

Good coffee
and more



Fully Automatic Coffee Machines | Traditional Coffee Machines | Coffee Beans Grinders
High Speed Ovens | Commercial Microwave Ovens | Contact Grills | Commercial Blenders & Juicers
Display Cases | Professional Refrigerators | Ice Machines | Accessories

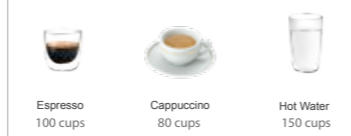
Fully Automatic Coffee Machines

Popularly also known as One-Touch Cappuccino Machines, this all new range of super-automatic coffee machines from Butler comes in 4 stunning variants that cater to the needs of busy resto-bars as well as medium and small foodservice applications such as canteens, pizzerias, bakery shops as also offices. The Swiss Touch leads the pack with an advised daily output of 200 cups or more; the Italia TurboSteam and Gran Torino, up to 100 cups a day whilst the Torino is aimed at usages of up to 40 cups a day. Each variant boasts of very unique features. The special steam wand in Swiss Touch and Italia TurboSteam ensures you can whip up piping hot cappuccino, the Gran Torino's Android based 7" touch screen display allows you to see different options on the drinks menu, and the fashionable Italian looks of the Torino won it the 2013 German redDot design award.



Swiss Touch

Approximate Hourly Output

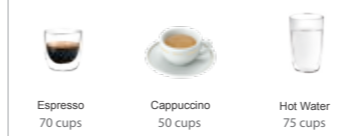


- Easy to use touch panel with over 30 beverage options
- Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- Dual water pump + double boiler system, each boiler capacity 700ml, one-touch steam/hot water
- Flat ceramic burrs , 2.0g/s coffee grinding, with bigger motor, life cycle 50000 cups+
- Pot coffee function+ brewing cycle index function , suitable to serve coffee for the people around table in hotels/restaurants etc.
- 1 steam wand
- 1 hot water wand
- Suitable for fresh & powder milk
- Self cleaning system for milk
- 1400 gm beans hopper
- Powder hopper for 600 gm milk powder or 1000 gm chocolate powder



Italia TurboSteam

Approximate Hourly Output

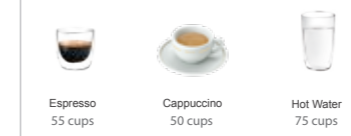


- Easy to use touch panel with over 20 beverage options
- Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- Flat ceramic burrs , 2.0g/s coffee grinding, with bigger motor, life cycle 50000 cups+
- Pot coffee function+ brewing cycle index function , suitable to serve coffee for the people around table in hotels/restaurants etc.
- 1 steam wand
- Large 8 litres water tank
- Suitable for fresh milk
- Smooth and easy to clean milk frothing system
- Intelligent self monitoring system with fault warning
- 1200 gm beans hopper



Gran Torino

Approximate Hourly Output

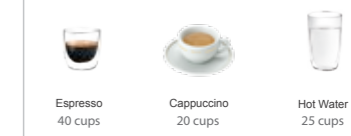


- Easy to use touch panel with over 20 beverage option
- Easy to upload customized videos for brand promotion
- Hot and smooth milk frothing system
- Large 6 litres water tank with tap water connection
- Coffee and milk/foam can be made simultaneously for enhanced drink output
- Easy milk cleaning system
- 1000 gm beans hopper



Torino

Approximate Hourly Output



- Options of making Cappuccino, Latte, Hot water, Hot milk/cream with One Touch
- 6 DIY rotary buttons
- Patented brew unit system with auto-clean function
- Patented milk frother unit and professional removeable cream device
- Intelligent control system with fault warning
- 750 gm beans hopper
- Accurate grinding system



