

The science behind successful coffee shops





Successful cafés go beyond good coffee to create a perfect complement of confectionery and savouries that help create a winning formula. The lifeline behind a careful menu selection is often a range of equipment that is not just dependable and energy efficient but also aesthetically appealing. Presented here is a bouquet of products from Butler and Trufrost that perform tirelessly and help your cash registers moving.





CONTENTS

Fully Automatic Coffee Machines	5
Traditional Coffee Machines	11
Coffee Beans Grinders	26
Milk Chillers	29
Cup Warmers	29
Knock out	30
Display Cases for Confectionery	31
Contact - Grills	50
Commercial Microwave Ovens	53
Ventless High Speed Ovens	55
Hot Chocolate Dispensers	60
Waffle Bakers	61
Bakery Equipment	62
Modular Bakery Equipment	76
Combi Steamers	86
Countertop Electric Fryers	94
Countertop Induction Deep Fryers	96
Pizza Stone Ovens	97
Gelato Panini Grills	101
Commercial Blenders	102
Commercial Cold Pressed Juicers	105
Professional Refrigeration	107
Ice Machines	108

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 3 variants of super-automatic coffee machines with an advised daily output of 300 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.



300
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 ItaliaTurboSteam 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



Technical Specifications - Fully Automatic Coffee Machines



Items	F-3 Plus T	Italia TurboSteam
Brand	Dr. Coffee	Butler
Advised daily output	300 cups	100 cups
Rated input power	2900 W	1500-1700 W
Electricals	220V/50Hz	220V/50Hz
Pump Pressure	19 Bar (2 Thermo blocks)	19 Bar (2 Thermo blocks)
Water Tank Capacity	-	8 Litres + Tap Water
Beans hopper capacity	1200g x 2	1200g
Powder hopper capacity (L)	2.3L x 2	-
Adjustable height of coffee spout	-	80-165mm
Ground coffee container capacity	100 portions	70 portions
Drain water tray capacity	-	2 Litres
Machine Weight	48 kg	17 kg
Dimensions (WxDXH)	340x540x830 mm	410x500x580 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 La Cimbali, Doge and La Carimali that reflect the finest tradition of Italian espresso for both – popular as well as specialty cafes.

LA CIMBALI



CARIMALI



For baristas of the
future. Today.

LA CIMBALI

M200

La Cimbali has a new flagship.

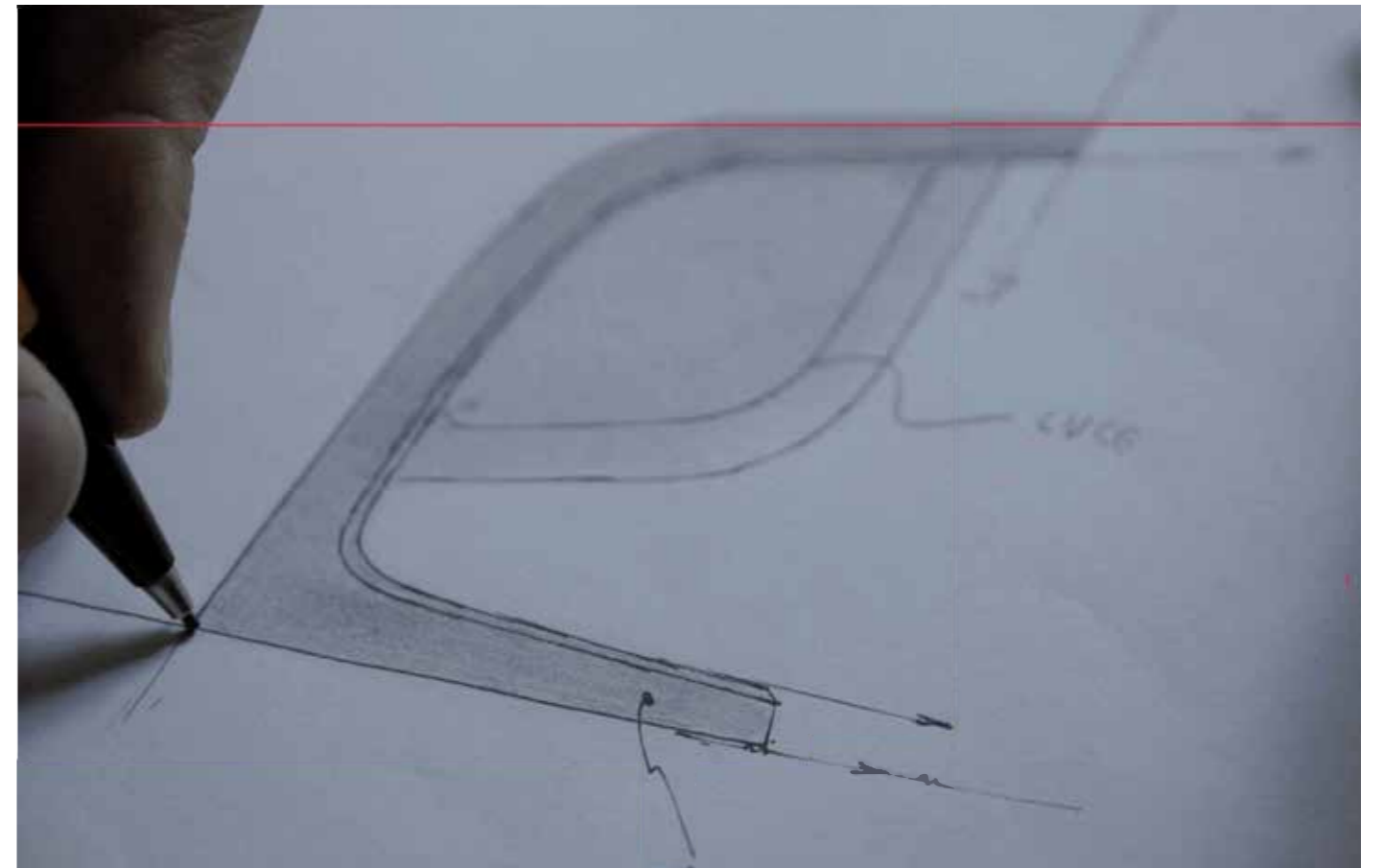
Designed to steal the show. A design icon that defines a space's status. No reverse side. No hidden parts. **Each side is a front designed to be displayed.** A compendium of futuristic dynamism, solid construction and cutting-edge technology geared around the wisdom of gestures. A newly designed project that combines passion for **high-quality coffee** with the rationale of functional and smart ergonomics. For baristas of the future. Today.



Designed to steal the show.

The new paradigm

The launch of the M200 was long-awaited. It was a challenge to follow in the footsteps of a machine like the M100. But La Cimbali's DNA is expressed in its slogan: project. A relentless forward thrust that has generated a new aesthetic and functional paradigm. A lowered structure that leaves room for dialogue and a visual relationship between baristas and users. A timeless design that nonchalantly fits into any context. Every detail serves to enhance the increasingly 'tailored' in-cup quality.



Open Innovation

The M200 is the result of a multi-year research project.

A process of collective genesis involving the contribution of engineers and production technicians, baristas and sensory scientists, brand managers and industrial designers, resulting in an unprecedented machine. A long-time interpreter of the La Cimbali spirit, designer Valerio Cometti has harmonised the different contributions in an iconic form, a fluid expression of the forces at work and the gestures in action.

The new M200 is a three-dimensional representation of a renewed relationship between increasingly attentive baristas and their customers, who are increasingly eager to discover and appreciate high-quality coffee. A machine designed to take the sensory experience to its fullest expression.

From our origins towards the future, aiming for perfection.

Aesthetics

A perfect synthesis of elegance and Made in Italy craftsmanship.

The new M200 represents a decisive step forward in the brand's aesthetic. Hyper-solid, yet ultra-light. Aesthetic stainless steel finishes are paired with a solid all-metal frame. The bright inserts help to lighten its volume and sculpt its shape, leading the eye towards the engine/boiler, the true heart of the machine, which is no longer hidden, but proudly exposed. The iconic 'C' profile – an unmistakable trademark – has been redesigned to be more prominent: taut, stylised and dynamic.



PERSONAL

The design embraces advanced ergonomic concepts that help to define the impeccable operational design: the work area, group casings, steam knobs and wands.

All in an ideal position at the perfect distance to provide all the necessary comfort and agility. The up&down system makes it possible to adjust the height of the worktop on demand depending on the requested drink. The masterful lighting features carefully positioned lighting points that combine visibility and a striking effect.

Tilted displays make it easy to read and set preferences. Versatility and ergonomics in every little gesture. Adjustable Turbosteam. Carefully designed to be easy for baristas to use. The steam arm is flexible and easy to use. At the touch of a button, the milk is finely frothed, always at the perfect temperature.

TECH

The beating heart of the M200. Three different systems for a 'tailored' sensory result. The innovative thermal system with independent boilers is where advanced technology meets the barista's expertise.

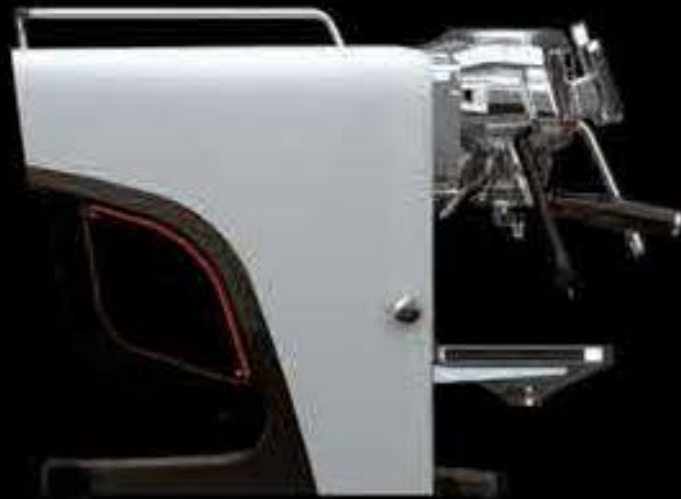
GT1 allows you to control the temperature of each boiler, guaranteeing the stability and flexibility needed for various recipes, ranging from espresso to caffè crème or French-style coffee.

PROFILE adds differentiated modulation of the pressure profile to the temperature control, refining the in-cup result in terms of body, acid and bitterness intensity, and olfactory spectrum. To meet the needs of advanced coffee bars with a wide range of specialities.

GT2, available soon, will allow up to 2 temperature profiles to be set for each coffee group, further expanding the machine's potential use.

Colour & style options

BIANCO LUCIDO



M200 GT1 DT/2
M200 GT1 DT/3
M200 GT1 DT/4

M200 GT2 DT/2
M200 GT2 DT/3
M200 GT2 DT/4

M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

NERO OPACO



M200 GT1 DT/2
M200 GT1 DT/3
M200 GT1 DT/4

M200 GT2 DT/2
M200 GT2 DT/3
M200 GT2 DT/4

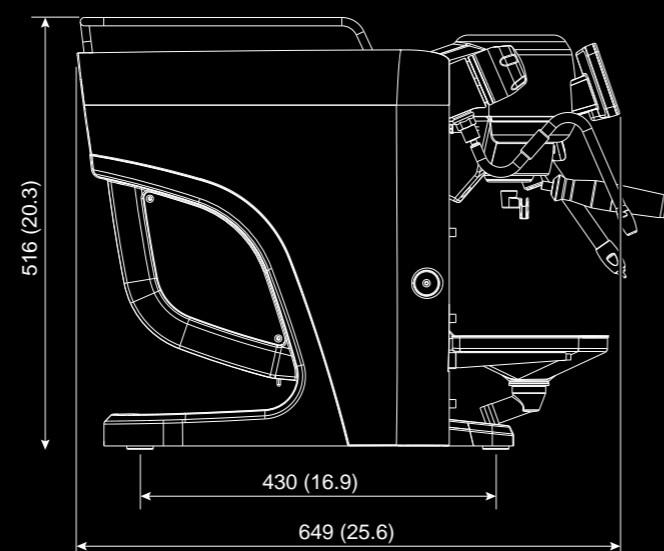
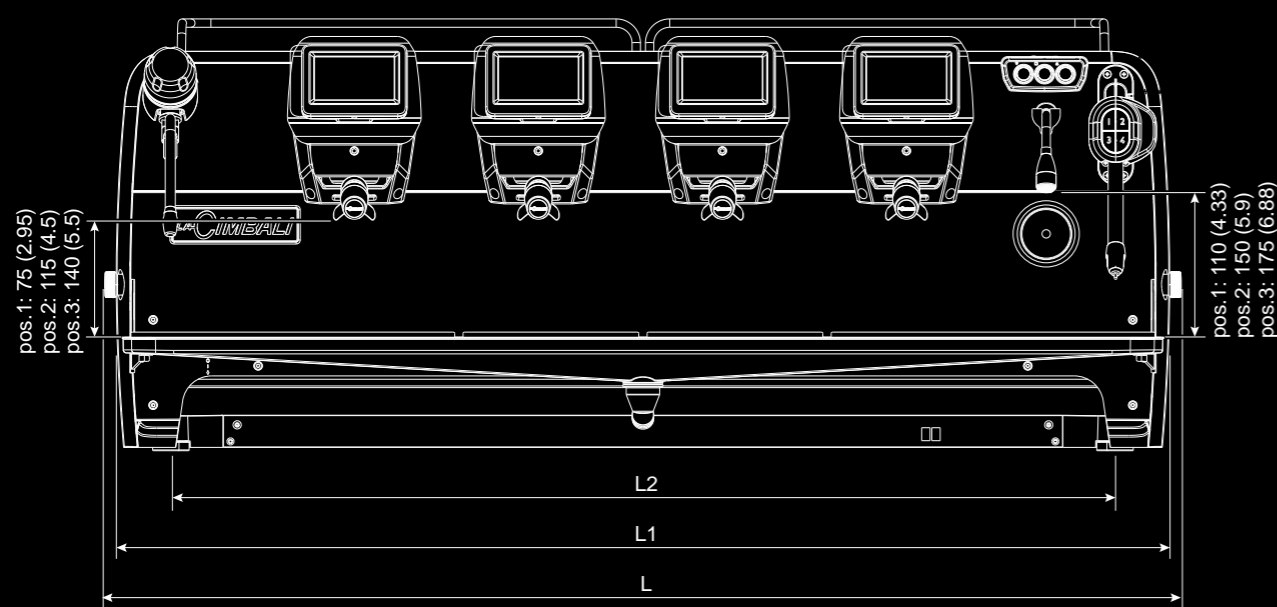
M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4



ALLUMINIO ROSSO



M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

Technical specifications



			
L	887 mm	1087 mm	1287 mm
L1	859 mm	1059 mm	1259 mm
L2	740 mm	940 mm	1140 mm
NET WEIGHT	70 Kg	92 Kg	110 Kg
ELECTRICALS	380-415 V3N 50-60 Hz	380-415 V3N 50-60 Hz	380-415 V3N 50-60 Hz
	220-240 V3 50-60 Hz	220-240 V3 50-60 Hz	220-240 V3 50-60 Hz
	220-240 V 50-60 Hz	220-240 V 50-60 Hz	220-240 V 50-60 Hz
POWER	6,2-7,4 kW	7,5-8,8 kW	8,8-10,4 kW
HYDRAULIC CONNECTION	ø 3/8 gas	ø 3/8 gas	ø 3/8 gas
HYDRAULIC FEEDING PRESSURE	1 ÷ 6 bar (0.6 MPa)	1 ÷ 6 bar (0.6 MPa)	1 ÷ 6 bar (0.6 MPa)
COFEE BOILER CAPACITY	0,6 L	0,6 L	0,6 L
HOT WATER AND STEAM BOILER CAPACITY	7 L	7 L	7 L
AVAILABLE FINISHES	glossy white, matt black, polished aluminium (only M200 PROFILE)		



M40

The new M40 aligns itself closely with the style of the M200, introducing a family feeling that was missing. The style recalls our flagship product but adapts its forms to better meet the needs of different customers. A red thread that continues to guide us, through time and space.

