TRUFROST & BUTLER

Kanteen®
SINCE 1950

The science behind
fresh & tasty

Applications

Trufrost products find great use
in applications such as:

Bakeries

Food Retail

Commercial Kitchens

Ice Cream & Juice Bars

Coffee Shops

Pizzerias & QSRs

Bars & Pubs

Food Preservation – Coldrooms

Foreword

We are happy to present the Trufrost Butler book - a compilation that is dedicated to our customers who would wish to have a reference document that lays down the exhaustive bouquet of our commercial cooling and foodservice products & solutions for bakeries, hotels, restaurants, bars & pubs, coffee shops, ice cream & beverage, food retail & display, food preservation and the bio-medical & healthcare segments. The more serious professionals, hospitality consultants, architects and designers may like to have this book on their library shelves to be used as a ready-reckoner for more frequent use.

Cheers!

Neeraj Seth
Managing Director

Contents

First choice of any chef

With Trufrost, professional chefs can now enjoy the benefits of reliable equipment built with reputed refrigeration system & controllers from Europe, high quality stainless steel, energy saving design, rounded internal edges for complete hygiene, removable magnetic gaskets for ease of cleaning, self-closing doors with heaters to prevent condensation. Our unique Uniblock refrigeration system is a pioneering feature that allows for easy replacement of the refrigeration system in the rare event of a breakdown.

Reach in Cabinets

Trufrost Reach-Ins are available as Chillers or Freezers, or as Dual Temperature Machines, and come with 1, 2 or 4 door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these are offered in 550, 600, 625, 1100 and 1350 litre capacities. There are different models to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a dhaba.

Gastronorm Series & Function Series

Both these premium category reach in cabinets come with a first of its kind uniblock refrigeration system that allows easy replacement and service in the unlikely event of a breakdown. Extremely rugged and based on a forced air ventilation system, they are designed for heavy duty usage in commercial kitchens of Star hotels and busy restaurants who seek a world class quality. The GN series is gastronorm compliant.

Facilitates easy cleaning and hygiene inside the cabinet.

Available Models
G600TNM, G600BTM,
GN680TNM, GN680BTM

Available Models
G1200TNM, GN1340TNM, GN1410TNM,
G1200BTM, GN1340BTM, GN1410BTM

Static Series with Fan Assisted Cooling

These static cabinets come with a specially designed fan assisted cooling system making them capable of working in the trying conditions of a commercial kitchen where a normal static machine just wouldn't do and offer a great value for your money.

Available Models
STF600TNM, STF600BTM

Available Models
STF1200TNM, STF1200BTM,
STF1210DTM

Reach in Cabinets with Glass Doors

These Trufrost Reach-Ins are available in 1 or 2 glass door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these are offered in capacities ranging from 600 - 1410 litres. They are designed to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a café or a restaurant.

Available Models
GN 740 TNG, GN 740 BTG

Available Models
GN 1480 TNG, GN 1480 BTG

Ventilated Undercounters

Trufrost refrigerated work tables, mounted on heavy duty lockable castors, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals. 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.

Available Models
G2100TN, GN 2100 TN, STF 2100TN,
G2100BT, GN 2100 BT

Available Models
G3100TN, GN 3100 TN, STF 3100TN,
G3100BT, GN 3100 BT

Available Models
S 901

Preparation Counters

Trufrost Preparation Counters come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, desserts and more. PS 200V & 300V are compact counters that can house 5 & 8 GN 1/6 pans respectively on their decks while SH 2000 & 3000 models are large enough to house 8 & 10 GN 1/3 pans respectively on their decks.

Available Models
PS-200, PS-300

Available Models
SH-2000/800, SH-3000/800

Chef Counters

Refrigerated Chef Bases from Trufrost are perfect for storing prepped ingredients and are designed to enhance the efficiency of chefs by allowing for placement of countertop cooking equipment right on top of these refrigerated drawers. They also maximise space utilisation by eliminating the traditional equipment stands.

Available Models
CT-36

Ventilated Saladettes

Trufrost Saladettes come with a refrigerated display top and a night cover that can take in frozen yogurt toppings, salads and more. S 900 comes with pan supports for 1 x GN 1/1 pan, 3 x GN 1/3 pans and 3 x GN 1/6 pans. S 903 comes with pan supports for 1 x GN 1/1 pan, 4 x GN 1/2 pans and 3 x GN 1/3 pans (not included). The refrigerated section in its underbelly is good for additional storage.

Available Models
S 900 (2 doors), S 903 (3 doors)

Countertop Cold Display

Trufrost Countertop Cold Display is a versatile appliance. Apart from salads, starters and toppings, it is also ideal for storing a variety of Indian desserts like kheer, rabri, rasogullas, ras-malai and phirni on one hand to pani-poori, jal jeera on the other. They accept 5 GN 1/4 pans (not included) and come with a glass sneeze- guard.

Available Models
VRX-1200/330

Countertop Sushi Display

Apart from being a point of attraction on the sushi counter, a Trufrost Sushi Showcase ensures the freshness of foodstuff. Designed with an elegant curved glass, its powerful cooling performance coupled with stable humidity & temperature control keeps sushi fresh from drying out and lets it remain fresh. It comes loaded with 5 GN ¼ pans.

Available Models
CTSS-5

Preparation Counters -Ventilated

These new Ventilated Preparation Tables from Trufrost come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, burgers, desserts and more. GN 2100 Coldpan comes with 1 row of cold pan space. Each row can accommodate 7 x GN1/3 pans or 14 x GN 1/6 pans (not supplied with the machine) on the top. The GN 3100 Coldpan comes with a single row of cold pan space on the top of the deck that can accommodate 10 x GN1/3 or 20 x GN 1/6 pans (not supplied with the machine).

GN-2100 Coldpan

GN-3100 Coldpan
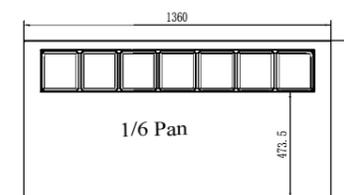
Top view of GN-2100 Coldpan

Top view of GN-3100 Coldpan

Drop-in Frost Tops

FT-3

The Trufrost Drop-In Frost Tops are specially designed to efficiently hold fast moving, pre-chilled food products such as grab & go menu items, trays of appetizers and cold beverages at optimum serving temperature and provide an easy, self-serv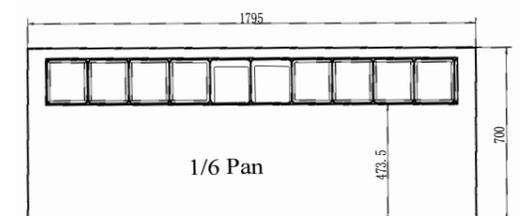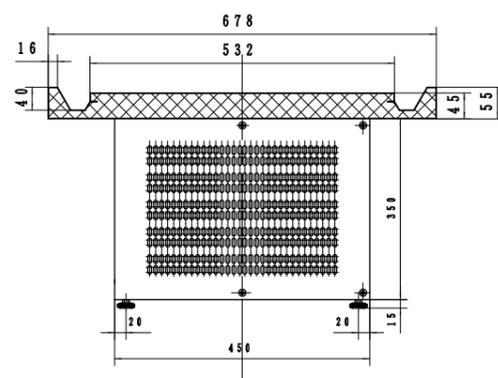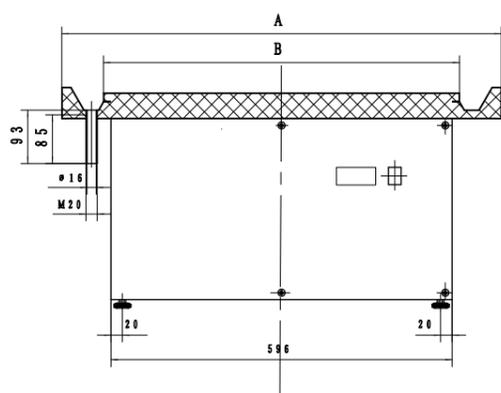e access. The display surface fits flush with the countertop to limit the effect of ambient temperature on the display area and to help maintain a pleasing, full frost view. For best performance, stainless steel pans are recommended for placement on the Frost Top.

Technical Specifications

Model	Ext. Dimension W×D×H (mm)	GN Compatibility	Power (W)	Temperature (°C)	Net Weight Kg	Power Supply
FT-3	1102×678×420	3 x GN 1/1	180	+0~-10	35	230V/50Hz

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

Cold Wells

GN 3C

Trufrost Drop-In Static Cold Wells are designed to provide even chilling to pre-chilled food products and allows them to retain optimum temperatures, freshness and taste for salad bars and more. The Cold wells can accommodate 3 x GN 1/1 containers.

Technical Specifications

Model	Ext. Dimension W×D×H (mm)	Int. Dimension W×D×H (mm)	GN Compatibility	Power (W)	Temperature (°C)	Net Weight	Power Supply
GN 3C	1102x678x536	994x570x175	3 x GN 1/1	250	+2 ~ +8	38 Kg	230V/50Hz

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

Technical Specifications

Product	Model	Dimensions (wxdxh) mm	Internal Dimensions	Volume (L)	Cooling System	Refrigerant	Input Power (W)	Temperature Range (°C)	GN Compatibility	Door/ Drawers	No. of Shelves	Weight (Kg)
Reach In Refrigerators	G 600 TNM	680*710*2010	564*582*1394	600	Ventilated	R600a	220	-2 ~ +8	Yes	2	3	115
	STF 600 TNM	680*710*2010	564*582*1394	600	Static with fan	R290	185	-2 ~ +8	-	2	3	115
	GN 680 TNM	680*810*2010	564*682*1394	680	Ventilated	R290	280	-2 ~ +8	GN 2/1	2	3	110
	G 1200 TNM	1340*710*2010	1224*582*1394	1200	Ventilated	R290	400	-2 ~ +8	-	4	6	148
	STF 1200 TNM	1340*710*2010	1224*582*1394	1200	Static with fan	R290	318	-5 ~ +5	-	4	6	148
	GN 1340 TNM	1340*810*2010	1224*682*1394	1340	Ventilated	R290	465	-2 ~ +8	GN 2/1	4	6	167
	GN 1410 TNM	1480*830*2010	1360*630*1400	1410	Ventilated	R290	400	-2 ~ +8	GN 2/1	4	6	172
Reach In Freezers	G 600 BTM	680*710*2010	564*582*1394	600	Ventilated	R290	465	-22 ~ -18	-	2	3	126
	STF 600 BTM	680*710*2010	564*582*1394	600	Static with fan	R290	435	-20 ~ -15	-	2	3	155
	GN 680 BTM	680*810*2010	564*682*1394	680	Ventilated	R290	450	-22 ~ -18	GN 2/1	2	3	117
	G 1200 BTM	1340*710*2010	1224*582*1394	1200	Ventilated	R 404a	700	-22 ~ -18	-	4	6	155
	STF 1200 BTM	1340*710*2010	1224*582*1394	1200	Static with fan	R290	626	-20 ~ -15	-	4	6	155
	GN 1340 BTM	1340*810*2010	1224*682*1394	1340	Ventilated	R290	580	-22 ~ -18	GN 2/1	4	6	177
	GN 1410 BTM	1480*830*2010	1360*630*1400	1410	Ventilated	R290	750	-22 ~ -18	GN 2/1	4	6	180
Double Temperature Reach In Cabinet	STF 1200 DT-M	1200x700x1950	525x540x1380 (x2)	1200	Static with fan	R134a	500	-18 ~ -12/ -5 ~ +5	-	4	6	135
Reach In Refrigerators with Glass Door	GN 740 TNG	740*830*2010	-	700	Ventilated	R 134a		2 ~ +10	GN 2/1	1	3	
	GN 740 BTG	740*830*2010	-	700	Ventilated	R 134a		-15 ~ -18	GN 2/1	1	3	
	GN 1410 BTG	1480x830x2010	1364x702x1401	1276	Ventilated	R290	865	-18 ~ -15	GN 2/1	2	6	232
	GN 1410 TNG	1480x830x2010	1364x702x1401	1276	Ventilated	R290	415	+2 ~ +8	GN 2/1	2	6	208
Undercounter Refrigerators	S 901	900x700x850	830x595x455	240	Static with fan	R600a	170	+2 ~ +8	GN 1/1 Shelf per door	2	2	81
	STF 2100 TN	1360x600x850	799x480x564	228	Static with fan	R290	255	-2 ~ +8	-	2	2	89
	STF 3100 TN	1800x700x800	1400x529x582	340	Static with fan	R134a	400	-5 ~ +5	-	3	6	107
	G 2100 TN (New)	1360x600x860	902x430x560	228	Ventilated	R600a	275	-2 ~ +8	-	2	2	94
	GN 2100 TN (New)	1360x700x860	902x530x560	282	Ventilated	R600a	275	-2 ~ +8	GN1/1	2	2	92
	G 3100 TN (New)	1795x600x860	1337x430x560	339	Ventilated	R600a	275	-2 ~ +8	-	3	3	127
	GN 3100 TN (New)	1795x700x860	1337x530x560	417	Ventilated	R600a	275	-2 ~ +8	GN1/1	3	3	114
Undercounter Freezers	G 2100BT	1360x600x850	799x480x564	228	Ventilated	R290	520	-22 ~ -18	-	2	2	107
	G 2100BT (New)	1360x600x860	902x430x560	228	Ventilated	R290	675	-18 ~ -22	-	2	2	95
	GN 2100BT	1360x700x860	799x580x564	282	Ventilated	R290	520	-22 ~ -18	GN1/1	2	2	107
	G 3100BT (New)	1795x600x860	1337x430x560	339	Ventilated	R290	675	-18 ~ -22	-	3	3	129
	GN 3100BT	1795x700x850	-	417	Ventilated	R404a	620	-10 ~ -20	GN1/1	3	3	117
	GN 3100 BT (New)	1795x700x860	1337x530x560	417	Ventilated	R290	675	-18 ~ -22	GN1/1	3	3	124
Saladette	S 900	900x700x876	830x595x455	240	Static with fan	R600a	170	+2 ~ +8	GN 1/1 Shelf per door	2	2	81
	S 903 (New)	1365x700x875	1295x595x500	368	Static	R290	435	+2 ~ +10	GN 1/1 Shelf per door	3	3	104
Refrigerated Chef Tables/ Drawers	CT 36	925x815x650	-	134	Ventilated	R134a	363	+3 ~ +10	YES	2	-	100
Preparation Counters	GN-2100 Coldpan	1360x700x810	-	-	Ventilated	R290	270	-2 ~ +8	7 x GN 1/3 Pan	2	2	108
	GN-3100 Coldpan	1795x700x810	-	-	Ventilated	R290	270	-2 ~ +8	10 x GN 1/3 Pan	3	3	145
	SH 2000/800 (New)	1510x800x1085	1052x630x560	390	Ventilated	R290	340	-2 ~ +8	-	2	2	138
	SH 3000/800	2025x800x1070	1605x584x586	650	Ventilated	R134a	360	-2 ~ +10	-	3	3	160
	SH 3000/800 (New)	2020x800x1085	1052x630x560	580	Ventilated	R290	360	-2 ~ +8	-	3	3	180
	PS 200	900x700x970	830x595x510	240	Static	R134a	300	+2 ~ +10	GN 1/1 Shelf per door	2	4	68
	PS 300	1365x700x970	1295x595x455	392	Static with fan	R290	240	+2 ~ +8	GN 1/1 Shelf per door	3	3	104
Countertop Display	VRX 1200 (Glass)	1200x335x435	-	-	Static	R134a	115	+2 ~ +10	GN 1/4	-	-	-
Countertop Sushi Display	CTSS-5	1200*335*430	-	52	Static	R134a	135	+2 ~ +10	#	-	-	60

Electricals: 220V/50Hz/1 Phase   Specications are subject to change without prior notice due to continuous product development
Please refer to infomation given next to the product picture.

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.

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

BCF-5
Yield per cycle 20 kg
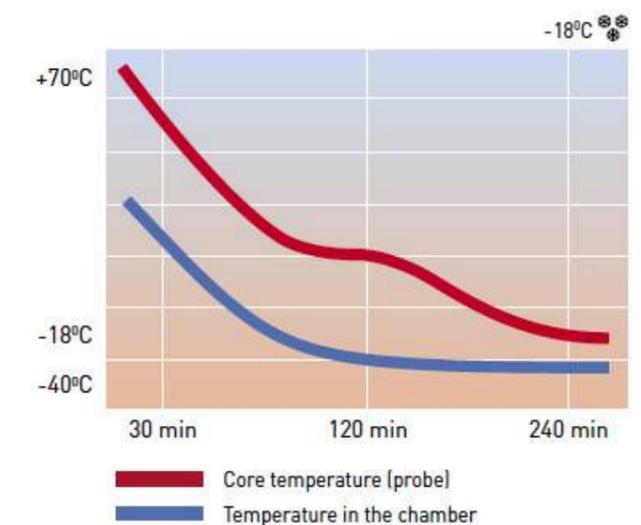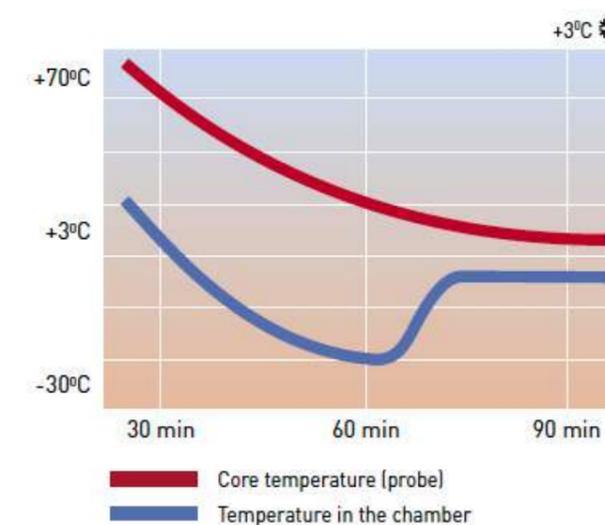
BCF-10
Yield per cycle 40 kg

BCF-13
Yield per cycle 60 kg

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.

(Please ensure that the foodstuff to be blast chilled/frozen in these models is placed in open condition in the trays, and not in packages)

+3°C ❄

+70°C		
+3°C		
-30°C		
30 min	60 min	90 min

Core temperature (probe)
Temperature in the chamber

-18°C ❄❄

+70°C		
-18°C		
-40°C		
30 min	120 min	240 min

Core temperature (probe)
Temperature in the chamber

What can you blast freeze?

A great benefit of blast freezing is the variety of goods 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. Below list is just some of the most popular food items caterers choose to blast freeze.

Raw & cooked meat, fish and poultry

Just like a regular domestic freezers, blast freezers are perfect for storing raw and cooked produce for use at a later date. A blast freezer can help to extend the life of meat, fish and poultry substantially whilst not compromising on flavour or food safety.

Fresh fruits & vegetables

Whole and pre-cut fruits and vegetables such as berries, chopped carrots, broccoli and peas are all suitable for blast freezing if stored correctly. They can be thawed to be eaten as is or added into soups, smoothies and other cooked meals.

Baked foods

Other helpful 'prepare ahead' items for caterers include breakfast pastries, pies, canopies and savouries. These popular buffet foods are often overlooked when it comes to freezing ahead. Like other foods, bakery produce will freeze best if stored correctly.

Ready meals

Blast freezers are useful to help store full, ready cooked meals ahead of time, and are handy when serving large volumes, daily. Blast freezing ready meals is particularly useful for catering in industrial canteens, schools or hospitals, as you can freeze and thaw full meals without losing that all-important nutritional content.

Ice Cream

When ice cream comes out of the batch freezer, you need to bring its temperature down to -14°C for display or -18°C for storage. Shock freezing brings it to -18°C in the shortest possible time. Free water turns into micro-crystals, which preserve the product, preventing changes to its quality, consistency, texture and allows your ice cream to maintain its 'overrun'.

Use of Blast Chiller /Freezer in various applications

Gastronomy
+90°C Oven → +3°C or -18°C Blast Chill or Freeze → +3°C or -18°C Preservation → +70°C Regeneration → Service

Bakery
+90°C Oven → -18°C Blast Freeze → -18°C Preservation → Thaw → Oven → Service

Confectionery
+90°C Oven → +3°C or -18°C Blast Chill or Freeze → +3°C or -18°C Preservation → Display → Service

Ice Cream
-7°C Batch Freeze → -18°C Blast Freeze → -18°C Preservation → Display → Service

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)

At the heart of good spirits

Trufrost Ice Machines are built around the Trufrost brand promise: best-in-class manufacturing, a wide variety of ice production & storage capacities and above all, reliability. Trufrost Ice Cube Machines and Flake Ice Machines come in capacities ranging from 25 kg to 1000 kg per day and are ideal for use in hotels, restaurants, fast food outlets, bars, coffee shops, clubs, convenience stores, healthcare applications and more.

Why invest in an ice machine?

Food safety
Today's demanding food service professionals recognize that ice is a food product and therefore needs to be accorded its due in terms of food safety. All that you need is a good quality water connection and our ice machines take care of the rest.

Simple to use and maintain
Trufrost Ice Maker is simple to use, easy to maintain and quite durable. Just connect your ice-maker to a water inlet or insert a bottled water jar(in case of IC 50BW), turn the machine on, and you can begin to enjoy perfect ice within minutes. Designed to automatically turn off when the storage bin is full, they ensure a high level of energy efficiency.

Savings
Those in the hospitality and food service business know that buying ice is not only unreliable from a food safety perspective but also more expensive in the long run. The more ice you use in your cold beverages, your profits also go up commensurately.

Dice	Bullet Ice	Granular Flakes
❖ Beverages ❖ Cocktails ❖ Bagging ❖ Dispensing	❖ Soft Drinks	❖ Soft Drinks ❖ Food Display ❖ Healthcare ❖ Storage

Ice Makers with Built-In Storage Bin

Highly relevant for commercial outlets where space is at a premium, the self contained Trufrost Ice Machines present the best options for bars, coffee shops and restaurants and can also be used for undercounter applications.

- Contemporary, elegant design available in ice production capacities ranging from 18 to 95 kg per day.
- Insulated ice storage bin and door minimize air condensation and water formation.
- IC 18BW also comes with a cold water dispensing option
- IC 35BWA & IC 50BWA models have the option of accommodating a bottled water jar on top
- IC-25 Premia, IC35BWA, IC-50BWA & IC-100 models are also suitable for undercounter applications so long the recommended circulation space can be provided for the discharged hot air from the machine.
- IC-25 Premia can also be placed over the counter

IC-18BW

IC-25 Premia

IC-35BW Premia, IC-55BW Premia,
IC-55BW Premia XL

IC-100 Premia

Modular Ice Machines

Modular ice machines need separate storage bins. Trufrost modular ice machines come with a vertical evaporator and are specially designed for large scale usage in hotels, restaurants, bars and commercial sellers of ice cubes. They combine maximum energy yield whilst ensuring low investments and operating costs.

- Modular Ice Machines with high production capacity (220 to 1000 kg per day).
- Low energy consumption
- Low water consumption per kg of ice produced
- Compatible Ice Storage Bins available separately at an extra cost.

IC-220 Premia
on ISB 150 Bin

IC-350 Premia, IC-460 Premia
on ISB 125 / ISB 170 Bin

IC-1000 Premia
on ISB 460 Bin

Selecting the appropriate storage bin for your ice machine

Trufrost Ice Storage Bins are perfectly insulated and specially designed to be compatible with Trufrost modular ice machines. Please refer to the technical specifications table to find out the storage bin compatible with each model.

Getting the most out of your ice machine

- For best performance in air-cooled machines, please allow for a minimum of 15 cm on both sides of the machine for air circulation.
- Please also provide enough space at the back of the machine for electrical and water connections.
- Please provide good quality potable water at the inlet of the ice machine. This will result in crystal clear, eye catching ice cubes and prevent the ice machine from accumulating scale.
- The cooler the temperature of the inlet water, the better would be the ice production efficiency of the machine.
- Do not install the ice maker near any heat source as it may impact the production capacity of the ice machine.

Flake Ice Machines

Flake ice is granular type of ice, perfect for display of fresh fish or for use by hotels for buffets for moisturising and cooling foodstuff to perfection. It is also perfect for use in research labs and bio-medical, life sciences and healthcare applications.

- Flake Machines with self contained bins in production capacities of 20 - 200 kg per day.
- Modular Ice Flake Machines with high production capacity (500 & 2500 kg per day).
- Low water and energy consumption.
- Compatible Ice Storage Bins available separately at an extra cost.

IF-20   IF-50, IF-70, IF-120, IF-200   IF-300, IF-500 on ISB 220 Bin   IF-1000 on ISB 460 Bin   IF-1500, IF-2000, IF-2500

Ice Storage Bins

Trufrost Ice Storage Bins are perfectly insulated and specially designed to be compatible with Trufrost modular ice machines. They are made withs special food grade material and come with an internal scoop holder that stays above ice line, enabling easy access and better sanitation.

Technical Specifications

Model	Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Electricals	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IC 18 BW	18 kgs.	2.2 kgs.	Bullet / Ø 35*39 mm	R134a	220V/50Hz	-	357*423*452	-
IC 25 Premia	25 kgs.	6.0 kgs.	Dice / 28*28*23 mm	R404a	220V/50Hz	180	380*470*600	-
IC 35 BW Premia	41 kgs.	15 kgs.	Dice / 28*28*23 mm	R404a	220V/50Hz	280	500*450*830	-
IC 55 BW Premia	51 kgs.	18 kgs.	Dice / 28*28*23 mm	R404a	220V/50Hz	320	500*590*830	-
IC 55 BW Premia XL	51 kgs.	18 kgs.	Dice / 35*35*23 mm	R404a	220V/50Hz	320	500*590*830	-
IC 100 Premia	98 kgs.	45 kgs.	Dice / 28*28*23 mm	R404a	220V/50Hz	600	660*680*930	-
IC 220 Premia	220 kgs	150 kg	Dice / 28*28*23 mm	R404a	220V/50Hz	850	560*830*1600	ISB-150
IC 350 Premia	350 kgs.	220 kg	Dice / 28*28*23 mm	R404a	220V/50Hz	1200	760*830*1600	ISB-220
IC 460 Premia	460 kgs.	220 kg	Dice / 28*28*23 mm	R404a	220V/50Hz	1600	760*830*1800	ISB-220
IC 1000 Premia	950 kgs.	460 kg	Dice / 28*28*23 mm	R404a	380V/50Hz	4500	1220*930*1980	ISB-460
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	220V/50Hz	280	330*470*605	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	220V/50Hz	380	400*540*700	-
IF 70	70 kgs.	25 kgs.	Granular Flakes	R 134a	220V/50Hz	460	400*510*845	-
IF 120	120 kgs.	40 kgs.	Granular Flakes	R 134a	220V/50Hz	550	500*611*950	-
IF 200	200 kgs.	60 kg	Granular Flakes	R134a	220V/50Hz	1040	650*740*1100	-
IF 300	300 kgs.	220 kg	Flake Ice	R404a	220V/50Hz	1400	760*830*1780	ISB 220
IF 500	500 kgs.	220 kg	Flake Ice	R404a	220V/50Hz	2400	760*830*1890	ISB 220
IF 1000	1000 kgs.	460 kg	Flake Ice	R404a	380V/50Hz	4800	1220*930*2060	ISB 460
IF 1500	1000 kgs.	400 kg	Flake Ice	R404a	380V/50Hz	7300	1320*1250*2180	-
IF 2000	2000 kgs.	500 kg	Flake Ice	R404a	380V/50Hz	8500	1500*1380*2340	-
IF 2500	2500 kgs.	500 kg	Flake Ice	R404a	380V/50Hz	9800	1500*1380*2500	-

* At 10°C incoming water and 10°C air temperature
Height & width for IC 220/350/460/1000 and IF 300/500/1000 is with the suggested storage bin

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

ISB-150   ISB-125 / ISB-170, ISB-220   ISB-315, ISB-460

Specifications - Storage Bins

Model	Ice Storage Capacity	Dimensions wxdxh (mm)	Compatible with
ISB-150	150 kgs.	560*830*1150	IC-220
ISB-125 / ISB-170	125 kgs / 170 kgs.	760*830*1150	IC-300, IC-455
ISB-315	315 kgs	1227*973*1255	IC-950
ISB-220	220 kgs.	760*830*820	IF-300, IF-500
ISB-460	460 kgs.	1220*930*910	IF-1000

We just raised the bar

Wine Storage - why a normal refrigerator wouldn't do?

If you are a collector of vintage wines and use your refrigerator to store them, you might have already been compromising with the quality of your wines. Normal refrigerators are not designed for wine storage – not only in terms of the temperature they need but also due to lack of UV protection, humidity, vibration control and even the ventilation that is so important for wines. Incorrect warming or cooling can play havoc with the wine's aroma.

Recommended serving temperatures for different wines

Wine should always be enjoyed at the right temperature. As a general rule, red wine is best served at a temperature between 12°C and 18°C, depending on the origin, grape and year. White wine is best served between 8°C and 12°C. Champagne and fruity dessert wine should be served ice cold, between 5°C and 7°C.

White wines	Red wines	Sparkling wines
8°C to 12°C	**12°C to 18°C**	**5°C to 7°C**

Wine Coolers with Three Temperature Zones

W 100 TZ
These elegant wine coolers come with 3 separate compartments for your reds, whites and champagnes and can can store up to 100 bottles of 0.75 litres. It can be used as built-in or on a standalone basis. W 100 TZ also comes with changing LED lights to lend a touch of oomph to your bar.

## Presenting Eiffel Tower the slimmest wine cooler in the market

Eiffel Tower
Arguably the slimmest and tall wine cooler that is ideal for a large variety of wine collection with two separate compartments for your reds and whites that can store up to 54 bottles of 0.75 litres. The Eiffel Tower also comes with changing LED lights to lend a touch of oomph to your bar. It can be used as built-in or on a standalone basis.

Key Features

- 2 separate compartments in Eiffel Tower
- 3 separate compartments for your reds, whites and champagnes in W-133TZ & W-101TZ
- Can be used as built-in or on a standalone basis
- Can store up to 133 bottles and 101 bottles of 0.75 litres respectively.
- Eiffel Tower can store up to 54 bottles of 0.75 litres
- W 101 TZ & Eiffel Tower come with changing LED lights

Modular Wine Walls

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

Red Wine

White Wine

Sparkling Wine

W 100 TZ   W 100 TZ   W 100 TZ   W 100 TZ
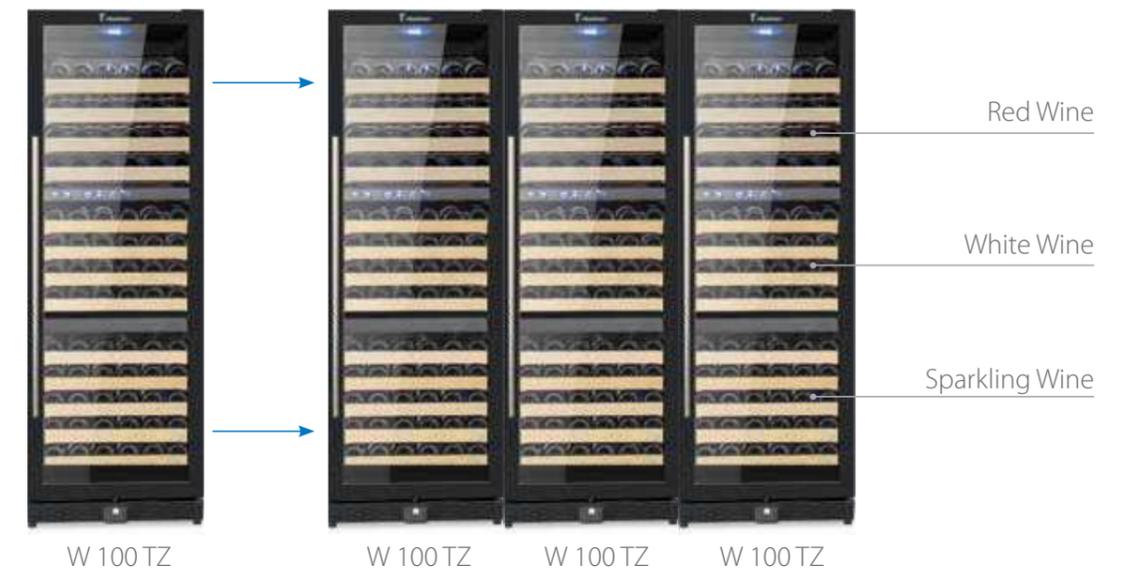
*Similar wine wall can be built using models W-100TZ and Eiffel Tower.

Wine Coolers with Dual Temperature Zone

W 100 DZ

W 30 DZ (New), W 30 DZ

W 100 DZ
Ideal for a large variety of wine collection with two separate compartments for your reds and whites that can store up to 100 bottles of 0.75 litres. It can be used as built-in or on a standalone basis.

W 30 DZ (New), W 30 DZ
These dual temperature zone cabinets come with two separate compartments for your reds and whites that can store up to 30 bottles of 0.75 litres - 15 bottles in each compartment. It can be used as built-in or on a standalone basis.

Wine Coolers with Single Temperature Zone

W-19 SZ
This single temperature zone wine cabinets can be set at a mid-point temperature so as to cater to the storage needs of different wines and can store up to 19 bottles. This is available only as a standalone wine coolers and do not have a built-in feature.

