

A breath of fresh air  
for bakers & cake makers





# CONTENTS

Rotary Rack Ovens	5
Luxury Deck Ovens	9
Deck Ovens - Premia Series	13
Electric Ovens & Proofers	18
Convection Ovens with Steam (Premia Series)	23
Electric Convection Ovens with Steam	24
Electric Convection Ovens	26
Combi Steamers	28
Bakery Mixers	34
Dough Sheeters	39
Pizza Dough Rollers	41
Pizza Stone Ovens	42
Dough Dividers	44
Bread Slicers	45
Blast Chillers / Shock Freezers	47
Roll-in Blast Chillers/Freezers	53
Professional Refrigerators	56
Coldrooms	60
Flake Ice Machines	62
Foot Press Water Dispensers	65

## Rotary Rack Ovens - 32 Trays



RO-32

Models Available in Electric, Gas and Diesel Versions



The Butler Rotary Rack Ovens are designed to allow for efficient wheeling of a pan rack full of goods right into the oven for baking. They offer great labour savings due to reduced product handling and are suitable for baking large quantities of cakes, breads, biscuits and a vast variety of bakery products. The advanced hot air circulating motor is configured to distribute the heat evenly inside the machine. In addition, the drive motor rotates the trolley tray to make the heating effect more pronounced and uniform. The inside and outside body is in high quality stainless steel. They come in electric, gas and diesel variants.

- Unique double positioning door bolt technology prevents heat loss through the door
- Double fan with a large air duct for effective baking
- Advanced Italian burner ensures reliability and consistency



## Rotary Rack Ovens - 16 Trays

The Butler Rotary Rack Ovens are designed to allow for efficient wheeling of a pan rack full of goods right into the oven for baking. They offer great labour savings due to reduced product handling and are suitable for baking large quantities of cakes, breads, biscuits and a vast variety of bakery products. The advanced hot air circulating motor is configured to distribute the heat evenly inside the machine. In addition, the drive motor rotates the trolley tray to make the heating effect more pronounced and uniform. The inside and outside body is in high quality stainless steel. They come in electric, gas and diesel variants.

- ◆ Unique double positioning door bolt technology prevents heat loss through the door
- ◆ Double fan with a large air duct for effective baking
- ◆ Advanced Italian burner ensures reliability and consistency



RO-16

Models Available in Electric, Gas and Diesel Versions



## Technical Specifications - Rotary Rack Ovens



Product	Model	Rated Power	Gas Power	Dimensions (W x D x H)	Electricals	Weight	Remarks
Rotary Oven (Electric)	RO-32E	57kw	-	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays
Rotary Oven (Gas)	RO-32G	3.1kw	2.6 - 3 M3/h	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays
Rotary Oven (Diesel)	RO-32D	3.1kw	-	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays
Rotary Oven (Electric)	RO-16E	33kw	-	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays
Rotary Oven (Gas)	RO-16G	2.2kw	1.8-2.5 M3/h	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays
Rotary Oven (Diesel)	RO-16D	2.2kw	-	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays

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





Demonstrate the  
**difference**





## Luxury Deck Ovens (2 trays on each deck)

These high-end Butler electric & gas based Deck Ovens come with microcomputer controller & steam generator. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, croissants, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck can accommodate 2 EN trays inside the baking chamber.



Electric: EFO-1D-2C  
Gas: GFO-1D-2C



Electric: EFO-2D-4C  
Gas: GFO-2D-4C



Electric: EFO-3D-6C  
Gas: GFO-3D-6C



## Technical Specifications - Luxury Deck Ovens



Product	Model	Power/Gas Power	Weight	Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Single Deck Oven	EFO-1D-2C*	6.8 kW	130 kgs.	1355 x 960 x 700 mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EFO-2D-4C*	13.6 kW	220 kgs.	1355 x 960 x 1255 mm	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EFO-3D-6C*	20.4 kW	310 kgs.	1355 x 960 x 1645 mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GFO-1D-2C*	120W/45MJ/H	130 kgs.	1355 x 960 x 720 mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GFO-2D-4C*	240W/90MJ/H	220 kgs.	1355 x 960 x 1375 mm	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GFO-3D-6C*	360W/135MJ/H	310 kgs.	1355 x 960 x 1835 mm	1-220V / 50Hz	0 ~ 400°C	6 x EN Trays

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

Gas based ovens can work on LPG.

\* These models are microcomputer controlled & come with a steam generation feature.







## Deck Ovens - Premia Series (2 trays on each deck)

These Butler electric & gas based Deck Ovens come with simple electromechanical temperature controllers, digital timers but without the steaming function. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakeries and bread shops, each deck comes with 2 EN trays.



