

Stay ahead of the game





# Adding colours to food retail





# Dependable Food Retail Solutions

We help customers stay on top of their food retail game. You can count on Trufrost to solve your needs ranging from aesthetic displays and equipment performance to installation, maintenance and aftermarket support. Our state-of-the-art merchandising solutions help you enhance your sales by showing food at its very best. By converting your store into warm, inviting and an easy to navigate retail space. Check out our extensive selection of display cases for hot, cold, fresh and frozen items suitable for large super markets as well as small & medium sized convenience stores.







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## Remote Cooling Solutions – Vertical

Since space is at a premium, the primary focus of any supermarket is to first try and use the vertical space for displaying foodstuff in an efficient manner. Two most popular options are – Open Type Multidecks (largely for chilling application) and Upright Glass Door Showcases (mostly for frozen food, and at times, also chilled products). The adjacent picture shows both these options.





A close-up photograph of a person's hand holding a clear plastic bottle of milk. The hand is positioned in the foreground, with the thumb and index finger gripping the white screw cap. The bottle is filled with a white liquid and has a white cap with some faint text. In the background, a refrigerated grocery store aisle is visible, with several other similar bottles of milk lined up on a metal shelf. The lighting is bright, typical of a supermarket. The overall scene illustrates a person accessing a product without any physical obstructions.

Access without  
obstruction



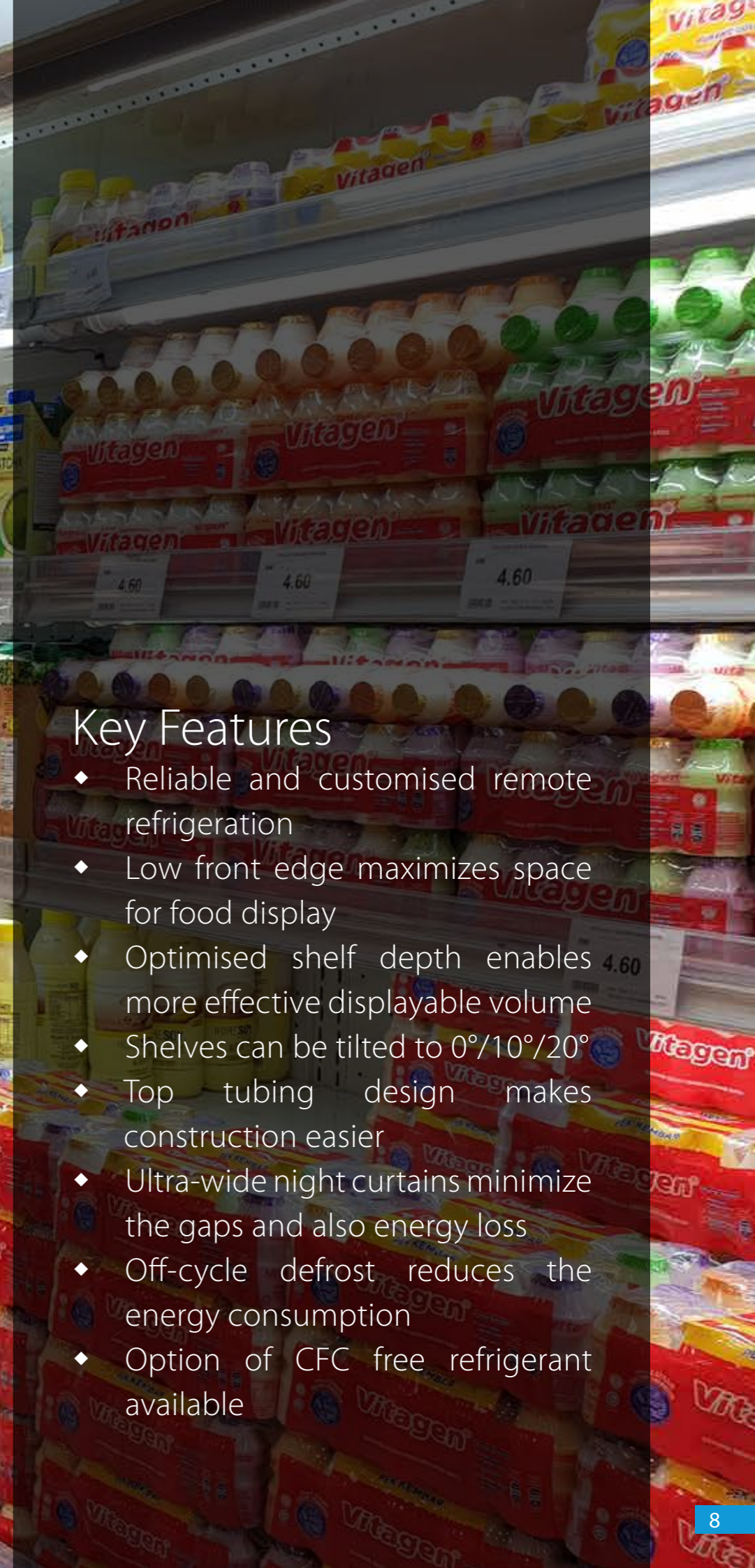
## Open Multideck Chillers – Remote

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



## Technical Specifications - Remote Multideck Chillers



Model	Dimension (WxDxH)	Display Area (M <sup>2</sup> )	Cooling System	Electricals	Temperature Range	Refrigerant	Cooling Capacity	Power	Shelves	LED	Night Curtain
RMD-1935	1935x918x2030 mm	2.94	Ventilated	220V/50Hz./1Ph	2°C ~ 6°C	R404a/R22	2600 W	1.8 KWH	4	Yes	Yes
RMD-2560	2560x918x2030 mm	3.92	Ventilated	220V/50Hz./1Ph	2°C ~ 6°C	R404a/R22	3500 W	2.4 KWH	4	Yes	Yes
RMD-3810	3810x918x2030 mm	5.88	Ventilated	<b>400V/50Hz./3Ph*</b>	2°C ~ 6°C	R404a/R22	4600 W	4.5 KWH	4	Yes	Yes

\* 220V/50Hz/1Ph available End panels thickness is 35mm Shelves can be tilted to 0°/10°/20° Specifications are subject to change without prior notice due to continuous product development Working condition for open chillers or glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

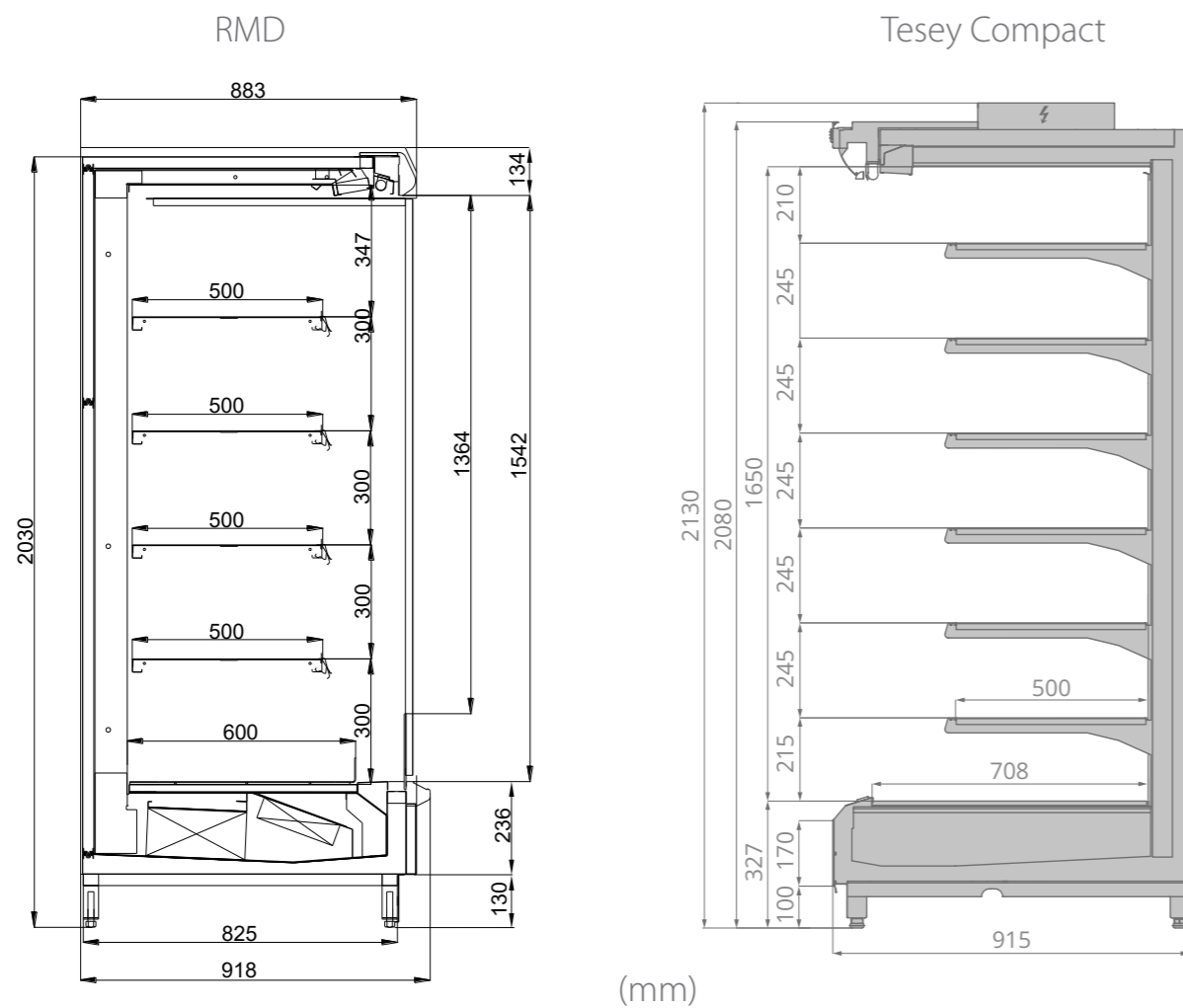
## Technical Specifications - Tesey Compact Remote Multidecks Chillers



