

The science behind  
fresh & tasty





Two brands - Trufrost and Butler team up to provide a comprehensive bouquet of products designed to provide a cutting edge to bakeries, hotels, restaurants, bars & pubs, coffee shops, ice cream & beverage, food retail & display, food preservation and the bio-medical & healthcare segments. Products that will cook, cool, display and preserve, and let you breathe easy by their tireless performance, extraordinary features and dependable service.





## Applications

Trufrost products find great use in applications such as:



Bakeries



Food Retail



Commercial Kitchens



Ice Cream & Juice Bars



Coffee Shops



Pizzerias & QSRs



Bars & Pubs



Food Preservation – Coldrooms

## Foreword

We are happy to present the Trufrost Butler book - a compilation that is dedicated to our customers who would wish to have a reference document that lays down the exhaustive bouquet of our commercial cooling and foodservice products & solutions for bakeries, hotels, restaurants, bars & pubs, coffee shops, ice cream & beverage, food retail & display, food preservation and the bio-medical & healthcare segments. The more serious professionals, hospitality consultants, architects and designers may like to have this book on their library shelves to be used as a ready-reckoner for more frequent use.

Cheers!

**Neeraj Seth**  
Managing Director

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First choice of any chef



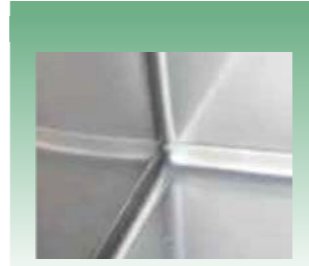
With Trufrost, professional chefs can now enjoy the benefits of reliable equipment built with reputed refrigeration system & controllers from Europe, high quality stainless steel, energy saving design, rounded internal edges for complete hygiene, removable magnetic gaskets for ease of cleaning, self-closing doors with heaters to prevent condensation. Our unique Uniblock refrigeration system is a pioneering feature that allows for easy replacement of the refrigeration system in the rare event of a breakdown.

## Reach in Cabinets

Trufrost Reach-Ins are available as Chillers or Freezers, or as Dual Temperature Machines, and come with 1, 2 or 4 door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these are offered in 550, 600, 625, 1100 and 1350 litre capacities. There are different models to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a dhaba.

## Gastronorm Series & Function Series

Both these premium category reach in cabinets come with a first of its kind uniblock refrigeration system that allows easy replacement and service in the unlikely event of a breakdown. Extremely rugged and based on a forced air ventilation system, they are designed for heavy duty usage in commercial kitchens of Star hotels and busy restaurants who seek a world class quality. The GN series is gastronorm compliant.



Facilitates easy cleaning and hygiene inside the cabinet.



**Available Models**  
G600TNM, G600BTM,  
GN680TNM, GN680BTM



**Available Models**  
G1200TNM, GN1340TNM, GN1410TNM,  
G1200BTM, GN1340BTM, GN1410BTM

## Static Series with Fan Assisted Cooling

These static cabinets come with a specially designed fan assisted cooling system making them capable of working in the trying conditions of a commercial kitchen where a normal static machine just wouldn't do and offer a great value for your money.



**Available Models**  
STF600TNM, STF600BTM



**Available Models**  
STF1200TNM, STF1200BTM,  
STF1210DTM

## Reach in Cabinets with Glass Doors

These Trufrost Reach-Ins are available in 1 or 2 glass door options. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these are offered in capacities ranging from 600 - 1410 litres. They are designed to address the wide-ranging needs right from the professional kitchen of a 5 star hotel to a café or a restaurant.



**Available Models**  
GN 740 TNG, GN 740 BTG



**Available Models**  
GN 1480 TNG, GN 1480 BTG

## Ventilated Undercounters

Trufrost refrigerated work tables, mounted on heavy duty lockable castors, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals. 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.



**Available Models**  
G2100TN, GN 2100 TN, STF 2100TN,  
G2100BT, GN 2100 BT



**Available Models**  
G3100TN, GN 3100 TN, STF 3100TN,  
G3100BT, GN 3100 BT



**Available Models**  
S 901





## Preparation Counters

Trufrost Preparation Counters come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, desserts and more. PS 200V & 300V are compact counters that can house 5 & 8 GN 1/6 pans respectively on their decks while SH 2000 & 3000 models are large enough to house 8 & 10 GN 1/3 pans respectively on their decks.



**Available Models**  
PS-200, PS-300



**Available Models**  
SH-2000/800, SH-3000/800

## Chef Counters

Refrigerated Chef Bases from Trufrost are perfect for storing prepped ingredients and are designed to enhance the efficiency of chefs by allowing for placement of countertop cooking equipment right on top of these refrigerated drawers. They also maximise space utilisation by eliminating the traditional equipment stands.



**Available Models**  
CT-36



**Available Models**  
S 900 (2 doors), S 903 (3 doors)



## Ventilated Saladettes

Trufrost Saladettes come with a refrigerated display top and a night cover that can take in frozen yogurt toppings, salads and more. S 900 comes with pan supports for 1 x GN 1/1 pan, 3 x GN 1/3 pans and 3 x GN 1/6 pans. S 903 comes with pan supports for 1 x GN 1/1 pan, 4 x GN 1/2 pans and 3 x GN 1/3 pans (not included). The refrigerated section in its underbelly is good for additional storage.



## Preparation Counters -Ventilated

These new Ventilated Preparation Tables from Trufrost come in 2 & 3 door variants and bring in an exceptional efficiency to the preparation of pizzas, salads, starters, sandwiches, burgers, desserts and more. GN 2100 Coldpan comes with 1 row of cold pan space. Each row can accommodate 7 x GN1/3 pans or 14 x GN 1/6 pans (not supplied with the machine) on the top. The GN 3100 Coldpan comes with a single row of cold pan space on the top of the deck that can accommodate 10 x GN1/3 or 20 x GN 1/6 pans (not supplied with the machine).



GN-2100 Coldpan



GN-3100 Coldpan

## Countertop Cold Display

Trufrost Countertop Cold Display is a versatile appliance. Apart from salads, starters and toppings, it is also ideal for storing a variety of Indian desserts like kheer, rabri, rasogullas, ras-malai and phirni on one hand to pani-poori, jal jeera on the other. They accept 5 GN 1/4 pans (not included) and come with a glass sneeze-guard.



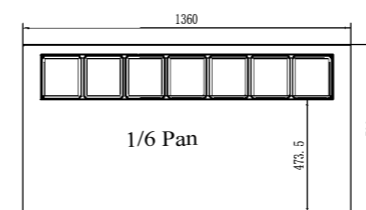
**Available Models**  
VRX-1200/330

## Countertop Sushi Display

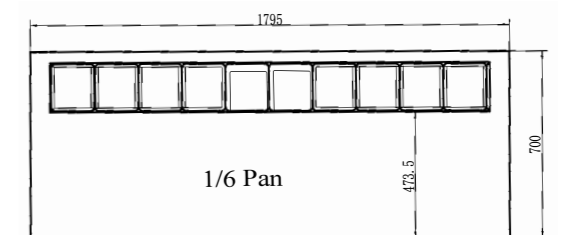
Apart from being a point of attraction on the sushi counter, a Trufrost Sushi Showcase ensures the freshness of foodstuff. Designed with an elegant curved glass, its powerful cooling performance coupled with stable humidity & temperature control keeps sushi fresh from drying out and lets it remain fresh. It comes loaded with 5 GN 1/4 pans.



**Available Models**  
CTSS-5



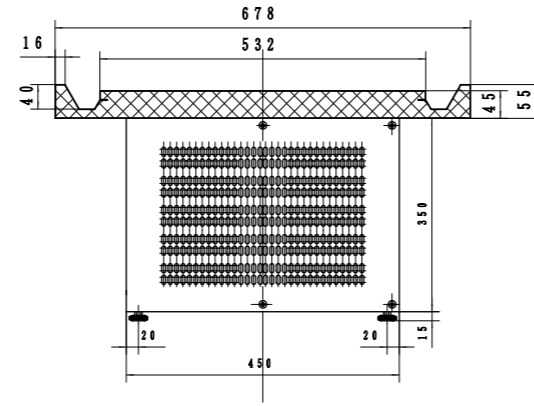
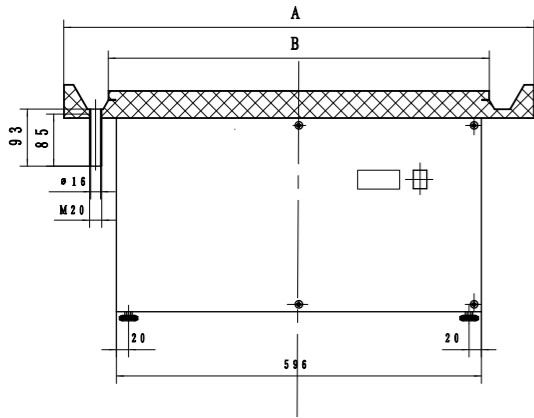
Top view of GN-2100 Coldpan



Top view of GN-3100 Coldpan



FT-3



## Drop-in Frost Tops

The Trufrost Drop-In Frost Tops are specially designed to efficiently hold fast moving, pre-chilled food products such as grab & go menu items, trays of appetizers and cold beverages at optimum serving temperature and provide an easy, self-serve access. The display surface fits flush with the countertop to limit the effect of ambient temperature on the display area and to help maintain a pleasing, full frost view. For best performance, stainless steel pans are recommended for placement on the Frost Top.

## Technical Specifications

| Model | Ext. Dimension WxDxH (mm) | GN Compatibility | Power (W) | Temperature (°C) | Net Weight Kg | Power Supply |
|-------|---------------------------|------------------|-----------|------------------|---------------|--------------|
| FT-3  | 1102x678x420              | 3 x GN 1/1       | 180       | +0~-10           | 35            | 230V/50Hz    |

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



GN 3C

## Cold Wells

Trufrost Drop-In Static Cold Wells are designed to provide even chilling to pre-chilled food products and allows them to retain optimum temperatures, freshness and taste for salad bars and more. The Cold wells can accommodate 3 x GN 1/1 containers.

## Technical Specifications

| Model | Ext. Dimension WxDxH (mm) | Int. Dimension WxDxH (mm) | GN Compatibility | Power (W) | Temperature (°C) | Net Weight | Power Supply |
|-------|---------------------------|---------------------------|------------------|-----------|------------------|------------|--------------|
| GN 3C | 1102x678x536              | 994x570x175               | 3 x GN 1/1       | 250       | +2 ~ +8          | 38 Kg      | 230V/50Hz    |

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

## Technical Specifications



| Product                                | Model             | Dimensions (wxdxh) mm | Internal Dimensions | Volume (L) | Cooling System  | Refrigerant | Input Power (W) | Temperature Range (°C) | GN Compatibility      | Door/ Drawers | No. of Shelves | Weight (Kg) |
|--|-------------------|-----------------------|---------------------|------------|-----------------|-------------|-----------------|------------------------|-----------------------|---------------|----------------|-------------|
| Reach In Refrigerators                 | G 600 TNM         | 680*710*2010          | 564*582*1394        | 600        | Ventilated      | R600a       | 220             | -2 ~ +8                | Yes                   | 2             | 3              | 115         |
|  | STF 600 TNM       | 680*710*2010          | 564*582*1394        | 600        | Static with fan | R290        | 185             | -2 ~ +8                | -                     | 2             | 3              | 115         |
|  | GN 680 TNM        | 680*810*2010          | 564*682*1394        | 680        | Ventilated      | R290        | 280             | -2 ~ +8                | GN 2/1                | 2             | 3              | 110         |
|  | G 1200 TNM        | 1340*710*2010         | 1224*582*1394       | 1200       | Ventilated      | R290        | 400             | -2 ~ +8                | -                     | 4             | 6              | 148         |
|  | STF 1200 TNM      | 1340*710*2010         | 1224*582*1394       | 1200       | Static with fan | R290        | 318             | -5 ~ +5                | -                     | 4             | 6              | 148         |
|  | GN 1340 TNM       | 1340*810*2010         | 1224*682*1394       | 1340       | Ventilated      | R290        | 465             | -2 ~ +8                | GN 2/1                | 4             | 6              | 167         |
| Reach In Freezers                      | GN 1410 TNM       | 1480*830*2010         | 1360*630*1400       | 1410       | Ventilated      | R290        | 400             | -2 ~ +8                | GN 2/1                | 4             | 6              | 172         |
|  | G 600 BTM         | 680*710*2010          | 564*582*1394        | 600        | Ventilated      | R290        | 465             | -22 ~ -18              | -                     | 2             | 3              | 126         |
|  | STF 600 BTM       | 680*710*2010          | 564*582*1394        | 600        | Static with fan | R290        | 435             | -20 ~ -15              | -                     | 2             | 3              | 155         |
|  | GN 680 BTM        | 680*810*2010          | 564*682*1394        | 680        | Ventilated      | R290        | 450             | -22 ~ -18              | GN 2/1                | 2             | 3              | 117         |
|  | G 1200 BTM        | 1340*710*2010         | 1224*582*1394       | 1200       | Ventilated      | R 404a      | 700             | -22 ~ -18              | -                     | 4             | 6              | 155         |
|  | STF 1200 BTM      | 1340*710*2010         | 1224*582*1394       | 1200       | Static with fan | R290        | 626             | -20 ~ -15              | -                     | 4             | 6              | 155         |
| Double Temperature Reach In Cabinet    | GN 1340 BTM       | 1340*810*2010         | 1224*682*1394       | 1340       | Ventilated      | R290        | 580             | -22 ~ -18              | GN 2/1                | 4             | 6              | 177         |
|  | GN 1410 BTM       | 1480*830*2010         | 1360*630*1400       | 1410       | Ventilated      | R290        | 750             | -22 ~ -18              | GN 2/1                | 4             | 6              | 180         |
| Reach In Refrigerators with Glass Door | STF 1200 DT-M     | 1200x700x1950         | 525x540x1380 (x2)   | 1200       | Static with fan | R134a       | 500             | -18 ~ -12/ -5 ~ +5     | -                     | 4             | 6              | 135         |
|  | GN 740 TNG        | 740*830*2010          | -                   | 700        | Ventilated      | R 134a      | -               | 2 ~ +10                | GN 2/1                | 1             | 3              | -           |
|  | GN 740 BTG        | 740*830*2010          | -                   | 700        | Ventilated      | R 134a      | -               | -15 ~ -18              | GN 2/1                | 1             | 3              | -           |
|  | GN 1410 BTG       | 1480x830x2010         | 1364x702x1401       | 1276       | Ventilated      | R290        | 865             | -18 ~ -15              | GN 2/1                | 2             | 6              | 232         |
| Undercounter Refrigerators             | GN 1410 TNG       | 1480x830x2010         | 1364x702x1401       | 1276       | Ventilated      | R290        | 415             | +2 ~ +8                | GN 2/1                | 2             | 6              | 208         |
|  | S 901             | 900x700x850           | 830x595x455         | 240        | Static with fan | R600a       | 170             | +2 ~ +8                | GN 1/1 Shelf per door | 2             | 2              | 81          |
|  | STF 2100 TN       | 1360x600x850          | 799x480x564         | 228        | Static with fan | R290        | 255             | -2 ~ +8                | -                     | 2             | 2              | 89          |
|  | STF 3100 TN       | 1800x700x800          | 1400x529x582        | 340        | Static with fan | R134a       | 400             | -5 ~ +5                | -                     | 3             | 6              | 107         |
|  | G 2100 TN (New)   | 1360x600x860          | 902x430x560         | 228        | Ventilated      | R600a       | 275             | -2 ~ +8                | -                     | 2             | 2              | 94          |
|  | GN 2100 TN (New)  | 1360x700x860          | 902x530x560         | 282        | Ventilated      | R600a       | 275             | -2 ~ +8                | GN1/1                 | 2             | 2              | 92          |
| Undercounter Freezers                  | G 3100 TN (New)   | 1795x600x860          | 1337x430x560        | 339        | Ventilated      | R600a       | 275             | -2 ~ +8                | -                     | 3             | 3              | 127         |
|  | GN 3100 TN (New)  | 1795x700x860          | 1337x530x560        | 417        | Ventilated      | R600a       | 275             | -2 ~ +8                | GN1/1                 | 3             | 3              | 114         |
|  | G 2100BT          | 1360x600x850          | 799x480x564         | 228        | Ventilated      | R290        | 520             | -22 ~ -18              | -                     | 2             | 2              | 107         |
|  | G 2100BT (New)    | 1360x600x860          | 902x430x560         | 228        | Ventilated      | R290        | 675             | -18 ~ -22              | -                     | 2             | 2              | 95          |
|  | GN 2100BT         | 1360x700x850          | 799x580x564         | 282        | Ventilated      | R290        | 520             | -22 ~ -18              | GN1/1                 | 2             | 2              | 107         |
|  | G 3100BT (New)    | 1795x600x860          | 1337x430x560        | 339        | Ventilated      | R290        | 675             | -18 ~ -22              | -                     | 3             | 3              | 129         |
| Saladette                              | GN 3100BT         | 1795x700x850          | -                   | 417        | Ventilated      | R404a       | 620             | -10 ~ -20              | GN1/1                 | 3             | 3              | 117         |
|  | GN 3100 BT (New)  | 1795x700x860          | 1337x530x560        | 417        | Ventilated      | R290        | 675             | -18 ~ -22              | GN1/1                 | 3             | 3              | 124         |
| Refrigerated Chef Tables/ Drawers      | S 900             | 900x700x876           | 830x595x455         | 240        | Static with fan | R600a       | 170             | +2 ~ +8                | GN 1/1 Shelf per door | 2             | 2              | 81          |
|  | S 903 (New)       | 1365x700x875          | 1295x595x500        | 368        | Static          | R290        | 435             | +2 ~ +10               | GN 1/1 Shelf per door | 3             | 3              | 104         |
| Preparation Counters                   | CT 36             | 925x815x650           | -                   | 134        | Ventilated      | R134a       | 363             | +3 ~ +10               | YES                   | 2             | -              | 100         |
|  | GN-2100 Coldpan   | 1360x700x810          | -                   | -          | Ventilated      | R290        | 270             | -2 ~ +8                | 7 x GN 1/3 Pan        | 2             | 2              | 108         |
|  | GN-3100 Coldpan   | 1795x700x810          | -                   | -          | Ventilated      | R290        | 270             | -2 ~ +8                | 10 x GN 1/3 Pan       | 3             | 3              | 145         |
|  | SH 2000/800 (New) | 1510x800x1085         | 1052x630x560        | 390        | Ventilated      | R290        | 340             | -2 ~ +8                | -                     | 2             | 2              | 138         |
|  | SH 3000/800       | 2025x800x1070         | 1605x584x586        | 650        | Ventilated      | R134a       | 360             | -2 ~ +10               | -                     | 3             | 3              | 160         |
|  | SH 3000/800 (New) | 2020x800x1085         | 1052x630x560        | 580        | Ventilated      | R290        | 360             | -2 ~ +8                | -                     | 3             | 3              | 180         |
| Countertop Display                     | PS 200            | 900x700x970           | 830x595x510         | 240        | Static          | R134a       | 300             | +2 ~ +10               | GN 1/1 Shelf per door | 2             | 4              | 68          |
|  | PS 300            | 1365x700x970          | 1295x595x455        | 392        | Static with fan | R290        | 240             | +2 ~ +8                | GN 1/1 Shelf per door | 3             | 3              | 104         |
| Countertop Sushi Display               | VRX 1200 (Glass)  | 1200x335x435          | -                   | -          | Static          | R134a       | 115             | +2 ~ +10               | GN 1/4                | -             | -              | -           |
| Countertop Sushi Display               | CTSS-5            | 1200*335*430          | -                   | 52         | Static          | R134a       | 135             | +2 ~ +10               | #                     | -             | -              | 60          |

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.





## 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.

### 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



BCF-5  
Yield per cycle 20 kg



BCF-10  
Yield per cycle 40 kg



BCF-13  
Yield per cycle 60 kg

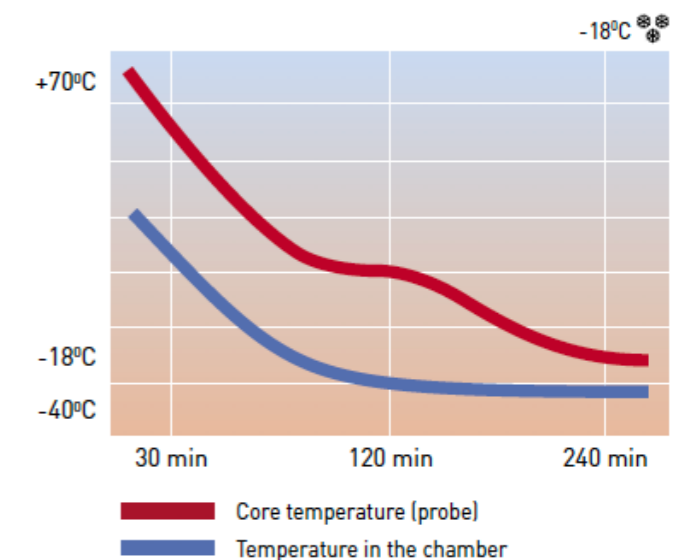
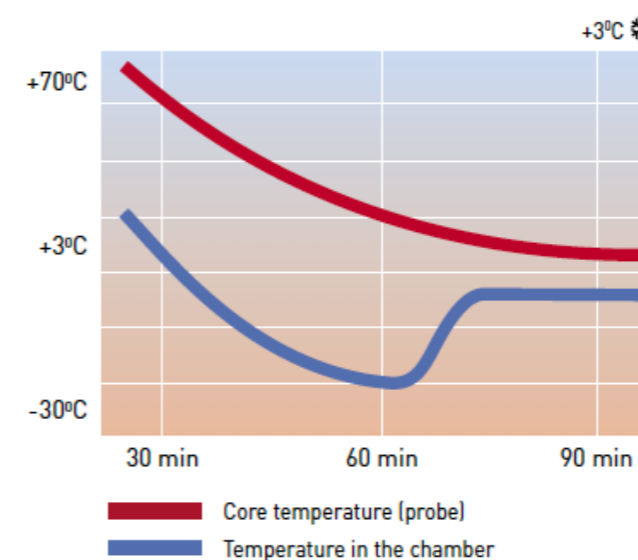
### Blast Chilling from +90°C to +3°C in 90 minutes

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)



## What can you blast freeze?

A great benefit of blast freezing is the variety of goods 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. Below list is just some of the most popular food items caterers choose to blast freeze.



### Raw & cooked meat, fish and poultry

Just like a regular domestic freezers, blast freezers are perfect for storing raw and cooked produce for use at a later date. A blast freezer can help to extend the life of meat, fish and poultry substantially whilst not compromising on flavour or food safety.

### Fresh fruits & vegetables

Whole and pre-cut fruits and vegetables such as berries, chopped carrots, broccoli and peas are all suitable for blast freezing if stored correctly. They can be thawed to be eaten as is or added into soups, smoothies and other cooked meals.



### Baked foods

Other helpful 'prepare ahead' items for caterers include breakfast pastries, pies, canopies and savouries. These popular buffet foods are often overlooked when it comes to freezing ahead. Like other foods, bakery produce will freeze best if stored correctly.

### Ready meals

Blast freezers are useful to help store full, ready cooked meals ahead of time, and are handy when serving large volumes, daily. Blast freezing ready meals is particularly useful for catering in industrial canteens, schools or hospitals, as you can freeze and thaw full meals without losing that all-important nutritional content.



### Ice Cream

When ice cream comes out of the batch freezer, you need to bring its temperature down to -14°C for display or -18°C for storage. Shock freezing brings it to -18°C in the shortest possible time. Free water turns into micro-crystals, which preserve the product, preventing changes to its quality, consistency, texture and allows your ice cream to maintain its 'overrun'.

## Use of Blast Chiller /Freezer in various applications



## 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)



## At the heart of good spirits

Trufrost Ice Machines are built around the Trufrost brand promise: best-in-class manufacturing, a wide variety of ice production & storage capacities and above all, reliability. Trufrost Ice Cube Machines and Flake Ice Machines come in capacities ranging from 25 kg to 1000 kg per day and are ideal for use in hotels, restaurants, fast food outlets, bars, coffee shops, clubs, convenience stores, healthcare applications and more.





## Why invest in an ice machine?



### Food safety

Today's demanding food service professionals recognize that ice is a food product and therefore needs to be accorded its due in terms of food safety. All that you need is a good quality water connection and our ice machines take care of the rest.



### Simple to use and maintain

Trufrost Ice Maker is simple to use, easy to maintain and quite durable. Just connect your ice-maker to a water inlet or insert a bottled water jar (in case of IC 50BW), turn the machine on, and you can begin to enjoy perfect ice within minutes. Designed to automatically turn off when the storage bin is full, they ensure a high level of energy efficiency.



### Savings

Those in the hospitality and food service business know that buying ice is not only unreliable from a food safety perspective but also more expensive in the long run. The more ice you use in your cold beverages, your profits also go up commensurately.

**Dice**

- ❖ Beverages
- ❖ Cocktails
- ❖ Bagging
- ❖ Dispensing

**Bullet Ice**

- ❖ Soft Drinks

**Granular Flakes**

- ❖ Soft Drinks
- ❖ Food Display
- ❖ Healthcare
- ❖ Storage

## Ice Makers with Built-In Storage Bin

Highly relevant for commercial outlets where space is at a premium, the self contained Trufrost Ice Machines present the best options for bars, coffee shops and restaurants and can also be used for undercounter applications.

- ◆ Contemporary, elegant design available in ice production capacities ranging from 18 to 95 kg per day.
- ◆ Insulated ice storage bin and door minimize air condensation and water formation.
- ◆ IC 18BW also comes with a cold water dispensing option
- ◆ IC 35BWA & IC 50BWA models have the option of accommodating a bottled water jar on top
- ◆ IC-25 Premia, IC35BWA, IC-50BWA & IC-100 models are also suitable for undercounter applications so long the recommended circulation space can be provided for the discharged hot air from the machine.
- ◆ IC-25 Premia can also be placed over the counter



## Modular Ice Machines

Modular ice machines need separate storage bins. Trufrost modular ice machines come with a vertical evaporator and are specially designed for large scale usage in hotels, restaurants, bars and commercial sellers of ice cubes. They combine maximum energy yield whilst ensuring low investments and operating costs.

- ◆ Modular Ice Machines with high production capacity (220 to 1000 kg per day).
- ◆ Low energy consumption
- ◆ Low water consumption per kg of ice produced
- ◆ Compatible Ice Storage Bins available separately at an extra cost.



## Selecting the appropriate storage bin for your ice machine

Trufrost Ice Storage Bins are perfectly insulated and specially designed to be compatible with Trufrost modular ice machines. Please refer to the technical specifications table to find out the storage bin compatible with each model.

## Getting the most out of your ice machine

- ◆ For best performance in air-cooled machines, please allow for a minimum of 15 cm on both sides of the machine for air circulation.
- ◆ Please also provide enough space at the back of the machine for electrical and water connections.
- ◆ Please provide good quality potable water at the inlet of the ice machine. This will result in crystal clear, eye catching ice cubes and prevent the ice machine from accumulating scale.
- ◆ The cooler the temperature of the inlet water, the better would be the ice production efficiency of the machine.
- ◆ Do not install the ice maker near any heat source as it may impact the production capacity of the ice machine.



## Flake Ice Machines

Flake ice is granular type of ice, perfect for display of fresh fish or for use by hotels for buffets for moisturising and cooling foodstuff to perfection. It is also perfect for use in research labs and bio-medical, life sciences and healthcare applications.

- ♦ Flake Machines with self contained bins in production capacities of 20 - 200 kg per day.
- ♦ Modular Ice Flake Machines with high production capacity (500 & 2500 kg per day).
- ♦ Low water and energy consumption.
- ♦ Compatible Ice Storage Bins available separately at an extra cost.



IF-20

IF-50, IF-70,  
IF-120, IF-200

IF-300, IF-500  
on ISB 220 Bin

IF-1000  
on ISB 460 Bin

IF-1500, IF-2000, IF-2500



## Ice Storage Bins

Trufrost Ice Storage Bins are perfectly insulated and specially designed to be compatible with Trufrost modular ice machines. They are made with special food grade material and come with an internal scoop holder that stays above ice line, enabling easy access and better sanitation.

## Technical Specifications



| Model              | Capacity / 24 hrs.* | Ice Storage Capacity | Cube Shape / Size   | Refrigerant | Electricals | Power (w) | Dimensions wxdxh (mm) | Compatible Storage Bin |
|--------------------|---------------------|----------------------|---------------------|-------------|-------------|-----------|-----------------------|------------------------|
| IC 18 BW           | 18 kgs.             | 2.2 kgs.             | Bullet / Ø 35*39 mm | R134a       | 220V/50Hz   | -         | 357*423*452           | -                      |
| IC 25 Premia       | 25 kgs.             | 6.0 kgs.             | Dice / 28*28*23 mm  | R404a       | 220V/50Hz   | 180       | 380*470*600           | -                      |
| IC 35 BW Premia    | 30 kgs.             | 15 kgs.              | Dice / 28*28*23 mm  | R404a       | 220V/50Hz   | 280       | 500*450*830           | -                      |
| IC 55 BW Premia    | 50 kgs.             | 18 kgs.              | Dice / 28*28*23 mm  | R404a       | 220V/50Hz   | 320       | 500*590*830           | -                      |
| IC 55 BW Premia XL | 50 kgs.             | 18 kgs.              | Dice / 35*35*23 mm  | R404a       | 220V/50Hz   | 320       | 500*590*830           | -                      |
| IC 100 Premia      | 98 kgs.             | 45 kgs.              | Dice / 28*28*23 mm  | R404a       | 220V/50Hz   | 600       | 660*680*930           | -                      |
| IC 220 Premia      | 220 kgs.            | 150 kg               | Dice / 28*28*23 mm  | R404a       | 220V/50Hz   | 850       | 560*830*1600          | ISB-150                |
| IC 350 Premia      | 350 kgs.            | 220 kg               | Dice / 28*28*23 mm  | R404a       | 220V/50Hz   | 1200      | 760*830*1600          | ISB-220                |
| IC 460 Premia      | 460 kgs.            | 220 kg               | Dice / 28*28*23 mm  | R404a       | 220V/50Hz   | 1600      | 760*830*1800          | ISB-220                |
| IC 1000 Premia     | 950 kgs.            | 460 kg               | Dice / 28*28*23 mm  | R404a       | 380V/50Hz   | 4500      | 1220*930*1980         | ISB-460                |
| IF 20              | 20 kgs.             | 10 kgs.              | Granular Flakes     | R 134a      | 220V/50Hz   | 280       | 330*470*605           | -                      |
| IF 50              | 50 kgs.             | 15 kgs.              | Granular Flakes     | R 134a      | 220V/50Hz   | 380       | 400*540*700           | -                      |
| IF 70              | 70 kgs.             | 25 kgs.              | Granular Flakes     | R 134a      | 220V/50Hz   | 460       | 400*510*845           | -                      |
| IF 120             | 120 kgs.            | 40 kgs.              | Granular Flakes     | R 134a      | 220V/50Hz   | 550       | 500*611*950           | -                      |
| IF 200             | 200 kgs.            | 60 kg                | Granular Flakes     | R134a       | 220V/50Hz   | 1040      | 650*740*1100          | -                      |
| IF 300             | 300 kgs.            | 220 kg               | Flake Ice           | R404a       | 220V/50Hz   | 1400      | 760*830*1780          | ISB 220                |
| IF 500             | 500 kgs.            | 220 kg               | Flake Ice           | R404a       | 220V/50Hz   | 2400      | 760*830*1890          | ISB 220                |
| IF 1000            | 1000 kgs.           | 460 kg               | Flake Ice           | R404a       | 380V/50Hz   | 4800      | 1220*930*2060         | ISB 460                |
| IF 1500            | 1000 kgs.           | 400 kg               | Flake Ice           | R404a       | 380V/50Hz   | 7300      | 1320*1250*2180        | -                      |
| IF 2000            | 2000 kgs.           | 500 kg               | Flake Ice           | R404a       | 380V/50Hz   | 8500      | 1500*1380*2340        | -                      |
| IF 2500            | 2500 kgs.           | 500 kg               | Flake Ice           | R404a       | 380V/50Hz   | 9800      | 1500*1380*2500        | -                      |

\* At 10°C incoming water and 10°C air temperature

Height & width for IC 220/350/460/1000 and IF 300/500/1000 is with the suggested storage bin

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



ISB-150

ISB-125 / ISB-170, ISB-220

ISB-315, ISB-460

## Specifications - Storage Bins

| Model             | Ice Storage Capacity | Dimensions wxdxh (mm) | Compatible with |
|-------------------|----------------------|-----------------------|-----------------|
| ISB-150           | 150 kgs.             | 560*830*1150          | IC-220          |
| ISB-125 / ISB-170 | 125 kgs / 170 kgs.   | 760*830*1150          | IC-300, IC-455  |
| ISB-315           | 315 kgs              | 1227*973*1255         | IC-950          |
| ISB-220           | 220 kgs.             | 760*830*820           | IF-300, IF-500  |
| ISB-460           | 460 kgs.             | 1220*930*910          | IF-1000         |



We just raised the bar



## Wine Storage - why a normal refrigerator wouldn't do?

If you are a collector of vintage wines and use your refrigerator to store them, you might have already been compromising with the quality of your wines. Normal refrigerators are not designed for wine storage – not only in terms of the temperature they need but also due to lack of UV protection, humidity, vibration control and even the ventilation that is so important for wines. Incorrect warming or cooling can play havoc with the wine's aroma.



