

Meet the new prodigy
of the Gusto family



Introducing Gusto - Junior

the smallest countertop impinger in the market

This prodigious oven from Butler is out to revolutionise the foodservice industry as it has all the features of its bigger siblings in the Gusto series and yet it offers the convenience of being easily placed on a 700mm deep counter. It comes with a 260mm wide belt, a 430mm x 400mm baking chamber and can bake upto 10" pizzas. What's makes it unique is that it can run on 240Volts/ single phase electricals making it suitable for kiosks, food-courts, food trucks, restaurants and catering applications. It is also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, Amritsari kulchas, kebabs and more.



Gusto E - Junior / Gusto G - Junior



260 mm (10.2")
belt width

Gusto-Junior

400 mm (15.7")
belt width

Gusto 400

520 mm (20.5")
belt width

Gusto 520

800 mm (31.5")
belt width

Gusto 800 Max



*Stacking of 4 ovens is primarily to show 4 different oven sizes available. Stacking is not recommended for more than 2~3 ovens.

Key Features

- ♦ Maximum operating temperature: 300°C (230°C is recommended)
- ♦ Short set-up time: (18-20 mins to set temp. 250°C) under preheat condition, only 8-10 mins
- ♦ 430 mm long cooking chamber with 260 mm belt
- ♦ 923mm long, 690mm deep, and 412mm high overall dimensions
- ♦ Furnished with strong, 4" adjustable legs
- ♦ Stackable up to 3 high
- ♦ Microprocessor-controlled bake time/conveyor speed
- ♦ Stainless steel front, sides, top and interior
- ♦ Special protective black coloured baffle to prevent scalding
- ♦ Reversible conveyor direction
- ♦ Energy saving standby mode
- ♦ 2 conveyor end stops
- ♦ 2 crumb pans
- ♦ Low noise

Optional Cleanability

- ♦ Stand with casters
- ♦ Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation

- ♦ Use of a ventilation hood is recommended.

Technical Specifications - Gusto Hot Air Conveyor Pizza Ovens

Model	Gas	Input Electricity	Gas Pressure (kpa)	Gas Consumpition (m³/hr)	Dimension L*W*H (MM)	Volume (M³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Dimensions (MM)	Output pcs (9" pizza)	Net weight (KG)
GUSTO G - Junior	LPG	220V	2.3-3.3	0.22 m3/h	923*690*412	0.41	830*260	3300	430 x 260	36/hr (6" pizza)	56
	PNG	50/60Hz	1.0-2.5	0.45 m3/h							



Model	Input Electricity	Electric Power Output (KW)	Power Consumpition (KWH)	Dimension L*W*H (MM)	Volume (M³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Dimensions (MM)	Output pcs (9" pizza)	Net weight (KG)
GUSTO E - Junior	220V/50Hz/1Ph	2.9	1.3	923*690*412	0.41	830*260	3300	430 x 260	36/hr (6" pizza)	56

Maximum operating temperature: 300°C (230°C is recommended)

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

*Same oven can also be made to operate on 380V/50Hz/3Ph

Recommended Stands

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





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

UAE: Trufrost & Butler L.L.C. Flat no 1208, Jaber Tower, Al Nahda-2, Dubai, UAE
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