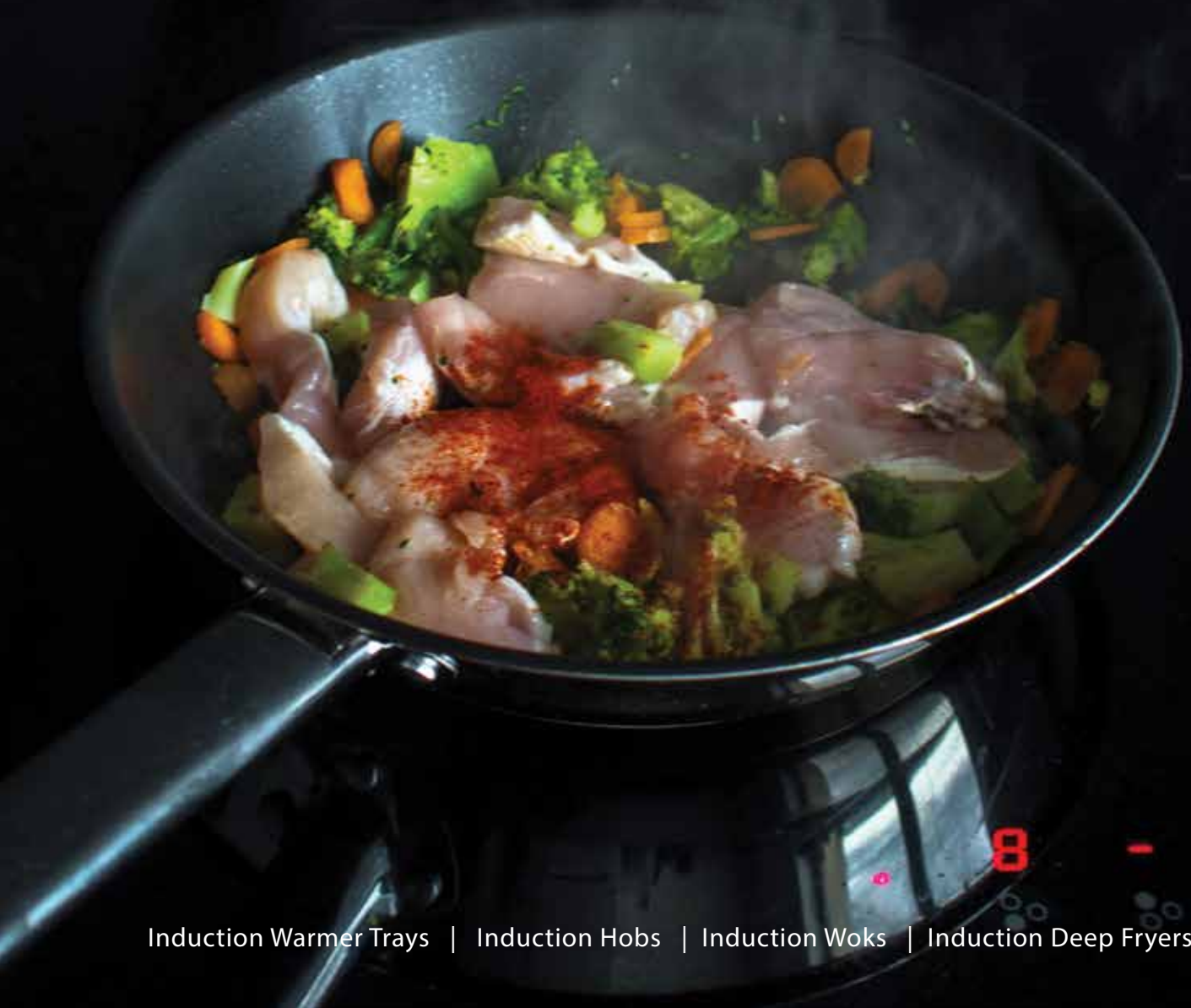




Induction Systems

Building **safer, cooler**  
& **greener** kitchens



Induction Warmer Trays | Induction Hobs | Induction Woks | Induction Deep Fryers

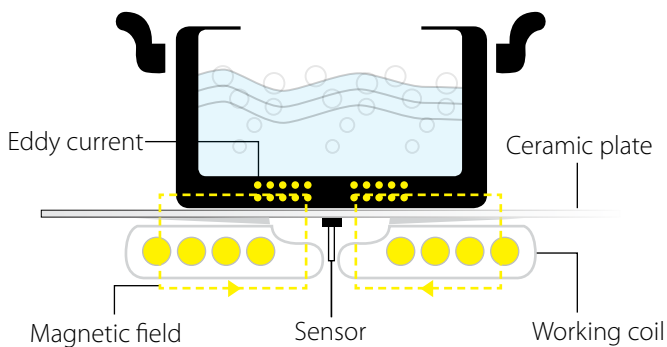
## Induction Systems

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



## Working Principle of Induction Systems

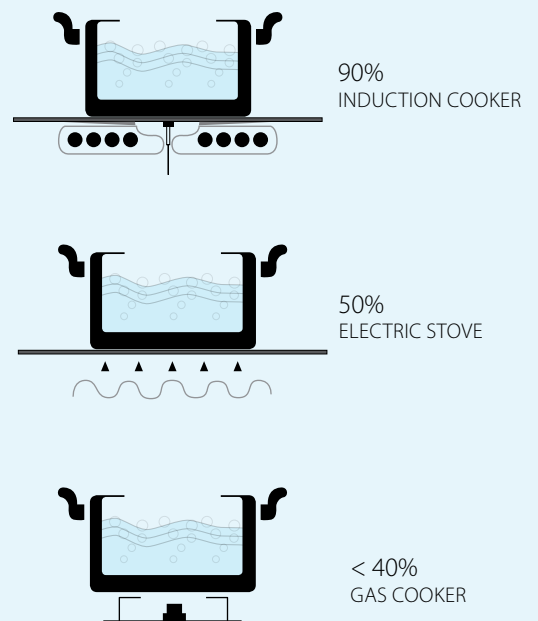
Induction cooking uses electric currents to directly heat pots and pans through magnetic induction. Instead of using thermal conduction (a gas or electric element transferring heat from a burner to a pot or pan), induction heats the cooking vessel itself almost instantly.



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

## % Energy Delivered to Pan

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



## Benefits of Induction Cooking

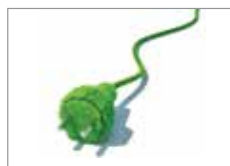
Induction cooking devices release less heat into the room, use less fuel, and finally, you can enjoy a cleaner, safer, cooler, and more efficient kitchen, with lower energy bills.



Faster



Safer



Energy Saving



Easy to Clean



Cooler

## Chafing Dish Warmers

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

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



InnoWarm

## Countertop Induction Warming Trays

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

- Glass hob
- Stainless steel body with two stainless steel handles
- Power regulation knob
- Temperature display on the right corner of the glassplate
- Temperature range: 40°C - 100°C
- Power: 220-240V ~ 50Hz, 1000W
- Electronic overheating protection
- Dimensions (WxDxH): 530 x 335 x 61mm



CIW-1.0

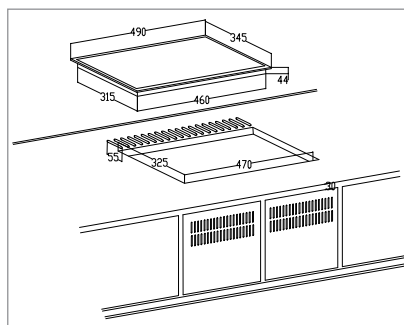
## Drop in Induction Warmers

Butler drop in induction warming and holding systems keep food at the right temperature while improving your presentation and overall quality and are ideal for buffet restaurants. No flames or hot surfaces provide for a safer, cooler kitchen.

- Glass hob
