

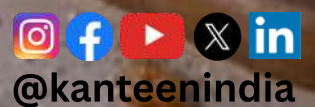
TRUFROST & BUTLER

Kanteen[®]
S I N C E 1 9 5 0

Get great baking results,
consistently



2026






bakery equipment





Butler range of bakery equipment is truly complemented by Trufrost refrigeration solutions to provide a cutting edge to professional bakers and cake makers. We go beyond aesthetics, providing a perfect balance between safety, reliability, productivity, ergonomics and simplicity.



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Rotary Rack Ovens - 32 Trays



RO 32



Models Available in Electric, Gas and Diesel Versions

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SINCE 1950

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

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



Rotary Rack Ovens - 16 Trays

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

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



RO 16

Models Available in Electric, Gas and Diesel Versions



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Technical Specifications - Rotary Rack Ovens



Product	Model	Rated Power	Gas Power	Dimensions (W x D x H)	Elec tricals	Weight	Remarks
Rotary Oven (Electric)	RO 32E	57 kW	-	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Gas)	RO 32G	3.1 kW	93379 - 107745 BTU/hr	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Diesel)	RO 32D	3.1 kW	-	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Electric)	RO 16E	33 kW	-	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays*
Rotary Oven (Gas)	RO 16G	2.2 kW	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*

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

*One trolley of 32 Trays and 16 Trays included respectively



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Modular Deck Ovens

The Butler Deck ovens offer you complete flexibility to stack multiple ovens on top of each other, enabling single-deck, double-deck, or triple-deck configurations. The Breadwinner series can also be placed atop the EDO series ovens shown on the facing page, providing various configurations for end users.

Breadwinner Series

- Boiler for effective steaming
- Single-deck two-tray version
- Modular: Can be stacked to create a 2-deck or 3-deck configuration
- Can also be paired with Black Italia Series ovens
- Digital controls with temperature setting up to 400°C

Black Italia Series

- Single-deck two-tray or 2-deck 4-tray models available
- Modular: Can be stacked to create a 3-deck configuration
- Can also be paired with Breadwinner Series ovens
- Comes with a stone that can accommodate 2 EN trays
- Digital controls with temperature setting up to 400°C



Breadwinner 1-2



Breadwinner 1-2
or EDO 1D-2T Black Italia
on top of

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



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



Breadwinner 1-2
or EDO 1D-2T Black Italia
or GDO 1D-2T Black Italia
on top of

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



Technical Specifications - Deck Ovens 'Italia Series'



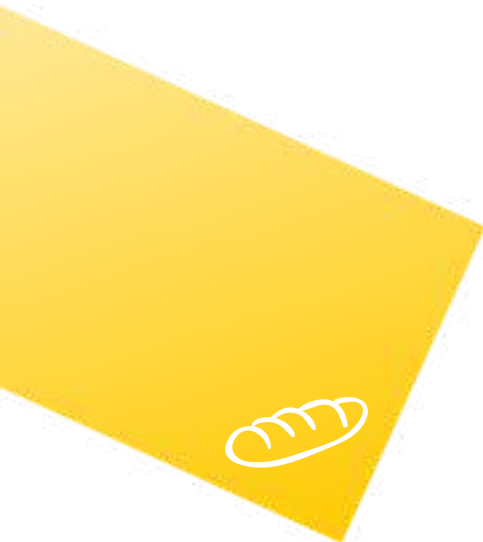
Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H) mm	Electricals	Temperature	Trays
Electric Single Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 1-2E	8.6 kW	-	-	1260x945x615	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 2-4E	15.2 kW	-	-	1260x945x1240	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	200 W	0.36kg/Hr	120KG	1060x675x1150	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 2-4G	200 W	0.58kg/Hr	170KG	1330x840x1355	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Electric Single Deck Oven	EDO 1D-2T Black Italia	6.6 kW	-	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
Gas Single Deck Oven	GDO 1D-2T Black Italia	100 W	0.28kg/Hr	102KG	1330x840x650	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GDO 2D-4T Black Italia	200 W	0.56kg/Hr	170KG	1330x840x1355	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays

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Gas based ovens can work on LPG.



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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 2deck/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).



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OVP 1212 Italia



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OVP 1224 Italia



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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 three models that can accommodate **12 & 16 trays** respectively (trays not supplied with the machines).



