

The science behind great pizzas



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Two brands - Trufrost and Butler team up to provide a comprehensive range of products that help you churn out great tasting pizzas, toasted breads, burgers, fries, ethnic Indian foods, biryanis and more with remarkable consistency. Presented here is a range of equipment that caters to the needs of a wide spectrum of applications ranging from cloud kitchens and busy pizzerias to quick service restaurants.



How to choose the best commercial pizza oven for your business?

Selecting the right pizza oven is essential to starting your pizzeria. From cloud kitchen and large commercial operations to hole-in-the-wall family-owned businesses, what may be appropriate for one setting may not work for another. Be sure to take the time and research the various pizza oven options available and choose the one that best fits your requirements. Keep in mind the number and size of pizzas you expect to make per day, the fuel source and the space you have for your oven. Also keep in mind what kind of oven will bring out the distinctive flavours of your pizza to the fullest because your pizza oven is the very foundation of your pizza business.

Gas vs. Electric Pizza Ovens

Conveyor or deck ovens are all available with either gas or electric hook-ups. However there are some slight differences between gas pizza ovens and those that run on electricity. Gas oven is best for the high-volume, traditional pizza maker. These units will produce a crispier crust and cook the rest of your pizza evenly. If your business doesn't have access to natural gas or liquid propane, then the electric models will better suit your needs. In the end it all boils down to the utility available with your establishment.

Application

Suggested Oven Type

Expected pizza output

The primary driver of which pizza oven to opt for comes from the pizza output expected by any eatery.



Conveyorised Hot Air Impingement Ovens

Conveyorised Hot Air Impingement Ovens

Stone Deck Ovens

Small Stone Deck Ovens

Pizzas, Rotizzas & More



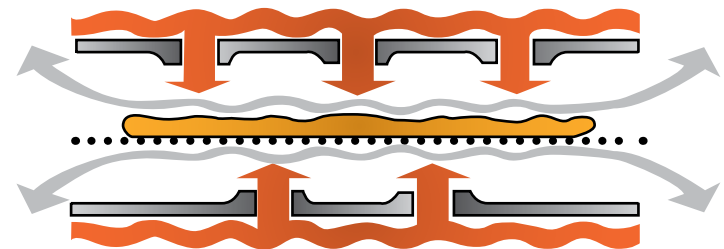


Multi-Purpose Conveyorised Impingement Ovens

Butler Hot Air Conveyorised Impingement Ovens are designed to cook a variety of products including pizzas, bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.

What is impingement technology?

Impingement technology uses hot air to be directed at the cooked products from the top and bottom through specially designed “pores” that form columns of air moving the heat aerodynamically at a high speed. This hot air penetrates the surface moisture barrier of the product transferring heat and engulfing the product to retain its moisture.



For heavy duty application

400 mm (15.7")
belt width

520 mm (20.5")
belt width

800 mm (31.5")
belt width



Gusto Conveyorised Hot Air Impingement Ovens

The Butler Gusto Hot Air Conveyor Ovens bake faster and at a lower temperature than other ovens. Hot air moves the heat aerodynamically instead of using high temperatures. The streams of hot air remove the surrounding layers of cool heavy air around the foodstuff. Gusto ovens are designed to cook a wide range of products including pizza, breads, sandwiches, bagels, naans, sea food and more. They offer a premier countertop or a floor standing cooking platform for cloud kitchens, busy pizzerias and restaurants. Available in a choice of electric and gas versions, they utilise a choice of conveyor belt widths from 400 mm to 800mm.



Gusto 800 Max Conveyorised Impingement Ovens

This heavy duty hot air impingement oven from Butler comes with a 800mm wide belt and a 940 mm x 800 mm baking chamber and can bake large pizzas or 3 x 9" pizzas placed side by side. The oven is also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.



Gusto 800G Max/ Gusto 800E Max

Standard Features

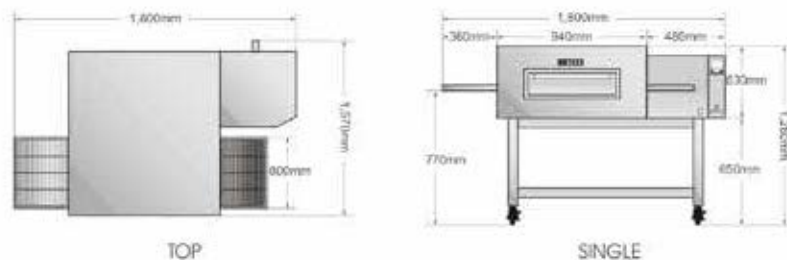
- ◆ Available in Electric, PNG or LPG model
- ◆ Electricity: (Electric) 380V, 50/60 HZ, (LNG/PNG) 220V, 50/60 HZ, 300 watts
- ◆ Gas consumption: LPG 1.10 m3/h, PNG 2.60 m3/h
- ◆ Conveyor belt width: 800 mm
- ◆ Heating zone (heating chamber) length: 940 mm
- ◆ Oven dimension: 1800 mm x 1510mm x 1250mm
- ◆ Net weight of single oven: 398 kg
- ◆ Maximum operating temperature: 300°C (230°C is recommended)
- ◆ Warm up time: 6-8minutes
- ◆ Baking time: 5 – 6 minutes at 230°C

Optional 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.

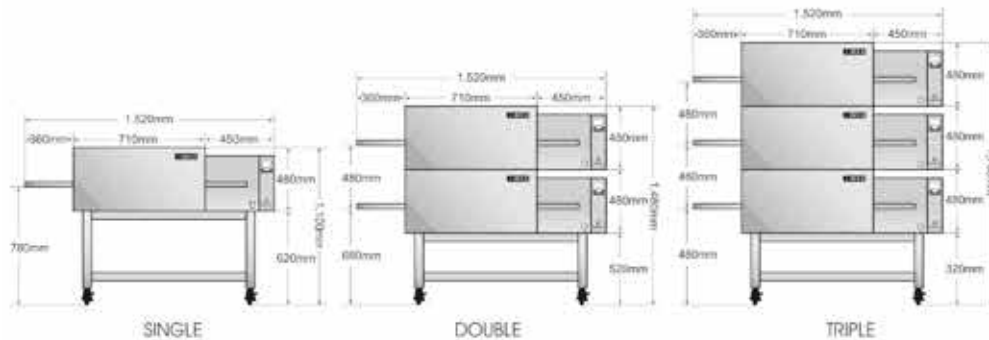


Gusto 520 Conveyorised Impingement Ovens

These heavy duty hot air impingement ovens from Butler come with a 520mm wide belt and a 710 mm x 520 mm baking chamber and can bake large pizzas or 2 x 9" pizzas placed side by side. Available in gas or electric options. These ovens are also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.



Gusto 520G / Gusto 520E



Standard Features

- ◆ Maximum operating temperature: 300°C (230°C is recommended)
- ◆ Short set-up time: (Gas: 6~8 mins under set temp. 230°C; under preheat condition, only 3 minutes. Electric: 10~20 / 5-7 minutes)
- ◆ Reduced gas consumption and increased cooking efficiency
- ◆ Low noise
- ◆ 28" (710mm) long cooking chamber with 20.5" (520 mm) belt
- ◆ 57" (1445mm) long, 39" (1000mm) deep, and 19" (480mm) high overall dimensions
- ◆ Furnished with 4" legs
- ◆ Stackable up to three high
- ◆ Microprocessor-controlled bake time/conveyor speed
- ◆ Stainless steel front, sides, top and interior
- ◆ Reversible conveyor direction
- ◆ Energy saving standby mode (gas)
- ◆ 2 conveyor end stops
- ◆ 2 crumb pans
- ◆ Stand with casters

Optional Cleanability

Ventilation

- ◆ 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.
- ◆ Use of a ventilation hood is recommended.

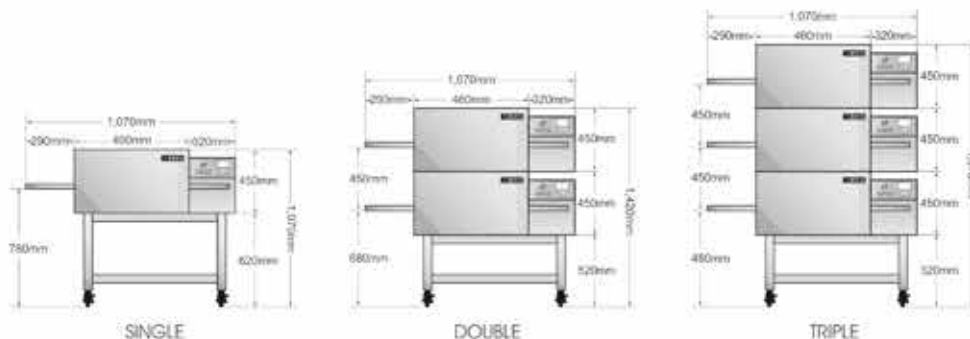
Gusto 400E/ Gusto 400G

The Countertop Impingers

This countertop impinger from Butler comes with a 400mm wide belt and a 460 mm x 400 mm baking chamber and can bake upto 15.7" pizzas. The oven can be made to run either on 240V/ single phase or 380V/3 phase electricals. The oven is also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.



Gusto 400E/ Gusto 400G



Standard Features

- ◆ Maximum operating temperature: 300°C (230°C is recommended)
- ◆ Short set-up time: (10-12 mins to set temp. 230°C) under preheat condition, only 5-7 mins
- ◆ Low noise
- ◆ 460 mm long cooking chamber with 400 mm belt
- ◆ 1065mm long, 850mm deep, and 450mm high overall dimensions
- ◆ Furnished with 4" legs
- ◆ Stackable up to three high
- ◆ Microprocessor-controlled bake time/conveyor speed
- ◆ Stainless steel front, sides, top and interior
- ◆ Reversible conveyor direction
- ◆ Energy saving standby mode
- ◆ 2 conveyor end stops
- ◆ 2 crumb pans

Optional Cleanability

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

Ventilation

- ◆ Use of a ventilation hood is recommended.

