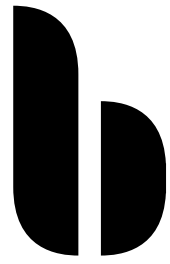


Squeaky clean
at the touch of a button





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 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 chose 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% AISI 304 stainless steel 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 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

	Dimensions W x D x H mm	 mm	 mm	 mm	 Volt/Hz	kW	<    > Program	
 B21	530 x 470 x 700	400 x 400	290	-	220V / 50Hz / 1Ph	3.25	1	30
	Dimensions W x D x H mm	 mm	 mm	 mm	 Volt/Hz	kW	<    > Program	
 B31	600 x 600 x 820	500 x 500	290	330	220V / 50Hz / 1Ph 380V / 50Hz / 3Ph	3.5	1	540
	Dimensions W x D x H mm	 mm	 mm	 mm	 Volt/Hz	kW	<    > Program	
 B51	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



Rack Conveyor Dishwashers

Butler rack-conveyor dishwashers are innovatively designed to achieve uncompromising results - even in heavy duty applications such as cooking centres, hotels and large canteens. Running costs are dramatically reduced thanks to a number of solutions for reducing the consumption of water, energy and detergent. Extremely flexible with washing and drying modules of different dimensions, available in both straight and corner versions, and to a number of entry and exit tables, the Butler Rack-conveyor dishwashers can easily optimize the work flow and adapt to the needs of any kitchen. The double rinse system for the ATR range and the double-boiler water heating system offer the technical solutions for washing up to 5,000 dishes per hour.





ATR 3800 ES



Reduced water consumption by 50%*

Butler double-rinse system ensures both perfect washing results for your dishes and glasses and water savings. The pre-rinse stage reuses water coming from the second rinse area and, thanks to a pump, directs it



What is needed when it is needed

An energy economizer stops the water flow, the pump functioning and the automatic dragging system when no baskets are entering into the dishwasher. In stand-by mode your dishwasher wastes neither water nor energy.

1. Reduced energy consumption

Running costs are dramatically reduced thanks to a number of solutions for reducing the consumption of water, energy and detergent.

2. Excellent washing performance

The complete personalization of the washing cycles, the double-rinse system for the all ATR range and the double-boiler water heating system are examples of the technical solutions for washing up to 5,000 dishes per hour.

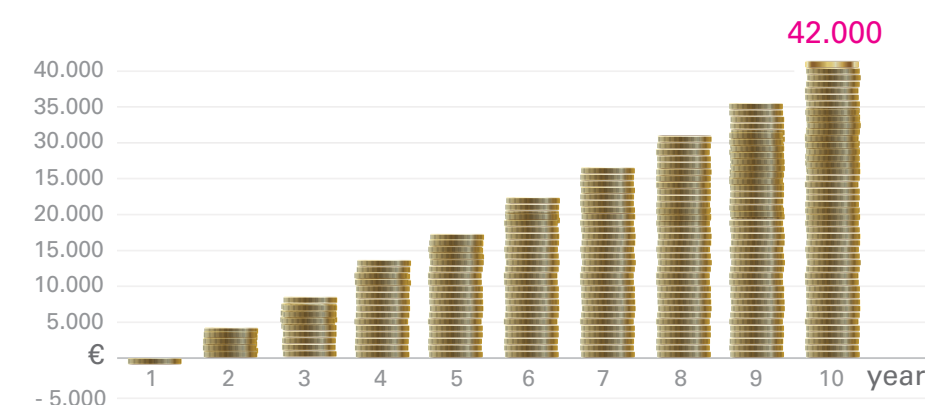
3. 100% Personalized

Rack-conveyor dishwashers are extremely flexible thanks to washing and drying modules of different dimensions, available in both straight and corner versions, and to a number of entry and exit tables. They can easily optimize the work flow and adapt to every kitchen.

*Starting from mod. ATR 2700



ATR 1500



Don't Worry, Don't Waste

Increased detergent savings if provided with Butler 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.