## Recommended serving temperatures for different wines

Wine should always be enjoyed at the right temperature. As a general rule, red wine is best served at a temperature between 12°C and 18°C, depending on the origin, grape and year. White wine is best served between 8°C and 12°C. Champagne and fruity dessert wine should be served ice cold, between 5°C and 7°C.

White wines  
8°C to 12°C

Red wines  
12°C to 18°C

Sparkling wines  
5°C to 7°C



## Wine Coolers with Three Temperature Zones



### W 133 TZ, W 101 TZ

These elegant wine coolers come with 3 separate compartments for your reds, whites and champagnes and can store up to 133 bottles and 101 bottles of 0.75 litres respectively. Both models can be used as built-in or on a standalone basis. W 101 TZ also comes with changing LED lights to lend a touch of oomph to your bar.

## Presenting Eiffel Tower the slimmest wine cooler in the market



### Eiffel Tower

Arguably the slimmest and tall wine cooler that is ideal for a large variety of wine collection with two separate compartments for your reds and whites that can store up to 54 bottles of 0.75 litres. The Eiffel Tower also comes with changing LED lights to lend a touch of oomph to your bar. It can be used as built-in or on a standalone basis.



## Key Features

- ◆ 2 separate compartments in Eiffel Tower
- ◆ 3 separate compartments for your reds, whites and champagnes in W-133TZ & W-101TZ
- ◆ Can be used as built-in or on a standalone basis
- ◆ Can store up to 133 bottles and 101 bottles of 0.75 litres respectively.
- ◆ Eiffel Tower can store up to 54 bottles of 0.75 litres
- ◆ W 101 TZ & Eiffel Tower come with changing LED lights

## Modular Wine Walls

Trufrost Wine Coolers have a unique 'built-in' feature and allow one unit to be placed next to the other to create a modular, expandable wine wall. This eclectic arrangement can transform your wine collection into a beautiful and stunning focal point. Each of these wine coolers also come with segregated temperature zones for optimally storing your red, white and sparkling wines.



\*Similar wine wall can be built using models W-101TZ and Eiffel Tower.

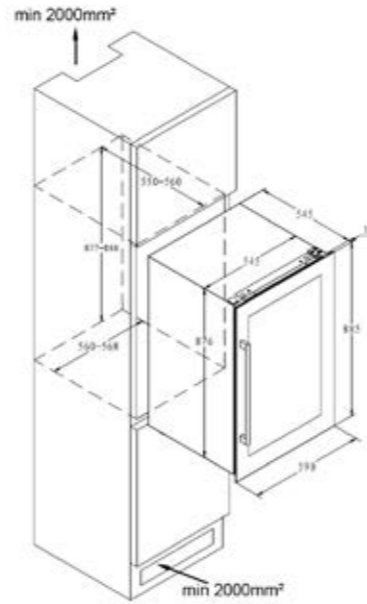


## Wine Coolers with Dual Temperature Zone



### W 57 DZ (Slider)

This dual temperature zone cabinet is a built-in type design but with a difference. It comes with two separate compartments for your reds and whites that can store up to 57 bottles of 0.75 litres. The space for hot air discharge needs to be provided at the back of your wine cooler as shown in the line drawing.



## Wine Coolers with Single Temperature Zone



W 19 SZ



W 18 SZ

### W-19 SZ, W 18 SZ

These single temperature zone wine cabinets can be set at a mid-point temperature so as to cater to the storage needs of different wines and can store up to 19 and 18 bottles respectively. These are available only as standalone wine coolers and do not have a built-in feature.

## Wine Coolers with Dual Temperature Zone



W 100 DZ

### W 100 DZ

Ideal for a large variety of wine collection with two separate compartments for your reds and whites that can store up to 100 bottles of 0.75 litres. It can be used as built-in or on a standalone basis.



W 30 DZ (New), W 30 DZ

### W 30 DZ (New), W 30 DZ

These dual temperature zone cabinets come with two separate compartments for your reds and whites that can store up to 30 bottles of 0.75 litres - 15 bottles in each compartment. It can be used as built-in or on a standalone basis.



## Technical Specifications - Wine Coolers

| Specification                 | W 133 TZ   | W 101 TZ   | W 100 DZ                               | W 57 DZ (Slider)                       | Eiffel Tower                           | W 30 DZ (New), W 30 DZ                 | W 19 DZ                  | W 18 SZ                  |
|-------------------------------|--|--|--|--|--|--|--------------------------|--------------------------|
| Bottle Storage (0.75 ltr)     | Upper Zone: 44<br>Middle Zone: 44<br>Lower Zone: 45          | Upper Zone: 33<br>Middle Zone: 33<br>Lower Zone: 35          | Upper Zone: 44<br>Lower Zone: 56       | Upper Zone: 15<br>Lower Zone: 15       | Upper Zone: 27<br>Lower Zone: 27       | Upper Zone: 15<br>Lower Zone: 15       | 19                       | 18                       |
| Storage Volume (litres)       | 405  | 308  | 308                                    | 93                                     | 93                                     | 93                                     | 65                       | 68                       |
| Dimensions (w*d*h) (mm)       | 598*685*1815   | 595*575*1820   | 598*685*1403                           | 590*563*885                            | 595*397*1820                           | 380*600*880                            | 495*450*670              | 453*512*715              |
| Temperature Range             | Upper Zone 5-15°C<br>Middle Zone 5-15°C<br>Lower Zone 7-18°C | Upper Zone 5-15°C<br>Middle Zone 5-15°C<br>Lower Zone 7-18°C | Upper Zone 5-15°C<br>Lower Zone 7-18°C | Upper Zone 5-15°C<br>Lower Zone 7-18°C | Upper Zone 5-15°C<br>Lower Zone 7-18°C | Upper Zone 5-15°C<br>Lower Zone 7-18°C | 5-20°C                   | 5-18°C                   |
| Temperature Zones             | Three  | Three  | Dual                                   | Dual                                   | Dual                                   | Dual                                   | Single                   | Single                   |
| Power (w)                     | 200w   | 200w   | 200w                                   | 190w                                   | 190w                                   | 190w                                   | -                        | 60W                      |
| Digital Temperature Indicator | Yes  | Yes  | Yes                                    | Yes                                    | Yes                                    | Yes                                    | Yes                      | Yes                      |
| Lock                          | Yes  | Yes  | Yes                                    | Yes                                    | Yes                                    | Yes                                    | Yes                      | No                       |
| Glass Door                    | 2 layered tempered brown                                     | 2 layered tempered brown                                     | 2 layered tempered brown               | 2 layered tempered brown               | 2 layered tempered brown               | 2 layered tempered brown               | 2 layered tempered brown | 2 layered tempered brown |
| Door Handle                   | Steel  | Steel  | Steel                                  | Steel                                  | Steel                                  | Steel                                  | Steel                    | Steel                    |
| No. of beech wood shelves     | Sliding x 12 +<br>Display x 1                                | Sliding x 9 +<br>Display x 1                                 | Sliding x 9 +<br>Display x 1           | Sliding x 6                            | Sliding x 6                            | Sliding x 6                            | Sliding x 5              | Storage x 4              |
| Refrigerant                   | R 600a   | R 600a   | R 600a                                 | R 600a                                 | R 600a                                 | R 600a                                 | R 600a                   | R 600a                   |
| Cabinet Case & Interior       | Black  | Black  | Black                                  | Black                                  | Black                                  | Black                                  | Black                    | Black                    |
| Lighting under each shelf     | Blue LED   | Blue LED   | Blue LED                               | Blue LED                               | Blue LED                               | Blue LED                               | Blue LED                 | Blue LED                 |

Electricals: 220V/50Hz/1 Phase

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



## Modular Wine Wall using W-30 DZ

Trufrost Wine Coolers have a unique 'built-in' feature and allow one unit to be placed next to the other to create a modular, expandable wine wall. This eclectic arrangement can transform your wine collection into a beautiful and stunning focal point. Each of these wine coolers also come with segregated temperature zones for optimally storing your red, white and sparkling wines.



W 30 DZ



W 30 DZ W 30 DZ W 30 DZ W 30 DZ

Red Wine

White Wine

### Distinctive features

- ◆ Segregated temperature zones in each wine cooler
- ◆ Beachwood shelves with ball-bearing tract
- ◆ Black cabinet and interiors
- ◆ Stylish blue LED lighting under each shelf
- ◆ Double tempered brown glass with UV protection
- ◆ Digital temperature controller with display
- ◆ Full glass door with concealed frame & elegant black border

# Distinctive Features of Trufrost Wine Coolers

Full glass door with elegant black border

Digital temperature controller with display

Stylish Blue LED under each shelf

Double tempered brown glass with UV protection

Air intake and exhaust from the front allowing built-in applications



Ball bearing track for easy sliding

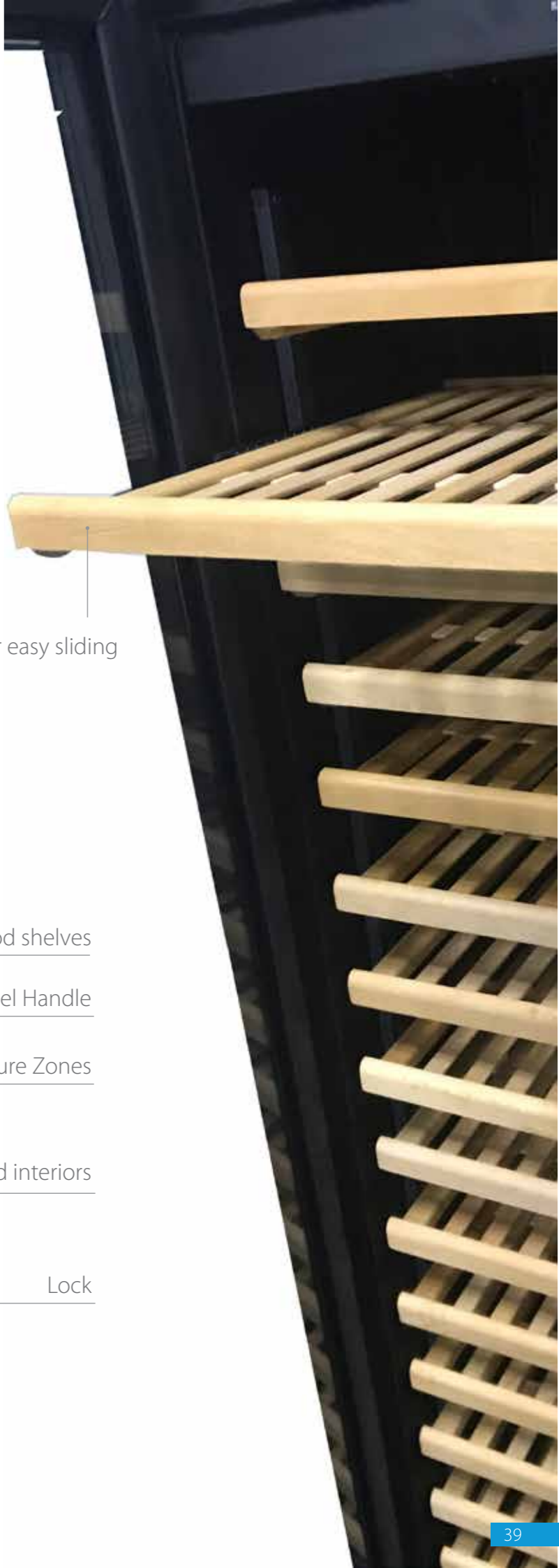
Beechwood shelves

Stainless Steel Handle

Dual Temperature Zones

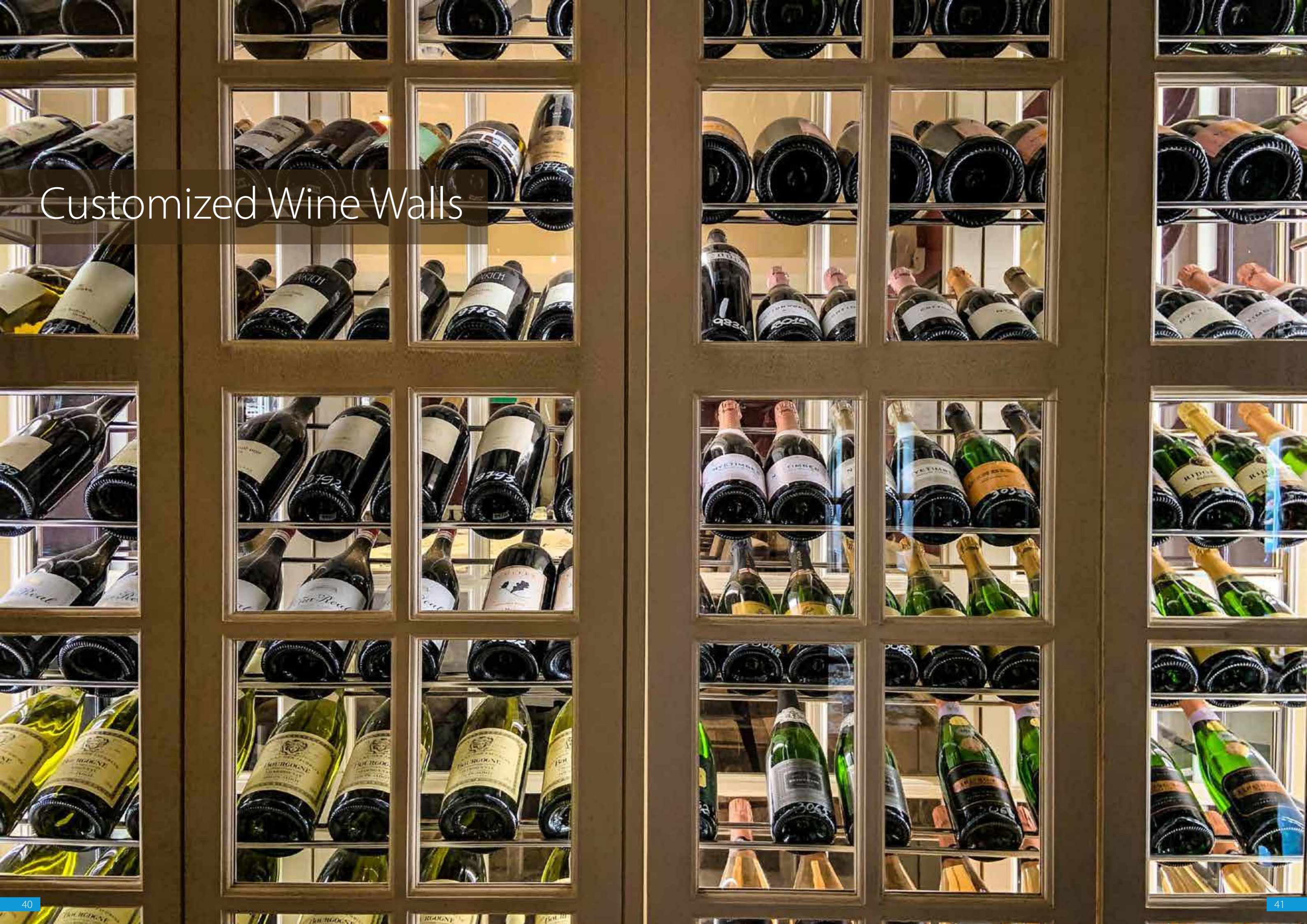
Black cabinet and interiors

Lock





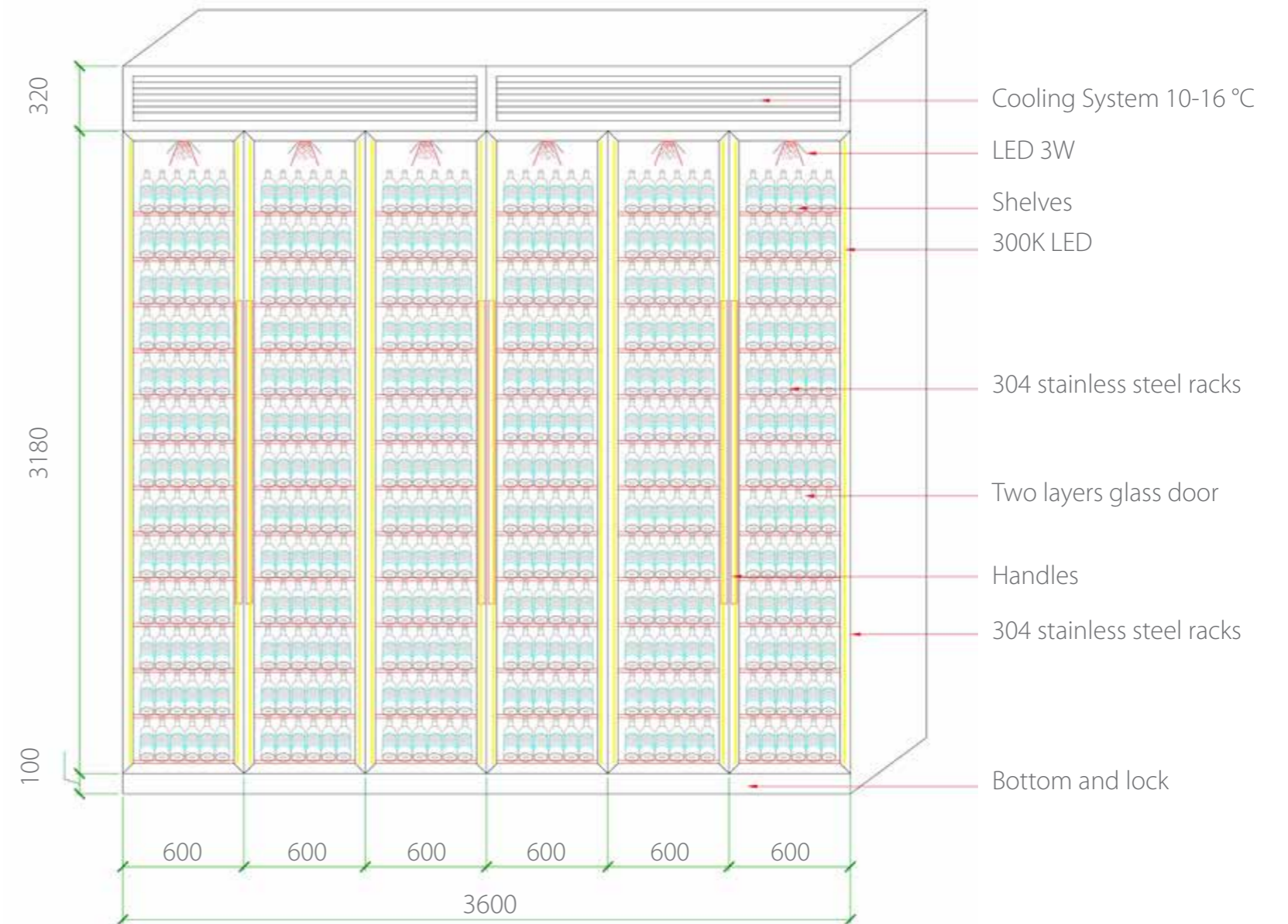
# Customized Wine Walls





## Customized Wine Walls

Trufrost customised wine walls provide a conditioned area for a surprisingly large number of bottles – without encroaching greatly on your floor space. They add impact and drama to your bar whilst protecting and showcasing your vintage collection. They are usually fitted with glass doors, combined with internal reflective finishes, backlighting and spotlighting to highlight the wines.





## Visi Coolers

Trufrost Bottle Coolers are designed to chill products quickly, even when the frequency of door openings is high. Fitted with 2 LED lights, they provide an attractive view of the displayed bottles & cans and allow rapid restocking & cooling.

## Undercounters in stainless steel

Elegant yet reliable, Trufrost Undercounter Back Bars are made in solid stainless steel and are ergonomically designed to enhance the efficiency of professional bartenders. They are perfect for showcasing bottled and canned beverages.

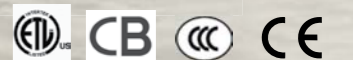
## Back Bars

Trufrost Back Bars come in two options - one in stunning black coloured body and matching door frame and the other in stainless steel exterior. They provide an attractive view of the displayed items – be it bottles or cans. Available in 1, 2 and 3 door options.

| Specification         | Black Bottle Coolers |              | Back Bars   |             |              | Back Bars in Stainless Steel |              | Glass Door Undercounters |              | Glass Door Undercounters |              | Glass Froster |
|-----------------------|----------------------|--------------|-------------|-------------|--------------|------------------------------|--------------|--------------------------|--------------|--------------------------|--------------|---------------|
|                       | VC-320               | VC-400       | BB-100      | BB-200      | BB-300       | BB-200SS                     | BB-300SS     | G 2100 TNG               | G 3100 TNG   | GN 2100 TNG              | GN 3100 TNG  | GF 201 SS     |
| Gross Volume (Litres) | 280                  | 350          | 100         | 200         | 300          | 200                          | 300          | 252                      | 380          | 282                      | 417          | 200           |
| w*d*h (mm)            | 545*620*1727         | 600*665*1877 | 600*505*880 | 900*505*880 | 1335*505*880 | 900*505*880                  | 1335*505*880 | 1360*600*860             | 1795*600*860 | 1360*700*860             | 1795*700*860 | 595*628*830   |
| Temperature Range     | 0-10°C               | 0-10°C       | 2-10°C      | 2-10°C      | 2-10°C       | 2-10°C                       | 2-10°C       | 2-8°C                    | 2-8°C        | 2-8°C                    | 2-8°C        | -18 ~ -22°C   |
| Power (W)             | 170                  | 170          | 250         | 280         | 350          | 280                          | 350          | 350                      | 350          | 350                      | 350          | 130           |
| Lock                  | Yes                  | Yes          | Yes         | Yes         | Yes          | Yes                          | Yes          | No                       | No           | Yes                      | Yes          | Yes           |
| Defrost               | Automatic            | Automatic    | Automatic   | Automatic   | Automatic    | Automatic                    | Automatic    | Automatic                | Automatic    | Automatic                | Automatic    | Manual        |
| No. of Doors          | 1                    | 1            | 1           | 2           | 3            | 2                            | 3            | 2                        | 3            | 2                        | 3            | 1             |
| No. of shelves        | 4                    | 5            | 2           | 2           | 2            | 2                            | 2            | 2                        | 3            | 2                        | 3            | 2             |
| Refrigerant           | R 134a               | R 134a       | R 134a      | R 134a      | R 134a       | R 134a                       | R 134a       | R 134a                   | R 134a       | R 134a                   | R 134a       | R 134a        |
| Interior Light        | Yes / 2 LEDs         | Yes / 2 LEDs | Yes         | Yes         | Yes          | Yes                          | Yes          | Yes                      | Yes          | Yes                      | Yes          | Yes           |
| Wheels / Castors      | Yes                  | Yes          | No          | No          | No           | No                           | No           | Yes                      | Yes          | Yes                      | Yes          | No            |

Electricals: 220V/50Hz/1 Phase

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







## Draught Beer Systems

When handled properly from brewery to bar to glass, draught beer delivers what many consider to be the freshest, most flavorful beer available to the customer. We find draught taps so often that we assume it must be relatively simple to keep and serve beer this way. But behind the simple flick of a handle that sends beer streaming into our glass at the bar, there is an alignment of the dispense variables and consistent housekeeping practices. Trufrost Draught Beer Systems are meticulously designed for exact operating conditions, and regular maintenance to ensure the proper flow of high-quality beer.

## Essential Components of Draught System

### Beer Coolers

Our cooling systems hold beer at a constant temperature from keg to glass and prevent any increase in beer temperature between the cooler and the faucet that can lead to dispensing problems such as foaming. The drinks are carried - via thermally insulated plastic tubes - from the external environment to the dispensing tower. The insulating tube (known as the "python") and the dispensing tower are not included with the machine. You have the option of choosing between countertop coolers, undercounter coolers.



## Draught Beer Systems comprise of three sub-systems: gas, beer, and cooling

### Gas

Draught systems use CO2 alone or mixed with nitrogen in varying proportions depending on the requirements of the system and the beers being served. When properly selected and set, dispense gas maintains the correct carbonation in the beer and helps to preserve its flavor. In most draught systems, the dispense gas also propels beer from the keg to the faucet. Because the dispense gas comes into direct contact with the beer, it must meet strict criteria for purity.

### Beer

Most draught systems use the gases mentioned above to drive beer from the keg, through tubing and to the faucet where it will flow into the customer's glass. During the journey from keg to glass, we want to protect the beer from anything that would compromise its flavor or alter the carbonation created by the brewery. The beer should flow through well maintained proper beer lines and avoid any contact with brass parts that would impart a metallic flavor. We also want the beer to flow at a specific rate and arrive with the ideal carbonation level.

### Cooling

The cooling system should hold beer at a constant temperature from keg to glass. Any increase in beer temperature between the cooler and the faucet can lead to dispense problems such as foaming. In a simple direct-draw system, a refrigerated cabinet maintains the temperature of the keg and provides cooling to the beer as it travels the short distance to the faucet. Many long-draw systems use a walk-in refrigerator to cool the kegs, plus chilled glycol that circulates in tubes next to the beer lines all the way to the faucet, to ensure that the beer stays cold all the way to the glass.

### Counter Top Beer Coolers



CTB-1, CTB-2

### Under Counter Beer Coolers



UBC-100, UBC-150

### Mobile Coolers



MBC-2

### Kegeators



UDD-1, UDD-24-60SS

## Technical Specifications



| Model No. | Dispensing Capacity (L) | Water Tank (Litres) | w x d x h (mm) | Temperature Range | Power (w) | Compressor Power (Hp) | Ice bank (kg) | Pumping Capacity (L/H) | Water Pump Head (m) | Net Weight | Refrigerant | Max Taps |
|-----------|-------------------------|---------------------|----------------|-------------------|-----------|-----------------------|---------------|------------------------|---------------------|------------|-------------|----------|
| CTB-1     | 40                      | 14                  | 430x420x290    | 3 -7°C            | 220       | 1/4 HP                | 7-9,          | -                      | -                   | 21         | R - 134 A   | 1        |
| CTB-2     | 40                      | 14                  | 430x420x290    | 3 -7°C            | 220       | 1/4 HP                | 7-9,          | -                      | -                   | 23         | R - 134 A   | 2        |
| UBC - 100 | 90/100                  | 40                  | 480x460x680    | 3 -7°C            | 350-400   | 1/4 HP, 1/3 HP        | 15-18, 17-19  | 780                    | 6.5                 | 30-35      | R - 134 A   | 1-4,     |
| UBC - 150 | 150                     | 55                  | 480x490x720    | 3 -7°C            | 410       | 1/3+ HP               | 24-26,        | 780                    | 6.5                 | 42-46      | R - 134 A   | 1-8,     |
| MBC - 2   | 200                     | 70                  | 80x560x900     | 3 -7°C            | 430       | 1/3+ HP               | 30-38,        | 780                    | 6.5                 | 45-48      | R - 134 A   | 2        |

| Model No.       | Doors | Capacity (Litres) | Dimensions w x d x h (mm) | Temperature Range | Compressor Power (Hp) | KEG Capacity 50 Liters | KEG Capacity 20 Liters | Refrigerant | Max Taps |
|-----------------|-------|-------------------|---------------------------|-------------------|-----------------------|------------------------|------------------------|-------------|----------|
| UDD - 1         | 1     | 186               | 596x772x983               | 0.5°C-3.3°C       | 1/6 HP                | 1                      | 2                      | R - 134 A   | 1        |
| UDD - 24 -60 SS | 2     | 446               | 1544x620x905              | 0°C-5°C           | 1/3+ HP               | 2                      | 6                      | R - 134 A   | 2        |

Electricals: 220V/50Hz

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



A photograph of two glasses filled with bright orange sorbet, each garnished with a small sprig of fresh green mint. The glasses are placed on a rustic, light-colored wooden board. In the background, a white ceramic spoon and a small white bowl are visible on a light-colored, textured surface. The overall scene is bright and clean, suggesting a fresh and healthy treat.

Turn your business  
into the **fast lane**

Trufrost presents a truly world class range of dispensers designed to help scale up the sales and profitability of ice cream parlours, frozen yogurt outlets, convenience stores, coffee shops, clubs, food courts, kiosks, canteens and a wide variety of small and medium sized stores.

## Soft Serve Freezers

The Trufrost floor standing and counter top models come with dual flavour twin twist option. Three models are available to suit different needs. It is easy to make soft ice cream and frozen yogurt. Just add the pre-mix from your chosen dairy or premix supplier, freeze it down and in few minutes you are ready to serve. The 2 Plus 1HD model comes with an agitator for even mixing of the premix.



Solo

Tom & Jerry

2 Plus 1

CE

| Model       | Flavours   | Max. production | Mix Hopper capacity | Freezing cylinder capacity (Litres) | W x D x H (mm) | First Dispensing | Consecutive Dispensing# (Cups*) | Rated Input Power |
|-------------|------------|-----------------|---------------------|-------------------------------------|----------------|------------------|---------------------------------|-------------------|
| Solo        | 1          | 10 Litres/Hr.   | 4 Litres x 1        | 1.5 x 1                             | 220x660x660    | 13 minutes       | 4                               | 700 W             |
| 2 Plus 1    | Twin Twist | 25 Litres/Hr.   | 5.5 Litres x 2      | 1.75 x 2                            | 540x710x1440   | 9 minutes        | 5 + 5                           | 2500 W            |
| Tom & Jerry | Twin Twist | 15 Litres/Hr.   | 4.3 Litres x 2      | 1.6 x 2                             | 540x760x835    | 10 minutes       | 3 + 3                           | 2300 W            |

Data based on ambient temperature of 32°C

Electricals: 220V/50Hz/1 Phase

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

# Consecutive dispensing intervals assumed at 8 seconds based on practical experience

\* 80 gms of dispensing taken for each cup

## Ice Cream & Gelato Batch Freezers

Trufrost Batch Freezers provide you the convenience of making your own signature ice creams, gelato and a wide variety of premium desserts from one easy to use machine. Serve homemade ice cream, sorbet or Italian ice. Fruits, nuts and candies can be folded in as the product is being drawn into your container.



GBF-10



GBF-20

CE

| Model  | W x D x H (mm)  | Freezing Cylinder | Max Production | Refrigerant | Rated Input Power | Drive Motor | Weight |
|--------|-----------------|-------------------|----------------|-------------|-------------------|-------------|--------|
| GBF-10 | 596 x 530 x 400 | 4.7 L             | 10L / hr       | R 134a      | 800w              | 1.375 HP    | 50 Kg  |
| GBF-20 | 455 x 710 x 755 | 5.4 L             | 20L / hr       | R 404a      | 2000w             | 1.5 HP      | 100 Kg |

Electricals: 220V/50Hz/1 Phase

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







Wow Gelato - 7



Wow Gelato - 6

## Ice cream & Gelato Scooping Displays

These stunning displays for ice cream & gelato can be used in different ways – as countertops or intelligently built-in to the counter to merge with your dessert buffet spread. You can choose between 2 models that are draped in elegant curved glass and built on a stainless steel base that houses the refrigeration system and have a digital temperature indicator. You have the flexibility to display more flavours of ice cream or gelato by using GN 1/6 pans (not supplied with the machine). The 2 Wow Gelato models come with with 6 x GN1/3 and 7 x GN1/3 pans respectively.



## Technical Specifications



| Model          | Pans No. | Pans Description | Dimensions W*D*H (mm) | Volume (Litres) | Temperature Range (°C) | Front Glass | Refrigerant | Power (Watts) |
|----------------|----------|------------------|-----------------------|-----------------|------------------------|-------------|-------------|---------------|
| Wow Gelato - 7 | 7        | GN 1/3           | 1380*742*904          | 142             | -13 ~ -22              | Heated      | R 404a      | 1400          |
| Wow Gelato - 6 | 6        | GN 1/3           | 1170*850*550          | 122             | -13 ~ -22              | Heated      | R 404a      | 1300          |

Electricals: 220V/50Hz/Single Phase  
 Specifications are subject to change without prior notice due to continuous product development



## Juice Dispensers

These Trufrost dispensers are ideal for non-carbonated beverages, built with an energy efficient refrigeration system, they are easy & quick to dismantle and clean. They come with a shock proof, non-toxic polycarbonate bowls of 8 litres. capacity with independent mixing control. JD-8.2 comes with a spray mechanism that creates a fountain effect and is suitable for syrup based, watery juice. This model is however not recommended for pulp based drinks which are better dispensed in our model Turia-12 shown ahead.



