

Get great baking results,
consistently





bakery equipment

Butler range of bakery equipment is truly complemented by Trufrost refrigeration solutions to provide a cutting edge to professional bakers and cake makers. We go beyond aesthetics, providing a perfect balance between safety, reliability, productivity, ergonomomy and simplicity.







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Rotary Rack Ovens - 32 Trays



RO-32

Models Available in Electric, Gas and Diesel Versions



The Butler Rotary Rack Ovens are designed to allow for efficient wheeling of a pan rack full of goods right into the oven for baking. They offer great labour savings due to reduced product handling and are suitable for baking large quantities of cakes, breads, biscuits and a vast variety of bakery products. The advanced hot air circulating motor is configured to distribute the heat evenly inside the machine. In addition, the drive motor rotates the trolley tray to make the heating effect more pronounced and uniform. The inside and outside body is in high quality stainless steel. They come in electric, gas and diesel variants.

- Unique double positioning door bolt technology prevents heat loss through the door
- Double fan with a large air duct for effective baking
- Advanced Italian burner ensures reliability and consistency



Rotary Rack Ovens - 16 Trays

The Butler Rotary Rack Ovens are designed to allow for efficient wheeling of a pan rack full of goods right into the oven for baking. They offer great labour savings due to reduced product handling and are suitable for baking large quantities of cakes, breads, biscuits and a vast variety of bakery products. The advanced hot air circulating motor is configured to distribute the heat evenly inside the machine. In addition, the drive motor rotates the trolley tray to make the heating effect more pronounced and uniform. The inside and outside body is in high quality stainless steel. They come in electric, gas and diesel variants.

- ◆ Unique double positioning door bolt technology prevents heat loss through the door
- ◆ Double fan with a large air duct for effective baking
- ◆ Advanced Italian burner ensures reliability and consistency



RO-16

Models Available in Electric, Gas and Diesel Versions



Rotary Rack Ovens - 8 Trays

This Rotary Rack Oven 8 Trays from Butler is specially designed to accommodate 8 trays. Draped in elegant black lacquered glass it is ideal for a front-of-the-house or a show kitchen application and is suitable for baking large quantities of cakes, breads, biscuits and a vast variety of bakery products. The advanced hot air circulating motor is configured to distribute the heat evenly inside the machine. In addition, the drive motor rotates the trolley tray to make the heating effect more pronounced and uniform. The inside and outside body is made in high quality stainless steel.

- ◆ Tight bolt prevents heat loss through the door
- ◆ Robust fan for effective baking
- ◆ Advanced controller ensures reliability & consistency



RO-08E

Technical Specifications - Rotary Rack Ovens



Product	Model	Rated Power	Gas Power	Dimensions (W x D x H)	Electricals	Weight	Remarks
Rotary Oven (Electric)	RO-32E	57kw	-	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Gas)	RO-32G	3.1kw	93379 - 107745 BTU/hr	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Diesel)	RO-32D	3.1kw	-	1660 x 2730 x 2400 mm	380V / 50 Hz	1950kg	32 Trays*
Rotary Oven (Electric)	RO-16E	33kw	-	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays*
Rotary Oven (Gas)	RO-16G	2.2kw	64647 - 89787.5 BTU/hr	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays*
Rotary Oven (Diesel)	RO-16D	2.2kw	-	1280 x 2250 x 2400 mm	380V / 50 Hz	1180kg	16 Trays*
Rotary Oven (Electric)	RO-08E Premia	18.4kw	-	1050 x 1250 x 1860 mm	380V / 50 Hz	335kg	8 Trays

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

*One trolley of 32 Trays and 16 Trays included respectively





Demonstrate the
difference





Luxury Deck Ovens (2 trays on each deck)

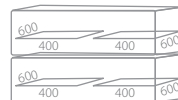
These high-end Butler electric & gas based Deck Ovens come with microcomputer controller & steam injection. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, croissants, pastries and more. Using infrared radiant heating tube, they bake the food rapidly 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 can accommodate 2 EN trays inside the baking chamber.