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 800G Max	LPG	220V	2.3-3.3	1.10 m³/h	1800*1510*1250	1.64	1700*800	26000	940 x 800	150/hr	398
	PNG	50/60Hz	1.0-2.5	2.60 m³/h							
GUSTO 520G	LPG	220V	2.3-3.3	0.42 m³/h	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
	PNG	50/60Hz	1.0-2.5	0.95 m³/h							
GUSTO 400G	LPG	220V	2.3-3.3	0.31 m³/h	1070*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
	PNG	50/60Hz	1.0-2.5	0.7 m³/h							
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 800E Max	380V/50Hz/1Ph*	24	16	1800*1510*1250	1.16	1700*800	26000	940 x 800	150/hr	398
GUSTO 520E	380V/50Hz/3Ph	11.5	7.5	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
GUSTO 400E	220V/50Hz/1Ph*	6.8	4.0	1065*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
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-800	1460*940*650	Gusto 800G and Gusto 800E	6	Stainless Steel	-
GS 520	780*880*630	Gusto 520G and Gusto 520E	4	Stainless Steel	13
GS 400	710*510*630	Gusto 400G and Gusto 400E	4	Stainless Steel	12
GS 260	475*590*612	Gusto E Junior and Gusto G Junior	4	Stainless Steel	12







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.

Neapolitan Forni - 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



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	640x470x15	645x480x180	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.

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



EPO-36 Premia DT, GPO-36 Premia

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Premia DT	4.8kW	220V/50Hz	20-400°C	925x570x430	640x470x15	645x480x180	38.5kg
GPO-36 Premia*	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



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

Pizza preparation made easy





Pizza Preparation Counters

Trufrost Pizza Preparation Counters combine storage and preparation thereby enhancing the effectiveness of pizza makers. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these Chillers or Freezers are available in 2 and 3 door options. SH 2000 & 3000 models are large enough to house 8 & 10 GN 1/3 pans respectively on their decks. PS 200 & 300 are compact counters that can house 5 & 8 GN 1/6 pans respectively on their decks.



SH-2000/800



SH-3000/800



PS200 & PS-300



Technical Specifications - Pizza Preparation Counters



Model	Cooling System	Dimensions W*D*H (mm)	Volume (ltrs.)	GN compatibility	Weight (kgs.)	No. of Doors	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (W)
SH 2000/800*	Ventilated	1510*800*1085	417	-	130	2	2	2~+10	R134a	360
SH 3000/800*	Ventilated	2020*800*1085	580	-	161	3	3	2~+10	R134a	360
PS 200	Static	900*700*970	240	GN 1/1 Shelf per door	106	2	2	2~+10	R134a	180
PS 300	Static	1365*700*970	392	GN 1/1 Shelf per door	166	3	3	2~+10	R134a	255

Electricals: 220V/50Hz

*GN Pans not supplied with the counters

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

Pizza dough rolling
made simple





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





Pizza dough mixing

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

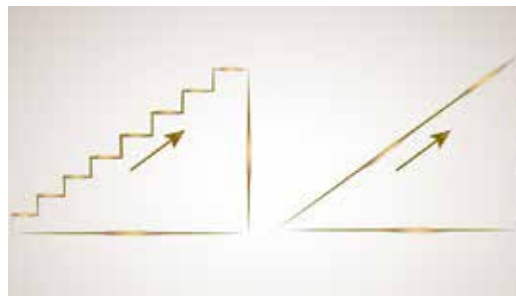


Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) mm	Electricals	Weight
SM-10 Premia	10 ltrs.	0.75KW	4 kgs.	240	17	340x550x530	220V/50 Hz/ 1Ph	48KG

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.



Make steps simple

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



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.



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.



Technical Specifications

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

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



SM-16Twina

TWIN ARM SPIRAL MIXER

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

Key Features

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



Why choose a twin-arm kneading machine?

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

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

Technical Specifications



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

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

The art of making
lip smacking burgers





Wonder Toast Roller



Wonder Toast



Wow Toast

High Performance Pass Through Bun Toasters

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

Key Features

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

Technical Specifications



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

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



Efficiency in preparation of burgers & salads





Saladettes

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



S 900 (2 doors)



S 903 (3 doors)

Preparation Counters

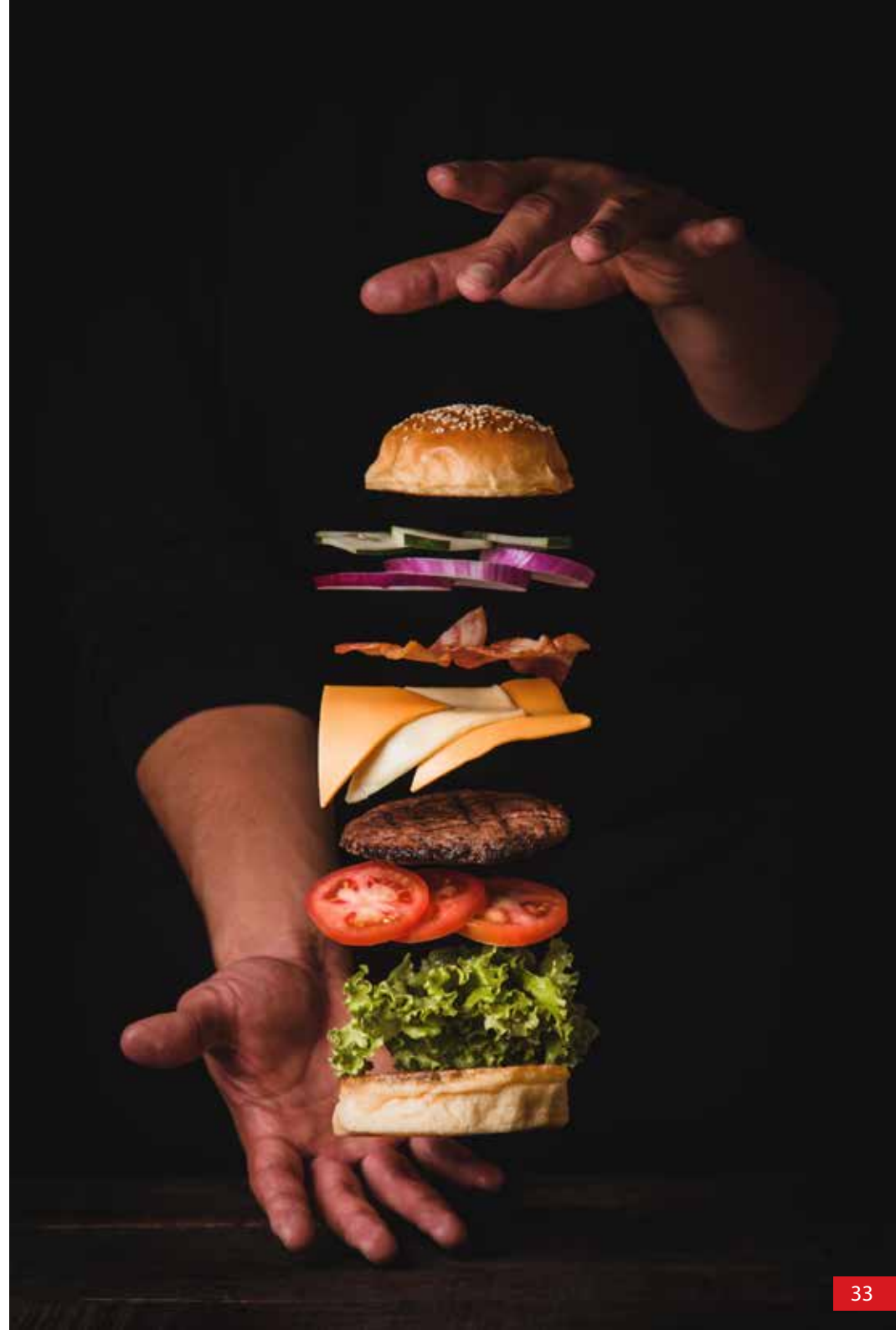
Trufrost Preparation Counters combine storage and preparation thereby enhancing the productivity of chefs in putting together great burgers. Available in a choice 2 and 3 door variants. The models PS 200 & 300 are compact counters that can house 5 & 8 GN 1/6 pans respectively on their decks thereby providing refrigerated storage sections for various ingredients that go in the preparation of burgers.



PS-200



PS-300



Why fry when you can **Wonderfry**





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

Technical Specifications



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

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

Floor Standing Gas Fryers

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

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



Wonderfry - 21.2E



Wonderfry - 16.2E

Floor Standing Electric Fryers

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

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

Technical Specifications



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

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



Countertop Induction Deep Fryers

This pioneering product from Butler uses patented technology and is ideal for frying in places where other forms of heating and cooking are avoidable. No flames or hot surfaces provide for a safer and cooler kitchen. They are a boon for food-courts, airports, railways stations and similar applications.

Twice as fast as
conventional fryers



IDF-08



Technical Specifications



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

Specifications are subject to change without prior notice



Key Features

- ♦ Stainless steel body
- ♦ Temperature setting: 60°C, 80°C, 100°C, 120°C, 130°C, 140°C, 150°C, 160°C, 170°C, 180°C, 190°C
- ♦ Touch control



Countertop Fryers with Auto Lift

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

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

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



EF-12 Auto

Technical Specifications



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

Specifications are subject to change without prior notice



EF-8 Europa DT



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



EF-8 Premia



EF-4, EF-6, EF-8



Countertop Fryers

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

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

Technical Specifications



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

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



OFC-55



OFC-1

Oil Filtration Carts

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

Key Features:

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

Technical Specifications



Model	Voltage	Power	Tank Capacity	Pumps per minute	Dimensions (wxdxh)	Tank Height	Hose with Nozzle	Casters
OFC-55	220V/50Hz	250W	30L	9.5L	395x694x490 mm	130 mm	7 Feet	4
OFC-1	220V/50Hz	550W	50L	15L	440x755x620 mm	235 mm	5 Feet	4

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

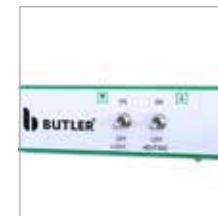




CW-310



CW-819



Chips Warmer

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

Key Features:

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

Technical Specifications



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

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



Making fast food **possible**



Commercial Microwave Ovens

The Butler commercial microwave ovens are a perfect replacement for inappropriate domestic ovens used in food-service applications. They bake fast and evenly and are suitable for a wide variety ranging from pastries to entrées. The durable construction is perfectly adapted for commercial usage such as café's, food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.

