

Setting the tone for
happy hours





If you wish to set up a truly world class bar or a pub, two brands - Trufrost and Butler combine together to provide you a distinct advantage with its comprehensive bouquet of bar equipment. Presented here is a fabulous range of products for those who care to stand out from the crowd.





The science behind
world class bars



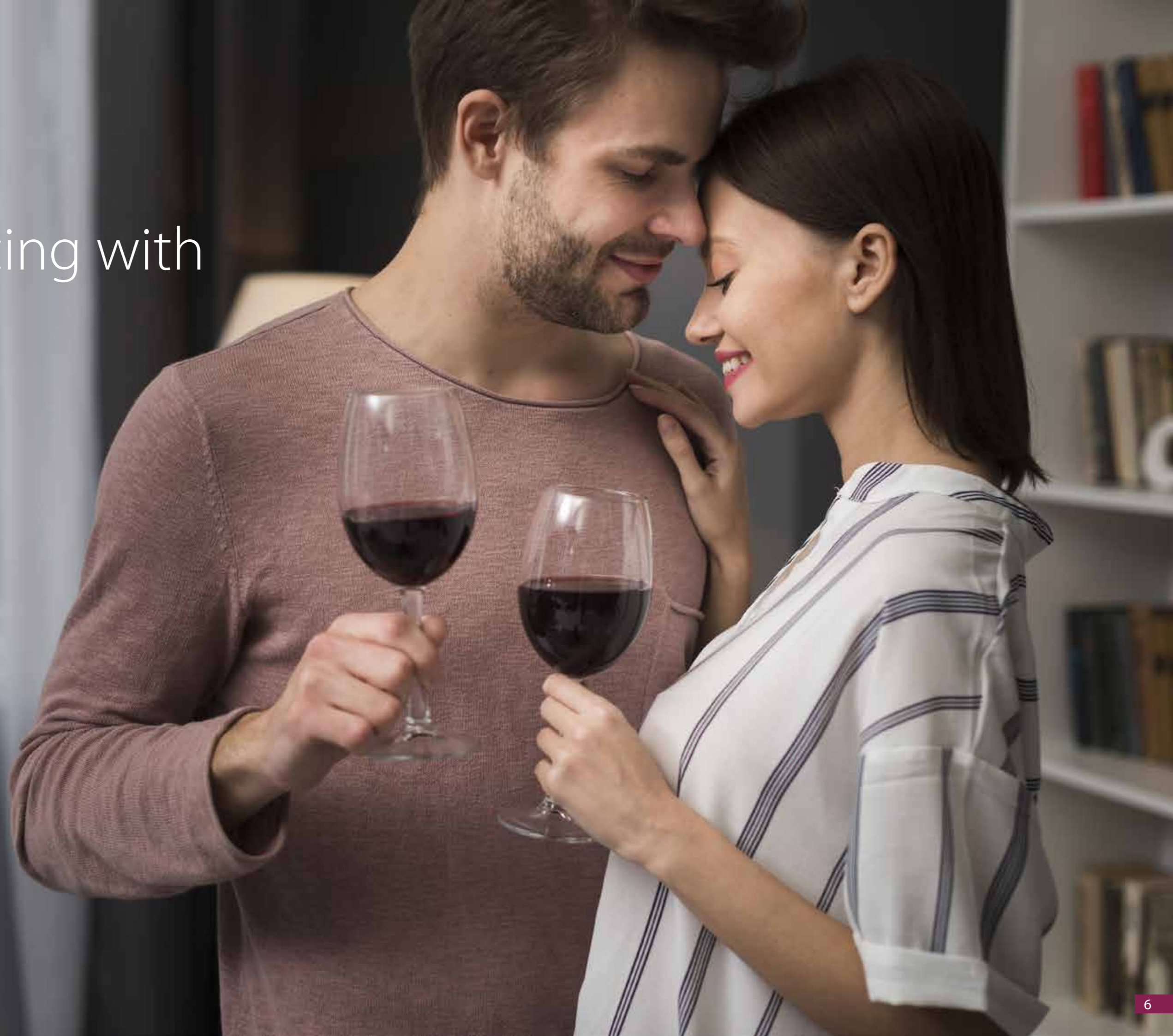
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Wine Coolers



Romancing with wine



Traditional Wine Cellar

Wine cellars protect wines from harmful external influences, providing darkness, constant temperature and humidity. Wine is a natural, perishable food product. Left exposed to heat, light, vibration or fluctuations in temperature and humidity, wines can spoil. When properly stored, they not only maintain their quality but many actually improve in aroma, flavour and complexity as they mature.



Wine Storage - why a normal refrigerator wouldn't do?

If you are a collector of vintage wines and use your refrigerator to store them, you might have already been compromising with the quality of your wines. Normal refrigerators are not designed for wine storage – not only in terms of the temperature they need but also due to lack of UV protection, humidity, vibration control and even the ventilation that is so important for wines. Incorrect warming or cooling can play havoc with the wine's aroma.



Recommended serving temperatures for different wines

Wine should always be enjoyed at the right temperature. As a general rule, red wine is best served at a temperature between 12°C and 18°C, depending on the origin, grape and year. White wine is best served between 8°C and 12°C. Champagne and fruity dessert wine should be served ice cold, between 5°C and 7°C.

White wines
8°C to 12°C

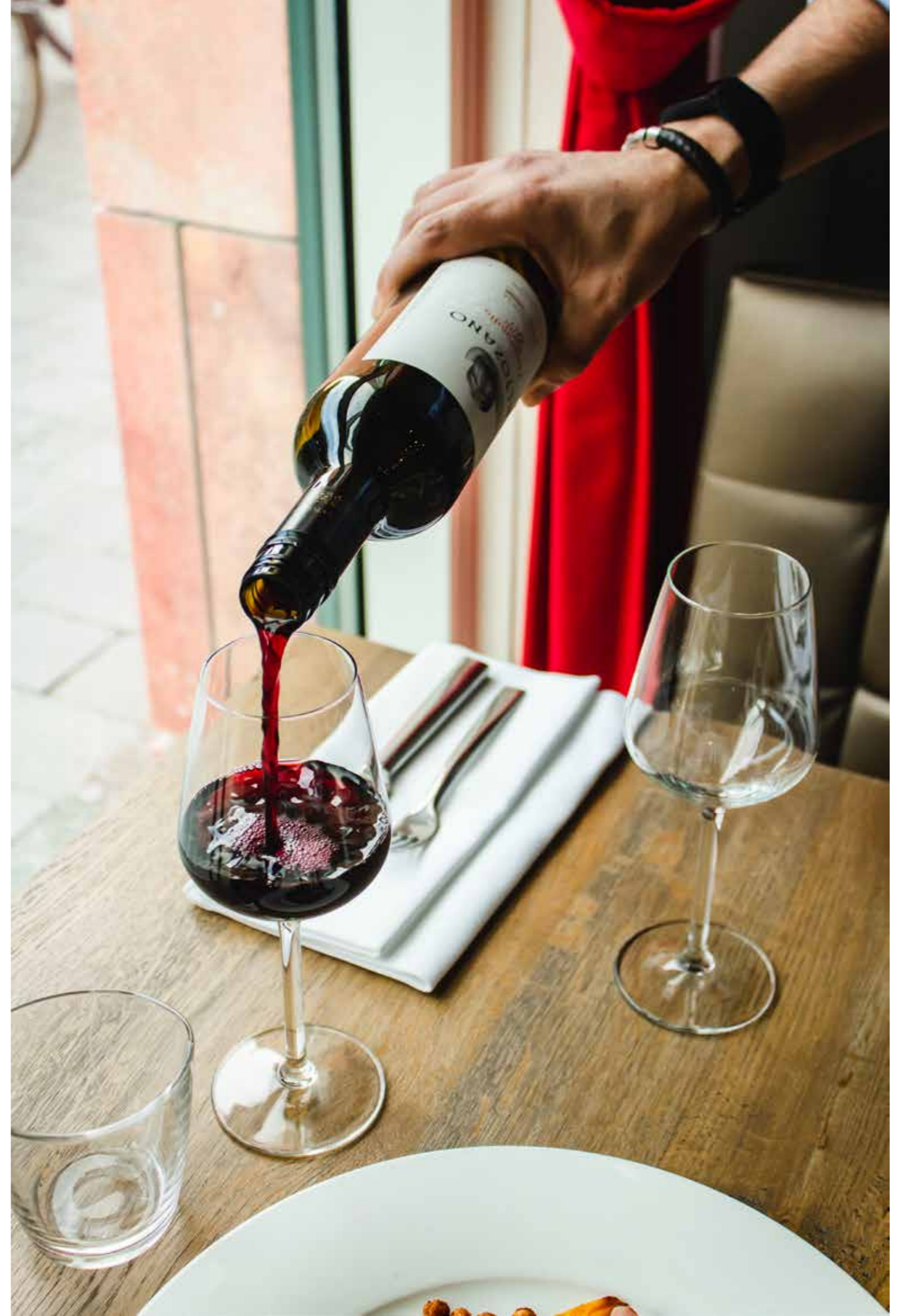
Red wines
12°C to 18°C

Sparkling wines
5°C to 7°C



Trufrost Wine Coolers

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



Wine Coolers with Three Temperature Zones



W 133 TZ, W 101 TZ

These elegant wine coolers come with 3 separate compartments for your reds, whites and champagnes and can store up to 133 bottles and 101 bottles of 0.75 litres respectively. Both models can be used as built-in or on a standalone basis. W 101 TZ also comes with changing LED lights to lend a touch of oomph to your bar.



