

TRUFROST & BUTLER

Kanteen[®]
S I N C E 1 9 5 0

The science behind great pizzas



    
@kanteenindia

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 another. 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 what kind of oven will bring out the distinctive flavours of your pizza to the fullest because your pizza oven 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 hook-ups. However there are some slight differences between gas pizza ovens and those that run on electricity. 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. If your business doesn't have access to natural gas or liquid propane, then the electric models will better suit your needs. In the end it all boils down to the utility available with your establishment.

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.



Conveyorised Hot Air Impingement Ovens

Conveyorised Hot Air Impingement Ovens

Stone Deck Ovens

Small Stone Deck Ovens

Kanteen[®]
SINCE 1950



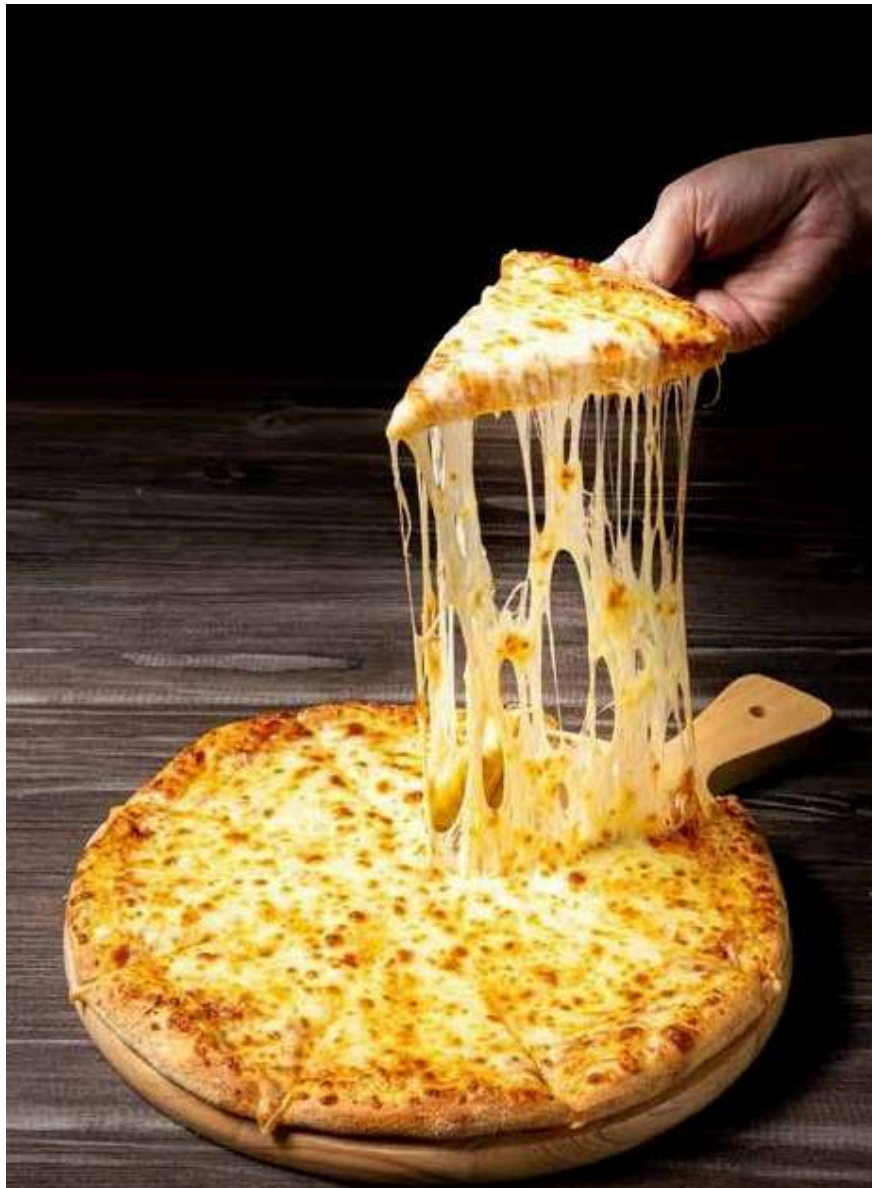

@kanteenindia



sales@kanteenindia.com

www.kanteenindia.com

+91-8100-777-000



Mini Pizza Stone Ovens

Butler minielectricpizza 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°C
- A peep-in window offers a view of the pizzas while being baked
- Insulated chamber



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

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 0 - 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	380V/50Hz	20-500°C	950*875*395	620x520x15	660X660X180	68kg

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 up to 400°C.