PC 12 Premia



PC 16 Premia

Technical Specifications - Electric Ovens & Proofers



Product	Model	Power/ Gas Pressure	Weight	Dimensions (W x D x H)	Internal Dimensions of Each Oven (W x D x H)	Elec tricals	Temperature
1 Deck 2 Trays Electric Oven With 12 Tray Proofer	OVP 1212 Italia	9.2 kW	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	15.8 kW	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	9.2 kW	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	15.8 kW	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	2.6 kW	59 kgs.	1250 x 815 x 905mm	-	220V / 50 Hz.	30-60°C
Tall Single Door Proofing Cabinet - 16 Trays	PC 16 Premia	2.6 kW	50 kgs.	510 x 690 x 1910 mm	500 x 640 x 1545 mm	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.



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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°C**
- Easy to clean chamber
- Advanced motor and heavy duty fan blades
- Double glass door; openable at 90° enables
- easy pullout of trays
- 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 28-4T (New)	4.5 kW	670 x 650 x 470	460 x 370 x 350	0°C - 350°C	4

Voltage: 220-240V/50Hz

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



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your baking



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The convenience of modularity

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

Little Prodigy



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Prodigy - Convex

Prodigy - Convex Modular Electric Convection Ovens

The Prodigy Convex from Butler is a premium convection oven engineered for consistent, high-quality baking. It features steam regulation, three fan speed controls, reverse airflow, and an auto side-opening hinged door to prevent over cooking. With digital controls, capacity for **5 x 1 EN trays**, and an AISI 304 stainless steel chamber, it is ideal for croissants, pastries, cookies and bread.



Little Prodigy - Convex

Little Prodigy - Convex Modular Electric Convection Ovens

A compact convection oven with steam regulation, three fan speeds, and reverse airflow for even baking. Featuring advanced digital controls, automatic door opening, and a stainless steel AISI 304 chamber, it holds **5 trays (440 x 332 mm)** — ideal for small bakeries and café setups.



Prodigy - Deck

Prodigy - Deck Modular Electric Deck Ovens

The Prodigy Deck from Butler is a precision-built deck oven designed for consistent baking performance. It features digital controls, integrated steaming function, premium pizza stone, and an AISI 304 stainless steel chamber for uniform heat distribution. Ideal for pizzas, bread, croissants and baked goods.



Little Prodigy - Deck

Little Prodigy - Deck Modular & Compact Electric Deck Ovens

A powerful deck oven equipped with advanced controls, a premium pizza stone, steaming function, and an AISI 304 stainless steel chamber. Perfect for baking pizzas, breads, pastries, and more with consistent results.



Prodigy - Pro

Prodigy - Pro Modular Proofing Cabinets

The Prodigy Pro from Butler is a premium stainless steel proofer with capacity for **8 EN trays** (trays not included). Its modular, stackable design allows integration with Prodigy Deck and Convex ovens within the same footprint. Optimized for efficient workflow and space utilization.



Little Prodigy - Pro

Little Prodigy - Pro Modular Proofing Cabinets

A stainless steel proofer designed to hold up to **6 trays (440 x 332 mm)**. Its modular design allows stacking with the Deck and/or Convex ovens, maximizing efficiency while saving valuable 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°C	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°C	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°C	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°C	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°C	1 (400 x 332)
Little Prodigy - Pro	0.5 kW	-	636 x 647 x 647 mm	520 x 377 x 592mm	1-220V / 50Hz	30 ~ 110°C	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



With over 6,85,000 combi ovens in use in over 100 countries, Rational is known for technologically the most advanced range combi ovens. With a global market share of 54%, today practically every second unit installed worldwide is made by Rational. This state-of-the-art German product is now proudly brought to India by Trufrost & Butler.



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The iCombi Pro. This is me.

I'm new. I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically. Thanks to my intelligence, I will dynamically respond to your requirements. Has the cooking cabinet door been open too long? Is the steak thicker than usual? Are there more chips than the last time? I will automatically adjust the settings and deliver your desired result. Time and time again. With extreme efficiency. After all, that's what my intelligence is for.

➔ **What do you get out of it?** All kinds of freedom, plus the certainty of achieving your goals. Exactly as you imagine.

