

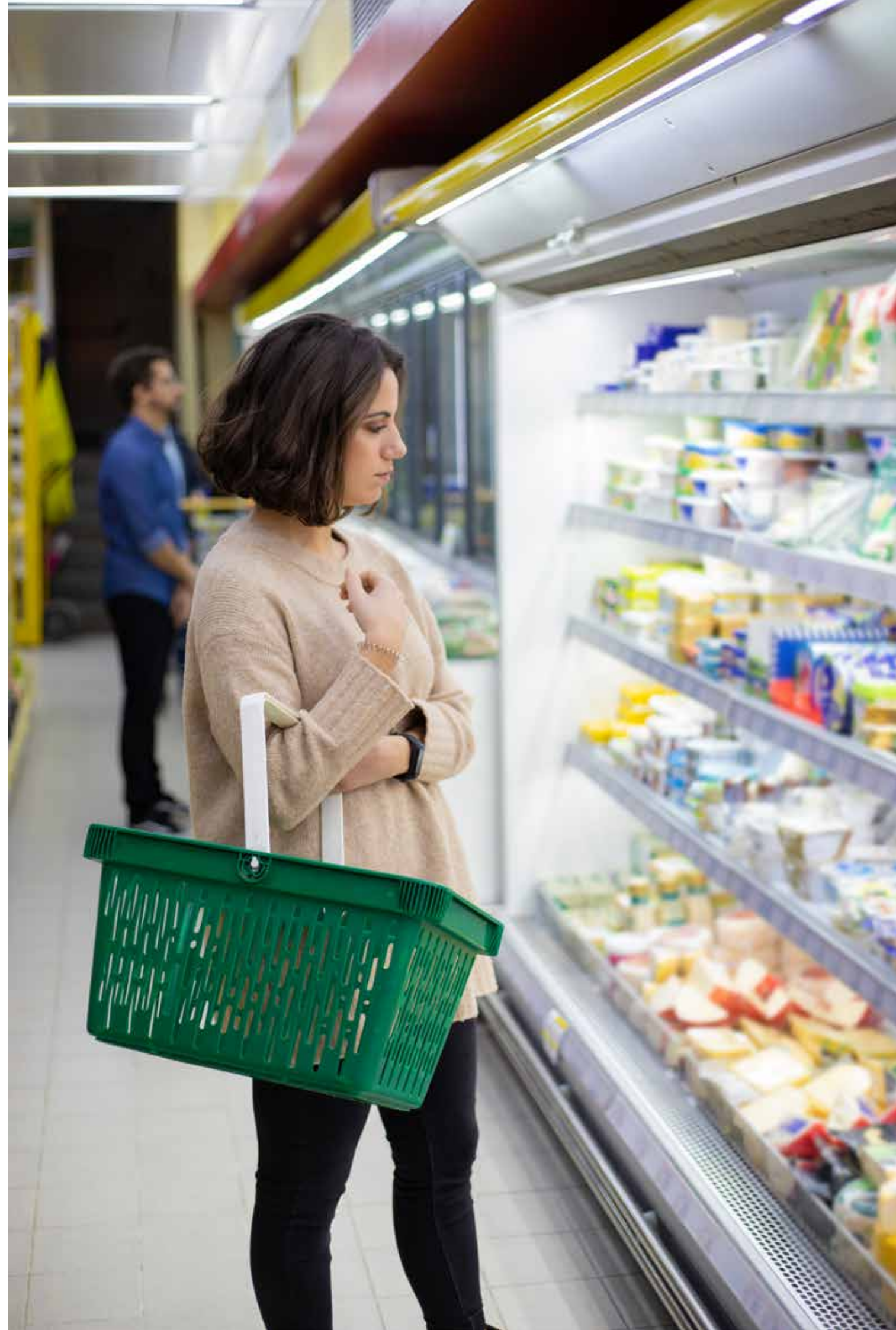
Dependable food retail solutions



Stay ahead of the game

We help customers stay on top of their food retail game. You can count on Trufrost to solve your needs ranging from aesthetic displays and equipment performance to installation, maintenance and aftermarket support. Our state-of-the-art merchandising solutions help you enhance your sales by showing food at its very best. By converting your store into warm, inviting and an easy to navigate retail space. Check out our extensive selection of display cases for hot, cold, fresh and frozen items suitable for large super markets as well as small & medium sized convenience stores.





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Remote Cooling Solutions – Vertical

Since space is at a premium, the primary focus of any supermarket is to first try and use the vertical space for displaying foodstuff in an efficient manner. Two most popular options are – Open Type Multidecks (largely for chilling application) and Upright Glass Door Showcases (mostly for frozen food, and at times, also chilled products). The adjacent picture shows both these options.



A close-up photograph of a person's hand holding a clear plastic bottle of milk. The hand is positioned to hold the bottle by its neck and body, with the thumb and index finger gripping the white screw cap. The bottle is filled with a white liquid, presumably milk. In the background, several other similar bottles are visible on a shelf, slightly out of focus. The lighting is bright, typical of a supermarket. The text "Access without obstruction" is overlaid in the upper right corner in a blue, sans-serif font.

Access without
obstruction

Open Multideck Chillers – Remote

These positive temperature vertical open type refrigerated cabinets by Trufrost feature efficiency and high visibility, thanks to the integration of the most recent technological innovations with a sophisticated design. Ideal for packaged dairy products, beverages, packaged food, fruits & vegetables, and even certain meat & poultry items. Available in three widths, these models can be multiplexed together to create bespoke solutions. Remote systems are commonly the best solution for outlets looking to install a large number of chillers as they will keep noise and heat to a minimum within the store.



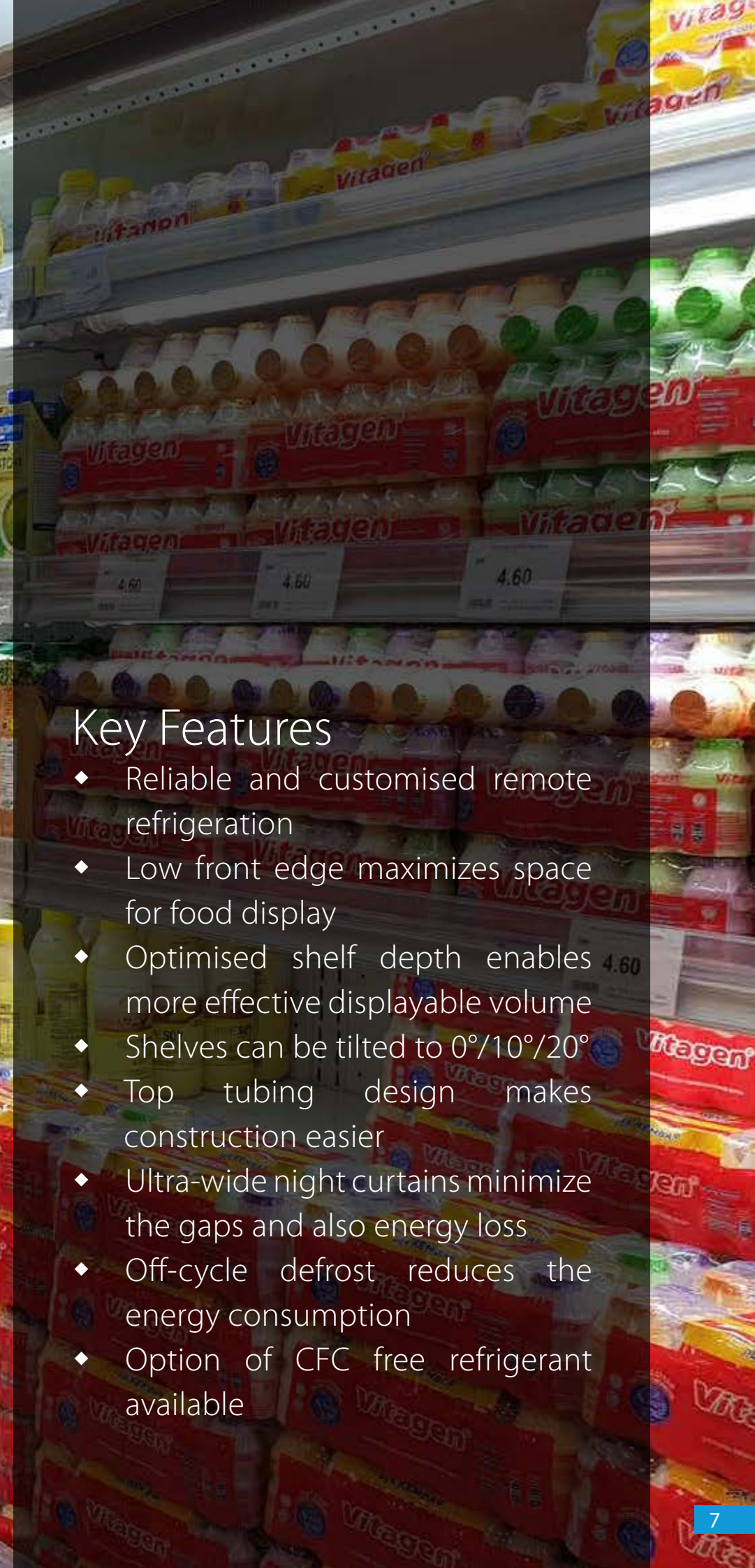
RMD-1935, RMD-2560, RMD-3810
TESEY Compact 250, TESEY Compact 375





Key Features

- ◆ Reliable and customised remote refrigeration
- ◆ Low front edge maximizes space for food display
- ◆ Optimised shelf depth enables more effective displayable volume
- ◆ Shelves can be tilted to 0°/10°/20°
- ◆ Top tubing design makes construction easier
- ◆ Ultra-wide night curtains minimize the gaps and also energy loss
- ◆ Off-cycle defrost reduces the energy consumption
- ◆ Option of CFC free refrigerant available



Technical Specifications - Remote Multideck Chillers



Model	Dimension (WxDxH)	Display Area (M²)	Cooling System	Electricals	Temperature Range	Refrigerant	Cooling Capacity	Power	Shelves	LED	Night Curtain
RMD-1935	1935x918x2030 mm	2.94	Ventilated	220V/50Hz./1Ph	2°C ~ 6°C	R404a/R22	2600 W	1.8 KWH	4	Yes	Yes
RMD-2560	2560x918x2030 mm	3.92	Ventilated	220V/50Hz./1Ph	2°C ~ 6°C	R404a/R22	3500 W	2.4 KWH	4	Yes	Yes
RMD-3810	3810x918x2030 mm	5.88	Ventilated	400V/50Hz./3Ph*	2°C ~ 6°C	R404a/R22	4600 W	4.5 KWH	4	Yes	Yes

* 220V/50Hz/1Ph available End panels thickness is 35mm Shelves can be tilted to 0°/10°/20° Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers or glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

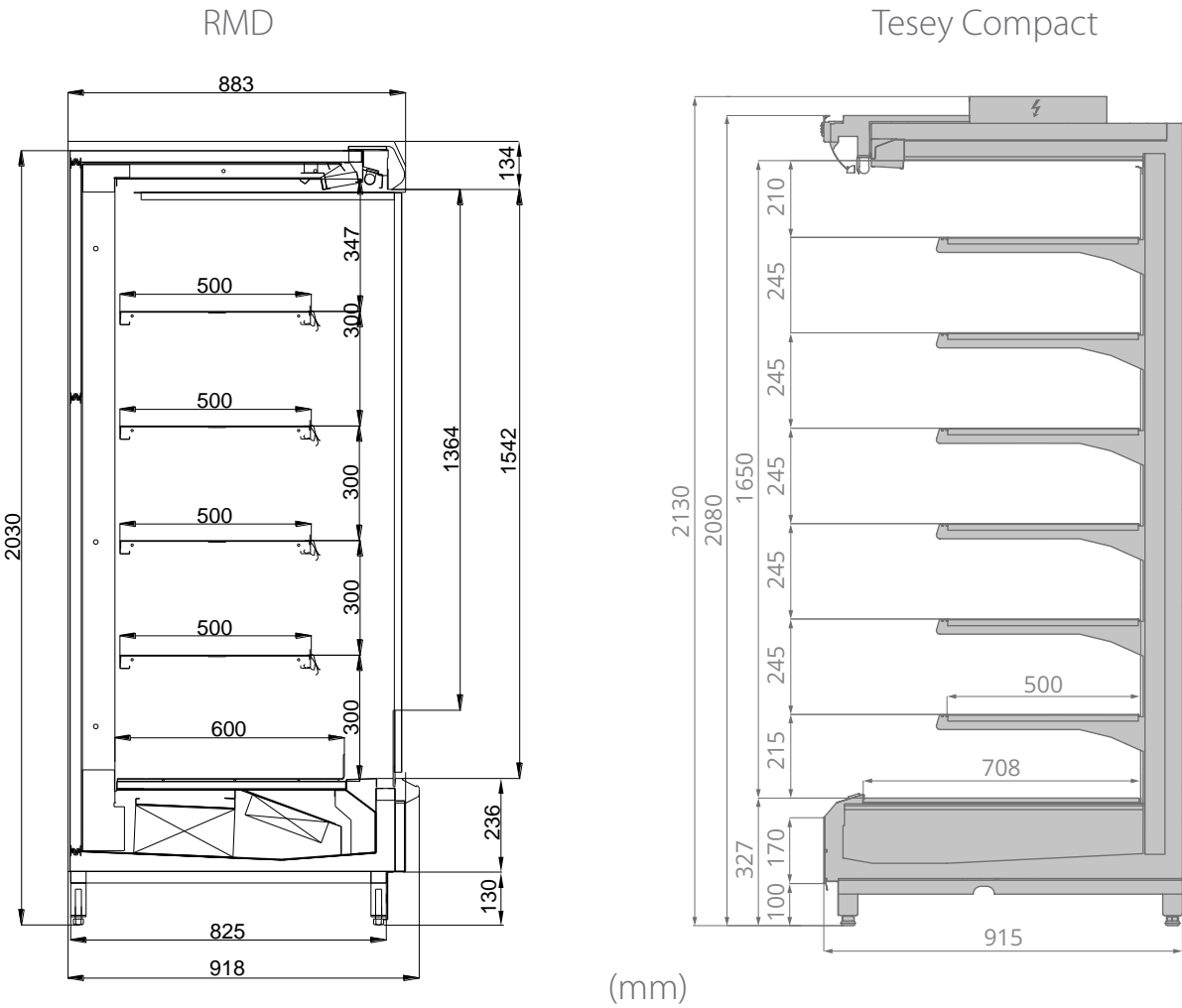
Technical Specifications - Tesey Compact Remote Multidecks Chillers