JD-8.2



| Model      | W x D x H (mm)  | No. of bowls |
|------------|-----------------|--------------|
| Jolly 8.2P | 250 x 400 x 630 | 2            |
| JD-8.2     | 290 x 400 x 680 | 2            |

Electricals: 220V/50Hz/1 Phase  
Specifications are subject to change without prior notice due to continuous product development

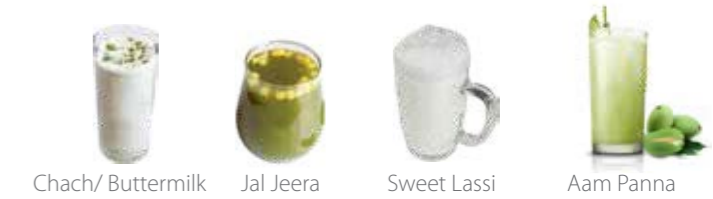
## Multipurpose Dispensers

Versatile counter top models for the cooling and dispensing of a variety of popular Indian drinks such as Jal Jeera, Buttermilk, Lassi, Aam (mango) Panna & other natural juices with light pulp. You can choose between two models that come in 12 and 19 litre capacities. The paddle is designed to stir the beverages and prevent any sedimentation and the machines are easy to clean and sanitize.



Turia-12 (JJ-12)

Turia 19



Chach/ Buttermilk Jal Jeera Sweet Lassi Aam Panna

| Model    | W x D x H (mm) | Bowl capacity |
|----------|----------------|---------------|
| Turia-12 | 220x660x660    | 12 litres     |
| Turia 19 | 320x400x700    | 19 litres     |

Electricals: 220V/50Hz/1 Phase  
Specifications are subject to change without prior notice due to continuous product development

## Chocolate Melter

The Butler Chocolate Melters are designed to not only melt your chocolate, but keep it at the perfect temperature throughout your food service. It comes with a covered stainless steel bowl, which is removable for easy cleaning. These can be used to melt Pure and Compound Chocolate, Hot Sauces and Chocolate Dips and more. It comes with a Temperature Controller to control the heat. Although the low wattage is designed to ensure that the chocolate does not get burnt, constant manual stirring is a must for optimal results.



CMM-4

| Model | Dimensions W x D x H (mm) | Tank Dimensions W x D x H (mm) | Temperature Range | Capacity | Power | Net Weight |
|-------|---------------------------|--------------------------------|-------------------|----------|-------|------------|
| CMM-4 | 203x355x292               | 176x 325x100                   | 30~95°C           | 4 Litre  | 800W  | 5.0 Kg     |

Electricals: 220V/50Hz/1 Phase  
Specifications are subject to change without prior notice due to continuous product development







Show off your  
**masterful creations** in style

With Trufrost Display Cases you can virtually upgrade your food business to club class. These world class showcases are built using reliable cooling system, controllers and design elegance that Europe is known for. In short, these are designed to increase your sales... not your problems.



## Why Trufrost confectionery showcases are miles ahead?

### **Help you save on food wastage:**

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

### **Aesthetics:**

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

Conventional Display



Trufrost Display







CSF-44 Premia

## Flat Glass Showcases - Premia series

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

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



CSF-44 Max

## Flat Glass Showcases - Max series

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

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





## Flat Glass Showcases

The Flat Glass Showcases from Trufrost are a runaway success. They are absolutely stunning showcases and you can choose between 2 models with options of 3 layers or 4 layers. The standard models come in 1200mm and 1500 mm widths.

Options for firm project orders booked with longer lead times:

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



CSF 43  
WSF-43



CSF 44  
WSF 44





Temptation 44  
Temptation 44W

## Temptation

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

Options for firm project orders booked with longer lead times:

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



## Key Features - Floor Standing Displays

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

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





## Crystal Tower Premia

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

## Key Features

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







## Frozen Tower

### Panoramic Ventilated Freezer Showcase

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

### Key Features

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



Frozen Tower



## Flat Glass Tall Showcases

This stunning new showcase from Trufrost stands tall and enables you to proudly display your delightful creations. It comes in a width of 5' (1500mm to be precise) and has 4 underlit shelves with LED lighting to enhance your cakes and bakes. The model can be paired well with our other models shown in the previous pages.



CSF-55 Tall







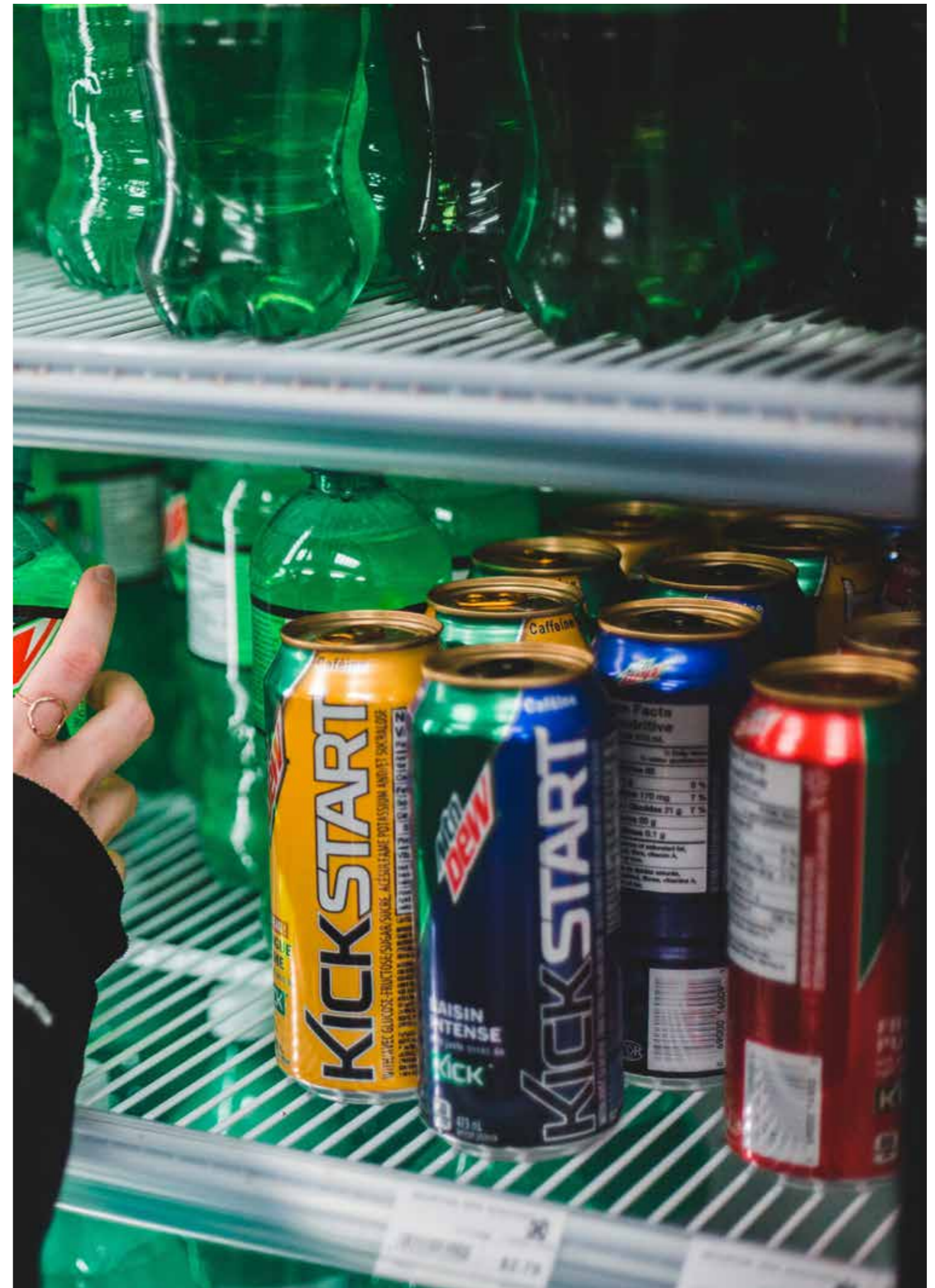
GG-700

## Grab & Go

This is great for 'grab & go' display of packaged beverages, sandwiches, confectionery and more. It comes in an elegant black colour with auto-defrost and drainage, LED light, night curtain and 3 adjustable shelves with price label space.

## Key Features

- Digital controller
- Finned evaporator
- Automatic defrost
- LED light with night curtain
- Adjustable shelves with price label setting
- Automatic drain water







# the fashion statement

## Diva

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



Diva 900 Premia



Pull-out Drawers





CTSR-23 Premia



Baby Tower



Mini Tower

## Countertop Cold Displays

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

## Baby Tower

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

## Mini Tower

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





## Countertop Warm Displays

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



CTSW-23



CTW-4



FDW-3





Technical Specifications



| Model                | Product   | No. of Layers |                  | Dimensions<br>W*D*H (mm) | Volume<br>(Litres) | Temperature<br>Range (°C) | Front<br>Glass | Refrigerant | Power<br>(Watts) |
|----------------------|---|---------------|------------------|--------------------------|--------------------|---------------------------|----------------|-------------|------------------|
|                      |   | No.           | Description      |                          |                    |                           |                |             |                  |
| CSF 34               | Flat Glass 4 Layer Cake Showcase                            | 4             | Base + 3 shelves | 900*730*1300             | 390                | 2~8                       | Heated         | R 134a      | 450              |
| CSF 44 Premia        | Flat Glass 4 Layer Cake Showcase                            | 4             | Base + 3 shelves | 1200*730*1300            | 550                | 2~8                       | Heated         | R 134a      | 480              |
| CSF 24 Max           | Flat Glass 4 Layer Cake Showcase                            | 4             | Base + 3 shelves | 600*730*1300             | 240                | 2~8                       | Heated         | R 134a      | 410              |
| CSF 44 Max           | Flat Glass 4 Layer Cake Showcase                            | 4             | Base + 3 shelves | 1200*730*1300            | 530                | 2~8                       | Heated         | R 134a      | 480              |
| CSF 44               | Flat Glass 4 Layer Cake Showcase                            | 4             | Base + 3 shelves | 1200*730*1300            | 530                | 2~8                       | Heated         | R 134a      | 450              |
| WSF 44               | Flat Glass 4 Layer Warm Showcase                            | 4             | Base + 3 shelves | 1200*730*1300            | 530                | 40-65                     | -              | -           | 450              |
| CSF 54               | Flat Glass 4 Layer Cake Showcase                            | 4             | Base + 3 shelves | 1500*730*1300            | 670                | 2~8                       | Heated         | R 134a      | 450              |
| WSF 54               | Flat Glass 4 Layer Warm Showcase                            | 4             | Base + 3 shelves | 1500*730*1300            | 670                | 40-65                     | -              | -           | 450              |
| CSF 55 Tall          | Flat Glass 3 Layer Cake Showcase                            | 4             | Base + 3 shelves | 1500*720*1900            | 1400               | 2~10                      | Heated         | R404a       | 1255             |
| Temptation-44        | Inclined Glass 4 Layer Cake Showcase                        | 4             | Base + 3 shelves | 1200*730*1300            | 480                | 2~8                       | Heated         | R 134a      | 450              |
| Temptation-44W       | Inclined Glass 4 Layer Warm Showcase                        | 4             | Base + 3 shelves | 1200*730*1300            | 480                | 40-65                     | -              | -           | 450              |
| Crystal Tower Premia | 4 Side Glass Panoramic Cake Showcase                        | 5             | Base + 4 shelves | 675*695*1800             | 660                | 2~8                       | Double Glass   | R 290a      | 590              |
| Frozen Tower         | 4 Side Glass 5 Layers Panoramic Ventilated Freezer Showcase | 5             | Base + 4 shelves | 650*650*1950             | 319                | -18 ~ -22                 | Double Glass   | R 290a      | 1000             |
| GG-700               | Grab-n-Go   | 4             | Base + 3 shelves | 706*717*1500             | 190                | 3~7                       | NA             | R 290a      | 500              |
| DIVA 900 Premia      | Jewellery Box Type Display for chocolate & confectionery    | 1             | Base + 2 Drawers | 900*850*1175             | 160                | 2~10                      | Heated #       | R 134a      | 500              |
| Baby Tower           | Desk Top Tall Display Refrigerator                          | 3             | Base + 2 shelves | 452*406*816              | 58                 | 2~12                      | Double Glass   | R 134a      | 190              |
| Mini Tower           | Desk Top Tall Display Refrigerator                          | 4             | Base + 3 shelves | 430*390*986              | 78                 | 2~12                      | Double Glass   | R 134a      | 180              |
| CTSR-23              | Countertop 3 Layer Square Glass Cake Showcase               | 3             | Base + 2 shelves | 660*530*730              | 68                 | 2~8                       | -              | R 134a      | 160              |
| CTSW-23              | Countertop 3 Layer Square Glass Warm Showcase               | 3             | Base + 2 shelves | 660*530*730              | 68                 | 40~65                     | -              | -           | 450              |
| CTW-4                | Countertop Warm Display Case                                | 1             | 4 x GN 1/3 pans  | 773*420*336              | 67                 | 30~90                     | -              | -           | 500              |
| FDW-3                | Food Display Warmer with 3 Shelves                          | 3             | 3 shelves        | 400*448*785              | 97                 | 30~90                     | -              | -           | 800              |

Electricals: 220V/50Hz/Single Phase      Specifications are subject to change without prior notice due to continuous product development      # Top glass also heated





## Adding colours to food retail





## Open Multideck Chillers – Remote

These positive temperature vertical open type refrigerated cabinets by Trufrost feature efficiency and high visibility, thanks to the integration of the most recent technological innovations with a sophisticated design. Ideal for packaged dairy products, beverages, packaged food, fruits & vegetables, and even certain meat & poultry items. Available in three widths, these models can be multiplexed together to create bespoke solutions. Remote systems are commonly the best solution for outlets looking to install a large number of chillers as they will keep noise and heat to a minimum within the store.

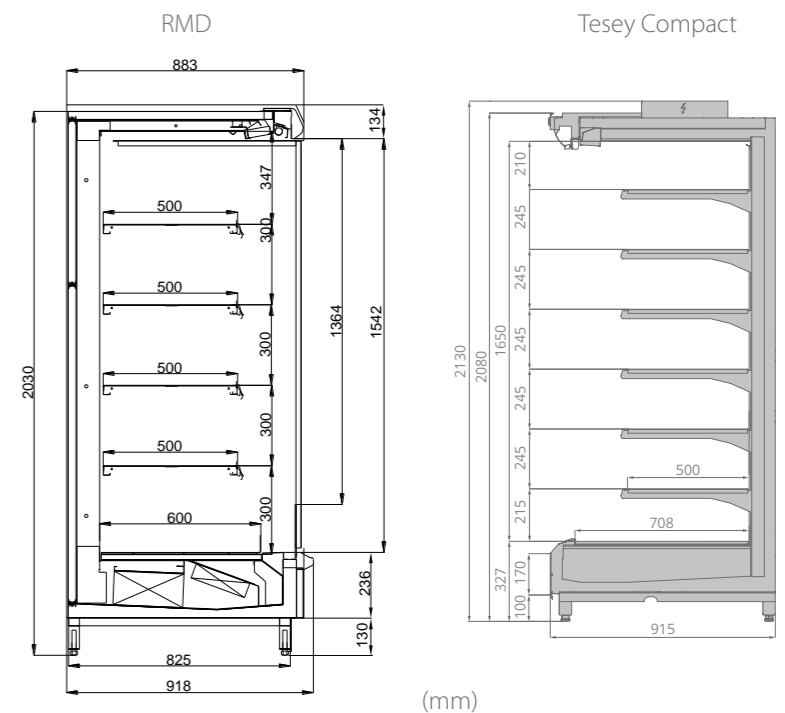


RMD-1935, RMD-2560, RMD-3810  
Tesey Compact 250, Tesey Compact 375

### Key Features

- ◆ Reliable and customised remote refrigeration
- ◆ Low front edge maximizes space for food display
- ◆ Optimised shelf depth enables more effective displayable volume
- ◆ Shelves can be tilted to 0°/10°/20°
- ◆ Top tubing design makes construction easier
- ◆ Ultra-wide night curtains minimize the gaps and also energy loss
- ◆ Off-cycle defrost reduces the energy consumption
- ◆ Option of CFC free refrigerant available

### Line Drawing



### Technical Specifications - Remote Multideck Chillers



| Model    | Dimension (WxDxH) | Display Area (M <sup>2</sup> ) | Cooling System | Electricals           | Temperature Range | Refrigerant | Cooling Capacity | Power | LED | Night Curtain |
|----------|-------------------|--------------------------------|----------------|-----------------------|-------------------|-------------|------------------|-------|-----|---------------|
| RMD-1935 | 1935x918x2030 mm  | 2.94                           | Ventilated     | 220V/50Hz/1 Ph        | 2°C ~ 6°C         | R404a/R22   | 2.6KW            | 1.8KW | Yes | Yes           |
| RMD-2560 | 2560x918x2030 mm  | 3.92                           | Ventilated     | 220V/50Hz/1 Ph        | 2°C ~ 6°C         | R404a/R22   | 3.5KW            | 1.8KW | Yes | Yes           |
| RMD-3810 | 3810x918x2030 mm  | 5.88                           | Ventilated     | <b>400V/50Hz/3 Ph</b> | 2°C ~ 6°C         | R404a/R22   | 5.2KW            | 2.6KW | Yes | Yes           |

\* The width mentioned above is inclusive of two end panels of 30mm each Shelves can be tilted to 0°/10°/20°  
Specifications are subject to change without prior notice due to continuous product development

### Technical Specifications - Tesey Compact Remote Multidecks Chillers



| Model             | Dimension (WxDxH) | Display Area (M <sup>2</sup> ) | Cooling System | Electricals           | Temperature Range | Refrigerant | Cooling Capacity | Power | LED | Night Curtain |
|-------------------|-------------------|--------------------------------|----------------|-----------------------|-------------------|-------------|------------------|-------|-----|---------------|
| Tesey Compact-250 | 2570x915x2130     | 4.0                            | Ventilated     | 220V/50Hz/1Ph         | 2°C ~ 6°C         | R404a/R22   | 3.5KW            | 2.4KW | Yes | Yes           |
| Tesey Compact-375 | 3820x915x2130     | 6.0                            | Ventilated     | <b>400V/50Hz/3Ph*</b> | 2°C ~ 6°C         | R404a/R22   | 4.6KW            | 4.5KW | Yes | Yes           |

\* 220V/50Hz/1Ph available End panels thickness is 35mm Specifications are subject to change without prior notice due to continuous product development





## Upright Vertical Freezers or Chillers – Remote

The upright 3, 4 and 5 door Freezers or Chillers from Trufrost are designed to respond to the increasingly dynamic needs for small surfaces and proximity stores. They combine the elegance and design of remote solutions with the flexibility of plug-ins.

## Remote Glass Door Chillers & Freezers

The Remote Chillers and Freezers from Trufrost can be configured next to each other to give a uniform, pleasing look to the store ambience and are ideal for creating themed walls or corners. The chillers are available in 3, 4 & 5 door options and the freezers only with 3 doors.



VCR-2800  
Chiller



VFR-2000  
Freezer

## Technical Specifications

| Model    | Dimensions (wxdxh) | Volume | Doors | Shelves | Temp. range   | Refrigerant | Cooling Capacity | Power | Electricals   |
|----------|--------------------|--------|-------|---------|---------------|-------------|------------------|-------|---------------|
| VCR-2000 | 2050x750x2000mm    | 2190L  | 3     | 18      | +2°C ~ +6°C   | R404a/R22   | 1150W            | 1.2kW | 220V/50Hz/1Ph |
| VCR-2800 | 2734x750x2000mm    | 2955L  | 4     | 24      | +2°C ~ +6°C   | R404a/R22   | 1570W            | 1.4kW | 220V/50Hz/1Ph |
| VCR-3500 | 3418x750x2000mm    | 3710L  | 5     | 30      | +2°C ~ +6°C   | R404a/R22   | 1750W            | 1.6kW | 220V/50Hz/1Ph |
| VFR-2000 | 2050x750x2000mm    | 2080L  | 3     | 18      | -18°C ~ -20°C | R404a       | 1200W            | 1.3kW | 220V/50Hz/1Ph |

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



## Key Features

- ◆ Reliable and customised remote refrigeration
- ◆ Temperature range:
  - ◆ Chillers: +1 ~ +10°C
  - ◆ Freezers: -18 ~ -20°C
- ◆ Digital temperature control
- ◆ Automatic defrost for freezers
- ◆ Adjustable feet
- ◆ Interior LED light
- ◆ Self closing doors
- ◆ Triple pane glass with heat film for freezers



# Plug-In Refrigerated Multidecks







## Plug-in Multideck Chillers

The vertical open type refrigerated plug-in cabinets by Trufrost are designed to enhance product display and stimulate impulse buying in strategic areas of the store, such as in front of cash registers or promotional islands. They are ideal for packaged dairy products, beverages, packaged food, fruits & vegetables, and even certain meat & poultry items. These Multidecks have the full condensing unit system housed within the cabinet and eliminate the need for the installation of an external condenser. They offer maximum flexibility as they can be moved to different locations within the store or can be positioned away from walls as there is no requirement for pipe work to be routed outside. PMD-1310 & PMD-1800 are finished in highly polished stainless steel, they add a touch of class to any store.

### Key Features

- ◆ High efficiency and balanced refrigeration system
- ◆ Stainless steel body
- ◆ Optimised shelf depth enables more effective displayable volume
- ◆ Night curtain minimizes energy loss
- ◆ Off-cycle defrost reduces the energy consumption
- ◆ Eco friendly R404a refrigerant



PMD-1310, PMD-1800

### Technical Specifications - Plug in Multidecks



| Product                   | Model    | Dimensions wxdxh (in mm) | Capacity (in Litrs) | Temperature (in °C) | Power  | Rated Current | Energy consumption kW per day | Refrigerant | Shelves |
|---------------------------|----------|--------------------------|---------------------|---------------------|--------|---------------|-------------------------------|-------------|---------|
| Plug In Multideck Chiller | PMD-1310 | 1310x660x2000            | 565L                | +2 ~ +8             | 1300 W | 10.5A         | 38.8                          | R290a       | 4       |
| Plug In Multideck Chiller | PMD-1800 | 1800x670x2000            | 822L                | +2 ~ +8             | 1800 W | 10A           | 23.4                          | R404a       | 4       |

Electricals: 220V/50Hz/Single Phase Specifications are subject to change without prior notice due to continuous product development  
 Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)



Serve Over  
& Self Service Counters





## Serve Over Counters - Plug-in

Trufrost presents stylish serve over counters for display of a variety of foodstuff including delicatessens, dairy products, sausages, meat and poultry that ensure maximum visibility in a pleasing manner. The front glass can be lifted for cleaning. They also come with an additional refrigerated storage underneath which can be accessed through specially provisioned small door/s at the rear.

### Key Features

- ◆ Stylish display for dairy products, sausages, packaged meats & poultry and delicatessens
- ◆ High performance compressor
- ◆ Easy to clean, stainless steel platform on the top rear portion
- ◆ Ensures maximum visibility to the products presented
- ◆ LED lighting
- ◆ Rear storage with 1/2 doors in different models



SOC-1590



Openable front glass



Rear storage

## Technical Specifications - Serve Over & Self Serve Counters



| Product             | Model    | Dimensions wxdxh (in mm) | Temperature range at 25 °C, 60%RH | Power | Refrigerant | Rated Current | Shelves | No. of Rear Doors |
|---------------------|----------|--------------------------|-----------------------------------|-------|-------------|---------------|---------|-------------------|
| Serve Over Counters | SOC-1590 | 1590x918x1230            | +2°C ~ +8°C                       | 500 W | R404a       | 6.0A          | 1       | 1                 |

Electricals: 220V/50Hz/Single Phase

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



# Combinable Island Freezers

## With sliding glass top (left to right)

These stylish island freezers with uniquely designed curved glass lids from Trufrost come in combinable configurations although you can go for individual units as well. The exteriors are built in white pre-coated steel and the interiors in pleasing white pre-painted aluminium. They can also be converted to be used as chillers.



CIL-1650EC

CIL-2000MS

CIL-1650EC



CIL-2000MS



CIL-1650EC

## Key Features

- ◆ Elegant top curved sliding glass lid
- ◆ White pre-coated galvanized steel interior liner
- ◆ Mechanical temperature control
- ◆ 2 Tempered & low emissivity glass lids
- ◆ Lock & Key
- ◆ Ventilated free maintenance condenser
- ◆ Interior LED Lighting
- ◆ Increased 70 mm insulation resulting in energy savings
- ◆ Full Basket with dividers
- ◆ Caster wheels
- ◆ Convertible temperature range:  $\leq -18^{\circ}\text{C} / 0-10^{\circ}\text{C}$

## Technical Specifications - Combinable Island Freezers



| Product                                 | Model      | Dimensions wxdxh (mm) | Capacity (L) | Temperature (in $^{\circ}\text{C}$ ) | Power | Refrigerant | Casters | Weight |
|---|------------|-----------------------|--------------|--------------------------------------|-------|-------------|---------|--------|
| Combinable Island Freezer - End Corner  | CIL-1650EC | 1650x757x867          | 600          | $\leq -18 / 0-10$                    | 395W  | R290        | 4       | 85     |
| Combinable Island Freezer - Mid Section | CIL-2000MS | 2000x757x867          | 700          | $\leq -18 / 0-10$                    | 480W  | R290        | 6       | 120    |

Electricals: 220V/50Hz/Single Phase

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



Inviting vertical displays with glass doors







## Visi Coolers - Premia Series (With top mounted compressors)

These Trufrost Premia Series plug-in type 2 glass door upright Coolers come with top mounted compressors. They provide an ultra rich and pleasing 'top to bottom' view of the displayed foodstuff – be it ice creams or any other packaged food. The cabinet interiors come with LED lights to enhance the quality of display.

## Key Features

- ◆ Forced air circulation
- ◆ Adjustable shelves
- ◆ Interior LED lights
- ◆ Universal wheels, front with brake
- ◆ Double pane glass including Low E in Visi Coolers
- ◆ Triple pane glass with heated film in Visi Freezers
- ◆ Self Closing doors
- ◆ Self evaporating drip tray
- ◆ Low-maintenance condenser
- ◆ Standard ambient for Visi Coolers +35°C at 65%RH and for Visi Freezers +25°C at 60%RH
- ◆ Auto-defrost in Visi Freezers



VC-1250 Premia



VC-1800 Premia



VF-1250 Premia, VF-1800 Premia

Visi Coolers

Visi Freezer

## Technical Specifications



| Model          | Volume (L) | Door type | Shelves | Power | Dimensions (wx dxh) mm | Temperature range | Refrigerant | No. of Compressors |
|----------------|------------|-----------|---------|-------|------------------------|-------------------|-------------|--------------------|
| VC-1250 Premia | 1250       | 2 Hinge   | 10      | 412W  | 1260x750x2092          | +1°C ~ +10°C      | R134a       | 1                  |
| VC-1800 Premia | 1800       | 3 Hinge   | 15      | 675W  | 1880x750x2092          | +1°C ~ +10°C      | R134a       | 1                  |
| VF-1250 Premia | 1250       | 2 Hinge   | 10      | 1472W | 1260x750x2092          | -18°C ~ -22°C     | R404a       | 2                  |
| VF-1800 Premia | 1800       | 3 Hinge   | 15      | 1850W | 1880x750x2092          | -18°C ~ -22°C     | R404a       | 2                  |

Electricals: 220V/50Hz/Single Phase

Specifications are subject to change without prior notice due to continuous product development  
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)



Get your products  
**moving off** the shelves







## Traditional Visi Coolers

Trufrost brings to India a contemporary range of merchandising solutions that help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best. These innovative cooling displays are available in 50 to 1500 litre capacities and 1 Door / 2 Door / 3 Door variants. They are designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.



VC-50



VC-100



VC-220



VC-200, VC-300,  
VC-330, VC-390,  
VC-400 (NEW),  
VC-451 Copper Plus



VC-331, VC-441



VC-500  
VC-600NF (New),



VC-700 NF, VC-901,  
VC-1000 NF,  
VC-1251 Copper Plus



VC-999 NF



VC-1500 NF





### Double Door Visi Coolers - Premia Series

Trufrost has introduced a model in the Premia series of showcase coolers in a 2 Door variant. It is designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.



VC-600-2D Premia

### Visi Coolers - Black

Trufrost has just rolled out a model in the black series of showcase coolers in a 1 Door variant. It is designed to keep products at the optimum temperature and display them in a way that causes them to jump off the shelves into shopping baskets.



VC-440 Black





## Technical Specifications - Visi Coolers



| Specification       | Gross Volume (Litres) | w x d x h (inches) | Temperature Range | Power (w) | Lock | Defrost   | No. of Lids / Doors | No. of shelves | Interior Light | Wheels / Castors | No. of Compressors | Refrigerant |
|---------------------|-----------------------|--------------------|-------------------|-----------|------|-----------|---------------------|----------------|----------------|------------------|--------------------|-------------|
| VC-50               | 50                    | 18 x 20 x 20       | 2 - 8°C           | 65        | No   | Yes       | 1                   | 2              | LED light      | No               | 1                  | R134a       |
| VC-100              | 100                   | 18 x 20 x 33       | 2 - 8°C           | 65        | No   | Yes       | 1                   | 4              | LED light      | No               | 1                  | R134a       |
| VC-220              | 220                   | 21 x 21 x 62       | 2 - 8°C           | 67.9      | Yes  | Yes       | 1                   | 3              | Normal light   | No               | 1                  | R600a       |
| VC-330              | 300                   | 21 x 21 x 69       | 2 - 8°C           | 230       | Yes  | Manual    | 1                   | 4              | Yes            | 4                | 1                  | R600a       |
| VC-331              | 300                   | 22 x 21 x 66       | 2 - 8°C           | 210       | Yes  | Automatic | 1                   | 3              | Yes            | 4                | 1                  | R600a       |
| VC-390              | 360                   | 21 x 24 x 69       | 2 - 8°C           | 280       | yes  | manual    | 1                   | 4              | Yes            | 4                | 1                  | R600a       |
| VC-440 Black        | 400                   | 24 x 24 x 75       | 2 - 8°C           | 190       | Yes  | Automatic | 1                   | 5              | Yes            | Adjustable legs  | 1                  | R600a       |
| VC-441              | 400                   | 22 x 21 x 72       | 2 - 8°C           | 220       | Yes  | Automatic | 1                   | 4              | Yes            | 4                | 1                  | R600a       |
| VC-451 Copper Plus  | 410                   | 23 x 28 x 71       | 2 - 8°C           | 284       | Yes  | Automatic | 1                   | 4              | LED light      | Yes              | 1                  | R134a       |
| VC-500              | 475                   | 25 x 24 x 77       | 2 - 8°C           | 270       | Yes  | Automatic | 1                   | 5              | Yes/ 1 LED     | 2/2              | 1                  | R600a       |
| VC-600NF (New)      | 532                   | 25 x 28 x 81       | 2 - 8°C           | 425       | Yes  | Automatic | 1                   | 5              | Yes/ 1 LED     | 4                | 1                  | R134a       |
| VC-600-2D Premia    | 550                   | 26 x 26 x 77       | 2 - 8°C           | 400       | Yes  | Automatic | 1                   | 5              | Yes/ 1 LED     | 4                | 1                  | R134a       |
| VC-700NF            | 680                   | 35 x 24 x 78       | 2 - 8°C           | 349       | Yes  | Automatic | 2                   | 8              | Yes / 2LEDs    | Yes              | 1                  | R134a       |
| VC-901              | 900                   | 44 x 23 x 80       | 2 - 8°C           | 430       | Yes  | Automatic | 2                   | 10             | 2 LED          | 4                | 1                  | R134a       |
| VC-999 NF           | 1000                  | 44 x 23 x 78       | 2 - 8°C           | 475       | Yes  | Automatic | 2                   | 10             | 2 LED          | 4                | 1                  | R134a       |
| VC-1000NF           | 1000                  | 44 x 27 x 82       | 2 - 8°C           | 475       | Yes  | Automatic | 2                   | 8              | Yes / 2LEDs    | Yes              | 1                  | R134a       |
| VC-1251 Copper Plus | 1200                  | 45 x 29 x 86       | 2 - 8°C           | 466       | Yes  | Automatic | 2                   | 12             | Yes / 2LEDs    | Yes              | 1                  | R134a       |
| VC-1500NF           | 1495                  | 71 x 27 x 82       | 2 - 8°C           | 687       | Yes  | Automatic | 3                   | 15             | Yes / 5LEDs    | Yes              | 1                  | R134a       |

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development  
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

| Specification | Gross Volume (Litres) | w x d x h (inches) | Temperature Range | Power (w) | Lock | Fan | No. of Lids / Doors | No. of shelves | Interior Light | Wheels / Castors | No. of Compressors | Refrigerant |
|---------------|-----------------------|--------------------|-------------------|-----------|------|-----|---------------------|----------------|----------------|------------------|--------------------|-------------|
| VC-200        | 180                   | 17 x 20 x 55       | 2 - 8°C           | 170       | Yes  | Yes | 1                   | 3              | LED light      | No               | 1                  | R600a       |
| VC-300        | 280                   | 21 x 20 x 61       | 2 - 8°C           | 200       | Yes  | Yes | 1                   | 3              | LED light      | Yes              | 1                  | R600a       |
| VC-400 (New)  | 380                   | 23 x 20 x 70       | 2 - 8°C           | 240       | Yes  | Yes | 1                   | 4              | LED light      | Yes              | 1                  | R600a       |

Electricals: 220V/50Hz/1 Phase Specifications are subject to change without prior notice due to continuous product development  
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)





## Traditional Visi Freezers

Trufrost upright visi freezers are known for their reliability and provide a pleasing view of the displayed foodstuff – be it ice creams or any other packaged frozen food. The VF-400 and VF-1000 are among our fast selling models. They have a ventilated cooling system with automatic defrost and are fitted with LED lights to enhance the quality of display.