Model	Dimension (WxDxH)	Display Area (M <sup>2</sup> )	Cooling System	Electricals	Temperature Range	Refrigerant	Cooling Capacity	Power	Shelves	LED	Night Curtain
Tesey Compact-250	2570x915x2130	4.0	Ventilated	220V/50Hz/1Ph	2°C ~ 6°C	R404a/R22	3500 W	2.4 KWH	6	Yes	Yes
Tesey Compact-375	3820x915x2130	6.0	Ventilated	<b>400V/50Hz/3Ph*</b>	2°C ~ 6°C	R404a/R22	4600 W	4.5 KWH	6	Yes	Yes

\* 220V/50Hz/1Ph available End panels thickness is 35mm Specifications are subject to change without prior notice due to continuous product development Working condition for open chillers or glass door freezer is class 3 (Room Temp. 25°C and 60%RH)

## Line Drawing





## 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

## 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

## 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  
Working condition for open chillers/glass door freezer is class 3 (Room Temp. 25°C and 60%RH)





## Coldroom displays

Trufrost understands the refrigeration needs of the supermarkets with respect to food preservation and display. Team Trufrost can design, supply and install cold rooms with glass display on the front and storage and access at the rear for chilling and freezing applications. The open type chillers & freezers can be connected with either a remote Rack system or individual condensing units.





# Comprehensive refrigeration solutions for supermarkets







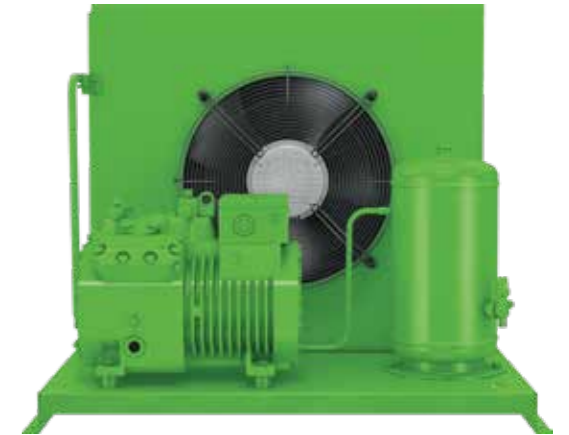
## Condensing Units

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.

**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



Hermetic Recip/Scroll



## Energy-efficient Refrigeration Units

Presenting Trufrost Refrigeration Systems with temperatures ranging from -30°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)
- ◆ Option of hermetic scroll & semi-hermetic compressors
- ◆ Option of remote monitoring for BMS compatible HACCP controller







## 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 supermarkets and warehousing.



## Ecolite

With capacity control

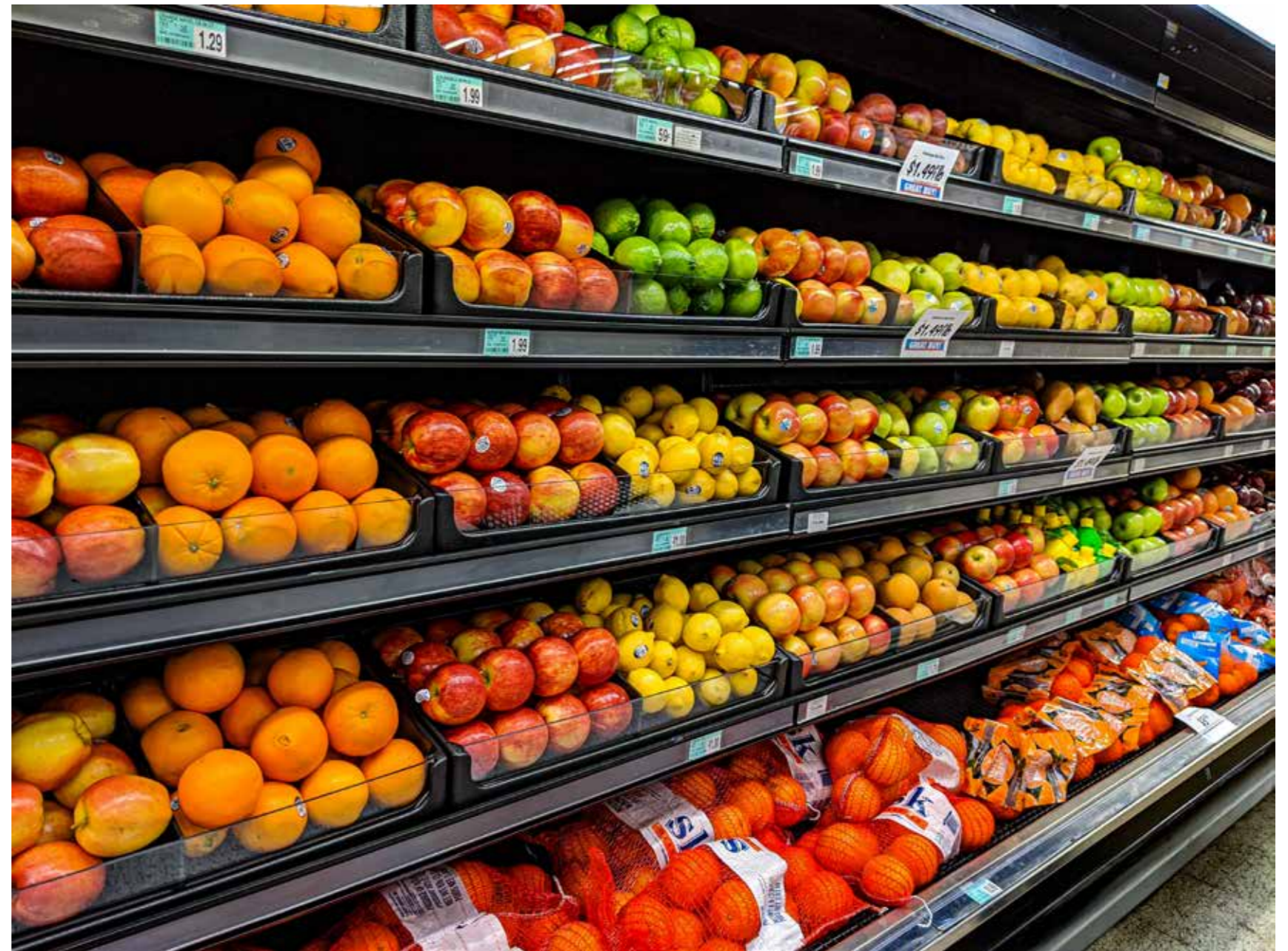
The Bitzer Ecolite air cooled CDUs from Germany are highly flexible, sustainable and easy to install. These plug & play machines come with smart Bitzer controller allowing simple implementation in the cooling system and constant monitoring of operating parameters and settings. A single system can run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







## Plug-in Multideck Chillers in Stainless Steel

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. Finished in highly polished stainless steel, they add a touch of class to any store.



