

TRUFROST & BUTLER

Kanteen[®]
S I N C E 1 9 5 0

Setting the tone for happy hours



    
@kanteenindia

T TRUFROST

b BUTLER[®]

If you wish to set up a truly world class bar or a pub, two brands - Trufrost and Butler combine together to provide you a distinct advantage with its comprehensive bouquet of bar equipment. Presented here is a fabulous range of products for those who care to stand out from the crowd.





**The science behind
world class bars**

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Wine Coolers



Romancing with wine

Traditional Wine Cellar

Wine cellars protect wines from harmful external influences, providing darkness, constant temperature and humidity. Wine is a natural, perishable food product. Left exposed to heat, light, vibration or fluctuations in temperature and humidity, wines can spoil. When properly stored, they not only maintain their quality but many actually improve in aroma, flavour and complexity as they mature.

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
8°C to 12°C

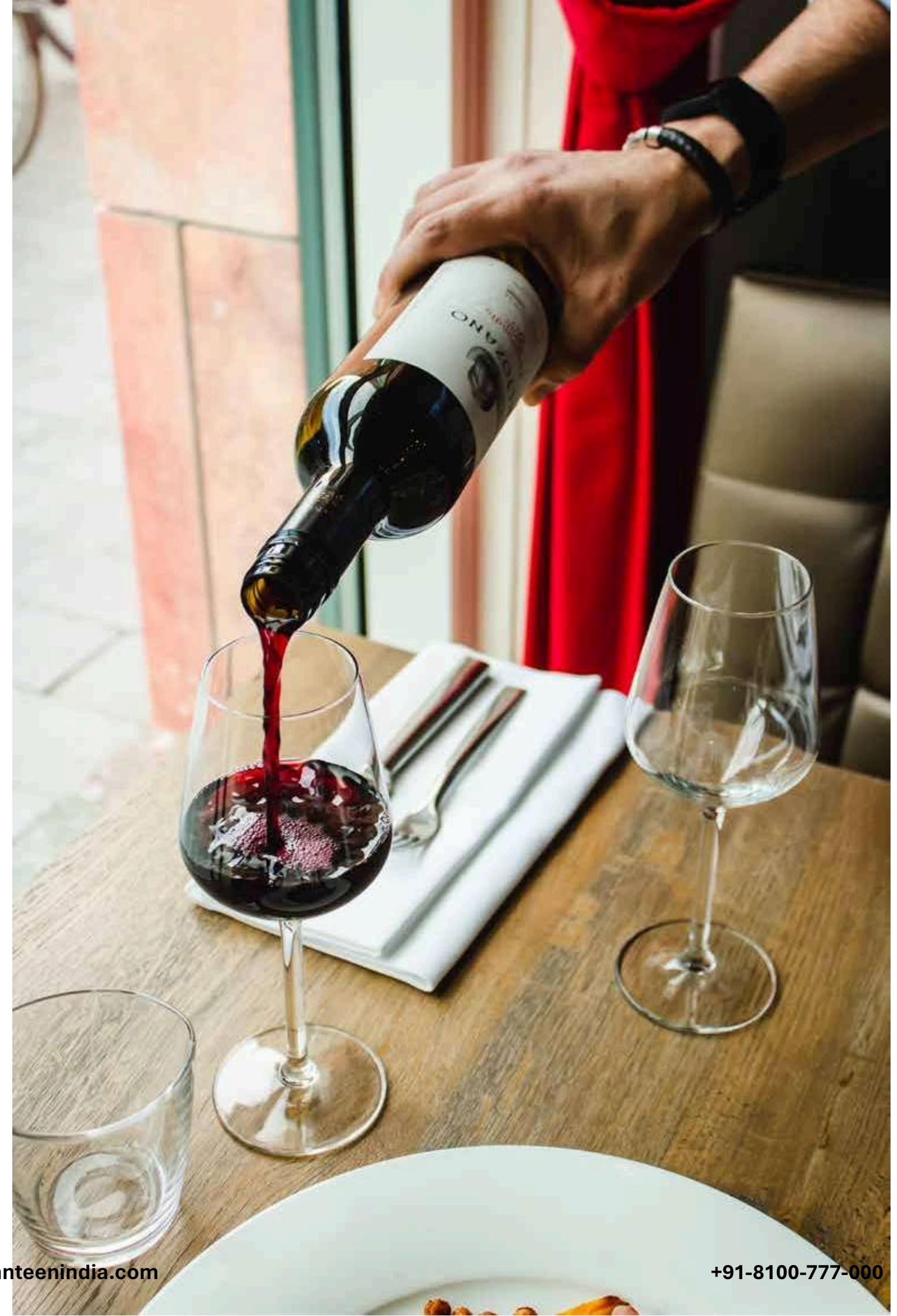
Red wines
12°C to 18°C

Sparkling wines
5°C to 7°C



Trufrost Wine Coolers

Wines develop their full flavour when they are stored in the right conditions and served at the right temperature. Trufrost wine coolers ensure that. They create the perfect conditions for optimal storage of all types of wines – be it red, white or sparkling. You can choose among 4 different models with single, double and three temperature zone options.



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 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.

