-200SS	BB-300SS	G 2100 TNG	G 3100 TNG	GN 2100 TNG	GN 3100 TNG	GF 201 SS
Gross Volume (Litres)	280	350	100	200	300	200	300	252	380	282	417	200
w*d*h (mm)	545*620*1727	600*665*1877	600*505*865	900*505*865	1335*505*865	900*505*865	1335*505*865	1360*600*860	1795*600*860	1360*700*860	1795*700*860	595*628*830
Temperature Range	0-10°C	0-10°C	2-10°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	-18 ~ -22°C
Power (W)	170	170	210	280	350	280	350	350	350	350	350	130
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	Yes	Yes
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Manual
No. of Doors	1	1	1	2	3	2	3	2	3	2	3	1
No. of shelves	4	5	2	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	R 134a
Interior Light	Yes / 2 LEDs	Yes / 2 LEDs	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Wheels / Castors	Yes	Yes	No	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

Visi Coolers

Trufrost brings to India a contemporary range of merchandising solutions that help you increase your sales by showing beer and beverages at their best. Innovative cooling options suitable for bottles and cans alike.

Single Door Visi Coolers:

These single door models come in an elegant white body and matching door frame and provide a pleasing view of the displayed items – be it beverages, beer or water and are available in 50, 100, 220, 300, 320, 400, 440 and 600 litre capacities.

2 Door / 3 Door Visi Coolers:

These double door models also come in an elegant white body and matching door frame/s and are ideal for displaying beverages, beer or water and are available in 1000 and 1500 litre capacities.



VC-50



VC-100 (New)



VC-220



SVC-300



VC-320



VC-400



VC-450 NF /
VC-600 NF



VC-1000 NF



VC-1500 NF

Technical Specifications



Specification	Gross Volume (Litres)	w x d x h (inches)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-50	50	18 x 20 x 20	0-10°C	65	Yes	Yes	1	2	LED light	Yes,4	1	R134a
VC-100 (New)	100	18 x 20 x 33	0-10°C	65	Yes	Yes	1	4	LED light	Yes,4	1	R134a
VC-220	220	21 x 21 x 62	0-10°C	67.9	Yes	Yes	1	3	Normal light	Yes,4	1	R600a
VC-320	280	21 x 24 x 68	0-10°C	170	Yes	Automatic	1	4	Yes / 2LEDs	Yes	1	R134a
SVC-300	200	17 x 21 x 73	0-10°C	225	No	Automatic	1	5	Yes / 1	No	1	R134a
VC-400	350	24 x 26 x 74	0-10°C	170	Yes	Automatic	1	5	Yes / 2LEDs	Yes	1	R134a
VC-450NF	360	24 x 24 x 78	1-10°C	268	Yes	Automatic	1	5	Yes / 2LEDs	Yes	1	R134a
VC-600NF	530	28 x 27 x 82	0-10°C	310	Yes	Auto	1	5	1 LED	4	1	R134a
VC-1000NF	1000	44 x 27 x 82	1-10°C	470	Yes	Automatic	2	10	Yes / 2LEDs	Yes	1	R134a
VC-1500NF	1506	71 x 27 x 82	1-10°C	875	Yes	Automatic	3	15	Yes / 5LEDs	Yes	1	R134a

Electricals: 220V/50Hz/1 Phase

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



Draught Beer Systems

When handled properly from brewery to bar to glass, draught beer delivers what many consider to be the freshest, most flavorful beer available to the customer. We find draught taps so often that we assume it must be relatively simple to keep and serve beer this way. But behind the simple flick of a handle that sends beer streaming into our glass at the bar, there is an alignment of the dispense variables and consistent housekeeping practices. Trufrost Draught Beer Systems are meticulously designed for exact operating conditions, and regular maintenance to ensure the proper flow of high-quality beer.

Draught Beer Systems comprise of three sub-systems: gas, beer, and cooling

Gas

Draught systems use CO₂ alone or mixed with nitrogen in varying proportions depending on the requirements of the system and the beers being served. When properly selected and set, dispense gas maintains the correct carbonation in the beer and helps to preserve its flavor. In most draught systems, the dispense gas also propels beer from the keg to the faucet. Because the dispense gas comes into direct contact with the beer, it must meet strict criteria for purity.