W 19 SZ

Technical Specifications - Wine Coolers

Specification	W 100 TZ	W 100 DZ	Eiffel Tower	W 30 DZ (New), W 30 DZ	W 19 DZ
Bottle Storage (0.75 ltr)	Upper Zone: 32 Middle Zone: 32 Lower Zone: 36	Upper Zone: 44 Lower Zone: 56	Upper Zone: 27 Lower Zone: 27	Upper Zone: 15 Lower Zone: 15	19
Storage Volume (litres)	308	308	93	93	65
Dimensions (w*d*h) (mm)	595*575*1820	598*685*1403	595*397*1820	380*600*880	495*450*670
Temperature Range	Upper Zone 5-15℃ Middle Zone 5-15℃ Lower Zone 7-18℃	Upper Zone 5-15℃ Lower Zone 7-18℃	Upper Zone 5-15℃ Lower Zone 7-18℃	Upper Zone 5-15℃ Lower Zone 7-18℃	5-20℃
Temperature Zones	Three	Dual	Dual	Dual	Single
Power (w)	200w	200w	190w	190w	-
Digital Temperature Indicator	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes
Glass Door	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown
Door Handle	Steel	Steel	Steel	Steel	Steel
No. of beech wood shelves	Sliding x 9 + Display x 1	Sliding x 9 + Display x 1	Sliding x 6	Sliding x 6	Sliding x 5
Refrigerant	R 600a	R 600a	R 600a	R 600a	R 600a
Cabinet Case & Interior	Black	Black	Black	Black	Black
Lighting under each shelf	Blue LED	Blue LED	Blue LED	Blue LED	Blue LED

Electricals: 220V/50Hz/1 Phase   All abvoe models are suitable for Built-in and stand-alone installation except W 19 SZ.
Specifications are subject to change without prior notice due to continuous product development

Modular Wine Wall using W-30 DZ

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

Red Wine

White Wine

W 30 DZ

W 30 DZ   W 30 DZ   W 30 DZ

Distinctive features

- Segregated temperature zones in each wine cooler
- Beachwood shelves with ball-bearing tract
- Black cabinet and interiors
- Stylish blue LED lighting under each shelf
- Double tempered brown glass with UV protection
- Digital temperature controller with display
- Full glass door with concealed frame & elegant black border

Distinctive Features of Trufrost Wine Coolers

Ball bearing track for easy sliding

Full glass door with elegant black border

Digital temperature controller with display

Stylish Blue LED under each shelf

Double tempered brown glass with UV protection

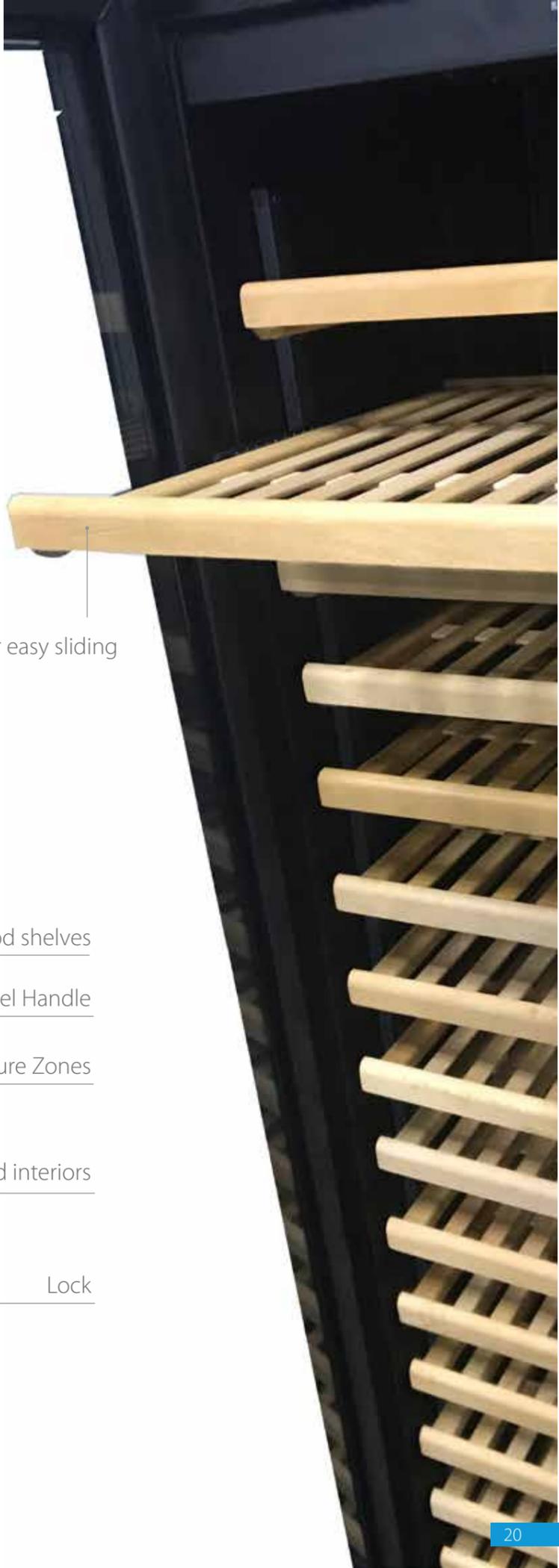Air intake and exahaust from the front allowing built-in applications
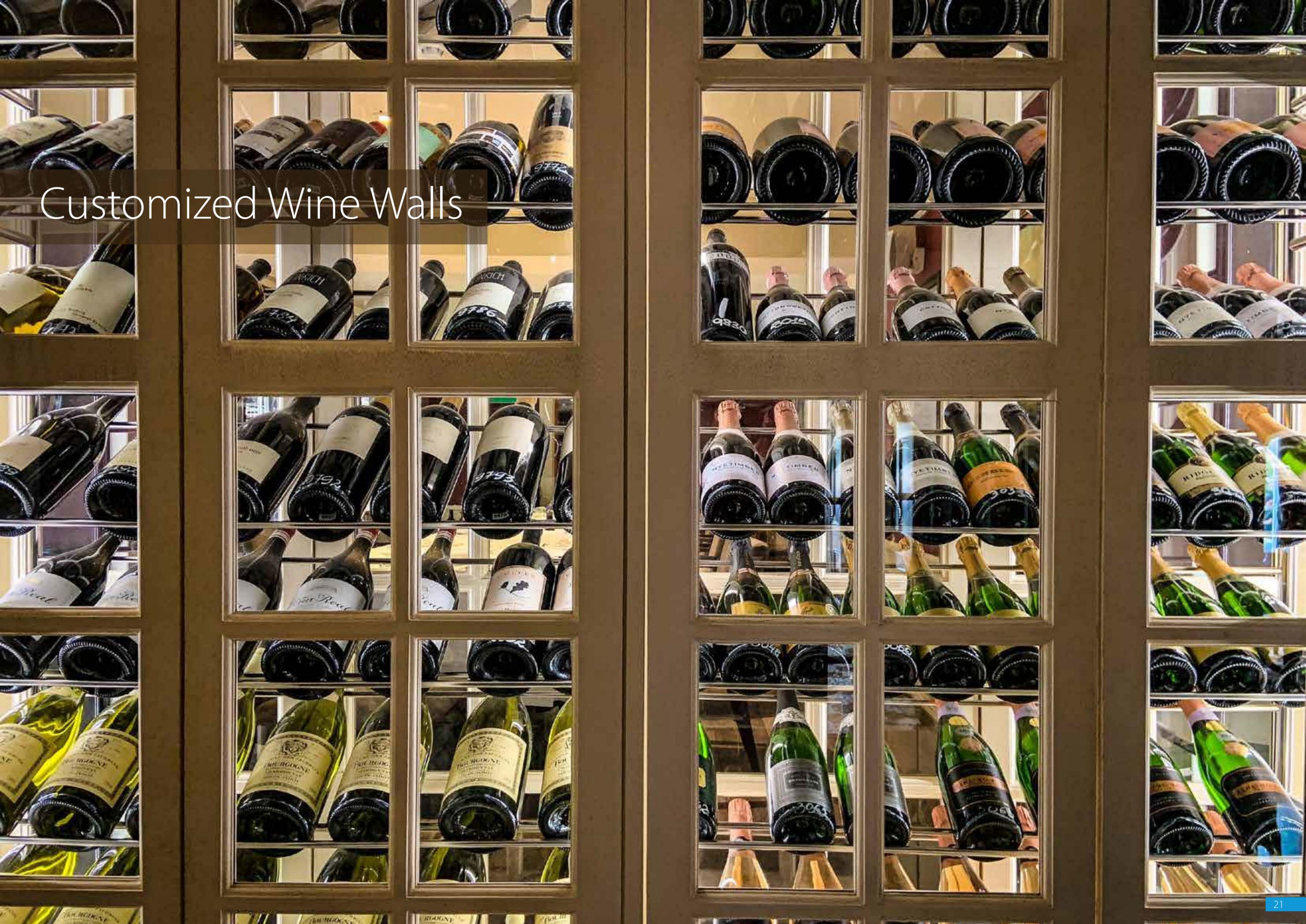
Beechwood shelves

Stainless Steel Handle

Dual Temperature Zones
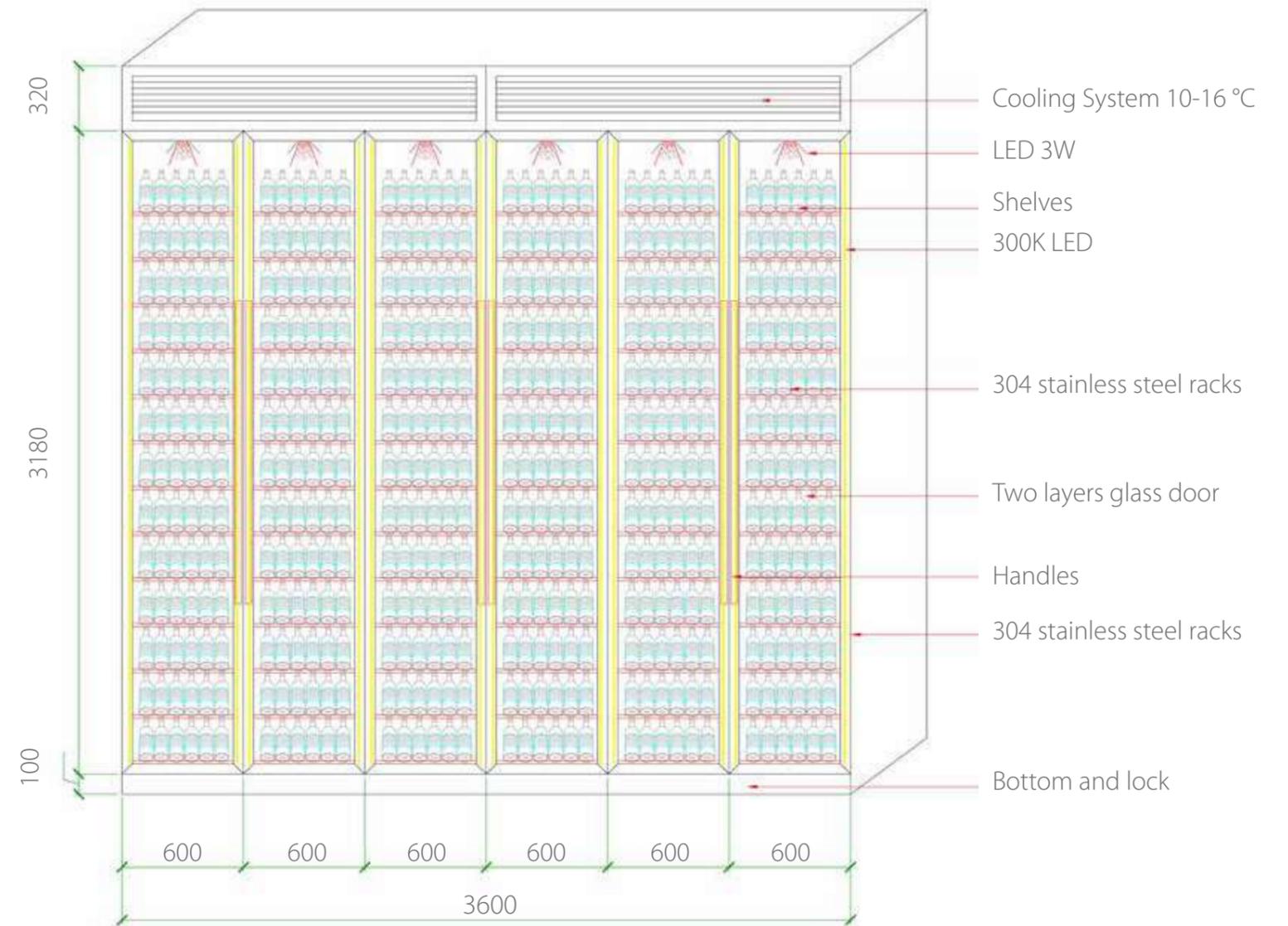
Black cabinet and interiors

Lock

Customized Wine Walls

Customized Wine Walls

Trufrost customised wine walls provide a conditioned area for a surprisingly large number of bottles – without encroaching greatly on your floor space. They add impact and drama to your bar whilst protecting and showcasing your vintage collection. They are usually fitted with glass doors, combined with internal reflective finishes, backlighting and spotlighting to highlight the wines.

Cooling System 10-16 °C

LED 3W

Shelves

300K LED

304 stainless steel racks

Two layers glass door

Handles

304 stainless steel racks

Bottom and lock

320

3180

100

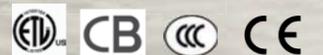600   600   600   600   600   600

3600

Visi Coolers

Trufrost Bottle Coolers are designed to chill products quickly, even when the frequency of door openings is high. Fitted with 2 LED lights, they provide an attractive view of the displayed bottles & cans and allow rapid restocking & cooling.

Undercounters in stainless steel

Elegant yet reliable, Trufrost Undercounter Back Bars are made in solid stainless steel and are ergonomically designed to enhance the efficiency of professional bartenders. They are perfect for showcasing bottled and canned beverages.

Back Bars

Trufrost Back Bars come in two options - one in stunning black coloured body and matching door frame and the other in stainless steel exterior. They provide an attractive view of the displayed items – be it bottles or cans. Available in 1, 2 and 3 door options.

Technical Specifications

Specification	Black Bottle Coolers		Back Bars			Back Bars in Stainless Steel		Glass Door Undercounters		Glass Door Undercounters		Glass Froster
	VC-320	VC-400	BB-100	BB-200	BB-300	BB-200SS	BB-300SS	G 2100 TNG	G 3100 TNG	GN 2100 TNG	GN 3100 TNG	GF 201 SS
Gross Volume (Litres)	280	350	100	200	300	200	300	252	380	282	417	200
w*d*h (mm)	545*620*1727	600*665*1877	600*505*880	900*505*880	1335*505*880	900*505*880	1335*505*880	1360*600*860	1795*600*860	1360*700*860	1795*700*860	595*628*830
Temperature Range	0-10℃	0-10℃	2-10℃	2-10℃	2-10℃	2-10℃	2-10℃	2-8℃	2-8℃	2-8℃	2-8℃	-18 ~ -22℃
Power (W)	170	170	250	280	350	280	350	350	350	350	350	130
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	Yes	Yes
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Manual
No. of Doors	1	1	1	2	3	2	3	2	3	2	3	1
No. of shelves	4	5	2	2	2	2	2	2	3	2	3	2
Refrigerant	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a
Interior Light	Yes / 2 LEDs	Yes / 2 LEDs	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Wheels / Castors	Yes	Yes	No	No	No	No	No	Yes	Yes	Yes	Yes	No

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

Draught Beer Systems

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

Essential Components of Draught System

Beer Coolers

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

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

Gas

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

Beer

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

Cooling

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

Counter Top Beer Coolers	Under Counter Beer Coolers	Mobile Coolers	Kegerators
CTB-1, CTB-2	UBC-100, UBC-150	MBC-2	UDD-1, UDD-24-60SS

Technical Specifications

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

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

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

Turn your business
into the **fast lane**

Trufrost presents a truly world class range of
dispensers designed to help scale up the sales
and profitability of ice cream parlours, frozen
yogurt outlets, convenience stores, coffee
shops, clubs, food courts, kiosks, canteens and a
wide variety of small and medium sized stores.

Soft Serve Freezers

The Trufrost floor standing and counter top models come with dual flavour twin twist option. Three models are available to suit different needs. It is easy to make soft ice cream and frozen yogurt. Just add the pre-mix from your chosen dairy or premix supplier, freeze it down and in few minutes you are ready to serve. The 2 Plus 1HD model comes with an agitator for even mixing of the premix.

Solo   Tom & Jerry   2 Plus 1

CE

Model	Flavours	Max. production	Mix Hopper capacity	Freezing cylinder capacity (Litres)	W x D x H (mm)	First Dispensing	Consecutive Dispensing# (Cups*)	Rated Input Power
Solo	1	10 Litres/Hr.	4 Litres x 1	1.5 x 1	220x660x660	13 minutes	4	700 W
2 Plus 1	Twin Twist	25 Litres/Hr.	5.5 Litres x 2	1.75 x 2	540x710x1440	9 minutes	5 + 5	2500 W
Tom & Jerry	Twin Twist	15 Litres/Hr.	4.3 Litres x 2	1.6 x 2	540x760x835	10 minutes	3 + 3	2300 W

Data based on ambient temperature of 32°C
Electricals: 220V/50Hz/1 Phase   Specifications are subject to change without prior notice due to continuous product development
Consecutive dispensing intervals assumed at 8 seconds based on practical experience   * 80 gms of dispensing taken for each cup

Ice Cream & Gelato Batch Freezers

Trufrost Batch Freezers provide you the convenience of making your own signature ice creams, gelato and a wide variety of premium desserts from one easy to use machine. Serve homemade ice cream, sorbet or Italian ice. Fruits, nuts and candies can be folded in as the product is being drawn into your container.

GBF-10   GBF-20

CE

Model	W x D x H (mm)	Freezing Cylinder	Max Production	Refrigerant	Rated Input Power	Drive Motor	Weight
GBF-10	596 x 530 x 400	4.7 L	10L / hr	R 134a	800w	1.375 HP	50 Kg
GBF-20	455 x 710 x 755	5.4 L	20L / hr	R 404a	2000w	1.5 HP	100 Kg

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

Italian Ice

Frozen Drink Dispensers

Italian Ice is a compact dispenser for Granita/Slush and other frozen drinks such as sorbets, yogurts, cocktails, frozen coffee & cappuccino. Their visual display assists in more sales. They come with two transparent, easy to clean, food-grade bowls of 6 litres each and thermostats for soft drink mode and for overnight storage.

Model	W x D x H (mm)	No. of bowls
Italian Ice	340x390x600	2 x 6 litres

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

CE

Multipurpose Dispensers

Versatile counter top models for the cooling and dispensing of a variety of popular Indian drinks such as Jal Jeera, Buttermilk, Lassi, Aam (mango) Panna & other natural juices with light pulp. You can choose between two models that come in 12 and 19 litre capacities. The paddle is designed to stir the beverages and prevent any sedimentation and the machines are easy to clean and sanitize.

Turia-12 (JJ-12)

Chach/ Buttermilk   Jal Jeera   Sweet Lassi   Aam Panna

CE

Model	W x D x H (mm)	Bowl capacity
Turia-12	220x660x660	12 litres
Turia 19	320x400x700	19 litres

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

JD-8.2

Juice Dispensers

These Trufrost dispensers are ideal for non-carbonated beverages, built with an energy efficient refrigeration system, they are easy & quick to dismantle and clean. They come with a shock proof, non-toxic polycarbonate bowls of 8 litres. capacity with independent mixing control. JD-8.2 comes with a spray mechanism that creates a fountain effect and is suitable for syrup based, watery juice. This model is however not recommended for pulp based drinks which are better dispensed in our model Turia-12 shown ahead.

Model	W x D x H (mm)	No. of bowls
Jolly 8.2P	250 x 400 x 630	2
JD-8.2	290 x 400 x 680	2

CE

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

Chocolate Melter

The Butler Chocolate Melters are designed to not only melt your chocolate, but keep it at the perfect temperature throughout your food service. It comes with a covered stainless steel bowl, which is removable for easy cleaning. These can be used to melt Pure and Compound Chocolate, Hot Sauces and Chocolate Dips and more. It comes with a Temperature Controller to control the heat. Although the low wattage is designed to ensure that the chocolate does not get burnt, constant manual stirring is a must for optimal results.

CMM-4

Model	Dimensions W x D x H (mm)	Tank Dimensions W x D x H (mm)	Temperature Range	Capacity	Power	Net Weight
CMM-4	203x355x292	176x 325x100	30~95℃	4 Litre	800W	5.0 Kg

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

Show off your
masterful creations in style

With Trufrost Display Cases you can virtually upgrade your food business to club class. These world class showcases are built using reliable cooling system, controllers and design elegance that Europe is known for. In short, these are designed to increase your sales… not your problems.

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 ambience.

Trufrost Display

CSF-44 Premia

CSF-44 Max

Flat Glass Showcases - Premia series

The newly launched Premia series Flat Glass Showcases from Trufrost are specially designed to captivate your customers. The side and front glass is clad in chic, Italian style black lacquer border and the base is specially crafted in black titanium finish stainless steel to give a premium look to your store ambience. These stunning showcases 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 displayed food stuff – be it exotic cheesecakes or Bengali mithais , can stay fresh, longer. These 4 layered showcases (base + 3 shelves) also come with elegant LED lighting under each shelf and all shelves have matching black trims for that added oomph.

- Front heated glass to prevent/minimise condensation
- Elegant combination of black lacquered glass border and stunning black stainless steel
- Advanced refrigeration system and gentle fan cooling facilitate uniform cooling and energy savings
- 4 layered showcases (base + 3 adjustable shelves)
- Elegant LED lighting under each shelf
- Available in 900mm, 1200mm and 1500 mm widths with a 700mm depth
- Digital temperature controller with temperature display
- High definition toughened and vacuum sealed front glass
- Shelves are placed at a gradient to allow for better visibility of displayed foodstuff
- Auto defrost
- R 290 refrigerant
- Option of warm showcases in matching sizes
- Sliding doors at the back for easy placement of foodstuff
- Castors for easy mobility and cleaning

Flat Glass Showcases - Max series

The newly launched Max series Flat Glass Showcases from Trufrost are meant for those who want a "bang for their buck" without compromising on any of the functional features of the Premia series showcases. The side and front glass is clad in black lacquer border with a matching black painted metal base. These stunning showcases 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 displayed food stuff – be it exotic cheesecakes or Bengali mithais , can stay fresh, longer. These 4 layered showcases (base + 3 shelves) also come with elegant LED lighting under each shelf and all shelves have matching black trims for that added oomph.

- Front heated glass to prevent/minimise condensation
- Elegant combination of black lacquered glass border and a matching black painted metal base
- Advanced refrigeration system and gentle fan cooling facilitate uniform cooling and energy savings
- 4 layered showcases (base + 3 adjustable shelves)
- Elegant LED lighting under each shelf
- Available in 1200mm width and 600 mm depth
- Digital temperature controller with temperature display
- High definition toughened and vacuum sealed front glass
- Shelves are placed at a gradient to allow for better visibility of displayed foodstuff
- Auto defrost
- R 290 refrigerant
- Option of warm showcase in a matching size
- Sliding doors at the back for easy placement of foodstuff
- Castors for easy mobility and cleaning

Flat Glass Showcases

The Flat Glass Showcases from Trufrost are a runaway success. They are absolutely stunning showcases and you can choose between 2 models with options of 3 layers or 4 layers. The standard models come in 1200mm and 1500 mm widths.

Options for firm project orders booked with longer lead times:

- Choice of 900 or 1800 mm width
- Showcases with marble base in place of regular stainless steel
- Option of warm showcases

CSF 44
WSF 44

Temptation 44
Temptation 44W

Temptation

This fashionable new product with an international appeal from the house of Trufrost has become an instant hit and a bestseller within a short span of time, since its launch. Its unique front glass is inclined dramatically to create an inviting and unhindered view of the displayed foodstuff. Moreover, it comes with a front heated glass that keeps the condensation away. You can also place multiple units next to each other to give a magical look to the store ambience. The standard models come in 1200mm width.

Options for firm project orders booked with longer lead times:

◆ Choice of 900, 1500 or 1800 mm width
◆ Option of warm showcases

Key Features -
Floor Standing Displays

All our floor standing models - Flat Glass, Curved Glass and Temptation come with several distinguishing features such as:

◆ 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

3 Plus 2 Combination Display Showcase

This fashionable new product with an international appeal from the house of Trufrost comes with 3 feet wide cold display for cakes and confectionery that has a front heated glass that keeps the condensation away. It has an adjacent 2 feet of open chilled display that gives a magical look to the store ambience.The twin model comes in an overall 1500mm width and has a provision for 3 shelves apart from the base platform.

3 Plus 2

Crystal Tower Premia

This newly launched panoramic showcase from Trufrost is poised to be a show-stopper. It presents a 4 side panoramic view of your display enhanced by vertical LED lighting. It comes with a digital temperature display, 4 adjustable shelves, castors for easy mobility and air duct to remove condensation on the glass. The base and the body are specially crafted in black titanium finish stainless steel to give a premium look to your store ambience. These stunning showcases come with a reliable ventilated refrigeration system and an auto defrost that ensures uniform cooling. It is ideal for showcasing cakes, pastries, beverage bottles, canned drinks, packed savouries and more.

Key Features

- Panoramic 4 side double glass
- Digital temperature controller & display
- Elegant & fashionable black stainless steel
- Ventilated cooling
- Chrome plated adjustable shelvesv
- Brilliant LED lighting
- Air duct outside the glass to remove condensation
- Castors for easy mobility/ cleaning

Frozen Tower
Panoramic Ventilated Freezer Showcase

Ideal for gelato, frozen cakes & desserts, the Frozen Tower enhances your products to perfection, thanks to the large glass areas and the adjustable glass shelves. A combination of elegant black stainless steel and glass make the Frozen Tower a refined and an uncompromising product. The cabinet comes with ventilated refrigeration and the heated glass on the windows prevents/minimises condensation.

Key Features

- ◆ Panoramic 4 side double glass
- ◆ Digital temperature controller & display
- ◆ Elegant & fashionable black stainless steel
- ◆ Ventilated cooling
- ◆ Glass adjustable shelves
- ◆ Brilliant LED lighting
- ◆ Air duct outside the glass to remove condensation
- ◆ Castors for easy mobility/ cleaning

Frozen Tower

Drop-In 4 Layer Cake Showcase

This drop-in 4 layer showcase has all the features of regular free standing showcases but allow the flexibility of the refrigeration unit to be dropped in to the counter to allow for a uniform aesthetic to a coffee shop or a patisserie. Ideal for showcasing cakes, confectionery and chilled bevergaes.

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
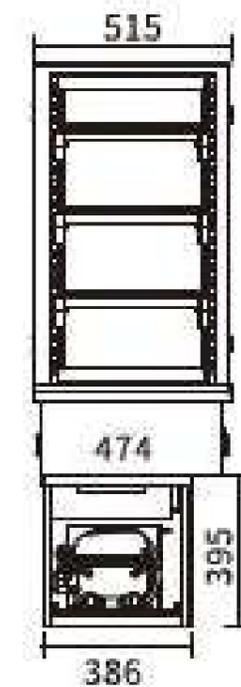
DI-515

Flat Glass Tall Showcases

This stunning new showcase from Trufrost stands tall and enables you to proudly display your delightful creations. It has sliding doors at the front as well as rear side and comes in a width of 4' (1200mm to be precise) and has underlit shelves with LED lighting to enhance your cakes, bakes and even beverages.

CSF-45 Tall Premia
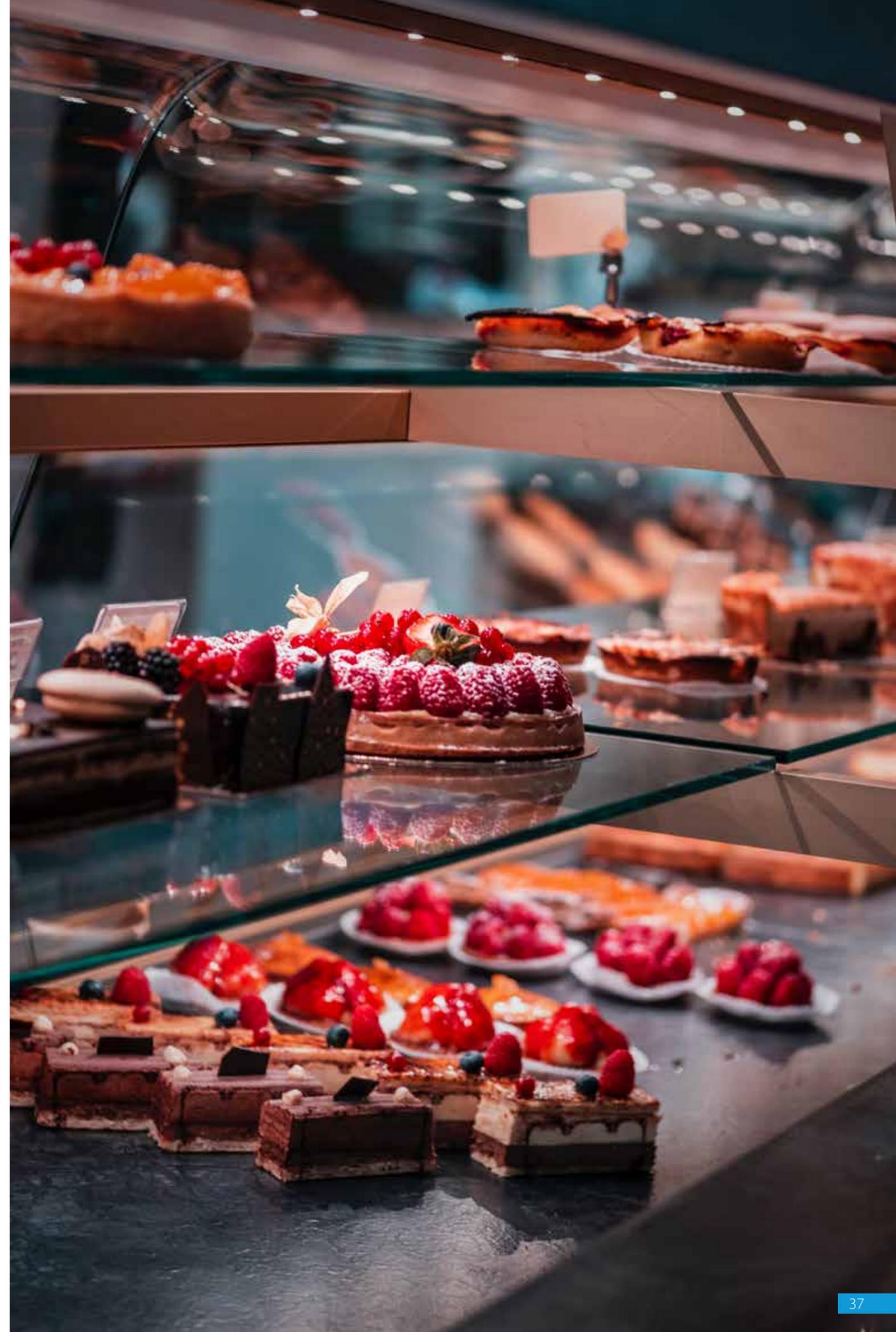
the fashion statement

Diva

Inspired by the jewellery shop and high-end fashion boutiques, this jewellery box type display showcase from Trufrost is perfect for gorgeous creations especially, exotic pastries and chocolates. It has two refrigerated pull-out drawers at the rear and brilliant LED lighting to enhance the display. It also comes with an additional refrigerated storage underneath the drawers. You can place multiple units together to give a magical look to your store's ambience.

Diva 1200 Premia
Diva 900 Premia

Pull-out Drawers

CTSR-23 Premia

Countertop Cold Displays

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

Baby Tower

Baby Tower

This newly launched stunning countertop cold display is suitable for showcasing and retailing Cakes, Pastries, Indian Desserts, Dairy Products, Cold Cuts, Sandwiches and Beverages. It comes in a dazzling combination of elegant black and glass, and is fitted with a reliable, bottom mounted cooling system.

Mini Tower

Mini Tower

This stunning countertop cold display is suitable for showcasing and retailing Cakes, Pastries, Indian Desserts, Dairy Products, Cold Cuts, Sandwiches and Beverages. It comes in a dazzling combination of steel and glass, and is fitted with a reliable, bottom mounted cooling system.

Countertop Warm Displays

Suitable for showcasing and retailing a wide variety of appetizers and savouries like Samosas, Kachories, Patties, Wraps, Cutlets, Kathi Rolls and similar snacks. You can choose between 3 models that come in a dazzling combination of steel & glass. The model, CTW-4 is particularly suitable for displaying Halwas, Gulab Jamuns or similar Indian desserts that are served warm. FDW-3 is also suitable for displaying warm pizzas amongst other food items.

CTSW-23

CTW-4

FDW-3

Technical Specifications

Model	Product	No. of Layers		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Front Glass	Refrigerant	Power (Watts)
		No.	Description						
CSF 24 Max	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	600*660*1300	240	2~8	Heated	R 134a	410
CSF 44 Max	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*660*1300	530	2~8	Heated	R 134a	480
CSF 24 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	600*700*1300	240	2~8	Heated	R 134a	410
CSF 34 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	900*700*1300	390	2~8	Heated	R 134a	450
CSF 44 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*700*1300	550	2~8	Heated	R 134a	480
CSF 54 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1500*700*1300	670	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 44	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	530	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
CSF 45 Tall Premia	Flat Glass 5 Layer Cake Showcase	5	Base + 4 shelves	1200*740*1900	950	2~8	-	R290	995
WSF 44 Max	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*660*1300	530	40-65	-	-	450
WSF 34 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	900*700*1300	400	40-65	-	-	450
WSF 44 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*700*1300	530	40-65	-	-	450
WSF 54 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1500*700*1300	670	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
Temptation-44	Inclined Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	480	2~8	Heated	R 134a	450
Temptation-44W	Inclined Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*730*1300	480	40-65	-	-	450
3 Plus 2 Premia	3' Cake Showcase + 2' Open Showcase Chiller	4	Base + 3 shelves	1500*700*1300	480	2~8	Double Glass	R 290a	930
Crystal Tower Premia	4 Side Glass Panoramic Cake Showcase	5	Base + 4 shelves	675*695*1800	660	2~8	Double Glass	R 290a	590
Frozen Tower	4 Side Glass 5 Layers Panoramic Ventilated Freezer Showcase	5	Base + 4 shelves	650*650*1950	319	-18 ~ -22	Double Glass	R 290a	1000
DI-515	Drop-In 4 Layer Cake Showcase	4	Base + 3 shelves	515*535*1470	180	0 ~ 12	Double Glass	R 290a	500
DIVA 1200 Premia	Jewellery Box Type Display for chocolate & confectionery	1	Base + 2 Drawers	1200*850*1175	220	2~10	Heated #	R 134a	600
DIVA 900 Premia	Jewellery Box Type Display for chocolate & confectionery	1	Base + 2 Drawers	900*850*1175	160	2~10	Heated #	R 134a	500
Baby Tower	Desk Top Tall Display Refrigerator	3	Base + 2 shelves	452*406*816	58	2~12	Double Glass	R 134a	190
Mini Tower	Desk Top Tall Display Refrigerator	4	Base + 3 shelves	430*390*986	78	2~12	Double Glass	R 134a	180
CTSR-23 Premia	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	-	R 134a	160
CTSW-23 Premia	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTSR-23	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	-	R 134a	160
CTSW-23	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTW-4	Countertop Warm Display Case	1	4 x GN 1/3 pans	773*420*336	67	30~90	-	-	500
FDW-3 x 660	Food Display Warmer with 3 Shelves	3	3 shelves	660*480*610	97	30~90	-	-	1480

Electricals: 220V/50Hz./Single Phase   Specifications are subject to change without prior notice due to continuous product development   # Top glass also heated
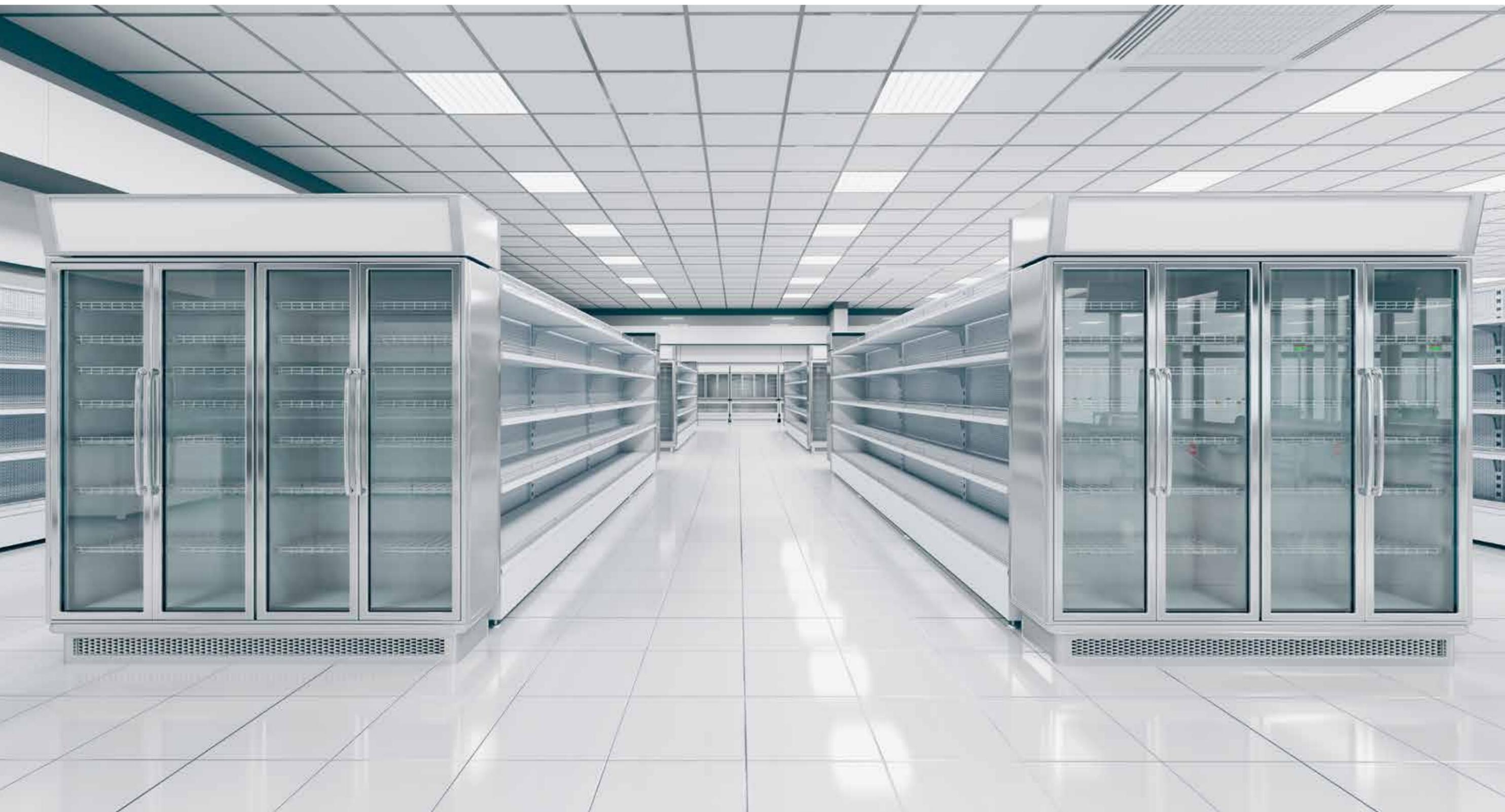
Open Multideck Chillers – Remote

These positive temperature vertical open type refrigerated cabinets by Trufrost feature efficiency and high visibility, thanks to the integration of the most recent technological innovations with a sophisticated design. Ideal for packaged dairy products, beverages, packaged food, fruits & vegetables, and even certain meat & poultry items. Available in three widths, these models can be multiplexed together to create bespoke solutions. Remote systems are commonly the best solution for outlets looking to install a large number of chillers as they will keep noise and heat to a minimum within the store.