VF-400  
Visi Freezer



VF-1000  
2 Door Visi Freezer  
New upgraded model with  
2 compressors



## Technical Specifications of Visi Coolers & Visi Freezers



| Specification | Gross Volume (Litres) | Dimensions w x d x h (mm) | Temperature Range | Power (w) | Lock | Defrost   | No. of Lids / Doors | No. of Shelves | Interior Light | Wheels / Castors | No. of Compressors | Refrigerant |
|---------------|-----------------------|---------------------------|-------------------|-----------|------|-----------|---------------------|----------------|----------------|------------------|--------------------|-------------|
| VF-400        | 400                   | 26 x 28 x 78              | -18°C ~ -22°C     | 570       | Yes  | Automatic | 1                   | 5              | 2 LEDs         | Yes              | 1                  | R404a       |
| VF-1000NF     | 950                   | 48 x 28 x 78              | -18°C ~ -22°C     | 1100      | Yes  | Automatic | 2                   | 10             | 2 LEDs         | Yes              | 2                  | R404a       |

Electricals: 220V/50Hz/1 Phase

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



The art & science of cooling







## Glass Top Freezers - Deluxe series

These Trufrost Flat Glass Freezers add a new dimension to the routine glass tops available in the market. They come with LED light to enhance the product display - feature that is a retailer's delight. GT 440 Dlx and GT 650 Dlx come with 4 and 6 fully loaded baskets respectively (2 of which are QDI baskets), for easy access & convenient segregation of the displayed items. They come with an extra thick 75 mm insulation and an elegant aluminium door frame that contrasts well with the white freezer body.



LED Light



Full basket



Prepainted aluminum plate

Aluminium alloy door frame



Double row Casters



Temperature display

### Models available

- 1 GT-440 Dlx (with 4 baskets)
- 1 GT-650 Dlx (with 6 baskets)

## Key Features

- ◆ New style flat sliding glass lid
- ◆ Fully Automatic operation
- ◆ 75 mm thickness insulation
- ◆ Exterior white finish
- ◆ Aluminum door frame
- ◆ Adjustable thermostat
- ◆ Main power indicator
- ◆ Defrost water drain hole
- ◆ Full basket as standard
- ◆ Interior LED light as standard
- ◆ Four caster wheels
- ◆ Environmentally friendly





## Flat Glass Top Freezers

Trufrost Flat Glass Freezers are a retailer's delight and come with fully loaded baskets for easy access & convenient segregation of frozen food.



CFC Free



Large Cooling Power



### Models available

- GT-100 (with 1 basket)



### Models available

- GT-200 (with 1 basket)
- GT-350 (with 4 baskets + 1 QDI)
- GT-355 (with 4 baskets)
- GT-455 (with 4 baskets)
- GT-555 (with 4 baskets)

## Technical Specifications



| Specification         | Glass Top Freezers - Deluxe series |                        |          | Flat Glass Top Freezers |               |              |              |              |
|-----------------------|------------------------------------|------------------------|----------|-------------------------|---------------|--------------|--------------|--------------|
|                       | GT-440 DLX                         | GT-650 DLX             | GT-100   | GT-200                  | GT-350 Premia | GT-355       | GT-455       | GT-555       |
| Gross Volume (Litres) | 400                                | 600                    | 100      | 200                     | 340           | 330          | 430          | 530          |
| w*d*h (inches)        | 50x27x34                           | 71x27x34               | 23x21x33 | 32x27x31                | 49x24x32      | 44x27x31     | 55x27x31     | 66x27x31     |
| Temperature Range     | ≤-18°C                             | ≤-18°C                 | ≤-20°C   | +5°C ~ -27°C            | ≤-18°C        | +5°C ~ -27°C | +5°C ~ -27°C | +5°C ~ -27°C |
| Power (W)             | 210                                | 252                    | 133      | 290                     | 320           | 320          | 345          | 370          |
| Refrigerent           | R290                               | R290                   | R134a    | R290                    | R290          | R290         | R290         | R290         |
| Lock                  | Yes                                | Yes                    | Yes      | Yes                     | Yes           | Yes          | Yes          | Yes          |
| Defrost               | Manual                             | Manual                 | Manual   | Manual                  | Manual        | Manual       | Manual       | Manual       |
| No. of Lids / Doors   | 2                                  | 2                      | 2        | 2                       | 2             | 2            | 2            | 2            |
| No. of Baskets        | 4 (2 standard + 2 QDI)             | 6 (4 standard + 2 QDI) | 1        | 1                       | 4 + 1QDI      | 4            | 5            | 5            |
| Wheels / Castors      | 4                                  | 6                      | Yes      | Yes                     | Yes           | Yes          | Yes          | Yes          |

Electricals: 220V/50Hz/1 Phase

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







## Curved Glass Top Freezers

Trufrost Curved Glass Freezers are a retailer's delight. GTC 330 and 450 come with 3 baskets and GTC 625 has 9 baskets with 18 separators for easy access & convenient segregation of frozen food.



GTC 165 Premia  
(with 1 basket + 1QDI)



GTC 300 Premia  
(with 2 baskets + 1QDI)



GTC 400 Spl  
(with 3 baskets + 1QDI)  
GTC 450 (with 5 baskets)



GTC 625 (with 9 baskets  
& 18 Separators)



GTC 700 Premia  
(with 4 baskets + 2QDI)



## Technical Specifications



| Specification         | Curved Glass Top Freezers |                |              |          |          |                |
|-----------------------|---------------------------|----------------|--------------|----------|----------|----------------|
|                       | GTC-165 Premia            | GTC-300 Premia | GTC-400 Spl. | GTC-450  | GTC-625  | GTC-700 Premia |
| Gross Volume (Litres) | 165                       | 290            | 390          | 430      | 610      | 690            |
| w*d*h (inches)        | 25x28x36                  | 39x26x36       | 50x26x36     | 50x27x34 | 71x27x34 | 74x32x34       |
| Temperature Range     | ≤-22°C                    | ≤-22°C         | ≤-22°C       | ≤-20°C   | ≤-20°C   | ≤-22°C         |
| Power (W)             | 215                       | 215            | 215          | 200      | 240      | 240            |
| Refrigerant           | R290                      | R290           | R290         | R290     | R290     | R290           |
| Lock                  | Yes                       | Yes            | Yes          | Yes      | Yes      | Yes            |
| Defrost               | Manual                    | Manual         | Manual       | Manual   | Manual   | Manual         |
| No. of Lids / Doors   | 2                         | 2              | 2            | 2        | 2        | 2              |
| No. of Baskets        | 1 + 1QDI                  | 3 + 1QDI       | 3 + 1QDI     | 5        | 9        | 4 + 2QDI       |
| Wheels / Castors      | Yes                       | Yes            | Yes          | Yes      | Yes      | Yes            |

Electricals: 220V/50Hz/1 Phase

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





CFC Free



Large Cooling Power

## Imported Conventional 2-in-1 Convertible Freezers / Chillers

Trufrost 2-in-1 hard top chest freezers conveniently double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 100 to 800 litres to suit every conceivable need. You can also choose between single, double and three lid variants.



- Premia Series**
- CF-110
  - CF-110 Premia



- Premia Series**
- CF-220 Dlx.
  - CF-220 Premia
  - CF-300 Dlx.
  - CF-300 Premia



- Diamond Series**
- CF-550 2D



- Diamond Series**
- CF 550 2D Diamond
  - CF 800 2D Diamond





CFC Free



Large Cooling Power

### Made in India Conventional 2-in-1 Convertible Freezers / Chillers

Trufrost 2-in-1 hard top chest freezers conveniently double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 100 to 800 litres to suit every conceivable need. You can also choose between single, double and three lid variants.



#### Single Lid Models

- CF-111
- CF-222
- CF-333



#### Double Lid Models

- CF-333 2D
- CF-444 2D
- CF-555 2D



#### Three Lid Models

- CF-777 3D



## Technical Specifications - Chest Freezers

| Model             | Gross Volume (L) | w*d*h (mm)   | Temperature Range | Power (W) | Refrigerent | Lock | Defrost | No. of Lids / Doors | No. of Baskets | Wheels / Castors |
|-------------------|------------------|--------------|-------------------|-----------|-------------|------|---------|---------------------|----------------|------------------|
| CF-110            | 100              | 560*595*790  | +2°C -20°C        | 110       | R600a       | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-110 Premia     | 100              | 505*525*835  | +2°C -20°C        | 85        | R 600a      | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-220 Dlx        | 200              | 860*540*835  | +2°C -20°C        | 103       | R 600a      | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-220 Premia     | 220              | 855*540*835  | +2°C -20°C        | 100       | R 600a      | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-300 Dlx        | 276              | 1080*600*835 | +2°C -20°C        | 115       | R 134a      | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-300 Premia     | 305              | 1120*600*835 | +2°C -20°C        | 120       | R 600a      | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-500-2D         | 470              | 1523*725*842 | +2°C -20°C        | 253       | R 134a      | Yes  | Manual  | 2                   | 2              | Yes              |
| CF-550-2D         | 550              | 1683*670*880 | +2°C -20°C        | 310       | R 290       | Yes  | Manual  | 2                   | 2              | Yes              |
| CF-550-2D Diamond | 550              | 1683*670*880 | +2°C -20°C        | 310       | R 290       | Yes  | Manual  | 2                   | 2              | Yes              |
| CF-800-2D Diamond | 800              | 1945*757*880 | +2°C -20°C        | 330       | R 290       | Yes  | Manual  | 2                   | 2              | Yes              |

Electricals: 220V/50Hz/1 Phase

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

| Model      | Gross Volume (L) | w*d*h (mm)   | Temperature Range                     | Power (W) | Refrigerent | Lock | Defrost | No. of Lids / Doors | No. of Baskets | Wheels / Castors |
|------------|------------------|--------------|---------------------------------------|-----------|-------------|------|---------|---------------------|----------------|------------------|
| CF-111     | 100              | 560*595*790  | +2°C -20°C                            | 110       | R600a       | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-222     | 220              | 815*720*845  | -18°C ~ -24°C (F)<br>+0°C ~ +10°C (C) | 154       | R 600a      | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-333     | 330              | 1115*720*845 | -18°C ~ -24°C (F)<br>+0°C ~ +10°C (C) | 295       | R 290       | Yes  | Manual  | 1                   | 1              | Yes              |
| CF-333 -2D | 330              | 1115*720*845 | -18°C ~ -24°C (F)<br>+0°C ~ +10°C (C) | 295       | R 290       | Yes  | Manual  | 2                   | 1              | Yes              |
| CF-444-2D  | 440              | 1395*720*845 | +2°C -20°C                            | 295       | R 290       | Yes  | Manual  | 2                   | 2              | Yes              |
| CF-555-2D  | 550              | 1685*720*845 | -18°C ~ -24°C (F)<br>+0°C ~ +10°C (C) | 395       | R 290       | Yes  | Manual  | 2                   | 2              | Yes              |
| CF-777-3D  | 740              | 1810*755*840 | +2°C -20°C                            | 320       | R 600a      | Yes  | Manual  | 3                   | 2              | Yes              |

Electricals: 220V/50Hz/1 Phase

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





## Traditional Island Freezers

Trufrost Island Freezers are a retailer's delight and come with fully loaded baskets for easy access & convenient segregation of frozen food. IL 450 and IL 660 (New) come with 4 baskets each.



### Models available

- ◆ IL-450 (with 4 baskets)
- ◆ IL-660 (New) (with 4 baskets)

## Dual Temperature Freezers / Chillers

Trufrost dual temp freezers/chillers have two segregated storage compartments – ideal for storing ice-creams & frozen foods in one and dairy products or beverages in the other.



### Models available

- ◆ DT-300
- ◆ DT-350 Diamond
- ◆ DT-444

## Milk / Bottle Chiller

Trufrost Milk Chillers come with a food-grade stainless steel inner compartment that allows for optimum temperature management of pre-refrigerated milk. The product is suitable for chilled milk to be poured directly into the tank. It is also suitable for storing & chilling bottled beverages and other food-stuff.



### Models available

- ◆ BC-400-2D-SS

## Technical Specifications

| Specification         | Island Freezers | Dual Temp Freezers |                |                                       | Milk Chiller |
|-----------------------|-----------------|--------------------|----------------|---------------------------------------|--------------|
|                       | IL-660 (New)    | DT-300             | DT-350 Diamond | DT-444                                | BC-400-2D-SS |
| Gross Volume (Litres) | 660             | 162F/120C*         | 175F/130C*     | 200F/225C*                            | 360          |
| w*d*h (inches)        | 74x32x34        | 46x24x33           | 48x24x33       | 55x28x34                              | 50x26x33     |
| Temperature Range     | ≤-18°C          | +2°C -20°C         | +2°C -20°C     | -18°C ~ -24°C (F)<br>+0°C ~ +10°C (C) | 2~10°C       |
| Power (w)             | 380             | 195                | 210            | 268                                   | 233          |
| Refrigerant           | R134a           | R134a              | R134a          | R290                                  | R134a        |
| Lock                  | Yes             | Yes                | Yes            | Yes                                   | Yes          |
| Defrost               | Manual          | Manual             | Manual         | Manual                                | Manual       |
| No. of Lids / Doors   | 2               | 2                  | 2              | 2                                     | 2            |
| No. of Baskets        | 4               | 1                  | 1              | 1                                     |              |
| Wheels / Castors      | Yes             | Yes                | Yes            | Yes                                   | Yes          |

Electricals: 220V/50Hz/1 Phase

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



## Compressor Minibars

Trufrost Mini Fridges are ideal for use as minibars in guest rooms of hotels and clubs and also in homes. They are built with special low noise compressors and come with interior light and a lock and are available in a neutral, pleasing white colour. Model MF-55 has a small freezing chamber.



MF 55

## Technical Specifications



| Model | Dimension W x D x H (mm) | Net Weight (kgs) | Refrigerator Volume | Power Rated (W) | Temp. °C | Cooling    | Refrigerant |
|-------|--------------------------|------------------|---------------------|-----------------|----------|------------|-------------|
| MF-55 | 445X475X510              | 16               | 47                  | 80W             | 0-7      | Compressor | R600a       |

Electricals: 220V/50Hz/1 Phase

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

Cooling  
without distraction







DTR-8

## Countertop Toppings Bar

This stunning toppings bar is suitable for refrigerated storage and display of ice cream and yogurt toppings. This countertop refrigerated display comes with an elegant curved glass lid on a stainless steel base which houses the refrigeration system. It has a digital temperature indicator and 8 x GN 1/6 pans.

### Technical Specifications



| Model | No. of Layers<br>No. | Description     | Dimensions<br>W*D*H (mm) | Volume<br>(Litres) | Temperature Range<br>(°C) | Refrigerant | Power (Watts) |
|-------|----------------------|-----------------|--------------------------|--------------------|---------------------------|-------------|---------------|
| DTR-8 | 1                    | 8 x GN 1/6 pans | 767*612*328              | 67                 | 2~12                      | R 134a      | 110           |

# Top glass also heated



DTF-4

## Countertop Scooping Displays

This stunning display comes with an elegant curved glass lid on a stainless steel base that houses the refrigeration system and have a digital temperature indicator. It comes with 4 x GN 1/3 pans. However, you have the flexibility to display more flavours of ice cream or gelato by using GN 1/6 pans (not supplied with the machine).

### Technical Specifications



| Model | No. of Layers<br>No. | Description     | Dimensions W*D*H<br>(mm) | Volume<br>(Litres) | Temperature Range<br>(°C) | Refrigerant | Power<br>(Watts) |
|-------|----------------------|-----------------|--------------------------|--------------------|---------------------------|-------------|------------------|
| DTF-4 | 1                    | 4 x GN 1/3 pans | 805*670*360              | 67                 | -18~-22                   | R 134a      | 140              |

Electricals: 220V/50Hz/Single Phase  
Specifications are subject to change without prior notice



## The art & science of **food preservation**



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. Our team has done extensive work with leading brands like Accor, Hilton, Marriott, Taj Hotels, Subway, Sanofi, Johnson & Johnson, Ranbaxy, Dinshaw's, Radisson, Westin, Park Plaza, Haldiram, Ramada, Amul, ITC, Oberoi, Shantha Biotechnics, Radha Regent, Cisco, Nilgiris and many more names.





## The Coldroom Experts

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. Our team has done extensive work with leading brands like Google, Bahrain International Airport, Hyatt, Hilton, Marriott, Taj Hotels, Leela, Sanofi, Johnson & Johnson, Ranbaxy, Dinshaw's, Radisson, Westin, IBIS, Haldiram, Curefit, Ramada, ITC, Oberoi, Cisco and many more names.



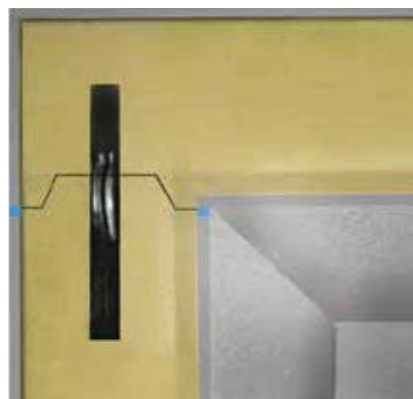
## Walk-in Coldrooms

We specialize in preservation & storage of products ranging from hospitality, frozen foods, fresh produce, dairy products, beverages, to medicines & vaccinations and more. Be it small walk-in coolers & freezers, or large refrigerated warehouses, Trufrost Coldrooms are easy to install, use, and maintain, keeping you up and running from the very start.





## Key Features - Trufrost Coldrooms



### Cam Locking & Gaskets

Our camlocks ensure strong, perfect alignment of all joints. Food-grade PVC gaskets make them neat & leak-proof and are a superior replacement of silicon sealants.



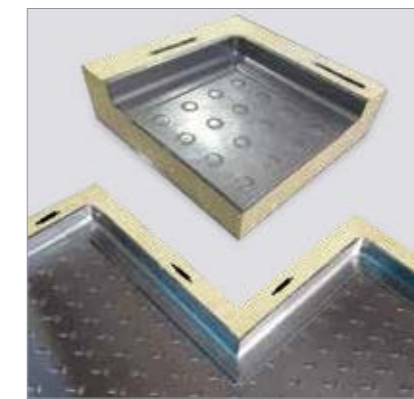
### Rounded Corners

Trufrost gives you the option of rounded corner and T-joint on wall to wall, wall to ceiling (only imported) and wall to floor sections that enables easy cleaning of corners and utmost hygiene in your cold room.



### Inside & Outside Ramp

Site conditions are often not perfect but you may still need to move in and out of cold rooms frequently. Trufrost custom designed ramps ensure that you cart out your foodstuff on trolleys, unhindered.



### Custom Built Panels

Trufrost PUF Panels can be made to suit your layout design and site conditions. Our sizes are flexible and use L, T and + shape panels to ensure the cold rooms are structurally strong, rivet-free and hygienic.



### Sliding Doors

Perfect solution for tight alleys but a wider opening requirement. Trufrost offers heavy duty sliding doors with highly durable, European accessories.



### Shelving System

Trufrost offers shelving for cold rooms with option of SS304 or SS201. We offer you optimal storage system to maximise space utilisation in a coldroom to suit different budgets.



### Control Panel (with I.O.T.)

Our control panels are designed to maximise the performance of all types of refrigeration systems. Optional features of remote monitoring and BMS compatibility are available.



### LED lighting (optional)

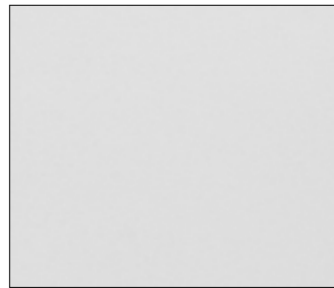
Energy saving LED lighting options designed for damp, wet, walk-in coolers or freezers applications are available from Trufrost. We also offer IP65 lighting.





## Panel Finishes

Trufrost offers a wide choice of panel finishes to suit any application. We can help you choose the right sheet thickness for each finish depending upon your need.



Pre-Painted White Sheet  
0.4/0.5/0.6/0.8/1.0/1.2 mm



PVC Finish.  
0.6/0.8/1.0/1.2 mm



Galvanized Sheet.  
0.5/0.6/0.8/1.0/1.2 mm



Stucco Aluminum Sheet.  
0.5/0.6/0.8/1.0/1.2 mm



S.S. Sheet (#304)  
0.5/0.6/0.8/1.0/1.2 mm

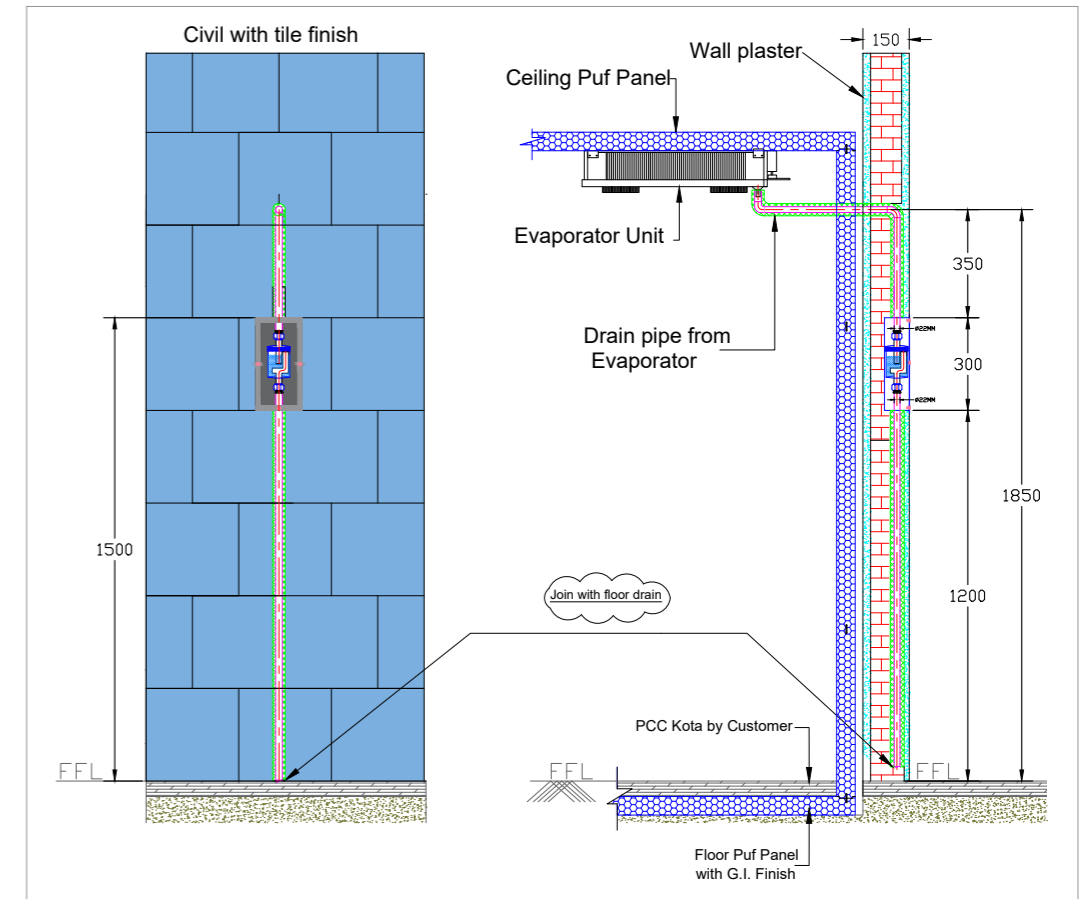
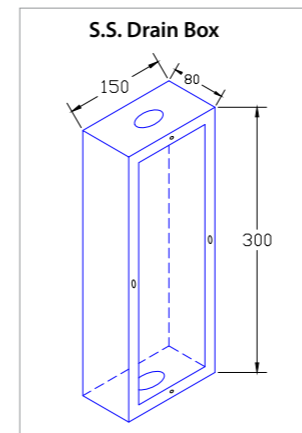
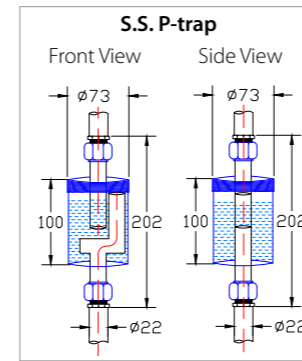
## Physical Property of PUF & PIR Panels

| PUF Thickness (mm) | Recommended Temp. Degree @ 32°C Ambient Temp. | Weight         |            |                 |            |                      |    | Thermal Conductivity 'K' Value W/mK | Thermal Transmittance 'U' Value W/m²K | Thermal Resistance 'R' Value m²K/W | Thermal Transmittance 'U' Value K.Cal/m²K | Thermal Resistance 'R' Value m²K/K.Cal |
|--------------------|---|----------------|------------|-----------------|------------|----------------------|----|-------------------------------------|---------------------------------------|------------------------------------|---|--|
|                    |   | Wall & Ceiling |            | Floor Panel     |            |                      |    |                                     |                                       |                                    |   |  |
|                    |   | Kg/Sq.ft       | Kg./Sq.mtr | Floor Bare Slab |            | Alu. Checkered Floor |    |                                     |                                       |                                    |   |  |
| Kg/Sq.ft           | Kg./Sq.mtr                                    |                |            | Kg/Sq.ft        | Kg./Sq.mtr |                      |    |                                     |                                       |                                    |   |  |
| 60                 | +20 to +2                                     | 1.5            | 16         | 0.25            | 3          | 2.5                  | 27 | 0.022                               | 0.3521                                | 2.84                               | 0.3018                                    | 3.31                                   |
| 80                 | +2 to -8                                      | 1.6            | 17         | 0.35            | 4          | 2.6                  | 28 | 0.022                               | 0.2679                                | 3.73                               | 0.2296                                    | 4.36                                   |
| 100                | -8 to -18                                     | 1.7            | 18         | 0.425           | 5          | 2.7                  | 29 | 0.022                               | 0.2163                                | 4.62                               | 0.1854                                    | 5.39                                   |
| 125                | -18 to -27                                    | 1.85           | 20         | 0.525           | 6          | 2.85                 | 31 | 0.022                               | 0.1721                                | 5.81                               | 0.1475                                    | 6.78                                   |
| 150                | -27 to -50                                    | 2              | 22         | 0.65            | 7          | 3                    | 32 | 0.022                               | 0.1459                                | 6.85                               | 0.1251                                    | 7.99                                   |

## Insulation Property of PUF & PIR Panels

| Panel Thickness (mm) | Thermal Flux (Heat loss per m2 wall area) at different ΔT |         |         |         |         |          |         |         |         |         |
|----------------------|---|---------|---------|---------|---------|----------|---------|---------|---------|---------|
|                      | W/m³  |         |         |         |         | K.Cal/m³ |         |         |         |         |
|                      | 60  | 80      | 100     | 125     | 150     | 60       | 80      | 100     | 125     | 150     |
| Temp. Difference °C  |   |         |         |         |         |          |         |         |         |         |
| 1                    | 0.3521  | 0.2679  | 0.2163  | 0.1721  | 0.1459  | 0.3018   | 0.2296  | 0.1854  | 0.1475  | 0.1251  |
| 10                   | 3.5205  | 2.6797  | 2.1631  | 1.7556  | 1.4596  | 3.0174   | 2.2968  | 1.854   | 1.5047  | 1.251   |
| 15                   | 5.2808  | 4.0196  | 3.2446  | 2.6335  | 2.1894  | 4.5262   | 3.4452  | 2.781   | 2.2572  | 1.8766  |
| 20                   | 7.0411  | 5.3595  | 4.3262  | 3.5113  | 2.9192  | 6.0349   | 4.5936  | 3.708   | 3.0095  | 2.5021  |
| 25                   | 8.8014  | 6.6993  | 5.4077  | 4.3891  | 3.6491  | 7.5437   | 5.7419  | 4.635   | 3.7619  | 3.1276  |
| 30                   | 10.5617   | 8.0391  | 6.4893  | 5.267   | 4.3789  | 9.0524   | 6.8903  | 5.562   | 4.5143  | 3.7531  |
| 35                   | 12.3219   | 9.379   | 7.5708  | 6.1447  | 5.1087  | 10.5611  | 8.0387  | 6.489   | 5.2667  | 4.3786  |
| 40                   | 14.0822   | 10.7189 | 8.6524  | 7.0226  | 5.8384  | 12.0699  | 9.1871  | 7.4159  | 6.0191  | 5.0041  |
| 45                   | 15.8424   | 12.0587 | 9.734   | 7.9004  | 6.5682  | 13.5786  | 10.3356 | 8.343   | 6.7714  | 5.6296  |
| 50                   | 17.6028   | 13.3986 | 10.8155 | 8.7782  | 7.298   | 15.0873  | 11.484  | 9.2699  | 7.5238  | 6.2551  |
| 55                   | 19.3631   | 14.7385 | 11.8971 | 9.6561  | 8.0278  | 16.5961  | 12.6324 | 10.197  | 8.2762  | 6.8806  |
| 60                   | 21.1239   | 16.0784 | 12.9786 | 10.5339 | 8.7576  | 18.1053  | 13.7808 | 11.1239 | 9.0286  | 7.5062  |
| 65                   | 22.8836   | 17.4182 | 14.0602 | 11.4117 | 9.4874  | 19.6135  | 14.9292 | 12.051  | 9.781   | 8.1317  |
| 70                   | 24.6439   | 18.4382 | 15.1417 | 12.2896 | 10.2172 | 21.1223  | 15.8034 | 12.9779 | 10.5334 | 8.7572  |
| 80                   | 28.1644   | 21.4377 | 17.3048 | 14.0452 | 11.6769 | 24.1397  | 18.3743 | 14.832  | 12.0382 | 10.0082 |

## Wall Drain System



## Floor Finishes

Although often overlooked, coldroom floors play a vital part in ensuring hassle free operation and maintaining a consistent temperature. Trufrost offers a wide choice of floor types to suit any application.



Contemporary ALTRO Safety Floor finish for wet application for premium kitchens



Kota Stone / Tiled Floor finish for wet & rough application for all types of kitchens and processing halls.