Beer

Most draught systems use the gases mentioned above to drive beer from the keg, through tubing and to the faucet where it will flow into the customer's glass. During the journey from keg to glass, we want to protect the beer from anything that would compromise its flavor or alter the carbonation created by the brewery. The beer should flow through well maintained proper beer lines and avoid any contact with brass parts that would impart a metallic flavor. We also want the beer to flow at a specific rate and arrive with the ideal carbonation level.

Cooling

The cooling system should hold beer at a constant temperature from keg to glass. Any increase in beer temperature between the cooler and the faucet can lead to dispense problems such as foaming. In a simple direct-draw system, a refrigerated cabinet maintains the temperature of the keg and provides cooling to the beer as it travels the short distance to the faucet. Many long-draw systems use a walk-in refrigerator to cool the kegs, plus chilled glycol that circulates in tubes next to the beer lines all the way to the faucet, to ensure that the beer stays cold all the way to the glass.

Essential Components of Draught System

Beer Coolers

Our cooling systems hold beer at a constant temperature from keg to glass and prevent any increase in beer temperature between the cooler and the faucet that can lead to dispensing problems such as foaming. The drinks are carried - via thermally insulated plastic tubes - from the external environment to the dispensing tower. The insulating tube (known as the "python") and the dispensing tower are not included with the machine. You have the option of choosing between countertop coolers, undercounter coolers,



Counter Top Beer Coolers

Under Counter Beer Coolers

Mobile Coolers

Kegeators



CTB-1, CTB-2



UBC-100, UBC-150



MBC-2



UDD-1, UDD-24-60SS

Technical Specifications



Model No.	Dispensing Capacity (L)	Water Tank (Litres)	w x d x h (mm)	Temperature Range	Power (w)	Compressor Power (Hp)	Ice bank (kg)	Pumping Capacity (L/H)	Water Pump Head (m)	Net Weight	Refrigerant	Max Taps
CTB-1	40	14	430x420x290	3 -7°C	220	1/4 HP	7-9,	-	-	21	R - 134 A	1
CTB -2	40	14	430x420x290	3 -7°C	220	1/4 HP	7-9,	-	-	23	R - 134 A	2
UBC - 100	90/100	40	480x460x680	3 -7°C	350-400	1/4 HP, 1/3 HP	15-18, 17-19	780	6.5	30-35	R - 134 A	1-4,
UBC - 150	150	55	480x490x720	3 -7°C	410	1/3+ HP	24-26,	780	6.5	42-46	R - 134 A	1-8,
MBC - 2	200	70	80x560x900	3 -7°C	430	1/3+ HP	30-38,	780	6.5	45-48	R - 134 A	2

Model No.	Doors	Capacity (Litres)	Dimensions w x d x h (mm)	Temperature Range	Compressor Power (Hp)	KEG Capacity 50 Liters	KEG Capacity 20 Liters	Refrigerant	Max Taps
UDD - 1	1	186	596x772x983	0.5°C-3.3°C	1/6 HP	1	2	R - 134 A	1
UDD - 24 -60 SS	2	446	1544x620x905	0°C-5°C	1/3+ HP	2	6	R - 134 A	2

Electricals: 220V/50Hz

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

Beer Towers

You can choose between a wide range of designs and finishes. Single and multi-tap variants are available including T-bars, clamped and through-the-bar fixing options. Also available are designs with ice effect or condensation. Quality design and use of high quality materials are our hallmark.



Cobra-2



Europa-3



UBT-6

Beer Taps

Beer Taps dispense beer into the glass. They often hold the tap marker to identify the type of beer being dispensed. The most common taps are generally suitable for dispensing both ales and lagers. Nitrogen, or nitro, taps are used for nitrogenized beers, such as certain stouts. These faucets use a diaphragm to stop beer flow when the handle is in the off position.



Standard Tap



Ball Tap



Stout Tap

Couplers

We offer reliable couplers through which gas flows in and beer flows out of a keg. When you attach a coupler to a keg, a probe depresses a ball, or poppet, in the keg valve, allowing carbon dioxide (CO₂) or mixed gas to enter the keg, thereby applying pressure to the beer. This forces the beer to travel up the spear, through the beer lines, and to the faucet.