PMD-1200, PMD-1800

### 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



## Technical Specifications - Plug-in Multidecks Stainless Steel



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-1200	1200x670x2000	548L	+2 ~ +8	1200 W	5.5A	15.6	R404a	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







SOC 1590

## 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.



Openable front glass



Rear storage





## 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







## Self Serve Counters

These refrigerated self-service counters from Trufrost are designed to store and display deli & pastry products, sausages, packaged meats & dairy products and delicatessens. Thanks to a contemporary and functional design, they respond effectively to the multiple demands of retailers.



## Key Features

- ◆ High performance compressor
- ◆ East to clean, stainless steel platform on the top rear portion
- ◆ Ensures maximum visibility to the products presented
- ◆ LED lighting



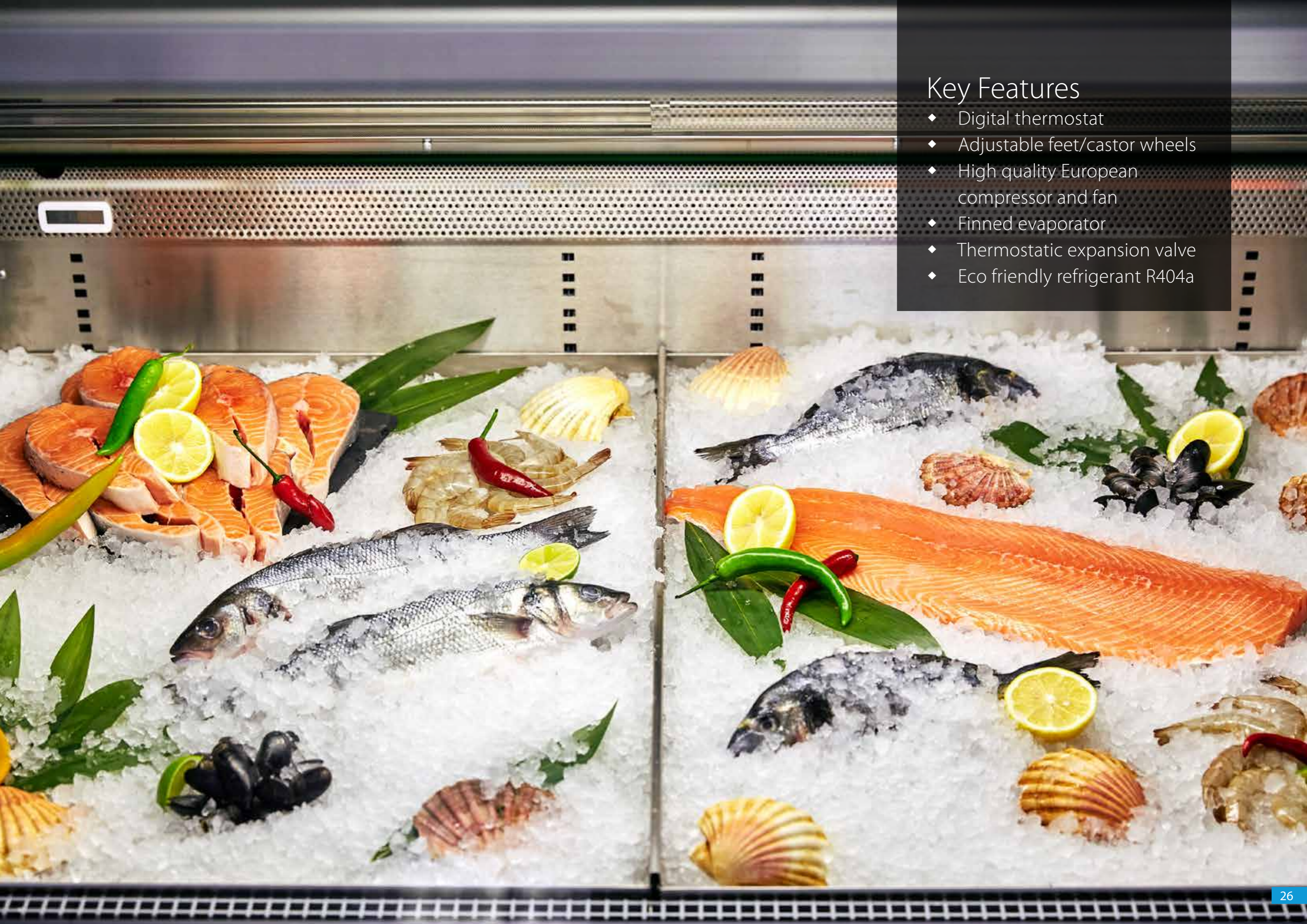




## Stainless Steel Fish Counters

Built on a platform of stainless steel AISI 304, Trufrost fish counters are perfect for displaying fresh fish. They are designed for providing optimal chilling during display only, not as a storage vessel for continuous use. All contents should be removed and placed into refrigerated storage during out hours – the counter being clear for cleaning and sanitising prior to restocking, the next day.





## Key Features

- ◆ Digital thermostat
- ◆ Adjustable feet/castor wheels
- ◆ High quality European compressor and fan
- ◆ Finned evaporator
- ◆ Thermostatic expansion valve
- ◆ Eco friendly refrigerant R404a



## 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
Self Serve Counters	SSC-1980	1980x1100x910	-2°C ~ +2°C	676 W	R404a	4.0A	-	-
Stainless Steel Fish Counters	SSFC-1930	1930x1130x900	-5°C ~ 0°C	600W	R404a	6.0A	-	-

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)











## 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.



## Key Features

- ◆ Elegant top curved sliding glass lid
- ◆ White precoated 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 °C)	Power	Refrigerant	No of Baskets	Casters	Weight
Combinable Island Freezer - End Corner	CIL-1650EC	1650x757x867	600	$\leq -18$ / $0-10$	395W	R290	5 with separators	4	85
Combinable Island Freezer - Mid Section	CIL-2000MS	2000x757x867	700	$\leq -18$ / $0-10$	480W	R290	6 with separators	6	120

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.  $25^{\circ}\text{C}$  and 60%RH)

Central divider rack is an optional accessory available separately on at extra cost



## 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 660 comes with 6 baskets.



## Technical Specifications



Specification	Island Freezers IL-660
Gross Volume (Litres)	660
External dimensions w*d*h (mm)	1860x820x560
Internal dimensions w*d*h (mm)	1620x570x414.5
Temperature Range	≤-18°C
Power (W)	355
Refrigerent	R290
Lock	Yes
Defrost	Manual
No. of Lids / Doors	2
No. of Baskets	6
Wheels / Castors	Yes

Electricals: 220V/50Hz/1 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.



