

TRUFROST & BUTLER

Where taste
meets technology.





Two brands - Trufrost and Butler team up to provide a comprehensive bouquet of products designed to provide a cutting edge to bakeries, hotels, restaurants, bars & pubs, coffee shops, ice cream & beverage, food retail & display, food preservation and the bio-medical & healthcare segments. Products that will cook, cool, display and preserve, and let you breathe easy by their tireless performance, extraordinary features and dependable service.



Applications

Trufrost products find great use in applications such as:



Bakeries



Food Retail



Commercial Kitchens



Ice Cream & Juice Bars



Coffee Shops



Pizzerias & QSRs



Bars & Pubs



Food Preservation - Coldrooms



Foreword

We are pleased to present the Trufrost & Butler book – a compilation that is dedicated to our customers seeking a reference guide that outlines the comprehensive range of our commercial cooling and foodservice products & solutions for bakeries, hotels, restaurants, bars & pubs, coffee shops, ice cream & beverage, food retail & display, food preservation and the bio-medical & healthcare segments. More serious professionals, such as hospitality consultants, architects, and designers, may wish to keep this book handy as a quick reference for regular use.

Cheers!

Neeraj Seth
Managing Director



First choice of any chef



Professional chefs can now enjoy the benefits of reliable refrigeration systems featuring European controllers, high-quality stainless steel, energy-saving designs, rounded internal edges for optimum hygiene, and detachable magnetic gaskets for easy cleaning, as well as self-closing doors with heaters to prevent condensation.

High Performance Reach-in Chillers & Freezers

- ◆ Foodsafe stainless steel
- ◆ Designed for 43°C ambient conditions and heavy-duty usage
- ◆ Tight door seals & self-closing doors ensure energy efficiency
- ◆ Ventilated cooling system with intelligent defrost
- ◆ Rounded corners ensure internal hygiene
- ◆ Available in 2 & 4 door options



G600TNM, G600BTM,
GN680TNM, GN680BTM
GN680DTV



G1200TNM, G1200BTM,
GN1340TNM, GN1340BTM



STF600TNM,
STF600BTM



STF1200TNM,
STF1200BTM

High Performance Undercounter Chillers & Freezers

- ◆ Food-safe stainless steel
- ◆ Designed for 43°C ambient conditions and heavy-duty usage
- ◆ Tight door seals & self-closing doors ensure energy efficiency
- ◆ Ventilated cooling system with intelligent defrost
- ◆ Rounded corners ensure internal hygiene
- ◆ Available in 1, 2 & 4 door options



GN1100TN
GN1100BT



G2100TN, GN2100TN,
STF 2100TN, G2100BT, GN2100BT



G3100TN, GN3100TN,
STF3100TN, G3100BT, GN3100BT

Convertible Refrigerated Drawers

- ◆ Option of single and two drawers
- ◆ Temperature can be converted from chilling to freezing
- ◆ Can be used as equipment stands to economise on space
- ◆ Provide ergonomomy to chefs thereby improving their productivity
- ◆ One drawer can be used for chilling or freezing or one for chilling and the other for freezing as per needs



CRD-2



Preparation Counters for every need

- ◆ PS models can house 5 & 8 GN 1/6 pans respectively on their decks
- ◆ SH models are large enough to house 8 & 10 GN 1/3 pans respectively on their decks
- ◆ 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 on the top.
- ◆ 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
- ◆ Rounded corners ensure internal hygiene
- ◆ Available in 2 & 3 door options



