

TRUFROST & BUTLER



First choice
of any chef



T TRUFROST

b BUTLER®

Two brands - Trufrost and Butler team up to provide a comprehensive bouquet of products designed to provide a cutting edge to commercial kitchens, cloud kitchens, industrial canteens and QSRs. Products that will cook and cool and let you breathe easy by their tireless performance, extraordinary features and dependable service.

A decorative image on the left side of the page featuring several apricots, some whole and some halved, along with green leaves and small white flowers, arranged on a light-colored surface.

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Refrigeration solutions designed for tropical conditions



Reach in Cabinets

These Trufrost Reach-Ins are available as Chillers or Freezers, and come with 1, 2 or 4 door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these are offered in capacities ranging from 600 - 1350 litres. There are different models to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a café or a restaurant.



Available Models

G600TNM, STF600TNM, G600BTM, STF600BTM, GN680TNM, GN680BTM, GN680DTV



Available Models

G1200TNM, STF1200TNM, GN1340TNM, GN1410TNM, G1200BTM, STF1200BTM, STF1210DTM, GN1340BTM, GN1410BTM



Reach in Cabinets with Glass Doors

These Trufrost Reach-Ins are available in 1 or 2 glass door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these are offered in capacities ranging from 600 - 1410 litres. They are designed to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a café or a restaurant.



GN 740 TNG, GN 740 BTG



GN 1480 TNG, GN 1480 BTG



Technical Specifications



Product	Model	Dimensions (wxdxh) mm	Internal Dimensions	Volume (L)	Cooling System	Refrigerant	Input Power (W)	Temperature Range (°C)	GN Compatibility	No. of Door/ Drawers	No. of Shelves	Net Weight (Kg)
Reach In Refrigerators	G 600 TNM	680*710*2010	564*582*1394	600	Ventilated	R600a	220	-2 ~ +8	Yes	2	3	115
	STF 600 TNM	680*710*2010	564*582*1394	600	Static with fan	R290	185	-2 ~ +8	-	2	3	115
	GN 680 TNM	680*810*2010	564*682*1394	680	Ventilated	R290	280	-2 ~ +8	GN 2/1	2	3	110
	G 1200 TNM	1340*710*2010	1224*582*1394	1200	Ventilated	R290	400	-2 ~ +8	-	4	6	148
	STF 1200 TNM	1340*710*2010	1224*582*1394	1200	Static with fan	R290	318	-5 ~ +5	-	4	6	148
	GN 1340 TNM	1340*810*2010	1224*682*1394	1340	Ventilated	R290	465	-2 ~ +8	GN 2/1	4	6	167
	GN 1410 TNM	1480*830*2010	1360*630*1400	1410	Ventilated	R290	400	-2 ~ +8	GN 2/1	4	6	172
Reach In Freezers	G 600 BTM	680*710*2010	564*582*1394	600	Ventilated	R290	465	-22 ~ -18	-	2	3	126
	STF 600 BTM	680*710*2010	564*582*1394	600	Static with fan	R290	435	-20 ~ -15	-	2	3	155
	GN 680 BTM	680*810*2010	564*682*1394	680	Ventilated	R290	450	-22 ~ -18	GN 2/1	2	3	117
	G 1200 BTM	1340*710*2010	1224*582*1394	1200	Ventilated	R 404a	700	-22 ~ -18	-	4	6	155
	STF 1200 BTM	1340*710*2010	1224*582*1394	1200	Static with fan	R290	626	-20 ~ -15	-	4	6	155
	GN 1340 BTM	1340*810*2010	1224*682*1394	1340	Ventilated	R290	580	-22 ~ -18	GN 2/1	4	6	177
	GN 1410 BTM	1480*830*2010	1360*630*1400	1410	Ventilated	R290	750	-22 ~ -18	GN 2/1	4	6	180
Double Temperature Reach In Cabinet	GN 680 DTV	680x830x2010	564x680x1384	680	Ventilated	R290	300/600	-2 ~ +8/ -18 ~ -22	GN 2/1	2	4	150
	STF 1200 DT-M	1200x700x1950	525x540x1380 (x2)	1200	Static with fan	R134a	500	-18 ~ -22/ -5 ~ +5	-	4	6	135
Reach In Refrigerators with Glass Door	GN 740 TNG	740*830*2010	-	700	Ventilated	R 134a		2 ~ +10	GN 2/1	1	3	
	GN 740 BTG	740*830*2010	-	700	Ventilated	R 134a		-15 ~ -18	GN 2/1	1	3	
	GN 1410 BTG	1480x830x2010	1364x702x1401	1276	Ventilated	R290	865	-18 ~ -15	GN 2/1	2	6	232
	GN 1410 TNG	1480x830x2010	1364x702x1401	1276	Ventilated	R290	415	+2 ~ +8	GN 2/1	2	6	208

Electricals: 220V/50Hz/1 Phase

GN series comes with SS-304 inside

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



Refrigerated Work Tables

Trufrost refrigerated worktables, or refrigerated undercounters as they are also called, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals. They are mounted on heavy duty lockable castors for ease of mobility and cleaning. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these Chillers or Freezers are available in 1, 2 and 3 door options. Options of back splash and a set of 2 or 3 drawers in place of a hinged door are available at an extra cost for project orders.



Available Models
STF 600 UC



Available Models
GN 1100BT G2100TN, GN 2100 TN,
STF 2100TN, G2100BT, GN 2100 BT



Available Models
G3100TN, GN 3100 TN, STF
3100TN, G3100BT, GN 3100 BT



Available Models
S 901

Convertible Refrigerated Drawers

The Convertible Refrigerated Drawers from Trufrost are perfect for storing prepped ingredients and are designed to enhance the efficiency of chefs by allowing for placement of countertop cooking equipment right on top of these refrigerated drawers. They also maximise space utilisation by eliminating the traditional equipment stands. Available in two variants with a single and double drawer options, the temperature of each drawer section can be easily converted from chilling to freezing and vice versa.



CRD-1



CRD-2

Key Features

- ◆ Single and two drawer versions available
- ◆ Temperature can be converted from chilling to freezing depending upon the items being stored
- ◆ Can be used as equipment stands to economise on space
- ◆ Provide ergonomomy to chefs thereby improving their productivity.
- ◆ In the two drawer model, one drawer can be used for chilling or freezing or one for chilling and the other for freezing depending upon the need making it very versatile.



Efficiency in preparation





Saladettes

Trufrost Saladettes come with a refrigerated display top and a night cover that can take in various toppings, salads and more. S 900 comes with pan supports for 1 x GN 1/1 pan, 3 x GN 1/3 pans and 3 x GN 1/6 pans. S 903 comes with pan supports for 1 x GN 1/1 pan, 4 x GN 1/2 pans and 3 x GN 1/3 pans (not included). The refrigerated section in its underbelly is good for additional storage.



S 900 (2 doors)



S 903 (3 doors)





Preparation Counters -Ventilated

These Ventilated Preparation Counters from Trufrost come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, desserts and more. SH 2000 & 3000 models are large enough to house 8 & 10 GN 1/3 pans respectively on their decks.



SH-2000/800



SH-3000/800



Preparation Counters -Ventilated

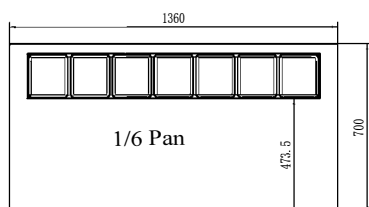
These new Ventilated Preparation Tables from Trufrost come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, burgers, desserts and more. GN 2100 Coldpan comes with 1 row of cold pan space. Each row can accommodate 7 x GN1/3 pans or 14 x GN 1/6 pans (not supplied with the machine) on the top. The GN 3100 Coldpan comes with a single row of cold pan space on the top of the deck that can accommodate 10 x GN1/3 or 20 x GN 1/6 pans (not supplied with the machine).



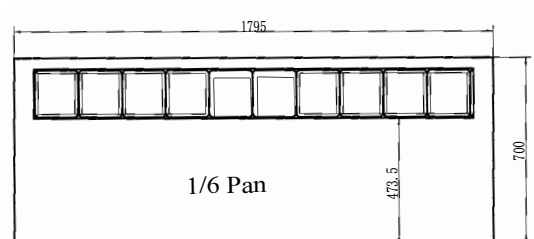
GN-2100 Coldpan



GN-3100 Coldpan



Top view of GN-2100 Coldpan



Top view of GN-3100 Coldpan



Preparation Counters – Static Cooling

Trufrost Preparation Counters with static cooling come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, desserts and more. PS 200 & 300 are compact counters that can house 5 & 8 GN 1/6 pans respectively on their decks. The premia models come with insulated lids.



PS-200
PS-200 Premia



PS-300
PS-300 Premia

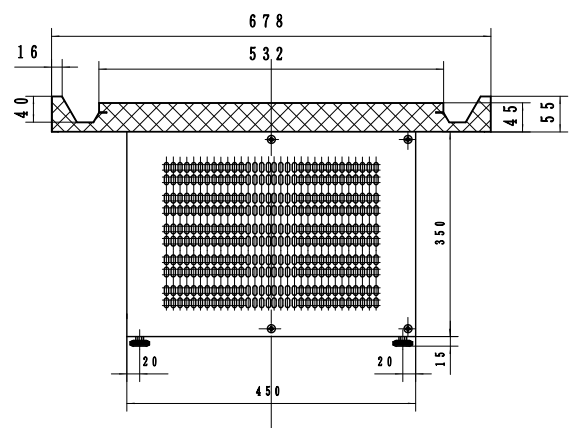
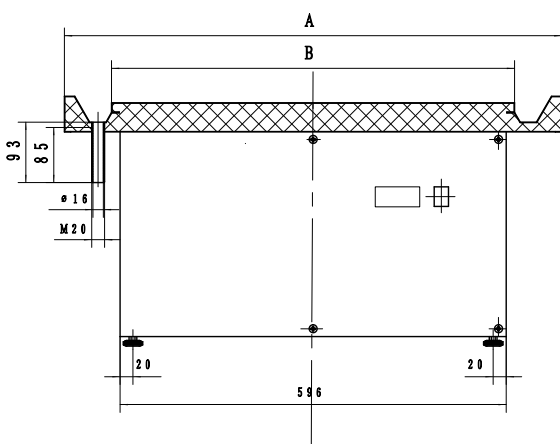




FT-3

Drop-in Frost Tops

The Trufrost Drop-In Frost Tops are specially designed to efficiently hold fast moving, pre-chilled food products such as grab & go menu items, trays of appetizers and cold beverages at optimum serving temperature and provide an easy, self-serve access. The display surface fits flush with the countertop to limit the effect of ambient temperature on the display area and to help maintain a pleasing, full frost view. For best performance, stainless steel pans are recommended for placement on the Frost Top.



Technical Specifications



Model	Ext. Dimension WxDxH (mm)	GN Compatibility	Power (W)	Temperature (°C)	Net Weight Kg	Power Supply
FT-3	1102x678x420	3 x GN 1/1	180	+0~-10	35	230V/50Hz

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



GN 3C

Cold Wells

Trufrost Drop-In Static Cold Wells are designed to provide even chilling to pre-chilled food products and allows them to retain optimum temperatures, freshness and taste for salad bars and more. The Cold wells can accommodate 3 x GN 1/1 containers.

Technical Specifications



Model	Ext. Dimension WxDxH (mm)	Int. Dimension WxDxH (mm)	GN Compatibility	Power (W)	Temperature (°C)	Net Weight	Power Supply
GN 3C	1102x678x536	994x570x175	3 x GN 1/1	250	+2 ~ +8	38 Kg	230V/50Hz

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

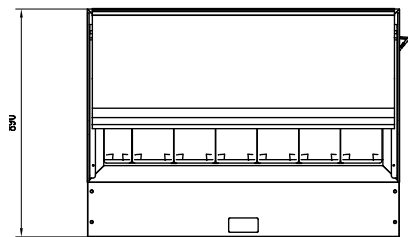
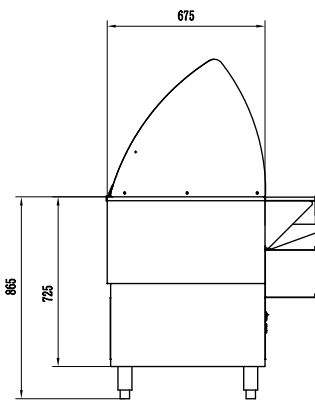
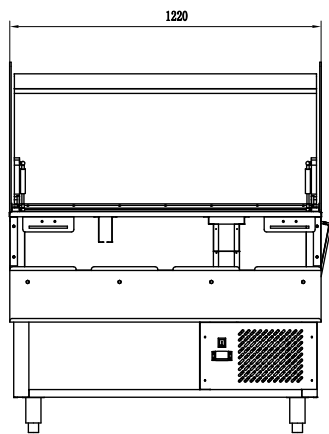


Super Sub

Trufrost Super Sub is a specially designed salad counter that comes with a sneeze guard and is suitable for preparing subs, sandwiches and similar food products. It is based on an interactive design allowing customers to view and choose the toppings, salads, or similarly displayed foodstuff. The worktable provides your operation with the mix it needs to create, prepare, and serve food to your customers. The product design incorporates everything you need to ensure you deliver your customers a consistent product, quality, and aesthetic whilst allowing room for your packaging and small ware storage.



Super Sub



Technical Specifications



Model	Ext. Dimension WxDxH (mm)	Int.Dimensions WxDxH (mm)	GN Compatibility	Power (W)	Refrigerant	Temperature (°C)	Net Weight Kg
Super Sub	1220x890x1465	1100x559x309	3Pcs GN1/9 & 18Pcs GN1/6	270	R290	+2 ~ +8	85

Electricals: 220V/50Hz/1Ph

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



Countertop Cold Display

Trufrost Countertop Cold Display is a versatile appliance. Apart from salads, starters and toppings, it is also ideal for storing a variety of Indian Desserts like kheer, rabadi, rasogullas, ras-malai and phirni on one hand to pani-poori, jal jeera on the other. They accept 5 GN 1/4 pans (not included) and come with a glass sneeze-guard.



VRX-1200/330



Inviting display for your
exquisite sushi



Countertop Sushi Display

Apart from being a point of attraction on the sushi counter, a Trufrost Sushi Showcase ensures the freshness of foodstuff. Designed with an elegant curved glass, its powerful cooling performance coupled with stable humidity & temperature control keeps sushi fresh and keeps it from drying out. It comes loaded with 5 GN ¼ pans.



CTSS-5



Technical Specifications



Product	Model	Dimensions (WxDxH) mm	Internal Dimensions (WxDxH) mm	Volume (L)	Cooling System	Refrigerant	Input Power (W)	Temperature Range (°C)	GN Compatibility	No. of Door/ Drawers	No. of Shelves	Net Weight (Kg)
Undercounter Refrigerators	STF 600 UC	595x628x830	-	161	Static with fan	R134a	-	+2 ~ +8		1	3	66
	S 901	900x700x850	830x595x455	240	Static with fan	R600a	170	+2 ~ +8	GN 1/1 Shelf per door	2	2	81
	STF 2100 TN	1360x600x850	799x480x564	228	Static with fan	R290	255	-2 ~ +8	-	2	2	89
	STF 3100 TN	1800x700x800	1400x529x582	340	Static with fan	R134a	400	-5 ~ +5	-	3	6	107
	G 2100 TN (New)	1360x600x860	902x430x560	228	Ventilated	R600a	275	-2 ~ +8	-	2	2	94
	GN 2100 TN (New)	1360x700x860	902x530x560	282	Ventilated	R600a	275	-2 ~ +8	GN1/1	2	2	92
	G 3100 TN (New)	1795x600x860	1337x430x560	339	Ventilated	R600a	275	-2 ~ +8	-	3	3	127
	GN 3100 TN (New)	1795x700x860	1337x530x560	417	Ventilated	R600a	275	-2 ~ +8	GN1/1	3	3	114
Undercounter Freezers	G 2100BT	1360x600x850	799x480x564	228	Ventilated	R290	520	-22 ~ -18	-	2	2	107
	G 2100BT (New)	1360x600x860	902x430x560	228	Ventilated	R290	675	-18 ~ -22	-	2	2	95
	G 1100BT	925x700x860	364x530x564	124	Ventilated	R290	520	-10 ~ -20	GN 1/1	1	2	59
	GN 2100BT	1360x700x850	799x580x564	282	Ventilated	R290	520	-22 ~ -18	GN1/1	2	2	107
	G 3100BT (New)	1795x600x860	1337x430x560	339	Ventilated	R290	675	-18 ~ -22	-	3	3	129
	GN 3100BT	1795x700x850	-	417	Ventilated	R404a	620	-10 ~ -20	GN1/1	3	3	117
	GN 3100 BT (New)	1795x700x860	1337x530x560	417	Ventilated	R290	675	-18 ~ -22	GN1/1	3	3	124
Convertible Refrigerated Drawers	CRD-1	905x700x600	675x565x205	55	Ventilated	R290	240	2 ~ 8/ -18 ~ -22		1	2	72
	CRD-2	905x700x865	675x565x470	111	Ventilated	R290	460	2 ~ 8/ -18 ~ -22		2	4	113
Saladette	S 900	903x700x876*	830x595x500	240	Static with fan	R600a	170	+2 ~ +8	GN 1/1 Shelf per door	2	2	81
	S 903 (New)	1365x700x875	1295x595x500	368	Static	R290	435	+2 ~ +10	GN 1/1 Shelf per door	3	3	104
Preparation Counters	GN-2100 Coldpan	1360x700x810	-	-	Ventilated	R290	270	-2 ~ +8	7 x GN 1/6 Pan	2	2	108
	GN-3100 Coldpan	1795x700x810	-	-	Ventilated	R290	270	-2 ~ +8	10 x GN 1/6 Pan	3	3	145
	SH 2000/800 (New)	1510x800x1085	1052x630x560	390	Ventilated	R290	340	-2 ~ +8	-	2	2	138
	SH 3000/800	2025x800x1070	1605x584x586	650	Ventilated	R134a	360	-2 ~ +10	-	3	3	160
	SH 3000/800 (New)	2020x800x1085	1052x630x560	580	Ventilated	R290	360	-2 ~ +8	-	3	3	180
	PS 200 Premia (with insulated lid)	900x700x970	830x595x510	240	Static	R134a	300	+2 ~ +10	GN 1/1 Shelf per door	2	4	68
	PS 200	900x700x970	830x595x510	240	Static	R134a	300	+2 ~ +10	GN 1/1 Shelf per door	2	4	68
	PS 300 Premia (with insulated lid)	1365x700x970	1295x595x455	392	Static with fan	R290	240	+2 ~ +8	GN 1/1 Shelf per door	3	3	104
	PS 300	1365x700x970	1295x595x455	392	Static with fan	R290	240	+2 ~ +8	GN 1/1 Shelf per door	3	3	104
Countertop Display	VRX 1200 (Glass)	1200x335x435	-	-	Static	R134a	115	+2 ~ +10	GN 1/4	-	-	-
Countertop Sushi Display	CTSS-5	1330x424x311	-	52	Static	R134a	135	+2 ~ +10	#	-	-	60

Electricals: 220V/50Hz/1 Phase

GN series comes with SS-304 inside

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

Please refer to information given next to the product picture.

* Height: 976mm with casters



GN Sizes – What do they all mean?

GN is short for Gastronorm, which is used to measure the size of trays, pans and containers that are created to an industry standard by the European Standards Committee.

There are 9 different sizes, which are based on the outer dimensions of the container. GN containers are available in a variety of depths, enabling them to be used for a wide range of foodstuffs, and in various pieces of equipment.

GN pans are used, not only for heating but also for storage when refrigerating, displaying in self-service environments and storing warm food for service. They are generally available in stainless steel, polycarbonate, melamine, polypropylene and even porcelain.

Another benefit of using GN pans is that they are modular by design. Since GN pans are all based on fractions, you can flexibly combine containers together to suit your needs.

Size	Dimensions	
GN 1/1	530 × 325mm	Full GN
GN 1/2	325 × 265mm	Half GN
GN 1/4	265 × 162mm	Quarter GN
GN 2/1	650 × 530mm	Double GN
GN 1/3	325 × 176mm	1 Third GN
GN 2/3	354 × 325mm	2 Thirds GN
GN 2/4	530 × 162mm	
GN 1/6	176 × 162mm	
GN 1/9	108 × 176mm	





Why use a Blast Chiller or Freezer?

Food safety is paramount in all food industries. Bacteria multiplies very fast between $+8^{\circ}\text{C}$ and $+68^{\circ}\text{C}$. The faster cooked food chills and passes through this danger zone, the less chance there will be of bacteria growth.

Standard storage refrigerators and cold rooms are designed for holding previously chilled foods, but not for chilling hot foods. Placing hot food in refrigerators or cold rooms that may already be holding chilled foods is fraught with risk. It can cause the temperature of previously chilled foods to rise thereby triggering bacterial contamination of all products in the cabinet. That is what triggers the need for rapid cooling.



Trufrost Blast Chillers/Freezers

The Trufrost Blast Chiller / Freezer is a revolutionary appliance which rapidly lowers the core temperature of foods (chilling from +90°C to +3°C in 90 minutes, freezing from +90°C to -18°C in 240 minutes), thus allowing perfect preservation and eliminating bacterial growth. It is an ideal appliance for chefs, pastry chefs and ice cream makers who need reliability, convenience and improved efficiency, without compromising on food quality.



