

# The science behind a good pizza

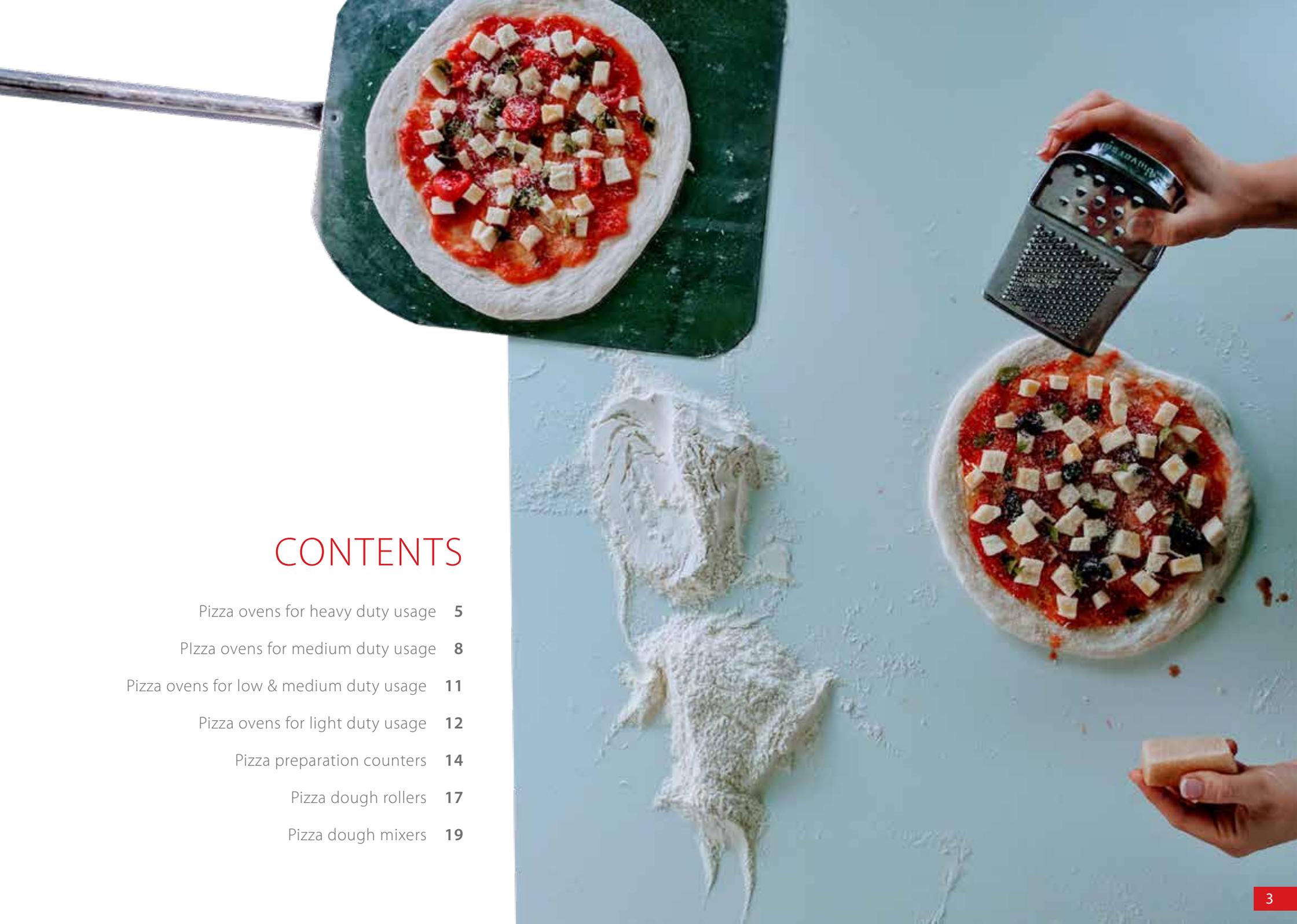




Two brands - Trufrost and Butler team up to provide a comprehensive range of products that help you churn out great tasting pizzas, toasted breads and more with remarkable consistency. Presented here is a range of equipment that caters to the needs of a wide spectrum of eateries ranging from heavy duty applications such as cloud kitchens and busy pizzerias to relatively smaller restaurants and QSRs with light to medium duty workloads.

