

TRUFROST & BUTLER

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



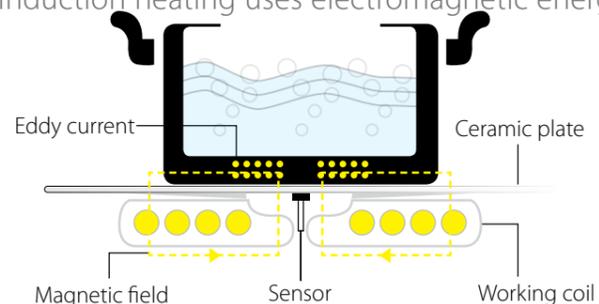
Commercial Induction Systems

Butler's innovative commercial induction systems are designed to take the food service experience to a whole new level with an 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



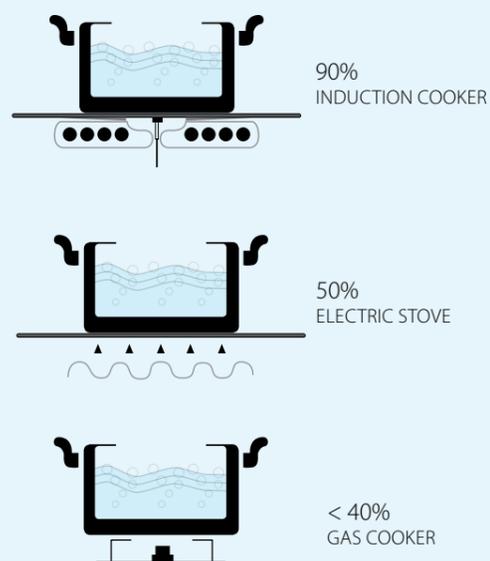
Easy to Clean



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%).



Choose your objective

Built for the diverse demands of commercial foodservice, Butler Induction offers a variety of warming and cooking solutions for wide ranging applications such as buffets, cafeterias, catering, restaurants etc. Keep hot foods hot and flavourful with Butler Induction Warmers. Or use Butler Induction Cooking Hobs & Woks to boil, simmer, sear, sauté and even reheat to absolute perfection!

Choose your usage

Butler Induction offers versatile options for front as well as back of the house. Choose from cooktop models that are conveniently portable and can be moved around from one location or application to another, be that onsite catering or a made-to-order cook station or hectic buffet service. Or choose our Drop-In warming or cooking solutions and make them a fully integrated part of any stylish foodservice operation and design.