VC-1250 Premia



VC-1800 Premia



VF-1250 Premia, VF-1800 Premia

### Visi Coolers

### Visi Freezer

## Key Features

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

## Technical Specifications



Model	Volume (L)	Door type	Shelves	Power	Dimensions (wxdxh) 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)



## 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-400NF



VF-1000NF

← New upgraded model with 2 compressors



## Technical Specifications - Visi Freezers



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
VF-1000NF	950	48 x 28 x 78	-18°C ~ -22°C	1100	Yes	Automatic	2	10	Yes / 2LEDs	Yes	2	R404a
VF-400NF	400	26 x 28 x 78	-18°C ~ -22°C	570	Yes	Automatic	1	5	Yes / 2LEDs	Yes	1	R404a

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)





License to chill







## 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

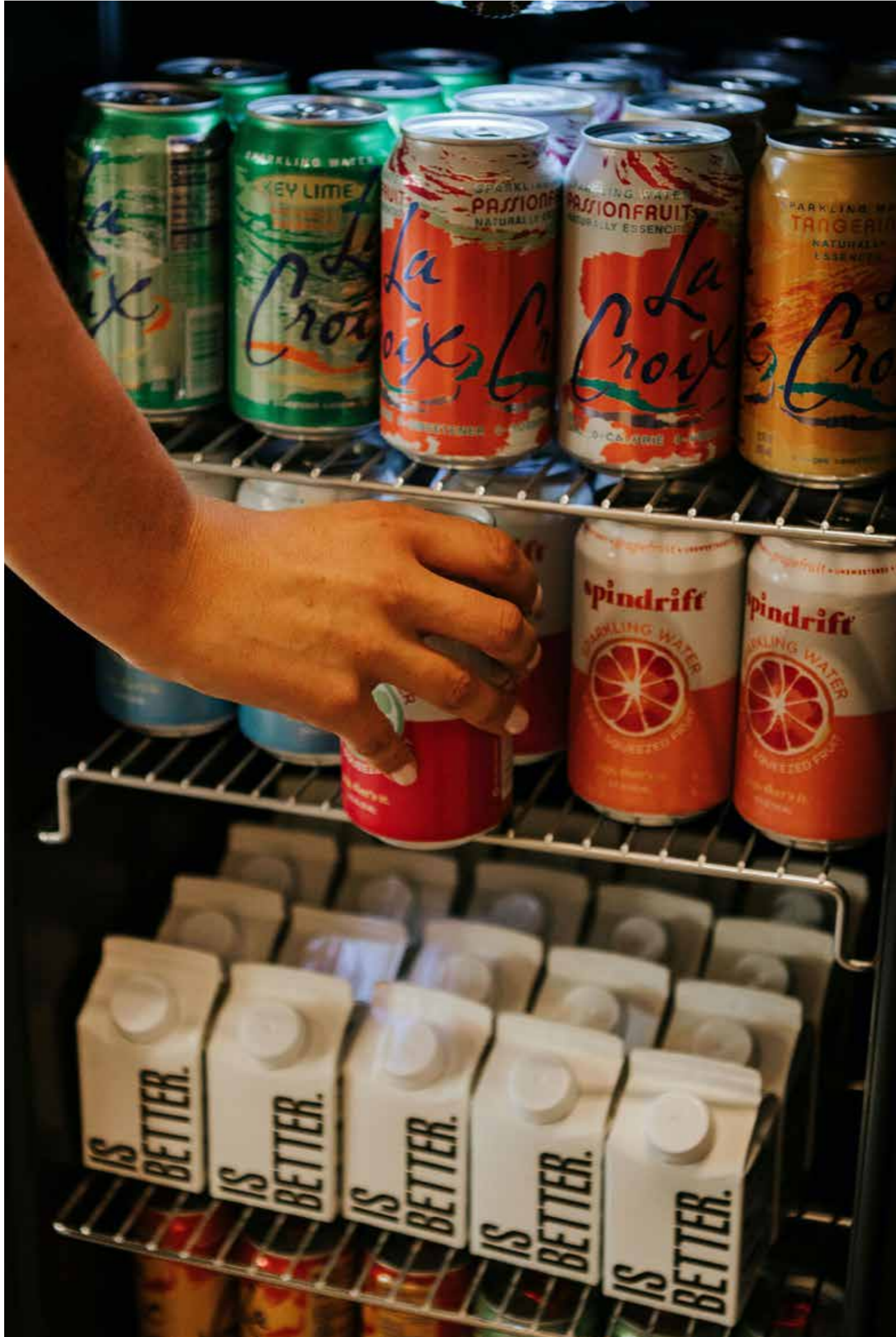


VC-999 NF



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 model in black series of showcase coolers in 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	4	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)







## Display Cases for Confectionery

Invariably, the most interactive area in any store is an inviting display of confectionery and savouries. Trufrost has a whole array of stylish and contemporary confectionery showcases that would do any convenience store, supermarket, café and cake shop proud. For a supermarket application, these display cases perfectly complement the other food retail equipment to create a holistic customer experience.





## 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





# the classic look

The old classic look using curved glass showcases has been an all time favourite of many coffee & cake shops across the world, for years. It still holds an old world charm and gives a very familiar, comforting feel to the ambience.







## Curved Glass Showcases

These classic showcases are all time favourites and are suitable for upscale refrigerated display and retail of Cakes, Pastries, Indian Desserts, Dairy Products, Beverages, Yogurts, Cold Cuts, Sandwiches etc. Ideal for Supermarkets, Convenience Stores, Cafes and Pastry Shops. You can choose between 2 models with options of 3 layers or 4 layers. 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
- ◆ Showcases with marble base in place of regular stainless steel
- ◆ Option of warm showcases



CS-43



CS-44



# elegance in simplicity

The elegance of flat glass showcases has taken over the modern design due to its sheer simplicity and clean lines. This lends a more modern look to the overall ambience and has become quite popular in the recent times.







## 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



# the stunning incline



The stunning incline of the front glass of the display case lends a very contemporary look. This fashionable new product with an international appeal is now taking the world by the storm. While maintaining the clean, linear look, the front incline is a virtual showstopper enabling an unhindered view of the displayed items from almost any angle.