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

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

### Gas vs. Electric Pizza Ovens

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

#### Application

#### Suggested Oven Type

#### Expected pizza output

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



Conveyorised Hot Air Impingement Ovens

Conveyorised Hot Air Impingement Ovens

Stone Deck Ovens

Small Stone Deck Ovens

# Pizzas, Rotizzas & More



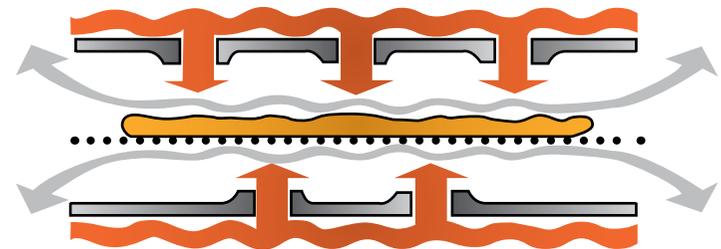


## Multi-Purpose Conveyorised Impingement Ovens

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

### What is impingement technology?

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



400 mm (15.7")  
belt width

520 mm (20.5")  
belt width

800 mm (31.5")  
belt width



## Gusto Conveyorised Hot Air Impingement Ovens

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



# Gusto 800G Max

## Conveyorised Impingement Ovens

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



Gusto 800G Max

### Standard Features

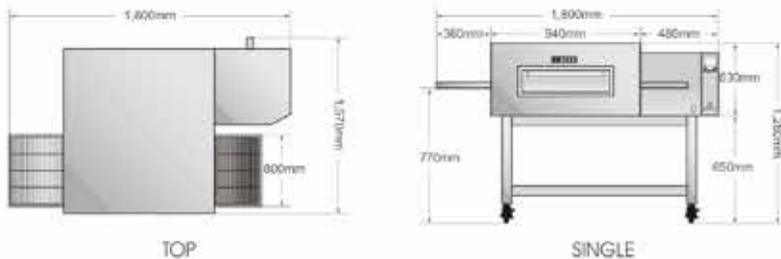
- ◆ Available in PNG or LPG model
- ◆ Electricity: 220V, 50/60 HZ, 300 watts
- ◆ Gas consumption: LPG 1.10 m3/h, PNG 2.60 m3/h
- ◆ Conveyor belt width: 800 mm
- ◆ Heating zone (heating chamber) length: 940 mm
- ◆ Oven dimension: 1800 mm x 1570mm x 600mm
- ◆ Net weight of single oven:396 kg
- ◆ Maximum operating temperature: 300°C (230°C is recommended)
- ◆ Warm up time: 6-8minutes
- ◆ Baking time: 5 – 6 minutes at 230°C

### Optional Cleanability

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

### Ventilation

- ◆ Use of a ventilation hood is recommended.



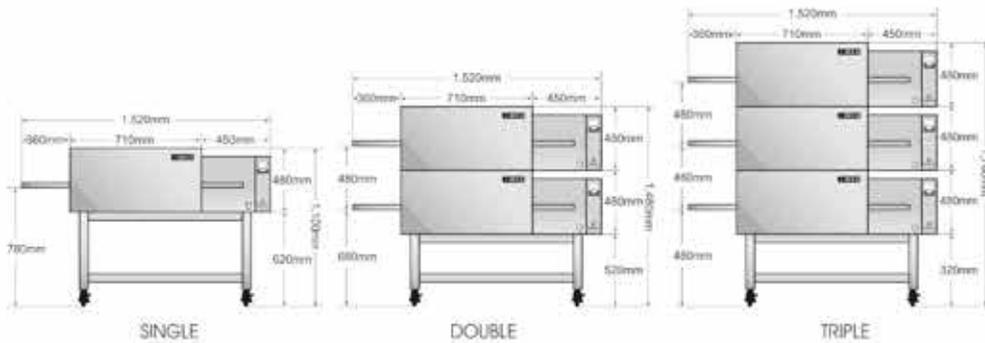
# Gusto 520

## Conveyorised Impingement Ovens

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



Gusto 520G  
Gusto 520E



### Standard Features

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

### Optional Cleanability

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

### Ventilation

- ◆ Use of a ventilation hood is recommended.