Model	Dimension (WxDxH)	Display Area (M²)	Cooling System	Electricals	Temperature Range	Refrigerant	Cooling Capacity	Power	Shelves	LED	Night Curtain
Tesey Compact-250	2570x915x2130	4.0	Ventilated	220V/50Hz/1Ph	2°C ~ 6°C	R404a/R22	3500 W	2.4 KWH	6	Yes	Yes
Tesey Compact-375	3820x915x2130	6.0	Ventilated	400V/50Hz/3Ph*	2°C ~ 6°C	R404a/R22	4600 W	4.5 KWH	6	Yes	Yes

* 220V/50Hz/1Ph available End panels thickness is 35mm Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers or glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

Line Drawing



Upright Vertical Freezers or Chillers – Remote

The upright 3, 4 and 5 door Freezers or Chillers from Trufrost are designed to respond to the increasingly dynamic needs for small surfaces and proximity stores. They combine the elegance and design of remote solutions with the flexibility of plug-ins.



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 ambience and are ideal for creating themed walls or corners. The chillers are available in 3, 4 & 5 door options and the freezers only with 3 doors.



VCR-2800
Chiller



VFR-2000
Freezer

Key Features

- ◆ Reliable and customised remote refrigeration
- ◆ Temperature range:
 - ◆ Chillers: +1 ~ +10°C
 - ◆ Freezers: -18 ~ -20°C
- ◆ Digital temperature control
- ◆ Automatic defrost for freezers
- ◆ Adjustable feet
- ◆ Interior LED light
- ◆ Self closing doors
- ◆ Triple pane glass with heat film for freezers

Technical Specifications



Model	Dimensions (wxdxh)	Volume	Doors	Shelves	Temp. range	Refrigerant	Cooling Capacity	Power	Electricals
VCR-2000	2050x750x2000mm	2190L	3	18	+2°C ~ +6°C	R404a/R22	1150W	1.2kW	220V/50Hz./1Ph
VCR-2800	2734x750x2000mm	2955L	4	24	+2°C ~ +6°C	R404a/R22	1570W	1.4kW	220V/50Hz./1Ph
VCR-3500	3418x750x2000mm	3710L	5	30	+2°C ~ +6°C	R404a/R22	1750W	1.6kW	220V/50Hz./1Ph
VFR-2000	2050x750x2000mm	2080L	3	18	-18°C ~ -20°C	R404a	1200W	1.3kW	220V/50Hz./1Ph

Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)



Coldroom displays

Trufrost understands the refrigeration needs of the supermarkets with respect to food preservation and display. Team Trufrost can design, supply and install cold rooms with glass display on the front and storage and access at the rear for chilling and freezing applications. The open type chillers & freezers can be connected with either a remote Rack system or individual condensing units.



Comprehensive refrigeration solutions for supermarkets





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

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



Energy-efficient Refrigeration Units

Presenting Trufrost Refrigeration Systems with temperatures ranging from -30°C to $+22^{\circ}\text{C}$. These world-class Condensing units and Evaporator units are the perfect complement to your Coldroom Panels.

Salient Features :

- ◆ Rack systems with option of inverter compressor
- ◆ Original factory manufactured energy-efficient condensing unit for accurate performance
- ◆ Designed for tropicised conditions (Class T)
- ◆ Option of hermetic scroll & semi-hermetic compressors
- ◆ Option of remote monitoring for BMS compatible HACCP controller





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 supermarkets 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 supermarkets as well as 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.





Plug-in Multideck Chillers

The vertical open type refrigerated plug-in cabinets by Trufrost are designed to enhance product display and stimulate impulse buying in strategic areas of the store, such as in front of cash registers or promotional islands. They are ideal for packaged dairy products, beverages, packaged food, fruits & vegetables, and even certain meat & poultry items. These Multidecks have the full condensing unit system housed within the cabinet and eliminate the need for the installation of an external condenser. They offer maximum flexibility as they can be moved to different locations within the store or can be positioned away from walls as there is no requirement for pipe work to be routed outside. Model PMD-1800 is finished in highly polished stainless steel and PMD-1310 in a pleasing pre-coated finish. Both the models add a touch of class to any store.



PMD-1310, PMD-1800

Key Features

- ◆ High efficiency and balanced refrigeration system
- ◆ LED lighting in each shelf, model PMD 1310 with daylight white
- ◆ Optimised shelf depth enables more effective displayable volume
- ◆ Night curtain minimizes energy loss
- ◆ Off-cycle defrost reduces the energy consumption
- ◆ Eco friendly R404a refrigerant

Technical Specifications - Plug-in Multidecks



Product	Model	Dimensions wxdxh (in mm)	Capacity (in Litrrs)	Temperature (in °C)	Power	Rated Current	Energy consumption kW per day	Refrigerant	Shelves
Plug In Multideck Chiller	PMD-1310	1310x660x2000	565L	+2 ~ +8	1300 W	10.5A	38.8	R290a	4
Plug In Multideck Chiller	PMD-1800	1800x670x2000	822L	+2 ~ +8	1800 W	10A	23.4	R404a	4

Electricals: 220V/50Hz./Single Phase Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)



Serve Over & Self Service Counters





SOC 1580

Serve Over Counters - Plug-in

Trufrost presents stylish serve over counters for display of a variety of foodstuff including delicatessens, dairy products, sausages, meat and poultry that ensure maximum visibility in a pleasing manner. The front glass can be lifted for cleaning. They also come with an additional refrigerated storage underneath which can be accessed through specially provisioned small door/s at the rear.



Openable front glass



Rear storage



Key Features

- ◆ Stylish display for dairy products, sausages, packaged meats & poultry and delicatessens
- ◆ High performance compressor
- ◆ Easy to clean, stainless steel platform on the top rear portion
- ◆ Ensures maximum visibility to the products presented
- ◆ LED lighting
- ◆ Rear storage





Self Serve Counters

These refrigerated self-service counters from Trufrost are designed to store and display deli & pastry products, sausages, packaged meats & dairy products and delicatessens. Thanks to a contemporary and functional design, they respond effectively to the multiple demands of retailers.

Key Features

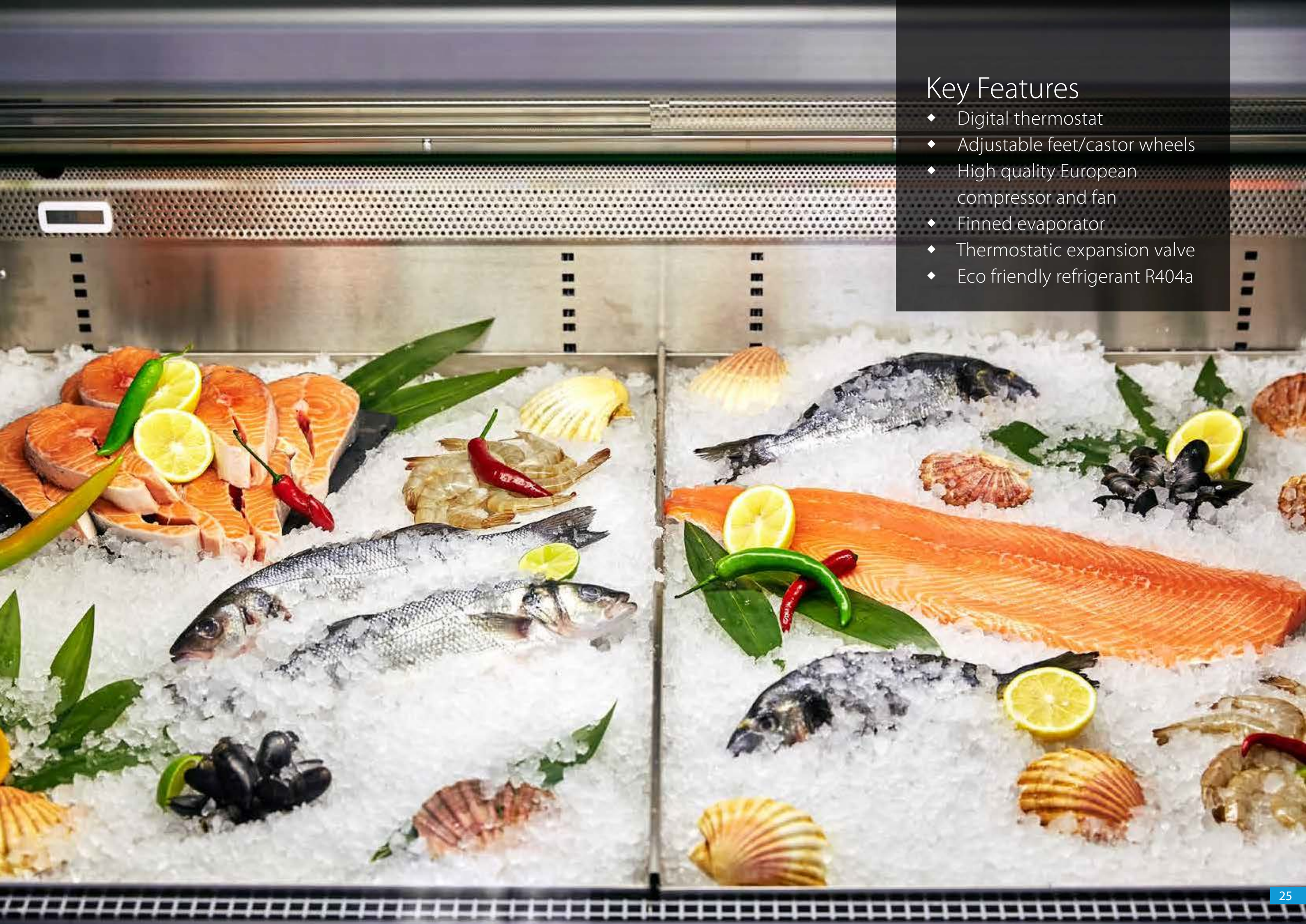
- ◆ High performance compressor
- ◆ East to clean, stainless steel platform on the top rear portion
- ◆ Ensures maximum visibility to the products presented
- ◆ LED lighting





Stainless Steel Fish Counters

Built on a platform of stainless steel AISI 304, Trufrost fish counters are perfect for displaying fresh fish. They are designed for providing optimal chilling during display only, not as a storage vessel for continuous use. All contents should be removed and placed into refrigerated storage during out hours – the counter being clear for cleaning and sanitising prior to restocking, the next day.



Key Features

- ◆ Digital thermostat
- ◆ Adjustable feet/castor wheels
- ◆ High quality European compressor and fan
- ◆ Finned evaporator
- ◆ Thermostatic expansion valve
- ◆ Eco friendly refrigerant R404a

Technical Specifications - Serve Over & Self Serve Counters



Product	Model	Dimensions wxdxh (in mm)	Temperature range at 25 °C, 60%RH	Power	Refrigerant	Rated Current	Shelves	No. of Rear Doors
Serve Over Counters	SOC-1580	1580x975x1285	+2°C ~ +8°C	760 W	R404a	6.0A	1	1

Electricals: 220V/50Hz./Single Phase Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)







Combinable Island Freezers

With sliding glass top (left to right)

These stylish island freezers with uniquely designed curved glass lids from Trufrost come in combinable configurations although you can go for individual units as well. The exteriors are built in white pre-coated steel and the interiors in pleasing white pre-painted aluminium. They can also be converted to be used as chillers.