Electric: EDO-1D-2T Premia  
Gas: GDO-1D-2T Premia



Electric: EDO-2D-4T Premia  
Gas: GDO-2D-4T Premia



Electric: EDO-3D-6T Premia  
Gas: GDO-3D-6T Premia



## Technical Specifications - Deck Ovens 'Premia Series'



Product	Model	Power/Gas Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Single Deck Oven	EDO-1D-2T Premia	6.6 kW	85KG	1250 x 845 x 615mm	870 x 670 x 200mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EDO-2D-4T Premia	13.2 kW	150KG	1250 x 845 x 1220mm	870 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EDO-3D-6T Premia	19.8 kW	200KG	1250 x 845 x 1615mm	870 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GDO-1D-2T Premia	60W / 8.3KW/H	135KG	1340 x 900 x 660mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GDO-2D-4T Premia	120W / 16.6KW/H	250KG	1340 x 900 x 1380mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GDO-3D-6T Premia	180W / 25KW/H	370KG	1340 x 900 x 1775mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	6 x EN Trays

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

Gas based ovens can work on LPG.







## Deck Ovens - Premia Series (3 trays on each deck)

These Butler electric & gas based Deck Ovens come with simple electromechanical temperature controllers, digital timers but without the steaming function. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakeries and bread shops, each deck comes with 3 EN trays.



Electric: EDO-2D-6T Premia  
Gas: GDO-2D-6T Premia



Electric: EDO-3D-9T Premia  
Gas: GDO-3D-9T Premia



## Electric Ovens & Proofers

This unified range of Butler Electric Ovens cum Proofers come in two variants - a 1 deck/ 2 tray or a 2 deck/4 tray electric oven built atop a 12 tray proofer. The outer cabinet is finished in brushed stainless. The oven is designed for baking bread, cakes, pastries and more. The required temperature can be set up to 400°C and controlled automatically. The 2 door proofer section at the bottom allows you to set the perfect temperature and humidity levels for consistent, repeatable results and can accommodate 12 pans (not supplied with the machines).



OVP-1212



OVP-1224



## Proofing Cabinets

Proofing is the final step in making dough before baking, when you allow the dough to rise via the fermentation of yeast. Since dough rises best in warm and humid environments, the Butler Bakery Proofers with humidification allow you to set the perfect temperature and humidity levels to get consistent, repeatable results. Constructed in quality stainless steel, you can choose between two models that can accommodate 16 & 32 trays respectively (trays not supplied with the machines).



PC-16 Premia



PC-32 Premia



## Technical Specifications - Electric Ovens & Proofers



Product	Model	Power/ Gas Pressure	Weight	Dimensions (W x D x H)	Internal Dimensions of Each Oven (W x D x H)	Electricals	Temperature
1 Deck 2 Trays Electric Oven With 12 Tray Proofer	OVP-1212	9.2KW	125 kgs.	1300 x 830 x 1420mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 0-110°C (Proofer)
2 Deck 4 Trays Electric Oven With 12 Tray Proofer	OVP-1224	15.8KW	210 kgs.	1300 x 830 x 1815mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 0-110°C (Proofer)
Tall Single Door Proofing Cabinet - 16 Trays	PC-16 Premia	2.6kW	50 kgs.	510 x 690 x 1910 mm	500 x 640 x 1545 mm	220V / 50 Hz.	0-110°C
Tall Single Door Proofing Cabinet - 32 Trays	PC-32 Premia	2.8kW	90 kgs.	1010 x 690 x 1910 mm	1000 x 640 x 1545mm	220V / 50 Hz.	0-110°C

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

Trays not supplied with the machines.







## Convection Ovens with Steam (Electric & Gas) - 10 Trays

These convection ovens with steam regulation are ideal for bakeries, snack bars and cake shops that need to heat up or cook croissants, pastry, bread or simple dishes. You can choose between electric or gas versions with a side opening strong hinged door, simple electromechanical controls, 10 x 1 EN trays with a pitch of 99mm, they come with a stainless steel AISI 304 cooking chamber.



ECO-10D Premia, GCO-10D Premia

### Technical Specifications



Model	Power	Voltage	Gas Consumption (kg/ hr)	External Dimensions W x D x H (mm)	Internal Dimensions W x D x H (mm)	Tray Size W x D (mm)	Weight
ECO-10D Premia	14.6kw	380V/50Hz	-	950 x 1255 x 1690	420 x 670 x 1140	600 x 400	240Kg
GCO-10D Premia	1.2kw	220V/50Hz	0.7	973 x 1423 x 1874	420 x 670 x 1140	600 x 400	320Kg

Specifications are subject to change without prior notice due to continuous product development  
Trays not supplied with the machines.

## Electric Convection Ovens with Steam

These convection ovens with steam regulation are ideal for bakeries, snack bars and cake shops that need to heat up or cook croissants, pastry, bread or simple dishes. Electric ovens with a side opening strong hinged door, advanced computer controls, 4 x 1 EN trays with an average pitch of 70-90 mm, they come with a stainless steel AISI 304 cooking chamber.



CE

ECO-920S

### Technical Specifications

CE

Model	Power	Voltage	Trays	External Dimensions W x D x H (mm)	Internal Dimensions W x D x H (mm)	Tray Size W x D (mm)	Control Panel
ECO-920S	6.0kw	220V/50Hz	4	920 x 815 x 600	645 x 455 x 420	580 x 400	Touch Pad
ECO-920S	6.0kw	380V/50Hz	4	920 x 815 x 600	645 x 455 x 420	580 x 400	Touch Pad

Specifications are subject to change without prior notice due to continuous product development  
Trays not supplied with the machines.