Aluminium Chequered 1.2 to 3.0 mm for Pharma, Ice Cream and any water free applications



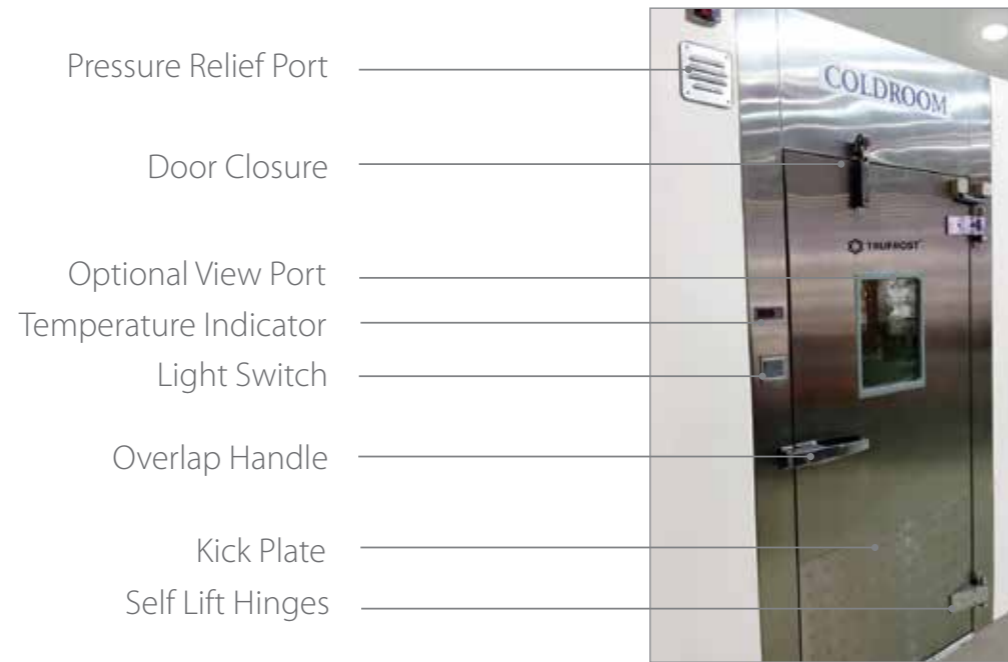
Galvanized Sheet. 0.5/0.6/0.8/1.0/1.2/1.5 mm for dry applications



S.S. Dimple plates 0.8 to 2.0 mm for all dry type special applications



## Flush door with accessories



## Variety of doors & accessories options

- ◆ Hinge Doors
- ◆ Sliding Doors
- ◆ High Speed Roll-up Doors
- ◆ Flip-flap Doors
- ◆ Sectional Doors
- ◆ Service Doors
- ◆ Dock Seal
- ◆ Dock Levelers

## Evaporators

Trufrost is known for high quality evaporator units suited to site requirements, using Sim or low profile, with low energy fans, where available.

### Slim

This is a long, slim, compact evaporator for maximising head and storage height below the evaporator and is suitable for the majority of standard commercial coldroom applications.



### Cube

These low profile evaporators are ideal for small size cold and freezer rooms. You can use full size shelving to maximise your storage space.



### Taper

These are for medium sized cold rooms for all applications with high and low humidity.



### Boxer & Hyper

Large commercial, industrial and specialist application type evaporators with high air velocity for greater air throw distances with medium to low temperature and low to high humidity.







## Energy-efficient Refrigeration Units

Presenting Trufrost Refrigeration Systems with temperatures ranging from -86°C to +22°C. These world-class Condensing units and Evaporator units are the perfect complement to your Coldroom Panels.

### Salient Features :

- ◆ Rack systems with option of inverter compressor
- ◆ Original factory manufactured energy-efficient condensing unit for accurate performance
- ◆ Designed for tropicised conditions (Class T)
- ◆ Stainless steel or pre-painted aluminium evaporators
- ◆ Slim & Taper profile evaporators for space optimisation
- ◆ Silicon heater in drain help in quick installation and easy replacement
- ◆ Option of hermetic scroll & semi-hermetic compressors
- ◆ Option of remote monitoring for BMS compatible HACCP controller



## Technical Specifications - Refrigeration System

| Model No. Cond. Unit | Model No. Evapo. Unit | Refrigeration Capacity BTU/Hr. | Max. Room Volume (CFT) | Max. Room Area with 8'Ht. (Sq.Ft.) | Temp. Range (C) | Max. Loading (Kgs./Day) | Loading Temp. (C) | Ambient (C) | Power Supply (V/Ph/Hz) | Power* Consumption (Kw) | Defrosting (Type) | Approx. weight (Kgs.) |
|----------------------|-----------------------|--------------------------------|------------------------|------------------------------------|-----------------|-------------------------|-------------------|-------------|------------------------|-------------------------|-------------------|-----------------------|
| TH-AH-008-21         | Slimmer-S2-08-AL      | 8000                           | 525                    | 65                                 | 2 to 6          | 300                     | 30                | 38 to 43    | 230/1/50               | 1.6                     | Off-cycle         | 70                    |
| TH-AH-012-21         | Slimmer-S3-12-AL      | 12000                          | 1000                   | 125                                | 2 to 6          | 580                     | 30                | 38 to 43    | 230/1/50               | 2                       | Off-cycle         | 90                    |
| TH-AH-015-21         | Slimmer-S4-16-AL      | 15000                          | 1400                   | 175                                | 2 to 6          | 810                     | 30                | 38 to 43    | 230/1/50               | 2.5                     | Off-cycle         | 110                   |
| TH-AH-019-23         | Slimmer-S5-20-AL      | 19000                          | 1900                   | 240                                | 2 to 6          | 1115                    | 30                | 38 to 43    | 400/3/50               | 3                       | Off-cycle         | 148                   |
| TH-AH-021-23         | Boxer-K34-21-AL       | 21000                          | 2200                   | 275                                | 2 to 6          | 1278                    | 30                | 38 to 43    | 400/3/50               | 3.4                     | Off-cycle         | 150                   |
| TH-AH-036-23         | Boxer-K44-36-AL       | 36000                          | 4000                   | 500                                | 2 to 6          | 2320                    | 30                | 38 to 43    | 400/3/50               | 5.3                     | Off-cycle         | 170                   |
| TH-AH-041-23         | Boxer-K44-42-ALX      | 41000                          | 4700                   | 580                                | 2 to 6          | 2700                    | 30                | 38 to 43    | 400/3/50               | 5.8                     | Off-cycle         | 180                   |
| TH-AS-060-23         | Hyper-H44-60-PPX      | 60000                          | 7000                   | 875                                | 2 to 6          | 4065                    | 30                | 38 to 43    | 400/3/50               | 7.6                     | Off-cycle         | 220                   |
| TH-AS-080-43         | Hyper-H45-80-PPX      | 80000                          | 9000                   | 1125                               | 2 to 6          | 5225                    | 30                | 38 to 43    | 400/3/50               | 9                       | Off-cycle         | 250                   |
| TL-AH-005-41         | Cuber-S2-05E-AL       | 5000                           | 240                    | 30                                 | -16 to -18      | 85                      | -10               | 38 to 43    | 230/1/50               | 1.5                     | Electric          | 78                    |
| TL-ASH-007-43        | Boxer-K23-07E-ALX     | 7000                           | 800                    | 100                                | -18 to -22      | 280                     | -10               | 38 to 43    | 400/3/50               | 2                       | Electric          | 85                    |
| TL-ASH-009-43        | Boxer-K24-09E-ALX     | 9000                           | 1200                   | 150                                | -18 to -22      | 425                     | -10               | 38 to 43    | 400/3/50               | 2.6                     | Electric          | 88                    |
| TL-ASH-012-43        | Boxer-K34-12E-AL      | 12000                          | 1500                   | 188                                | -18 to -22      | 525                     | -10               | 38 to 43    | 400/3/50               | 3.5                     | Electric          | 125                   |
| TL-ASH-016-43        | Boxer-K43-17E-AL      | 15500                          | 2000                   | 250                                | -18 to -22      | 700                     | -10               | 38 to 43    | 400/3/50               | 4.3                     | Electric          | 150                   |
| TL-ASH-020-43        | Boxer-K44-20E-ALX     | 20000                          | 3000                   | 375                                | -18 to -22      | 1050                    | -10               | 38 to 43    | 400/3/50               | 6                       | Electric          | 190                   |

**Basis of Design :** (A) Loading will be 50 Kgs / Sq.ft. / day for Chiller room and 30 Kgs / Sq.ft. / day for Freezer room. (B) Door Openings : 3 to 5 / Hr. (C) Refrigerant : R22 / R407C / R404a / R134a for TH range and R-404a for TL range of equipment. (D) Supply Voltage : 200V - 240V for single phase while 400V - 440V for three-phase supply, otherwise use voltage stabiliser. (E) TH range offered for +22°C to +1°C is with Hermetic Danfoss / Emerson / Techemseh compressor, while TL range is offered for -1°C to -86°C with Hermetic Emerson for small capacities and Semi-Hermetic Bitzer / Dorin / Emerson compressors for higher capacities.

Trufrost reserves the right to change the specifications without prior notice

## Condensing Units

Trufrost offers a variety of condensing units. Their selection is based on cold room size and usage.

**Air Cooled Semi-hermetic:** these are generally for small to industrial applications, excessive pipe run or vertical lift distances and speciality blast chilling and freezing applications. They are highly efficient and perform tirelessly.

**Water Cooled Semi-hermetic:** these are similar to above and use water from cooling tower or chiller to further improve the efficiency.

**Reciprocating Hermetic:** for standard cold rooms with split type remote unit application. These are economical and easy to install.

**Hermetic Scroll:** for medium to larger rooms, longer horizontal pipe runs and speciality applications such as blast chilling and medium temperature application.



Air Cooled



Water Cooled



Hermetic Recip/Scroll







### Ecostar Inverter refrigeration system

The new Bitzer Ecostar from Germany comes with inbuilt variable frequency inverter that can reduce your operating cost by up to 30%. This can operate between 25 to 87 Hz frequency and it is 'plug & play'. These are compact, top discharge units that can be kept next to wall, hence space saving. A single system can run upto 6 cold rooms or 4 freezer rooms and is ideal for hotels and warehousing.



### Ecolite With capacity control

The Bitzer Ecolite air cooled CDUs from Germany are highly flexible, sustainable and easy to install. These plug & play machines come with smart Bitzer controller allowing simple implementation in the cooling system and constant monitoring of operating parameters and settings. A single system can run upto 6 cold rooms or 4 freezer rooms and is ideal for hotels and banqueting applications.

### Bitzer Rack Systems

The Bitzer Multipac & Hyperpac, multi compressor rack system comes with the proven series of new Bitzer Ecoline Semi Hermetic compressors & Screw compressors. They are surprisingly compact, yet solidly built and are known for enhanced performance and reduced pipe work.

**Varipac:** Addition of an inverter in the rack enhances its efficiency and increases the life of the system.





# Coldrooms for a wide variety of applications

Hospitality



Commercial Kitchens



Fruits & Vegetables



Flight Kitchens



Dairy Products



Cloud Kitchens & Delivery



Bakery



Storage of Seafood







Butler, a brand that truly complements  
Trufrost refrigeration solutions



The magnetising aroma of  
good coffee





## Fully Automatic Coffee Machines

(For high traffic applications)



F-3 Plus T

The F-3 Plus T is high performance super-automatic coffee machine from Dr. Coffee that is designed for heavy duty banqueting or similar applications hotels, convenience stores and busy bakeries. Brought to India by Butler, it leads the pack of a range of 4 variants of super-automatic coffee machines with an advised daily output of 200 cups or more. The steam wand ensures you can whip up piping hot cappuccino. The professional rotary pump facilitates stable pressures, efficient output as well as perfect consistency. With a double ground coffee option and a one-push button for dense, hot/cold milk froth, your coffee inspirations can never fail.



- ◆ Easy to use touch panel with over 30 beverage options
- ◆ Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- ◆ 10.1 smart touch screen lateral display
- ◆ Metal brewer with 21g capacity with High/low temperature brewing
- ◆ Pot coffee function+ brewing cycle index function, suitable to serve coffee for the people around table in hotels/restaurants etc.
- ◆ 1 steam wand
- ◆ 1 hot water wand
- ◆ Suitable for fresh & powder milk
- ◆ Self cleaning system for milk
- ◆ 1200gm x 2 beans hopper
- ◆ Powder hopper for 2.3L x 2 for milk powder and chocolate powder
- ◆ 100 serving Knock Box capacity



## Fully Automatic Coffee Machines

(For medium traffic applications)



Italia TurboSteam

The all new Italia TurboSteam range of super-automatic coffee machines from Butler is designed to cater to the needs of medium and small foodservice applications such as canteens, pizzerias, bakery shops, offices and even homes. It has an advised daily output of upto 100 cups a day. The special steam wand ensures you can whip up piping hot cappuccino unlike its peers in the market that fall woefully short on this feature.



- ◆ Easy to use touch panel with over 20 beverage options
- ◆ Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- ◆ Flat ceramic burrs, 2.0g/s coffee grinding, with bigger motor, life cycle 50000 cups+
- ◆ Pot coffee function+ brewing cycle index function, suitable to serve coffee for the people around table in hotels/restaurants etc.
- ◆ 1 steam wand
- ◆ Large 8 litres water tank
- ◆ Suitable for fresh milk
- ◆ Smooth and easy to clean milk frothing system
- ◆ Intelligent self monitoring system with fault warning
- ◆ 1200 gm beans hopper








## H 1 (For low traffic applications)

This trendy, metallic bean-to-cup coffee maker from Dr. Coffee in a dazzling onyx black colour comes with an independent steam wand to enable the joy of milk frothing and latte art.

| Approximate Hourly Output   |   |   |
|---|---|---|
|  |  |  |
| Espresso<br>50 cups   | Cappuccino<br>35 cups   | Hot Water<br>60 cups  |

- ◆ **Steam Wand**  
The separate steam wand enables temperature-controlled frothing to your preference.
- ◆ **Flexible customization**  
Set up a special menu and enjoy the system's butler service. Save up to 6 customized beverages.
- ◆ **Flexible configurations**  
Configure parameters on the rolling screen to make a coffee to your liking. Mechanically responsive knob offers premium user experience.
- ◆ **Clean and easy**  
Fully automatic cleaning system to spare you the trouble.

### Technical Specifications - Fully Automatic Coffee Machines



| Items                             | F-3 Plus T                  | Italia TurboSteam           | H 1            |
|-----------------------------------|-----------------------------|-----------------------------|----------------|
| Brand                             | Dr. Coffee                  | Butler                      | Dr. Coffee     |
| Advised daily output              | 200 cups                    | 100 cups                    | 20 cups        |
| Rated input power                 | 2900 W                      | 1500-1700 W                 | 1350 W         |
| Electricals                       | 220V/50Hz                   | 220V/50Hz                   | 220V/50HZ      |
| Pump Pressure                     | 19 Bar<br>(2 Thermo blocks) | 19 Bar<br>(2 Thermo blocks) | -              |
| Water Tank Capacity               | -                           | 8 Litres + Tap Water        | 1.5 Litres     |
| Beans hopper capacity             | 1200g x 2                   | 1200g                       | 200g           |
| Powder hopper capacity (L)        | 2.3L x 2                    | -                           | -              |
| Adjustable height of coffee spout | -                           | 80-165mm                    | -              |
| Ground coffee container capacity  | 100 portions                | 70 portions                 | 10 portions    |
| Drain water tray capacity         | -                           | 2 Litres                    | -              |
| Machine Weight                    | 48 kg                       | 17 kg                       | 11 kg          |
| Dimensions (WxDXH)                | 340x540x830 mm              | 410x500x580 mm              | 240x460x400 mm |

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



# A traditional coffee machine for every need



CM-280



Cento Plus E2



Quattro



Fenix



Cento Plus E1





## Traditional Coffee Machines

Coffee connoisseurs and many coffee lovers still fall back on traditional coffee machines for a real coffee experience. Apart from allowing them to froth up piping hot cappuccino or cafe latte, these machines combine the taste & aroma of handcrafted coffee with the speed & efficiency of advanced Italian technology. They also offer great possibilities for baristas to do 'latte art', where some of the fully automatic machines fall short. We offer traditional coffee machines from premium Italian names like Doge and La Carimali that reflect the finest tradition of Italian espresso for both – popular as well as specialty cafés.



  
DOGE

Quattro

DOGE





## THE ART OF PRODUCING ITALIAN COFFEE MACHINES

With Doge, the Grimac Group intends to give new life to a historic brand linked to the world of espresso. An important name historically and geographically related to the routes of coffee, its transformation and its serving in the most historic and well-known Venetian cafes. Doge represents for the Grimac group the link between history, contemporary and projection towards the future, through sharing of objectives tied to concrete and tangible aspects such as research, innovation and sustainability, environmental and social. All machines are designed to minimize the use of plastic materials and to allow easy and fast maintenance of the internal components of the machines in a philosophy of environmental sustainability based on real elements such as the use of sustainable materials and attention to the longevity of the product.



## Quattro series

Quattro is a professional machine that offers the market a new architecture of coffee machine reinterpreting two classic ideas, the machine with open groups and the covered groups, both strongly characterizing the entire panorama of the current espresso coffee machines. The architecture of Quattro offers the advantages of the current machines with covered groups (use of displays and keyboards on top of the group) with the charm of open group machines (visible mechanics). Thanks to its new architecture, Quattro is a light weighted practical machine on the counter that allows easy insertion of the filter-holder while maintaining a large control panel above the group.





*Clean lines, quality and attention to detail, predominant use of noble materials such as steel and easy repair of all components, make Quattro a timeless machine.*

*The machine's architecture, linear in shape but unique in geometry, makes Quattro a recognizable and distinctive machine on the market.*

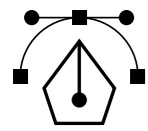


Quattro





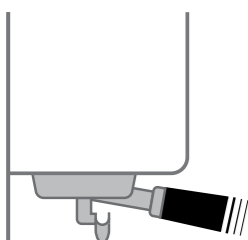
# A silent revolution



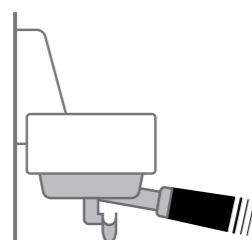
## NEW ARCHITECTURE

The semi-covered architecture of Quattro combines all the advantages of traditional machines with open and covered groups.

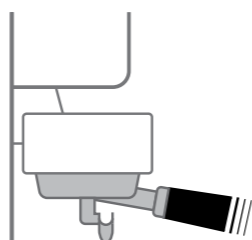
The new and spacious management interface combines ergonomics of use of the interface with the gestures of the bartender.



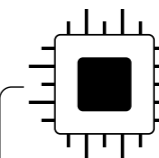
COVERED GROUPS



OPENED GROUPS



QUATTRO

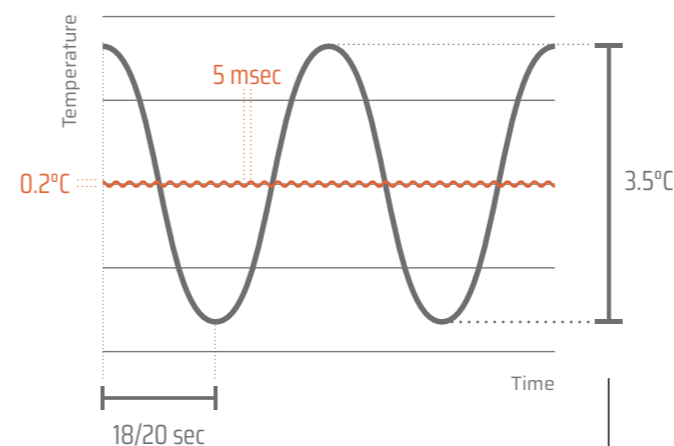


## FASTER PROCESSORS

The use of very fast processors and a very high precision pressure transducer allows to increase the number of readings (with a dynamic response of less than 5 ms) and to have a greater accuracy in the reading of pressure variations (reading accuracy of 0,01 bar). These characteristics allow to have stability and thermal capacities much higher than other machines with insulated boiler's circulation with traditional groups.

## Thermal stability with machine in stand-by

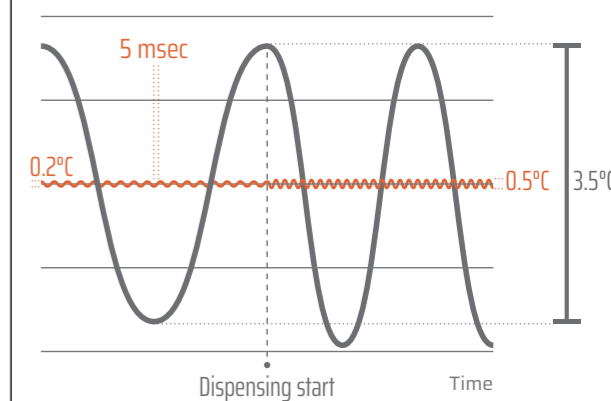
In the maintenance phase, Quattro limits the thermal variations of the water in the boiler by 0.2°C (compared to 3.5°C of the most common traditional machines).



— Precision pressure switch of Quattro.  
— Temperature control with normal pressure switches.

## Thermal capacity with machine under stress

Thanks to the increased speed of dynamic reaction to pressure changes in the boiler (given by speed and accuracy of reading) Quattro maximizes the thermal capacity even during the intensive use phases of the machine by containing the thermal variations of the water in the boiler within 0.5°C.



— Quattro maintains consistent thermal stability under both normal and intensive use conditions due to its speed and accuracy in reading and subsequent data processing.  
— Temperature control with traditional coffee machines under intensive use.  
Conventional machines have lower accuracy of pressure readings in the boiler and fewer readings over time, so they have a large thermal fluctuation in the boiler during heavy use phases.



## ENERGY SAVING

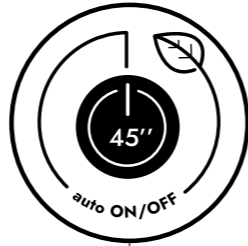
The traditional 2-group machines with 3.4 kW heating element on the market maintain a boiler pressure between 0.8 and 1 bar. To maintain this situation they activate the resistance about 30 times per hour, for an average duration of 18 minutes, with a feed projection of the resistance of 3.6 hours,

equal to a consumption of 12.240 kW/h, every 24 hours.

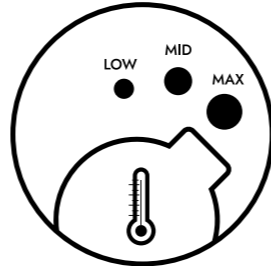
Thanks to its technologies Quattro changes the paradigm, revolutionizes the schemes and leads to considerable energy savings.



# Fenix



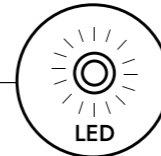
Automatic stand-by system, the software controls the parameters of the boiler's heating element through a sensor to improve energy efficiency; after 60 minutes of the machine's inactivity, it only restores the power supply to maintain the optimal temperature of 70°C.



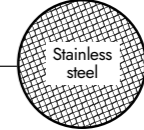
The machine allows for the addition of a three-level temperature setting, for an ideal coffee extraction and for preserving the organoleptic peculiarities even for the most delicate Single Origins.



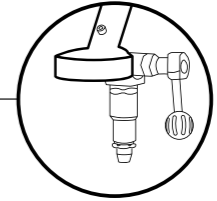
The drip tray is equipped with a quick and safe release mechanism that allows for better cleaning and ease of maintenance.



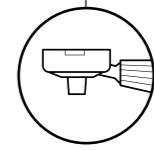
Multicolour led on the front panel indicating both machine status and modes.



Cup tray made of innovative anti-scratch stainless steel (micro pearl, chequered plate anti-scratch).



E61 lever group in chrome-plated brass, essential to guarantee absolute reliability and performance in semi-professional and domestic use.



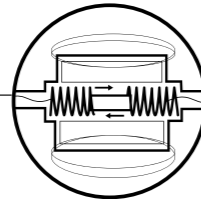
Professional filter holders with ergonomic handle in compliance with the strictest food regulations.



Hot water and steam wands equipped with anti-scald rubber.



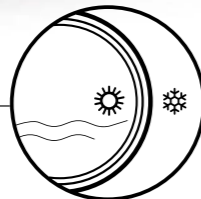
Full STAINLESS STEEL frame to ensure longer life span and hygiene even in the most demanding environments.



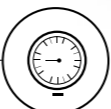
High-performance vibration pump, amongst the most reliable on the market. Version with rotary vane pump available (plumbed-in version).



3,5l water tank, amongst the largest in the market for its capacity.



Thanks to the boiler insulation, there is a noticeable saving in both, energy consumption and heat dissipation.



Single scale pressure gauge to monitor the pressure of large boilers, for an effortless control of the machine's functioning.



Machine made entirely from recyclable materials.



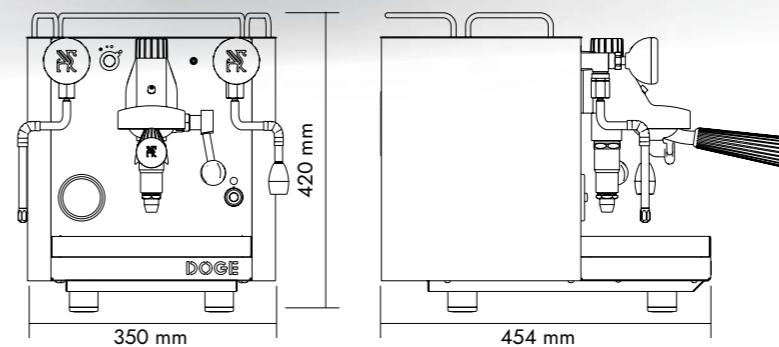
Biodegradable cardboard packaging.



Wi-Fi remote connection.



Electrical system designed and manufactured in compliance with current safety standards.



| Groups     | Model    | Control | Supply                 | Portioning      |
|------------|----------|---------|------------------------|-----------------|
| 1          | Fenix    | Lever   | 3.5l tank              | Grounded coffee |
| Resistance | Voltage  | Boiler  | Dimensions             | Weight          |
| 1800 W     | 220-230V | 11,4    | 454 mm x 350mm x 420mm | 26 kg           |

| Logo and details          | Matt black (stainless steel)<br>Chrome-plated steel (other versions)   |
|---------------------------|--|
| Body and front components | Chrome-plated steel  |
| Cover                     | <ul style="list-style-type: none"> <li>● Polished stainless steel</li> <li>● Black grey RAL 7021</li> <li>● Cement grey RAL 7033</li> <li>● Grey blue RAL 5008</li> <li>● Turquoise blue RAL 5018</li> </ul> |



## Cento by La Carimali of Italy

Cento is the professional coffee machine that captures the history, the tradition and the passion of Italian coffee. Available with high raised and low groups, and in elegant black colour or impeccable white color options. It is ideal for all those coffee professionals who are looking for the best solution to have achieve quality and excellent performances. Featured by high quality performances, two models are available - Cento Plus with 1 group and Cento E2 with 2 groups. CentoE2 also comes with 2 steam wands. Both models come with thermosiphonic heating of coffee groups and pressure gauge for steam boiler, 1 hot water output and automatic level control for boiler an heating up stage. 2 hot water doses. It is equipped with a large cup warmer in stainless steel that allows the user to have cups near at hand.

### Features

- Electrical heating
- Boiler pressure control gauge
- Electric control
- Temperature probe
- Programmable hot water doses
- Built-in Pump
- Pump pressure control gauge
- Programmable coffee doses
- Programmable pre-infusion for all groups
- Programmable boiler temperature
- Friendly display



Cento Plus



Cento E2



Roma 1



Roma 2

## Roma

Specially made for Butler, by La Carimali of Italy. Butler's Roma range is a reflection of Italian excellence. It is ideal for all those coffee professionals who are looking for the best solution to have achieve quality and excellent performances at a very competitive price. Two models are available in 1 and 2 high-raised groups, with automatic or semi-automatic dosage and 4 selection buttons plus continuous delivery. Made in an elegant combination of steel and black finish, they come with an automatic level control for boiler and heating up stage, thermosiphonic heating of coffee groups and a double gauge for easy measurement and display of water as well as steam pressures.

### Technical Specifications



| Model      | Boiler capacity (litres) | Dimensions W X D X H (mm) | Power  | Electricals              | Weight (kg) |
|------------|--------------------------|---------------------------|--------|--------------------------|-------------|
| Cento Plus | 4.0                      | 410x515x497               | 1.85KW | 220-240V / 50Hz / 1Phase | 32          |
| Cento E2   | 11.0                     | 728x515x497               | 3.15KW | 220-240V / 50Hz / 1Phase | 47          |

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

### Technical Specifications



| Model  | Boiler capacity (litres) | Dimensions W X D X H (mm) | Power  | Electricals              | Weight (kg) |
|--------|--------------------------|---------------------------|--------|--------------------------|-------------|
| Roma 1 | 4.0                      | 339x475x500               | 1.85KW | 220-240V / 50Hz / 1Phase | 34          |
| Roma 2 | 11.0                     | 585x475x500               | 3.15KW | 220-240V / 50Hz / 1Phase | 47          |

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



CM-280

## CM 280 by La Carimali of Italy Ideal choice for small coffee shops

CM 280 from La Carimali is a commercial small sized semi-automatic espresso machine with a single head, double pump pressure and triple thermo-blocks. It is designed to make milk froth and brew espresso at the same time and is ideally suited for small cafes, bakeries, staff canteens, offices and even homes.

### Features

- Twin pump
- 15 BAR Italian espresso pump
- Triple thermos-blocks with stainless steel tubing
- PID technology controls water temperature precisely for both espresso and steam functions
- Pre-infusion; 4 programs to choose from
- Brass collar is durable and ideal for frequent use
- Advanced Programming to adjust pump and temperature settings for optimal steam and brewing performance
- Stainless steel and die-cast metal design
- Power saving mode

### Technical Specifications



| Model  | Boiler capacity (litres) | Dimensions W X D X H (mm) | Power  | Electricals              | Weight (kg) |
|--------|--------------------------|---------------------------|--------|--------------------------|-------------|
| CM 280 | 3.1                      | 280x480x430               | 2.85KW | 220-240V / 50Hz / 1Phase | 19          |

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





## Manual and On-demand Coffee Beans Grinders

Butler Professional Coffee Grinders are built in an elegant combination of steel and black and are a perfect complement to your Traditional coffee machine. You can choose between 2 manual grinders - Brasil and Junior or Saga and Yoga - on-demand doser-grinder that also has a digital display. They have single-bodied, hermetically sealed dosers that prevent aroma loss. The motor is equipped with a thermal protector.



Saga



Yoga



Junior



Brasil

### Technical Specifications



| Model  | Hopper Capacity   | Dispenser Capacity      | Dimensions W X D X H (mm) | Power | Weight |
|--------|-------------------|-------------------------|---------------------------|-------|--------|
| Saga   | 1000 gms of beans | On demand               | 290x380x700               | 680W  | 15.8Kg |
| Yoga   | 850 gms of beans  | On demand               | 230x400x600               | 550W  | 13Kg   |
| Junior | 1 kg of beans     | Manual                  | 230x400x600               | 420W  | 13Kg   |
| Brasil | 1 kg of beans     | 300 gm of ground coffee | 210x380x470               | 275W  | 8Kg    |

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice

## Milk Chillers

Refrigerated units from Trufrost with a real compressor in elegant black colour to go with your coffee machine. Choose between 2 models, both of which preserve up to 8 (4+4) litres of milk. You can create the perfect light milk foam for trendy coffee creations by keeping the milk fresh and at a constant, cool temperature. The Premia model is taller and trendier with a digital temperature display on the door.



Frigo-Milk Premia



Frigo-Milk



CW-2

## Cup Warmers

The Butler electric cup warming units come in an all stainless steel construction. They have 2 cup warming shelves for preheating upto 72 cups for a real coffee experience. The special airflow ensures even heat distribution.

### Technical Specifications



| Model             | Capacity | Temperature Range | Refrigerant | Dimensions WxDxH (mm) | Internal Cavity WxDxH (mm) | Power |
|-------------------|----------|-------------------|-------------|-----------------------|----------------------------|-------|
| Frigo Milk Premia | 9 Litres | 1-10 °C           | R600a       | 220x450x454           | 160x190x280                | 70W   |
| Frigo Milk        | 8 Litres | 1-10 °C           | R600a       | 220x495x360           | 160x190x290                | 76W   |
| CW-2              | -        | 60-85 °C          | -           | 360x320x550           | -                          | 14W   |

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice

## Knock out

The Knock-out from Butler is a handy, drawer type knock box that can be conveniently placed under a coffee grinder and therefore does not occupy any additional counter space. Just pull out the slim drawer and shove in the left over coffee residue after the espresso has been extracted. Made in quality stainless steel, this is a boon for any coffee shop and a convenient accessory to have.



### Technical Specifications

| Model     | Dimensions WxDxH (mm) | Net Weight (Kg) |
|-----------|-----------------------|-----------------|
| Knock out | 350x246x87            | 4.0             |

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice



The craft behind  
captivating blends





## Commercial Blenders with Acoustic Enclosure - Premia series

Butler TruBlend blenders are ideal for cafe's, foodcourts, juice bars, restaurants, bars and clubs. Their simplicity lies in their 'easy-to-use' manual controls; a variable speed dial and pulse button which allow you to have just as much control as you might want from a professional machine. TruBlend AQ Premia model features an advanced acoustic enclosure that reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience, digital controls, advanced metal gear connector and metal seal connector. The specially designed 1.5L jar and rugged blades crush ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee.



Trublend AQ Premia

## Commercial Blenders with Acoustic Enclosure

Butler TruBlend blenders are ideal for cafe's, foodcourts, juice bars, restaurants, bars and clubs. Their simplicity lies in their 'easy-to-use' manual controls; a variable speed dial and pulse button which allow you to have just as much control as you might want from a professional machine. It crushes ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee. TruBlend 2.2AQT model features an advanced acoustic enclosure that reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience. The pulse function can also be used to wet clean the jar after use.