Key Features

- ◆ Elegant top curved sliding glass lid
- ◆ White precoated galvanized steel interior liner
- ◆ Mechanical temperature control
- ◆ 2 Tempered & low emissivity glass lids
- ◆ Lock & Key
- ◆ Ventilated free maintenance condenser
- ◆ Interior LED Lighting
- ◆ Increased 70 mm insulation resulting in energy savings
- ◆ Full Basket with dividers
- ◆ Caster wheels
- ◆ Convertible temperature range: $\leq -18^{\circ}\text{C}$ / $0-10^{\circ}\text{C}$



Technical Specifications - Combinable Island Freezers



Product	Model	Dimensions wxdxh (mm)	Capacity (L)	Temperature (in °C)	Power	Refrigerant	No of Baskets	Casters	Weight
Combinable Island Freezer - End Corner	CIL-1650EC	1650x757x867	600	≤ -18 / $0-10$	395W	R290	5 with separators	4	85
Combinable Island Freezer - Mid Section	CIL-2000MS	2000x757x867	700	≤ -18 / $0-10$	480W	R290	6 with separators	6	120

Electricals: 220V/50Hz./Single Phase

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

Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

Central divider rack is an optional accessory available separately on at extra cost

Traditional Island Freezers

Trufrost Island Freezers are a retailer’s delight and come with fully loaded baskets for easy access & convenient segregation of frozen food. IL 660 comes with 6 baskets.



Technical Specifications



Specification	Island Freezers IL-660
Gross Volume (Litres)	660
External dimensions w*d*h (mm)	1860x820x560
Internal dimensions w*d*h (mm)	1620x570x414.5
Temperature Range	≤-18°C
Power (W)	355
Refrigerent	R290
Lock	Yes
Defrost	Manual
No. of Lids / Doors	2
No. of Baskets	6
Wheels / Castors	Yes

Electricals: 220V/50Hz/1 Phase
Specifications are subject to change without prior notice
due to continuous product development

Inviting vertical displays
with glass doors



Visi Coolers - Premia Series

(With top mounted compressors)

These Trufrost Premia Series plug-in type 2 glass door upright Coolers come with top mounted compressors. They provide an ultra rich and pleasing ‘top to bottom’ view of the displayed foodstuff – be it ice creams or any other packaged food. The cabinet interiors come with LED lights to enhance the quality of display.



VC-1250 Premia



VC-1800 Premia



VF-1250 Premia, VF-1800 Premia






Visi Coolers

Visi Freezer

Key Features

- Forced air circulation
- Adjustable shelves
- Interior LED lights
- Universal wheels, front with brake
- Double pane glass including Low E in Visi Coolers
- Self Closing doors
- Self evaporating drip tray
- Low-maintenance condenser
- Standard ambient for Visi Coolers +35°C at 65%RH

Technical Specifications

Model	Volume (L)	Door type	Shelves	Power	Dimensions (wxdxh) mm	Temperature range	Refrigerant	No. of Compressors
VC-1250 Premia	1250	2 Hinge	10	412W	1260x750x2092	+1°C ~ +10°C	R134a	1
VC-1800 Premia	1800	3 Hinge	15	675W	1880x750x2092	+1°C ~ +10°C	R134a	1
VF-1250 Premia	1250	2 Hinge	10	1472W	1260x750x2092	-18°C ~ -22°C	R404a	2
VF-1800 Premia	1800	3 Hinge	15	1850W	1880x750x2092	-18°C ~ -22°C	R404a	2

Electricals: 220V/50Hz./Single Phase
 Specifications are subject to change without prior notice due to continuous product development
 Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

Traditional Visi Freezers

Trufrost upright visi freezers are known for their reliability and provide a pleasing view of the displayed foodstuff – be it ice creams or any other packaged frozen food. The VF-400 and VF-1000 are among our fast selling models. They have a ventilated cooling system with automatic defrost and are fitted with LED lights to enhance the quality of display.



VF-100



VF-400NF,
VF-400 (New)



VF-1000NF

← New upgraded model
with 2 compressors

Technical Specifications - Visi Freezers



Specification	Gross Volume (Litres)	Dimensions w x d x h (mm)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VF-100	90	600x530x845	≤-22°C	230	Yes	Automatic	1	3	Yes / 2LEDs	Yes	1	R290a
VF-400 (New)	380	615x640x1990	-20°C ~ -26°C	520	Yes	Automatic	1	5	Yes / 2LEDs	Yes	1	R290a
VF-400NF	400	670x693x2008	-18°C ~ -22°C	570	Yes	Automatic	1	5	Yes / 2LEDs	Yes	1	R404a
VF-1000NF	950	1220x693x2008	-18°C ~ -22°C	1100	Yes	Automatic	2	10	Yes / 2LEDs	Yes	2	R404a

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)



License to chill



Visi Coolers - Italia Series

The Italia series from Trufrost represents a truly premium range of visi coolers in an elegant black body and a luxe frameless door design. These chic visi coolers are designed to enhance the ambience of any store and help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best.

- ◆ A choice of 3 models in 77, 300 and 400 litre capacities
- ◆ LED lighting to enhance the display quality
- ◆ VC 300 Slim Italia comes with a very attractive slim fascia
- ◆ VC 300 Slim Italia & VC 400 Italia models also come with black interiors and black shelves
- ◆ The VC 77 Italia can be paired with a similar looking wine cooler model W 19SZ from Trufrost to complement the wine and beer display in trendy bars.



VC-77 Italia



VC-300 Slim Italia



VC-400 Italia

Visi Coolers - NEU Series

The NEU series from Trufrost is yet another premium range of visi coolers draped in a cool white body and an attractive aluminium alloy door frame. The NEU series visi coolers are designed to provide a pleasing look to any store and help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best.

- ◆ A choice of 4 models from 250 – 650 litre capacities
- ◆ LED lighting to enhance the display
- ◆ Attractive aluminium alloy door frame



VC-250 NEU



VC-350 NEU



VC-450 NEU



VC-650 NEU

Technical Specifications - Visi Coolers

Specification	Gross Volume (Litres)	w x d x h (mm)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-77 Italia	70	495x450x670	1 - 9°C	85	Yes	Automatic	1	2	LED light	No	1	R600a
VC-300 Slim Italia	300	420x525x1920	2 - 8°C	170	No	Automatic	1	5	LED light	4 legs	1	R600a
VC-400 Italia	400	575x565x1920	2 - 8°C	220	Yes	Automatic	1	5	LED light	4 legs	1	R600a
VC-250 NEU	250	575x555x1645	0 - 10°C	180	Yes	Automatic	1	4	LED light	4	1	R600a
VC-350 NEU	350	575x610x1710	0 - 10°C	210	Yes	Automatic	1	4	LED light	4	1	R600a
VC-450 NEU	450	615x610x1990	0 - 10°C	240	yes	Manual	1	5	LED light	4	1	R600a
VC-650 NEU	650	655x705x1990	0 - 10°C	280	Yes	Manual	1	5	LED light	4	1	R290

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)





Visi Coolers

Trufrost brings to India a contemporary range of merchandising solutions that help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best. These innovative cooling displays are available in 50 to 1500 litre capacities and 1 Door/ 2 Door / 3 Door variants. They are designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.



VC-50



VC-100



VC-220



VC-200, VC-300,
VC-330, VC-390,
VC-400 (NEW),
VC-451 Copper Plus



VC-331,
VC-441



VC-500
VC-600NF (New)



VC-700 NF, VC-901,
VC-1000 NF,
VC-1251 Copper Plus



VC-999 NF



VC-1500 NF



Double Door Visi Coolers - Premia Series

Trufrost has introduced a model in the Premia series of showcase coolers in a 2 Door variant. It is designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.



VC-600-2D Premia

Visi Coolers - Black

Trufrost has just rolled out model in black series of showcase coolers in 1 Door variant. It is designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.



VC-440 Black

Technical Specifications - Visi Coolers



Specification	Gross Volume (Litres)	w x d x h (inches)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-50	50	18 x 20 x 20	2 - 8°C	65	No	Yes	1	2	LED light	No	1	R134a
VC-100	100	18 x 20 x 33	2 - 8°C	65	No	Yes	1	4	LED light	No	1	R134a
VC-220	220	21 x 21 x 62	2 - 8°C	67.9	Yes	Yes	1	3	Normal light	No	1	R600a
VC-330	300	21 x 21 x 69	2 - 8°C	230	Yes	Manual	1	4	Yes	4	1	R600a
VC-331	300	22 x 21 x 66	2 - 8°C	210	Yes	Automatic	1	3	Yes	4	1	R600a
VC-390	360	21 x 24 x 69	2 - 8°C	280	yes	manual	1	4	Yes	4	1	R600a
VC-440 Black	400	24 x 24 x 75	2 - 8°C	190	Yes	Automatic	1	5	Yes	Adjustable legs	1	R600a
VC-441	400	22 x 21 x 72	2 - 8°C	220	Yes	Automatic	1	4	Yes	4	1	R600a
VC-451 Copper Plus	410	23 x 28 x 71	2 - 8°C	284	Yes	Automatic	1	4	LED light	Yes	1	R134a
VC-500	475	25 x 24 x 77	2 - 8°C	270	Yes	Automatic	1	5	Yes/ 1 LED	2/2	1	R600a
VC-600NF (New)	532	25 x 28 x 81	2 - 8°C	425	Yes	Automatic	1	5	Yes/ 1 LED	4	1	R134a
VC-600-2D Premia	550	26 x 26 x 77	2 - 8°C	400	Yes	Automatic	1	5	Yes/ 1 LED	4	1	R134a
VC-700NF	680	35 x 24 x 78	2 - 8°C	349	Yes	Automatic	2	8	Yes / 2LEDs	Yes	1	R134a
VC-900 Premia	900	42 x 25 x 81	2 - 8°C	420	Yes	Automatic	2	10	3 LED	4	1	R290
VC-901	900	44 x 23 x 80	2 - 8°C	430	Yes	Automatic	2	10	2 LED	4	1	R134a
VC-999 NF	1000	44 x 23 x 78	2 - 8°C	475	Yes	Automatic	2	10	2 LED	4	1	R134a
VC-1000NF	1000	44 x 27 x 82	2 - 8°C	475	Yes	Automatic	2	8	Yes / 2LEDs	Yes	1	R134a
VC-1250 Premia	1250	48 x 29 x 81	2 - 8°C	510	Yes	Automatic	2	10	3LEDs	4	1	R290
VC-1251 Copper Plus	1200	45 x 29 x 86	2 - 8°C	466	Yes	Automatic	2	12	Yes / 2LEDs	Yes	1	R134a
VC-1500NF	1495	71 x 27 x 82	2 - 8°C	687	Yes	Automatic	3	15	Yes / 5LEDs	Yes	1	R134a

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)



Specification	Gross Volume (Litres)	w x d x h (inches)	Temperature Range	Power (w)	Lock	Fan	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-200	180	17 x 20 x 55	2 - 8°C	170	Yes	Yes	1	3	LED light	No	1	R600a
VC-300	280	21 x 20 x 61	2 - 8°C	200	Yes	Yes	1	3	LED light	Yes	1	R600a
VC-400 (New)	380	23 x 20 x 70	2 - 8°C	240	Yes	Yes	1	4	LED light	Yes	1	R600a

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)



Give your desserts the stage they deserve

Invariably, the most interactive area in any store is an inviting display of confectionery and savouries. Trufrost has a whole array of stylish and contemporary confectionery showcases that would do any convenience store, supermarket, café and cake shop proud. For a supermarket application, these display cases perfectly complement the other food retail equipment to create a holistic customer experience.



Why Trufrost confectionery showcases are miles ahead?

Help you save on food wastage:

If the display in your showcases looks anything like the showcase shown on the top right, it is time you looked for an upgrade to Trufrost. Our display cases come with an advanced, double tempered and heated front glass that enhances visibility and prevents unhygienic condensation as would be experienced in conventional display cases. This, coupled with a reliable ventilated refrigeration system and an auto defrost ensures uniform cooling which means that your food stuff – be it the Bengali mithais or exotic cheesecakes, can stay fresh, longer.

Aesthetics:

Trufrost display cases come in an elegant combination of black glass & stainless steel and contemporary LED lighting under each shelf that enhances the display giving a very classy, premium and an international feel to the ambience.

Conventional Display



Trufrost Display



elegance in simplicity

The elegance of flat glass showcases has taken over the modern design due to its sheer simplicity and clean lines. This lends a more modern look to the overall ambience and has become quite popular in the recent times.





CSF-44 Premia



Flat Glass Showcases - Premia series

The newly launched Premia series Flat Glass Showcases from Trufrost are specially designed to captivate your customers. The side and front glass is clad in chic, Italian style black lacquer border and the base is specially crafted in black titanium finish stainless steel to give a premium look to your store ambience. These stunning showcases come with an advanced, double tempered and heated front glass that enhances visibility and prevents unhygienic condensation as would be experienced in conventional display cases. This, coupled with a reliable ventilated refrigeration system and an auto defrost ensures uniform cooling which means that your displayed food stuff – be it exotic cheesecakes or Bengali mithais, can stay fresh, longer. These 4 layered showcases (base + 3 shelves) also come with elegant LED lighting under each shelf and all shelves have matching black trims for that added oomph.