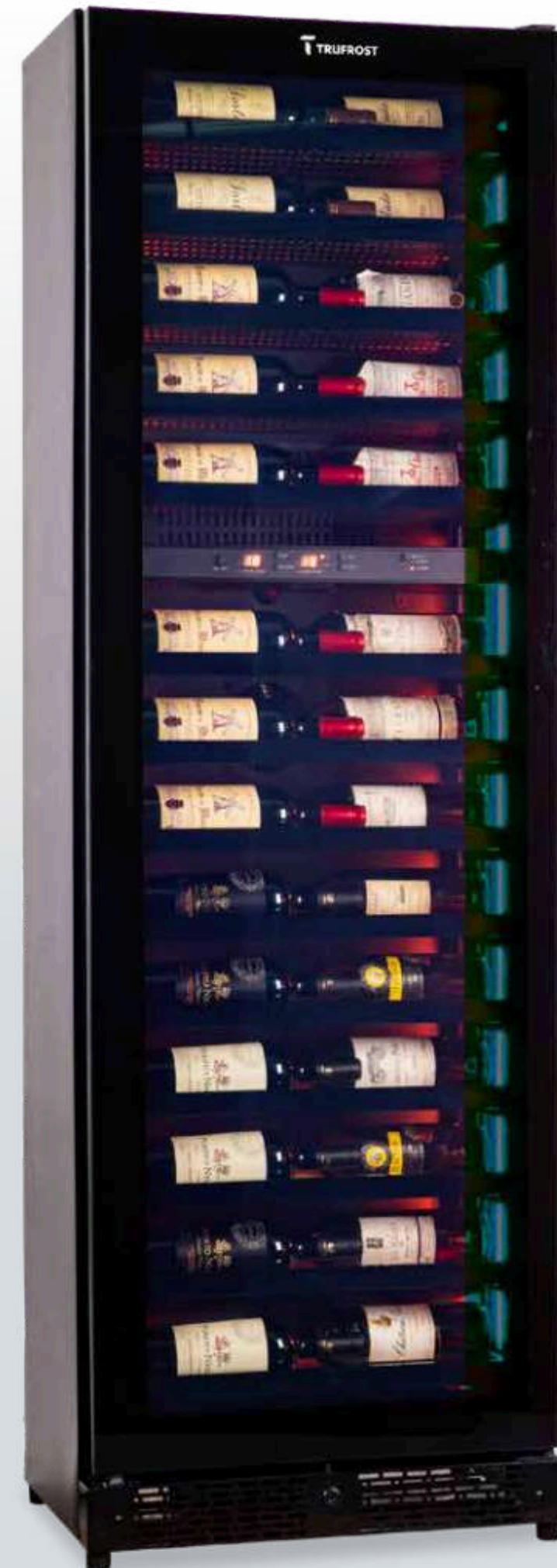


Wine Coolers with Dual Temperature Zone

Presenting Eiffel Tower the slimmest wine cooler in the market with a unique feature of horizontal display of wine bottles

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

W-100TZ

- ◆ 3 separate compartments for your reds, whites and champagnes
- ◆ Can be used as built-in or on a standalone basis
- ◆ Can store up to 100 bottles of 0.75 litres respectively.
- ◆ Unique feature of changing LED lights
- ◆ Beachwood shelves with ball-bearing tract
- ◆ Black cabinet and interiors
- ◆ Double tempered brown glass with UV protection
- ◆ Digital temperature controller with display
- ◆ Full glass door with concealed frame & elegant black border

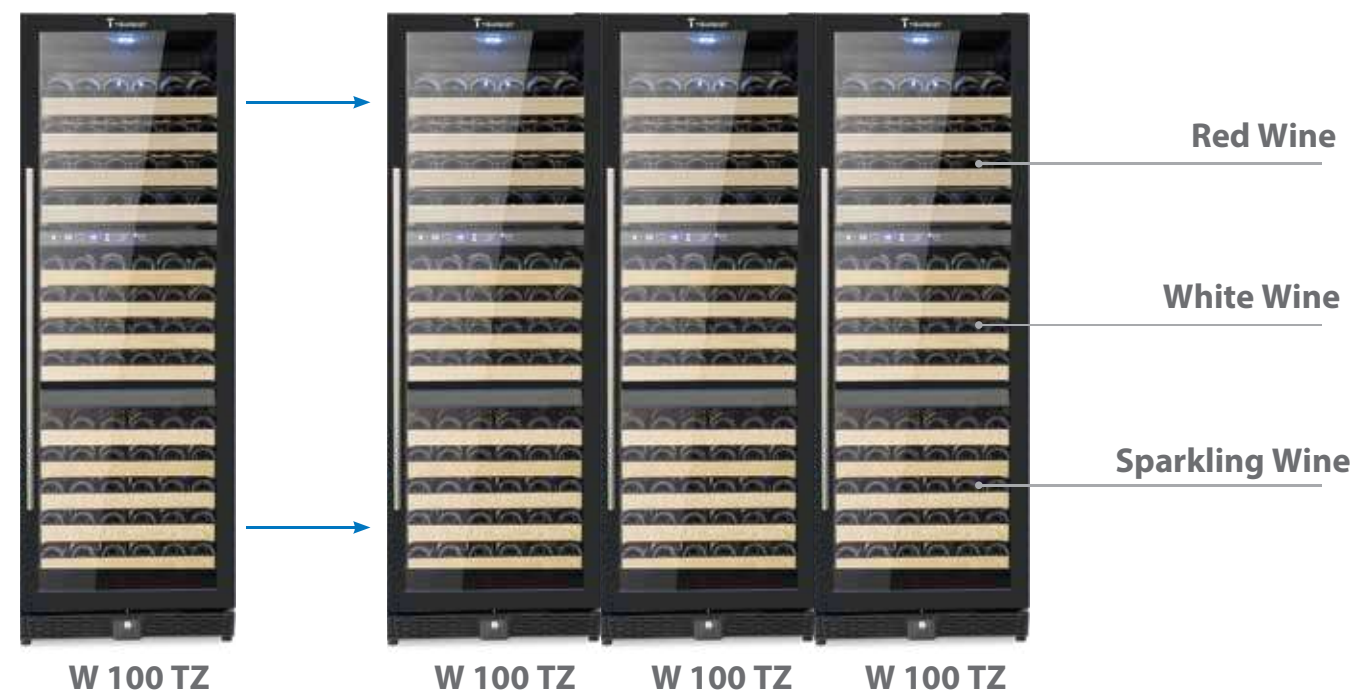
Eiffel Tower

- ◆ 2 separate compartments in Eiffel Tower
- ◆ Unique feature of horizontal display of wine bottles
- ◆ Can be used as built-in or on a standalone basis
- ◆ Can store up to 54 bottles of 0.75 litres
- ◆ Unique feature of changing LED lights
- ◆ Beachwood shelves with ball-bearing tract
- ◆ Black cabinet and interiors
- ◆ Double tempered brown glass with UV protection
- ◆ Digital temperature controller with display
- ◆ Full glass door with concealed frame & elegant black border



Modular Wine Walls

Trufrost WineCoolers 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.