## Electric Convection Ovens

Butler convection ovens allow you to bake like a professional. They are designed for cooking or reheating croissants, chocolate buns, pastries or cookies, lasagna, baked potatoes and a wide variety of fresh frozen or pre-raised savories.

- ◆ Fan assisted heating ensures a quick rise in temperature up to 300°C, 340°C temperature limiter
- ◆ 120 minutes timer with a time-up buzzer
- ◆ Easy to clean, ceramic coated chamber
- ◆ Double glass door; openable at 90° enables easy pullout of trays
- ◆ Italian motor and heavy duty fan blades



ECO-28



### Technical Specifications



Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Pans W x D x H (mm)	Temperature Range	Heating Elements	Fans
ECO-28	2.67KW	595*530*570	460*375*360	435*315*5 / 4pans	50°C -300°C	2	2

Voltage: 220-240V/50Hz

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

Baking is love made **edible**



Butler Combi Steamer  
Baker's delight





## Combi Steamers for Bakery & Pastry

Butler professional combi steamers bring an amazing reliability consistency and sturdiness at a baker's service through the use of an authentic **Made in Italy** product. Ovens with direct steam injection are available from 7 to 20 levels (GN 1/1 and EN) with Analog or Touch screen controls. They come in electric and gas variants with crosswise insertion of the trays, meant for chefs who expect the optimal performances both in gastronomy and pastry cooking. Butler combi steamers help you achieve perfectly even cooking results on every tray, at any level. More importantly, they don't burn a hole in your pocket.



ECS-020A, ECS-020T,  
GCS-020A, GCS-020T



ECS-012A, ECS-012T,  
GCS-012A, GCS-012T



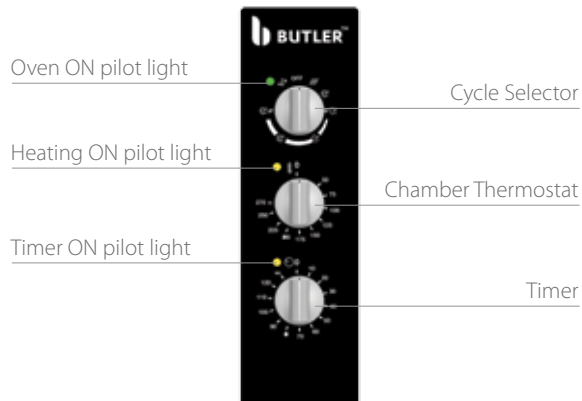
ECS-007A, ECS-007T, ECS-007TM,  
GCS-007A, GCS-007T, GCS-007TM



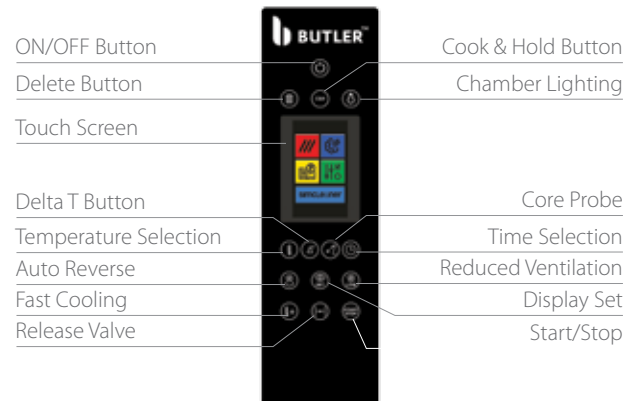
## Distinguishing features of Butler Combi Steamers

- ◆ Control panels: Simple, efficient and intuitive controls. Possibility to choose between Analog controls, Touch Screen and Multi Level Cooking
- ◆ Ergonomic door hand with opening from both sides and double snap safety lock (optional)
- ◆ Cooking chamber molded cavity in stainless steel AISI 304 with rounded corners
- ◆ Steam release valve: manual or automatic control
- ◆ Spotless chamber washing (with Touch Control Panel & Multi Level Cooking models)
- ◆ Tray holders to fit both GN 1/1 and EN trays
- ◆ Well-lit interiors
- ◆ Pitch: 67 mm

### Analog Control Panel



### Touch Screen Control Panel



## Multi Level Cooking

This feature on models ECS-007TM and GCS-007TM optimises food production during mise en place and is really handy for à la carte cooking. It allows for effective cooking of mix loads, thereby offering flexibility and speedy response. You can use each rack individually for production, increase utilisation through the use of clever mixed loads and save on both - time and energy.



## Programs: Recipes

The intuitive graphic interface is designed to support the chef in the choice of the recipes desired. The models with Touch Control panel come with six preloaded folders, where you will find creative preparations for meat, fish and vegetable dishes, pastry and regeneration.



### All kinds of bread

Scores of baguettes can be baked at the same time in a Butler combi. The special auto-reverse feature ensures that all bakery items turn out absolutely even, from the top to the bottom shelf.



### Desserts & cakes

Incredibly multifunctional – perfect for preparing desserts. Whether you bake cakes or poach pears in red wine, it's ingenious: with the 2 in 1 combination you can bake on one shelf and poach on another at the same time.



### Gratins, pizzas & snacks

Churns out an incredible variety of pizzas – super moist on the top, crispy on the borders and delicious at the core. It is equally easy to cook delicious pasta, rice and idlis to suit the local palate.