Technical Specifications



Items	Swiss Touch	Italia TurboSteam	Gran Torino	Torino
Advised daily output	200 cups	100 cups	80-100 cups	30-40 cups
Rated input power	2700-3100 W	1500-1700 W	2700 W	1400 W
Electricals	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz
Pump Pressure	19 Bar (2 pumps & 2 boilers)	19 Bar (2 Thermo blocks)	19 Bar (2 pumps & 2 thermo blocks)	19 Bar (2 thermo blocks)
Water Tank Capacity	4 Litres + Tap Water	8 Litres + Tap Water	6 Litres + Tap Water	1.8 Litres + Tap Water
Beans hopper capacity	1400g	1200g	1000g	750g
Adjustable height of coffee spout	80-180mm	80-165mm	105~165mm	80~140mm
Ground coffee container capacity	70 portions	70 portions	30 - 35 portions	50 portions
Drain water tray capacity	1.5 Litres	2 Litres	2 Litres	2 Litres
Machine Weight	26 kg	17 kg	17 kg	14 kg
Dimensions (WxDXH)	340x545x610 mm	410x500x580 mm	390x511x582 mm	302x450x625 mm

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



Traditional Coffee Machines

Coffee connoisseurs and many coffee lovers still fall back on traditional coffee machines for a real coffee experience. Apart from allowing them to froth up piping hot cappuccino or cafe latte, these machines also offer great possibilities for baristas to do 'latte art', where some of the fully automatic machines fall short. Traditional Coffee Machines from Butler are built around elegance, reliability and high performance and reflect the finest tradition of Italian espresso.



Undici

These high quality espresso coffee machines are specially made for Butler, by La Cimbali of Italy. They are versatile, easy to use, adjust, and maintain. Made in an elegant combination of steel and black, they are ergonomic and robust. Their new thermo-siphon system is without injectors and with specific nozzles suited for sub-tropical countries. They are available in the 1 and 2 group "Coffee-to-go" versions and are designed for cups up to 14.5 cm height.



Undici A1



Undici A2

Technical Specifications



Model	Boiler capacity (Litres)	Dimensions W X D X H (mm)	Power	Electricals	Weight (Kg)
Undici A1	4.9	432x598x670	3KW - 3.5KW	220-240V / 50Hz / 1Phase	33
Undici A2	10.5	712x598x570	4KW - 4.4KW	380-415V / 50 Hz / 3Phase	57

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

Manual and On-demand Coffee Beans Grinders

Butler Professional Coffee Grinders are built in an elegant combination of steel and black and are a perfect complement to your Butler coffee machine. You can choose between two models - Brasil, a manual grinder or Kenia-Tron, an on-demand doser-grinder. They have single-bodied, hermetically sealed dosers that prevent aroma loss. The motor is equipped with a thermal protector.



Brasil



Kenia-Tron

Technical Specifications



Model	Hopper Capacity	Dispenser Capacity	Dimensions W X D X H (mm)	Power	Weight
Brasil	1 kg of beans	300 gm of ground coffee	210x380x470	275W	8Kg
Kenia-Tron	1 kg of beans	On demand	210x380x470	356W	11Kg

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

Roma

Butler's Roma range is a reflection of Italian excellence and two models are available in 1 and 2 high-raised groups, with automatic or semi-automatic dosage and 4 selection buttons plus continuous delivery. Made in an elegant combination of steel and teakwood finish, they come with an automatic level control for boiler and heating up stage, thermo-siphonic heating of coffee groups and a double gauge for easy measurement and display of water as well as steam pressures.



Roma 1



Roma 2

Technical Specifications



Model	Boiler capacity (Litres)	Dimensions W X D X H (mm)	Power	Electricals	Weight (Kg)
Roma 1	4.0	339x475x500	1.85KW	220-240V / 50Hz / 1Phase	34
Roma 2	11.0	585x475x500	3.15KW	220-240V / 50Hz / 1Phase	47

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

Milk Chillers

Refrigerated unit from Trufrost with a real compressor in elegant black colour to go with your coffee machine. It preserves up to 8 (4+4) litres of milk. You can create the perfect light milk foam for trendy coffee creations by keeping the milk fresh and at a constant, cool temperature.



Frigo-Milk

Cup Warmers

The Butler electric cup warming units come in an all stainless steel construction. They have 3 cup warming shelves for pre-heating your cups for a real coffee experience. The special airflow ensures even heat distribution.