Efficient food production

The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

Ultrafast cleaning

Dirty to clean in approx. 12 minutes, this can only be done by the iCombi Pro. Even the standard clean saves 50% in time and cleaner*. Stay clean, less downtimes, more productive time.

Carefully designed

More fan wheels, optimised cooking cabinet geometry, higher dehumidification performance, all mean up to 50% bigger loads*. In even better food quality. For even higher productivity.

* Compared to the previous model

Intuitive operating concept

The new operating concept runs through the production process with visual imagery, logical work steps and clear, interactive instructions. So that everyone can work error-free from the start.

Cooking intelligence

The iCookingSuite knows the way to your desired cooking result and produces it time and time again. With excellent quality. You can also intervene at any time during the cooking process, or switch from a single, to a mixed load. This is freedom, this is flexibility.

Integrated WiFi

The integrated WiFi-interfaces means the iCombi Pro connects easily both to the Internet and to your smartphone in order to connect with ConnectedCooking. For more convenience, security and inspiration.

ENERGY STAR[®] Partner

The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification programme.



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Planetary Mixers

The Butler Planetary Mixers offer remarkable versatility thanks to the various attachments included. Just as in cosmic planetary movement, the beaters in these mixers move like planets within the bowl, ensuring thorough mixing of the ingredients. They are easy to operate and simple to clean, with all parts crafted from high-quality stainless steel to meet the necessary hygiene standards for food.



B 7



PM 10, PM 20



PM 30, PM 40



SM 20T



SM 34T



SM 45T

Spiral Mixers

Butler Spiral Mixers are designed to gently combine bread dough, allowing it to develop the appropriate gluten structure without overworking it. In the spiral mixing methodology, both the mixer and the bowl rotate simultaneously, thereby enhancing the mixing effect. Typically, spiral mixers do not feature inter changeable attachments. Most commonly employed for mixing bread dough, spiral mixers can handle very stiff doughs with low hydration levels, as well as high hydration dough types like ciabatta.

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Maximum Flour (KG)	Mixing Speed (rpm)	Weight	Dimensions (W x D x H) mm	Electricals
PM 10	10 ltrs.	0.6 kW	3.75 kgs.	2.5	148/244/480	45KG	470x420x620	220V/50 Hz./ 1 Ph
PM 20	20 ltrs.	1.1 kW	7.5 kgs.	5	462/317/197	65KG	540x470x810	220V/50 Hz./ 1 Ph
PM 30	30 ltrs.	1.5 kW	10.5 kgs.	7	462/317/197	71KG	620x520x890	220V/50 Hz./ 1 Ph
PM 40	40 ltrs.	2.1 kW	13.5 kgs.	9	520/187/120	170KG	600x750x1100	380V/50 Hz./ 3 Ph

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

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) mm	Electricals	Weight
SM 20	20 ltrs.	0.75 kW	8 kgs.	185	15	380 x 690 x 730	220V/50 Hz./ 1 Ph	70KG
SM 20T	20 ltrs.	1.5 kW	8 kgs.	150/200	15/20	390 x 730 x 900	220V/50 Hz./ 1 Ph	90KG
SM 34T	34 ltrs.	1.5 kW	12 kgs.	150/200	15/20	435 x 730 x 900	220V/50 Hz./ 1 Ph	100KG
SM 45T	45 ltrs.	3.0 kW	16 kgs.	150/200	15/20	480 x 800 x 970	220V/50 Hz./ 1 Ph	115KG

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Dough Sheeters

Butler Dough Sheeters are designed to take a ball of dough, roll it out, and stretch it to a thickness of 0.5-30 mm. They feature specialized motors and utilise a two-way pressing mechanism that prevents dough tearing while optimising the output.

Two tabletop models are available:

- Lilliput, with a belt width of 370 mm
- DS 520, with a belt width of 520 mm.

The model DS 520 can be converted into a floor standing model with the use of a floor stand as indicated in the below picture.

Both models feature a safety shield and are designed to operate smoothly, securely, and reliably. All components that contact food are made of stainless steel or are specially plated to meet strict hygiene standards. When not in use, both sides of the conveyor table fold up for storage in the floor-standing model.