## Technical Specifications



Model	Power	Voltage	Gas Power	Gas Consumption	GN/EN* Trays	Dimensions W x D x H (mm)	Control Panel	Weight
ECS-007A	11.5Kw	400V 3N/50Hz	-	-	7 x 1/1	920 x 730 x 900	Analog	105kgs
ECS-007T	12.3Kw	400V 3N/50Hz	-	-	7 x 1/1	950 x 790 x 870	Touch Screen	123kgs
ECS-007TM	12.3Kw	400V 3N/50Hz	-	-	7 x 1/1	950 x 790 x 870	Touch Screen	123kgs
ECS-012A	17.3Kw	400V 3N/50Hz	-	-	12 x 1/1	920 x 730 x 1230	Analog	128kgs
ECS-012T	16.9Kw	400V 3N/50Hz	-	-	12 x 1/1	950 x 790 x 1190	Touch Screen	150kgs
ECS-020T	52Kw	400V 3N/50Hz	-	-	20 x 1/1	970 x 1350 x 1880	Touch Screen	150kgs
GCS-007A	0.3Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	920 x 790 x 900	Analog	116kgs
GCS-007T	0.6Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	950 x 790 x 870	Touch Screen	137kgs
GCS-007TM	0.6Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	950 x 790 x 870	Touch Screen	137kgs
GCS-012A	0.5Kw	230V 1N/50Hz	20.5Kw	1.617 Kg/hr	12 x 1/1	920 x 790 x 1250	Analog	145kgs
GCS-012T	0.6Kw	230V 1N/50Hz	20.5Kw	1.617 Kg/hr	12 x 1/1	950 x 790 x 1190	Touch Screen	170kgs
ECS-020A	30 kW	400V 3N/50Hz	-	-	20 x 1/1	970 x 1030 x 1880	Analog	390kgs
ECS-020T	30 kW	400V 3N/50Hz	-	-	20 x 1/1	970 x 1030 x 1880	Touch Screen	390kgs
GCS-020A	1.5 kW	230V 1N/50Hz	29 kW	-	20 x 1/1	966 x 1086 x 1886	Analog	360kgs
GCS-020T	1.5 kW	230V 1N/50Hz	29 kW	-	20 x 1/1	966 x 1086 x 1886	Touch Screen	360kgs

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

\*GN 1/1 Tray (530 x 325mm), EN Tray (600 x 400mm)

## Control Panel Specifications

Oven Model	With Analog	With Touch Control
Convection with Ventilation	50-270°C	20-270°C
Combi with Direct Steam	50-270°C	20-270°C
Steam	50-100°C	20-100°C
Autoreverse	Standard	Standard
Double Ventilation speed	Standard	Standard
Core Probe	Not Available	Standard
Delta T	Not Available	Standard
Automatic Programs	Not Available	300 programs 6 phases
Automatic preheating	Not Available	Standard
USB connection	Not Available	Standard
Automatic washing	Not Available	Standard with Liquid detergent







## Table Top Tilt-head Mixers

The Butler B-5 stand mixer has a 300-watt motor, 5 litre stainless steel bowl with ergonomic handle, pouring shield and a tilt-back mixer head design that provides easy access to bowl and beaters.

- ◆ 10-Speed Solid-State Control
- ◆ Dimensions (W x D x H) : 350 x 230 x 400 mm



B-5



### Wire Whip

- Cooks dough
- Cake batter
- Dips & sauces



### Flat Beater

- Whipped cream
- Egg Whites
- Cake batter



### 'C' Dough Hook

- Yeast Dough
- Mixes
- Kneads

## Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Dimensions (W x D x H) in mm	Electricals
B-5	5 ltrs.	0.3 KW	0.5 - 0.8 kgs.	45 ~ 260	230x350x400	220V/50 Hz/ 1 Ph

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



## Planetary Mixers

Butler Planetary Mixer features a fixed, non-rotating bowl that is latched onto the base of the machine and can be raised into the mixing position, and inversely lowered to remove it. These mixers offer great versatility due to different attachments they come with. Often, bakers use the paddle attachment for blending or creaming products. This includes pie crust dough, scones, cookie dough or cake filling. The whip attachment is commonly used to aerate mixtures such as meringue, sponge cake, whipped cream, and mousse. And, the dough hook attachment is typically used in pizza shops and small bread bakeries. Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. They are simple to operate, easy to clean and all parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food.



PM-10, PM-20



PM-30, PM-40



PM-80



## Technical Specifications - Planetary Mixers



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10	10 ltrs.	0.6kw	2.5 kgs.	148/244/480	45KG	470x420x620	220V/50 Hz./ 1 Ph
PM-20	20 ltrs.	1.1kw	5 kgs.	462/317/197	65KG	540x470x810	220V/50 Hz./ 1 Ph
PM-30	30 ltrs.	1.5KW	7 kgs.	462/317/197	71KG	620x520x890	220V/50 Hz./1 Ph
PM-40	40 ltrs.	2.1KW	9 kgs.	520/187/120	170KG	600x750x1100	220V/50 Hz./1 Ph
PM-80	80 ltrs.	2.7KW	30 kgs.	458/221/114	450KG	720x940x1730	380V/50 Hz./3 Ph

