

TRUFROST & BUTLER

The science behind
great pizzas



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T TRUFROST

b BUTLER®

Two brands - Trufrost and Butler team up to provide a comprehensive range of products that help you churn out great tasting pizzas, toasted breads, burgers, fries, ethnic Indian foods, biryanis and more with remarkable consistency. Presented here is a range of equipment that caters to the needs of a wide spectrum of applications ranging from cloud kitchens and busy pizzerias to quick service restaurants.



How to choose the best commercial pizza oven for your business?

Selecting the right pizza oven is essential to starting your pizzeria. From cloud kitchen and large commercial operations to hole-in-the-wall family-owned businesses, what may be appropriate for one setting may not work for another. Be sure to take the time and research the various pizza oven options available and choose the one that best fits your requirements. Keep in mind the number and size of pizzas you expect to make per day, the fuel source and the space you have for your oven. Also keep in mind what kind of oven will bring out the distinctive flavours of your pizza to the fullest because your pizza oven is the very foundation of your pizza business.

Gas vs. Electric Pizza Ovens

Conveyor or deck ovens are all available with either gas or electric hook-ups. However there are some slight differences between gas pizza ovens and those that run on electricity. Gas oven is best for the high-volume, traditional pizza maker. These units will produce a crispier crust and cook the rest of your pizza evenly. If your business doesn't have access to natural gas or liquid propane, then the electric models will better suit your needs. In the end it all boils down to the utility available with your establishment.

Application

Suggested Oven Type

Expected pizza output

The primary driver of which pizza oven to opt for comes from the pizza output expected by any eatery.



Conveyorised Hot Air Impingement Ovens

Conveyorised Hot Air Impingement Ovens

Stone Deck Ovens

Small Stone Deck Ovens

Pizzas, Rotizzas & More



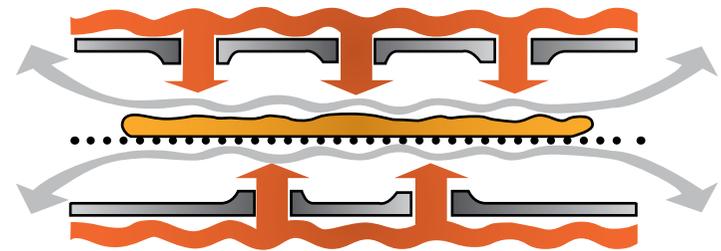


Multi-Purpose Conveyorised Impingement Ovens

Butler Hot Air Conveyorised Impingement Ovens are designed to cook a variety of products including pizzas, bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.

What is impingement technology?

Impingement technology uses hot air to be directed at the cooked products from the top and bottom through specially designed "pores" that form columns of air moving the heat aerodynamically at a high speed. This hot air penetrates the surface moisture barrier of the product transferring heat and engulfing the product to retain its moisture.



For heavy duty application

400 mm (15.7")
belt width

520 mm (20.5")
belt width

800 mm (31.5")
belt width



Gusto Conveyorised Hot Air Impingement Ovens

The Butler Gusto Hot Air Conveyor Ovens bake faster and at a lower temperature than other ovens. Hot air moves the heat aerodynamically instead of using high temperatures. The streams of hot air remove the surrounding layers of cool heavy air around the foodstuff. Gusto ovens are designed to cook a wide range of products including pizza, breads, sandwiches, bagels, naans, sea food and more. They offer a premier countertop or a floor standing cooking platform for cloud kitchens, busy pizzerias and restaurants. Available in a choice of electric and gas versions, they utilise a choice of conveyor belt widths from 400 mm to 800mm.

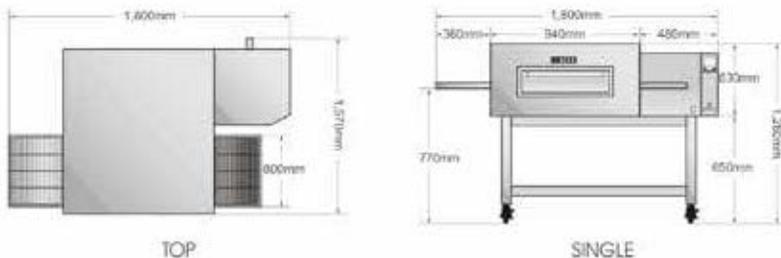


Gusto 800 Max Conveyorised Impingement Ovens

This heavy duty hot air impingement oven from Butler comes with a 800mm wide belt and a 940 mm x 800 mm baking chamber and can bake large pizzas or 3 x 9" pizzas placed side by side. The oven is also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.