PS-200, PS-300



SH-2000/800,
SH-3000/800



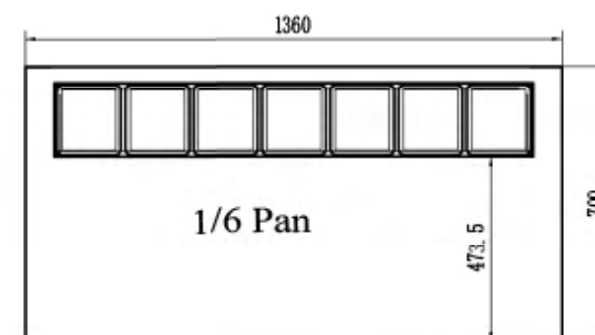
GN-2100 Coldpan



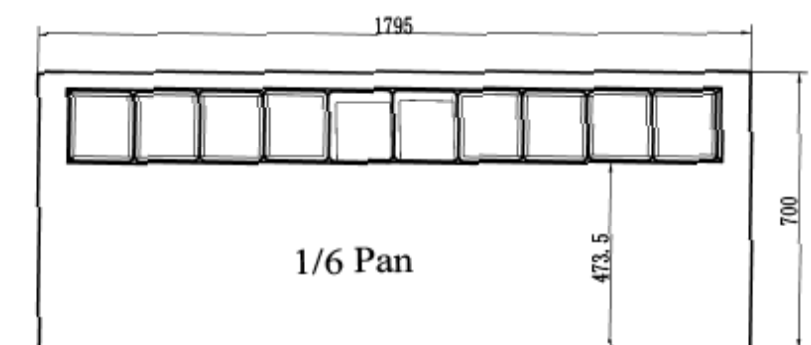
GN-3100 Coldpan



Super Sub

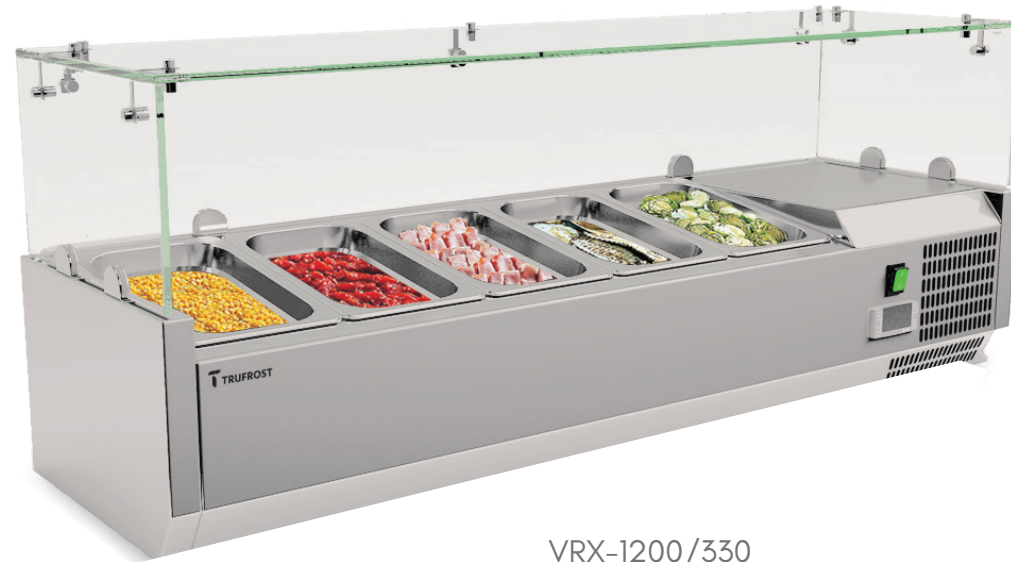


Top view of GN-2100 Coldpan



Top view of GN-3100 Coldpan

Countertop Displays



VRX-1200/330

Countertop Sushi Displays



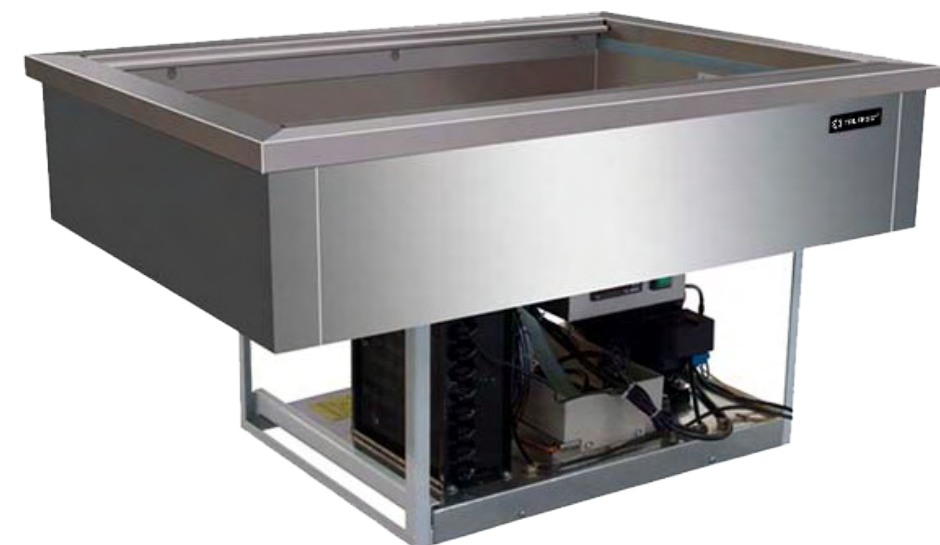
CTSS-5

Drop-in Frost Tops



FT-3

Drop-in Cold Wells



GN 3C

Trufrost Blast Chillers/Freezers



5 Trays

BCF-5
Yield per cycle 20 kg

Blast Chilling
from +90°C to +3°C in 90 mins



10 Trays

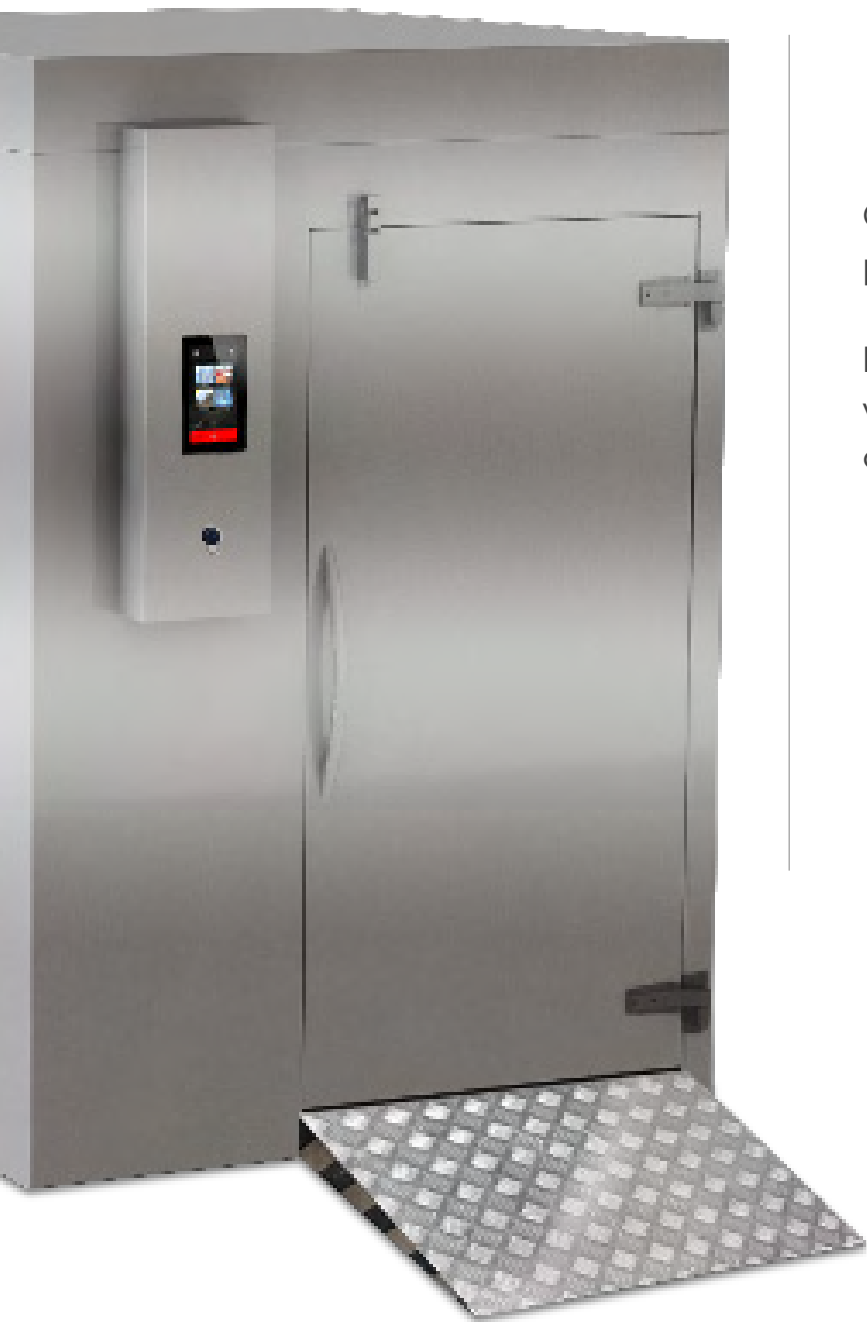
BCF-10
Yield per cycle 40 kg

Shock Freezing
from +90°C to -18°C in 4 hours



13 Trays

BCF-13
Yield per cycle 60 kg



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.



At the heart of good
beverages



Ice Cube Making Machines

- ◆ Smart Ice machines with a unique self monitoring feature
- ◆ Biggest ice cubes in the market: 28 x 28 x 22 mm size
- ◆ Models with built-in storage bins with production capacities ranging from 18 to 95 kg per day
- ◆ Models with separate storage bins with production capacities ranging from 195 to 950 kg per day



IC25 Premio



IC35BW Premio, IC55BW



IC100 Premio



IC220 Premio on ISB 150 Bin
IC350 Premio on ISB 220 Bin
IC460 Premio on ISB 220 Bin



IC1000 Premio
on ISB 460 Bin



Flake Ice Machines

Flake ice is granular type of ice, 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.

- ♦ Flake Machines with self contained bins in production capacities of 20 - 200 kg per day.
- ♦ Modular Ice Flake Machines with high production capacity (500 & 1000 kg per day).
- ♦ Low water and energy consumption.
- ♦ Compatible Ice Storage Bins available separately at an extra cost.