Premium Materials. The metal body is designed with highly resistant, high-quality, and durable materials, including die-cast aluminum and steel.

LA-CIMBALI



LA CIMBALI

The future is ergonomy

WE ARE CENTERED

Coffee groups are positioned away from the steam wands to ensure greater interaction and placed in the center of the machine to optimize the barista's operations.

WE KEEP PACE

New 220mm group spacing: everything is within the barista's view to minimize efforts and reduce errors.

REDUCED DIMENSIONS

The machine has been designed to be more compact: in width to optimize space and in height to ensure better interaction between the barista and customers. All of this comes with a reduction in weight, approximately 30% less than the previous model.

ESPRESSO PLATFORM*

Ergonomics at their highest level. An espresso platform has been designed to make the most of workspace and enables the barista to quickly and efficiently create different recipes. Stable yet easily removable. Two machine concepts in one product.

*The "Tall Cups" version with foldable cup trays is still available.

INCLINED MANUAL STEAM WANDS COLD TOUCH

A blend of ergonomics and safety, the steam wands are designed to facilitate the barista's workflow during peak hours, preventing burns thanks to Cold Touch technology. Additionally, the steam knob is wide and sturdy, made of soft-touch material and inclined towards the barista to make every maneuver safer and more efficient.

Turbosteam milk for cold touch

TOTAL AUTOMATION

Reliable LaCimbali technology for heating and automatic milk frothing.

PRECISE RESULT IN THE CUP

Ensures high and consistent quality of hot or cold milk foam, with perfect texture at any time of the day.

RECIPE CUSTOMIZATION

Up to 4 automatic milk frothing recipes with or without foam. Temperature and froth level can be preset for each recipe.

SAFETY & CLEANLINESS

Prevents user contact with hot parts and facilitates milk residue removal.

The future is digital

SOLUTIONS AT YOUR FINGERTIPS

A completely redesigned and innovative interface. A tempered glass panel and a highly technological full-touch capacitive keypad that offers flexibility, speed, and ease of use, all to enhance the user experience.

The width and inclination of the panel improve the ergonomics and workflow of the operator. The graphics and icons align with those of the M200, confirming LaCimbali's distinctive 'house style.'

MAXIMUM PERSONALIZATION

Interaction is simple and fast thanks to the fully customizable interface, both in the variety and quantity of programmable recipes and in the display/icons.

A BRAND NEW THERMAL SYSTEM

The revolution comes from within, from the highly energy-efficient LaCimbali thermal system. An alternative to LaCimbali's 'historic' heat exchanger system. Not different temperatures for each coffee group, but an innovative and sustainable centralized heating that ensures:

- high repeatability of dispensing temperature;
- the possibility to dispense at lower temperatures without affecting the effectiveness of other services - steam and hot water.
- immediate selection of temperature, on the display, based on the chosen blend/single origin.

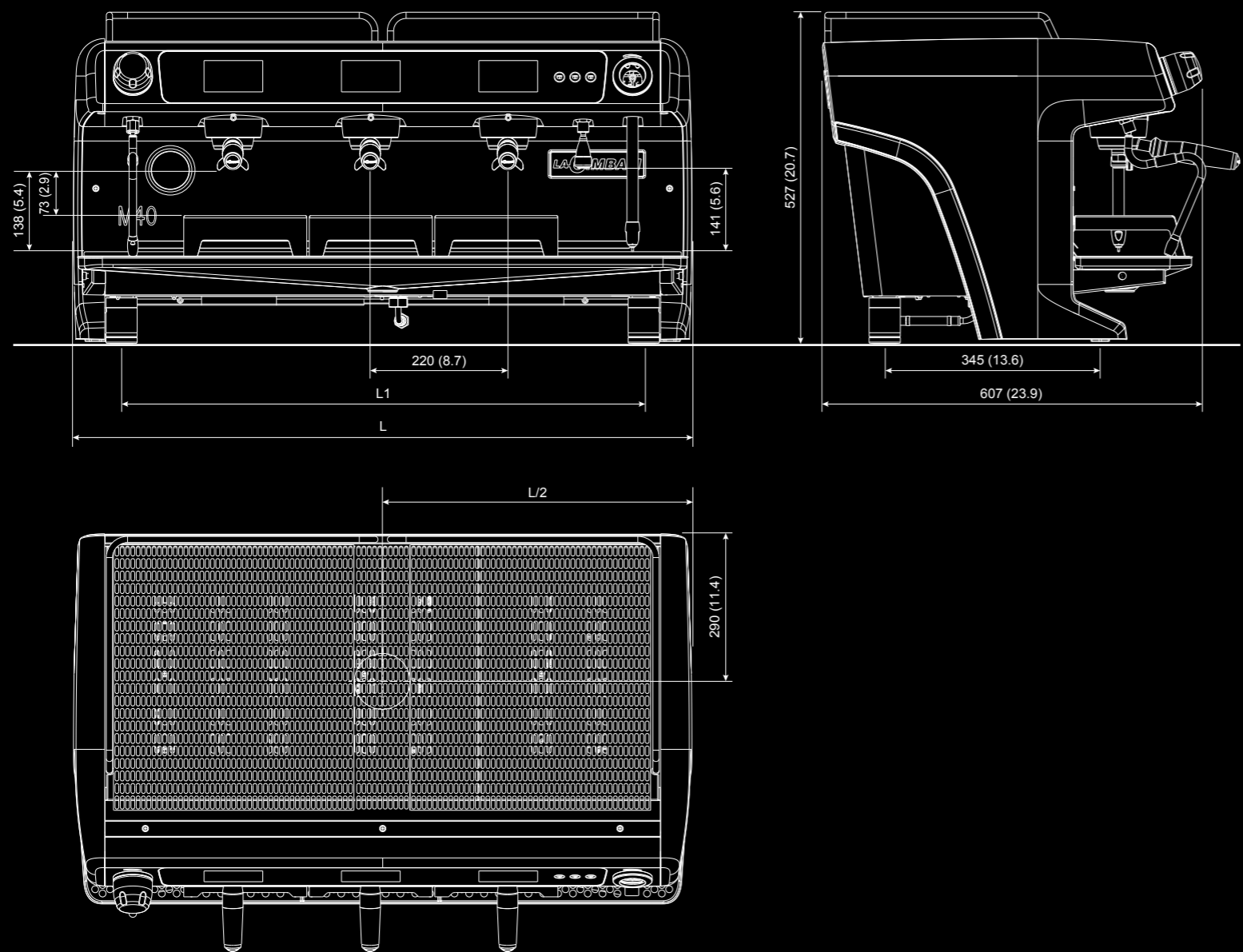




Hot water only where and when needed: coffee boiler and service boiler are separate. A single coffee boiler connects to the coffee groups, always maintained at the correct service temperature. This way, energy and water consumption are reduced, while the flexibility of using the various groups is increased, keeping dispensing constant.

Minimize thermal losses: thanks to the compact size of both the coffee boiler (1.1L) and the service boiler (3.9L), as well as their effective insulation.

Technical specifications



		
W	768 mm	988 mm
D	592 mm	592 mm
H	531 mm	531 mm
NET WEIGHT	65 Kg	74 Kg
ELECTRICALS	380-415 V3N 50-60 Hz	380-415 V3N 50-60 Hz
	220-240 V3 50-60 Hz	220-240 V3 50-60 Hz
	220-240 V 50-60 Hz	220-240 V 50-60 Hz
POWER	7,2-8,6 kW	7,4-8,8 kW
AVAILABLE FINISHES	Black White	
OPTIONAL	Turbosteam milk4 Tall Cups Kit	

M23UP

This is yet another elegant, versatile coffee machine from La Cimbali that is easy to use and maintain. Ergonomic and robust, the M23UP is made of steel. Its fixed-nozzle thermosyphon system is reliable and guarantees top performance, for excellent results in the cup every time. Lights on the coffee group (optional) can be used to illuminate the work space. Available in 2- and 3-group dosed and continuous versions (and also in a Tall Cup version), the M23UP features button pads with backlit keys to ensure prompt and precise delivery, and comes in three colours (black, white and red). The wide logo strip on the front of the M23UP is ideal for adding your own personalisation.

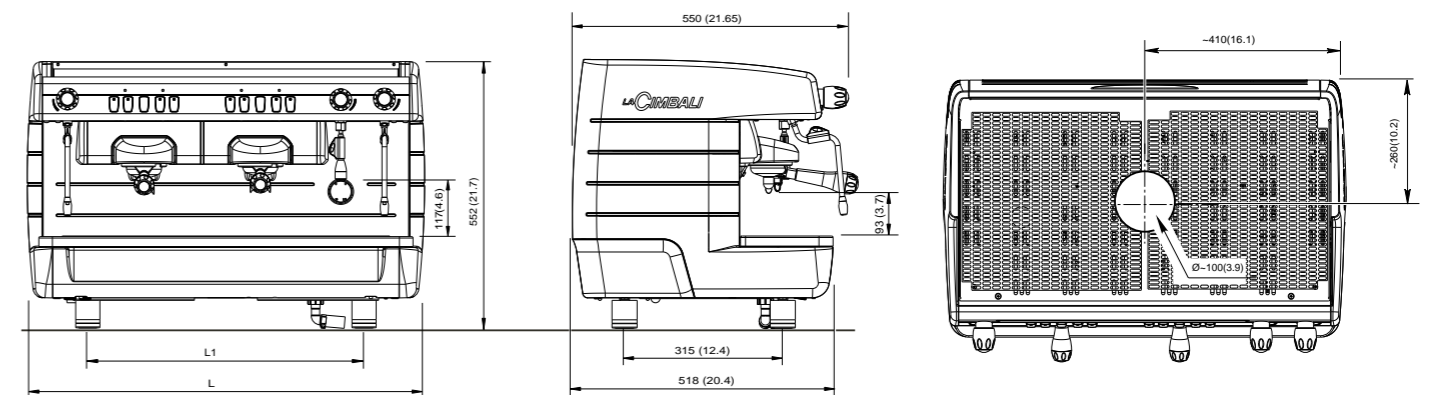
- Reliable, high-performance thermal system
- Robust and ergonomic
- Button pads with LEDs
- Ergonomic filter-holder
- Quick and easy installation and maintenance



M23_{UP}

Features

- Each group of the DT models has four buttons for dosed selections and one for continuous ON/OFF delivery.
- Each group of the C models has one button for continuous ON/OFF delivery.
- Thermosyphon system.
- Built-in volumetric pump.
- Self-levelling of water in boiler.
- Dual pressure gauge for checking the pressure of the pump and boiler.



Technical specifications

	M23UP		
	DT2 C2	DT2 / C2 TALL CUP	DT2 / C2 TALL CUP
Multidirectional steam wands	2	2	2
Hot water wand	1	1	1
Boiler Capacity (L)	11	11	17.5
Power (W)	4100-4800	4100-4800	5900-7000
Electricals	220-240V /50Hz/ 1Ph	220-240V /50Hz/ 1Ph	220-240V /50Hz/ 1Ph
Dimensions (WxDxH) mm	820 x 518 x 552	820 x 518 x 552	1020 x 518 x 552
Weight (Kg)	63	63	78



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 cafes. 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 used to allow easy and fast maintenance of the internal components of the machines in a philosophy of environmental sustainability based on real 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 market a new combination of coffee machines integrating two classic lines, the machine with open groups and the semi-automatic, brilliantly combining the coffee pressure of the manual espresso coffee machine. The combination of Quattro offers the advantages of the semi-automatic with manual groups: low oil drops and pressure on top of the group with the choice of open groups machine to allow maintenance. Thanks to the new combination, Quattro is a light weighted practical machine for the counter that allows preparation of the three coffees while maintaining always correct pressure in the group.



Following the most advanced
technology, the machine is
designed to be a perfect
choice for your business.

The machine is designed to be a perfect
choice for your business. It is
designed to be a perfect choice
for your business. It is designed
to be a perfect choice for your
business.





Il caffè è un'arte e la macchina è uno strumento che ti aiuta a realizzarla. Con la sua tecnologia avanzata, ti garantisce un caffè di qualità superiore.