A-Type Coupler



G-Type Coupler



S-Type Coupler

CO₂ Regulators

A regulator adjusts and controls the flow of gas from any source. Regulator has two pressure gauges that help in setting the outlet pressure and monitoring the gas level in the tank - one high pressure gauge showing the tank or supply pressure, and a second low-pressure gauge showing what is being delivered to the keg. High-pressure gauge shows the tank or supply pressure, and a second low-pressure gauge shows what is being delivered to the keg.



CO₂ Regulator

Drip Trays

Drip tray are placed below the faucets for collecting the beer that may be sprinkled and needs to be drained out. Many of these will also include a glass rinser for prerinsing clean glasses. These drip trays should be plumbed to empty into a drain or floor sink.



Drip Tray



Drip Tray with Rinser



Drip Tray with Steel Clamp



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

Bar Blenders

TruBlend 2.2AQ

The Butler TruBlend 2.2AQ is ideal for food-courts, juice bars, cafés, 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, frappés, juices and cocktails.

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



TruBlend 2.2AQ



TruBlend 2.2

TruBlend 2.2

The Butler TruBlend 2.2 is a work-horse and is ideal for food-courts, juice bars, cafés, 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, frappés, 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

Commercial Cold Pressed Juicers

Butler's Commercial Whole Slow Cold Pressed Juicer comes with a robust 4 hour heavy duty motor and is designed to extract juices faster than traditional juicers. It expels much drier pulp with an enhanced juice yield. Its special masticating and pressing system crushes and presses the food, releasing their deeply entrenched nutrients and enzymes. The slow RPM further ensures that the cellular structure of fruits & vegetables is not disturbed. It also breaks up more of phytonutrients, resulting in a richer texture of juices that retain more vitamins and minerals.



Model	Power	Rated Working Time	Rated Interval Time	Dimensions (WxDxH)
CPJ-600	240W	4 Hours	30 min	250 x 160 x 470 mm

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

- Comes with
- ◆ 1 Polyethylenimine (PEI) strainer
 - ◆ 1 grey transparent ice cream strainer
 - ◆ 2 grey transparent pulp containers
 - ◆ 1 smoothie strainer

CPJ-600

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	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Power (w)	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.	300	Bullet / Ø 28*39 mm	R404a	375*575*762	n/a
IC 30	30 kgs.	10 kgs.	270	Dice / 22*22*22 mm	R404a	460*430*800	n/a
IC 50 BW	50 kgs.	18 kgs.	360	Dice / 28*28*22 mm	R404a	500*590*850	n/a
IC 100	98 kgs.	36 kgs.	580	Dice / 28*28*22 mm	R404a	660*685*920	n/a
IC 200	192 kgs.	105 kg	1100	Dice / 28*28*22 mm	R404a	560*830*1718	B-105
IC 300	318 kgs.	125 kg	1420	Dice / 28*28*22 mm	R404a	760*830*1718	B-125
IC 455	455 kgs.	125 kg	2300	Dice / 28*28*22 mm	R404a	760*830*1893	B-125
IC 900	910 kgs.	315 kg	3800	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
Specifications are subject to change without prior notice due to continuous product development

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



TRUFROST COOLING PVT. LTD.

Corporate Office: 1214 & 1215, 12th Floor, Tower B, Emaar Digital Greens,
Golf Course Extn. Road, Sector 61, Gurugram - 122011

Tel: +91-124-4246560 **Email:** info@trufrost.com **www.trufrost.com**

Ahmedabad : 7303890589
Bengaluru : 7303890588, 8105258810
Chennai : 7303890587
Chhattisgarh : 7303890586
Delhi/NCR : 8448759200, 8448445701

Hyderabad : 7303890582, 9930093078
J & K / Himachal : 8448319200
Kolkata : 7303890590
Maharashtra/Goa : 7303890586
Mumbai : 7303196614

AUTHORISED DEALER / DISTRIBUTOR

Orissa : 7303890582
Punjab / Haryana : 8448319200
Rajasthan : 9116116765, 8448759200
UP/MP : 7303196607
Uttarakhand : 8448319200

Freezers • Showcase Coolers • Reach-Ins • Undercounter Refrigeration • Back Bars • Wine Coolers • Ice Cube Making Machines • Ice Flakers
• Ultra Low Temp Freezers • Pastry Showcases • Ice Cream Scooping Cabinets • Juice Dispensers • Soft Serve Ice-cream Machines
• Blast Freezers/Chillers • Medical Refrigeration Products • Coldrooms • Transport Refrigeration