IF-20



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



IF-300, IF-500
on ISB 220 Bin



IF-1000 on
ISB 460 Bin





Wine Coolers



Visi Coolers



Back Bars



Trufrost Wine Coolers

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



Wine Coolers with Upto Three Temperature Zones

- ♦ Stunning looks with LED lighting
- ♦ Beachwood shelves
- ♦ Various options:
- ♦ Single, dual and 3 temperature zones for storing red, white or sparkling wines.
- ♦ Standalone or built-in type models
- ♦ Countertop, under-counter or floor-standing
- ♦ Some models can be combined to create a wine wall



W 30 DZ



W 100 TZ



Eiffel Tower

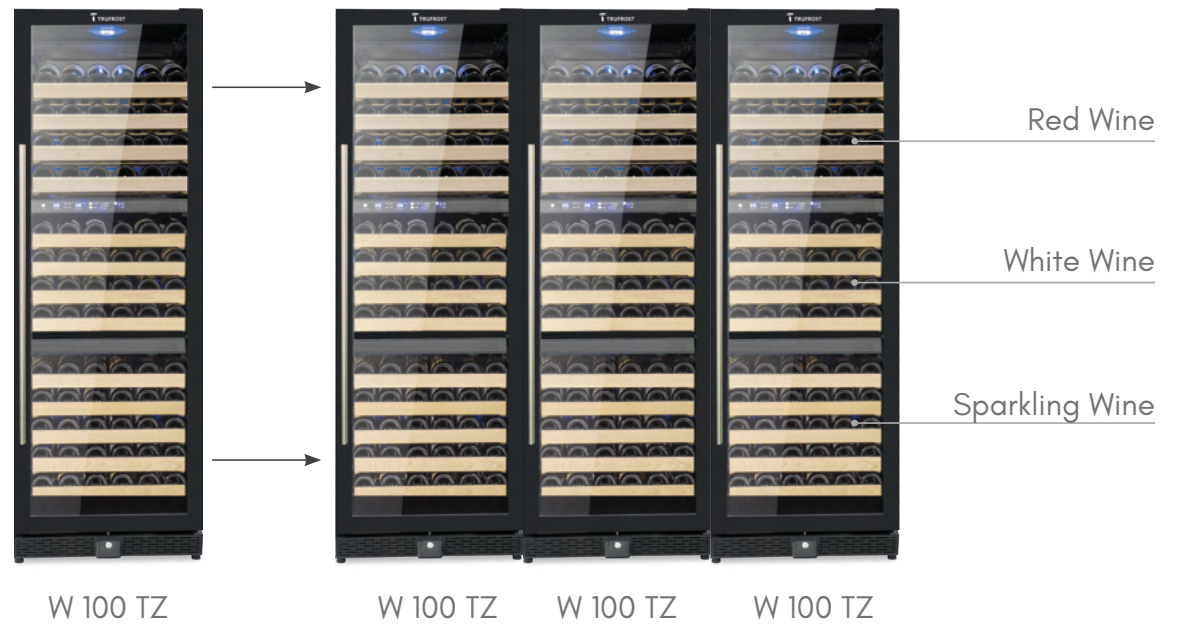


W 19 SZ



Modular Wine Walls

Trufrost Wine Coolers feature a unique ‘built-in’ design that allows one unit to be placed beside another, creating a modular, expandable wine wall. This eclectic arrangement can transform your wine collection into a beautiful and striking focal point. Each of these wine coolers also comes with segregated temperature zones, optimally storing your red, white and sparkling wines.





Customized Wine Walls

Trufrost customised wine walls create a conditioned environment for a surprisingly large number of bottles without significantly taking up your floor space. They enhance the ambience of your bar while protecting and showcasing your vintage collection. Typically fitted with glass doors, these walls feature internal reflective finishes, backlighting, and spotlighting to highlight the wines.





Draught Beer Systems

When handled properly from brewery to bar to glass, draught beer delivers what many consider to be the freshest, most flavourful beer available to the customer. Behind the simple flick of a handle that sends beer streaming into our glass at the bar, there is an alignment of the dispense variables and consistent housekeeping practices. Trufrost Draught Beer Systems are meticulously designed for exact operating conditions, along with regular maintenance to ensure the proper flow of high-quality beer.

Counter Top Beer
Coolers



CTB-1, CTB-2

Under Counter Beer
Coolers



UBC-100, UBC-150

Mobile Coolers



MBC-2

Kegerators



UDD-1, UDD-24-60SS

Generate additional
revenue from small
spaces



Soft Serve Freezers

The Trufrost floor-standing and countertop models feature a dual-flavour twin-twist option. Three models are available to suit various needs. Soft ice cream and frozen yoghurt are a breeze to prepare. Simply add the pre-mix from your chosen dairy or premix supplier, freeze it, and in a few minutes, you'll be ready to serve.



Solo



Tom & Jerry



2 Plus 1



Ice Cream & Gelato Batch Freezers

Trufrost Batch Freezers offer you the convenience of creating your own signature ice creams, gelato, and a wide range of premium desserts from one easy-to-use machine. Serve homemade ice cream, sorbet, or Italian ice. Fruits, nuts, and candies can be folded in as the product is being drawn into your container.



GBF-10



GBF-20



Multipurpose Dispensers

A versatile countertop model with a 12-litre capacity is designed for cooling and dispensing popular Indian drinks such as Jal Jeera, Buttermilk, Lassi, Aam (mango) panna, and other natural juices with light pulp.



Turia-12 (JJ-12)



Chocolate Melters

The Butler Chocolate Melters are designed to melt and maintain chocolate at the ideal temperature. These units can be used to melt both pure and compound chocolate, as well as hot sauces, chocolate dips, and more.



CMM-4



Juice Dispensers

These Trufoor dispensers are ideal for non-carbonated beverages. The JD-8.2 features a spray mechanism that produces a fountain effect. It is appropriate for syrup-based, watery juices.



JD-8.2

Show off your
masterful creations in style



Why are Trufrost confectionery showcases miles ahead?

Conventional Display



Trufrost Display





Flat Glass Showcases – Premia Series

The Premia series Flat Glass Showcases from Trufrost are specifically designed to captivate your customers. The side and front glass feature a chic, Italian-style black lacquer border, while the base is meticulously crafted from stainless steel with a black titanium finish to enhance the premium look of your store's ambience. These stunning showcases are fitted with advanced, double-tempered heated front glass that improves visibility and prevents the unhygienic condensation often found in conventional display cases.



CSF 44 Premia
WSF 44 Premia

Crystal Tower Premia



Panoramic Chiller Showcase



Frozen Tower



Panoramic Freezer Showcase



The fashion statement

Diva

Inspired by the jewellery shop and high-end fashion boutiques, this jewellery box-style display is perfect for showcasing exquisite creations, particularly exotic pastries and chocolates. It features two refrigerated pull-out drawers at the rear and brilliant LED lighting to enhance the presentation. Additionally, it includes extra refrigerated storage beneath the drawers. Multiple units can be positioned together to create a magical atmosphere for your store's ambience.



Diva 1200 Premia
Diva 900 Premia



Pull-out drawers are
available on 2 levels

Countertop Cold Displays

Ideal for displaying and selling cakes, pastries, Indian desserts, dairy products, cold cuts, sandwiches, and beverages.



CTSR-23 Premia



Baby Tower



Countertop Warm Displays

Ideal for presenting a diverse array of appetisers and savouries, such as Samosas, Kachoris, Patties, Wraps, Cutlets, Kathi Rolls, and other similar snacks. You can select from three models that feature a stunning combination of steel and glass. The CTW-4 model is especially suited for displaying Halwas, Gulab Jamuns, or similar warm Indian desserts. The FDW-3 is also appropriate for showcasing warm pizzas among other food items.