Wine Coolers with Dual Temperature Zone



W 30 DZ

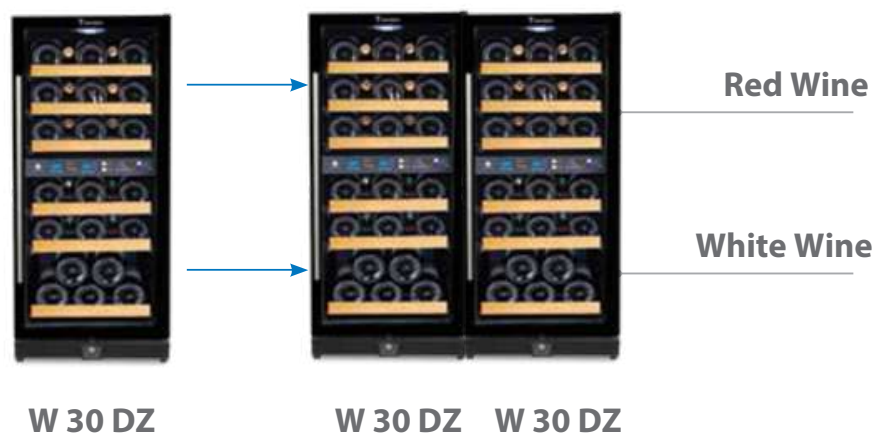
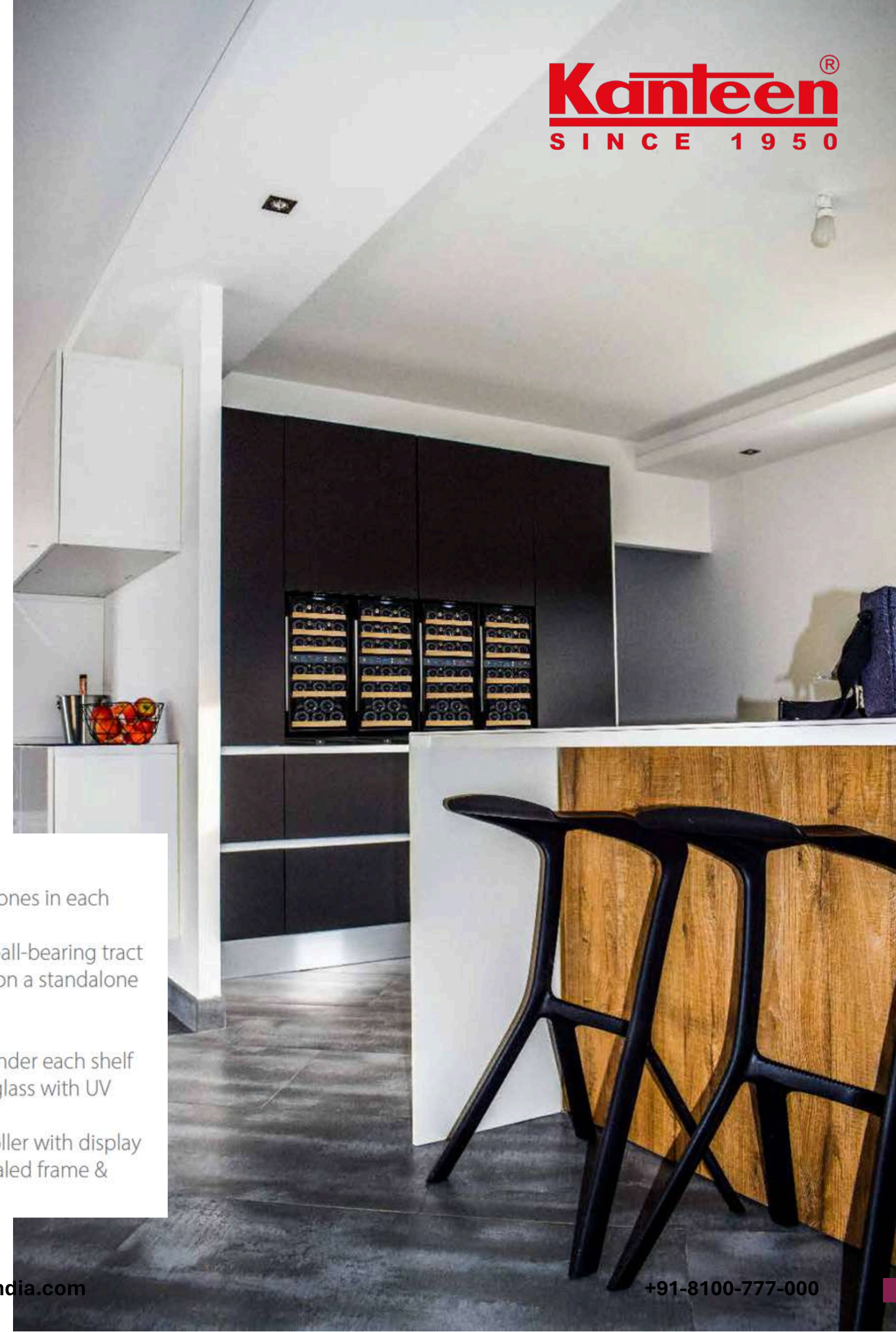
W 30 DZ

This 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.



Modular Wine Wall using W-30 DZ

Trufrost WineCoolers 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.



Distinctive features

- ◆ Segregated temperature zones in each wine cooler
- ◆ Beachwood shelves with ball-bearing tract
- ◆ Can be used as built-in or on a standalone basis
- ◆ 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

Wine Coolers with Single Temperature Zone



W 19 SZ

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.

Distinctive Features of Trufrost Wine Coolers

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 exhaust from the front allowing built-in applications