Difference between commercial and household microwave ovens

	Commercial Microwave Ovens	Conventional Microwave Ovens
Functions	<ul style="list-style-type: none"> Even heat delivery to the food, large capacity, pre-set memory, one button for common menus Three power levels and automatic fault diagnosis 	<ul style="list-style-type: none"> Slow heating, unsuitable for commercial applications, rely on turntable for even heating No automatic fault diagnosis
Durability	<ul style="list-style-type: none"> Stainless steel cavity Withstands frequent usage (100s of times per day) 	<ul style="list-style-type: none"> Sprayed or painted doors Only for home use (3-5 times per day)
Cleaning	<ul style="list-style-type: none"> Smooth internal and external design, easy to clean 	<ul style="list-style-type: none"> Turntable structure leads to accumulation of residues, difficult to clean
Capability	<ul style="list-style-type: none"> Heating not compromised by large capacity 	<ul style="list-style-type: none"> Can accommodate limited amount of food



MWO-34HD

- 34 litre capacity accommodate 16" platters
- Up to 100 programmable menu options for consistent results
- User friendly touch control pad
- 3 stage cooking and 5 microwave power levels
- See-through door with lighted interior
- Grab'n Go handle
- Stainless steel cabinet and oven cavity
- Removable splatter shield
- Stackable installation



MWO-25

- 25 litre capacity accommodates 12" platter
- Up to 20 programmable menu options for consistent results
- User friendly touch control pad
- 3 stage cooking and 5 microwave power levels
- See-through door with lighted interior
- Grab'n Go handle
- Stainless steel cabinet and oven cavity
- Removable splatter shield

Biryani



Biryani can be regenerated within minutes

Combo Meals



Combo meals can be regenerated within minutes

Lasagna



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

Nachos



10 oz. nachos can be reheated within 2 minutes

Technical Specifications

Model	Dimensions W x D x H (mm)	Cavity Dimensions W x D x H (mm)	Cavity Volume (Litres)	Input Power (W)	Output Power (W)	Cooking Time (min:sec)
MWO-25	511x311x432	327x200x346	25	1550	1000	3:10
MWO-34HD	553x488x343	370x385x230	34	1900	1400	2:30

*Throughput reflects one piece of Pizza

Specifications are subject to change without prior notice



From **cold or limp** to **hot & crispy**
in less than 50 seconds

BUTLER



Croissants



Pizzas



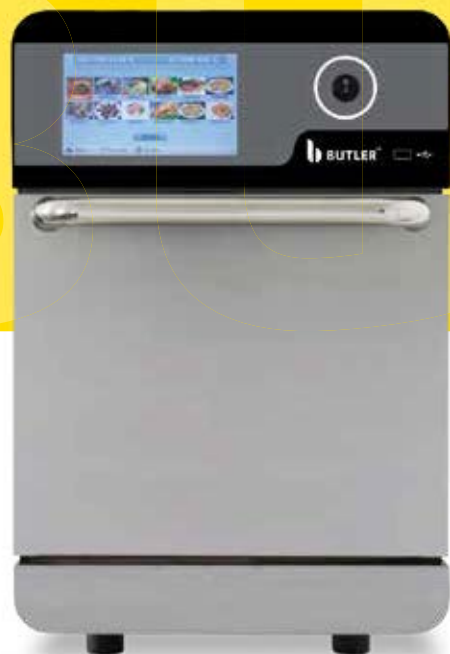
Caprese Sandwiches



Samosas



Wraps



Concorde / Concorde Plus

Catalytic converter



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

The little wonder from Butler

that cooks a surprisingly large variety of food

up to 20 x faster



Coffee Shops



Casual Dining



Hotels
& Resorts



Airports



Quick Service
Restaurants



Cloud Kitchens



Theaters

Ventless High Speed Ovens for Coffee Shops

The Butler Ventless High Speed oven is a revolutionary appliance designed to combine the outstanding results of a convection oven, accelerated air impingement and the cooking speed of a microwave. While microwaves offer fast cooking, they can often result in meals that are soggy or ice-cold in the middle, and devoid of quality textures like crispy crusts. With Butler High Speed Ovens, this would be a thing of the past. They are designed to turn fast food into a gourmet experience for your customers, delivering great tasting food, quickly and consistently. Being compact in size, they're also great space savers, reducing the need for multiple cooking appliances. The built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.

Typical Cook Times: Butler High Speed Ovens

Item	Concorde	Concorde Plus
9" Pizza-Fresh Dough (600g)	110 seconds	60 seconds
9" Pizza-Parbaked, Refrigerated	70 seconds	40 seconds
Samosa	60 seconds	40 seconds
12" Sub Sandwich	40 seconds	20 seconds
12" Sub Sandwich (Qty 2)	50 seconds	30 seconds
Paneer Pakora	60 seconds	40 seconds
6" Hamburger (Qty 2)	40 seconds	20 seconds
6" Hamburger (Qty 4)	50 seconds	30 seconds
Kachori	60 seconds	40 seconds
Muffin (Qty 4)	50 seconds	30 seconds
Cinnamon Rolls (frozen, par-baked)-Qty 6	70 seconds	40 seconds
Puff Patty	60 seconds	40 seconds
French Fries (2x170g)	160 seconds	90 seconds
Apple Strudel (300g)	120 seconds	70 seconds
Nachos (120g)	30 seconds	20 seconds
Sausages (15x56g)	150 seconds	90 seconds
Steak (600g)	330 seconds	210 seconds
Chicken Wings (8 count, Frozen)	170 seconds	100 seconds
Chicken Tenders (Frozen, 900g)	240 seconds	140 seconds
Roast Meat (block, 650g)	240 seconds	140 seconds

Butler Ventless High Speed Oven is a versatile, all-in-one cooking oven with an ability to cook, toast, grill, regenerate and bake a wide range of fresh or frozen foods, such as sandwiches, paninis, pizzas, burritos, toasties, quesadillas, samosas, fish, vegetables, kebabs, steaks and a lot more and offer the following benefits.

- ♦ Simple operation with Touchscreen control
- ♦ Up to 20 x faster preparation times
- ♦ Pre-programming on PC
- ♦ Download recipes via the USB port
- ♦ Rapid cooking with high quality repeatable results
- ♦ Ventless operation



Burritos



Quesadilla



Burgers



Cinnamon Rolls



Lasagna



Muffins



Pasta



Roasted Skewers



Panini Grills



Steaks



Fries



Accessories



Oven shovel



Baking stone



Basket



Pan



Non stick baking pad



Rack



Technical Specifications - Ventless High Speed Ovens

Parameters	Concorde	Concorde Plus	Concorde Compact	Concorde Plus Compact
Dimensions (Wx D x H)	383 X 693 X 610 mm		403 X 589 X 608 mm	
Dimensions Chamber	320 x 320 x 195 mm		335 x 280 x 195 mm	
Weight	65Kg	77Kg	88Kg	97Kg
Cooking Speed	10 times faster	20 times faster	10 times faster	20 times faster
100%Microwave	1-Mag/ 1100 W	2-Mag/ 2200 W	1-Mag/ 1050 W	2-Mag/ 2100 W
Impingement	1-heater/1600 W	2-heater/3800 W	1-heater/3500 W	2-heater/5100 W
Combi mode	1100w+1600 W	2200 W + 3800 W	1050w+1900 W	2100 W + 3500 W
Max Power	3500 W	6500 W	3500 W	6500 W
Max Current	16A	32A	16A	32A
Power Source	1-Ph / 220-240V / 50Hz	3-Ph / 380-440V / 50Hz	1-Ph / 220-240V / 50Hz	3-Ph / 380-440V / 50Hz
Frequency	2450MHz			
Display	Touch screen			
Temp Mode	3- mode			
Programmable Settings	432 recipes			
Program Menu	Multi-level menu capability			
Temp Setting	0-280°C in 2°C steps.			
Time Setting	00:00-59:50 in 10 second steps			
Micro Setting	0-100% in 10% steps			
Fan Setting	10-100% in 1% steps			
Edit	Can edit recipe data and images on both PC and ovens			
Load	USB port to load recipes and images			
Rack	Removable rack			
Door Opening	Pull down			
Exterior Finish	Stainless steel			
Interior Finish	304 Stainless steel			

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

IMPORTANT: Butler High Speed Ovens require installing a type D circuit breaker for all installations.

Induction

the future of cooking

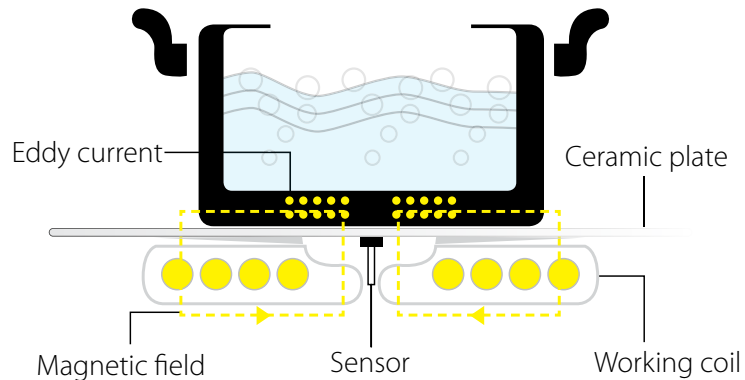
Commercial Induction Systems

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



Working Principle of Induction Systems

Induction cooking uses electric currents to directly heat pots and pans through magnetic induction. Instead of using thermal conduction (a gas or electric element transferring heat from a burner to a pot or pan), induction heats the cooking vessel itself almost instantly.