## 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



Temptation 44  
Temptation 44W

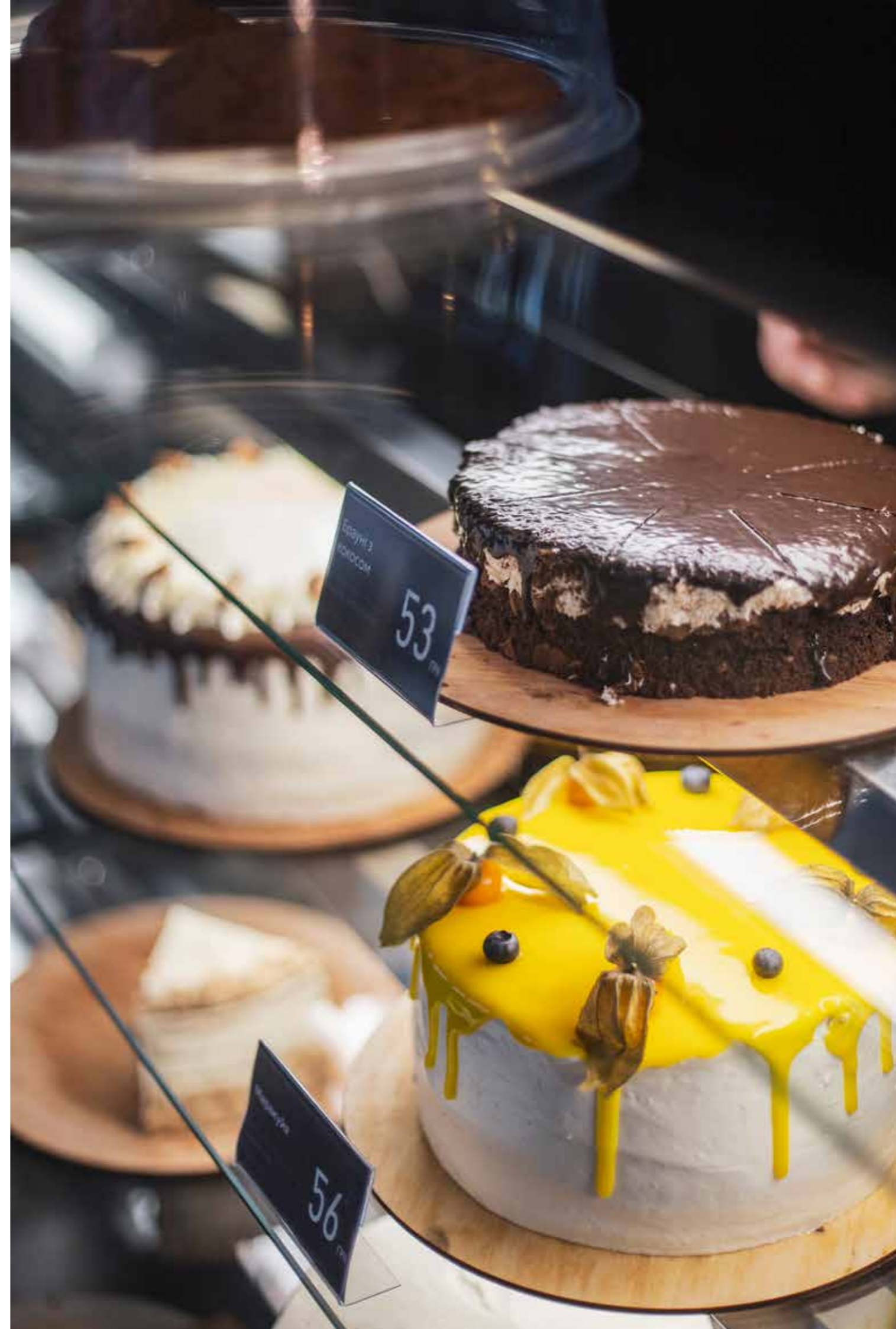




## Key Features - Floor Standing Displays

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





the towering beauty







## Crystal Tower

This show-stopper from Trufrost presents a 4 side panoramic view of your display enhanced by LED lighting and comes with a digital temperature display, chrome plated adjustable shelves, 4 castors and air duct to remove condensation on the glass. It is ideal for showcasing beverage bottles, canned drinks, packed savouries, cakes, pastries and more.



### Key Features

- Panoramic 4 side double glass
- Digital temperature controller & display
- Elegant finish
- Ventilated cooling
- Chrome plated adjustable shelves
- Brilliant LED lighting
- Air duct outside the glass to remove condensation
- 4 Castors, 2 with breaks



## 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









over the counter





## 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.



CTSR-23



Mini Tower

## 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.





# display the warmth

## 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 - Confectionery Showcases



Model	Product	No. of Layers		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Front Glass	Refrigerant	Power (Watts)
		No.	Description						
CS 43	Curved Glass 3 Layer Cake Showcase	3	Base + 2 shelves	1200*730*1200	459	2~8	Heated	R 134a	450
CS 44	Curved Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	530	2~8	Heated	R 134a	450
CSF 34	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	900*730*1300	390	2~8	Heated	R 134a	450
CSF 43	Flat Glass 3 Layer Cake Showcase	3	Base + 2 shelves	1200*730*1200	459	2~8	Heated	R 134a	450
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	4 Side Glass Panoramic Cake Showcase	5	Base + 4 shelves	515*485*1895	280	2~12	Double Glass	R 134a	400
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





## Chest Freezers & Coolers







## 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.



### Models available

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



# Introducing Glass Top Freezers that **stand out**



LED Light



Full basket



Prepainted aluminum plate

Aluminium alloy door frame



Double row Casters



Temperature display

## 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





## Technical Specifications



Specification	Models	Gross Volume (Litres)	WxDxH (mm)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
Flat Glass Top Freezers	GT-440 DLX	400	50x27x34	≤-18°C	210	R290	Yes	Manual	2	4 (2 standard + 2 QDI)	4
	GT-650 DLX	600	71x27x34	≤-18°C	252	R290	Yes	Manual	2	6 (4 standard + 2 QDI)	6

Electricals: 220V/50Hz/1 Phase

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

\*F = Freezer, C = Chiller







## 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.



### 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)







## 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	Flat Glass Top Freezers						Curved Glass Top Freezers					
	GT-100	GT-200	GT-350 Premia	GT-355	GT-455	GT-555	GTC-165 Premia	GTC-300 Premia	GTC-400 Spl.	GTC-450	GTC-625	GTC-700 Premia
Gross Volume (Litres)	100	200	340	330	430	530	165	290	390	430	610	690
w*d*h (inches)	23x21x33	32x27x31	49x24x32	44x27x31	55x27x31	66x27x31	25x28x36	39x26x36	50x26x36	50x27x34	71x27x34	74x32x34
Temperature Range	≤-20°C	+5°C ~ -27°C	≤-18°C	+5°C ~ -27°C	+5°C ~ -27°C	+5°C ~ -27°C	≤-22°C	≤-22°C	≤-22°C	≤-20°C	≤-20°C	≤-22°C
Power (W)	133	290	320	320	345	370	215	215	215	200	240	240
Refrigerent	R134a	R290	R290	R290	R290	R290	R290	R290	R290	R290	R290	R290
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	2	2	2	2	2	2	2	2	2	2	2	2
No. of Baskets	1	1	4 + 1QDI	4	5	5	1 + 1QDI	3 + 1QDI	3 + 1QDI	5	9	4 + 2QDI
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes	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) +0°C ~ +10°C (C)	154	R 600a	Yes	Manual	1	1	Yes
CF-333	330	1115*720*845	-18°C ~ -24°C (F) +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) +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) +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









## 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	Models	Gross Volume (Litres)	WxDxH (Inches)	Temperature Range	Power (W)	Refrigerent	Lock	Defrost	No. of Lids / Doors	No. of Baskets	Wheels / Castors
Dual Temp Freezers	DT-300	162F/120C*	46x24x33	+2°C -20°C	195	R134a	Yes	Manual	2	1	Yes
	DT-350 Diamond			+2°C -20°C							
	DT-444	200F/225C*	55x28x34	-18°C ~ -24°C (F) +0°C ~ +10°C (C)	268	R290	Yes	Manual	2	1	Yes
Milk Chiller	BC-400-2D-SS	360	50x26x33	2~10°C	233	R134a	Yes	Manual	2		Yes

Electricals: 220V/50Hz/1 Phase

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

\*F = Freezer, C = Chiller



# Cooling without distraction



## 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



## Flake Ice

Flake ice is granular type of ice, perfect for display of fresh fish in supermarkets or for use by hotels for buffets for moisturising and cooling foodstuff to perfection.





## Flake Ice Machines

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



IF-20



IF-50, IF-70



IF-120, IF-200



IF-500  
on ISB 220 Bin



IF-1000  
on ISB 460 Bin





## Technical Specifications - Flake Ice Machines



Model	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	280	330*470*605	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	380	400*540*700	-
IF 70	70 kgs.	25 kgs.	Granular Flakes	R 134a	460	400*510*845	-
IF 120	120 kgs.	40 kgs.	Granular Flakes	R 134a	550	500*611*950	-
IF 200	200 kgs.	60 kg	Granular Flakes	R134a	1040	650*740*1100	-
IF 500	500 kgs.	220 kg	Granular Flakes	R404a	2000	760*830*1950	ISB 220
IF 1000	1000 kgs.	460 kg	Granular Flakes	R404a	4000	1227*973*2195	ISB 460

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

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

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



ISB 220



ISB 460

## Specifications - Storage Bins

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







bakery equipment

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





## Rotary Rack Ovens - 32 Trays



RO-32

Models Available in Electric, Gas and Diesel Versions

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

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





## Rotary Rack Ovens - 16 Trays

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

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



RO-16

Models Available in Electric, Gas and Diesel Versions



## 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

\*One trolley of 32 Trays and 16 Trays included respectively









Demonstrate the  
**difference**







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

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



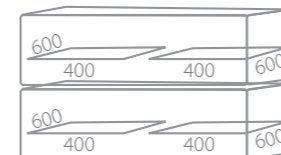
CE

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



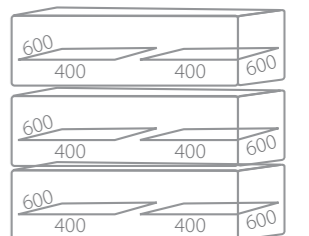
CE

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



CE

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





## Technical Specifications - Luxury Deck Ovens



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

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

Gas based ovens can work on LPG.

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

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











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

These Butlerelectric & 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.