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







## Spiral Mixers

Butler Spiral Mixers are specially designed for dough mixing application in bakeries, hotels and restaurants. The main function of the spiral mixer is to gently mix bread dough, allowing it to develop the proper gluten structure, while not overworking the dough. In the spiral mixing methodology, both the mixer and bowl revolve simultaneously, thus giving an enhanced mixing effect. The benefit to this action is that the spiral hook is kneading only a portion of the whole dough mass at a given time. This keeps friction heat low, providing a more homogeneous mix. Typically, spiral mixers do not have interchangeable attachments. Most commonly used for mixing bread dough, spiral mixers are capable of handling very stiff dough with low hydration levels; and high hydration dough types such as ciabatta. They come with a safety cover and all parts that come in contact with food are made of stainless steel.



### Technical Specifications

Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals	Weight
SM-20	20 ltrs.	0.75 KW	8 kgs.	185	15	380 x 690 x 730	220V/50 Hz/ 1 Ph	70KG
SM-20T	20 ltrs.	1.5KW	8 kgs.	150/200	15/20	390 x 730 x 900	220V/50 Hz/ 1 Ph	90KG
SM-40	40 ltrs.	1.1/2.2 KW	16 kgs.	101/202	8/16	480 x 870 x 935	380V/50 Hz/3 Ph	127KG
SM-45T	45 ltrs.	3.0KW	16 kgs.	150/200	15/20	480 x 800 x 970	380V/50 Hz/3 Ph	115KG
SM-80	80 ltrs.	1.5/2.4KW	25 kgs.	210/107	16	682 x 1122 x 1305	380V/50 Hz/3 Ph	390KG
SM-100	100 ltrs.	3/4.5KW	40 kgs.	210/107	16	650 x 1160 x 1340	380V/50 Hz/3 Ph	453KG
SM-130	130 ltrs.	2.8/5.6KW	50 kgs.	210/107	16	750 x 1222 x 1430	380V/50 Hz/3 Ph	522KG
SM-200	200 ltrs.	5/7.5KW	75 kgs.	210/107	16	950 x 1332 x 1510	380V/50 Hz/3 Ph	675KG

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



DS-520FS



DS-520

## Dough Sheeters

Butler Dough Sheeters are designed to take a ball of dough, roll it and stretch it out to a thickness ranging from 0.5 mm to 30 mm. They come with special motors and work on a two-way pressing mechanism that avoids tearing of the dough whilst optimising the output. Available in two versions - table top or with a stand, they are equipped with a safety shield and designed to operate smoothly, safely and reliably. All parts that come in contact with food are made of stainless steel or are specially plated to meet the required hygiene standards for food. When not in use, both sides of the conveyor table fold up for storage in the floor standing model.



## Technical Specifications - Dough Sheeters



Product	Model	Power	Weight	Dimensions with Trays Pulled-out (W x D x H)	Dimensions without trays Pulled-out (W x D x H)	Remarks
Dough Sheeter	DS 520FS	0.75 kW	255 kgs.	2780 x 875 x 1230 mm	2080 x 875 x 1230 mm	133 rpm / Roller length 520 mm
Dough Sheeter	DS-520	0.75 kW	216 kgs.	2780 x 875 x 650 mm	2080 x 875 x 650 mm	133 rpm / Roller length 520 mm

Voltage: 220-240V/50Hz

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



## Pizza Dough Rollers

Butler Pizza Dough Rollers are designed to compress the dough between the rotating rollers. They are ideal for producing smooth and consistent dough sheets in the required thickness. Two pairs of parallel and adjustable rollers to allow for variation in thickness of pizza dough and for either square or rectangular sheet. You can obtain a round sheet by just turning the dough around 90° once it comes out of the upper rollers and before it enters the lower rollers.

### Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
PDR-40	0.37 kW	39 kgs.	540 x 550 x 650 mm	220V / 50 Hz.	Pizza Diameter 400 mm / Dough Weight 50g - 500g

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



PDR-40





## Pizza Stone Ovens

Butler pizza stone ovens are designed to churn out great tasting pizzas with amazing consistency. You can choose between 3 electric models (EPO series) and one gas operated model (GPO series).

- ◆ All stainless steel body
- ◆ High quality pizza stone accommodates upto 4 pizzas (EPO-36 Premia & GPO-36 Premia only)
- ◆ Temperature control allows users to set any constant temperature for baking pizzas
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



EPO-1D



EPO-2D



EPO-36 Premia, GPO-36 Premia



## Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions W x D x H (mm)	Stone Dimension W x D x H (mm)	Cavity Dimension W x D x H (mm)	Weight
EPO-1D	2kW	220 - 240V/50Hz	0-350°C	560x570x280	400x400x15	410x410x120	24kg
EPO-2D	3kW	220 - 240V/50Hz	0-350°C	560x570x440	400x400x15	410x410x120	33kg
EPO-36 Premia	3.2kW	220 - 240V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Premia*	48W	220 - 240V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg

\*Gas Consumption: 0.24kg/hr

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



## Dough Dividers

Butler Automatic Dough Dividers are specially designed to take a large batch of dough and portion it out into equally sized and weighted balls of dough for consistent results when making pies, breads, or even pizza crusts. Made in high quality stainless steel, these stable, low noise machines work on a hydraulic transmission, capable of dividing the dough into 36 pieces (30- 100gm) at one go. They are mounted on heavy duty castors for ease of mobility.