- ◆ Front heated glass to prevent/minimise condensation
- ◆ Elegant combination of black lacquered glass border and stunning black stainless steel
- ◆ Advanced refrigeration system and gentle fan cooling facilitate uniform cooling and energy savings
- ◆ 4 layered showcases (base + 3 adjustable shelves)
- ◆ Elegant LED lighting under each shelf
- ◆ Available in 900mm, 1200mm and 1500 mm widths with a 700mm depth
- ◆ Digital temperature controller with temperature display
- ◆ High definition toughened and vacuum sealed front glass
- ◆ Shelves are placed at a gradient to allow for better visibility of displayed foodstuff
- ◆ Auto defrost
- ◆ R 290 refrigerant
- ◆ Option of warm showcases in matching sizes
- ◆ Sliding doors at the back for easy placement of foodstuff
- ◆ Castors for easy mobility and cleaning

Flat Glass Showcases - Max series

The newly launched Max series Flat Glass Showcases from Trufrost are meant for those who want a “bang for their buck” without compromising on any of the functional features of the Premia series showcases. The side and front glass is clad in black lacquer border with a matching black painted metal base. These stunning showcases come with an advanced, double tempered and heated front glass that enhances visibility and prevents unhygienic condensation as would be experienced in conventional display cases. This, coupled with a reliable ventilated refrigeration system and an auto defrost ensures uniform cooling which means that your displayed food stuff – be it exotic cheesecakes or Bengali mithais , can stay fresh, longer. These 4 layered showcases (base + 3 shelves) also come with elegant LED lighting under each shelf and all shelves have matching black trims for that added oomph.

- ◆ Front heated glass to prevent/minimise condensation
- ◆ Elegant combination of black lacquered glass border and a matching black painted metal base
- ◆ Advanced refrigeration system and gentle fan cooling facilitate uniform cooling and energy savings
- ◆ 4 layered showcases (base + 3 adjustable shelves)
- ◆ Elegant LED lighting under each shelf
- ◆ Available in 1200mm width and 600 mm depth
- ◆ Digital temperature controller with temperature display
- ◆ High definition toughened and vacuum sealed front glass
- ◆ Shelves are placed at a gradient to allow for better visibility of displayed foodstuff
- ◆ Auto defrost
- ◆ R 290 refrigerant
- ◆ Option of warm showcase in a matching size
- ◆ Sliding doors at the back for easy placement of foodstuff
- ◆ Castors for easy mobility and cleaning



CSF-44 Max





Flat Glass Showcases

The Flat Glass Showcases from Trufrost are a runaway success. They are absolutely stunning showcases of 4 layers. The standard models come in 1200mm and 1500 mm widths.

Options for firm project orders booked with longer lead times:

- ◆ Choice of 900 or 1800 mm width
- ◆ Showcases with marble base in place of regular stainless steel
- ◆ Option of warm showcases



CSF 44
WSF 44

the stunning incline



The stunning incline of the front glass of the display case lends a very contemporary look. This fashionable new product with an international appeal is now taking the world by the storm. While maintaining the clean, linear look, the front incline is a virtual showstopper enabling an unhindered view of the displayed items from almost any angle.

Temptation

This fashionable new product with an international appeal from the house of Trufrost has become an instant hit and a bestseller within a short span of time, since its launch. Its unique front glass is inclined dramatically to create an inviting and unhindered view of the displayed foodstuff. Moreover, it comes with a front heated glass that keeps the condensation away. You can also place multiple units next to each other to give a magical look to the store ambience. The standard models come in 1200mm width.

Options for firm project orders booked with longer lead times:

- ◆ Choice of 900, 1500 or 1800 mm width
- ◆ Option of warm showcases



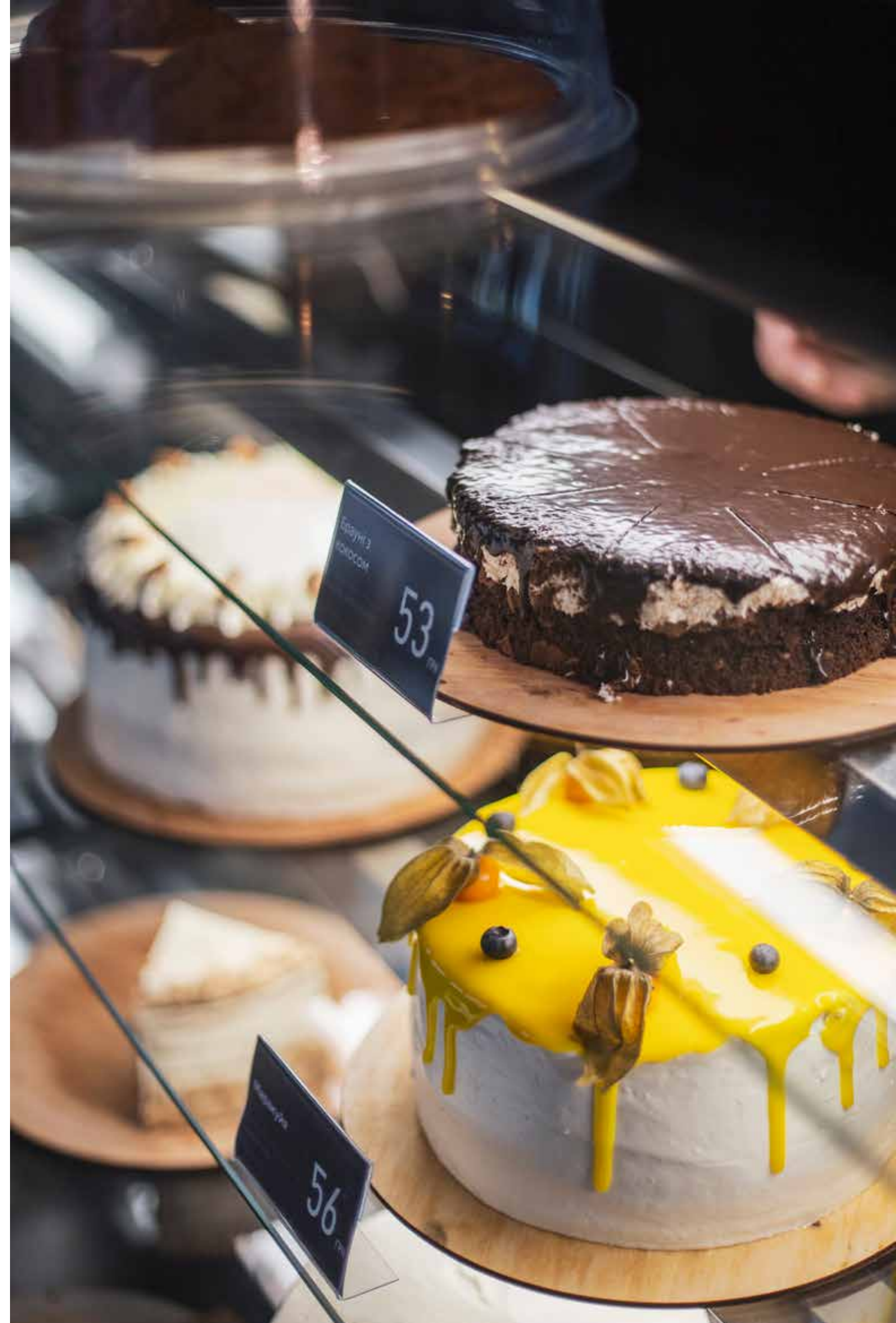
Temptation 44
Temptation 44W



Key Features - Floor Standing Displays

All our floor standing models - Flat Glass, Curved Glass and Temptation come with several distinguishing features such as:

- Double tempered & special heated front glass that enhances visibility and prevents unhygienic condensation
- Auto defrost
- Elegant combination of black glass & stainless steel
- Contemporary LED lighting under each shelf
- Ventilated refrigeration for uniform cooling
- Digital temperature controller & display
- Castors for easy mobility



3 Plus 2 Combination Display Showcase

This fashionable new product with an international appeal from the house of Trufrost comes with 3 feet wide cold display for cakes and confectionery that has a front heated glass that keeps the condensation away. It has an adjacent 2 feet of open chilled display that gives a magical look to the store ambience. The twin model comes in an overall 1500mm width and has a provision for 3 shelves apart from the base platform.



3 Plus 2



the towering beauty





Crystal Tower Premia

This newly launched panoramic showcase from Trufrost is poised to be a show-stopper. It presents a 4 side panoramic view of your display enhanced by vertical LED lighting. It comes with a digital temperature display, 4 adjustable shelves, castors for easy mobility and air duct to remove condensation on the glass. The base and the body are specially crafted in black titanium finish stainless steel to give a premium look to your store ambience. These stunning showcases come with a reliable ventilated refrigeration system and an auto defrost that ensures uniform cooling. It is ideal for showcasing cakes, pastries, beverage bottles, canned drinks, packed savouries and more.



Key Features

- Panoramic 4 side double glass
- Digital temperature controller & display
- Elegant & fashionable black stainless steel
- Ventilated cooling
- Chrome plated adjustable shelves
- Brilliant LED lighting
- Air duct outside the glass to remove condensation
- Castors for easy mobility/ cleaning



Frozen Tower

Panoramic Ventilated Freezer Showcase

Ideal for gelato, frozen cakes & desserts, the Frozen Tower enhances your products to perfection, thanks to the large glass areas and the adjustable glass shelves. A combination of elegant black stainless steel and glass make the Frozen Tower a refined and an uncompromising product. The cabinet comes with ventilated refrigeration and the heated glass on the windows prevents/minimises condensation.

Key Features

- Panoramic 4 side double glass
- Digital temperature controller & display
- Elegant & fashionable black stainless steel
- Ventilated cooling
- Glass adjustable shelves
- Brilliant LED lighting
- Air duct outside the glass to remove condensation
- Castors for easy mobility/ cleaning



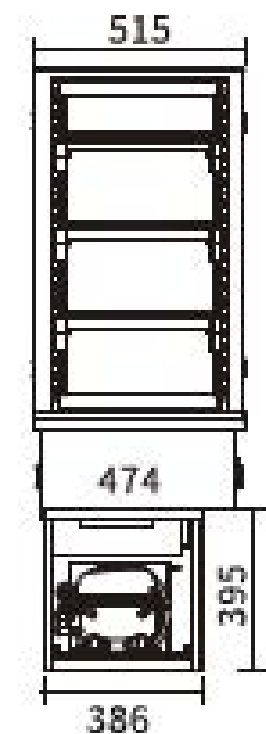
Frozen Tower

Drop-In 4 Layer Cake Showcase

This drop-in 4 layer showcase has all the features of regular free standing showcases but allow the flexibility of the refrigeration unit to be dropped in to the counter to allow for a uniform aesthetic to a coffee shop or a patisserie. Ideal for showcasing cakes, confectionery and chilled beverages.

Key Features

- Double tempered & special heated front glass that enhances visibility and prevents unhygienic condensation
- Auto defrost
- Elegant combination of black glass & stainless steel
- Contemporary LED lighting under each shelf
- Ventilated refrigeration for uniform cooling
- Digital temperature controller & display



DI-515

Flat Glass Tall Showcases

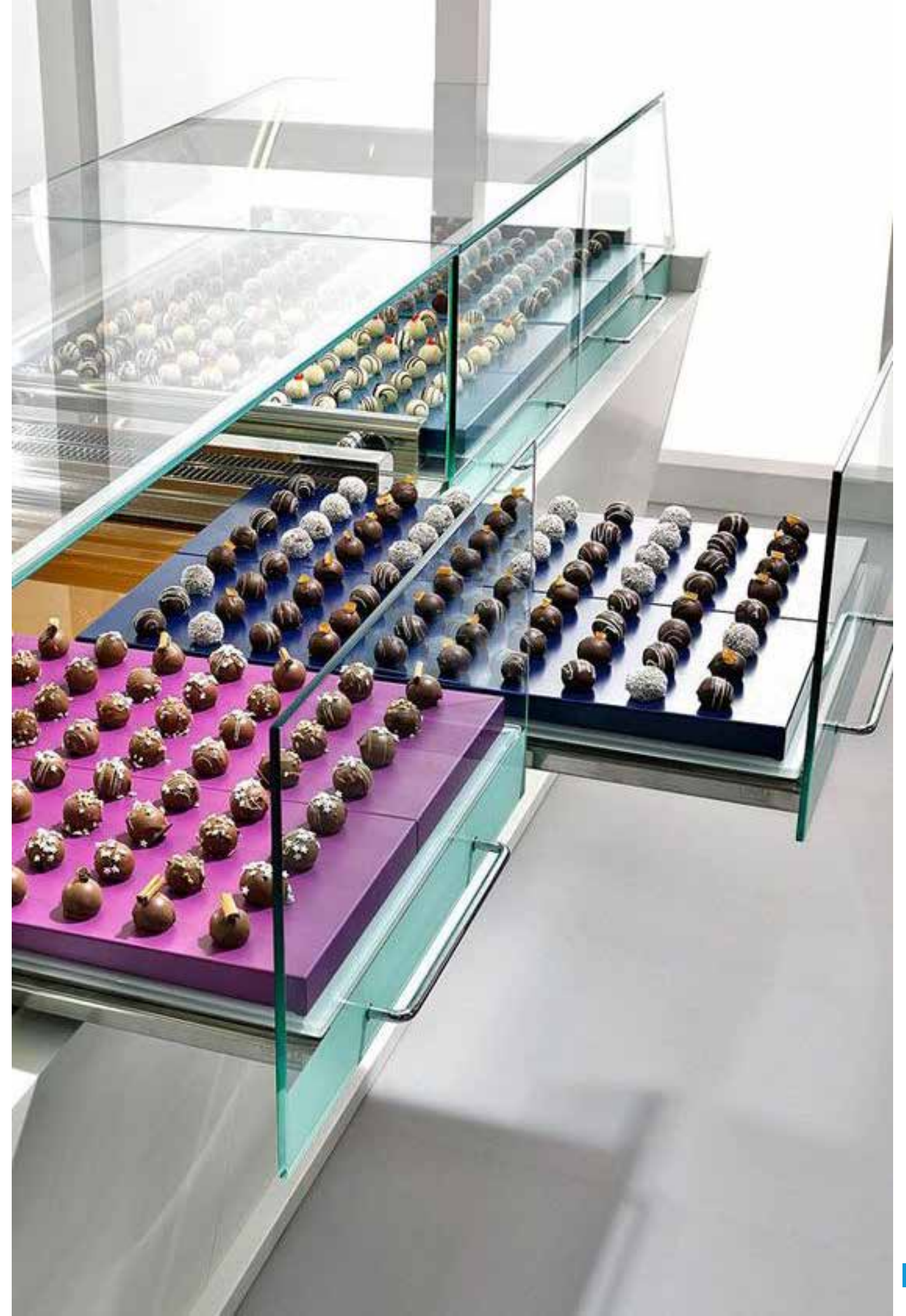
This stunning new showcase from Trufrost stands tall and enables you to proudly display your delightful creations. It has sliding doors at the front as well as rear side and comes in a width of 4' (1200mm to be precise) and has underlit shelves with LED lighting to enhance your cakes, bakes and even beverages.