Gusto 800G Max/ Gusto 800E Max



Standard Features

- ◆ Available in Electric, PNG or LPG model
- ◆ Electricity: (Electric) 380V, 50/60 HZ, (LNG/PNG) 220V, 50/60 HZ, 300 watts
- ◆ Gas consumption: LPG 1.10 m³/h, PNG 2.60 m³/h
- ◆ Conveyor belt width: 800 mm
- ◆ Heating zone (heating chamber) length: 940 mm
- ◆ Oven dimension: 1800 mm x 1510mm x 1250mm
- ◆ Net weight of single oven:398 kg
- ◆ Maximum operating temperature: 300°C (230°C is recommended)
- ◆ Warm up time: 6-8minutes
- ◆ Baking time: 5 – 6 minutes at 230°C

Optional Cleanability

- ◆ Stand with casters
- ◆ Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation

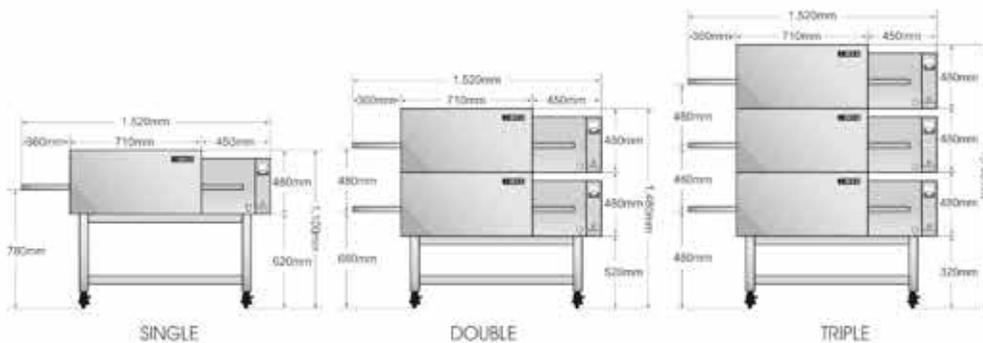
- ◆ Use of a ventilation hood is recommended.

Gusto 520 Conveyorised Impingement Ovens

These heavy duty hot air impingement ovens from Butler come with a 520mm wide belt and a 710 mm x 520 mm baking chamber and can bake large pizzas or 2 x 9" pizzas placed side by side. Available in gas or electric options. These ovens are also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.



Gusto 520G / Gusto 520E



Standard Features

- ◆ Maximum operating temperature: 300°C (230°C is recommended)
- ◆ Short set-up time: (Gas: 6~8 mins under set temp. 230°C; under preheat condition, only 3 minutes. Electric: 10~20 / 5-7minutes)
- ◆ Reduced gas consumption and increased cooking efficiency
- ◆ Low noise
- ◆ 28" (710mm) long cooking chamber with 20.5" (520 mm) belt
- ◆ 57" (1445mm) long, 39" (1000mm) deep, and 19" (480mm) high overall dimensions
- ◆ Furnished with 4" legs
- ◆ Stackable up to three high
- ◆ Microprocessor-controlled bake time/conveyor speed
- ◆ Stainless steel front, sides, top and interior
- ◆ Reversible conveyor direction
- ◆ Energy saving standby mode (gas)
- ◆ 2 conveyor end stops
- ◆ 2 crumb pans
- ◆ Stand with casters

Optional Cleanability

- ◆ Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation

- ◆ Use of a ventilation hood is recommended.

Gusto 400E/ Gusto 400G The Countertop Impingers

This countertop impinger from Butler comes with a 400mm wide belt and a 460 mm x 400 mm baking chamber and can bake upto 15.7" pizzas. The oven can be made to run either on 240V/ single phase or 380V/3 phase electricals. The oven is also designed to cook a variety of other products including bagels, garlic breads, omelettes, sea food and ethnic Indian foods like naans, crisp rotis, kebabs and more.

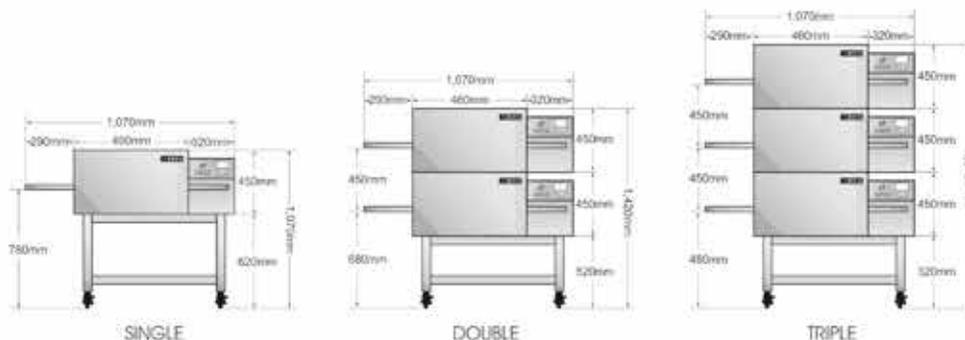


Gusto 400E/ Gusto 400G



Standard Features

- ◆ Maximum operating temperature: 300°C (230°C is recommended)
- ◆ Short set-up time: (10-12 mins to set temp. 230°C) under preheat condition, only 5-7 mins
- ◆ Low noise
- ◆ 460 mm long cooking chamber with 400 mm belt
- ◆ 1065mm long, 850mm deep, and 450mm high overall dimensions
- ◆ Furnished with 4" legs
- ◆ Stackable up to three high
- ◆ Microprocessor-controlled bake time/conveyor speed
- ◆ Stainless steel front, sides, top and interior
- ◆ Reversible conveyor direction
- ◆ Energy saving standby mode
- ◆ 2 conveyor end stops
- ◆ 2 crumb pans



Optional Cleanability

- ◆ Stand with casters
- ◆ Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation

- ◆ Use of a ventilation hood is recommended.