RMD-1935, RMD-2560, RMD-3810
Tesey Compact 250, Tesey Compact 375

Key Features

◆ Reliable and customised remote refrigeration
◆ Low front edge maximizes space for food display
◆ Optimised shelf depth enables more effective displayable volume
◆ Shelves can be tilted to 0°/10°/20°
◆ Top tubing design makes construction easier
◆ Ultra-wide night curtains minimize the gaps and also energy loss
◆ Off-cycle defrost reduces the energy consumption
◆ Option of CFC free refrigerant available

Line Drawing

RMD   Tesey Compact

(mm)
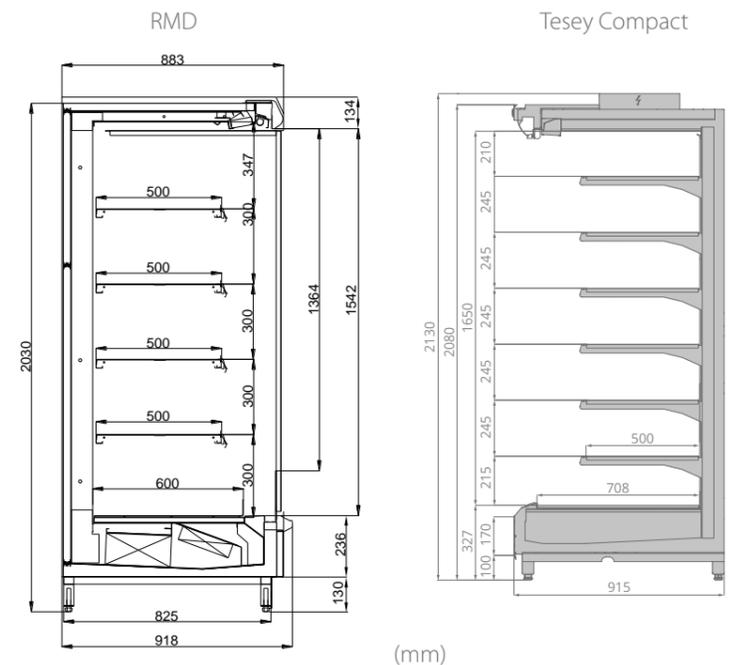
Technical Specifications - Remote Multideck Chillers

Model	Dimension (WxDxH)	Display Area (M²)	Cooling System	Electricals	Temparature Range	Refrigerant	Cooling Capacity	Power	LED	Night Curtain
RMD-1935	1935x918x2030 mm	2.94	Ventilated	220V/50Hz./1 Ph	2°C ~ 6°C	R404a/R22	2.6KW	1.8KW	Yes	Yes
RMD-2560	2560x918x2030 mm	3.92	Ventilated	220V/50Hz./1 Ph	2°C ~ 6°C	R404a/R22	3.5KW	1.8KW	Yes	Yes
RMD-3810	3810x918x2030 mm	5.88	Ventilated	**400V/50Hz./3 Ph**	2°C ~ 6°C	R404a/R22	5.2KW	2.6KW	Yes	Yes

* The width mentioned above is inclusive of two end panels of 30mm each   Shelves can be tilted to 0°/10°/20°
Specifications are subject to change without prior notice due to continuous product development

Technical Specifications - Tesey Compact Remote Multidecks Chillers

Model	Dimension (WxDxH)	Display Area (M²)	Cooling System	Electricals	Temparature Range	Refrigerant	Cooling Capacity	Power	LED	Night Curtain
Tesey Compact-250	2570x915x2130	4.0	Ventilated	220V/50Hz/1Ph	2°C ~ 6°C	R404a/R22	3.5KW	2.4KW	Yes	Yes
Tesey Compact-375	3820x915x2130	6.0	Ventilated	**400V/50Hz/3Ph***	2°C ~ 6°C	R404a/R22	4.6KW	4.5KW	Yes	Yes

* 220V/50Hz/1Ph available   End panels thickness is 35mm   Specifications are subject to change without prior notice due to continuous product development

Upright Vertical Freezers or Chillers – Remote

The upright 3, 4 and 5 door Freezers or Chillers from Trufrost are designed to respond to the increasingly dynamic needs for small surfaces and proximity stores. They combine the elegance and design of remote solutions with the flexibility of plug-ins.

Remote Glass Door Chillers & Freezers

The Remote Chillers and Freezers from Trufrost can be configured next to each other to give a uniform, pleasing look to the store ambience and are ideal for creating themed walls or corners. The chillers are available in 3, 4 & 5 door options and the freezers only with 3 doors.

VCR-2800
Chiller

VFR-2000
Freezer

Key Features
- Reliable and customised remote refrigeration
- Temperature range:
  - Chillers: +1 ~ +10°C
  - Freezers: -18 ~ -20°C
- Digital temperature control
- Automatic defrost for freezers
- Adjustable feet
- Interior LED light
- Self closing doors
- Triple pane glass with heat film for freezers

Technical Specifications

Model	Dimensions (wxdxh)	Volume	Doors	Shelves	Temp. range	Refrigerant	Cooling Capacity	Power	Electricals
VCR-2000	2050x750x2000mm	2190L	3	18	+2°C ~ +6°C	R404a/R22	1150W	1.2kW	220V/50Hz./1Ph
VCR-2800	2734x750x2000mm	2955L	4	24	+2°C ~ +6°C	R404a/R22	1570W	1.4kW	220V/50Hz./1Ph
VCR-3500	3418x750x2000mm	3710L	5	30	+2°C ~ +6°C	R404a/R22	1750W	1.6kW	220V/50Hz./1Ph
VFR-2000	2050x750x2000mm	2080L	3	18	-18°C ~ -20°C	R404a	1200W	1.3kW	220V/50Hz./1Ph

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

Plug-In Refrigerated Multidecks

Plug-in Multideck Chillers

The vertical open type refrigerated plug-in cabinets by Trufrost are designed to enhance product display and stimulate impulse buying in strategic areas of the store, such as in front of cash registers or promotional islands. They are ideal for packaged dairy products, beverages, packaged food, fruits & vegetables, and even certain meat & poultry items. These Multidecks have the full condensing unit system housed within the cabinet and eliminate the need for the installation of an external condenser. They offer maximum flexibility as they can be moved to different locations within the store or can be positioned away from walls as there is no requirement for pipe work to be routed outside. Model PMD-1880 is finished in highly polished stainless steel and PMD-1310 in a pleasing pre-coated finish. Both the models add a touch of class to any store.

Key Features

- High efficiency and balanced refrigeration system
- LED lighting in each shelf, model PMD 1310 with daylight white
- Optimised shelf depth enables more effective displayable volume
- Night curtain minimizes energy loss
- Off-cycle defrost reduces the energy consumption
- Eco friendly R404a refrigerant

PMD-1310, PMD-1880

Technical Specifications - Plug in Multidecks

Product	Model	Dimensions wxdxh (in mm)	Capacity (in Litrrs)	Temperature (in °C)	Power	Rated Current	Energy consumption kW per day	Refrigerant	Shelves
Plug In Multideck Chiller	PMD-1310	1310x660x2000	565L	+2 ~ +8	1300 W	10.5A	38.8	R290a	4
Plug In Multideck Chiller	PMD-1880	1830x760x2000	-	+2 ~ +8	2820 W	1.6A	32.8	R404	4

Electricals: 220V/50Hz./Single Phase   Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

Combo Vending Machines

TruVend-02 Combo Vending Machines offer convenient and accessible snacks and drinks round the clock to keep user fuelled throughout the day. With a wide variety of options, including healthy choices, user can quickly grab a snack or beverage without leaving the office. Placing the machines nearby increases productivity and reduces distractions while providing a cost-effective solution to meet employees' snacking needs. Overall, TruVend-02 Combo Vending Machines are an excellent investment to improve user satisfaction and create a healthier suroundings.

TruVend-02

Touchscreen Vending Machines

TruVend-04 Touchscreen Machine is the ultimate solution for your employees' snack and drink needs. With our state-of-the-art technology, you can ensure 24/7 access to refreshments while efficiently managing inventory and sales data. Experience the convenience of our built-in digital payment system and seamlessly operate the machine through a 10-inch touchscreen interface.

TruVend-02

Key Features

- Up to 320 item capacity
- 6 trays
- Vend sensor for guaranteed product delivery
- Fully liquid foam insulated cabinet
- High quality compressor
- Storage space for extra products
- Sturdy T handle lock
- Anti theft mechanism
- Two side powerful LED illumination
- Cooling of up to 6°C
- Supports all standard MDB payment device

Key Features

- Up to 320 item capacity
- 6 trays
- Vend sensor for guaranteed product delivery
- Fully liquid foam insulated cabinet
- High quality compressor
- 10 inch touchscreen interface
- Build in UPI payment system with inventory management
- Powerful LED illumination

Technical Specifications $\quad$ CE

Model	Power	Weight	Dimensions (W x D x H)	Electricals
TruVend-02	590W	253Kg	990x845x1880	220V / 50 Hz./1Ph

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

Technical Specifications $\quad$ CE

Model	Power	Weight	Dimensions (W x D x H)	Temprature Range	Electricals
TruVend-04	490W	183Kg	735 x 830 x 1830	6-8°C	220V / 50 Hz./1Ph

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

Serve Over
& Self Service Counters

Serve Over Counters - Plug-in

Trufrost presents stylish serve over counters for display of a variety of foodstuff including delicatessens, dairy products, sausages, meat and poultry that ensure maximum visibility in a pleasing manner. The front glass can be lifted for cleaning. They also come with an additional refrigerated storage underneath which can be accessed through specially provisioned small door/s at the rear.

Key Features

- Stylish display for dairy products, sausages, packaged meats & poultry and delicatessens
- High performance compressor
- Easy to clean, stainless steel platform on the top rear portion
- Ensures maximum visibility to the products presented
- LED lighting
- Rear storage with 1/2 doors in different models

SOC-1590

Openable front glass

Rear storage

Technical Specifications - Serve Over & Self Serve Counters

Product	Model	Dimensions wxdxh (in mm)	Temperature range at 25 °C, 60%RH	Power	Refrigerant	Rated Current	Shelves	No. of Rear Doors
Serve Over Counters	SOC-1590	1590x918x1230	+2°C ~ +8°C	500 W	R404a	6.0A	1	1

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

Combinable Island Freezers

With sliding glass top (left to right)

These stylish island freezers with uniquely designed curved glass lids from Trufrost come in combinable configurations although you can go for individual units as well. The exteriors are built in white precoated steel and the interiors in pleasing white pre-painted aluminium. They can also be converted to be used as chillers.

CIL-1650EC

CIL-2000MS

CIL-1650EC

CIL-2000MS

CIL-1650EC

Key Features

- Elegant top curved sliding glass lid
- White precoated galvanized steel interior liner
- Mechanical temperature control
- 2 Tempered & low emissivity glass lids
- Lock & Key
- Ventilated free maintenance condenser
- Interior LED Lighting
- Increased 70 mm insulation resulting in energy savings
- Full Basket with dividers
- Caster wheels
- Convertible temperature range: ≤-18°C / 0-10°C

Technical Specifications - Combinable Island Freezers

Product	Model	Dimensions wxdxh (mm)	Capacity (L)	Temperature (in °C)	Power	Refrigerant	Casters	Weight
Combinable Island Freezer - End Corner	CIL-1650EC	1650x757x867	600	≤-18 / 0-10	395W	R290	4	85
Combinable Island Freezer - Mid Section	CIL-2000MS	2000x757x867	700	≤-18 / 0-10	480W	R290	6	120

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

Inviting vertical displays
with glass doors

Visi Coolers - Premia Series
(With top mounted compressors)

These Trufrost Premia Series plug-in type 2 glass door upright Coolers come with top mounted compressors. They provide an ultra rich and pleasing 'top to bottom' view of the displayed foodstuff – be it ice creams or any other packaged food. The cabinet interiors come with LED lights to enhance the quality of display.

Key Features

◆ Forced air circulation
◆ Adjustable shelves
◆ Interior LED lights
◆ Universal wheels, front with brake
◆ Double pane glass including Low E in Visi Coolers
◆ Triple pane glass with heated film in Visi Freezers
◆ Self Closing doors
◆ Self evaporating drip tray
◆ Low-maintenance condenser
◆ Standard ambient for Visi Coolers +35℃ at 65%RH and for Visi Freezers +25℃ at 60%RH
◆ Auto-defrost in Visi Freezers

VC-1250 Premia   VC-1800 Premia   VF-1250 Premia, VF-1800 Premia

Visi Coolers   **Visi Freezer**

Technical Specifications

Model	Volume (L)	Door type	Shelves	Power	Dimensions (wxdxh) mm	Temperature range	Refrigerant	No. of Compressors
VC-1250 Premia	1250	2 Hinge	10	412W	1260x750x2092	+1℃ ~ +10℃	R134a	1
VC-1800 Premia	1800	3 Hinge	15	675W	1880x750x2092	+1℃ ~ +10℃	R134a	1
VF-1250 Premia	1250	2 Hinge	10	1472W	1260x750x2092	-18℃ ~ -22℃	R404a	2
VF-1800 Premia	1800	3 Hinge	15	1850W	1880x750x2092	-18℃ ~ -22℃	R404a	2

Electricals: 220V/50Hz./Single Phase
Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25℃ and 60%RH)

Get your products
moving off the shelves

Visi Coolers - Italia Series

The Italia series from Trufrost represents a truly premium range of visi coolers in an elegant black body and a luxe frameless door design. These chic visi coolers are designed to enhance the ambience of any store and help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best.
- A choice of 3 models in 77, 300 and 400 litre capacities
- LED lighting to enhance the display quality
- VC 300 Slim Italia comes with a very attractive slim facia
- VC 300 Slim Italia & VC 400 Italia models also come with black interiors and black shelves
- The VC 77 Italia can be paired with a similar looking wine cooler model W 19SZ from Trufrost to complement the wine and beer display in trendy bars.

Visi Coolers - NEU Series

The NEU series from Trufrost is yet another premium range of visi coolers draped in a cool white body and an attractive aluminium alloy door frame. The NEU series visi coolers are designed to provide a pleasing look to any store and help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best.
- A choice of 4 models from 250 – 650 litre capacities
- LED lighting to enhance the display
- Attractive aluminium alloy door frame

VC-77 Italia   VC-300 Slim Italia   VC-400 Italia

VC-250 NEU   VC-350 NEU   VC-450 NEU   VC-650 NEU

Technical Specifications - Visi Coolers

Specification	Gross Volume (Litres)	w x d x h (mm)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-77 Italia	70	495x450x670	1 - 9°C	85	Yes	Automatic	1	2	LED light	No	1	R600a
VC-300 Slim Italia	300	420x525x1920	2 - 8°C	170	No	Automatic	1	5	LED light	4 legs	1	R600a
VC-400 Italia	400	575x565x1920	2 - 8°C	220	Yes	Automatic	1	5	LED light	4 legs	1	R600a
VC-250 NEU	250		0 - 10°C		Yes	Automatic	1	4	LED light	4	1	R600a
VC-350 NEU	350		0 - 10°C		Yes	Automatic	1	4	LED light	4	1	R600a
VC-450 NEU	450	615x610x1990	0 - 10°C	240	yes	Manual	1	5	LED light	4	1	R600a
VC-650 NEU	650	655x705x1990	0 - 10°C	280	Yes	Manual	1	5	LED light	4	1	R290

Electricals: 220V/50Hz/1 Phase   Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

Traditional Visi Coolers

Trufrost brings to India a contemporary range of merchandising solutions that help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best. These innovative cooling displays are available in 50 to 1500 litre capacities and 1 Door/ 2 Door / 3 Door variants. They are designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.

| VC-50 | VC-100 | VC-220 | VC-200, VC-300, VC-330, VC-390, VC-400 (NEW), VC-451 Copper Plus | VC-331, VC-441 | VC-500 VC-600NF (New), | VC-700 NF, VC-901, VC-1000 NF, VC-1251 Copper Plus | VC-999 NF | VC-1500 NF |

Double Door Visi Coolers - Premia Series

Trufrost has introduce a model in Premia series of showcase coolers in 2 Door variant. It is designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.

VC-600-2D Premia

Visi Coolers - Black

Trufrost has just rolled out model in black series of showcase coolers in 1 Door variant. It is designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.
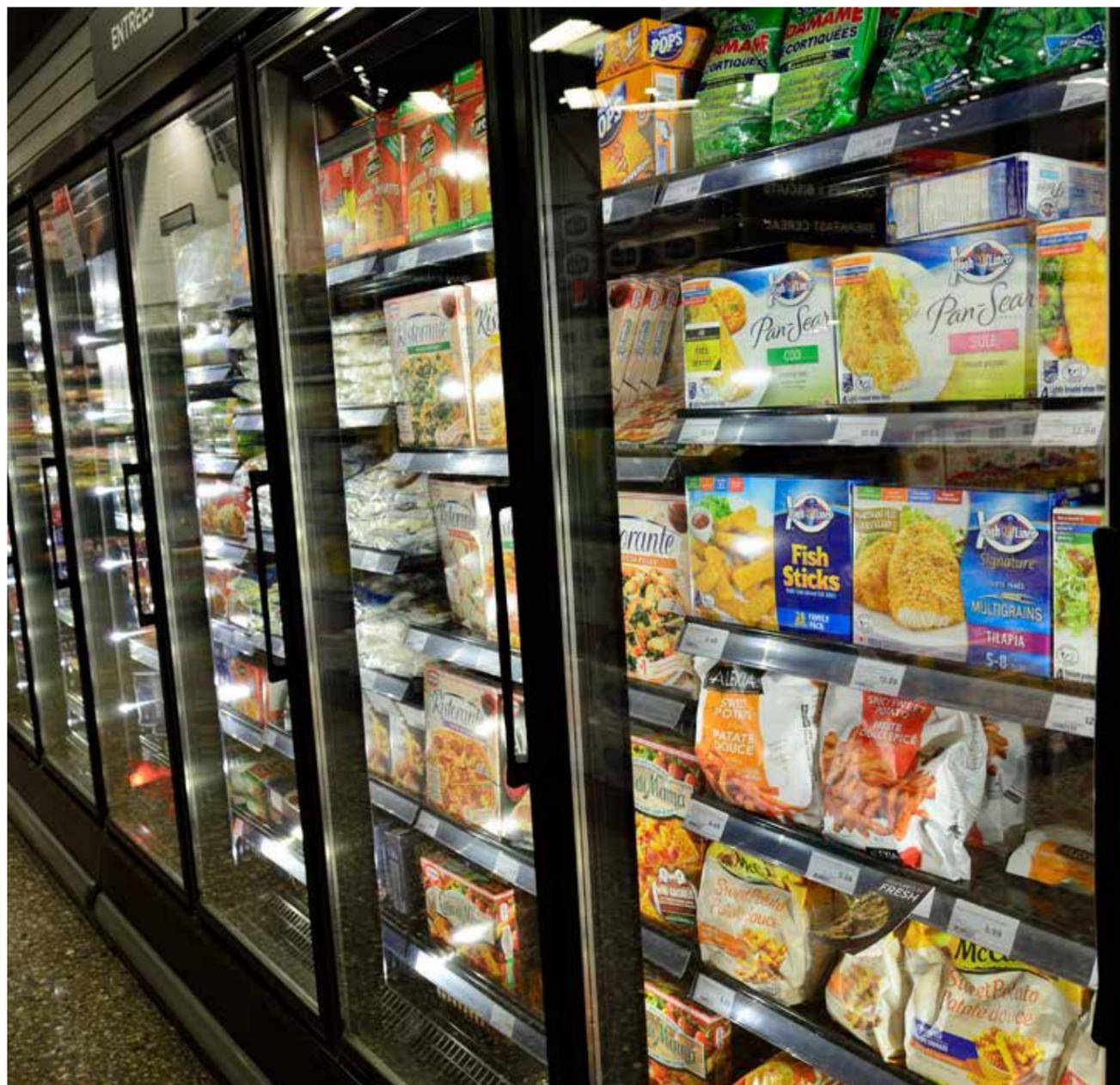

VC-440 Black

Technical Specifications - Visi Coolers

Specification	Gross Volume (Litres)	w x d x h (inches)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-50	50	18 x 20 x 20	2 - 8°C	65	No	Yes	1	2	LED light	No	1	R134a
VC-100	100	18 x 20 x 33	2 - 8°C	65	No	Yes	1	4	LED light	No	1	R134a
VC-220	220	21 x 21 x 62	2 - 8°C	67.9	Yes	Yes	1	3	Normal light	No	1	R600a
VC-330	300	21 x 21 x 69	2 - 8°C	230	Yes	Manual	1	4	Yes	4	1	R600a
VC-331	300	22 x 21 x 66	2 - 8°C	210	Yes	Automatic	1	3	Yes	4	1	R600a
VC-390	360	21 x 24 x 69	2 - 8°C	280	yes	manual	1	4	Yes	4	1	R600a
VC-440 Black	400	24 x 24 x 75	2 - 8°C	190	Yes	Automatic	1	5	Yes	Adjustable legs	1	R600a
VC-441	400	22 x 21 x 72	2 - 8°C	220	Yes	Automatic	1	4	Yes	4	1	R600a
VC-451 Copper Plus	410	23 x 28 x 71	2 - 8°C	284	Yes	Automatic	1	4	LED light	Yes	1	R134a
VC-500	475	25 x 24 x 77	2 - 8°C	270	Yes	Automatic	1	5	Yes/ 1 LED	2/2	1	R600a
VC-600NF (New)	532	25 x 28 x 81	2 - 8°C	425	Yes	Automatic	1	5	Yes/ 1 LED	4	1	R134a
VC-600-2D Premia	550	26 x 26 x 77	2 - 8°C	400	Yes	Automatic	1	5	Yes/ 1 LED	4	1	R134a
VC-700NF	680	35 x 24 x 78	2 - 8°C	349	Yes	Automatic	2	8	Yes / 2LEDs	Yes	1	R134a
VC-901	900	44 x 23 x 80	2 - 8°C	430	Yes	Automatic	2	10	2 LED	4	1	R134a
VC-999 NF	1000	44 x 23 x 78	2 - 8°C	475	Yes	Automatic	2	10	2 LED	4	1	R134a
VC-1000NF	1000	44 x 27 x 82	2 - 8°C	475	Yes	Automatic	2	8	Yes / 2LEDs	Yes	1	R134a
VC-1251 Copper Plus	1200	45 x 29 x 86	2 - 8°C	466	Yes	Automatic	2	12	Yes / 2LEDs	Yes	1	R134a
VC-1500NF	1495	71 x 27 x 82	2 - 8°C	687	Yes	Automatic	3	15	Yes / 5LEDs	Yes	1	R134a

Electricals: 220V/50Hz/1 Phase   Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

Specification	Gross Volume (Litres)	w x d x h (inches)	Temperature Range	Power (w)	Lock	Fan	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-200	180	17 x 20 x 55	2 - 8°C	170	Yes	Yes	1	3	LED light	No	1	R600a
VC-300	280	21 x 20 x 61	2 - 8°C	200	Yes	Yes	1	3	LED light	Yes	1	R600a
VC-400 (New)	380	23 x 20 x 70	2 - 8°C	240	Yes	Yes	1	4	LED light	Yes	1	R600a

Electricals: 220V/50Hz/1 Phase   Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

Traditional Visi Freezers

Trufrost upright visi freezers are known for their reliability and provide a pleasing view of the displayed foodstuff – be it ice creams or any other packaged frozen food. The VF-400 and VF-1000 are among our fast selling models. They have a ventilated cooling system with automatic defrost and are fitted with LED lights to enhance the quality of display.

VF-100

VF-400NF,
VF-400 (New)

VF-1000NF

←New upgraded model with 2 compressors

Technical Specifications of Visi Coolers & Visi Freezers

Specification	Gross Volume (Litres)	Dimensions w x d x h (mm)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VF-100	90	600x530x845	≤-22℃	230	Yes	Automatic	1	3	Yes / 2LEDs	Yes	1	R290a
VF-400 (New)	380	615x640x1990	-20℃ ~ -26℃	520	Yes	Automatic	1	5	Yes / 2LEDs	Yes	1	R290a
VF-400NF	400	670x693x2008	-18℃ ~ -22℃	570	Yes	Automatic	1	5	Yes / 2LEDs	Yes	1	R404a
VF-1000NF	950	1220x693x2008	-18℃ ~ -22℃	1100	Yes	Automatic	2	10	Yes / 2LEDs	Yes	2	R404a

Electricals: 220V/50Hz/1 Phase   Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25℃ and 60%RH)
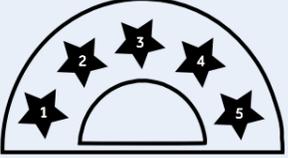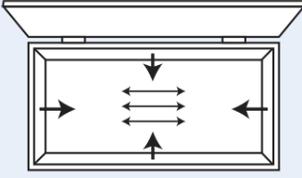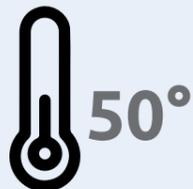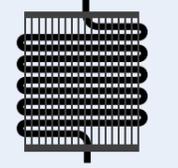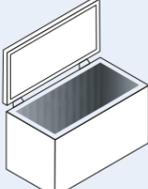
The art & science of cooling

Why Haier?

	5 Star Rated Machine	5 Sided Freezing Technology* (2x freezing capacity)	Operates up to 50° Ambient Temperature	Dual Condenser	Embossed PCM Inner Liner	Heavy Duty Castors
Haier			50°	Static + Aux		50mm
Others	No Star Rating		43°	Single Condenser	Aluminium Liner	30mm
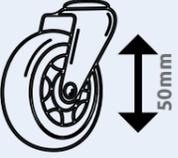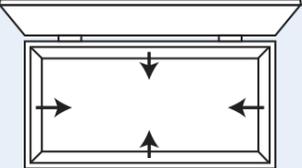
- 5 Star Rated Machine : Offers Lowest Power Consumption In The Industry
- 5 Sided Freezing Technology : 5d Uniform Freezing Technology Gives The Best Freezing Performance Which Has Upto -26 Degree Temperature, 2x Freezing Capability, 160v-260v
- Operates Upto 50 Degree Ambient Temperature : Machine Can Work Even In High Ambient Temperature Without Failure
- Dual Condenser : Dual Condenser Gives Better Cooling And Helps Achieving Desired Temperature In Lesser Time
- Embossed Pcm Inner Liner : This Helps Provide Better Longevity And Reduces Internal Damages
- Heavy Duty Castors : Helps Provide Better Ground Clearance And In Easy Mobility

Convertible Hard Top Freezers/Chillers

These 2-in-1 hard top chest freezers from Haier conveniently double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 145 to 780 litres to suit every conceivable need. You can also choose between single and double lid variants.

HFC-145SM5

HFC-175SM5

HFC-290SM5

HFC-400DM5, HFC-500DM5

HFC-788DM5

Convertible Glass Top Freezers/Chillers

These Flat Glass Top Freezers from Haier add a new dimension to the routine glass tops available in the market. They are designed to enhance the product display. They come with well designed baskets – some of which are QDI baskets, for easy access & convenient segregation of the displayed items and an extra thick 70mm insulation and exteriors built in a pleasing white body.

HFC-300GM5

HFC-400GM5

HFC-575GM5

Technical Specifications

Specification	Hard Top Freezers							Glass Top Freezers		
	HFC-145SM5	HFC-175SM5	HFC-290SM5	HFC-400DM5	HFC-500DM5	HFC-588DM5	HFC-788DM5	HFC-300GM5	HFC-400GM5	HFC-575GM5
Star Rating	5	5	5	5	5	5	5	5	5	5
Gross Volume (Litres)	102	146	264	383	439	524	734	295	405	575
Dimensions wxdxh (mm)	543x575x875	700x575x875	935x635x905	1235x745x905	1405x745x905	1645x745x905	1860x855x905	1050x650x836	1355x650x836	1690x650x836
Temperature Range	≤-20℃	≤-20℃	≤-20℃	≤-20℃	≤-20℃	≤-20℃	≤-22℃	≤-22℃	≤-20℃	≤-22℃
Power (W)	70	75	240	300	380	380	300	190	200	300
Refrigerent	R600a	R600a	R600a/R290	R290	R290	R290	R290	R290	R290	R290
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	1	1	1	2	2	2	2	2	2	2
No. of Baskets	1	1	1	1	1	1	1	3(1Mesh+ 2 Wire)	3(2Mesh+ 1 Wire)	2 Wire Mesh Basket+ 2 Wire Basket(6 compartment)
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	4 universal; 2 Lock Wheel
Certification	BEE	BEE	BEE	BEE	BEE	BEE	BEE	BEE	BEE	BEE

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

Glass Top Freezers - NEU series

These Trufrost Flat Glass Freezers add a new dimension to the routine glass tops available in the market. They come with LED light to enhance the product display – feature that is a retailer's delight. The NEU series come with fully loaded baskets – some of which are QDI baskets, for easy access & convenient segregation of the displayed items. They come with an extra thick 70mm insulation and an elegant light grey door frame that contrasts well with the white freezer body.

GT-650NEU (2 QDI + 7 regular baskets)

GTC-650NEU (2 QDI + 7 regular baskets)

Technical Specifications

Specification	Models	Gross Volume (Litres)	WxDxH (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
Flat Glass Top Freezers	GT-650NEU	628	1888*713*850	-18°C ~ -25°C	370	R290	Yes	Manual	2	9 (7 standard + 2 QDI)	6
Curved Glass Top Freezers	GTC-650NEU	628	1870*695*850	-18°C ~ -25°C	370	R290	Yes	Manual	2	9 (7 standard + 2 QDI)	6

Electricals: 220V/50Hz/1 Phase   Specifications are subject to change without prior notice due to continuous product development   *F = Freezer, C = Chiller

Glass Top Freezers - Deluxe series

These Trufrost Flat Glass Freezers add a new dimension to the routine glass tops available in the market. They come with LED light to enhance the product display - feature that is a retailer's delight. GT 440 Dlx and GT 650 Dlx come with 4 and 6 fully loaded baskets respectively (2 of which are QDI baskets), for easy access & convenient segregation of the displayed items. They come with an extra thick 75 mm insulation and an elegant aluminium door frame that contrasts well with the white freezer body.

LED Light

Full basket

Aluminium alloy door frame

Prepainted aluminum plate

Double row Casters

Models available
l GT-440 Dlx (with 4 baskets)
l GT-650 Dlx (with 6 baskets)

Temperature display

Key Features
- New style flat sliding glass lid
- Fully Automatic operation
- 75 mm thickness insulation
- Exterior white finish
- Aluminum door frame
- Adjustable thermostat
- Main power indicator
- Defrost water drain hole
- Full basket as standard
- Interior LED light as standard
- Four caster wheels
- Environmentally friendly

Flat Glass Top Freezers

Trufrost Flat Glass Freezers are a retailer's delight and come with fully loaded baskets for easy access & convenient segregation of frozen food.

CFC
CFC Free

❄
Large Cooling Power

Models available
- GT-100 (with 1 basket)

Models available
- GT-200 (with 1 basket)
- GT-350 (with 4 baskets + 1 QDI)
- GT-355 (with 4 baskets)
- GT-455 (with 4 baskets)
- GT-555 (with 4 baskets)

Technical Specifications

ISO 9001   CE

Specification	Glass Top Freezers - Deluxe series		Flat Glass Top Freezers					
	GT-440 DLX	GT-650 DLX	GT-100	GT-200	GT-350 Premia	GT-355	GT-455	GT-555
Gross Volume (Litres)	400	600	100	200	340	330	430	530
w*d*h (inches)	50x27x34	71x27x34	23x21x33	32x27x31	49x24x32	44x27x31	55x27x31	66x27x31
Temperature Range	≤-18°C	≤-18°C	≤-20°C	+5°C ~ -27°C	≤-18°C	+5°C ~ -27°C	+5°C ~ -27°C	+5°C ~ -27°C
Power (W)	210	252	133	290	320	320	345	370
Refrigerent	R290	R290	R134a	R290	R290	R290	R290	R290
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	2	2	2	2	2	2	2	2
No. of Baskets	4 (2 standard + 2 QDI)	6 (4 standard + 2 QDI)	1	1	4 + 1QDI	4	5	5
Wheels / Castors	4	6	Yes	Yes	Yes	Yes	Yes	Yes

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

Curved Glass Top Freezers

Trufrost Curved Glass Freezers are a retailer's delight. GTC 330 and 450 come with 3 baskets and GTC 625 has 9 baskets with 18 separators for easy access & convenient segregation of frozen food.

GTC 165 Premia
(with 1 basket + 1QDI)

GTC 300 Premia
(with 2 baskets + 1QDI)

GTC 400 Spl
(with 3 baskets + 1QDI)
GTC 450 (with 5 baskets)

GTC 625 (with 9 baskets
& 18 Separators)

GTC 700 Premia
(with 4 baskets + 2QDI)

Technical Specifications

Specification	Curved Glass Top Freezers					
	GTC-165 Premia	GTC-300 Premia	GTC-400 Spl.	GTC-450	GTC-625	GTC-700 Premia
Gross Volume (Litres)	165	290	390	430	610	690
w*d*h (inches)	25x28x36	39x26x36	50x26x36	50x27x34	71x27x34	74x32x34
Temperature Range	≤-22℃	≤-22℃	≤-22℃	≤-20℃	≤-20℃	≤-22℃
Power (W)	215	215	215	200	240	240
Refrigerent	R290	R290	R290	R290	R290	R290
Lock	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	2	2	2	2	2	2
No. of Baskets	1 + 1QDI	3 + 1QDI	3 + 1QDI	5	9	4 + 2QDI
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes

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

CFC Free

Large Cooling Power

Imported Conventional 2-in-1 Convertible Freezers / Chillers

Trufrost 2-in-1 hard top chest freezers conveniently double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 100 to 800 litres to suit every conceivable need. You can also choose between single, double and three lid variants.

Premia Series
- CF-110
- CF-110 Premia

Premia Series
- CF-220 Dlx.
- CF-220 Premia
- CF-300 Dlx.
- CF-300 Premia

Diamond Series
- CF-550 2D

Diamond Series
- CF 450 2D Diamond
- CF 550 2D Diamond
- CF 800 2D Diamond

CFC **❄**

CFC
Free

Large Cooling
Power

Made in India
Conventional 2-in-1
Convertible Freezers / Chillers

Trufrost 2-in-1 hard top chest freezers conveniently double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 100 to 800 litres to suit every conceivable need. You can also choose between single, double and three lid variants.