Ball bearing track for easy sliding

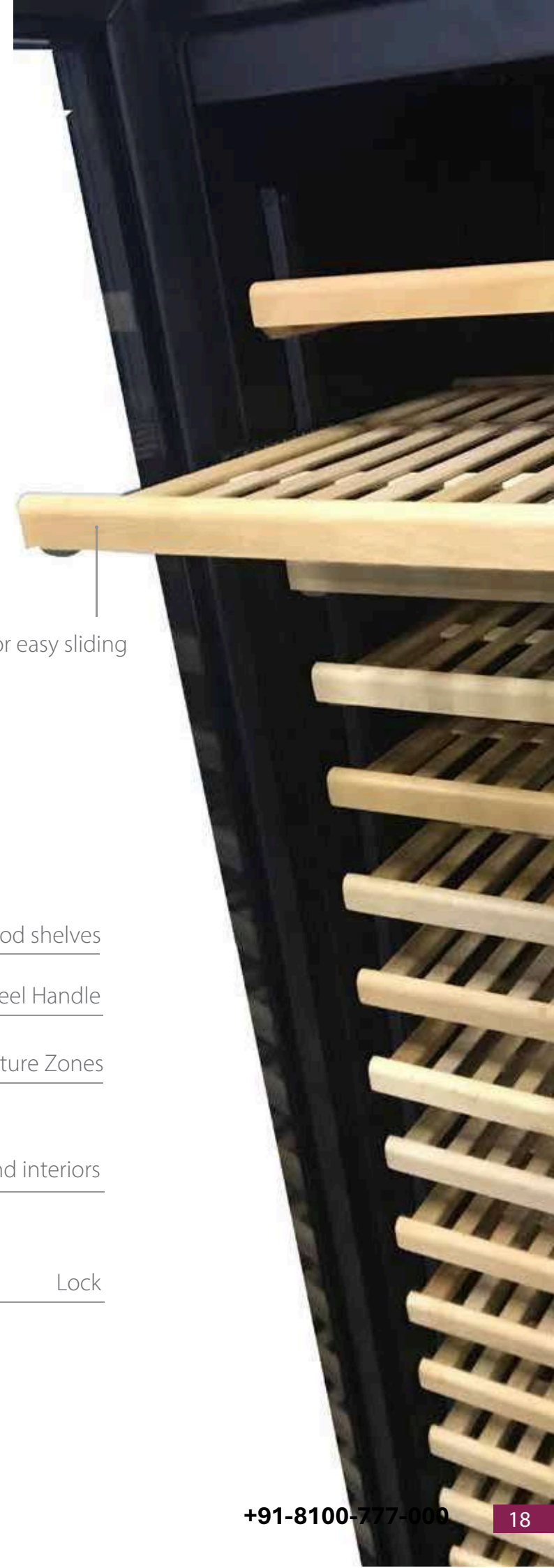
Beechwood shelves

Stainless Steel Handle

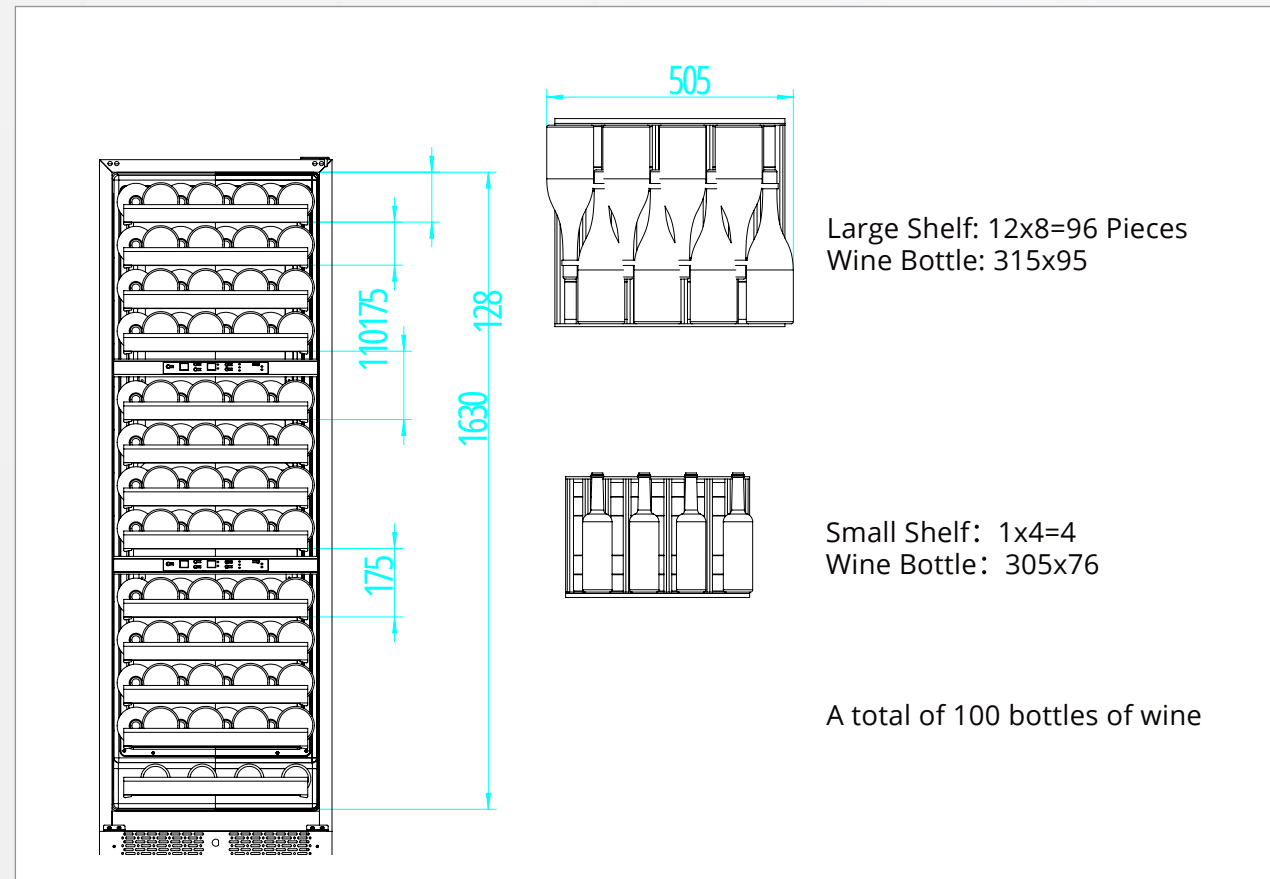
Dual Temperature Zones

Black cabinet and interiors

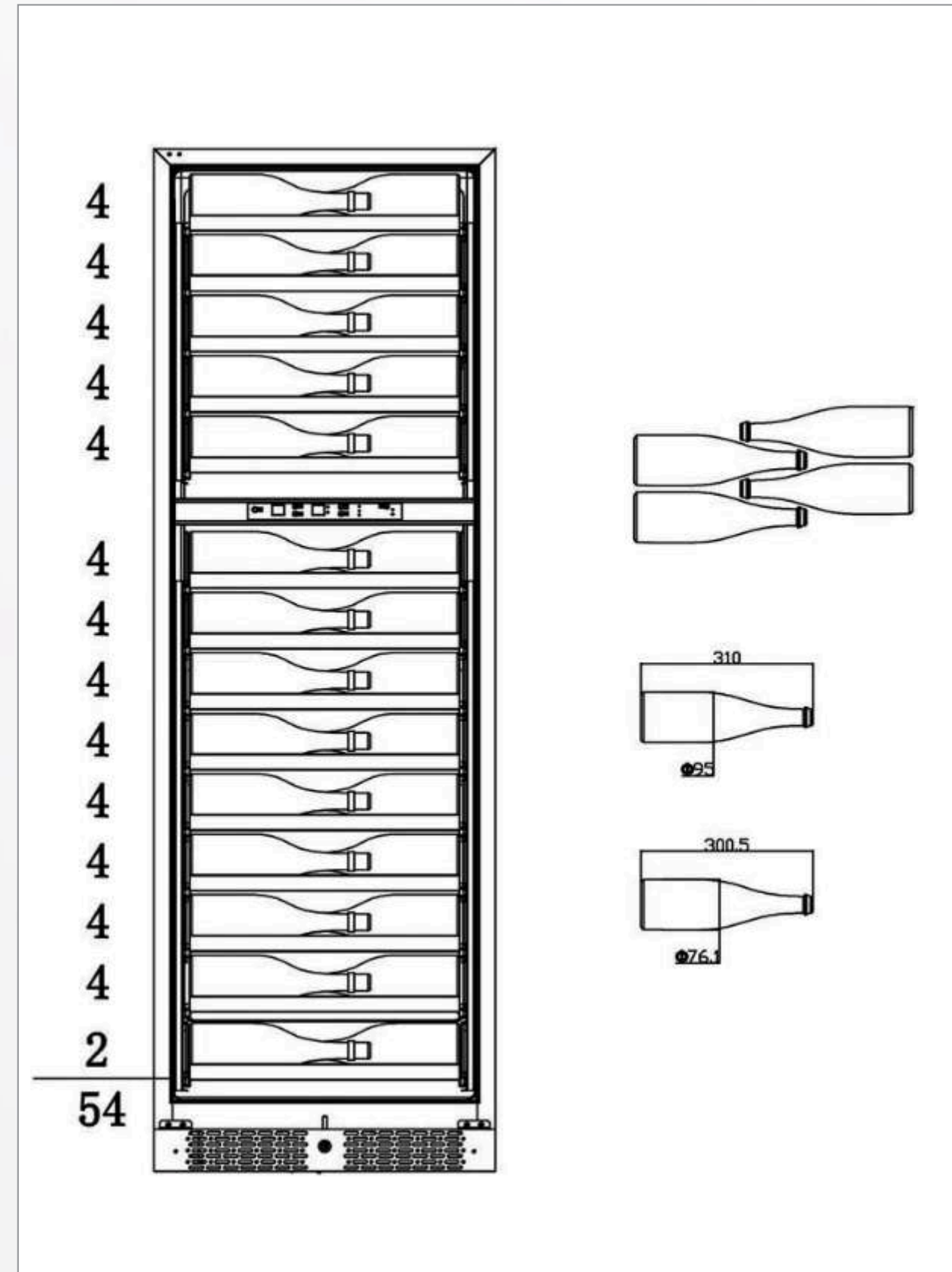
Lock



Suggested placement of bottles in Trufrost Wine Coolers

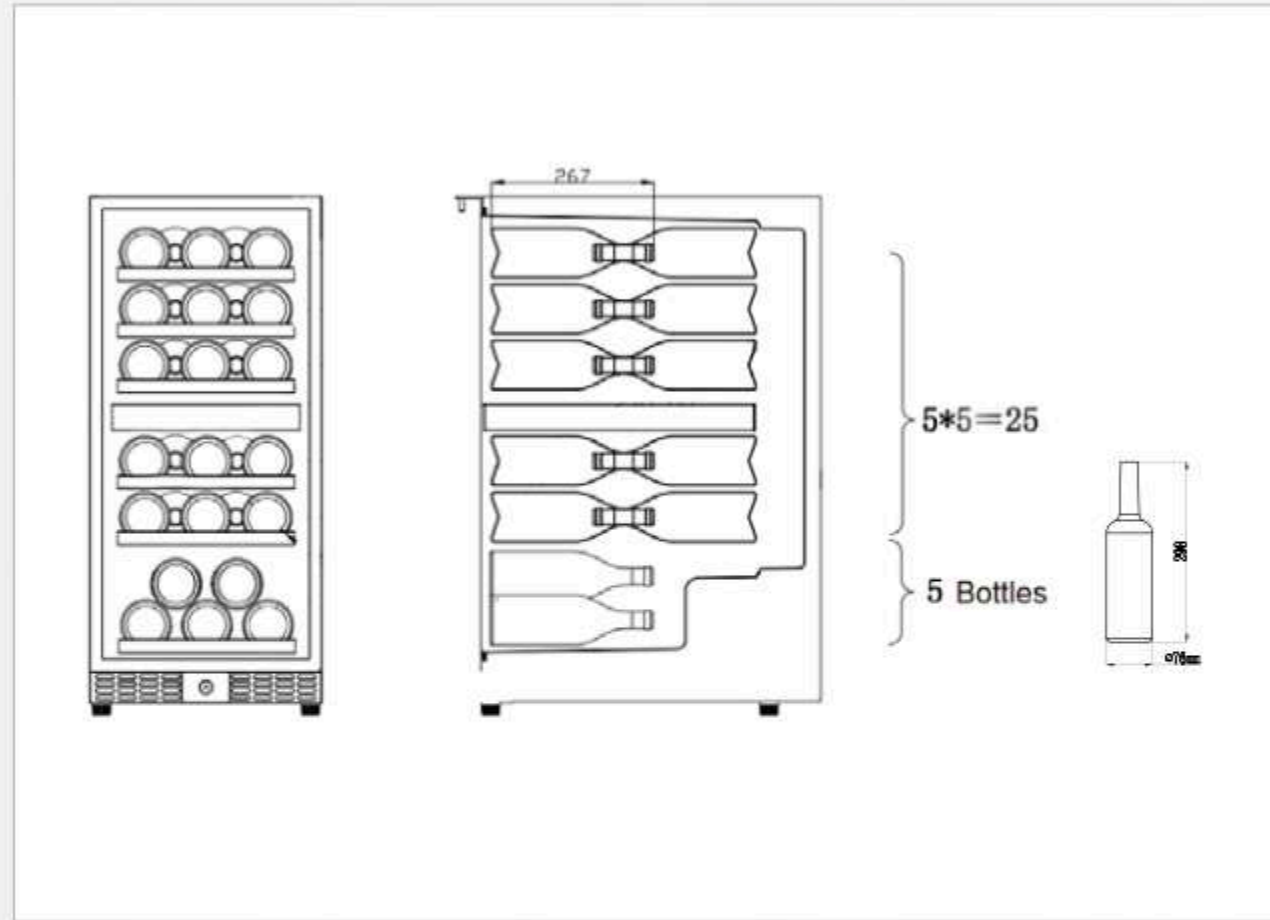


W 100 TZ

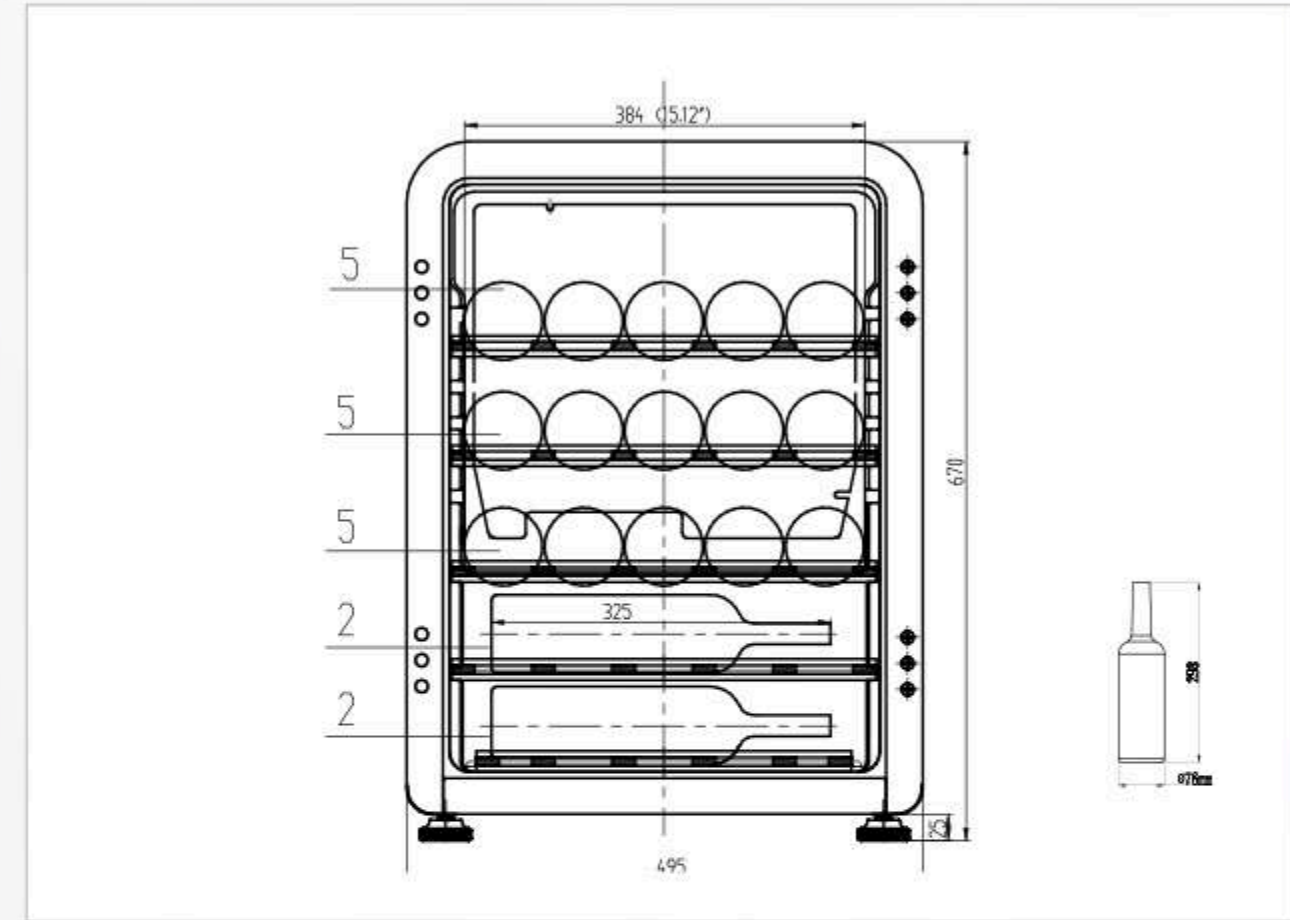


Eiffel Tower

Suggested placement of bottles in Trufrost Wine Coolers



W 30 DZ (New)



W-19 SZ

Technical Specifications - Wine Coolers

| Specification | W 100TZ | Eiffel Tower | W 30 DZ | W 19 SZ |
|-------------------------------|--|--|--|--------------------------|
| Bottle Storage (0.75 ltr) | Upper Zone: 32 Middle Zone: 32 Lower Zone: 36 | Upper Zone: 27 Lower Zone: 27 | Upper Zone: 15 Lower Zone: 15 | 19 |
| Storage Volume (litres) | 308 | 93 | 93 | 65 |
| Dimensions (w*d*h) (mm) | 595*575*1820 | 595*397*1820 | 380*600*860 | 495*450*670 |
| Temperature Range | Upper Zone 5-15°C Middle Zone 5-15°C Lower Zone 7-18°C | Upper Zone 5-15°C Lower Zone 7-18°C Dual | Upper Zone 5-15°C Lower Zone 7-18°C Dual | 5-20°C |