WARMING

or

COOKING



CIW-1.0
DIW-1.0



CIH-3.5
CIW-3.5
CIH-5.0
CIW-5.0



DIH-3.5 (New)
DIW-3.5

COUNTER TOP

DROP-IN

WARMING



CIW-1.0



DIW-1.0



DIW-1.0 PSquare}

COOKING



CIH-3.5



CIH-5.0



CIW-3.5



CIW-5.0



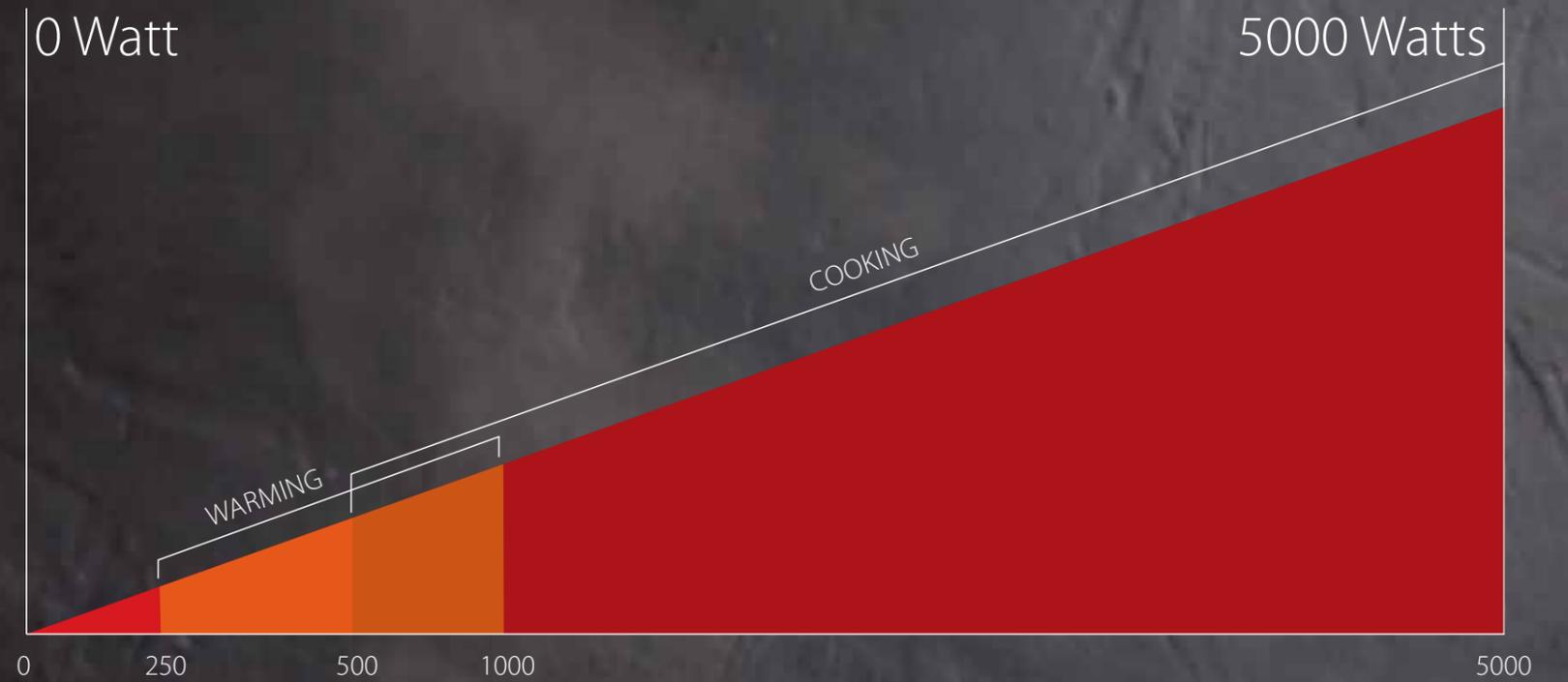
DIH-3.5 (New)



DIW-3.5

Choose your power

Choose from a variety of power levels, ranging from 250 to 5,000 watts. The higher the power level, the less time it will take to complete a warming or cooking task. Just make sure you have the right amount of voltage to support your need for speed.