CTSW-23



CTW-4



FDW-3



Elegant Countertop Ambient Showcases



CAS 3



Adding colours to food retail





Remote Glass Door Chillers & Freezers

The remote chillers and freezers from Trufrost can be configured next to each other to give a uniform, pleasing look to the store's ambience. They are ideal for creating themed walls or corners. The chillers are available in 3, & 4-door options and the freezers only with three doors.



VCR-2800 Chiller



VFR-2000 Freezer

Plug-in Multideck Chillers

The vertical, open-type refrigerated plug-in cabinets are designed to enhance product display and stimulate impulse buying. They are ideal for packaged dairy products, beverages, packaged food, fruits and vegetables, as well as certain meat and poultry items.



PMD-1310, PMD-1880

Serve Over Counters – Plug-in

Trufrost presents stylish serve-over counters for the display of a variety of foodstuffs, including delicatessens, dairy products, sausages, meat, and poultry, ensuring maximum visibility in a pleasing manner. The front glass can be lifted for cleaning. They also feature additional refrigerated storage underneath, accessible through specially provisioned small doors at the rear.



SOC-1590





Visi Coolers – Premia Series (With top mounted compressors)

The Trufrost Premia Series plug-in-type glass-door upright coolers are equipped with top-mounted compressors. They provide a remarkably rich and pleasing 'top to bottom' view of the displayed food items. The interiors of the cabinets are illuminated by LED lights to enhance the quality of the display.



VC-1250 Premia



VC-1800 Premia

Visi Coolers – Italia Series

The Italia series from Trufrost represents a truly premium range of visi coolers with an elegant black body and a luxurious frameless door design. These stylish visi coolers are crafted to enhance the ambience of any store and help you boost your sales by displaying beverage bottles, cans, juice packs, and other food items at their very best.



VC-77 Italia



VC-300 Slim
Italia



VC-400 Italia



VC-250 NEU



VC-350 NEU



VC-450 NEU



VC-650 NEU

Visi Coolers – NEU Series

The NEU series from Trufrost is yet another premium range of visi coolers adorned with a sleek white body and an attractive aluminium alloy door frame. The NEU series visi coolers are designed to enhance the aesthetic appeal of any store and assist you in boosting your sales by showcasing beverage bottles, cans, juice packs, and other food items at their best.

Visi Freezers

Trufrost upright freezers are well-known for their reliability and attractive display of food items, whether ice cream or other packaged frozen foods. You can choose between two models: the VF-400 and the VF-1250 Premia. Both feature a ventilated cooling system with automatic defrost and are fitted with LED lights to enhance the quality of the display.



VF-400NF,
VF-400 (New)



VF-1250 Premia

Convertible Hard Top Freezers/Chillers

These 2-in-1 hard top chest freezers from Haier conveniently double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 145 to 780 litres to suit every conceivable need. You can also choose between single and double lid variants.



HFC-145SM5



HFC-290SM5



HFC-400DM5, HFC-500DM5



HFC-788DM5

Convertible Glass Top Freezers/Chillers

These Flat Glass Top Freezers from Haier add a new dimension to the routine glass tops available in the market. They are designed to enhance the product display. They come with well designed baskets - some of which are QDI baskets, for easy access & convenient segregation of the displayed items and an extra thick 70mm insulation and exteriors built in a pleasing white body.



HFC-300GM5



HFC-400GM5



HFC-575GM5

Perfectly chilled,
quietly done



Compressor Minibars

Trufrost Mini Fridges are ideal for use as minibars in guest rooms of hotels and clubs and also in homes. They are built with special low noise compressors and come with interior light and a lock and are available in a neutral, pleasing black colour. Model MF-55 has a small freezing chamber.



MF 55



Countertop Scooping Displays

These stunning displays come with 3 and 4 x 5L pans. You can select between flat and curved glass options. All models feature robust hydraulic hinges for easy lifting and stylish LED lighting to enhance the displayed food items. They are perfect for self-service applications such as outdoor catering and buffets. The scooping displays can be positioned on a counter or thoughtfully designed as a drop-in.



DTF-4 NEU



DTF-4 Premia



DTF-3



Wow Gelato 12 Premia

Gelato Scooping Displays

The Wow Gelato 12 Premia comes with 12 GN 1/4 pans and is a stunning display for ice cream and gelato. You can showcase additional ice cream or gelato flavours by using GN 1/4 pans (not included with the machine).



The art & science of food preservation





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.



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

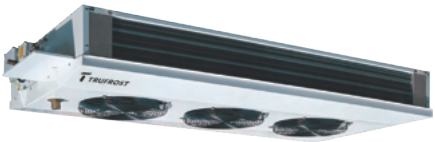
- ◆ Hinge Doors
- ◆ Sliding Doors
- ◆ High Speed Roll-up Doors
- ◆ Flip-flap Doors
- ◆ Sectional Doors
- ◆ Service Doors
- ◆ Dock Seal
- ◆ Dock Levelers

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.





Energy-efficient Refrigeration Units

Presenting Trufrost Refrigeration Systems with temperatures ranging from -86°C to $+22^{\circ}\text{C}$. These world-class Condensing units and Evaporator units are the perfect complement to your Coldroom Panels.

Condensing Units

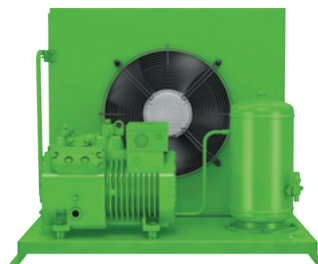
Trufrost offers a variety of condensing units. Their selection is based on cold room size and usage.

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.

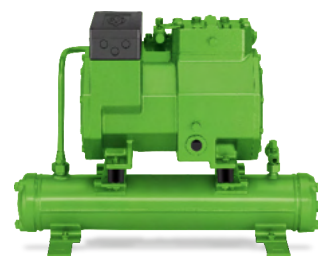
Water Cooled Semi-hermetic: these are similar to above and use water from cooling tower or chiller to further improve the efficiency.

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.



Air-cooled
semi-hermetic



Water-cooled
semi-hermetic



Air-cooled
hermetic/scroll



The magnetising aroma
of good coffee



Bean to cup coffee machines for every need



Coffee Bar Pro-T



Coffee Break Pro-T



Italia TurboSteam Pro



Milano TurboSteam

Milk Chillers

Refrigerated units from Trufrost with a real compressor in elegant black colour to go with your coffee machine. Frigo-Milk Premia preserve up to 8 (4+4) litres of milk. You can create the perfect light milk foam for trendy coffee creations by keeping the milk fresh and at a constant, cool temperature. It is taller and trendier with a digital temperature display on the door.



Frigo-Milk Premia

Cup Warmers

The Butler electric cup warming units come in an all stainless steel construction. They have 2 cup warming shelves for preheating upto 72 cups for a real coffee experience. The special airflow ensures even heat distribution.