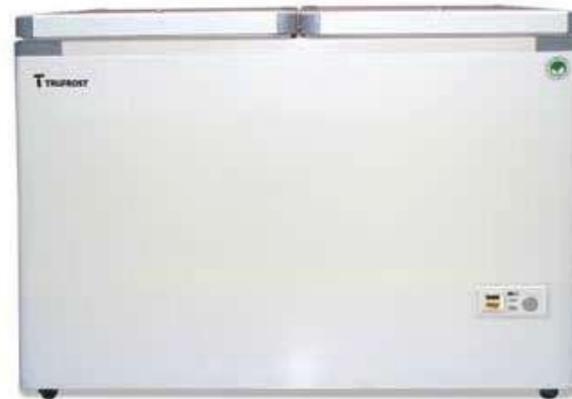**Single Lid Models**
- CF-110 NEU
- CF-111

Single Lid Models
- CF-220 NEU
- CF-222
- CF-333

Double Lid Models
- CF-330 2D NEU
- CF-333 2D
- CF-440 2D NEU
- CF-444 2D
- CF-550 2D NEU
- CF 555 2D

Three Lid Models
- CF-770 3D NEU
- CF-777 3D

Technical Specifications - Chest Freezers

Model	Gross Volume (L)	w*d*h (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
CF-110	100	560*595*790	+2°C -20°C	110	R600a	Yes	Manual	1	1	Yes
CF-110 Premia	100	505*525*835	+2°C -20°C	85	R 600a	Yes	Manual	1	1	Yes
CF-220 Dlx	200	860*540*835	+2°C -20°C	103	R 600a	Yes	Manual	1	1	Yes
CF-220 Premia	220	855*540*835	+2°C -20°C	100	R 600a	Yes	Manual	1	1	Yes
CF-300 Dlx	276	1080*600*835	+2°C -20°C	115	R 134a	Yes	Manual	1	1	Yes
CF-300 Premia	305	1120*600*835	+2°C -20°C	120	R 600a	Yes	Manual	1	1	Yes
CF-450-2D Diamond	450	1256*710*825	+2°C -20°C	280	R 290	Yes	Manual	2	2	Yes
CF-500-2D	470	1523*725*842	+2°C -20°C	253	R 134a	Yes	Manual	2	2	Yes
CF-550-2D	550	1683*670*880	+2°C -20°C	310	R 290	Yes	Manual	2	2	Yes
CF-550-2D Diamond	550	1683*670*880	+2°C -20°C	310	R 290	Yes	Manual	2	2	Yes
CF-800-2D Diamond	800	1945*757*880	+2°C -20°C	330	R 290	Yes	Manual	2	2	Yes

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

Model	Gross Volume (L)	w*d*h (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
CF-111	100	560*595*790	+2°C -20°C	110	R600a	Yes	Manual	1	1	Yes
CF-222	220	815*720*845	-18˚C ~ -24˚C (F) +0˚C ~ +10˚C (C)	154	R 600a	Yes	Manual	1	1	Yes
CF-333	330	1115*720*845	-18˚C ~ -24˚C (F) +0˚C ~ +10˚C (C)	295	R 290	Yes	Manual	1	1	Yes
CF-333 -2D	330	1115*720*845	-18˚C ~ -24˚C (F) +0˚C ~ +10˚C (C)	295	R 290	Yes	Manual	2	1	Yes
CF-444-2D	440	1395*720*845	+2°C -20°C	295	R 290	Yes	Manual	2	2	Yes
CF-555-2D	550	1685*720*845	-18˚C ~ -24˚C (F) +0˚C ~ +10˚C (C)	395	R 290	Yes	Manual	2	2	Yes
CF-777-3D	740	1810*755*840	+2°C -20°C	320	R 600a	Yes	Manual	3	2	Yes

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

Model	Gross Volume (L)	w*d*h (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
CF-110 NEU	100	574x564x845	≤-18˚C	93	R600a	Yes	Manual	1	1	Yes
CF-220 NEU	220	800x575x826	≤-18˚C	160	R 600a	Yes	Manual	1	1	Yes
CF-330-2D NEU	320	1110x635x826	≤-18˚C	185	R 600a	Yes	Manual	2	1	Yes
CF-440-2D NEU	425	1395x720x845	≤-18˚C	245	R 290	Yes	Manual	2	1	Yes
CF-550-2D NEU	535	1683x710x825	≤-18˚C	300	R 290	Yes	Manual	2	1	Yes
CF-770-3D NEU	755	1945x800x825	≤-18˚C	320	R 290	Yes	Manual	3	1	Yes

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

Traditional Island Freezers

Trufrost Island Freezers are a retailer's delight and come with fully loaded baskets for easy access & convenient segregation of frozen food. IL 450 and IL 660 (New) come with 4 baskets each.

Technical Specifications

Specification	Island Freezers IL-660
Gross Volume (Litres)	660
External dimensions w*d*h (mm)	1860x820x560
Internal dimensions w*d*h (mm)	1620x570x414.5
Temperature Range	≤-18℃
Power (W)	355
Refrigerent	R290
Lock	Yes
Defrost	Manual
No. of Lids / Doors	2
No. of Baskets	6
Wheels / Castors	Yes

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

Models available
- IL-660 (New) (with 4 baskets)

Dual Temperature Freezers / Chillers

Trufrost dual temp freezers/chillers have two segregated storage compartments – ideal for storing ice-creams & frozen foods in one and dairy products or beverages in the other.

Models available
- DT-300
- DT-350 Diamond
- DT-370-2D Diamond
- DT-444

Milk / Bottle Chiller

Trufrost Milk Chillers come with a food-grade stainless steel inner compartment that allows for optimum temperature management of pre-refrigerated milk. The product is suitable for chilled milk to be poured directly into the tank. It is also suitable for storing & chilling bottled beverages and other food-stuff.

Models available
- BC-400-2D-SS

Technical Specifications

Specifica-tion	Models	Gross Volume (Litres)	WxDxH (Inches)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
Dual Temp Freezers	DT-300	162F/120C*	46x24x33	+2℃ -20℃	195	R134a	Yes	Manual	2	1	Yes
	DT-350 Diamond	175F/130C*	48x24x33	+2℃ -20℃	210	R134a	Yes	Manual	2	1	Yes
	DT-370-2D Diamond	200F/170C*	1329×575×846	0-10℃, ≤-18℃	135	R600a	Yes	Manual	2	1	Yes
	DT-444	200F/225C*	55x28x34	-18˚C ~ -24˚C (F) +0˚C ~ +10˚C (C)	268	R290	Yes	Manual	2	1	Yes
Milk Chiller	BC-400-2D-SS	360	50x26x33	2~10℃	233	R134a	Yes	Manual	2		Yes

Electricals: 220V/50Hz/1 Phase   Specifications are subject to change without prior notice due to continuous product development   *F = Freezer, C = Chiller

Compressor Minibars

Trufrost Mini Fridges are ideal for use as minibars in guest rooms of hotels and clubs and also in homes. They are built with special low noise compressors and come with interior light and a lock and are available in a neutral, pleasing black colour. Model MF-55 has a small freezing chamber.

MF 55

Technical Specifications

Model	Dimension W x D x H (mm)	Net Weight (kgs)	Refrigerator Volume	Power Rated (W)	Temp. ℃	Cooling	Refrigerant
MF-55	450 X 470 X 500	16	50	57W	0-7	Compressor	R600a

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

Cooling
without distraction

DO NOT DISTURB

BITTE NICHT STÖREN

DTR-8

DTF-4

Countertop Toppings Bar

This stunning toppings bar is suitable for refrigerated storage and display of ice cream and yogurt toppings. This countertop refrigerated display comes with an elegant curved glass lid on a stainless steel base which houses the refrigeration system. It has a digital temperature indicator and 8 x GN 1/6 pans.

Countertop Scooping Displays

This stunning display comes with an elegant curved glass lid on a stainless steel base that houses the refrigeration system and have a digital temperature indicator. It comes with 4 x GN 1/3 pans. However, you have the flexibility to display more flavours of ice cream or gelato by using GN 1/6 pans (not supplied with the machine).

Technical Specifications

Model	No. of Layers		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Refrigerant	Power (Watts)
	No.	Description					
DTR-8	1	8 x GN 1/6 pans	767*612*328	67	2~12	R 134a	110

Top glass also heated

Technical Specifications

Model	No. of Layers		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Refrigerant	Power (Watts)
	No.	Description					
DTF-4	1	4 x GN 1/3 pans	805*670*360	67	-18~-22	R 134a	140

Electricals: 220V/50Hz./Single Phase
Specifications are subject to change without prior notice

Countertop Scooping Displays

These stunning displays come with an elegant glass lid on a stainless steel base that houses the refrigeration system and have a digital temperature indicator (DTF-4 models). It comes with 3 & 4 x 5L pans. However, you have the flexibility to display more flavours of ice cream or gelato by using GN 1/6 pans (not supplied with the machine). The Premia model comes with a curved glass lid and the New & DTF-3 has a stunning flat glass lid. All the models are aided by a pair of strong hydraulic hinges for ease of lifting/opening. These models also come with a stylish LED lighting to perk up the displayed foodstuff and are ideal for self service applications such as outdoor catering and buffets. The scooping displays can be placed on a counter or carefully planned as a drop-in.

DTF-4 NEU   DTF-4 Premia   DTF-3

Technical Specifications

Model	Pans		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Refrigerant	Power (Watts)
	No.	Dimensions (mm)					
DTF-4 Premia	4	360*165*115	867*735*373	77	-18 ~ -22	R 290	210
DTF-4 NEU	4	360*165*115	867*735*446	77	-18 ~ -22	R 290	210
DTF-3	3	360*165*115	670*750*360	40	-16 ~ -18	R134a	170

Electricals: 220V/50Hz./Single Phase
Specifications are subject to change without prior notice

Wow Gelato - 6

Wow Gelato - 7

Wow Gelato - 12

Ice cream & Gelato Scooping Displays

These stunning displays for ice cream & gelato can be used in different ways – as countertops or intelligently built-in to the counter to merge with your dessert buffet spread. You can choose between 3 models that are draped in elegant curved glass and built on a stainless steel base that houses the refrigeration system and have a digital temperature indicator. You have the flexibility to display more flavours of ice cream or gelato by using GN 1/6 pans (not supplied with the machine). The 3 Wow Gelato models come with with 6 x GN1/3, 7 x GN1/3 pans and 12 x GN1/3 pans respectively.

Technical Specifications

Model	Pans		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Front Glass	Refrigerant	Power (Watts)
	No.	Description						
Wow Gelato - 6	6	GN 1/3	1170*850*550	122	-13 ~ -22	-	R 404a	780
Wow Gelato - 7	7	GN 1/3	1420*680*740	142	-13 ~ -22	-	R 404a	860
Wow Gelato - 12	12	GN 1/3	1260*1045*1373	300	-13 ~ -22	Heated	R 404a	1200

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

The art & science of
food preservation

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 Accor, Hilton, Marriott, Taj Hotels, Subway, Sanofi, Johnson & Johnson, Ranbaxy, Dinshaw's, Radisson, Westin, Park Plaza, Haldiram, Ramada, Amul, ITC, Oberoi, Shantha Biotechnics, Radha Regent, Cisco, Nilgiris and many more names.

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
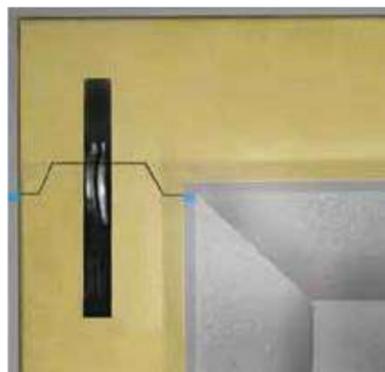
Cam Locking & Gaskets
Our camlocks ensure strong, perfect alignment of all joints. Food-grade PVC gaskets make them neat & leak-proof and are a superior replacement of silicon sealants.


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.

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.
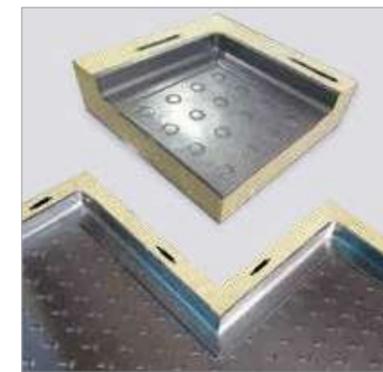
Custom Built Panels
Trufrost PUF Panels can be made to suit your layout design and site conditions. Our sizes are flexible and use L, T and + shape panels to ensure the cold rooms are structurally strong, rivet-free and hygienic.

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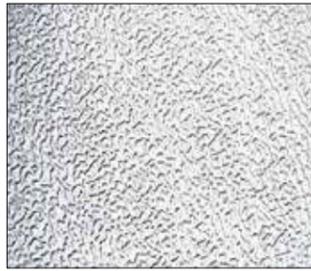
Pre-Painted White Sheet
0.4/0.5/0.6/0.8/1.0/1.2 mm

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

Wall Drain System

S.S. P-trap
Front View   Side View

S.S. Drain Box

Civil with tile finish

Wall plaster
Ceiling Puf Panel
Evaporator Unit
Drain pipe from Evaporator
Join with floor drain
PCC Kota by Customer
Floor Puf Panel with G.I. Finish

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

|	Thermul Flux (Heat loss per m2 wall area) at different ΔT									
	W/m³					K.Cal/m³				
Panel Thickness (mm)	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
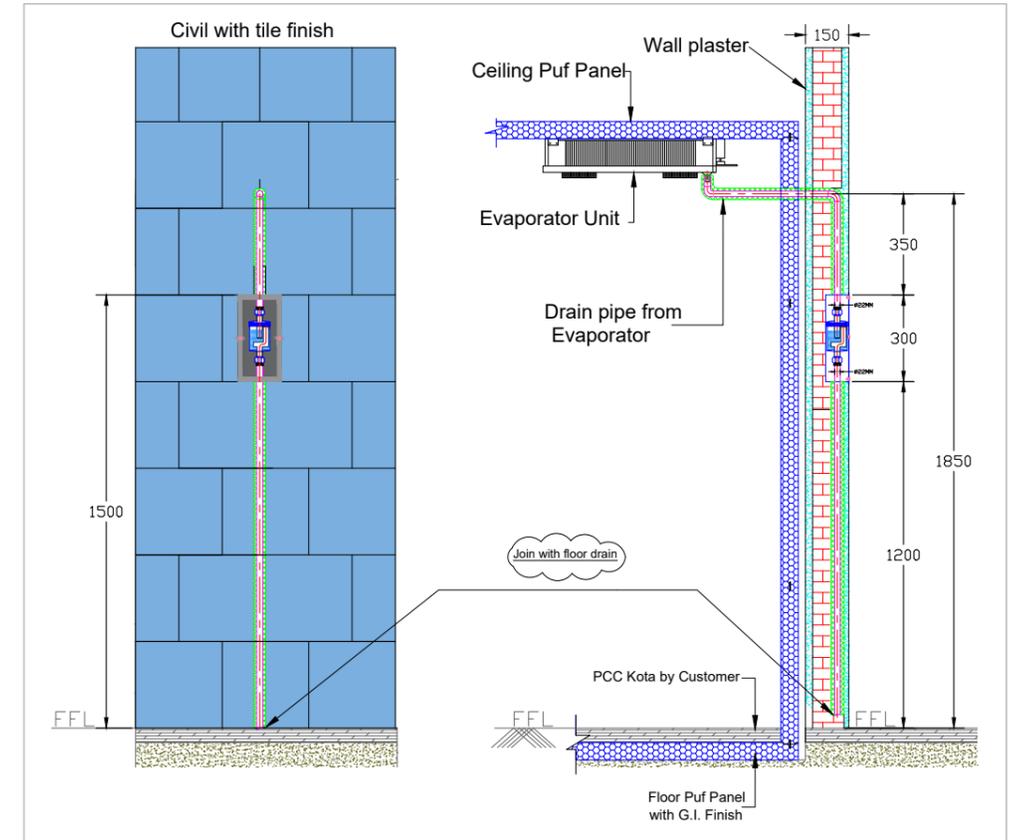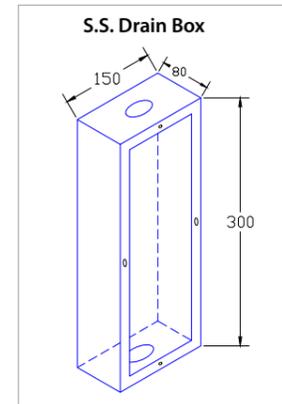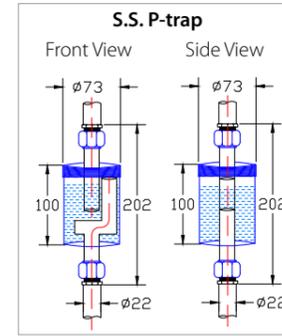
Floor Finishes

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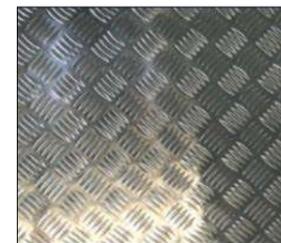
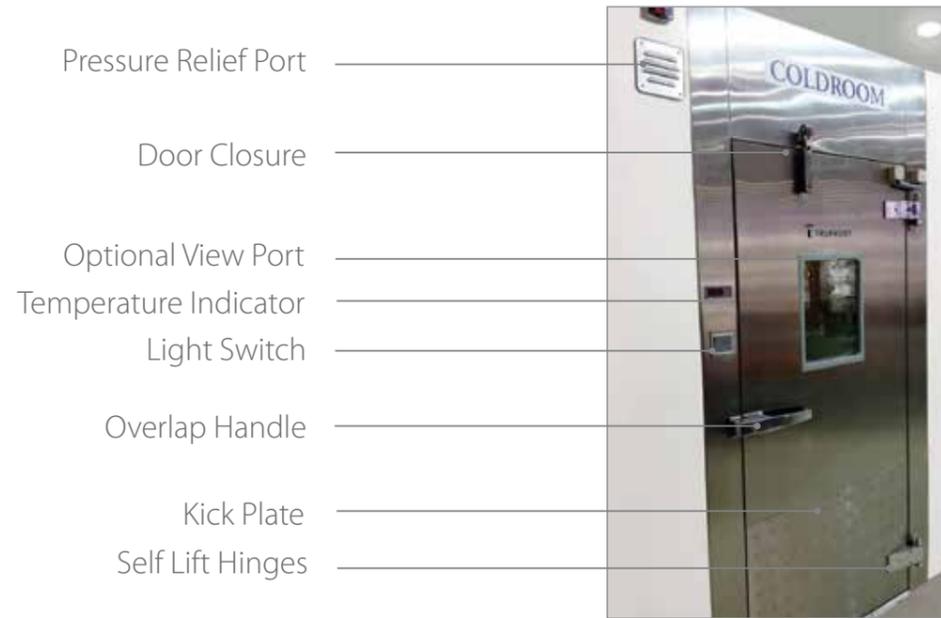Aluminium Chequered 1.2 to 3.0 mm for Pharma, Ice Cream and any water free applications

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

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.

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 tropiclised 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

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.

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

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.

Air Cooled

Water Cooled

Hermetic Recip/Scroll

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

Fruits & Vegetables

Flight Kitchens

Dairy Products

Cloud Kitchens & Delivery

Bakery

Storage of Seafood

Butler, a brand that truly complements
Trufrost refrigeration solutions

BUTLER®

The magnetising aroma of good coffee

Beans to cup coffee machines
for every need

300 cups/day

200 cups/day

150 cups/day

100 cups/day

70 cups/day

Coffee Master

Coffee Bar Pro-T

Coffee Break Pro-T

Italia TurboSteam Pro

Milano TurboSteam

Coffee Master

BUTLER®
Designed by **Dr.coffee**

Fully Automatic Coffee Machines (For high traffic applications)

What sets the Butler Coffee Master apart from traditional coffee machines? Its specially designed two-step feature enables you to create a perfect handcrafted cup of coffee without relying heavily on barista skills. It offers precision and control comparable to speciality coffee machines, ensuring superior quality along with ease of use.

Designed by Dr. Coffee, the Butler Coffee Master is a high-performance commercial coffee machine that redefines the coffee world with its superior features and elegant design. Featuring dual bean hoppers and grinders, it efficiently meets the high-volume demands of cafes and chains.

Approximate Hourly Output

Espresso	Cappuccino	Hot Water
200 cups	140 cups	400 cups

300 cups/day

Coffee Master

- 10.1" anti-fingerprint touchscreen
- IPS retina technology allows intuitive operations & visual clarity
- Swiss Ditting 64mm flat burr grinder ensures even coffee grinding while minimizing heat for extended durability
- Dual pumps enable simultaneous coffee and milk output, reducing preparation time by half.
- Professional commercial rotating pump.
- Metal brewer with 28g capacity.
- Advanced milk monitoring system
- 3L large capacity boiler.
- Independent hot water and steam wands
- The automated steam wand foams milk at a consistent temperature and professional quality, delivering creamy, barista-level foam.
- Customizable configurations
- Automated cleaning for seamless operation.
- Supports both hot and cold frothing options
- IoT connectivity and mobile payment integration options can be built into the machine.

Coffee Bar Pro-T

b BUTLER®
Designed by Dr.coffee

Fully Automatic Coffee Machines
(For high traffic applications)

The Butler Coffee Bar Pro-T is high performance superautomatic coffee machine specially designed by Dr. Coffee – world leader in fully automatic coffee machines. It is designed for heavy duty banqueting or similar applications hotels, convenience stores and busy bakeries. It has an advised daily output of 200 cups or more. The steam wand ensures you can whip up piping hot cappuccino. The professional rotary pump facilitates stable pressures, efficient output as well as perfect consistency. It comes with a coffee bean grinder and 2 powder hoppers, a one-push button for dense, hot/cold milk froth, your coffee inspirations can never fail.

200 cups/day

Coffee Bar Pro-T

Approximate Hourly Output

Espresso	Cappuccino	Hot Water
100 cups	80 cups	200 cups

- 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.
- 10.1 smart touch screen lateral display
- 1 steam wand
- 1 hot water wand
- Suitable for fresh & powder milk
- Self cleaning system for milk
- 1200gm coffee beans hopper
- 1.2L x 1 & 1L x 1 powder hopper
- 70 serving Knock Box capacity

Coffee Break Pro-T

BUTLER®
Designed by **Dr.coffee**

Fully Automatic Coffee Machines
(For medium duty applications)

The Butler Coffee Break Pro-T is high performance superautomatic coffee machine specially designed by Dr. Coffee – world leader in fully automatic coffee machines. It is designed for heavy duty banqueting or similar applications hotels, convenience stores and busy bakeries. It has an advised daily output of 150 cups or more. The steam wand ensures you can whip up piping hot cappuccino. The professional rotary pump facilitates stable pressures, efficient output as well as perfect consistency. With a 1200 gm coffee beans hopper and a one-push button for dense, hot/cold milk froth, your coffee inspirations can never fail.

150 cups/day

Coffee Break Pro-T

Approximate Hourly Output

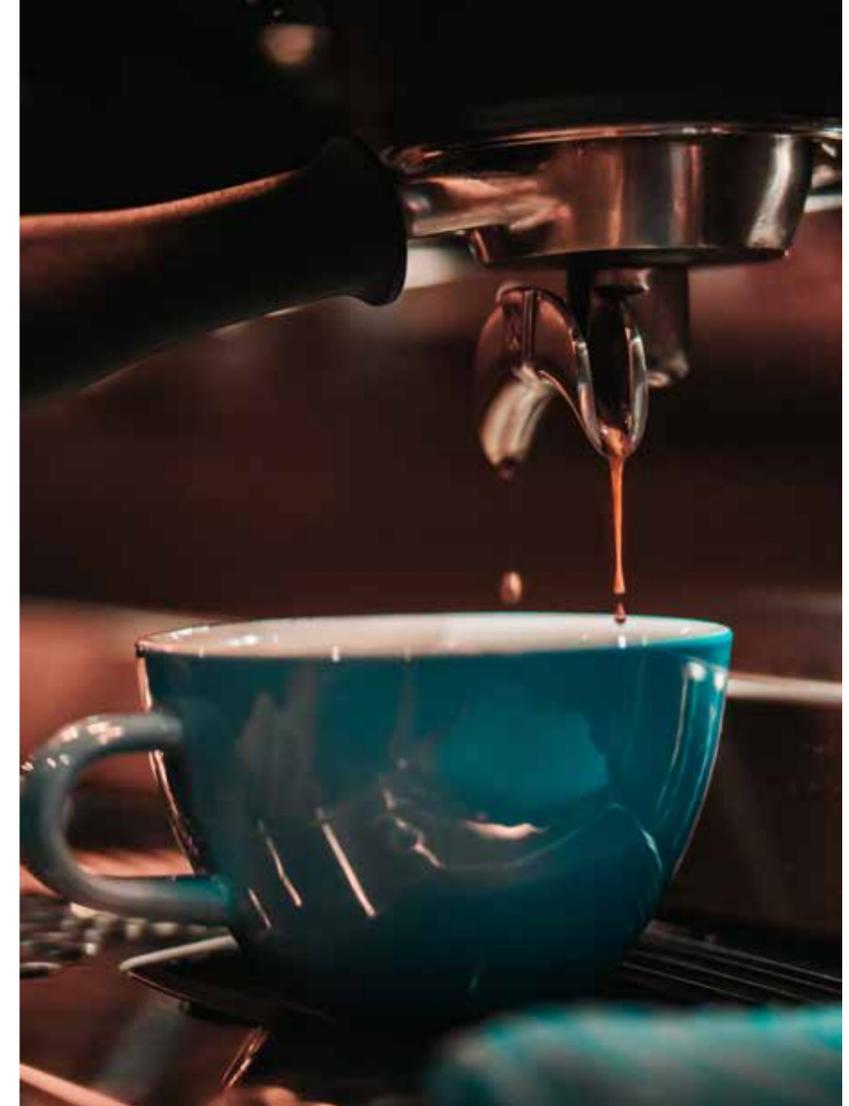| Espresso	Cappuccino	Hot Water
100 cups	70 cups	150 cups

- ◆ 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.
- ◆ 10.1 smart touch screen lateral display
- ◆ 1 steam wand
- ◆ 2 pumps
- ◆ 8 Litre attachable water tank
- ◆ Suitable for fresh milk
- ◆ Self cleaning system for milk
- ◆ 1200gm beans hopper
- ◆ 70 serving Knock Box capacity

BUTLER®

Designed by **Dr.coffee**

Fully Automatic Coffee Machines
(For medium traffic applications)

The Butler Italia TurboSteam Pro is high performance automatic coffee machine specially designed by Dr. Coffee – world leader in fully automatic coffee machines. It is designed for medium duty banqueting or similar applications hotels, convenience stores and busy bakeries. It has an advised daily output of 100 cups or more. The steam wand ensures you can whip up piping hot cappuccino. The special steam wand ensures you can whip up piping hot cappuccino unlike its peers in the market that fall woefully short on this feature.

100 cups/day

Italia TurboSteam Pro

Approximate Hourly Output

Espresso	Cappuccino	Hot Water
70 cups	50 cups	100 cups

- 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
- The Italia TurboSteam Pro model comes with upgraded Android OS and solenoid valve

Milano TurboSteam

ḃ BUTLER®

Fully Automatic Coffee Machines
(For medium traffic applications)

Experience the pinnacle of coffee craftsmanship with the Milano TurboSteam, designed for efficiency, quality, and versatility. This premium coffee machine combines state-of-the-art technology with user-friendly features, making it the ideal choice for both Home and Semi-Commercial settings. The Milano TurboSteam is crafted for perfection in every cup, providing barista-quality beverages with ease. Whether it's a single espresso or a creamy latte, this machine ensures consistent flavor and unmatched quality.

70 cups/day

Milano Turbosteam

Approximate Hourly Output

Espresso	Cappuccino	Hot Water
90 cups	65 cups	120 cups

- ◆ **Dual Boilers:** Consistent pressure and optimal 92℃ temperature for perfect coffee extraction, with separate boilers for hot water and steam.
- ◆ **Professional Grinder:** 64mm special steel flat burrs with 11 adjustable grind settings for uniform coffee particles and precise flavor extraction.
- ◆ **Customizable Brewers:** Choose between 14g and 20g brewers to suit varying recipes and scenarios.
- ◆ **Fresh Milk Frothing:** Smart frothing system delivers over 60℃ creamy milk foam for impeccable lattes and cappuccinos with a steam-wand for extra hot beverages.
- ◆ **One-Touch Convenience:** Intuitive 7-inch touchscreen interface for easy customization and dual-cup brewing.
- ◆ **Effortless Maintenance:** Quick-detach brewer and multiple automatic cleaning options, including deep milk pipe and machine cleaning, ensure hygiene with minimal effort.
- ◆ **Flexible Water Supply:** Compatible with 2L/8L water tanks, bottled, or direct mains water connections.
- ◆ **IOT Integration:** Optional WiFi or 4G connectivity enables remote monitoring and control for a seamless user experience.

## Technical Specifications - Fully Automatic Coffee Machines

CE

Items	Coffee Master	Coffee Bar Pro-T	Coffee Break Pro-T	Italia TurboSteam Pro	Milano TurboSteam
Brand	Dr. Coffee	Dr. Coffee	Dr. Coffee	Butler	Butler
Advised daily output	300 cups	200 cups	150 cups	100 cups	70 cups
Rated input power	5100 W	2900 W	2900 W	1500-1700 W	1550 W
Electricals	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz
Pump Pressure	19 Bar (Double Boiler System)	19 Bar (Double Boiler System)	19 Bar (2 Thermo blocks)	19 Bar (2 Thermo blocks)	19 Bar (2 Thermo blocks)
Water Tank Capacity	-	-	2L (Small) + 8L (Big)	8 Litres + Tap Water	2 Litres + Tap Water
Beans hopper capacity	1200g x 2	1200g x 2	1200g	1200g	500g
Powder hopper capacity (L)	-	1.2L x 1 / 1.0L x 1	-	-	-
Adjustable height of coffee spout	80-165mm	80-165mm	80-165mm	80-165mm	80-120mm
Ground coffee container capacity	70 portions	70 portions	70 portions	70 portions	20 portions
Drain water tray capacity	-	-	-	2 Litres	0.7 Litres
Machine Weight	61 kg	26 kg	26 kg	17 kg	14 kg
Dimensions (WxDXH)	380x630x760 mm	340x545x620 mm	410x500x580 mm	410x500x580 mm	300x490x440 mm

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

Milk Chillers

Refrigerated units from Trufrost with a real compressor in elegant black colour to go with your coffee machine. Frigo-Milk Premia preserve 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. It is taller and trendier with a digital temperature display on the door.
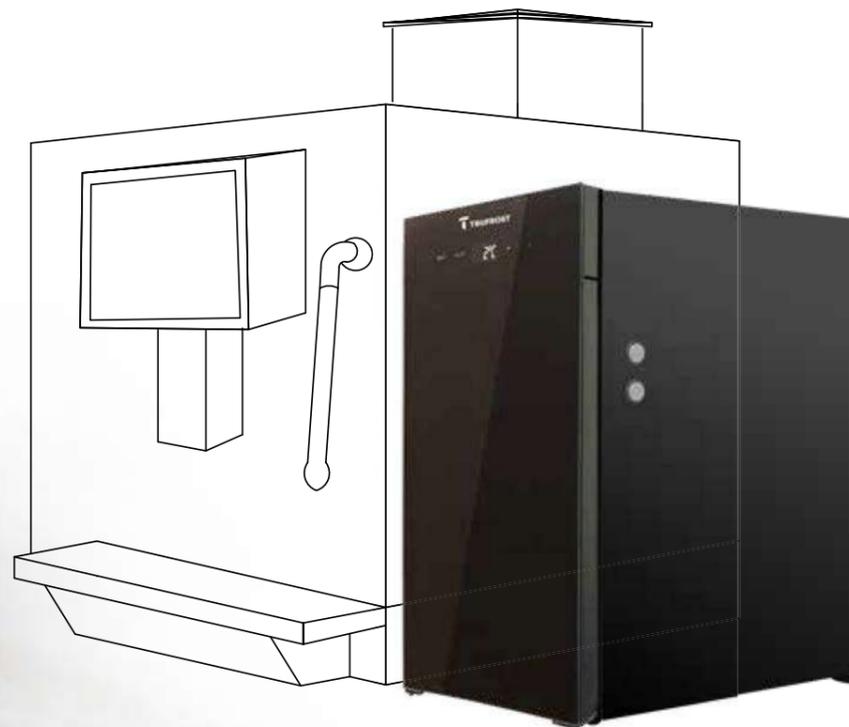
Cup Warmers

The Butler electric cup warming units come in an all stainless steel construction. They have 2 cup warming shelves for preheating upto 72 cups for a real coffee experience. The special airflow ensures even heat distribution.

Frigo-Milk Premia

CW-2

Technical Specifications

Model	Capacity	Temperature Range	Refrigerant	Dimensions WxDxH (mm)	Internal Cavity WxDxH (mm)	Power
Frigo Milk Premia	9 Litres	1-10 °C	R600a	220x450x454	160x190x280	70W
CW-2	-	60-85 °C	-	360x320x550	-	14W

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

Chai Bar

Chai Bar

The Butler Chai Bar is a distinctive tea vending machine that brews a splendid cup of tea with fresh milk. It is perfectly suited for offices, VIP lounges, airports, hotels, cloud kitchens, stadiums, event spaces, and banquet halls. Its striking design is complemented by functionality, providing an excellent user experience. It features a proprietary auto-clean milk system along with a drip tray equipped with a continuous drainage system. The patented boiling technology ensures an authentic brew that extracts the finest aroma and flavour, delivering the essence of homemade tea.

Chai Bar

Key Features

- Select the perfect grind size according to your taste preferences
- Brew 500 to 600 cups each day
- 8 beverage options
- Sends alerts for drink availability and maintenance
- The consumption can be monitored using Wi-Fi or a SIM card
- Automatically removes residue from previous draws, ensuring that the next drink maintains its flavour.

Technical Specifications

Model	Recommended Daily Output	Tea Brewer Capacity	Tea Storage Capacity	Coffee Brewer Capacity	Coffee Storage Capacity	Water Boiler Capacity	Water Supply	Power	Dimensions WxDxH (mm)	Net Weight
Chai Bar	300-400 cups	2L	2.5L	1.5L	1.5L	4.0L	Barelled Water	2800W	559*331*737	43Kg

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

Double Chamber Milk Boiler

The Butler milk boiler is expertly designed to deliver fresh, hot milk at the preferred temperature, serving as the perfect complement to the Butler Chai Bar tea vending machines. Constructed from 304-grade stainless steel, it ensures a seamless and user-friendly experience. Its unique dual-chamber design allows for the efficient heating of milk in two batches simultaneously, thereby minimising processing time and enhancing overall efficiency. This distinctive design reduces the risk of scorching or unpleasant odours, guaranteeing you brew a consistently perfect cup of tea.

MBCB

Key Features

- Specifically designed for the Butler Tea Dispensing Machine, the Chai Bar.
- Transparent lids to check the milk level
- Effortless cleaning
- Two 3.5-litre milk containers featuring independent temperature controls

Technical Specifications

Model	Capacity	Temperature Range	Power	Dimensions WxDxH (mm)	Net Weight
MBCB	7 L (3.5L+3.5L)	30-95°C	800W+800W	225X549X398	7.8Kg

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

A traditional coffee machine
for every need

M 200

Elektra Eklipto

M 40

M 23UP

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 combine the taste & aroma of handcrafted coffee with the speed & efficiency of advanced Italian technology. They also offer great possibilities for baristas to do 'latte art', where some of the fully automatic machines fall short. We offer traditional coffee machines from premium Italian names like La Cimbali, Doge and La Carimali that reflect the finest tradition of Italian espresso for both – popular as well as specialty cafes.

LA CIMBALI   **ELEKTRA**

Elektra Belle Epoque

This stunning coffee machine from Elektra of Italy is available in India exclusively through Trufrost & Butler. It features a unique vertical design. The Belle Epoque (also known as the coffee machine with the eagle) exemplifies exceptional elegance, where beauty harmonises with functionality and reliability. Modelled with retro charm, it possesses a distinct character that enhances the choreography of refined and elegant spaces. This stylish coffee machine is a limited-edition offering for the most discerning buyers and coffee shops seeking to distinguish themselves from the crowd.

The technical features that characterize this machine are:

- Electronically programmable temperature for coffee and steam boilers
- Automatic coffee dispensing buttons with four programmable doses and a manual one
- Integrated 200l/m rotary pump with super silent technology
- Patented, inspectable heat exchangers
- Lead-free brass (OT57) dispensing units featuring high thermal properties
- Multidirectional steam wand and hot water tap
- Anti-torsion metal frame
- Automatic, independent group cleaning cycle
- ECO mode for saving energy

Technical Specifications

Model	Belle Epoque
Brand	Elektra
Rated input power	3700 W
Electricals	220V/50Hz
Boiler Capacity	9L
Height mm	890+190 mm
Diameter	Ø570 mm
Net Weight	53 Kg

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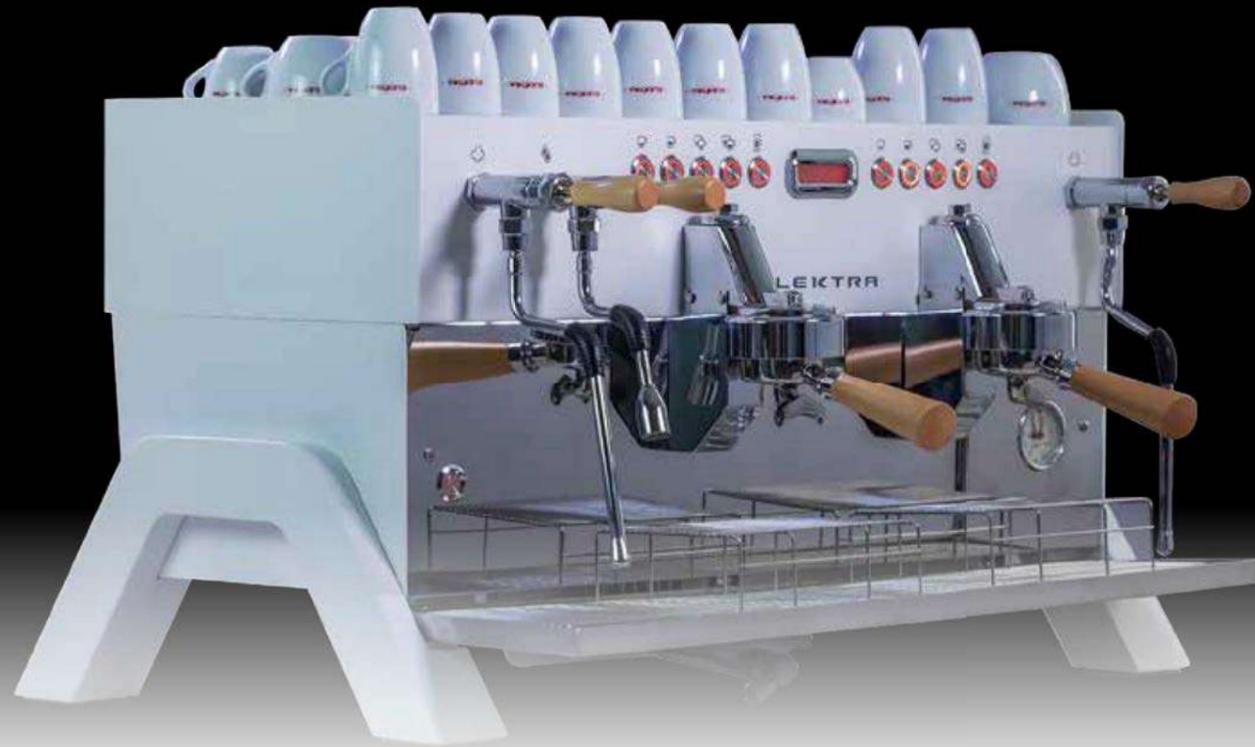
EKLIPTO

La nuova macchina da caffè espresso Elektra Eklipto non solo unisce innovazione e design iconico ma
può essere personalizzata per riflettere la propria personalità.
Con una vasta gamma di finiture disponibili e la possibilità di scegliere tra diversi colori per la carrozzeria, Eklipto si integra perfettamente in ogni ambiente per rispecchiare uno stile unico.