CW-2

Technical Specifications



Model	Capacity	Temperature	Refrigerant	External Dimensions	Internal Cavity	Power
Frigo Milk	8 Litres	1-10 °C	R600a	220x495x360mm	160x190x290mm	76W
CW-2	-	-	-	360x320x550mm	-	14W

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



Display Cases for Coffee Shops

Quite often, the most interactive area in a coffee shop is an inviting display of confectionery and savouries. Trufrost display cases perfectly complement the Butler Coffee Machines to create a holistic customer experience.



Why Trufrost confectionery showcases are miles ahead?

Help you save on food wastage:

If the display in your showcases looks anything like the showcase shown on the top right, it is time you looked for an upgrade to Trufrost. Our display cases come with an advanced, double tempered and heated front glass that enhances visibility and prevents unhygienic condensation as would be experienced in conventional display cases. This coupled with a reliable ventilated refrigeration system and an auto defrost ensures uniform cooling which means that your food stuff – be it the Bengali mithais or exotic cheesecakes, can stay fresh, longer.

Aesthetics:

Trufrost display cases come in an elegant combination of black glass & stainless steel and contemporary LED lighting under each shelf that enhances the display giving a very classy, premium and an international feel to the coffee shop ambience.

Conventional Display



Trufrost Display



These contemporary showcases are elegant and inviting at the same time and are suitable for upscale refrigerated display and retail of Cakes, Pastries, Indian Desserts, Dairy Products, Beverages, Yogurts, Cold Cuts, Sandwiches etc. Ideal for Hotel Coffee Shops, Cafés, Pastry Shops, Sweet Shops, Restaurants and more.

Crystal Tower

This show-stopper presents a 4 side panoramic view of your display enhanced by LED lighting and comes with a digital temperature display, chrome plated adjustable shelves, 4 castors and air duct to remove condensation on the glass.

Key Features: Crystal Tower

- Panoramic 4 side double glass
- Digital temperature controller & display
- Elegant finish
- Ventilated cooling
- Chrome plated adjustable shelves
- Brilliant LED lighting
- Air duct outside the glass to remove condensation
- 4 Castors, 2 with breaks



Crystal Tower

Temptation - 44

This is a fashionable new product with an international appeal from the house of Trufrost. Its unique front glass is inclined dramatically to create a magical view and comes with a heater that keeps the condensation away.



Temptation - 44

Flat & Curved Glass Showcases

These are absolutely stunning showcases and you can choose between different models with options of 3 layers or 4 layers. While the standard models come in 900mm, 1200mm and 1500 mm widths, choice of 1800 mm width or showcases with marble base in place of regular stainless steel and also option of warm showcases are available if booked against longer lead times.



CSF-44
Flat Glass Showcase



CS-44
Curved Glass Showcase

Key Features

- Double tempered & special heated front glass that enhances visibility and prevents unhygienic condensation
- Auto defrost
- Elegant combination of black glass & stainless steel
- Contemporary LED lighting under each shelf
- Ventilated refrigeration for uniform cooling
- Digital temperature controller & display
- Castors for easy mobility



Countertop Cold Displays

Suitable for showcasing and retailing Cakes, Pastries, Indian Desserts, Dairy Products, Cold Cuts, Sandwiches and Beverages. You can choose between three models that come in a dazzling combination of steel & glass, and fitted with a reliable, bottom mounted cooling system.



Countertop Warm Displays

Suitable for showcasing and retailing a wide variety of appetizers and savouries like Puff Patties, Wraps, Samosas, Kachories, Cutlets, Kathi Rolls or similar snacks and even Indian desserts that are served warm. You can choose between two models that come in a dazzling combination of steel & glass.



Mini Tower (Cold Display)



CTR-23 (Cold Display)
CTW-23 (Warm Display)



CTSR-23 (Cold Display)
CTSW-23 (Warm Display)

