

The art & science of food preservation





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.



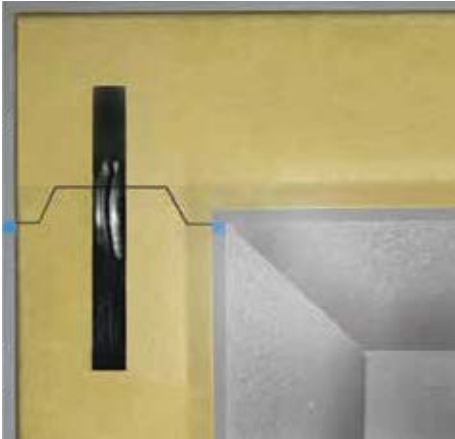


Walk-in Coldrooms

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



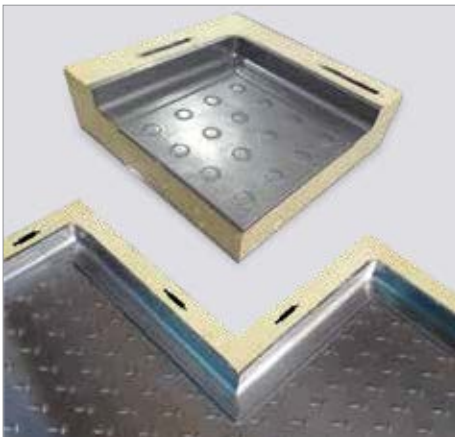
Cam Locking & Gaskets

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.



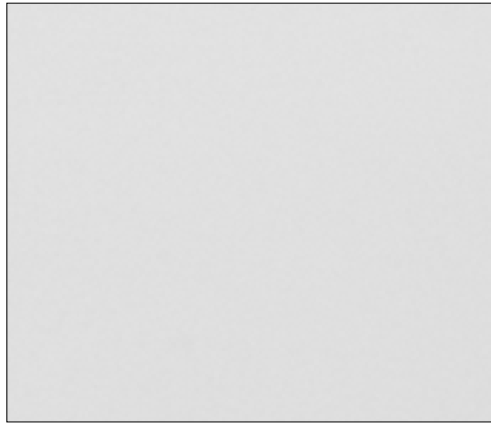
LED lighting (optional)

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



Panel Finishes

Trufrost offers a wide choice of panel finishes to suit any application. We can help you choose the right sheet thickness for each finish depending upon your need.



Pre-Painted White Sheet
0.4/0.5/0.6/0.8/1.0/1.2 mm



PVC Finish.
0.6/0.8/1.0/1.2 mm



Galvanized Sheet.
0.5/0.6/0.8/1.0/1.2 mm



Stucco Aluminum Sheet.
0.5/0.6/0.8/1.0/1.2 mm



S.S. Sheet (#304)
0.5/0.6/0.8/1.0/1.2 mm



Physical Property of PUF & PIR Panels

PUF Thickness (mm)	Recommended Temp. Degree @ 32°C Ambient Temp.	Weight						Thermal Conductivity 'K' Value W/mK	Thermal Transmittence 'U' Value W/m²K	Thermal Resistance 'R' Value m²K/W	Thermal Transmittence 'U' Value K.Cal/m²K	Thermal Resistance 'R' Value m²K/K.Cal
		Wall & Ceiling		Floor Panel								
				Floor Bare Slab		Alu. Checkered Floor						
		Kg/Sq.ft	Kg./Sq.mtr	Kg/Sq.ft	Kg./Sq.mtr	Kg/Sq.ft	Kg./Sq.mtr					
60	+20 to +2	1.5	16	0.25	3	2.5	27	0.022	0.3521	2.84	0.3018	3.31
80	+2 to -8	1.6	17	0.35	4	2.6	28	0.022	0.2679	3.73	0.2296	4.36
100	-8 to -18	1.7	18	0.425	5	2.7	29	0.022	0.2163	4.62	0.1854	5.39
125	-18 to -27	1.85	20	0.525	6	2.85	31	0.022	0.1721	5.81	0.1475	6.78
150	-27 to -50	2	22	0.65	7	3	32	0.022	0.1459	6.85	0.1251	7.99