Lilliput



DS 520



DS 520 placed
on FS DS



DS 520 placed
on FS DS

Technical Specifications - Dough Sheeters & Floor Stand for DS 520

Model	Description	Conveyor width (mm)	Power	Weight	Dimensions with trays flattened out (W x D x H)	Dimensions with trays folded (W x D x H)	Remarks
Lilliput	Desk Top Mini Dough Sheeter	370	0.40 kW	79 kgs.	665 x 1346 x 514 mm	665 x 592 x 596 mm	
DS 520	Dough Sheeter 520 mm belt	520	0.40 kW	102 kgs.	2421 x 878 x 545 mm	592 x 818 x 931 mm	133 rpm / Roller length 514 mm
FS DS	Floor Stand for DS 520 Dough Sheeter (W x D x H) 692 x 660 x 726.5 mm						118 rpm / Roller length 520 mm

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

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Pizza Dough Rollers

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

Technical Specifications

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

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PDR 40



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Pizza Stone Ovens

Butler electrical pizza stone ovens are designed to churn out great-tasting pizzas with amazing consistency. You can choose between 5 different models with electro-mechanical and digital controls.

- All stainless steel body
- The front facia of EPO 36 Black Italia, GPO 36 Black Italia and Neapolitan Forni Premia come in a stunning black titanium finish
- High quality pizza stone
- Temperature control allows users to set any constant temperature for baking pizzas
- A peep-in window offers a view of the pizzas while being baked
- Insulated chamber



EPO 36 Black Italia
GPO 36 Black Italia



Neapolitan Forni Premia



EPO 1D Premia



EPO 2D Premia

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions W x D x H (mm)	Output	Weight
EPO 36 Black Italia	3.2 kW	220 - 240V/50Hz	0-400°C	920 x 605 x 490	5kg/H	41 kg
GPO 36 Black Italia	100 W	220 - 240V/50Hz	0-400°C	1060 x 670 x 640	5kg/H	65kg
Neapolitan Forni Premia	5.0 kW	380V/50Hz	0-500°C	950 x 905 x 420	-	68 kg
EPO 1D Premia	2.0 kW	220 - 240V/50Hz	0-350°C	560 x 570 x 280	-	24kg
EPO 2D Premia	3.0 kW	220 - 240V/50Hz	0-350°C	560 x 570 x 440	-	33kg

*Gas Consumption: 0.24kg/hr Specifications are subject to change without prior notice due to continuous product development



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Dough Dividers

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

Technical Specifications



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

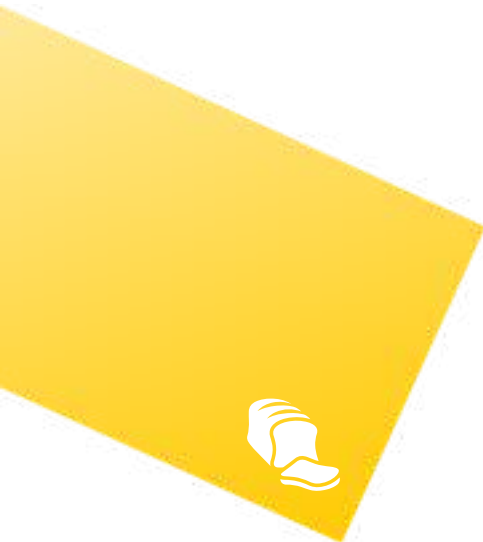
Specifications are subject to change without prior notice due to continuous product development



DD 36



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Bread Slicers

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



BS 370

Technical Specifications



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

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



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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.



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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 food stuff to be blast chilled/frozen in these models is placed in open condition in the trays, and not in packages)