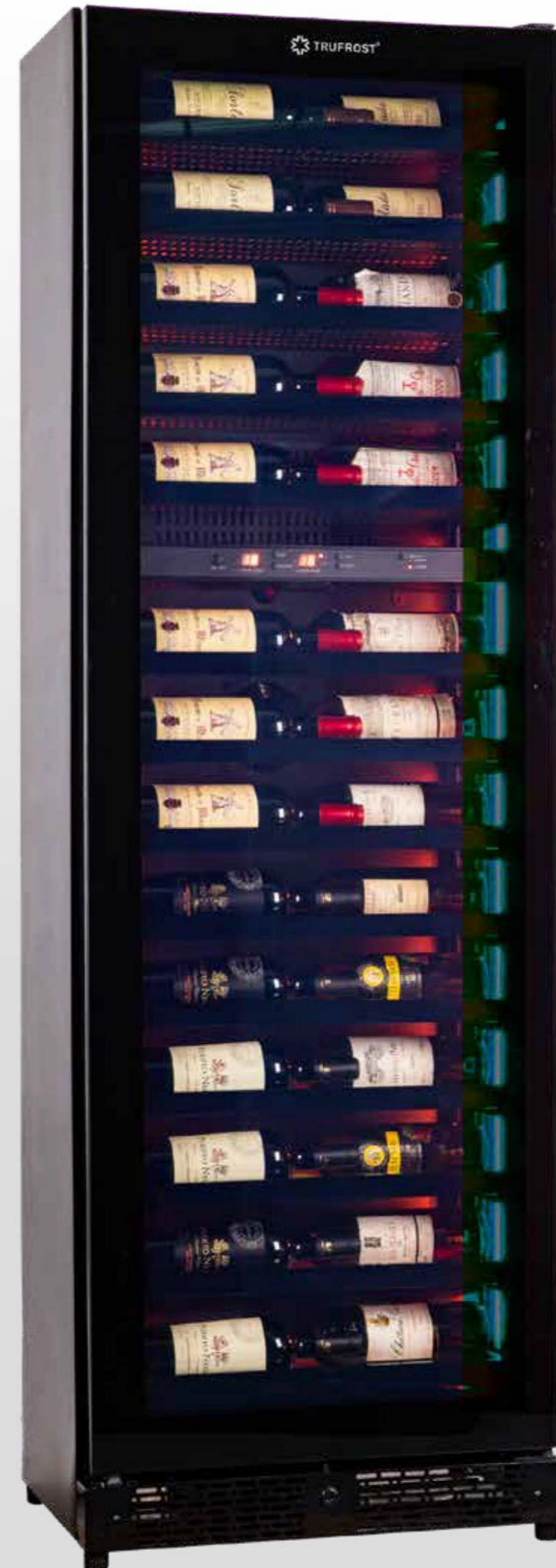
Wine Coolers with Dual Temperature Zone

Presenting Eiffel Tower

the slimmest wine cooler in the market with a unique feature of horizontal display of wine bottles

Eiffel Tower

Arguably the slimmest and tall wine cooler that is ideal for a large variety of wine collection with two separate compartments for your reds and whites that can store up to 54 bottles of 0.75 litres. The Eiffel Tower also comes with changing LED lights to lend a touch of oomph to your bar. It can be used as built-in or on a standalone basis.



Key Features

W-101TZ

- ◆ 3 separate compartments for your reds, whites and champagnes
- ◆ Can be used as built-in or on a standalone basis
- ◆ Can store up to 101 bottles of 0.75 litres respectively.
- ◆ Unique feature of changing LED lights
- ◆ Beachwood shelves with ball-bearing tract
- ◆ Black cabinet and interiors
- ◆ Double tempered brown glass with UV protection
- ◆ Digital temperature controller with display
- ◆ Full glass door with concealed frame & elegant black border

Eiffel Tower

- ◆ 2 separate compartments in Eiffel Tower
- ◆ Unique feature of horizontal display of wine bottles
- ◆ Can be used as built-in or on a standalone basis
- ◆ Can store up to 54 bottles of 0.75 litres
- ◆ Unique feature of changing LED lights
- ◆ Beachwood shelves with ball-bearing tract
- ◆ Black cabinet and interiors
- ◆ Double tempered brown glass with UV protection
- ◆ Digital temperature controller with display
- ◆ Full glass door with concealed frame & elegant black border



Modular Wine Walls

Trufrost Wine Coolers have a unique 'built-in' feature and allow one unit to be placed next to the other to create a modular, expandable wine wall. This eclectic arrangement can transform your wine collection into a beautiful and stunning focal point. Each of these wine coolers also come with segregated temperature zones for optimally storing your red, white and sparkling wines.



*Similar wine wall can be built using models W-101TZ and Eiffel Tower.

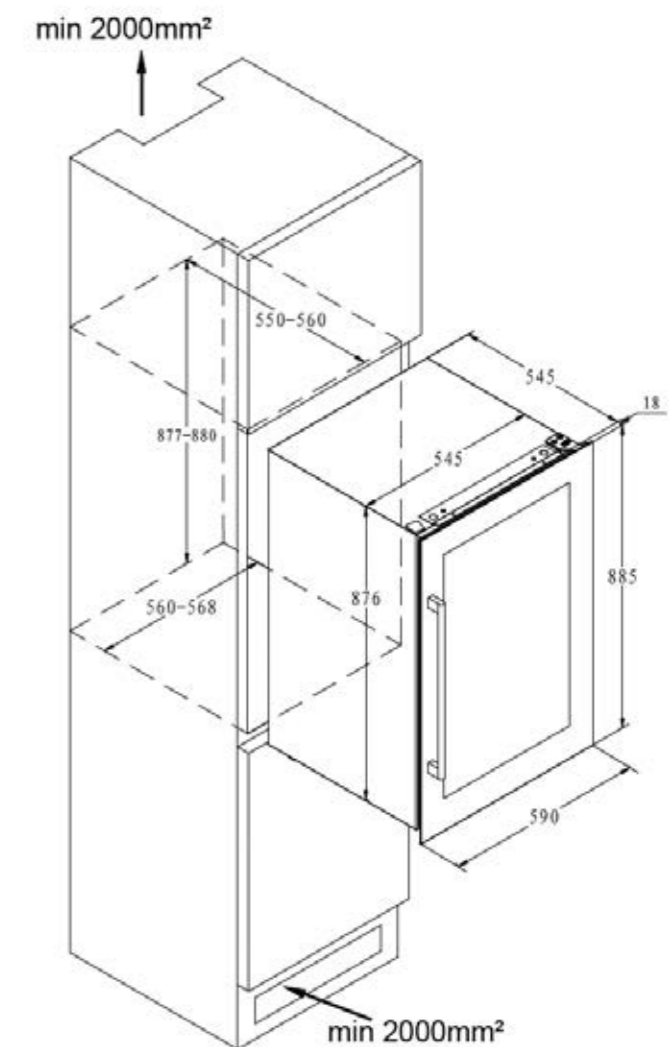


Wine Coolers with Dual Temperature Zone



W 57 DZ (Slider)

This dual temperature zone cabinet is a built-in type design but with a difference. It comes with two separate compartments for your reds and whites that can store up to 57 bottles of 0.75 litres. The space for hot air discharge needs to be provided at the back of your wine cooler as shown in the line drawing.



Wine Coolers with Dual Temperature Zone



W 100 DZ

W 100 DZ

Ideal for a large variety of wine collection with two separate compartments for your reds and whites that can store up to 100 bottles of 0.75 litres. It can be used as built-in or on a standalone basis.



W 30 DZ (New), W 30 DZ

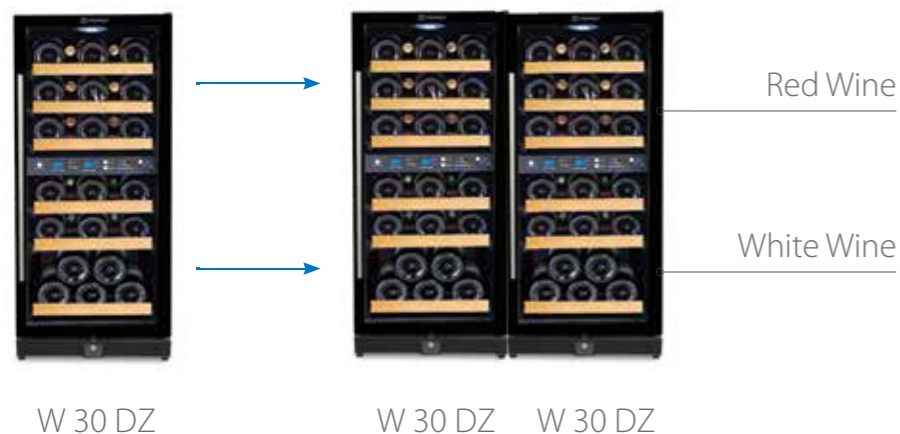
W 30 DZ (New), W 30 DZ

These dual temperature zone cabinets come with two separate compartments for your reds and whites that can store up to 30 bottles of 0.75 litres - 15 bottles in each compartment. It can be used as built-in or on a standalone basis.



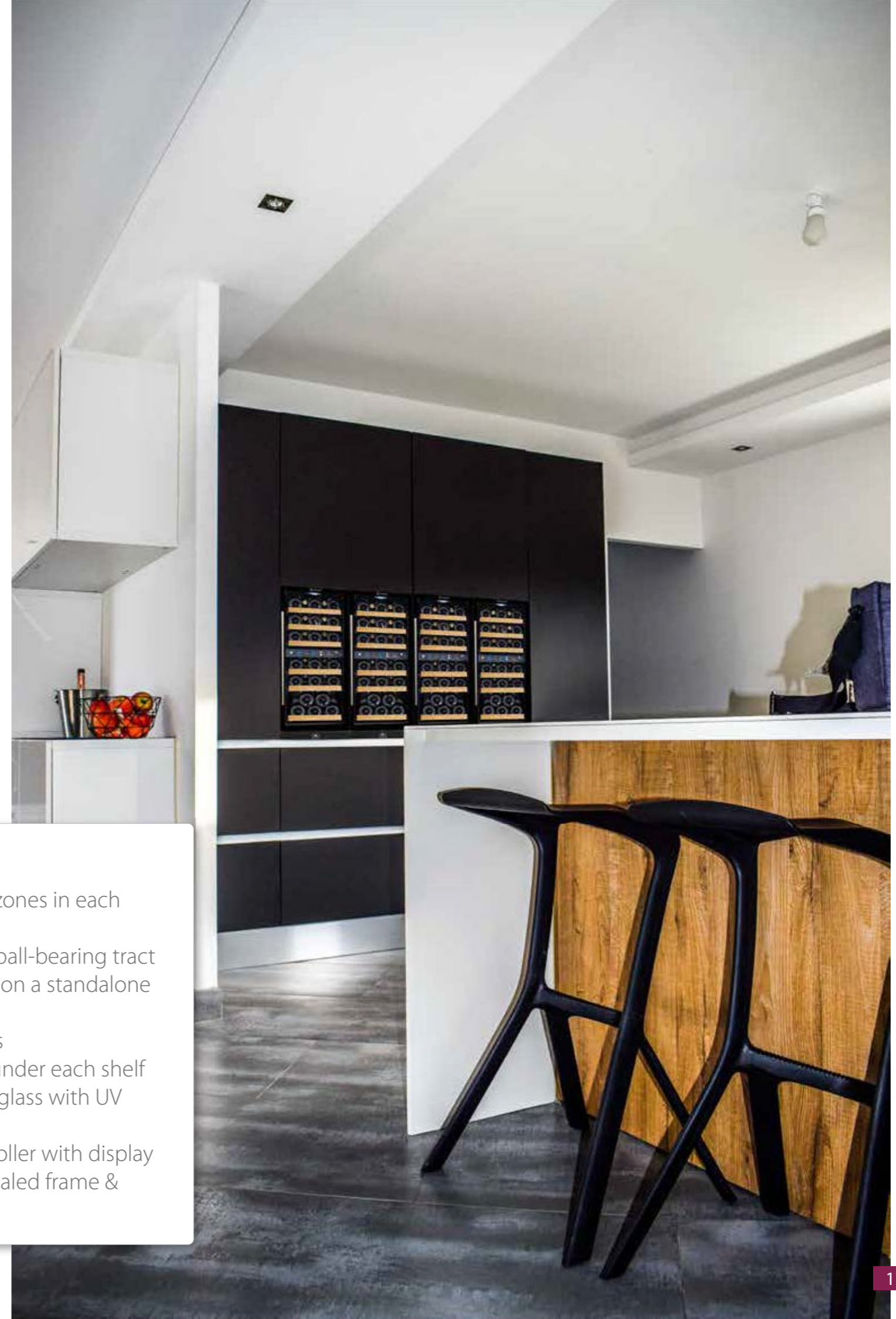
Modular Wine Wall using W-30 DZ

Trufrost Wine Coolers have a unique 'built-in' feature and allow one unit to be placed next to the other to create a modular, expandable wine wall. This eclectic arrangement can transform your wine collection into a beautiful and stunning focal point. Each of these wine coolers also come with segregated temperature zones for optimally storing your red, white and sparkling wines.