The new Elektra Eklipto espresso machine combines innovation and iconic design and can be customized to reflect your personality. Available in a wide range of finishes and with the option to choose from various body colours, the Eklipto seamlessly integrates into any environment and reflects a unique style.

Eklipto 2 Groups
EKLIPTO 2 GRUPPI

Eklipto

White & Blue

Black

White

Eklipto by La Carimali of Italy

Manufactured by Elektra, a premium brand of La Carimali in Italy, the Eklipto is a new-generation professional coffee machine that embodies Italian coffee culture's rich history, tradition, and passion. It is available in elegant Black, White, and White + Blue finishes. It features high and low groups, making it an ideal choice for coffee professionals seeking quality and exceptional performance.

The Eklipto 2 model is designed with two groups and comes equipped with two steam wands, providing versatility for various brewing needs. It incorporates a thermosiphon heating system for the coffee groups, ensuring optimal temperature control, and features a pressure gauge for the steam boiler.

Additional features include an LED light, automatic group cleaning, programmable pre-infusion, hot water output, automatic boiler level control, and programmable hot water doses. The machine also has a spacious stainless steel cup warmer, which enhances convenience by keeping cups within easy reach for a seamless coffee service experience.

ΞKLIPTO
PERFORMANCE, STYLE AND ELEGANCE

ELEKTRA
ITALIAN ESPRESSO COFFEE MACHINES SINCE 1947

Features

- Electrical heating
- Boiler pressure control gauge
- Electric control
- Temperature probe
- Programmable hot water doses
- Built-in Pump
- Pump pressure control gauge
- Programmable coffee doses
- Programmable pre-infusion for all button
- Automatic Group Cleaning
- Programmable boiler temperature
- LED Lights
- Friendly display
- Convenient lever for Steam & Hot Water

Express Yourself and make it unique
Choose the following customization

BACK/SIDE PANEL

LOGO   LOWER BODY   LEGS & FRONT PANEL

ICONIC ELEKTRA DESIGN
Refined and modern design that recalls the elegance of the brand

ENTIRELY METAL BODY
Built to last with materials that ensure solidity and durability

WOODEN FINISHES
For taps and portafilters

ELEKTRA COFFEE GROUP
To guarantee an impeccable espresso

COLD TOUCH STEAM WANDS
Steam wands that stay cool to the touch for increased safety and ease of use

DISPLAY WITH SHOT TIMER
To precisely monitor the coffee extraction time

PID
Temperature control system for precise and stable regulation, essential for always achieving the best possible espresso

DUAL PRESSURE GAUGE

ILLUMINATED WORK AREA AND PROGRAMMABLE RGB LED DECORATION
To create the perfect atmosphere in any environment

3 PORTAFILTERS
To meet all your coffee preparation needs

Technical Specifications

Model	Boiler capacity (L)	Dimensions W X D X H (mm)	Power	Electricals	Weight (Kg)
Electra Eklipto 1	5.5	560x470x588	1.85KW	220-240V / 50Hz	49
Electra Eklipto 2	11.0	860x470x588	3.15KW	220-240V / 50Hz	77
Electra Eklipto 3	14.0	1070x470x588	4.35KW	220-240V / 50Hz	90

Specifications are subject to change without prior notice

M200

La Cimbali has a new flagship.

Designed to steal the show. A design icon that defines a space's status. No reverse side. No hidden parts. **Each side is a front designed to be displayed.** A compendium of futuristic dynamism, solid construction and cutting-edge technology geared around the wisdom of gestures. A newly designed project that combines passion for **high-quality coffee** with the rationale of functional and smart ergonomics. For baristas of the future. Today.

M40

The new M40 aligns itself closely with the style of the M200, introducing a family feeling that was missing. The style recalls our flagship product but adapts its forms to better meet the needs of different customers. A red thread that continues to guide us, through time and space.

Premium Materials. The metal body is designed with highly resistant, high-quality, and durable materials, including die-cast aluminum and steel.

M23UP

This is yet another elegant, versatile commercial coffee machine from La Cimbali that is easy to use and maintain. Ergonomic and robust, the M23UP is made of steel. Its fixed-nozzle thermosyphon system is reliable and guarantees top performance, for excellent results in the cup every time. Lights on the coffee group (optional) can be used to illuminate the work space. This is specially designed for commercial usage like coffee shops, restaurants, QSRs and retail outlets.

LA CIMBALI

Technical Specifications

M 200

	Two Group	Three Group	Four Group
L L1 L2	887 mm 859 mm 740 mm	1087 mm 1059 mm 940 mm	1287 mm 1259 mm 1140 mm
NET WEIGHT	70 Kg	92 Kg	110 Kg
ELECTRICALS	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz
POWER	6,2-7,4 kW	7,5-8,8 kW	8,8-10,4 kW
HYDRAULIC CONNECTION	ø 3/8 gas	ø 3/8 gas	ø 3/8 gas
HYDRAULIC FEEDING PRESSURE	1 ÷ 6 bar (0.6 MPa)	1 ÷ 6 bar (0.6 MPa)	1 ÷ 6 bar (0.6 MPa)
COFEE BOILER CAPACITY	0,6 L	0,6 L	0,6 L
HOT WATER AND STEAM BOILER CAPACITY	7 L	7 L	7 L

AVAILABLE FINISHES   glossy white, matt black, polished aluminium (only M200 PROFILE)

M 40

	Two Group	Three Group
W D H	768 mm 592 mm 531 mm	988 mm 592 mm 531 mm
NET WEIGHT	65 Kg	74 Kg
ELECTRICALS	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz
POWER	7,2-8,6 kW	7,4-8,8 kW
AVAILABLE FINISHES	Black White	
OPTIONAL	Turbosteam milk4 Tall Cups Kit	

M23UP

	DT2 C2	DT2 / C2 TALL CUP	DT2 / C2 TALL CUP
Multidirectional steam wands	2	2	2
Hot water wand	1	1	1
Boiler Capacity (L)	11	11	17.5
Power (W)	4100-4800	4100-4800	5900-7000
Electricals	220-240V /50Hz/ 1Ph	220-240V /50Hz/ 1Ph	220-240V /50Hz/ 1Ph
Dimensions (WxDxH) mm	820 x 518 x 552	820 x 518 x 552	1020 x 518 x 552
Weight (Kg)	63	63	78

RoHS compliant   RUV EC TECK   CE

LA**CIMBALI**

4 steps to good coffee

1 Quality coffee beans

2 Freshly ground coffee powder

3 Good crema

4 Your favourite coffee

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 Traditional coffee machine. You can choose between an automatic grinder Ethos, manual grinder - Stride and Saga & Yoga on-demand doser-grinder that also has a digital display. Ethos grinds the beans by weight. They have single-bodied, hermetically sealed dosers that prevent aroma loss. The motor is equipped with a thermal protector.

Elective	G 50	Ethos	Saga	Yoga	Stride

Technical Specifications

Model	Hopper Capacity	Dispenser Capacity	Display	Burr Adjustment	RPM	Flat Burr	Dimensions W X D X H (mm)	Power	Weight
Elective	1700 gms of beans	On demand	4.3" Touch screen	Digital	1450	64 mm	215x400x580	320W	19Kg
G 50	1100 gms of beans	On demand	3.5" Touch screen	Digital	-	64mm	210x384x559	550W	13Kg
Ethos	1650 gms of beans	On demand by weight	5.0" Touch screen	Digital	800 - 2400 (Brushless DC Motor)	83mm titanium	230x290x550	800W	11Kg
Saga	1650 gms of beans	On demand	5.0" Touch screen	Digital	1360-2150 (Variable motor speed)	83mm titanium	290x380x700	680W	13.5Kg
Yoga	1650 gms of beans	On demand	4.3" Touch screen	Manual	1650	74mm titanium coating	230x400x600	550W	13.5Kg
Stride	1650 gms of beans	Manual	-	Manual	1360	64mm high-end metal	230x400x600	420W	11Kg

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

Accessories

Milk Jugs (350ml)

MP-4-1

Milk Jugs (600ml)

MP-4-2

Milk Jugs (1000ml)

MP-4-3

Coffee distributor with four slopes 58mm

CD-15

Duo Distributor & Tamper 58 MM

ANTI-SLIP HANDLE

FLAT SHAPE

TREFOIL SHAPE

DDM-1

Click Tamper 58mm

TP-4

Wooden Tamper 58mm Beech Handle

TP-5

Wooden Tamper 58mm Rosewood Handle

TP-6

Accessories

Corner Tamping Mat Dual

CM-8

Coffee Tamper Seat

CM-7-2

Knock box - Table Top

KB-6-2

Drawer Knock Box
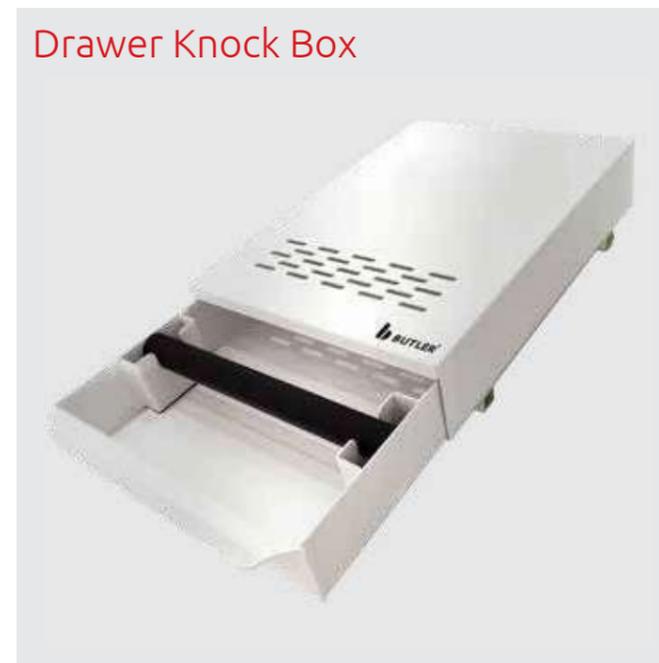
Knock out

Floor Standing Knock Tube

KB-23-1

Knock Box Chute with Bottom Open

KB-1

Barista Cleaning Cloth

CMS-8-2

Shot Glass 70ml with Double spout

SG-8

Accessories

Cupping Spoons

45mm

158mm

QT-8-3

Side Rinser Tray Stainless Steel

CR-2

Stainless Steel Rinser Black Colour

CR-10

Professional Espresso Scale
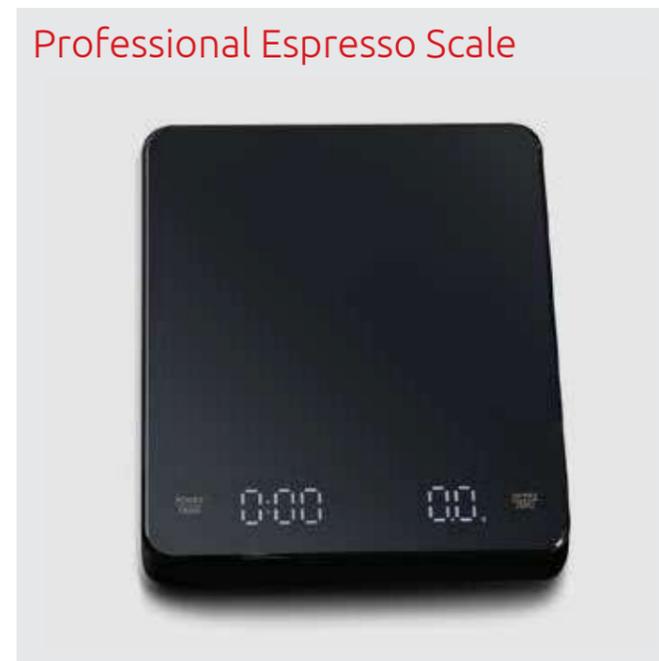
TS-9

Coffee Timer scale

TS-12

Black Mirror Timer Scale

TS-1

Coffee Pour Over Kettle

CK-7-2

Electrical Pour Over Kettle

ECK-9

Accessories

Coffee Grinder Cleaning Brush

BR-1

Group head Cleaning Brush

BR-4

Grinder Cleaner

GC2

Espresso Machine Cleaning Powder

EC2

Cleaning Tablets (1gm)

N10

Cleaning Tablets (1.5gm)

S15

Cleaning Tablets (2.3gm)

F23

MFC Powder Eco For Milk System

MFC

The craft behind
captivating blends

Commercial Blenders with Acoustic Enclosure - Premia series

Butler TruBlend blenders are ideal for cafe's, foodcourts, 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. ITruBlend AQ Premia model features an advanced acoustic enclosure that reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience, digital controls, advanced metal gear connector and metal seal connector. The specially designed 1.5L jar and rugged blades crush ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee.

Trublend AQ Premia

Trublend Crush

Technical Specifications

CE

Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Net Weight	Timer
TruBlend Crush	240x267x502	1680W	2.25HP	1.8 Litre	8.85Kg	Yes
TruBlend AQ Premia	240x280x540	1500W	2.25HP	1.8 Litre	11Kg	Yes

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

Smoothies

Cocktails

Frappuccino

Shakes

Commercial Blenders with Acoustic Enclosure

Butler TruBlend blenders are ideal for cafe's, foodcourts, 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 crushes ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, 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. The pulse function can also be used to wet clean the jars after use.

Trublend 2.2 AQT

Trublend 2.2 T

Technical Specifications

CE

Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Timer
TruBlend 2.2 AQT	240 x 280 x 540	1680W	2.2 HP	2.5 Litre	Yes
TruBlend 2.2 T	235 x 265 x 545	1680W	2.2 HP	2.5 Litre	Yes

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

Commercial Blenders

Butler TruBlend blenders are ideal for caf.'s, 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 crushes ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee. The pulse function can also be used to wet clean the jars after use.

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.

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

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

DM-1M

CPJ-600

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

Technical Specifications

CE

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

Commercial Microwave Ovens

The Butler commercial microwave ovens are a perfect replacement for inappropriate domestic ovens used in food-service applications. They bake fast and evenly and are suitable for a wide variety ranging from pastries to entrées. The durable construction is perfectly adapted for commercial usage such as café's, food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.

Difference between commercial and household microwave ovens

	Commercial Microwave Ovens	Conventional Microwave Ovens
Functions	◆ Even heat delivery to the food, large capacity, pre-set memory, one button for common menus ◆ Three power levels and automatic fault diagnosis	◆ Slow heating, unsuitable for commercial applications, rely on turntable for even heating ◆ No automatic fault diagnosis
Durability	◆ Stainless steel cavity ◆ Withstands frequent usage (100s of times per day)	◆ Sprayed or painted doors ◆ Only for home use (3-5 times per day)
Cleaning	◆ Smooth internal and external design, easy to clean	◆ Turntable structure leads to accumulation of residues, difficult to clean
Capability	◆ Heating not compromised by large capacity	◆ Can accommodate limited amount of food

CE

Stainless Steel Cabinet

Grab'n Go Handle

Glass Outer Window

CE

Stainless Steel Cabinet

Grab'n Go Handle

Glass Outer Window

MWO-34HD

LED Display

Multiple Portions

Time Entry

Hold
20% Power
50% Power
70% Power

Stop
Start

- ◆ 34 litre capacity accommodate 16" platters
- ◆ Up to 100 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
- ◆ Stackable installation

MWO-25

LED Display

Hold
20% Power
50% Power
70% Power

Time Entry

Stop

Start

Multiple Portions

- ◆ 25 litre capacity accommodates 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

Biryani

Biryani can be regenerated within minutes

Combo Meals

Combo meals can be regenerated within minutes

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

Technical Specifications

Model	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	511x432x311	327x346x200	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

Turn fast food into a
gourmet experience!

BUTLER®

Ventless High Speed Ovens

The Butler Ventless High Speed oven is a revolutionary appliance designed to combine three technologies- convection, accelerated air impingement and microwave. While microwaves offer fast cooking, they can often result in meals that are soggy 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 churn out great tasting food, quickly and consistently. They're also great space savers, reducing the need for multiple cooking appliances and 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
12" Sub Sandwich	40 seconds	20 seconds
12" Sub Sandwich (Qty 2)	50 seconds	30 seconds
6" Hamburger (Qty 2)	40 seconds	20 seconds
6" Hamburger (Qty 4)	50 seconds	30 seconds
Muffin (Qty 4)	50 seconds	30 seconds
Cinnamon Rolls (frozen, par-baked)-Qty 6	70 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

The little wonder from Butler

that cooks a surprisingly large variety of food

up to 20 x faster

Concorde / Concorde Plus

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

Standard accessories

Oven shovel

Set of 2 baskets

Set of 2 non-stick baking pads

Baking stone

Set of 2 pans

Rack

Parameters	Concorde	Concorde Plus	Concorde Compact	Concorde Plus Compact
Dimensions (Wx D x H)	383 X 693 X 610 mm		403 X 589 X 608 mm	
Dimensions Chamber	320 x 320 x 195 mm		335 x 280 x 195 mm	
Weight	65Kg	77Kg	88Kg	97Kg
Cooking Speed	10 times faster	20 times faster	10 times faster	20 times faster
100%Microwave	1-Mag/ 1100 W	2-Mag/ 2200 W	1-Mag/ 1050 W	2-Mag/ 2100 W
Impingement	1-heater/1600 W	2-heater/3800 W	1-heater/3500 W	2-heater/5100 W
Combi mode	1100w+1600 W	2200 W + 3800 W	1050w+1900 W	2100 W + 3500 W
Max Power	3500 W	6500 W	3500 W	6500 W
Max Current	16A	32A	16A	32A
Power Consumption	2.0kw/h (cooking) 0.5kw/h (standby)	2.5kw/h (cooking) 0.7kw/h (standby)	1.4kw/h (cooking) 0.5kw/h (standby)	2.0kw/h (cooking) 0.7kw/h (standby)
Power Source	1-Ph / 220-240V / 50Hz	3-Ph / 380-440V / 50Hz	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.

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

Butler Combi Steamer
A chef's delight
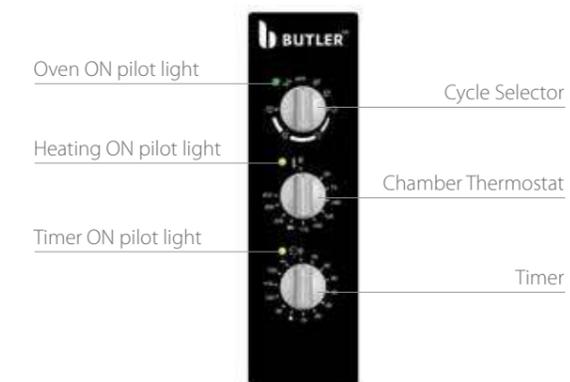
Combi Steamers
for Gastronomy & Pastry

Butler professional combi steamers bring an amazing reliability consistency and sturdiness at a chef'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.
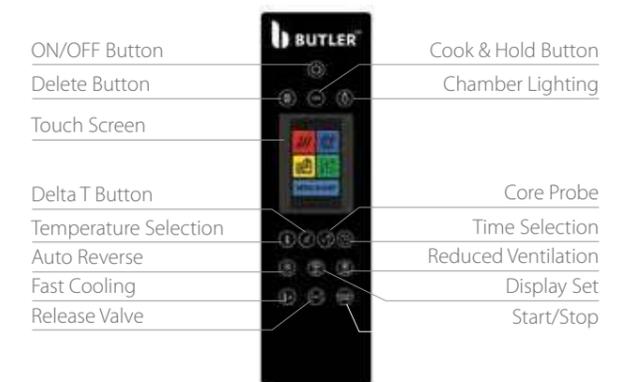
Distinguishing features of Butler Combi Steamers

- ◆ 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

Oven ON pilot light

Cycle Selector

Heating ON pilot light

Chamber Thermostat

Timer ON pilot light

Timer

Touch Screen Control Panel

ON/OFF Button — Cook & Hold Button
Delete Button — Chamber Lighting
Touch Screen
Delta T Button — Core Probe
Temperature Selection — Time Selection
Auto Reverse — Reduced Ventilation
Fast Cooling — Display Set
Release Valve — Start/Stop

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.

Advance Washing System

Manual Operation

Pre-programmed Recipes

Cooling System

Multi Level Cooking

Preheating

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

ECS-004TM Premia 2/3
ECS-004TM Premia 1/1

Compact Combi Steamers with Multi-level Cooking

Butler Compact is a complete professional cooking solution, equipped with a highly readable colour display, touch controls and ergonomic handle that speed up operations. The watertight chamber with rounded internal edges facilitates cleaning, while the LED lighting allows for accurate visual inspection of the trays, saving energy.

Butler Compact is the ideal solution for all chefs who are after an efficient and optimized kitchen. Designers and engineers have committed to minimising this oven footprint without compromising on functionality and performance.

The result is a compact electric combined oven, available in versions with 4 trays and stackable, capable of guaranteeing the chef's maximum control over the cooking programs. Suitable for preparing vacuumpacked, steamed, dried, gratin, browned, roast dishes and other type dishes. In the touch versions the oven is equipped with an integrated Wi-Fi module. Its connection to the company network via Nube cloud allows you to enter recipes and monitor consumption remotely.

Through the user-friendly, intuitive touch screen you can choose from many international recipes, tested in our laboratories, or upload yours to the over 1000 available slots. The programming software will help you replicate any recipes whenever you want to obtain identical results, or transfer recipes from the control panel to any other SMART system, such as your tablet or smartphone.

Vegetables

Vegetables fresh, crisp and colourful. Fresh vegetables are cooked gently, and ensure that vitamins, nutrients and colours are preserved.

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.

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.

Desserts & cakes

Incredibly multifunctional – perfect for preparing desserts. Whether you bake cakes or poach pears in red wine, it's ingenious: with the 2 in1 combination you can bake on one shelf and poach on another at the same time.

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.

Fish, meat & kebabs

Cooks fish, meat and vegetables at the same time - with no aroma transfer.

Grill & pan fry

Grill scores of cutlets in minutes. Juicy steaks get a delicious barbecue look.

Technical Specifications

Model	Power	Voltage	Gas Power	Gas Consumption	GN/EN* Trays	Pitch	Dimensions W x D x H (mm)	Control Panel	Weight
ECS-004TM Premia 2/3	3.0Kw	220V 1N/50Hz#	–	–	4 x 2/3	67mm	520 x 675 x 720	Touch Screen	70kgs
ECS-004TM Premia 1/1	5.2Kw	380V 3N/50Hz	–	–	4 x 1/1	67mm	520 x 930 x 720	Touch Screen	88kgs
ECS-007A	11.5Kw	400V 3N/50Hz	–	–	7 x 1/1	67mm	920 x 730 x 900	Analog	105kgs
ECS-007T	12.3Kw	400V 3N/50Hz	–	–	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	123kgs
ECS-007TM	12.3Kw	400V 3N/50Hz	–	–	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	123kgs
ECS-012A	17.3Kw	400V 3N/50Hz	–	–	12 x 1/1	67mm	920 x 730 x 1230	Analog	128kgs
ECS-012T	16.9Kw	400V 3N/50Hz	–	–	12 x 1/1	67mm	950 x 790 x 1190	Touch Screen	150kgs
ECS-012TM	18.4Kw	400V 3N/50Hz	–	–	12 x 1/1	67mm	840 x 996 x 1275	Touch Screen	150kgs
ECS-020A	30 kW	400V 3N/50Hz	–	–	20 x 1/1	67mm	970 x 1030 x 1880	Analog	390kgs
ECS-020T	30 kW	400V 3N/50Hz	–	–	20 x 1/1	67mm	970 x 1030 x 1880	Touch Screen	390kgs
ECS-020TM	36 kW	400V 3N/50Hz	–	–	20 x 1/1	67mm	860 x 998 x 1860	Touch Screen	220kgs
ECS-202T	52 kW	400V 3N/50Hz	–	–	20 x 2/1	67mm	966 x 1422 x 1880	Touch Screen	450kgs
GCS-007A	0.3Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	67mm	920 x 790 x 900	Analog	116kgs
GCS-007T	0.6Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	67mm	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	67mm	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	67mm	920 x 790 x 1250	Analog	145kgs
GCS-012T	0.6Kw	230V 1N/50Hz	20.5Kw	1.617 Kg/hr	12 x 1/1	67mm	950 x 790 x 1190	Touch Screen	192kgs
GCS-012TM	0.6Kw	230V 1N/50Hz	20.0Kw	1.617 Kg/hr	12 x 1/1	67mm	840 x 1026 x 1294	Touch Screen	192kgs
GCS-020A	1.5 kW	230V 1N/50Hz	29 kW	–	20 x 1/1	67mm	966 x 1086 x 1886	Analog	360kgs
GCS-020T	1.5 kW	230V 1N/50Hz	29 kW	–	20 x 1/1	67mm	966 x 1086 x 1886	Touch Screen	360kgs
GCS-020TM	1.5 kW	230V 1N/50Hz	29 kW	–	20 x 1/1	67mm	970 x 1030 x 1880	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), GN 2/3 Tray (354x325mm)
Also available with 400V 3N/50Hz

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

Get great baking
results consistently

BUTLER®

Rotary Rack Ovens - 8 Trays

This Rotary Rack Oven 8 Trays from Butler is specially designed to accommodate 8 trays. Draped in elegant black lacquered glass it is ideal for a front-of-the-house or a show kitchen application and is 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 made in high quality stainless steel.

- Tight bolt prevents heat loss through the door
- Robust fan for effective baking
- Advanced controller ensures reliability & consistency

RO-08E

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

Models Available in Electric, Gas and Diesel Versions

Rotary Rack Ovens - 32 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

Technical Specifications - Rotary Rack Ovens

CE

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	93379 - 107745 BTU/hr	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	64647 - 89787.5 BTU/hr	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*
Rotary Oven (Electric)	RO-08E Premia	18.4kw	-	1050 x 1250 x 1860 mm	380V / 50 Hz	335kg	8 Trays

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

*One trolley of 32 Trays and 16 Trays included respectively

Models Available in Electric, Gas and Diesel Versions

Deck Ovens - Breadwinner Series

The Breadwinner series from Butler is premium range of electric & gas based Deck Ovens that can be proudly placed for 'front-of-the-house' applications. They come with an elegant black titanium finish front facia with aesthetically appealing black lacquered glass draped over the doors. They come with advanced digital controls. A steam boiler and a pizza stone is provide for the top deck of single and two deck models whereas the 3 deck models have this feature in the top two decks. The rest of 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, bakehouses and bread shops, each deck comes with 2 EN trays.

Deck Ovens - Black Italia Series

The Black Italia series from Butler is an upgraded range of electric & gas based Deck Ovens that can be proudly placed for 'front-of-the-house' applications. They come with an elegant black titanium finish front facia with aesthetically appealing black lacquered glass draped over the doors. They come with advanced digital controls but without the steaming function. The rest of 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 degree C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 2 EN trays.

Breadwinner 1-2E
Breadwinner 1-2G

Breadwinner 2-4E
Breadwinner 2-4G

Breadwinner 3-6E
Breadwinner 3-6G

EDO-1D-2T Black Italia
GDO-1D-2T Black Italia

EDO-2D-4T Black Italia
GDO-2D-4T Black Italia

EDO-3D-6T Black Italia
GDO-3D-6T Black Italia

Technical Specifications - Deck Ovens 'Italia Series'

Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H) mm	Electricals	Temperature	Trays
Electric Single Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 1-2E	8.6kW		–	1260×945×615	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 2-4E	15.2 kW	–	–	1260×945×1240	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Gas Single Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 1-2G	200W	0.36kg/Hr	120KG	1060×675×1150	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 2-4G	200W	0.58kg/Hr	170KG	1330×840×1355	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Electric Single Deck Oven	EDO-1D-2T Black Italia	6.6kW		94KG	1260x855x565	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EDO-2D-4T Black Italia	13.2 kW	–	161KG	1260x825x1100	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EDO-3D-6T Black Italia	19.8 kW	–	210KG	1260x825x1345	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GDO-1D-2T Black Italia	100W	0.28kg/Hr	102KG	1330×840×650	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GDO-2D-4T Black Italia	200W	0.56kg/Hr	170KG	1330×840×1355	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GDO-3D-6T Black Italia	300W	0.88kg/Hr	230KG	1330×840×1670	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.

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.

Deck Ovens - Italia Series
(2 trays on each deck)

The Italia series from Butler is an upgraded range of electric & gas based Deck Ovens with an elegant black top hat, aesthetically appealing black lacquered glass draped over the doors and stylish handles. They also come with simple electromechanical temperature controllers, digital timers but without the steaming function. The rest of 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, bakehouses and bread shops, each deck comes with 2 EN trays.

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

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

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

Electric: EFO-1D-2C
Gas: GFO-1D-2C
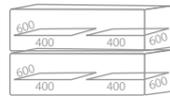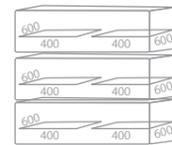
Electric: EFO-2D-4C
Gas: GFO-2D-4C

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

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

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

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

Technical Specifications

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*	42651.9 BTU/Hr	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*	85303.8 BTU/Hr	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*	127955.7 BTU/Hr	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.

Technical Specifications

Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Single Deck Oven	EDO-1D-2T Italia	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 Italia	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 Italia	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 Italia	60W	13935.6 BTU/Hr	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 Italia	120W	18580.8 BTU/Hr	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 Italia	180W	27871.2 BTU/Hr	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.

* Unit supplied with both single phase and three phase power supply

Deck Ovens - Italia Series
(3 trays on each deck)

The Italia series from Butler is an upgraded range of electric & gas based Deck Ovens with an elegant black top hat, aesthetically appealing black lacquered glass draped over the doors and stylish handles. They also come with simple electromechanical temperature controllers, digital timers but without the steaming function. The rest of 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, bakehouses and bread shops, each deck comes with 3 EN trays.

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

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

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

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, bakehouses 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

Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Single Deck Oven	EDO-1D-3T Premia	10.0kW		180KG	1760 x 900 x 660mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	3 x EN Trays
Electric Two Deck Oven	EDO-2D-6T Premia	16.8 kW	-	230KG	1670 x 845 x 1220mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Electric Three Deck Oven	EDO-3D-9T Premia	25.2 kW	-	280KG	1670 x 845 x 1640mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	9 x EN Trays
Gas Single Deck Oven	GDO-1D-3T Premia	120W	27871.2 BTU/Hr	203KG	1760 x 900 x 660mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	3 x EN Trays
Gas Two Deck Oven	GDO-2D-6T Premia	170W	41806.8 BTU/Hr	290KG	1760 x 900 x 1400mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	6 x EN Trays
Gas Three Deck Oven	GDO-3D-9T Premia	210W	55742.4 BTU/Hr	470KG	1760 x 900 x 1800mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	9 x EN Trays

Specifications are subject to change without prior notice due to continuous product development   Gas based ovens can work on LPG.

Technical Specifications

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	13935.6 BTU/Hr	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	18580.8 BTU/Hr	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	27871.2 BTU/Hr	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, bakehouses and bread shops, each deck comes with 3 EN trays.

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

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

Technical Specifications

Product	Model	Power/Gas Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Two Deck Oven	EDO-2D-6T Premia	16.8 kW	230KG	1670 x 845 x 1220mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Electric Three Deck Oven	EDO-3D-9T Premia	25.2 kW	280KG	1670 x 845 x 1640mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	9 x EN Trays
Gas Two Deck Oven	GDO-2D-6T Premia	120W / 16.6KW/H	250KG	1760 x 900 x 1370mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	6 x EN Trays
Gas Three Deck Oven	GDO-3D-9T Premia	180W / 25KW/H	370KG	1760 x 900 x 1800mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	9 x EN Trays

Specifications are subject to change without prior notice due to continuous product development   Gas based ovens can work on LPG.

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-12 Premia

PC-16 Premia

PC-32 Premia

Electric Ovens & Proofers - Italia Series

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 Italia

OVP-1224 Italia

Technical Specifications - Electric Ovens & Proofers

Product	Model	Power	Weight	Dimensions (W x D x H)	Internal Dimensions (W x D x H)	Electricals	Temperature
1 Deck 2 Trays Electric Oven With 12 Tray Proofer	OVP-1212 Italia	9.2KW	125 kgs.	1300 x 830 x 1420mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 30-60°C (Proofer)
2 Deck 4 Trays Electric Oven With 12 Tray Proofer	OVP-1224 Italia	15.8KW	210 kgs.	1300 x 830 x 1815mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 30-60°C (Proofer)
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) / 30-60°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) / 30-60°C (Proofer)
Double Door Proofing Cabinet - 12 Trays	PC-12 Premia	2.6kW	59 kgs.	1250 x 815 x 905mm	-	220V / 50 Hz.	30-60°C
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.	30-60°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.	30-60°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

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 350℃
- Easy to clean chamber
- Double glass door; openable at 90° enables easy pullout of trays
- Advanced motor and heavy duty fan blades
- ECO-28-4T (New) comes with 4 trays

ECO-28-4T (New)

Technical Specifications

Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Temperature Range	Trays
ECO-28-2T Premia	2.5kW	670 x 650 x 395	465 x 370 x 270	0℃ - 350℃	2
ECO-28-4T (New)	4.5kW	670 x 650 x 470	460 x 370 x 350	0℃ - 350℃	4

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

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	32516.4 BTU/Hr	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.

The convenience of modularity

Prodigy

Little Prodigy

Convection Oven
- 3 fan speed control
- Reverse fan for uniform baking
- Steam spray (with water box)
- Auto door opening after each baking cycle
- 5 - 350°C
- Space for placement of 5 EN trays

Deck Oven with Stone
- Steam function
- High quality stone
- Advanced digital controls
- 0 - 350°C
- Space for placement of 1 EN tray

Proofer
- Advanced digital controls
- Space for placement of 8 EN trays
- 0 - 110°C

Prodigy - Convex

Prodigy - Convex
Modular Electric Convection Ovens

The Prodigy - Convex from Butler is a premium range of convection ovens that come with state-of-the-art features such as steam regulation, 3 fan speed controls, reverse fan flow for uniform baking, side opening strong hinged door that automatically opens up after each baking cycle so as to avoid over-cooking. The advanced computer controls, easy placement of 5 x 1 EN trays with an average pitch of 70-90 mm and a stainless steel AISI 304 cooking chamber makes them ideal for bakeries, snack bars and cake shops that need to heat up or cook croissants, cookies, pastry, bread and a vast variety of baked dishes.

Prodigy - Deck

Prodigy – Deck
Modular Electric Deck Ovens

The Prodigy -Deck from Butler is a premium range of deck ovens. They come with advanced computer controls, a high quality pizza stone and a stainless steel AISI 304 cooking chamber and steaming function that makes them ideal for bakeries, pizzerias, snack bars and cake shops that need to heat up or cook pizzas, quiche, croissants, cookies, bread and a vast variety of baked dishes.

Prodigy - Pro

Prodigy - Pro
Modular Proofing Cabinets

The Prodigy Pro from Butler represents a premium range of proofers constructed in quality stainless steel that can accommodate 8 EN trays (not supplied with the machines).

Designed in a modular way, the Prodigy series can have a Prodigy Deck and /or a Prodigy Convection oven be stacked on top of each other thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomy to a baking operation whilst saving on precious floor space.