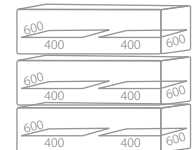
Electric: EFO-1D-2C
Gas: GFO-1D-2C



Electric: EFO-2D-4C
Gas: GFO-2D-4C



Electric: EFO-3D-6C
Gas: GFO-3D-6C



Technical Specifications - Luxury Deck Ovens



Product	Model	Power/Gas Power	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature#	Trays
Electric Single Deck Oven	EFO-1D-2C*	6.8 kW	130 kgs.	1355 x 960 x 700 mm	870 x 660 x 225mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EFO-2D-4C*	13.6 kW	220 kgs.	1355 x 960 x 1255 mm	870 x 660 x 225mm	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EFO-3D-6C*	20.4 kW	310 kgs.	1355 x 960 x 1645 mm	870 x 660 x 225mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GFO-1D-2C*	42651.9 BTU/Hr	130 kgs.	1355 x 960 x 720 mm	870 x 660 x 225mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GFO-2D-4C*	85303.8 BTU/Hr	220 kgs.	1355 x 960 x 1375 mm	870 x 660 x 225mm	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GFO-3D-6C*	127955.7 BTU/Hr	310 kgs.	1355 x 960 x 1835 mm	870 x 660 x 225mm	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.

#The default setting of temperature is 300°C and can be increased upto 400°C by programming the micro computer controller.

* These models are microcomputer controlled & come with a steam generation feature.







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.



CE

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



CE

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



CE

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



Electric: EDO-3D-9T Italia
Gas: GDO-3D-9T 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-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, bakeries 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, bakeries 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'



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



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



With over 6,85,000 combi ovens in use in over 100 countries, Rational is known for technologically the most advanced range combi ovens. With a global market share of 54%, today practically every second unit installed worldwide is made by Rational. This state-of-the-art German product is now proudly brought to India by Trufrost & Butler.



The iCombi Pro. This is me.

I'm new. I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically. Thanks to my intelligence, I will dynamically respond to your requirements. Has the cooking cabinet door been open too long? Is the steak thicker than usual? Are there more chips than the last time? I will automatically adjust the settings and deliver your desired result. Time and time again. With extreme efficiency. After all, that's what my intelligence is for.

➔ **What do you get out of it?**

All kinds of freedom, plus the certainty of achieving your goals. Exactly as you imagine.

rational-online.com/in/iCombiPro

For detailed Rational catalogue please scan the code below



Efficient food production

The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

➔ Page 10

Ultrafast cleaning

Dirty to clean in approx. 12 minutes, this can only be done by the iCombi Pro. Even the standard clean saves 50% in time and cleaner*. Stay clean, less downtimes, more productive time.

➔ Page 12

Carefully designed

More fan wheels, optimised cooking cabinet geometry, higher dehumidification performance, all mean up to 50% bigger loads*. In even better food quality. For even higher productivity.

➔ Page 06

* Compared to the previous model

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.

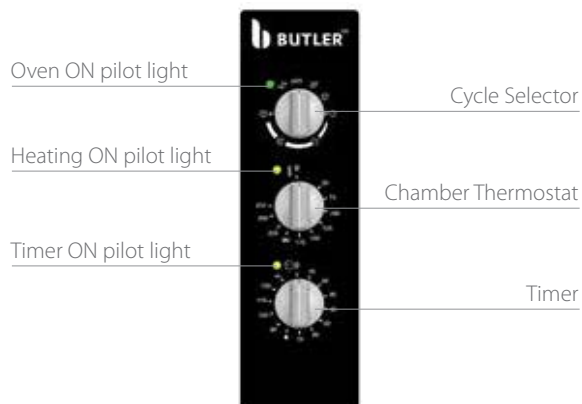
Through the user-friendly, intuitive touch screen you can choose from many international recipes, tested in our laboratories, or upload yours to the over 1000 available slots. The programming software will help you replicate any recipes whenever you want to obtain identical results, or transfer recipes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



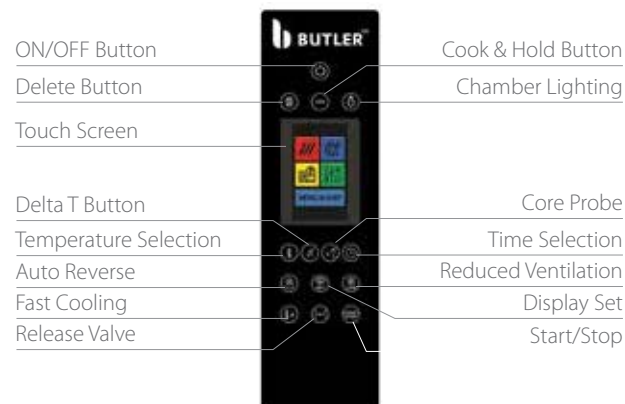
Distinguishing features of Butler Combi Steamers