Insulation Property of PUF & PIR Panels

Panel Thickness (mm)	Thermul Flux (Heat loss per m2 wall area) at different ΔT									
	W/m³					K.Cal/m³				
	60	80	100	125	150	60	80	100	125	150
Temp. Difference °C										
1	0.3521	0.2679	0.2163	0.1721	0.1459	0.3018	0.2296	0.1854	0.1475	0.1251
10	3.5205	2.6797	2.1631	1.7556	1.4596	3.0174	2.2968	1.854	1.5047	1.251
15	5.2808	4.0196	3.2446	2.6335	2.1894	4.5262	3.4452	2.781	2.2572	1.8766
20	7.0411	5.3595	4.3262	3.5113	2.9192	6.0349	4.5936	3.708	3.0095	2.5021
25	8.8014	6.6993	5.4077	4.3891	3.6491	7.5437	5.7419	4.635	3.7619	3.1276
30	10.5617	8.0391	6.4893	5.267	4.3789	9.0524	6.8903	5.562	4.5143	3.7531
35	12.3219	9.379	7.5708	6.1447	5.1087	10.5611	8.0387	6.489	5.2667	4.3786
40	14.0822	10.7189	8.6524	7.0226	5.8384	12.0699	9.1871	7.4159	6.0191	5.0041
45	15.8424	12.0587	9.734	7.9004	6.5682	13.5786	10.3356	8.343	6.7714	5.6296
50	17.6028	13.3986	10.8155	8.7782	7.298	15.0873	11.484	9.2699	7.5238	6.2551
55	19.3631	14.7385	11.8971	9.6561	8.0278	16.5961	12.6324	10.197	8.2762	6.8806
60	21.1239	16.0784	12.9786	10.5339	8.7576	18.1053	13.7808	11.1239	9.0286	7.5062
65	22.8836	17.4182	14.0602	11.4117	9.4874	19.6135	14.9292	12.051	9.781	8.1317
70	24.6439	18.4382	15.1417	12.2896	10.2172	21.1223	15.8034	12.9779	10.5334	8.7572
80	28.1644	21.4377	17.3048	14.0452	11.6769	24.1397	18.3743	14.832	12.0382	10.0082

Technical Specifications of PUF & PIR Panels

Sr. No.	Parameters	Descriptions
1	Average PUF/PIR Density	40 ± 2 kg/m ³ - PUF; 45 ± 2 kg/m ³ - PIR
2	PUF Blowing Agent	141B (CFC free)
3	Insulation Material	Polyurethane/Polyisocyanurate foam
4	Temperature range	-50°C to +60°C
5	Panel Type	Discontinuous type with camlock
6	M.O.C. of Camlocks	Cam locks body material HIPS and male latch is made of nylon Glass field with GI sheet reinforcement. Cam-lock panel joints easy assembly and leakage resistant, panel-to-panel joints.
7	Type of Panel joints	Tongue & Groove Joint with Cam lock and all side rubber gaskets
8	Corner Panel & T Panel Available	12" x 12" x 162" (maximum Length) - Corner Panel; Customized sizes - T Panel
9	Length of Wall & ceiling Panel	1.8m to 12m 80" to 472.5" inch
10	Ceiling Suspension items with specs	MS bolt with thermal breaking cap. PVC Round Plate 6 mm thickness x 90 mm diameter Aluminium/MS washer plate for load distribution Anchor bolt (MS) hanging bolt with 40 mm washer 2.0 mm thickness Sealing to panel MS road Clamp with an insulated crown.
11	Closed cell content	90 to 95% - PUF; >95% - PIR
12	Vapour Permeability	5.5mg/PASM
13	Water Absorption	Less than 2% for PUF & PIR
14	Fire Grade Polyurethane PUF Panel	FR Grade B2 (Fire Resistant Grade) - PUF; FR Grade B1 (Fire Resistant Grade) - PIR
15	Compressive Strength at 10% Deformation	110-210 kPa - PUF; >240 kPa - PIR
16	Tensile Strength	370 kPa - PUF; >350 kPa - PIR
17	Adhesive Strength (Foam to Sheet)	2.9 kg /sq.mtr for PUF & PIR
18	Dimension Stability	Less than 2% for PUF & PIR
19	Panel Facing Availability	With Rib or plain on Demand (Ribs are provided for more strength)
20	Wall & Ceiling Panel facing Material	<ul style="list-style-type: none"> Pre Painted Galvanised sheet , Thickness 0.45mm Plain Galvanised sheet, Thickness 0.45mm S.S. Sheet, Grade 316, 0.50mm, finish 28/0.6 mm mate No.4 S.S. Sheet, Grade 304, 0.50mm, finish 28/0.6 mm mate No.4
21	Floor Panel Facing Material	<ul style="list-style-type: none"> PUF Panel with both side tarfelt sheet. PUF Panel with both side 0.5 - 1.5mm GIPP sheet. PUF Panel with outside GIPP sheet, inside 9 & 12mm thick marine ply with 1-22 mm thick Aluminium Chequered Plate
22	Specification for Colour Coating	A. RAL No. : 9002 or it's nearest B. Indian Standard code Colour Coating : IS 14246 Galvanizing : IS 277 Base Metal : IS 513 C. Organic Coating : Type RMP (Polyester) D. Zinc Coating : 120 GSM E. Top Primer (Thickness in micron 'J-1') : 5 +/-1 J1 F. Top Coat (Thickness in micron 'J-1') : 20 +/-1 J1 G. Back Primer (Thickness in micron 'J-1') : 4 +/-1 J1 H. Back Coat (Thickness in micron 'J-1') : 4 +/-1 J1 I. Guard Film (Thickness in micron 'J-1') : 40 +/-3 J1 J. Salt Spray Test /Humidity Test : 750 hrs. /1000 hrs.