### Technical Specifications



Product	Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
Dough Divider	DD-36	1.5 kW	200 kgs.	520 x 420 x 1400 mm	220V / 50 Hz.	36 pcs. (30 - 100 gms.)

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



DD-36





Slices of goodness





## Bread Slicers

Butler Bread Slicers are compact, easy to operate, back loading machines that are ideal for slicing upto 36 cms long bread loafs in a safe and efficient manner and are suitable for any bakery. The press plate can be adjusted to suit the bread height of 16 cms. The machines are easy to clean after use so as to maintain requisite hygiene levels. They can cut 31 slices of 1.2 cms thickness in one go.



BS-370



### Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
BS 370	0.25 kW	48 kgs.	515 x 625 x 585 mm	220V / 50 Hz.	31 pcs. of 12mm / Max length 36cm / Max width 16cm

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

## Why expert bakers prefer to use a Blast Chiller or Freezer?

Food safety is paramount in all food industries. Bacteria multiplies very fast between +8°C and +68°C. The faster baked food chills and passes through this danger zone, the less chance there will be of bacterial growth.

Standard storage refrigerators and cold rooms are designed for holding previously chilled foods, but not for chilling fresh baked foods. Placing hot/baked foodstuff in refrigerators or cold rooms that may already be holding chilled foods is fraught with risk. It can cause the temperature of previously chilled foods to rise thereby triggering bacterial contamination of all products in the cabinet. That is what triggers the need for rapid cooling.





## Trufrost Blast Chillers/Freezers

The Trufrost Blast Chiller / Freezer is a revolutionary appliance which 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. It is an ideal appliance for chefs, pastry chefs and ice cream makers who need reliability, convenience and improved efficiency, without compromising on food quality.



## Blast Chilling

from +90°C to +3°C in 90 minutes

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards. The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C. Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

## Shock Freezing

from +90°C to -18°C in 4 hours

Blast freezing results in a large number of small crystals preserving the original properties of food: flavour, colour, texture and nutrients, and helps extend the storage period. This enables you to store the foods ready for thaw, regeneration and service for up to several months. Blast freezing can also be applied for raw materials and semi-cooked foods.



BCF-5

Yield per cycle 20 kg



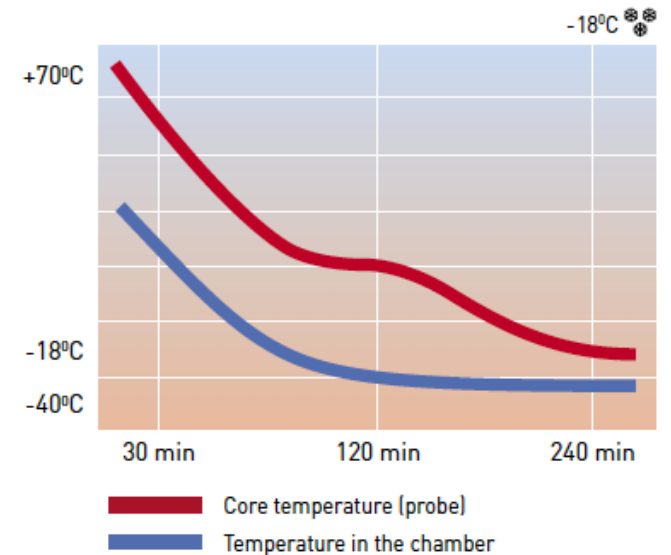
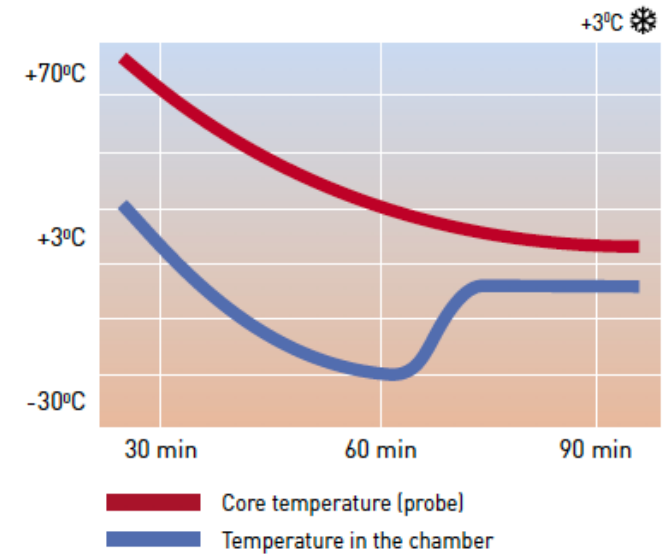
BCF-10

Yield per cycle 40 kg



BCF-13

Yield per cycle 60 kg





## What can bakers blast freeze?

A great benefit of blast freezing is the variety of foods you can prepare and freeze in advance. You might be surprised at just how much you can store safely for weeks and months at a time. Amongst the many 'prepare ahead' items for bakers include breakfast pastries, pies, canopies and savouries. These popular buffet foods are often overlooked when it comes to freezing ahead. Bakery produce will freeze best if stored correctly.