- ◆ 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



Planetary Mixers - Premia Series

The Premia series Planetary Mixers from Butler feature a stepless 10 speed control that allows you to change the speed of the mixer without having to stop the machine. This feature saves time and minimises avoidable wear and tear. They come with a fixed, non-rotating bowl that is latched onto the base of the machine and can be raised into the mixing position, and inversely lowered to remove it. These mixers offer great versatility due to different attachments they come with. Often, bakers use the paddle attachment for blending or creaming products. This includes pie crust dough, scones, cookie dough or cake filling. The whip attachment is commonly used to aerate mixtures such as meringue, sponge cake, whipped cream, and mousse. And, the dough hook attachment is typically used in pizza shops and small bread bakeries. Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. They are simple to operate, easy to clean and all parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food.



PM-10 Premia



PM-20 Premia



PM-40 Premia



PM-60 Premia



No longer limited to fixed 3 speeds, the Premia series food mixers from Butler offer multiple adjustable mixing speeds within a large range for the user to choose from. The machine also has a speed memory and timing function for a standardised operation for commercial kitchen users.

For example, the table of available speeds of the Premia series is as follows:

	Model	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
Low (Hook)	PM-10 Premia	52	71	90	113	135	155	177	197	219	242
	PM-20 Premia	60	73	93	113	137	157	177	197	220	240
	PM-30 Premia	52	70	91	112	131	152	170	192	213	231
	PM-40 Premia	52	70	91	112	131	152	170	192	213	231
	PM-40 Premia	54	82	100	118	132	150	168	186	200	218
	Model	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
Medium (Beater)	PM-10 Premia	52	94	126	152	181	210	239	265	294	323
	PM-20 Premia	60	90	120	147	177	207	237	267	293	320
	PM-30 Premia	55	85	116	143	170	201	228	255	283	310
	PM-40 Premia	55	85	116	143	170	201	228	255	283	310
	PM-40 Premia	54	96	121	146	171	200	225	250	271	300
	Model	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
High (Whisk)	PM-10 Premia	52	103	152	203	252	303	352	400	452	500
	PM-20 Premia	60	103	153	203	253	303	353	403	453	503
	PM-30 Premia	55	94	143	192	240	286	334	383	432	480
	PM-40 Premia	55	94	143	192	240	286	334	383	432	480
	PM-40 Premia	54	125	154	193	232	271	311	343	382	421

The user has the right to choose different mixing speeds depending on the ingredients and their own unique technique. Furthermore, the mixer does not need to stop when changing speed in the same speed grade. These food mixers have two built-in timer functions, clockwise and countdown, allowing the users to control every step of their work accurately.

Key Features:

- ◆ 10 additional selectable speeds under each speed grade - high, medium and low
- ◆ Option to memorise your favourite speed for each type of ingredient
- ◆ Timer function
- ◆ Compliant to a wider voltage band
- ◆ Lower heat output
- ◆ Built-in intelligent controls allow for overload protection and overheating protection by reducing the speed or stopping the mixer
- ◆ Low noise & easy to clean

Technical Specifications - Planetary Mixers (Premia Series)

Model	Bowl Volume	Power	Max Kneading Capacity	Maximum Flour (KG)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10 Premia	10 ltrs.	0.75kw	3.75 kgs.	2.5	42KG	448x500x697	220V/50 Hz./ 1 Ph
PM-20 Premia	20 ltrs.	1.0kw	7.5 kgs.	5	65KG	484x605x813	220V/50 Hz./ 1 Ph
PM-30 Premia	30 ltrs.	1.5KW	10.5 kgs.	7	85KG	540x650x890	220V/50 Hz./1 Ph
PM-40 Premia	40 ltrs.	1.5KW	13.5 kgs.	9	128KG	675x745x1152	220V/50 Hz./1 Ph
PM-60 Premia	60 ltrs.	2.5KW	37.5 kgs.	25	338KG	766x923x1416	380V/50 Hz./3 Ph

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



Planetary Mixers

Butler Planetary Mixer features a fixed, non-rotating bowl that is latched onto the base of the machine and can be raised into the mixing position, and inversely lowered to remove it. These mixers offer great versatility due to different attachments they come with. Often, bakers use the paddle attachment for blending or creaming products. This includes pie crust dough, scones, cookie dough or cake filling. The whip attachment is commonly used to aerate mixtures such as meringue, sponge cake, whipped cream, and mousse. And, the dough hook attachment is typically used in pizza shops and small bread bakeries. Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. They are simple to operate, easy to clean and all parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food.