Would you like to save up to 42,000 Euro/year***?

Yes, it is possible thanks to Butler steam con-denser with heat recovery mod. HR – available on demand (option), a device collecting steam for preheating inlet water. A green solution and an investment that pays for it-self in about one year.



Reduced detergent consumption by 50%**

Starting from mod. ATR 2700, Butler modular dishwashers have an independent tank for pre-washing, which is carried out with colder water. In this way you will experience better washing results even against encrusted starch and proteins. Detergent will be dissolved only in the water for washing and your savings will be increased up to 50%**.

**Value calculated on mod. ATR 3200



Careful with your working environment

The double-skinned structure of tanks, doors and top of the dishwasher simply lower loss of heat in your working environment. Insulated boilers achieve additional energy savings****.



*** Temperature of inlet water at 10°C. Dishwasher functioning for 6 hours a day for 365

days/year at an average loading capacity of 80%. Energy cost at 0.2 EURO/kWh.

**** Starting from mod. ATR 3200

Optimised washing circuit

The water flow is not blocked during the washing cycle thanks to the dragging system with side rails: it is designed for improving the lower washing and cleaning glasses, cups and pots deeply.



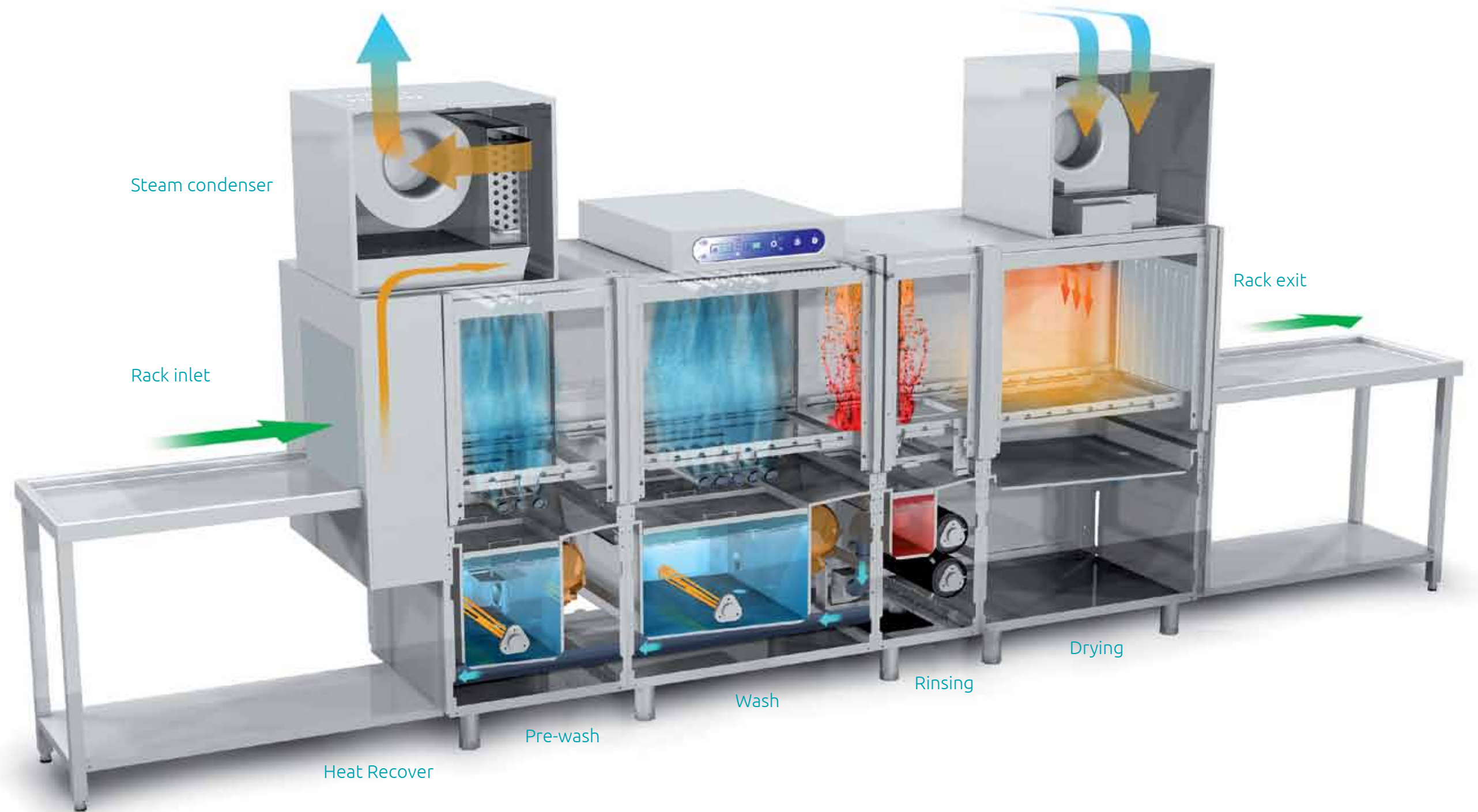
Surefire hygiene

During the rinsing cycle an additional boiler keeps the average water temperature always above 80°C for dramatically reducing the bacterial load.



Cleaner water

You can easily and quickly take out and clean the surface filtration system. The pre-washing, washing and rinsing areas are characterized by independent tanks and water circuits (starting from the mod. ATR 2700). You will then experience more efficient washing performance and reduced needs of water draining and refilling, because it is not affected by solid waste in the pre-washing area.



The importance of details

- Basket side rails for preventing the water flow from being blocked during the washing cycle: brilliant results.
- Bayonet plugs for quick dirt removal from washing machine arms