CW-2



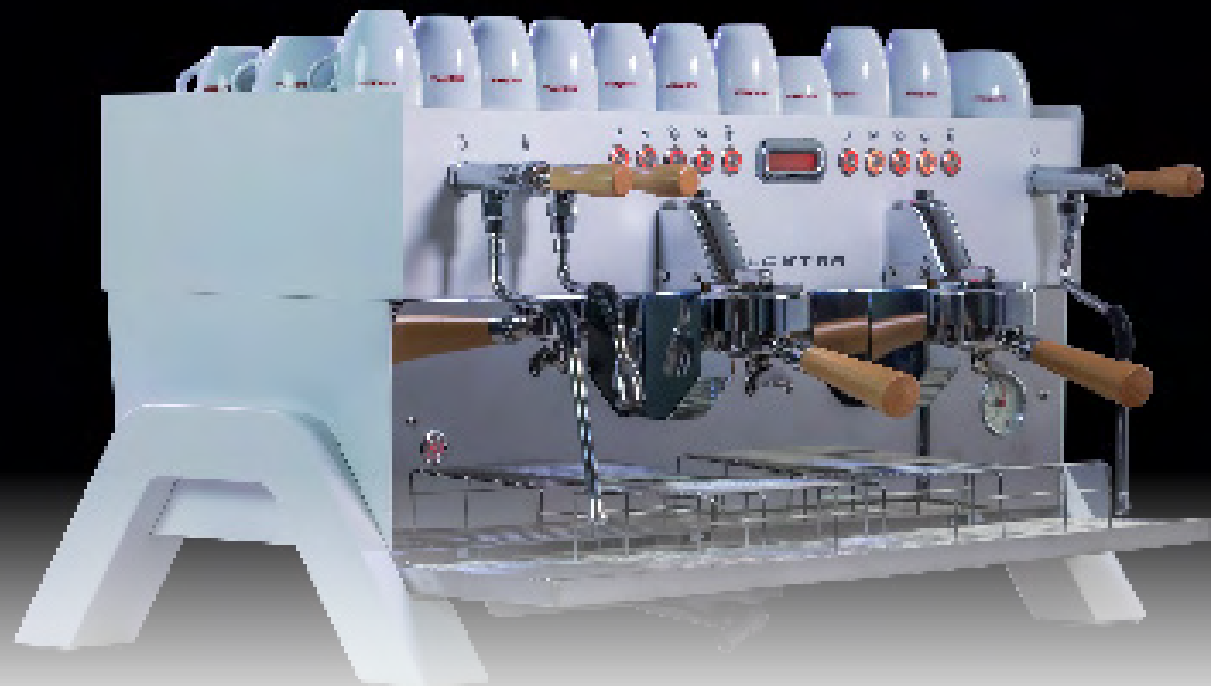


The best of Italian coffee

Coffee connoisseurs and many coffee lovers still fall back on traditional coffee machines for a real coffee experience. We offer traditional coffee machines from premium Italian names like La Cimbali and Elektra that reflect the finest tradition of Italian espresso for both – popular as well as speciality cafes.

ELEKTRA

LA CIMBALI



EKLIPTO

ELEKTRA

Manufactured by Elektra, a prestigious brand within the VEA group of Italy, the Eklipto is a next-generation professional coffee machine that embodies the rich history, tradition, and passion of Italian coffee culture. It is available in elegant black, white, and various colour combinations. Featuring both high and low groups, it is an ideal choice for coffee professionals seeking quality and exceptional performance. Additional features in single and two-group variants include an LED light, automatic group cleaning, programmable pre-infusion, hot water output, automatic boiler level control, and programmable hot water doses.



M200

La Cimbali has a new flagship, designed to steal the show. It is a design icon that defines a space's status; there is no reverse side and no hidden parts. Each side is a front intended for display. This newly designed project combines a passion for high-quality coffee with the rationale of functional and smart ergonomics, suitable for baristas of the future. Today.



M40

The new M40 aligns closely with the style of the M200, introducing a familial feeling that was previously absent. The style recalls our flagship product while adapting its forms to better cater to the needs of diverse customers. The metal body is crafted from highly resistant, high-quality, and durable materials, including die-cast aluminium and steel.



M23up

The M23UP features an ergonomic and robust design, constructed from steel. Its fixed-nozzle thermosyphon system is dependable and ensures top performance, consistently delivering excellent results in the cup. This equipment is specifically designed for commercial use, catering to coffee shops, restaurants, QSRs, and retail outlets.



LA CIMBALI

Victoria Arduino



COMING SOON

Manual and On-demand Coffee Bean Grinders

Butler Professional Coffee Grinders are built in an elegant combination of steel and black and are a perfect complement to your Traditional coffee machine. You can choose between an automatic grinder Ethos, manual grinder – Stride and Saga & Yoga on-demand doser-grinder that also has a digital display. Ethos grinds the beans by weight. They have single-bodied, hermetically sealed dosers that prevent aroma loss. The motor is equipped with a thermal protector.



Ethos



Saga



Yoga



Stride



The craft behind
captivating blends



High Performance Commercial Blenders

Butler TruBlend blenders are ideal for cafés, food courts, juice bars, restaurants, bars, and clubs. They feature 'easy-to-use' controls: a variable speed dial and pulse button that provide you with as much control as you would desire from a professional machine. The Trublend AQ Premia has an advanced acoustic enclosure that reduces blending noise by up to 80%, alongside digital controls, an advanced metal gear connector, and a metal seal connector. The specially designed 1.5L jar and rugged blades crush ice in seconds for blended drinks and are perfect for making frothy milkshakes, smoothies, frappés, juices, and cold coffee.



Trublend AQ Premia



Trublend Crush



Trublend 1.8 T



India's favourite Commercial Microwave Oven

- ◆ 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



Stainless Steel Cabinet
Glass Outer Window
Grab'n Go Handle

MWO-25



Stainless Steel Cabinet
Glass Outer Window
Grab'n Go Handle

MWO-34HD

Biryani



Biryani can be regenerated within minutes

Combo Meals



Combo meals can be regenerated within minutes

Lasagna



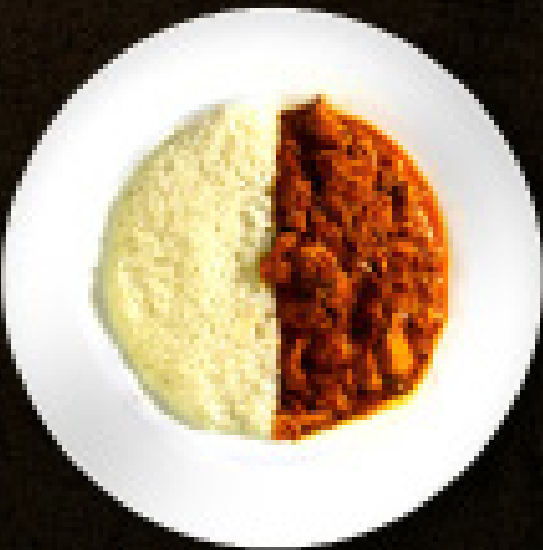
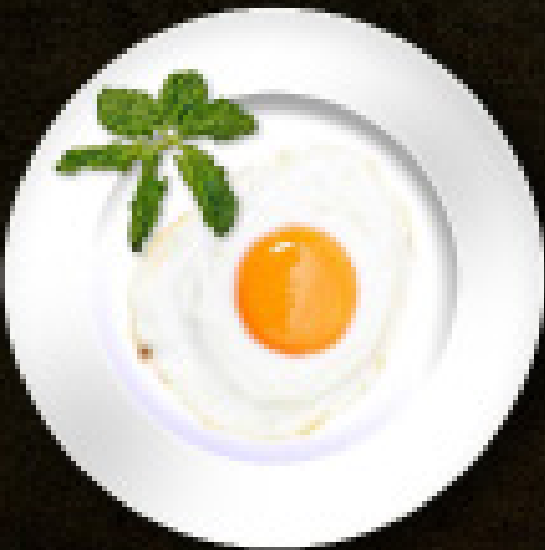
8 oz. lasagna can be cooked within 20 minutes and preheated in 3 minutes

Nachos



10 oz. nachos can be reheated within 2 minutes

Making fast food possible





Prática **FIT** EXPRESS

SPEED OVENS

The American sensation, now in India

The Pratica Fit Express high-speed oven is gaining popularity worldwide. It is designed to efficiently finish refrigerated, fresh, or frozen foods, such as breakfast sandwiches, chicken wings, muffins, lasagnes, subs, and other partially prepared dishes. It provides excellent flavour, appearance, and crispiness. The combination of impinged air and microwaves allows for faster heating, browning, or toasting of foods compared to traditional methods.