Little Prodigy - Convex

Little Prodigy - Convex
Modular Electric Convection Ovens

The Little Prodigy Convex from Butler is a premium range of compact convection ovens that come with state-of-the-art features such as steam regulation, 3 fan speed controls, reverse fan flow for uniform baking, side opening strong hinged door that automatically opens up after each baking cycle so as to avoid over-cooking. The advanced computer controls, easy placement of 5 bakery trays of 440 x 332 mm size with an average pitch of 70-90 mm and a stainless steel AISI 304 cooking chamber makes them ideal for small bakeries, snack bars and cake shops and even home bakers that need to heat up or cook croissants, cookies, pastry, bread and an array of baked dishes.

Little Prodigy - Deck

Little Prodigy – Deck
Modular & Compact Electric Deck Ovens

The Little Prodigy -Deck from Butler is a premium range of deck ovens. They come with advanced computer controls, a high quality pizza stone and a stainless steel AISI 304 cooking chamber and steaming function that makes them ideal for bakeries, pizzerias, snack bars and cake shops that need to heat up or cook pizzas, quiche, croissants, cookies, bread and a vast variety of baked dishes.

Little Prodigy - Pro

Little Prodigy - Pro
Modular Proofing Cabinets

e Little Prodigy Pro from Butler represents a premium range of small proofers constructed in quality stainless steel that can accommodate 6 bakery trays of 440x332 mm size (not supplied with the machines).

Designed in a modular way, the Little Prodigy Pro is strong enough to have a Little Prodigy Deck and /or a Little Prodigy Convection oven to be stacked on top of each other thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomy to a baking operation whilst saving on precious floor space.

Technical Specifications

Model	Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Prodigy - Convex	6.0 kW	91 Kg	840 x 849 x 789mm	663 x 481 x 584mm	3-380V / 50Hz*	5 ~ 350℃	5 x EN Trays
Prodigy - Deck	4.7 kW	51 Kg	838 x 787 x 456mm	610 x 456 x 212mm	1-220V / 50Hz*	5 ~ 350℃	1 x EN Trays
Prodigy - Pro	0.5 kW	51 Kg	838 x 745 x 830mm	639 x 487 x 674mm	1-220V / 50Hz*	0 ~ 110℃	8 x EN Trays

Specifications are subject to change without prior notice due to continuous product development
* Unit supplied with both single phase and three phase power supply

Technical Specifications

Model	Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Little Prodigy - Convex	3.5 kW	-	636 x 669 x 639mm	486 x 350 x 456mm	1-220V / 50Hz	5 ~ 350℃	4 (400 x 332)
Little Prodigy - Deck	3.6 kW	-	635 x 687 x 456mm	450 x 444 x 212mm	1-220V / 50Hz	5 ~ 350℃	1 (400 x 332)
Little Prodigy - Pro	0.5 kW	-	636 x 647 x 647 mm	520 x 377 x 592mm	1-220V / 50Hz	0 ~ 110℃	6 (400 x 332)

Specifications are subject to change without prior notice due to continuous product development
* Unit supplied with both single phase and three phase power supply

Baking with the iCombi® Pro.
Make the extraordinary possible.

The iCombi Pro.

Expect the unexpected.

Humidity, air speed, temperature, steam injection. All coordinated precisely. Within a single appliance that anticipates, learns, remembers, monitors and adapts. The intelligent assistant functions react dynamically to your changing needs. Dough a little too moist? Danishes still frozen? Cooking cabinet door open too long? More croissants than usual? No matter what happens, the iCombi Pro adjusts its settings accordingly, so you'll always get the results you want.

⮕ All with one goal in mind
Helping you wow your customers over and over again with exceptional baked goods.

rational-online.com/us/baking

Baking sizes
Do you use sheet pans rather than hotel pans? No problem – we'll send your iCombi Pro equipped with a hinging rack to fit your needs. We also have mobile oven racks sized for baking accessories.

Steam injection
The iCombi Pro distributes steam perfectly throughout the cooking cabinet, measured to the exact milliliter – yielding optimum rise, dough elasticity and maximum baking efficiency.

Fans
Up to three fans, five speeds, ample heat accumulation for beautifully soft bread with a crisp crust.

Intelligent baking paths
Croissants, fresh bread, muffins and other delectable baked goods. The iCombi Pro knows how to bake everything. Just select a baking path; it'll do the rest.

Single-degree temperature precision
What's the difference between "perfect" and "burned"? With baked goods, it may be only a few degrees. Which is why the iCombi Pro never leaves temperature to chance.

Active dehumidification:
Perfect crust is a fine art – the cooking cabinet has to be dehumidified at just the right moment. The iCombi Pro nails it every time. That's baking intelligence.

Proofing
Different products, different needs. The iCombi Pro's integrated proofing levels allow it to adjust precisely to your dough.

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.

PDR-40

Technical Specifications

Product	Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
Pizza Dough Roller	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

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.

Lilliput   DS-520FS   DS-520 Premia, DS-520

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 Premia	0.40 kW	102 kgs.	1922 x 816 x 665 mm	592 x 665 x 596 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
Dough Sheeter	Lilliput	0.375 kW	79 kgs.	1346 x 665 x 514 mm	592 x 665 x 514 mm	133 rpm / Roller length 514 mm

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

PM-10 Premia   PM-20 Premia   PM-40 Premia   PM-60 Premia

Planetary Mixers - Premia Series

The Premia series Planetary Mixers from Butler feature a stepless 10 speed control that allows you to change the speed of the mixer without having to stop the machine. This feature saves time and minimises avoidable wear and tear. They come with 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.

Key Features:

- 10 additional selectable speeds under each speed grade - high, medium and low
- Option to memorise your favourite speed for each type of ingredient
- Timer function
- Compliant to a wider voltage band
- Lower heat output
- Built-in intelligent controls allow for overload protection and overheating protection by reducing the speed or stopping the mixer
- Low noise & easy to clean

No longer limited to fixed 3 speeds, the Premia series food mixers from Butler offer multiple adjustable mixing speeds within a large range for the user to choose from. The machine also has a speed memory and timing function for a standardised operation for commercial kitchen users.

For example, the table of available speeds of the Premia series is as follows:

	Model	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
Low (Hook)	PM-10 Premia	52	71	90	113	135	155	177	197	219	242
	PM-20 Premia	60	73	93	113	137	157	177	197	220	240
	PM-30 Premia	52	70	91	112	131	152	170	192	213	231
	PM-40 Premia	52	70	91	112	131	152	170	192	213	231
	PM-40 Premia	54	82	100	118	132	150	168	186	200	218
	Model	**1st**	**2nd**	**3rd**	**4th**	**5th**	**6th**	**7th**	**8th**	**9th**	**10th**
Medium (Beater)	PM-10 Premia	52	94	126	152	181	210	239	265	294	323
	PM-20 Premia	60	90	120	147	177	207	237	267	293	320
	PM-30 Premia	55	85	116	143	170	201	228	255	283	310
	PM-40 Premia	55	85	116	143	170	201	228	255	283	310
	PM-40 Premia	54	96	121	146	171	200	225	250	271	300
	Model	**1st**	**2nd**	**3rd**	**4th**	**5th**	**6th**	**7th**	**8th**	**9th**	**10th**
High (Whisk)	PM-10 Premia	52	103	152	203	252	303	352	400	452	500
	PM-20 Premia	60	103	153	203	253	303	353	403	453	503
	PM-30 Premia	55	94	143	192	240	286	334	383	432	480
	PM-40 Premia	55	94	143	192	240	286	334	383	432	480
	PM-40 Premia	54	125	154	193	232	271	311	343	382	421

The user has the right to choose different mixing speeds depending on the ingredients and their own unique technique. Furthermore, the mixer does not need to stop when changing speed in the same speed grade. These food mixers have two built-in timer functions, clockwise and countdown, allowing the users to control every step of their work accurately.

Technical Specifications - Planetary Mixers (Premia Series)

Model	Bowl Volume	Power	Max Kneading Capacity	Maximum Flour (KG)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10 Premia	10 ltrs.	0.75kw	3.75 kgs.	2.5	42KG	448x500x697	220V/50 Hz./ 1 Ph
PM-20 Premia	20 ltrs.	1.0kw	7.5 kgs.	5	65KG	484x605x813	220V/50 Hz./ 1 Ph
PM-30 Premia	30 ltrs.	1.5KW	10.5 kgs.	7	85KG	540x650x890	220V/50 Hz./1 Ph
PM-40 Premia	40 ltrs.	1.5KW	13.5 kgs.	9	128KG	675x745x1152	220V/50 Hz./1 Ph
PM-60 Premia	60 ltrs.	2.5KW	37.5 kgs.	25	338KG	766x923x1416	380V/50 Hz./3 Ph

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

Table Top Tilt-head Mixers

The Butler B-5 & B-7 stand mixer has a 300-watt motor, 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

B-5, B-7

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

CE

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
B-7	7 ltrs.	0.32 KW	0.5 - 1.5 kgs.	45 ~ 260	400x250x410	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.

CE   CE   CE

PM-10, PM-20   PM-30, PM-40   PM-60

Technical Specifications

CE

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	380V/50 Hz./3 Ph
PM-60	60 ltrs.	2.3KW	25 kgs.	458/221/114	400KG	600x750x1100	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.

CE   CE   CE

SM-20T   SM-34T   SM-45T

Technical Specifications

CE

Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals	Weight
SM-20T	20 ltrs.	1.5KW	8 kgs.	150/200	15/20	390 x 730 x 900	220V/50 Hz./ 1 Ph	90KG
SM-34T	34 ltrs.	1.5KW	12 kgs.	150/200	15/20	435 x 730 x 900	220V/50 Hz./ 1 Ph	100KG
SM-45T	45 ltrs.	3.0KW	16 kgs.	150/200	15/20	480 x 800 x 970	220V/50 Hz./1 Ph	115KG
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

SM-10 Premia

Spiral Mixer - Premia Series

The Premia series Spiral Mixers from Butler feature a stepless speed control that allows you to change the speed of the mixer without having to stop the machine. This feature saves time and minimises avoidable wear and tear. Currently available only in a 10 litres bowl size, it is 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. No longer limited to fixed 3 speeds, this Premia series spiral mixer offers multiple adjustable mixing speeds within a large range for the user to choose from and 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.

Technical Specifications

CE

Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) mm	Electricals	Weight
SM-10 Premia	10 ltrs.	0.75KW	4 kgs.	240	17	340x550x530	220V/50 Hz/ 1Ph	48KG

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

Key Features
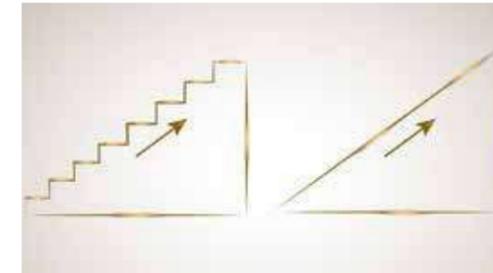
Inverter technology
Automatically adjusts speed with precise density of dough because Inverter varies the rotation speed of the motor, providing a precise method of maintaining power output to have windowpane test.

Make steps simple
No pause to process multiple steps and mixing ingredients. Simplify setting up timer and speed into different steps.

Optimize the transmission structure
Due to core technology, plays an important role in the gear transmission. SM-10 Premia is able to coordinate with each gear component to protect the gear and reduce the overload of the motor.

Ergonomic A.I. Technology
Enjoy all the features from user friendly control panel. The smarter way to bring convenience to your kitchen.

SM-16Twina

Twin Arm Spiral Mixer

The Butler TwinA is a twin arm mixer that recreates the conditions of the traditional hand made dough. The use of a twin-arm kneading machine generates a greater volume of dough, with a more oxygenated mixture and, for this reason, a higher amount of finished product than that obtained using the other types of mixers. Ideal for the preparation of soft dough and for the production of larger sized leavened products such as panettone, colombe, pizza, artisan bread, the twin-arm kneading machine is the best choice for delicate doughs, produced with medium speed processes. The left arm is fitted with a "loop back" mechanism to capture the dough, while the right arm (mixer arm) is designed to extend the dough. Two perfectly coordinated movements ensure high level of accuracy. The dynamics of the twin arms encourages the oxygenation of the dough preventing any heating of the same.

Key Features

- Mastering dough heating
- Most gentle kneading process
- Up to 100 % dough hydration
- Ergonomic and robust table model
- Timer with 5 speeds and 10 adjustable mixing steps.

Why choose a twin-arm kneading machine?

The twin-arm kneading machine is a key piece of equipment for white art professionals. A machine capable of adapting to the demands of the individual operator: pizza maker, pastry chef or baker.

An indispensable piece of equipment for confectioners, bakeries and pizzerias, designed to process highly hydrated and medium hydrated doughs (from 50% to 85% of water) which require excellent final oxygenation in order to develop the gluten mesh in the dough correctly.

Technical Specifications

Model	Bowl Volume	Power	Max Kneading Capacity	Agitator Speed	Bowl Dimensions (Øx h) mm	Dimensions (W x D x H) in mm	Electricals	Weight
SM-16Twina	16 ltrs.	1000W	6 kgs.	25-65 batt/min	360 x 200	397x567x710	220V/50 Hz/1Ph	50KG

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.

DD-36

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

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.)
Bread Slicer	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
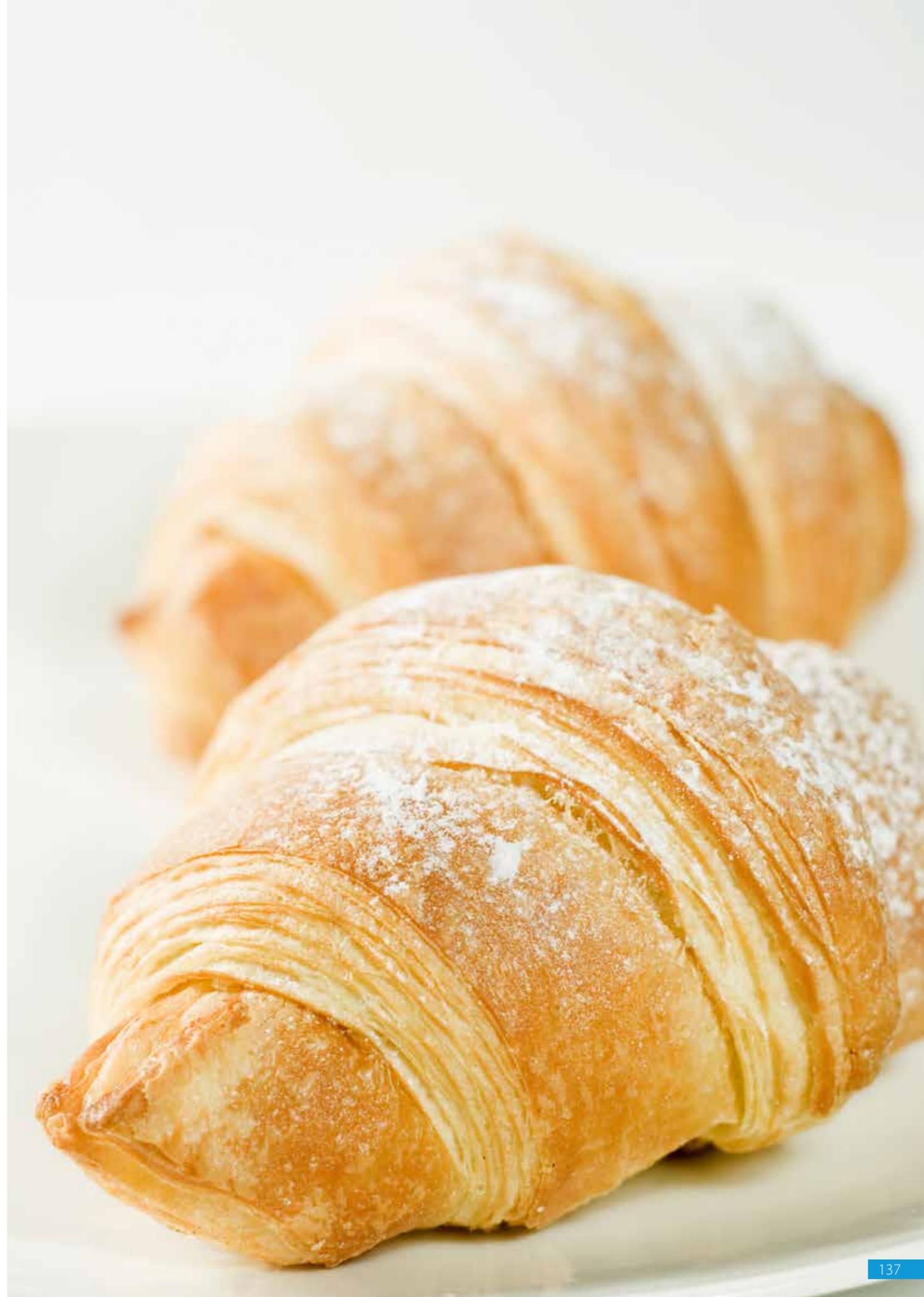
Building **safer, cooler & greener** kitchens

BUTLER®

Commercial Induction Systems

Butler's innovative commercial induction systems are designed to take the food service experience to a whole new level with advanced range of induction warmers, cooktops, woks, built in induction trolleys and fryers. Professional chefs in commercial kitchens can now enjoy enhanced productivity through faster cooking, substantial energy savings but most of all, a cooler and safer kitchen.

NEW

CIH-3.5 Pro

Working Principle of Induction Systems

Induction cooking uses electric currents to directly heat pots and pans through magnetic induction. Instead of using thermal conduction (a gas or electric element transferring heat from a burner to a pot or pan), induction heats the cooking vessel itself almost instantly.

Eddy current — Ceramic plate
Magnetic field — Sensor — Working coil
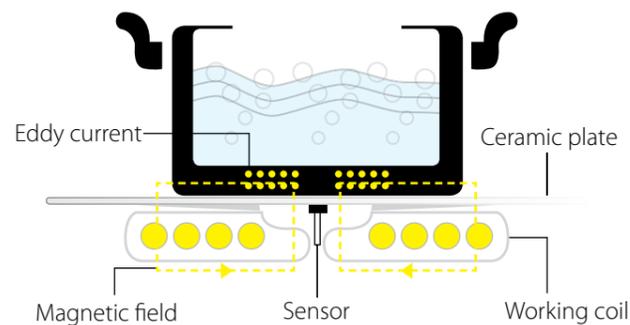
Induction heating uses electromagnetic energy to heat cookware made of magnetic material such as stainless steel, iron, nickel or various alloys. The coils produce a high frequency alternating magnetic field when turned on, ultimately flowing through the cookware. The metal molecules are attracted in different directions as the current alternates, causing the cookware to become hot. Since the cooktop's glass ceramic surface contains no magnetic material, it is unaffected by the magnetic field.

% Energy Delivered to Pan

Butler induction systems are 90% efficient, meaning that 90% of the energy consumed is delivered to the pan. This is unmatched by gas (typically 40%) or traditional electrically powered cooking devices (typically 50%).

90%
INDUCTION COOKER

50%
ELECTRIC STOVE

< 40%
GAS COOKER
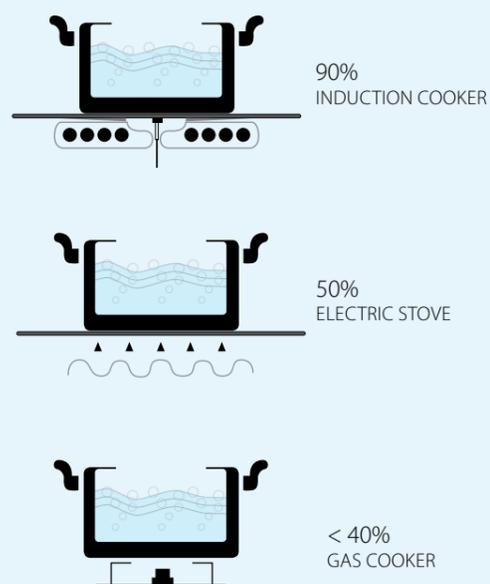
Commercial Induction Cooktops with Temperature Probe

Butler portable induction cooktops heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They come with a specially designed temperature probe and are suitable for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen.

Key Features
◆ Glass hob/wok
◆ Stainless steel body
◆ Touch control
◆ Timer, LED display (0-180 minute)
◆ Electronic overheating protection

Benefits of Induction Cooking

Induction cooking devices release less heat into the room, use less fuel, and finally, you can enjoy a cleaner, safer, cooler, and more efficient kitchen, with lower energy bills.

Faster   Safer   Energy Saving   Easy to Clean   Cooler

Technical Specifications

CE

Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Power Levels	Temperature Setting	Utensil Size
CIH-3.5 Pro	220 / 50Hz / 1Ph	3500W	60°C - 240°C	340 x 432 x 125mm	500-3500W (1-10)	1 - 10	120-360mm

Specifications are subject to change without prior notice

360 mm

CIH-3.5

CIH 5.0

CIW-3.5

CIW-5.0

Commercial Induction Cooktops

Butler portable induction cooktops & woks heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They are designed for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen. They come in 3.5KW (220V/ Single phase) and 5KW (380 V/ 3 Phase) variants.

Key Features
- Glass hob/wok
- Stainless steel body
- Touch control
- Timer, LED display (0-180 minute)
- Electronic overheating protection

Commercial Induction Woks

Butler portable induction cooktops & woks heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They are designed for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen. They come in 3.5KW (220V/ Single phase) and 5KW (380 V/ 3 Phase) variants.

Key Features
- Glass hob/wok
- Stainless steel body
- Touch control
- Timer, LED display (0-180 minute)
- Electronic overheating protection

Technical Specifications

CE

Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Power Levels	Temperature Setting	Utensil Size
CIH-3.5	220 / 50Hz / 1Ph	3500W	60°C - 240°C	330 x 425 x 105mm	500-3500W (1-10)	1 - 10	120-360mm
CIH-5.0	380V / 50Hz / 3Ph	5000W	60°C - 240°C	398 x 515 x 168mm	500-5000W (1-10)	1 - 15	120-400mm

Specifications are subject to change without prior notice

Technical Specifications

CE

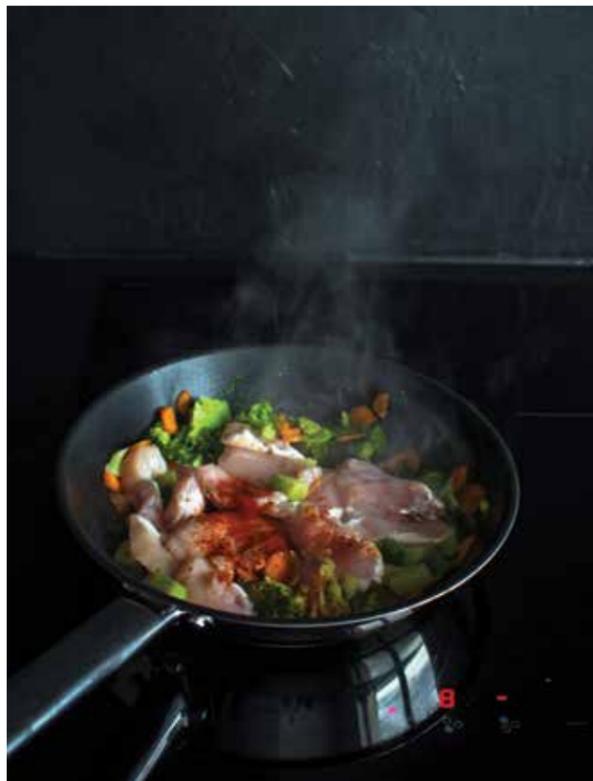| Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Power Levels	Temperature Setting	Utensil Size
CIW-3.5	220 / 50Hz / 1Ph	3500W	60°C - 240°C	340 x 425 x 135mm	500-3500W (1-10)	1 - 10	120-360mm
CIW-5.0	380V/50Hz / 3Ph	5000W	60°C - 240°C	398 x 515 x 183mm	500-5000W (1-10)	1 - 15	120-400mm

Specifications are subject to change without prior notice

Drop in Induction Hobs & Woks

Butler drop-in cooktops & drop-in woks snugly fit in your kitchen counters and heat food evenly, quickly, efficiently, and are easy-to-clean. They are great for show kitchens and are designed to handle heavy duty usage. No flames or hot surfaces provide for a safer, cooler kitchen.

Key Features
- Glass hob/wok
- Stainless steel body
- Power regulation by touch control
- 1-10 power levels (500 - 3500W)
- 1-10 temperature setting

DIH-3.5

DIW-3.5

Cut-out

Cut-out

Technical Specifications

Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Cut-out Dimensions (wxd)
DIH-3.5	220-240V/50Hz	3500W	60°C - 240°C	370 x 390 x 120mm	345 x 345mm
DIW-3.5	220-240V/50Hz	3500W	60°C - 240°C	360 x 380 x 120mm	346.5 x 326.5mm

Specifications are subject to change without prior notice

Drop in Induction Warmers

Butler drop in induction warming and holding systems keep food at the right temperature while improving your presentation and overall quality and are ideal for catering application as well as buffet restaurants. No flames or hot surfaces provide for a safer, cooler kitchen. They are a boon for modern day buffets making the food warming more attractive, safe and free of odours caused by burners. Available in a choice of two models - one suitable for placement of GN 1/1 induction compatible chafing dishes and a newly introduced version that can take square shaped dishes.
- Glass hob
- Stainless steel body
- Power regulation knob
- Temperature display on the right corner of the glassplate
- Electronic overheating protection
- Temperature display on the right corner of the glassplate
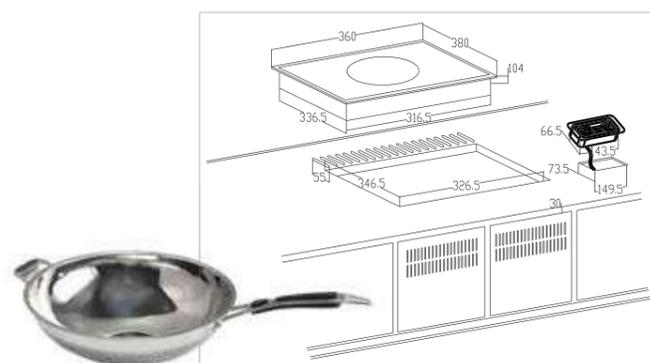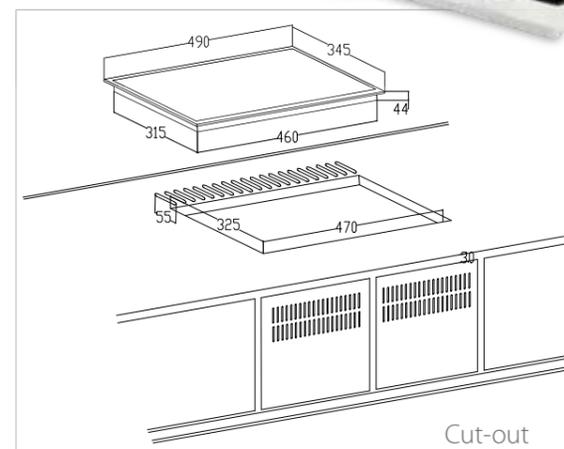- Electronic overheating protection
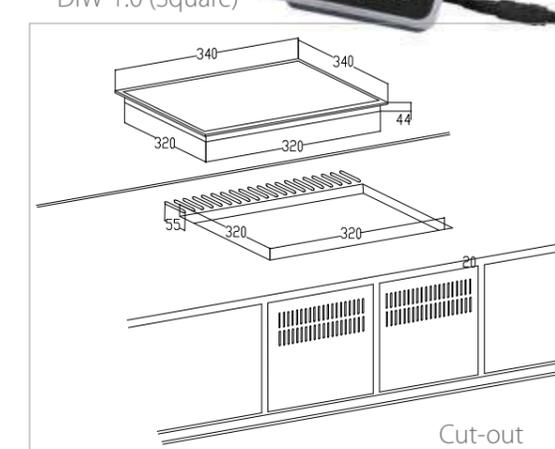
NEW

DIW-1.0

DIW-1.0 (Square)

Cut-out

Cut-out

Technical Specifications

Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Cut-out Dimensions (wxd)
DIW-1.0	220-240V/50Hz	1000W	40°C - 100°C	490 x 345 x 60.5mm	470 x 325mm
DIW 1.0 (Square)	220-240V/50Hz	1000W	40°C - 100°C	340 x 340 x 80mm	320 x 320mm

Specifications are subject to change without prior notice

Countertop Induction Warming Trays

These portable induction warming and holding trays from Butler keep food at the right temperature while improving your presentation and overall quality. No flames or hot surfaces provide for a safer, cooler kitchen making it ideal for catering as well as buffet applications.

- Glass hob
- Stainless steel body with two stainless steel handles
- Power regulation knob
- Temperature display on the right corner of the glassplate
- Electronic overheating protection

CIW-1.0

Countertop Electrical Warming Tray

Butler also offers a viable solution for those who want to make use of their regular, induction incompatible chafing dishes. These portable electrical warming and holding trays from Butler keep food at the right temperature while improving your presentation and overall quality. Similar in looks to the induction warming trays, there are no flames and they use a meagre 250Watts of electrical power and are ideal for catering as well as buffet applications.

- Stylish tempered glass top matching the aesthetics of Butler induction warmers
- Silver frame
- Temperature range: 65°C-105°C
- Electronic overheating protection

NEW

CEW 0.25

Technical Specifications

Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)
CIW-1.0	220-240V/50Hz	1000W	40°C - 100°C	530 x 335 x 61mm

Specifications are subject to change without prior notice

Technical Specifications

Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)
CEW 0.25	220-240V/50Hz	230W	60°C - 105°C	550 x 380 x 25mm

Specifications are subject to change without prior notice

Countertop Induction Deep Fryers

This pioneering product from Butler uses patented technology and is ideal for frying in those places where other forms of heating and cooking are avoidable. No flames or hot surfaces provide for a safer, cooler kitchen. They are a boon for food-courts, airports, railways stations and similar applications.

Key Features
- Stainless steel body
- Temperature setting: 60°C, 80°C, 100°C, 120°C, 130°C, 140°C, 150°C, 160°C, 170°C, 180°C, 190°C
- Touch control

IDF-08 (New), IDF-08

Technical Specifications

Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Timer	Frypot Capacity
IDF-08 (New)	220-240V/50Hz	3500W	60°C - 190°C	288 x 478 x 410mm	0-120 mins	8 Ltrs
IDF-08	220-240V/50Hz	3500W	60°C - 190°C	288 x 478 x 410mm	0-120 mins	8 Ltrs

Specifications are subject to change without prior notice

Chafing Dish Warmers

Though not based on induction technology, this is an innovative product from Butler designed to warm traditional metallic chafing dishes thereby allowing warm food to maintain itself at the right temperature whilst improving your presentation and helping you eliminate the use of burners.

InnoWarm

Key Features
- Keep warm at 90°C
- Power: 220-240V ~ 50Hz, 500W
- Dimensions: Ø138mm x 110mm (h)

Induction Cookware

Not all pieces of cookware can be used on induction cooktops. Cookware made from aluminum, copper or glass, including Pyrex will not work on its own. Induction cookware must be made of a magnetic-based material, such as cast iron or magnetic stainless steel. To check if your pans will work, hold a magnet next to the pan base; if it attracts, the pan will work on induction.

The science behind good taste

How to choose the best commercial pizza oven for your business?

Selecting the right pizza oven is essential to starting your pizzeria. From cloud kitchen and large commercial operations to hole-in-the-wall family-owned businesses, what may be appropriate for one setting may not work for a different kind of establishment. Be sure to take the time and research the various pizza oven options available and choose the one that best fits your requirements. Keep in mind the number and size of pizzas you expect to make per day, the fuel source and the space you have for your oven. Also keep in mind which type of oven will bring out the distinctive flavours of your pizza to the fullest. Budget might also be a concern, but try not to skimp on your pizza oven, as it is the very foundation of your pizza business.

Gas vs. Electric Pizza Ovens

Conveyor or deck ovens are all available with either gas or electric hookups. However there are some slight differences between gas pizza ovens and those that run on electric. Working with a gas oven is best for the high-volume, traditional pizza maker. These units will produce a crispier crust and cook the rest of your pizza evenly. But what it all really boils down to is what utility your establishment has available. If your business doesn't have access to natural gas or liquid propane, then the electric models will better suit your needs.

Application — Suggested Oven Type

Expected pizza output

The primary driver of which pizza oven to opt for comes from the pizza output expected by any eatery.

HEAVY DUTY — Conveyorised Hot Air Impingment Ovens

MEDIUM DUTY — Conveyorised Hot Air Impingment Ovens

LOW TO MEDIUM DUTY — Stone Deck Ovens

**LIGHT DUTY** — Small Stone Deck Ovens

Multi-Purpose Conveyorised Impingement Ovens

Butler Hot Air Conveyorised Impingement Ovens are designed to cook a variety of products including pizzas, bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.

What is impingement technology?

Impingement technology uses hot air to be directed at the cooked products from the top and bottom through specially designed "pores" that form columns of air moving the heat aerodynamically at a high speed. This hot air penetrates the surface moisture barrier of the product transferring heat and engulfing the product to retain its moisture.
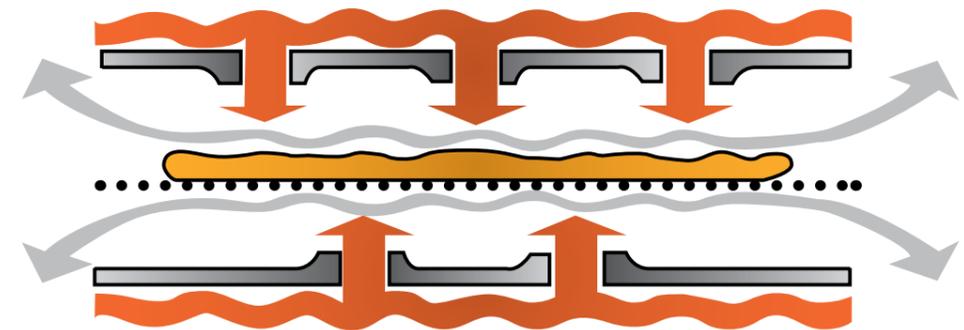
400 mm (15.7")
belt width

520 mm (20.5")
belt width

800 mm (31.5")
belt width

Gusto
Conveyorised Hot Air
Impingment Ovens

The Butler Gusto Hot Air Conveyor Ovens bake faster and at a lower temperature than other ovens. Hot air moves the heat aerodynamically instead of using high temperatures. The streams of hot air remove the surrounding layers of cool heavy air around the foodstuff. Gusto ovens are designed to cook a wide range of products including pizza, breads, sandwiches, bagels, naans, sea food and more. They offer a premier countertop or a floor standing cooking platform for cloud kitchens, busy pizzerias and restaurants. Available in a choice of electric and gas versions, they utilise a choice of conveyor belt widths from 400 mm to 800mm.

Gusto 800G Max
Conveyorised Impingment Ovens

This heavy duty hot air impingement oven from Butler comes with a 800mm wide belt and a 940 mm x 800 mm baking chamber and can bake large pizzas or 3 x 9" pizzas placed side by side. The oven is also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.

Gusto 800G Max

TOP

SINGLE

Standard Features

- Available in PNG or LPG model
- Electricity: 220V, 50/60 HZ, 300 watts
- Gas consumption: LPG 1.10 m3/h, PNG 2.60 m3/h
- Conveyor belt width: 800 mm
- Heating zone (heating chamber) length: 940 mm
- Oven dimension: 1800 mm x 1570mm x 600mm
- Net weight of single oven:396 kg
- Maximum operating temperature: 300°C (230°C is recommended)
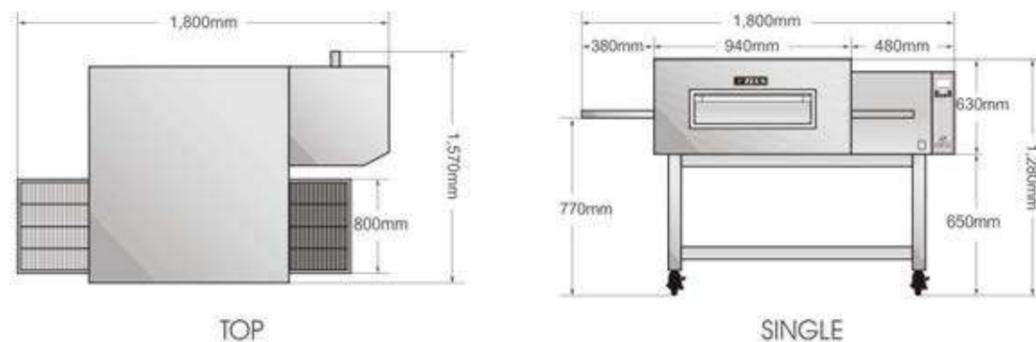- Warm up time: 6-8minutes
- Baking time: 5 – 6 minutes at 230°C

Optional

- Stand with casters

Cleanability

- Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation

- Use of a ventilation hood is recommended.