- Two independent energy economizers, one in the washing area and the other in the rinsing area. IPX5 waterproof standard for extremely easy cleaning.



Sturdy structure entirely made of stainless steel up to 3 mm.





























Easy to remove washing arms for quick cleaning.



Double-boiler system for rinsing water always above 80°C.

Tips for choosing your ideal rack conveyor dishwasher

MODELS				ATR 1500	ATR 1800	ATR 2700	ATR 2700V	ATR 3200	ATR 3200V	ATR 3800	ATR 3800V			ATR 4300	ATR 4300V	ATR 4900	ATR 4900V	ATR 5400	ATR 5400V				
ICON																							
DIMENSIONS			X (mm)		1200	1400	1570		1870		2170				2470		3070		3370				
			Y (mm)		1380	1380	1580		1580		1580				1580		1580		1580				
			Z (mm)		720	720	800		800		800				800		800		800				
PRODUCTION		  	Baskets/h <i>Cesti</i> /h Paniers/h		85	100	80		90		110				140		160		190				
							115		135		160				190		215		245				
							150		180		210				240		270		300				
PRE-WASH		 	kW						1,0		1,0				2,2		1,0		2,2				
			l						45		45				85		45		85				
1st WASH		 	kW		1,5	1,5	2,2		1,0		2,2				2,2		2,2		2,2				
			l		55	55	85		45		85				85		85		85				
			kW	Hot water 50°C		4,5	4,5	6,0	/	6,0	/	6,0	/			6,0	/	6,0	/	6,0	/		
				Cold water 20°C		4,5	4,5	9,0	/	9,0	/	9,0	/			9,0	/	9,0	/	9,0	/		
2nd WASH		 	kW												2,2		2,2						
			l												85		85						
			kW	Hot water 50°C												6,0		/		6,0		/	
				Cold water 20°C												9,0		/		9,0		/	
RINSE		 	kW		0,4	0,4	0,4		0,4		0,4				0,4		0,4		0,4				
			l		/	/	12		12		12				12		12		12				
			kW	Hot water 50°C		15,0	18,0	18,0	/	18,0	/	18,0	/			18,0	/	18,0	/	18,0	/		
				Cold water 20°C		24,0	24,0	24,0	/	24,0	/	24,0	/			24,0	/	24,0	/	24,0	/		
				l		8 + 8	8 + 8	10 + 10		10 + 10		10 + 10				10 + 10		10 + 10		10 + 10			
				l/h		290	290	330		330		330				330		330		330			
INSTALLED POWER		Hot water 50°C	kW		17,1	20,1	27,3	3,3	27,1	3,1	28,3	4,3			29,5	5,5	36,5	6,5	37,7	7,7			
INSTALLED POWER		Cold water 20°C	kW		30,3	30,3	36,3	3,3	36,1	3,1	37,3	4,3			38,5	5,5	48,5	6,5	49,7	7,7			
TOTAL POWER WITH HEAT RECOVERY		Cold water 20°C	kW		/	/	33,3	3,3	33,1	3,1	34,3	4,3			35,5	5,5	45,5	6,5	46,7	7,7			
DRYING			m³/h		AZ 75	1700		AZ 80 AZ 81 AZ 85		1700						STEAM ASPIRATION			kW	0,75			
			kW			6,75				9,75													
STEAM OUTPUT			kg/h		/	/	/	50	/	50	/	50			/	50	/	50	/	50			