## Gusto 400E/ Gusto 400G The Countertop Impingers

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

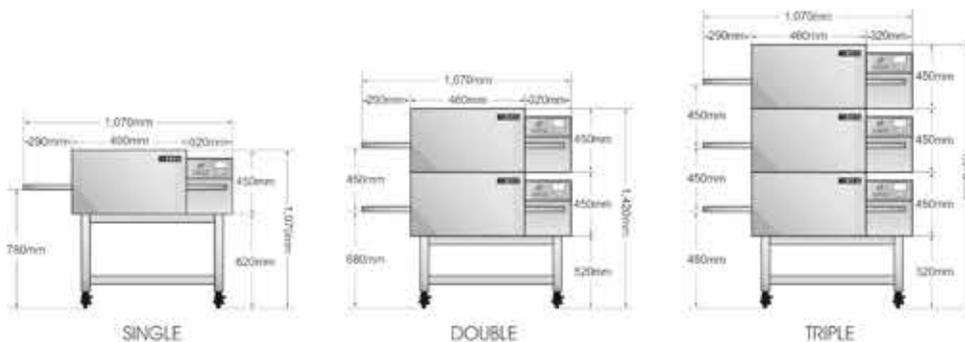


Gusto 400E/ Gusto 400G



### Standard Features

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



### Optional Cleanability

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

### Ventilation

- ◆ Use of a ventilation hood is recommended.



## Technical Specifications - Gusto Hot Air Conveyor Pizza Ovens

Model	Gas	Input Electricity	Gas Pressure (kpa)	Gas Consumption (m <sup>3</sup> /hr)	Dimension L*W*H (MM)	Volume (M <sup>3</sup> )	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Dimensions (MM)	Output pcs (9" pizza)	Net weight (KG)
GUSTO 800G Max	LPG	220V	2.3-3.3	1.10 m <sup>3</sup> /h	1800 x 1570 x 600	1.64	1700*800	26000	910 x 800	180/hr	396
	PNG	50/60Hz	1.0-2.5	2.60 m <sup>3</sup> /h							
GUSTO 520G	LPG	220V	2.3-3.3	0.42 m <sup>3</sup> /h	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
	PNG	50/60Hz	1.0-2.5	0.95 m <sup>3</sup> /h							
GUSTO 400G	LPG	220V	2.3-3.3	0.31 m <sup>3</sup> /h	1070*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
	PNG	50/60Hz	1.0-2.5	0.7 m <sup>3</sup> /h							



Model	Input Electricity	Electric Power Output (KW)	Power Consumption (KWH)	Dimension L*W*H (MM)	Volume (M <sup>3</sup> )	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Dimensions (MM)	Output pcs (9" pizza)	Net weight (KG)
GUSTO 520E	380V/50Hz/3Ph	11.5	7.5	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
GUSTO 400E	220V/50Hz/1Ph*	6.8	4.0	1065*850*450	0.39	1055*400	7300	460 x 400	20/hr	106

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

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

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



## Pizza Stone Ovens - Premia Series

Butler Premia Series Pizza Stone Ovens are designed to churn out great tasting pizzas with amazing consistency. The pizza stone changes the game by acting as a point high heat transfer. The stone heats up and holds very high temperatures. When the pizza is placed on the stone, the crust begins to cook immediately, mimicking the cooking style of a traditional brick oven. You can choose between electric models (EPO series) or gas operated model (GPO series).

- ◆ All stainless steel body
- ◆ High quality pizza stone accommodates upto 6 pizzas of 8" size (EPO-36 Premia DT & GPO-36 Premia 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 Premia DT, GPO-36 Premia

## Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Premia DT	3.2kW	220V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Premia*	48W	220V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg

\*Gas Consumption: 0.24kg/hr

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



## Pizza Stone Ovens with Touch Control

Butler Touch Control Pizza Stone Ovens are designed to churn out great tasting pizzas with amazing consistency. The pizza stone changes the game by acting as a point high heat transfer. The stone heats up and holds very high temperatures. When the pizza is placed on the stone, the crust begins to cook immediately, mimicking the cooking style of a traditional brick oven. You can choose between electric models (EPO series) or gas operated model (GPO series).

- ◆ 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	3.2kW	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

## Mini Pizza Stone Ovens

Butler's Mini Pizza Stone Ovens are designed to churn out great tasting pizzas with amazing consistency. The pizza stone heats up and holds high temperatures. When the pizza is placed on the stone, the crust begins to cook immediately, much like the cooking style of a traditional brick oven. You can choose between two electrically operated models - one with a single deck and the other with 2 decks.