Induction heating uses electromagnetic energy to heat cookware made of magnetic material such as stainless steel, iron, nickel or various alloys. The coils produce a high frequency alternating magnetic field when turned on, ultimately flowing through the cookware. The metal molecules are attracted in different directions as the current alternates, causing the cookware to become hot. Since the cooktop's glass ceramic surface contains no magnetic material, it is unaffected by the magnetic field.

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

Benefits of Induction Cooking

Induction cooking devices release less heat into the room, use less fuel, and finally, you can enjoy a cleaner, safer, cooler, and more efficient kitchen, with lower energy bills.



Faster



Safer



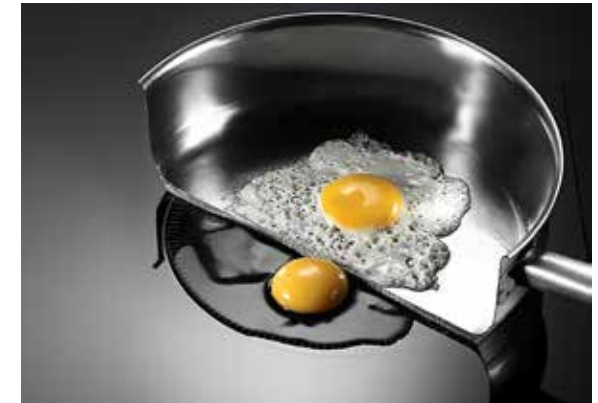
Energy Saving



Easy to Clean

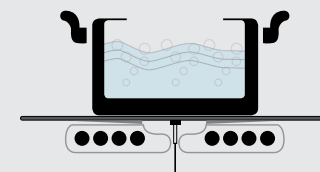


Cooler

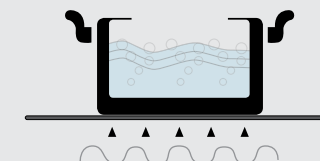


% Energy Delivered to Pan

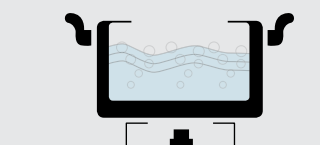
Butler induction systems are 90% efficient, meaning that 90% of the energy consumed is delivered to the pan. This is unmatched by gas (typically 40%) or traditional electrically powered cooking devices (typically 50%).



90%
INDUCTION COOKER



50%
ELECTRIC STOVE



< 40%
GAS COOKER

Commercial Drop-in Induction Warmers

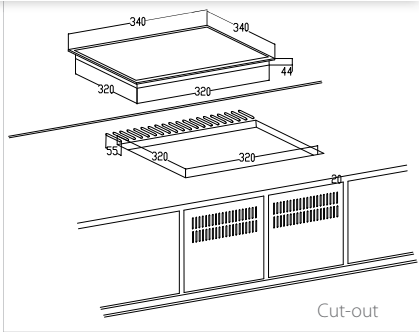
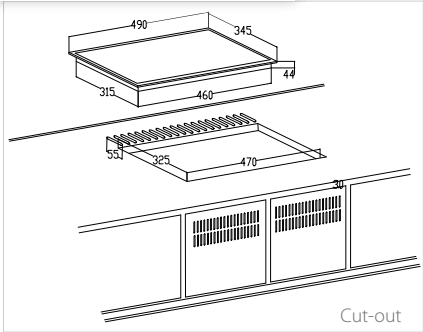
Butler drop-in induction warming and holding systems keep food at the right temperature while improving your presentation and overall quality. They are ideal for catering application as well as buffet restaurants. Absence of flames or hot surfaces provide for a safer, cooler kitchen.They are a boon for modern day buffets making the food warming more attractive, safe and free of odours caused by burners. Available in a choice of two models - DIW 1.0 that is suitable for placement of GN 1/1 induction compatible chafing dishes and DIW 1.0 (Square) that can take square shaped dishes.

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

Technical Specifications

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

Specifications are subject to change without prior notice





CIH-3.5



CIH 5.0



Commercial Induction Cooktops

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

Key Features

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

Technical Specifications



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

Specifications are subject to change without prior notice



CIW-3.5



CIW-5.0

Commercial Induction Woks

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

Key Features

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

Technical Specifications



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

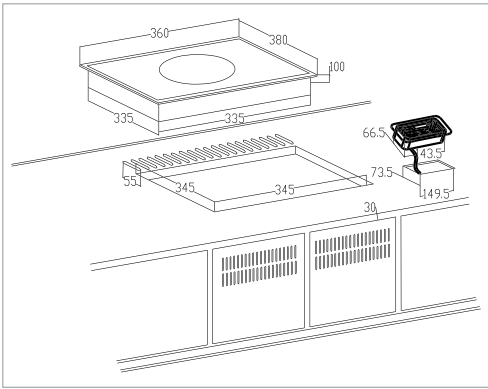
Specifications are subject to change without prior notice

Drop in Induction Hobs & Woks

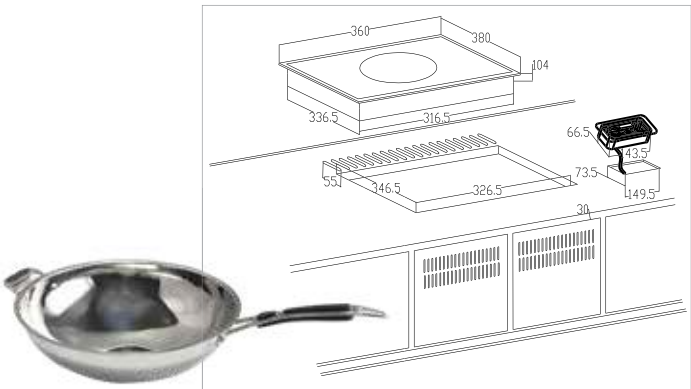
Butler drop-in cooktops & drop-in woks snugly fit in your kitchen counters and heat food evenly, quickly, efficiently, and are easy-to-clean. They are great for show kitchens and are designed to handle heavy duty usage. No flames or hot surfaces provide for a safer, cooler kitchen.

Key Features

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



Cut-out



Cut-out

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Cut-out Dimensions (wxld)
DIH-3.5 (New)	220-240V/50Hz	3500W	60°C - 240°C	370 x 390 x 120mm	350 x 330mm
DIW-3.5	220-240V/50Hz	3500W	60°C - 240°C	360 x 380 x 120mm	346.5 x 326.5mm

Specifications are subject to change without prior notice

Subs, sandwiches & more



Contact Grills - Grooved

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

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



Euro Grill



Euro Grill Premia

Technical Specifications

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

Electricals : 220 V/50Hz

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





Contact Grills - Flat

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

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



Indo Grill Premia
(FPG-11E Premia)



Technical Specifications

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

Electricals : 220 V

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



OMG-215 Premia

Multipurpose Grill

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

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



Technical Specifications

CE

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

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

Waffle Bakers

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

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



WB-1

Technical Specifications

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

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





Gelato Panini Grill

'Ice on Fire' from Butler is a new, exciting concept in the frozen dessert business that allows you to add an interesting dimension to your menu. This easy-to-use Panini Grill turns gelato, soft serve, ice cream, or frozen yogurt into a creamy delight sealed in a golden-toasted bun. Garnished or mixed with a savory or sweet topping, scrumptious Gelato Panini can be served sliced on a plate or as a full sandwich in an on-the-go wrapper. Warm on the outside, and cold on the inside, this novel treat is sure to light up your business.



Cut bun in half and add gelato, ice cream or frozen yogurt



Seal it with the other half of the bun and place in the cavity, press and cook



Cut the creamy burger into 2 or more pieces and serve



Ice of Fire



Technical Specifications



Model	Power	Electricals	Dimensions (WxDxH) mm
Ice on Fire	1300W	220V/50Hz	380x260x380

Specifications are subject to change without prior notice

Electric Griddle Plates (½ Grooved, ½ Flat)

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

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



Technical Specifications



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

Voltage: 220-240V/50Hz
development

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





Electric Griddle Plates

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

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



EGP-550 (New)