CE

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



CE

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



CE

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





## Technical Specifications - Deck Ovens 'Premia Series'



Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Single Deck Oven	EDO-1D-2T Premia	6.6 kW	-	85KG	1250 x 845 x 615mm	870 x 670 x 200mm	1-220V / 50Hz*	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EDO-2D-4T Premia	13.2 kW	-	150KG	1250 x 845 x 1220mm	870 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EDO-3D-6T Premia	19.8 kW	-	200KG	1250 x 845 x 1615mm	870 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GDO-1D-2T Premia	60W	13935.6 BTU/Hr	135KG	1340 x 900 x 660mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GDO-2D-4T Premia	120W	18580.8 BTU/Hr	250KG	1340 x 900 x 1380mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GDO-3D-6T Premia	180W	27871.2 BTU/Hr	370KG	1340 x 900 x 1775mm	890 x 690 x 200mm	1-220V / 50Hz	0 ~ 400°C	6 x EN Trays

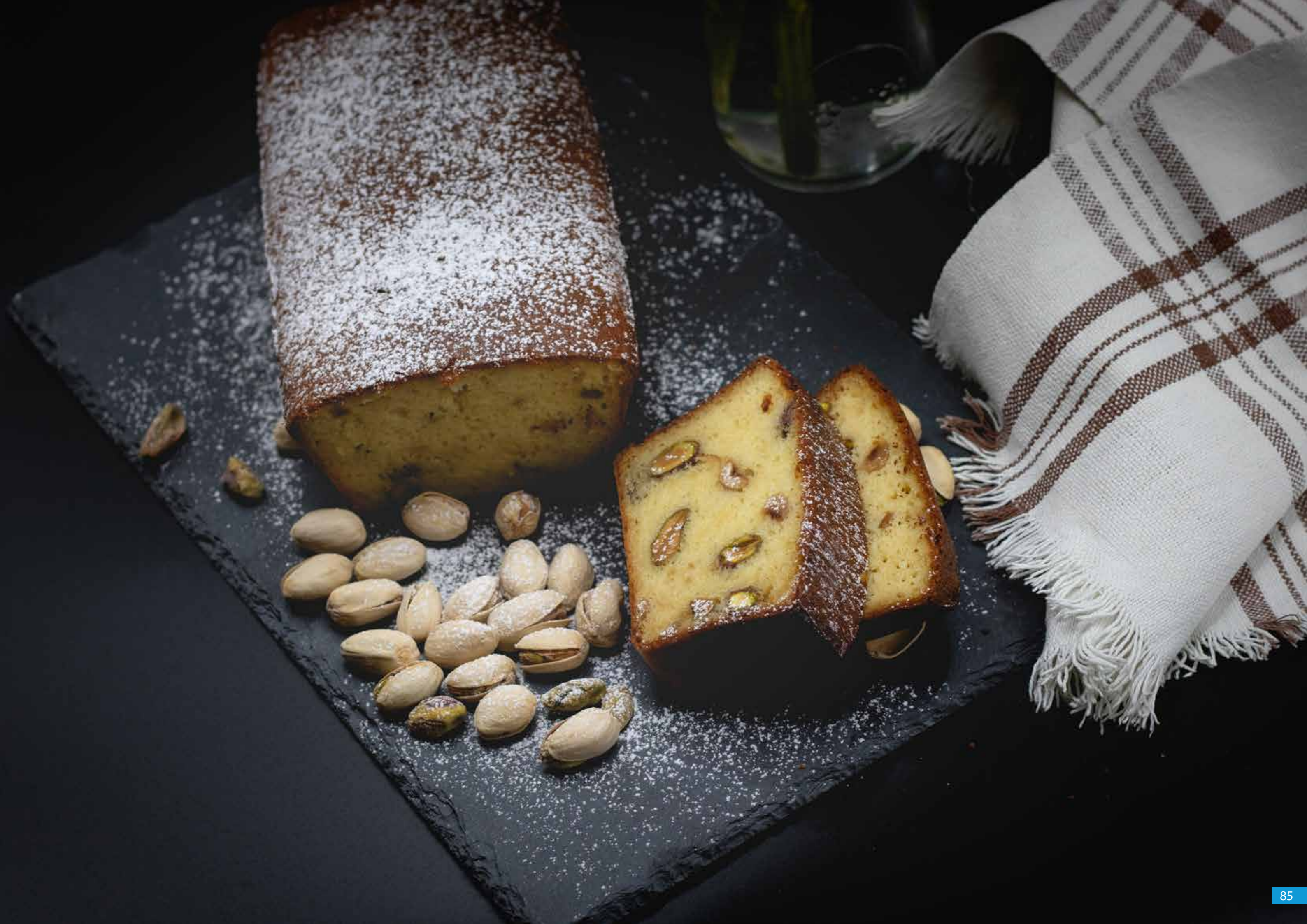
Specifications are subject to change without prior notice due to continuous product development

Gas based ovens can work on LPG.

\* Unit supplied with both single phase and three phase power supply











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

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



Electric: EDO-2D-6T Premia  
Gas: GDO-2D-6T Premia



Electric: EDO-3D-9T Premia  
Gas: GDO-3D-9T Premia



## Technical Specifications - Deck Ovens 'Premia Series'



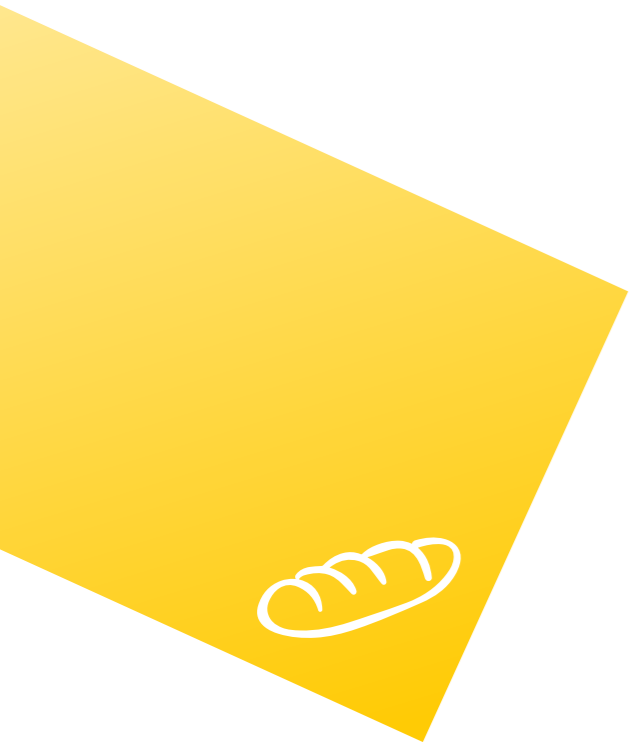
Product	Model	Power	Gas Consumption	Weight	Dimensions (W x D x H)	Cavity Dimensions (W x D x H)	Electricals	Temperature	Trays
Electric Two Deck Oven	EDO-2D-6T Premia	16.8 kW	-	230KG	1670 x 845 x 1220mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Electric Three Deck Oven	EDO-3D-9T Premia	25.2 kW	-	280KG	1670 x 845 x 1640mm	1290 x 670 x 200mm	3-380V / 50 Hz	0 ~ 400°C	9 x EN Trays
Gas Two Deck Oven	GDO-2D-6T Premia	120W	41806.8 BTU/Hr	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	55742.4 BTU/Hr	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.











OVP-1212



OVP-1224

## 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).





## Proofing Cabinets

Proofing is the final step in making dough before baking, when you allow the dough to rise via the fermentation of yeast. Since dough rises best in warm and humid environments, the Butler Bakery Proofers with humidification allow you to set the perfect temperature and humidity levels to get consistent, repeatable results. Constructed in quality stainless steel, you can choose between three models that can accommodate 8, 16 & 32 trays respectively (trays not supplied with the machines).