Floor Finishes

Although often overlooked, coldroom floors play a vital part in ensuring hassle free operation and maintaining a consistent temperature. Trufrost offers a wide choice of floor types to suit any application.

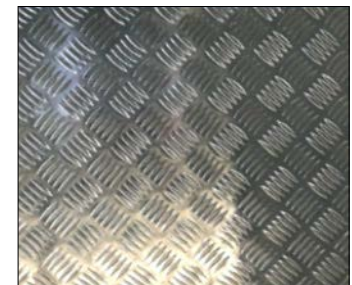
- ◆ Contemporary ALTRO Safety Floor finish for wet application for premium kitchens



- ◆ Kota Stone/Tiled Floor finish for wet & rough application for all types of kitchens and processing halls.



- ◆ Aluminium Chequered 1.2 to 3.0 mm for Pharma, Ice Cream and any water free applications

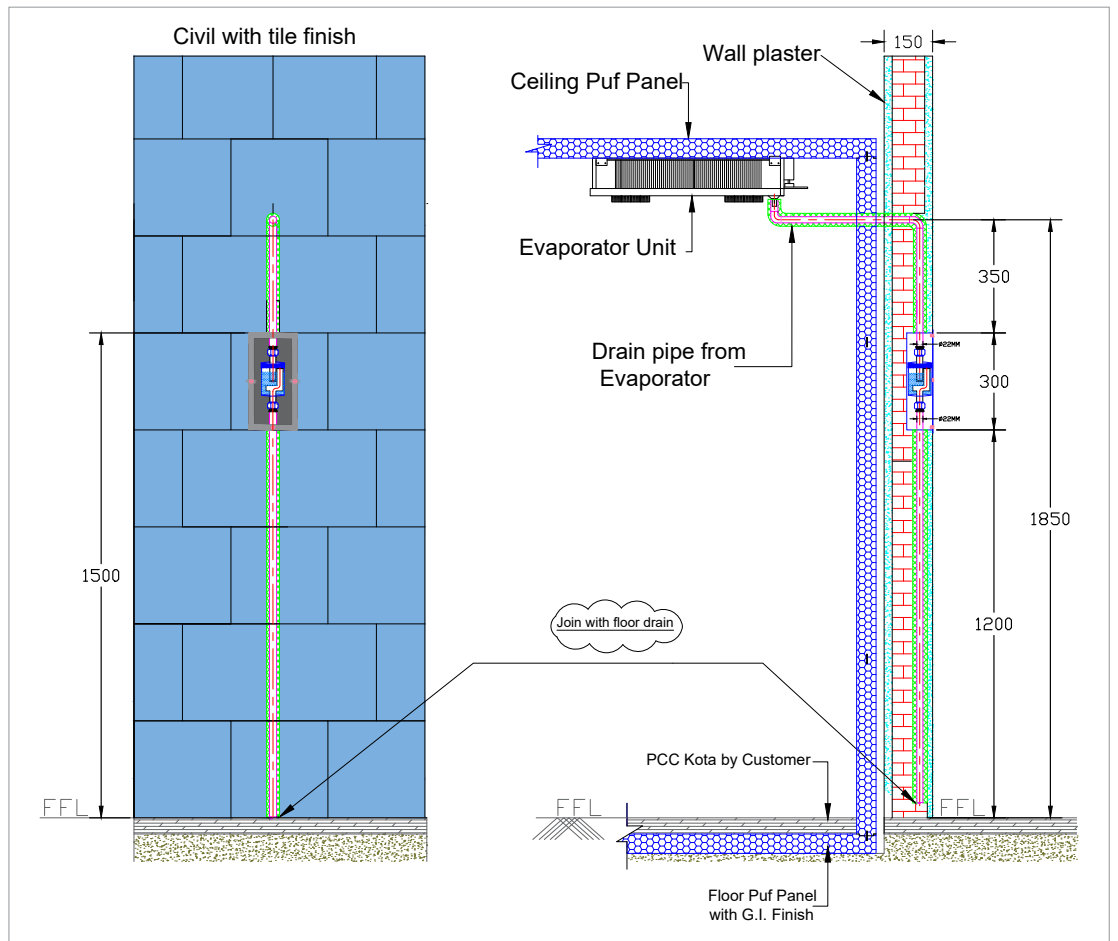
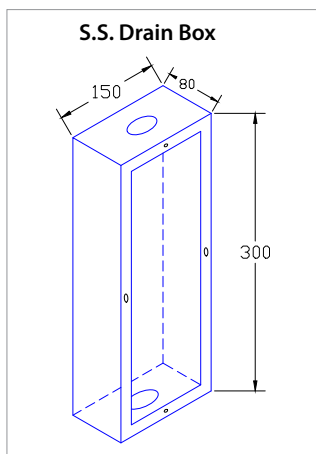
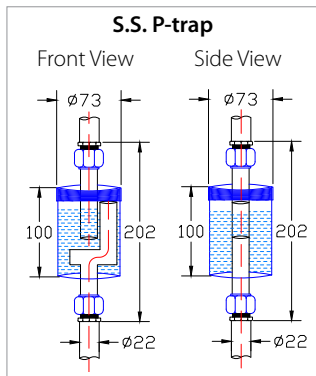


- ◆ Galvanized Sheet. 0.5/0.6/0.8/1.0/1.2/1.5 mm for dry applications



- ◆ S.S. Dimple plates 0.8 to 2.0 mm for all dry type special applications





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.



Slimmer / Cuber Evaporators

Model	BTU @ 1°C Room	Size in mm (WxDXH)	Fan Daimeter in mm	No. of Fans	Power Input W	Weight of Evaporator in Kgs. (PPAL / SS)
Slimmer-S2-008-AL	8000	900 x 580 x 150	225	2	32	16/20
Slimmer-S3-012-AL	12000	1245 x 580 x 150	225	3	48	23/27
Slimmer-S4-016-AL	16000	1600 x 580 x 150	225	4	64	32/38
Slimmer-S5-020-AL	20000	1945 x 580 x 150	225	5	80	39/45
Cuber-S2-008-AL	8000	900 x 380 x 310	225	2	32	16/20
Cuber-S3-012-AL	12000	1340 x 380 x 310	225	3	48	23/27
Cuber-S4-016-AL	16000	1690 x 380 x 310	225	4	64	32/38
Cuber-S5-020-AL	20000	1960 x 380 x 310	225	5	80	39/45

Note: AL - Pre-painted Aluminium; SS - 304 Stainless steel; X as suffix stands for Axial fans; all fans need 220V/1Ph/50Hz supply. For packing size add 70mm in W, D and H. For gross weight add 20%. Specifications are subject to change without prior notice.