CERTIFIED
VENTLES
WITH EASILY REMOVABLE
CATALYTIC CONVERTER.

- Compact size; suitable for 30cm pizzas.
- Full-colour, user-friendly touchscreen with drag-and-drop features.
- Stores menu recipes directly on the oven or via Wi-Fi or USB drive.
- Ventless: no hoods necessary.
- Removable catalytic converter for easy cleaning.
- Consistent results through precise control and even heat distribution.
- Independently adjustable microwave power, temperature, and impinged air.
- No side vents, allowing zero side clearance.
- Elegant and intuitive: stores unlimited recipes with their own steps, settings, icons, or photos.
- Temperatures up to 280°C: the impinged air convection technology combined with microwave capabilities enables faster cooking.
- Heat insulation keeps the surface cool to the touch.
- Single and dual magnetron versions available.

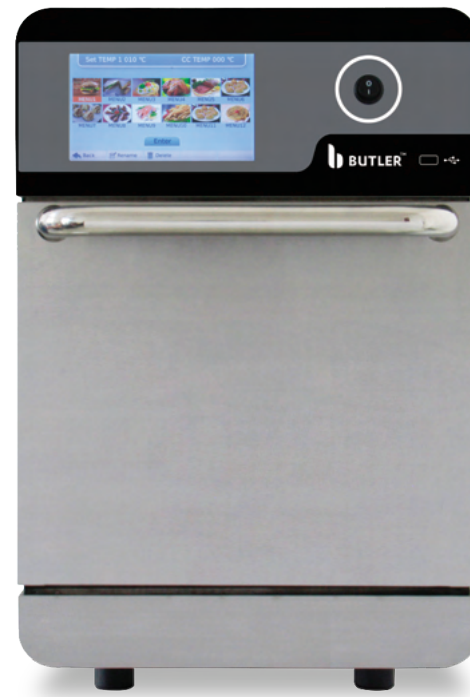
Market's most intuitive panel



Standard Accessories



Ventless High Speed Ovens



The little wonder
from Butler

that cooks a surprisingly large variety of food
up to 20 x faster

Concorde
Concorde Compact
Concorde Plus
Concorde Plus Compact

Catalytic converter



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



Quesadilla



Burritos



Burgers & Fries



Cinnamon Rolls



Lasagna



Muffins



Nachos



Caprese Sandwich



Samosas



Pizzas



Roasted Skewers



Panini Grills



Steaks



Wraps

Get great baking
results consistently





Rotary Rack Ovens

The Butler Rotary Rack Ovens are designed to offer significant labour savings due to reduced product handling. They are ideal for baking large quantities of cakes, breads, biscuits, and various bakery products. The advanced hot air circulating motor is engineered to distribute heat evenly throughout the oven. Additionally, the drive motor rotates the trolley tray, enhancing the heating effect to be more consistent and uniform. They are available in 16 and 32-tray configurations, as well as electric, gas, and diesel variants.



Models Available in Electric,
Gas and Diesel Versions



RO-16
Models Available in Electric,
Gas and Diesel Versions

Modular Deck Ovens

The Butler Deck ovens offer you complete flexibility to stack multiple ovens on top of each other, enabling single-deck, double-deck, or triple-deck configurations. The Breadwinner series can also be placed atop the EDO series ovens shown on the facing page, providing various configurations for end users.

Breadwinner Series

- ♦ Boiler for effective steaming
- ♦ Single-deck two-tray version
- ♦ Modular: Can be stacked to create a 2-deck or 3-deck configuration
- ♦ Can also be paired with Black Italia Series ovens
- ♦ Digital controls with temperature setting up to 400°C



Breadwinner 1-2



Breadwinner 1-2
or EDO-1D-2T
on top of

Breadwinner 1-2
or EDO-1D-2T
or GDO-1D-2T



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

Black Italia Series

- ♦ Single-deck two-tray or 2-deck 4-tray models available
- ♦ Modular: Can be stacked to create a 3-deck configuration
- ♦ Can also be paired with Breadwinner Series ovens
- ♦ Comes with a stone that can accommodate 2 EN trays
- ♦ Digital controls with temperature setting up to 400°C



Breadwinner 1-2
or EDO-1D-2T
or GDO-1D-2T
on top of

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



The convenience of modularity



Prodigy - Convex

Prodigy - Convex
Modular Electric Convection Ovens



Little Prodigy - Convex

Little Prodigy - Convex
Modular Electric Convection Ovens



Prodigy - Deck

Prodigy - Deck
Modular Electric Deck Ovens



Little Prodigy - Deck

Little Prodigy - Deck Modular &
Compact Electric Deck Ovens



Prodigy - Pro

Prodigy - Pro
Modular Proofing Cabinets



Little Prodigy - Pro

Little Prodigy - Pro
Modular Proofing Cabinets

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





Electric Ovens & Proofers Italia Series



OVP-1212 Italia



OVP-1224 Italia



PC-16 Premia



Planetary Mixers

The Butler Planetary Mixers offer remarkable versatility thanks to the various attachments included. Just as in cosmic planetary movement, the beaters in these mixers move like planets within the bowl, ensuring thorough mixing of the ingredients. They are easy to operate and simple to clean, with all parts crafted from high-quality stainless steel to meet the necessary hygiene standards for food.

Spiral Mixers

Butler Spiral Mixers are designed to gently combine bread dough, allowing it to develop the appropriate gluten structure without overworking it. In the spiral mixing methodology, both the mixer and the bowl rotate simultaneously, thereby enhancing the mixing effect. Typically, spiral mixers do not feature interchangeable attachments. Most commonly employed for mixing bread dough, spiral mixers can handle very stiff doughs with low hydration levels, as well as high hydration dough types like ciabatta.



B-5, B-7



PM-10, PM-20



PM-30, PM-40



PM-60



SM-20T



SM-34T



SM-45T



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 two 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.



CE
Lilliput



DS-520FS



DS-520 Premia, DS-520

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.



PDR-40

Bread Slicers

Butler Bread Slicers are compact, easy to operate, back loading machines that are ideal for slicing up to 36 cms long bread loafs in a safe and efficient manner and are suitable for any bakery. The press plate can be adjusted to suit the bread height of 16 cms. The machines are easy to clean after use so as to maintain requisite hygiene levels. They can cut 31 slices of 1.2 cms thickness in one go.