BCF-5
Yield per cycle 20 kg



BCF-10
Yield per cycle 40 kg



BCF-13
Yield per cycle 60 kg

Blast Chilling

from $+90^{\circ}\text{C}$ to $+3^{\circ}\text{C}$ in 90 minutes

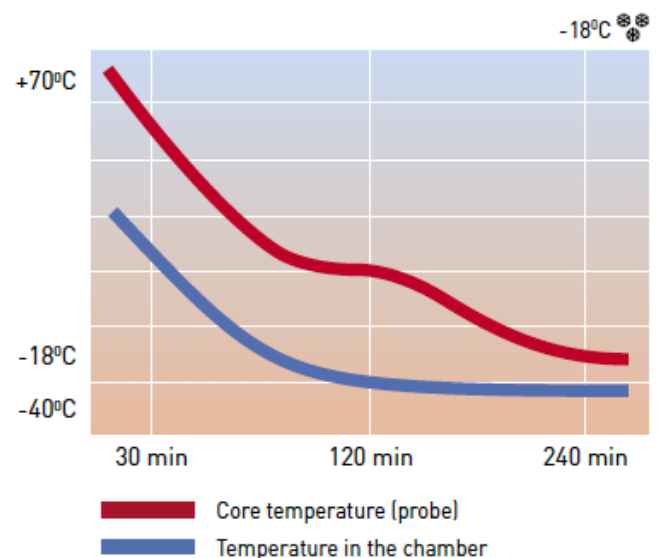
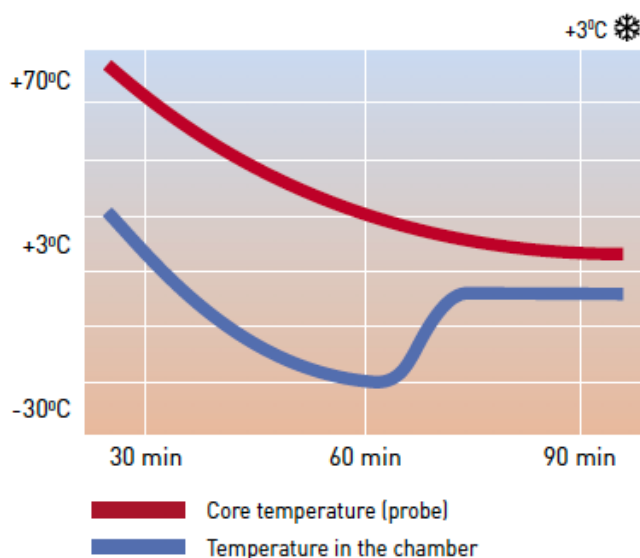
This process helps lower the food temperature to safe $+3^{\circ}\text{C}$ in a suitably short time, in line with HACCP standards. The adequate chilling speed helps reduce bacteria growth in the range from $+65^{\circ}\text{C}$ to $+10^{\circ}\text{C}$. Blast chilling helps retain the quality, colour and smells of food and extends the storage period. In

Shock Freezing

from $+90^{\circ}\text{C}$ to -18°C in 4 hours

Blast freezing results in a large number of small crystals preserving the original properties of food: flavour, colour, texture and nutrients, and helps extend the storage period. This enables you to store the foods ready for thaw, regeneration and service for up to several months. Blast freezing can also be applied for raw materials and semi-cooked foods.

(Please ensure that the foodstuff to be blast chilled/frozen in these models is placed in open condition in the trays, and not in packages)



What can you blast freeze?

A great benefit of blast freezing is the variety of goods you can prepare and freeze in advance. You might be surprised at just how much you can store safely for weeks and months at a time. Below list is just some of the most popular food items caterers choose to blast freeze.



Raw & cooked meat, fish and poultry

Just like a regular domestic freezer, blast freezers are perfect for storing raw and cooked produce for use at a later date. A blast freezer can help to extend the life of meat, fish and poultry substantially whilst not compromising on flavour or food safety.

Fresh fruits & vegetables

Whole and pre-cut fruits and vegetables such as berries, chopped carrots, broccoli and peas are all suitable for blast freezing if stored correctly. They can be thawed to be eaten as is or added into soups, smoothies and other cooked meals.



Baked foods

Other helpful 'prepare ahead' items for caterers include breakfast pastries, pies, canopies and savouries. These popular buffet foods are often overlooked when it comes to freezing ahead. Like other foods, bakery produce will freeze best if stored correctly.

Ready meals

Blast freezers are useful to help store full, ready cooked meals ahead of time, and are handy when serving large volumes, daily. Blast freezing ready meals is particularly useful for catering in industrial canteens, schools or hospitals, as you can freeze and thaw full meals without losing that all-important nutritional content.



Ice Cream

When ice cream comes out of the batch freezer, you need to bring its temperature down to -14°C for display or -18°C for storage. Shock freezing brings it to -18°C in the shortest possible time. Free water turns into micro-crystals, which preserve the product, preventing changes to its quality, consistency, texture and allows your ice cream to maintain its 'overrun'.

Use of Blast Chiller /Freezer in various applications

Gastronomy



Bakery



Confectionery



Ice Cream



Benefits of using a Blast Chiller /Freezer

- ◆ Reduce deterioration of products during the freezing process
- ◆ Increase the shelf life of the food product
- ◆ Maintain food quality including flavour, texture, colour, aroma and nutrients
- ◆ Save money making use of seasonal and bulk offers
- ◆ Save labour by enabling larger batch production
- ◆ Reduce waste of unwanted products and preserve for later use
- ◆ Enables preparation and storage during less busy periods

Technical Specifications



Model	Cooling System	Dimensions W*D*H (mm)	Pan Supports EN & GN 1/1		Chilling Capacity +70°C to +3°C	Freezing Capacity +70°C to -18°C	Refrigerant	Input Power (W)
			40mm deep	65mm deep				
BCF-5	Ventilated	800*800*990	5	3	20kgs in 90mins	15kgs in 240mins	R404a	760
BCF-10	Ventilated	800*800*1520	10	7	40kgs in 90mins	28kgs in 240mins	R404a	1500
BCF-13	Ventilated	800*800*1780	13	9	60kgs in 90mins	38kgs in 240mins	R404a	1860

Electricals: 220V/50Hz/Single Phase

Pans not supplied with machine

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

Roll-in Blast Chillers/Freezers

Our roll-in range of blast freezers for trolleys are designed to address the needs of medium to large-scale food preparation areas, from restaurant kitchens to semi-industrial bread and pastry manufacturers.

Built entirely in AISI 304 stainless steel, these blast freezers come with touch-screen controls. They are fitted with insulated floor with ramps for trolleys and high-performance condensing units. Their modular construction design allows easy transportation and flexible installation.





Key Features: Roll-ins

- ◆ Choice of Blast Chiller /Freezer models (90kg to 320kg) to accommodate 2/1 GN size trolley (Trolley is not included)
- ◆ Foodsafe 304 grade stainless steel exterior and interior
- ◆ Easy to use, control panel with LED Display
- ◆ Cam-lock modular panels allow the ease of on-site installation and disassembly for delivery
- ◆ Advanced airflow design enabling uniform freezing
- ◆ Easy to access evaporator for servicing and maintenance
- ◆ Automatically switches to storage mode at the end of each cycle before transfer to appropriate storage cabinet
- ◆ Removable balloon type magnetic door gasket for ease of cleaning & replacement
- ◆ Environmental-friendly CFC-free refrigerant (R404a)



The art & science of keeping fresh





The Coldroom Experts

Team Trufrost has an expertise in design, supply, installation and after-service for your coldroom needs. Having worked extensively in the cold chain industry for over 3 decades, we've devoted ourselves to creating products and solutions that are extremely dependable. Our team has done extensive work with leading brands like Google, Bahrain International Airport, Hyatt, Hilton, Marriott, Taj Hotels, Leela, Sanofi, Johnson & Johnson, Ranbaxy, Dinshaw's, Radisson, Westin, IBIS, Haldiram, Curefit, Ramada, ITC, Oberoi, Cisco and many more names.



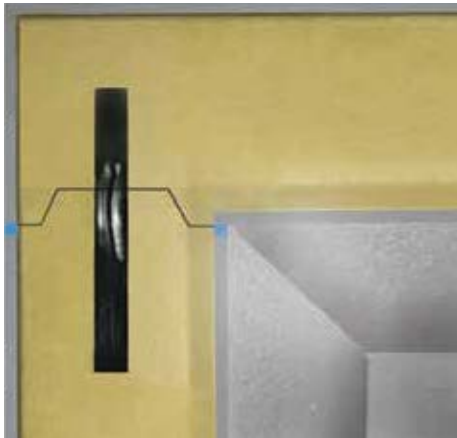


Walk-in Coldrooms

We specialize in preservation & storage of products ranging from hospitality, frozen foods, fresh produce, dairy products, beverages, to medicines & vaccinations and more. Be it small walk-in coolers & freezers, or large refrigerated warehouses, Trufrost Coldrooms are easy to install, use, and maintain, keeping you up and running from the very start.



Key Features - Trufrost Coldrooms



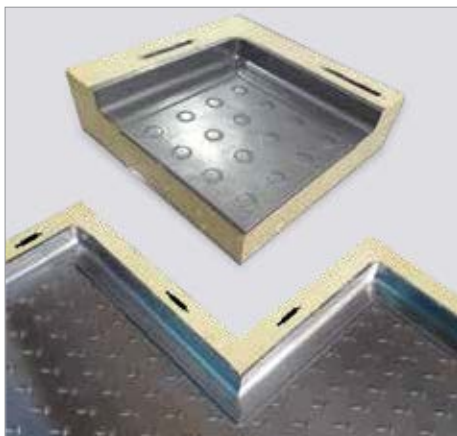
Cam Locking & Gaskets

Our camlocks ensure strong, perfect alignment of all joints. Food-grade PVC gaskets make them neat & leak-proof and are a superior replacement of silicon sealants.



Rounded Corners

Trufrost gives you the option of rounded corner and T-joint on wall to wall, wall to ceiling (only imported) and wall to floor sections that enables easy cleaning of corners and utmost hygiene in your cold room.



Custom Built Panels

Trufrost PUF Panels can be made to suit your layout design and site conditions. Our sizes are flexible and use L, T and + shape panels to ensure the cold rooms are structurally strong, rivet-free and hygienic.



Inside & Outside Ramp

Site conditions are often not perfect but you may still need to move in and out of cold rooms frequently. Trufrost custom designed ramps ensure that you cart out your foodstuff on trolleys, unhindered.



Key Features - Trufrost Coldrooms



Sliding Doors

Perfect solution for tight alleys but a wider opening requirement. Trufrost offers heavy duty sliding doors with highly durable, European accessories.



Shelving System

Trufrost offers shelving for cold rooms with option of SS304 or SS201. We offer you optimal storage system to maximise space utilisation in a coldroom to suit different budgets.



Control Panel (with I.O.T.)

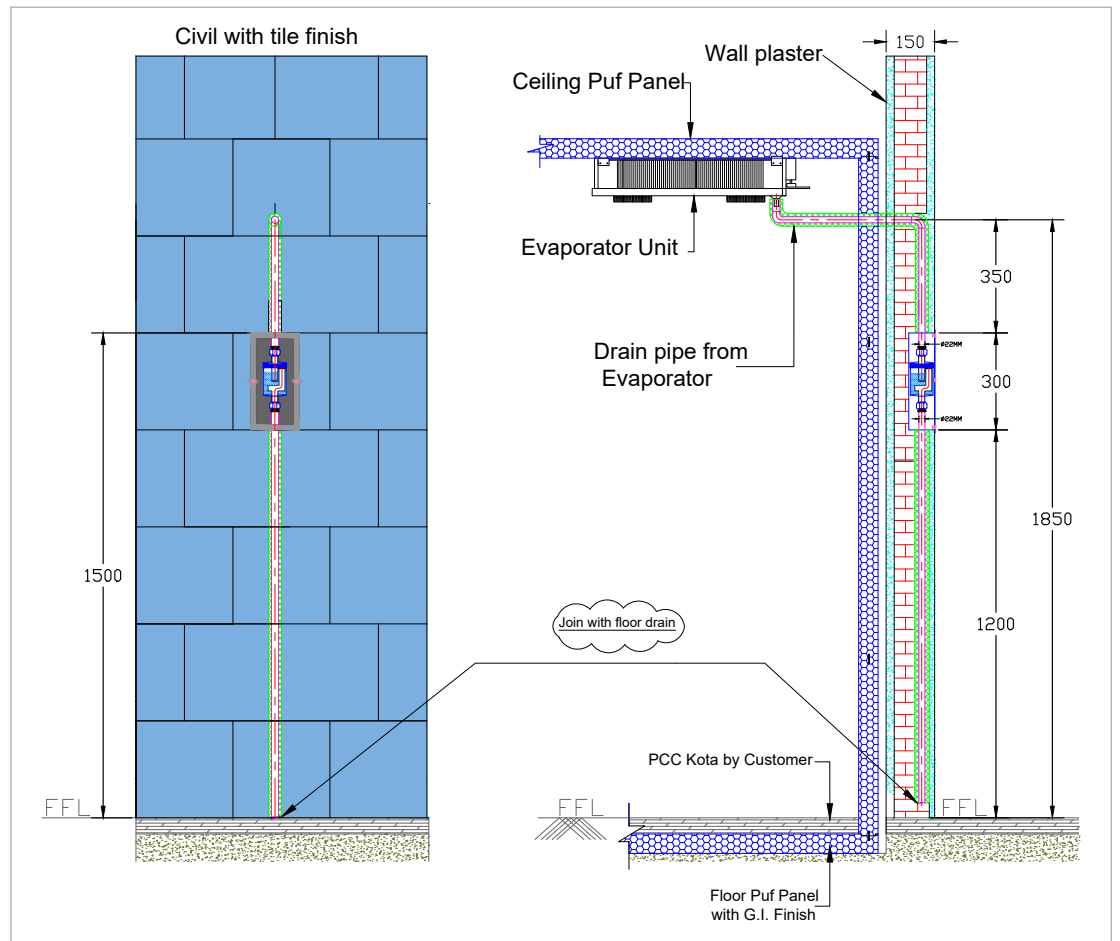
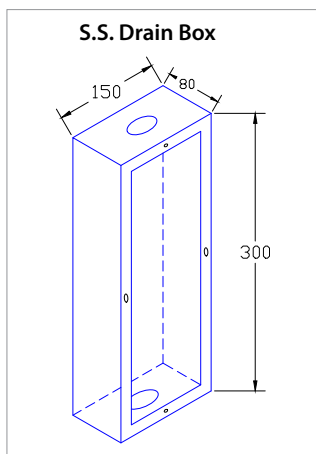
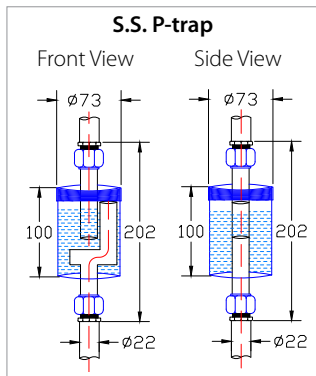
Our control panels are designed to maximise the performance of all types of refrigeration systems. Optional features of remote monitoring and BMS compatibility are available.



LED lighting (optional)

Energy saving LED lighting options designed for damp, wet, walk-in coolers or freezers applications are available from Trufrost. We also offer IP65 lighting.





Wall Drain System



Flush door with accessories

Pressure Relief Port

Door Closure

Optional View Port

Temperature Indicator

Light Switch

Overlap Handle

Kick Plate

Self Lift Hinges



Variety of doors & accessories options

- ◆ Hinge Doors
- ◆ Sliding Doors
- ◆ High Speed Roll-up Doors
- ◆ Flip-flap Doors
- ◆ Sectional Doors
- ◆ Service Doors
- ◆ Dock Seal
- ◆ Dock Levelers





Evaporators

Trufrost is known for high quality evaporator units suited to site requirements, using Sim or low profile, with low energy fans, where available.

Slim

This is a long, slim, compact evaporator for maximising head and storage height below the evaporator and is suitable for the majority of standard commercial coldroom applications.



Cube

These low profile evaporators are ideal for small size cold and freezer rooms. You can use full size shelving to maximise your storage space.



Taper

These are for medium sized cold rooms for all applications with high and low humidity.



Boxer & Hyper

Large commercial, industrial and specialist application type evaporators with high air velocity for greater air throw distances with medium to low temperature and low to high humidity.





Condensing Units

Trufrost offers a variety of condensing units. Their selection is based on cold room size and usage.

Air Cooled Semi-hermetic: these are generally for small to industrial applications, excessive pipe run or vertical lift distances and speciality blast chilling and freezing applications. They are highly efficient and perform tirelessly.



Air Cooled

Water Cooled Semi-hermetic: these are similar to above and use water from cooling tower or chiller to further improve the efficiency.



Water Cooled

Reciprocating Hermetic: for standard cold rooms with split type remote unit application. These are economical and easy to install.

Hermetic Scroll: for medium to larger rooms, longer horizontal pipe runs and speciality applications such as blast chilling and medium temperature application.



Hermetic Recip/Scroll



Ecostar

Inverter refrigeration system

The new Bitzer Ecostar from Germany comes with inbuilt variable frequency inverter that can reduce your operating cost by up to 30%. This can operate between 25 to 87 Hz frequency and it is 'plug & play'. These are compact, top discharge units that can be kept next to wall, hence space saving. A single system can run upto 6 cold rooms or 4 freezer rooms and is ideal for hotels and warehousing.



Ecolite

With capacity control

The Bitzer Ecolite air cooled CDUs from Germany are highly flexible, sustainable and easy to install. These plug & play machines come with smart Bitzer controller allowing simple implementation in the cooling system and constant monitoring of operating parameters and settings. A single system can run upto 6 cold rooms or 4 freezer rooms and is ideal for hotels and banqueting applications.



Bitzer Rack Systems

The Bitzer Multipac & Hyperpac, multi compressor rack system comes with the proven series of new Bitzer Ecoline Semi Hermetic compressors & Screw compressors. They are surprisingly compact, yet solidly built and are known for enhanced performance and reduced pipe work.

Varipac: Addition of an inverter in the rack enhances its efficiency and increases the life of the system.



Technical Specifications

Model No. Cond. Unit	Model No. Evapo. Unit	Refrigeration Capacity BTU/Hr.	Max. Room Volume (CFT)	Max. Room Area with 8'Ht. (Sq.Ft.)	Temp. Range (C)	Max. Loading (Kgs./Day)	Loading Temp. (C)	Ambient (C)	Power Supply (V/Ph/Hz)	Power* Consumption (Kw)	Defrosting (Type)	Approx. weight (Kgs.)
TH-AH-008-21	Slimmer-S2-08-AL	8000	525	65	2 to 6	300	30	38 to 43	230/1/50	1.6	Off-cycle	70
TH-AH-012-21	Slimmer-S3-12-AL	12000	1000	125	2 to 6	580	30	38 to 43	230/1/50	2	Off-cycle	90
TH-AH-015-21	Slimmer-S4-16-AL	15000	1400	175	2 to 6	810	30	38 to 43	230/1/50	2.5	Off-cycle	110
TH-AH-019-23	Slimmer-S5-20-AL	19000	1900	240	2 to 6	1115	30	38 to 43	400/3/50	3	Off-cycle	148
TH-AH-021-23	Boxer-K34-21-AL	21000	2200	275	2 to 6	1278	30	38 to 43	400/3/50	3.4	Off-cycle	150
TH-AH-036-23	Boxer-K44-36-AL	36000	4000	500	2 to 6	2320	30	38 to 43	400/3/50	5.3	Off-cycle	170
TH-AH-041-23	Boxer-K44-42-ALX	41000	4700	580	2 to 6	2700	30	38 to 43	400/3/50	5.8	Off-cycle	180
TH-AS-060-23	Hyper-H44-60-PPX	60000	7000	875	2 to 6	4065	30	38 to 43	400/3/50	7.6	Off-cycle	220
TH-AS-080-43	Hyper-H45-80-PPX	80000	9000	1125	2 to 6	5225	30	38 to 43	400/3/50	9	Off-cycle	250
TL-AH-005-41	Cuber-S2-05E-AL	5000	240	30	-16 to -18	85	-10	38 to 43	230/1/50	1.5	Electric	78
TL-ASH-007-43	Boxer-K23-07E-ALX	7000	800	100	-18 to -22	280	-10	38 to 43	400/3/50	2	Electric	85
TL-ASH-009-43	Boxer-K24-09E-ALX	9000	1200	150	-18 to -22	425	-10	38 to 43	400/3/50	2.6	Electric	88
TL-ASH-012-43	Boxer-K34-12E-AL	12000	1500	188	-18 to -22	525	-10	38 to 43	400/3/50	3.5	Electric	125
TL-ASH-016-43	Boxer-K43-17E-AL	15500	2000	250	-18 to -22	700	-10	38 to 43	400/3/50	4.3	Electric	150
TL-ASH-020-43	Boxer-K44-20E-ALX	20000	3000	375	-18 to -22	1050	-10	38 to 43	400/3/50	6	Electric	190

Basis of Design : (A) Loading will be 50 Kgs / Sq.ft. / day for Chiller room and 30 Kgs / Sq.ft. / day for Freezer room. (B) Door Openings : 3 to 5 / Hr. (C) Refrigerant : R22 / R407C / R404a / R134a for TH range and R-404a for TL range of equipment. (D) Supply Voltage : 200V - 240V for single phase while 380V - 440V for three-phase supply, otherwise use voltage stabiliser. (E) TH range offered for +22°C to +1°C is with Hermetic Danfoss / Emerson / Tecumseh compressor, while TL range is offered for -1°C to -86°C with Hermetic Emerson for small capacities and Semi-Hermetic Bitzer / Dorin / Emerson compressors for higher capacities.

Trufrost reserves the right to change the specifications without prior notice

Coldrooms for a wide variety of applications

Hospitality



Commercial Kitchens



Dairy Products



Cloud Kitchens & Delivery



Fruits & Vegetables



Flight Kitchens



Bakery



Storage of Seafood



Flight Kitchens

Team Trufrost has the expertise to handle large hospitality projects such as air catering units and commissaries. Large flight kitchen projects executed by our team include flight kitchens for Taj Sats and Oberoi Flight Services in India and projects at Bahrain International Airport, Africa and the Middle East.





The Complete Project: from start to finish

Trufrost will support you right from conceptual design through to installation and beyond with quality workmanship and aftercare.

Site Survey

Upon receipt of your order, we conduct a full survey to grasp your requirements. It's the first step towards planning a cold room that meets your needs precisely by using the most appropriate equipment. Location of drains, floor recess, pipe routes and location of condensing units are very critical.

Project Management

A dedicated Project Manager will be assigned to support you from the moment you place your order, through to final completion. After carrying out a site survey, we will provide detailed approval drawings and point out site specific issues. Our team will then oversee the installation, through to final testing and commissioning.

Drawings

Our estimating team will then check if we have all the details we need. They will work with you directly and with any third party, such as a consultant, PMC or construction company. The plans can include manufacturing or CAD drawings with detailed specifications indicating how the finished cold room will fit into your existing operation.

Installation

Our installation teams consist of fully trained and qualified Panels installer and refrigeration engineers who are experienced in all aspects of commercial refrigeration system. A team will be assigned through the entire installation until completion.