Trublend 2.2 AQT



Trublend 2.2 T

## Technical Specifications



| Model              | Dimensions (WxDxH) mm | Power | Motor Power | Jar Capacity | Net Weight | Timer |
|--------------------|-----------------------|-------|-------------|--------------|------------|-------|
| TruBlend AQ Premia | 240x280x540           | 1500W | 2.25HP      | 1.8 Litre    | 11Kg       | Yes   |

Voltage: 220-240V/50Hz  
Specifications are subject to change without prior notice

## Technical Specifications



| Model            | Dimensions (WxDxH) mm | Power | Motor Power | Jar Capacity | Timer |
|------------------|-----------------------|-------|-------------|--------------|-------|
| TruBlend 2.2 AQT | 240 x 280 x 540       | 1680W | 2.2 HP      | 2.5 Litre    | Yes   |
| TruBlend 2.2 T   | 235 x 265 x 545       | 1680W | 2.2 HP      | 2.5 Litre    | Yes   |

Voltage: 220-240V/50Hz  
Specifications are subject to change without prior notice



Smoothies



Cocktails



Frappuccino



Shakes

## Single Spindle Drink Mixers

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



DM-1M

| Model | Power | Voltage       | Dimensions (WxDxH) |
|-------|-------|---------------|--------------------|
| DM-1M | 1.5kW | 220~240V/50Hz | 190x160x530 mm     |

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





CPI-600

## Commercial Cold Pressed Juicers

Butler's Commercial Whole Slow Cold Pressed Juicer comes with a robust 4 hour heavy duty motor designed to extract juices faster than traditional juicers. It expels dry pulp resulting in an enhanced juice yield. Its special masticating system presses the food, releasing their deeply entrenched nutrients and enzymes. The slow RPM ensures a richer texture of juices that retain more vitamins and minerals.

Comes with

- ◆ 1 Polyethylenimine (PEI) strainer
- ◆ 1 grey transparent ice cream strainer
- ◆ 2 grey transparent pulp containers
- ◆ 1 smoothie strainer



### Technical Specifications



| Model   | Power | Rated Working Time | Rated Interval Time | Dimensions (WxDxH) |
|---------|-------|--------------------|---------------------|--------------------|
| CPJ-600 | 240W  | 4 Hours            | 30 min              | 250 x 160 x 470 mm |

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice





# Commercial Microwave Ovens

The Butler commercial microwave ovens are a perfect replacement for inappropriate domestic ovens used in food-service applications. They bake fast and evenly and are suitable for a wide variety ranging from pastries to entrées. The durable construction is perfectly adapted for commercial usage such as cafés, food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.



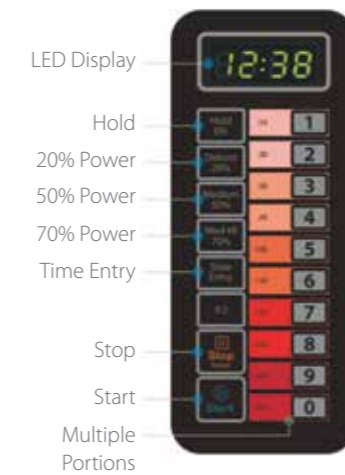
## Difference between commercial and household microwave ovens

|                   | Commercial Microwave Ovens  | Conventional Microwave Ovens   |
|-------------------|---|--|
| <b>Functions</b>  | <ul style="list-style-type: none"> <li>Even heat delivery to the food, large capacity, pre-set memory, one button for common menus</li> <li>Three power levels and automatic fault diagnosis</li> </ul> | <ul style="list-style-type: none"> <li>Slow heating, unsuitable for commercial applications, rely on turntable for even heating</li> <li>No automatic fault diagnosis</li> </ul> |
| <b>Durability</b> | <ul style="list-style-type: none"> <li>Stainless steel cavity</li> <li>Withstands frequent usage (100s of times per day)</li> </ul>   | <ul style="list-style-type: none"> <li>Sprayed or painted doors</li> <li>Only for home use (3-5 times per day)</li> </ul>  |
| <b>Cleaning</b>   | <ul style="list-style-type: none"> <li>Smooth internal and external design, easy to clean</li> </ul>  | <ul style="list-style-type: none"> <li>Turntable structure leads to accumulation of residues, difficult to clean</li> </ul>  |
| <b>Capability</b> | <ul style="list-style-type: none"> <li>Heating not compromised by large capacity</li> </ul>   | <ul style="list-style-type: none"> <li>Can accommodate limited amount of food</li> </ul>   |



### MWO-34HD

- 34 litre capacity accommodate 16" platters
- Up to 100 programmable menu options for consistent results
- User friendly touch control pad
- 3 stage cooking and 5 microwave power levels
- See-through door with lighted interior
- Grab'n Go handle
- Stainless steel cabinet and oven cavity
- Removable splatter shield
- Stackable installation



### MWO-25

- 25 litre capacity accommodates 12" platter
- Up to 20 programmable menu options for consistent results
- User friendly touch control pad
- 3 stage cooking and 5 microwave power levels
- See-through door with lighted interior
- Grab'n Go handle
- Stainless steel cabinet and oven cavity
- Removable splatter shield

### Biryani



Biryani can be regenerated within minutes

### Combo Meals



Combo meals can be regenerated within minutes

### Lasagna



8 oz. lasagna can be cooked within 20 minutes and preheated in 3 minutes

### Nachos



10 oz. nachos can be reheated within 2 minutes

## Technical Specifications

| Model    | Dimensions W x D x H (mm) | Cavity Dimensions W x D x H (mm) | Cavity Volume (Litres) | Input Power (W) | Output Power (W) | Cooking Time (min:sec) |
|----------|---------------------------|----------------------------------|------------------------|-----------------|------------------|------------------------|
| MWO-25   | 511x432x311               | 327x346x200                      | 25                     | 1550            | 1000             | 3:10                   |
| MWO-34HD | 553x488x343               | 370x385x230                      | 34                     | 1900            | 1400             | 2:30                   |

\*Throughput reflects one piece of Pizza

Specifications are subject to change without prior notice



Turn fast food into a  
**gourmet experience!**



## Ventless High Speed Ovens

The Butler Ventless High Speed oven is a revolutionary appliance designed to combine three technologies- convection, accelerated air impingement and microwave. While microwaves offer fast cooking, they can often result in meals that are soggy and devoid of quality textures like crispy crusts. With Butler High Speed Ovens, this would be a thing of the past. They are designed to churn out great tasting food, quickly and consistently. They're also great space savers, reducing the need for multiple cooking appliances and the built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.

## Typical Cook Times: Butler High Speed Ovens

| Item                                     | Concorde    | Concorde Plus |
|--|-------------|---------------|
| 9" Pizza-Fresh Dough (600g)              | 110 seconds | 60 seconds    |
| 9" Pizza-Parbaked, Refrigerated          | 70 seconds  | 40 seconds    |
| 12" Sub Sandwich                         | 40 seconds  | 20 seconds    |
| 12" Sub Sandwich (Qty 2)                 | 50 seconds  | 30 seconds    |
| 6" Hamburger (Qty 2)                     | 40 seconds  | 20 seconds    |
| 6" Hamburger (Qty 4)                     | 50 seconds  | 30 seconds    |
| Muffin (Qty 4)                           | 50 seconds  | 30 seconds    |
| Cinnamon Rolls (frozen, par-baked)-Qty 6 | 70 seconds  | 40 seconds    |
| French Fries (2x170g)                    | 160 seconds | 90 seconds    |
| Apple Strudel (300g)                     | 120 seconds | 70 seconds    |
| Nachos (120g)                            | 30 seconds  | 20 seconds    |
| Sausages (15x56g)                        | 150 seconds | 90 seconds    |
| Steak (600g)                             | 330 seconds | 210 seconds   |
| Chicken Wings (8 count, Frozen)          | 170 seconds | 100 seconds   |
| Chicken Tenders (Frozen, 900g)           | 240 seconds | 140 seconds   |
| Roast Meat (block, 650g)                 | 240 seconds | 140 seconds   |

Butler Ventless High Speed Oven is a versatile, all-in-one cooking oven with an ability to cook, toast, grill, regenerate and bake a wide range of fresh or frozen foods, such as sandwiches, paninis, pizzas, burritos, toasties, quesadillas, samosas, fish, vegetables, kebabs, steaks and a lot more and offer the following benefits.

- Simple operation with Touchscreen control
- Up to 20 x faster preparation times
- Pre-programming on PC
- Download recipes via the USB port
- Rapid cooking with high quality repeatable results
- Ventless operation



Concorde / Concorde Plus

## The little wonder from Butler

that cooks a surprisingly large variety of food  
**up to 20 x faster**

### Catalytic converter



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



Coffee Shops



Casual Dining



Hotels & Resorts



Airports



Quick Service Restaurants



Cloud Kitchens



Theaters



Burritos



Quesadilla



Caprese Sandwich



Samosas



Burgers & Fries



Cinnamon Rolls



Lasagna



Muffins



Nachos



Pasta



Pizzas



Roasted Skewers



Panini Grills



Steaks



Wraps





### Standard accessories



Oven shovel



Set of 2 baskets



Set of 2 non-stick baking pads



Baking stone



Set of 2 pans



Rack

| Parameters            | Concorde   | Concorde Plus          |
|-----------------------|--|------------------------|
| Dimensions (Wx D x H) | 383 X 693 X 610 mm                                   |                        |
| Dimensions Chamber    | 320 x 320 x 195 mm                                   |                        |
| Weight                | 65kg   | 77kg                   |
| Cooking Speed         | 10 times faster                                      | 20 times faster        |
| 100% Microwave        | 1-Mag/ 1100 W  | 2-Mag/ 2200 W          |
| Impingement           | 1-heater/1600 W                                      | 2-heater/3800 W        |
| Combi mode            | 1100w+1600 W   | 2200w+3800 W           |
| Max Power             | 3500 W   | 6500 W                 |
| Max Current           | 16A  | 32A                    |
| Power Source          | 1-Ph / 220-240V / 50Hz                               | 3-Ph / 380-440V / 50Hz |
| Frequency             | 2450MHz  |                        |
| Display               | Touch screen   |                        |
| Temp Mode             | 3- mode  |                        |
| Programmable Settings | 432 recipes  |                        |
| Program Menu          | Multi-level menu capability                          |                        |
| Temp Setting          | 0-280°C in 2°C steps.                                |                        |
| Time Setting          | 00:00-59:50 in 10 second steps                       |                        |
| Micro Setting         | 0-100% in 10% steps                                  |                        |
| Fan Setting           | 10-100% in 1% steps                                  |                        |
| Edit                  | Can edit recipe data and images on both PC and ovens |                        |
| Load                  | USB port to load recipes and images                  |                        |
| Rack                  | Removable rack                                       |                        |
| Door Opening          | Pull down  |                        |
| Exterior Finish       | Stainless steel                                      |                        |
| Interior Finish       | 304 Stainless steel                                  |                        |

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



**IMPORTANT: Butler High Speed Ovens require installing a type D circuit breaker for all installations.**



Butler Combi Steamer  
A chef's delight





## Combi Steamers for Gastronomy & Pastry

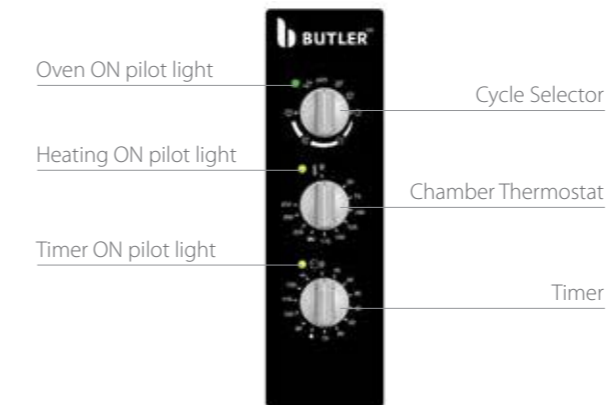
Butler professional combi steamers bring an amazing reliability consistency and sturdiness at a chef's service through the use of an authentic Made in Italy product. Ovens with direct steam injection are available from 7 to 20 levels (GN 1/1 and EN) with Analog or Touch screen controls. They come in 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.



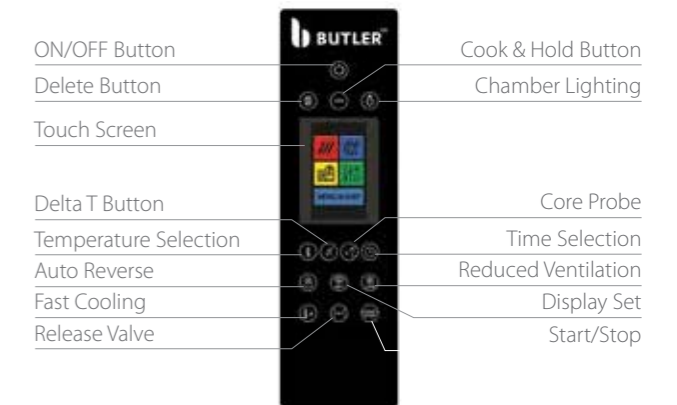
## Distinguishing features of Butler Combi Steamers

- ◆ 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.



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-004A



ECS-004T

## Compact Combi Steamers

Butler Professional Compact Combi Steamers combine compactness and performance. With their 51 cm width, these compact ovens will find space in every kitchen. Convenient also as support ovens, they can accommodate 4 trays of GN 2/3, with touch screen or analogic control panel options. With the cooking chamber moulded with rounded corners and fans made of stainless steel, they come with an autoreverse ventilation system with two speeds to ensure better cooking uniformity. They also feature a steam release valve with manual or automatic control and the drip-pan is connected to the drain.

- ◆ Professional Compact ovens are stackable on top of each other, so that you can fully exploit the precious space in your kitchen.
- ◆ With the ergonomic door handle with patented design you can open the oven even with your hands occupied, from both sides.
- ◆ Operable on single phase 220V electricals.
- ◆ Door opening direction reversible on site even after installation.



## Vegetables

Vegetables fresh, crisp and colourful. Fresh vegetables are cooked gently, and ensure that vitamins, nutrients and colours are preserved.



## 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.



## 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.



## 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.



## Fish, meat & kebabs

Cooks fish, meat and vegetables at the same time - with no aroma transfer.



## Grill & pan fry

Grill scores of cutlets in minutes. Juicy steaks get a delicious barbecue look.



## Technical Specifications



| Model     | Power  | Voltage                   | Gas Power | Gas Consumption | GN/EN* Trays | Pitch | Dimensions W x D x H (mm) | Control Panel | Weight |
|-----------|--------|---------------------------|-----------|-----------------|--------------|-------|---------------------------|---------------|--------|
| ECS-004A  | 3.0Kw  | 220V 1N/50Hz <sup>‡</sup> | -         | -               | 4 x 2/3      | 67mm  | 510 x 660 x 670           | Analog        | -      |
| ECS-004T  | 3.0Kw  | 220V 1N/50Hz <sup>‡</sup> | -         | -               | 4 x 2/3      | 67mm  | 510 x 660 x 670           | Touch Screen  | -      |
| 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 |





Get great baking  
results consistently







Models Available in Electric, Gas and Diesel Versions

## Rotary Rack Ovens - 32 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

## 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



## 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 |

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





## Luxury Deck Ovens (2 trays on each deck)

These high-end Butler electric & gas based Deck Ovens come with microcomputer controller & steam generator. 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

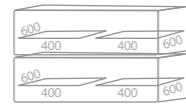


Electric: EFO-3D-6C  
Gas: GFO-3D-6C

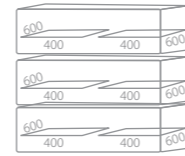
Electric: EFO-1D-2C  
Gas: GFO-1D-2C



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



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



## Technical Specifications



| Product                   | Model      | Power/Gas Power | Weight   | 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    | 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   | 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   | 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    | 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   | 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   | 1-220V / 50Hz  | 0 ~ 400°C   | 6 x EN Trays |

Specifications are subject to change without prior notice due to continuous product development  
\* These models are microcomputer controlled & come with a steam generation feature.

Gas based ovens can work on LPG.

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

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



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



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



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

## Technical Specifications



| 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 | 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 | 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 | 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 | 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.





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

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



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



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

### Technical Specifications



| Product                  | Model            | Power/Gas Power | 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 Two Deck Oven        | GDO-2D-6T Premia | 120W / 16.6KW/H | 250KG  | 1760 x 900 x 1370mm    | 1310 x 690 x 200mm            | 1-220V / 50Hz  | 0 ~ 400°C   | 6 x EN Trays |
| Gas Three Deck Oven      | GDO-3D-9T Premia | 180W / 25KW/H   | 370KG  | 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.







## 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 Proofer 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 two models that can accommodate 16 & 32 trays respectively (trays not supplied with the machines).



## Electric Ovens & Proofers

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).



## Technical Specifications - Electric Ovens & Proofers

| Product   | Model        | Power/<br>Gas Pressure | Weight   | Dimensions<br>(W x D x H) | Internal Dimensions of<br>Each Oven (W x D x H) | Electricals   | Temperature                           |
|---|--------------|------------------------|----------|---------------------------|---|---------------|---------------------------------------|
| 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) /<br>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) /<br>0-110°C (Proofer) |
| Single Door Proofing Cabinet - 8 Trays            | PC-8 Premia  | 0.5kW                  | -        | 838 x 745 x 830 mm        | 639 x 487 x 674 mm                              | 220V / 50 Hz. | 0-110°C                               |
| 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-10D Premia, GCO-10D 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-10D Premia | 14.6kw | 380V/50Hz | -                        | 950 x 1255 x 1690                  | 420 x 670 x 1140                   | 600 x 400            | 240Kg  |
| GCO-10D 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 with Steam

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. Electric ovens with a side opening strong hinged door, advanced computer controls, 4 x 1 EN trays with an average pitch of 70-90 mm, they come with a stainless steel AISI 304 cooking chamber.



ECO-920S



ECO-28-2T Premia



ECO-28-4T (New)

## 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

### Technical Specifications

| Model    | Power | Voltage   | Trays | Temperature Range | External Dimensions W x D x H (mm) | Internal Dimensions W x D x H (mm) | Tray Size W x D (mm) | Control Panel |
|----------|-------|-----------|-------|-------------------|------------------------------------|------------------------------------|----------------------|---------------|
| ECO-920S | 6.0kw | 380V/50Hz | 4     | 920 x 815 x 600   | 645 x 455 x 420                    | 580 x 400                          | Touch Pad            | Touch Pad     |

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

| 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





# The convenience of modularity

Prodigy



## Convection Oven

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

## Deck Oven with Stone

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

## Proofer

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

Little Prodigy







Prodigy - Convex

## Prodigy - Convex Modular Electric Convection Ovens

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



Prodigy - Deck

## Prodigy - Deck Modular Electric Deck Ovens

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



Prodigy - Pro

## Prodigy - Pro Modular Proofing Cabinets

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

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



Little Prodigy - Convex

## Little Prodigy - Convex Modular Electric Convection Ovens

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



Little Prodigy - Deck

## Little Prodigy - Deck Modular & Compact Electric Deck Ovens

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



Little Prodigy - Pro

## Little Prodigy - Pro Modular Proofing Cabinets

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

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

### Technical Specifications



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

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

### Technical Specifications



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

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





## **Baking with the iCombi® Pro.**

Make the extraordinary  
possible.





## The iCombi Pro.

# Expect the unexpected.

Humidity, air speed, temperature, steam injection. All coordinated precisely. Within a single appliance that anticipates, learns, remembers, monitors and adapts. The intelligent assistant functions react dynamically to your changing needs. Dough a little too moist? Danishes still frozen? Cooking cabinet door open too long? More croissants than usual? No matter what happens, the iCombi Pro adjusts its settings accordingly, so you'll always get the results you want.

- ➔ **All with one goal in mind**  
Helping you wow your customers over and over again with exceptional baked goods.

[rational-online.com/us/baking](http://rational-online.com/us/baking)

### Intelligent baking paths

Croissants, fresh bread, muffins and other delectable baked goods. The iCombi Pro knows how to bake everything. Just select a baking path; it'll do the rest.

### Single-degree temperature precision

What's the difference between "perfect" and "burned"? With baked goods, it may be only a few degrees. Which is why the iCombi Pro never leaves temperature to chance.

### Active dehumidification:

Perfect crust is a fine art - the cooking cabinet has to be dehumidified at just the right moment. The iCombi Pro nails it every time. That's baking intelligence.

### Proofing

Different products, different needs. The iCombi Pro's integrated proofing levels allow it to adjust precisely to your dough.

### Baking sizes

Do you use sheet pans rather than hotel pans? No problem - we'll send your iCombi Pro equipped with a hinging rack to fit your needs. We also have mobile oven racks sized for baking accessories.

### Steam injection

The iCombi Pro distributes steam perfectly throughout the cooking cabinet, measured to the exact milliliter - yielding optimum rise, dough elasticity and maximum baking efficiency.

### Fans

Up to three fans, five speeds, ample heat accumulation for beautifully soft bread with a crisp crust.







## 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.



DS-520FS



DS-520

## 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.



PDR-40

## Technical Specifications

| Product            | Model  | Power   | Weight  | Dimensions (W x D x H) | Electricals   | Remarks   |
|--------------------|--------|---------|---------|------------------------|---------------|---|
| Pizza Dough Roller | 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







## 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

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



| 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 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-20T



SM-34T



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-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



## Dough Dividers

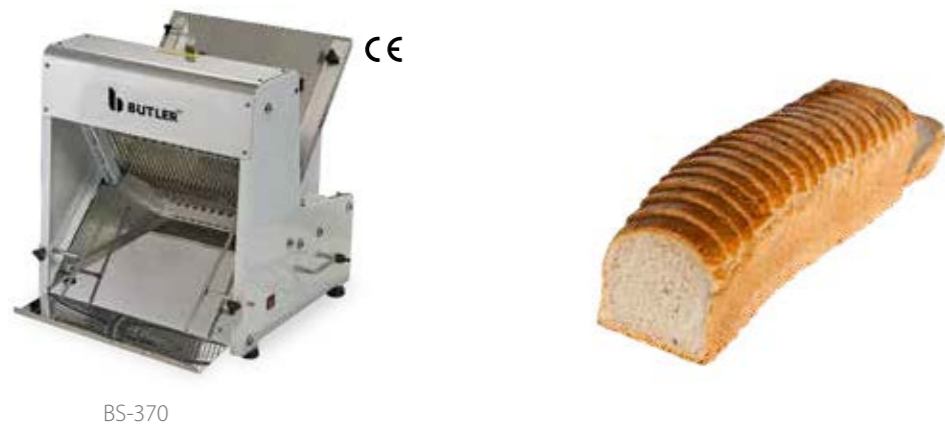
Butler Automatic Dough Dividers are specially designed to take a large batch of dough and portion it out into equally sized and weighted balls of dough for consistent results when making pies, breads, or even pizza crusts. Made in high quality stainless steel, these stable, low noise machines work on 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.



DD-36

## 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



| 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.)                            |
| Bread Slicer  | 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





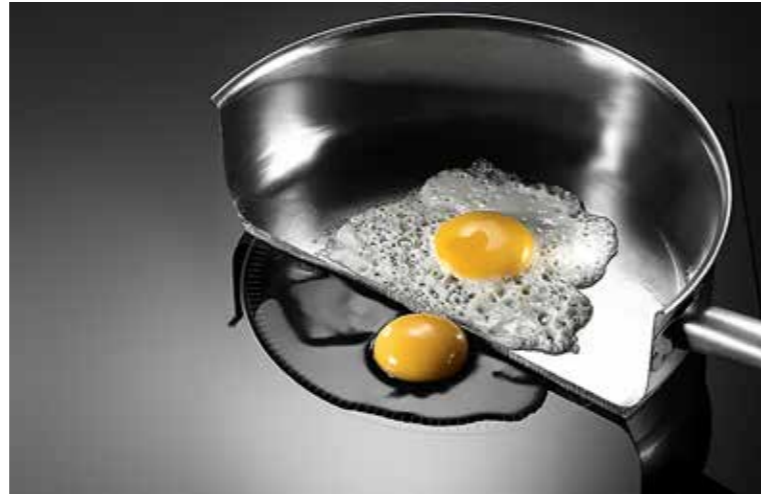
Building **safer, cooler**  
& **greener** kitchens





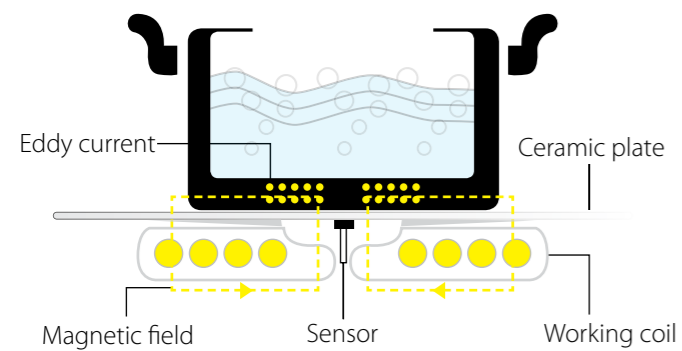
## Commercial Induction Systems

Butler's innovative commercial induction systems are designed to take the food service experience to a whole new level with advanced range of induction warmers, cooktops, woks, built in induction trolleys and fryers. Professional chefs in commercial kitchens can now enjoy enhanced productivity through faster cooking, substantial energy savings but most of all, a cooler and safer kitchen.



## Working Principle of Induction Systems

Induction cooking uses electric currents to directly heat pots and pans through magnetic induction. Instead of using thermal conduction (a gas or electric element transferring heat from a burner to a pot or pan), induction heats the cooking vessel itself almost instantly.



Induction heating uses electromagnetic energy to heat cookware made of magnetic material such as stainless steel, iron, nickel or various alloys. The coils produce a high frequency alternating magnetic field when turned on, ultimately flowing through the cookware. The metal molecules are attracted in different directions as the current alternates, causing the cookware to become hot. Since the cooktop's glass ceramic surface contains no magnetic material, it is unaffected by the magnetic field.

## Benefits of Induction Cooking

Induction cooking devices release less heat into the room, use less fuel, and finally, you can enjoy a cleaner, safer, cooler, and more efficient kitchen, with lower energy bills.



Faster



Safer



Energy Saving



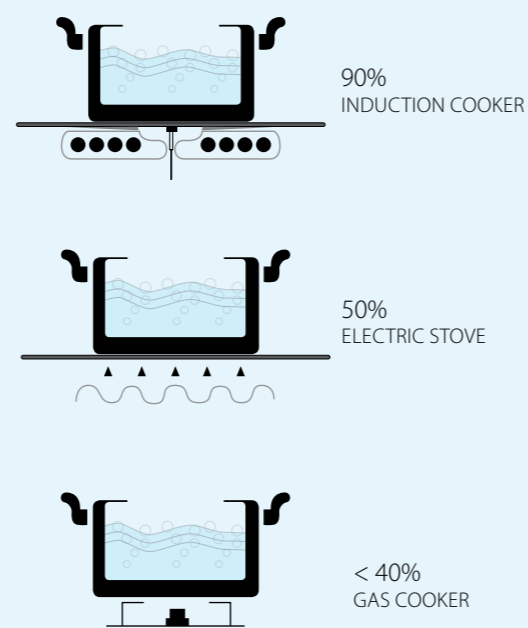
Easy to Clean



Cooler

## % Energy Delivered to Pan

Butler induction systems are 90% efficient, meaning that 90% of the energy consumed is delivered to the pan. This is unmatched by gas (typically 40%) or traditional electrically powered cooking devices (typically 50%).



## Commercial Induction Cooktops with Temperature Probe

Butler portable induction cooktops heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They come with a specially designed temperature probe and are suitable for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen.

### Key Features

- ◆ Glass hob/wok
- ◆ Stainless steel body
- ◆ Touch control
- ◆ Timer, LED display (0-180 minute)
- ◆ Electronic overheating protection



CIH-3.5 Pro



## Technical Specifications

| Model       | Voltage          | Power | Temperature Range | Dimensions (wxdxh) | Power Levels     | Temperature Setting | Utensil Size |
|-------------|------------------|-------|-------------------|--------------------|------------------|---------------------|--------------|
| CIH-3.5 Pro | 220 / 50Hz / 1Ph | 3500W | 60°C - 240°C      | 340 x 432 x 125mm  | 500-3500W (1-10) | 1 - 10              | 120-360mm    |

Specifications are subject to change without prior notice







CIH-3.5



CIH 5.0



CIW-3.5



CIW-5.0



### Commercial Induction Cooktops

Butler portable induction cooktops & woks heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They are designed for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen. They come in 3.5KW (220V/ Single phase) and 5KW (380 V/ 3 Phase) variants.

#### Key Features

- Glass hob/wok
- Stainless steel body
- Touch control
- Timer, LED display (0-180 minute)
- Electronic overheating protection



### Commercial Induction Woks

Butler portable induction cooktops & woks heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. They are designed for medium to heavy duty cooking needs and can be placed on kitchen counters for both - back of the house and interactive cooking applications. Absence of flames or hot surfaces provide for a safer, cooler kitchen. They come in 3.5KW (220V/ Single phase) and 5KW (380 V/ 3 Phase) variants.

#### Key Features

- Glass hob/wok
- Stainless steel body
- Touch control
- Timer, LED display (0-180 minute)
- Electronic overheating protection

### Technical Specifications



| Model   | Voltage           | Power | Temperature Range | Dimensions (wxdxh) | Power Levels     | Temperature Setting | Utensil Size |
|---------|-------------------|-------|-------------------|--------------------|------------------|---------------------|--------------|
| CIH-3.5 | 220 / 50Hz / 1Ph  | 3500W | 60°C - 240°C      | 330 x 425 x 105mm  | 500-3500W (1-10) | 1 - 10              | 120-360mm    |
| CIH-5.0 | 380V / 50Hz / 3Ph | 5000W | 60°C - 240°C      | 398 x 515 x 168mm  | 500-5000W (1-10) | 1 - 15              | 120-400mm    |

### Technical Specifications



| Model   | Voltage          | Power | Temperature Range | Dimensions (wxdxh) | Power Levels     | Temperature Setting | Utensil Size |
|---------|------------------|-------|-------------------|--------------------|------------------|---------------------|--------------|
| CIW-3.5 | 220 / 50Hz / 1Ph | 3500W | 60°C - 240°C      | 340 x 425 x 135mm  | 500-3500W (1-10) | 1 - 10              | 120-360mm    |
| CIW-5.0 | 380V/50Hz / 3Ph  | 5000W | 60°C - 240°C      | 398 x 515 x 183mm  | 500-5000W (1-10) | 1 - 15              | 120-400mm    |

Specifications are subject to change without prior notice



## Drop in Induction Hobs & Woks

Butler drop-in cooktops & drop-in woks snugly fit in your kitchen counters and heat food evenly, quickly, efficiently, and are easy-to-clean. They are great for show kitchens and are designed to handle heavy duty usage. No flames or hot surfaces provide for a safer, cooler kitchen.

### Key Features

- ◆ Glass hob/wok
- ◆ Stainless steel body
- ◆ Power regulation by touch control
- ◆ 1-10 power levels (500 - 3500W)
- ◆ 1-10 temperature setting



## Drop in Induction Warmers

Butler drop in induction warming and holding systems keep food at the right temperature while improving your presentation and overall quality and are ideal for catering application as well as buffet restaurants. No flames or hot surfaces provide for a safer, cooler kitchen. They are a boon for modern day buffets making the food warming more attractive, safe and free of odours caused by burners. Available in a choice of two models - one suitable for placement of GN 1/1 induction compatible chafing dishes and a newly introduced version that can take square shaped dishes.