- Stainless steel body
- Touch control
- Temperature display on the right corner of the glassplate
- Temperature range: 40°C - 100°C
- Power: 220-240V ~ 50Hz, 1000W
- Electronic overheating protection
- Product Dimensions (WxDxH): 490 x 345 x 60.5mm
- Cut-out Dimensions (WxD): 325 x 470mm



DIW-1.0



Cut-out

## Induction Cookware

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





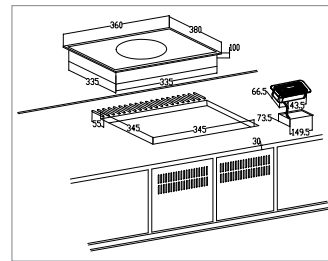
## Drop in Induction Hobs & Woks

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

- Glass hob/wok
- Stainless steel body
- Power regulation by touch control
- 1-10 power levels (500 - 3500W)
- 1-10 temperature setting
- Temperature range: 60°C - 240°C
- Power: 220-240V ~ 50Hz, 3500W
- Electronic overheating protection
- Hob Dimensions (WxDxH): 360 x 380 x 125mm
- Cut-out Dimensions (WxD): 345 x 345mm
- Wok Dimensions (WxDxH): 360 x 380 x 120mm
- Cut-out Dimensions (WxD): 346.5 x 326.5mm



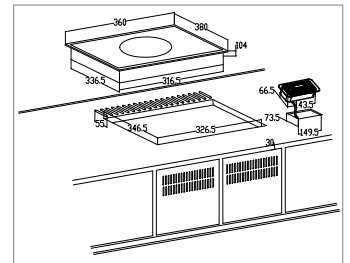
DIH-3.5



Cut-out



DIW-3.5



Cut-out

## Countertop Induction Hobs & Woks

Butler portable cooktops & countertop woks heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology and can be placed on kitchen counters. No flames or hot surfaces provide for a safer, cooler kitchen.



CIH-3.5



CIW-3.5

- Glass hob/wok
- Stainless steel body
- Touch control
- Timer, LED display (0-180 minute)
- 1-10 power levels (500 - 3500W)
- 1-10 temperature setting
- Temperature range: 60°C - 240°C
- Power: 220-240V ~ 50Hz, 3500W
- Electronic overheating protection
- Hob Dimensions (WxDxH): 425 x 330 x 105mm
- Wok Dimensions (WxDxH): 425 x 340 x 135mm

## Induction Deep Fryers

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

- Stainless steel body
- Timer, LED display (0-120min)
- Temperature setting: 60°C, 80°C, 100°C, 120°C, 130°C, 140°C, 150°C, 160°C, 170°C, 180°C, 190°C
- Touch control
- Power: 220-240V ~ 50Hz, 3500W
- Capacity: 8L
- Dimensions (WxDxH): 288 x 478 x 410mm



IDF-08



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