EGP-550



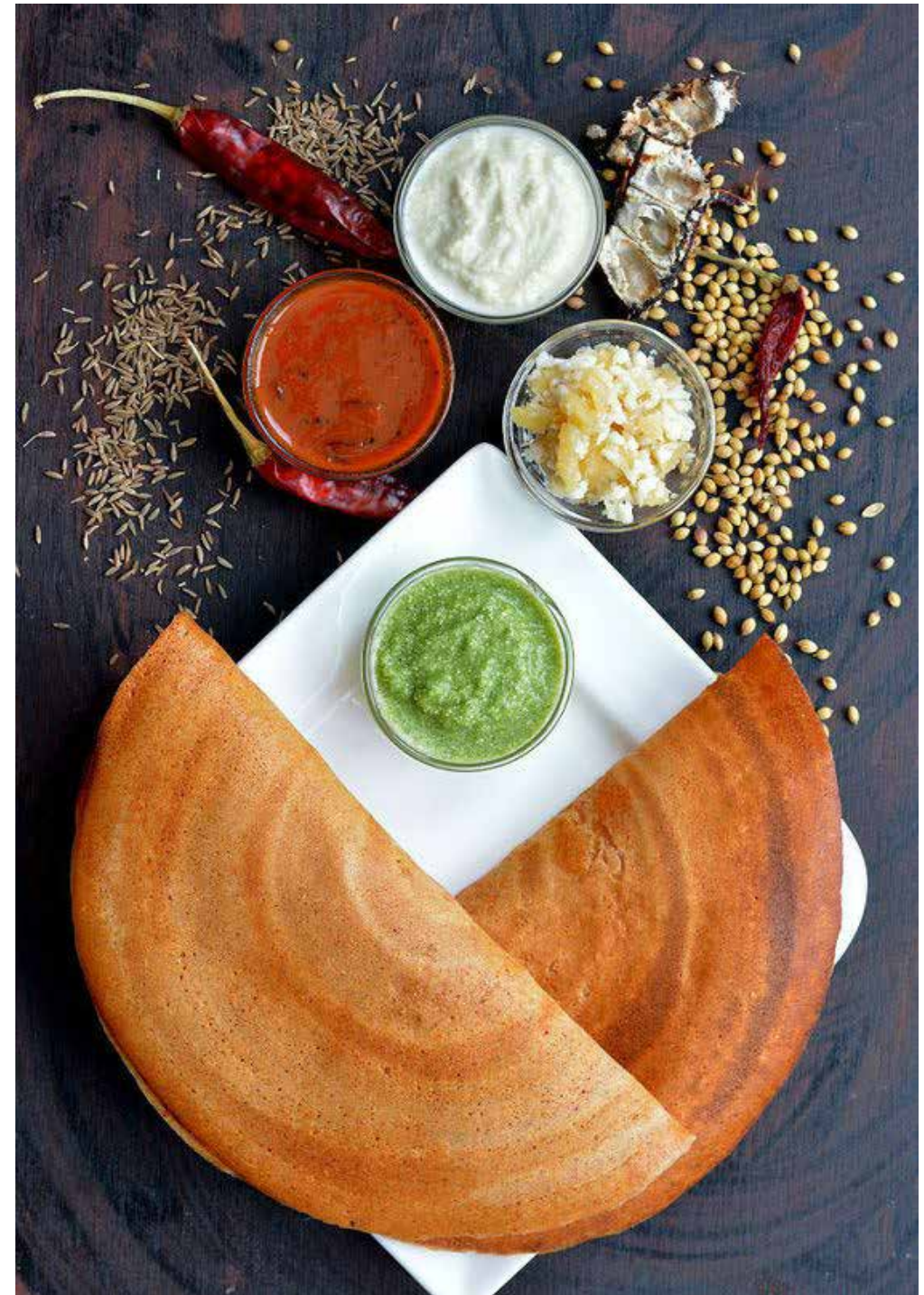
Technical Specifications



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

Voltage: 220-240V/50Hz
development

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





Crepe Makers

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

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



CM-01

Technical Specifications



Model	Power	Temperature Range	Dimensions (W x D x H in mm)
CM-01	3 KW	50°C-300°C	450x485x235

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



BM-1/1

CE

Electric Bain Mairies

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

Technical Specifications

CE

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

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





Electric Salamanders

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

- ♦ High quality cooking
- ♦ Easy to clean



ES-610

Technical Specifications

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

Electricals : 220 V/50Hz

Specifications are subject to change without prior notice

Make great coffee
with just a touch



Beans to cup coffee machines
for every need



F-3 Plus T



Fully Automatic Coffee Machines

(For high traffic applications)

The F-3 Plus T is high performance super-automatic coffee machine from Dr. Coffee that is designed for heavy duty banqueting or similar applications hotels, convenience stores and busy bakeries. Brought to India by Butler, it leads the pack of a range of 4 variants of super-automatic coffee machines with an advised daily output of 200 cups or more. The steam wand ensures you can whip up piping hot cappuccino. The professional rotary pump facilitates stable pressures, efficient output as well as perfect consistency. With a double ground coffee option and a one-push button for dense, hot/cold milk froth, your coffee inspirations can never fail.



200
cups/day



F-3 Plus T

Approximate Hourly Output



Espresso
140 cups



Cappuccino
100 cups



Hot Water
200 cups

- ♦ Easy to use touch panel with over 30 beverage options
- ♦ Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- ♦ 10.1 smart touch screen lateral display
- ♦ Metal brewer with 21g capacity with High/low temperature brewing
- ♦ Pot coffee function+ brewing cycle index function, suitable to serve coffee for the people around table in hotels/restaurants etc.
- ♦ 1 steam wand
- ♦ 1 hot water wand
- ♦ Suitable for fresh & powder milk
- ♦ Self cleaning system for milk
- ♦ 1200gm x 2 beans hopper
- ♦ Powder hopper for 2.3L x 2 for milk powder and chocolate powder
- ♦ 100 serving Knock Box capacity



Fully Automatic Coffee Machines

(For medium traffic applications)

The all new Italia TurboSteam range of super-automatic coffee machines from Butler is designed to cater to the needs of medium and small foodservice applications such as canteens, pizzerias, bakery shops, offices and even homes. It has an advised daily output of upto 100 cups a day. The special steam wand ensures you can whip up piping hot cappuccino unlike its peers in the market that fall woefully short on this feature.

Italia TurboSteam



Approximate Hourly Output		
		
Espresso 70 cups	Cappuccino 50 cups	Hot Water 75 cups

- ♦ Easy to use touch panel with over 20 beverage options
- ♦ Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- ♦ Flat ceramic burrs, 2.0g/s coffee grinding, with bigger motor, life cycle 50000 cups+
- ♦ Pot coffee function+ brewing cycle index function , suitable to serve coffee for the people around table in hotels/restaurants etc.
- ♦ 1 steam wand
- ♦ Large 8 litres water tank
- ♦ Suitable for fresh milk
- ♦ Smooth and easy to clean milk frothing system
- ♦ Intelligent self monitoring system with fault warning
- ♦ 1200 gm beans hopper



H 1

(For low traffic applications)

This trendy, metallic bean-to-cup coffee maker from Dr. Coffee in a dazzling onyx black colour comes with an independent steam wand to enable the joy of milk frothing and latte art.

H1



Approximate Hourly Output		
		
Espresso 50 cups	Cappuccino 35 cups	Hot Water 60 cups

- ♦ **Steam Wand**
The separate steam wand enables temperature-controlled frothing to your preference.
- ♦ **Flexible customization**
Set up a special menu and enjoy the system's butler service. Save up to 6 customized beverages.
- ♦ **Flexible configurations**
Configure parameters on the rolling screen to make a coffee to your liking. Mechanically responsive knob offers premium user experience.
- ♦ **Clean and easy**
Fully automatic cleaning system to spare you the trouble.





Technical Specifications - Fully Automatic Coffee Machines



Items	F-3 Plus T	Italia TurboSteam	H 1
Brand	Dr. Coffee	Butler	Dr. Coffee
Advised daily output	200 cups	100 cups	20 cups
Rated input power	2900 W	1500-1700 W	1350 W
Electricals	220V/50Hz	220V/50Hz	220V/50HZ
Pump Pressure	19 Bar (2 Thermo blocks)	19 Bar (2 Thermo blocks)	-
Water Tank Capacity	-	8 Litres + Tap Water	1.5 Litres
Beans hopper capacity	1200g x 2	1200g	200g
Powder hopper capacity (L)	2.3L x 2	-	-
Adjustable height of coffee spout	-	80-165mm	-
Ground coffee container capacity	100 portions	70 portions	10 portions
Drain water tray capacity	-	2 Litres	-
Machine Weight	48 kg	17 kg	11 kg
Dimensions (WxDXH)	340x540x830 mm	410x500x580 mm	240x460x400 mm

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

A traditional coffee machine for every need



CM-280



Cento Plus E2



Quattro



Fenix



Cento Plus E1





Traditional Coffee Machines

Coffee connoisseurs and many coffee lovers still fall back on traditional coffee machines for a real coffee experience. Apart from allowing them to froth up piping hot cappuccino or cafe latte, these machines combine the taste & aroma of handcrafted coffee with the speed & efficiency of advanced Italian technology. They also offer great possibilities for baristas to do 'latte art', where some of the fully automatic machines fall short. We offer traditional coffee machines from premium Italian names like Doge and La Carimali that reflect the finest tradition of Italian espresso for both – popular as well as specialty cafés.



Quattro





THE ART OF PRODUCING ITALIAN COFFEE MACHINES

With Doge, the Grimac Group intends to give new life to a historic brand linked to the world of espresso. An important name historically and geographically related to the routes of coffee, its transformation and its saving in the most historic and well-known Venetian coffee. Doge represents for the Grimac group the link between history, contemporary and projection towards the future, through sharing of objectives tied to concrete and tangible aspects such as research, innovation and sustainability, environmental and social. All machines are designed to minimize the use of plastic materials and to allow easy and fast maintenance of the internal components of the machines in a philosophy of environmental sustainability based on several elements such as the use of sustainable materials and attention to the longevity of the product.



Quattro series

Quattro is a professional machine that offers the user a new configuration of coffee machine integrating two classic lines, the machine with open groups and the semi-automatic, intelligently combining the coffee processes of the current espresso coffee machines. The configuration of Quattro offers the advantages of the semi-automatic with current groups line of display, coffee placed on top of the group with the choice of open group machine or fully automatic. Thanks to its new configuration, Quattro is a light weighted practical machine for the counter that allows comprehensive coffee line facility while maintaining always correct position the group.



For many years, the DOGE espresso machine has been a popular choice for coffee enthusiasts. It is a high-quality machine that produces excellent coffee. The DOGE espresso machine is a great choice for anyone who wants to enjoy a high-quality cup of coffee at home.

The DOGE espresso machine is a great choice for anyone who wants to enjoy a high-quality cup of coffee at home. It is a high-quality machine that produces excellent coffee. The DOGE espresso machine is a great choice for anyone who wants to enjoy a high-quality cup of coffee at home.