Turn professional baking  
into a child's play





## Typical work flow when using a Blast Chiller /Freezer



## Benefits of using a Blast Chiller /Freezer

- ◆ Reduce deterioration of products during the freezing process
- ◆ Increase the shelf life of the food product
- ◆ Maintain food quality including flavour, texture, colour, aroma and nutrients
- ◆ Save money making use of seasonal and bulk offers
- ◆ Save labour by enabling larger batch production
- ◆ Reduce waste of unwanted products and preserve for later use
- ◆ Enables preparation and storage during less busy periods

## Technical Specifications



Model	Cooling System	Dimensions W*D*H (mm)	Pan Supports EN & GN 1/1		Chilling Capacity +70°C to +3°C	Freezing Capacity +70°C to -18°C	Refrigerant	Input Power (W)
			40mm deep	65mm deep				
BCF-5	Ventilated	800*800*990	5	3	20kgs in 90mins	15kgs in 240mins	R404a	760
BCF-10	Ventilated	800*800*1520	10	7	40kgs in 90mins	28kgs in 240mins	R404a	1500
BCF-13	Ventilated	800*800*1780	13	9	60kgs in 90mins	38kgs in 240mins	R404a	1860

Electricals: 220V/50Hz./Single Phase

Pans not supplied with machine

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



## Roll-in Blast Chillers/Freezers

Our roll-in range of blast freezers 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 touch-screen 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)





## Reach in Cabinets

These Trufrost Reach-Ins are available as Chillers or Freezers, or as Dual Temperature Cabinets, and come with 1, 2 or 4 door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan. There are different models to address the wide-ranging needs of any professional bakery.



G 600TN



G 600TNM, STF 600TNM,  
G 600BTM, STF 600BTM,  
STF 550DTM



G 1200TNM, STF 1200TNM,  
G 1200BTM, STF 1200BTM,  
STF 1100DTM



## Refrigerated Work Tables

Trufrost refrigerated worktables, or refrigerated undercounters as they are also called, combine storage and preparation thereby enhancing the effectiveness of bakery chefs. They are mounted on heavy duty lockable castors for ease of mobility and cleaning. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these Chillers or Freezers are available in 2 and 3 door options. Options of back splash and a set of 2 or 3 drawers in place of a hinged door are available at an extra cost for project orders.



G2100TN, STF 2101TN,  
G2100BT



G3100TN, STF 3101TN,  
G3100BT



S 901



# Technical Specifications



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (Litres)	GN (530 x 325mm) compatibility	Product Weight (Kgs.)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (Watts)
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
	STF 600 TNM	Static with Fan	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
	STF 1200 TNM	Static with Fan	1340*710*2010	1200	-	150	4	6	2~+10	R134a	360
Reach In Freezers	G 600 BTM	Ventilated	680*710*2010	600	-	126	2	3	-22~-18	R404A	615
	STF 600 BTM	Static with Fan	680*710*2010	600	-	115	2	3	-20~-15	R404A	615
	G 1200 BTM	Ventilated	1340*710*2010	1200	-	161	4	6	-22~-18	R404A	580
	STF 1200 BTM	Static with Fan	1340*710*2010	1200	-	158	4	6	-20~-15	R404A	670
Double Temperature Reach In Cabinet	STF 550 DTM	Static with Fan	615*760*2005	500	-	73	2	2	0~8°C, -12~-18°C	R134a, R404a	330
	STF 1100 DTM	Static with Fan	1230*760*2005	1000	-	130	4	4	0~8°C, -12~-18°C	R134a, R404a	560
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
	STF 2101 TN	Static with Fan	1360*600*850	228	-	83	2	2	2~+10	R134a	240
	STF 3101 TN	Static with Fan	1795*600*850	339	-	102	3	3	2~+10	R134a	230
	S 901	Static	900*700*850	240	GN 1/1 Shelf per door	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.







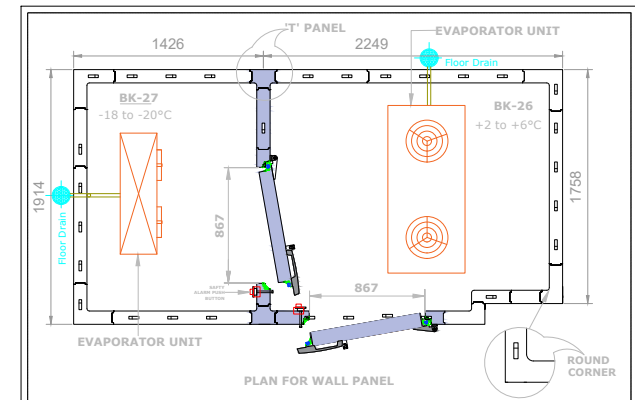
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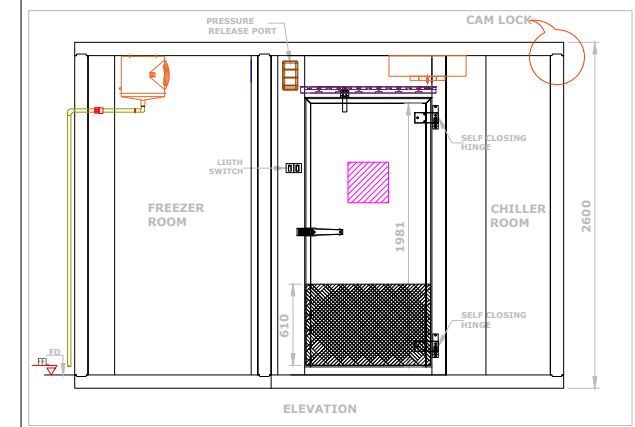
## Coldrooms

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. We specialize in preservation & storage of bakery ingredients and products.