Testing

This includes tasks such as carrying out a functional performance test, looking at energy efficiency and air circulation, and checking the components and the refrigeration systems.

Commissioning

Once a cold room is installed, our commissioning process ensures the overall operation meets with the original design specification before handing the system over for you to use. Trufrost team will run through a comprehensive commissioning checklist, including supplying a list of all the relevant component serial numbers, temperature and electrical readings etc.


Training

Training will also be given at this stage, to ensure your staff are familiar with operational, cleaning and day-to-day maintenance requirements.

Warranty and Aftercare

If you look after your cold room, it will serve you well for years. Refrigeration equipment must be maintained to prevent faults occurring. Appointing a good service and maintenance support will save you money through reduced energy bills, lower service costs and reduce downtime.



A vibrant, refreshing drink is presented in a clear, faceted glass. The drink is filled with ice cubes, chunks of bright red watermelon, and several slices of green lime. A sprig of fresh green mint leaves is perched on the rim of the glass. The glass sits on a light-colored wooden cutting board. Surrounding the glass are more ingredients: a large, juicy slice of watermelon in the background, several whole green limes, and a few lime slices scattered on the surface. In the foreground, several large, clear ice cubes are melting on the wooden board. The entire scene is set against a light green, textured background, creating a fresh and summery atmosphere.

Liven it up
with ice

Ice Machines



Trufrost Ice Machines are built around the Trufrost brand promise: best-in-class manufacturing, a wide variety of ice production & storage capacities and above all, reliability. Trufrost Ice Cube Machines and Flake Ice Machines come in capacities ranging from 18 kg to 1000 kg per day and are ideal for use in hotels, restaurants, fast food outlets, bars, coffee shops, clubs, convenience stores, healthcare applications and more.





Why invest in an ice machine?



Food safety

Today's demanding food service professionals recognize that ice is a food product and therefore needs to be accorded its due in terms of food safety. All that you need is a good quality water connection and our ice machines take care of the rest.



Simple to use and maintain

Trufrost Ice Maker is simple to use, easy to maintain and quite durable. Just connect your icemaker to a water inlet or insert a bottled water jar in specific models, turn the machine on, and you can begin to enjoy perfect ice within minutes. Highly energy efficient, they are designed to automatically turn off when the storage bin is full.



Savings

Those in the hospitality and food service business would know that buying ice is not only unreliable from a food safety perspective but also more expensive in the long run. Moreover, your sales and profits go up, the more ice you use in your cold beverages.

Types of Ice

Dice



- ❖ Beverages
- ❖ Cocktails
- ❖ Bagging
- ❖ Dispensing

Bullet Ice



- ❖ Soft Drinks

Granular Flakes



- ❖ Soft Drinks
- ❖ Food Display
- ❖ Healthcare
- ❖ Storage



Trufrost - The Smart Ice Machine

Trufrost ice machines come with a unique self-monitoring feature. The indicator lights in the control panel alert you when it is time to perform normal maintenance or call for service before it becomes an emergency. No wonder, Trufrost is today's most reliable and fool-proof ice system on the market.

Biggest ice cubes in the market

Size does matter when it comes to ice cubes as it directly reflects on its cooling efficiency. Most of the Trufrost ice machine models produce the largest cube sizes (please refer to the technical specifications table for the actual cube size).



Ice Makers with Built-In Storage Bin

Highly relevant for commercial outlets where space is at a premium, the self contained Trufrost Ice Machines present the best options for bars, coffee shops and restaurants and can also be used for undercounter applications.

- ◆ Contemporary, elegant design available in ice production capacities ranging from 18 to 95 kg per day.
- ◆ Insulated ice storage bin and door minimize air condensation and water formation.
- ◆ IC 18BW also comes with a cold water dispensing option
- ◆ IC 35BWA & IC 50BWA models have the option of accommodating a bottled water jar on top
- ◆ IC-25 Premia, IC35BWA, IC-50BWA & IC-100 models are also suitable for undercounter applications so long the recommended circulation space can be provided for the discharged hot air from the machine.
- ◆ IC-25 Premia can also be placed over the counter



IC-18BW

IC-25 Premia

IC-35BW Premia, IC-55BW Premia,
IC-55BW Premia XL

IC-100 Premia



Modular Ice Machines

Modular ice machines need separate storage bins. Trufrost modular ice machines come with a vertical evaporator and are specially designed for large scale usage in hotels, restaurants, bars and commercial sellers of ice cubes. They combine maximum energy yield whilst ensuring low investments and operating costs.

- ◆ Modular Ice Machines with high production capacity (220 to 1000 kg per day).
- ◆ Low energy consumption
- ◆ Low water consumption per kg of ice produced
- ◆ Compatible Ice Storage Bins available separately at an extra cost.



IC-220 Premia
on ISB 150 Bin



IC-350 Premia, IC-460 Premia
on ISB 220 Bin



IC-1000 Premia
on ISB 460 Bin

Flake Ice

Flake ice comes in two variants - one is small irregular granular type of ice and the other is flake ice. Both these types of flakes are perfect for display of fresh fish or for use by hotels for buffets for moisturising and cooling foodstuff to perfection. It is also perfect for use in research labs and bio-medical, life sciences and healthcare applications

Granular Flakes



Flake Ice



Granular Flakes Machine with Built-In Storage Bin

Trufrost Flake Ice Machines with self contained bins are designed to make small granular flake ice in irregular sizes. These models come in production capacities ranging from 20 - 200kg per day and are known for their low water and energy consumption.



IF-20



IF-50, IF-70



IF-120, IF-200





Modular Flake Ice Machines

Trufrost Modular Ice Flake Machines are available in production capacities of 300 - 2500 kg per day and have a low water and energy consumption.



IF-300, IF-500
on ISB 220 Bin



IF-1000
on ISB 460 Bin



IF-1500, IF-2000, IF-2500



Ice Storage Bins

Trufrost Ice Storage Bins are perfectly insulated and specially designed to be compatible with Trufrost modular ice machines. They are made with special food grade material and come with an internal scoop holder that stays above ice line, enabling easy access and better sanitation.



ISB-150



ISB-125 / ISB-170, ISB-220



ISB-315, ISB-460

Specifications - Storage Bins

Model	Ice Storage Capacity	Dimensions wxdxh (mm)	Compatible with
ISB-150	150 kgs.	560*830*1150	IC-220
ISB-220	220 kgs.	760*830*820	IC-350, IC-460, IF-300, IF-500
ISB-460	460 kgs.	1220*930*910	IC-1000, IF-1000

Technical Specifications - Ice Machines



Model	Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Electricals	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IC 18 BW	18 kgs.	2.2 kgs.	Bullet / Ø 35*39 mm	R134a	220V/50Hz	-	357*423*452	-
IC 25 Premia	25 kgs.	6.0 kgs.	Dice / 28*28*23 mm	R404a	220V/50Hz	180	380*470*600	-
IC 35 BW Premia	30 kgs.	15 kgs.	Dice / 28*28*23 mm	R404a	220V/50Hz	280	500*450*830	-
IC 55 BW Premia	50 kgs.	18 kgs.	Dice / 28*28*23 mm	R404a	220V/50Hz	320	500*590*830	-
IC 55 BW Premia XL	50 kgs.	18 kgs.	Dice / 35*35*23 mm	R404a	220V/50Hz	320	500*590*830	-
IC 100 Premia	98 kgs.	45 kgs.	Dice / 28*28*23 mm	R404a	220V/50Hz	600	660*680*930	-
IC 220 Premia	220 kgs.	150 kg	Dice / 28*28*23 mm	R404a	220V/50Hz	850	560*830*1600	ISB-150
IC 350 Premia	350 kgs.	220 kg	Dice / 28*28*23 mm	R404a	220V/50Hz	1200	760*830*1600	ISB-220
IC 460 Premia	460 kgs.	220 kg	Dice / 28*28*23 mm	R404a	220V/50Hz	1600	760*830*1800	ISB-220
IC 1000 Premia	950 kgs.	460 kg	Dice / 28*28*23 mm	R404a	380V/50Hz	4500	1220*930*1980	ISB-460
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	220V/50Hz	280	330*470*605	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	220V/50Hz	380	400*540*700	-
IF 70	70 kgs.	25 kgs.	Granular Flakes	R 134a	220V/50Hz	460	400*510*845	-
IF 120	120 kgs.	40 kgs.	Granular Flakes	R 134a	220V/50Hz	550	500*611*950	-
IF 200	200 kgs.	60 kg	Granular Flakes	R134a	220V/50Hz	1040	650*740*1100	-
IF 300	300 kgs.	220 kg	Flake Ice	R404a	220V/50Hz	1400	760*830*1780	ISB 220
IF 500	500 kgs.	220 kg	Flake Ice	R404a	220V/50Hz	2400	760*830*1890	ISB 220
IF 1000	1000 kgs.	460 kg	Flake Ice	R404a	380V/50Hz	4800	1220*930*2060	ISB 460
IF 1500	1000 kgs.	400 kg	Flake Ice	R404a	380V/50Hz	7300	1320*1250*2180	-
IF 2000	2000 kgs.	500 kg	Flake Ice	R404a	380V/50Hz	8500	1500*1380*2340	-
IF 2500	2500 kgs.	500 kg	Flake Ice	R404a	380V/50Hz	9800	1500*1380*2500	-

* At 10°C incoming water and 10°C air temperature

Height & width for IC 220/350/460/1000 and IF 300/500/1000 is with the suggested storage bin

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

Dice



- ❖ Large cube ice: 28*28*23mm, 15g
- ❖ Cleanest cube ice in the world
- ❖ Crystal clear ice cube
- ❖ Good hardness

Available in models:

IC-35BW, IC-50BW, IC-100, IC-220, IC-350, IC-460, IC-1000

Bullet Ice



- ❖ Bullet ice size: 38*30*13mm, 12g
- ❖ Not sticky
- ❖ Good hardness
- ❖ Center temperature -10°C

Available in models:

IC-18BWA

Irregular Small Granular Flakes



- ❖ Irregular granular ice
- ❖ Soft taste, chewable
- ❖ Center temperature -5°C
- ❖ Dry and Small, Easy to shape

Available in models:

IF-20, IF-50, IF-70, IF-120, IF-200

Flake Ice



- ❖ Thickness of flake ice 1.5mm~2mm
- ❖ Residual water content 2%
- ❖ Temperature of flake ice: -6°C~-12°C
- ❖ 3 minutes quick ice making

Available in models:

IF-300, IF-500, IF-1000, IF-1500, IF-2000, IF-2500





Butler, a brand that
truly complements
Trufrost refrigeration
solutions

Turn gourmet cooking
into a child's play



Combi Steamers for Gastronomy & Pastry

Butler professional combi steamers bring an amazing reliability consistency and sturdiness at a chef's service through the use of an authentic Made in Italy product. Ovens with direct steam injection are available from 7 to 20 levels (GN 1/1 and EN) with Analog or Touch screen controls. They come in electric and gas variants with crosswise insertion of the trays, meant for chefs who expect the optimal performances both in gastronomy and pastry cooking. Butler combi steamers help you achieve perfectly even cooking results on every tray, at any level. More importantly, they don't burn a hole in your pocket.



ECS-020A, ECS-020T,
GCS-020A, GCS-020T



ECS-012A, ECS-012T,
GCS-012A, GCS-012T



ECS-007A, ECS-007T, ECS-007TM,
GCS-007A, GCS-007T, GCS-007TM



ECS-004TM Premia 2/3
ECS-004TM Premia 1/1

Compact Combi Steamers with Multi-level Cooking

Butler Compact is a complete professional cooking solution, equipped with a highly readable colour display, touch controls and ergonomic handle that speed up operations. The watertight chamber with rounded internal edges facilitates cleaning, while the LED lighting allows for accurate visual inspection of the trays, saving energy.

Butler Compact is the ideal solution for all chefs who are after an efficient and optimized kitchen. Designers and engineers have committed to minimising this oven footprint without compromising on functionality and performance.

The result is a compact electric combined oven, available in versions with 4 trays and stackable, capable of guaranteeing the chef's maximum control over the cooking programs. Suitable for preparing vacuum-packed, steamed, dried, gratin, browned, roast dishes and other type dishes. In the touch versions the oven is equipped with an integrated Wi-Fi module. Its connection to the company network via Nube cloud allows you to enter recipes and monitor consumption remotely.

Through the user-friendly, intuitive touch screen you can choose from many international recipes, tested in our laboratories, or upload yours to the over 1000 available slots. The programming software will help you replicate any recipes whenever you want to obtain identical results, or transfer recipes from the control panel to any other SMART system, such as your tablet or smartphone.

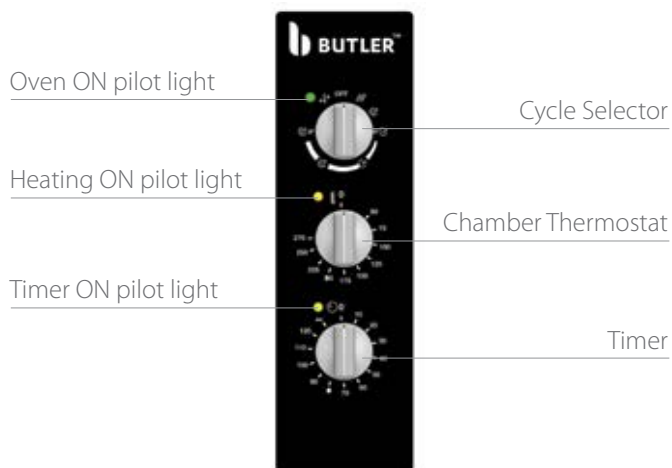




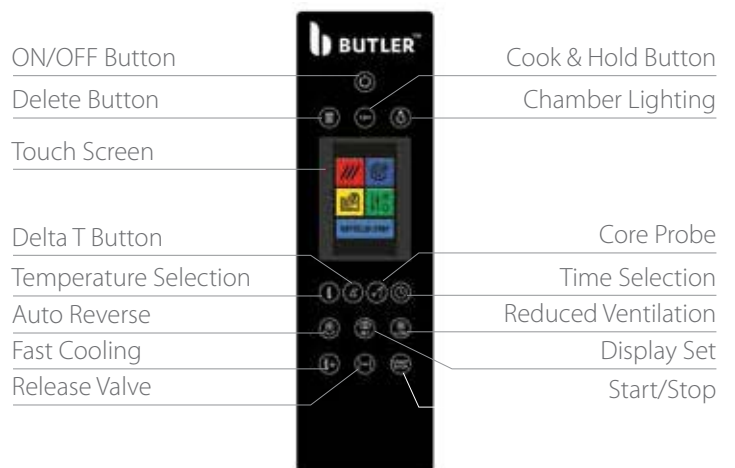
Distinguishing features of Butler Combi Steamers

- ◆ Control panels: Simple, efficient and intuitive controls. Possibility to choose between Analog controls, Touch Screen and Multi Level Cooking
- ◆ Ergonomic door hand with opening from both sides and double snap safety lock (optional)
- ◆ Cooking chamber molded cavity in stainless steel AISI 304 with rounded corners
- ◆ Steam release valve: manual or automatic control
- ◆ Spotless chamber washing (with Touch Control Panel & Multi Level Cooking models)
- ◆ Tray holders to fit both GN 1/1 and EN trays
- ◆ Well-lit interiors
- ◆ Pitch: 67 mm

Analog Control Panel



Touch Screen Control Panel



Multi Level Cooking

This feature on models ECS-007TM and GCS-007TM optimises food production during mise en place and is really handy for à la carte cooking. It allows for effective cooking of mix loads, thereby offering flexibility and speedy response. You can use each rack individually for production, increase utilisation through the use of clever mixed loads and save on both - time and energy.

Advance Washing System

Cooling System

Preheating



Manual Operation

Pre-programmed Recipes

Multi Level Cooking

Control Panel Specifications

Oven Model	With Analog	With Touch Control
Convection with Ventilation	50-270°C	20-270°C
Combi with Direct Steam	50-270°C	20-270°C
Steam	50-100°C	20-100°C
Autoreverse	Standard	Standard
Double Ventilation speed	Standard	Standard
Core Probe	Not Available	Standard
Delta T	Not Available	Standard
Automatic Programs	Not Available	300 programs 6 phases
Automatic preheating	Not Available	Standard
USB connection	Not Available	Standard
Automatic washing	Not Available	Standard with Liquid detergent



Programs: Recipes

The intuitive graphic interface is designed to support the chef in the choice of the recipes desired. The models with Touch Control panel come with six preloaded folders, where you will find creative preparations for meat, fish and vegetable dishes, pastry and regeneration.

Vegetables

Vegetables fresh, crisp and colourful. Fresh vegetables are cooked gently, and ensure that vitamins, nutrients and colours are preserved.



Gratins, pizzas & snacks

Churns out an incredible variety of pizzas – super moist on the top, crispy on the borders and delicious at the core. It is equally easy to cook delicious pasta, rice and idlis to suit the local palate.



Desserts & cakes

Incredibly multifunctional – perfect for preparing desserts. Whether you bake cakes or poach pears in red wine, it's ingenious: with the 2 in1 combination you can bake on one shelf and poach on another at the same time.



All kinds of bread

Scores of baguettes can be baked at the same time in a Butler combi. The special auto-reverse feature ensures that all bakery items turn out absolutely even, from the top to the bottom shelf.



Fish, meat & kebabs

Cooks fish, meat and vegetables at the same time - with no aroma transfer.



Grill & pan fry

Grill scores of cutlets in minutes. Juicy steaks get a delicious barbecue look.



Technical Specifications



Model	Power	Voltage	Gas Power	Gas Consumption	GN/EN* Trays	Pitch	Dimensions W x D x H (mm)	Control Panel	Weight
ECS-004TM Premia 2/3	3.0Kw	220V 1N/50Hz#	-	-	4 x 2/3	67mm	520 x 675 x 720	Touch Screen	70kgs
ECS-004TM Premia 1/1	5.2Kw	380V 3N/50Hz	-	-	4 x 1/1	67mm	520 x 930 x 720	Touch Screen	88kgs
ECS-007A	11.5Kw	400V 3N/50Hz	-	-	7 x 1/1	67mm	920 x 730 x 900	Analog	105kgs
ECS-007T	12.3Kw	400V 3N/50Hz	-	-	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	123kgs
ECS-007TM	12.3Kw	400V 3N/50Hz	-	-	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	123kgs
ECS-012A	17.3Kw	400V 3N/50Hz	-	-	12 x 1/1	67mm	920 x 730 x 1230	Analog	128kgs
ECS-012T	16.9Kw	400V 3N/50Hz	-	-	12 x 1/1	67mm	950 x 790 x 1190	Touch Screen	150kgs
ECS-012TM	18.4Kw	400V 3N/50Hz	-	-	12 x 1/1	67mm	840 x 996 x 1275	Touch Screen	150kgs
ECS-020A	30 kW	400V 3N/50Hz	-	-	20 x 1/1	67mm	970 x 1030 x 1880	Analog	390kgs
ECS-020T	30 kW	400V 3N/50Hz	-	-	20 x 1/1	67mm	970 x 1030 x 1880	Touch Screen	390kgs
ECS-020TM	36 kW	400V 3N/50Hz	-	-	20 x 1/1	67mm	860 x 998 x 1860	Touch Screen	220kgs
ECS-202T	52 kW	400V 3N/50Hz	-	-	20 x 2/1	67mm	966 x 1422 x 1880	Touch Screen	450kgs
GCS-007A	0.3Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	67mm	920 x 790 x 900	Analog	116kgs
GCS-007T	0.6Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	137kgs
GCS-007TM	0.6Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	137kgs
GCS-012A	0.5Kw	230V 1N/50Hz	20.5Kw	1.617 Kg/hr	12 x 1/1	67mm	920 x 790 x 1250	Analog	145kgs
GCS-012T	0.6Kw	230V 1N/50Hz	20.5Kw	1.617 Kg/hr	12 x 1/1	67mm	950 x 790 x 1190	Touch Screen	192kgs
GCS-012TM	0.6Kw	230V 1N/50Hz	20.0Kw	1.617 Kg/hr	12 x 1/1	67mm	840 x 1026 x 1294	Touch Screen	192kgs
GCS-020A	1.5 kW	230V 1N/50Hz	29 kW	-	20 x 1/1	67mm	966 x 1086 x 1886	Analog	360kgs
GCS-020T	1.5 kW	230V 1N/50Hz	29 kW	-	20 x 1/1	67mm	966 x 1086 x 1886	Touch Screen	360kgs
GCS-020TM	1.5 kW	230V 1N/50Hz	29 kW	-	20 x 1/1	67mm	970 x 1030 x 1880	Touch Screen	360kgs

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

*GN 1/1 Tray (530 x 325mm), EN Tray (600 x 400mm), GN 2/3 Tray (354x325mm)

Also available with 400V 3N/50Hz





With over 6,85,000 combi ovens in use in over 100 countries, Rational is known for technologically the most advanced range combi ovens. With a global market share of 54%, today practically every second unit installed worldwide is made by Rational. This state-of-the-art German product is now proudly brought to India by Trufrost & Butler.



The iCombi Pro. This is me.



I'm new. I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically. Thanks to my intelligence, I will dynamically respond to your requirements. Has the cooking cabinet door been open too long? Is the steak thicker than usual? Are there more chips than the last time? I will automatically adjust the settings and deliver your desired result. Time and time again. With extreme efficiency. After all, that's what my intelligence is for.

➔ What do you get out of it?

All kinds of freedom, plus the certainty of achieving your goals. Exactly as you imagine.

rational-online.com/in/iCombiPro

For detailed Rational catalogue please scan the code below



Efficient food production

The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

➔ Page 10

Ultrafast cleaning

Dirty to clean in approx. 12 minutes, this can only be done by the iCombi Pro. Even the standard clean saves 50% in time and cleaner*. Stay clean, less downtimes, more productive time.

➔ Page 12

Carefully designed

More fan wheels, optimised cooking cabinet geometry, higher dehumidification performance, all mean up to 50% bigger loads*. In even better food quality. For even higher productivity.