Stunning style and modern design
perfect for your kitchen or office
as a central element of all your
coffee and tea moments

The machine's design is a
perfect blend of style and
function, making it a true
statement piece in your kitchen



Qualitas



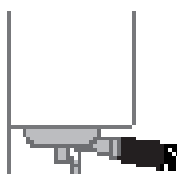
A silent revolution



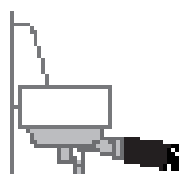
NEW AIRCOTE PILE

Maximal accuracy of boiler control with intelligent air distribution and special technology.

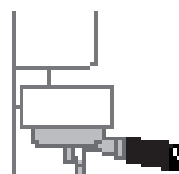
Water and gas consumption boiler control system that optimizes efficiency of the boiler.



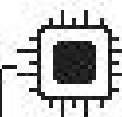
OLD PILE CONTROL



OLD PILE CONTROL



NEW PILE

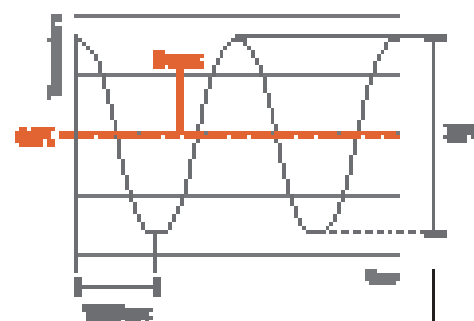


FLASH POINT CONTROL

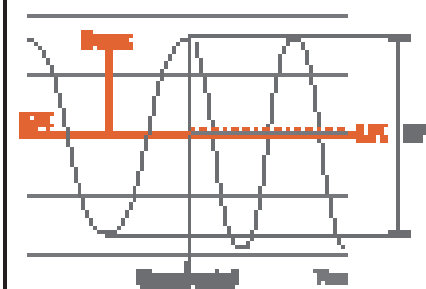
The new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system. The new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system. The new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system.

Boiler stability with variable load by

In the boiler control system, the new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system. The new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system.



- Full control of the boiler
- Full control of the burner



- Full control of the boiler
- Full control of the burner
- Full control of the gas distribution system
- Full control of the water distribution system



ENERGY EFFICIENCY

The new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system. The new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system.

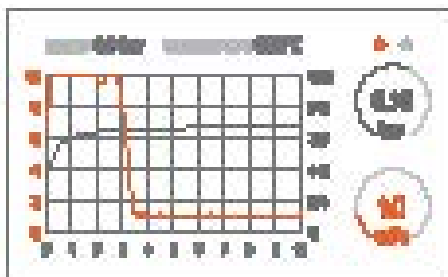
Energy consumption of the boiler control system is very low.

The new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system. The new design of the burner control system with intelligent gas distribution system is based on the control of the gas distribution system.



EXTENSIVE CONTROL

The large 4.3" TFT color display can monitor multiple water selection at any group of the machine.



Through color picture graph & picture display, the first screen fully shows the water selection and the temperature display (°F/°C).

Meanwhile, the screen can be displayed by touch screen, and power switch operation.



QUALITY AND TEMPERATURE CONTROL OF HOT WATER SERVICES

The hot water heater's automatic water selection can water intelligently for the boiler, for better the hot water supply and temperature control for the boiler.

The hot water heater for the water supply, it can be automatically controlled the water selection and the water quality, and the water temperature and quality of the water.



PRECISION OF THE PUMP

Water effect the pressure adjustment (high pressure or low pressure).



USE THE PUMP

Water effect the pressure adjustment (high pressure or low pressure) in the water.

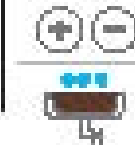
Standard

By picture graph, water effect & picture display, and the water selection of the picture.



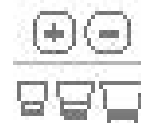
Possible

The water selection for the water supply.



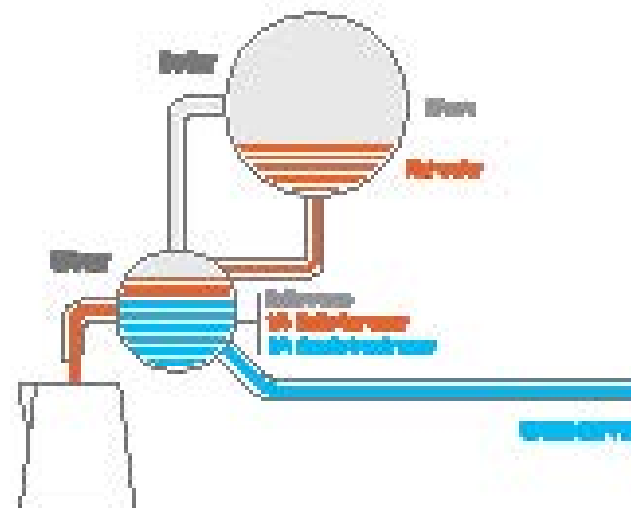
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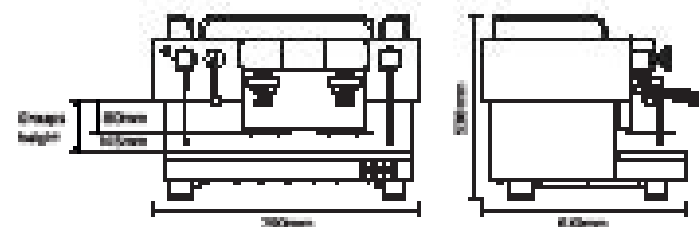
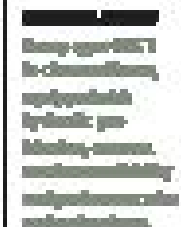
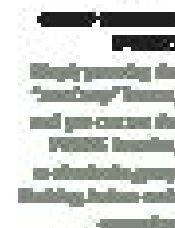
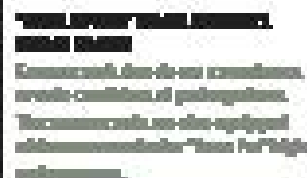
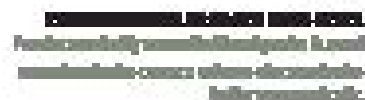
The water selection of the water supply.



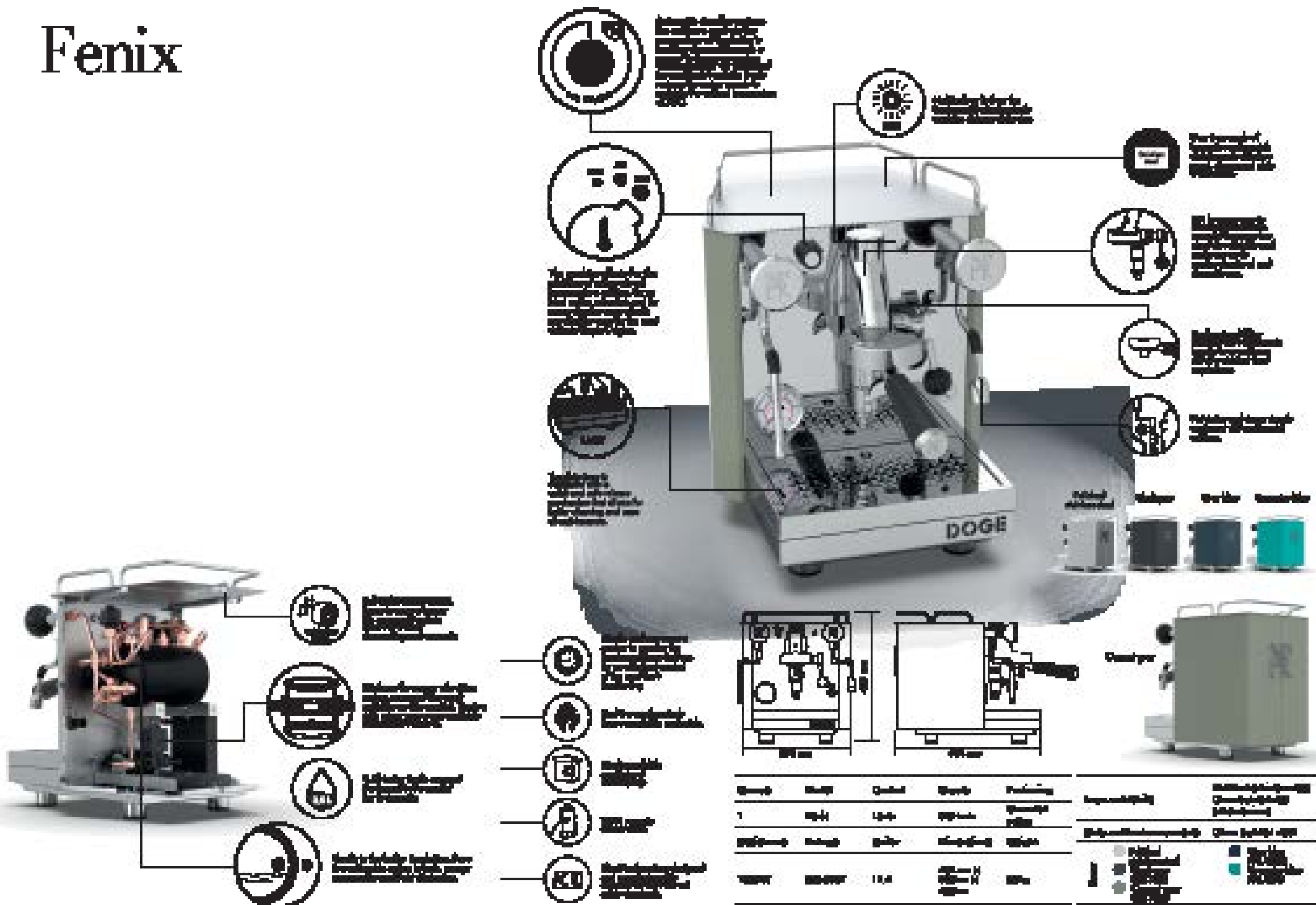
Standard

The water selection of the water supply.