BS-370



The science behind good taste



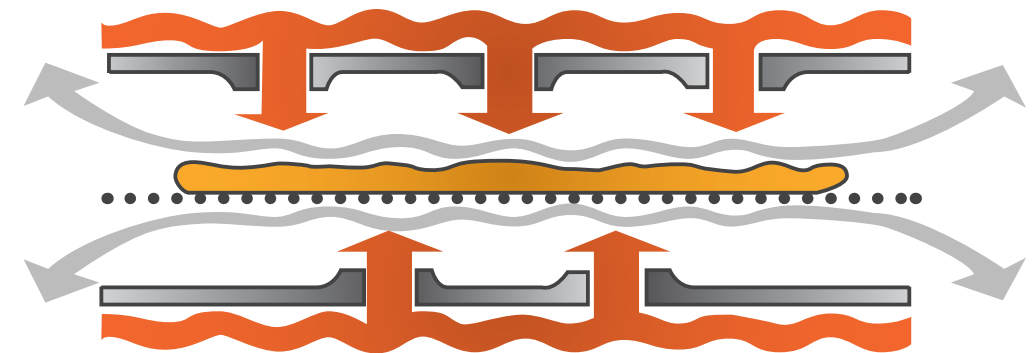


Multi-Purpose Conveyorised Impingement Ovens

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.



Gusto Conveyorised Impingement Ovens

Butler's heavy-duty hot air impingement ovens feature belt options that are 800 mm, 520 mm, 400 mm, and 260 mm wide. They are designed to cook a variety of products, including pizzas, bagels, garlic bread, omelettes, seafood, and ethnic Indian foods such as naans, crisp rotis, kebabs, and more. The top three variants are offered in both gas and electric versions.



A wide range of pizza ovens



Neapolitan Forni



EPO 36 Black Italia
GPO 36 Black Italia



EPO-1D Premia



EPO-2D Premia

Why fry when you can Wonderfry



Countertop Fryers



EF-8 Europa DT



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



EF-8 Auto



IDF-08



Floor Standing Fryers (Gas & Electric)



Wonderfry - 3B Premia
Wonderfry - 4B Premia
Wonderfry - 21.2E



Wonderfry - 16.2E



Building safer, cooler
& greener kitchens





Countertop Commercial Induction Systems

Butler portable induction cooktops and woks are designed for commercial cooking and can be positioned on kitchen counters for both back-of-house and interactive cooking applications. The portable induction warming and holding trays from Butler maintain food at the appropriate temperature while enhancing your presentation and overall quality, making them ideal for catering and buffet applications.

Cooktop



CIH-3.5

Wok



CIW-3.5

Warmer



CIW-1.0



Drop in Induction Systems

Butler drop-in cooktops and woks fit snugly into your kitchen counters, heat food evenly and quickly, and are easy to clean. They are ideal for show kitchens and are designed to withstand heavy-duty usage. Butler drop-in induction warming and holding systems are suitable for catering applications and buffet restaurants. These systems make food warming more attractive, safe, and free of odours caused by burners. Available in two models—one suitable for placing GN 1/1 induction-compatible chafing dishes and another that accommodates square-shaped dishes.

Hob



DIH-3.5

Wok



DIW-3.5

Warmer

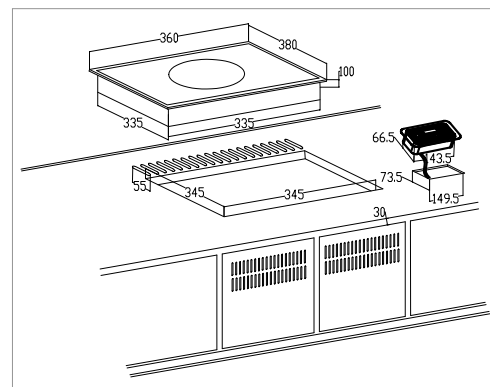


DIW-1.0

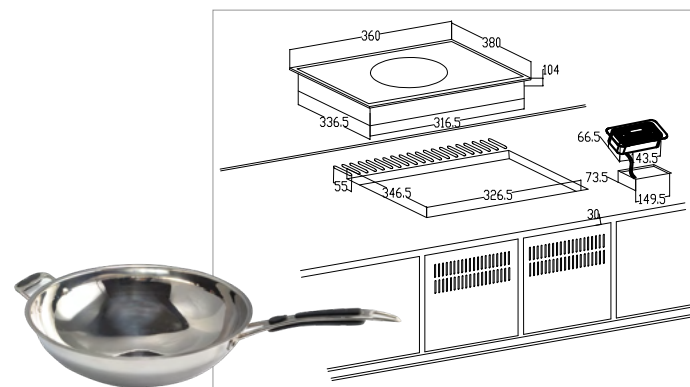
Warmer



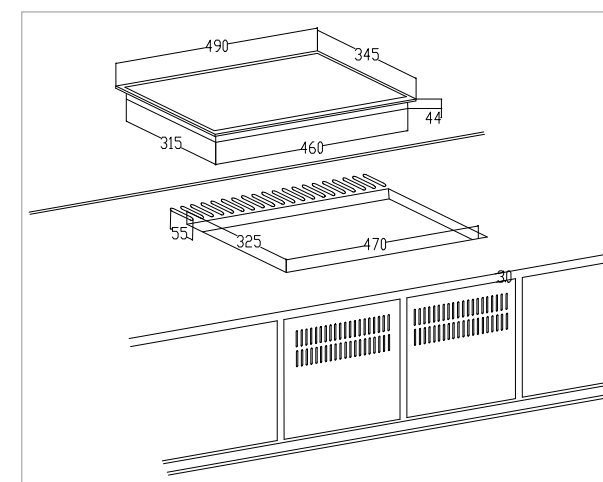
DIW-1.0 (Square)



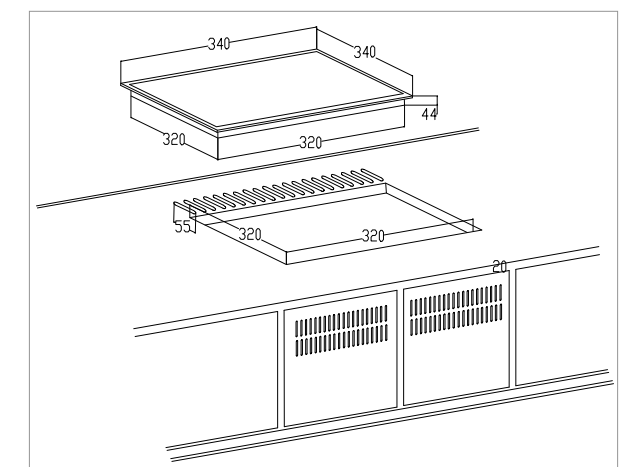
Cut-out



Cut-out



Cut-out



Cut-out

Grill, Toast & more...





Contact Grills – Grooved

The Butler Euro Grill is an electric contact grill that is available in three variants featuring grooved top and bottom plates. These models are designed to leave grill marks and cook perfect jumbo-sized sandwiches, paninis, steaks, or hamburgers, retaining all juices and vitamins, or to grill fish, eggplant, or similar food items.



