

Why fry when you can
Wonderfry



Floor Standing Gas Fryers

These American style floor standing gas fryers from Butler are ideal for quickly frying chicken, fish, french fries, onion rings and more. The Wonderfry - 3BG & Wonderfry - 3BG Premia models come with 3 tubes and Wonderfry-4BG & Wonderfry - 4BG Premia models are designed with 4 tubes. They come with a single tank and two Baskets. The fryer tanks are tested for leakage to ensure safety.

- ◆ Thermo-tube design
- ◆ Stainless steel frypot, front door/s, and backslash
- ◆ Wire form basket hanger and 2 fry baskets in both models
- ◆ Adjustable steel legs



Wonderfry - 3B Premia
 Wonderfry - 4B Premia
 Wonderfry - 3BG
 Wonderfry - 4BG

Technical Specifications



Model	Voltage	Gas Input Capacity	No. of Tanks	Each Tank Size	No. of Baskets	Dimensions (wxdxh)	Frybasket Dimensions (wxdxh)
WONDERFRY - 3B PREMIA	220V/50Hz	90,000 Btu/hr	1	18-20.5 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 4B PREMIA	220V/50Hz	120,000 Btu/hr	1	22-25 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 3BG	220V/50Hz	90,000 Btu/hr	1	18-20.5 Litres	2	394x760x885 mm	170x335x280 mm
WONDERFRY - 4BG	220V/50Hz	120,000 Btu/hr	1	22-25 Litres	2	394x760x885 mm	170x335x280 mm

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



Floor Standing Electric Fryers

These American style floor standing electric fryers from Butler are ideal for quickly frying chicken, fish, french fries, onion rings and more. The Wonderfry 21.2E comes with a single tank and two baskets. The Wonderfry - 16.2E is designed with with 2 baskets & 2 x 16 litre tanks. The fryer tanks are tested for leakage to ensure safety.

- ◆ Thermo-tube design
- ◆ Stainless steel frypot, front door/s, and backsplash
- ◆ Wire form basket hanger and 2 fry baskets in both models
- ◆ Adjustable steel legs



Wonderfry - 21.2E



Wonderfry - 16.2E

Technical Specifications



Model	Voltage	Power	No. of Tanks	Each Tank Size	No. of Baskets	Dimensions (wxdxh)	Frybasket Dimensions (wxdxh)
WONDERFRY - 16.2E	380V/50Hz	5 + 5KW	2	16 + 16 Litres	2	740x550x910 mm	230x250x120 mm
WONDERFRY - 21.2E	380V/50Hz	5 + 5KW	1	21 Litres	2	420x830x1080 mm	360x420x270 mm

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



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

- ◆ Touch control
- ◆ Stainless steel body
- ◆ Temperature range: 60°C-190°C
- ◆ Default temperature: 140°C
- ◆ Timer range: 0 - 15 mins, multiples of 30 seconds each
- ◆ Auto power-off: 4 hrs



Twice as fast as conventional fryers



IDF-08 (New)

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Timer	Frypot Capacity
IDF-08 (New)	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

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-8 Auto
EF-12 Auto



Technical Specifications



Model	Power	Capacity	No. of Baskets	Dimensions (W x D x H in mm)	Auto Lift	Voltage
EF-8 Auto	3 kW	8L	1	280x591x395	Yes	220V/50Hz
EF-12 Auto	3 kW	12L	1	270x585x380	Yes	220V/50Hz

Specifications are subject to change without prior notice

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 for easy lifting in Europe series fryers
- ◆ Heat resistant handles in baskets in all models
- ◆ Removable parts for ease of cleaning
- ◆ Different models to choose from



EF-8 Europa DT



EF-4 Europa, EF-6 Europa, EF-8 Europa



EF-8 Premia



EF-4, EF-6, EF-8

Technical Specifications



Model	Power	Capacity	No. of Baskets	Dimensions (W x D x H 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





OFC-55



OFC-1

Oil Filtration Carts

The most expensive aspect of offering fried foods is the amount you spend on oil. Butler Oil Filtration Carts extend the life of the oil you use. They are designed for portable filtering for all your frying appliances. These portable filters have the ability to receive oil gravity drained from fryers and come with 4 castors, a crumbs collection basket and a pump that transports the filtered oil back to the frypot.

Key Features:

- ◆ Four swivel casters allow for easy movement and storage of the filter.
- ◆ Quick disconnect hose connections make it easy to assemble and disassemble.
- ◆ Low profile allows for easy placement under the fryer drain.
- ◆ Easy to remove filter assembly.
- ◆ Lift out filter pan for easy cleaning.












Technical Specifications



Model	Voltage	Power	Tank Capacity	Pumps per minute	Dimensions (wxdxh)	Tank Height	Hose with Nozzle	Casters
OFC-55	220V/50Hz	250W	30L	9.5L	395x694x490 mm	130 mm	7 Feet	4
OFC-1	220V/50Hz	550W	50L	15.0L	440x755x620 mm	235 mm	5 Feet	4

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

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 |  |



B Side L, Pashupatinath Mandir, Near Jamma Masjid, Ayappa Mandir
Road, Bhimrao Bhosle Chowk, Nehru Nagar, Pimpri, Pune – 411018
Email: unitedenterprises18@gmail.com
Website: www.punekitchen.com
Mobile: +91 9766641022
GST: 27BIYPN1859G2ZJ





www.punekitchen.com