PM-10, PM-20



PM-30, PM-40



PM-60



Technical Specifications - Planetary Mixers



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10	10 ltrs.	0.6kw	2.5 kgs.	148/244/480	45KG	470x420x620	220V/50 Hz./ 1 Ph
PM-20	20 ltrs.	1.1kw	5 kgs.	462/317/197	65KG	540x470x810	220V/50 Hz./ 1 Ph
PM-30	30 ltrs.	1.5KW	7 kgs.	462/317/197	71KG	620x520x890	220V/50 Hz./1 Ph
PM-40	40 ltrs.	2.1KW	9 kgs.	520/187/120	170KG	600x750x1100	380V/50 Hz./3 Ph
PM-60	60 ltrs.	2.3KW	25 kgs.	458/221/114	400KG	600x750x1100	380V/50 Hz./3 Ph

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



Spiral Mixer - Premia Series

The Premia series Spiral Mixers from Butler feature a stepless speed control that allows you to change the speed of the mixer without having to stop the machine. This feature saves time and minimises avoidable wear and tear. Currently available only in a 10 litres bowl size, it is simple to operate, easy to clean and all parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food. No longer limited to fixed 3 speeds, this Premia series spiral mixer offers multiple adjustable mixing speeds within a large range for the user to choose from and are specially designed for dough mixing application in bakeries, hotels and restaurants. The main function of the spiral mixer is to gently mix bread dough, allowing it to develop the proper gluten structure, while not overworking the dough.



SM-10 Premia

Technical Specifications

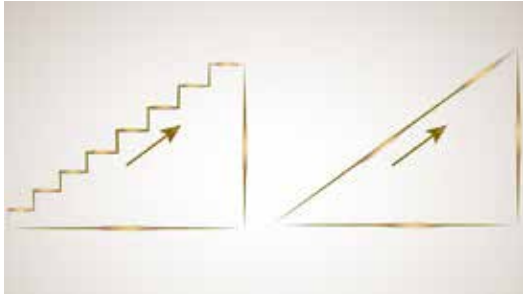


Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) mm	Electricals	Weight
SM-10 Premia	10 ltrs.	0.75KW	4 kgs.	240	17	340x550x530	220V/50 Hz/ 1Ph	48KG

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



Key Features



Inverter technology

Automatically adjusts speed with precise density of dough because Inverter varies the rotation speed of the motor, providing a precise method of maintaining power output to have windowpane test.



Make steps simple

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



Optimize the transmission structure

Due to core technology, plays an important role in the gear transmission. SM-10 Premia is able to coordinate with each gear component to protect the gear and reduce the overload of the motor.



Ergonomic A.I. Technology

Enjoy all the features from user friendly control panel. The smarter way to bring convenience to your kitchen.



Spiral Mixers

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



Technical Specifications



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

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



SM-16TwinA

Twin Arm Spiral Mixer

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

Key Features

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



Why choose a twin-arm kneading machine?

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

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

Technical Specifications



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

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



DS-520FS



DS-520

Dough Sheeters

Butler Dough Sheeters are designed to take a ball of dough, roll it and stretch it out to a thickness ranging from 0.5 mm to 30 mm. They come with special motors and work on a two-way pressing mechanism that avoids tearing of the dough whilst optimising the output. Available in two versions - table top or with a stand, they are equipped with a safety shield and designed to operate smoothly, safely and reliably. All parts that come in contact with food are made of stainless steel or are specially plated to meet the required hygiene standards for food. When not in use, both sides of the conveyor table fold up for storage in the floor standing model.