Euro Grill Junior DT



Euro Grill Jumbo



Euro Grill Jumbo DT

Waffle Bakers



WB-1

Gelato Panini Grills



Ice of Fire

Chips Warmers



CW-310 (New)

Electric Bain Mairies



BM-1/1

Electric Salamanders



ES-610

Bun Toasters



Wow Toast

Conveyor Toasters



CT-300

Pop-up Toasters



POP-06

Electric Griddle Plates



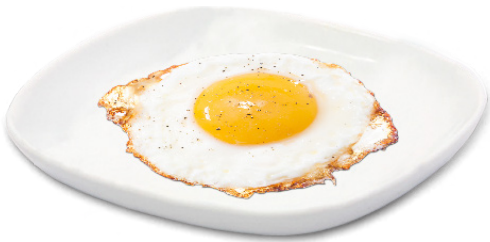
EGP-730GF



EGP-730F



EGP-550



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.



Steam Master 6E Premia





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 4 cavities, each accommodating two holding pans i.e., a total of 8 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

Hot Holding Cabinets



HHC-540



Design for GN 2/1 pans

Cold Banquetting Carts



CHC 540

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



Work Tables



Stands with 4 shelves



Single Layer Wall Shelves



Oil Filtration Carts

The most costly aspect of offering fried foods is the amount spent on oil. Butler Oil Filtration Carts extend the life of the oil used. They are designed for portable filtering for all your frying appliances. These portable filters can receive oil that is gravity drained from fryers and are equipped with four castors, a crumb collection basket, and a pump that transports the filtered oil back to the frypot.



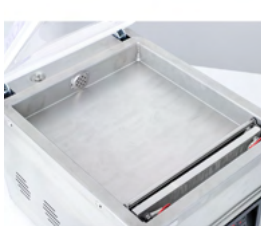
OFC-55


Vacuum Packing Machines

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.



DZ 400T



The background of the slide is a photograph of a bakery. In the foreground, there are several large, golden-brown loaves of bread, some topped with seeds, resting on wooden shelves. The background is slightly blurred, showing more bread and the interior of a bakery.

**Baking with the
iCombi® Pro.**
Make the extraordinary
possible.

The iCombi Pro.

Expect the unexpected.

Humidity, air speed, temperature, steam injection. All coordinated precisely. Within a single appliance that anticipates, learns, remembers, monitors and adapts. The intelligent assistant functions react dynamically to your changing needs. Dough a little too moist? Danishes still frozen? Cooking cabinet door open too long? More croissants than usual? No matter what happens, the iCombi Pro adjusts its settings accordingly, so you'll always get the results you want.

➔ All with one goal in mind

Helping you wow your customers over and over again with exceptional baked goods.

rational-online.com/us/baking

Intelligent baking paths

Croissants, fresh bread, muffins and other delectable baked goods. The iCombi Pro knows how to bake everything. Just select a baking path; it'll do the rest.

Single-degree temperature precision

What's the difference between "perfect" and "burned"? With baked goods, it may be only a few degrees. Which is why the iCombi Pro never leaves temperature to chance.

Active dehumidification:

Perfect crust is a fine art – the cooking cabinet has to be dehumidified at just the right moment. The iCombi Pro nails it every time. That's baking intelligence.

Proofing

Different products, different needs. The iCombi Pro's integrated proofing levels allow it to adjust precisely to your dough.

Baking sizes

Do you use sheet pans rather than hotel pans? No problem – we'll send your iCombi Pro equipped with a hinging rack to fit your needs. We also have mobile oven racks sized for baking accessories.

Steam injection

The iCombi Pro distributes steam perfectly throughout the cooking cabinet, measured to the exact milliliter – yielding optimum rise, dough elasticity and maximum baking efficiency.

Fans

Up to three fans, five speeds, ample heat accumulation for beautifully soft bread with a crisp crust.





Professional Dishwashers

Squeaky clean
at the touch of a button



Glass Washers & Hood-Type 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.



B21

B31
B32



B51



Experience Centres

Gurugram



Bengaluru

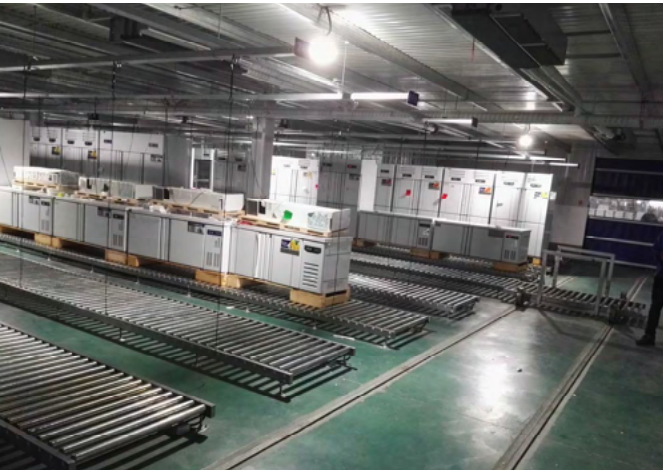


Mumbai



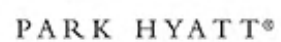
Manufacturing & Quality

Our products are manufactured in the most advanced factories located across the world, most of them highly automated and robotized. Every Trufrost & Butler product complies to the highest standards of quality & consistency, and comes with one or more global certifications such as CE, UL, NSF, CCC, CB, ROHS, OHSAS, ETL, ISO 9001, ISO 13485 and ISO 14001 amongst others.



Our Clients

Here's a partial list of our clients, most of whom are our repeat customers.



Corporate Office

1215, Tower B, Emaar Digital Greens, Golf Course Extn. Road, Sector 61, Gurugram - 122011, India
Tel: +91-124-4246560 Email: info@trufrost.com www.trufrost.com



Regional Offices

South India
#3, 39th Cross, 11th Main Rd, 4th 'T' Block, Jayanagar, Bengaluru, Karnataka - 560041, India

West India
Unit No.1404, Lodha Supremus Powai, Commercial Premises Co.op. Soc.Ltd, Saki Vihar Road, Powai, Mumbai, Maharashtra - 400072, India

North India
1209, Tower B, Emaar Digital Greens, Golf Course Extn. Road, Sector 61, Gurugram - 122011, India

Product Sales

Andhra/Telangana:	7042027666, 9818779200	Maharashtra:	9560906148
Tamil Nadu:	7303890587, 9289143691	Mumbai:	7303196614
Chhattisgarh:	7303890590	Orissa:	7303890590
Delhi/NCR:	8448759200, 9116116765	Punjab/Haryana:	9319399772, 9717664894
Goa:	7303890588	Rajasthan:	9560204991
Gujarat:	7428947772	UP:	7303196607
Assam/North-East:	7303890590	MP:	7303890582
J&K/Himachal:	9319399772, 9717664894	Uttarakhand:	9319399772
Karnataka:	9560222495, 9818779200	West Bengal:	7303890590
Kerala:	9560906148, 7303890587	Bihar:	9560505436

Coldrooms Sales





Norther Region, Gurgaon, NCR :	8448445701	Southern Region, Bangalore:	9319399771
Western Region, Mumbai, Goa:	7303196612	Eastern Region, Kolkata:	9289759363
U.P., Bihar:	7303890583	Punjab, HP, J&K, UK:	9560505365
Rajasthan, Gujarat, MP:	9289759361	Uttarakhand, Haryana:	9289615772
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