Distinctive features

- ◆ Segregated temperature zones in each wine cooler
- ◆ Beachwood shelves with ball-bearing tract
- ◆ Can be used as built-in or on a standalone basis
- ◆ Black cabinet and interiors
- ◆ Stylish blue LED lighting under each shelf
- ◆ Double tempered brown glass with UV protection
- ◆ Digital temperature controller with display
- ◆ Full glass door with concealed frame & elegant black border





Wine Coolers with Single Temperature Zone



W 19 SZ

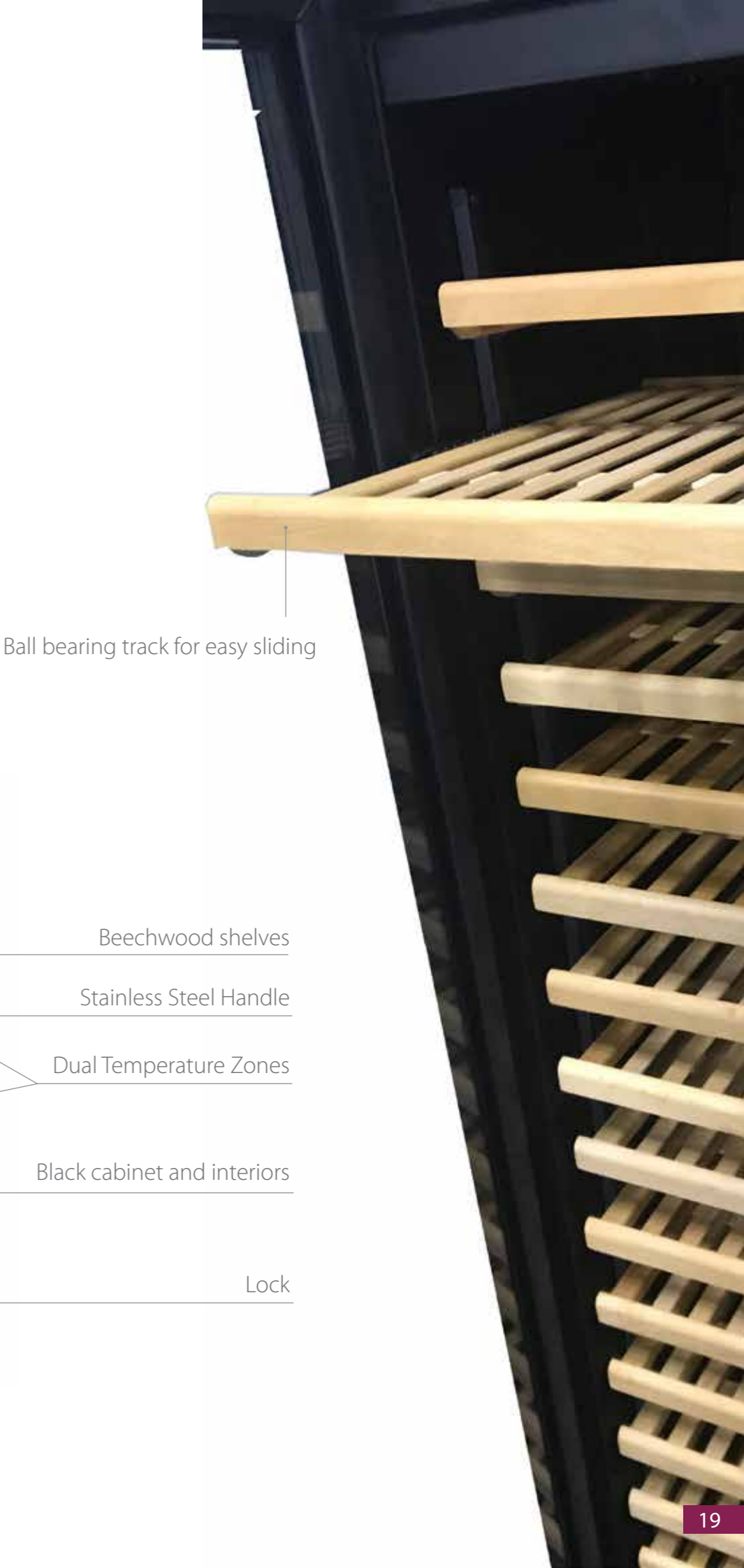


W 18 SZ

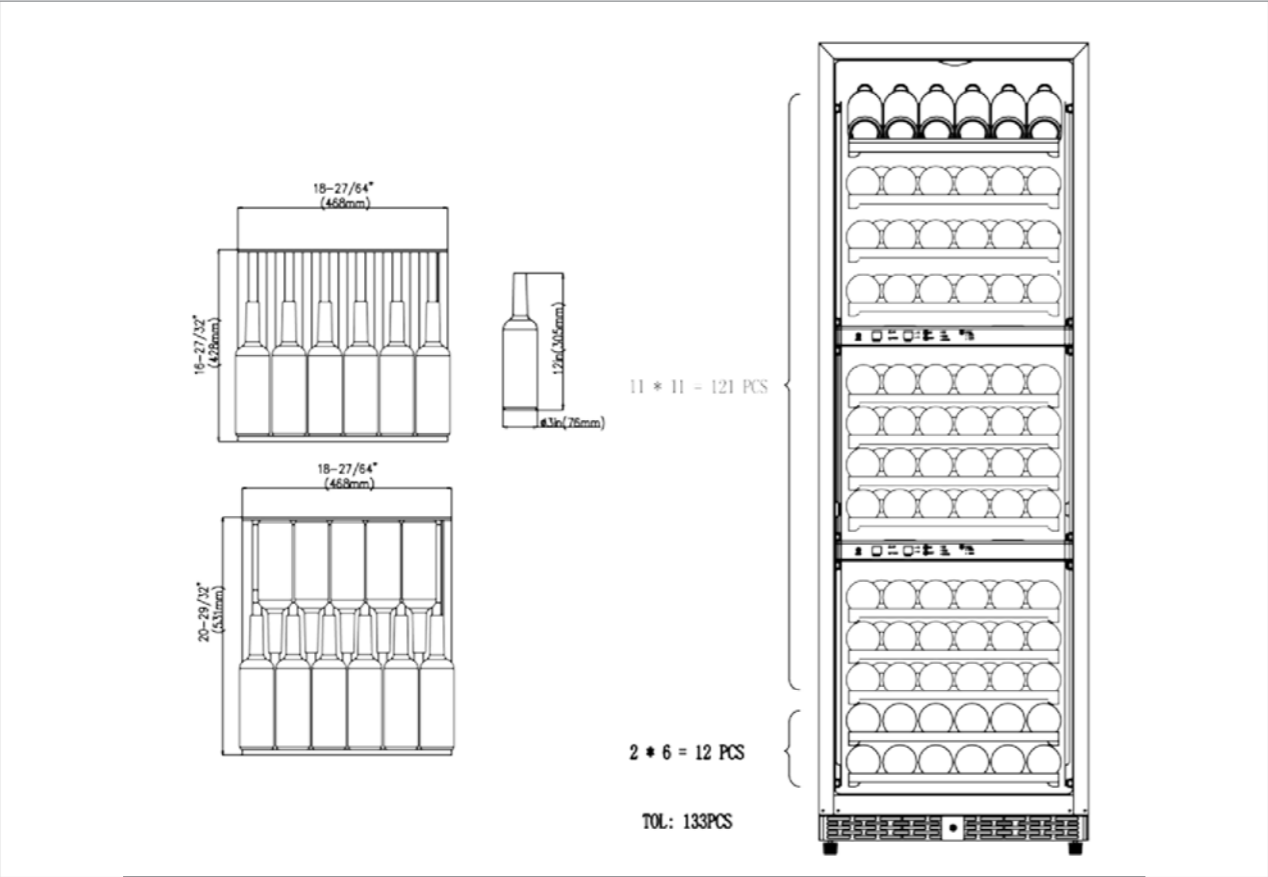
W-19 SZ, W 18 SZ

These single temperature zone wine cabinets can be set at a mid-point temperature so as to cater to the storage needs of different wines and can store up to 19 and 18 bottles respectively. These are available only as standalone wine coolers and do not have a built-in feature.

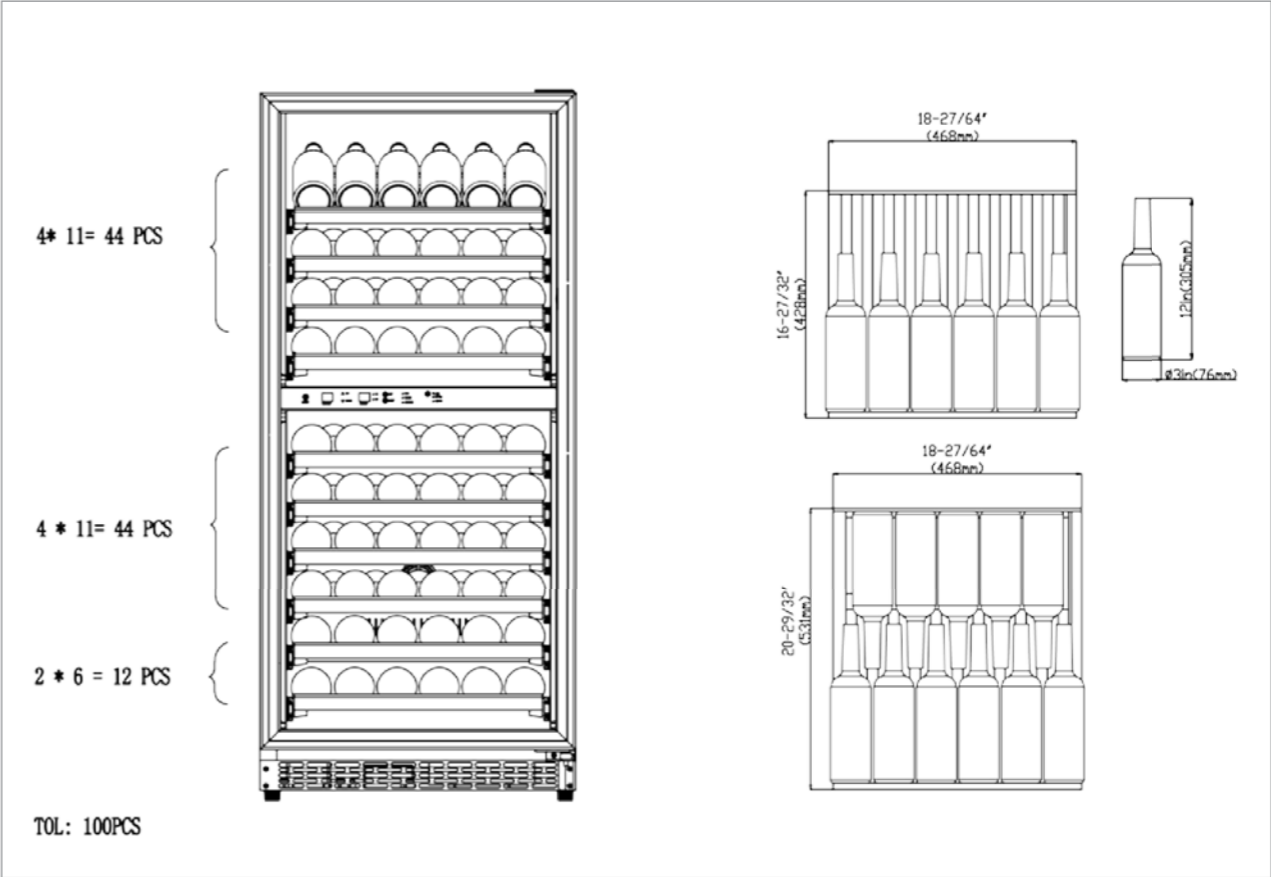
Distinctive Features of Trufrost Wine Coolers



