

TRUFROST & BUTLER

Kanteen[®]
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**ECO Series
Convection
Oven**

**Prodigy Series
Modular Ovens
& Proofers**




@kanteenindia



ECO Series Electric Convection Oven

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
- 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

CE



ECO-28-4T (New)



Technical Specifications

CE

Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Temperature Range	Trays
ECO-28-4T (New)	4.5kW	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



Add a touch of class to
your baking

The Prodigy Series

(EN tray size 400 x 600 mm)

The convenience of modularity



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 **Modular Electric Convection Oven**

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.

Designed in a modular way, the Prodigy Convex can be stacked on top of a Prodigy Pro Proofer and /or a Prodigy Deck Oven thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomomy to any commercial baking operation whilst saving on precious floor space.



Prodigy - Convex



Prodigy – Deck Modular Electric Deck Oven



Prodigy - Deck

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.

Designed in a modular way, the Prodigy – Deck can be stacked on top of a Prodigy Pro Proofer or on top or under a Prodigy Convection Oven thus enabling placement of 3 different units using the same footprint. This modularity brings in a unique ergonomomy to any commercial baking operation whilst saving on precious floor space.



Prodigy - Pro

Modular Proofing Cabinet

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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 Pro 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 ergonomomy to a baking operation whilst saving on precious floor space.

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.



Prodigy - Pro

The Little Prodigy Series

(for 440x332mm tray size)

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Little Prodigy - Convex Modular Electric Convection Ovens



Little Prodigy - Convex

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.

Designed in a modular way, the Little Prodigy Convex can be stacked on top of a Little Prodigy Pro Proofer and /or a Little Prodigy Deck Oven thus enabling placement of 3 different units using the same footprint. This modularity brings in a unique ergonomics to any baking operation whilst saving on precious floor space.

Little Prodigy – Deck

Modular & Compact Electric Deck Oven

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The LittleProdigy -Deck from Butleris 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.

Designed in a modular way, the Little Prodigy – Deck can be stacked on top of a Little Prodigy Pro Proofer or on top or under a Little Prodigy Convection Oven thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomomy to any commercial baking operation whilst saving on precious floor space.



Little Prodigy - Deck





Little Prodigy - Pro

Little Prodigy - Pro Modular Proofing Cabinets

The Little Prodigy ProfromButler 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 ergonomomy to a baking operation whilst saving on precious floor space.

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.



Technical Specifications - Prodigy Series



Product	Model	Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Elec tricals	Temperature	Trays
Convection Oven with Steam	Prodigy - Convex	6.0 kW	91 Kg	840 x 789 x 814mm	663 x 481 x 584mm	3-380V / 50Hz*	5 ~ 350°C	5 x EN Trays
Deck Oven with Steam	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
Proofer	Prodigy - Pro	0.5 kW	51 Kg	838 x 745 x 830 mm	639 x 487 x 674 mm	1-220V / 50Hz*	0 ~ 110°C	8 x EN Trays
Convection Oven with Steam	Little Prodigy - Convex	3.5 kW	-	636 x 670 x 659mm	486 x 350 x 456mm	1-220V / 50Hz	5 ~ 350°C	5 (400 x 332)
Deck Oven with Steam	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)
Proofer	Little Prodigy - Pro	0.5 kW	-	636 x 647 x 647 mm	520 x 377 x 592 mm	1-220V / 50Hz	0 ~ 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





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