| Temperature Zones | Three | 190w | 190w | Single |
| Power (w) | 200w | | | - |
| Digital Temperature Indicator | Yes | Yes | Yes | Yes |
| Lock | Yes | Yes | Yes | Yes |
| Glass Door | 2 layered tempered brown | 2 layered tempered brown | 2 layered tempered brown | 2 layered tempered brown |
| Door Handle | Steel | Steel | Steel | Steel |
| No. of beech wood shelves | Sliding x 9 + Display x 1 | Sliding x 6 | Sliding x 6 | Sliding x 5 |
| Refrigerant | R 600a | R 600a | R 600a | R 600a |
| Cabinet Case & Interior | Black | Black | Black | Black |
| Lighting under each shelf | Blue LED | Blue LED | Blue LED | Blue LED |

Electricals: 220V/50Hz/1 Phase All above 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





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.



How long can a bottle of wine stay open?

Here's a practical guide to know how long you can keep an open bottle of wine. The better the wine, the longer it will keep in an open bottle. Once opened, oxygen is introduced in the bottle and absorbed into the wine. And that begins to adversely impact the wine.

White Wine

The wine will not rapidly oxidise if it's been well made. A bottle of Chardonnay, Riesling or Sauvignon Blanc should be expected to last three to four days in a half-full bottle. High-grade wines with a high fill level will last for about a week in the fridge. Even with slight loss of aroma, it will still be palatable. Simpler whites and rosés are probably best enjoyed over two days.

Red Wine

A red wine will comfortably be in decent shape for three to four days. The more robust the red wine, the more tannin it has to protect itself against oxygen. The denser the red wine, the better it will present itself.

Sparkling Wine

Open bottles of sparkling wines need stoppers that firmly clamp the bottle. Every time you open the bottle, you lose pressure. If the bottle is half-full, two days is probably best. If it has been open for longer, it will be good for making risotto. The acidity of the wine tends to balance the sweetness of the rice.



Bottle Coolers



Back Bars or Beverage Consoles.



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.



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.

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.