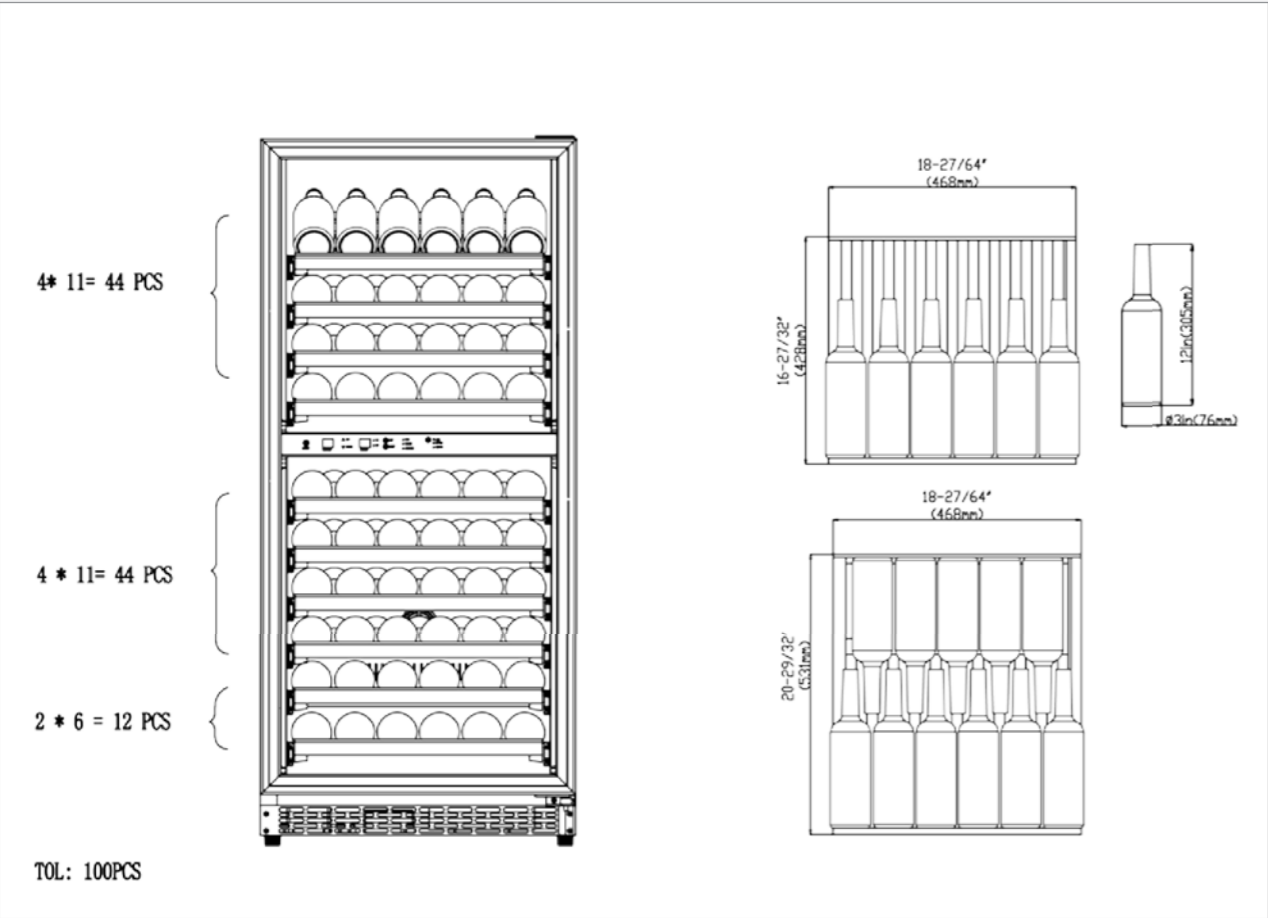
Suggested placement of bottles in Trufrost Wine Coolers