Technical Specifications - Dough Sheeters



Product	Model	Power	Weight	Dimensions with Trays Pulled-out (W x D x H)	Dimensions without trays Pulled-out (W x D x H)	Remarks
Dough Sheeter	DS 520FS	0.75 kW	255 kgs.	2780 x 875 x 1230 mm	2080 x 875 x 1230 mm	133 rpm / Roller length 520 mm
Dough Sheeter	DS-520	0.75 kW	216 kgs.	2780 x 875 x 650 mm	2080 x 875 x 650 mm	133 rpm / Roller length 520 mm

Voltage: 220-240V/50Hz

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



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





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

upto
400°C



EPO-36 Touch, GPO-36 Touch

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Touch	4.8kW	220V/50Hz	20-400°C	925x570x430	640x470x15	645x480x180	38.5kg
GPO-36 Touch*	48W	220V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg

*Gas Consumption: 0.24kg/hr

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



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

Pizza Stone Ovens - Premia Series

The Premia series is a very popular range of pizza stone ovens from Butler that are powered to deliver high temperatures up to 400°C. They are suitable for baking high temp pizzas such as traditional Neopolitan Pizzas, New York Style Pizzas, Indian Naan Breads, Arabic Breads, Pita Breads, Flat Breads and Sourdough Breads. You can choose between electric and gas models: EPO-36 Premia DT GPO-36 Premia DT.

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



EPO-36 Premia DT, GPO-36 Premia

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Premia DT	4.8kW	220V/50Hz	20-400°C	925x570x430	640x470x15	645x480x180	38.5kg
GPO-36 Premia*	48W	220V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg

*Gas Consumption: 0.24kg/hr

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

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	220V/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



Dough Dividers

Butler Automatic Dough Dividers are specially designed to take a large batch of dough and portion it out into equally sized and weighted balls of dough for consistent results when making pies, breads, or even pizza crusts. Made in high quality stainless steel, these stable, low noise machines work on a hydraulic transmission, capable of dividing the dough into 36 pieces (30- 100gm) at one go. They are mounted on heavy duty castors for ease of mobility.

Technical Specifications



Product	Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
Dough Divider	DD-36	1.5 kW	200 kgs.	520 x 420 x 1400 mm	220V / 50 Hz.	36 pcs. (30 - 100 gms.)

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



DD-36



Slices of goodness





Bread Slicers

Butler Bread Slicers are compact, easy to operate, back loading machines that are ideal for slicing upto 36 cms long bread loafs in a safe and efficient manner and are suitable for any bakery. The press plate can be adjusted to suit the bread height of 16 cms. The machines are easy to clean after use so as to maintain requisite hygiene levels. They can cut 31 slices of 1.2 cms thickness in one go.



BS-370



Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
BS 370	0.25 kW	48 kgs.	515 x 625 x 585 mm	220V / 50 Hz.	31 pcs. of 12mm / Max length 36cm / Max width 16cm

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

Why expert bakers prefer to use a Blast Chiller or Freezer?

Food safety is paramount in all food industries. Bacteria multiplies very fast between +8°C and +68°C. The faster baked food chills and passes through this danger zone, the less chance there will be of bacterial growth.

Standard storage refrigerators and cold rooms are designed for holding previously chilled foods, but not for chilling fresh baked foods. Placing hot/baked foodstuff in refrigerators or cold rooms that may already be holding chilled foods is fraught with risk. It can cause the temperature of previously chilled foods to rise thereby triggering bacterial contamination of all products in the cabinet. That is what triggers the need for rapid cooling.





Trufrost Blast Chillers/Freezers

The Trufrost Blast Chiller / Freezer is a revolutionary appliance which rapidly lowers the core temperature of foods (chilling from +90°C to +3°C in 90 minutes, freezing from +90°C to -18°C in 240 minutes), thus allowing perfect preservation and eliminating bacterial growth. It is an ideal appliance for chefs, pastry chefs and ice cream makers who need reliability, convenience and improved efficiency, without compromising on food quality.



Blast Chilling

from +90°C to +3°C in 90 minutes

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards. The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C. Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

Shock Freezing

from +90°C to -18°C in 4 hours

Blast freezing results in a large number of small crystals preserving the original properties of food: flavour, colour, texture and nutrients, and helps extend the storage period. This enables you to store the foods ready for thaw, regeneration and service for up to several months. Blast freezing can also be applied for raw materials and semi-cooked foods.