CIH-3.5 Pro

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

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



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

Specifications are subject to change without prior notice



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

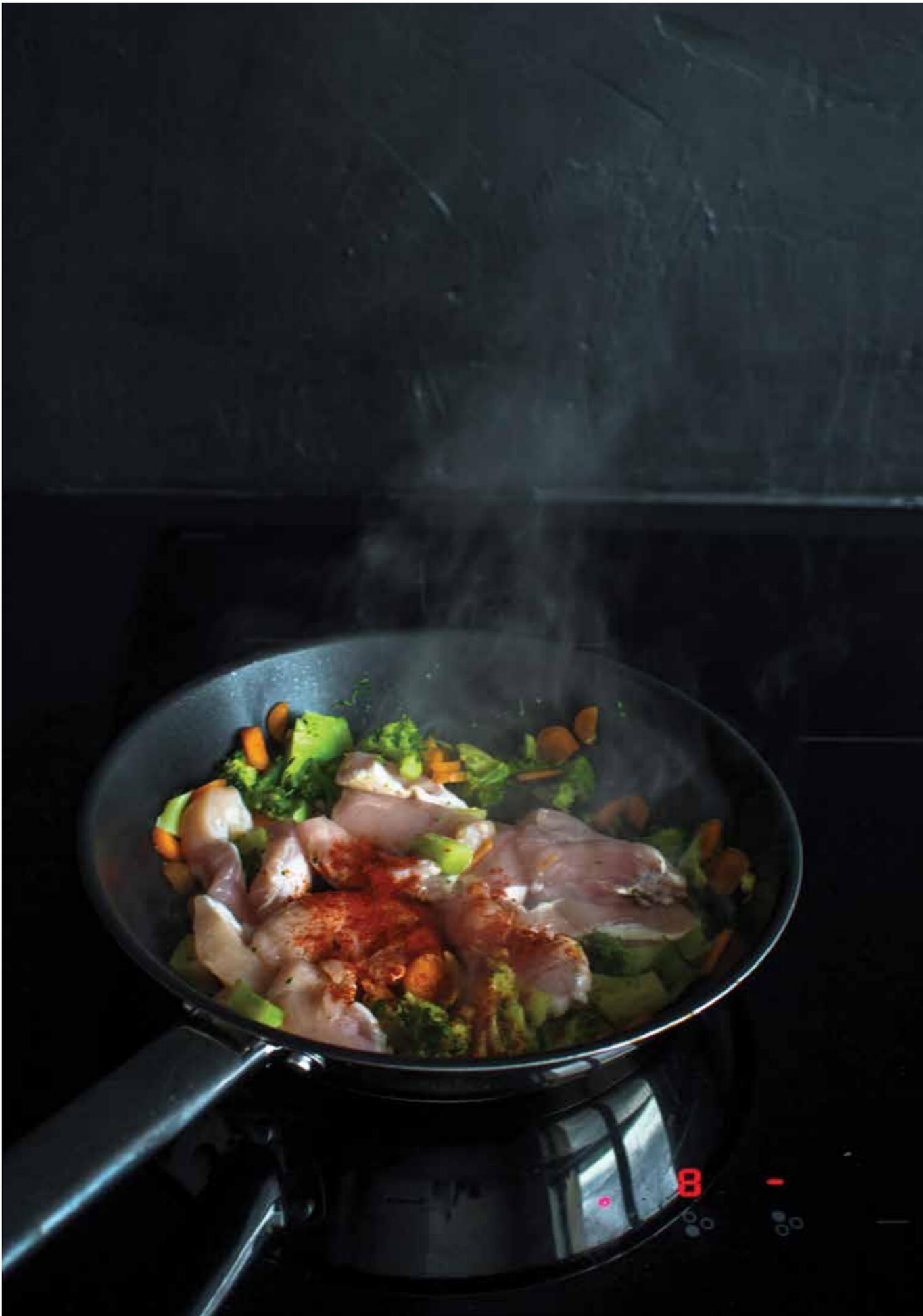
- ◆ Glass hob/wok
- ◆ Stainless steel body
- ◆ Touch control
- ◆ Timer, LED display (0-180 minute)
- ◆ Electronic overheating protection

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Power Levels	Temperature Setting	Utensil Size
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



Commercial Drop-in Induction Cooktops & Woks

Butler drop-in induction 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. Absence of flames or hot surfaces provide for a safer, cooler kitchen.

Key Features

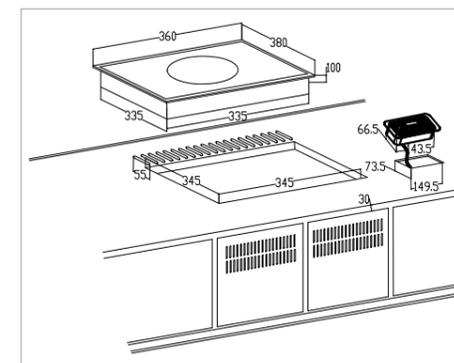
- ◆ Glass hob/wok
- ◆ Stainless steel body
- ◆ Power regulation by touch control
- ◆ 1-10 power levels (500 - 3500W)
- ◆ 1-10 temperature setting



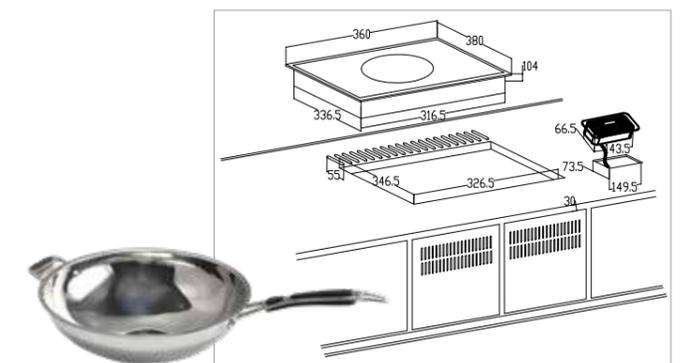
DIH-3.5 (New)