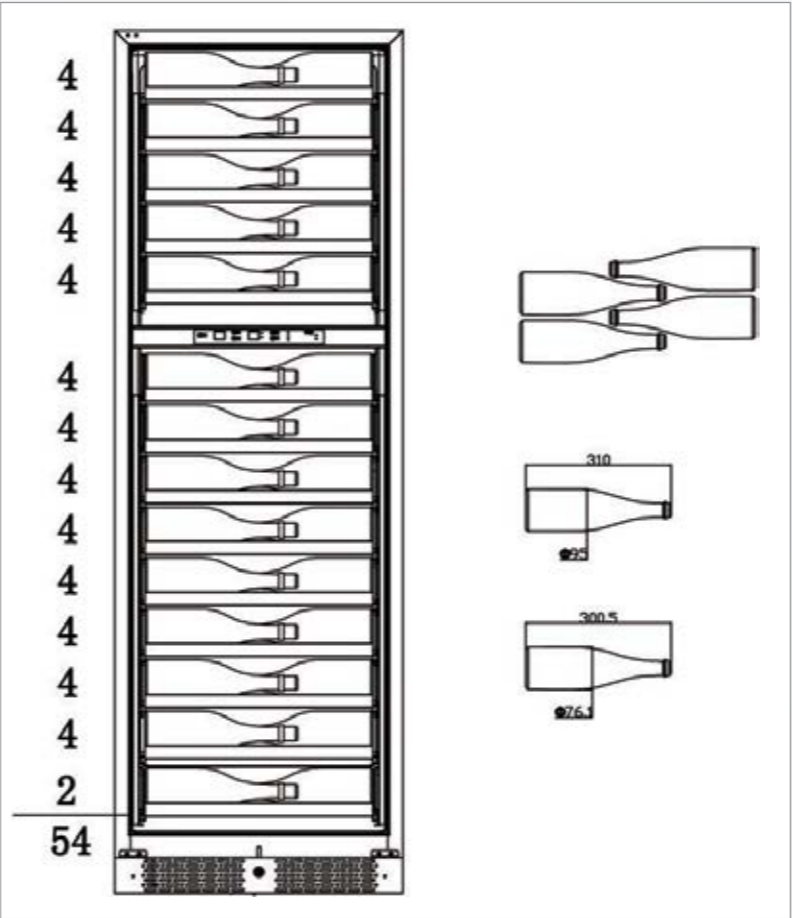
W 133 TZ



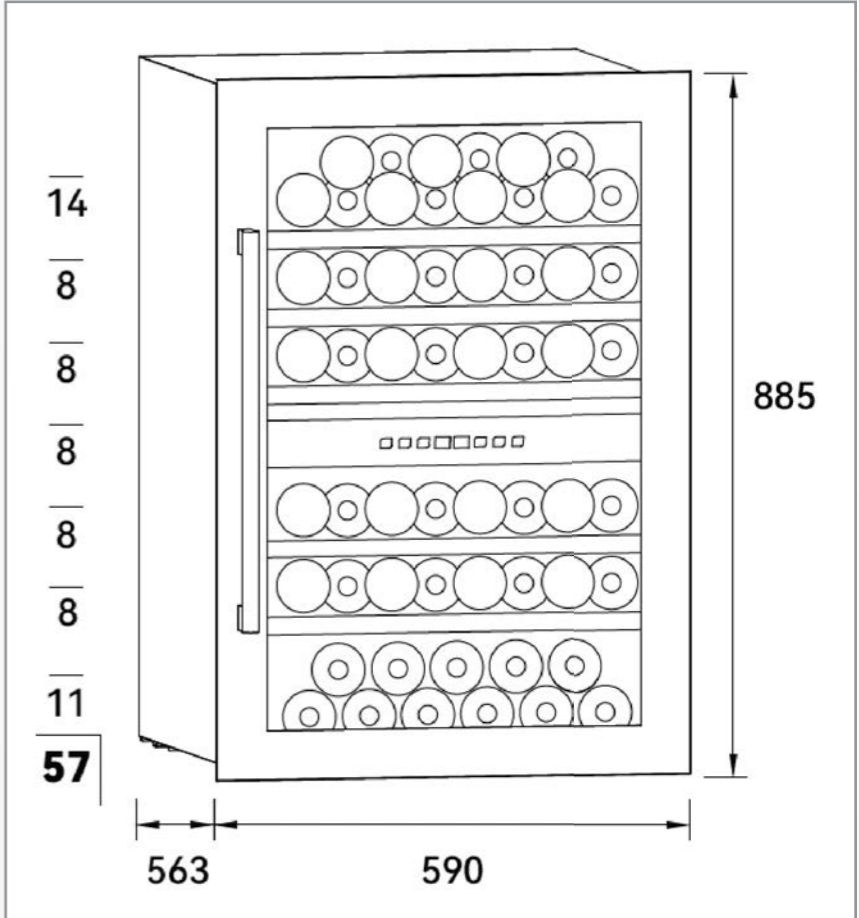
W 101 TZ



W 100 DZ

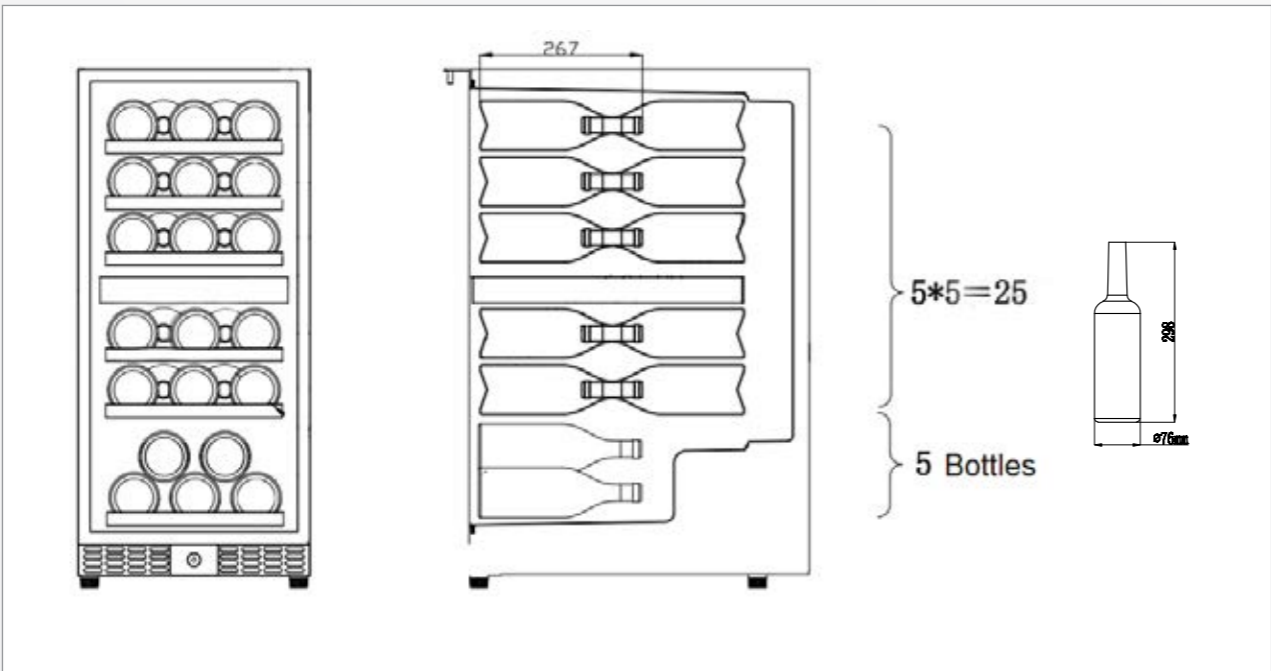


Eiffel Tower

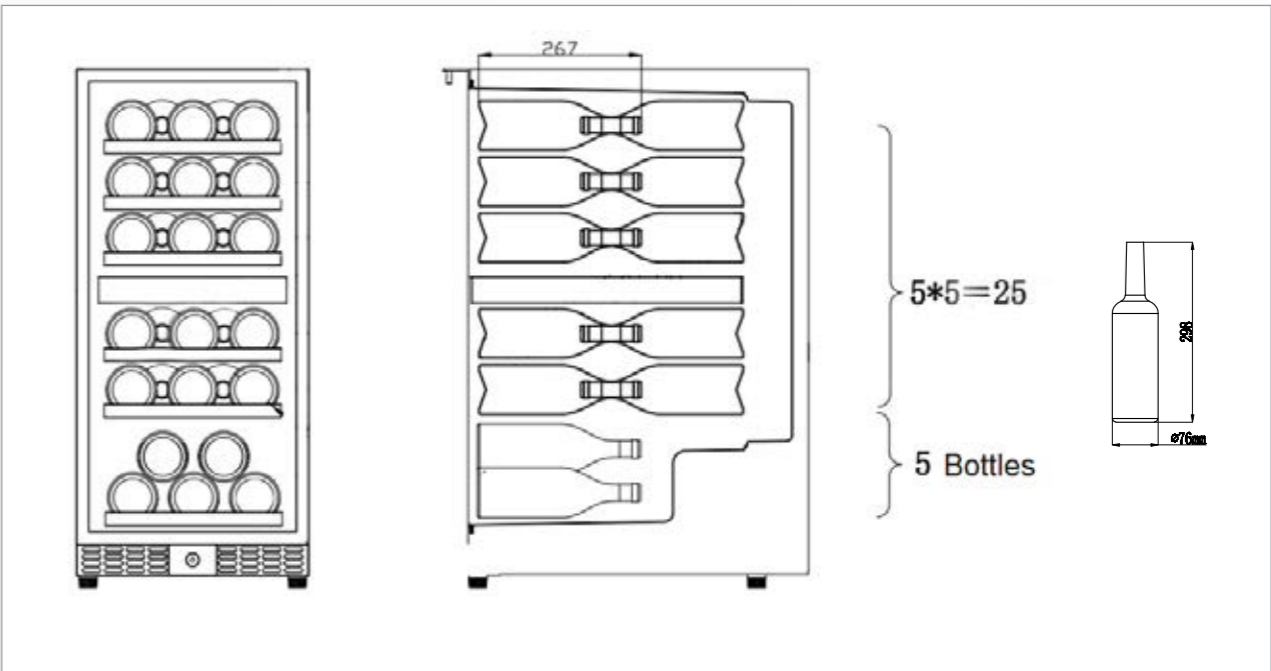


W 57 DZ (Slider)

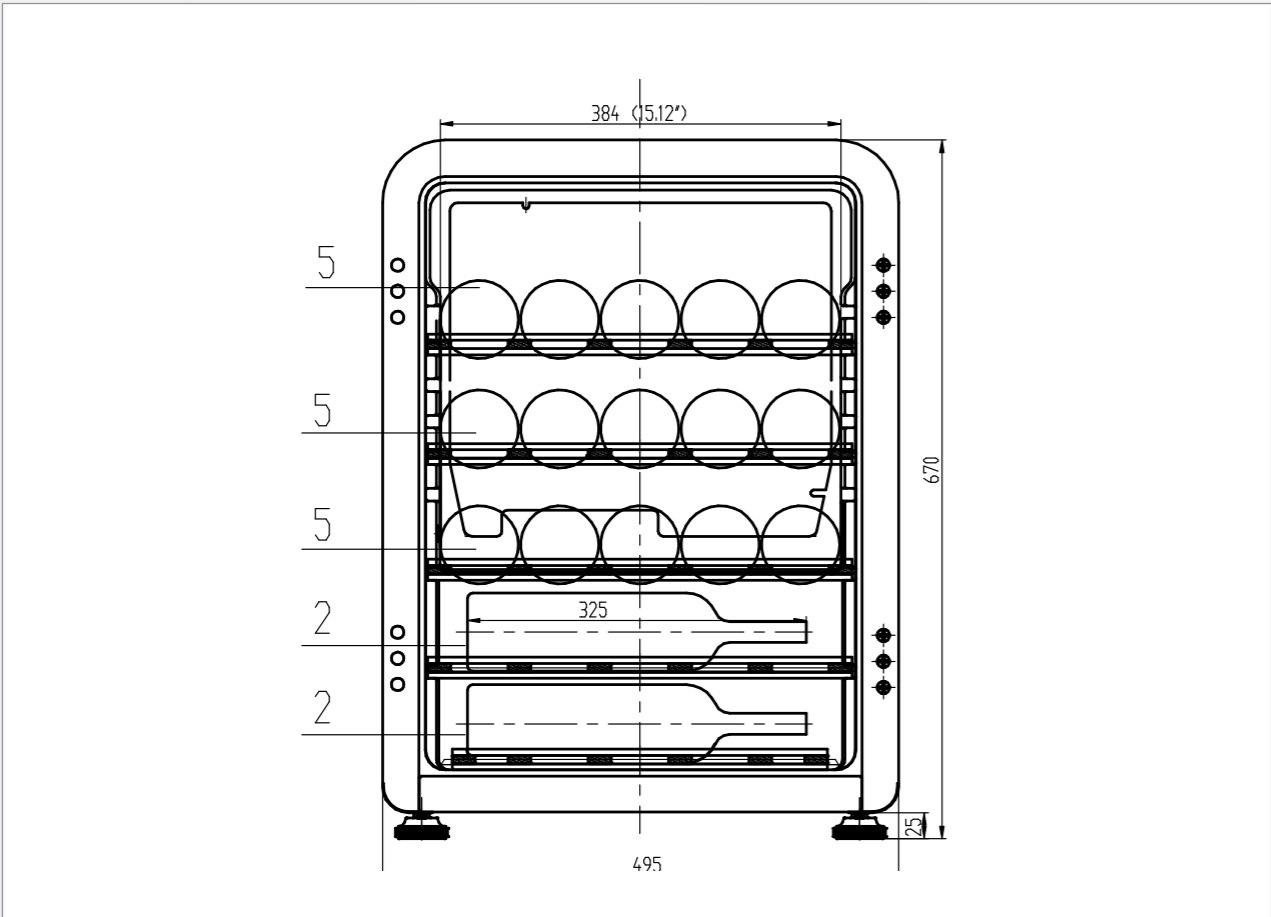
Suggested placement of bottles in Trufrost Wine Coolers



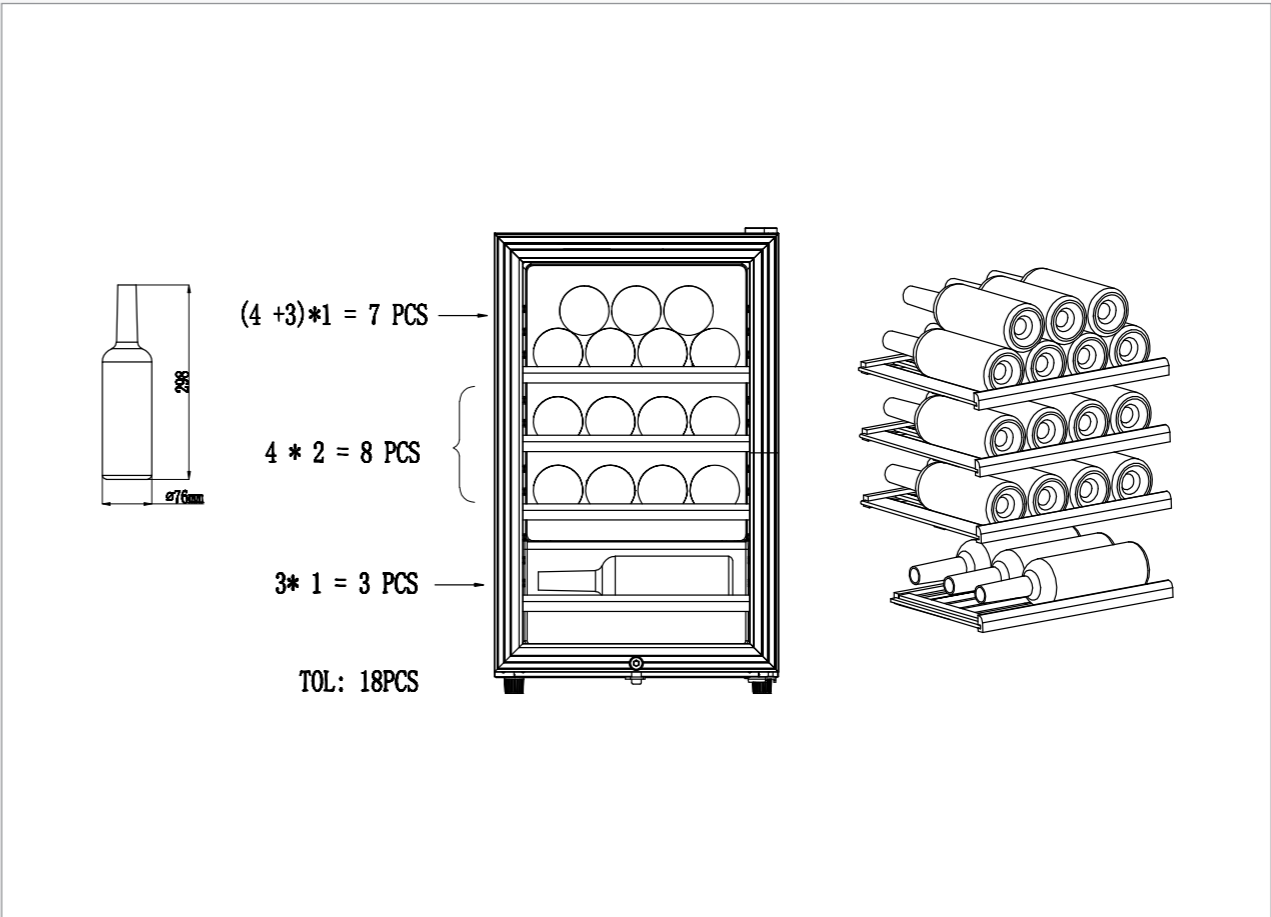
W 30 DZ (New)