CSF-45 Tall Premia



Go jewellery shopping
in a food retail store





the fashion statement

Diva

Inspired by the jewellery shop and high-end fashion boutiques, this jewellery box type display showcase from Trufrost is perfect for gorgeous creations especially, exotic pastries and chocolates. It has two refrigerated pull-out drawers at the rear and brilliant LED lighting to enhance the display. It also comes with an additional refrigerated storage underneath the drawers. You can place multiple units together to give a magical look to your store's ambience.



Diva 1200 Premia
Diva 900 Premia



Pull-out Drawers

over the counter





CTSR-23 Premia



Baby Tower



Mini Tower

Countertop Cold Displays

Suitable for showcasing and retailing Cakes, Pastries, Indian Desserts, Dairy Products, Cold Cuts, Sandwiches and Beverages. You can choose between two models that come in a dazzling combination of steel & glass, and fitted with a reliable, bottom mounted cooling system.

Baby Tower

This newly launched stunning countertop cold display is suitable for showcasing and retailing Cakes, Pastries, Indian Desserts, Dairy Products, Cold Cuts, Sandwiches and Beverages. It comes in a dazzling combination of elegant black and glass, and is fitted with a reliable, bottom mounted cooling system.

Mini Tower

This stunning countertop cold display is suitable for showcasing and retailing Cakes, Pastries, Indian Desserts, Dairy Products, Cold Cuts, Sandwiches and Beverages. It comes in a dazzling combination of steel and glass, and is fitted with a reliable, bottom mounted cooling system.

display the warmth

Countertop Warm Displays

Suitable for showcasing and retailing a wide variety of appetizers and savouries like Samosas, Kachories, Patties, Wraps, Cutlets, Kathi Rolls and similar snacks. You can choose between 3 models that come in a dazzling combination of steel & glass. The model, CTW-4 is particularly suitable for displaying Halwas, Gulab Jamuns or similar Indian desserts that are served warm. FDW-3 is also suitable for displaying warm pizzas amongst other food items.



CTSW-23 Premia



CTW-4



FDW-3



Technical Specifications - Confectionery Showcases



Model	Product	No. of Layers		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Front Glass	Refrigerant	Power (Watts)
		No.	Description						
CSF 24 Max	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	600*660*1300	240	2~8	Heated	R 134a	410
CSF 44 Max	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*660*1300	530	2~8	Heated	R 134a	480
CSF 24 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	600*700*1300	240	2~8	Heated	R 134a	410
CSF 34 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	900*700*1300	390	2~8	Heated	R 134a	450
CSF 44 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*700*1300	550	2~8	Heated	R 134a	480
CSF 54 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1500*700*1300	670	2~8	Heated	R 134a	450
CSF 34	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	900*730*1300	390	2~8	Heated	R 134a	450
CSF 44	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	530	2~8	Heated	R 134a	450
CSF 54	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1500*730*1300	670	2~8	Heated	R 134a	450
CSF 45 Tall Premia	Flat Glass 5 Layer Cake Showcase	5	Base + 4 shelves	1200*740*1900	950	2~8	-	R290	995
WSF 44 Max	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*660*1300	530	40-65	-	-	450
WSF 34 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	900*700*1300	400	40-65	-	-	450
WSF 44 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*700*1300	530	40-65	-	-	450
WSF 54 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1500*700*1300	670	40-65	-	-	450
WSF 44	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*730*1300	530	40-65	-	-	450
WSF 54	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1500*730*1300	670	40-65	-	-	450
Temptation-44	Inclined Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	480	2~8	Heated	R 134a	450
Temptation-44W	Inclined Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*730*1300	480	40-65	-	-	450
3 Plus 2 Premia	3' Cake Showcase + 2' Open Showcase Chiller	4	Base + 3 shelves	1500*700*1300	480	2~8	Double Glass	R 290a	930
Crystal Tower Premia	4 Side Glass Panoramic Cake Showcase	5	Base + 4 shelves	675*695*1800	660	2~8	Double Glass	R 290a	590
Frozen Tower	4 Side Glass 5 Layers Panoramic Ventilated Freezer Showcase	5	Base + 4 shelves	650*650*1950	319	-18 ~ -22	Double Glass	R 290a	1000
DI-515	Drop-In 4 Layer Cake Showcase	4	Base + 3 shelves	515*535*1470	180	0 ~ 12	Double Glass	R 290a	500
DIVA 1200 Premia	Jewellery Box Type Display for chocolate & confectionery	1	Base + 2 Drawers	1200*850*1175	220	2~10	Heated #	R 134a	600
DIVA 900 Premia	Jewellery Box Type Display for chocolate & confectionery	1	Base + 2 Drawers	900*850*1175	160	2~10	Heated #	R 134a	500
Baby Tower	Desk Top Tall Display Refrigerator	3	Base + 2 shelves	452*406*816	58	2~12	Double Glass	R 134a	190
Mini Tower	Desk Top Tall Display Refrigerator	4	Base + 3 shelves	430*390*986	78	2~12	Double Glass	R 134a	180
CTSR-23 Premia	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	-	R 134a	160
CTSW-23 Premia	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTSR-23	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	-	R 134a	160
CTSW-23	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTW-4	Countertop Warm Display Case	1	4 x GN 1/3 pans	773*420*336	67	30~90	-	-	500
FDW-3	Food Display Warmer with 3 Shelves	3	3 shelves	660*480*610	97	30~90	-	-	1480

Electricals: 220V/50Hz./Single Phase

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

Top glass also heated



Chest Freezers & Coolers



Glass Top Freezers - NEU series

These Trufrost Flat Glass Freezers add a new dimension to the routine glass tops available in the market. They come with LED light to enhance the product display – feature that is a retailer’s delight. The NEU series come with fully loaded baskets – some of which are QDI baskets, for easy access & convenient segregation of the displayed items. They come with an extra thick 70mm insulation and an elegant light grey door frame that contrasts well with the white freezer body.



GT-650NEU (2 QDI + 7 regular baskets)



GTC-650NEU (2 QDI + 7 regular baskets)

Technical Specifications



Specification	Models	Gross Volume (Litres)	WxDxH (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
Flat Glass Top Freezers	GT-650NEU	628	1888*713*850	-18°C ~ -25°C	370	R290	Yes	Manual	2	9 (7 standard + 2 QDI)	6
Curved Glass Top Freezers	GTC-650NEU	628	1870*695*850	-18°C ~ -25°C	370	R290	Yes	Manual	2	9 (7 standard + 2 QDI)	6

Electricals: 220V/50Hz/1 Phase

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

*F = Freezer, C = Chiller



Glass Top Freezers - Deluxe series

These Trufrost Flat Glass Freezers add a new dimension to the routine glass tops available in the market. They come with LED light to enhance the product display - feature that is a retailer's delight. GT 440 Dlx and GT 650 Dlx come with 4 and 6 fully loaded baskets respectively (2 of which are QDI baskets), for easy access & convenient segregation of the displayed items. They come with an extra thick 75 mm insulation and an elegant aluminium door frame that contrasts well with the white freezer body.



Models available

- GT-440 Dlx (with 4 baskets)
- GT-650 Dlx (with 6 baskets)

Introducing Glass Top Freezers that **stand out**



LED Light



Full basket



Prepainted
aluminum plate

Aluminium alloy
door frame



Double row Casters



Temperature display

Key Features

- New style flat sliding glass lid
- Fully Automatic operation
- 75 mm thickness insulation
- Exterior white finish
- Aluminum door frame
- Adjustable thermostat
- Main power indicator
- Defrost water drain hole
- Full basket as standard
- Interior LED light as standard
- Four caster wheels
- Environmentally friendly



Technical Specifications

Specification	Models	Gross Volume (Litres)	WxDxH (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
Flat Glass Top Freezers	GT-440 DLX	400	50x27x34	≤-18°C	210	R290	Yes	Manual	2	4 (2 standard + 2 QDI)	4
	GT-650 DLX	600	71x27x34	≤-18°C	252	R290	Yes	Manual	2	6 (4 standard + 2 QDI)	6

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development *F = Freezer, C = Chiller





Flat Glass Top Freezers

Trufrost Flat Glass Freezers are a retailer's delight and come with fully loaded baskets for easy access & convenient segregation of frozen food.



Models available

- GT-100 (with 1 basket)



Models available

- GT-200 (with 1 basket)
- GT-350 (with 4 baskets + 1 QDI)
- GT-355 (with 2 baskets)
- GT-455 (with 2 baskets)
- GT-555 (with 2 baskets)





Curved Glass Top Freezers

Trufrost Curved Glass Freezers are a retailer's delight. GTC 330 and 450 come with 3 baskets and GTC 625 has 9 baskets with 18 separators for easy access & convenient segregation of frozen food.



GTC 165 Premia
(with 1 basket + 1QDI)



GTC 300 Premia
(with 2 baskets + 1QDI)



GTC 400 Spl
(with 3 baskets + 1QDI)
GTC 450 (with 5 baskets)



GTC 625 (with 9 baskets
& 18 Separators)



GTC 700 Premia
(with 4 baskets + 2QDI)

Technical Specifications



Specification	Flat Glass Top Freezers						Curved Glass Top Freezers					
	GT-100	GT-200	GT-350 Premia	GT-355	GT-455	GT-555	GTC-165 Premia	GTC-300 Premia	GTC-400 Spl.	GTC-450	GTC-625	GTC-700 Premia
Gross Volume (Litres)	100	200	340	330	430	530	165	290	390	430	610	690
w*d*h (inches)	23x21x33	32x27x31	49x24x32	44x27x31	55x27x31	66x27x31	25x28x36	39x26x36	50x26x36	50x27x34	71x27x34	74x32x34
Temperature Range	≤-20°C	≤-20°C	≤-18°C	≤-20°C	≤-20°C	≤-20°C	≤-22°C	≤-22°C	≤-22°C	≤-20°C	≤-20°C	≤-22°C
Power (W)	133	290	320	320	345	370	215	215	215	200	240	240
Refrigerent	R134a	R290	R290	R290	R290	R290	R290	R290	R290	R290	R290	R290
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	2	2	2	2	2	2	2	2	2	2	2	2
No. of Baskets	1	1	4 + 1QDI	2	2	2	1 + 1QDI	3 + 1QDI	3 + 1QDI	5	9	4 + 2QDI
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development





Imported Conventional 2-in-1 Convertible Freezers / Chillers

Trufrost 2-in-1 hard top chest freezers conveniently double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 100 to 800 litres to suit every conceivable need. You can also choose between single, double and three lid variants.



Premia Series

- CF-110
- CF-110 Premia



Premia Series

- CF-220 Dlx.
- CF-220 Premia
- CF-300 Dlx.
- CF-300 Premia



Diamond Series

- CF-550 2D



Diamond Series

- CF 450 2D Diamond
- CF 550 2D Diamond
- CF 800 2D Diamond



Convertible Freezers / Chillers - NEU Series

The NEU series hard top chest freezers from Trufrost are now available in an upgraded new look and a sturdy chrome handle. These 2-in-1 freezers can also double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 100 to 770 litres to suit every conceivable need. Depending upon the size, you can also choose between single, double and three lid variants.