Boxer Evaporators

Model	BTU @ -20°C Room	Size in mm (WxDXH)	Fan Daimeter in mm	No. of Fans	Power Input W	Weight of Evaporator in Kgs. (PPAL / SS)
Boxer-K23-006E-AL	6000	1190 x 400 x 430	300	2	50	27/31
Boxer-K23-007E-ALX	7000	1190 x 400 x 430	300	2	70	27/31
Boxer-K24-008E-AL	8000	1190 x 400 x 430	300	2	50	30/36
Boxer-K24-009E-ALX	9000	1190 x 400 x 430	300	2	70	30/36
Boxer-K33-010E-AL	10000	1640 x 400 x 430	300	3	75	41/46
Boxer-K33-011E-ALX	11000	1640 x 400 x 430	300	3	105	41/46
Boxer-K34-012E-AL	12000	1640 x 400 x 430	300	3	75	45/50
Boxer-K34-013E-ALX	13000	1640 x 400 x 430	300	3	105	45/50
Boxer-K43-014E-AL	14000	2090 x 400 x 430	300	4	100	56/61
Boxer-K43-016E-ALX	16000	2090 x 400 x 430	300	4	140	56/61
Boxer-K44-017E-AL	17000	2090 x 400 x 430	300	4	100	61/66
Boxer-K44-020E-ALX	20000	2090 x 400 x 430	300	4	140	61/66

Note: AL - Pre-painted Aluminium; SS - 304 Stainless steel; X as suffix stands for Axial fans; all fans need 220V/1Ph/50Hz supply. For packing size add 100mm in W, D and H. For gross weight add 20%. Specifications are subject to change without prior notice.

Hyper Evaporators

Model	BTU @ 2°C Room	Size in mm (WxDXH)	Fan Daimeter in mm	No. of Fans	Power Input W	Weight of Evaporator in Kgs. (PPAL)
Hyper-23-036-ALX	35000	1600 x 635 x 585	450	2	180	56
Hyper-24-040-ALX	40000	1600 x 635 x 585	450	2	180	60
Hyper-33-050-ALX	50000	2200 x 635 x 585	450	3	270	72
Hyper-34-060-ALX	60000	2200 x 635 x 585	450	3	270	78
Hyper-44-080-ALX	80000	2800 x 635 x 585	450	4	360	88

Note: AL - Pre-painted Aluminium; SS - 304 Stainless steel; X as suffix stands for Axial fans; all fans need 220V/1Ph/50Hz supply. For packing size add 100 mm in W, D and H. For gross weight add 20%. Specifications are subject to change without prior notice.



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.



Air Cooled

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



Water Cooled

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.



Hermetic Recip/Scroll

Energy-efficient Refrigeration Units

Presenting Trufrost Refrigeration Systems with temperatures ranging from -86°C to +22°C. These world-class Condensing units and Evaporator units are the perfect complement to your Coldroom Panels.

Salient Features :

- ◆ Rack systems with option of inverter compressor
- ◆ Original factory manufactured energy-efficient condensing unit for accurate performance
- ◆ Designed for tropicised conditions (Class T)
- ◆ Stainless steel or pre-painted aluminium evaporators
- ◆ Slim & Taper profile evaporators for space optimisation
- ◆ Silicon heater in drain help in quick installation and easy replacement
- ◆ Option of hermetic scroll & semi-hermetic compressors
- ◆ Option of remote monitoring for BMS compatible HACCP controller





Technical Specifications - Refrigeration System

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 400V - 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





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.



Coldrooms for a wide variety of applications

Hospitality



Commercial Kitchens



Dairy Products



Cloud Kitchens & Delivery



Fruits & Vegetables



Flight Kitchens



Bakery



Storage of Seafood





Commercial Kitchens

Team Trufrost has done extensive work in supply and installation of coldroom projects for commercial kitchens at leading brands like Google, Bahrain International Airport, Hyatt, Hilton, Marriott, Taj Hotels, Leela, Westin, IBIS, Haldiram, Curefit, Ramada, ITC, Oberoi, Cisco and many more.