W 30 DZ



W-19 SZ



W 18 SZ

Technical Specifications - Wine Coolers



Specification	W 133 TZ	W 101 TZ	W 100 DZ	W 57 DZ (Slider)	Eiffel Tower	W 30 DZ (New), W 30 DZ	W 19 DZ	W 18 SZ
Bottle Storage (0.75 ltr)	Upper Zone: 44 Middle Zone: 44 Lower Zone: 45	Upper Zone: 33 Middle Zone: 33 Lower Zone: 35	Upper Zone: 44 Lower Zone: 56	Upper Zone: 30 Lower Zone: 27	Upper Zone: 27 Lower Zone: 27	Upper Zone: 15 Lower Zone: 15	19	18
Storage Volume (litres)	405	308	308	143	93	93	65	68
Dimensions (w*d*h) (mm)	598*685*1815	595*575*1820	598*685*1403	590*563*885	595*397*1820	380*600*860	495*450*670	453*512*715
Temperature Range	Upper Zone 5-15°C Middle Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Middle Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	5-20°C	5-18°C
Temperature Zones	Three	Three	Dual	Dual	Dual	Dual	Single	Single
Power (w)	200w	200w	200w	190w	190w	190w	-	60W
Digital Temperature Indicator	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No
Glass Door	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown
Door Handle	Steel	Steel	Steel	Steel	Steel	Steel	Steel	Steel
No. of beech wood shelves	Sliding x 12 + Display x 1	Sliding x 9 + Display x 1	Sliding x 9 + Display x 1	Sliding x 6	Sliding x 6	Sliding x 6	Sliding x 5	Storage x 4
Refrigerant	R 600a	R 600a	R 600a	R 600a	R 600a	R 600a	R 600a	R 600a
Cabinet Case & Interior	Black	Black	Black	Black	Black	Black	Black	Black
Lighting under each shelf	Blue LED	Blue LED	Blue LED	Blue LED	Blue LED	Blue LED	Blue LED	Blue LED

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

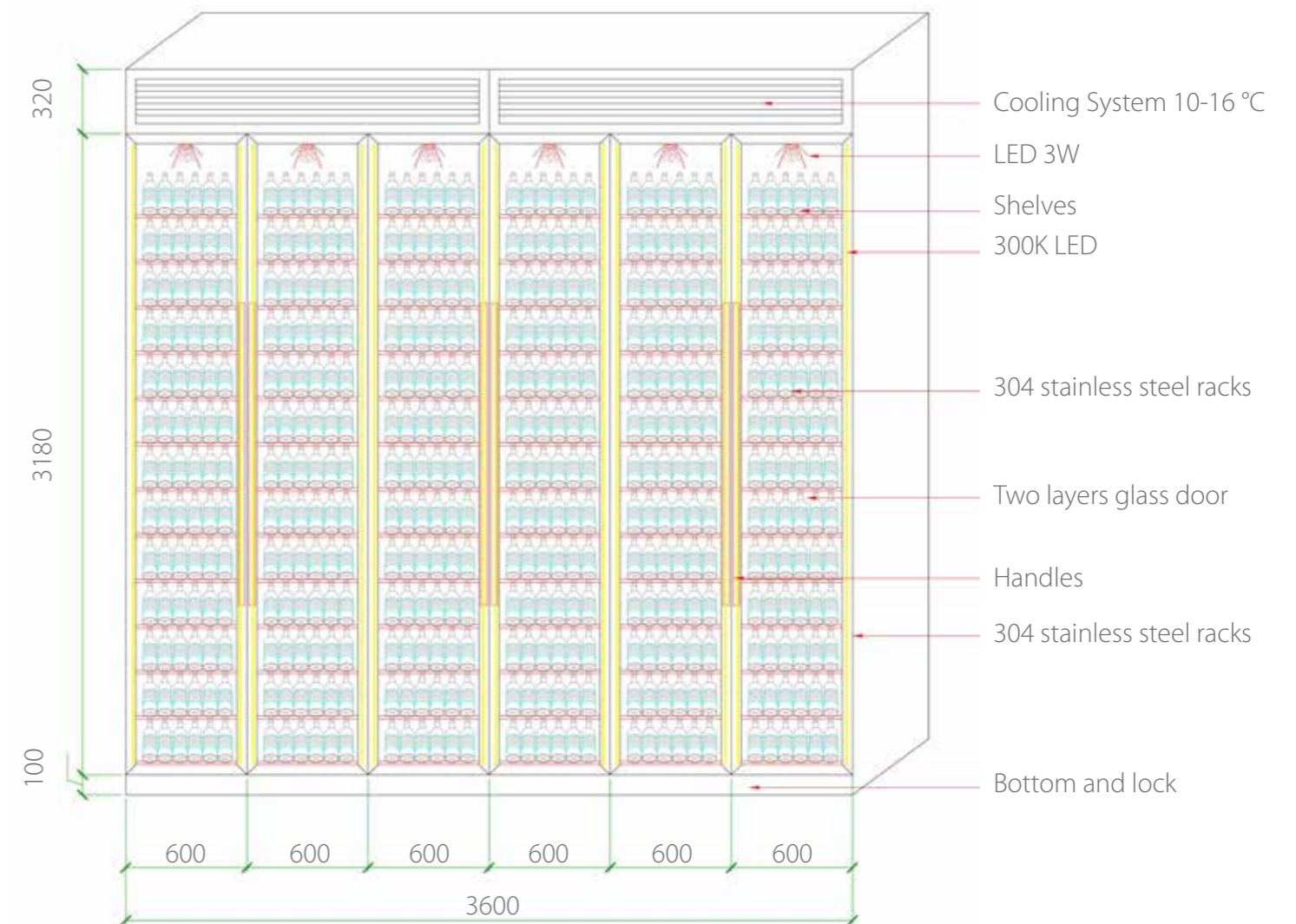


Customized Wine Walls



Customized Wine Walls

Trufrost customised wine walls provide a conditioned area for a surprisingly large number of bottles – without encroaching greatly on your floor space. They add impact and drama to your bar whilst protecting and showcasing your vintage collection. They are usually fitted with glass doors, combined with internal reflective finishes, backlighting and spotlighting to highlight the wines.





How long can a bottle of wine stay open?

Here's a practical guide to know as to how long you can keep an open bottle of wine. The better the wine, the longer it will keep in an open bottle. Once opened, oxygen is introduced in the bottle and absorbed into the wine. And that begins to adversely impact the wine.

White Wine

The wine will not rapidly oxidise if it's been well made. A bottle of Chardonnay, Riesling or Sauvignon Blanc should be expected to last three to four days in a half-full bottle. High-grade wines with a high fill level will last for about a week in the fridge. Even with slight loss of aroma, it will still be palatable. Simpler whites and rosés are probably best enjoyed over two days.

Red Wine

A red wine will comfortably be in decent shape for three to four days. The more robust the red wine, the more tannin it has to protect itself against oxygen. The denser the red wine, the better it will present itself.

Sparkling Wine

Open bottles of sparkling wines need stoppers that firmly clamp the bottle. Every time you open the bottle, you lose pressure. If the bottle is half-full, two days is probably best. If it has been open for longer, it will be good for making risotto. The acidity of the wine tends to balance the sweetness of the rice.

Bottle Coolers





Back Bars or
Beverage Consoles.

Visi Coolers

Trufrost Bottle Coolers are designed to chill products quickly, even when the frequency of door openings is high. Fitted with 2 LED lights, they provide an attractive view of the displayed bottles & cans and allow rapid restocking & cooling.



Back Bars

Trufrost Back Bars come in two options - one in stunning black coloured body and matching door frame and the other in stainless steel exterior. They provide an attractive view of the displayed items – be it bottles or cans. Available in 1, 2 and 3 door options.

Undercounters in stainless steel

Elegant yet reliable, Trufrost Undercounter Back Bars are made in solid stainless steel and are ergonomically designed to enhance the efficiency of professional bartenders. They are perfect for showcasing bottled and canned beverages.

Technical Specifications - Bottle Coolers



Specification	Back Bars			Back Bars in Stainless Steel		Back Bars in Black Stainless Steel		Glass Door Undercounters		Glass Door Undercounters	
	BB-100	BB-200	BB-300	BB-200SS	BB-300SS	BB-200 Premia	BB-300 Premia	G 2100 TNG	G 3100 TNG	GN 2100 TNG	GN 3100 TNG
Gross Volume (Litres)	100	200	300	200	300	200	300	252	380	282	417
w*d*h (mm)	600*505*880	900*505*880	1335*505*880	900*505*880	1335*505*880	900*505*880	1335*505*880	1360*600*860	1795*600*860	1360*700*860	1795*700*860
Temperature Range	2-10°C	2-10°C	2-10°C	2-10°C	2-10°C	2-10°C	2-10°C	2-8°C	2-8°C	2-8°C	2-8°C
Power (W)	210	280	350	280	350	280	350	350	350	350	350
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	Yes
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
No. of Doors	1	2	3	2	3	2	3	2	3	2	3
No. of shelves	2	2	2	2	2	2	2	2	3	2	3
Refrigerant	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a
Interior Light	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Wheels / Castors	No	No	No	No	No	No	No	Yes	Yes	Yes	Yes

Electricals: 220V/50Hz/1 Phase

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





Visi Coolers - Italia Series

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

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



VC-77 Italia



VC-300 Slim Italia



VC-400 Italia

Visi Coolers - NEU Series

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

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



VC-250 NEU



VC-350 NEU



VC-450 NEU



VC-650 NEU

Technical Specifications - Visi Coolers

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

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





Visi Coolers

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



VC-50



VC-100



VC-220



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



VC-331,
VC-441



VC-500
VC-600NF (New)



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



VC-999 NF



VC-1500 NF



Double Door Visi Coolers - Premia Series

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



VC-600-2D Premia

Visi Coolers - Black

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



VC-440 Black

Technical Specifications - Visi Coolers



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

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



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

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

Glass Frosters

Trufrost Glass Frosters are a perfect complement to any bar because the frosted ice on the glasses helps keep beverages cold for longer and an enhanced visual appeal for your customers.