PC-8 Premia



PC-16 Premia



PC-32 Premia



## Technical Specifications - Electric Ovens & Proofers



Product	Model	Power/ Gas Pressure	Weight	Dimensions (W x D x H)	Internal Dimensions of Each Oven (W x D x H)	Electricals	Temperature
1 Deck 2 Trays Electric Oven With 12 Tray Proofer	OVP-1212	9.2KW	125 kgs.	1300 x 830 x 1420mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 0-110°C (Proofer)
2 Deck 4 Trays Electric Oven With 12 Tray Proofer	OVP-1224	15.8KW	210 kgs.	1300 x 830 x 1815mm	870 x 670 x 200mm	380V / 50 Hz	0-400°C (Oven) / 0-110°C (Proofer)
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

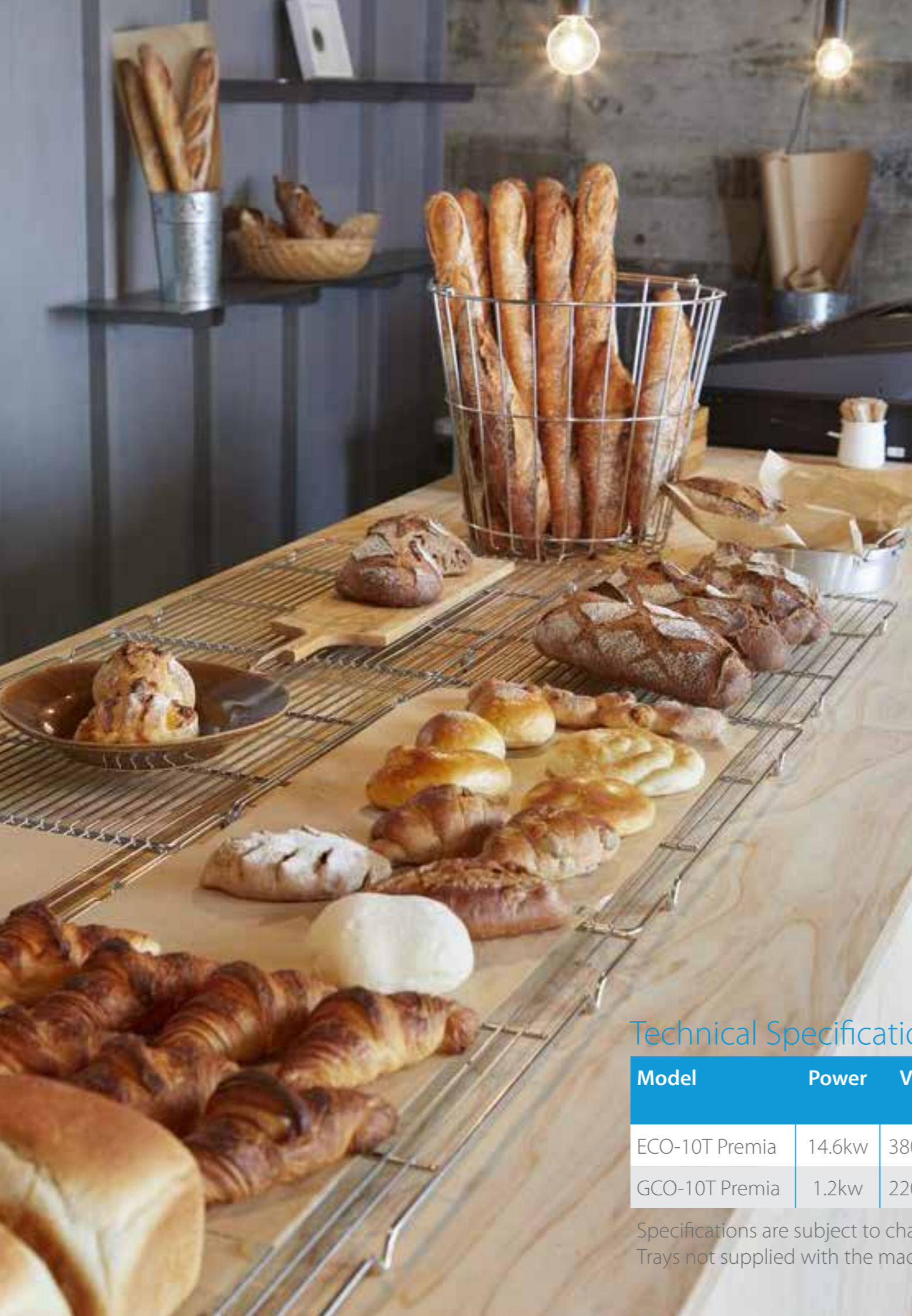
Trays not supplied with the machines.











## 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-10T Premia, GCO-10T Premia

### Technical Specifications



Model	Power	Voltage	Gas Consumption (kg/ hr)	External Dimensions W x D x H (mm)	Internal Dimensions W x D x H (mm)	Tray Size W x D (mm)	Weight
ECO-10T Premia	14.6kw	380V/50Hz	-	950 x 1255 x 1690	420 x 670 x 1140	600 x 400	240Kg
GCO-10T Premia	1.2kw	220V/50Hz	32516.4 BTU/Hr	973 x 1423 x 1874	420 x 670 x 1140	600 x 400	320Kg

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



# Electric Convection Ovens 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

## Technical Specifications



Model	Power	Voltage	Trays	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	220V/50Hz	4	920 x 815 x 600	645 x 455 x 420	580 x 400	Touch Pad
ECO-920S	6.0kw	380V/50Hz	4	920 x 815 x 600	645 x 455 x 420	580 x 400	Touch Pad

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







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2011  
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# Electric Convection Ovens

Butler convection ovens allow you to bake like a professional. They are designed for cooking or reheating croissants, chocolate buns, pastries or cookies, lasagna, baked potatoes and a wide variety of fresh frozen or pre-raised savories.

- ◆ Fan assisted heating ensures a quick rise in temperature up to 350°C
- ◆ Easy to clean chamber
- ◆ Double glass door; openable at 90° enables easy pullout of trays
- ◆ Advanced motor and heavy duty fan blades
- ◆ ECO-28-2T Premia comes with 2 trays and ECO-28-4T (New) comes with 4 trays



ECO-28-2T Premia



ECO-28-4T (New)



## Technical Specifications



Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Temperature Range	Trays
ECO-28-2T Premia	2.5kW	670 x 650 x 395	465 x 370 x 270	0°C - 350°C	2
ECO-28 (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



Baking is love made **edible**





# Butler Combi Steamer

## Baker's delight





## Combi Steamers for Bakery & Pastry

Butler professional combi steamers bring an amazing reliability consistency and sturdiness at a baker's service through the use of an authentic **Made in Italy** product. Ovens with direct steam injection are available from 7 to 20 levels (GN 1/1 and EN) with Analog or Touch screen controls. They come in electric and gas variants with crosswise insertion of the trays, meant for chefs who expect the optimal performances both in gastronomy and pastry cooking. Butler combi steamers help you achieve perfectly even cooking results on every tray, at any level. More importantly, they don't burn a hole in your pocket.



ECS-020A, ECS-020T,  
GCS-020A, GCS-020T



ECS-012A, ECS-012T,  
GCS-012A, GCS-012T



ECS-007A, ECS-007T, ECS-007TM,  
GCS-007A, GCS-007T, GCS-007TM





ECS-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.





## 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

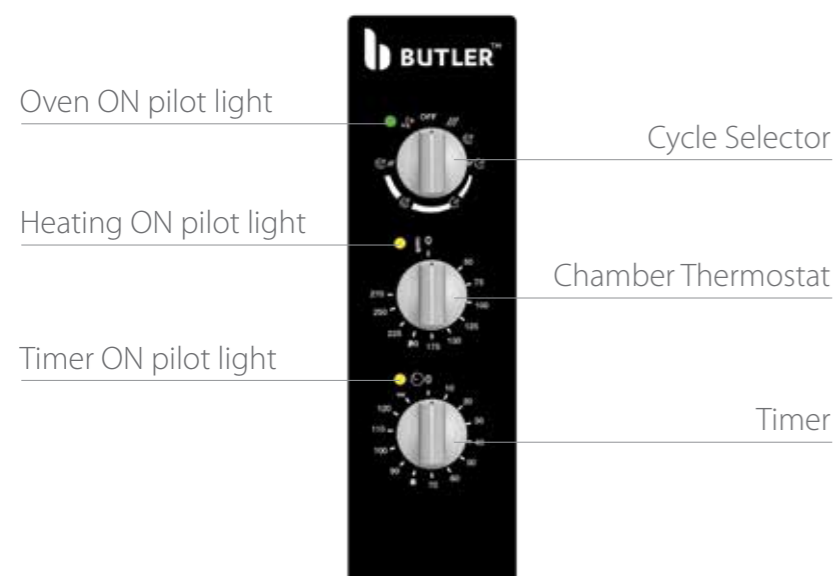
## Multi Level Cooking

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.