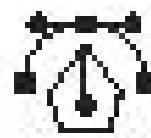
Il caffè è un'arte e la macchina è uno strumento che ti aiuta a realizzarla. Con la sua tecnologia avanzata, ti garantisce un caffè di qualità superiore.



Qualità



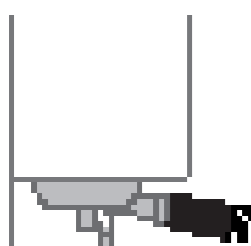
A silent revolution



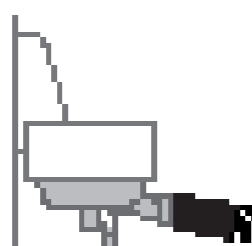
RECEIVED

**Thermal-mechanical stabilization of
flexible polyimides with benzoxazine
addition-fragmentation chain transfer agents**

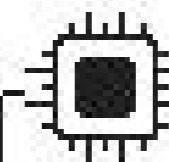
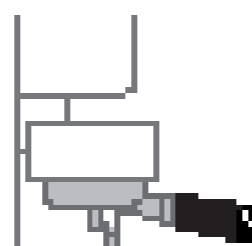
These subcommittee members will be:



100



1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
---	---	---	---	---	---	---	---	---	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	-----



13 13

The one-day test program, involving high school seniors from four states, is known as the senior challenge. In it, students spend three days and nights together, working on interdisciplinary problems related to history, science, and math. Students are given a variety of tasks, including writing a paper, solving a problem, and creating a presentation. The challenge is designed to help students develop critical thinking and problem-solving skills, and to encourage them to work together and learn from each other.

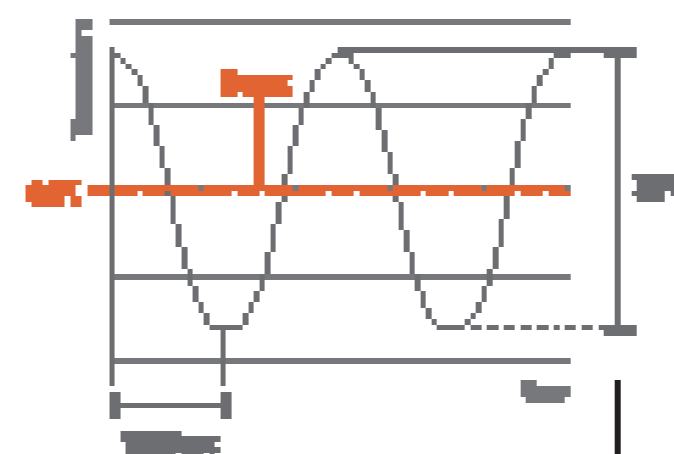


	1980	1985	1990	1995	2000	2005	2010	2015	2020
Population	76.5	80.5	84.5	88.5	92.5	96.5	100.0	103.5	107.0
GDP per capita	1,000	1,200	1,400	1,600	1,800	2,000	2,200	2,400	2,600
Life expectancy at birth	70	72	74	76	78	80	82	84	86
Urban population (%)	30	35	40	45	50	55	60	65	70
Employment rate (%)	55	58	60	62	64	66	68	70	72
Unemployment rate (%)	10	12	14	16	18	20	22	24	26
Government expenditure as % of GDP	15	18	20	22	24	26	28	30	32
Private consumption as % of GDP	55	58	60	62	64	66	68	70	72
Investment as % of GDP	10	12	14	16	18	20	22	24	26
Exports as % of GDP	20	22	24	26	28	30	32	34	36
Imports as % of GDP	18	20	22	24	26	28	30	32	34
Current account balance as % of GDP	-2	-1	0	1	2	3	4	5	6
Foreign debt as % of GDP	5	8	12	15	18	22	25	28	32
FDI inflows as % of GDP	2	3	4	5	6	7	8	9	10
ODA inflows as % of GDP	1	1.5	2	2.5	3	3.5	4	4.5	5
Trade openness (%)	40	45	50	55	60	65	70	75	80
Inflation rate (%)	5	6	7	8	9	10	11	12	13
Interest rate (%)	10	12	14	16	18	20	22	24	26
Money supply growth (%)	15	18	20	22	24	26	28	30	32
Fiscal deficit as % of GDP	5	6	7	8	9	10	11	12	13
Public debt as % of GDP	10	12	14	16	18	20	22	24	26
Central bank assets as % of GDP	5	6	7	8	9	10	11	12	13
Reserve money as % of GDP	3	4	5	6	7	8	9	10	11
Net foreign assets as % of GDP	2	3	4	5	6	7	8	9	10
Real GDP growth (%)	5	6	7	8	9	10	11	12	13
Per capita income growth (%)	4	5	6	7	8	9	10	11	12
Healthcare expenditure as % of GDP	2	3	4	5	6	7	8	9	10
Educational expenditure as % of GDP	3	4	5	6	7	8	9	10	11
Research and development as % of GDP	1	1.5	2	2.5	3	3.5	4	4.5	5
Environmental protection expenditure as % of GDP	0.5	0.8	1.2	1.5	1.8	2.2	2.5	2.8	3.2
Social security expenditure as % of GDP	4	5	6	7	8	9	10	11	12
Transportation infrastructure investment as % of GDP	1	1.5	2	2.5	3	3.5	4	4.5	5
Information technology investment as % of GDP	0.5	0.8	1.2	1.5	1.8	2.2	2.5	2.8	3.2
Energy infrastructure investment as % of GDP	1	1.5	2	2.5	3	3.5	4	4.5	5
Water supply infrastructure investment as % of GDP	0.5	0.8	1.2	1.5	1.8	2.2	2.5	2.8	3.2
Waste management infrastructure investment as % of GDP	0.5	0.8	1.2	1.5	1.8	2.2	2.5	2.8	3.2
Agriculture infrastructure investment as % of GDP	0.5	0.8	1.2	1.5	1.8	2.2	2.5	2.8	3.2
Industry infrastructure investment as % of GDP	0.5	0.8	1.2	1.5	1.8	2.2	2.5	2.8	3.2
Services infrastructure investment as % of GDP	0.5	0.8	1.2	1.5	1.8	2.2	2.5	2.8	3.2
Total infrastructure investment as % of GDP	5	7	9	11	13	15	17	19	21
Infrastructure quality index	50	55	60	65	70	75	80	85	90
Infrastructure financing gap as % of GDP	5	6	7	8	9	10	11	12	13
Infrastructure maintenance expenditure as % of GDP	1	1.5	2	2.5	3	3.5	4	4.5	5
Infrastructure regulatory framework score	50	55	60	65	70	75	80	85	90
Infrastructure governance index	50	55	60	65	70	75	80	85	90
Infrastructure transparency index	50	55	60	65	70	75	80	85	90
Infrastructure accountability index	50	55	60	65	70	75	80	85	90
Infrastructure sustainability index	50	55	60	65	70	75	80	85	90
Infrastructure resilience index	50	55	60	65	70	75	80	85	90
Infrastructure innovation index	50	55	60	65	70	75	80	85	90

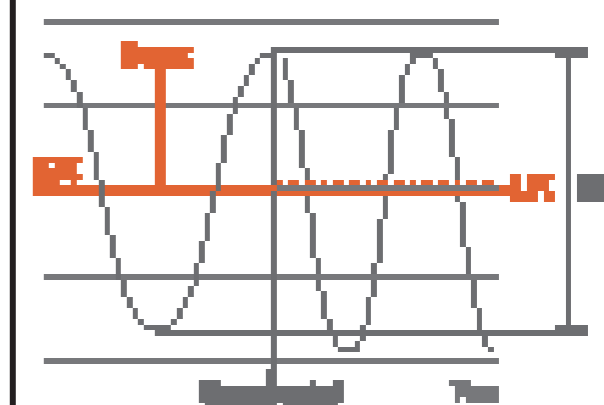
BlackBerry Corporation will not be held liable for the content of the website. BlackBerry Corporation will not be held liable for the content of the website. BlackBerry Corporation will not be held liable for the content of the website.

Abstract

**Thanks to the Technology Center, design
development, manufacturing, and assembly
are all in one place.**



- **Prüfungsausschuss**

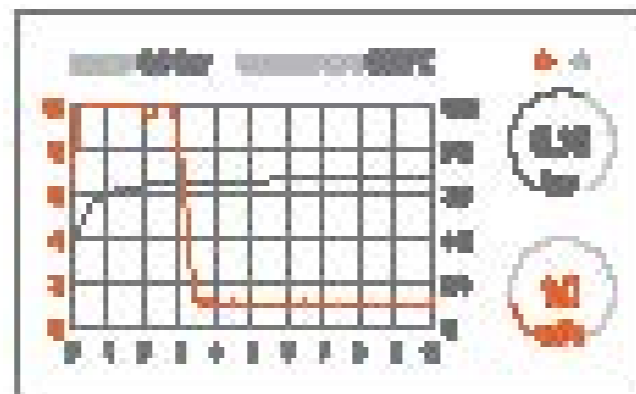


- [illegible]



EXTRACTION CONTROL

The large 4.3" TFT colour display gives you real-time control of the extraction volume and temperature of the coffee.



Through software you can graphically position display the flow of extraction both the amount of water and the temperature of the water.

Alternatively, the machine can be displayed by monitoring the flow, pressure and temperature.



QUALITY AND TEMPERATURE CONTROL OF HOT WATER FOR SERVICE

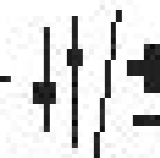
The machine's hot water control system can be configured to provide hot water for the machine's automatic espresso machine or for the machine's manual espresso machine.

The machine's hot water control system can be configured to provide hot water for the machine's automatic espresso machine or for the machine's manual espresso machine.



PRECISION OF THE PRESSURE

The machine's pressure control system can be configured to provide hot water for the machine's automatic espresso machine or for the machine's manual espresso machine.



VOLUME PRECISION

The machine's volume control system can be configured to provide hot water for the machine's automatic espresso machine or for the machine's manual espresso machine.

The machine's volume control system can be configured to provide hot water for the machine's automatic espresso machine or for the machine's manual espresso machine.



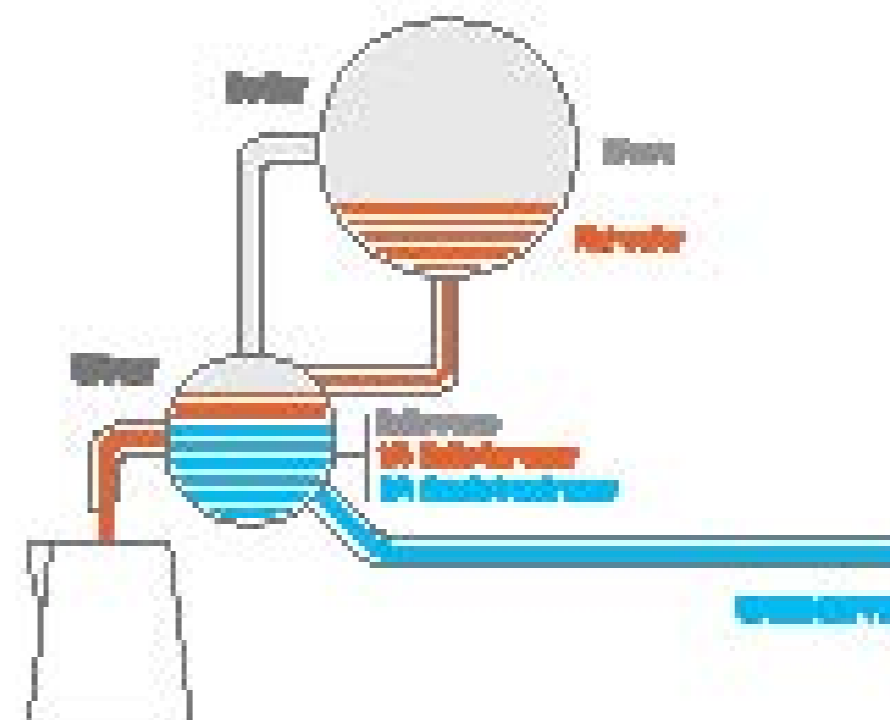
The machine's volume control system can be configured to provide hot water for the machine's automatic espresso machine or for the machine's manual espresso machine.



The machine's volume control system can be configured to provide hot water for the machine's automatic espresso machine or for the machine's manual espresso machine.



The machine's volume control system can be configured to provide hot water for the machine's automatic espresso machine or for the machine's manual espresso machine.



Fenix

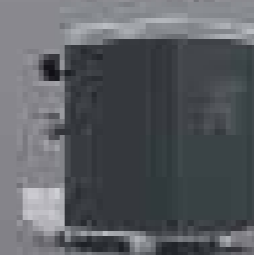
The excellence of espresso
in a small coffee machine.