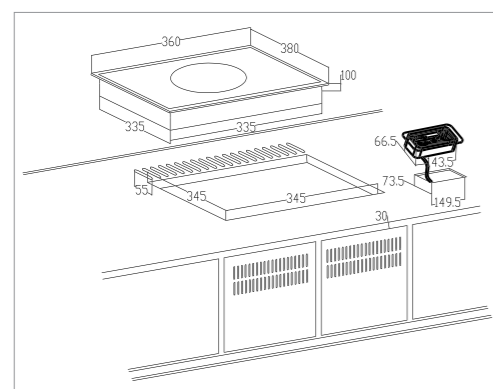
- ◆ Glass hob
- ◆ Stainless steel body
- ◆ Power regulation knob
- ◆ Temperature display on the right corner of the glassplate
- ◆ Electronic overheating protection
- ◆ Temperature display on the right corner of the glassplate
- ◆ Electronic overheating protection



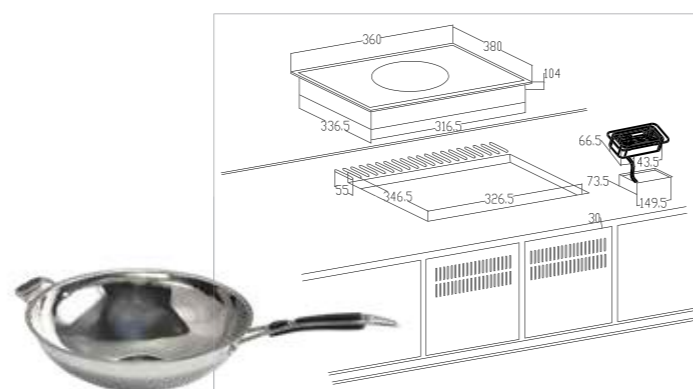
DIH-3.5



DIW-3.5



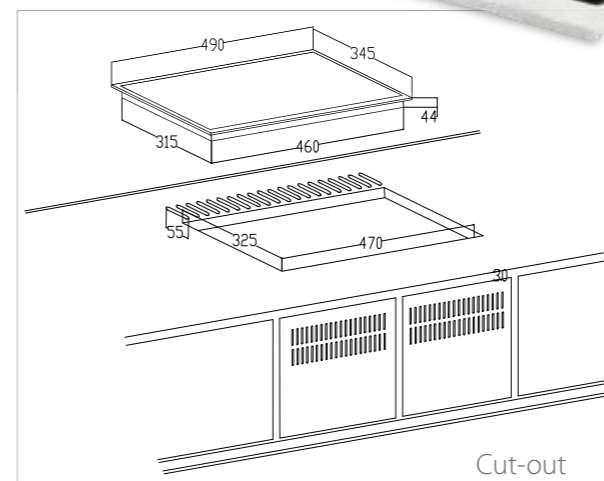
Cut-out



Cut-out



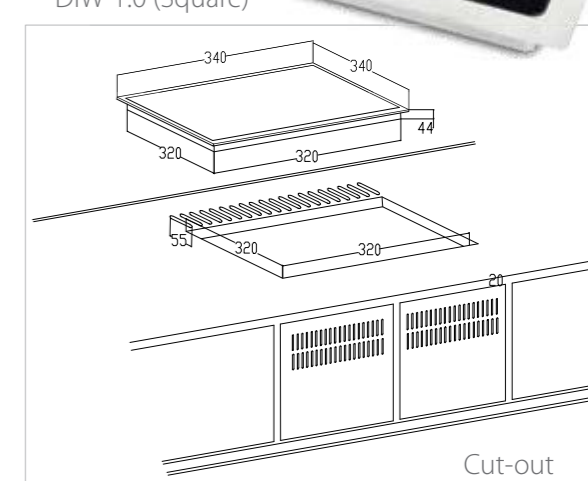
DIW-1.0



Cut-out



DIW-1.0 (Square)



Cut-out

### Technical Specifications



| Model   | Voltage       | Power | Temperature Range | Dimensions (wxdxh) | Cut-out Dimensions (wxd) |
|---------|---------------|-------|-------------------|--------------------|--------------------------|
| DIH-3.5 | 220-240V/50Hz | 3500W | 60°C - 240°C      | 370 x 390 x 120mm  | 345 x 345mm              |
| DIW-3.5 | 220-240V/50Hz | 3500W | 60°C - 240°C      | 360 x 380 x 120mm  | 346.5 x 326.5mm          |

Specifications are subject to change without prior notice

### Technical Specifications



| Model            | Voltage       | Power | Temperature Range | Dimensions (wxdxh) | Cut-out Dimensions (wxd) |
|------------------|---------------|-------|-------------------|--------------------|--------------------------|
| DIW-1.0          | 220-240V/50Hz | 1000W | 40°C - 100°C      | 490 x 345 x 60.5mm | 470 x 325mm              |
| DIW 1.0 (Square) | 220-240V/50Hz | 1000W | 40°C - 100°C      | 340 x 340 x 80mm   | 320 x 320mm              |

Specifications are subject to change without prior notice



## Countertop Induction Warming Trays

These portable induction warming and holding trays from Butler keep food at the right temperature while improving your presentation and overall quality. No flames or hot surfaces provide for a safer, cooler kitchen making it ideal for catering as well as buffet applications.

- ◆ Glass hob
- ◆ Stainless steel body with two stainless steel handles
- ◆ Power regulation knob
- ◆ Temperature display on the right corner of the glassplate
- ◆ Electronic overheating protection



CIW-1.0

## Countertop Electrical Warming Tray

Butler also offers a viable solution for those who want to make use of their regular, induction incompatible chafing dishes. These portable electrical warming and holding trays from Butler keep food at the right temperature while improving your presentation and overall quality. Similar in looks to the induction warming trays, there are no flames and they use a meagre 250Watts of electrical power and are ideal for catering as well as buffet applications.

- ◆ Stylish tempered glass top matching the aesthetics of Butler induction warmers
- ◆ Silver frame
- ◆ Temperature range: 65°C-105°C
- ◆ Electronic overheating protection



CEW 0.25

## Technical Specifications



| Model   | Voltage       | Power | Temperature Range | Dimensions (wxdxh) |
|---------|---------------|-------|-------------------|--------------------|
| CIW-1.0 | 220-240V/50Hz | 1000W | 40°C - 100°C      | 530 x 335 x 61mm   |

Specifications are subject to change without prior notice

## Technical Specifications



| Model    | Voltage       | Power | Temperature Range | Dimensions (wxdxh) |
|----------|---------------|-------|-------------------|--------------------|
| CEW 0.25 | 220-240V/50Hz | 230W  | 60°C - 105°C      | 550 x 380 x 25mm   |

Specifications are subject to change without prior notice





## Countertop Induction Deep Fryers

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

### Key Features

- ♦ Stainless steel body
- ♦ Temperature setting: 60°C, 80°C, 100°C, 120°C, 130°C, 140°C, 150°C, 160°C, 170°C, 180°C, 190°C
- ♦ Touch control



IDF-08 (New), IDF-08

## 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          |
| IDF-08       | 220-240V/50Hz | 3500W | 60°C - 190°C      | 288 x 478 x 410mm  | 0-120 mins | 8 Ltrs          |

Specifications are subject to change without prior notice

## Chafing Dish Warmers

Though not based on induction technology, this is an innovative product from Butler designed to warm traditional metallic chafing dishes thereby allowing warm food to maintain itself at the right temperature whilst improving your presentation and helping you eliminate the use of burners.



InnoWarm



### Key Features

- ♦ Keep warm at 90°C
- ♦ Power: 220-240V ~ 50Hz, 500W
- ♦ Dimensions: Ø138mm x 110mm (h)

## Induction Cookware

Not all pieces of cookware can be used on induction cooktops. Cookware made from aluminum, copper or glass, including Pyrex will not work on its own. Induction cookware must be made of a magnetic-based material, such as cast iron or magnetic stainless steel. To check if your pans will work, hold a magnet next to the pan base; if it attracts, the pan will work on induction.





The science behind good taste





## 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



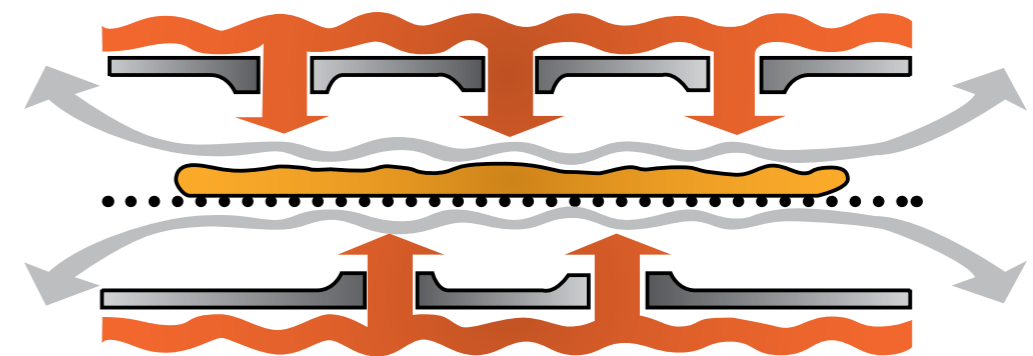


## Multi-Purpose Conveyorised Impingement Ovens

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

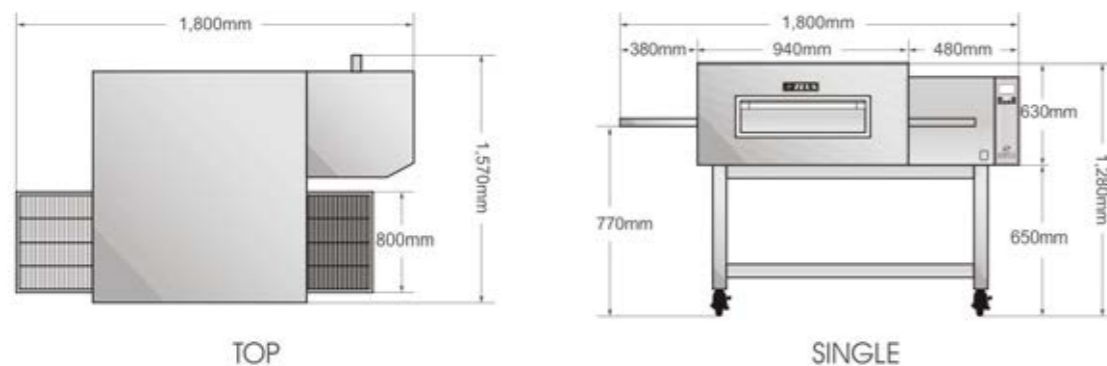
- ◆ Available in PNG or LPG model
- ◆ Electricity: 220V, 50/60 HZ, 300 watts
- ◆ Gas consumption: LPG 1.10 m<sup>3</sup>/h, PNG 2.60 m<sup>3</sup>/h
- ◆ Conveyor belt width: 800 mm
- ◆ Heating zone (heating chamber) length: 940 mm
- ◆ Oven dimension: 1800 mm x 1570mm x 600mm
- ◆ Net weight of single 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.



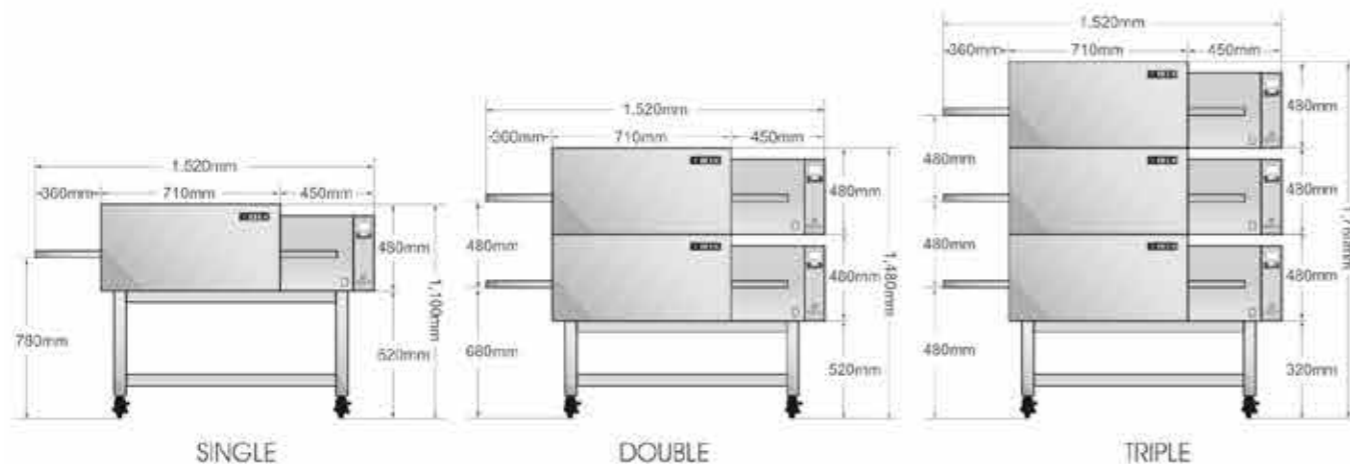


# Gusto 520 Conveyorised Impingement Ovens

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

## 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 400E

## 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" 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



### 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

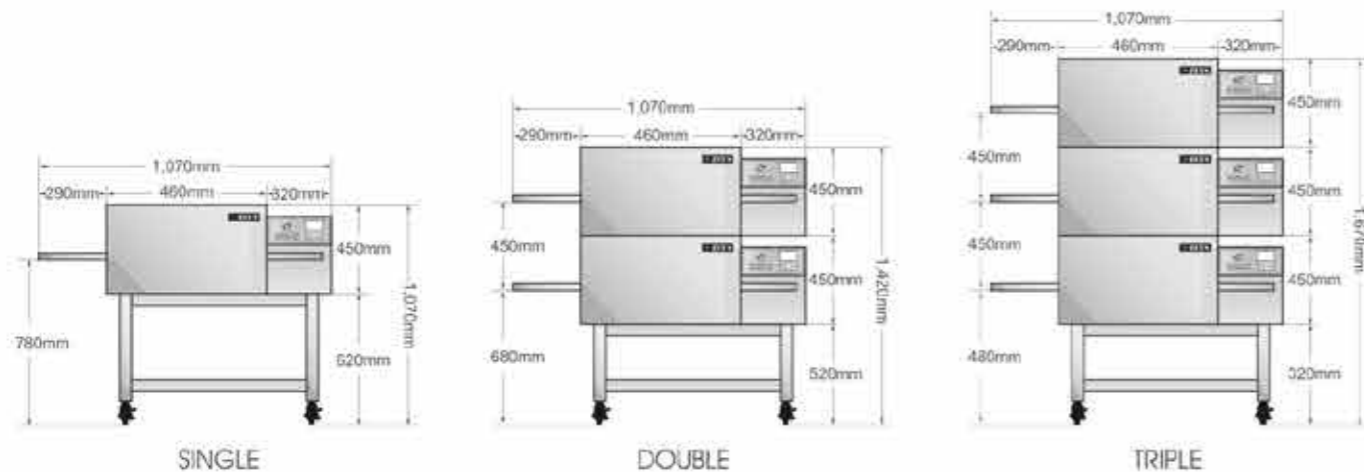
### Optional

### 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.





## Introducing Gusto - Junior

the smallest countertop impinger in the market

This prodigious oven from Butler is out to revolutionise the foodservice industry as it has all the features of its bigger siblings in the Gusto series and yet it offers the convenience of being easily placed on a 700mm deep counter. It comes with a 260mm wide belt, a 430mm x 400mm baking chamber and can bake upto 10" pizzas. What's makes it unique is that it can run on 240Volts/ single phase electricals making it suitable for kiosks, food-courts, food trucks, restaurants and catering applications. It 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, Amritsari kulchas, kebabs and more.



Gusto E - Junior / Gusto G - Junior

260 mm (10.2")  
belt width  
Gusto-Junior

400 mm (15.7")  
belt width  
Gusto 400

520 mm (20.5")  
belt width  
Gusto 520

800 mm (31.5")  
belt width  
Gusto 800 Max



\*Stacking of 4 ovens is primarily to show 4 different oven sizes available. Stacking is not recommended for more than 2~3 ovens.

### Key Features

- ◆ Maximum operating temperature: 300°C (230°C is recommended)
- ◆ Short set-up time: (18-20 mins to set temp. 250°C ) under preheat condition, only 8-10 mins
- ◆ 430 mm long cooking chamber with 260 mm belt
- ◆ 923mm long, 690mm deep, and 412mm high overall dimensions
- ◆ Furnished with strong, 4" adjustable legs
- ◆ Stackable up to 3 high
- ◆ Microprocessor-controlled bake time/conveyor speed
- ◆ Stainless steel front, sides, top and interior
- ◆ Special protective black coloured baffle to prevent scalding
- ◆ Reversible conveyor direction
- ◆ Energy saving standby mode
- ◆ 2 conveyor end stops
- ◆ 2 crumb pans
- ◆ Low noise

### 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 Length (MM) | Output pcs (9" pizza) | Net (KG) |
|------------------|-----|-------------------|--------------------|--------------------------------------|----------------------|--------------------------|--------------------|------------------|----------------------------|-----------------------|----------|
| GUSTO 800G Max   | LPG | 220V              | 2.3-3.3            | 1.10 m <sup>3</sup> /h               | 1800*1510*1250       | 1.64                     | 1700*800           | 26000            | 940 x 800                  | 150/hr                | 398      |
|                  | 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                                 | 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                |                      |                          |                    |                  |                            |                       |          |
| GUSTO G - Junior | LPG | 220V              | 2.3-3.3            | 0.22 m <sup>3</sup> /h               | 923*690*412          | 0.41                     | 830*260            | 3300             | 430 x 260                  | 36/hr (6" pizza)      | 56       |
|                  | PNG | 50/60Hz           | 1.0-2.5            | 0.45 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 Length (MM) | Output pcs (9" pizza) | Net (KG) |
|------------------|-------------------|----------------------------|-------------------------|----------------------|--------------------------|--------------------|------------------|----------------------------|-----------------------|----------|
| GUSTO 800E Max   | 380V/50Hz/1Ph     | 24                         | 16                      | 1800*1510*1250       | 1.16                     | 1700*800           | 26000            | 940 x 800                  | 150/hr                | 398      |
| 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      |
| GUSTO E - Junior | 220V/50Hz/1Ph     | 2.9                        | 1.3                     | 923*690*412          | 0.41                     | 830*260            | 3300             | 430 x 260                  | 36/hr (6" pizza)      | 56       |

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

## Recommended Stands

| Model  | Dimensions (L x W x H) MM | Applicable Models                 | Casters | Material Used   | Net Weight (KG) |
|--------|---------------------------|-----------------------------------|---------|-----------------|-----------------|
| GS-800 | 1460*940*650              | Gusto 800G and Gusto 800E         | 6       | Stainless Steel | -               |
| GS 520 | 780*880*630               | Gusto 520G and Gusto 520E         | 4       | Stainless Steel | 13              |
| GS 400 | 710*510*630               | Gusto 400G and Gusto 400E         | 4       | Stainless Steel | 12              |
| GS 260 | 475*590*612               | Gusto E Junior and Gusto G Junior | 4       | Stainless Steel | 12              |





## 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

## 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 degree 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 2 electric models: EPO-36 Premia DT and EPO-36 Touch and 2 gas models: GPO-36 Premia DT and GPO-36 Touch.

- ◆ 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 Touch     | 4.8kW | 220V/50Hz   | 20-400°C          | 925x570x430           | 645x480x15                 | 640x470x180                 | 38.5kg |
| GPO-36 Touch*    | 48W   | 220V/50Hz   | 20-400°C          | 1000x750x550          | 620x520x15                 | 650x570x180                 | 68kg   |
| EPO-36 Premia DT | 4.8kW | 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





Little Master



## Mini Pizza Oven cum Barbecue Grill

The Little Master from Butler is a delightful range of gas based Mini Pizza Stone Ovens that can also double up as a grill by merely lifting of the lid and removal of the pizza stone. These 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.

- ◆ All stainless steel body
- ◆ High quality pizza stone
- ◆ 12,000 BTU burner
- ◆ Simple temperature control allows users to set a constant temperature
- ◆ Lifiable lid that makes way for cooking grill
- ◆ Temperature range from 0 - 350°C
- ◆ Cooking Grill: 530 x 330mm
- ◆ Pizza Stone: 320mm diameter

### Technical Specifications

| Model         | Rated Input Power | Temperature Range | Dimensions W x D x H (mm) | Pizza Stone Dimension (mm) | Cooking Grill Dimension (mm) | Weight |
|---------------|-------------------|-------------------|---------------------------|----------------------------|------------------------------|--------|
| Little Master | 20000 BTU         | 0-350°C           | 685x560x400               | 320 x 320 Ø                | 520x330                      | 16kg   |

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



EPO-1D Touch

EPO-2D Touch

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 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

## 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







Wonderfry - 21.2E



Wonderfry - 16.2E

## 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 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



## 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             | 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

## 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



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.



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



## 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 L             | 440x755x620 mm     | 235 mm      | 5 Feet           | 4       |

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





## Chips Warmer

Made in stainless steel, the Butler counter top electric chip dump and warmers are specially designed to keep various types of products viz., fries, donuts, samosas, kachories, chicken wings etc. warm for short intervals after they go through a frying process. This allows the fried stuff to retain its crispiness and taste before final delivery. The model CW-310T comes with a temperature regulation knob.

### Key Features

- Easy access
- Simple design
- Keeps chips and other fried stuff warm and crispy
- Recommended for short durations

## Technical Specifications

| Model  | Voltage   | Power | Dimensions (wxdxh) | Net Weight |
|--------|-----------|-------|--------------------|------------|
| CW-310 | 220V/50Hz | 1000W | 330x560x500 mm     | 7Kg        |
| CW-819 | 220V/50Hz | 750W  | 335x575x465 mm     | 8Kg        |

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



## Electric Griddle Plates

These steel fry tops from Butler are ideal for cooking dosas, chillas, paratha, meat, bacon, fish, sausages, fried eggs, omelettes and a wide variety of Indian style tawa preparations. The model EGP-550 (New) comes with a special 10mm thick cooking plate.

- Homogenous cooking
- Heavy duty heating element
- Temperature Control
- Easy to clean



## Technical Specifications

| Model         | Power | Temperature Range | External Dimensions W x D x H (mm) | Griddle Dimensions W x D x H (mm)        |
|---------------|-------|-------------------|------------------------------------|--|
| EGP-730FG     | 4.4kW | 50°C-300°C        | 730x530x260                        | 728x396x10<br>2/3rd Plain, 1/3rd Grooved |
| EGP-550 (New) | 3kW   | 50°C-320°C        | 500x400x285                        | 498x298x10                               |
| EGP-550       | 3kW   | 50°C-320°C        | 550x450x230                        | 548x348x10                               |

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development





## Contact Grills - Grooved

The Butler Euro Grill is an electric contact grill that comes in two variants both with grooved top and bottom plates. These models are designed to leave grill marks and cook perfect jumbo sized sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish, eggplant or similar foodstuff.

- ◆ Cast iron plates for even cooking
- ◆ Self-balanced upper plate
- ◆ Euro Grill Premia/PG-11E Premia model comes with the Timer and Touch Control Screen
- ◆ Euro Grill/PG-11E model comes with simple to use, electromechanical controls



Euro Grill



Euro Grill Premia

| Model                             | Power  | Temperature Range | Dimensions W x D x H (mm) | Cooking Surface (mm) | Net Weight |
|-----------------------------------|--------|-------------------|---------------------------|----------------------|------------|
| Euro Grill (PG-11E)               | 2.8 Kw | 50°C-300°C        | 430x310x200               | 340 x 230            | 25 Kg      |
| Euro Grill Premia (PG-11E Premia) | 2.8 Kw | 50°C-300°C        | 425x400x210               | 340 x 230            | 21 Kg      |

Electricals : 220 V Specifications are subject to change without prior notice due to continuous product development

## Contact Grills - Flat

The Butler Indo Grill Premia/ FPG-11E Premia an electric contact grill is specially designed with flat top & bottom plates and are suitable for cooking or regenerating paranthas, chillas, mini uttapams, mini dosas, wraps, steaks or similar foodstuff that does not require grill marks. The advantage of this model is that it is easy to clean.

- ◆ Timer and Touch Control Screen
- ◆ Cast iron plates for even cooking
- ◆ Self-balanced upper plate



Indo Grill Premia



| Model                              | Power  | Temperature Range | Dimensions W x D x H (mm) | Cooking Surface (mm) | Net Weight |
|------------------------------------|--------|-------------------|---------------------------|----------------------|------------|
| Indo Grill Premia (FPG-11E Premia) | 2.8 Kw | 50°C-300°C        | 425x400x210               | 340 x 230            | 21 Kg      |

Electricals : 220 V Specifications are subject to change without prior notice due to continuous product development

## Rotary Waffle Bakers

The rotary waffle bakers from Butler come with an electro-mechanical timer and can accept deep-frozen, frozen pre-cooked waffles or freshly made batter for making golden crispy waffles.

- ◆ Quick and even heat spread
- ◆ Temperature control range: 124°C ~ 230°C
- ◆ Time Control Range: 99 Minutes & 50 Seconds ~ 00 Minutes & 00 Seconds
- ◆ The baking plate can revolve 180° baking evenly across both the plates



RWB-04



| Model  | Power | Weight | Temperature Range | Baking Plate Revolve | Dimensions (W x D x H in mm) | Time Control Range |
|--------|-------|--------|-------------------|----------------------|------------------------------|--------------------|
| RWB-04 | 2kW   | 10kg   | 124°C ~ 230°C     | 180°                 | 310x380x285                  | 50Sec ~ 99Mins     |

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development



## Crepe Makers

High quality crepe machines for delicious, moist, golden pancakes, buckwheat cakes, Indian tempura, sweet chillas and the like. The cast iron plate is perfectly smooth and facilitates a direct heat transfer. A slight degreasing of the pancake or crepe would ensure a honeycombed, golden crepe with no caramelization or glazing.

- Even cooking with minimal use of oil
- Ideal for outdoor or kiosk use



| Model | Power | Temperature Range | Dimensions (W x D x H in mm) |
|-------|-------|-------------------|------------------------------|
| CM-01 | 3 KW  | 50°C-300°C        | 450x485x235                  |

Electricals : 220 V Specifications are subject to change without prior notice due to continuous product development

## Electric Bain Mairies

Butler Bain-Mairies come in a GN 1/1 compatible size and can be easily paired together due to their modular and multi-plexable design to create an excellent food warming option to suit the needs of busy catering environments. They come with 2 x GN 1/2 containers with lids.



BM-1/1



| Model  | Power | Dimensions W x D x H (mm) | Temperature Range |
|--------|-------|---------------------------|-------------------|
| BM-1/1 | 1.8kW | 340x560x280               | 30°C -85°C        |

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development

## Electric Salamanders

Butler salamanders can be used to defrost, brown, grill toasts, gratins, pizzas, onion soups etc. without preheating.

- High quality cooking
- Easy to clean



ES-610

| Model  | Power     | Temperature Range | Dimensions (W x D x H in mm) |
|--------|-----------|-------------------|------------------------------|
| ES-610 | 1.82~2 kW | 50°C-300°C        | 610x340x280                  |

Electricals : 220 V Specifications are subject to change without prior notice due to continuous product development

## Cone Bakers

Be distinct. Make your own ice cream cones. Expand your menu with these compact and reliable countertop units from Butler that serve up hot, crisp, delicious waffles and waffle cones in just minutes. Butler Cone Baker preheats to ideal temperature in minutes and provides up to 60 cones per hour. Don't forget the whipped cream, sprinkles, and a bowl of cherries to top off the sundaes. And watch your sales soar!

| Model | Power  | Temperature Range | Dimensions (W x D x H in mm) |
|-------|--------|-------------------|------------------------------|
| CB-01 | 1.2 KW | 50°C-300°C        | 280x400x290                  |

Electricals : 220 V Specifications are subject to change without prior notice due to continuous product development



CB-01



Delivered with a mould for making ice cream cones

## Gelato Panini Grill

'Ice on Fire' from Butler is a new, exciting concept in the frozen dessert business that allows you to add an interesting dimension to your menu. This easy-to-use Panini Grill turns gelato, soft serve, ice cream, or frozen yogurt into a creamy delight sealed in a golden-toasted bun. Garnished or mixed with a savory or sweet topping, scrumptious Gelato Panini can be served sliced on a plate or as a full sandwich in an on-the-go wrapper. Warm on the outside, and cold on the inside, this novel treat is sure to light up your business.



Cut bun in half and add gelato, ice cream or frozen yogurt



Seal it with the other half of the bun and place in the cavity, press and cook



Cut the creamy burger into 2 or more pieces and serve



Ice of Fire



## Technical Specifications

| Model       | Power | Electricals | Dimensions (WxDxH) mm |
|-------------|-------|-------------|-----------------------|
| Ice on Fire | 1300W | 220V/50Hz   | 380x260x380           |

Specifications are subject to change without prior notice







CT-300



## Conveyor Toasters

Butler conveyor toaster is designed to toast bread and buns fast - over 300 slices per hour. It works on belt speed and not temperature, to determine the colour of toasting.

- ♦ Robust, stainless steel construction
- ♦ Easy to load guide rack
- ♦ Adjustable speed belt
- ♦ Flexibility to choose front or rear discharge
- ♦ Easy to clean and removable trays

| Model  | Power  | Dimensions W x D x H (mm) | Chamber Dimensions W x D x H (mm) | Temperature Range | Heating Elements | Fans |
|--------|--------|---------------------------|-----------------------------------|-------------------|------------------|------|
| CT-300 | 2.67kW | 595x530x570               | 460x375x360                       | 50°C -300°C       | 2                | 2    |

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development



## High Performance Pass Through Bun Toasters

Wonder Toast from Butler is an ideal choice for toasting of buns, bagels and more. This compact & space-saving vertical pass through toaster allows you to toast between 900 – 1400 bun or bagel halves per hour. A strong motor and higher temperature platen increase performance, that caramelizes the bread by sealing in the moisture without drying it out. They operate with an adjustable temperature and conveyor speed control that enables precise and consistent toasting. The Wonder Toast Roller model comes with a roller for conveniently buttering the buns before toasting.



Wonder Toast Roller



Wonder Toast



PT-BT

### Key Features

- ♦ Slim design saves counter space
- ♦ Customize products with adjustable toast times
- ♦ Digital display and simple controls make for consistent settings
- ♦ Easy to clean with simple-to-remove conveyor
- ♦ Dual compression adjustment knobs allow for maximum product flexibility
- ♦ Accommodates all buns up to 5.5" in diameter
- ♦ Easy to remove catch tray



## Pop-up Toasters

The 6 slot pop-up toaster from Butler is built to suit the heavy duty needs of busy kitchens and restaurants. It comes with a bottom crumb tray for bread particles.

- ♦ 6 slot toaster
- ♦ Stainless Steel construction
- ♦ Rounded edge design
- ♦ 5 minute timer



POP-06

| Model  | Power   | Electricals | Dimensions (W x D x H in mm) |
|--------|---------|-------------|------------------------------|
| POP-06 | 3.24 KW | 220V / 50Hz | 460x210x225                  |

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

## Technical Specifications

| Model               | Power | Weight  | Dimensions (W x D x H) | Electricals       |
|---------------------|-------|---------|------------------------|-------------------|
| Wonder Toast        | 2800W |         | 635x560x500            | 220V / 50 Hz./1Ph |
| Wonder Toast Roller | 2800W |         | 635x560x500            | 220V / 50 Hz./1Ph |
| PT-BT               | 1600W | 26 kgs. | 420x250x585 mm         | 220V / 50 Hz./1Ph |

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





## Hot Holding Cabinets

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

### Key Features:

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



HHC-290



### Technical Specifications



| Model   | Power  | Pan    | Temperature Range | Capacity | Dimensions (W x D x H) | Internal Dimensions (W x D x H) | Electricals      |
|---------|--------|--------|-------------------|----------|------------------------|---------------------------------|------------------|
| HHC-290 | 1.85KW | 20 pcs | 30 ~ 90°C         | 290 L    | 672x830x1776 mm        | 395x650x1430 mm                 | 220V / 50 Hz/1Ph |

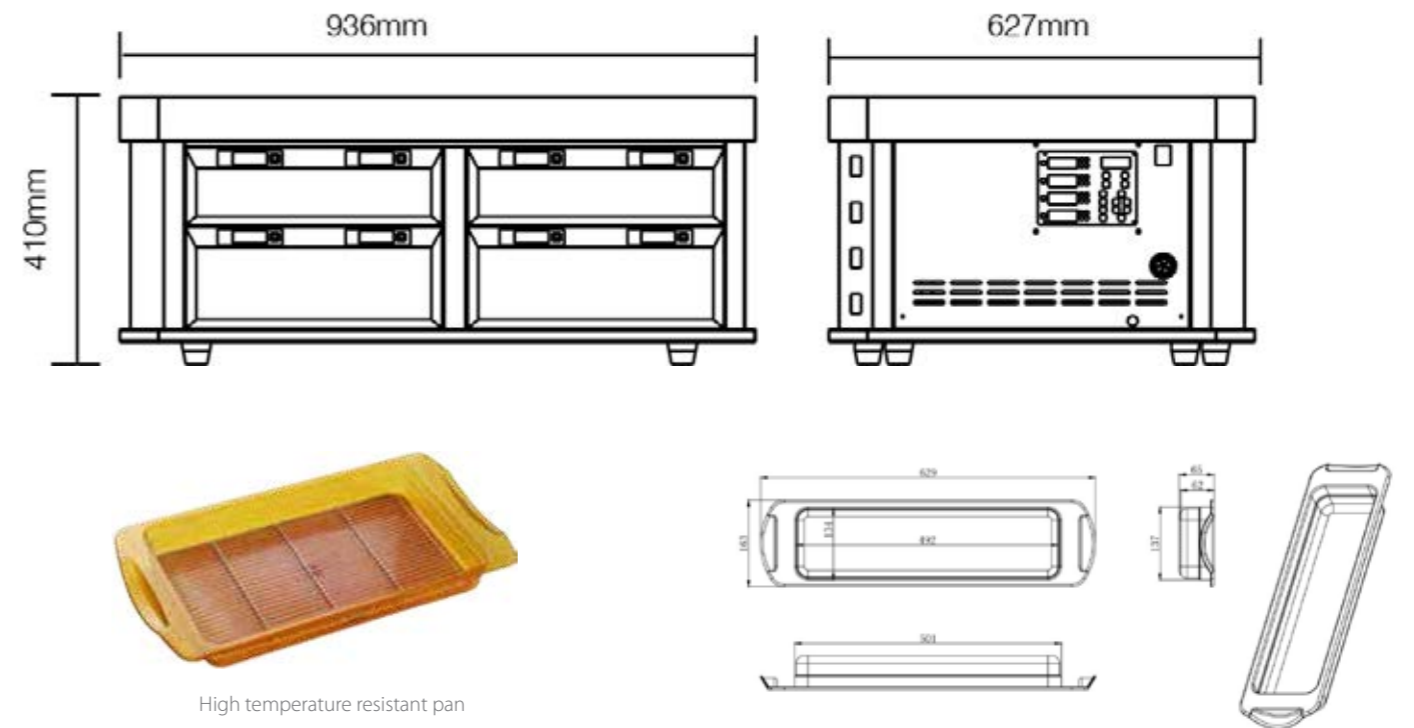
Specifications are subject to change without prior notice due to continuous product development

## Hot Holding Bins

The Butler Hot Holding Bins provide the warm holding capacity required by foodservice operations. With stainless steel constructed exterior and cavity walls, the Holding Bins feature a solid state digital control system for precise heater temperature control. The unit features 4 cavities, each accommodating two holding pans i.e., a total of 8 pans. Adjustable upper and lower heaters offer maximum flexibility in setting the precise food holding temperatures. Food is kept at the desired serving temperature and not overcooked. Extended hold times reduce waste and offer the flexibility to address peak/off-peak demands.