Single Lid Models

- CF-110 NEU
- CF-111



Single Lid Models

- CF-220 NEU
- CF-222
- CF-333



Double Lid Models

- CF-330 2D NEU
- CF-333 2D
- CF-440 2D NEU
- CF-444 2D
- CF-550 2D NEU
- CF 555 2D



Three Lid Models

- CF-770 3D NEU
- CF-777 3D

Technical Specifications - Chest Freezers



Model	Gross Volume (L)	w*d*h (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
CF-110	100	560*595*790	+2°C -20°C	110	R600a	Yes	Manual	1	1	Yes
CF-110 Premia	100	505*525*835	+2°C -20°C	85	R 600a	Yes	Manual	1	1	Yes
CF-220 DLx	200	860*540*835	+2°C -20°C	103	R 600a	Yes	Manual	1	1	Yes
CF-220 Premia	220	855*540*835	+2°C -20°C	100	R 600a	Yes	Manual	1	1	Yes
CF-300 DLx	276	1080*600*835	+2°C -20°C	115	R 134a	Yes	Manual	1	1	Yes
CF-300 Premia	305	1120*600*835	+2°C -20°C	120	R 600a	Yes	Manual	1	1	Yes
CF-450-2D Diamond	450	1256*710*825	+2°C -20°C	280	R 290	Yes	Manual	2	2	Yes
CF-500-2D	470	1523*725*842	+2°C -20°C	253	R 134a	Yes	Manual	2	2	Yes
CF-550-2D	550	1683*670*880	+2°C -20°C	310	R 290	Yes	Manual	2	2	Yes
CF-550-2D Diamond	550	1683*670*880	+2°C -20°C	310	R 290	Yes	Manual	2	2	Yes
CF-800-2D Diamond	800	1945*757*880	+2°C -20°C	330	R 290	Yes	Manual	2	2	Yes

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development

Model	Gross Volume (L)	w*d*h (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
CF-111	100	560*595*790	+2°C -20°C	110	R600a	Yes	Manual	1	1	Yes
CF-222	220	815*720*845	-18°C ~ -24°C (F) +0°C ~ +10°C (C)	154	R 600a	Yes	Manual	1	1	Yes
CF-333	330	1115*720*845	-18°C ~ -24°C (F) +0°C ~ +10°C (C)	295	R 290	Yes	Manual	1	1	Yes
CF-333 -2D	330	1115*720*845	-18°C ~ -24°C (F) +0°C ~ +10°C (C)	295	R 290	Yes	Manual	2	1	Yes
CF-444-2D	440	1395*720*845	+2°C -20°C	295	R 290	Yes	Manual	2	2	Yes
CF-555-2D	550	1685*720*845	-18°C ~ -24°C (F) +0°C ~ +10°C (C)	395	R 290	Yes	Manual	2	2	Yes
CF-777-3D	740	1810*755*840	+2°C -20°C	320	R 600a	Yes	Manual	3	2	Yes

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development

Model	Gross Volume (L)	w*d*h (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
CF-110 NEU	100	574x564x845	≤-18°C	93	R600a	Yes	Manual	1	1	Yes
CF-220 NEU	220	800x575x826	≤-18°C	160	R 600a	Yes	Manual	1	1	Yes
CF-330-2D NEU	320	1110x635x826	≤-18°C	185	R 600a	Yes	Manual	2	1	Yes
CF-440-2D NEU	425	1395x720x845	≤-18°C	245	R 290	Yes	Manual	2	1	Yes
CF-550-2D NEU	535	1683x710x825	≤-18°C	300	R 290	Yes	Manual	2	1	Yes
CF-770-3D NEU	755	1945x800x825	≤-18°C	320	R 290	Yes	Manual	3	1	Yes

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development



Dual Temperature Freezers / Chillers



Trufrost dual temp freezers/chillers have two segregated storage compartments – ideal for storing ice-creams & frozen foods in one and dairy products or beverages in the other.

Models available

- DT-300
- DT-350 Diamond
- DT-444



Milk / Bottle Chiller

Trufrost Milk Chillers come with a food-grade stainless steel inner compartment that allows for optimum temperature management of pre-refrigerated milk. The product is suitable for chilled milk to be poured directly into the tank. It is also suitable for storing & chilling bottled beverages and other food-stuff.



Models available

- BC-400-2D-SS



Technical Specifications

Specification	Models	Gross Volume (Litres)	WxDxH (Inches)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
Dual Temp Freezers	DT-300	162F/120C*	46x24x33	+2°C -20°C	195	R134a	Yes	Manual	2	1	Yes
	DT-350 Diamond	175F/130C*	48x24x33	+2°C -20°C	210	R134a	Yes	Manual	2	1	Yes
	DT-370-2D Diamond	200F/170C*	1329x575x846	0-10°C, ≤-18°C	135	R600a	Yes	Manual	2	1	Yes
	DT-444	200F/225C*	55x28x34	-18°C ~ -24°C (F) +0°C ~ +10°C (C)	268	R290	Yes	Manual	2	1	Yes
Milk Chiller	BC-400-2D-SS	360	50x26x33	2~10°C	233	R134a	Yes	Manual	2		Yes

Electricals: 220V/50Hz/1 Phase

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

*F = Freezer, C = Chiller



Cooling without distraction



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 white colour. Model MF-55 has a small freezing chamber.



MF 50, MF 55

Technical Specifications



Model	Dimension W x D x H (mm)	Net Weight (kgs)	Refrigerator Volume	Power Rated (W)	Temp. °C	Cooling	Refrigerant
MF-50	449x470x501	15	50	55W	0-10	Compressor	R600a
MF-55	445X475X510	16	47	80W	0-7	Compressor	R600a

Electricals: 220V/50Hz/1 Phase

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

Flake Ice

Flake ice is granular type of ice, perfect for display of fresh fish in supermarkets or for use by hotels for buffets for moisturising and cooling foodstuff to perfection.



Flake Ice Machines

Trufrost Flake Machines with self contained bins come in production capacities ranging from 20 - 200kg per day and the Modular Ice Flake Machines are available in production capacities of 500 & 1000 kg per day. They are known for their low water and energy consumption.



IF-20



IF-50, IF-70



IF-120, IF-200



IF-500
on ISB 220 Bin



IF-1000
on ISB 460 Bin



Technical Specifications - Flake Ice Machines



Model	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	280	330*470*605	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	380	400*540*700	-
IF 70	70 kgs.	25 kgs.	Granular Flakes	R 134a	460	400*510*845	-
IF 120	120 kgs.	40 kgs.	Granular Flakes	R 134a	550	500*611*950	-
IF 200	200 kgs.	60 kg	Granular Flakes	R134a	1040	650*740*1100	-
IF 500	500 kgs.	220 kg	Granular Flakes	R404a	2000	760*830*1950	ISB 220
IF 1000	1000 kgs.	460 kg	Granular Flakes	R404a	4000	1227*973*2195	ISB 460

* At 10°C incoming water and 10°C air temperature Electricals: 220V/50Hz./Single Phase

Height & width for IF 500/1000 is with the suggested storage bin

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



Specifications - Storage Bins

Model	Ice Storage Capacity	Dimensions wxdxh (mm)	Compatible with
ISB-220	220 kgs.	760*830*820	IF-500
ISB-460	460 kgs.	1220*930*910	IF-1000





bakery equipment

Butler range of bakery equipment is truly complemented by Trufrost refrigeration solutions to provide a cutting edge to professional bakers and cake makers. We go beyond aesthetics, providing a perfect balance between safety, reliability, productivity, ergonomics and simplicity.



Rotary Rack Ovens - 32 Trays



RO-32

Models Available in Electric, Gas and Diesel Versions

The Butler Rotary Rack Ovens are designed to allow for efficient wheeling of a pan rack full of goods right into the oven for baking. They offer great labour savings due to reduced product handling and are suitable for baking large quantities of cakes, breads, biscuits and a vast variety of bakery products. The advanced hot air circulating motor is configured to distribute the heat evenly inside the machine. In addition, the drive motor rotates the trolley tray to make the heating effect more pronounced and uniform. The inside and outside body is in high quality stainless steel. They come in electric, gas and diesel variants.

- ◆ Unique double positioning door bolt technology prevents heat loss through the door
- ◆ Double fan with a large air duct for effective baking
- ◆ Advanced Italian burner ensures reliability and consistency





Rotary Rack Ovens - 16 Trays

The Butler Rotary Rack Ovens are designed to allow for efficient wheeling of a pan rack full of goods right into the oven for baking. They offer great labour savings due to reduced product handling and are suitable for baking large quantities of cakes, breads, biscuits and a vast variety of bakery products. The advanced hot air circulating motor is configured to distribute the heat evenly inside the machine. In addition, the drive motor rotates the trolley tray to make the heating effect more pronounced and uniform. The inside and outside body is in high quality stainless steel. They come in electric, gas and diesel variants.

- ◆ Unique double positioning door bolt technology prevents heat loss through the door
- ◆ Double fan with a large air duct for effective baking
- ◆ Advanced Italian burner ensures reliability and consistency



RO-16

Models Available in Electric, Gas and Diesel Versions



Rotary Rack Ovens - 8 Trays

This Rotary Rack Oven from Butler 8 is specially designed to accommodate 8 trays. Draped in elegant black lacquered glass it is ideal for a front-of-the-house or a show kitchen application and is suitable for baking large quantities of cakes, breads, biscuits and a vast variety of bakery products. The advanced hot air circulating motor is configured to distribute the heat evenly inside the machine. In addition, the drive motor rotates the trolley tray to make the heating effect more pronounced and uniform. The inside and outside body is made in high quality stainless steel.

- ◆ Tight bolt prevents heat loss through the door
- ◆ Robust fan for effective baking
- ◆ Advanced controller ensures reliability & consistency



RO-08E

Technical Specifications - Rotary Rack Ovens



Product	Model	Rated Power	Gas Power	Dimensions (W x D x H)	Electricals	Weight	Remarks
Rotary Oven (Electric)	RO-32E	57kw	-	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Gas)	RO-32G	3.1kw	93379 - 107745 BTU/hr	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Diesel)	RO-32D	3.1kw	-	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Electric)	RO-16E	33kw	-	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays*
Rotary Oven (Gas)	RO-16G	2.2kw	64647 - 89787.5 BTU/hr	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays*
Rotary Oven (Diesel)	RO-16D	2.2kw	-	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays*
Rotary Oven (Electric)	RO-08E Premia	18.4kw	-	1050 x 1250 x 1860 mm	380V / 50 Hz	335kg	8 Trays

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

*One trolley of 32 Trays and 16 Trays included respectively





Demonstrate the
difference



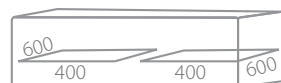


Luxury Deck Ovens (2 trays on each deck)

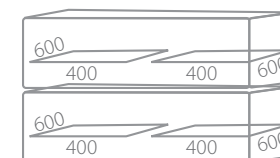
These high-end Butler electric & gas based Deck Ovens come with microcomputer controller & steam generator. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, croissants, pastries and more. Using infrared radiant heating tube, they bake the food rapidly 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 can accommodate 2 EN trays inside the baking chamber.



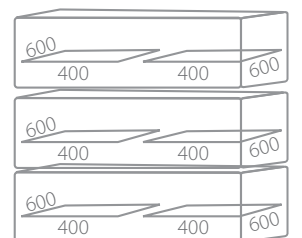
Electric: EFO-1D-2C
Gas: GFO-1D-2C



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



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



Technical Specifications - Luxury Deck Ovens



Product	Model	Power/Gas Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature#	Trays
Electric Single Deck Oven	EFO-1D-2C*	6.8 kW	130 kgs.	1355 x 960 x 700 mm	870 x 660 x 225mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EFO-2D-4C*	13.6 kW	220 kgs.	1355 x 960 x 1255 mm	870 x 660 x 225mm	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EFO-3D-6C*	20.4 kW	310 kgs.	1355 x 960 x 1645 mm	870 x 660 x 225mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GFO-1D-2C*	42651.9 BTU/Hr	130 kgs.	1355 x 960 x 720 mm	870 x 660 x 225mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GFO-2D-4C*	85303.8 BTU/Hr	220 kgs.	1355 x 960 x 1375 mm	870 x 660 x 225mm	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GFO-3D-6C*	127955.7 BTU/Hr	310 kgs.	1355 x 960 x 1835 mm	870 x 660 x 225mm	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.

#The default setting of temperature is 300°C and can be increased upto 400°C by programming the micro computer controller.

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







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.



CE

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



CE

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



CE

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



Technical Specifications - Deck Ovens ‘Italia Series’



Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Single Deck Oven	EDO-1D-2T Italia	6.6 kW	-	85KG	1250 x 845 x 615mm	870 x 670 x 200mm	1-220V / 50Hz*	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EDO-2D-4T Italia	13.2 kW	-	150KG	1250 x 845 x 1220mm	870 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EDO-3D-6T Italia	19.8 kW	-	200KG	1250 x 845 x 1615mm	870 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GDO-1D-2T Italia	60W	13935.6 BTU/Hr	135KG	1340 x 900 x 660mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GDO-2D-4T Italia	120W	18580.8 BTU/Hr	250KG	1340 x 900 x 1380mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GDO-3D-6T Italia	180W	27871.2 BTU/Hr	370KG	1340 x 900 x 1775mm	890 x 690 x 200mm	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.

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







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.



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

CE



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

CE

Technical Specifications - Deck Ovens ‘Italia Series’



Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Single Deck Oven	EDO-1D-3T Premia	10.0kW		180KG	1760 x 900 x 660mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	3 x EN Trays
Electric Two Deck Oven	EDO-2D-6T Premia	16.8 kW	-	230KG	1670 x 845 x 1220mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Electric Three Deck Oven	EDO-3D-9T Premia	25.2 kW	-	280KG	1670 x 845 x 1640mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	9 x EN Trays
Gas Single Deck Oven	GDO-1D-3T Premia	120W	27871.2 BTU/Hr	203KG	1760 x 900 x 660mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	3 x EN Trays
Gas Two Deck Oven	GDO-2D-6T Premia	170W	41806.8 BTU/Hr	290KG	1760 x 900 x 1400mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	6 x EN Trays
Gas Three Deck Oven	GDO-3D-9T Premia	210W	55742.4 BTU/Hr	470KG	1760 x 900 x 1800mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	9 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 - Premia Series (2 trays on each deck)

These Butler electric & gas based Deck Ovens come with simple electromechanical temperature controllers, digital timers but without the steaming function. 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.