Polished stainless steel



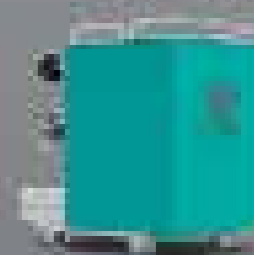
Blackish grey



Fullball yellow



Tempeste blue



Single control



Body & Details

Matblack (polished steel)
Glass (stainless steel) (alternatively)

Body & Front Components

Glass (stainless steel)

Colour Options

Polished stainless steel

Blackish grey
RAL 7021

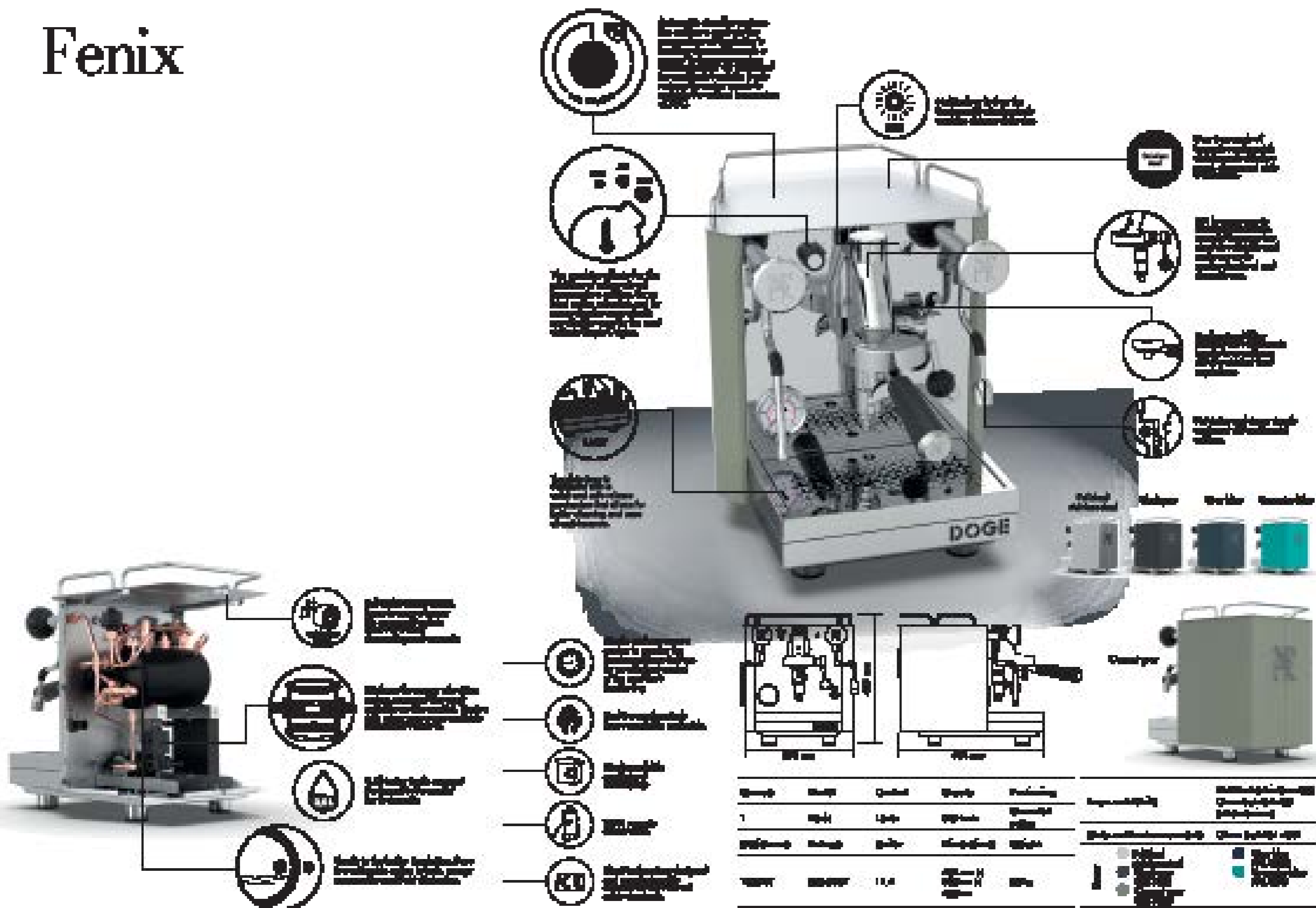
Dark grey
RAL 7025

Fullball yellow
RAL 1027

Tempeste Blue
RAL 5010



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 E2 with 2 groups. CentoE2 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 an 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

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

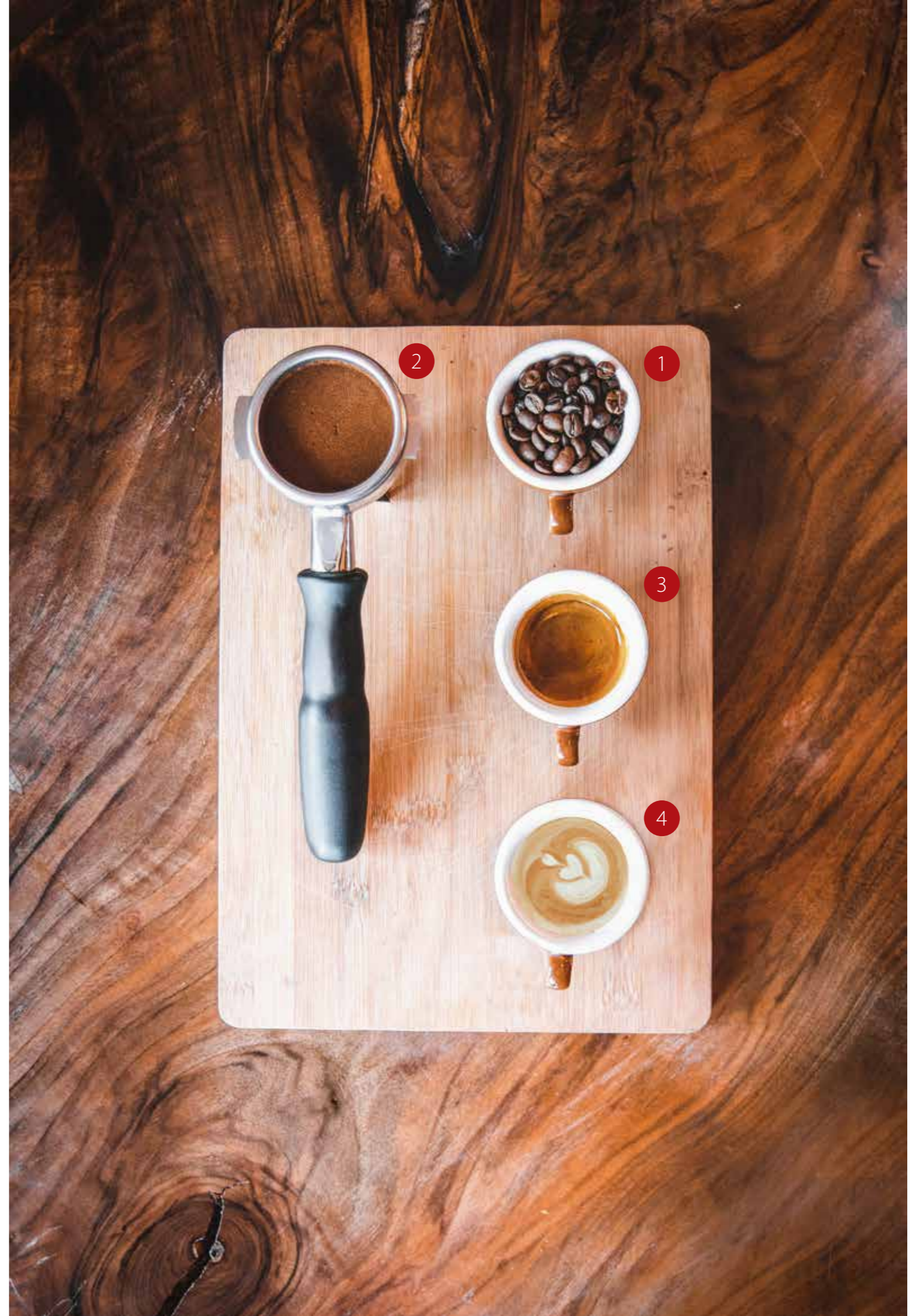
Specifications are subject to change without prior notice due to continuous product development



lenbosch in die jaar 1710. weergegeve aan die hand van die Van Stede en
de onverontheilde grond - en

4 steps to good coffee

- 1 Quality coffee beans
- 2 Freshly ground coffee powder
- 3 Good crema
- 4 Your favourite coffee



Aroma of freshly
ground coffee





ELECTIVE

The quality of a coffee is never just about the bean. It's never just about the roasting process and neither is it ever just about that first sip. The perfect coffee is an idea in constant evolution.

Welcome to the world of Elective.

LA-CIMBALI



Optimised interaction

COMPATIBLE WITH VARIOUS MACHINES

We've created Elective to allow it to interact with LaCimbali's most technologically advanced machines, in order to guarantee impeccable quality in the cup and maximum flexibility. Its natural and optimal pairing is with the M100i machine, as part of the integrated Barista Drive System (BDS).

Thanks to the Bluetooth system built into the grinder, the LaCimbali M100, M39TE and M34 machines can also communicate with Elective, guaranteeing perfect coffee grinding every time, courtesy of PGS technology.

Perfect balance

HOPPER

A compact design featuring elegant shaping comes together with a new Inverter motor to bring about definitive change in the way we view grinding as a concept. The contained dimensions of Elective are designed to ensure optimal use in small spaces and improve the aesthetics of the bar or counter. The hopper is perfectly balanced and can be located safely on any worktop. This small detail in fact makes all the difference, making it easier to refill Elective and simpler to clean and control.

Brand new approach

TO NEXT-GEN TOUCHSCREEN CONTROL

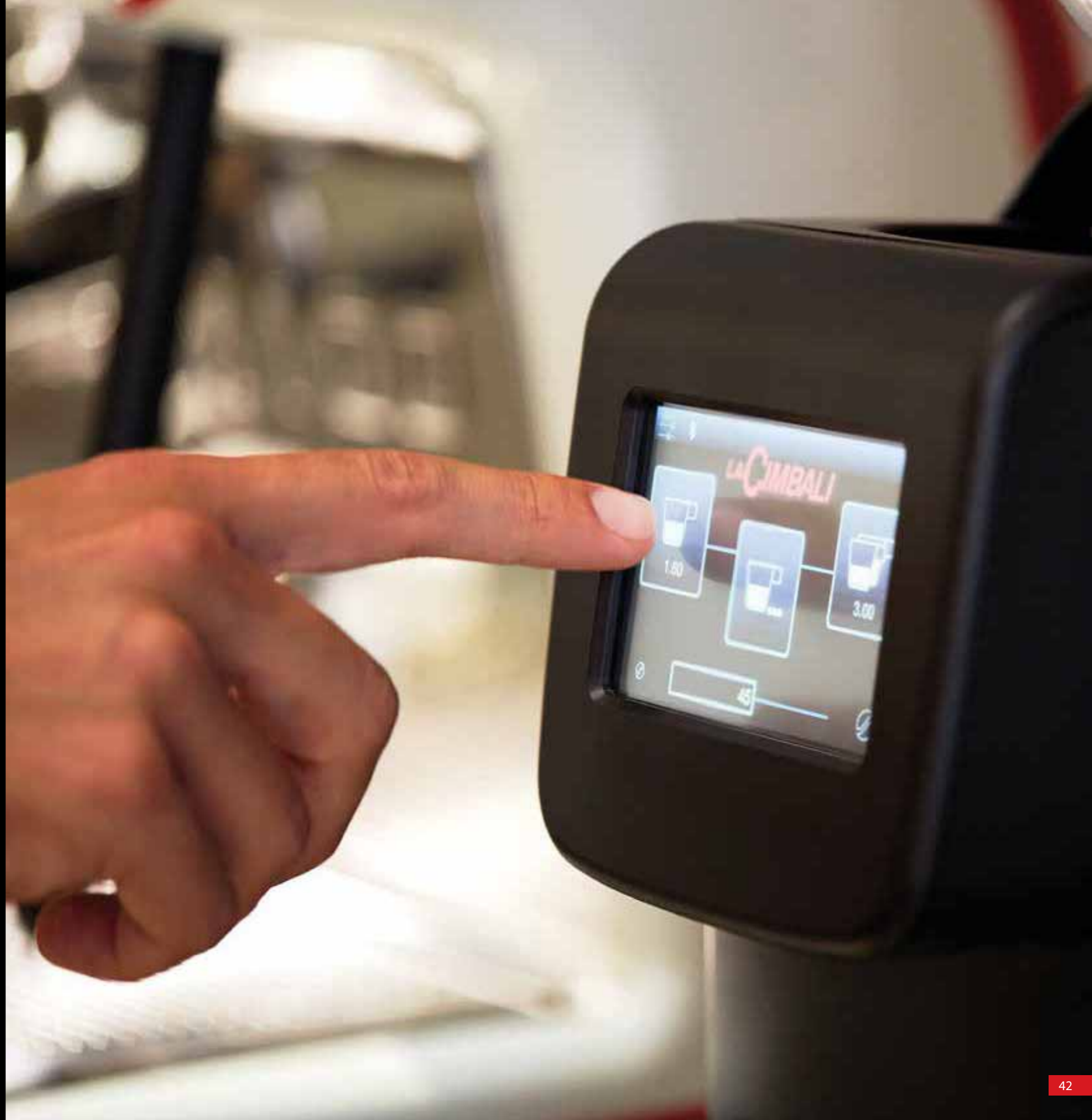
The 4.3" touchscreen display is easy to use and completely customisable. This starts with the look, the appearance, which is left to the discretion of the barista.

But there's more: in just a few steps, you can adjust the Elective grinding settings to ensure you get the result you want, every single time. The barista is also responsible for selecting and configuring programmes, while a set of pre-programmed settings is also provided.

Integrated working cycle

Much of what's innovative about Elective is invisible to the naked eye. The motor of the grinder, for example, is equipped with a low-energy-consumption inverter, which ensures consistent standards over time, even during intense levels of use in peak times.

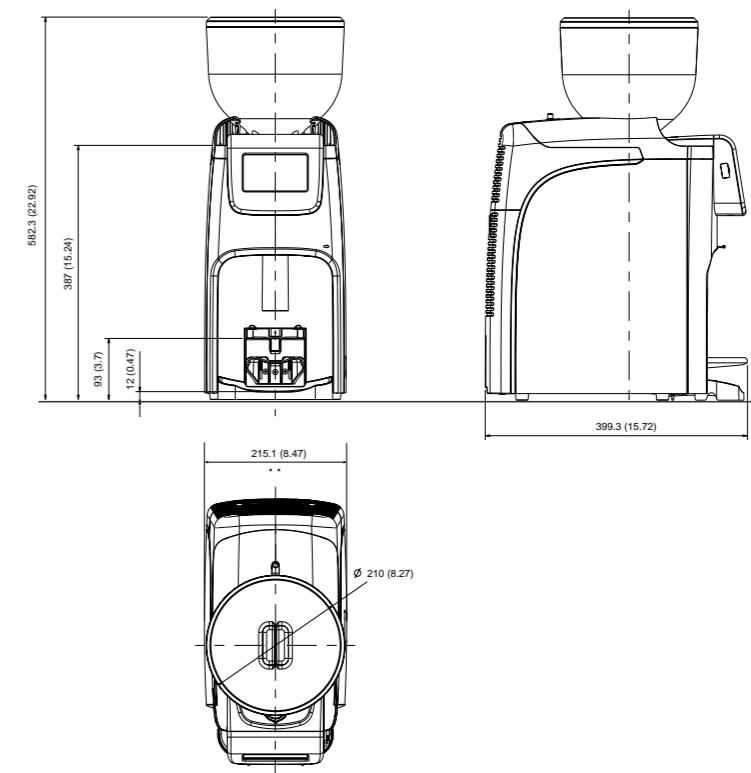
On top of that, the ventilation system used by Elective is able to keep the temperature of the grinder, beans and ground coffee constant, thus ensuring that the resultant coffee is both unaltered and uncompromised.