(Please ensure that the foodstuff to be blast chilled/frozen in these models is placed in open condition in the trays, and not in packages)



BCF-5

Yield per cycle 20 kg



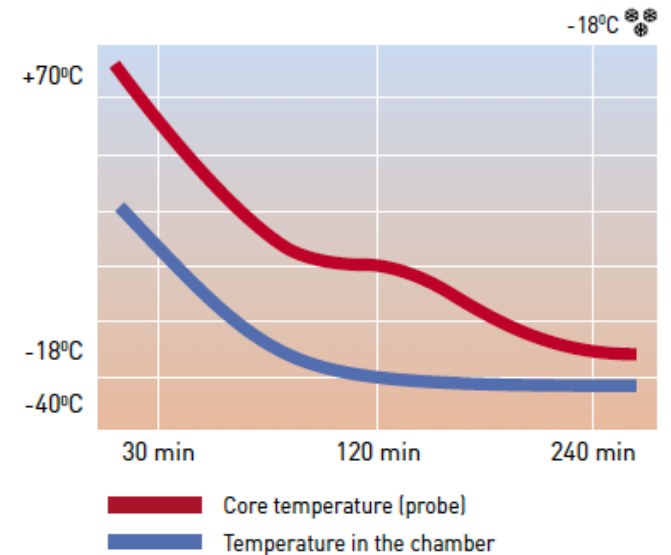
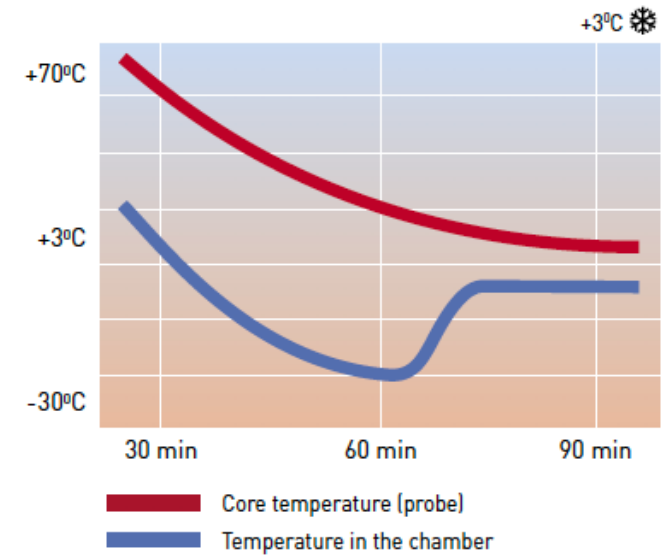
BCF-10

Yield per cycle 40 kg



BCF-13

Yield per cycle 60 kg





What can bakers blast freeze?

A great benefit of blast freezing is the variety of foods you can prepare and freeze in advance. You might be surprised at just how much you can store safely for weeks and months at a time. Amongst the many 'prepare ahead' items for bakers include breakfast pastries, pies, canopies and savouries. These popular buffet foods are often overlooked when it comes to freezing ahead. Bakery produce will freeze best if stored correctly.



Turn professional baking
into a child's play



Typical work flow when using a Blast Chiller /Freezer



Benefits of using a Blast Chiller /Freezer

- ♦ Reduce deterioration of products during the freezing process
- ♦ Increase the shelf life of the food product
- ♦ Maintain food quality including flavour, texture, colour, aroma and nutrients
- ♦ Save money making use of seasonal and bulk offers
- ♦ Save labour by enabling larger batch production
- ♦ Reduce waste of unwanted products and preserve for later use
- ♦ Enables preparation and storage during less busy periods

Technical Specifications



Model	Cooling System	Dimensions W*D*H (mm)	Pan Supports EN & GN 1/1		Chilling Capacity +70°C to +3°C	Freezing Capacity +70°C to -18°C	Refrigerant	Input Power (W)
			40mm deep	65mm deep				
BCF-5	Ventilated	800*800*990	5	3	20kgs in 90mins	15kgs in 240mins	R404a	760
BCF-10	Ventilated	800*800*1520	10	7	40kgs in 90mins	28kgs in 240mins	R404a	1500
BCF-13	Ventilated	800*800*1780	13	9	60kgs in 90mins	38kgs in 240mins	R404a	1860

Electricals: 220V/50Hz./Single Phase

Pans not supplied with machine

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



Roll-in Blast Chillers/Freezers

Our roll-in range of blast freezers for trolleys are designed to address the needs of medium to large-scale food preparation areas, from restaurant kitchens to semi-industrial bread and pastry manufacturers.