- ◆ All stainless steel body
- ◆ High quality pizza stone
- ◆ Simple temperature control allows users to set a constant temperature
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Temperature range from 0 - 350 degree C
- ◆ Insulated chamber



EPO-1D



EPO-2D

## Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions W x D x H (mm)	Stone Dimension W x D x H (mm)	Cavity Dimension W x D x H (mm)	Weight
EPO-1D	2kW	220 - 240V/50Hz	0-350°C	560x570x280	400x400x15	410x410x120	24kg
EPO-2D	3kW	220 - 240V/50Hz	0-350°C	560x570x440	400x400x15	410x410x120	33kg

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A close-up photograph of a chef's hands spreading a thick, red tomato sauce onto a round, white pizza base. The chef is using a long-handled wooden spoon to apply the sauce in a circular motion. The pizza base is resting on a dark, speckled stone surface. The chef is wearing a light-colored uniform. The background is a bright, slightly blurred outdoor setting.

Pizza preparation  
made easy



## Pizza Preparation Counters

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



SH-2000/800



SH-3000/800



PS200 & PS-300



## Technical Specifications - Pizza Preparation Counters



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

Electricals: 220V/50Hz

\*GN Pans not supplied with the counters

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

Pizza dough rolling  
made simple





## Pizza Dough Rollers

Butler Pizza Dough Rollers are designed to compress the dough between the rotating rollers. They are ideal for producing smooth and consistent dough sheets in the required thickness. Two pairs of parallel and adjustable rollers to allow for variation in thickness of pizza dough and for either square or rectangular sheet. You can obtain a round sheet by just turning the dough around 90° once it comes out of the upper rollers and before it enters the lower rollers.

## Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
PDR-40	0.37 kW	39 kgs.	540 x 550 x 650 mm	220V / 50 Hz.	Pizza Diameter 400 mm / Dough Weight 50g - 500g

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



PDR-40



Pizza dough mixing



## Spiral Mixers

Butler Spiral Mixers are specially designed for dough mixing application in bakeries, hotels and restaurants. The main function of the spiral mixer is to gently mix bread dough, allowing it to develop the proper gluten structure, while not overworking the dough. In the spiral mixing methodology, both the mixer and bowl revolve simultaneously, thus giving an enhanced mixing effect. The benefit to this action is that the spiral hook is kneading only a portion of the whole dough mass at a given time. This keeps friction heat low, providing a more homogeneous mix. Typically, spiral mixers do not have interchangeable attachments. Most commonly used for mixing bread dough, spiral mixers are capable of handling very stiff dough with low hydration levels; and high hydration dough types such as ciabatta. They come with a safety cover and all parts that come in contact with food are made of stainless steel.



SM-20, SM-20T,

SM-34T

SM-40, SM-45T

## Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals	Weight
SM-20	20 ltrs.	0.75 KW	8 kgs.	185	15	380 x 690 x 730	220V/50 Hz./ 1 Ph	70KG
SM-20T	20 ltrs.	1.5KW	8 kgs.	150/200	15/20	390 x 730 x 900	220V/50 Hz./ 1 Ph	90KG
SM-34T	34 ltrs.	1.5KW	12 kgs.	150/200	15/20	435 x 730 x 900	220V/50 Hz./ 1 Ph	100KG
SM-40	40 ltrs.	1.1/2.2 KW	16 kgs.	101/202	8/16	480 x 870 x 935	380V/50 Hz./3 Ph	127KG
SM-45T	45 ltrs.	3.0KW	16 kgs.	150/200	15/20	480 x 800 x 970	220V/50 Hz./1 Ph	115KG
SM-200	200 ltrs.	5/7.5KW	75 kgs.	210/107	16	950 x 1332 x 1510	380V/50 Hz./3 Ph	675KG

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

Labour of love























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Chhattisgarh :	7303890590	J & K / Himachal :	8448319200, 9319399772	Rajasthan :	9116116765
Coldroom (North):	8448445701, 7303196612	Karnataka :	7303890588	UP :	7303196607
Coldroom (South):	9319399771, 7303890585	Kerala :	7303890587	MP :	9319399770
Delhi/NCR :	8448759200, 7303890582	Maharashtra :	7303890586	Uttarakhand :	8448319200, 9319399772
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