Technical Specifications - Bottle Coolers

CB CE

| Specification | Back Bars | | | Back Bars in Stainless Steel | | Back Bars in Black Stainless Steel | | Glass Door Undercounters | | Glass Door Undercounters | |
|-----------------------|-------------|-------------|--------------|------------------------------|--------------|------------------------------------|---------------|--------------------------|--------------|--------------------------|--------------|
| | BB-100 | BB-200 | BB-300 | BB-200SS | BB-300SS | BB-200 Premia | BB-300 Premia | G 2100 TNG | G 3100 TNG | GN 2100 TNG | GN 3100 TNG |
| Gross Volume (Litres) | 100 | 200 | 300 | 200 | 300 | 200 | 300 | 252 | 380 | 282 | 417 |
| w*d*h (mm) | 600*505*880 | 900*505*880 | 1335*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 |
| Temperature Range | 2-10°C | 2-10°C | 2-10°C | 2-10°C | 2-10°C | 2-10°C | 2-10°C | 2-8°C | 2-8°C | 2-8°C | 2-8°C |
| Power (W) | 210 | 280 | 350 | 280 | 350 | 280 | 350 | 350 | 350 | 350 | 350 |
| Lock | Yes | Yes | Yes | Yes | Yes | Yes | Yes | No | No | Yes | Yes |
| Defrost | Automatic | Automatic | Automatic | Automatic | Automatic | Automatic | Automatic | Automatic | Automatic | Automatic | Automatic |
| No. of Doors | 1 | 2 | 3 | 2 | 3 | 2 | 3 | 2 | 3 | 2 | 3 |
| No. of shelves | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 3 | 2 | 3 |
| Refrigerant | 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 | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Wheels / Castors | No | No | No | No | No | No | No | Yes | Yes | Yes | Yes |

Electricals: 220V/50Hz/1 Phase

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





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 fascia
- ◆ 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.



VC-77 Italia



VC-300 Slim Italia



VC-400 Italia

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-250 NEU



VC-350 NEU



VC-450 NEU



VC-650 NEU

Technical Specifications - Visi Coolers



| Specification | Gross Volume (Litres) | wxdxh(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 | 575x555x1645 | 0 - 10°C | 180 | Yes | Automatic | 1 | 4 | LED light | 4 | 1 | R600a |
| VC-350 NEU | 350 | 575x610x1710 | 0 - 10°C | 210 | Yes | Automatic | 1 | | LED light | 4 | 1 | |
| VC-450 NEU | 450 | 615x610x1990 | 0 - 10°C | 240 | yes | Manual | 1 | 4 | LED light | 4 | 1 | R600a |
| VC-650 NEU | 650 | 655x705x1990 | 0 - 10°C | 280 | Yes | Manual | 1 | | 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)

5





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 introduced a model in the Premia series of showcase coolers in a 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-900 Premia | 900 | 42 x 25 x 81 | 2 - 8°C | 420 | Yes | Automatic | 2 | 10 | 3 LED | 4 | 1 | R290 |
| 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-1250 Premia | 1250 | 48 x 29 x 81 | 2 - 8°C | 510 | Yes | Automatic | 2 | 10 | 3LEDs | 4 | 1 | R290 |
| 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)

Glass Frosters

Trufrost Glass Frosters are a perfect complement to any bar because the frosted ice on the glasses helps keep beverages cold for longer and an enhanced visual appeal for your customers.



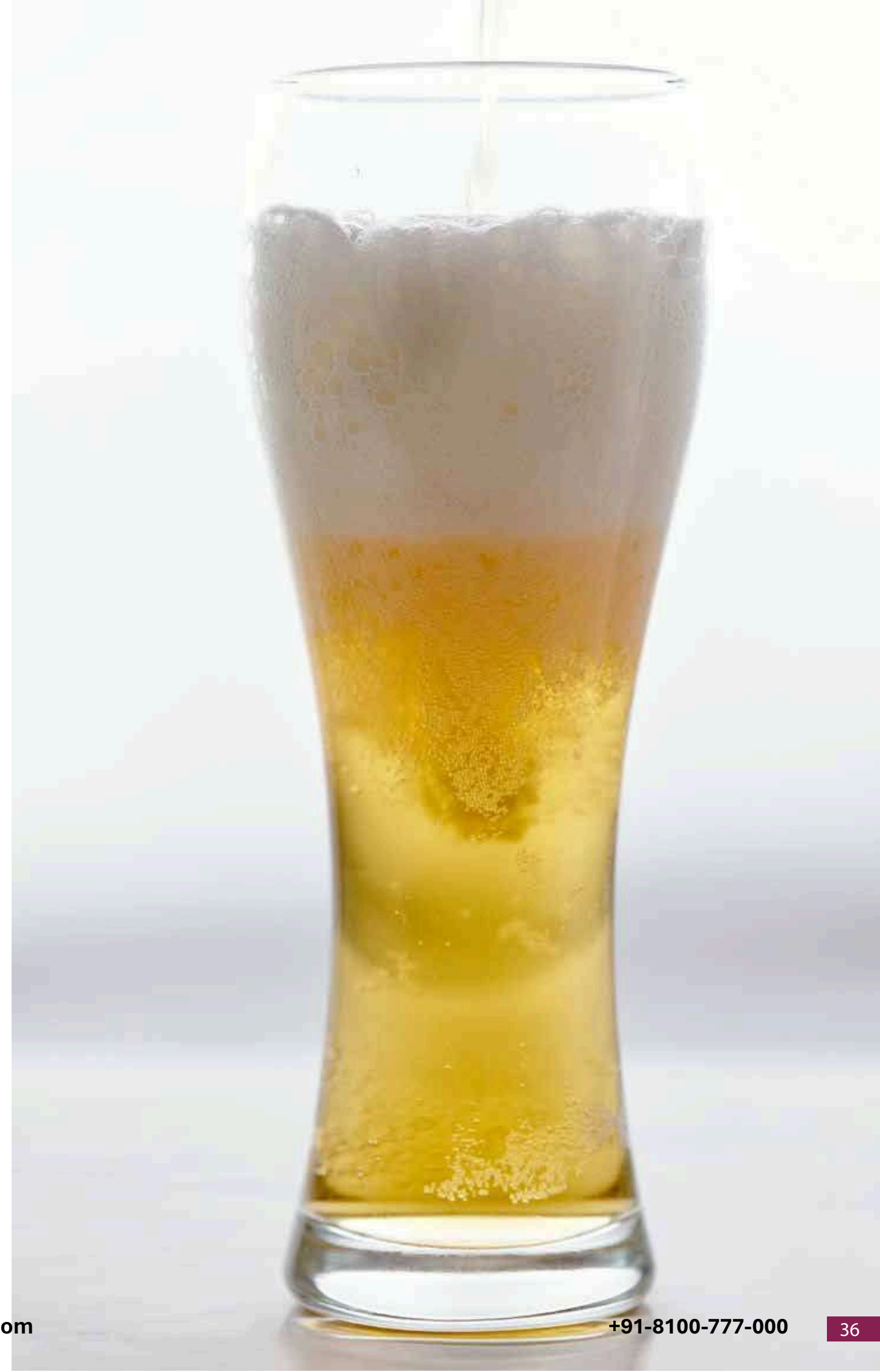
Technical Specifications



| Model | Gross Volume (L) | Dimensions w*d*h (mm) | Temperature Range | Power (W) | Lock | No. of shelves | Refrigerant | Interior Light |
|-----------|------------------|-----------------------|-------------------|-----------|------|----------------|-------------|----------------|
| GF 201 SS | 200 | 595*570*800 | -18 ~ -22°C | 130 | Yes | 2 | R 134a | Yes |

Electricals: 220V/50Hz/1 Phase

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



Draught Beer



Pack a punch

Draught Beer Systems

Draught beer delivers what many consider to be the freshest, most flavorful beer available to the customer. Trufrost Draught Beer Systems are meticulously designed for exact operating conditions and regular maintenance to ensure the proper flow of high-quality beer.