Built entirely in AISI 304 stainless steel, these blast freezers come with touch-screen controls. They are fitted with insulated floor with ramps for trolleys and high-performance condensing units. Their modular construction design allows easy transportation and flexible installation.





Key Features: Roll-ins

- ◆ Choice of Blast Chiller /Freezer models (90kg to 320kg) to accommodate 2/1 GN size trolley (Trolley is not included)
- ◆ Foodsafe 304 grade stainless steel exterior and interior
- ◆ Easy to use, control panel with LED Display
- ◆ Cam-lock modular panels allow the ease of on-site installation and disassembly for delivery
- ◆ Advanced airflow design enabling uniform freezing
- ◆ Easy to access evaporator for servicing and maintenance
- ◆ Automatically switches to storage mode at the end of each cycle before transfer to appropriate storage cabinet
- ◆ Removable balloon type magnetic door gasket for ease of cleaning & replacement
- ◆ Environmental-friendly CFC-free refrigerant (R404a)





Reach in Cabinets

These Trufrost Reach-Ins are available as Chillers or Freezers, or as Dual Temperature Cabinets, and come with 1, 2 or 4 door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan. There are different models to address the wide-ranging needs of any professional bakery.



G 600TNM, STF 600TNM,
G 600BTM, STF 600BTM



G 1200TNM, STF 1200TNM,
G 1200BTM, STF 1200BTM



Refrigerated Work Tables

Trufrost refrigerated worktables, or refrigerated undercounters as they are also called, combine storage and preparation thereby enhancing the effectiveness of bakery chefs. They are mounted on heavy duty lockable castors for ease of mobility and cleaning. 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. Options of back splash and a set of 2 or 3 drawers in place of a hinged door are available at an extra cost for project orders.



G2100TN, STF 2101TN,
G2100BT



G3100TN, STF 3101TN,
G3100BT



S 901



Technical Specifications



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (Litres)	GN (530 x 325mm) compatibility	Product Weight (Kgs.)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (Watts)
Reach In Refrigerators	G 600 TNM	Ventilated	680*710*2010	600	-	115	2	3	2~+10	R134a	220
	STF 600 TNM	Static with Fan	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
	STF 1200 TNM	Static with Fan	1340*710*2010	1200	-	150	4	6	2~+10	R134a	360
Reach In Freezers	G 600 BTM	Ventilated	680*710*2010	600	-	126	2	3	-22~-18	R404A	615
	STF 600 BTM	Static with Fan	680*710*2010	600	-	115	2	3	-20~-15	R404A	615
	G 1200 BTM	Ventilated	1340*710*2010	1200	-	161	4	6	-22~-18	R404A	580
	STF 1200 BTM	Static with Fan	1340*710*2010	1200	-	158	4	6	-20~-15	R404A	670
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
	STF 2100 TN	Static with Fan	1360*600*850	228	-	83	2	2	2~+10	R134a	240
	STF 3100 TN	Static with Fan	1795*600*850	339	-	102	3	3	2~+10	R134a	230
	S 901	Static	900*700*850	240	GN 1/1 Shelf per door	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.





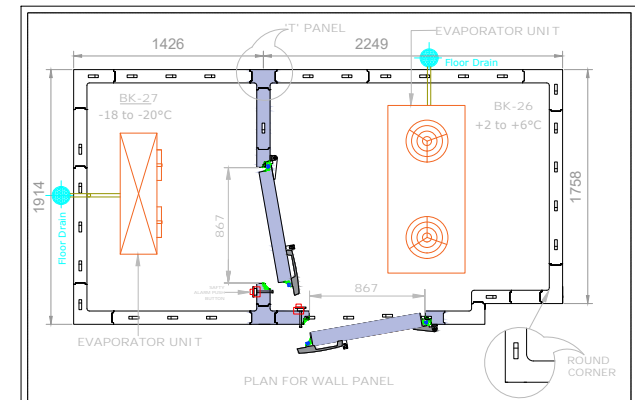
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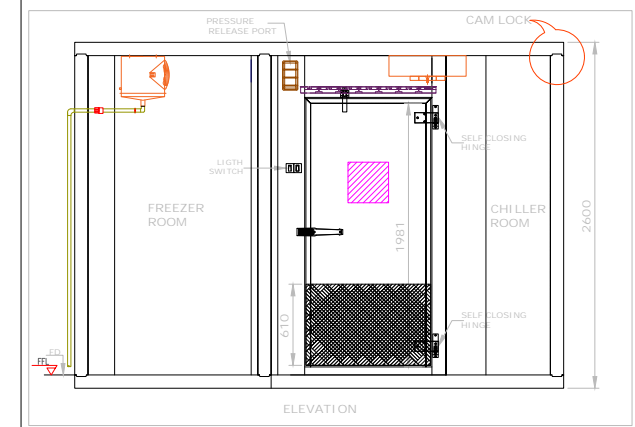
Coldrooms