Pot Washers & Warewashers

Baking trays, baskets, pots, pans, ladles, cake moulds and bowls are just a few items – different in shape and dimensions – to be washed in commercial kitchens. With Butler warewashers, you can easily find the model that best matches your needs. The body, the wash arms and the filters are made of stainless steel to ensure the best functionality in professional services. A built-in water reserve with pump ensures constant water pressure and capacity, no matter what the inlet water pressure may be. An additional boiler keeps the temperature above 80°C during the entire rinse cycle, to reduce the bacterial load.

ALP 40

Ideal for trays in pastry shops 60x40 cm



Thanks to its compact dimensions the model ALP 40 is the perfect solution **for patisseries, ice cream parlours and pizzerias**. It allows you to **wash up to 4 trays at the same time**.



Smart dispenser.
Reduced detergent consumption thanks to the smart dispenser (optional) and their probes which pours the correct quantity of detergent according to the needs.





I-wash system:
It gives the possibility to adapt the cycle and the wash temperature based on the kind of dirt and to the ware to be washed, so that the result can be always impeccable.





ALP 43

Ideal for bread baskets 60x40 cm


60x40 max


64


57x57


30-15



The model ALP 43 is ideal in bakeries, supermarkets and butcher's shops. It can wash pots and trays up to 60 cm.

2 boilers guarantee that the average rinsing temperature is always kept above 80°C, more effective against the bacteria.

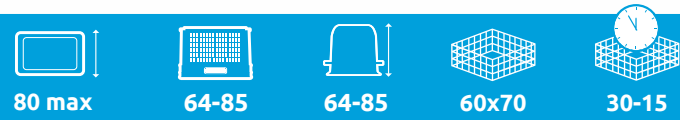
Double stainless steel surface filters in the tank with a removable basket for collecting solid waste.

3 wash arms of stainless steel for a long durability. Particularly shaped jets for keeping them free from solid waste.

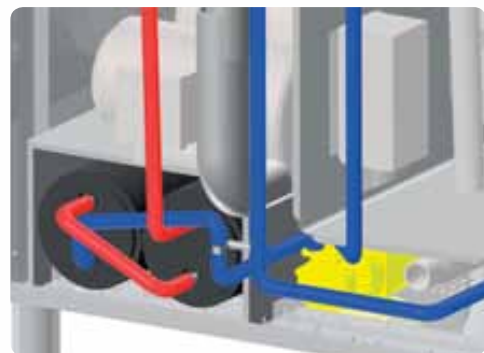


ALP 01

For trays up to 80 cm (model ALP 01 S)



This model represents the ideal solution for washing backing trays up to 80 cm in bakeries, patisseries and supermarkets.



W.A.G.P. System. Excellent washing results with the booster pump. Thanks to the break tank, racks and pots are washed at the right water capacity.