Key sub-systems of draught beer

Gas

Draught systems use CO₂ alone or mixed with nitrogen in varying proportions to maintain correct carbonation in the beer.

Beer

During the journey from keg to glass, we want to protect the beer from anything that would compromise its flavour or alter the carbonation created by the brewery.

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.



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. You have the option of choosing between the following types of beer coolers.



Counter Top Beer Coolers Under Counter Beer Coolers



CTB-1, CTB-2



UBC-100, UBC-150



MBC-2

Kegeators



UDD-1, UDD-24-60SS

Technical Specifications - Beer Coolers



| Model No. | Dispensing Capacity (L) | Water Tank (Litres) | Dimensions 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 |
|-----------|-------------------------|---------------------|---------------------------|-------------------|-----------|-----------------------|---------------|------------------------|---------------------|------------|-------------|----------|
| C TB-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





Beer Towers

You can choose between a wide range of designs and finishes. Single and multi-tap variants are available alongside of designs with ice effect or condensation.



Cobra-2



Europa-3



UBT-6

Beer Taps

Beer Taps dispense beer into the glass. They often hold the tap marker to identify the type of beer being dispensed. These faucets use a diaphragm to stop beer flow when the handle is in the off position.



Standard Tap



Ball Tap



Stout Tap

Drip Trays

Drip trays are placed below the faucets for collecting the beer that may get sprinkled and need to be drained out. They are designed to empty into a drain or floor sink.



Drip Tray



Drip Tray with Rinser



Drip Tray with Steel Clamp

Couplers

We offer reliable couplers through which gas flows in and beer flows out of a keg.



A-Type Coupler



G-Type Coupler



S-Type Coupler

CO₂ Regulators

A regulator adjusts and controls the flow of gas from any source. High pressure gauge shows the tank or supply pressure, and a second low pressure gauge shows what is being delivered to the keg.



CO₂
Regulator



Blending a heady mix



Commercial Blenders with Acoustic Enclosure - Premia series

Butler TruBlend blenders are ideal for cafe'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. 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.



Technical Specifications



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

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice

Bar Blenders with Acoustic Enclosure

TruBlend 2.2A QT model features an advanced acoustic enclosure that reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience. Ideal for bars, pubs, cafés, juice bars and clubs, it crushes ice in seconds in blended drinks and is perfect for making cocktails, frothy milkshakes, smoothies, frappes and more. 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. The pulse function can also be used to wet clean the jars after use.



Technical Specifications



| Model | Dimensions (WxDxH) mm | Power | Motor Power | Jar Capacity | Net Weight | Timer |
|------------------|-----------------------|-------|-------------|--------------|------------|-------|
| TruBlend 2.2 AQT | 240x280x540 | 1680W | 2.2 HP | 2.5 Litre | 9.7Kgs | Yes |

Voltage: 220-240V/50Hz

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





Bar Blenders

Butler TruBlend 2.2T blenders are ideal for bars, pubs, cafés, juice bars and clubs. It crushes ice in seconds in blended drinks and is perfect for making cocktails, frothy milkshakes, smoothies, frappes, cold coffee and more. 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. The pulse function can also be used to wet clean the jars after use.



Technical Specifications



| Model | Dimensions (WxDxH) mm | Power | Motor Power | Jar Capacity | Timer | Net weight |
|----------------|-----------------------|-------|-------------|--------------|-------|------------|
| TruBlend 2.2 T | 235 x 265 x 545 | 1680W | 2.2 HP | 2.5 Litre | Yes | 5.75Kg |

Voltage: 220-240V/50Hz

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





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



| 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



Spice it with ice





Technical Specifications



| Model | Capacity / 24 hrs.* | Ice Storage Capacity | Cube Shape / Refrigerant Size (mm) | Electricals | Power (w) | Dimensions wxdxh (mm) | Compatible Storage Bin |
|--------------------|---------------------|----------------------|------------------------------------|-------------|-----------|-----------------------|------------------------|
| IC 25 Premia | 25 kgs. | 6.0 kgs. | Dice / 28*28*23 R404a | 220V/50Hz | 180 | 380*470*600 | - |
| IC 35 BW Premia | 30 kgs. | 15 kgs. | Dice / 28*28*23 R404a | 220V/50Hz | 280 | 500*450*830 | - |
| IC 55 BW Premia | 50 kgs. | 18 kgs. | Dice / 28*28*23 R404a | 220V/50Hz | 320 | 500*590*830 | - |
| IC 55 BW Premia XL | 50 kgs. | 18 kgs. | Dice / 35*35*23 R404a | 220V/50Hz | 320 | 500*590*830 | - |
| IC 100 Premia | 98 kgs. | 45 kgs. | Dice / 28*28*23 R404a | 220V/50Hz | 600 | 660*680*930 | - |
| IC 220 Premia | 220 kgs | 150 kg | Dice / 28*28*23 R404a | 220V/50Hz | 850 | 560*830*1600 | ISB-150 |
| IC 350 Premia | 350 kgs. | 220 kg | Dice / 28*28*23 R404a | 220V/50Hz | 1200 | 760*830*1600 | ISB-220 |
| IC 460 Premia | 460 kgs. | 220 kg | Dice / 28*28*23 R404a | 220V/50Hz | 1600 | 760*830*1800 | ISB-220 |
| IC 1000 Premia | 950 kgs. | 460 kg | Dice / 28*28*23 R404a | 380V/50Hz | 4500 | 1220*930*1980 | ISB-460 |

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



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 choose your ideal washing time & temperature.



Eco clean

Energy saving cycle.



Front loading dishwashers

Ideal for busy restaurants & eateries and suitable for undercounter applications, the B31 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% AISI304stainlesssteel 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



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 B51 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



Discover more at
www.kanteenindia.com

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