➔ Page 06

* Compared to the previous model



Building safer, cooler & greener kitchens



Induction: the future of cooking

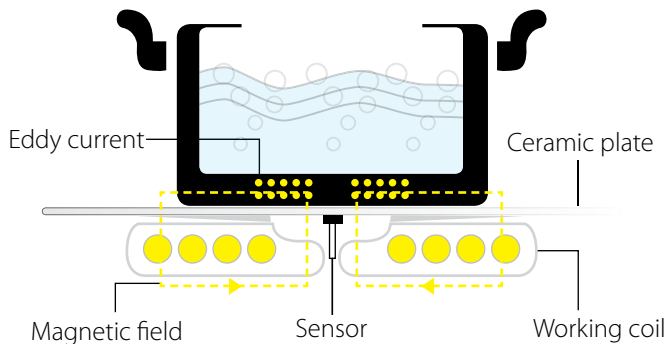


Commercial Induction Systems

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

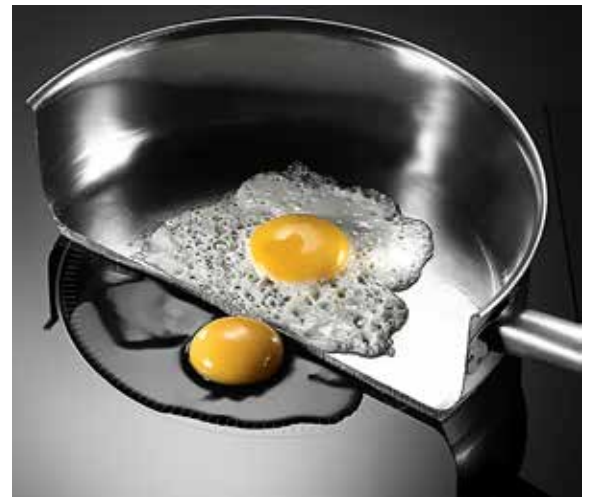
Working Principle of Induction Systems

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.



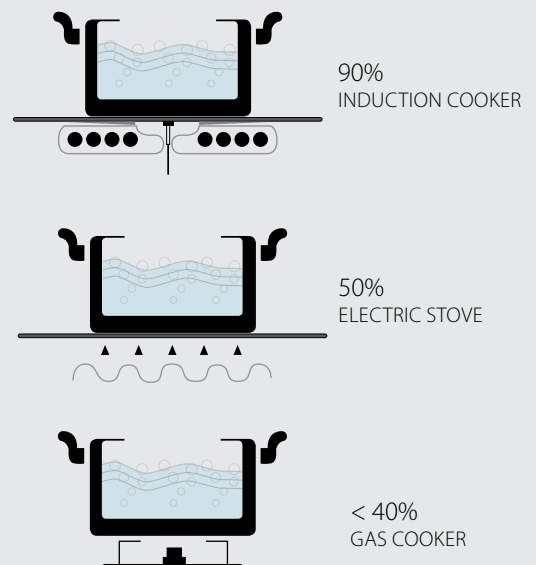
Induction heating uses electromagnetic energy to heat cookware made of magnetic material such as stainless steel, iron, nickel or various alloys. The coils produce a high frequency alternating magnetic field when turned on, ultimately flowing through the cookware. The metal molecules are attracted in 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.

Voltage stabilizer is highly recommended for all induction equipment to avoid damage due to power fluctuation.



% 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

Choose your objective

Built for the diverse demands of commercial foodservice, Butler Induction offers a variety of warming and cooking solutions for wide ranging applications such as buffets, cafeterias, catering, restaurants etc. Keep hot foods hot and flavourful with Butler Induction Warmers. Or use Butler Induction Cooking Hobs & Woks to boil, simmer, sear, sauté and even reheat to absolute perfection!

WARMING

or

COOKING



CIW-1.0
DIW-1.0



CIH-3.5
CIW-3.5
CIH-5.0
CIW-5.0



DIH-3.5 (New)
DIW-3.5



Choose your usage

Butler Induction offers versatile options for front as well as back of the house. Choose from countertop models that are conveniently portable and can be moved around from one location or application to another, be that onsite catering or a made-to-order cook station or hectic buffet service. Or choose our Drop-In warming or cooking solutions and make them a fully integrated part of any stylish foodservice operation and design.

COUNTERTOP

DROP-IN

WARMING



CIW-1.0



DIW-1.0



DIW-1.0 PSquare}

COOKING



CIH-3.5



CIH-5.0



CIW-3.5



CIW-5.0



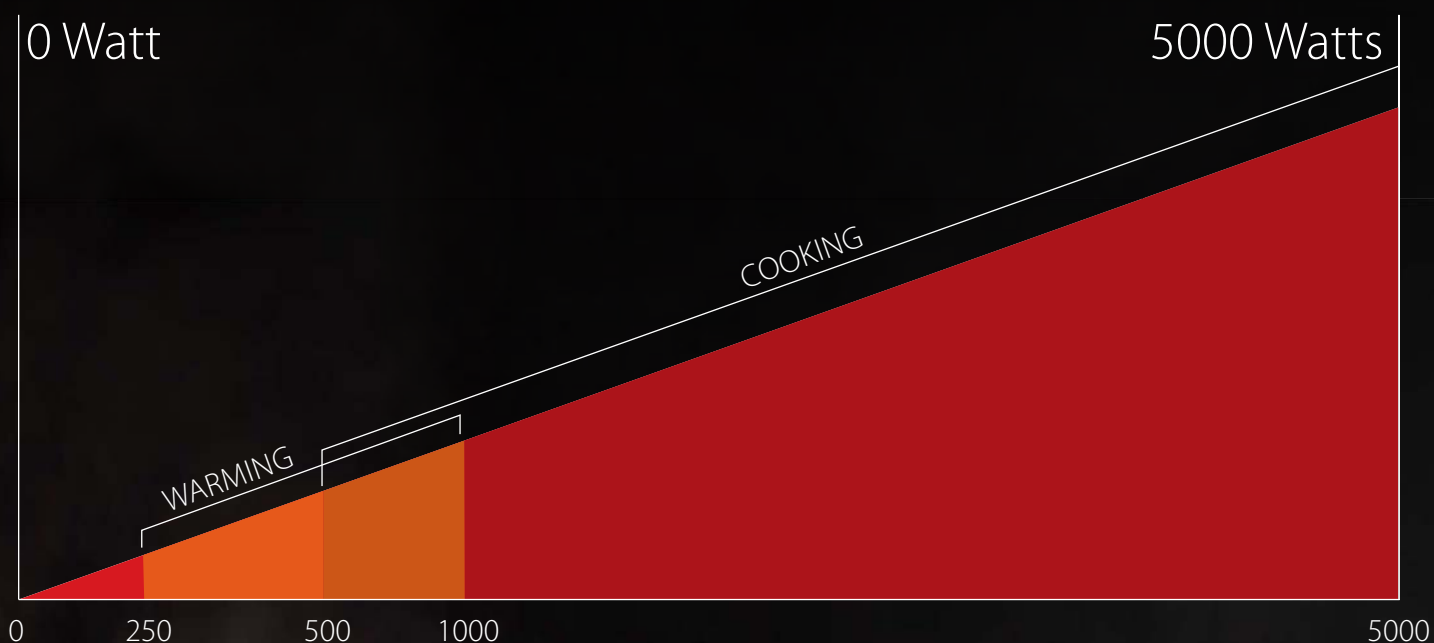
DIH-3.5 (New)



DIW-3.5

Choose your power

Choose from a variety of power levels, ranging from 250 to 5,000 watts. The higher the power level, the less time it will take to complete a warming or cooking task. Just make sure you have the right amount of voltage to support your need for speed.





CIH-3.5 Pro

Commercial Induction Cooktops with Temperature Probe

Butler portable induction cooktops heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They come with a specially designed temperature probe and are suitable for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen.

Key Features

- ♦ Glass hob/wok
- ♦ Stainless steel body
- ♦ Touch control
- ♦ Timer, LED display (0-180 minute)
- ♦ Electronic overheating protection



Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Power Levels	Temperature Setting	Utensil Size
CIH-3.5 Pro	220 / 50Hz / 1Ph	3500W	60°C - 240°C	340 x 432 x 125mm	500-3500W (1-10)	1 - 10	120-360mm

Specifications are subject to change without prior notice



CIH-3.5



CIH 5.0



Commercial Induction Cooktops

Butler portable induction cooktops & woks heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They are designed for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen. They come in 3.5KW (220V/ Single phase) and 5KW (380 V/ 3 Phase) variants.

Key Features

- Glass hob/wok
- Stainless steel body
- Touch control
- Timer, LED display (0-180 minute)
- Electronic overheating protection

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Power Levels	Temperature Setting	Utensil Size
CIH-3.5	220 / 50Hz / 1Ph	3500W	60°C - 240°C	330 x 425 x 105mm	500-3500W (1-10)	1 - 10	120-360mm
CIH-5.0	380V / 50Hz / 3Ph	5000W	60°C - 240°C	398 x 515 x 168mm	500-5000W (1-10)	1 - 15	120-400mm

Specifications are subject to change without prior notice



CIW-3.5



CIW-5.0



Commercial Induction Woks

Butler portable induction cooktops & woks heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They are designed for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen. They come in 3.5KW (220V/ Single phase) and 5KW (380 V/ 3 Phase) variants.

Key Features

- Glass hob/wok
- Stainless steel body
- Touch control
- Timer, LED display (0-180 minute)
- Electronic overheating protection

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxhxh)	Power Levels	Temperature Setting	Utensil Size
CIW-3.5	220 / 50Hz / 1Ph	3500W	60°C - 240°C	340 x 425 x 135mm	500-3500W (1-10)	1 - 10	120-360mm
CIW-5.0	380V/50Hz / 3Ph	5000W	60°C - 240°C	398 x 515 x 183mm	500-5000W (1-10)	1 - 15	120-400mm

Specifications are subject to change without prior notice

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 and are designed to handle heavy duty usage. No flames or hot surfaces provide for a safer, cooler kitchen.

Key Features

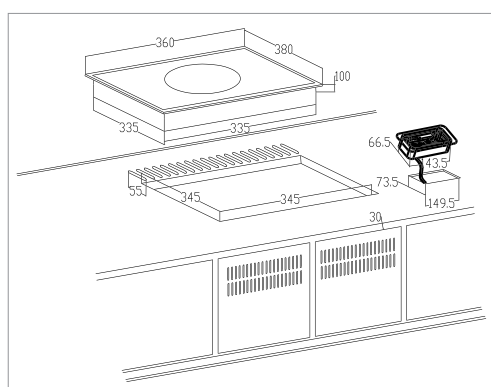
- ◆ Glass hob/wok
- ◆ Stainless steel body
- ◆ Power regulation by touch control
- ◆ 1-10 power levels (500 - 3500W)
- ◆ 1-10 temperature setting



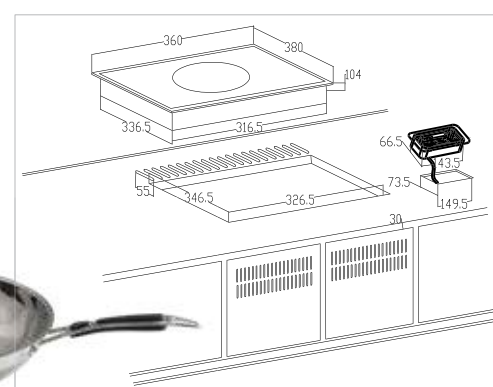
DIH-3.5



DIW-3.5



Cut-out



Cut-out

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Cut-out Dimensions (wxh)
DIH-3.5	220-240V/50Hz	3500W	60°C - 240°C	370 x 390 x 120mm	345 x 345mm
DIW-3.5	220-240V/50Hz	3500W	60°C - 240°C	360 x 380 x 120mm	346.5 x 326.5mm

Specifications are subject to change without prior notice

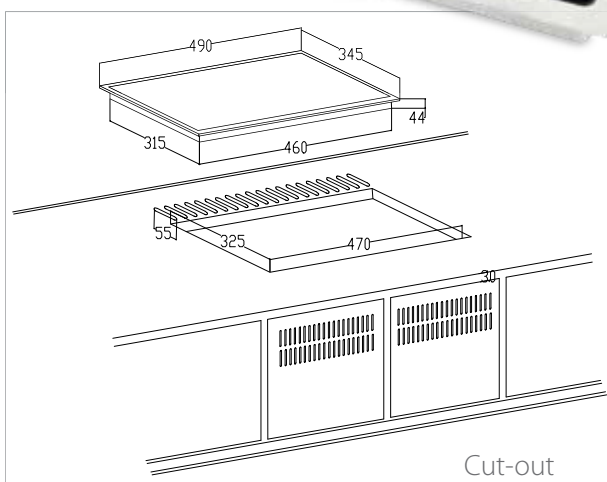
Drop in Induction Warmers

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 catering application as well as buffet restaurants. No flames or hot surfaces provide for a safer, cooler kitchen. They are a boon for modern day buffets making the food warming more attractive, safe and free of odours caused by burners. Available in a choice of two models - one suitable for placement of GN 1/1 induction compatible chafing dishes and a newly introduced version that can take square shaped dishes.

- ♦ Glass hob
- ♦ Stainless steel body
- ♦ Power regulation knob
- ♦ Temperature display on the right corner of the glassplate
- ♦ Electronic overheating protection



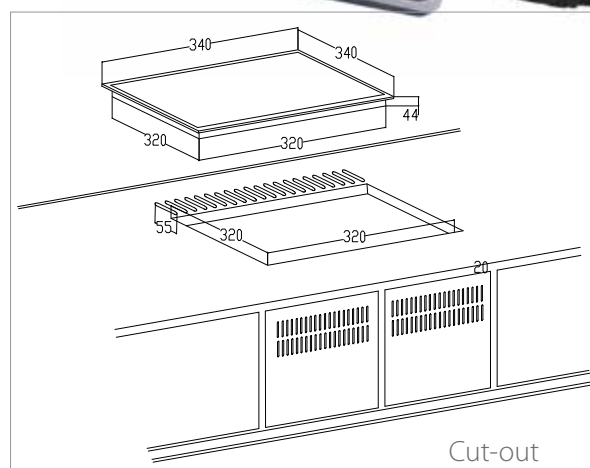
DIW-1.0



Cut-out



DIW-1.0 (Square)



Cut-out

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Cut-out Dimensions (wxd)
DIW-1.0	220-240V/50Hz	1000W	40°C - 100°C	490 x 345 x 60.5mm	470 x 325mm
DIW 1.0 (Square)	220-240V/50Hz	1000W	40°C - 100°C	340 x 340 x 80mm	320 x 320mm

Specifications are subject to change without prior notice

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 making it ideal for catering as well as buffet applications.

- ◆ Glass hob
- ◆ Stainless steel body with two stainless steel handles
- ◆ Power regulation knob
- ◆ Temperature display on the right corner of the glassplate
- ◆ Electronic overheating protection



CIW-1.0

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)
CIW-1.0	220-240V/50Hz	1000W	40°C - 100°C	530 x 335 x 61mm

Specifications are subject to change without prior notice



Countertop Electrical Warming Tray

Butler also offers a viable solution for those who want to make use of their regular, induction incompatible chafing dishes. These portable electrical warming and holding trays from Butler keep food at the right temperature while improving your presentation and overall quality. Similar in looks to the induction warming trays, there are no flames and they use a meagre 250Watts of electrical power and are ideal for catering as well as buffet applications.

- ◆ Stylish tempered glass top matching the aesthetics of Butler induction warmers
- ◆ Silver frame
- ◆ Temperature range: 65°C-105°C
- ◆ Electronic overheating protection



CEW 0.25

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)
CEW 0.25	220-240V/50Hz	230W	60°C - 105°C	550 x 380 x 25mm

Specifications are subject to change without prior notice



InnoWarm

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.



Key Features

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



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 with 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.



The science behind good food



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 a different kind of establishment. 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 which type of oven will bring out the distinctive flavours of your pizza to the fullest. Budget might also be a concern, but try not to skimp on your pizza oven, as it 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 hookups. However there are some slight differences between gas pizza ovens and those that run on electric. Working with a 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. But what it all really boils down to is what utility your establishment has available. If your business doesn't have access to natural gas or liquid propane, then the electric models will better suit your needs.

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

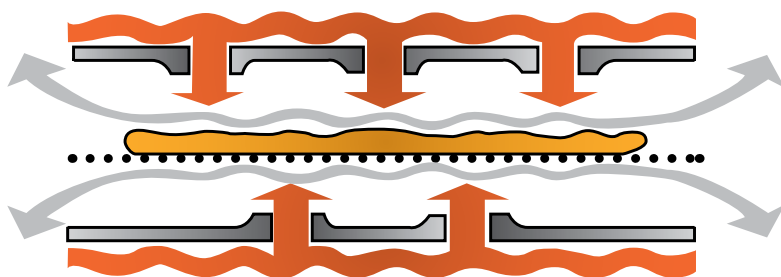


Multi-Purpose Conveyorised Impingement Ovens

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



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 800 Max

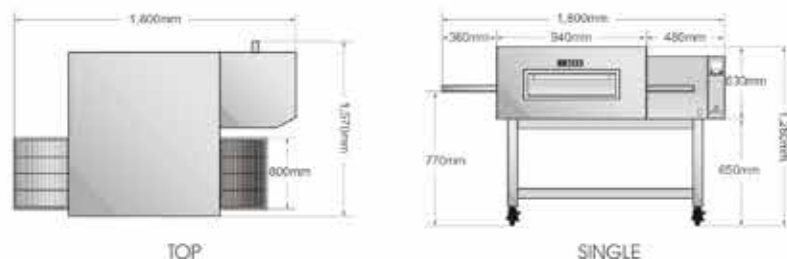
Conveyorised Impingement Ovens

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

- Standard Features**
- ◆ Available in 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**
- ◆ Stand with casters
- 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.





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.



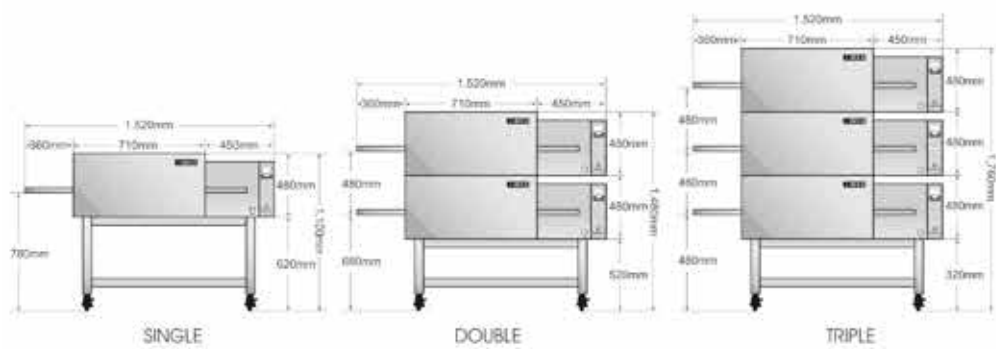
- Standard Features

 - ◆ 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 with 20.5" (520 mm) belt
 - ◆ 57" (1445mm) long, 39" (1000mm) deep, and 19" (480mm) 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 (gas)
 - ◆ 2 conveyor end stops
 - ◆ 2 crumb pans
- Optional

 - ◆ Stand with casters
- 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.



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

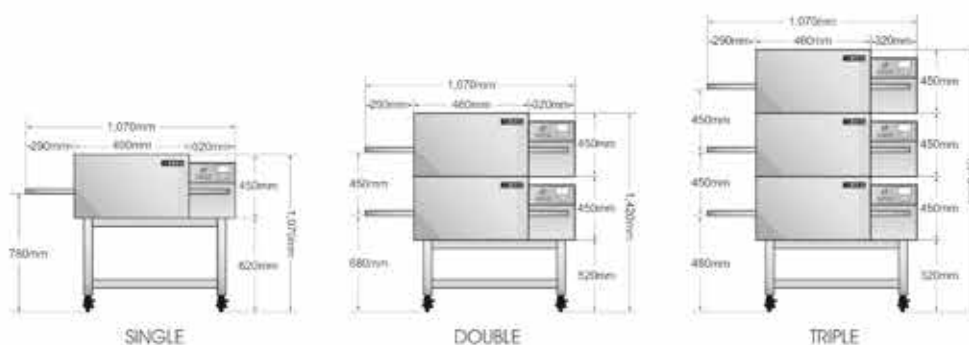
Optional

Cleanability

- ◆ 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.

Ventilation

- ◆ Use of a ventilation hood is recommended.





Technical Specifications - Gusto Hot Air Conveyor Pizza Ovens

Model	Gas	Input Electricity	Gas Pressure (kpa)	Gas Consumpiton (m³/hr)	Dimension L*W*H (MM)	Volume (M³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Length (MM)	Output pcs (9" pizza)	Net (KG)
GUSTO 800G Max	LPG	220V	2.3-3.3	1.10 m³/h	1800*1510*1250	1.64	1700*800	26000	940 x 800	150/hr	398
	PNG	50/60Hz	1.0-2.5	2.60 m³/h							
GUSTO 520G	LPG	220V	2.3-3.3	0.42 m³/h	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
	PNG	50/60Hz	1.0-2.5	0.95 m³/h							
GUSTO 400G	LPG	220V	2.3-3.3	0.31	1070*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
	PNG	50/60Hz	1.0-2.5	0.7 m³/h							



Model	Input Electricity	Electric Power Output (KW)	Power Consumpiton (KWH)	Dimension L*W*H (MM)	Volume (M³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Length (MM)	Output pcs (9" pizza)	Net (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

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



Gusto E - Junior / Gusto G - Junior

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.



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.

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
- ◆ 923mm long, 690mm deep, and 412mm high overall dimensions
- ◆ 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 casters

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 (kpa)	Gas Consumpition (m ³ /hr)	Dimension L*W*H (MM)	Volume (M ³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Length (MM)	Output pcs (9" pizza)	Net (KG)
GUSTO G - Junior	LPG	220V 50/60Hz	2.3-3.3	0.22 m3/h	923*690*412	0.41	830*260	3300	430 x 260	36/hr (6" pizza)	56
	PNG		1.0-2.5	0.45 m3/h							

Model	Input Electricity	Electric Power Output (KW)	Power Consumpition (KWH)	Dimension L*W*H (MM)	Volume (M ³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Length (MM)	Output pcs (9" pizza)	Net (KG)
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)
 *Same oven can also be made to operate on 380V/50Hz/3Ph

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

Recommended Stands

Model	Dimensions (L x W x H) MM	Applicable Models	Casters	Material Used	Net Weight (KG)
GS 260	475*590*612	Gusto E Junior and Gusto G Junior	4	Stainless Steel	12



Pizza Stone Ovens

Butler pizza stone ovens are designed to churn out great tasting pizzas with amazing consistency. You can choose between 3 electric models (EPO series) and one gas operated model (GPO series).