DIW-3.5



Cut-out



Cut-out

Technical Specifications

Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Cut-out Dimensions (wxd)
DIH-3.5 (New)	220-240V/50Hz	3500W	60°C - 240°C	370 x 390 x 120mm	345 x 345mm
DIH-3.5	220-240V/50Hz	3500W	60°C - 240°C	360 x 380 x 125mm	345 x 345mm
DIW-3.5	220-240V/50Hz	3500W	60°C - 240°C	360 x 380 x 120mm	346.5 x 326.5mm

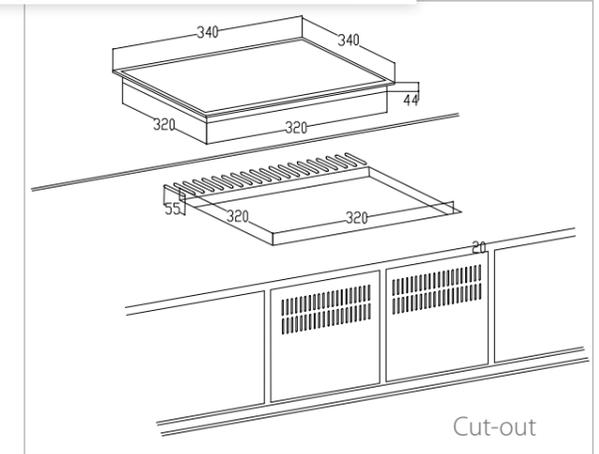
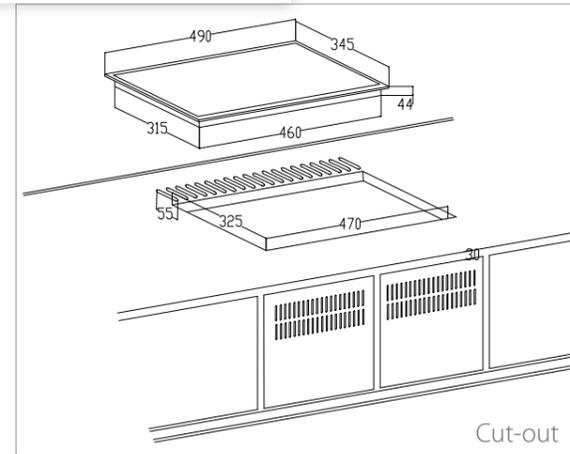
Specifications are subject to change without prior notice



Commercial 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. They are ideal for catering application as well as buffet restaurants. Absence of 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 - DIW 1.0 that is suitable for placement of GN 1/1 induction compatible chafing dishes and DIW 1.0 (Square) 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



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



Commercial 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. Absence of 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

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



Commercial Grade Electrical Warming Trays

Butler also offers a viable solution for those commercial establishments that 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 Butler induction warming trays, there are no flames and they use a mere 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)
CEW 0.25	220-240V/50Hz	230W	60°C - 105°C	550 x 380 x 25mm

Specifications are subject to change without prior notice



InnoWarm

Key Features

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

Chafing Dish Electrical Warmers

Though not based on induction technology, Innowarm from Butler is an innovative product from Butler designed to electrically 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. They too offer a viable solution for those commercial establishments that want to make use of their regular, induction incompatible chafing dishes.



Cooktop 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. Absence of flames or hot surfaces provide for a safer, cooler kitchen. They are a boon for foodcourts, airports, railways stations and similar applications.

Twice as fast as conventional fryers



IDF-08 (New)



Key Features

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

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Timer	Frypot Capacity
IDF-08 (New)	220-240V/50Hz	3500W	60°C - 190°C	288 x 478 x 410mm	0-120 mins	8 Ltrs

Specifications are subject to change without prior notice

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 with 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.



TRUFROST & BUTLER

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