Team Trufrost has an expertise in design, supply, installation and after-service for your coldroom needs. Having worked extensively in the cold chain industry for over 3 decades, we've devoted ourselves to creating products and solutions that are extremely dependable. We specialize in preservation & storage of bakery ingredients and products.

For technical specifications please refer to our separate catalogues on [coldrooms](#).



COMBO COLD ROOMS FOR BAKERY KITCHEN



For a smoother dough

Dough-out temperatures play an important role in the dough's quality and machinability. Therefore, bakers attempt to control the dough's temperature during mixing. Generally, the acceptable final temperature for most bread and bun dough ranges between 24 to 26°C. With less developed products such as pizza and frozen dough, bakers aim for exit temperatures in the low 20s or even cooler. Cookie and pie bakers need even lower temperatures.

Mixing imparts frictional energy that causes heat, which in turn affects sponge and dough development. Chilled water and/or ice flakes are added to offset the heat factors of mixing. Mixing the dough with ice flakes is recommended to produce a smoother dough quality particularly during the summer when the flour is the hottest and just mixing with chilled water would not suffice. If the dough becomes too warm during mixing, the yeast ferments too quickly and the dough will overproof, becoming sour-tasting and excessively bubbly. Those extra bubbles make the dough prone to tearing when stretched. That is where Trufrost Flake Ice Machines come in handy.



Icy Water = Smooth Dough



Flake Ice Machines

Trufrost Flake Machines with self contained bins come in production capacities ranging from 20 - 200kg per day and the Modular Ice Flake Machines are available in production capacities of 300, 500 & 1000 kg per day. They are known for their low water and energy consumption and are ideal for use in bakeries.



IF-20



IF-50, IF-70



IF-120, IF-200



IF-300, IF-500
on ISB 220 Bin



IF-1000
on ISB 460 Bin



Ice Flakes



Pizza Dough



Pita Bread



Soft Buns

Technical Specifications - Flake Ice Machines



Model	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	280	330*470*605	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	380	400*540*700	-
IF 70	70 kgs.	25 kgs.	Granular Flakes	R 134a	460	400*510*845	-
IF 120	120 kgs.	40 kgs.	Granular Flakes	R 134a	550	500*611*950	-
IF 200	200 kgs.	60 kg	Granular Flakes	R134a	1040	650*740*1100	-
IF 300	300 kgs.	220 kg	Granular Flakes	R404a	1400	760*830*178	ISB 220
IF 500	500 kgs.	220 kg	Granular Flakes	R404a	2400	760*830*1890	ISB 220
IF 1000	1000 kgs.	460 kg	Granular Flakes	R404a	3500	1220*930*2060	ISB 460

* At 10°C incoming water and 10°C air temperature Electricals: 220V/50Hz./Single Phase

Height & width for IF 300/500/1000 is with the suggested storage bin

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



ISB 220

ISB 460

Specifications - Storage Bins

Model	Ice Storage Capacity	Dimensions wxdxh (mm)	Compatible with
ISB-220	220 kgs.	760*830*820	IF-300, IF-500
ISB-460	460 kgs.	1220*930*910	IF-1000



BAKERY



Omelette
 nach Theresia
 Schinken, Tomate, Parmesan
 mit Bacon oder Süß
 je 3,50



MIT LEIDENSCHAFT UND KÖNNEN

Hotdatsch, Butter Croissant, Butter Croissant, Vanille Croissant, Rostbrötchen, Amerikane, Kugelhörnchen, Bismark,...









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