Enabling air catering



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.



A photograph of a gourmet inflight meal served on a white tray next to an airplane window. The meal includes a cup of coffee, a plate of appetizers (cheese, crackers, fruit), and three small glass bowls containing different types of desserts. The window shows a view of clouds from above. The text "Ensuring freshness of inflight meals" is overlaid on the image.

Ensuring freshness
of inflight meals

The technology
behind keeping fresh





Horticulture & Floriculture

Trufrost understands the finer needs of the horticulture & floriculture industries. Team Trufrost has the required expertise of handling cold storage projects for preservation of fruits, vegetables and flowers.



Pre-coolers for fruits & vegetables

Precooling is a value-add operation for preservation and requires the use of specially designed equipment by Trufrost. Precooled products have extended shelf-life, improved appearance, maintained freshness and flavor and reduced deterioration.





Ripening Chambers for bananas & other fruits

Trufrost's ripening chambers are suitable for all type of climacteric fruits like bananas, melons, apricots etc. Fruits properly ripened and displayed in presentable form with attractive color and texture tends to catch a buyer's attention. We offer controlled conditions of temperature, humidity and ethylene concentration in cold rooms of high air volume.

Add-on Ethylene Generator

Ethylene being a natural hormone, maintains sweetness and aroma of fruits without posing any health hazard. Depending upon budgets, we have a variety of solutions for Ethylene infusion.

Ripening Chamber – Typical working cycle for bananas

The plant is generally operated on 4-6 days ripening cycle. This ripening cycle comprises of following steps, from raw to fully ripened bananas.



Dairy & Ice Cream

We specialize in preservation & storage of ice cream and dairy products, Be it small walk-in coolers & freezers, or large warehouses, Trufrost Coldrooms are easy to install, use, and maintain, keeping you up and running from the very start.



Wine & Beer

Trufrost understands the storage needs of vintage wines and beer. Team Trufrost has the requisite expertise of handling cold storages for preservation of wines as well as breweries.







Seafood, meat & poultry

Trufrost understands the finer nuances of the cold storage requirements of the seafood, meat and poultry industries. Team Trufrost has the requisite expertise of handling complete projects starting from design to installation.









Supermarkets

Trufrost understands the refrigeration needs of the supermarkets with respect to food preservation and display. Team Trufrost can design, supply and install cold rooms with glass display on the front and storage and access at the rear for chilling and freezing applications. The open type chillers & freezers can be connected with either a remote Rack system or individual condensing units.



Refrigerated Warehouses

Trufrost understands the comprehensive refrigeration needs of the warehousing industry. Team Trufrost has the requisite expertise of handling complete projects starting from design to installation for multi purpose cold rooms along with various types of doors, shelving and even, transport refrigeration.







Preserving
what matters most



Biomedical, Hospitals & Pharmaceutical

Trufrost understands the specific needs of this space. Team Trufrost has the requisite expertise of handling complete projects starting from design to installation with various cooling methods for a range of temperature and humidity requirements.







Custom Built Blast Chillers/Freezers

The Trufrost custom made Blast Chiller / Freezer rapidly lowers the core temperature of foods (chilling from $+90^{\circ}\text{C}$ to $+3^{\circ}\text{C}$ in 90 minutes, freezing from $+90^{\circ}\text{C}$ to -18°C in 240 minutes), thus allowing perfect preservation and eliminating bacterial growth.

They are designed to address the needs of large-scale food preparation areas such as industrial canteens, commercial kitchens, air catering units, semi-industrial bread and pastry manufacturers. Built entirely in AISI 304 stainless steel, these blast freezers can be assembled on site and can be fitted with touchscreen controls. They can also be complemented with a high-performance refrigeration system and insulated flooring with ramps for trolleys.



Roll-in Blast Chillers/Freezers

The Trufrost Roll-in Blast Chiller / Freezer 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.

Our roll-in range 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 touchscreen 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)

Curd Incubation and Blast Chilling

Trufrost offers reliable and efficient curd incubation rooms and blast chillers, which are utmost important to get high quality curd. Our curd incubation rooms come with suitable warming system to maintain 40 to 42°C. Our blast chillers effectively then chill the curd culture to 4°C within a short period. To enable further storage and preservation, we also offer customised cold rooms with Slim Evaporators.