Technical Specifications



Model	Product	No. of Layers		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Front Glass	Refrigerant	Power (Watts)
		No.	Description						
Crystal Tower	4 Side Glass Panoramic Cake Showcase	5	Base + 4 shelves	515*485*1895	280	2~12	Double Glass	R 134a	400
Temptation 44	Inclined Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	480	2~8	Heated	R 134a	450
CSF 33	Flat Glass 3 Layer Cake Showcase	3	Base + 2 shelves	900*730*1200	390	2~8	Heated	R 134a	450
CSF 34	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	900*730*1300	390	2~8	Heated	R 134a	450
CSF 43	Flat Glass 3 Layer Cake Showcase	3	Base + 2 shelves	1200*730*1200	459	2~8	Heated	R 134a	450
CSF 44	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	530	2~8	Heated	R 134a	450
CSF 53	Flat Glass 3 Layer Cake Showcase	3	Base + 2 shelves	1500*730*1200	580	2~8	Heated	R 134a	450
CSF 54	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1500*730*1300	670	2~8	Heated	R 134a	450
CS 43	Curved Glass 3 Layer Cake Showcase	3	Base + 2 shelves	1200*730*1200	459	2~8	Heated	R 134a	450
CS 44	Curved Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	530	2~8	Heated	R 134a	450
CTR-23	Countertop 3 Layer Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	Heated	R 134a	160
CTSR-23	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 2 shelves	430*390*986	78	2~12	Double Glass	R 134a	180
Mini Tower	Desk Top Tall Display Refrigerator	4	Base + 3 shelves	430*390*986	78	2~12	Double Glass	R 134a	180
CTW-23	Countertop 3 Layer Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTSW-23	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
WSF 44	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*730*1300	530	40~65	-	-	450
WSF 54	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1500*730*1300	670	40~65	-	-	450

Electricals: 220V/50Hz./Single Phase

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

Top glass also heated

Ventless High Speed Ovens for Coffee Shops

The Butler Ventless High Speed oven is a revolutionary appliance designed to combine the outstanding results of a convection oven, accelerated air impingement and the cooking speed of a microwave. While microwaves offer fast cooking, they can often result in meals that are soggy or ice-cold in the middle, and devoid of quality textures like crispy crusts. With Butler High Speed Ovens, this would be a thing of the past. They are designed to turn fast food into a gourmet experience for your customers, delivering great tasting food, quickly and consistently. Being compact in size, they're also great space savers, reducing the need for multiple cooking appliances. The built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.

Typical Cook Times: Butler High Speed Ovens

Item	Concorde	Concorde Plus
9" Pizza-Fresh Dough (600g)	110 seconds	60 seconds
9" Pizza-Parbaked, Refrigerated	70 seconds	40 seconds
Samosa	60 seconds	40 seconds
12" Sub Sandwich	40 seconds	20 seconds
12" Sub Sandwich (Qty 2)	50 seconds	30 seconds
Paneer Pakora	60 seconds	40 seconds
6" Hamburger (Qty 2)	40 seconds	20 seconds
6" Hamburger (Qty 4)	50 seconds	30 seconds
Kachori	60 seconds	40 seconds
Muffin (Qty 4)	50 seconds	30 seconds
Cinnamon Rolls (frozen, par-baked)-Qty 6	70 seconds	40 seconds
Puff Patty	60 seconds	40 seconds
French Fries (2x170g)	160 seconds	90 seconds
Apple Strudel (300g)	120 seconds	70 seconds
Nachos (120g)	30 seconds	20 seconds
Sausages (15x56g)	150 seconds	90 seconds
Steak (600g)	330 seconds	210 seconds
Chicken Wings (8 count, Frozen)	170 seconds	100 seconds
Chicken Tenders (Frozen, 900g)	240 seconds	140 seconds
Roast Meat (block, 650g)	240 seconds	140 seconds

Butler Ventless High Speed Oven is a versatile, all-in-one cooking oven with an ability to cook, toast, grill, regenerate and bake a wide range of fresh or frozen foods, such as sandwiches, paninis, pizzas, burritos, toasties, quesadillas, samosas, fish, vegetables, kebabs, steaks and a lot more and offer the following benefits.

- Simple operation with Touchscreen control
- Up to 20 x faster preparation times
- Pre-programming on PC
- Download recipes via the USB port
- Rapid cooking with high quality repeatable results
- Ventless operation



Concorde / Concorde Plus

BUTLER

The little wonder from Butler

that cooks a surprisingly large variety of food
up to 20 x faster

Catalytic converter



The built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.