Gusto 520
Conveyorised Impingment Ovens

These heavy duty hot air impingement ovens from Butler come with a 520mm wide belt and a 710 mm x 520 mm baking chamber and can bake large pizzas or 2 x 9" pizzas placed side by side. Available in gas or electric options. These ovens are also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.

Gusto 520G
Gusto 520E
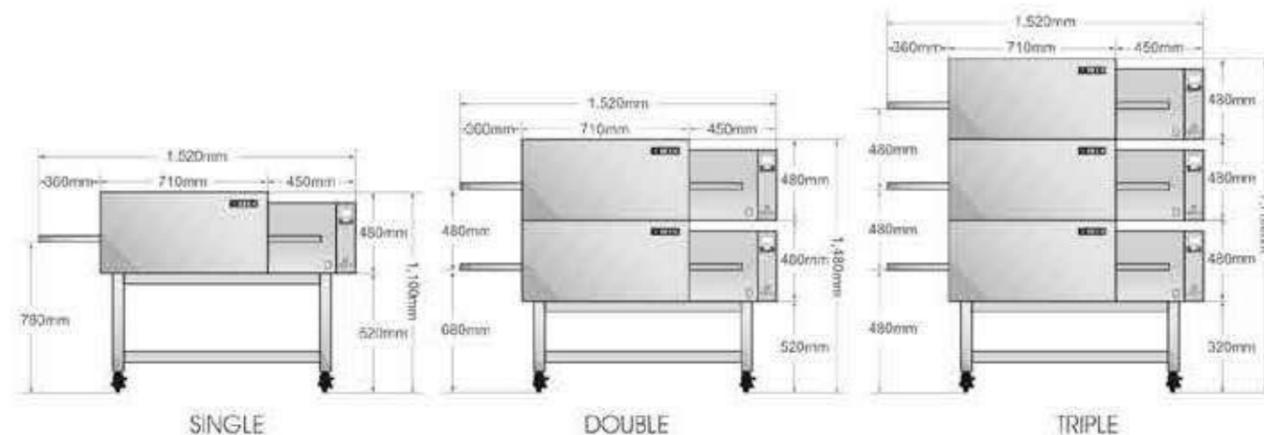
SINGLE   DOUBLE   TRIPLE

Standard Features

- Maximum operating temperature: 300°C (230°C is recommended)
- Short set-up time: (Gas: 6~8 mins under set temp. 230°C; under preheat condition, only 3 minutes. Electric:: 10~20 / 5-7minutes)
- Reduced gas consumption and increased cooking efficiency
- Low noise
- 28" (710mm) long cooking chamber with 20.5"(520 mm) belt
- 57"(1445mm) long, 39"(1000mm) deep, and 19"(480mm) high overall dimensions
- Furnished with 4" legs
- Stackable up to three high
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- Energy saving standby mode (gas)
- 2 conveyor end stops
- 2 crumb pans

Optional

- Stand with casters

Cleanability

- Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation

- Use of a ventilation hood is recommended.

Gusto 400E
The Countertop Impingers

This countertop impinger from Butler comes with a 400mm wide belt and a 460 mm x 400 mm baking chamber and can bake upto 15" pizzas. The oven can be made to run either on 240V/ single phase or 380V/3 phase electricals. The oven is also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.

Gusto 400E

SINGLE

DOUBLE

TRIPLE

Standard Features

- Maximum operating temperature: 300°C (230°C is recommended)
- Short set-up time: (10-12 mins to set temp. 230°C) under preheat condition, only 5-7 mins
- Low noise
- 460 mm long cooking chamber with 400 mm belt
- 1065mm long, 850mm deep, and 450mm high overall dimensions
- Furnished with 4" legs
- Stackable up to three high
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
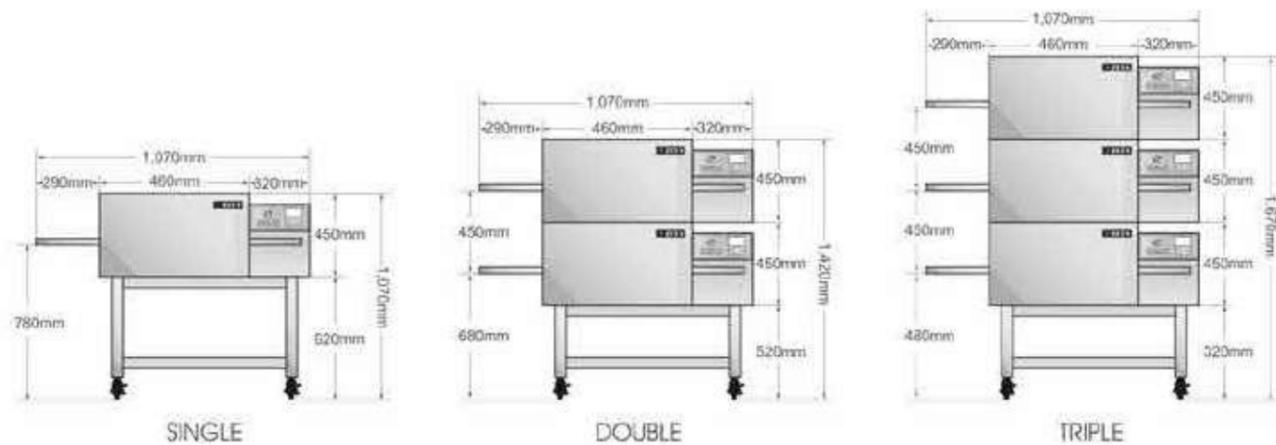- Energy saving standby mode
- 2 conveyor end stops
- 2 crumb pans

Optional

- Stand with casters

Cleanability

- Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation

- Use of a ventilation hood is recommended.

Introducing Gusto - Junior
the smallest countertop impinger in the market

This prodigious oven from Butler is out to revolutionalise the foodservice industry as it has all the features of its bigger siblings in the Gusto series and yet it offers the convenience of being easily placed on a 700mm deep counter. It comes with a 260mm wide belt, a 430mm x 400mm baking chamber and can bake upto 10" pizzas. What's makes it unique is that it can run on 240Volts/ single phase electricals making it suitable for kiosks, food-courts, food trucks, restaurants and catering applications. It is also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, Amritsari kulchas, kebabs and more.

Gusto E - Junior / Gusto G - Junior

260 mm (10.2")
belt width
Gusto-Junior

400 mm (15.7")
belt width
Gusto 400

520 mm (20.5")
belt width
Gusto 520

800 mm (31.5")
belt width
Gusto 800 Max

*Stacking of 4 ovens is primarily to show 4 different oven sizes available. Stacking is not recommended for more than 2~3 ovens.

Key Features
- Maximum operating temperature: 300°C (230°C is recommended)
- Short set-up time: (18-20 mins to set temp. 250°C) under preheat condition, only 8-10 mins
- 430 mm long cooking chamber with 260 mm belt
- 923mm long, 690mm deep, and 412mm high overall dimensions
- Furnished with strong, 4" adjustable legs
- Stackable up to 3 high
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Special protective black coloured baffle to prevent scalding
- Reversible conveyor direction
- Energy saving standby mode
- 2 conveyor end stops
- 2 crumb pans
- Low noise

Optional
- Stand with casters

Cleanability
- Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation
- Use of a ventilation hood is recommended.

Technical Specifications - Gusto Hot Air Conveyor Pizza Ovens

Model	Gas	Input Electricity	Gas Pressure (kpa)	Gas Consumpiton (m³/hr)	Dimension L*W*H (MM)	Volume (M³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Length (MM)	Output pcs (9" pizza)	Net (KG)
GUSTO 800G Max	LPG	220V 50/60Hz	2.3-3.3	1.10 m³/h	1800*1510*1250	1.64	1700*800	26000	940 x 800	150/hr	398
	PNG		1.0-2.5	2.60 m³/h							
GUSTO 520G	LPG	220V 50/60Hz	2.3-3.3	0.42 m³/h	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
	PNG		1.0-2.5	0.95 m³/h							
GUSTO 400G	LPG	220V 50/60Hz	2.3-3.3	0.31	1070*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
	PNG		1.0-2.5	0.7 m³/h							
GUSTO G - Junior	LPG	220V 50/60Hz	2.3-3.3	0.22 m3/h	923*690*412	0.41	830*260	3300	430 x 260	36/hr (6" pizza)	56
	PNG		1.0-2.5	0.45 m3/h							

Model	Input Electricity	Electric Power Output (KW)	Power Consumpiton (KWH)	Dimension L*W*H (MM)	Volume (M³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Length (MM)	Output pcs (9" pizza)	Net (KG)
GUSTO 800E Max	380V/50Hz/1Ph	24	16	1800*1510*1250	1.16	1700*800	26000	940 x 800	150/hr	398
GUSTO 520E	380V/50Hz/3Ph	11.5	7.5	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
GUSTO 400E	220V/50Hz/1Ph*	6.8	4.0	1065*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
GUSTO E - Junior	220V/50Hz/1Ph	2.9	1.3	923*690*412	0.41	830*260	3300	430 x 260	36/hr (6" pizza)	56

Maximum operating temperature: 300°C (230°C is recommended) Specifications are subject to change without prior notice due to continuous product development
*Same oven can also be made to operate on 380V/50Hz/3Ph

Recommended Stands

Model	Dimensions (L x W x H) MM	Applicable Models	Casters	Material Used	Net Weight (KG)
GS-800	1460*940*650	Gusto 800G and Gusto 800E	6	Stainless Steel	-
GS 520	780*880*630	Gusto 520G and Gusto 520E	4	Stainless Steel	13
GS 400	710*510*630	Gusto 400G and Gusto 400E	4	Stainless Steel	12
GS 260	475*590*612	Gusto E Junior and Gusto G Junior	4	Stainless Steel	12

Pizza Stone Ovens with Touch Control

Butler Touch Control Pizza Stone Ovens are designed to churn out great tasting pizzas with amazing consistency. The pizza stone changes the game by acting as a point high heat transfer. The stone heats up and holds very high temperatures. When the pizza is placed on the stone, the crust begins to cook immediately, mimicking the cooking style of a traditional brick oven. You can choose between electric models (EPO series) or gas operated model (GPO series).

- All stainless steel body
- High quality pizza stone accommodates upto 6 pizzas of 8" size (EPO-36 Touch & GPO-36 Touch only)
- Digital temperature control with timer allows users to set any constant temperature/time
- A peep-in window offers a view of the pizzas while being baked
- Insulated chamber

EPO-36 Touch, GPO-36 Touch

Pizza Stone Ovens - Premia Series

The Premia series is a very popular range of pizza stone ovens from Butler that are powered to deliver high temperatures up to 400 degree C. They are suitable for baking high temp pizzas such as traditional Neopolitan Pizzas, New York Style Pizzas, Indian Naan Breads, Arabic Breads, Pita Breads, Flat Breads and Sourdough Breads. You can choose between 2 electric models: EPO-36 Premia DT and EPO-36 Touch and 2 gas models: GPO-36 Premia DT and GPO-36 Touch.

- All stainless steel body
- High quality pizza stone
- Temperature control allows users to set any constant temperature for baking pizzas up to 400°C
- A peep-in window offers a view of the pizzas while being baked
- Insulated chamber

EPO-36 Premia DT, GPO-36 Premia

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Touch	4.8kW	220V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Touch*	48W	220V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg
EPO-36 Premia DT	4.8kW	220V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Premia*	48W	220V/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

> Some bakers prefer it extra hot. Products such as hand tossed pizzas, quiches, puff pastries and pretzels come out best on a stone plate at temperatures well above 450°C.

Neapolitan Forni - Pizza Stone Ovens (500°C)

The Neapolitan Forni from Butler is a pizza oven specifically powered to deliver high temperatures up to 500°C. They are suitable for baking high temp pizzas such as traditional Neapolitan Pizzas, New York Style Pizzas, Indian Naan Breads, Arabic Breads, Pita Breads, Flat Breads and Sourdough Breads.

- All stainless steel body
- High quality pizza stone
- Temperature control allows users to set any constant temperature for baking pizzas up to 500°C
- A peep-in window offers a view of the pizzas while being baked
- Insulated chamber

upto 500°C

Neapolitan Forni

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
Neapolitan Forni	5KW	220V/50Hz	20-500°C	950*875*395	620x520x15	660X660X180	68kg

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

Floor Standing Gas Fryers

These American style floor standing gas fryers from Butler are ideal for quickly frying chicken, fish, french fries, onion rings and more. The Wonderfry - 3BG & Wonderfry - 3BG Premia models come with 3 tubes and Wonderfry-4BG & Wonderfry - 4BG Premia models are designed with 4 tubes. They come with a single tank and two Baskets. The fryer tanks are tested for leakage to ensure safety.

◆ Thermo-tube design
◆ Stainless steel frypot, front door/s, and backsplash
◆ Wire form basket hanger and 2 fry baskets in both models
◆ Adjustable steel legs

Wonderfry - 3B Premia
Wonderfry - 4B Premia
Wonderfry - 3BG
Wonderfry - 4BG

Mini Pizza Stone Ovens

Butler mini electric pizza stone ovens are designed to churn out great tasting pizzas with amazing consistency. You can choose between 2 models: EPO-1D and EPO-2D with electromechanical controls and 2 models EPO-1D Touch and EPO-2D Touch with computerised touch controls.

◆ All stainless steel body
◆ High quality pizza stone
◆ Temperature control allows users to set any constant temperature for baking pizzas up 0 - 350℃
◆ A peep-in window offers a view of the pizzas while being baked
◆ Insulated chamber

EPO-1D Touch   EPO-2D Touch   EPO-1D, EPO-2D

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 Touch	2kW	220 - 240V/50Hz	0-350℃	560x570x280	400x400x15	400x400x120	19kg
EPO-2D Touch	3kW	220 - 240V/50Hz	0-350℃	560x570x440	400x400x15	400x400x120	29kg
EPO-1D	2kW	220 - 240V/50Hz	0-350℃	560x570x280	400x400x15	410x410x120	24kg
EPO-2D	3kW	220 - 240V/50Hz	0-350℃	560x570x440	400x400x15	410x410x120	33kg

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

Technical Specifications

CE

Model	Voltage	Gas Input Capacity	No. of Tanks	Each Tank Size	No. of Baskets	Dimensions (wxdxh)	Frybasket Dimensions (wxdxh)
WONDERFRY - 3B PREMIA	220V/50Hz	90,000 Btu/hr	1	18-20.5 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 4B PREMIA	220V/50Hz	120,000 Btu/hr	1	22-25 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 3BG	220V/50Hz	90,000 Btu/hr	1	18-20.5 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 4BG	220V/50Hz	120,000 Btu/hr	1	22-25 Litres	2	394x760x885 mm	170x335x280 mm

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

Wonderfry - 21.2E

Wonderfry - 16.2E

Countertop Fryers with Auto Lift

The EF-12 Auto is an advanced professional fryer from Butler that comes with a specially designed feature that allows the fry-basket to automatically lift up above the oil level once the frying cycle is complete. This feature also facilitates the surplus oil to be drained back from the fry-basket to the oil tank. It comes with computerised touch controls giving complete freedom to the operators to multi task during the frying cycles whilst ensuring consistency of the food being cooked.

This sensational product is particularly suited for fast food restaurants. Suitable for frying chips, chicken, fish, onion rings and more in quick succession using minimal quantities of oil.

- Auto lift feature for the fry-basket
- Computerised touch controls
- Removable parts for ease of cleaning

EF-8 Auto
EF-12 Auto

Floor Standing Electric Fryers

These American style floor standing electric fryers from Butler are ideal for quickly frying chicken, fish, french fries, onion rings and more. The Wonderfry 21.2E comes with a single tank and two baskets. The Wonderfry - 16.2E is designed with with 2 baskets & 2 x 16 litre tanks. The fryer tanks are tested for leakage to ensure safety.

- Thermo-tube design
- Stainless steel frypot, front door/s, and backsplash
- Wire form basket hanger and 2 fry baskets in both models
- Adjustable steel legs

Technical Specifications

CE

Model	Voltage	Power	No. of Tanks	Each Tank Size	No. of Baskets	Dimensions (wxdxh)	Frybasket Dimensions (wxdxh)
WONDERFRY - 16.2E	380V/50Hz	5 + 5KW	2	16 + 16 Litres	2	740x550x910 mm	230x250x120 mm
WONDERFRY - 21.2E	380V/50Hz	5 + 5KW	1	21 Litres	2	420x830x1080 mm	360×420×270 mm

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

Technical Specifications

CE

Model	Power	Capacity	No. of Baskets	Dimensions (W x D x H in mm)	Auto Lift	Voltage
EF-8 Auto	3 kW	8L	1	280x591x395	Yes	220V/50Hz
EF-12 Auto	3 kW	12L	1	270x585x380	Yes	220V/50Hz

Specifications are subject to change without prior notice

Countertop Fryers

These professional fryers from Butler are particularly suited for fast food restaurants. Suitable for frying chips, chicken, fish, onion rings in quick succession using minimal quantities oil. The model EF-8 Premia comes with computerised touch controls

- Precise bulb thermostat in stainless steel
- Heat resistant handles for easy lifting in Europe series fryers
- Heat resistant handles in baskets in all models
- Removable parts for ease of cleaning
- Different models to choose from

OFC-55

OFC-1

EF-8 Europa DT   EF-4 Europa, EF-6 Europa, EF-8 Europa   EF-8 Premia   EF-4, EF-6, EF-8

Oil Filtration Carts

The most expensive aspect of offering fried foods is the amount you spend on oil. Butler Oil Filtration Carts extend the life of the oil you use. They are designed for portable filtering for all your frying appliances. These portable filters have the ability to receive oil gravity drained from fryers and come with 4 castors, a crumbs collection basket and a pump that transports the filtered oil back to the frypot.

Key Features:
- Four swivel casters allow for easy movement and storage of the filter.
- Quick disconnect hose connections make it easy to assemble and disassemble.
- Low profile allows for easy placement under the fryer drain.
- Easy to remove filter assembly.
- Lift out filter pan for easy cleaning.

Technical Specifications

CE

Model	Power	Capacity	No. of Baskets	Dimensions (W x D x H mm)	Voltage
EF-4 Europa	2 kW	4	1	220×400×315	220V/50Hz
EF-6 Europa	2.5 kW	6	1	265×430×290	220V/50Hz
EF-8 Europa	3.25 kW	8	1	265×430×340	220V/50Hz
EF-8 Europa DT	3.25 kW	8	1	265x430x340	220V/50Hz
EF-8 Premia	2.5 kW	8	1	280x430x310	220V/50Hz
EF-4	2 kW	4	1	220×390×370	220V/50Hz
EF-6	2.5 kW	6	1	260x410x285	220V/50Hz
EF-8	3.25 kW	8	1	260x410x340	220V/50Hz

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

Technical Specifications

CE

Model	Voltage	Power	Tank Capacity	Pumps per minute	Dimensions (wxdxh)	Tank Height	Hose with Nozzle	Casters
OFC-55	220V/50Hz	250W	30L	9.5L	395x694x490 mm	130 mm	7 Feet	4
OFC-1	220V/50Hz	550W	50L	15 L	440x755x620 mm	235 mm	5 Feet	4

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

CW-310

CW-819

Chips Warmer

Made in stainless steel, the Butler counter top electric chip dump and warmers are specially designed to keep various types of products viz., fries, donuts, samosas, kachories, chicken wings etc. warm for short intervals after they go through a frying process. This allows the fried stuff to retain its crispiness and taste before final delivery. The model CW-310T comes with a temperature regulation knob.

Key Features
- Easy access
- Simple design
- Keeps chips and other fried stuff warm and crispy
- Recommended for short durations

Technical Specifications

Model	Voltage	Power	Dimensions (wxdxh)	Net Weight
CW-310	220V/50Hz	1000W	330×560×500 mm	7Kg
CW-819	220V/50Hz	750W	335x575x465 mm	8Kg

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

Electric Griddle Plates
(½ Grooved, ½ Flat)

These steel fry tops from Butler are ideal for cooking dosas, chillas, paratha, meat, bacon, fish, sausages, fried eggs, omelettes and a wide variety of Indian style tawa preparations. The model EGP-730 GF comes with ½ Grooved, ½ Flat and a special 10mm thick cooking plate.
- Homogenous cooking
- Heavy duty heating element
- Temperature Control
- Easy to clean
- ½ Grooved, ½ Flat cooking plate

EGP-730 GF

Electric Griddle Plates

These steel fry tops from Butler are ideal for cooking dosas, chillas, paratha, meat, bacon, fish, sausages, fried eggs, omelettes and a wide variety of Indian style tawa preparations. The model EGP-550 (New) comes with a special 10mm thick cooking plate.
- Homogenous cooking
- Heavy duty heating element
- Temperature Control
- Easy to clean

EGP-730FG

EGP-550 (New)

EGP-550

Technical Specifications

Model	Power	Temperature Range	External Dimensions W x D x H (mm)	Griddle Dimensions W x D x H (mm)
EGP-730GF	4.8kW	50℃-300℃	730x470x250	728*468*10 ½ Grooved, ½ Flat
EGP-550 (New)	3kW	50℃-320℃	500x400x285	498x298x10
EGP-550	3kW	50℃-320℃	550×450×230	548x348x10

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

Contact Grills - Grooved

The Butler Euro Grill is an electric contact grill that comes in two variants both with grooved top and bottom plates. These models are designed leave grill marks and cook perfect jumbo sized sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish, eggplant or similar foodstuff.

- Cast iron plates for even cooking
- Self-balanced upper plate
- Euro Grill Premia/PG-11E Premia model comes with the Timer and Touch Control Screen
- Euro Grill/PG-11E model comes with simple to use, electromechanical controls

Euro Grill

Euro Grill Premia

Contact Grills - Flat

The Butler Indo Grill Premia/ FPG-11E Premia an electric contact grill is specially designed with flat top & bottom plates and are suitable for cooking or regenerating paranthas, chillas, mini uttapams, mini dosas, wraps, steaks or similar foodstuff that does not require grill marks. The advantage of this model is that it is easy to clean.

- Timer and Touch Control Screen
- Cast iron plates for even cooking
- Self-balanced upper plate

Indo Grill Premia

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
Indo Grill Premia DT	2.2 Kw	50°C-300°C	410 x 305 x 210	360×285	15.5 Kg
Indo Grill Premia	2.8 Kw	50°C-300°C	425 x 400 x 210	340 x 230	21 Kg

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

Waffle Bakers

The waffle bakers from Butler come with a electro-mechanical timer and can accept deep-frozen, frozen pre-cooked waffles or freshly made batter for making golden crispy waffles.

- Quick and even heat spread
- Temperature control range: 124°C ~ 230°C
- Time Control Range: 99 Minutes & 50 Seconds ~00 Minutes & 00 Seconds

WB-1

Model	Power	Weight	Temperature Range	Dimensions (W x D x H in mm)	Time Control Range
WB-1	2kW	10kg	124°C ~ 230°C	310×380×285	50Sec ~ 99Mins

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

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
Euro Grill Junior DT	1.8 Kw	50°C-300°C	290 x 305 x 210	218 x 230	13 Kg
Euro Grill Jumbo DT	2.2 Kw	50°C-300°C	410 x 305 x 210	360 x 285	15.5 Kg
Euro Grill Jumbo	2.2 Kw	50°C-300°C	410 x 370 x 220	360 x 285	15.5 Kg
Euro Grill	2.8 Kw	50°C-300°C	430 x 310 x 200	340 x 230	25 Kg
Euro Grill Premia	2.8 Kw	50°C-300°C	425 x 400 x2 10	340 x 230	21 Kg

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

Crepe Makers

High quality crepe machines for delicious, moist, golden pancakes, buckwheat cakes, Indian tempura, sweet chillas and the like. The cast iron plate is perfectly smooth and facilitates a direct heat transfer. A slight degreasing of the pancake or crepe would ensure a honeycombed, golden crepe with no caramelization or glazing.

- Even cooking with minimal use of oil
- Ideal for outdoor or kiosk use

CM-01

Model	Power	Temperature Range	Dimensions (W x D x H in mm)
CM-01	3 KW	50°C-300°C	450×485×235

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

Electric Bain Mairies

Butler Bain-Mairies come in a GN 1/1 compatible size and can be easily paired together due to their modular and multi-plexable design to create an excellent food warming option to suit the needs of busy catering environments. They come with 2 x GN 1/2 containers with lids.

BM-1/1

Model	Power	Dimensions W x D x H (mm)	Temperature Range
BM-1/1	1.8kW	340x560x280	30°C -85°C

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

Electric Salamanders

Butler salamanders can be used to defrost, brown, grill toasts, gratins, pizzas, onion soups etc. without preheating.

- High quality cooking
- Easy to clean

ES-610

Model	Power	Temperature Range	Dimensions (W x D x H in mm)
ES-610	1.82~2 kW	50°C-300°C	610×340×280

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

Cone Bakers

Be distinct. Make your own ice cream cones. Expand your menu with these compact and reliable countertop units from Butler that serve up hot, crisp, delicious waffles and waffle cones in just minutes. Butler Cone Baker preheats to ideal temperature in minutes and provides up to 60 cones per hour. Don't forget the whipped cream, sprinkles, and a bowl of cherries to top off the sundaes. And watch your sales soar!

CB-01

Delivered with a mould for making ice cream cones

Model	Power	Temperature Range	Dimensions (W x D x H in mm)
CB-01	1.2 KW	50°C–300°C	280×400×290

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

Gelato Panini Grill

'Ice on Fire' from Butler is a new, exciting concept in the frozen dessert business that allows you to add an interesting dimension to your menu. This easy-to-use Panini Grill turns gelato, soft serve, ice cream, or frozen yogurt into a creamy delight sealed in a golden-toasted bun. Garnished or mixed with a savory or sweet topping, scrumptious Gelato Panini can be served sliced on a plate or as a full sandwich in an on-the-go wrapper. Warm on the outside, and cold on the inside, this novel treat is sure to light up your business.

Cut bun in half and add gelato, ice cream or frozen yogurt

Seal it with the other half of the bunand place in the cavity, press and cook

Cut the creamy burger into 2 or more pieces and serve

Ice of Fire

Technical Specifications

Model	Power	Electricals	Dimensions (WxDxH) mm
Ice on Fire	1300W	220V/50Hz	380x260x380

Specifications are subject to change without prior notice

Conveyor Toasters

Butler conveyor toaster is designed to toast bread and buns fast - over 300 slices per hour. It works on belt speed and not temperature, to determine the colour of toasting.

- ◆ Robust, stainless steel construction
- ◆ Easy to load guide rack
- ◆ Adjustable speed belt
- ◆ Flexibility to choose front or rear discharge
- ◆ Easy to clean and removable trays

CT-300

Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Temperature Range	Heating Elements	Fans
CT-300	2.67kW	595×530×570	460×375×360	50°C -300°C	2	2

Voltage: 220-240V/50Hz   Specifications are subject to change without prior notice due to continuous product development
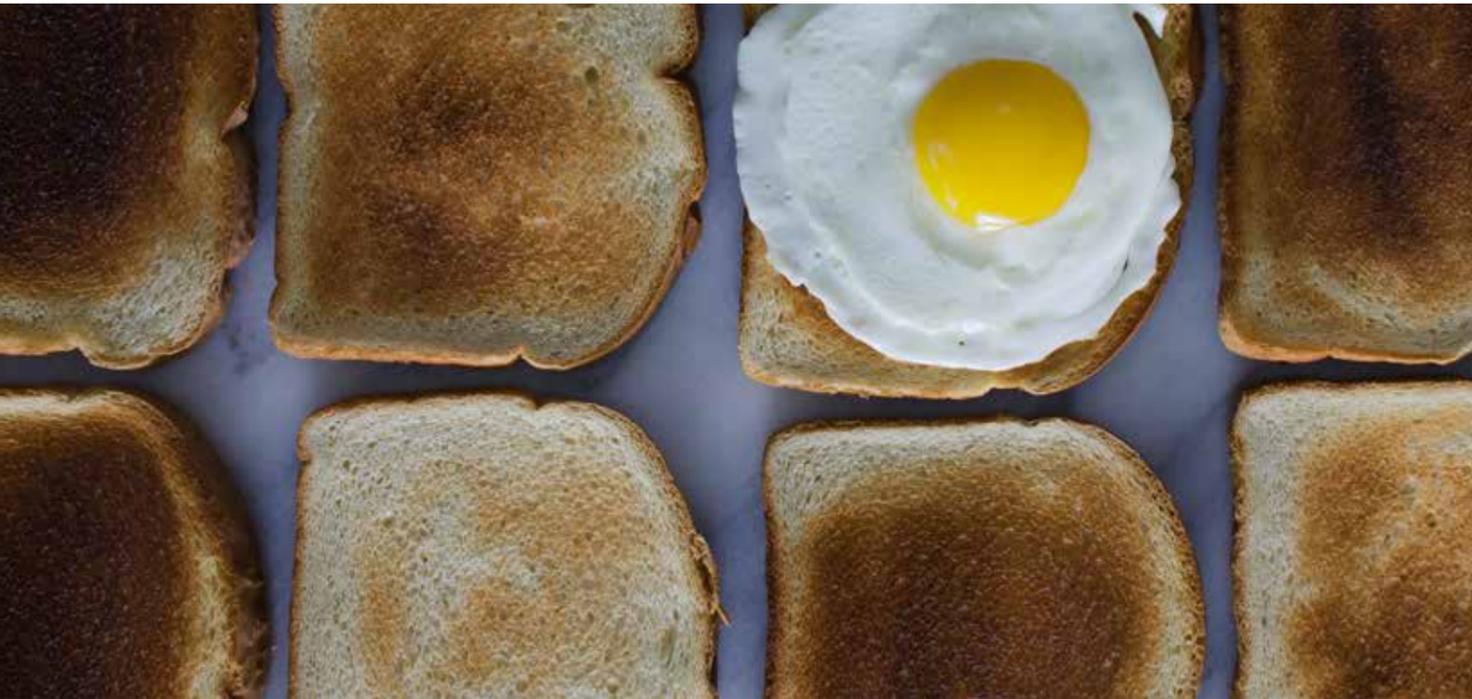
High Performance Pass Through Bun Toasters

Wonder Toast from Butler is an ideal choice for toasting of buns, bagels and more. This compact & space-saving vertical pass through toaster allows you to toast between 900 – 1400 bun or bagel halves per hour. A strong motor and higher temperature platen increase performance, that caramelizes the bread by sealing in the moisture without drying it out. They operate with an adjustable temperature and conveyor speed control that enables precise and consistent toasting. The Wonder Toast Roller model comes with a roller for conveniently buttering the buns before toasting.

Wonder Toast Roller   Wonder Toast   Wow Toast

Key Features

- ◆ Slim design saves counter space
- ◆ Customize products with adjustable toast times
- ◆ Digital display and simple controls make for consistent settings
- ◆ Easy to clean with simple-to-remove conveyor
- ◆ Dual compression adjustment knobs allow for maximum product flexibility
- ◆ Accommodates all buns up to 5.5" in diameter
- ◆ Easy to remove catch tray

Pop-up Toasters

The 6 slot pop-up toaster from Butler is built to suit the heavy duty needs of busy kitchens and restaurants. It comes with a bottom crumb tray for bread particles.

- ◆ 6 slot toaster
- ◆ Stainless Steel construction
- ◆ Rounded edge design
- ◆ 5 minute timer

POP-06

Model	Power	Electricals	Dimensions (W x D x H in mm)
POP-06	3.24 KW	220V / 50Hz	460×210×225

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

Technical Specifications

Model	Power	Weight	Dimensions (W x D x H)	Electricals
Wonder Toast	2800W		635x560x500	220V / 50 Hz./1Ph
Wonder Toast Roller	2800W		635x560x500	220V / 50 Hz./1Ph
Wow Toast	1600W	26 kgs.	420x250x585 mm	220V / 50 Hz./1Ph

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

Hot Holding Bins

The Butler Hot Holding Bins provide the warm holding capacity required by foodservice operations. With stainless steel constructed exterior and cavity walls, the Holding Bins feature a solid state digital control system for precise heater temperature control. The unit features 4 cavities, each accommodating two holding pans i.e., a total of 8 pans. Adjustable upper and lower heaters offer maximum flexibility in setting the precise food holding temperatures. Food is kept at the desired serving temperature and not overcooked. Extended hold times reduce waste and offer the flexibility to address peak/off-peak demands.

HHB 4.2

936mm   627mm   410mm

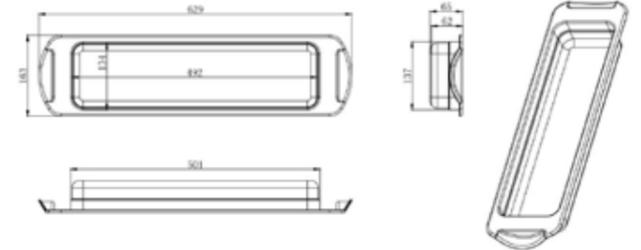High temperature resistant pan
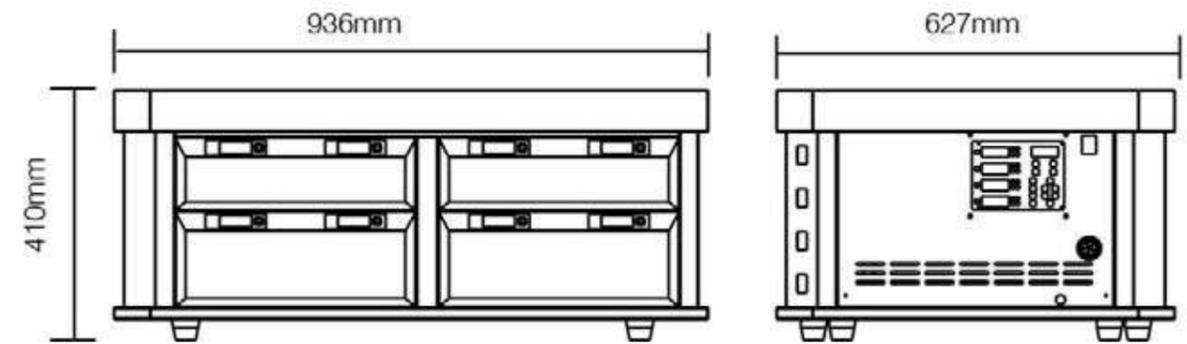
Heated Display Cabinets

With its attractive and functional display area, the Butler Warm Slider is a heated display cabinet that is designed to help operators drive sales and move products fast. Each unit features a a 24°C (600 mm) wide, two-tiered display space and an angled, open back provides operations with easy access to all products on which the heated food products can be held safely for short durations after cooking. The model is suitable for burgers, puff pastries, pretzels and similar savouries.

Key Features
- Stainless steel construction for long life
- Two levels of display to showcase a variety of products
- Angled, open back provides operations with easy access to all products

Warm Slider

Technical Specifications CE

Model	HHB 4.2
Capacity-Gross	Four heating channels
Temperature range	30-100°C (86-212°F)
Rated Input Power	3000W
N.W.	82.5kg(181.9lbs)
G.W.	100kg(220.5lbs)
Dimensions (WxDxH)	936×627×410mm

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

Key Features
- C/F can be freely switched.
- Wide temp range can be adjusted from 30-90°C
- Timing accurately and long from 0-100 hours
- Reminder function when working time is over
- Digital control with digital display
- Using heating film, heat food uniformly and fast.
- Save energy consumption
- Independent thermostat each layer
- Automatic heating
- Heat dissipation fan
- ATC heating film

Technical Specifications CE

Model	Power	Electricals	Dimensions (W x D x H)	Net Weight
Warm Slider	1000W	220V / 50 Hz./1Ph	755x700x615	31 Kg

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

Hot Holding Cabinets

Butler Hot Holding Cabinets come with sturdy castors for ease of mobility enabling food service establishments transport hot food to the point of service. The fan assisted heating system ensures unform temperatures inside the cabinet. Designed for GN 1/1 pans, they have a built-in humidity reservoir that keeps the heated food in perfect condition prior to being served.

Key Features:

- Mobile heated cabinet design for transporting heated product to the point of service
- Can maintain +70°C for up to 1 hour without power (depends on food type and quantity)
- Wide temperature range(30~90°C), suitable for different types of food
- Fan assisted heating and insulated cabinet ensures uniform temperature for food holding
- Automatic safety cut-out prevents overheating 120°C
- Mechanical thermostat displays the temperature even when the unit is switched off
- Built in humidity reservoir keeps heated food in perfect condition prior to service
- Design for GN1/1(HE290) and GN2/1(HE540) pans .