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Fenix





Cento Plus E1



Cento Plus E2

Cento by La Carimali of Italy

Cento is the professional coffee machine that captures the history, the tradition and the passion of Italian coffee. Available in an elegant black colour with high raised and low groups, it is ideal for all those coffee professionals who are looking for the best solution to have achieve quality and excellent performances. Featured by high quality performances, two models are available - Cento Plus E1 with 1 group and Cento Plus E2 with 2 groups. Cento Plus E2 also comes with 2 steam wands. Both models come with thermosiphonic heating of coffee groups and pressure gauge for steam boiler, 1 hot water output and automatic level control for boiler and heating up stage. 2 hot water doses. It is equipped with a large cup warmer in stainless steel that allows the user to have cups near at hand.

Features

- ◆ Electrical heating
- ◆ Boiler pressure control gauge
- ◆ Electric control
- ◆ Temperature probe
- ◆ Programmable hot water doses
- ◆ Built-in Pump
- ◆ Pump pressure control gauge
- ◆ Programmable coffee doses
- ◆ Programmable pre-infusion for all groups
- ◆ Programmable boiler temperature
- ◆ Friendly display





Roma

Specially made for Butler, by La Carimali of Italy. Butler's Roma range is a reflection of Italian excellence. It is ideal for all those coffee professionals who are looking for the best solution to have achieve quality and excellent performances at a very competitive price. Two models are available in 1 and 2 high-raised groups, with automatic or semi-automatic dosage and 4 selection buttons plus continuous delivery. Made in an elegant combination of steel and black finish, they come with an automatic level control for boiler and heating up stage, thermosiphonic heating of coffee groups and a double gauge for easy measurement and display of water as well as steam pressures.



Roma 1



Roma 2



CM-280

CM 280 by La Carimali of Italy

Ideal choice for small coffee shops

CM 280 from La Carimali is a commercial small sized semi-automatic espresso machine with a single head, double pump pressure and triple thermo-blocks. It is designed to make milk froth and brew espresso at the same time and is ideally suited for small cafes, bakeries, staff canteens, offices and even homes.

Features

- ◆ Twin pump
- ◆ 15 BAR Italian espresso pump
- ◆ Triple thermos-blocks with stainless steel tubing
- ◆ PID technology controls water temperature precisely for both espresso and steam functions
- ◆ Pre-infusion; 4 programs to choose from
- ◆ Brass collar is durable and ideal for frequent use
- ◆ Advanced Programming to adjust pump and temperature settings for optimal steam and brewing performance
- ◆ Stainless steel and die-cast metal design
- ◆ Power saving mode



Technical Specifications - Traditional Coffee Machines



Model	Boiler capacity (Litres)	Dimensions W X D X H (mm)	Power	Electricals	Weight (Kg)
Cento Plus E1	4.0	410x515x497	1.85KW	220-240V / 50Hz / 1Phase	32
Cento Plus E2	11.0	728x515x497	3.15KW	220-240V / 50Hz / 1Phase	47
Roma 1	4.0	339x475x500	1.85KW	220-240V / 50Hz / 1Phase	34
Roma 2	11.0	585x475x500	3.15KW	220-240V / 50Hz / 1Phase	47
CM 280	3.1	280x480x430	2.85KW	220-240V / 50Hz / 1Phase	19

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



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Manual and On-demand Coffee Beans Grinders

Butler Professional Coffee Grinders are built in an elegant combination of steel and black and are a perfect complement to your Traditional coffee machine. You can choose between 2 manual grinders - Brasil and Junior or Saga and Yoga - on-demand doser-grinder that also has a digital display. They have single-bodied, hermetically sealed dosers that prevent aroma loss. The motor is equipped with a thermal protector.



Saga



Yoga



Junior



Brasil

Technical Specifications



Model	Hopper Capacity	Dispenser Capacity	Dimensions W X D X H (mm)	Power	Weight
Saga	1000 gms of beans	On demand	290x380x700	680W	15.8Kg
Yoga	850 gms of beans	On demand	230x400x600	550W	13Kg
Junior	1 kg of beans	Manual	230x400x600	420W	13Kg
Brasil	1 kg of beans	300 gm of ground coffee	210x380x470	275W	8Kg

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice





Milk Chillers

Refrigerated units from Trufrost with a real compressor in elegant black colour to go with your coffee machine. Choose between 2 models, both of which preserve up to 8 (4+4) litres of milk. You can create the perfect light milk foam for trendy coffee creations by keeping the milk fresh and at a constant, cool temperature. The Premia model is taller and trendier with a digital temperature display on the door.



Frigo-Milk Premia



Frigo-Milk

Cup Warmers

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



CW-2

Technical Specifications



Model	Capacity	Temperature Range	Refrigerant	Dimensions WxDxH (mm)	Internal Cavity WxDxH (mm)	Power
Frigo Milk Premia	9 Litres	1-10 °C	R600a	220x450x454	160x190x280	70W
Frigo Milk	8 Litres	1-10 °C	R600a	220x495x360	160x190x290	76W
CW-2	-	60-85 °C	-	360x320x550	-	14W

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



Knock out

The Knock-out from Butler is a handy, drawer type knock box that can be conveniently placed under a coffee grinder and therefore does not occupy any additional counter space. Just pull out the slim drawer and shove in the left over coffee residue after the espresso has been extracted. Made in quality stainless steel, this is a boon for any coffee shop and a convenient accessory to have.



Technical Specifications



Model	Capacity	Dimensions WxDxH (mm)	Internal Cavity WxDxH (mm)	Power
Knock out	-	360x320x550	-	14W

Voltage: 220-240V/50Hz
notice

Specifications are subject to change without prior

Create a buzz
with your blends





Commercial Blenders with Acoustic Enclosure - Premia series

Butler TruBlend blenders are ideal for cafe's, foodcourts, juice bars, restaurants, bars and clubs. Their simplicity lies in their 'easy-to-use' manual controls; a variable speed dial and pulse button which allow you to have just as much control as you might want from a professional machine. ITruBlend AQ Premia model features an advanced acoustic enclosure that reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience, digital controls, advanced metal gear connector and metal seal connector. The specially designed 1.5L jar and rugged blades crush ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee.



Technical Specifications



Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Net Weight	Timer
TruBlend AQ Premia	240x280x540	1500W	-	1.8 Litre	-	Yes

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice

Commercial Blenders with Acoustic Enclosure

Butler TruBlend blenders are ideal for cafe's, foodcourts, juice bars, restaurants, bars and clubs. Their simplicity lies in their 'easy-to-use' manual controls; a variable speed dial and pulse button which allow you to have just as much control as you might want from a professional machine. It crushes ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee. TruBlend 2.2AQT model features an advanced acoustic enclosure that reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience. The pulse function can also be used to wet clean the jars after use.



Technical Specifications



Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Net Weight	Timer
TruBlend 2.2 AQT	240x280x540	1680W	2.2 HP	2.5 Litre	9.7Kgs	Yes

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





Commercial Blenders

Butler TruBlend blenders are ideal for caf's, food-courts, juice bars, restaurants, bars and clubs. Their simplicity lies in their 'easy-touse' manual controls; a variable speed dial and pulse button which allow you to have just as much control as you might want from a professional machine. It crushes ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee. The pulse function can also be used to wet clean the jars after use.



Technical Specifications



Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Timer	Net weight
TruBlend 2.2 T	235 x 265 x 545	1680W	2.2 HP	2.5 Litre	Yes	5.75Kg

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



CPJ-600

Commercial Cold Pressed Juicers

Butler's Commercial Whole Slow Cold Pressed Juicer comes with a robust 4 hour heavy duty motor designed to extract juices faster than traditional juicers. It expels dry pulp resulting in an enhanced juice yield. Its special masticating system presses the food, releasing their deeply entrenched nutrients and enzymes. The slow RPM ensures a richer texture of juices that retain more vitamins and minerals.

Comes with

- ◆ 1 Polyethylenimine (PEI) strainer
- ◆ 1 grey transparent ice cream strainer
- ◆ 2 grey transparent pulp containers
- ◆ 1 smoothie strainer

Technical Specifications



Model	Power	Rated Working Time	Rated Interval Time	Dimensions (WxDxH)
CPJ-600	240W	4 Hours	30 min	250 x 160 x 470 mm

