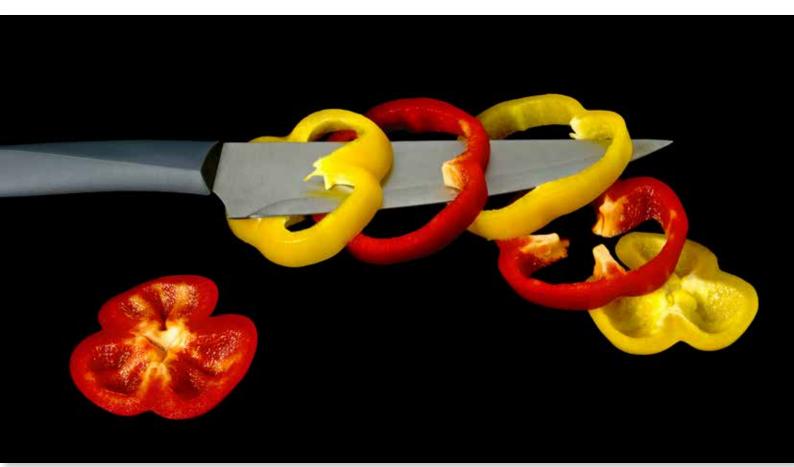


Food preparation **made easy**



Vegetable Preparation Machines | Immersion Blenders | Potato Peelers | Meat Slicers & Mincers Bone Saw Machines | Sausage Fillers | Patty Press | Bowl Cutters

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VPM-65

Vegetable Preparation Machines

The VPM-65 is a compact vegetable preparation machine from Butler with a production capacity of 180 kg/hour. It comes with a powerful, yet low noise motor designed to perform the varied functions ranging from slicing, grating, dicing and julienne effortlessly.

- Delivered with metal bowl and lid; removable lid equipped with two hoppers – small and large
- Includes 5 discs: G003, G005, G007, SP002 and SP004

Model	Power	Dimensions W x D x H (mm)	Disc diameter	Production capacity	Net Weight
VPM-65	750W	650 x 325 x 535	204 mm	120 kg/hour	25 kgs

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



High Performance Immersion Blenders

A choice of 3 variable speed high performance immersion blenders from Butler designed for medium to heavy duty usage in hotel & restaurant kitchens, industrial canteens, bakeries and creameries for blending dressings, soups, purees, sauces, mayonnaise, whipped cream, guacamole, salsa and more.

- ٠ Variable-speed motor operation with upto12,000 RPM
- Easy-to-remove stainless steel shaft
- Continuous ON feature
- User-replaceable couplings
- All-purpose stainless steel blade
- ٠ Rubberized comfort grip

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Model	Power	Mixing Speed (r/min)	Length x Diameter	Shaft	Net Weight
IB-370	370W	3000-12000	556 x 87 mm	250mm	1.8kg
IB-550	550W	3000-12000	710 x 113 mm	377mm	4.0kg
IB-750	750W	3000-12000	881 x 113 mm	530mm	4.0kg

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



Potato Peelers

Butler Potato Peelers are made in a stainless steel body and are easy to operate, maintain and clean. They lend a remarkable efficiency to the otherwise tedious potato peeling process in restaurant kitchens, canteens and hotels. They come with a water inlet pipe, stainless peeling disc and high efficiency ventilated motors for continuous operation.

Model	Power	Dimensions W x D x H (mm)	Production capacity	RPM	Net Weight
PP-8A	370W	430 x 430 x 725	8Kg/hr	227	55 kgs
PP-15A	750W	475 x 540 x 785	15Kg/hr	227	94 kgs

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

PP-8A, PP-15A





Meat Slicers

These semi-automatic meat slicers from Butler come with high quality bearing design that allows for a smooth operation. The handle is safe and convenient to use when in operation. They are easy to clean, are durable and have a firm-grip base. You can choose between 2 different models that come with different blade diameters designed to slice a wide range of cutting thicknesses.

Model	Power	Dimensions W x D x H (mm)	Blade diameter	Cutting thickness	Net Weight
SL 250 ES-10	320W	390 x 470 x 380	250mm/10"	0~10 mm	15.5 kgs
SL 300 ES-12	420W	600 X 430 X 460	300mm/12"	0~15 mm	25 kgs
Voltage: 220-2	240V/50H	z Specificatio	ns are subject :	to change with	out prior

notice due to continuous product development



SL 250 ES-10, SL 300 ES-12



Meat Mincers

These durable meat mincers from Butler come with an all stainless steel construction. They are easy to operate & clean; confirm to international sanitation standards. All models are loaded with an easy to replace, circular orifice knife and cross-blades. You can choose between 2 different models TC-8 and TC-12 capable of grinding different outputs per hour.

Model	Power	Dimensions W x D x H (mm)	Capacity	Net Weight
TC-8	350W	370 x 230 x 470	80 kgs /h	20 kgs
TC-12	550W	400 x 240 x 500	120 kgs/h	26 kgs
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Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development

Bone Saw Machines

The Bone Saws from Butler are designed to cut bones, frozen meat, fish etc., and are easy to operate & clean. They use high quality stainless steel saw blades that ensure smooth cutting. So are the working table and parts that come in touch with the food, and confirm to international sanitation standards. They come with a built-in waterproof safety device that automatically stops the machine if the outer cover is open.





J-210

Model	Power	Dimensions WxDxH (mm)	Working Table Size WxDxH (mm)	Blade Size WxDxH (mm)	Rotational Speed	Cutting Height	Cutting Thickness	Net weight
J-210	650W	520x470x820	500x380	1650x16x0.5	1420 RPM	0~180mm	5~155mm	40Kg
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Voltage: 220-240V/50Hz

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





Four stainless steel stuffing funnel sizes (16, 22, 30, and 38mm)



TV-7L

Sausage Fillers

These vertical Sausage Fillers from Butler are designed to be used in restaurant kitchens and for food processing and are easy to operate & clean. The body is made in stainless steel and confirms to international sanitation standards. Strong gear and a double-thick stuffing rack, makes them powerful and durable. They come with two speed regulations for increased efficiency and convenience.

Model	Dimensions	W x D x H (mm)	Capacity	Net Weight
TV-7L	850 x	320 x 290	7L	16 kgs
Voltage: 220-240V/50Hz Specifications ar			ubject to cha	ange without prior notice

Hamburger Patty Press

The Butler Manual Hamburger Patty Press has a simple, functional design. It is designed to be used in restaurant kitchens and for food processing. The whole body is made of aluminium and the patty bowl is made in stainless steel confirming to international sanitation standards. The platform is firm and durable making the patty press easy to operate and clean.

Model	Patty Diameter	Dimensions W x D x H (mm)	Net Weight		
SL-H100	110mm	230 x 165 x 280	4.6 kgs		
Voltage: 220-240V/50Hz Specifications are subject to change without prior					
notice due to continuous product development					





Bowl Cutters

The Bowl Cutters from Butler are designed to cut and chop fresh meat and vegetables instantly into pieces whilst allowing them to retain their nutrition and taste. The blade and food bowl are made in high quality stainless steel that confirms to international sanitation standards. The food plate is easy to remove, clean and install. The high speed, S shaped blade enhances efficiency and saves labour and time. The machine is designed to stop when the bowl cover is open. It has overload and overheat protection for increased safety and a waterproof level of IPX4.

Model	Power	Dimensions W x D x H (mm)	Blade Rotational Speed		Plate Diameter	Net Weight
SL-400	400W	670x480x410	1460 RPM	20 RPM	400mm	36 kgs

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

SL-400