HHB 4.2



### Technical Specifications



| Model              | HHB 4.2               |
|--------------------|-----------------------|
| Capacity-Gross     | Four heating channels |
| Temperature range  | 30-100°C (86-212°F)   |
| Rated Input Power  | 3000W                 |
| N.W.               | 82.5kg(181.9lbs)      |
| G.W.               | 100kg(220.5lbs)       |
| Dimensions (WxDxH) | 936x627x410mm         |

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

### Key Features

- ♦ C/F can be freely switched.
- ♦ Wide temp range can be adjusted from 30-90°C
- ♦ Timing accurately and long from 0-100 hours
- ♦ Reminder function when working time is over
- ♦ Digital control with digital display
- ♦ Using heating film, heat food uniformly and fast.
- ♦ Save energy consumption
- ♦ Independent thermostat each layer
- ♦ Automatic heating
- ♦ Heat dissipation fan
- ♦ ATC heating film







## Electric Plate Warming Carts

The Butler Plate Warming Carts can accommodate 75 dinner plates with a diameter ranging from 230 mm – 310 mm. Designed to automatically push the plates upwards as the top plate is picked up, these warming carts are ideal for buffet applications in restaurants and outdoor catering.

PWC-1

### Technical Specifications



| Model | Power | Capacity  | Maximum Capacity | Dimensions (W x D x H) | Electricals      |
|-------|-------|-----------|------------------|------------------------|------------------|
| PWC-1 | 0.4KW | 75 Dishes | 31Kg             | 450x500x770            | 220V / 50 Hz/1Ph |

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



EB-8

## Electric Egg Boilers

Butler Counter Top Electric Egg Boiler features fast heating and easy operation and is great for quick boiling of eggs in commercial applications.

### Key Features:

- ◆ Entirely made of high grade stainless steel
- ◆ Thermostat control from 30 to 110°C
- ◆ Temperature controller with pilot lamp

### Technical Specifications



| Model | Power | Temperature range | Chamber dimensions (WxDxH) mm | Dimensions (W x D x H) mm | Net Weight | Electricals      |
|-------|-------|-------------------|-------------------------------|---------------------------|------------|------------------|
| EB-8  | 2600W | 30 - 110°C        | 288x148x200                   | 365x170x293               | 13.5Kg     | 220V / 50 Hz/1Ph |

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







## What is a steam oven?

A commercial steam oven is designed to steam cook large quantities of food over multiple shelves. This locks in the nutrients and flavours whilst retaining the food texture and preventing flavour transfer to other foodstuffs in the oven. Commercial steam ovens are usually considered a primary appliance in a professional kitchen. Whilst typical dishes cooked in a steam oven could be fish, vegetables or desserts, some chefs use the appliance to cook all these dishes simultaneously.

Commercial steam ovens are usually powerful enough to handle multiple pans of food - perfect for busy commercial kitchens, cloud kitchens, staff canteens, mass catering sites or events.

## 5 Key reasons to use a steam oven

- ◆ Food retains colour: Vegetables can quickly lose their colour when overcooked or boiled. Steaming helps to keep carrots, asparagus and other veggies closer to their natural colour in comparison to other cooking methods.
- ◆ Food retains flavour, texture and nutrients: Steam cooking foods helps to seal in flavours, vitamins and moisture, leaving the food much closer to its natural state in comparison to conventional cooking. Over-boiling/roasting/frying can turn foodstuff to be mushy, unappealing, dry or rubbery. Steaming helps reduce the chance of this happening.
- ◆ Cook multiple items together: With steam cooking, it's difficult for flavours to transfer between the contents of the oven. As a result, many different dishes can be cooked together with minimal flavour transfer. What's more, this means that the single appliance can cook many items.
- ◆ Versatility: Steam is suitable for cooking many different types of food ranging from rice, idlis, dhokla, chicken, seafood, vegetables, desserts and fruit, to meats, pasta, dimsums and more.
- ◆ Speed: Steam cooks food much faster than hot air and reduces shrinkage, improving productivity, and increasing profits for the food service establishment. Steam equipment is relatively easy to use, even for the inexperienced food service operator.

## Getting the best out of your Steam Master

- ◆ Try to keep the unit fully loaded when possible. The steamer operates at peak efficiency and productivity at full load.
- ◆ One key ingredient to steamer operation is controlling water quality to the steamer. Appropriate water treatment will help you avoid premature steamer component failures.

## The limitations

Even though steam ovens are superbly useful, they have one notable handicap. They cannot brown food. For the best tastes and textures, most meats should be finished in a pan or a salamander grill. Similarly, pies, breads and pastries can look pale when cooked using only steam. However, that does not negate the positives already listed.



## Electric Rice Steamers

The Butler Steam Master is a versatile equipment that can steam a wide variety of items including rice, corn, idlis, dhoklas, momos, potatoes, vegetables, eggs, fish, chicken and more. It is way more cost effective an appliance as compared to combi steamers when the requirement is essentially steaming. Made in high quality stainless steel it is also energy efficient and comes with several safety features viz., door locking system, dry fire protection and an auto water feeding float ball. It is available in electric and gas versions.



### Approximate Cook Time

- ◆ Seafood 15 minutes
- ◆ Meat(chicken) 35 minutes
- ◆ Bun 40 minutes
- ◆ Rice 45 minutes
- ◆ Stew 60 minutes

| Model            | Voltage   | Power  | Dimensions WxDxH (mm) | Input Steam Pressure | No. of Trays | Tray Size (mm) | Tray Material | Cooked rice Max weight per tray | Weight |
|------------------|-----------|--------|-----------------------|----------------------|--------------|----------------|---------------|---------------------------------|--------|
| Steam Master-E   | 380V/50Hz | 9.0KW  | 700*600*1070          | 0.02Mpa              | 6            | 600*400        | SS 304        | Max 3.5 kgs                     | 50 KG  |
| Steam Master-G   | 220V/50Hz | -      | 700*700*1220          | -                    | 6            | 600*400        | SS 304        | Max 3.5 kgs                     | -      |
| Steam Master-12E | 380V/50Hz | 12.0KW | 700*600*1580          | 0.02Mpa              | 12           | 600*400        | SS 304        | Max 3.5 kgs                     | -      |
| Steam Master-12G | 220V/50Hz | -      | 700*680*1720          | -                    | 12           | 600*400        | SS 304        | Max 3.5 kgs                     | -      |

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

## Steam Cooking Process

Steamers look and operate much like ovens. An electric or gas boiler generates the steam and injects this steam into the cooking compartment. Steam is a much quicker heat transfer medium than hot air. For example, a full size turkey may take hours to cook in a conventional hot air oven, but will cook in minutes in a steamer.

Steamers are relatively quick ovens to preheat because of the high heat transfer characteristics of steam. Therefore, they require less energy to stay up to temperature during slow times.

In addition, steam energy is transferred at lower temperatures thereby reducing the chance of overcooking the food product. For example, steamers operate at temperatures of 100° to 115°C, while a typical hot-air ovens operate between 175° and 240°C.

However, cooking at this lower temperature does not brown food as effectively as a hot-air oven. This is why chefs will often use the steamer to cook food almost to completion, and then transfer that food to a conventional oven for a short period of time for surface browning. They may also use a combination steam/hot air oven designed to do both.







Steam Master 6E Premia  
Steam Master 12E Premia

## Steamers - Premia Series

The premia series steamers come with touch controls and can steam a wide variety of items including rice, corn, idlis, dhoklas, momos, potatoes, vegetables, eggs, fish, chicken and more. It is way more cost effective an appliance as compared to combi steamers when the requirement is essentially steaming. Made in high quality stainless steel it is also energy efficient and comes with several safety features viz., door locking system, dry fire protection and an auto water feeding float ball.

## Technical Specifications



| Model                   | Voltage   | Power  | Dimensions WxDxH (mm) | Input Steam Pressure | No. of Trays | Tray Size (mm) | Tray Material | Max weight per tray (cooked rice) | Weight |
|-------------------------|-----------|--------|-----------------------|----------------------|--------------|----------------|---------------|-----------------------------------|--------|
| Steam Master-6E Premia  | 380V/50Hz | 9.0KW  | 720*670*1050          | 0.02Mpa              | 6            | 600*400        | SS 304        | Max 3.5 kgs                       | 50 KG  |
| Steam Master-12E Premia | 380V/50Hz | 12.0KW | 720*670*1530          | 0.02Mpa              | 12           | 600*400        | SS 304        | Max 3.5 kgs                       | 70 KG  |

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





## Flat Packed Stainless Steel Furniture

The knocked down stainless steel furniture range from Butler perfectly complements its cooking and food preparation equipment. Built in solid 0.8mm stainless steel, it is easy to install and aims to comprehensively address the equipment needs of commercial kitchens.



### Overhead Shelves

- ◆ Flat packed
- ◆ Easy to install
- ◆ Each shelf designed to accommodate a load 80 kg

| Model    | Description               | Dimensions (WXDXH) mm |
|----------|---------------------------|-----------------------|
| OHS 1200 | Overhead shelves - 1200mm | 1200*350*700          |

Specifications are subject to change without prior notice



### Work Tables with Splash Back

- ◆ Flat packed
- ◆ Easy to install
- ◆ Four side table support for stability

| Model     | Description                           | Dimensions (WXDXH) mm |
|-----------|---------------------------------------|-----------------------|
| WT.1200SB | Work Table with Splash Back - 1200 mm | 1200*700*850+100      |

### Work Tables

- ◆ Flat packed
- ◆ Easy to install
- ◆ Four side table support for stability

| Model   | Description          | Dimensions (WXDXH) mm |
|---------|----------------------|-----------------------|
| WT.1200 | Work Table - 1200 mm | 1200*700*850          |



### Stands with 4 shelves

- ◆ Flat packed
- ◆ Easy to install
- ◆ Holes for air ventilation
- ◆ Each shelf designed to accommodate a load 80 kg



| Model   | Description                   | Dimensions (WXDXH) mm |
|---------|-------------------------------|-----------------------|
| 4S.1000 | Stand with 4 shelves - 1000mm | 1000*500*1800         |
| 4S.1200 | Stand with 4 shelves - 1200mm | 1200*500*1800         |
| 4S.1400 | Stand with 4 shelves - 1400mm | 1400*500*1800         |
| 4S.1500 | Stand with 4 shelves - 1500mm | 1500*500*1800         |
| 4S.1800 | Stand with 4 shelves - 1800mm | 1800*500*1800         |

### Single Layer Wall Shelves

- ◆ Flat packed
- ◆ Easy to install
- ◆ Adjustable shelf height

| Model   | Description                     | Dimensions (WXDXH) mm |
|---------|---------------------------------|-----------------------|
| 1S.1000 | Single Layer Wall Shelf -1000mm | 1000*300*600          |
| 1S.1200 | Single Layer Wall Shelf -1200mm | 1200*300*600          |





Food preparation made easy







VPM-65 (New)

CE

## Vegetable Preparation Machines

The VPM-65 is a compact vegetable preparation machine from Butler for heavy duty usage. It comes with a powerful, yet low noise motor designed to perform the varied functions ranging from slicing, grating, dicing and julienne effortlessly.

- ◆ Delivered with metal bowl and lid; removable lid equipped with two hoppers – small and large
- ◆ Includes 7 discs for french fries, slicing and shredding.



| Model        | Power | Dimensions W x D x H (mm) | Disc diameter | Net Weight |
|--------------|-------|---------------------------|---------------|------------|
| VPM-65 (New) | 750W  | 650 x 325 x 535           | 204 mm        | 25 kgs     |

Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development



## Table Top Vacuum Packing Machine

Vacuum packing is a method of packaging that removes air from the package prior to sealing. ... On a more short-term basis, vacuum packing can also be used to store fresh foods, such as vegetables, meats, and liquids, because it inhibits bacterial growth. Vacuum packing greatly reduces the bulk of non-food items.

The Butler vacuum packing machine facilitates the extension of the shelf life of raw or cooked foods, without weight loss, without drying out or mixing of flavours and odours. It perfectly packages products in vacuum bags and practical reusable containers, inside or outside the vacuum chamber. The transparent tempered glass lid provides better visibility of the product during packaging.



DZ 400T



| Model   | Electricals | Power | Sealing length | Sealing Width | Thickness | Chamber Dimensions | Dimensions DxWXH (mm) | Weight |
|---------|-------------|-------|----------------|---------------|-----------|--------------------|-----------------------|--------|
| DZ 400T | 220V/50Hz   | 0.9KW | 400mm          | 10mm          | 0.1-0.5mm | 440x420x75mm       | 550x640x600mm         | 75kg   |

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





## Food waste solutions

Inspired by nature, driven by technology



## Tackling food waste

Food waste is a global problem with millions of tons going to landfills on a daily basis. Given the high ambient temperatures in tropical countries and how food waste decomposes in landfills and turns into methane, a greenhouse gas that is 87 times more potent than carbon dioxide, it should come as no surprise to anyone. Landfills accounted for approximately 14% of methane emissions in 2017, making food waste a significant contributor to global warming. This has led to a search for solutions for the disposal of food waste other than sending it to a landfill.





## Exploring alternatives to a landfill

As more people recognize the impact that food waste plays in greenhouse gas emissions, more governments and organizations have worked to identify solutions to the disposal of commercial food waste. For example, many commercial waste management organizations now offer hauling the waste to compost facilities or anaerobic digestion facilities. However, solutions like this don't necessarily account for the emissions created in the journey that the organic waste takes after it is discarded. This journey of the waste to a facility that is typically far from the business generating the waste adds cost and damage to the environment by the burning of fossil fuels. Many organizations are taking a more holistic look at the factors leading to food waste, and in turn looking at the full impact of the disposal of organic waste. It's for this reason that more companies are considering how they can dispose of this waste on-site.

## On-site options for food waste disposal

There is a range of solutions that tackle decomposition in different ways, each with their own benefits and potential drawbacks. On-site disposal options include the following:

**Dehydrators:** Food waste dehydrators are machines that use heaters to evaporate moisture and agitators to shred the resulting food waste. The residual dried food waste is a brown powder that has 10 to 20% of the weight of the input. This can be used as a fuel source. Although some manufacturers of dehydrators call them composters and state the powder can be used as a soil additive, the powder is not compost and will create acids if buried in the soil. Therefore, most facilities opt to transport the residual waste to the landfill (where it now creates methane). What's more, it takes a significant amount of energy to dehydrate a feedstock that is at 70% to 90% moisture.

**Composting:** Composting creates an ideal environment for the bacteria, fungi, and other organisms to break down organic material. It is the oldest form to recycle organic waste, and it has long been deployed in backyards and agricultural sites as a means of creating material to benefit soil. Commercial organizations that compost, however, must have sufficient space to create the compost and then to use the resulting material.

**Grinders:** A grinder breaks down organic materials through grinding or shredding of those materials. The waste is discharged directly into the wastewater system. These systems are banned in most jurisdictions.

**Biodigesters:** A biodigester breaks down organic material using microorganisms and enzymes. There are two types of biodigesters: anaerobic (without oxygen) and aerobic (with oxygen). The output from anaerobic digesters includes methane, that can be used as an energy source. However, most of these are typically large, offsite commercial facilities that accept organic material from a variety of sources. Aerobic digesters can be installed in virtually any commercial food preparation space. Aerobic biodigesters create a waste product that is decomposed enough to be discharged directly into the wastewater system. In some cases, the filtered waste water can be used for irrigation.







## Optimal solutions for on-site food waste disposal

When considering the overall lifecycle of food waste, anaerobic biodigesters emerge as clear winners due to their reduced environmental impact and long-term sustainability. First, they allow for on-site disposal of the waste, without the need for additional greenhouse gas-emitting transportation or disposal of the remaining food products. In addition, aerobic biodigesters eschew the use of chemicals, instead introducing microorganisms to speed the natural decomposition of food. Aerobic biodigesters are a closed system and therefore give off no odour from food waste. This will eliminate flies and rodents from the facility, increasing hygiene. Also, eliminating food waste on-site saves money by reducing hauling costs.



## MagicBox – an innovative on-site food waste solution

Marketed by Trufrost & Butler, the MagicBox simply mimics a natural digestion process and can decompose waste foods within 24 hours. Our engineers often compare the MagicBox food waste aerobic biodigesters to steel stomachs. These machines can easily handle anything that a human can eat such as bread, pasta, fruits, vegetables, and other items commonly seen in the food group.

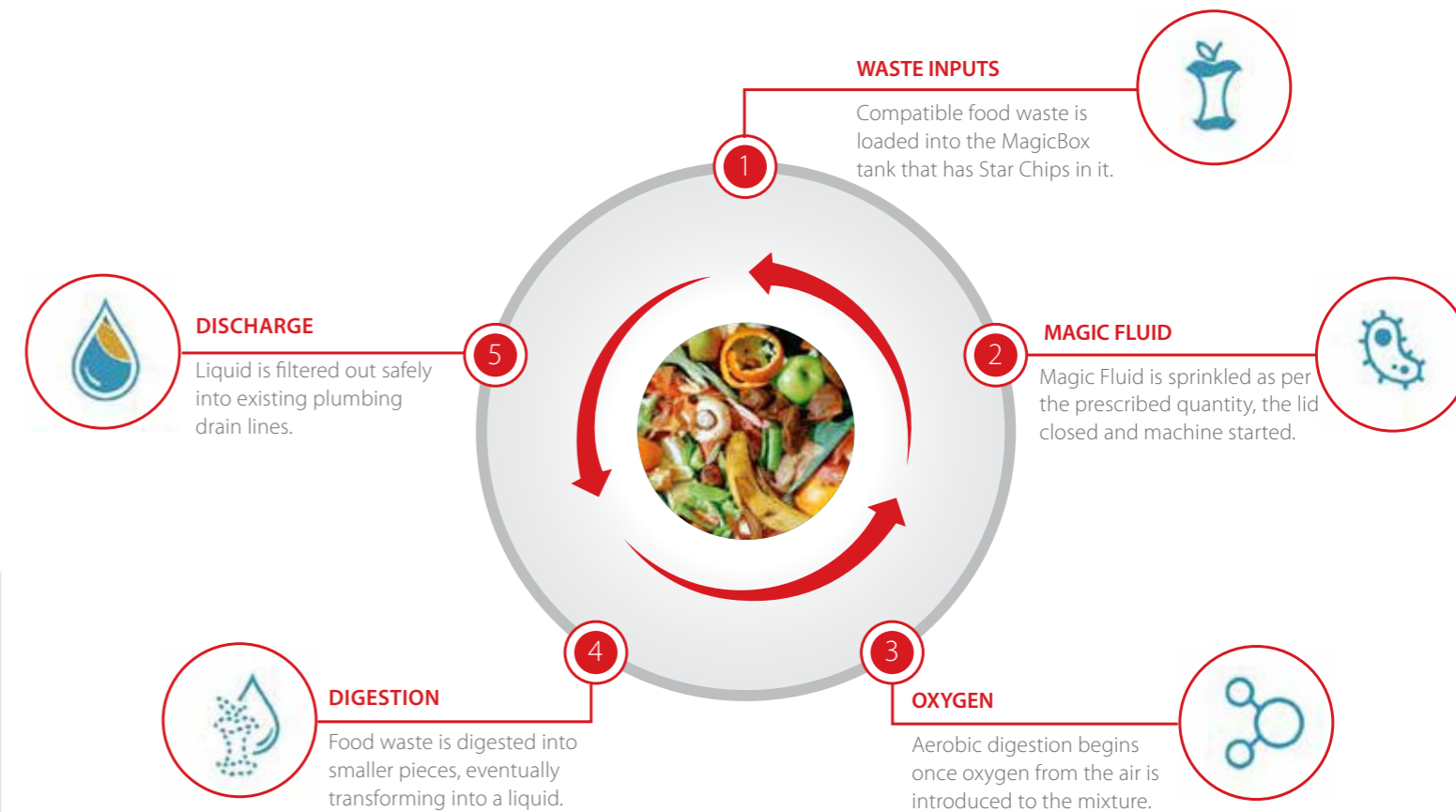


### Key Features

- Low cost, on-site food waste disposal
- State-of-the-art technology
- Carbon footprint reduction
- Interior-Exterior in SS 304
- Quiet, clean & odour free
- Eliminates the spread of bacteria such as salmonella or legionella
- Simple to operate
- Minimum power consumption; reduced running costs

## How does the MagicBox work?

The Magic Box is designed, manufactured and installed using cutting edge technology in the food waste recycling industry. When food waste enters the MagicBox biodigester, it begins to disappear in just a few hours. This seemingly magical process is actually the work of our MagicFluid and Star Chips. As this special mixture combines together to feast on the food waste, grey water is created as a by-product. This grey water can be safely discharged into the sewage system, creating a circular environmental economy.



Being an aerobic digester, MagicBox can be installed in virtually any commercial food preparation establishment and is designed to create a waste product that is decomposed enough to be discharged directly into the wastewater system. The filtered grey water can even be used for irrigation. It is a hyperlocal alternative to the traditional truck and bin collection system. We deliver significant savings because we eliminate haulage from the process while significantly reducing the harmful emissions that come with truck traffic.



## What waste to process?

All cooked and raw food - vegetarian or non-vegetarian - can be put into the MagicBox and will be digested except pineapple tops, corn-cobs, large shank bones and raw dough. Even these can be digested provided these are macerated, mixed with other food waste and then put into the MagicBox. Most foods are easily digested in a 24 hour time period.



## What can be digested in MagicBox?



**Bread**



**Rice**



**Meat**



**Poultry**



**Fish**



**Apple**



**Strawberry**



**Raspberry**



**Berries**



**Lemon**



**Orange**



**Banana**



**Avocado**



**Dairy**



**Corn  
(without husk)**



**Cashew**



**Almond**



**Oil**



**Egg**



**Tomato**

## Cannot be digested



**Pineapple tops**



**Corn cobs**



**Frozen/cold foods  
(Bring to room temp)**



**Hot liquids  
(Bring to room temp)**





### Technical Specifications - Commercial models

| Model             | ZOW-30E         | ZOW-50E         | ZOW-100E         | ZOW-200E          | ZOW-300E           | ZOW-500E           |
|-------------------|-----------------|-----------------|------------------|-------------------|--------------------|--------------------|
| Capacity          | 30 kgs / day    | 50 kgs / day    | 100 kgs / day    | 200 kgs / day     | 300 kgs / day      | 500 kgs / day      |
| Electricals       | 220V/50Hz/1Ph   | 220V/50Hz/1Ph   | 220V/50Hz/1Ph    | 220V/50Hz/1Ph     | 400V/50Hz/3Ph      | 400V/50Hz/3Ph      |
| Power Consumption | 0.2 kw          | 0.5 kw          | 1.5 kw           | 1.8 kw            | 2.4 kw             | 4.5 kw             |
| Water consumption | 130 ltr / day   | 180 ltr / day   | 300 ltr / day    | 450 ltr / day     | 600 ltr / day      | 1100 ltr / day     |
| Dimensions (mm)   | 650 x 500 x 700 | 900 x 600 x 800 | 1100 x 700 x 900 | 1400 x 800 x 1100 | 1600 x 1000 x 1300 | 1900 x 1200 x 1400 |

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

### Technical Specifications - Industrial models

| Model             | ZOW-1000             | ZOW-2000             | ZOW-3000             | ZOW-5000             | ZOW-10000            |
|-------------------|----------------------|----------------------|----------------------|----------------------|----------------------|
| Capacity          | 1 ton                | 2 ton                | 3 ton                | 5 ton                | 10 ton               |
| Electricals       | 400V/50Hz/3Ph        | 400V/50Hz/3Ph        | 400V/50Hz/3Ph        | 400V/50Hz/3Ph        | 400V/50Hz/3Ph        |
| Power Consumption | 8.6 kw               | 10.4 kw              | 16.8 kw              | 27.0 kw              | 37.0 kw              |
| Controller        | Touch Panel          | Touch Panel          | Touch Panel          | Touch Panel          | Touch Panel          |
| Product Weight    | 1560kg               | 2460kg               | 4500kg               | 7700kg               | 13,800kg             |
| Dimensions        | 2600 x 1470 x 1880mm | 3310 x 1730 x 2285mm | 4769 x 2026 x 2318mm | 5540 x 2490 x 2776mm | 6988 x 3465 x 3471mm |

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

### Different models to fit your needs

The Magic Box is designed for commercial as well as industrial applications. Commercial models range from 30 kgs, 50 kgs, 100 kgs & 200 kgs per day capacity. Industrial models range from 300 kgs, 500 kgs, 1000 kgs, 2000 kgs, 3000 kgs, 5000 kgs & 10,000 kgs per day capacity.





## Adopt hygiene standards that make you stand out



More and more hotels, restaurants, banquet halls, canteens, reception areas and offices are now proactively looking for technology driven solutions to keep their staff and guests safe. Butler is happy to present a bouquet of cutting edge products that address the pain points such as sterilisation of tableware, enhancement of personal hygiene, hands free water dispensing and sanitisation of fruits & vegetables. Products that will help you stand out by giving your customers and staff the requisite assurance of safety and hygiene.



## General Hygiene

Restaurants, hotels, clubs, salons and business lounges are now ready for exploring technological interventions that may enhance guest hygiene perceptibly at all the touch points with their guests.

## UV Multipurpose Sterilisers

Butler UV Multipurpose Steriliser is a versatile product that can sterilise a vast variety of items ranging from knives, cutlery, small packages, currency notes, masks and also treat wet towels with UV light and high temperature that ensures healthier, cleaner and disinfected towels for your customers. Ideal for restaurants, salons, business lounges, meeting rooms, reception areas and other health care applications. When using the hand towel sterilisation, you can also use the hot air circulation feature.



UVS-20



Sterilisation & Warming of Hand Towels



Sterilisation of Knives



Sterilisation of Currency Notes



Disinfection of Small Packages

### Key Features:

- ◆ Use of UV & high temperature ensures comprehensive cleaning, warming and disinfection
- ◆ Independent control for UV and warming function allows it to disinfect a vast variety of items
- ◆ Holds up to 70 facial/hand towels; also suitable for knives, cutlery, small packages, currency notes and masks
- ◆ UV sanitising function kills up to 99.9% of bacteria
- ◆ Equipped with water tray and interior towel rack
- ◆ Warms towels up to 75 degree C
- ◆ Sterilisation time: 25 minutes
- ◆ The UV light automatically switches off when the door is opened



## Technical Specifications



| Model  | Dimensions (mm) |     |     | Electricals | Frequency (Hz) | Power (W) |               | Temperatures (°C) | Capacity (L) | Weight (Kg) |
|--------|-----------------|-----|-----|-------------|----------------|-----------|---------------|-------------------|--------------|-------------|
|        | W               | D   | H   |             |                | Heating   | Sterilization |                   |              |             |
| UVS-20 | 450             | 285 | 330 | 220V        | 50/60          | 180       | 6             | 75°C ± 10°C       | 20           | 7.5         |

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

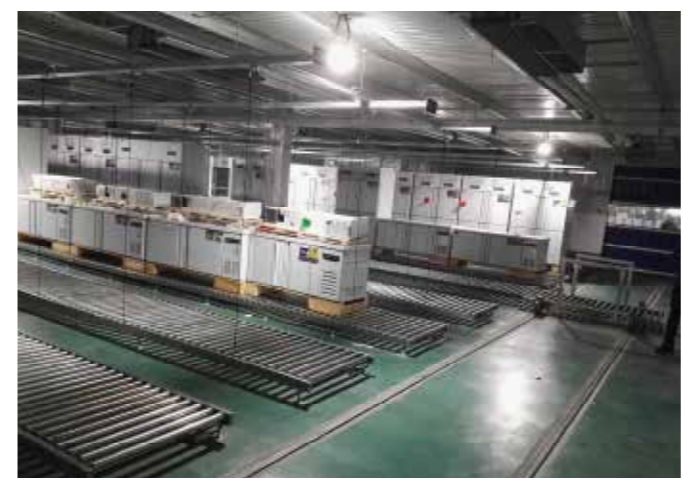






## Manufacturing & Quality

Our products are manufactured in the most advanced factories located across the world, most of them highly automated and robotized. Every Trufrost & Butler product complies to the highest standards of quality & consistency, and comes with one or more global certifications such as CE, UL, NSF, CCC, CB, ROHS, OHSAS, ETL, ISO 9001, ISO 13485 and ISO 14001 among others.







## Trufrost Butler Experience Labs

Trufrost & Butler has rolled out state-of-the-art Experience Labs at Gurugram and Bengaluru with a third one planned at Mumbai by July 2023. These Experience Labs have been set up to help prospective customers in taking an informed purchase decision by letting them try out and get comfortable with the equipment on one hand and enabling them to visualise the use of the various equipment in their eventual environments on the other. Interested clients can also experiment with their recipes under the guidance of our culinary team and be sure of how they would turn out on the relevant equipment.

You will find the key products of Trufrost and Butler on display in an aesthetic, yet functional manner – in the actual setting of a bar, a coffee shop, a professional kitchen, an ice cream parlour and so on. Prospective customers can get culinary support and store design tips and space saving ideas, ahead of their committing themselves to making an investment and ensuring that it remains judicious. The Experience Labs can be visited on any working day but food trials do require prior scheduling with our Application Chefs.

In addition, franchised Trufrost Butler Experience Centres have been set up at Hyderabad and Amritsar and a few more are in the process of being set up in other cities. Please stay tuned on our website for an updated list of Trufrost Butler Experience Labs/Centres.



## Design Support

Our focus is not merely on selling our equipment but in delivering holistic solutions that work for our customers and help them grow their business. We draw immense satisfaction when our customers turn into repeat clients and refer other customers to us. Our two brands – Trufrost & Butler work in tandem to provide holistic solutions that are contemporary, energy efficient, space saving, technologically advanced, and yet do not burn a hole in your pocket.

Whether you are setting up a cafe, a patisserie or a bakery, fine dining or a quick service restaurant, commercial or a cloud kitchen, bar or a pub, an ice cream parlour or a juice bar, supermarket or a convenience store, butchery or a seafood store, or planning a walk-in coldroom or a refrigerated warehouse, you can call us for help in offering you the right advice on equipment selection as well as design. Just drop a mail to [info@trufrost.com](mailto:info@trufrost.com) with your name, contact number and location, and we will have our Design Cell to promptly get in touch with you.





## Experience Centres



Experience Lab, Bengaluru



Experience Lab, Gurugram



Experience Centre, Hyderabad



Experience Centre, Amritsar

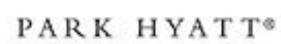


Culinary Centre, Gurugram



## Our Clients

Here's a partial list of our clients, most of whom are our repeat customers.





## MIDDLE EAST

### Trufrost is now in UAE

Trufrost has recently established its own subsidiary, **Trufrost & Butler LLC** in Sharjah after having bagged a series of prestigious projects in UAE, Bahrain and Africa. With this foray, Trufrost sees a further acceleration of its presence in this very demanding and quality driven market.



## INDIA



Products


### CORPORATE OFFICE

1214 & 1215, Tower B, Emaar Digital Greens, Golf Course Extn. Road, Sector 61, Gurugram - 122011 (India)





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