- ◆ All stainless steel body
- ◆ High quality pizza stone accommodates upto 4 pizzas (EPO-36 Premia & GPO-36 Premia only)
- ◆ Temperature control allows users to set any constant temperature for baking pizzas
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



EPO-1D Touch



EPO-2D Touch



EPO-1D, EPO-2D



EPO-36 Premia DT, GPO-36 Premia

upto
400°C

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	2kW	220 - 240V/50Hz	0-350°C	560x570x280	400x400x15	410x410x120	24kg
EPO-2D	3kW	220 - 240V/50Hz	0-350°C	560x570x440	400x400x15	410x410x120	33kg
EPO-36 Premia DT	4.8kW	220 - 240V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Premia*	48W	220 - 240V/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

Floor Standing Gas Fryers

These American style floor standing gas fryers from Butler are ideal for quickly frying chicken, fish, french fries, onion rings and more. The Wonderfry - 3BG & Wonderfry - 3BG Premia models come with 3 tubes and Wonderfry-4BG & Wonderfry - 4BG Premia models are designed with 4 tubes. They come with a single tank and two Baskets. The fryer tanks are tested for leakage to ensure safety.

- ◆ Thermo-tube design
- ◆ Stainless steel frypot, front door/s, and backslash
- ◆ Wire form basket hanger and 2 fry baskets in both models
- ◆ Adjustable steel legs



Wonderfry - 3B Premia
Wonderfry - 4B Premia
Wonderfry - 3BG
Wonderfry - 4BG

Technical Specifications



Model	Voltage	Gas Input Capacity	No. of Tanks	Each Tank Size	No. of Baskets	Dimensions (wxdxh)	Frybasket Dimensions (wxdxh)
WONDERFRY - 3B PREMIA	220V/50Hz	90,000 Btu/hr	1	18-20.5 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 4B PREMIA	220V/50Hz	120,000 Btu/hr	1	22-25 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 3BG	220V/50Hz	90,000 Btu/hr	1	18-20.5 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 4BG	220V/50Hz	120,000 Btu/hr	1	22-25 Litres	2	394x760x885 mm	170x335x280 mm

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



Floor Standing Electric Fryers

These American style floor standing electric fryers from Butler are ideal for quickly frying chicken, fish, french fries, onion rings and more. The Wonderfry 21.2E comes with a single tank and two baskets. The Wonderfry - 16.2E is designed with with 2 baskets & 2 x 16 litre tanks. The fryer tanks are tested for leakage to ensure safety.

- ◆ Thermo-tube design
- ◆ Stainless steel frypot, front door/s, and backsplash
- ◆ Wire form basket hanger and 2 fry baskets in both models
- ◆ Adjustable steel legs



Wonderfry - 21.2E



Wonderfry - 16.2E

Technical Specifications



Model	Voltage	Power	No. of Tanks	Each Tank Size	No. of Baskets	Dimensions (wxdxh)	Frybasket Dimensions (wxdxh)
WONDERFRY - 16.2E	380V/50Hz	5 + 5KW	2	16 + 16 Litres	2	740x550x910 mm	230x250x120 mm
WONDERFRY - 21.2E	380V/50Hz	5 + 5KW	1	21 Litres	2	420x830x1080 mm	360x420x270 mm

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



OFC-55



OFC-1

Oil Filtration Carts

The most expensive aspect of offering fried foods is the amount you spend on oil. Butler Oil Filtration Carts extend the life of the oil you use. They are designed for portable filtering for all your frying appliances. These portable filters have the ability to receive oil gravity drained from fryers and come with 4 castors, a crumbs collection basket and a pump that transports the filtered oil back to the frypot.

Key Features:

- ◆ Four swivel casters allow for easy movement and storage of the filter.
- ◆ Quick disconnect hose connections make it easy to assemble and disassemble.
- ◆ Low profile allows for easy placement under the fryer drain.
- ◆ Easy to remove filter assembly.
- ◆ Lift out filter pan for easy cleaning.



Technical Specifications



Model	Voltage	Power	Tank Capacity	Pumps per minute	Dimensions (wxdxh)	Tank Height	Hose with Nozzle	Casters
OFC-55	220V/50Hz	250W	30L	9.5L	395x694x490 mm	130 mm	7 Feet	4
OFC-1	220V/50Hz	550W	50L	15.0L	440x755x620 mm	235 mm	5 Feet	4

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

Countertop Fryers with Auto Lift

The EF-12 Auto is an advanced professional fryer from Butler that comes with a specially designed feature that allows the fry-basket to automatically lift up above the oil level once the frying cycle is complete. This feature also facilitates the surplus oil to be drained back from the fry-basket to the oil tank. It comes with computerised touch controls giving complete freedom to the operators to multi task during the frying cycles whilst ensuring consistency of the food being cooked.

This sensational product is particularly suited for fast food restaurants. Suitable for frying chips, chicken, fish, onion rings and more in quick succession using minimal quantities of oil.

- ♦ Auto lift feature for the fry-basket
- ♦ Computerised touch controls
- ♦ Removable parts for ease of cleaning



EF-8 Auto
EF-12 Auto



EF-12 Auto



Technical Specifications



Model	Power	Capacity	No. of Baskets	Dimensions (W x D x H in mm)	Auto Lift	Voltage
EF-8 Auto	3 kW	8L	1	280x591x395	Yes	220V/50Hz
EF-12 Auto	3 kW	12L	1	270x585x380	Yes	220V/50Hz

Specifications are subject to change without prior notice

Countertop Fryers

These professional fryers from Butler are particularly suited for fast food restaurants. Suitable for frying chips, chicken, fish, onion rings in quick succession using minimal quantities oil. The model EF-8 Premia comes with computerised touch controls

- ◆ Precise bulb thermostat in stainless steel
- ◆ Heat resistant handles for easy lifting in Europe series fryers
- ◆ Heat resistant handles in baskets in all models
- ◆ Removable parts for ease of cleaning
- ◆ Different models to choose from



EF-8 Europa DT



EF-4 Europa, EF-6 Europa,
EF-8 Europa



EF-8 Premia



EF-4, EF-6, EF-8

Technical Specifications



Model	Power	Capacity	No. of Baskets	Dimensions (W x D x H mm)	Voltage
EF-4 Europa	2 kW	4	1	220x400x315	220V/50Hz
EF-6 Europa	2.5 kW	6	1	265x430x290	220V/50Hz
EF-8 Europa	3.25 kW	8	1	265x430x340	220V/50Hz
EF-8 Europa DT	3.25 kW	8	1	265x430x340	220V/50Hz
EF-8 Premia	2.5 kW	8	1	280x430x310	220V/50Hz
EF-4	2 kW	4	1	220x390x370	220V/50Hz
EF-6	2.5 kW	6	1	260x410x285	220V/50Hz
EF-8	3.25 kW	8	1	260x410x340	220V/50Hz

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





Countertop 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.



IDF-08 (New)

Twice as fast as
conventional fryers



IDF-08 Rise

Key Features

- ◆ Touch control
- ◆ 10 Quick setting mode available with IDF 08 Rise to store 10 programmes
- ◆ Stainless steel body
- ◆ Temperature range: 60°C-190°C
- ◆ Default temperature: 140°C
- ◆ Timer range: 0 - 15 mins, multiples of 30 seconds each
- ◆ Auto power-off: 4 hrs



Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Timer	Frypot Capacity
IDF-08 Rise	220-240V/50Hz	3500W	60°C - 190°C	288 x 478 x 410mm	0-120 mins	8 Ltrs
IDF-08 (New)	220-240V/50Hz	3500W	60°C - 190°C	288 x 478 x 410mm	0-120 mins	8 Ltrs

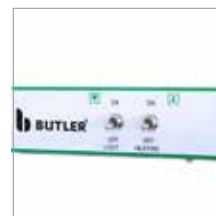
Specifications are subject to change without prior notice



CW-310



CW-819



Chips Warmer

Made in stainless steel, the Butler counter top electric chip dump and warmers are specially designed to keep various types of products viz., fries, donuts, samosas, kachories, chicken wings etc. warm for short intervals after they go through a frying process. This allows the fried stuff to retain its crispiness and taste before final delivery. The model CW-310T comes with a temperature regulation knob.

Key Features

- ♦ Easy access
- ♦ Simple design
- ♦ Keeps chips and other fried stuff warm and crispy
- ♦ Recommended for short durations

Technical Specifications



Model	Voltage	Power	Dimensions (wxhxd)	Net Weight
CW-310	220V/50Hz	1000W	330x560x500 mm	7Kg
CW-819	220V/50Hz	750W	335x575x465 mm	8Kg

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



Fries Warmer Station

Made in stainless steel, the Butler counter top and floor standing electric fries warmers are specially designed to keep various types of products viz., fries, donuts, samosas, kachories, chicken wings etc. warm for short intervals after they go through a frying process. This allows the fried stuff to retain its crispiness and taste before final delivery. The model FWS-600 is floor standing fries warmer station.

Key Features

- ◆ EU-shaped heating tube provide more quick and evenly heat-up
- ◆ Antirust stainless steel 201 structure ensure longer life
- ◆ Automatic constant temperature accurate temperature 40-70°C, keep food warm and no water loss
- ◆ Non-skid rubber feet in FWS-600 to prevent slipping



Technical Specifications



Model	Voltage	Power	Dimensions (wxdxh)	Fries Plate Dimensions (wxdxh)	Net Weight
FWS-560	220V/50Hz	825W	700x600x700 mm	635x525x100 mm	21Kg
FWS-600	220V/50Hz	825W	700x600x1500 mm	635x525x100 mm	38Kg

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



Electric Griddle Plates (½ Grooved, ½ Flat)

These steel fry tops from Butler are ideal for cooking dosas, chillas, paratha, meat, bacon, fish, sausages, fried eggs, omelettes and a wide variety of Indian style tawa preparations. The model EGP-730 GF comes with ½ Grooved, ½ Flat and a special 10mm thick cooking plate.

- ◆ Homogenous cooking
- ◆ Heavy duty heating element
- ◆ Temperature Control
- ◆ Easy to clean
- ◆ ½ Grooved, ½ Flat cooking plate



EGP-730 GF



Technical Specifications



Model	Power	Temperature Range	External Dimensions W x D x H (mm)	Griddle Dimensions W x D x H (mm)
EGP-730 FG*	4.8Kw	50°C-320°C	730x470x250	728*468*10 ½ Grooved, ½ Flat

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development

*EGP-730 FG comes with 2 power plugs



Electric Griddle Plates

These steel fry tops from Butler are ideal for cooking dosas, chillas, paratha, meat, bacon, fish, sausages, fried eggs, omelettes and a wide variety of Indian style tawa preparations. The model EGP-550 (New) comes with a special 10mm thick cooking plate.

- ♦ Homogenous cooking
- ♦ Heavy duty heating element
- ♦ Temperature Control
- ♦ Easy to clean



EGP-550 (New)



EGP-550, EGP-730 (Flat)



Technical Specifications



Model	Power	Temperature Range	External Dimensions W x D x H (mm)	Griddle Dimensions W x D x H (mm)
Baby Griddle	2.0kW	50°C-320°C	360x408x175	360x360x10
EGP-550 (New)	3.0kW	50°C-320°C	500x400x285	498x298x10
EGP-550	3.0kW	50°C-320°C	550x450x230	548x348x10
EGP-730 (Flat)	4.4kW	50°C-320°C	730x500x230	728x498x10

Voltage: 220-240V/50Hz

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

Contact Grills - Grooved

The Butler Euro Grill is an electric contact grill that comes in two variants both with grooved top and bottom plates. These models are designed leave grill marks and cook perfect jumbo sized sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish, eggplant or similar foodstuff.

- ◆ Cast iron plates for even cooking
- ◆ Self-balanced upper plate
- ◆ Euro Grill Premio/PG-11E Premio model comes with the Timer and Touch Control Screen
- ◆ Euro Grill/PG-11E model comes with simple to use, electromechanical controls



Euro Grill



Euro Grill Premio

Technical Specifications

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
Euro Grill Junior DT	1.8 Kw	50°C-300°C	290 x 305 x 210	218 x 230	13 Kg
Euro Grill Jumbo DT	2.2 Kw	50°C-300°C	410 x 305 x 210	360 x 285	15.5 Kg
Euro Grill Jumbo	2.2 Kw	50°C-300°C	410 x 370 x 220	360 x 285	15.5 Kg
Euro Grill	2.8 Kw	50°C-300°C	430 x 310 x 200	340 x 230	25 Kg
Euro Grill Premio	2.8 Kw	50°C-300°C	425 x 400 x 210	340 x 230	21 Kg

Electricals : 220 V/50Hz

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



Contact Grills - Flat

The Butler Indo Grill Premia/ FPG-11E Premia an electric contact grill is specially designed with flat top & bottom plates and are suitable for cooking or regenerating paranthas, chillas, mini uttapams, mini dosas, wraps, steaks or similar foodstuff that does not require grill marks. The advantage of this model is that it is easy to clean.

- ◆ Timer and Touch Control Screen
- ◆ Cast iron plates for even cooking
- ◆ Self-balanced upper plate



Indo Grill Premia

CE



Technical Specifications

CE

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
Indo Grill Premia DT	2.2 Kw	50°C-300°C	410 x 305 x 210	360x285	15.5 Kg
Indo Grill Premia	2.8 Kw	50°C-300°C	425 x 400 x 210	340 x 230	21 Kg

Electricals : 220 V Specifications are subject to change without prior notice due to continuous product development



Multipurpose Grill

The OMG-8 & OMG-215 from Butler are multipurpose electric contact grill specially designed with flat top & bottom plates with a moulded cavity that makes it ideal for cooking or regenerating omelettes, paranthas, chillas, mini uttapams, mini dosas, pancakes or similar foodstuff that does not require grill marks. The round moulded cavity prevents fresh to be cooked omelettes or chillas or pancakes from overflowing or spilling while giving them a nice round shape.

- ◆ Easy to clean
- ◆ Timer and Touch Control Screen
- ◆ Cast iron plates for even cooking
- ◆ 10" diameter moulded cavity
- ◆ Self-balanced upper plate



OMG-215 Premia

Technical Specifications

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Electricals	Net Weight
OMG-8	1.8 Kw	50°C-220°C	315.5 x 410 x 218	220V/50Hz/1Ph	15 Kg
OMG-215 Premia	1.8 Kw	50°C-220°C	360 x 478 x 218	220V/50Hz/1Ph	15 Kg

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





WB-01

Waffle Bakers

The waffle bakers from Butler come with a electro-mechanical timer and can accept deep-frozen, frozen pre-cooked waffles or freshly made batter for making golden crispy waffles.

- ◆ Quick and even heat spread
- ◆ Temperature control range: 124°C ~ 230°C
- ◆ Time Control Range: 99 Minutes & 50 Seconds ~00 Minutes & 00 Seconds

Technical Specifications



Model	Power	Weight	Temperature Range	Dimensions (W x D x H in mm)	Time Control Range
WB-1	2kW	10kg	124°C ~ 230°C	250x450x300	50Sec ~ 99Mins

Voltage: 220-240V/50Hz

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



RWB-01

Rotary Waffle Bakers

The rotary waffle bakers from Butler come with a electro-mechanical timer and can accept deep-frozen, frozen pre-cooked waffles or freshly made batter for making golden crispy waffles.

- ◆ Quick and even heat spread
- ◆ Temperature control range: 124°C ~ 230°C
- ◆ Time Control Range: 99 Minutes & 50 Seconds ~00 Minutes & 00 Seconds
- ◆ The baking plate can revolve 180° baking evenly across both the plates

Technical Specifications



Model	Power	Weight	Temperature Range	Baking Plate Revolve	Dimensions (W x D x H in mm)	Time Control Range
RWB-01	1kW	10kg	124°C ~ 230°C	180°	255x440x320	50Sec ~ 99Mins

Voltage: 220-240V/50Hz

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



Crepe Makers

High quality crepe machines for delicious, moist, golden pancakes, buckwheat cakes, Indian tempura, sweet chillas and the like. The cast iron plate is perfectly smooth and facilitates a direct heat transfer. A slight degreasing of the pancake or crepe would ensure a honeycombed, golden crepe with no caramelization or glazing.

- ◆ Even cooking with minimal use of oil
- ◆ Ideal for outdoor or kiosk use



CM-01

Technical Specifications



Model	Power	Temperature Range	Dimensions (W x D x H in mm)
CM-01	3 KW	50°C-300°C	450×485×235

Electricals : 220 V

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

Electric Pasta Cooker

This electric pasta cooker from Butler is designed to prepare a variety of pasta dishes at the same time. It is made with high-quality stainless steel with the advantages of structural stability to meet the needs of commercial kitchens for long periods of high-intensity use. It comes with two stainless tanks, two faucets and four baskets. The dimensions of each cooking tank are 200 x 155 x 160 mm.



Pasta Pasta

Technical Specifications



Model	Power	Temperature Range	Electricals	Dimensions (W x D x H in mm)
Pasta Pasta	4 KW	30°C-110°C	220V/ 50Hz/ 1Ph	430x580x405mm

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



Hot Dog Grills

The Butler HDG-9 is a professional sausage heater fitted out with 9 rolls and keeps pre-cooked sausages at the right temperature. This optimal efficiency is ensured by the rotation of the rollers on themselves, thanks to an asynchronous motor. This sausage warmer is particularly popular in hot dog concepts during rush hour for prompt service.



HDG-9

Technical Specifications



Model	Power	Roller	Electricals	Dimensions (W x D x H) mm	Net Weight
HDG-9	1.8 KW	9 pcs	220V/ 50Hz/ 1Ph	600x400x375mm	15 Kg

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



Buffet & Self Service





BM-1/1

Electric Bain Mairies

Butler Bain-Mairies come in a GN 1/1 compatible size and can be easily paired together due to their modular and multiplexable design to create an excellent food warming option to suit the needs of busy catering environments. They come with 2 x GN 1/2 containers with lids.

Technical Specifications



Model	Power	Dimensions W x D x H (mm)	Temperature Range
BM-1/1	1.8kW	340x560x280	30°C -85°C

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development

Steamed food is healthy





What is a steam oven?

A commercial steam oven is designed to steam cook large quantities of food over multiple shelves. This locks in the nutrients and flavours whilst retaining the food texture and preventing flavour transfer to other foodstuffs in the oven. Commercial steam ovens are usually considered a primary appliance in a professional kitchen. Whilst typical dishes cooked in a steam oven could be fish, vegetables or desserts, some chefs use the appliance to cook all these dishes simultaneously.

Commercial steam ovens are usually powerful enough to handle multiple pans of food - perfect for busy commercial kitchens, cloud kitchens, staff canteens, mass catering sites or events.

5 Key reasons to use a steam oven

- ◆ Food retains colour: Vegetables can quickly lose their colour when overcooked or boiled. Steaming helps to keep carrots, asparagus and other veggies closer to their natural colour in comparison to other cooking methods.
- ◆ Food retains flavour, texture and nutrients: Steam cooking foods helps to seal in flavours, vitamins and moisture, leaving the food much closer to its natural state in comparison to conventional cooking. Over-boiling/roasting/frying can turn foodstuff to be mushy, unappealing, dry or rubbery. Steaming helps reduce the chance of this happening.
- ◆ Cook multiple items together: With steam cooking, it's difficult for flavours to transfer between the contents of the oven. As a result, many different dishes can be cooked together with minimal flavour transfer. What's more, this means that the single appliance can cook many items.
- ◆ Versatility: Steam is suitable for cooking many different types of food ranging from rice, idlis, dhokla, chicken, seafood, vegetables, desserts and fruit, to meats, pasta, dimsums and more.
- ◆ Speed: Steam cooks food much faster than hot air and reduces shrinkage, improving productivity, and increasing profits for the food service establishment. Steam equipment is relatively easy to use, even for the inexperienced food service operator.

Steam Cooking Process

Steamers look and operate much like ovens. An electric or gas boiler generates the steam and injects this steam into the cooking compartment. Steam is a much quicker heat transfer medium than hot air. For example, a full size turkey may take hours to cook in a conventional hot air oven, but will cook in minutes in a steamer.

Steamers are relatively quick ovens to preheat because of the high heat transfer characteristics of steam. Therefore, they require less energy to stay up to temperature during slow times.

In addition, steam energy is transferred at lower temperatures thereby reducing the chance of overcooking the food product. For example, steamers operate at temperatures of 100° to 115°C, while a typical hot-air ovens operate between 175° and 240°C.

However, cooking at this lower temperature does not brown food as effectively as a hot-air oven. This is why chefs will often use the steamer to cook food almost to completion, and then transfer that food to a conventional oven for a short period of time for surface browning. They may also use a combination steam/hot air oven designed to do both.



Getting the best out of your Steam Master

- ♦ Try to keep the unit fully loaded when possible. The steamer operates at peak efficiency and productivity at full load.
- ♦ One key ingredient to steamer operation is controlling water quality to the steamer. Appropriate water treatment will help you avoid premature steamer component failures.

The limitations

Even though steam ovens are superbly useful, they have one notable handicap. They cannot brown food. For the best tastes and textures, most meats should be finished in a pan or a salamander grill. Similarly, pies, breads and pastries can look pale when cooked using only steam. However, that does not negate the positives already listed.



Steam Master

Steamers

The Butler Steam Master is a versatile equipment that can steam a wide variety of items including rice, corn, idlis, dhoklas, momos, potatoes, vegetables, eggs, fish, chicken and more. It is way more cost effective an appliance as compared to combi steamers when the requirement is essentially steaming. Made in high quality stainless steel it is also energy efficient and comes with several safety features viz., door locking system, dry fire protection and an auto water feeding float ball. It is available in electric and gas versions.