Accessibility

Simple, immediate and safe: with Elective, the specialized technician takes just a few, simple and safe steps to access the product components in order to check their status, make any adjustments and complete the cleaning cycle.



Technical specifications

Elective	
Grindstones	Flat
Electricals	220-240V /50Hz/ 1Ph
Power	320W
Output	4.1 g/s*
Grindstones' diameter	64 mm
R.P.M. (at 50Hz)	1450 RPM
Capacity of the coffee bean container	1,5 - 1,7 kg
Dimensions (WxDxH) mm	215 x 400 x 580
Weight (Kg)	19





G50

**PERFECTION IN MACHINE
PERFECTION IN THE GRINDER**

LA-CIMBALI



Designed for excellence

The G50 is the ideal coffee grinder-doser for those who strive for in-cup excellence. Because the coffee can only be extracted at its best if it is perfectly ground.

Raw material, first

It preserves the sensory characteristics of the coffee, from the bean to the grind in the filter. The grind enhances each type of coffee, preserving the sensory characteristics found in every cup.

Performance

The coffee bean has everything needed in it. The new G50 grinder-doser is meticulously designed to grind it to perfection.

Keber grinders

The heart of this grinder-doser, they transform the material while preserving its properties and enhancing its taste and freshness.

- Flat grinders with a titanium nitride coating
- Durability about 4 times higher than standard grinders.

Mechanics & technology

Flawless workmanship achieved through perfect construction, solid materials and precise design. Improved grinding chamber with simplified access.



Pure essence

The brewing speed ensures perfect temperature control and minimal retention of the coffee in the grinding chamber, with benefits for the raw material, its freshness and purity. Each grind is thermo-controlled to ensure maximum stability and to preserve the coffee's sensory profile.

Freedom of movement

The G50 follows your hand, accompanies your eye, supports your movements, and perfects your technique. Assisted by improved ergonomics, the barista's workflow is guided with no margin for error.

Straight to the point

Ground coffee falls precisely into the filter holder. There is not a single stray grain under the light that comes on during dispensing to illuminate the working area.

Simple and intuitive

Set preferences each time, or once and for all. It just takes a few simple taps to set the grind size and time on the intuitive touch display. The position and colour of each icon can be customised to keep everything under control.

Connective intelligence

G50 dialogues with the machine and with you. Always connected, always at your disposal.

Always ready

Thanks to LaCimbali technology, G50 dialogues with the espresso machine. PGS – 100% of coffee monitored thanks to the dialogue between the machine and grinder-doser with grinding self-adjustment for a perfect cup every time. Stabilizer – automatic dose-compensation algorithm, automatically adjusts the coffee dose when the grind size changes BDS – zero coffee wastage due to recipe errors.

Design

An exercise in style and embodiment of functionality. Minimalist balance of shapes and contours. Perfect in any setting.

Perfect from all sides

Every detail contributes to enhancing the quality of the coffee and ensuring intuitive, high-performance usability.

Versatile. Fast. Precise.

The G50 is LaCimbali's latest-generation grinder-doser that revolutionises the way coffee is ground. The G50 was created to simplify the user experience. A completely innovative design with elegant contours and a new interface: 3.5 TFT capacitive touch display, easy to use and fully customisable.

The intuitive adjustment system and stabiliser ensure consistent performance over time, even after intensive use during peak hours. The premium version is equipped with a Bluetooth system and PGS technology to guarantee perfect grinding quality for espresso.





Technical specifications

Dimensions (W x D x H)	210 X 384 X 559 mm
Net Weight	13 Kg
Electricals	220-240 V 50-60 Hz
Power	550 W
Hopper Capacity	1100 g
Grinding Productivity	3 g/sec
Grinder Dimensions	64 mm

BASIC VERSION: MANUAL SETTING

PREMIUM VERSION: AUTOMATIC SETTING



BLUETOOTH (premium version)



BACKLIGHTING



BARISTA DRIVE SYSTEM (optional in the premium version)



INNOVATIVE DESIGN



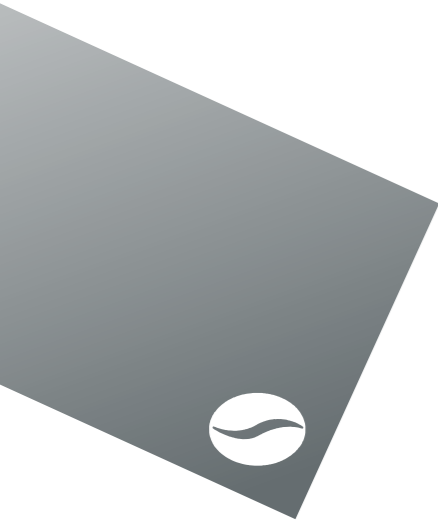
PGS (premium version)



TOUCH SCREEN TFT 3,5



PVD FLAT GRINDERS



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 a manual grinder - 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

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

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. The Frigo model is shorter and more compact.



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 up to 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 (Portion/Puck)	Dimensions WxDxH (mm)
Knock out	> 40	350x246x865

Specifications are subject to change without prior notice

Coffee Accessories

Knock Box



Knock out

Knock Box



KB-6-2

Barista Kit Set



BKS-1

Coffee Brush



BR-1

Coffee Brush



BR-4

Coffee Distributor



CD-15

Coffee Tamper Mat



CM-7-2

Coffee Tamper Mat



CM-8

Coffee Accessories

Coffee Distributor with Needle



CS-1

Coffee Tamper and Distributor



DM-T

Aluminum Magnetic Dosing Ring



DF-4

Coffee Tamper



TP-14

Milk Jugs (350ml)



MP-4-1

Milk Jugs (600ml)



MP-4-2

Milk Jugs (1000ml)



MP-4-3

Glass Milk Jugs (500ml)



MP-24-2



When coffee meets cake

Great coffee needs to be complemented with great food. But its best companions are often cakes, pastries, croissants and deli. When displayed intelligently and smartly, they can be the real show-stoppers, magnetising your customers, and prompting them to make choices that enhance your food as well as beverage business.





Display Cases for Cafés & Cake Shops

Irrespective of whether you are a dedicated cake shop, patisserie or a coffee shop, the most interactive area you would have is an inviting display of confectionery and savouries. Trufrost has a whole array of stylish and contemporary confectionery showcases that would do any café & cake shop proud. For a café application, these display cases perfectly complement the Butler Coffee Machines to create a holistic customer experience.



Why Trufrost confectionery showcases are miles ahead?

Help you save on food wastage:

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

Aesthetics:

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

Conventional Display



Trufrost Display



elegance in simplicity

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





CSF-44 Premia

Flat Glass Showcases - Premia series

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

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



Flat Glass Showcases - Max series

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

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



CSF-44 Max





Flat Glass Showcases

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

Options for firm project orders booked with longer lead times:

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



CSF 44
WSF 44

the stunning incline

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



Temptation

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

Options for firm project orders booked with longer lead times:

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



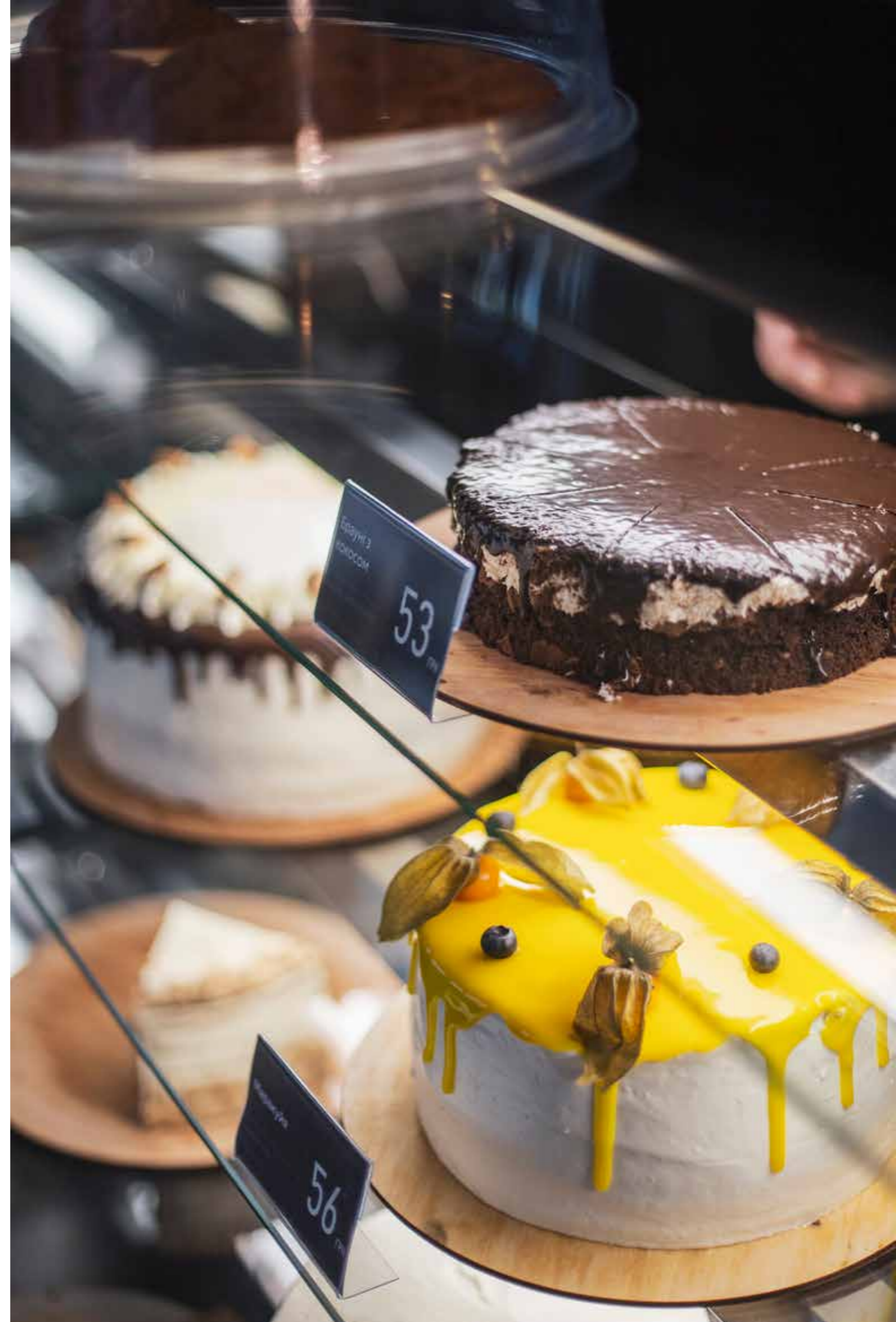
Temptation 44
Temptation 44W



Key Features - Floor Standing Displays

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

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



3 Plus 2 Combination Display Showcase

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



3 Plus 2



the towering beauty





Crystal Tower Premia

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

Key Features

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



Frozen Tower

Panoramic Ventilated Freezer Showcase

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

Key Features

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



Frozen Tower

Flat Glass Tall Showcases

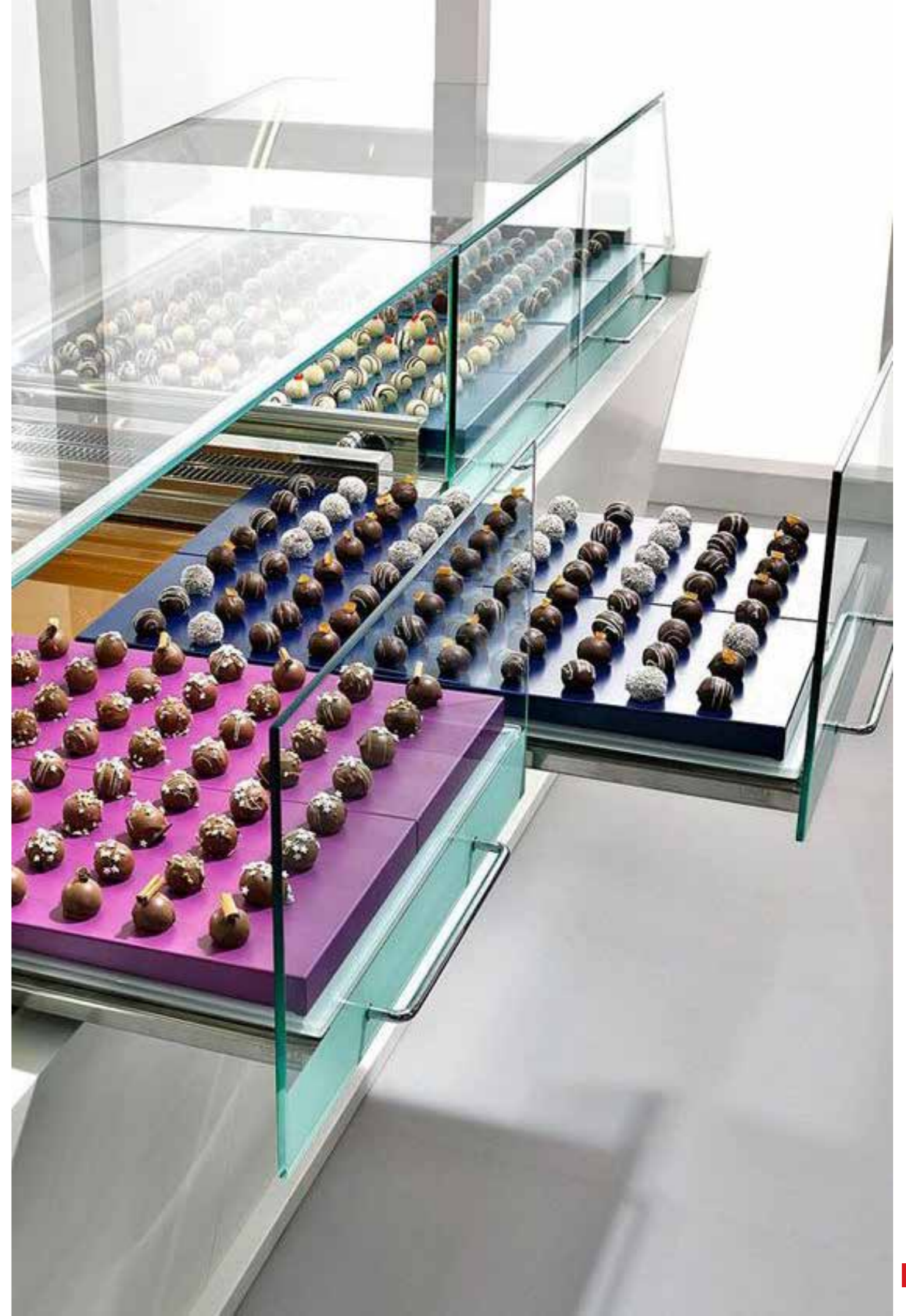
This stunning new showcase from Trufrost stands tall and enables you to proudly display your delightful creations. It comes in a width of 5' (1500mm to be precise) and has 3 underlit shelves with LED lighting to enhance your cakes and bakes. The model can be paired well with our other models shown in the previous pages.