35% more powerful. ALP 01 has 2 independent wash pumps, while similar products of the competitors have 1 pump only.



ALP 01 S



ALP 01 GS

ALP 02

For 3 baskets 60x40 cm



ALP 02 is the dishwasher suitable for cooking centers, canteens and hospitals that require a large washing capacity. Thanks to its basket of large dimensions, ALP 02 can hold up to three bread baskets at the same time.



Extreme power. Three independent wash pumps for the upper and lower washing, compared to the 2 of the competitors, provide a greater washing power of 25%.



ALP 02 S



ALP 02 GS



ALC 100

Automatic rack conveyor



60x40



68x50



100



Programmable
000

Powerful in washing and quick in loading and unloading, the ALC 100 is the ware washer more suitable for users who require maximum productivity.



Little space required thanks to its overturning system. To load and unload the racks are the only things the operator has to do.



Three-way washing system: from the upper part, from the lower part and from the sides. That allows a **better cleaning of the racks**. Washing **racks different in dimensions** thanks to its central rack conveyor system.



The independent wash and rinse tanks and the double rinsing optimize the performance and together with the rinse water economizer supplied as standard keep the **consumption low**.

RECORD SPEED 100 BASKET/H



Butler Advantages

A SIMPLE BUT SMART HEART

A soft-touch interface enables you to adapt the wash cycle parameters to the different needs.



A STURDY, BALANCED BODY

The body, the wash arms and the filters are made of stainless steel to ensure the best functionality in professional services.



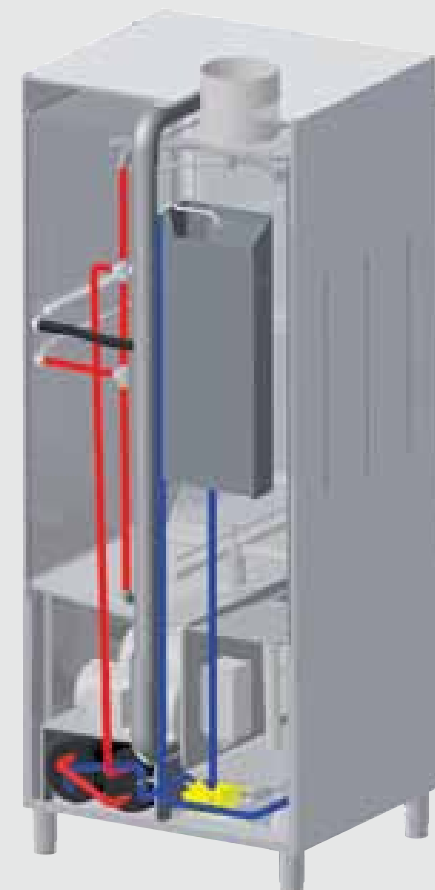
WHAT IS NEEDED WHEN IT IS NEEDED

The Butler's Smart Dispenser is an intelligent dosing system (optional) that "feels" the dirt and pours only the needed detergent. This makes this range even more economical in use.



BEST WASHING PERFORMANCE

Excellent rinsing results thanks to the W.A.G.P. A built-in water reserve with pump ensures constant water pressure and capacity, no matter what the inlet water pressure may be..



HYGIENE GUARANTEED

An additional boiler keeps the temperature above 80°C during the entire rinse cycle, to reduce the bacterial load.








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Trufrost & Butler

Corporate Office:

Trufrost Cooling Pvt. Ltd., 1214 & 1215, 12th Floor, Tower B,
Emaar Digital Greens, Golf Course Extn. Road, Sector 61, Gurugram - 122011, India
Tel: +91-124-4246560 Email: info@trufrost.com www.trufrost.com

UAE:

Trufrost & Butler L.L.C. Flat no 1208, Jaber Tower, Al Nahda-2, Dubai, UAE
Tel: +971-54-557-9395, +971-55-676-1323
Email: middleeast@trufrost.com

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