Approximate Cook Time

- ♦ Seafood 15 minutes
- ♦ Meat(chicken) 35 minutes
- ♦ Bun 40 minutes
- ♦ Rice 45 minutes
- ♦ Stew 60 minutes



Technical Specifications



Model	Voltage	Power	Dimensions WxDxH (mm)	Input Steam Pressure	No. of Trays	Tray Size (mm)	Tray Material	Max weight per tray (cooked rice)	Weight
Steam Master-E	380V/50Hz	9.0KW	700*600*1070	0.02Mpa	6	600*400	SS 304	Max 3.5 kgs	50 KG
Steam Master-G	220V/50Hz	-	700*700*1220	-	6	600*400	SS 304	Max 3.5 kgs	-
Steam Master-12E	380V/50Hz	12.0KW	700*600*1580	0.02Mpa	12	600*400	SS 304	Max 3.5 kgs	-
Steam Master-12G	220V/50Hz	-	700*680*1720	-	12	600*400	SS 304	Max 3.5 kgs	-

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



Steam Master 4E Premia
Steam Master 6G Premia
Steam Master 6E Premia
Steam Master 12G Premia
Steam Master 12E Premia

Steamers - Premia Series

The premia series steamers come with touch controls and can steam a wide variety of items including rice, corn, idlis, dhoklas, momos, potatoes, vegetables, eggs, fish, chicken and more. It is way more cost effective an appliance as compared to combi steamers when the requirement is essentially steaming. Made in high quality stainless steel it is also energy efficient and comes with several safety features viz., door locking system, dry fire protection and an auto water feeding float ball.

Technical Specifications



Model	Voltage	Power	Dimensions WxDxH (mm)	Input Steam Pressure	No. of Trays	Tray Size (mm)	Tray Material	Max weight per tray (cooked rice)	Weight
Steam Master-4E Premia	220V/50Hz	4.0KW	480*720*770	0.02Mpa	4	400*300	SS 304	Max 2.5 kgs	40KG
Steam Master-6G Premia	220V/50Hz	-	720*670*1150	0.02Mpa	6	600*400	SS 304	Max 3.5 kgs	50 KG
Steam Master-12G Premia	220V/50Hz	-	720*670*1640	0.02Mpa	12	600*400	SS 304	Max 3.5 kgs	70 KG
Steam Master-6E Premia	380V/50Hz	9.0KW	720*670*1050	0.02Mpa	6	600*400	SS 304	Max 3.5 kgs	50 KG
Steam Master-12E Premia	380V/50Hz	12.0KW	720*670*1530	0.02Mpa	12	600*400	SS 304	Max 3.5 kgs	70 KG

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



Electric Salamanders

Butler salamanders can be used to defrost, brown, grill toasts, gratins, pizzas, onion soups etc. without preheating.

- ♦ High quality cooking
- ♦ Easy to clean



ES-610 (New)

Model	Power	Temperature Range	Dimensions (W x D x H in mm)
ES-610 (New)	2 kW	50°C-250°C	570x340x260
ES-610	1.82~2 kW	50°C-300°C	610x340x280

Electricals : 220 V/50Hz

Specifications are subject to change without prior notice



Electric Salamanders - Premia Series

Butler salamanders can be used to defrost, brown, grill toasts, gratins, pizzas, onion soups etc. without preheating.

- ♦ High quality cooking
- ♦ Easy to clean



ES-450 Premia

Model	Power	Temperature Range	Dimensions (W x D x H in mm)
ES-450 (Premia)	2.8 kW	50°C-300°C	450x510x500

Electricals : 220 V/50Hz

Specifications are subject to change without prior notice

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.



InnoWarm

Key Features

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

High Performance Pass Through Bun Toasters

Wonder Toast from Butler is an ideal choice for toasting of buns, bagels and more. This compact & space-saving vertical pass through toaster allows you to toast between 900 – 1400 bun or bagel halves per hour. A strong motor and higher temperature platen increase performance, that caramelizes the bread by sealing in the moisture without drying it out. They operate with an adjustable temperature and conveyor speed control that enables precise and consistent toasting. The Wonder Toast Roller model comes with a roller for conveniently buttering the buns before toasting.



Wonder Toast Roller



Wonder Toast



Wow Toast

Key Features

- ◆ Slim design saves counter space
- ◆ Customize products with adjustable toast times
- ◆ Digital display and simple controls make for consistent settings
- ◆ Easy to clean with simple-to-remove conveyor
- ◆ Dual compression adjustment knobs allow for maximum product flexibility
- ◆ Accommodates all buns up to 5.5" in diameter
- ◆ Easy to remove catch tray



Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Electricals
Wonder Toast	2800W		635x560x500	220V / 50 Hz/1Ph
Wonder Toast Roller	2800W		635x560x500	220V / 50 Hz/1Ph
Wow Toast	2000W	26 kgs.	460x350x610	220V / 50 Hz/1Ph

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

Hot Holding Cabinets

Butler Hot Holding Cabinets come with sturdy castors for ease of mobility enabling food service establishments transport hot food to the point of service. The fan assisted heating system ensures uniform temperatures inside the cabinet. Designed for GN 1/1 pans, they have a built-in humidity reservoir that keeps the heated food in perfect condition prior to being served.

Key Features:

- ◆ Mobile heated cabinet design for transporting heated product to the point of service
- ◆ Can maintain +70°C for up to 1 hour without power (depends on food type and quantity)
- ◆ Wide temperature range(30~90°C), suitable for different types of food
- ◆ Fan assisted heating and insulated cabinet ensures uniform temperature for food holding
- ◆ Automatic safety cut-out prevents overheating 120°C
- ◆ Mechanical thermostat displays the temperature even when the unit is switched off
- ◆ Built in humidity reservoir keeps heated food in perfect condition prior to service
- ◆ Model HHC-290 design for GN1/1pans and model HHC-540 design for GN2/1pans
- ◆ Designed for placement of 65mm high, 20 GN 1/1 pans (not supplied with the cabinet)
- ◆ Interiors and exterior body in SS 304



HHC-290, HHC-540

Technical Specifications



Model	Power	Pan Accommodation	Distance between each pan guide	Temperature Range	Capacity	Dimensions (WxDxH) mm	Internal Dimensions (WxDxH) mm	Electricals
HHC-290	1.85KW	20 pcs (GN 1/1)	65mm	30 ~ 90°C	290 L	672x830x1776	95x650x1430	220V/50 Hz/1Ph
HHC-540	2.40KW	20 pcs (GN 2/1)	65mm	30 ~ 90°C	540 L	877x950x1776	600x770x1430	220V/50 Hz/1Ph

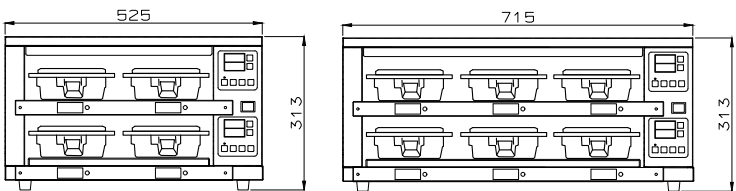
Specifications are subject to change without prior notice due to continuous product development

Hot Holding Bins

The Butler Hot Holding Bins provide the warm holding capacity required by foodservice operations. With stainless steel constructed exterior and cavity walls, the Holding Bins feature a solid state digital control system for precise heater temperature control. The unit features 2 cavities, each accommodating 2 & 3 holding pans i.e., a total of 4 & 6 pans. Adjustable upper and lower heaters offer maximum flexibility in setting the precise food holding temperatures. Food is kept at the desired serving temperature and not overcooked. Extended hold times reduce waste and offer the flexibility to address peak/off-peak demands.



HHB 4.2



Technical Specifications



Model	HHB 2-4	HHB 2-6
Capacity	4 trays	6 trays
Tray size	GN1/3, 2 handles	GN1/3, 2 handles
Dimensions (WxDxH)	525x525x315 mm	715x525x315 mm
Electricals	220V/50Hz/1Ph	220V/50Hz/1Ph
Rated Input Power	830W	1250W
Temperature Range	150°C	150°C
Timer Quantity	8	12
Electronic Timing	0 - 99 mins	0 - 99 mins
Net Weight	21Kg	28Kg

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

Key Features

- ◆ C/F can be freely switched.
- ◆ Wide temp range can be adjusted from 0-150°C
- ◆ Timing accurately and long from 0-100 hours
- ◆ Reminder function when working time is over
- ◆ Digital control with digital display
- ◆ Using heating film, heat food uniformly and fast.
- ◆ Save energy consumption
- ◆ Independent thermostat each layer
- ◆ Automatic heating
- ◆ Heat dissipation fan
- ◆ ATC heating film





Warm Slider

Heated Display Cabinets

With its attractive and functional display area, the Butler Warm Slider is a heated display cabinet that is designed to help operators drive sales and move products fast. Each unit features a 24°C (600 mm) wide, two-tiered display space and an angled, open back provides operations with easy access to all products on which the heated food products can be held safely for short durations after cooking. The model is suitable for burgers, puff pastries, pretzels and similar savouries.

Key Features

- ◆ Stainless steel construction for long life
- ◆ Two levels of display to showcase a variety of products
- ◆ Angled, open back provides operations with easy access to all products

Technical Specifications



Model	Power	Electricals	Dimensions (W x D x H)	Net Weight
Warm Slider	1000W	220V / 50 Hz./1Ph	755x700x615	31 Kg

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

Cold Banquet Trolley

Trufrost Cold Banquet Tolley come with sturdy castors for ease of mobility enabling food service establishments transport hot food to the point of service. The fan assisted cooling system ensures uniform temperatures inside the cabinet. Designed for GN 2/1 pans.

Key Features:

- ◆ Mobile chilling cabinet design for transporting product to the point of service
- ◆ Can maintain -5°C ~ +10°C
- ◆ Suitable for ambient temperature up to 43°C
- ◆ Fan assisted chilling cabinet ensures uniform temperature for food holding
- ◆ Design for GN2/1 pans
- ◆ Designed for placement of 65mm high, 16 GN 2/1 pans (not supplied with the cabinet)
- ◆ Equipped with aluminum alloy handles, Lock, LED light and casters
- ◆ Interiors and exterior body in SS 304



CHC 540

Technical Specifications



Model	Power	Pan Accommodation	Distance between each pan guide	Temperature Range	Capacity	Dimensions (WxDxH) mm	Refrigerant	Electricals
CHC 540	340KW	16 pcs (GN 2/1)	65mm	-5 ~ +10°C	496 L	740x815x2004	R134a	220V/50 Hz/1Ph

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



Coddle



Butler Cook & Hold Ovens (Slow Cooking)

The Butler Coddle is designed for two different applications:

Holding the food after cooking

Specifically developed for cooking food and keeping it hot, the Butler Coddle comes with a PCB control system can ensures food is ready to be served at optimal temperature for longer periods. Although it is recommended that the ideal holding time should be less than three hours, but this time period could be exceeded. You can prepare your favourite dishes before the arrival of your guests and then place the food into this oven and maintain its ideal inner temperature.

Food preparation at low temperature over a longer time (overnight cooking or roasting)

Slow cooking at low temperature is gaining popularity among professional chefs. The Butler Coddle makes slow cooking and production of the desired level of quality cooking/roasting possible without the bother of being constantly overseen by the of cooking staff. Moreover, you can achieve perfect cooking and minimal weight loss.

Key Features

- ◆ Designed for preparing or regenerating food through an accurately set and controlled process of upto 10 hours
- ◆ Cook the core part of the food perfectly
- ◆ High quality rubber door seal ensures perfect cooking
- ◆ Oven chamber is heated on 3 sides by a specially designed adhesive silicone heater uniformly distributing the heat throughout the chamber
- ◆ Energy efficient due to extra insulation around the chamber;
- ◆ Seamless oven chamber with rounded corners; easy to clean
- ◆ Temperature adjustable by multiples of 1°C; oven chamber 0 to 110°C, core temperature and keep warm 0 to 100°C;
- ◆ Digital setting , easy to control by buttons
- ◆ Stainless steel wiring grid for trays, suitable for GN 1/1 size pan, grids and trays as well as 600x400mm bakery trays, on 3 levels.

Technical Specifications



Model	Power	Dimensions (W x D x H)	Capacity	Electricals	Net Weight
Coddle	1.2KW	691x497x415	3 units of 400*600mm trays	220V / 50 Hz/1Ph	33 Kg.

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



PWC-1

Electric Plate Warming Carts

The Butler Plate Warming Carts can accommodate 75 dinner plates with a diameter ranging from 230 mm – 310 mm. Designed to automatically push the plates upwards as the top plate is picked up, these warming carts are ideal for buffet applications in restaurants and outdoor catering.

Technical Specifications



Model	Power	Capacity	Maximum Capacity	Dimensions (W x D x H)	Electricals
PWC-1	0.4KW	75 Dishes	31Kg	450x500x770	220V / 50 Hz./1Ph

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





EB-8

Electric Egg Boilers

Butler Counter Top Electric Egg Boiler features fast heating and easy operation and is great for quick boiling of eggs in commercial applications.

Key Features:

- ◆ Entirely made of high grade stainless steel
- ◆ Thermostat control from 30 to 110°C
- ◆ Temperature controller with pilot lamp

Technical Specifications



Model	Power	Temperature range	Chamber dimensions (WxDxH) mm	Dimensions (W x D x H) mm	Net Weight	Electricals
EB-8	2600W	30 - 110°C	288x148x200H	365x170x293	13.5Kg	220V / 50 Hz/1Ph

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



Breakfast essentials



CT-300 (New)



Conveyor Toasters

Butler conveyor toaster is designed to toast bread and buns fast - over 300 slices per hour. It works on belt speed and not temperature, to determine the colour of toasting.

- ◆ Robust, stainless steel construction
- ◆ Easy to load guide rack
- ◆ Adjustable speed belt
- ◆ Flexibility to choose front or rear discharge
- ◆ Easy to clean and removable trays

Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Temperature Range	Heating Elements	Fans
CT-300	2.67kW	595x530x570	460x375x360	50°C -300°C	2	2
CT-300 (New)	2.24kW	368x418x387	460x375x360	50°C -300°C	2	2

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice

Pop-up Toasters

The 6 slot pop-up toaster from Butler is built to suit the heavy duty needs of busy kitchens and restaurants. It comes with a bottom crumb tray for bread particles.

- ◆ 6 slot toaster
- ◆ Stainless Steel construction
- ◆ Rounded edge design
- ◆ 5 minute timer

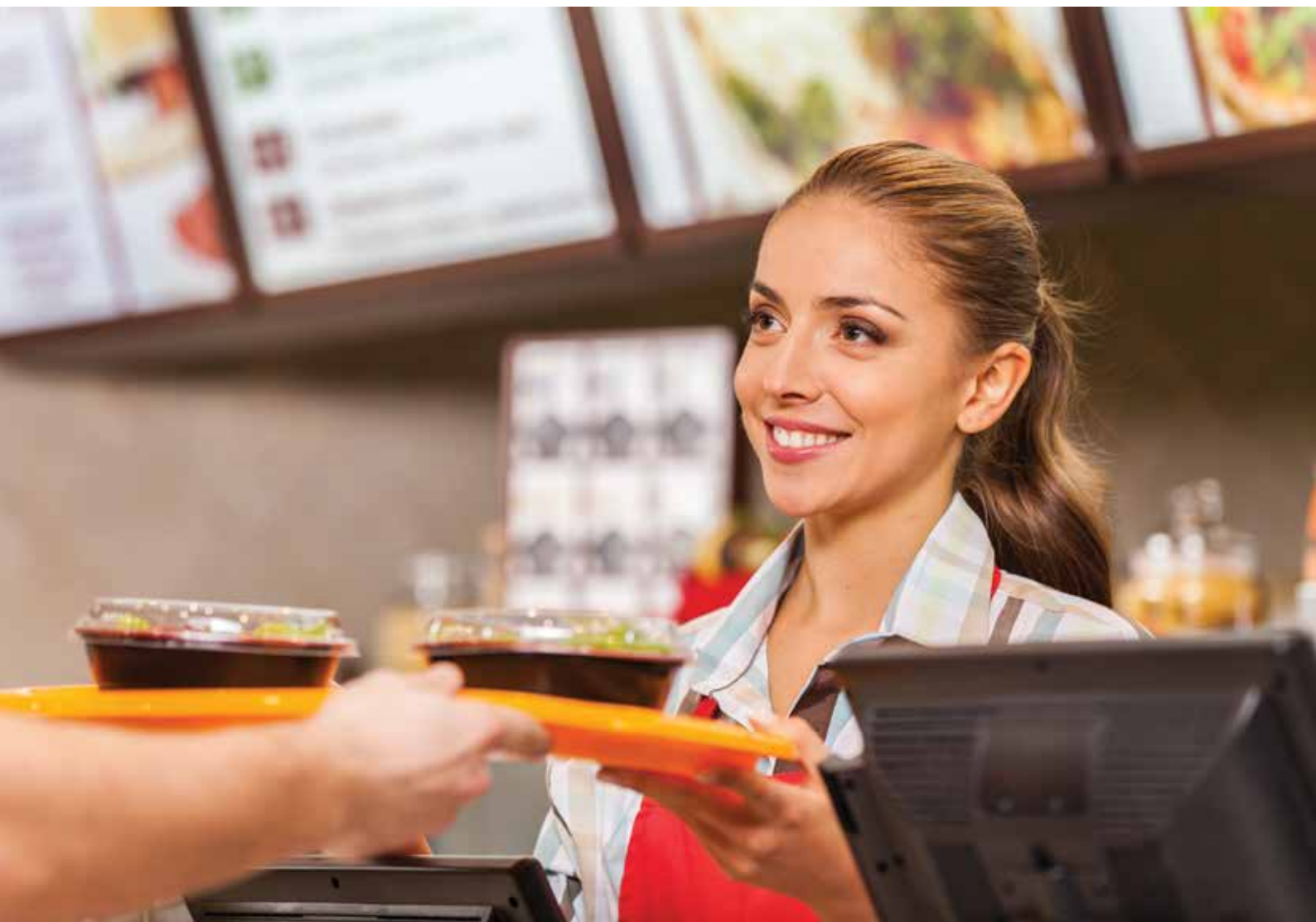


POP-06

Model	Power	Electricals	Dimensions (WxDxH in mm)
POP-06	3.24 KW	220V / 50Hz	460x210x225

Specifications are subject to change without prior notice

Serving it warm
and pronto



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 entries. The durable construction is perfectly adapted for commercial usage such as caf  s, food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.



MWO-25



MWO-34HD

Cheeseburger



9 oz. cheeseburger can be reheated within 3 minutes

Sandwich



8 oz. sandwich can be reheated within 1 minute

Lasagna



8 oz. lasagna can be cooked within 20 minutes and preheated in 3 minutes

Nachos



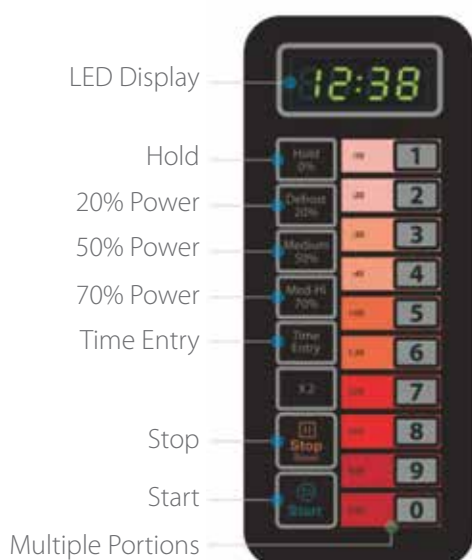
10 oz. nachos can be reheated within 2 minutes

Difference between commercial and household microwave ovens

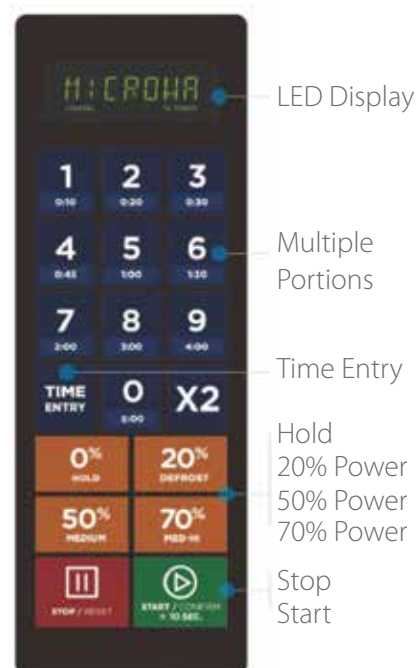
	Commercial Microwave Ovens	Conventional Microwave Ovens
Functions	<ul style="list-style-type: none"> Even heat delivery to the food, large capacity, pre-set memory, one button for common menus Three power levels and automatic fault diagnosis 	<ul style="list-style-type: none"> Slow heating, unsuitable 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

Touch Control Panel

MWO-25



MWO-34HD



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 and 5 microwave power levels
- ◆ See-through door with lighted interior
- ◆ Grab'n Go handle
- ◆ Stainless steel cabinet and oven cavity
- ◆ Removable splatter shield

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

Technical Specifications

Model	External 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	511x432x311	327x346x200	25	1550	1000	3:10
MWO-34HD	553x488x343	370x385x230	34	1900	1400	2:30

*Throughput reflects one piece of Pizza

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

When speed & quality are vital



Ventless High Speed Ovens

The Butler Ventless High Speed oven is a revolutionary appliance designed to combine three technologies- convection, accelerated air impingement and microwave. While microwaves offer fast cooking, they can often result in meals that are soggy 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 churn out great tasting food, quickly and consistently. They're also great space savers, reducing the need for multiple cooking appliances and the built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.