Pizza Stone Ovens with Touch Control

ButlerTouch Control Pizza StoneOvens are designedto churnoutgreat tasting pizzas with amazing consistency. They are powered to deliverhigh temperatures upto 400°C and 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 electric and gas models: EPO-36 Touch and GPO-36 Touch.

- Temperature upto 400°C
- 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

upto
400°C



EPO-36 Touch, GPO-36 Touch

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	640x470x15	645x480x180	38.5kg
GPO-36 Touch*	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 up to 400°C.

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°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 electric and gas models: EPO-36 Premia DT GPO-36 Premia DT.

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

upto
400°C



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 Premia DT	4.8kW	220V/50Hz	20-400°C	925x570x430	640x470x15	645x480x180	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

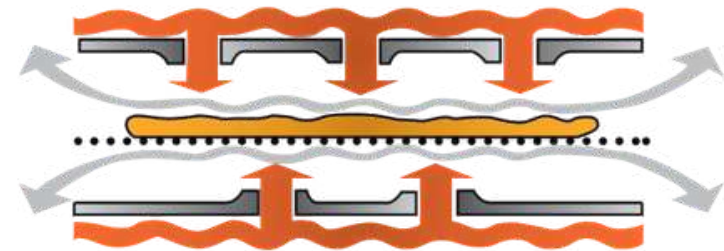


Multi-Purpose Conveyorised Impingement Ovens

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**



For heavy duty application

Gusto Conveyorised Hot Air Impingement 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 400E/ Gusto 400G

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 15.7" 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/ Gusto 400G



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
- Stand with casters

Optional Cleanability

Ventilation

- 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.
- Use of a ventilation hood is recommended.

For heavy duty application



Gusto 520

Conveyorised Impingement 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



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
 - 20.5" (520 mm) belt
 - overall dimensions 57" (1445mm) L, 39"(1000mm) D19"(480mm) H
 - 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
 - Stand with casters
-
- 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.
 - Use of a ventilation hood is recommended.

Optional Cleanability Ventilation

For heavy duty application

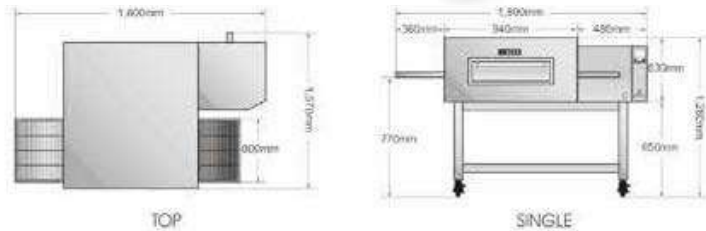


Gusto 800 Max Conveyorised Impingement Ovens

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/ Gusto 800E Max



For heavy duty application



Standard Features

- Available in Electric, PNG or LPG model
- Electricity: (Electric) 380V, 50/60 HZ, (LNG/PNG) 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 1510mm x 1250mm
- Net weight of single oven: 398 kg
- Maximum operating temperature: 300°C (230°C is recommended)
- Warm up time: 6-8minutes
- Baking time: 5-6 minutes at 230°C

Optional

Cleanability

Ventilation

- Stand with casters
- 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.
- Use of a ventilation hood is recommended.

Meet the new prodigy of the Gusto family



sales@kanteenindia.com

www.kanteenindia.com

+91-8100-777-000


@kanteenindia



Introducing Gusto - Junior the smallest countertop impinger in the market

This prodigious oven from Butler is out to revolutionise 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.

For medium duty application

- 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
 - Overall Dimensions 923mm long, 690mm deep, and 412mm high
 - 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 Castors
- 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 (k pa)	Gas Consumpiton (m ³ /hr)	Dimension L*W*H (MM)	Volume (M ³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Dimensions (MM)	Output pcs (9" pizza)	Net weight (KG)
GUSTO 800G Max	LPG	220V	2.3-3.3	1.10 m ³ /h	1800*1510*1250	1.64	1700*800	26000	940 x 800	150/hr	398
	PNG	50/60Hz	1.0-2.5	2.60 m ³ /h							
GUSTO 520G	LPG	220V	2.3-3.3	0.42 m ³ /h	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
	PNG	50/60Hz	1.0-2.5	0.95 m ³ /h							
GUSTO 400G	LPG	220V	2.3-3.3	0.31 m ³ /h	1070*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
	PNG	50/60Hz	1.0-2.5	0.7 m ³ /h							
GUSTO G - Junior	LPG	220V	2.3-3.3	0.22 m ³ /h	923*690*412	0.41	830*260	3300	430 x 260	36/hr (6" pizza)	56
	PNG	50/60Hz	1.0-2.5	0.45 m ³ /h							



Model	Input Electricity	Electric Power Output (KW)	Power Consumpiton (KWH)	Dimension L*W*H (MM)	Volume (M ³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Dimensions (MM)	Output pcs (9" pizza)	Net weight (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



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 cafés, food stores, **pizza outlets**, casual dining restaurants, clubs, deli applications and more.