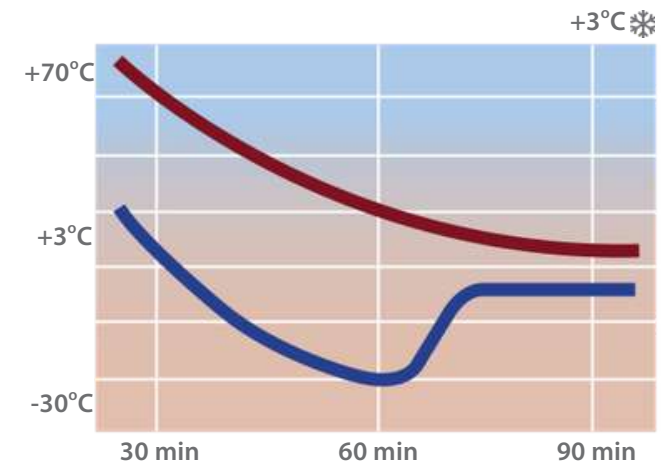
BCF 5 Yield per cycle 20 kg



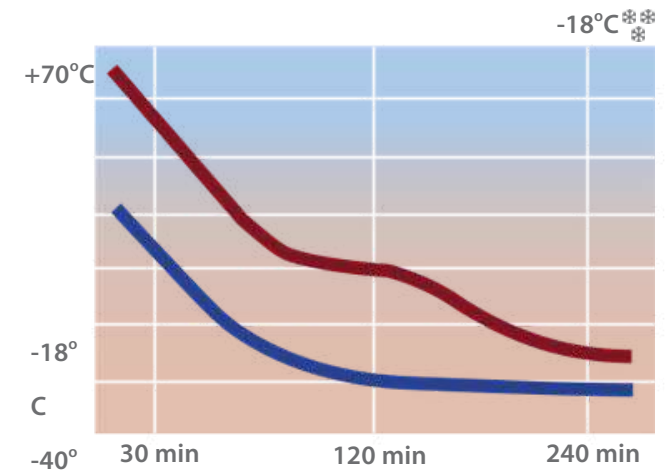
BCF 10 Yield per cycle 40 kg



BCF 13 Yield per cycle 60 kg



Core temperature (probe)
Temperature in the chamber



Core temperature (probe)
Temperature in the chamber

What can bakers blast freeze?

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



Typical work flow when using a Blast Chiller /Freezer



Benefits of using a Blast Chiller /Freezer

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

Technical Specifications



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



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Key Features: Roll-ins Blast Chillers/Freezer

- Choice of Blast Chiller /Freezer models (90kg to 320kg) to accommodate 2/1 GN size trolley (Trolley is not included)
- Food safe 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)



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Reach in Cabinets

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



**G 600TNM, STF 600TNM,
G 600BTM, STF 600BTM**



**G 1200TNM, STF 1200TNM,
G 1200BTM, STF 1200BTM**



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Refrigerated Work Tables

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



**G2100TN, STF
2101TN, G2100BT**



**G3100TN, STF 3101TN,
G3100BT**



S 901

Technical Specifications



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (Litres)	GN (530 x 325mm) compatibility	Product Weight (Kgs.)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (Watts)
Reach In Refrigerators	G 600 TNM	Ventilated	680*710*2010	600	-	115	2	3	2~+10	R134a	220
	STF 600 TNM	Static with Fan	680*710*2010	600	-	115	2	3	2~+10	R134a	220
	G 1200 TNM	Ventilated	1340*710*2010	1200	-	152	4	6	2~+10	R134a	465
	STF 1200 TNM	Static with Fan	1340*710*2010	1200	-	150	4	6	2~+10	R134a	360
Reach In Freezers	G 600 BTM	Ventilated	680*710*2010	600	-	126	2	3	-22~-18	R404A	615
	STF 600 BTM	Static with Fan	680*710*2010	600	-	115	2	3	-20~-15	R404A	615
	G 1200 BTM	Ventilated	1340*710*2010	1200	-	161	4	6	-22~-18	R404A	580
	STF 1200 BTM	Static with Fan	1340*710*2010	1200	-	158	4	6	-20~-15	R404A	670
Undercounter Refrigerators	G 2100 TN	Ventilated	1360*600*850	228	-	83	2	2	2~+10	R134a	240
	G 3100 TN	Ventilated	1795*600*850	339	-	102	3	3	2~+10	R134a	230
	STF 2100 TN	Static with Fan	1360*600*850	228	-	83	2	2	2~+10	R134a	240
	STF 3100 TN	Static with Fan	1795*600*850	339	-	102	3	3	2~+10	R134a	230
	S 901	Static	900*700*850	240	GN 1/1 Shelf per door	69	2	2	+2~+10	R134a	180
Undercounter Freezers	G 2100 BT	Ventilated	1360*600*850	228	-	92	2	2	-22~-18	R404A	615
	G 3100 BT	Ventilated	1795*600*850	339	-	114	3	3	-22~-18	R404A	615