CSF-55 Tall



Go jewellery shopping
in a food retail store





the fashion statement

Diva

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

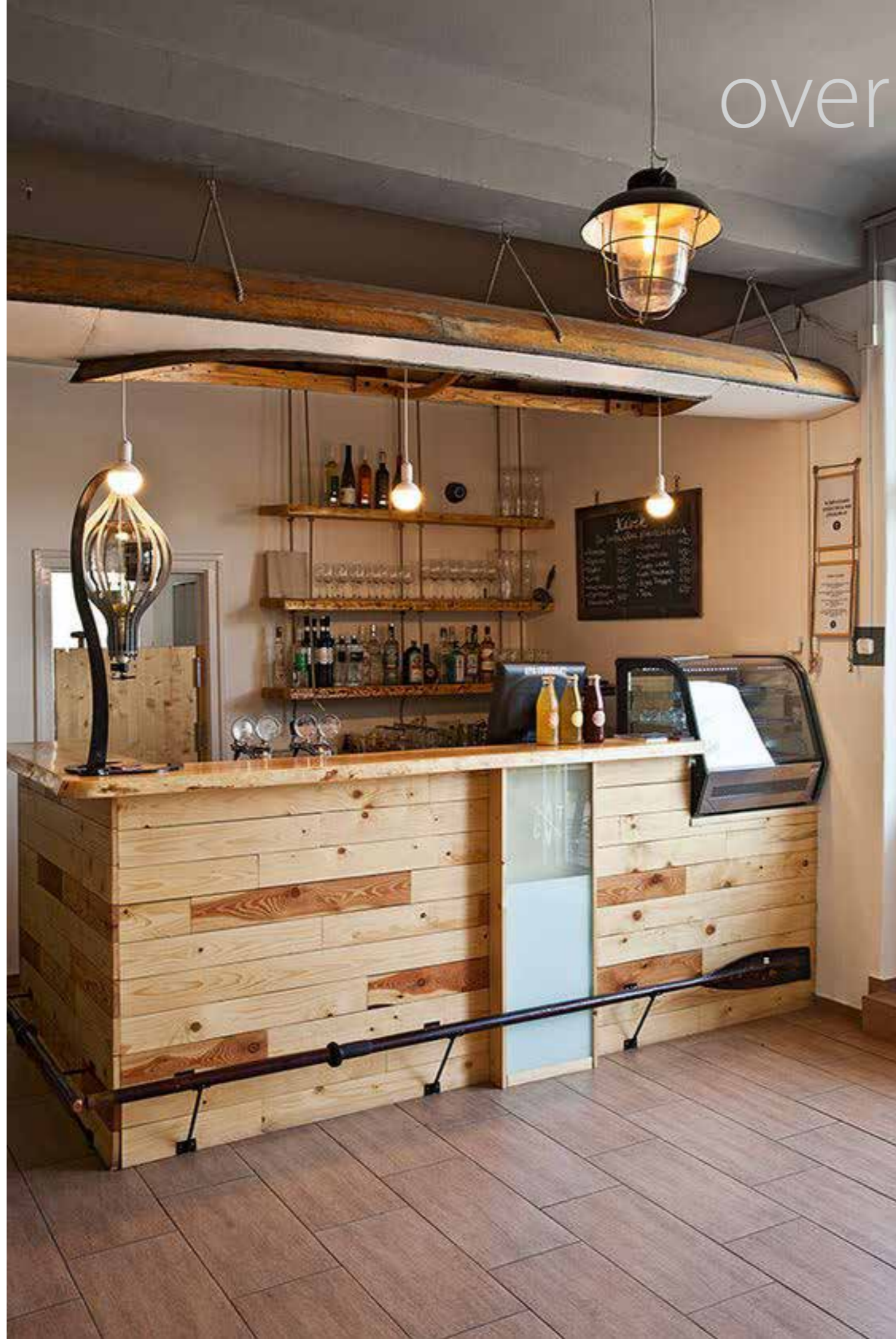


Diva 900 Premia
Diva 1200 Premia



Pull-out Drawers

over the counter





CTSR-23 Premia

Countertop Cold Displays

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



Baby Tower

Baby Tower

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



Mini Tower

Mini Tower

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

display the warmth

Countertop Warm Displays

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



CTSW-23



CTW-4



FDW-3



Model	Product	No. of Layers		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Front Glass	Refrigerant	Power (Watts)
		No.	Description						
CSF 24 Max	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	600*660*1300	240	2~8	Heated	R 134a	410
CSF 44 Max	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*660*1300	530	2~8	Heated	R 134a	480
CSF 24 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	600*700*1300	240	2~8	Heated	R 134a	410
CSF 34 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	900*700*1300	390	2~8	Heated	R 134a	450
CSF 44 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*700*1300	550	2~8	Heated	R 134a	480
CSF 54 Premia	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1500*700*1300	670	2~8	Heated	R 134a	450
CSF 34	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	900*730*1300	390	2~8	Heated	R 134a	450
CSF 44	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	530	2~8	Heated	R 134a	450
CSF 54	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1500*730*1300	670	2~8	Heated	R 134a	450
CSF 55 Tall	Flat Glass 3 Layer Cake Showcase	4	Base + 3 shelves	1500*720*1900	1400	2~10	Heated	R404a	1255
WSF 44 Max	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*660*1300	530	40-65	-	-	450
WSF 34 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	900*700*1300	400	40-65	-	-	450
WSF 44 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*700*1300	530	40-65	-	-	450
WSF 54 Premia	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1500*700*1300	670	40-65	-	-	450
WSF 44	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*730*1300	530	40-65	-	-	450
WSF 54	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1500*730*1300	670	40-65	-	-	450
Temptation-44	Inclined Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	480	2~8	Heated	R 134a	450
Temptation-44W	Inclined Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200*730*1300	480	40-65	-	-	450
3 Plus 2 Premia	3' Cake Showcase + 2' Open Showcase Chiller	4	Base + 3 shelves	1500*700*1300	480	2~8	Double Glass	R 290a	930
Crystal Tower Premia	4 Side Glass Panoramic Cake Showcase	5	Base + 4 shelves	675*695*1800	660	2~8	Double Glass	R 290a	590
Frozen Tower	4 Side Glass 5 Layers Panoramic Ventilated Freezer Showcase	5	Base + 4 shelves	650*650*1950	319	-18 ~ -22	Double Glass	R 290a	1000
DIVA 1200 Premia	Jewellery Box Type Display for chocolate & confectionery	1	Base + 2 Drawers	1200*850*1175	220	2~10	Heated #	R 134a	600
DIVA 900 Premia	Jewellery Box Type Display for chocolate & confectionery	1	Base + 2 Drawers	900*850*1175	160	2~10	Heated #	R 134a	500
Baby Tower	Desk Top Tall Display Refrigerator	3	Base + 2 shelves	452*406*816	58	2~12	Double Glass	R 134a	190
Mini Tower	Desk Top Tall Display Refrigerator	4	Base + 3 shelves	430*390*986	78	2~12	Double Glass	R 134a	180
CTSR-23 Premia	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	-	R 134a	160
CTSW-23 Premia	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTSR-23	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	-	R 134a	160
CTSW-23	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTW-4	Countertop Warm Display Case	1	4 x GN 1/3 pans	773*420*336	67	30~90	-	-	500
FDW-3	Food Display Warmer with 3 Shelves	3	3 shelves	400*448*785	97	30~90	-	-	800

Electricals: 220V/50Hz./Single Phase

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

Top glass also heated



After sugar, it's spice



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



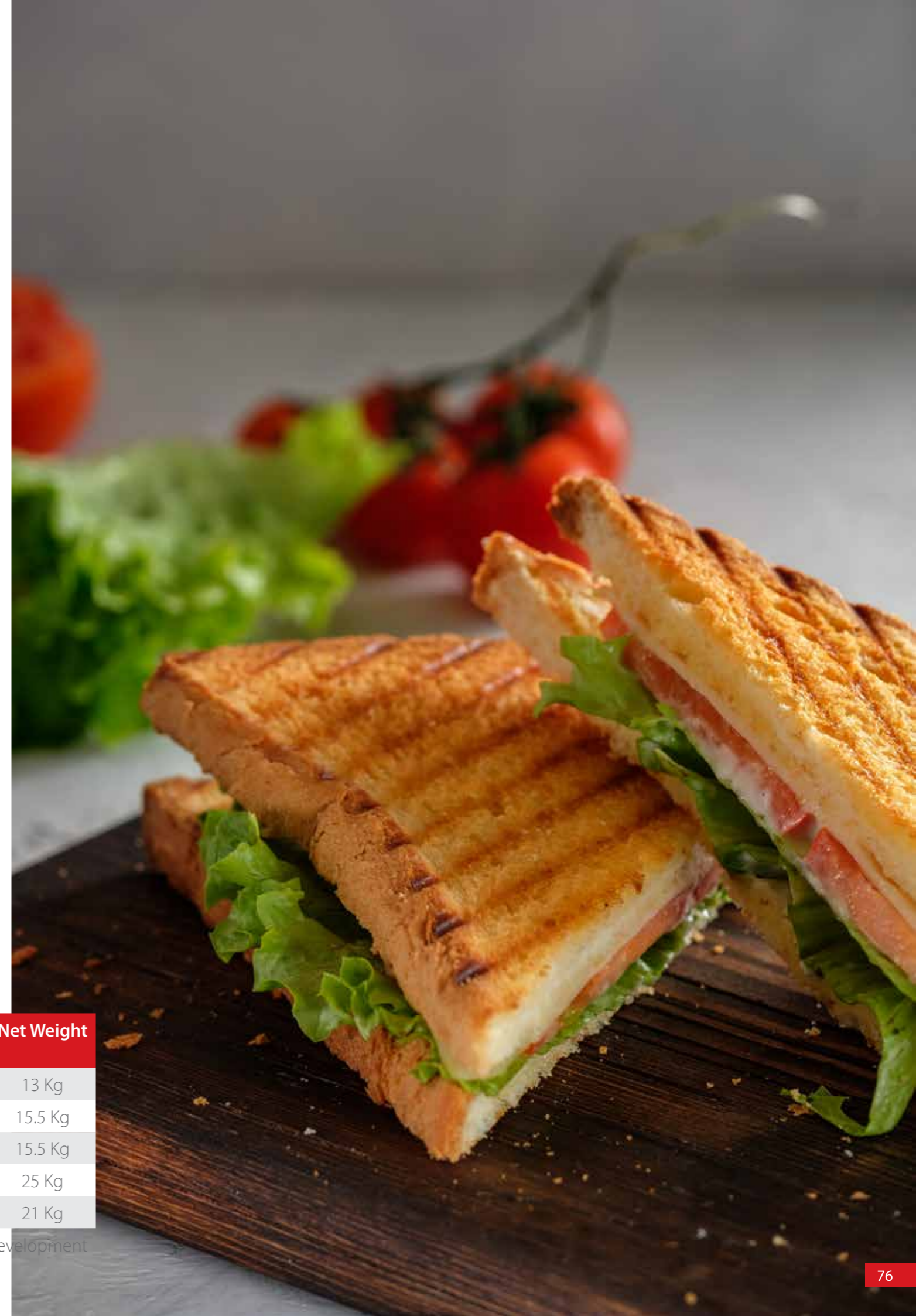
Euro Grill Premia

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 (PG-11E)	2.8 Kw	50°C-300°C	430 x 310 x 200	340 x 230	25 Kg
Euro Grill Premia (PG-11E 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





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



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

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

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 entries. The durable construction is perfectly adapted for commercial usage such as caf  s, food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.