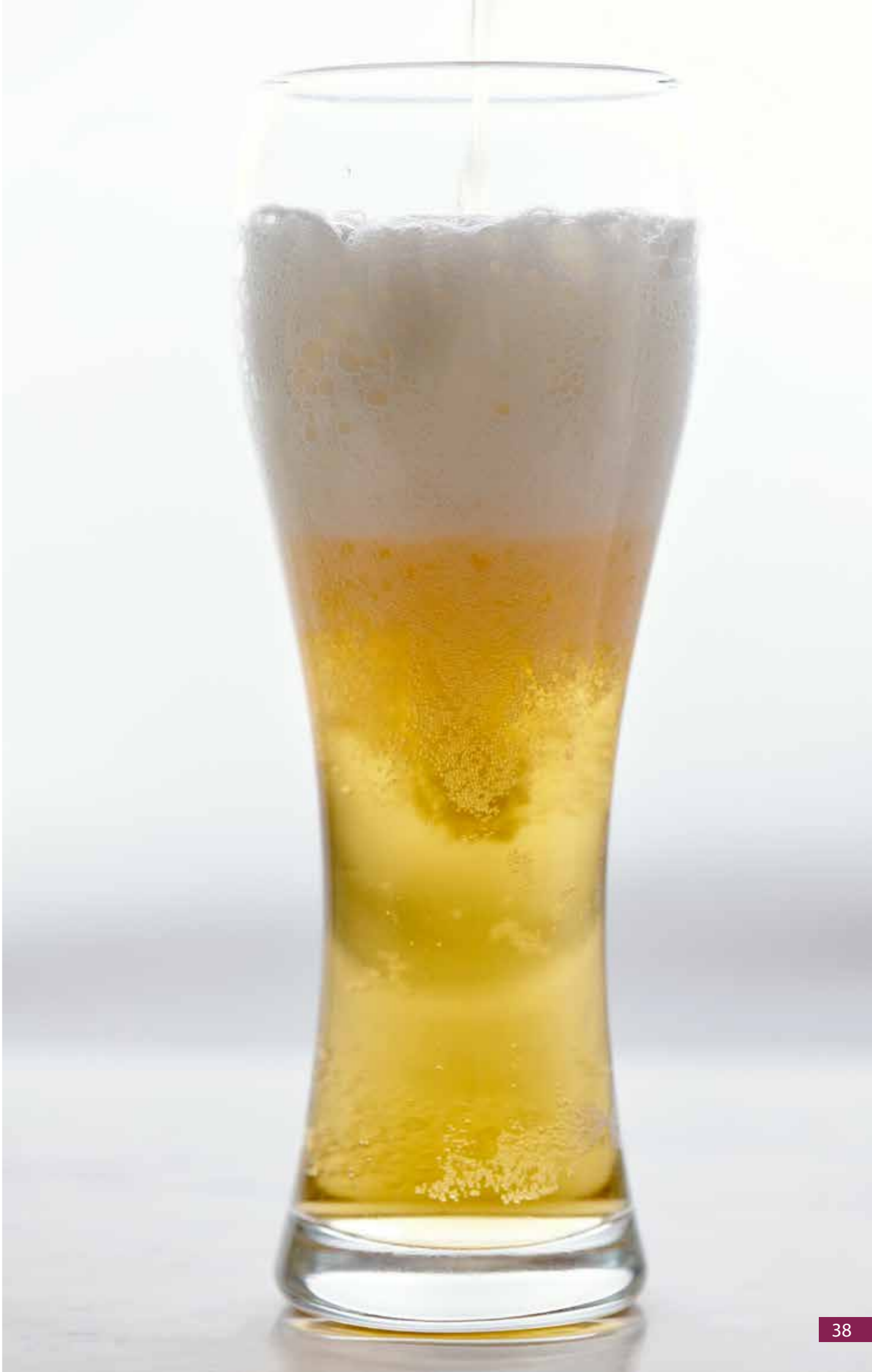


Technical Specifications

ETL CB CCC CE

Model	Gross Volume (L)	Dimensions w*d*h (mm)	Temperature Range	Power (W)	Lock	No. of shelves	Refrigerant	Interior Light
GF 201 SS	200	595*628*830	-18 ~ -22°C	130	Yes	2	R 134a	Yes

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



Draught Beer





Pack a punch

Draught Beer Systems

Draught beer delivers what many consider to be the freshest, most flavorful beer available to the customer. Trufrost Draught Beer Systems are meticulously designed for exact operating conditions and regular maintenance to ensure the proper flow of high-quality beer.

Key sub-systems of draught beer

Gas

Draught systems use CO₂ alone or mixed with nitrogen in varying proportions to maintain correct carbonation in the beer.

Beer

During the journey from keg to glass, we want to protect the beer from anything that would compromise its flavour or alter the carbonation created by the brewery.

Cooling

The cooling system should hold beer at a constant temperature from keg to glass. Any increase in beer temperature between the cooler and the faucet can lead to dispense problems such as foaming.



Beer Coolers

Our cooling systems hold beer at a constant temperature from keg to glass and prevent any increase in beer temperature between the cooler and the faucet. You have the option of choosing between the following types of beer coolers.



Counter Top Beer Coolers



CTB-1, CTB-2

Under Counter Beer Coolers



UBC-100, UBC-150

Mobile Coolers



MBC-2

Kegeators



UDD-1, UDD-24-60SS

Technical Specifications - Beer Coolers



Model No.	Dispensing Capacity (L)	Water Tank (Litres)	Dimensions w x d x h (mm)	Temperature Range	Power (w)	Compressor Power (Hp)	Ice bank (kg)	Pumping Capacity (L/H)	Water Pump Head (m)	Net Weight	Refrigerant	Max Taps
CTB-1	40	14	430x420x290	3 -7°C	220	1/4 HP	7-9,	-	-	21	R - 134 A	1
CTB -2	40	14	430x420x290	3 -7°C	220	1/4 HP	7-9,	-	-	23	R - 134 A	2
UBC - 100	90/100	40	480x460x680	3 -7°C	350-400	1/4 HP, 1/3 HP	15-18, 17-19	780	6.5	30-35	R - 134 A	1-4,
UBC - 150	150	55	480x490x720	3 -7°C	410	1/3+ HP	24-26,	780	6.5	42-46	R - 134 A	1-8,
MBC - 2	200	70	80x560x900	3 -7°C	430	1/3+ HP	30-38,	780	6.5	45-48	R - 134 A	2

Model No.	Doors	Capacity (Litres)	Dimensions w x d x h (mm)	Temperature Range	Compressor Power (Hp)	KEG Capacity 50 Liters	KEG Capacity 20 Liters	Refrigerant	Max Taps
UDD - 1	1	186	596x772x983	0.5°C-3.3°C	1/6 HP	1	2	R - 134 A	1
UDD - 24 -60 SS	2	446	1544x620x905	0°C-5°C	1/3+ HP	2	6	R - 134 A	2

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





Beer Towers

You can choose between a wide range of designs and finishes. Single and multi-tap variants are available aside of designs with ice effect or condensation.



Cobra-2



Europa-3



UBT-6

Beer Taps

Beer Taps dispense beer into the glass. They often hold the tap marker to identify the type of beer being dispensed. These faucets use a diaphragm to stop beer flow when the handle is in the off position.



Standard Tap



Ball Tap



Stout Tap

Drip Trays

Drip tray are placed below the faucets for collecting the beer that may get sprinkled and needs to be drained out. They are designed to empty into a drain or floor sink.



Drip Tray



Drip Tray with Rinser



Drip Tray with Steel Clamp

Couplers

We offer reliable couplers through which gas flows in and beer flows out of a keg.



A-Type Coupler



G-Type Coupler



S-Type Coupler

CO₂ Regulators

A regulator adjusts and controls the flow of gas from any source. High pressure gauge shows the tank or supply pressure, and a second low pressure gauge shows what is being delivered to the keg.



CO₂ Regulator





Blending a heady mix



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	2.25HP	1.8 Litre	11Kg	Yes

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

Bar Blenders with Acoustic Enclosure

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. Ideal for bars, pubs, cafés, juice bars and clubs, it crushes ice in seconds in blended drinks and is perfect for making cocktails, frothy milkshakes, smoothies, frappes and more. 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. 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 due to continuous product development





Bar Blenders

Butler TruBlend 2.2T blenders are ideal for bars, pubs, cafés, juice bars and clubs. It crushes ice in seconds in blended drinks and is perfect for making cocktails, frothy milkshakes, smoothies, frappes, cold coffee and more. 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. 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 due to continuous product development



Spice it with ice



Ice Machines

Highly relevant for commercial outlets where space is at a premium, the self contained Trufrost 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.



IC-25 Premia IC-35BW Premia, IC-55BW Premia, IC-55BW Premia XL IC-100 Premia IC-220 Premia on ISB 150 Bin, IC-350 Premia, IC-460 Premia on ISB 220 Bin IC-1000 Premia on ISB 460 Bin

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



Professional Dishwashers

With Professional Dishwashers from Butler, keeping the glassware, crockery, cutlery, tableware and cookware spick and span is just a breeze. A wide range ensures that you have an optimal washing solution for every need – be it a bar, coffee shop, restaurant, staff canteen or any other commercial establishment.

- ◆ Glass Washers
- ◆ Front Loading Dishwashers
- ◆ Hood Type Dishwashers
- ◆ Rack Conveyor Dishwashers
- ◆ Pot Washers / Warewashers



Glass & Dishwashers

Built in 100% stainless steel, the B21, B31 and B51 from Butler are a dependable range of 'Made in Italy' glasswashers, front loading dishwashers and hood type dishwashers.

Their bladed nozzles keep their shape unchanged for years, when compared with plastic solutions on the market, and ensure brilliant, long-lasting results. The stainless steel filter provides efficient water filtration and better pump protection, because it is not worn away by hot water and detergent. They come with a classy interface with chromed buttons and the LED lamps that provide a functional visibility even from a distance. Extremely easy to use, all the three models come with a simple ON/OFF switch and are designed even for untrained users and extremely hectic bars & pubs, coffee shops, restaurants and other commercial applications.



B21



B31



B51

A black and white photograph of three elegant wine glasses. The central glass is in sharp focus, showing its long stem and wide bowl. Behind it, two more identical glasses are visible, slightly out of focus. The glasses are placed on a highly reflective surface, which creates a clear mirror image of the glasses below them. The background is a plain, light-colored wall.