MWO-34HD

- 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

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

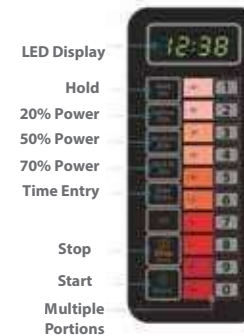
Nachos



10 oz. nachos can be reheated within 2 minutes

Difference between commercial and household microwave ovens

	Commercial Microwave Ovens	Conventional Microwave Ovens
Functions	<ul style="list-style-type: none"> • Even heat delivery to the food, large capacity, pre-set memory, one button for common menus • Three power levels and automatic fault diagnosis 	<ul style="list-style-type: none"> • Slow heating, unsuitable for commercial applications, rely on turntable for even heating • No automatic fault diagnosis
Durability	<ul style="list-style-type: none"> • Stainless steel cavity • Withstands frequent usage (100s of times per day) 	<ul style="list-style-type: none"> • Sprayed or painted doors • Only for home use (3-5 times per day)
Cleaning	<ul style="list-style-type: none"> • Smooth internal and external design, easy to clean 	<ul style="list-style-type: none"> • Turntable structure leads to accumulation of residues, difficult to clean
Capability	<ul style="list-style-type: none"> • Heating not compromised by large capacity 	<ul style="list-style-type: none"> • Can accommodate limited amount of food



MWO-25

- 25 litre capacity accommodates 12" platter
- Up to 20 programmable menu options for consistent results
- User friendly touch control pad
- 3 stage cooking
- 5 microwave power levels
- See-through door with lighted interior
- Grab'n Go handle
- Stainless steel cabinet and oven cavity
- Removable splatter shield

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	511x311x432	327x200x346	25	1550	1000	3:10
MWO-34HD	553x488x343	370x385x230	34	1900	1400	2:30

*Through put reflects one piece of Pizza

Specifications are subject to change without prior notice



From **cold or limp** to **hot & crispy**
in less than 50 seconds

BUTLER



Croissants



Pizzas



Caprese Sandwiches



Samosas



Wraps



Concorde / Concorde Plus

BUTLER

The little wonder
from Butler

that cooks a surprisingly large variety of food

up to 20 x faster

Ventless High Speed Ovens for Coffee Shops

The Butler Ventless High Speed oven is a revolutionary appliance designed to combine the outstanding results of a convection oven, accelerated air impingement and the cooking speed of a microwave. While microwaves offer fast cooking, they can often result in meals that are soggy or ice-cold in the middle, 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 turn fast food into a gourmet experience for your customers, delivering great tasting food, quickly and consistently. Being compact in size, they're also great space savers, reducing the need for multiple cooking appliances. The built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.

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

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



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
Samosa	60 seconds	40 seconds
12" Sub Sandwich	40 seconds	20 seconds
12" Sub Sandwich (Qty 2)	50 seconds	30 seconds
Paneer Pakora	60 seconds	40 seconds
6" Hamburger (Qty 2)	40 seconds	20 seconds
6" Hamburger (Qty 4)	50 seconds	30 seconds
Kachori	60 seconds	40 seconds
Muffin (Qty 4)	50 seconds	30 seconds
Cinnamon Rolls (frozen, par-baked)-Qty 6	70 seconds	40 seconds
Puff Patty	60 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



Burritos



Quesadilla



Burgers



Cinnamon Rolls



Lasagna



Muffins



Pasta



Roasted Skewers



Panini Grills



Steaks



Fries

Technical Specifications - Ventless High Speed Ovens

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 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.



Oven shovel



Baking stone



Basket



Pan



Non stick baking pad



Rack





TRUFROST & BUTLER

KANTEEN INDIA EQUIPMENTS CO.

CB-59, Sector 1, Salt Lake City, Kolkata 700064, WB, India

Customer Care: +91-8100-777-000

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

Website: www.kanteenindia.com