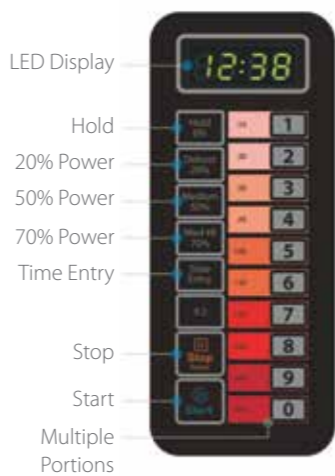
Difference between commercial and household microwave ovens

	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 menusThree power levels and automatic fault diagnosis	<ul style="list-style-type: none">Slow heating, unsuitable for commercial applications, rely on turntable for even heatingNo automatic fault diagnosis
Durability	<ul style="list-style-type: none">Stainless steel cavityWithstands frequent usage (100s of times per day)	<ul style="list-style-type: none">Sprayed or painted doorsOnly 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 reheated within a minute

Combo Meals



Combo Meals can be reheated within a minute

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

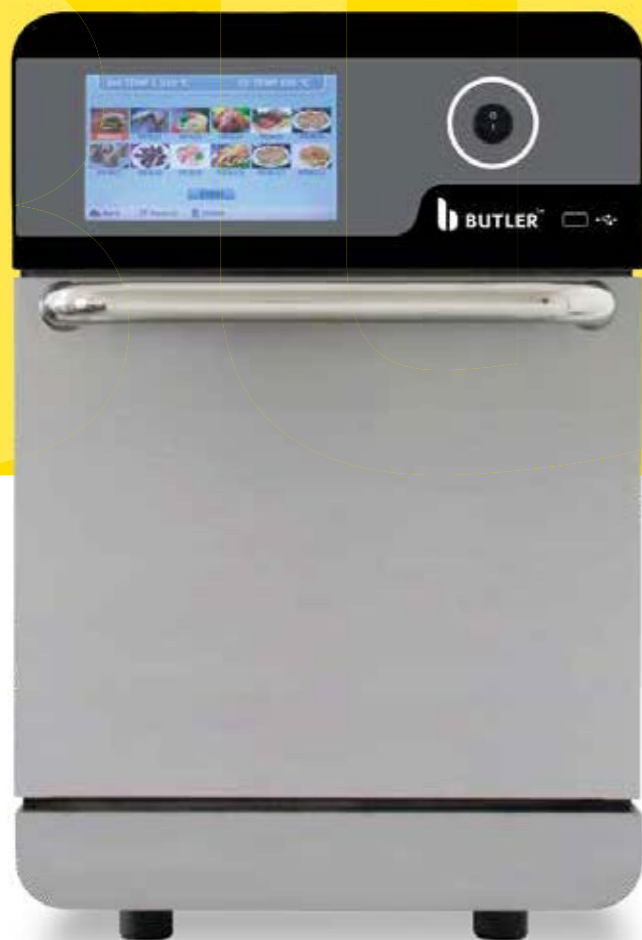


Turn fast food into a
gourmet experience

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



BUTLER



Concorde / Concorde Plus

Catalytic converter



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



Coffee Shops



Casual Dining



Hotels
& Resorts



Airports



Quick Service
Restaurants



Cloud Kitchens



Theaters

The little wonder from Butler

that cooks a surprisingly large variety of food

up to 20 x faster

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

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



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



Burritos



Quesadilla



Caprese Sandwich



Samosas



Burgers



Cinnamon Rolls



Lasagna



Muffins



Fries



Pasta



Pizzas



Roasted Skewers



Panini Grills



Steaks



Wraps



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.



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



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

High Performance Pass Through Bun Toaster

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 WonderToast Roller model comes with a roller for conveniently buttering the buns before toasting.



Wonder Toast Roller



Wonder Toast



Wow Toast



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	23 kgs.	460x350x610 mm	220V / 50 Hz./1Ph

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



HHC290



Hot Holding Cabinets

Butler Hot Holding Cabinets come with sturdy castors for ease of mobility enabling food service establishments transport hot food to the point of service. The fan assisted heating system ensures uniform temperatures inside the cabinet. Designed for GN 1/1 pans, they have a built-in humidity reservoir that keeps the heated food in perfect condition prior to being served.

Key Features:

- ◆ Mobile heated cabinet design for transporting heated product to the point of service
- ◆ Can maintain +70°C for up to 1 hour without power (depends on food type and quantity)
- ◆ Wide temperature range(30~90°C), suitable for different types of food
- ◆ Fan assisted heating and insulated cabinet ensures uniform temperature for food holding
- ◆ Automatic safety cut-out prevents overheating 120°C
- ◆ Mechanical thermostat displays the temperature even when the unit is switched off
- ◆ Built in humidity reservoir keeps heated food in perfect condition prior to service
- ◆ Design for GN1/1(HE290) and GN2/1(HE540) pans .

Technical Specifications



Model	Power	Pan	Temperature Range	Capacity	Dimensions (W x D x H)	Internal Dimensions (W x D x H)	Electricals
HHC-290	1.85KW	20 pcs	30 ~ 90°C	290 L	672x830x1776 mm	95x650x1430 mm	220V / 50 Hz/1Ph

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



Deck Ovens - Italia Series (2 trays on each deck)

The Italia series from Butler is an upgraded range of electric & gas based Deck Ovens with an elegant black top hat, aesthetically appealing black lacquered glass draped over the doors and stylish handles. They also come with simple electromechanical temperature controllers, digital timers but without the steaming function. The rest of the outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 2 EN trays.



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



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



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



Technical Specifications - Deck Ovens ‘Italia Series’



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

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

Gas based ovens can work on LPG.

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







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

The Italia series from Butler is an upgraded range of electric & gas based Deck Ovens with an elegant black top hat, aesthetically appealing black lacquered glass draped over the doors and stylish handles. They also come with simple electromechanical temperature controllers, digital timers but without the steaming function. The rest of the outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 3 EN trays.



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

CE



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

CE

Technical Specifications - Deck Ovens ‘Italia Series’



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

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

Gas based ovens can work on LPG.



Deck Ovens - Premia Series (2 trays on each deck)

These Butler electric & gas based Deck Ovens come with simple electromechanical temperature controllers, digital timers but without the steaming function. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 2 EN trays.



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



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



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



Technical Specifications - Deck Ovens ‘Premia Series’



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

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

Gas based ovens can work on LPG.

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







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

These Butler electric & gas based Deck Ovens come with simple electromechanical temperature controllers, digital timers but without the steaming function. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 3 EN trays.



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



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

Technical Specifications - Deck Ovens ‘Premia Series’

CE

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

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

Gas based ovens can work on LPG.







Electric Ovens & Proofers - Italia Series

This unified range of Butler Electric Ovens cum Proofers come in two variants - a 1 deck/ 2 tray or a 2 deck/4 tray electric oven built atop a 12 tray proofer. The outer cabinet is finished in brushed stainless. The oven is designed for baking bread, cakes, pastries and more. The required temperature can be set up to 400°C and controlled automatically. The 2 door proofer section at the bottom allows you to set the perfect temperature and humidity levels for consistent, repeatable results and can accommodate 12 pans (not supplied with the machines).



OVP-1212 Italia



OVP-1224 Italia



Proofing Cabinets

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



PC-16 Premia



PC-32 Premia

Technical Specifications - Electric Ovens & Proofers



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

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

Trays not supplied with the machines.







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

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



ECO-10T Premia, GCO-10T Premia

Technical Specifications



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

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



Electric Convection Ovens

Butler convection ovens allow you to bake like a professional. They are designed for cooking or reheating croissants, chocolate buns, pastries or cookies, lasagna, baked potatoes and a wide variety of fresh frozen or pre-raised savories.

- ♦ Fan assisted heating ensures a quick rise in temperature up to 350°C
- ♦ Easy to clean chamber
- ♦ Double glass door; openable at 90° enables easy pullout of trays
- ♦ Advanced motor and heavy duty fan blades
- ♦ ECO-28-2T Premia comes with 2 trays and ECO-28-4T (New) comes with 4 trays



ECO-28-2T Premia



ECO-28-4T (New)



Technical Specifications

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

Voltage: 220-240V/50Hz

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



A hand in a grey sweater sleeve pours a stream of white milk from a small brown pitcher onto a cinnamon roll. The roll is on a grey circular tray, which sits on a dark wooden surface. Several other cinnamon rolls are on the tray. The background is dark and textured.

Add a touch of class to
your baking

The convenience of modularity

Prodigy



Convection Oven

- 3 fan speed control
- Reverse fan for uniform baking
- Steam spray (with water box)
- Auto door opening after each baking cycle
- 5 - 350°C
- Space for placement of 5 EN trays

Deck Oven with Stone

- Steam function
- High quality stone
- Advanced digital controls
- 0 - 350°C
- Space for placement of 1 EN tray

Proofer

- Advanced digital controls
- Space for placement of 8 EN trays
- 0 - 110°C

Little Prodigy





Prodigy - Convex

Prodigy - Convex Modular Electric Convection Ovens

The Prodigy - Convex from Butler is a premium range of convection ovens that come with state-of-the-art features such as steam regulation, 3 fan speed controls, reverse fan flow for uniform baking, side opening strong hinged door that automatically opens up after each baking cycle so as to avoid over-cooking. The advanced computer controls, easy placement of 5 x 1 EN trays with an average pitch of 70-90 mm and a stainless steel AISI 304 cooking chamber makes them ideal for bakeries, snack bars and cake shops that need to heat up or cook croissants, cookies, pastry, bread and a vast variety of baked dishes.



Prodigy - Deck

Prodigy – Deck Modular Electric Deck Ovens

The Prodigy -Deck from Butler is a premium range of deck ovens. They come with advanced computer controls, a high quality pizza stone and a stainless steel AISI 304 cooking chamber and steaming function that makes them ideal for bakeries, pizzerias, snack bars and cake shops that need to heat up or cook pizzas, quiche, croissants, cookies, bread and a vast variety of baked dishes.



Prodigy - Pro

Prodigy - Pro Modular Proofing Cabinets

The Prodigy Pro from Butler represents a premium range of proofers constructed in quality stainless steel that can accommodate 8 EN trays (not supplied with the machines).

Designed in a modular way, the Prodigy series can have a Prodigy Deck and /or a Prodigy Convection oven be stacked on top of each other thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomomy to a baking operation whilst saving on precious floor space.



Little Prodigy - Convex

Little Prodigy - Convex Modular Electric Convection Ovens

The Little Prodigy Convex from Butler is a premium range of compact convection ovens that come with state-of-the-art features such as steam regulation, 3 fan speed controls, reverse fan flow for uniform baking, side opening strong hinged door that automatically opens up after each baking cycle so as to avoid over-cooking. The advanced computer controls, easy placement of 5 bakery trays of 440 x 332 mm size with an average pitch of 70-90 mm and a stainless steel AISI 304 cooking chamber makes them ideal for small bakeries, snack bars and cake shops and even home bakers that need to heat up or cook croissants, cookies, pastry, bread and an array of baked dishes.



Little Prodigy - Deck

Little Prodigy – Deck Modular & Compact Electric Deck Ovens

The Little Prodigy -Deck from Butler is a premium range of deck ovens. They come with advanced computer controls, a high quality pizza stone and a stainless steel AISI 304 cooking chamber and steaming function that makes them ideal for bakeries, pizzerias, snack bars and cake shops that need to heat up or cook pizzas, quiche, croissants, cookies, bread and a vast variety of baked dishes.



Little Prodigy - Pro

Little Prodigy - Pro Modular Proofing Cabinets

The Little Prodigy Pro from Butler represents a premium range of small proofers constructed in quality stainless steel that can accommodate 6 bakery trays of 440x332 mm size (not supplied with the machines).

Designed in a modular way, the Little Prodigy Pro is strong enough to have a Little Prodigy Deck and /or a Little Prodigy Convection oven to be stacked on top of each other thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomomy to a baking operation whilst saving on precious floor space.

Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Prodigy - Convex	6.0 kW	91 Kg	840 x 849 x 789mm	663 x 481 x 584mm	3-380V / 50Hz*	5 ~ 350°C	5 x EN Trays
Prodigy - Deck	4.7 kW	51 Kg	838 x 787 x 456mm	610 x 456 x 212mm	1-220V / 50Hz*	5 ~ 350°C	1 x EN Trays
Prodigy - Pro	0.5 kW	51 Kg	838 x 745 x 830mm	639 x 487 x 674mm	1-220V / 50Hz*	0 ~ 110°C	8 x EN Trays

Specifications are subject to change without prior notice due to continuous product development
* Unit supplied with both single phase and three phase power supply

Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Little Prodigy - Convex	3.5 kW	-	636 x 669 x 639mm	486 x 350 x 456mm	1-220V / 50Hz	5 ~ 350°C	4 (400 x 332)
Little Prodigy - Deck	3.6 kW	-	635 x 687 x 456mm	450 x 444 x 212mm	1-220V / 50Hz	5 ~ 350°C	1 (400 x 332)
Little Prodigy - Pro	0.5 kW	-	636 x 647 x 647 mm	520 x 377 x 592mm	1-220V / 50Hz	0 ~ 110°C	6 (400 x 332)

Specifications are subject to change without prior notice due to continuous product development
* Unit supplied with both single phase and three phase power supply

Baking is love made **edible**



Butler Combi Steamer

Baker's delight



Combi Steamers for Bakery & Pastry

Butler professional combi steamers bring an amazing reliability consistency and sturdiness at a baker's service through the use of an authentic **Made in Italy** product. Ovens with direct steam injection are available from 7 to 20 levels (GN 1/1 and EN) with Analog or Touch screen controls. They come in electric and gas variants with crosswise insertion of the trays, meant for chefs who expect the optimal performances both in gastronomy and pastry cooking. Butler combi steamers help you achieve perfectly even cooking results on every tray, at any level. More importantly, they don't burn a hole in your pocket.



ECS-020A, ECS-020T,
GCS-020A, GCS-020T



ECS-012A, ECS-012T,
GCS-012A, GCS-012T



ECS-007A, ECS-007T, ECS-007TM,
GCS-007A, GCS-007T, GCS-007TM



ECS-004TM Compact

Compact Combi Steamers with Multi-level Cooking

Butler Compact is a complete professional cooking solution, equipped with a highly readable colour display, touch controls and ergonomic handle that speed up operations. The watertight chamber with rounded internal edges facilitates cleaning, while the LED lighting allows for accurate visual inspection of the trays, saving energy.

Butler Compact is the ideal solution for all chefs who are after an efficient and optimized kitchen. Designers and engineers have committed to minimising this oven footprint without compromising on functionality and performance.