Coffee Shops



Casual Dining



Hotels & Resorts



Airports



Quick Service Restaurants



Cloud Kitchens



Theaters



Burritos



Quesadilla



Caprese Sandwich



Samosas



Burgers & Fries



Cinnamon Rolls



Lasagna



Muffins



Nachos



Pasta



Pizzas



Roasted Skewers



Panini Grills



Steaks



Wraps

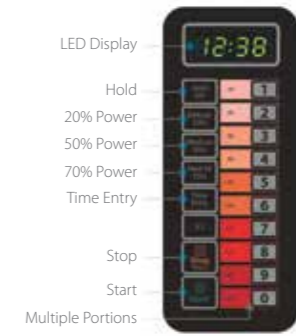


Commercial Microwave Ovens

The Butler MWO-25 commercial microwave oven is a perfect replacement for inappropriate domestic ovens used in food-service applications. It bakes fast and evenly and is suitable for a wide variety ranging from pastries to entries. Its durable construction is perfectly adapted for commercial usage such as food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.



- ◆ Ample 25 litre capacity accommodates a 305 mm (12") platter
- ◆ Up to 20 programmable menu options for consistent results
- ◆ User friendly touch control pad
- ◆ 3 stage cooking and 5 microwave power levels
- ◆ See-through door with lighted interior
- ◆ Grab'n Go handle
- ◆ Stainless steel cabinet and oven cavity
- ◆ Removable splatter shield



Accessories



Oven shovel



Basket



Non stick baking pad



Baking stone



Pan



Rack

Parameters	Concorde	Concorde Plus
Dimensions (W x D x H)	383 X 693 X 610 mm	
Dimensions Chamber	320 x 320 x 195 mm	
Weight	65Kg	77Kg
Cooking Speed	10 times faster	20 times faster
100% Microwave	1-Mag/ 1100 W	2-Mag/ 2200 W
Impingement	1-heater/1600 W	2-heater/3800 W
Combi mode	1100w+1600 W	2200 W + 3800 W
Max Power	3500 W	6500 W
Max Current	16A	32A
Power Source	1-Ph / 220-240V / 50Hz	3-Ph / 380-440V / 50Hz
Frequency	2450MHz	
Display	Touch screen	
Temp Mode	3- mode	
Programmable Settings	432 recipes	
Program Menu	Multi-level menu capability	
Temp Setting	0-280°C in 2°C steps.	
Time Setting	00:00-59:50 in 10 second steps	
Micro Setting	0-100% in 10% steps	
Fan Setting	10-100% in 1% steps	
Edit	Can edit recipe data and images on both PC and ovens	
Load	USB port to load recipes and images	
Rack	Removable rack	
Door Opening	Pull down	
Exterior Finish	Stainless steel	
Interior Finish	304 Stainless steel	

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

Cheeseburger



9 oz. cheeseburger can be reheated within 3 minutes

Sandwich



8 oz. sandwich can be reheated within 1 minute

Lasagna



8 oz. lasagna can be cooked within 20 minutes and preheated in 3 minutes

Nachos



10 oz. nachos can be reheated within 2 minutes

Model	External Dimensions W x D x H (mm)	Cavity Dimensions W x D x H (mm)	Cavity Volume (Litres)	Input Power (W)	Output Power (W)	Cooking Time (min:sec)
MWO-25	511x311x432	327x200x346	25	1550	1000	3:10
MWO-34HD	553x488x343	370x385x230	34	1900	1400	2:30

*Throughput reflects one piece of Pizza

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

IMPORTANT: Butler High Speed Ovens require installing a type D circuit breaker for all installations.

Contact - Grills

The Butler Sandwich and Panini Grills cook perfect sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish or eggplant in the healthiest possible way.

- ◆ Cast iron plates for even cooking
- ◆ Self-balanced upper plate allows you to adapt the cooking to the food



PG-11E



Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
CG-11	2.2 Kw	50°C-300°C	310x310x200	218 x 230	15 Kg
PG-11E	2.8 Kw	50°C-300°C	430x310x200	340 x 230	25 Kg

Electricals : 220 V Specifications are subject to change without prior notice due to continuous product development

Hot Chocolate Dispensers

Elegant counter top dispenser specially suited for the mixing and dispensing of thick chocolate and other hot drinks. Beverage container made of shock proof, food grade polycarbonate with 3 litre capacity that is completely removable even when full of product. They come with a removable faucet for easy cleaning, an adjustable thermostat, an overhold protector and a noise level less than 70 db(A).