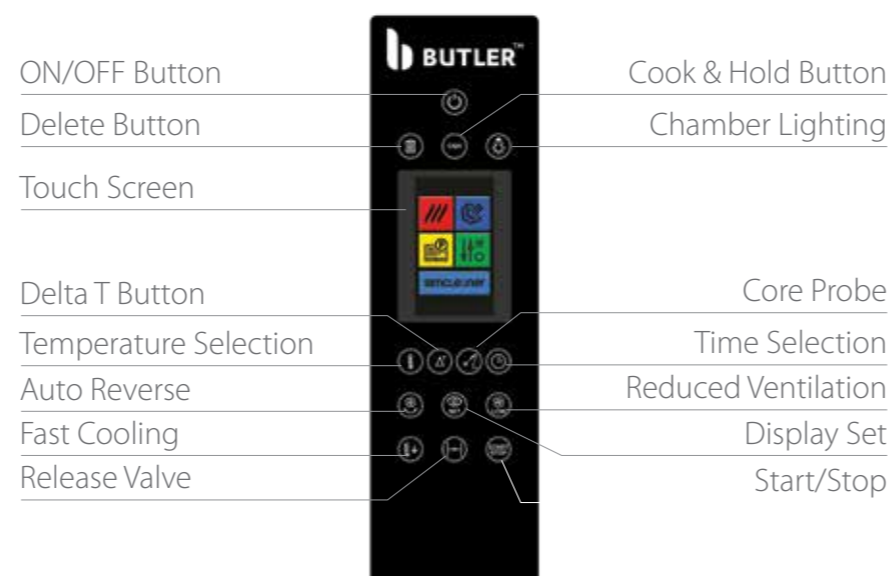


- Manual Operation
- Pre-programmed Recipes
- Multi Level Cooking
- Preheating
- Cooling System
- Advance Washing System

### Analog Control Panel



### Touch Screen Control Panel





## Programs: Recipes

The intuitive graphic interface is designed to support the chef in the choice of the recipes desired. The models with Touch Control panel come with six preloaded folders, where you will find creative preparations for meat, fish and vegetable dishes, pastry and regeneration.



### All kinds of bread

Scores of baguettes can be baked at the same time in a Butler combi. The special auto-reverse feature ensures that all bakery items turn out absolutely even, from the top to the bottom shelf.



### Desserts & cakes

Incredibly multifunctional – perfect for preparing desserts. Whether you bake cakes or poach pears in red wine, it's ingenious: with the 2 in 1 combination you can bake on one shelf and poach on another at the same time.



### Gratins, pizzas & snacks

Churns out an incredible variety of pizzas – super moist on the top, crispy on the borders and delicious at the core. It is equally easy to cook delicious pasta, rice and idlis to suit the local palate.



## Technical Specifications



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











## 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) mm	Electricals
B-5	5 ltrs.	0.3 KW	0.5 - 0.8 kgs.	45 ~ 260	230x350x400	220V/50 Hz./ 1Ph
B-7	7 ltrs.	0.32 KW	0.5 - 1.5 kgs.	45 ~ 260	400x250x410	220V/50 Hz./ 1Ph

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





## Planetary Mixers

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



PM-10, PM-20

PM-30, PM-40

PM-60





## Technical Specifications - Planetary Mixers



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Weight	Dimensions (W x D x H) 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) mm	Electricals	Weight
SM-20T	20 ltrs.	1.5KW	8 kgs.	150/200	15/20	390x730x900	220V/50 Hz/ 1Ph	90KG
SM-34T	34 ltrs.	1.5KW	12 kgs.	150/200	15/20	435x730x900	220V/50 Hz/ 1Ph	100KG
SM-45T	45 ltrs.	3.0KW	16 kgs.	150/200	15/20	480x800x970	220V/50 Hz/ 1Ph	115KG
SM-200	200 ltrs.	5/7.5KW	75 kgs.	210/107	16	950x1332x1510	380V/50 Hz/ 3Ph	675KG

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





## 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.

### Technical Specifications



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

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



PDR-40









## Pizza Stone Ovens

Butler pizza stone ovens are designed to churn out great tasting pizzas with amazing consistency. You can choose between 3 electric models (EPO series) and one gas operated model (GPO series).

- ◆ All stainless steel body
- ◆ High quality pizza stone accommodates upto 6 pizzas of 8" size (EPO-36 Premia & GPO-36 Premia only)
- ◆ Temperature control allows users to set any constant temperature for baking pizzas
- ◆ 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



EPO-36 Premia DT, GPO-36 Premia

## 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
EPO-36 Premia DT	4.8kW	220 - 240V/50Hz	20-400°C	925x570x430	645x480x15	640x470x180	38.5kg
GPO-36 Premia*	48W	220 - 240V/50Hz	20-400°C	1000x750x550	620x520x15	650x570x180	68kg

\*Gas Consumption: 0.24kg/hr

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





## Pizza Stone Ovens with Touch Control

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

- ◆ All stainless steel body
- ◆ High quality pizza stone accommodates upto 6 pizzas of 8" size (EPO-36 Touch & GPO-36 Touch only)
- ◆ Digital temperature control with timer allows users to set any constant temperature/time
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



EPO-36 Touch, GPO-36 Touch

### Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
EPO-36 Touch	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

\*Gas Consumption: 0.24kg/hr

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





## Portable Gas Based Mini Pizza Ovens

The Little Master from Butler is a delightful range of gas based Mini Pizza Stone Ovens. 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
- ◆ Simple temperature control allows users to set a constant temperature
- ◆ Lifiable lid
- ◆ Temperature range from 0 - 350°C



Little Master



### 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	330 x 330 Ø	520x330	16kg

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





## Dough Dividers

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

### Technical Specifications



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

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



DD-36



Slices of goodness







# Bread Slicers

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



BS-370

## Technical Specifications



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

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





## Equipment for Butchery Section

Presented in the pages ahead is a world class range of equipment from Butler for your butchery section that truly complements the Trufrost refrigeration solutions. Built to the highest standards of hygiene, they are reliable and perform tirelessly to enable your butchery running smoothly.



## Meat Slicers

These semi-automatic meat slicers from Butler come with high quality bearing design that allows for a smooth operation. The handle is safe and convenient to use when in operation. They are easy to clean, are durable and have a firm-grip base.



SL 250 ES-10



## Technical Specifications

Model	Power	Dimensions W x D x H (mm)	Blade diameter	Cutting thickness	Net Weight
SL 250 ES-10	320W	390 x 470 x 380	250mm/10"	0~10 mm	15.5 kgs

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice





TC-8



## Meat Mincers

These durable meat mincers from Butler come with an all stainless steel construction. They are easy to operate & clean; confirm to international sanitation standards. All models are loaded with an easy to replace, circular orifice knife and cross-blades.

### Technical Specifications

Model	Power	Dimensions W x D x H (mm)	Capacity	Net Weight
TC-8	350W	370 x 230 x 470	80 kgs /h	20 kgs

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



## Hamburger Patty Press

The Butler Manual Hamburger Patty Press has a simple, functional design. It is designed to be used in restaurant kitchens and for food processing. The whole body is made of aluminium and the patty bowl is made in stainless steel confirming to international sanitation standards. The platform is firm and durable making the patty press easy to operate and clean.



SL-H100

### Technical Specifications

Model	Patty Diameter	Dimensions W x D x H (mm)	Net Weight
SL-H100	110mm	230 x 165 x 280	4.6 kgs

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



Serving happiness





# 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 back-end equipment needs of supermarkets and food retail stores.



## 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

Specifications are subject to change without prior notice



## 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

Specifications are subject to change without prior notice



## 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.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

Specifications are subject to change without prior notice



## 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

Specifications are subject to change without prior notice



A man with a beard, wearing a grey blazer over a white t-shirt with a car graphic and the text 'ALL WINE', 'gin', 'BIG PRICE LEADER', and 'K FAST', is pushing a metal shopping cart. A young child in a grey and white checkered shirt is sitting in the cart, holding onto the handles. They are in a supermarket aisle with shelves of products in the background. The text 'When shopping is not a chore' is overlaid on the right side of the image.

When shopping  
is not a chore



Fast-track your sales





# Getting your customers to buy more







**Trufrost & Butler**

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