Let your glassware
make an impression



Glasswashers

Ideal for hectic bars, pubs & coffee shops and suitable for undercounter applications, the B21 series glass washers from Butler feature a 400 x 400 mm rack for washing glasses up to 290 mm tall with ease. Designed for 30 racks per hour, the glasses and cups come out spotlessly clean while the water and detergent consumption stays low.

Key Features

- 100% AISI 304 stainless steel structure
- Double-skinned door
- Stainless steel coplanar rotating arms for easy cleaning
- Simple to use, electro-mechanical controls
- **Standard equipped** with built-in rinse aid dispenser dispenser for the best drying results
- **Standard equipped** with built-in connection for detergent dispenser
- **Standard equipped** with built-in connection for drain pump
- **Standard equipped** with two baskets for glasses



Butler advantages



Auto-clean

An auto-clean cycle can be selected after use to reduce the hassle & cost of manual washing.



Water softener

Resin regeneration is programmed during washing cycles with our state-of-the-art built in water softener (*models ending with D*). No idle time.



Thermolock System

Thermolock system ensures glasses sanitization because the rinsing cycle only starts when water is at 82°C.



Smart Dispenser

A smart dosing system – available on demand (option) – that “feels” the dirt and pours in only the needed detergent when it is needed.



Cups

Short & energy saving cycle, specific for coffee & milky stains.



Glasses

Short washing cycle combined to a gentle rinsing, for a perfectly dry & shining result.



Cutlery

Washed & rinsed at high temperature, cutlery can shine without being deteriorated.



Sanitization

Higher washing temperature and longer washing time can sanitize your crockeries.



Beer glasses

Cold final water rinse for cold and ready-to-serve glasses.



Fragile glasses

Soft washing start function available to prevent shocks on flutes.



Custom

You can chose your ideal washing time & temperature.



Eco clean

Energy saving cycle.



Front loading dishwashers

Ideal for busy restaurants & eateries and suitable for undercounter applications, the B31 series front loading dish washers from Butler feature a 500 x 500 mm rack for washing dishes up to 330 mm diameter and glasses up to 290 mm tall with ease. Designed for 540 plates per hour, the dishes come out spotlessly clean while the water and detergent consumption stays low.



Key Features

- 100% AISI 304 stainless steel structure
- Wide double-skinned balanced door
- Stainless steel coplanar rotating arms for easy cleaning
- Simple to use, electro-mechanical controls
- Stainless steel pump intake filter
- Stainless steel heating elements, resistant to corrosion and limescale
- **Standard equipped** with built-in rinse aid dispenser for the best drying results
- **Standard equipped** with built-in connection for detergent dispenser
- **Standard equipped** with built-in connection for drain pump
- **Standard equipped** with a basket for plates and a basket for cups



Butler advantages



Auto-clean

An auto-clean cycle can be selected after use to reduce the hassle & cost of manual washing.



Water softener

Resin regeneration is programmed during washing cycles with our state-of-the-art built in water softener (*models ending with D*). No idle time.



Thermolock System

Thermolock system ensures dishes sanitization because the rinsing cycle only starts when water is at 82°C.



Smart Dispenser

Smart dosing system – available on demand – that “feels” dirt level and pours in only the needed detergent when it is needed.



Plates

Most flexible cycle for different kind of stains like grease, oil or starches.



Glasses

Short washing cycle combined to a gentle rinsing, for perfectly dry and shining result.



Cutlery

Washed & rinsed at high temperature, cutlery can shine without being deteriorated.



Sanitization

Higher temperature and longer washing time can sanitize your crockeries.



Pots

Longer cycle for heavily soiled crockeries.



Fragile glasses

Soft washing start function available to prevent shocks on flutes.



Custom

You can chose your ideal washing time & temperature.



Eco clean

Energy saving cycle.



Hood type dishwashers

Suitable for extremely hectic restaurants and eateries, the B51 series hood type dish washers from Butler feature a 500 x 500 mm rack for washing dishes up to 395 mm diameter and glasses up to 370 mm tall with ease. Designed for 1080 plates per hour, the dishes come out spotlessly clean while the water and detergent consumption stays low.



Key Features

- 100% AISI 304 stainless steel structure
- Upper and lower wash and rinse rotating arms for easy cleaning
- Simple to use, electro-mechanical controls
- Stainless steel pump intake filter
- Stainless steel heating elements, resistant to corrosion and limescale
- Two washing cycles: 60 seconds and 150 seconds
- Suitable for line or corner installations
- Height-adjustable legs
- Hood lifting thanks to springs
- The washing cycle starts only when the hood is completely closed
- The appliance stops working if the hood is lifted by chance
- **Standard equipped** with built-in rinse aid dispenser for the best drying results
- **Standard equipped** with built-in connection for detergent dispenser
- **Standard equipped** with built-in connection for drain pump
- **Standard equipped** with a basket for plates and a basket for cups



Butler advantages



Auto-clean

Auto-clean cycle reduce the hassle & cost of manual washing.



PRP - Perfect Rinse Performance

Rinsing cycle guaranteed at 82°C and constant pressure, for sanitized crockeries and reduced drying time.



Thermolock System

Thermolock system ensures dishes sanitization because the rinsing cycle only starts when water is at 82°C.



Smart Dispenser

Smart dosing system – available on demand – that “feels” dirt level and pours in only the needed detergent when it is needed.



Plates

Most flexible cycle for different kind of stains like grease, oil or starches.



Glasses

Short washing cycle combined to a gentle rinsing, for perfectly dry and shining result.



Cutlery

Washed & rinsed at high temperature, cutlery can shine without being deteriorated.



Sanitization

Higher temperature and longer washing time can sanitize your crockeries.



Pots

Longer cycle for heavily soiled crockeries.



Fragile glasses

Soft washing start function available to prevent shocks on flutes.



Custom

You can chose your ideal washing time & temperature.



Eco clean

Energy saving cycle.



Technical Specifications

B21	Dimensions W x D x H mm	 mm	 mm	 mm	 Volt/Hz	kW	< 2 3 4 > Program	
	530 x 470 x 700	400 x 400	290	-	220V / 50Hz / 1Ph	3.25	1	30
B31	Dimensions W x D x H mm	 mm	 mm	 mm	 Volt/Hz	kW	< 2 3 4 > Program	
	600 x 600 x 820	500 x 500	290	330	220V / 50Hz / 1Ph 380V / 50Hz / 3Ph	3.5	1	540
B51	Dimensions W x D x H mm	 mm	 mm	 mm	 Volt/Hz	kW	< 2 3 4 > Program	
	796 x 660 x 1420	500 x 500	370	395	220V / 50Hz / 1Ph 380V / 50Hz / 3Ph	6.8	2	1080 max 432 min

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

We just raised the bar



Bars with oomph

While the bars and pubs are known to raise the spirits of their guests, the eclectic variety of designs and themes adopted by designers and bar owners often set them apart. Some of them attempt to transport you in a visually different world. A space you are comfortable letting your hair down, where you can make engaging conversations, and have fun. Presented in the pages ahead are some themes to excite the imagination of those wishing to set up bars that spell class, bars that have oomph.









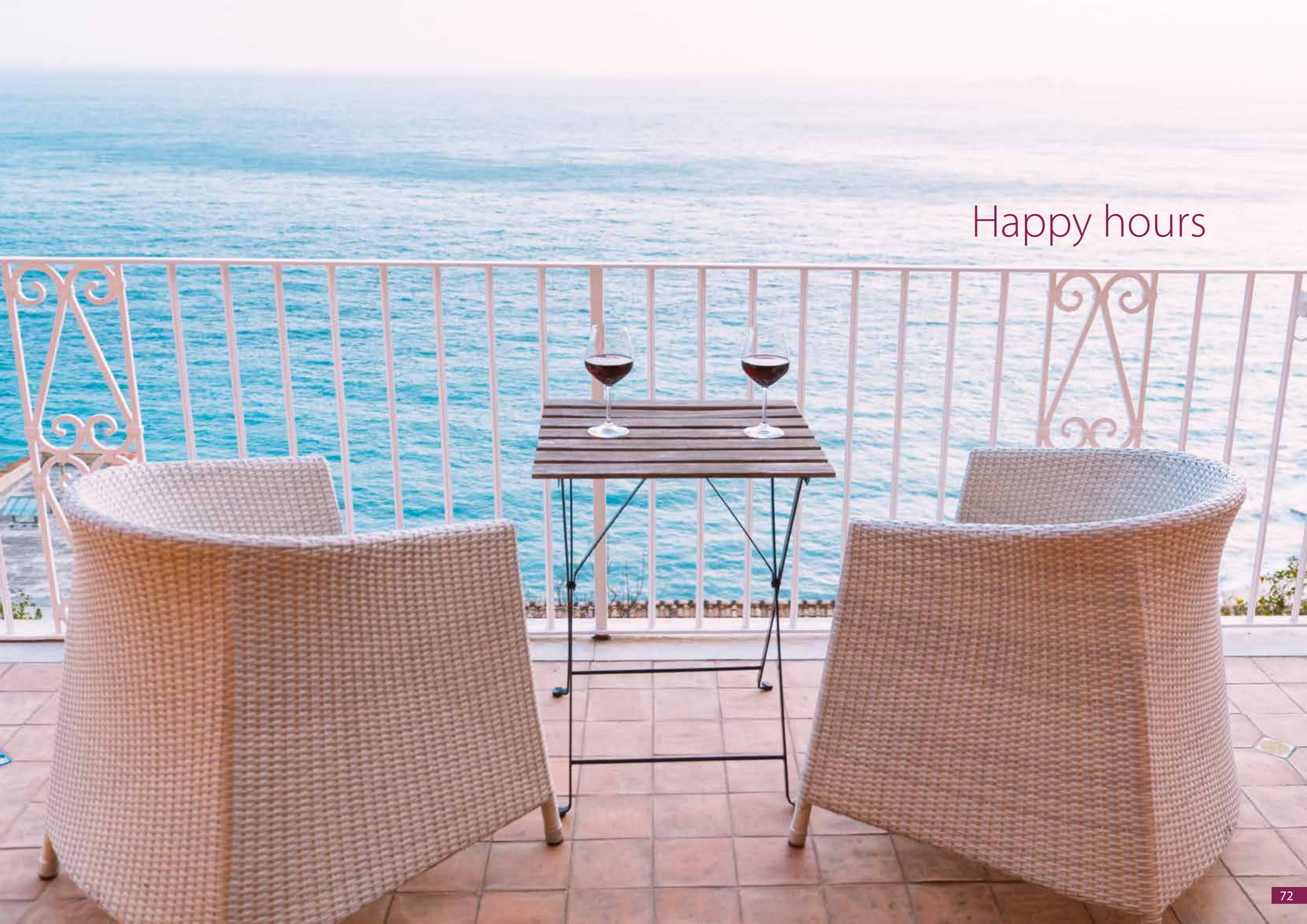








Happy hours



Drink and derive



Everyone
should have fun








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