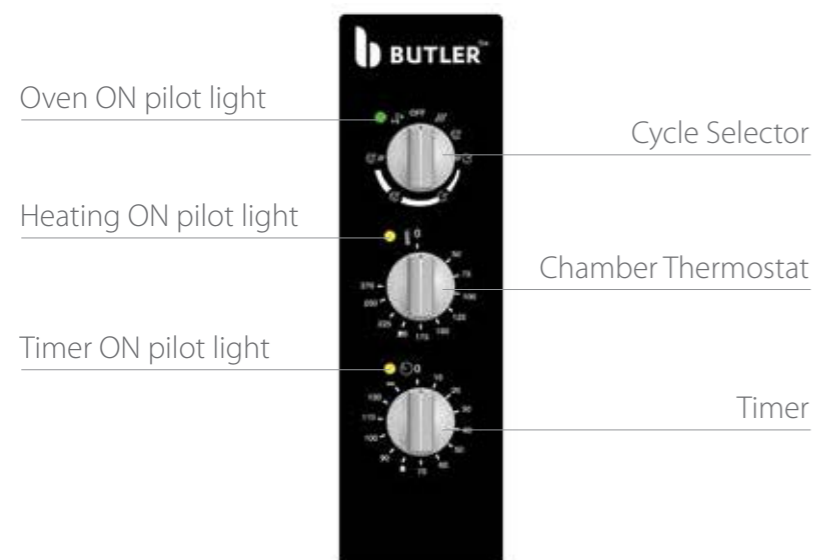
The result is a compact electric combined oven, available in versions with 4 trays and stackable, capable of guaranteeing the chef's maximum control over the cooking programs. Suitable for preparing vacuum-packed, steamed, dried, gratin, browned, roast dishes and other type dishes. In the touch versions the oven is equipped with an integrated Wi-Fi module. Its connection to the company network via Nube cloud allows you to enter recipes and monitor consumption remotely.

Through the user-friendly, intuitive touch screen you can choose from many international recipes, tested in our laboratories, or upload yours to the over 1000 available slots. The programming software will help you replicate any recipes whenever you want to obtain identical results, or transfer recipes from the control panel to any other SMART system, such as your tablet or smartphone.

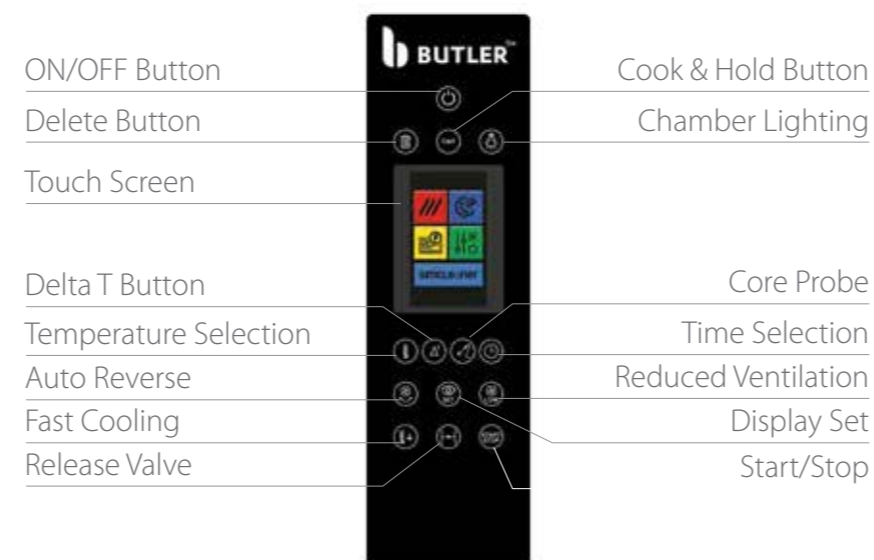
Distinguishing features of Butler Combi Steamers

- ♦ Control panels: Simple, efficient and intuitive controls. Possibility to choose between Analog controls, Touch Screen and Multi Level Cooking
- ♦ Ergonomic door hand with opening from both sides and double snap safety lock (optional)
- ♦ Cooking chamber molded cavity in stainless steel AISI 304 with rounded corners
- ♦ Steam release valve: manual or automatic control
- ♦ Spotless chamber washing (with Touch Control Panel & Multi Level Cooking models)
- ♦ Tray holders to fit both GN 1/1 and EN trays
- ♦ Well-lit interiors
- ♦ Pitch: 67 mm

Analog Control Panel



Touch Screen Control Panel



Multi Level Cooking

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



Programs: Recipes

The intuitive graphic interface is designed to support the chef in the choice of the recipes desired. The models with Touch Control panel come with six preloaded folders, where you will find creative preparations for meat, fish and vegetable dishes, pastry and regeneration.



All kinds of bread

Scores of baguettes can be baked at the same time in a Butler combi. The special auto-reverse feature ensures that all bakery items turn out absolutely even, from the top to the bottom shelf.



Desserts & cakes

Incredibly multifunctional – perfect for preparing desserts. Whether you bake cakes or poach pears in red wine, it's ingenious: with the 2 in1 combination you can bake on one shelf and poach on another at the same time.



Gratins, pizzas & snacks

Churns out an incredible variety of pizzas – super moist on the top, crispy on the borders and delicious at the core. It is equally easy to cook delicious pasta, rice and idlis to suit the local palate.

Technical Specifications



Model	Power	Voltage	Gas Power	Gas Consumption	GN/EN* Trays	Pitch	Dimensions W x D x H (mm)	Control Panel	Weight
ECS-004TM Compact	3.0Kw	220V 1N/50Hz#	-	-	4 x 2/3	67mm	520 x 675 x 720	Touch Screen	70kgs
ECS-007A	11.5Kw	400V 3N/50Hz	-	-	7 x 1/1	67mm	920 x 730 x 900	Analog	105kgs
ECS-007T	12.3Kw	400V 3N/50Hz	-	-	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	123kgs
ECS-007TM	12.3Kw	400V 3N/50Hz	-	-	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	123kgs
ECS-012A	17.3Kw	400V 3N/50Hz	-	-	12 x 1/1	67mm	920 x 730 x 1230	Analog	128kgs
ECS-012T	16.9Kw	400V 3N/50Hz	-	-	12 x 1/1	67mm	950 x 790 x 1190	Touch Screen	150kgs
ECS-012TM	18.4Kw	400V 3N/50Hz	-	-	12 x 1/1	67mm	840 x 996 x 1275	Touch Screen	150kgs
ECS-020A	30 kW	400V 3N/50Hz	-	-	20 x 1/1	67mm	970 x 1030 x 1880	Analog	390kgs
ECS-020T	30 kW	400V 3N/50Hz	-	-	20 x 1/1	67mm	970 x 1030 x 1880	Touch Screen	390kgs
ECS-020TM	36 kW	400V 3N/50Hz	-	-	20 x 1/1	67mm	860 x 998 x 1860	Touch Screen	220kgs
ECS-202T	52 kW	400V 3N/50Hz	-	-	20 x 2/1	67mm	966 x 1422 x 1880	Touch Screen	450kgs
GCS-007A	0.3Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	67mm	920 x 790 x 900	Analog	116kgs
GCS-007T	0.6Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	137kgs
GCS-007TM	0.6Kw	230V 1N/50Hz	14.5Kw	1.143 Kg/hr	7 x 1/1	67mm	950 x 790 x 870	Touch Screen	137kgs
GCS-012A	0.5Kw	230V 1N/50Hz	20.5Kw	1.617 Kg/hr	12 x 1/1	67mm	920 x 790 x 1250	Analog	145kgs
GCS-012T	0.6Kw	230V 1N/50Hz	20.5Kw	1.617 Kg/hr	12 x 1/1	67mm	950 x 790 x 1190	Touch Screen	192kgs
GCS-012TM	0.6Kw	230V 1N/50Hz	20.0Kw	1.617 Kg/hr	12 x 1/1	67mm	840 x 1026 x 1294	Touch Screen	192kgs
GCS-020A	1.5 kW	230V 1N/50Hz	29 kW	-	20 x 1/1	67mm	966 x 1086 x 1886	Analog	360kgs
GCS-020T	1.5 kW	230V 1N/50Hz	29 kW	-	20 x 1/1	67mm	966 x 1086 x 1886	Touch Screen	360kgs
GCS-020TM	1.5 kW	230V 1N/50Hz	29 kW	-	20 x 1/1	67mm	970 x 1030 x 1880	Touch Screen	360kgs

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

*GN 1/1 Tray (530 x 325mm), EN Tray (600 x 400mm), GN 2/3 Tray (354x325mm)

Also available with 400V 3N/50Hz

Control Panel Specifications

Oven Model	With Analog	With Touch Control
Convection with Ventilation	50-270°C	20-270°C
Combi with Direct Steam	50-270°C	20-270°C
Steam	50-100°C	20-100°C
Autoreverse	Standard	Standard
Double Ventilation speed	Standard	Standard
Core Probe	Not Available	Standard
Delta T	Not Available	Standard
Automatic Programs	Not Available	300 programs 6 phases
Automatic preheating	Not Available	Standard
USB connection	Not Available	Standard
Automatic washing	Not Available	Standard with Liquid detergent







Table Top Tilt-head Mixers

The Butler B-5 & B-7 stand mixer has a 300-watt motor, stainless steel bowl with ergonomic handle, pouring shield and a tilt-back mixer head design that provides easy access to bowl and beaters.

- ◆ 10-Speed Solid-State Control



B-5, B-7



Wire Whip

- Cooks dough
- Cake batter
- Dips & sauces



Flat Beater

- Whipped cream
- Egg Whites
- Cake batter



'C' Dough Hook

- Yeast Dough
- Mixes
- Kneads

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Dimensions (W x D x H) in mm	Electricals
B-5	5 ltrs.	0.3 KW	0.5 - 0.8 kgs.	45 ~ 260	230x350x400	220V/50 Hz/ 1 Ph
B-7	7 ltrs.	0.32 KW	0.5 - 1.5 kgs.	45 ~ 260	400x250x410	220V/50 Hz/ 1 Ph

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



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 in baskets
- ◆ Removable parts for ease of cleaning
- ◆ 8 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

Twice as fast as
conventional fryers



IDF-08

Countertop Induction Deep Fryers

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

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



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





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

Pizza Stone Ovens with Touch Control

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

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



EPO-36 Touch, GPO-36 Touch

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Touch	4.8kW	220V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Touch*	48W	220V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg

*Gas Consumption: 0.24kg/hr
Specifications are subject to change without prior notice due to continuous product development



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



EPO-36 Premio DT, GPO-36 Premio

Pizza Stone Ovens – Premio series

The Premio 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 Premio DT GPO-36 Premio DT.

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



Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions W x D x H (mm)	Stone Dimension W x D x H (mm)	Cavity Dimension W x D x H (mm)	Weight
EPO-36 Premio DT	4.8kW	220 - 240V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Premio*	48W	220 - 240V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg

*Gas Consumption: 0.24kg/hr

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



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

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



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



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



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-100



Technical Specifications



Model	Power	Electricals	Dimensions (WxDxH) mm
Ice on Fire-100	1300W	220V/50Hz	250x540x315

Specifications are subject to change without prior notice



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



Commercial Blenders with Acoustic Enclosure

ButlerTruBlend 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



Single Spindle Drink Mixers

The Butler Drink Mixers offer great versatility for mixing drinks as well as food preparation. They are ideal for mixing ice cream shakes, 'lassi' or bar drinks and are equally handy for blending eggs or mixing batter for pancakes or waffles.



DM-1M



Technical Specifications

Model	Power	Voltage	Shaft Speed (r/min)	Dimensions (WxDxH)	Net Weight
DM-1M	150W	220~240V/50Hz	12000 / 18000	180x160x550 mm	4.3Kg

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 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

Cake, coffee & more

Scan the QR codes given below to
download other catalogues for

1

Bakeries
Confectionery



2

Commercial Kitchens
Cloud Kitchens



3

Cafés
Patisseries



4

Pizzerias
QSRs



5

Ice Cream Parlours
Juice Bars



6

Resto-bars
Pubs



7

Food Retail
Supermarkets



8

Food Preservation
Cold Storage



Trufrost & Butler

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

UAE: Trufrost & Butler L.L.C. Flat no 1208, Jaber Tower, Al Nahda-2, Dubai, UAE
Tel: +971-54-557-9395, +971-55-676-1323
Email: middleeast@trufrost.com

Andhra/Telangana : 7042027666
Chennai : 7303890587, 9289143691
Chhattisgarh : 7303890590
Coldroom (North): 8448445701, 7303196612
Coldroom (South): 9319399771, 7303890585
Delhi/NCR : 8448759200, 7303890582
Goa : 7303196614

Gujarat : 9319579748
Assam/North-East : 9319391542, 9667795491
J & K / Himachal : 9717664894
Karnataka : 7303890588, 9289143696
Kerala : 7303890587
Maharashtra : 7303890586
Mumbai : 7303196614, 9319579748

Orissa : 7303890590, 9667795491
Punjab / Haryana : 8448319200, 9319399772
Rajasthan : 8448759200
UP : 7303196607
MP : 7303890582
Uttarakhand : 8448319200, 9319399772
West-Bengal/Bihar : 7303890590, 9667795491

Reach-in Cabinets • Undercounter Refrigeration • Blast Freezers • Ice Cubers • Flake Ice Machines • Wine Coolers • Wine Walls • Back Bars • Bottle Coolers • Draught Beer Systems
Soft Serve Freezers • Granita Dispensers • Juice Dispensers • Hot Chocolate Dispensers • Confectionery Display Cases • Chest Freezers & Coolers • Minibars • Multideck Chillers
Deli Counters • Visi Coolers • Visi Freezers • Walk-in Coldrooms • Cold Storages • Pre-Coolers • Ultra Low Freezers • Pharmacy Freezers & Coolers • Blood Bank Refrigeration • Mobile Coolers
Air Sanitisers • Crockery & Cutlery Sterilisers • UV Warm Wipe Sterilisers • Ozone Fruits & Vegetables Disinfectors • Foot Press Water Dispensers





Discover more at
www.trufrost.com