CE

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



CE

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



CE

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



Technical Specifications - Deck Ovens 'Premia Series'



Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Single Deck Oven	EDO-1D-2T Premia	6.6 kW	-	85KG	1250 x 845 x 615mm	870 x 670 x 200mm	1-220V / 50Hz*	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EDO-2D-4T Premia	13.2 kW	-	150KG	1250 x 845 x 1220mm	870 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EDO-3D-6T Premia	19.8 kW	-	200KG	1250 x 845 x 1615mm	870 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GDO-1D-2T Premia	60W	13935.6 BTU/Hr	135KG	1340 x 900 x 660mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GDO-2D-4T Premia	120W	18580.8 BTU/Hr	250KG	1340 x 900 x 1380mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GDO-3D-6T Premia	180W	27871.2 BTU/Hr	370KG	1340 x 900 x 1775mm	890 x 690 x 200mm	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.

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







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

These Butler electric & gas based Deck Ovens come with simple electromechanical temperature controllers, digital timers but without the steaming function. 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.



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



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

Technical Specifications - Deck Ovens ‘Premia Series’



Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Two Deck Oven	EDO-2D-6T Premia	16.8 kW	-	230KG	1670 x 845 x 1220mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Electric Three Deck Oven	EDO-3D-9T Premia	25.2 kW	-	280KG	1670 x 845 x 1640mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	9 x EN Trays
Gas Single Deck Oven	GDO-1D-3T Premia	120W	27871.2 BTU/Hr	203KG	1760 x 900 x 660mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	3 x EN Trays
Gas Two Deck Oven	GDO-2D-6T Premia	170W	41806.8 BTU/Hr	290KG	1760 x 900 x 1400mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	6 x EN Trays
Gas Three Deck Oven	GDO-3D-9T Premia	210W	55742.4 BTU/Hr	470KG	1760 x 900 x 1800mm	1310 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	9 x EN Trays

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

Gas based ovens can work on LPG.







Electric Ovens & Proofers - Italia Series

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 required temperature can be set up to 400°C and controlled automatically. The 2 door proofer section at the bottom allows you to set the perfect temperature and humidity levels for consistent, repeatable results and can accommodate 12 pans (not supplied with the machines).



OVP-1212



OVP-1224



Proofing Cabinets

Proofing is the final step in making dough before baking, when you allow the dough to rise via the fermentation of yeast. Since dough rises best in warm and humid environments, the Butler Bakery Proofers with humidification allow you to set the perfect temperature and humidity levels to get consistent, repeatable results. Constructed in quality stainless steel, you can choose between three models that can accommodate 8, 16 & 32 trays respectively (trays not supplied with the machines).



PC-16 Premia



PC-32 Premia

Technical Specifications - Electric Ovens & Proofers



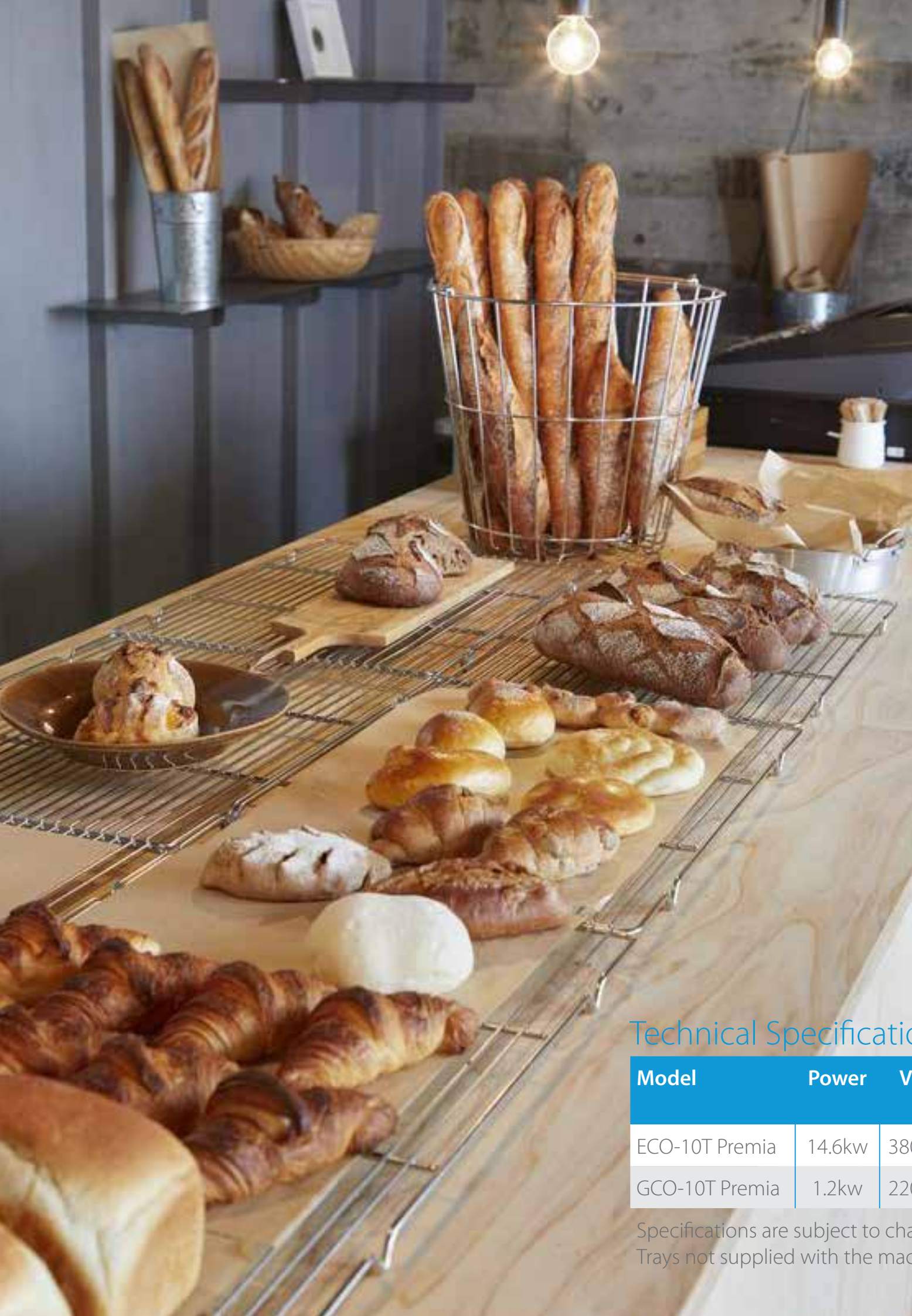
Product	Model	Power/ Gas Pressure	Weight	Dimensions (W x D x H)	Internal Dimensions of Each Oven (W x D x H)	Electricals	Temperature
1 Deck 2 Trays Electric Oven With 12 Tray Proofer	OVP-1212 Italia	9.2KW	125 kgs.	1300 x 830 x 1420mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 0-110°C (Proofer)
2 Deck 4 Trays Electric Oven With 12 Tray Proofer	OVP-1224 Italia	15.8KW	210 kgs.	1300 x 830 x 1815mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 0-110°C (Proofer)
1 Deck 2 Trays Electric Oven With 12 Tray Proofer	OVP-1212	9.2KW	125 kgs.	1300 x 830 x 1420mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 0-110°C (Proofer)
2 Deck 4 Trays Electric Oven With 12 Tray Proofer	OVP-1224	15.8KW	210 kgs.	1300 x 830 x 1815mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 0-110°C (Proofer)
Tall Single Door Proofing Cabinet - 16 Trays	PC-16 Premia	2.6kW	50 kgs.	510 x 690 x 1910 mm	500 x 640 x 1545 mm	220V / 50 Hz.	0-110°C
Tall Single Door Proofing Cabinet - 32 Trays	PC-32 Premia	2.8kW	90 kgs.	1010 x 690 x 1910 mm	1000 x 640 x 1545mm	220V / 50 Hz.	0-110°C

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

Trays not supplied with the machines.







Convection Ovens with Steam (Electric & Gas) - 10 Trays

These convection ovens with steam regulation are ideal for bakeries, snack bars and cake shops that need to heat up or cook croissants, pastry, bread or simple dishes. You can choose between electric or gas versions with a side opening strong hinged door, simple electromechanical controls, 10 x 1 EN trays with a pitch of 99mm, they come with a stainless steel AISI 304 cooking chamber.



ECO-10T Premia, GCO-10T Premia

Technical Specifications



Model	Power	Voltage	Gas Consumption (kg/ hr)	External Dimensions W x D x H (mm)	Internal Dimensions W x D x H (mm)	Tray Size W x D (mm)	Weight
ECO-10T Premia	14.6kw	380V/50Hz	-	950 x 1255 x 1690	420 x 670 x 1140	600 x 400	240Kg
GCO-10T Premia	1.2kw	220V/50Hz	32516.4 BTU/Hr	973 x 1423 x 1874	420 x 670 x 1140	600 x 400	320Kg

Specifications are subject to change without prior notice due to continuous product development
Trays not supplied with the machines.



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2011
100g/100g



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-28-2T Premia comes with 2 trays and ECO-28-4T (New) comes with 4 trays



ECO-28-2T Premia



ECO-28-4T (New)



Technical Specifications



Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Temperature Range	Trays
ECO-28-2T Premia	2.5kW	670 x 650 x 395	465 x 370 x 270	0°C - 350°C	2
ECO-28-4T (New)	4.5kW	670 x 650 x 470	460 x 370 x 350	0°C - 350°C	4

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

A hand in a grey sweater sleeve pours a stream of white milk from a small brown pitcher onto a tray of cinnamon rolls. The rolls are golden-brown with dark swirls of filling. One roll is partially covered in white icing. The tray is on a rustic wooden surface against a dark background.

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	0 ~ 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

Baking is love made **edible**



Butler Combi Steamer

Baker's delight



Combi Steamers for Bakery & Pastry

Butler professional combi steamers bring an amazing reliability consistency and sturdiness at a baker'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 Compact

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

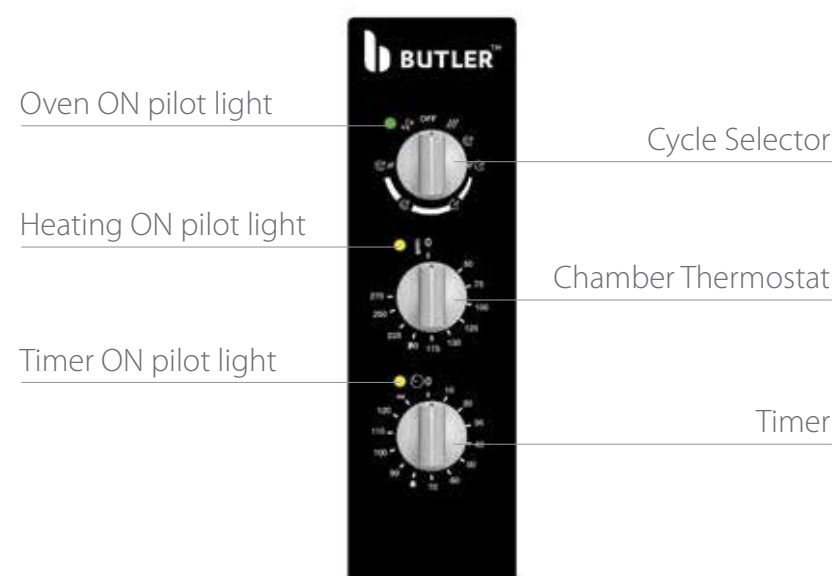
- ◆ Control panels: Simple, efficient and intuitive controls. Possibility to choose between Analog controls, Touch Screen and Multi Level Cooking
- ◆ Ergonomic door hand with opening from both sides and double snap safety lock (optional)
- ◆ Cooking chamber molded cavity in stainless steel AISI 304 with 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

Multi Level Cooking

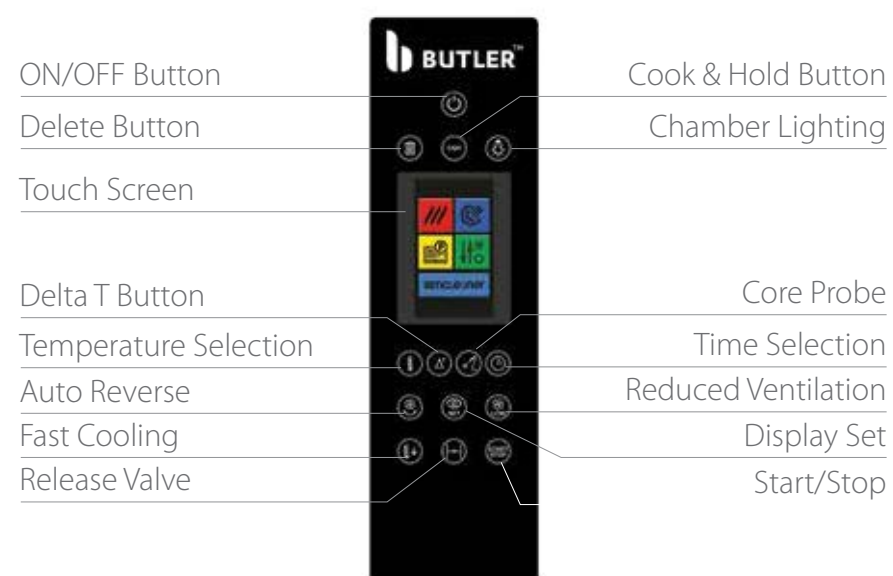
This feature on models ECS-007TM and GCS-007TM optimises food production during mise en place and is really handy for à la carte cooking. It allows for effective cooking of mix loads, thereby offering flexibility and speedy response. You can use each rack individually for production, increase utilisation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



Analog Control Panel



Touch Screen Control Panel



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.