HHC-290, HHC-540

Coddle

Butler Cook & Hold Ovens (Slow Cooking)

The Butler Coddle is designed for two different applications:

Holding the food after cooking

Specifically developed for cooking food and keeping it hot, the Butler Coddle comes with a PCB control system can ensures food is ready to be served at optimal temperature for longer periods. Although it is recommended that the ideal holding time should be less than three hours, but this time period could be exceeded. You can prepare your favourite dishes before the arrival of your guests and then place the food into this oven and maintain its ideal inner temperature.

Food preparation at low temperature over a longer time (overnight cooking or roasting)

Slow cooking at low temperature is gaining popularity among professional chefs. The Butler Coddle makes slow cooking and production of the desired level of quality cooking/roasting possible without the bother of being constantly overseen by the of cooking staff. Moreover, you can achieve perfect cooking and minimal weight loss.

Key Features

- Designed for preparing or regenerating food through an accurately set and controlled process of upto 10 hours
- Cook the core part of the food perfectly
- High quality rubber door seal ensures perfect cooking
- Oven chamber is heated on 3 sides by a specially designed adhesive silicone heater uniformly distributing the heat throughout the chamber
- Energy efficient due to extra insulation around the chamber;
- Seamless oven chamber with rounded corners; easy to clean
- Temperature adjustable by multiples of 1°C; oven chamber 0 to 110°C, core temperature and keep warm 0 to 100°C;
- Digital setting , easy to control by buttons
- Stainless steel wiring grid for trays, suitable for GN 1/1 size pan, grids and trays as well as 600x400mm bakery trays, on 3 levels.

Technical Specifications

CE

Model	Power	Pan Accommodation	Distance between each pan guide	Temperature Range	Capacity	Dimensions (WxDxH) mm	Internal Dimensions (WxDxH) mm	Electricals
HHC-290	1.85KW	20 pcs (GN 1/1)	65mm	30 ~ 90°C	290 L	672x830x1776	95x650x1430	220V/50 Hz/1Ph
HHC-540	2.40KW	20 pcs (GN 2/1)	65mm	30 ~ 90°C	540 L	877x950x1776	600x770x1430	220V/50 Hz/1Ph

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

Technical Specifications

CE

Model	Power	Dimensions (W x D x H)	Capacity	Electricals	Net Weight
Coddle	1.2KW	691x497x415	3 units of 400*600mm trays	220V / 50 Hz./1Ph	33 Kg.

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

Electric Plate Warming Carts

The Butler Plate Warming Carts can accommodate 75 dinner plates with a diameter ranging from 230 mm – 310 mm. Designed to automatically push the plates upwards as the top plate is picked up, these warming carts are ideal for buffet applications in restaurants and outdoor catering.

PWC-1

Electric Egg Boilers

Butler Counter Top Electric Egg Boiler features fast heating and easy operation and is great for quick boiling of eggs in commercial applications.

Key Features:

- Entirely made of high grade stainless steel
- Thermostat control from 30 to 110°C
- Temperature controller with pilot lamp

EB-8

Technical Specifications

CE

Model	Power	Capacity	Maximum Capacity	Dimensions (W x D x H)	Electricals
PWC-1	0.4KW	75 Dishes	31Kg	450×500×770	220V / 50 Hz./1Ph

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

Technical Specifications

CE

Model	Power	Temperature range	Chamber dimensions (WxDxH) mm	Dimensions (W x D x H) mm	Net Weight	Electricals
EB-8	2600W	30 - 110°C	288×148×200	365×170×293	13.5Kg	220V / 50 Hz./1Ph

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

What is a steam oven?

A commercial steam oven is designed to steam cook large quantities of food over multiple shelves. This locks in the nutrients and flavours whilst retaining the food texture and preventing flavour transfer to other foodstuffs in the oven. Commercial steam ovens are usually considered a primary appliance in a professional kitchen. Whilst typical dishes cooked in a steam oven could be fish, vegetables or desserts, some chefs use the appliance to cook all these dishes simultaneously.

Commercial steam ovens are usually powerful enough to handle multiple pans of food - perfect for busy commercial kitchens, cloud kitchens, staff canteens, mass catering sites or events.

5 Key reasons to use a steam oven

- Food retains colour: Vegetables can quickly lose their colour when overcooked or boiled. Steaming helps to keep carrots, asparagus and other veggies closer to their natural colour in comparison to other cooking methods.
- Food retains flavour, texture and nutrients: Steam cooking foods helps to seal in flavours, vitamins and moisture, leaving the food much closer to its natural state in comparison to conventional cooking. Over-boiling/roasting/frying can turn foodstuff to be mushy, unappealing, dry or rubbery. Steaming helps reduce the chance of this happening.
- Cook multiple items together: With steam cooking, it's difficult for flavours to transfer between the contents of the oven. As a result, many different dishes can be cooked together with minimal flavour transfer. What's more, this means that the single appliance can cook many items.
- Versatility: Steam is suitable for cooking many different types of food ranging from rice, idlis, dhokla, chicken, seafood, vegetables, desserts and fruit, to meats, pasta, dimsums and more.
- Speed: Steam cooks food much faster than hot air and reduces shrinkage, improving productivity, and increasing profits for the food service establishment. Steam equipment is relatively easy to use, even for the inexperienced food service operator.

Getting the best out of your Steam Master

- Try to keep the unit fully loaded when possible. The steamer operates at peak efficiency and productivity at full load.
- One key ingredient to steamer operation is controlling water quality to the steamer. Appropriate water treatment will help you avoid premature steamer component failures.

The limitations

Even though steam ovens are superbly useful, they have one notable handicap. They cannot brown food. For the best tastes and textures, most meats should be finished in a pan or a salamander grill Similarly, pies, breads and pastries can look pale when cooked using only steam. However, that does not negate the positives already listed.

Electric Rice Steamers

The Butler Steam Master is a versatile equipment that can steam a wide variety of items including rice, corn, idlis, dhoklas, momos, potatoes, vegetables, eggs, fish, chicken and more. It is way more cost effective an appliance as compared to combi steamers when the requirement is essentially steaming. Made in high quality stainless steel it is also energy efficient and comes with several safety features viz., door locking system, dry fire protection and an auto water feeding float ball. It is available in electric and gas versions.

Steam Master

Approximate Cook Time
- Seafood   15 minutes
- Meat(chicken)   35 minutes
- Bun   40 minutes
- Rice   45 minutes
- Stew   60 minutes

Model	Voltage	Power	Dimensions WxDxH (mm)	Input Steam Pressure	No. of Trays	Tray Size (mm)	Tray Material	Cooked rice Max weight per tray	Weight
Steam Master-E	380V/50Hz	9.0KW	700*600*1070	0.02Mpa	6	600*400	SS 304	Max 3.5 kgs	50 KG
Steam Master-G	220V/50Hz	-	700*700*1220	-	6	600*400	SS 304	Max 3.5 kgs	-
Steam Master-12E	380V/50Hz	12.0KW	700*600*1580	0.02Mpa	12	600*400	SS 304	Max 3.5 kgs	-
Steam Master-12G	220V/50Hz	-	700*680*1720	-	12	600*400	SS 304	Max 3.5 kgs	-

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

Steam Cooking Process

Steamers look and operate much like ovens. An electric or gas boiler generates the steam and injects this steam into the cooking compartment. Steam is a much quicker heat transfer medium than hot air. For example, a full size turkey may take hours to cook in a conventional hot air oven, but will cook in minutes in a steamer.

Steamers are relatively quick ovens to preheat because of the high heat transfer characteristics of steam. Therefore, they require less energy to stay up to temperature during slow times.

In addition, steam energy is transferred at lower temperatures thereby reducing the chance of overcooking the food product. For example, steamers operate at temperatures of 100° to 115°C, while a typical hot-air ovens operate between 175° and 240°C.

However, cooking at this lower temperature does not brown food as effectively as a hot-air oven. This is why chefs will often use the steamer to cook food almost to completion, and then transfer that food to a conventional oven for a short period of time for surface browning. They may also use a combination steam/hot air oven designed to do both.

Steam Master 6E Premia
Steam Master 12E Premia

Steamers - Premia Series

The premia series steamers come with touch controls and can steam a wide variety of items including rice, corn, idlis, dhoklas, momos, potatoes, vegetables, eggs, fish, chicken and more. It is way more cost effective an appliance as compared to combi steamers when the requirement is essentially steaming. Made in high quality stainless steel it is also energy efficient and comes with several safety features viz., door locking system, dry fire protection and an auto water feeding float ball.

Technical Specifications

CE

Model	Voltage	Power	Dimensions WxDxH (mm)	Input Steam Pressure	No. of Trays	Tray Size (mm)	Tray Material	Max weight per tray (cooked rice)	Weight
Steam Master-6E Premia	380V/50Hz	9.0KW	720*670*1050	0.02Mpa	6	600*400	SS 304	Max 3.5 kgs	50 KG
Steam Master-12E Premia	380V/50Hz	12.0KW	720*670*1530	0.02Mpa	12	600*400	SS 304	Max 3.5 kgs	70 KG

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

Flat Packed Stainless Steel Furniture

The knocked down stainless steel furniture range from Butler perfectly complements its cooking and food preparation equipment. Built in solid 0.8mm stainless steel, it is easy to install and aims to comprehensively address the equipment needs of commercial kitchens.

Overhead Shelves
- Flat packed
- Easy to install
- Each shelf designed to accommodate a load 80 kg

Model	Description	Dimensions (WXDXH) mm
OHS 1200	Overhead shelves - 1200mm	1200*350*700

Specifications are subject to change without prior notice

Work Tables with Splash Back
- Flat packed
- Easy to install
- Four side table support for stability

Model	Description	Dimensions (WXDXH) mm
WT.1200SB	Work Table with Splash Back - 1200 mm	1200*700*850+100

Work Tables
- Flat packed
- Easy to install
- Four side table support for stability

Model	Description	Dimensions (WXDXH) mm
WT.1200	Work Table - 1200 mm	1200*700*850

Stands with 4 shelves
- Flat packed
- Easy to install
- Holes for air ventilation
- Each shelf designed to accommodate a load 80 kg

Model	Description	Dimensions (WXDXH) mm
4S.1000	Stand with 4 shelves - 1000mm	1000*500*1800
4S.1200	Stand with 4 shelves - 1200mm	1200*500*1800
4S.1400	Stand with 4 shelves - 1400mm	1400*500*1800
4S.1500	Stand with 4 shelves - 1500mm	1500*500*1800
4S.1800	Stand with 4 shelves - 1800mm	1800*500*1800

Single Layer Wall Shelves
- Flat packed
- Easy to install
- Adjustable shelf height

Model	Description	Dimensions (WXDXH) mm
1S.1000	Single Layer Wall Shelf -1000mm	1000*300*600
1S.1200	Single Layer Wall Shelf -1200mm	1200*300*600

Food preparation made easy

BUTLER®

Vegetable Preparation Machines

The VPM-65 is a compact vegetable preparation machine from Butler for heavey duty usage. 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 7 discs for french fries, slicing and shredding.

VPM-65 (New)

For french fries

For slicing
2MM
4MM

For shredding
3MM
5MM
7MM

8MM

Model	Power	Dimensions W x D x H (mm)	Disc diameter	Net Weight
VPM-65 (New)	750W	650 x 325 x 535	204 mm	25 kgs
Voltage: 220-240V/50Hz		Specifications are subject to change without prior notice due to continuous product development		

Table Top Vacuum Packing Machine

Vacuum packing is a method of packaging that removes air from the package prior to sealing. ... On a more short-term basis, vacuum packing can also be used to store fresh foods, such as vegetables, meats, and liquids, because it inhibits bacterial growth. Vacuum packing greatly reduces the bulk of non-food items.

The Butler vacuum packing machine facilitates the extension of the shelf life of raw or cooked foods, without weight loss, without drying out or mixing of flavours and odours. It perfectly packages products in vacuum bags and practical reusable containers, inside or outside the vacuum chamber. The transparent tempered glass lid provides better visibility of the product during packaging.

DZ 400T

Model	Electricals	Power	Sealing length	Sealing Width	Thickness	Chamber Dimensions	Dimensions DxWXH (mm)	Weight
DZ 400T	220V/50Hz	0.9KW	400mm	10mm	0.1-0.5mm	440x420x75mm	550x640x600mm	75kg
Specifications are subject to change without prior notice due to continuous product development								

Professional Dishwashers

With Professional Dishwashers from Butler, keeping the glassware, crockery, cutlery, tableware and cookware spick and span is just a breeze. A wide range ensures that you have an optimal washing solution for every need – be it a bar, coffee shop, restaurant, staff canteen or any other commercial establishment.

- Glass Washers
- Front Loading Dishwashers
- Hood Type Dishwashers
- Rack Conveyor Dishwashers
- Pot Washers / Warewashers

Glass & Dishwashers

Built in 100% stainless steel, the B21, B31 and B51 from Butler are a dependable range of 'Made in Italy' glasswashers, front loading dishwashers and hood type dishwashers.

Their bladed nozzles keep their shape unchanged for years, when compared with plastic solutions on the market, and ensure brilliant, long-lasting results. The stainless steel filter provides efficient water filtration and better pump protection, because it is not worn away by hot water and detergent. They come with a classy interface with chromed buttons and the LED lamps that provide a functional visibility even from a distance. Extremely easy to use, all the three models come with a simple ON/OFF switch and are designed even for untrained users and extremely hectic bars & pubs, coffee shops, restaurants and other commercial applications.

B21

B31

B51

Let your glassware
make an impression

Glasswashers

Ideal for hectic bars, pubs & coffee shops and suitable for undercounter applications, the B21 series glass washers from Butler feature a 400 x 400 mm rack for washing glasses up to 290 mm tall with ease. Designed for 30 racks per hour, the glasses and cups come out spotlessly clean while the water and detergent consumption stays low.

Key Features

- 100% AISI 304 stainless steel structure
- Double-skinned door
- Stainless steel coplanar rotating arms for easy cleaning
- Simple to use, electro-mechanical controls
- **Standard equipped** with built-in rinse aid dispenser dispenser for the best drying results
- **Standard equipped** with built-in connection for detergent dispenser
- **Standard equipped** with built-in connection for drain pump
- **Standard equipped** with two baskets for glasses

Professional Dishwasher

Butler advantages

Auto-clean

An auto-clean cycle can be selected after use to reduce the hassle & cost of manual washing.

Water softener

Resin regeneration is programmed during washing cycles with our state-of-the-art built in water softener (*models ending with D*). No idle time.

Thermolock System

Thermolock system ensures glasses sanitization because the rinsing cycle only starts when water is at 82°C.

Smart Dispenser

A smart dosing system – available on demand (option) – that "feels" the dirt and pours in only the needed detergent when it is needed.

Cups

Short & energy saving cycle, specific for coffee & milky stains.

Glasses

Short washing cycle combined to a gentle rinsing, for a perfectly dry & shining result.

Cutlery

Washed & rinsed at high temperature, cutlery can shine without being deteriorated.

Sanitization

Higher washing temperature and longer washing time can sanitize your crockeries.

Beer glasses

Cold final water rinse for cold and ready-to-serve glasses.

Fragile glasses

Soft washing start function available to prevent shocks on flutes.

Custom

You can chose your ideal washing time & temperature.

Eco clean

Energy saving cycle.

Front loading dishwashers

Ideal for busy restaurants & eateries and suitable for undercounter applications, the X-3 series front loading dish washers from Butler feature a 500 x 500 mm rack for washing dishes up to 330 mm diameter and glasses up to 290 mm tall with ease. Designed for 540 plates per hour, the dishes come out spotlessly clean while the water and detergent consumption stays low.

Key Features

- 100% AISI 304 stainless steel structure
- Wide double-skinned balanced door
- Stainless steel coplanar rotating arms for easy cleaning
- Simple to use, electro-mechanical controls
- Stainless steel pump intake filter
- Stainless steel heating elements, resistant to corrosion and limescale
- **Standard equipped** with built-in rinse aid dispenser dispenser for the best drying results
- **Standard equipped** with built-in connection for detergent dispenser
- **Standard equipped** with built-in connection for drain pump
- **Standard equipped** with a basket for plates and a basket for cups

Professional Dishwasher

Butler advantages

Auto-clean

An auto-clean cycle can be selected after use to reduce the hassle & cost of manual washing.

Water softener

Resin regeneration is programmed during washing cycles with our state-of-the-art built in water softener (*models ending with D*). No idle time.

Thermolock System

Thermolock system ensures dishes sanitization because the rinsing cycle only starts when water is at 82°C.

Smart Dispenser

Smart dosing system – available on demand – that "feels" dirt level and pours in only the needed detergent when it is needed.

Plates

Most flexible cycle for different kind of stains like grease, oil or starches.

Glasses

Short washing cycle combined to a gentle rinsing, for perfectly dry and shining result.

Cutlery

Washed & rinsed at high temperature, cutlery can shine without being deteriorated.

Sanitization

Higher temperature and longer washing time can sanitize your crockeries.

Pots

Longer cycle for heavily soiled crockeries.

Fragile glasses

Soft washing start function available to prevent shocks on flutes.

Custom

You can chose your ideal washing time & temperature.

Eco clean

Energy saving cycle.

Hood type dishwashers

Suitable for extremely hectic restaurants and eateries, the X-5 series hood type dish washers from Butler feature a 500 x 500 mm rack for washing dishes up to 395 mm diameter and glasses up to 370 mm tall with ease. Designed for 1080 plates per hour, the dishes come out spotlessly clean while the water and detergent consumption stays low.

Key Features

- 100% AISI 304 stainless steel structure
- Upper and lower wash and rinse rotating arms for easy cleaning
- Simple to use, electro-mechanical controls
- Stainless steel pump intake filter
- Stainless steel heating elements, resistant to corrosion and limescale
- Two washing cycles: 60 seconds and 150 seconds
- Suitable for line or corner installations
- Height-adjustable legs
- Hood lifting thanks to springs
- The washing cycle starts only when the hood is completely closed
- The appliance stops working if the hood is lifted by chance
- **Standard equipped** with built-in rinse aid dispenser for the best drying results
- **Standard equipped** with built-in connection for detergent dispenser
- **Standard equipped** with built-in connection for drain pump
- **Standard equipped** with a basket for plates and a basket for cups

Butler advantages

Auto-clean

Auto-clean cycle reduce the hassle & cost of manual washing.

PRP - Perfect Rinse Performance

Rinsing cycle guaranteed at 82°C and constant pressure, for sanitized crockeries and reduced drying time.

Thermolock System

Thermolock system ensures dishes sanitization because the rinsing cycle only starts when water is at 82°C.

Smart Dispenser

Smart dosing system – available on demand – that "feels" dirt level and pours in only the needed detergent when it is needed.

Plates

Most flexible cycle for different kind of stains like grease, oil or starches.

Glasses

Short washing cycle combined to a gentle rinsing, for perfectly dry and shining result.

Cutlery

Washed & rinsed at high temperature, cutlery can shine without being deteriorated.

Sanitization

Higher temperature and longer washing time can sanitize your crockeries.

Pots

Longer cycle for heavily soiled crockeries.

Fragile glasses

Soft washing start function available to prevent shocks on flutes.

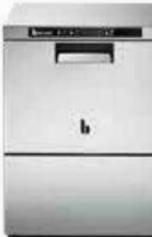**Custom**

You can chose your ideal washing time & temperature.

Eco clean

Energy saving cycle.

Technical Specifications

B21	Dimensions W x D x H mm	mm	mm	mm	Volt/Hz	kW	Program	
	530 x 470 x 700	400 x 400	290	-	220V / 50Hz / 1Ph	3.25	1	30

B31	Dimensions W x D x H mm	mm	mm	mm	Volt/Hz	kW	Program	
	600 x 600 x 820	500 x 500	290	330	220V / 50Hz / 1Ph 380V / 50Hz / 3Ph	3.5	1	540

B51	Dimensions W x D x H mm	mm	mm	mm	Volt/Hz	kW	Program	
	796 x 660 x 1420	500 x 500	370	395	220V / 50Hz / 1Ph 380V / 50Hz / 3Ph	6.8	2	1080 max 432 min

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

Rack Conveyor Dishwashers

Butler rack-conveyor dishwashers are innovatively designed to achieve uncompromising results - even in heavy duty applications such as cooking centres, hotels and large canteens. Running costs are dramatically reduced thanks to a number of solutions for reducing the consumption of water, energy and detergent. Extremely flexible with washing and drying modules of different dimensions, available in both straight and corner versions, and to a number of entry and exit tables, the Butler Rack-conveyor dishwashers can easily optimize the work flow and adapt to the needs of any kitchen. The double rinse system for the ATR range and the double-boiler water heating system offer the technical solutions for washing up to 5,000 dishes per hour.

ATR 3800 ES

Reduced weather consumption by 50%*

Butler double-rinse system ensures both perfect washing results for your dishes and glasses and water savings. The pre-rinse stage reuses water coming from the second rinse area and, thanks to a pump, directs it

*Starting from mod. ATR 2700

What is needed when it is needed

An energy economizer stops the water flow, the pump functioning and the automatic dragging system when no baskets are ente-ring into the dishwasher. In stand-by mode your dishwasher wastes neither water nor energy.

1. Reduced energy consumption

Running costs are dramatically reduced thanks to a number of solutions for reducing the consumption of water, energy and detergent.

2. Excellent washing performance

The complete personalization of the washing cycles, the double-rinse system for the all ATR range and the double-boiler water heating system are examples of the technical solutions for washing up to 5,000 dishes per hour.
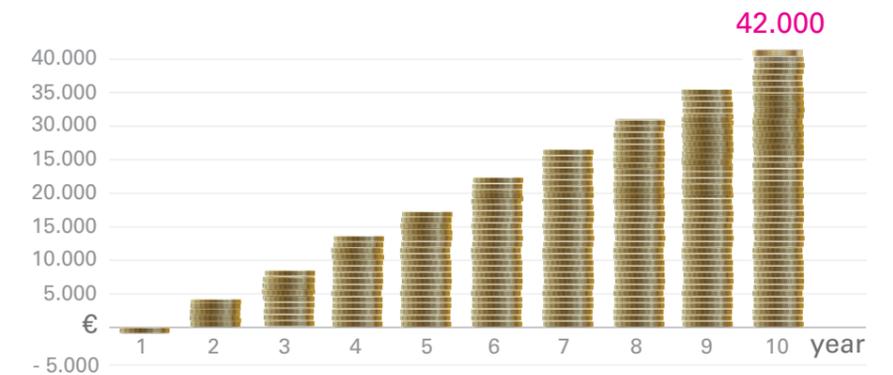
3. 100% Personalized

Rack-conveyor dishwashers are extremely flexible thanks to washing and drying modules of different dimensions, available in both straight and corner versions, and to a number of entry and exit tables. They can easily optimize the work flow and adapt to every kitchen.

ATR 1500

42.000

40.000
35.000
30.000
15.000
20.000
15.000
10.000
5.000
€
- 5.000

1   2   3   4   5   6   7   8   9   10   year

Don't Worry, Don't Waste

Increased detergent savings if provided with Butler Smart Dispenser, a smart dosing system – available on demand (option) – that "feels" the dirt and pours in only the needed deter-gent when it is needed.

Would you like to save up to 42,000 Euro/year***?

Yes, it is possible thanks to Butler steam con-denser with heat recovery mod. HR – available on demand (option), a device collecting steam for preheating inlet water. A green solution and an investment that pays for it-self in about one year.

Reduced detergent consuption by 50%**

Starting from mod. ATR 2700, Butler modular dishwashers have an independent tank for pre-washing, which is carried out with colder water. In this way you will experience better washing results even against encrusted starch and proteins. Detergent will be dissolved only in the water for washing and your savings will be increased up to 50%**.

**Value calculated on mod. ATR 3200

Careful with your working environment

The double-skinned structure of tanks, doors and top of the dishwasher simply lower loss of heat in your working environment. Insulated boilers achieve additional energy savings****.

*** Temperature of inlet water at 10°C. Dishwasher functioning for 6 hours a day for 365

days/year at an average loading capacity of 80%. Energy cost at 0.2 EURO/kWh.
****Starting from mod. ATR 3200

Optimised washing circuit

The water flow is not blocked during the washing cycle thanks to the dragging system with side rails: it is designed for improving the lower washing and cleaning glasses, cups and pots deeply.

Surefire hygiene

During the rinsing cycle an additional boiler keeps the average water temperature always above 80°C for dramatically reducing the bacterial load.

Cleaner water

You can easily and quickly take out and clean the surface filtration system. The pre-washing, washing and rinsing areas are cha-racterized by independent tanks and water circuits (starting from the mod. ATR 2700). You will then experience more efficient wa-shing performance and reduced needs of water draining and refilling, because it is not affected by solid waste in the pre-washing area.

Steam condenser

Rack inlet

Rack exit

Heat Recover

Pre-wash

Wash

Rinsing

Drying

The importance of details

- Basket side rails for preventing the water flow from being blocked during the washing cycle: brilliant results.
- Bayonet plugs for quick dirt removal from washing machine arms
- Two independent energy economizers, one in the washing area and the other in the rinsing area. IPX5 waterproof standard for extremely easy cleaning.

Sturdy structure entirely made of stainless steel up to 3 mm.

Easy to remove washing arms for quick cleaning.
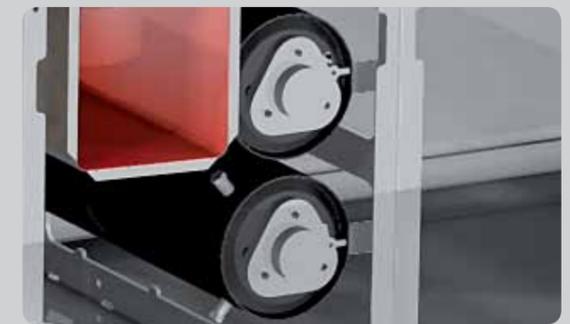
Double-boiler system for rinsing water always above 80°C.

Tips for choosing your ideal rack conveyor dishwasher

MODELS			ATR 1500	ATR 1800	ATR 2700	ATR 2700V	ATR 3200	ATR 3200V	ATR 3800	ATR 3800V		ATR 4300	ATR 4300V	ATR 4900	ATR 4900V	ATR 5400	ATR 5400V
ICON																	
DIMENSIONS		X (mm)	1200	1400	1570		1870		2170			2470		3070		3370	
		Y (mm)	1380	1380	1580		1580		1580			1580		1580		1580	
		Z (mm)	720	720	800		800		800			800		800		800	
PRODUCTION	▷	Baskets/h Cesti/h Paniers/h	85	100	80		90		110			140		160		190	
	▷▷				115		135		160			190		215		245	
	▷▷▷				150		180		210			240		270		300	
PRE-WASH		kW					1,0		1,0			2,2		1,0		2,2	
		l					45		45			85		45		85	
1st WASH		kW	1,5	1,5	2,2		1,0		2,2			2,2		2,2		2,2	
		l	55	55	85		45		85			85		85		85	
	kW	Hot water 50°C	4,5	4,5	6,0	/	6,0	/	6,0	/		6,0	/	6,0	/	6,0	/
		Cold water 20°C	4,5	4,5	9,0	/	9,0	/	9,0	/		9,0	/	9,0	/	9,0	/
2nd WASH		kW												2,2		2,2	
		l												85		85	
	kW	Hot water 50°C												6,0	/	6,0	/
		Cold water 20°C												9,0	/	9,0	/
RINSE		kW	0,4	0,4	0,4		0,4		0,4			0,4		0,4		0,4	
		l	/	/	12		12		12			12		12		12	
	kW	Hot water 50°C	15,0	18,0	18,0	/	18,0	/	18,0	/		18,0	/	18,0	/	18,0	/
		Cold water 20°C	24,0	24,0	24,0	/	24,0	/	24,0	/		24,0	/	24,0	/	24,0	/
		l	8 + 8	8 + 8	10 + 10		10 + 10		10 + 10			10 + 10		10 + 10		10 + 10	
		l/h	290	290	330		330		330			330		330		330	
INSTALLED POWER	Hot water 50°C	kW	17,1	20,1	27,3	3,3	27,1	3,1	28,3	4,3		29,5	5,5	36,5	6,5	37,7	7,7
INSTALLED POWER	Cold water 20°C	kW	30,3	30,3	36,3	3,3	36,1	3,1	37,3	4,3		38,5	5,5	48,5	6,5	49,7	7,7
TOTAL POWER WITH HEAT RECOVERY	Cold water 20°C	kW	/	/	33,3	3,3	33,1	3,1	34,3	4,3		35,5	5,5	45,5	6,5	46,7	7,7

DRYING		m³/h	AZ 75	1700	AZ 80 AZ 81 AZ 85	1700	STEAM ASPIRATION		kW	0,75	GEAR MOTOR POWER	MOTOR	kW	0,25
		kW		6,75		9,75								

STEAM OUTPUT	kg/h	/	/	/	50	/	50	/	50		/	50	/	50	/	50	/	50	/	50

Pot Washers & Warewashers

Baking trays, baskets, pots, pans, ladles, cake moulds and bowls are just a few items – different in shape and dimensions – to be washed in commercial kitchens. With Butler warewashers, you can easily find the model that best matches your needs. The body, the wash arms and the filters are made of stainless steel to ensure the best functionality in professional services. A built-in water reserve with pump ensures constant water pressure and capacity, no matter what the inlet water pressure may be. An additional boiler keeps the temperature above 80°C during the entire rinse cycle, to reduce the bacterial load.

ALP 40

Ideal for trays in pastry shops 60x40 cm

60x40 max	40	56x50	30-15

Thanks to its compact dimensions the model ALP 40 is the perfect solution **for patisseries, ice cream parlours and pizzerias.** It allows you to **wash up to 4 trays at the same time.**

60x40

Smart dispenser. Reduced detergent consumption thanks to the smart dispenser (optional) and their probes which pours the correct quantity of detergent according to the needs.

I-wash system: It gives the possibility to adapt the cycle and the wash temperature based on the kind of dirt and to the ware to be washed, so that the result can be always impeccable.

ALP 43

Ideal for bread baskets 60x40 cm

60x40 max	64	57x57	30-15

60x40

The model ALP 43 is ideal in **bakeries, supermarkets and butcher's shops**. It can wash **pots and trays up to 60 cm**.

2 boilers guarantee that the average rinsing temperature is always kept above 80°C, more effective against the bacteria.

Double stainless steel surface filters in the tank with a removable basket for collecting solid waste.

3 wash arms of stainless steel for a long durability. Particularly shaped jets for keeping them free from solid waste.

ALP 01

For trays up to 80 cm (model ALP 01 S)

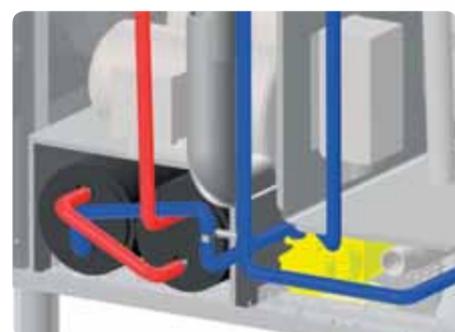| 80 max	64-85	64-85	60x70	30-15

This model represents the ideal solution for washing backing trays up to 80 cm in **bakeries, patisseries and supermarkets.**

W.A.G.P. System. Excellent washing results with the booster pump. Thanks to the break tank, racks and pots are washed at the right water capacity.

35% more powerful. ALP 01 has 2 independent wash pumps, while similar products of the competitors have 1 pump only.

ALP 01 S

ALP 01 GS

ALP 02

For 3 baskets 60x40 cm

80 max	3x(60x40)	64-85	132x60	30-15

3 x (60x40)

ALP 02 is the dishwasher suitable for **cooking centers, canteens and hospitals** that require a large washing capacity. Thanks to its basket of large dimensions, ALP 02 can hold up to **three bread baskets at the same time.**

Extreme power. Three independent wash pumps for the upper and lower washing, compared to the 2 of the competitors, provide a greater washing power of 25%.

ALP 02 S

ALP 02 GS

ALC 100

Automatic rack conveyor

60x40 **68x50** **100** Programmable

Powerful in washing and quick in loading and unloading, the ALC 100 is the ware washer more suitable for users who require maximum productivity.

Little space required thanks to its overturning system. To load and unload the racks are the only things the operator has to do.

Three-way washing system: from the upper part, from the lower part and from the sides. That allows a **better cleaning of the racks.** Washing **racks different in dimensions** thanks to its central rack conveyor system.

The independent wash and rinse tanks and the double rinsing optimize the performance and together with the rinse water economizer supplied as standard keep the **consumption low.**

General Hygiene

Restaurants, hotels, clubs, salons and business lounges are now ready for exploring technological interventions that may enhance guest hygiene perceptibly at all the touch points with their guests.

UV Multipurpose Sterilisers

Butler UV Multipurpose Steriliser is a versatile product that can sterilise a vast variety of items ranging from knives, cutlery, small packages, currency notes, masks and also treat wet towels with UV light and high temperature that ensures healthier, cleaner and disinfected towels for your customers. Ideal for restaurants, salons, business lounges, meeting rooms, reception areas and other health care applications. When using the hand towel sterilisation, you can also use the hot air circulation feature.

UVS-20

Sterilisation & Warming of Hand Towels

Sterilisation of Knives

Sterilisation of Currency Notes

Disinfection of Small Packages

Key Features:

- Use of UV & high temperature ensures comprehensive cleaning, warming and disinfection
- Independent control for UV and warming function allows it to disinfect a vast variety of items
- Holds up to 70 facial/hand towels; also suitable for knives, cutlery, small packages, currency notes and masks
- UV sanitising function kills up to 99.9% of bacteria
- Equipped with water tray and interior towel rack
- Warms towels up to 75 degree C
- Sterilisation time: 25 minutes
- The UV light automatically switches off when the door is opened

Technical Specifications

$C\epsilon$

Model	Dimensions (mm)			Electricals	Frequency (Hz)	Power (W)		Temperatures (°C)	Capacity (L)	Weight (Kg)
	W	D	H			Heating	Sterilization			
UVS-20	450	285	330	220V	50/60	180	6	75°C ± 10°C	20	7.5

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

Manufacturing & Quality

Our products are manufactured in the most advanced factories located across the world, most of them highly automated and robotized. Every Trufrost & Butler product complies to the highest standards of quality & consistency, and comes with one or more global certifications such as CE, UL, NSF, CCC, CB, ROHS, OHSAS, ETL, ISO 9001, ISO 13485 and ISO 14001 amongst others.

Trufrost Butler Experience Labs

Trufrost & Butler has rolled out state-of-the-art Experience Labs at Gurugram, Bengaluru and Mumbai. These Experience Labs have been set up to help prospective customers in taking an informed purchase decision by letting them try out and get comfortable with the equipment on one hand and enabling them to visualise the use of the various equipment in their eventual environments on the other. Interested clients can also experiment with their recipes under the guidance of our culinary team and be sure of how they would turn out on the relevant equipment.

You will find the key products of Trufrost and Butler on display in an aesthetic, yet functional manner – in the actual setting of a bar, a coffee shop, a professional kitchen, an ice cream parlour and so on. Prospective customers can get culinary support and store design tips and space saving ideas, ahead of their committing themselves to making an investment and ensuring that it remains judicious. The Experience Labs can be visited on any working day but food trials do require prior scheduling with our Application Chefs.

In addition, franchised Trufrost Butler Experience Centres have been set up at Hyderabad and Amritsar and a few more are in the process of being set up in other cities. Please stay tuned on our website for an updated list of Trufrost Butler Experience Labs/Centres.

Design Support

Our focus is not merely on selling our equipment but in delivering holistic solutions that work for our customers and help them grow their business. We draw immense satisfaction when our customers turn into repeat clients and refer other customers to us. Our two brands – Trufrost & Butler work in tandem to provide holistic solutions that are contemporary, energy efficient, space saving, technologically advanced, and yet do not burn a hole in your pocket.

Whether you are setting up a cafe, a patisserie or a bakery, fine dining or a quick service restaurant, commercial or a cloud kitchen, bar or a pub, an ice cream parlour or a juice bar, supermarket or a convenience store, butchery or a seafood store, or planning a walk-in coldroom or a refrigerated warehouse, you can call us for help in offering you the right advice on equipment selection as well as design. Just drop a mail to info@trufrost.com with your name, contact number and location, and we will have our Design Cell to promptly get in touch with you.

Experience Centres

Experience Lab, Mumbai

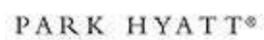
Experience Lab, Bengaluru

Experience Lab, Gurugram

Experience Centre, Hyderabad

Experience Centre, Amritsar

Our Clients

Here's a partial list of our clients, most of whom are our repeat customers.

TRUFROST & BUTLER

KANTEEN INDIA EQUIPMENTS CO.

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E-mail: sales@kanteenindia.com | service@kanteenindia.com

Website: www.kanteenindia.com

@kanteenindia

WANT TO KNOW MORE?
SCAN HERE!