

# TRUFROST & BUTLER

Prodigy Series  
Modular Ovens  
& Proofers



# The convenience of modularity



## 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

## 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.

Designed in a modular way, the Prodigy Convex can be stacked on top of a Prodigy Pro Proofer and/or a Prodigy Deck Oven thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomomy to any commercial baking operation whilst saving on precious floor space.



Prodigy - Convex





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.

Designed in a modular way, the Prodigy – Deck can be stacked on top of a Prodigy Pro Proofer or on top or under a Prodigy Convection Oven thus enabling placement of 3 different units using the same footprint. This modularity brings in a unique ergonomics to any commercial baking operation whilst saving on precious floor space.



## 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 Pro 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.

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.



Prodigy - Pro

# The Little Prodigy Series

(for 440x332mm tray size)



Little Prodigy - Convex

Little Prodigy - Deck

Little Prodigy - Pro



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.

Designed in a modular way, the Little Prodigy Convex can be stacked on top of a Little Prodigy Pro Proofer and /or a Little Prodigy Deck Oven thus enabling placement of 3 different units using the same footprint. This modularity brings in a unique ergonomony to any baking operation whilst saving on precious floor space.



## 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.

Designed in a modular way, the Little Prodigy – Deck can be stacked on top of a Little Prodigy Pro Proofer or on top or under a Little Prodigy Convection Oven thus enabling placement of 3 different units using the same foot-print. This modularity brings in a unique ergonomony to any commercial baking operation whilst saving on precious floor space.



Little Prodigy - Deck





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.

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.



## Technical Specifications - Prodigy Series



Product	Model	Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Convection Oven with Steam	Prodigy - Convex	6.0 kW	91 Kg	840 x 789 x 814mm	663 x 481 x 584mm	3-380V / 50Hz*	5 ~ 350°C	5 x EN Trays
Deck Oven with Steam	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
Proofer	Prodigy - Pro	0.5 kW	51 Kg	838 x 745 x 830 mm	639 x 487 x 674 mm	1-220V / 50Hz*	0 ~ 110°C	8 x EN Trays
Convection Oven with Steam	Little Prodigy - Convex	3.5 kW	-	636 x 670 x 659mm	486 x 350 x 456mm	1-220V / 50Hz	5 ~ 350°C	5 (400 x 332)
Deck Oven with Steam	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)
Proofer	Little Prodigy - Pro	0.5 kW	-	636 x 647 x 647 mm	520 x 377 x 592 mm	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





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## TRUFROST & BUTLER

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