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.



Desserts & cakes

Incredibly multifunctional – perfect for preparing desserts. Whether you bake cakes or poach pears in red wine, it's ingenious: with the 2 in 1 combination you can bake on one shelf and poach on another at the same time.



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.

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 Compact	3.0Kw	220V 1N/50Hz#	-	-	4 x 2/3	67mm	520 x 675 x 720	Touch Screen	70kgs
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

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







Table Top Tilt-head Mixers

The Butler B-5 & B-7 stand mixer has a 300-watt motor, 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 (W x D x H) mm	Electricals
B-5	5 ltrs.	0.3 KW	0.5 - 0.8 kgs.	45 ~ 260	230x350x400	220V/50 Hz./ 1Ph
B-7	7 ltrs.	0.32 KW	0.5 - 1.5 kgs.	45 ~ 260	400x250x410	220V/50 Hz./ 1Ph

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-40 Premia



PM-60 Premia



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) 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.	1.5KW	10.5 kgs.	7	85KG	540x650x890	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

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



Planetary Mixers

Butler Planetary Mixer features 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, PM-20



PM-30, PM-40



PM-60



Technical Specifications - Planetary Mixers



Model	Bowl Volume	Power	Max Knead- ing Capacity	Mixing Speed (rpm)	Weight	Dimensions (W x D x H) 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	380V/50 Hz./3 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

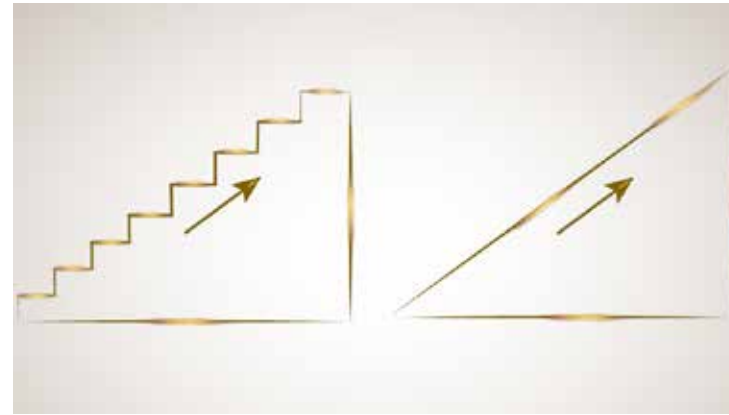


Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) mm	Electricals	Weight
SM-10 Premia	10 ltrs.	0.75KW	4 kgs.	240	17	340x550x530	220V/50 Hz/ 1Ph	48KG

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 Spiral Mixers 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. In the spiral mixing methodology, both the mixer and bowl revolve simultaneously, thus giving an enhanced mixing effect. The benefit to this action is that the spiral hook is kneading only a portion of the whole dough mass at a given time. This keeps friction heat low, providing a more homogeneous mix. Typically, spiral mixers do not have interchangeable attachments. Most commonly used for mixing bread dough, spiral mixers are capable of handling very stiff dough with low hydration levels; and high hydration dough types such as ciabatta. 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) mm	Electricals	Weight
SM-20T	20 ltrs.	1.5KW	8 kgs.	150/200	15/20	390x730x900	220V/50 Hz/ 1Ph	90KG
SM-34T	34 ltrs.	1.5KW	12 kgs.	150/200	15/20	435x730x900	220V/50 Hz/ 1Ph	100KG
SM-45T	45 ltrs.	3.0KW	16 kgs.	150/200	15/20	480x800x970	220V/50 Hz/ 1Ph	115KG
SM-200	200 ltrs.	5/7.5KW	75 kgs.	210/107	16	950x1332x1510	380V/50 Hz/ 3Ph	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.

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



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.

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.



Dough Sheeters

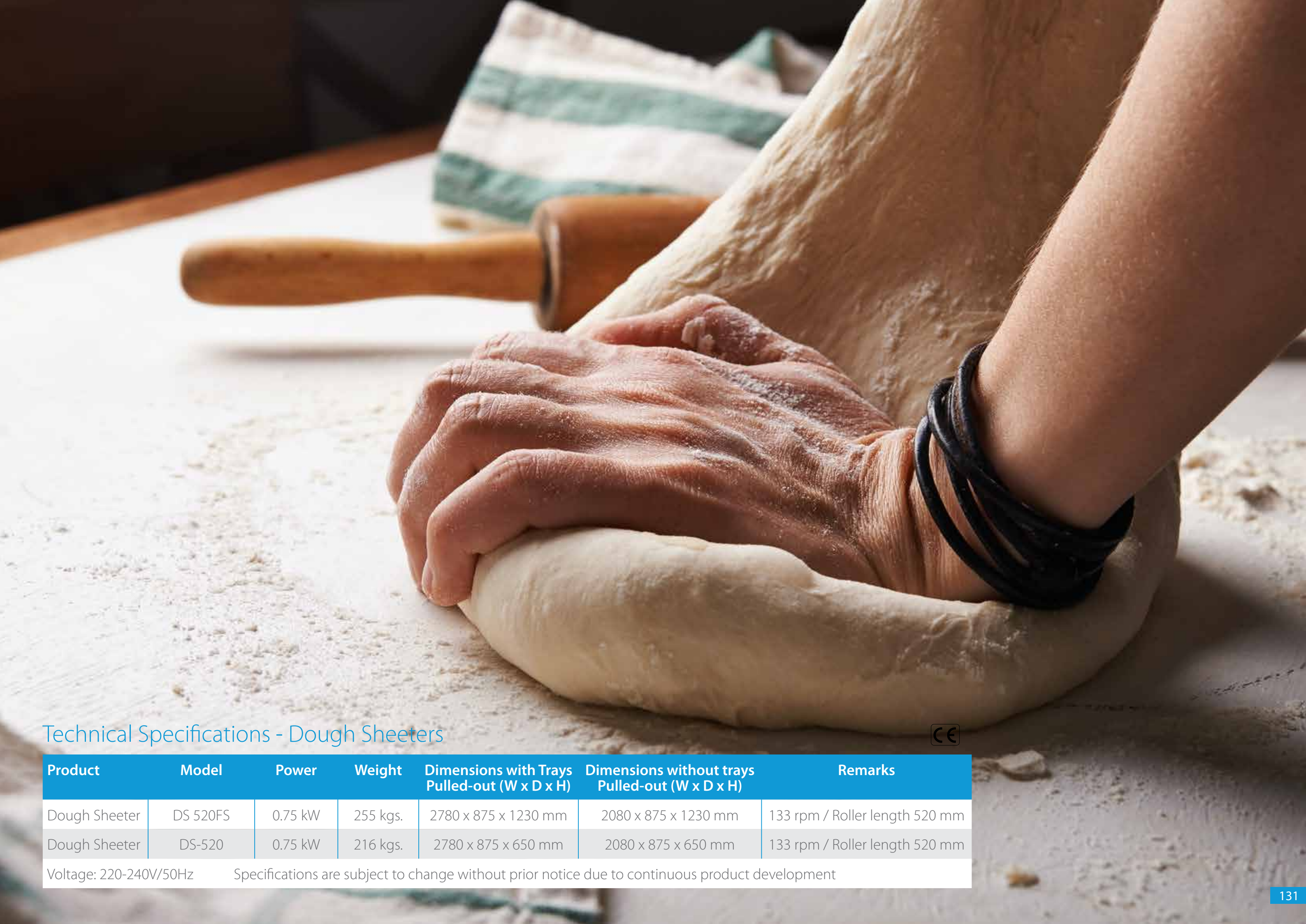
Butler Dough Sheeters are designed to take a ball of dough, roll it and stretch it out to a thickness ranging from 0.5 mm to 30 mm. They come with special motors and work on a two-way pressing mechanism that avoids tearing of the dough whilst optimising the output. Available in two versions - table top 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.



DS-520FS



DS-520



Technical Specifications - Dough Sheeters



Product	Model	Power	Weight	Dimensions with Trays Pulled-out (W x D x H)	Dimensions without trays Pulled-out (W x D x H)	Remarks
Dough Sheeter	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
Dough Sheeter	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

Voltage: 220-240V/50Hz

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



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



PDR-40



Some bakers prefer it extra hot. Products such as hand tossed pizzas, quiches, puff pastries and pretzels come out best on a stone plate at temperatures up to 400°C.



Pizza Stone Ovens with Touch Control

Butler Touch Control Pizza Stone Ovens are designed to churn out great tasting pizzas with amazing consistency. They are powered to deliver high temperatures up to 400°C and are suitable for baking high temp pizzas such as traditional Neopolitan Pizzas, New York Style Pizzas, Indian Naan Breads, Arabic Breads, Pita Breads, Flat Breads and Sourdough Breads. You can choose between electric and gas models: EPO-36 Touch and GPO-36 Touch.

- ◆ Temperature upto 400°C
- ◆ All stainless steel body
- ◆ High quality pizza stone accommodates upto 6 pizzas of 8" size (EPO-36 Touch & GPO-36 Touch only)
- ◆ Digital temperature control with timer allows users to set any constant temperature/time
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



EPO-36 Touch, GPO-36 Touch

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Touch	4.8kW	220V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Touch*	48W	220V/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



Some bakers prefer it extra hot. Products such as hand tossed pizzas, quiches, puff pastries and pretzels come out best on a stone plate at temperatures up to 400°C.



EPO-36 Premia DT, GPO-36 Premia

Pizza Stone Ovens – Premia series

The Premia series is a very popular range of pizza stone ovens from Butler that are powered to deliver high temperatures up to 400°C. They are suitable for baking high temp pizzas such as traditional Neopolitan Pizzas, New York Style Pizzas, Indian Naan Breads, Arabic Breads, Pita Breads, Flat Breads and Sourdough Breads. You can choose between electric and gas models: EPO-36 Premia DT GPO-36 Premia DT.

- ◆ All stainless steel body
- ◆ High quality pizza stone
- ◆ Temperature control allows users to set any constant temperature for baking pizzas up to 400°C
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



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-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



Some bakers prefer it extra hot. Products such as hand tossed pizzas, quiches, puff pastries and pretzels come out best on a stone plate at temperatures well above 450°C.

Pizza Stone Ovens - 500°C

The Neapolitan Forni from Butler is a pizza oven specifically powered to deliver high temperatures up to 500°C. They are suitable for baking high temp pizzas such as traditional Neapolitan Pizzas, New York Style Pizzas, Indian Naan Breads, Arabic Breads, Pita Breads, Flat Breads and Sourdough Breads.

- ◆ All stainless steel body
- ◆ High quality pizza stone
- ◆ Temperature control allows users to set any constant temperature for baking pizzas up to 500°C
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



Neapolitan Forni

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
Neapolitan Forni	5KW	380V/50Hz	20-500°C	950*875*395	620x520x15	660X660X180	68kg

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



Mini Pizza Stone Ovens

Butler mini electric pizza stone ovens are designed to churn out great tasting pizzas with amazing consistency. You can choose between 2 models: EPO-1D and EPO-2D with electromechanical controls and 2 models EPO-1D Touch and EPO-2D Touch with computerised touch controls.

- ◆ All stainless steel body
- ◆ High quality pizza stone
- ◆ Temperature control allows users to set any constant temperature for baking pizzas up 0 - 350°C
- ◆ 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



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

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.

Technical Specifications



Product	Model	Power	Weight	Dimensions (WxDxH)	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



DD-36

Slices of goodness





Bread Slicers

Butler Bread Slicers are compact, easy to operate, back loading machines that are ideal for slicing upto 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

Technical Specifications

Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
BS 370	0.25 kW	48 kgs.	515 x 625 x 585 mm	220V / 50 Hz.	31 pcs. of 12mm / Max length 36cm / Max width 16cm

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



Equipment for Butchery Section

Presented in the pages ahead is a world class range of equipment from Butler for your butchery section that truly complements the Trufrost refrigeration solutions. Built to the highest standards of hygiene, they are reliable and perform tirelessly to enable your butchery running smoothly.

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



Serving happiness



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 back-end equipment needs of supermarkets and food retail stores.



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

Specifications are subject to change without prior notice



Single Layer Wall Shelves

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

Model	Description	Dimensions (WDXH) mm
1S.1200	Single Layer Wall Shelf -1200mm	1200*300*600

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 (WDXH) mm
OHS 1200	Overhead shelves - 1200mm	1200*350*700

Specifications are subject to change without prior notice

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