Concorde / Concorde Plus

The little wonder from Butler

Catalytic converter



The built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.

that cooks a surprisingly large variety of food

up to 20 x faster



Coffee Shops



Casual Dining



Hotels
& Resorts



Airports



Quick Service
Restaurants



Cloud Kitchens



Theaters

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 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



Samosas



Pizzas



Quesadilla



Caprese Sandwich



Burritos



Cinnamon Rolls



Lasagna



Muffins



Pasta



Burgers & Fries



Panini Grills



Steaks



Wraps

Technical Specifications - Ventless High Speed Ovens

Accessories



Oven shovel



Basket



Non stick baking pad



Baking stone



Pan



Rack

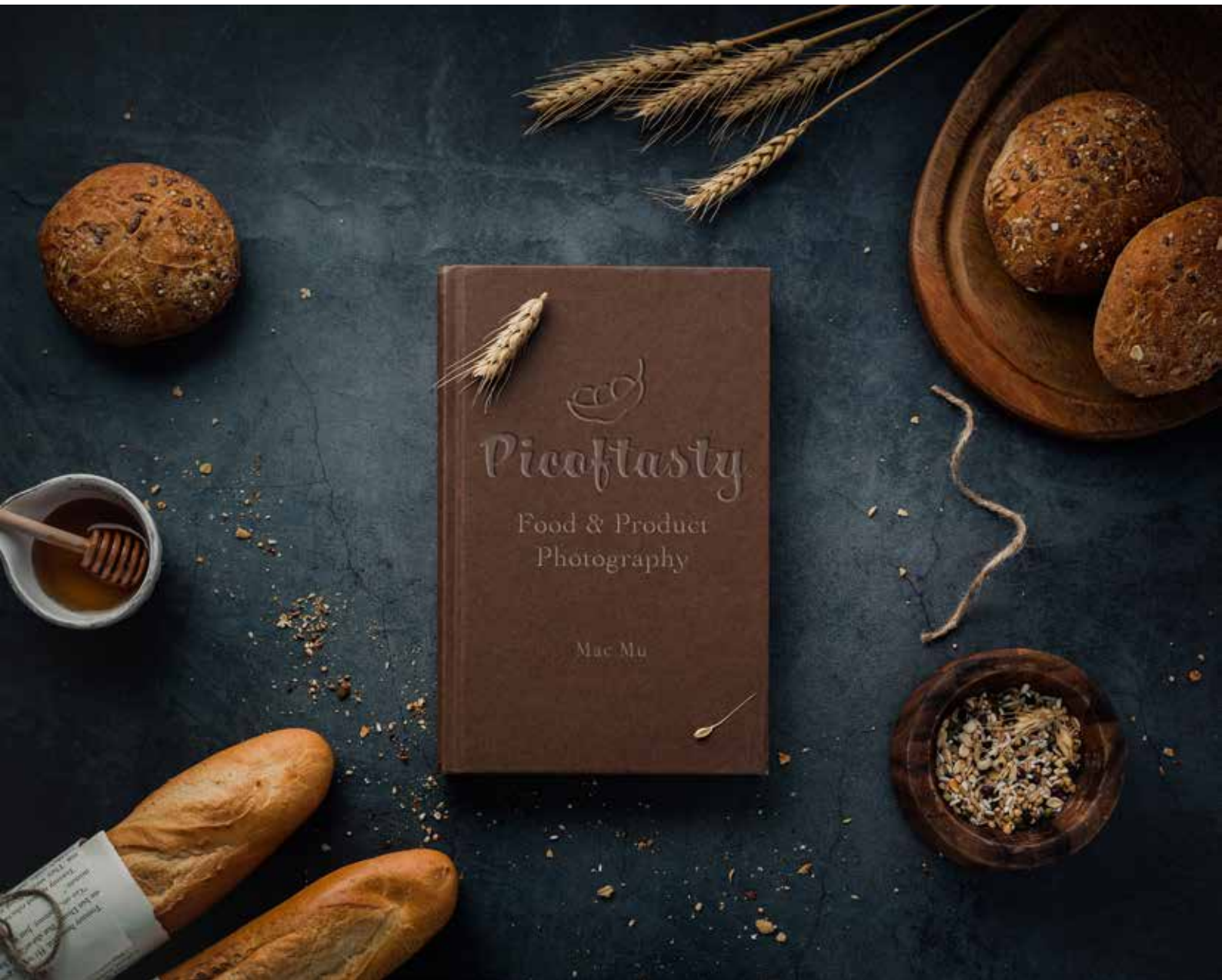
Parameters	Concorde	Concorde Plus	Concorde Compact	Concorde Plus Compact
Dimensions (W x D x H)	383 X 693 X 610 mm		403 X 589 X 608 mm	
Dimensions Chamber	320 x 320 x 195 mm		335 x 280 x 195 mm	
Weight	65Kg	77Kg	88Kg	97Kg
Cooking Speed	10 times faster	20 times faster	10 times faster	20 times faster
100% 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 Consumption	2.0kw/h (cooking) 0.5kw/h (standby)	2.5kw/h (cooking) 0.7kw/h (standby)	1.4kw/h (cooking) 0.5kw/h (standby)	2.0kw/h (cooking) 0.7kw/h (standby)
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.



Baking is love made edible





Deck Ovens - Breadwinner Series

The Breadwinner series from Butler is premium range of electric & gas based Deck Ovens that can be proudly placed for 'front-of-the-house' applications. They come with an elegant black titanium finish front facia with aesthetically appealing black lacquered glass draped over the doors. They come with advanced digital controls. A steam boiler and a pizza stone is provide for the top deck of single and two deck models whereas the 3 deck models have this feature in the top two decks. The rest of the outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 2 EN trays.



Breadwinner 1-2E
Breadwinner 1-2G

Breadwinner 2-4E
Breadwinner 2-4G

Breadwinner 3-6E
Breadwinner 3-6G

Deck Ovens - Black Italia Series

The Black Italia series from Butler is an upgraded range of electric & gas based Deck Ovens that can be proudly placed for 'front-of-the-house' applications. They come with an elegant black titanium finish front facia with aesthetically appealing black lacquered glass draped over the doors. They come with advanced digital controls but without the steaming function. The rest of the outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400 degree C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 2 EN trays.



EDO-1D-2T Black Italia
GDO-1D-2T Black Italia



EDO-2D-4T Black Italia
GDO-2D-4T Black Italia



EDO-3D-6T Black Italia
GDO-3D-6T Black Italia



Technical Specifications - Deck Ovens 'Italia Series'



Product	Model	Power	Gas Consumption	Weight	Dimensions (WxDxH) mm	Electricals	Temp.	Trays
Electric Single Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 1-2E	8.6kW	-	-	1260x945x615	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 2-4E	15.2 kW	-	-	1260x945x1240	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Gas Single Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 1-2G	200W	0.36kg/Hr	120KG	1060x675x1150	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven with Steam Boiler, Stone and Digital Control	Breadwinner 2-4G	200W	0.58kg/Hr	170KG	1330x840x1355	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Electric Single Deck Oven	EDO-1D-2T Black Italia	6.6kW	-	94KG	1260x855x565	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EDO-2D-4T Black Italia	13.2 kW	-	161KG	1260x825x1100	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EDO-3D-6T Black Italia	19.8 kW	-	210KG	1260x825x1345	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GDO-1D-2T Black Italia	100W	0.28kg/Hr	102KG	1330x840x650	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GDO-2D-4T Black Italia	200W	0.56kg/Hr	170KG	1330x840x1355	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GDO-3D-6T Black Italia	300W	0.88kg/Hr	230KG	1330x840x1670	1-220V / 50Hz	0 ~ 400°C	6 x EN Trays

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

Gas based ovens can work on LPG.



Deck Ovens - Italia Series

(2 trays on each deck)

The Italia series from Butler is an upgraded range of electric & gas based Deck Ovens with an elegant black top hat, aesthetically appealing black lacquered glass draped over the doors and stylish handles. They also come with simple electromechanical temperature controllers, digital timers but without the steaming function. The rest of the outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 2 EN trays.



Electric: EDO-1D-2T Italia
Gas: GDO-1D-2T Italia



Electric: EDO-2D-4T Italia
Gas: GDO-2D-4T Italia



Electric: EDO-3D-6T Italia
Gas: GDO-3D-6T Italia



Technical Specifications - Luxury Deck Ovens



Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H) mm	Cavity (W x D x H) mm	Electricals	Temp.	Trays
Electric Single Deck Oven	EDO-1D-2T Italia	6.6 kW	-	85KG	1250 x 845 x 61	870 x 670 x 200	1-220V / 50Hz*	0 ~ 400°C	2 x EN
Electric Two Deck Oven	EDO-2D-4T Italia	13.2 kW	-	150KG	1250 x 845 x 1220	870 x 670 x 200	3-380V / 50 Hz	0 ~ 400°C	4 x EN
Electric Three Deck Oven	EDO-3D-6T Italia	19.8 kW	-	200KG	1250 x 845 x 1615	870 x 670 x 200	3-380V / 50 Hz	0 ~ 400°C	6 x EN
Gas Single Deck Oven	GDO-1D-2T Italia	60W	13935.6 BTU/Hr	135KG	1340 x 900 x 660	890 x 690 x 200	1-220V / 50Hz	0 ~ 400°C	2 x EN
Gas Two Deck Oven	GDO-2D-4T Italia	120W	18580.8 BTU/Hr	250KG	1340 x 900 x 1380	890 x 690 x 200	1-220V / 50Hz	0 ~ 400°C	4 x EN
Gas Three Deck Oven	GDO-3D-6T Italia	180W	27871.2 BTU/Hr	370KG	1340 x 900 x 1775	890 x 690 x 200	1-220V / 50Hz	0 ~ 400°C	6 x EN

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

Gas based ovens can work on LPG.

* Unit supplied with both single phase and three phase power supply





Electric: EDO-2D-6T Italia
Gas: GDO-2D-6T Italia



Electric: EDO-3D-9T Italia
Gas: GDO-3D-9T Italia

Deck Ovens - Italia Series (3 trays on each deck)

The Italia series from Butler is an upgraded range of electric & gas based Deck Ovens with an elegant black top hat, aesthetically appealing black lacquered glass draped over the doors and stylish handles. They also come with simple electromechanical temperature controllers, digital timers but without the steaming function. The rest of the outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 3 EN trays.



Technical Specifications - Luxury Deck Ovens



Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H) mm	Cavity (W x D x H) mm	Electricals	Temp.	Trays
Electric Single Deck Oven	EDO-1D-3T Premia	10.0kW		180KG	1760x900x660	1310x690x200	1-220V / 50Hz*	0 ~ 400°C	2 x EN
Electric Two Deck Oven	EDO-2D-6T Premia	16.8kW	-	230KG	1670x845x1220	1290x670x200	3-380V / 50 Hz	0 ~ 400°C	4 x EN
Electric Three Deck Oven	EDO-3D-9T Premia	25.2kW	-	280KG	1670x845x1640	1290x670x200	3-380V / 50 Hz	0 ~ 400°C	6 x EN
Gas Single Deck Oven	GDO-1D-3T Premia	120W	27871.2 BTU/Hr	203KG	1760x900x660	1310x690x200	1-220V / 50Hz	0 ~ 400°C	2 x EN
Gas Two Deck Oven	GDO-2D-6T Premia	170W	41806.8 BTU/Hr	290KG	1760x900x1400	1310x690x200	1-220V / 50Hz	0 ~ 400°C	4 x EN
Gas Three Deck Oven	GDO-3D-9T Premia	210W	55742.4 BTU/Hr	470KG	1760x900x1800	1310x690x200	1-220V / 50Hz	0 ~ 400°C	6 x EN

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

Gas based ovens can work on LPG.

* Unit supplied with both single phase and three phase power supply



Luxury Deck Ovens

These high-end Butler electric & gas based Deck Ovens come with microcomputer controller & steam generator. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, croissants, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with two variants - one that can accommodate 2 EN trays and the other that can place 3 EN trays inside the baking chamber.



CE

Electric: EFO-1D-2C, EFO-1D-3C
Gas: GFO-1D-2C, GFO-1D-3C



CE

Electric: EFO-2D-4C, EFO-2D-6C
Gas: GFO-2D-4C, GFO-2D-6C



CE

Electric: EFO-3D-6C, EFO-3D-9C
Gas: GFO-3D-6C, GFO-3D-9C



Technical Specifications - Luxury Deck Ovens



Product	Model	Power/Gas Power	Weight	Dimensions (W x D x H) mm	Electricals	Trays
Electric Single Deck Oven	EFO-1D-2C*	6.8 kW	130 kgs.	1355 x 960 x 700	1-220V / 50Hz	2 x EN Trays
Electric Two Deck Oven	EFO-2D-4C*	13.6 kW	220 kgs.	1355 x 960 x 1255	3-380V / 50 Hz	4 x EN Trays
Electric Three Deck Oven	EFO-3D-6C*	20.4 kW	310 kgs.	1355 x 960 x 1645	3-380V / 50 Hz	6 x EN Trays
Gas Single Deck Oven	GFO-1D-2C*	120W/45MJ/H	130 kgs.	1355 x 960 x 720	1-220V / 50Hz	2 x EN Trays
Gas Two Deck Oven	GFO-2D-4C*	240W/90MJ/H	220 kgs.	1355 x 960 x 1375	1-220V / 50Hz	4 x EN Trays
Gas Three Deck Oven	GFO-3D-6C*	360W/135MJ/H	310 kgs.	1355 x 960 x 1835	1-220V / 50Hz	6 x EN Trays
Electric Three Tray Single Deck Oven	EFO-1D-3C*	8KW	-	1775 x 960 x 720	3-380v/50hz	3 x EN Trays
Electric Six Tray Two Deck Oven	EFO-2D-6C*	16KW	-	1775 x 960 x 1350	1-380v/50hz	6 x EN Trays
Electric Nine Tray Three Deck Oven	EFO-3D-9C*	24KW	-	1775 x 960 x 1835	1-380v/50hz	9 x EN Trays
Gas Three Tray Single Deck Oven	GFO-1D-3C*	120W/ 8.3KW/H	-	1775 x 960 x 720	1-220v/50hz	3 x EN Trays
Gas Six Tray Two Deck Oven	GFO-2D-6C*	240W/ 16.6KW/H	-	1775 x 960 x 1350	1-220v/50hz	6 x EN Trays
Gas Nine Tray Three Deck Oven	GFO-3D-9C*	360W/ 25KW/H	-	1775 x 960 x 1835	1-220v/50hz	9 x EN Trays

Temperature Range - 0 ~ 400°C (The default setting of temperature is 300°C and can be increased upto 400°C by programming the micro computer controller.)

Gas based ovens can work on LPG.

* These models are microcomputer controlled & come with a steam generation feature.

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





OVP-1212 Italia



OVP-1224 Italia

Electric Ovens & Proofers

This unified range of Butler Electric Ovens cum Proofers come in two variants - a 1 deck/ 2 tray or a 2 deck/4 tray electric oven built atop a 12 tray proofer. The outer cabinet is finished in brushed stainless. The oven is designed for baking bread, cakes, pastries and more. The proofer section at the bottom allows you to set the perfect temperature and humidity levels and can accommodate 12 pans (not supplied with the machines).



Technical Specifications - Electric Ovens & Proofers



Model	Power	Weight	Dimensions (W x D x H) mm	Internal Dimensions of Each Oven (W x D x H)	Electricals	Temperature
OVP-1212 Italia	9.2KW	125 kgs.	1300x830x1420	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 30-110°C (Proofer)
OVP-1224 Italia	15.8KW	210 kgs.	1300x830x1815	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 30-110°C (Proofer)
OVP-1212	9.2KW	125 kgs.	1300x830x1420	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 30-110°C (Proofer)
OVP-1224	15.8KW	210 kgs.	1300x830x1815	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 30-110°C (Proofer)

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

Trays not supplied with the machines.



ECO-28-4T

Electric Convection Ovens

Butler convection ovens allow you to bake like a professional. They are designed for cooking or reheating croissants, chocolate buns, pastries or cookies, lasagna, baked potatoes and a wide variety of fresh frozen or pre-raised savories.

- ◆ Fan assisted heating ensures a quick rise in temperature up to 350°C
- ◆ Easy to clean chamber
- ◆ Double glass door; openable at 90° enables easy pullout of trays
- ◆ Advanced motor and heavy duty fan blades
- ◆ ECO-28-4T (New) comes with 4 trays



Technical Specifications



Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Pans W x D x H (mm)	Temperature Range	Trays
ECO-28 (New)	4.5kW	670 x 650 x 470	460 x 370 x 350	440 x 318 / 4pans	0°C - 350°C	4

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development
Trays not supplied with the machines.



Add a touch of class to
your baking

The convenience of modularity

Prodigy



Convection Oven

- 3 fan speed control
- Reverse fan for uniform baking
- Steam spray (with water box)
- Auto door opening after each baking cycle
- 5 - 350°C
- Space for placement of 5 EN trays

Deck Oven with Stone

- Steam function
- High quality stone
- Advanced digital controls
- 0 - 350°C
- Space for placement of 1 EN tray

Proofer

- Advanced digital controls
- Space for placement of 8 EN trays
- 0 - 110°C

Little Prodigy





Prodigy - Convex

Prodigy - Convex Modular Electric Convection Ovens

The Prodigy - Convex from Butler is a premium range of convection ovens that come with state-of-the-art features such as steam regulation, 3 fan speed controls, reverse fan flow for uniform baking, side opening strong hinged door that automatically opens up after each baking cycle so as to avoid over-cooking. The advanced computer controls, easy placement of 5 x 1 EN trays with an average pitch of 70-90 mm and a stainless steel AISI 304 cooking chamber makes them ideal for bakeries, snack bars and cake shops that need to heat up or cook croissants, cookies, pastry, bread and a vast variety of baked dishes.



Prodigy - Deck

Prodigy – Deck Modular Electric Deck Ovens

The Prodigy -Deck from Butler is a premium range of deck ovens. They come with advanced computer controls, a high quality pizza stone and a stainless steel AISI 304 cooking chamber and steaming function that makes them ideal for bakeries, pizzerias, snack bars and cake shops that need to heat up or cook pizzas, quiche, croissants, cookies, bread and a vast variety of baked dishes.



Prodigy - Pro

Prodigy - Pro Modular Proofing Cabinets

The Prodigy Pro from Butler represents a premium range of proofers constructed in quality stainless steel that can accommodate 8 EN trays (not supplied with the machines).

Designed in a modular way, the Prodigy series can have a Prodigy Deck and /or a Prodigy Convection oven be stacked on top of each other thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomomy to a baking operation whilst saving on precious floor space.



Little Prodigy - Convex

Little Prodigy - Convex Modular Electric Convection Ovens

The Little Prodigy Convex from Butler is a premium range of compact convection ovens that come with state-of-the-art features such as steam regulation, 3 fan speed controls, reverse fan flow for uniform baking, side opening strong hinged door that automatically opens up after each baking cycle so as to avoid over-cooking. The advanced computer controls, easy placement of 5 bakery trays of 440 x 332 mm size with an average pitch of 70-90 mm and a stainless steel AISI 304 cooking chamber makes them ideal for small bakeries, snack bars and cake shops and even home bakers that need to heat up or cook croissants, cookies, pastry, bread and an array of baked dishes.



Little Prodigy - Deck

Little Prodigy – Deck Modular & Compact Electric Deck Ovens

The Little Prodigy -Deck from Butler is a premium range of deck ovens. They come with advanced computer controls, a high quality pizza stone and a stainless steel AISI 304 cooking chamber and steaming function that makes them ideal for bakeries, pizzerias, snack bars and cake shops that need to heat up or cook pizzas, quiche, croissants, cookies, bread and a vast variety of baked dishes.



Little Prodigy - Pro

Little Prodigy - Pro Modular Proofing Cabinets

The Little Prodigy Pro from Butler represents a premium range of small proofers constructed in quality stainless steel that can accommodate 6 bakery trays of 440x332 mm size (not supplied with the machines).

Designed in a modular way, the Little Prodigy Pro is strong enough to have a Little Prodigy Deck and /or a Little Prodigy Convection oven to be stacked on top of each other thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomomy to a baking operation whilst saving on precious floor space.

Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Prodigy - Convex	6.0 kW	91 Kg	840 x 849 x 789mm	663 x 481 x 584mm	3-380V / 50Hz*	5 ~ 350°C	5 x EN Trays
Prodigy - Deck	4.7 kW	51 Kg	838 x 787 x 456mm	610 x 456 x 212mm	1-220V / 50Hz*	5 ~ 350°C	1 x EN Trays
Prodigy - Pro	0.5 kW	51 Kg	838 x 745 x 830mm	639 x 487 x 674mm	1-220V / 50Hz*	0 ~ 110°C	8 x EN Trays

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

* Unit supplied with both single phase and three phase power supply

Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Little Prodigy - Convex	3.5 kW	-	636 x 669 x 639mm	486 x 350 x 456mm	1-220V / 50Hz	5 ~ 350°C	4 (400 x 332)
Little Prodigy - Deck	3.6 kW	-	635 x 687 x 456mm	450 x 444 x 212mm	1-220V / 50Hz	5 ~ 350°C	1 (400 x 332)
Little Prodigy - Pro	0.5 kW	-	636 x 647 x 647 mm	520 x 377 x 592mm	1-220V / 50Hz	30 ~ 110°C	6 (400 x 332)

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

* Unit supplied with both single phase and three phase power supply



Table Top Tilt-head Mixers

The Butler B-5 & B-7 stand mixer has a 300-watt motor, 5 litre stainless steel bowl with ergonomic handle, pouring shield and a tilt-back mixer head design that provides easy access to bowl and beaters.

- ◆ 10-Speed Solid-State Control



B-5, B-7



Wire Whip

- Cooks dough
- Cake batter
- Dips & sauces



Flat Beater

- Whipped cream
- Egg Whites
- Cake batter



'C' Dough Hook

- Yeast Dough
- Mixes
- Kneads

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Dimensions (WxDxH) mm	Electricals
B-5	5 ltrs.	0.3 KW	0.5 - 0.8 kgs.	45 ~ 260	230x350x400	220V/50 Hz./ 1 Ph
B-7	7 ltrs.	0.32 KW	0.5 - 1.5 kgs.	45 ~ 260	400x250x410	220V/50 Hz./ 1 Ph

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

Planetary Mixers - Premia Series

The Premia series Planetary Mixers from Butler feature a stepless 10 speed control that allows you to change the speed of the mixer without having to stop the machine. This feature saves time and minimises avoidable wear and tear. They come with a fixed, non-rotating bowl that is latched onto the base of the machine and can be raised into the mixing position, and inversely lowered to remove it. These mixers offer great versatility due to different attachments they come with. Often, bakers use the paddle attachment for blending or creaming products. This includes pie crust dough, scones, cookie dough or cake filling. The whip attachment is commonly used to aerate mixtures such as meringue, sponge cake, whipped cream, and mousse. And, the dough hook attachment is typically used in pizza shops and small bread bakeries. Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. They are simple to operate, easy to clean and all parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food.



PM-10 Premia



PM-20 Premia
PM-30 Premia



PM-40 Premia



PM-60 Premia

Key Features:

- ◆ 10 additional selectable speeds under each speed grade - high, medium and low
- ◆ Option to memorise your favourite speed for each type of ingredient
- ◆ Timer function
- ◆ Compliant to a wider voltage band
- ◆ Lower heat output
- ◆ Built-in intelligent controls allow for overload protection and overheating protection by reducing the speed or stopping the mixer
- ◆ Low noise & easy to clean



No longer limited to fixed 3 speeds, the Premia series food mixers from Butler offer multiple adjustable mixing speeds within a large range for the user to choose from. The machine also has a speed memory and timing function for a standardised operation for commercial kitchen users.