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.



Maintenance & After Service

Large cold storage projects normally entail aftercare and Team Trufrost fully understands this need. It has trained engineers and supervisory staff to look after complete maintenance and after sales service. Most of our clients get into Annual Maintenance Contracts with us and we ensure that they breathe easy while our plants run tirelessly with minimal downtime.



Peace of mind



Projects executed by Team Trufrost

We at Trufrost, pride ourselves with a large number of repeat customers who repose their faith in us. Clients who are extremely demanding in terms of quality, competitiveness, response time and service and are spread over different cities in India and overseas including, Dubai, Bahrain and Africa. These names encompass various industry segments such as hotels, restaurants & food service chains, food retail giants, ice cream, beverage, pharmaceutical and bio-medical applications - a partial list is reflected ahead.



The Taj - Various Hotels



Marriott - Various Hotels



Westin



Leela - Hyderabad, Gandhinagar



Bahrain International Airport



ITC Bharat - Manesar

Names who trust us



Trufrost is now in UAE

Trufrost has recently established its own subsidiary, **Trufrost & Butler LLC** in Sharjah after having bagged a series of prestigious projects in UAE, Bahrain and Africa. With this foray, Trufrost sees a further acceleration of its presence in this very demanding and quality driven market.







Scan the QR codes given below to
download other catalogues for



1

Bakeries
Confectionery



2

Commercial Kitchens
Cloud Kitchens



3

Cafés
Patisseries



4

Pizzerias
QSRs



5

Ice Cream Parlours
Juice Bars



6

Resto-bars
Pubs



7

Food Retail
Supermarkets



8

Food Preservation
Cold Storage



Trufrost & Butler

Corporate Office: Trufrost Cooling Pvt. Ltd., 1214 & 1215, 12th Floor, Tower B,
Emaar Digital Greens, Golf Course Extn. Road, Sector 61, Gurugram - 122011, India
Tel: +91-124-4246560 **Email:** info@trufrost.com **www.trufrost.com**

UAE: Trufrost & Butler L.L.C. Flat no 1208, Jaber Tower, Al Nahda-2, Dubai, UAE
Tel: +971-54-557-9395, +971-55-676-1323
Email: middleeast@trufrost.com

Andhra/Telangana : 7042027666
Chennai : 7303890587, 9289143691
Chhattisgarh : 7303890590
Coldroom (North): 8448445701, 7303196612
Coldroom (South): 9319399771, 7303890585
Delhi/NCR : 8448759200, 7303890582
Goa : 7303196614

Gujarat : 9319579748
Assam/North-East : 9319391542, 9667795491
J & K / Himachal : 8448319200, 9319399772
Karnataka : 7303890588, 9289143696
Kerala : 7303890587
Maharashtra : 7303890586
Mumbai : 7303196614, 9319579748

Orissa : 7303890590, 9667795491
Punjab / Haryana : 8448319200, 9319399772
Rajasthan : 8448759200
UP : 7303196607
MP : 7303890582
Uttarakhand : 8448319200, 9319399772
West-Bengal/Bihar : 7303890590, 9667795491

Reach-in Cabinets • Undercounter Refrigeration • Blast Freezers • Ice Cubers • Flake Ice Machines • Wine Coolers • Wine Walls • Back Bars • Bottle Coolers • Draught Beer Systems
Soft Serve Freezers • Granita Dispensers • Juice Dispensers • Hot Chocolate Dispensers • Confectionery Display Cases • Chest Freezers & Coolers • Minibars • Multideck Chillers
Deli Counters • Visi Coolers • Visi Freezers • Walk-in Coldrooms • Cold Storages • Pre-Coolers • Ultra Low Freezers • Pharmacy Freezers & Coolers • Blood Bank Refrigeration • Mobile Coolers
Air Sanitisers • Crockery & Cutlery Sterilisers • UV Warm Wipe Sterilisers • Ozone Fruits & Vegetables Disinfectors • Foot Press Water Dispensers





Discover more at
www.trufrost.com