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



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SCAN ME

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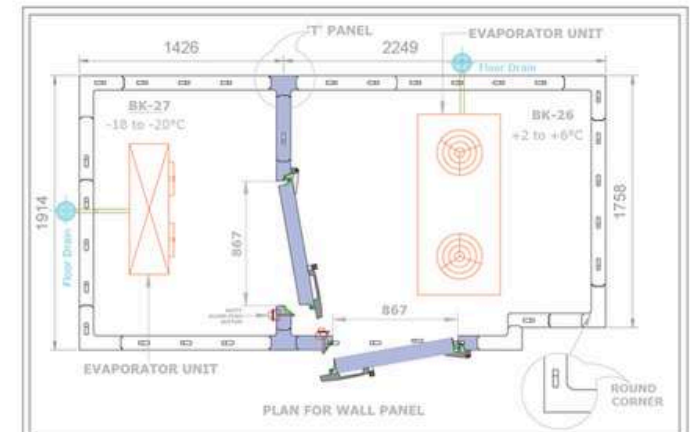
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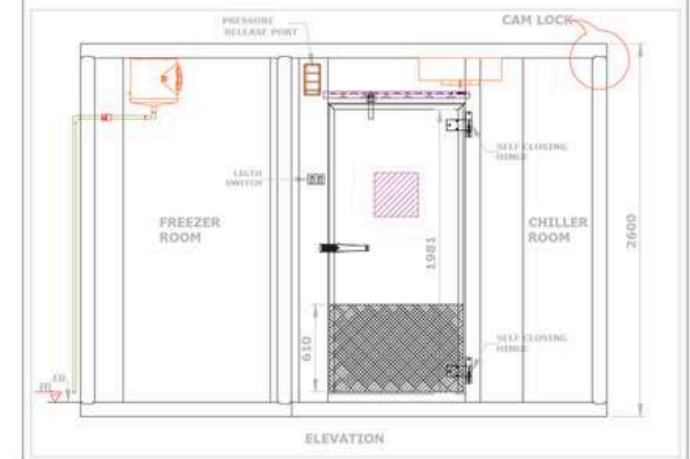
Coldrooms

Team Trufrost has an expertise in design, supply, installation and after-service for your cold room needs. Having worked extensively in the cold chain industry for over 3 decades, we've devoted ourselves to creating products and solutions that are extremely dependable. We specialize in preservation & storage of bakery ingredients and products.

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



COMBO COLD ROOMS FOR BAKERY KITCHEN



ELEVATION



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For a smoother dough

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

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



Icy Water = Smooth Dough



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Flake Ice Machines

Trufrost Flake Machines with self contained bins come in production capacities ranging from 20 - 200 kg per/day.

Modular Ice Flake Machines are available in production capacities of 300, 500 & 1000 kg per day. They are known for their low water and energy consumption and are ideal for use in bakeries.



IF 20



IF 50, IF 70



IF 120, IF 200



IF 300, IF 500 on ISB 220 Bin



IF 1000 on ISB 460 Bin



Ice Flakes



Pizza Dough



Pita Bread



Soft Buns



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Technical Specifications - Flake Ice Machines

Model	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	280	330*470*605	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	380	400*540*700	-
IF 70	70 kgs.	25 kgs.	Granular Flakes	R 134a	460	400*510*845	-
IF 120	120 kgs.	40 kgs.	Granular Flakes	R 134a	550	500*611*950	-
IF 200	200 kgs.	60 kg	Granular Flakes	R134a	1040	650*740*1100	-
IF 300	300 kgs.	220 kg	Granular Flakes	R404a	1400	760*830*178	ISB 220
IF 500	500 kgs.	220 kg	Granular Flakes	R404a	2400	760*830*1890	ISB 220
IF 1000	1000 kgs.	460 kg	Granular Flakes	R404a	3500	1220*930*2060	ISB 460

* At 10°C incoming water and 10°C air temperature

Electricals: 220V/50Hz/Single Phase

Height & width for IF 300/500/1000 is with the suggested storage bin

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



ISB 220

ISB 460

Specifications - Storage Bins

Model	Ice Storage Capacity	Dimensions wxdxh (mm)	Compatible with
ISB 220	220 kgs.	760*830*820	IF 300, IF 500
ISB 460	460 kgs.	1220*930*910	IF 1000



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