Sciocco 3

Model	W x D x H (mm)	Bowl capacity
Sciocco 3	240x320x490	3 Litres

Electricals: 220V/50Hz/1 Phase
Specifications are subject to change without prior notice due to continuous product development



Commercial Blenders

Butler TruBlend blenders are ideal for cafés, food-courts, juice bars, restaurants, bars and clubs. Their simplicity lies in their '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 cold coffee. TruBlend 2.2AQT model features an advanced acoustic enclosure that reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience.



TruBlend 2.2AQT



TruBlend 2.2T



Technical Specifications



Model	Power	Motor Power	Jar Capacity	Timer
TruBlend 2.2 AQT	1680W	2.2 HP	2.5 Litre	Yes
TruBlend 2.2 T	1680W	2.2 HP	2.5 Litre	Yes

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 designed to extract juices faster than traditional juicers. It expels dry pulp resulting in an enhanced juice yield. Its special masticating system presses the food, releasing their deeply entrenched nutrients and enzymes. The slow RPM ensures a richer texture of juices that retain more vitamins and minerals.

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



CPJ-600

Technical Specifications



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

Single Spindle Drink Mixers

The Butler Drink Mixers offer great versatility for mixing drinks as well as food preparation. They are ideal for mixing ice cream shakes, 'lassi' or bar drinks and are equally handy for blending eggs or mixing batter for pancakes or waffles.



DM-1F

Technical Specifications



Model	Power	Voltage	Dimensions (WxDxH)
DM-1F	1.5Kw	220~240V/50Hz	190x160x530 mm

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

Refrigerated Reach in Cabinets

Trufrost Reach-Ins are available as Chillers or Freezers and come with 1, 2 or 4 door options. Suitable models for Coffee Shops come in 600 and 1200 litre capacities. Being vertical front door opening machines, they help save on precious space.



G 600 TN



G 600 TNM, G 600 BTM



G 1200 TNM, G 1200 BTM

Models suitable for coffee shops

Refrigerated Work Tables

Trufrost refrigerated work tables, mounted on heavy duty lockable castors, combine storage and preparation thereby enhancing the effectiveness of cafes and kitchen professionals. These are available as Chillers or Freezers and come with 2 and 3 door options

Models suitable for coffee shops



G2100TN, G2100BT



G3100TN, G3100BT



S 901



Technical Specifications



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (Litres)	Product Weight (Kg)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (W)
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
	G 1200 TNM	Ventilated	1340*710*2010	1200	152	4	6	2~+10	R134a	465
Reach In Freezers	G 600 BTM	Ventilated	680*710*2010	600	126	2	3	-22~-18	R404A	615
	G 1200 BTM	Ventilated	1340*710*2010	1200	161	4	6	-22~-18	R404A	580
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
	S 901	Static	900*700*850	240	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

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.

Ice Machines

Ice is a food product and deserves due attention when planning your cafe or kitchen. 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 coffee shop application. You can choose between different models depending upon your specific needs. Trufrost Ice Machines produce hard full dice ice cubes that are consistent in shape and size. Models IC 35BW & IC 50BW can also take in a bottled water jar on top and are ideal for cafes where good quality on-line water might be a challenge. For more details pertaining to ice machines please ask for our separate brochure on Trufrost Ice Machines.



IC-35BW



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 35BW	36 Kg	15 Kg	300	Dice / 22*22*22 mm	R404a	500*450*840	n/a
IC 50 BW	50 Kg	18 Kg	360	Dice / 28*28*22 mm	R404a	500*590*850	n/a
IC 100	98 Kg	36 Kg	580	Dice / 28*28*22 mm	R404a	660*685*920	n/a
IC 200	192 Kg	105 Kg	1100	Dice / 28*28*22 mm	R404a	560*830*1718	B-105
IC 300	318 Kg	125 Kg	1420	Dice / 28*28*22 mm	R404a	760*830*1718	B-125
IC 455	455 Kg	125 Kg	2300	Dice / 28*28*22 mm	R404a	760*830*1893	B-125
IC 900	910 Kg	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