For example, the table of available speeds of the Premia series is as follows:

	Model	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
Low (Hook)	PM-10 Premia	52	71	90	113	135	155	177	197	219	242
	PM-20 Premia	60	73	93	113	137	157	177	197	220	240
	PM-30 Premia	52	70	91	112	131	152	170	192	213	231
	PM-40 Premia	52	70	91	112	131	152	170	192	213	231
	PM-40 Premia	54	82	100	118	132	150	168	186	200	218
	Model	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
Medium (Beater)	PM-10 Premia	52	94	126	152	181	210	239	265	294	323
	PM-20 Premia	60	90	120	147	177	207	237	267	293	320
	PM-30 Premia	55	85	116	143	170	201	228	255	283	310
	PM-40 Premia	55	85	116	143	170	201	228	255	283	310
	PM-40 Premia	54	96	121	146	171	200	225	250	271	300
	Model	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
High (Whisk)	PM-10 Premia	52	103	152	203	252	303	352	400	452	500
	PM-20 Premia	60	103	153	203	253	303	353	403	453	503
	PM-30 Premia	55	94	143	192	240	286	334	383	432	480
	PM-40 Premia	55	94	143	192	240	286	334	383	432	480
	PM-40 Premia	54	125	154	193	232	271	311	343	382	421

The user has the right to choose different mixing speeds depending on the ingredients and their own unique technique. Furthermore, the mixer does not need to stop when changing speed in the same speed grade. These food mixers have two built-in timer functions, clockwise and countdown, allowing the users to control every step of their work accurately.

Technical Specifications - Planetary Mixers (Premia Series)

Model	Bowl Volume	Power	Max Kneading Capacity	Maximum Flour (KG)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10 Premia	10 ltrs.	0.75kw	3.75 kgs.	2.5	42KG	448x500x697	220V/50 Hz./ 1 Ph
PM-20 Premia	20 ltrs.	1.0kw	7.5 kgs.	5	65KG	484x605x813	220V/50 Hz./ 1 Ph
PM-30 Premia	30 ltrs.	1.1KW	10.5 kgs.	7	85KG	628x455x913	220V/50 Hz./1 Ph
PM-40 Premia	40 ltrs.	1.5KW	13.5 kgs.	9	128KG	675x745x1152	220V/50 Hz./1 Ph
PM-60 Premia	60 ltrs.	2.5KW	37.5 kgs.	25	338KG	766x923x1416	380V/50 Hz./3 Ph

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

Planetary Mixers

Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. Butler high performance planetary mixers are suitable for mixing of flour, foodstuff and also for egg beating. All parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food. They are simple to operate and easy to clean.



PM-10, PM-20



PM-30, PM-40



PM-60

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10	10 ltrs.	0.6kw	2.5 kgs.	148/244/480	45KG	470x420x620	220V/50 Hz./ 1 Ph
PM-20	20 ltrs.	1.1kw	5 kgs.	462/317/197	65KG	540x470x810	220V/50 Hz./ 1 Ph
PM-30	30 ltrs.	1.5KW	7 kgs.	462/317/197	71KG	620x520x890	220V/50 Hz./1 Ph
PM-40	40 ltrs.	2.1KW	9 kgs.	520/187/120	170KG	600x750x1100	220V/50 Hz./1 Ph
PM-60	60 ltrs.	2.3KW	25 kgs.	458/221/114	400KG	600x750x1100	380V/50 Hz./3 Ph

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



Spiral Mixer - Premia Series

The Premia series Spiral Mixers from Butler feature a stepless speed control that allows you to change the speed of the mixer without having to stop the machine. This feature saves time and minimises avoidable wear and tear. Currently available only in a 10 litres bowl size, it is simple to operate, easy to clean and all parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food. No longer limited to fixed 3 speeds, this Premia series spiral mixer offers multiple adjustable mixing speeds within a large range for the user to choose from and are specially designed for dough mixing application in bakeries, hotels and restaurants. The main function of the spiral mixer is to gently mix bread dough, allowing it to develop the proper gluten structure, while not overworking the dough.



SM-10 Premia

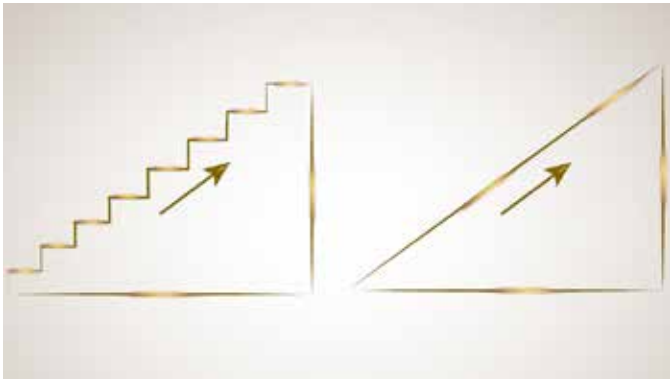
Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) mm	Electricals	Weight
SM-10 Premia	10 ltrs.	0.75KW	4 kgs.	240	17	340x550x530	220V/50 Hz/ 1Ph	48KG

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

Key Features



Inverter technology

Automatically adjusts speed with precise density of dough because Inverter varies the rotation speed of the motor, providing a precise method of maintaining power output to have windowpane test.



Optimize the transmission structure

Due to core technology, plays an important role in the gear transmission. SM-10 Premia is able to coordinate with each gear component to protect the gear and reduce the overload of the motor.



Make steps simple

No pause to process multiple steps and mixing ingredients. Simplify setting up timer and speed into different steps.



Ergonomic A.I. Technology

Enjoy all the features from user friendly control panel. The smarter way to bring convenience to your kitchen.



Spiral Mixers

Butler high performance and durable spiral mixers are specially designed for dough mixing application in bakeries, hotels and restaurants. In the spiral mixing methodology, both the mixer and bowl revolve simultaneously, thus giving an enhanced mixing effect. They come with a safety cover and all parts that come in contact with food are made of stainless steel.



SM-20T



SM-34T



SM-45T

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals	Weight
SM-20T	20 ltrs.	1.5KW	8 kgs.	150/200	15/20	390 x 730 x 900	220V/50 Hz./ 1 Ph	90KG
SM-34T	34 ltrs.	1.5KW	12 kgs.	150/200	15/20	435 x 750 x 900	220V/50 Hz./ 1 Ph	100KG
SM-45T	45 ltrs.	3.0KW	16 kgs.	150/200	15/20	480 x 800 x 970	220V/50 Hz./1 Ph	115KG
SM-200	200 ltrs.	5/7.5KW	75 kgs.	210/107	16	950 x 1332 x 1510	380V/50 Hz./3 Ph	675KG

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



SM-16TwinA



TWIN ARM SPIRAL MIXER

The Butler TwinA is a twin arm mixer that recreates the conditions of the traditional hand made dough. The use of a twin-arm kneading machine generates a greater volume of dough, with a more oxygenated mixture and, for this reason, a higher amount of finished product than that obtained using the other types of mixers. Ideal for the preparation of soft dough and for the production of larger sized leavened products such as panettone, colombe, pizza, artisan bread, the twin-arm kneading machine is the best choice for delicate doughs, produced with medium speed processes. The left arm is fitted with a “loop back” mechanism to capture the dough, while the right arm (mixer arm) is designed to extend the dough. Two perfectly coordinated movements ensure high level of accuracy. The dynamics of the twin arms encourages the oxygenation of the dough preventing any heating of the same.

Key Features

- ◆ Mastering dough heating
- ◆ Most gentle kneading process
- ◆ Up to 100 % dough hydration
- ◆ Ergonomic and robust table model
- ◆ Timer with 5 speeds and 10 adjustable mixing steps.

Why choose a twin-arm kneading machine?

The twin-arm kneading machine is a key piece of equipment for white art professionals. A machine capable of adapting to the demands of the individual operator: pizza maker, pastry chef or baker.

An indispensable piece of equipment for confectioners, bakeries and pizzerias, designed to process highly hydrated and medium hydrated doughs (from 50% to 85% of water) which require excellent final oxygenation in order to develop the gluten mesh in the dough correctly.

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Agitator Speed	Bowl Dimensions (Øx h) mm	Dimensions (W x D x H) in mm	Electricals	Weight
SM-16Twina	16 ltrs.	1000W	6 kgs.	25-65 batt/min	360 x 200	397x567x710	220V/ 50 Hz/1Ph	50KG

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





Dough Sheeters

Butler Dough Sheeters are designed to take a ball of dough, roll it and stretch it out to a thickness ranging from 0.5 mm to 30 mm. They come with special motors and work on a two-way pressing mechanism that avoids tearing of the dough whilst optimising the output. Available in three versions - table top or with a stand, they are equipped with a safety shield and designed to operate smoothly, safely and reliably. All parts that come in contact with food are made of stainless steel or are specially plated to meet the required hygiene standards for food. When not in use, both sides of the conveyor table fold up for storage in the floor standing model.

Technical Specifications



Model	Power	Weight	Dimensions with Trays Pulled-out (W x D x H)	Dimensions without trays Pulled-out (W x D x H)	Remarks
DS 520FS	0.75 kW	255 kgs.	2780 x 875 x 1230 mm	2080 x 875 x 1230 mm	133 rpm / Roller length 520 mm
DS-520 Premia	0.40 kW	102 kgs.	1922 x 816 x 665 mm	592 x 665 x 596 mm	133 rpm / Roller length 520 mm
DS-520	0.75 kW	216 kgs.	2780 x 875 x 650 mm	2080 x 875 x 650 mm	133 rpm / Roller length 520 mm
Lilliput	0.375 kW	79 kgs.	1346 x 665 x 514 mm	592 x 665 x 514 mm	133 rpm / Roller length 514 mm

Voltage: 220-240V/50Hz

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



PDR-40

Pizza Dough Rollers

Butler Pizza Dough Rollers are designed to compress the dough between the rotating rollers. They are ideal for producing smooth and consistent dough sheets in the required thickness. Two pairs of parallel and adjustable rollers to allow for variation in thickness of pizza dough and for either square or rectangular sheet. You can obtain a round sheet by just turning the dough around 90° once it comes out of the upper rollers and before it enters the lower rollers.

Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
PDR-40	0.37 kW	39 kgs.	540 x 550 x 650 mm	220V / 50 Hz.	Pizza Diameter 400 mm / Dough Weight 50g - 500g

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



Dough Dividers

Butler Automatic Dough Dividers are specially designed to take a large batch of dough and portion it out into equally sized and weighted balls of dough for consistent results when making pies, breads, or even pizza crusts. Made in high quality stainless steel, these stable, low noise machines work on a hydraulic transmission, capable of dividing the dough into 36 pieces (30- 100gm) at one go. They are mounted on heavy duty castors for ease of mobility.



DD-36

Technical Specifications



Product	Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
Dough Divider	DD-36	1.5 kW	200 kgs.	520 x 420 x 1400 mm	220V / 50 Hz.	36 pcs. (30 - 100 gms.)

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

The art of blending



Commercial Blenders with Acoustic Enclosure - Premia series

Butler TruBlend blenders are ideal for cafe’s, foodcourts, 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.



Trublend Crush



Trublend AQ Premia



Technical Specifications



Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Net Weight	Timer
TruBlend Crush	240x267x502	1680W	2.25HP	1.8 Litre	8.85Kg	Yes
TruBlend AQ Premia	240x280x540	1500W	2.25HP	1.8 Litre	11Kg	Yes

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



Commercial Blenders with Acoustic Enclosure

Butler TruBlend blenders are ideal for cafe's, foodcourts, 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. It crushes ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee. TruBlend 2.2AQT model features an advanced acoustic enclosure that reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience. 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

Commercial Blenders

Butler TruBlend blenders are ideal for caf s, food-courts, juice bars, restaurants, bars and clubs. Their simplicity lies in their ‘easy-touse’ 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. It crushes ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee. 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

A close-up photograph of a chef's hands grating a wedge of yellow cheese onto a salad. The chef is wearing a white chef's coat. The grater is a metal zester, and the cheese is being grated into fine shreds that are falling onto a white plate. The salad on the plate includes sliced cucumbers, black olives, and green leafy vegetables. The background is dark and out of focus.

Food preparation
made easy

Vegetable Preparation Machines

The VPM-65 is a compact vegetable preparation machine from Butler for heavy duty usage. It comes with a powerful, yet low noise motor designed to perform the varied functions ranging from slicing, grating, dicing and julienne effortlessly.

- ♦ Delivered with metal bowl and lid; removable lid equipped with two hoppers – small and large
- ♦ Includes 7 discs for french fries, slicing and shredding.



VPM-65 (New)

Technical Specifications

Model	Power	Dimensions W x D x H (mm)	Disc diameter	Net Weight
VPM-65 (New)	750W	650 x 325 x 535	204 mm	25 kgs

Voltage: 220-240V/50Hz

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



Hamburger Patty Press

The Butler Manual Hamburger Patty Press has a simple, functional design. It is designed to be used in restaurant kitchens and for food processing. The whole body is made of aluminium and the patty bowl is made in stainless steel confirming to international sanitation standards. The platform is firm and durable making the patty press easy to operate and clean.



SL-H100

Model	Patty Diameter	Dimensions W x D x H (mm)	Net Weight
SL-H100	110mm	230 x 165 x 280	4.6 kgs

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development

Table Top Vacuum Packing Machine

Vacuum packing is a method of packaging that removes air from the package prior to sealing. ... On a more short-term basis, vacuum packing can also be used to store fresh foods, such as vegetables, meats, and liquids, because it inhibits bacterial growth. Vacuum packing greatly reduces the bulk of non-food items.

The Butler vacuum packing machine facilitates the extension of the shelf life of raw or cooked foods, without weight loss, without drying out or mixing of flavours and odours. It perfectly packages products in vacuum bags and practical reusable containers, inside or outside the vacuum chamber. The transparent tempered glass lid provides better visibility of the product during packaging.



DZ 400T



Model	Electricals	Power	Sealing length	Sealing Width	Thickness	Chamber Dimensions	Dimensions DxWXH (mm)	Weight
DZ 400T Premia	220V/50Hz	1.5KW	400mm	10mm	0.1-0.5mm	440x420x75mm	540x490x505mm	75kg
DZ 400T	220V/50Hz	0.9KW	400mm	10mm	0.1-0.5mm	440x420x75mm	550x640x600mm	75kg

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

Flat Packed Stainless Steel Furniture

The knocked down stainless steel furniture range from Butler perfectly complements its cooking and food preparation equipment. Built in solid 0.8mm stainless steel, it is easy to install and aims to comprehensively address the equipment needs of commercial kitchens.



Work Tables with Splash Back

- ◆ Flat packed
- ◆ Easy to install
- ◆ Four side table support for stability

Model	Description	Dimensions (WDXH) mm
WT.1200SB	Work Table with Splash Back - 1200 mm	1200*700*850+100

Specifications are subject to change without prior notice

Work Tables

- ◆ Flat packed
- ◆ Easy to install
- ◆ Four side table support for stability

Model	Description	Dimensions (WDXH) mm
WT.1200	Work Table - 1200 mm	1200*700*850

Specifications are subject to change without prior notice



Stands with 4 shelves

- ◆ Flat packed
- ◆ Easy to install
- ◆ Holes for air ventilation
- ◆ Each shelf designed to accommodate a load 80 kg

Model	Description	Dimensions (WDXH) mm
4S.1200	Stand with 4 shelves - 1200mm	1200*500*1800
4S.1400	Stand with 4 shelves - 1400mm	1400*500*1800
4S.1500	Stand with 4 shelves - 1500mm	1500*500*1800
4S.1800	Stand with 4 shelves - 1800mm	1800*500*1800

Specifications are subject to change without prior notice





Overhead Shelves

- ◆ Flat packed
- ◆ Easy to install
- ◆ Each shelf designed to accommodate a load 80 kg

Model	Description	Dimensions (WxDXH) mm
OHS 1200	Overhead shelves - 1200mm	1200*350*700

Specifications are subject to change without prior notice

Single Layer Wall Shelves

- ◆ Flat packed
- ◆ Easy to install
- ◆ Adjustable shelf height



Model	Description	Dimensions (WxDXH) mm
1WS.1000	Single Layer Wall Shelf -1000mm	1000*300*600
1WS.1200	Single Layer Wall Shelf -1200mm	1200*300*600

Specifications are subject to change without prior notice

UV Multipurpose Sterilisers

This versatile product from Butler that can sterilise knives, cutlery, small packages, currency notes and masks with UV light. You can also use this for hand towel sterilisation by running the added hot air circulation feature. Ideal for restaurants, salons, business lounges, meeting rooms, reception areas and other health care applications.



UVS-20



Sterilisation & Warming of Hand Towels



Sterilisation of Knives



Sterilisation of Currency Notes



Disinfection of Small Packages



Key Features:

- ♦ Use of UV & high temperature ensures comprehensive cleaning, warming and disinfection
- ♦ Independent control for UV and warming function allows it to disinfect a vast variety of items
- ♦ Holds up to 70 facial/hand towels; also suitable for knives, cutlery, small packages, currency notes and masks
- ♦ UV sanitising function kills up to 99.9% of bacteria
- ♦ Equipped with water tray and interior towel rack
- ♦ Warms towels up to 75 degree C
- ♦ Sterilisation time: 25 minutes
- ♦ The UV light automatically switches off when the door is opened

Technical Specifications



Model	Dimensions (mm)			Electricals	Frequency (Hz)	Power (W)		Temperatures (°C)	Capacity (L)	Weight (Kg)
	W	D	H			Heating	Sterilization			
UVS-20	450	285	330	220V	50/60	180	6	75°C ± 10°C	20	7.5

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



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 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

B21	Dimensions W x D x H mm	 mm	 mm	 mm	 Volt/Hz	kW	< 2 3 4 > 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	< 2 3 4 > 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	< 2 3 4 > 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



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.

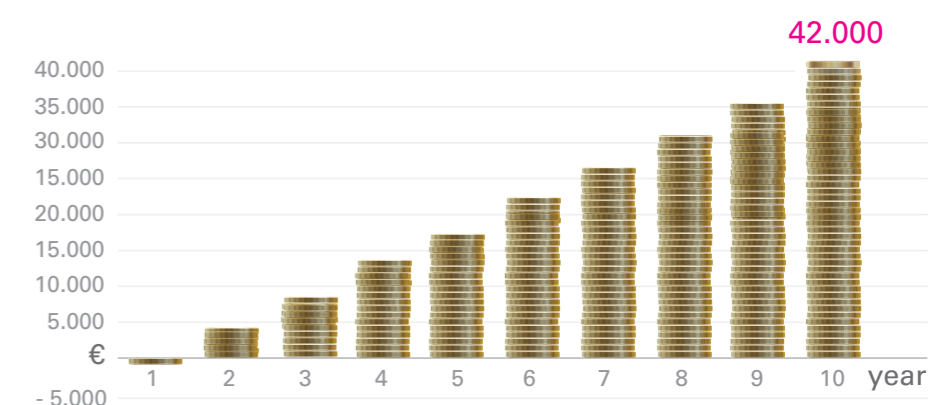
3. 100% Personalized

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

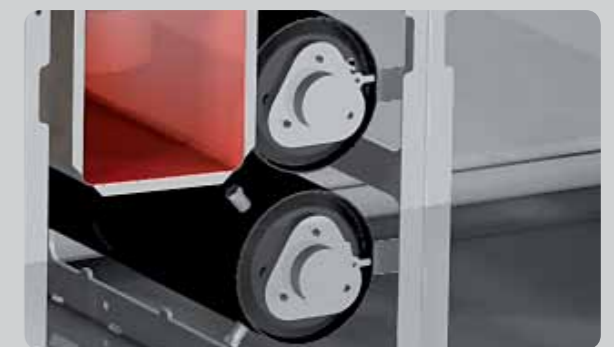
- Basket side rails for preventing the water flow from being blocked during the washing cycle: brilliant results.
- Bayonet plugs for quick dirt removal from washing machine arms
- Two independent energy economizers, one in the washing area and the other in the rinsing area. IPX5 waterproof standard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




80 max




64-85



64-85

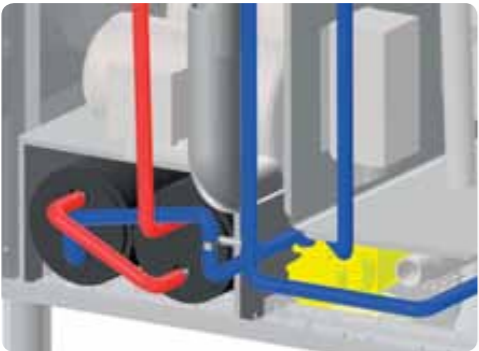


60x70



30-15

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



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.



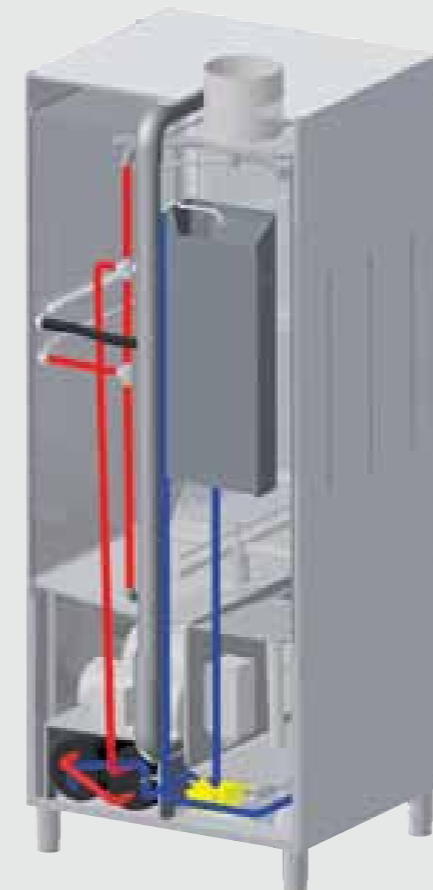
WHAT IS NEEDED WHEN IT IS

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.





When it all comes together



This catalogue is dedicated to the master class of chefs, who through their labour of love, stimulate our senses and bring such joy and happiness into our lives.





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