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



Soft Ice Cream & Frozen Yogurt



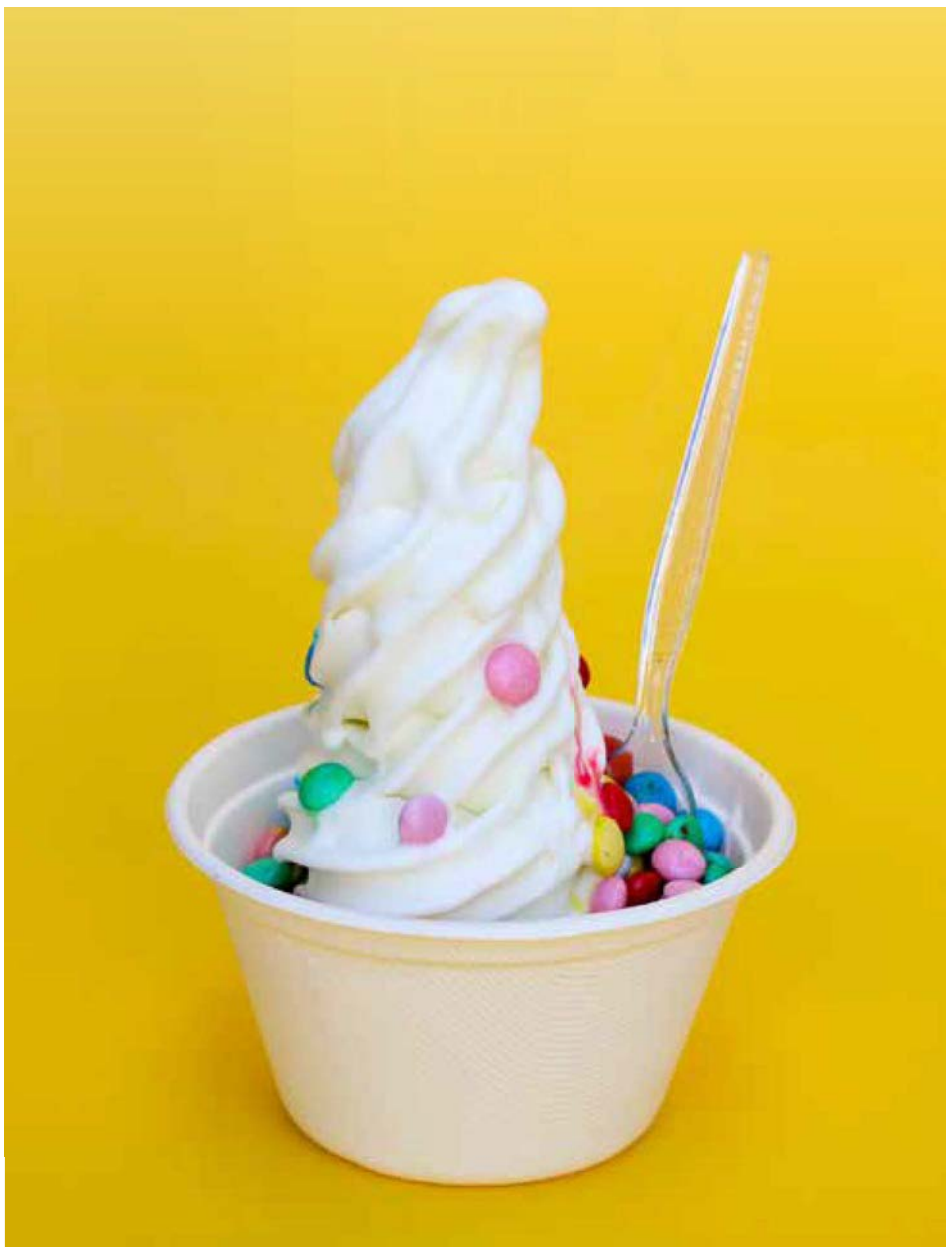
Soft Serve Freezers Twin Twist

The Trufrost floor standing models come with dual flavour twin twist option. Two models are available to suit different needs. It is easy to make soft ice cream and frozen yogurt. Just add the premix from your chosen dairy or premix supplier, freeze it down and in few minutes you are ready to serve. The 2 Plus 1HD model comes with an agitator for even mixing of the premix.



2 Plus 1, 2 Plus 1 HD





Soft Serve Freezers Single Flavour

With a Trufrost freezer, it is easy to make soft ice cream and frozen yogurt. Just add the pre-mix from your chosen dairy or premix supplier, freeze it down and in few minutes, you are ready to serve. Trufrost freezers produce consistent quality, draw after draw. The countertop models are designed to dispense a single flavour for light duty applications.



Solo

Technical Specifications - Soft Serve Freezers



Model	Flavours	Max. production	Mix Hopper capacity	Freezing cylinder capacity (Litres)	W x D x H (mm)	First Dispensing	Consecutive Dispensing# (Cups*)	Rated Input Power
Solo	1	10 Litres/Hr.	4 Litres x 1	1.5 x 1	220x660x660	13 minutes	4	700 W
2 Plus 1	Twin Twist	25 Litres/Hr.	5.5 Litres x 2	1.75 x 2	540x710x1440	9 minutes	5 + 5	2500 W

Data based on ambient temperature of 32°C

Electricals: 220V/50Hz/1 Phase

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

Consecutive dispensing intervals assumed at 8 seconds based on practical experience

* 80 gms of dispensing taken for each cup



Frozen Drinks / Granita / Slush

- ☒ Sip
- ☒ Drink
- ☒ Eat
- ☒ All of the Above



Juice Dispensers

These Trufrost dispensers are ideal for non-carbonated beverages, built with an energy efficient refrigeration system, they are easy & quick to dismantle and clean. They come with a shock proof, non-toxic polycarbonate bowls of 8 litres. capacity with independent mixing control. JD-8.2 comes with a spray mechanism that creates a fountain effect and is suitable for syrup based, watery juices. This model however not recommended for pulp based drinks which are better dispensed in our model Turia-12 shown ahead.



JD-8.2

Technical Specifications



Model	W x D x H (mm)	No. of bowls
JD-8.2	290 x 400 x 680	2

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice



Multipurpose Dispensers

Versatile counter top models for the cooling and dispensing of a variety of popular Indian drinks such as Jal Jeera, Buttermilk, Lassi, Aam (mango) Panna & other natural juices with light pulp. The paddle is designed to stir the beverages and prevent any sedimentation and the machines are easy to clean and sanitize.



Turia-12



Chach/ Buttermilk



Jal Jeera



Sweet Lassi



Aam Panna

Technical Specifications



Model	W x D x H (mm)	No. of bowls
Turia-12	270x410x724	12 litres

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice



Chocolate Melter

The Butler Chocolate Melters are designed to not only melt your chocolate, but keep it at the perfect temperature throughout your food service. It comes with a covered stainless steel bowl, which is removable for easy cleaning. These can be used to melt Pure and Compound Chocolate, Hot Sauces and Chocolate Dips and more. It comes with a Temperature Controller to control the heat. Although the low wattage is designed to ensure that the chocolate does not get burnt, constant manual stirring is a must for optimal results.



CMM-4

Technical Specifications

Model	Dimensions W x D x H (mm)	Tank Dimensions W x D x H (mm)	Temperature Range	Capacity	Power	Net Weight
CMM-4	203x355x292	176x 325x100	30~95°C	4 Litre	800W	5.0 Kg

Electricals: 220V/50Hz/1 Phase

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

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 facia
- ◆ 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



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	4	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

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)



Chest Freezers & Coolers





CFC
Free



Large Cooling
Power

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



Made in India

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.



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

Tireless performers

Refrigerated Reach in Cabinets

Trufrost Reach-Ins are available as Chillers or Freezers and come with 1, 2 or 4 door options. Suitable models for Coffee Shops come in 600 and 1200 litre capacities. Being vertical front door opening machines, they help save on precious space.



Models suitable for coffee shops →



G 600 TNM, G 600 BTM



G 1200 TNM, G 1200 BTM

Refrigerated Work Tables

Trufrost refrigerated work tables, mounted on heavy duty lockable castors, combine storage and preparation thereby enhancing the effectiveness of cafes and kitchen professionals. These are available as Chillers or Freezers and come with 2 and 3 door options



G2100TN, G2100BT



G3100TN, G3100BT



S 901



Technical Specifications

Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (Litres)	Product Weight (Kg)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (W)
Reach In Refrigerators	G 600 TNM	Ventilated	680*710*2010	600	115	2	3	2~+10	R134a	220
	G 1200 TNM	Ventilated	1340*710*2010	1200	152	4	6	2~+10	R134a	465
Reach In Freezers	G 600 BTM	Ventilated	680*710*2010	600	126	2	3	-22~-18	R404A	615
	G 1200 BTM	Ventilated	1340*710*2010	1200	161	4	6	-22~-18	R404A	580
Undercounter Refrigerators	G 2100 TN	Ventilated	1360*600*850	228	83	2	2	2~+10	R134a	240
	G 3100 TN	Ventilated	1795*600*850	339	102	3	3	2~+10	R134a	230
	S 901	Static	900*700*850	240	69	2	2	+2~+10	R134a	180
Undercounter Freezers	G 2100 BT	Ventilated	1360*600*850	228	92	2	2	-22~-18	R404A	615
	G 3100 BT	Ventilated	1795*600*850	339	114	3	3	-22~-18	R404A	615

Electricals: 220V/50Hz/1 Phase

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

Please refer to information given next to the product picture.



Ice Machines

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

- ♦ Contemporary, elegant design available in ice production capacities ranging from 18 to 910 kg per day
- ♦ Insulated ice storage bin and door minimize air condensation and water formation
- ♦ IC 18BW also comes with a cold water dispensing option
- ♦ IC 35BWA & IC 50BWA models have the option of accommodating a bottled water jar on top
- ♦ IC-25 Premia, IC35BWA, IC-50BWA & IC-100 models are also suitable for undercounter applications so long the recommended circulation space can be provided for the discharged hot air from the machine.
- ♦ IC-25 Premia can also be placed over the counter.



Technical Specifications



Model	Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size (mm)	Refrigerant	Electricals	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IC 25 Premia	25 kgs.	6.0 kgs.	Dice / 28*28*23	R404a	220V/50Hz	180	380*470*600	-
IC 35 BW Premia	30 kgs.	15 kgs.	Dice / 28*28*23	R404a	220V/50Hz	280	500*450*830	-
IC 55 BW Premia	50 kgs.	18 kgs.	Dice / 28*28*23	R404a	220V/50Hz	320	500*590*830	-
IC 55 BW Premia XL	50 kgs.	18 kgs.	Dice / 35*35*23	R404a	220V/50Hz	320	500*590*830	-
IC 100 Premia	98 kgs.	45 kgs.	Dice / 28*28*23	R404a	220V/50Hz	600	660*680*930	-
IC 220 Premia	220 kgs	150 kg	Dice / 28*28*23	R404a	220V/50Hz	850	560*830*1600	ISB-150
IC 350 Premia	350 kgs.	220 kg	Dice / 28*28*23	R404a	220V/50Hz	1200	760*830*1600	ISB-220
IC 460 Premia	460 kgs.	220 kg	Dice / 28*28*23	R404a	220V/50Hz	1600	760*830*1800	ISB-220
IC 1000 Premia	950 kgs.	460 kg	Dice / 28*28*23	R404a	380V/50Hz	4500	1220*930*1980	ISB-460

* At 10°C incoming water and 10°C air temperature Height & width for IC 220/350/460/1000 is with the suggested storage bin
Specifications are subject to change without prior notice due to continuous product development

Labour of love







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