For technical specifications please refer to our separate catalogues on [coldrooms](#).



COMBO COLD ROOMS FOR BAKERY KITCHEN



## For a smoother dough

Dough-out temperatures play an important role in the dough's quality and machinability. Therefore, bakers attempt to control the dough's temperature during mixing. Generally, the acceptable final temperature for most bread and bun dough ranges between 24 to 26°C. With less developed products such as pizza and frozen dough, bakers aim for exit temperatures in the low 20s or even cooler. Cookie and pie bakers need even lower temperatures.

Mixing imparts frictional energy that causes heat, which in turn affects sponge and dough development. Chilled water and/or ice flakes are added to offset the heat factors of mixing. Mixing the dough with ice flakes is recommended to produce a smoother dough quality particularly during the summer when the flour is the hottest and just mixing with chilled water would not suffice. If the dough becomes too warm during mixing, the yeast ferments too quickly and the dough will overproof, becoming sour-tasting and excessively bubbly. Those extra bubbles make the dough prone to tearing when stretched. That is where Trufrost Flake Ice Machines come in handy.



Icy Water = Smooth Dough



## Flake Ice Machines

Trufrost Flake Machines with self contained bins come in production capacities ranging from 20 - 200kg per day and the Modular Ice Flake Machines are available in production capacities of 500 & 1000 kg per day. They are known for their low water and energy consumption and are ideal for use in bakeries.



IF-20



IF-50, IF-70



IF-120, IF-200



IF-500  
on ISB 125 Bin



IF-1000  
on ISB 350 Bin



Ice Flakes



Pizza Dough



Pita Bread



Soft Buns

## Technical Specifications - Flake Ice Machines



Model	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	280	330*470*605	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	380	400*540*700	-
IF 70	70 kgs.	25 kgs.	Granular Flakes	R 134a	460	400*510*845	-
IF 120	120 kgs.	40 kgs.	Granular Flakes	R 134a	550	500*611*950	-
IF 200	200 kgs.	60 kg	Granular Flakes	R134a	1040	650*740*1100	-
IF 500	500 kgs.	125 kg	Granular Flakes	R404a	2000	760*830*1950	ISB 125
IF 1000	1000 kgs.	315 kg	Granular Flakes	R404a	4000	1227*973*2195	ISB 350

\* At 10°C incoming water and 10°C air temperature      Electricals: 220V/50Hz./Single Phase

Height & width for IF 500/1000 is with the suggested storage bin

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



ISB 125

ISB 350

## Specifications - Storage Bins

Model	Ice Storage Capacity	Dimensions wxdxh (mm)	Compatible with
ISB-125	125 kgs.	760*830*1150	IF-500
ISB-350	350 kgs.	1227*973*1255	IF-1000



Keeping an eye on  
purity and hygiene



# Foot Press Water Dispensers

Bakeries, offices and commercial organisations are beginning to explore how they can avoid multiple contacts to surfaces that are often used. One such product is a bottled water dispenser. You can now experience, hygiene, style and convenience, all in one smart package with the 'hands free' water dispensers from Trufrost. Ideal for bakeries, offices, showrooms, restaurants, reception areas and more, you get pure water either hot, cold or at ambient temperature dispensed at the press of your foot.



FP-BWD

## Key Features

- ◆ Hot, cold and ambient water options
- ◆ Foot operated mechanism ensures hygiene
- ◆ LED indicators
- ◆ Compact design
- ◆ CFC free refrigerant



## Technical Specifications



Model	FP-BWD
Cooling Method	Compressor
Cooling Capacity	3 L/Hr. >15°C
Cooling Tank Capacity	3.2L
Cooling System Wattage	86W
Heating Capacity	5 L/Hr (85-90°C)
Hot Tank Capacity	1.0L
Heating System Wattage	500W
Dimensions WxDxH (mm)	347 x 370 x 1045
Net Weight	16Kg
Electricals	220V / 50Hz / 1Ph

Based on standard test conditions  
 Specifications are subject to change without prior notice due to continuous product development  
 Suitable for standard polycarbonate jars/bottles (not supplied with dispensers).

Omelette  
 nach Theresia  
 Schinken, Tomate, Parmesan  
 mit Bacon oder Süß  
 je 3,50

MIT LEIDENSCHAFT UND KÖNNEN



Hotgetränk und Datschi 4,95  
 Butter Croissant  
 Vanille Croissant  
 Apfelkuchen  
 ...







[www.kanteenindia.com](http://www.kanteenindia.com)

[www.trufrost.com](http://www.trufrost.com)

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