A young child with short, light-colored hair is sitting on the shoulders of a man. The child is wearing a light blue t-shirt and light-colored shorts. The man is wearing a white t-shirt. They are both looking towards the right side of the frame. The background is a bright, hazy landscape, possibly a beach or a coastal area, with a clear sky and a horizon line. The overall mood is bright and positive.

Meet the new prodigy
of the Gusto family

Introducing Gusto - Junior the smallest countertop impinger in the market

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



Gusto E - Junior / Gusto G - Junior



260 mm (10.2")
belt width

Gusto-Junior

400 mm (15.7")
belt width

Gusto 400

520 mm (20.5")
belt width

Gusto 520

800 mm (31.5")
belt width

Gusto 800 Max



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

Key Features

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

Optional Cleanability

- ◆ Stand with casters
- ◆ Butler Gusto Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, and a removable conveyor belt assembly.

Ventilation

- ◆ Use of a ventilation hood is recommended.

Technical Specifications - Gusto Hot Air Conveyor Pizza Ovens

Model	Gas	Input Electricity	Gas Pressure (kpa)	Gas Consumption (m ³ /hr)	Dimension L*W*H (MM)	Volume (M ³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Dimensions (MM)	Output pcs (9" pizza)	Net weight (KG)
GUSTO 800G Max	LPG	220V	2.3-3.3	1.10 m ³ /h	1800*1510*1250	1.64	1700*800	26000	940 x 800	150/hr	398
	PNG	50/60Hz	1.0-2.5	2.60 m ³ /h							
GUSTO 520G	LPG	220V	2.3-3.3	0.42 m ³ /h	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
	PNG	50/60Hz	1.0-2.5	0.95 m ³ /h							
GUSTO 400G	LPG	220V	2.3-3.3	0.31 m ³ /h	1070*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
	PNG	50/60Hz	1.0-2.5	0.7 m ³ /h							
GUSTO G - Junior	LPG	220V	2.3-3.3	0.22 m ³ /h	923*690*412	0.41	830*260	3300	430 x 260	36/hr (6" pizza)	56
	PNG	50/60Hz	1.0-2.5	0.45 m ³ /h							



Model	Input Electricity	Electric Power Output (KW)	Power Consumption (KWH)	Dimension L*W*H (MM)	Volume (M ³)	Conveyor size (MM)	Calorie (Kcal/h)	Baking Chamber Dimensions (MM)	Output pcs (9" pizza)	Net weight (KG)
GUSTO 800E Max	380V/50Hz/1Ph*	24	16	1800*1510*1250	1.16	1700*800	26000	940 x 800	150/hr	398
GUSTO 520E	380V/50Hz/3Ph	11.5	7.5	1520*1140*480	0.83	1445*520	10000	710 x 520	70/hr	146
GUSTO 400E	220V/50Hz/1Ph*	6.8	4.0	1065*850*450	0.39	1055*400	7300	460 x 400	20/hr	106
GUSTO E - Junior	220V/50Hz/1Ph	2.9	1.3	923*690*412	0.41	830*260	3300	430 x 260	36/hr (6" pizza)	56

Maximum operating temperature: 300°C (230°C is recommended)

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

*Same oven can also be made to operate on 380V/50Hz/3Ph

Recommended Stands

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





Some bakers prefer it extra hot. Products such as hand tossed pizzas, quiches, puff pastries and pretzels come out best on a stone plate at temperatures well above 450°C.



Neapolitan Forni - Pizza Stone Ovens (500°C)

The Neapolitan Forni from Butler is a pizza oven specifically powered to deliver high temperatures up to 500°C. They are suitable for baking high temp pizzas such as traditional Neapolitan Pizzas, New York Style Pizzas, Indian Naan Breads, Arabic Breads, Pita Breads, Flat Breads and Sourdough Breads.

- ◆ All stainless steel body
- ◆ High quality pizza stone
- ◆ Temperature control allows users to set any constant temperature for baking pizzas up to 500°C
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



Neapolitan Forni

Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions WxDxH (mm)	Stone Dimension WxDxH (mm)	Cavity Dimension WxDxH (mm)	Weight
Neapolitan Forni	5KW	380V/50Hz	20-500°C	950*875*395	620x520x15	660X660X180	68kg

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



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

Pizza Stone Ovens with Touch Control

Butler Touch Control Pizza Stone Ovens are designed to churn out great tasting pizzas with amazing consistency. They are powered to deliver high temperatures up to 400°C and are suitable for baking high temp pizzas such as traditional Neopolitan Pizzas, New York Style Pizzas, Indian Naan Breads, Arabic Breads, Pita Breads, Flat Breads and Sourdough Breads. You can choose between electric and gas models: EPO-36 Touch and GPO-36 Touch.

- ◆ Temperature upto 400°C
- ◆ All stainless steel body
- ◆ High quality pizza stone accommodates upto 6 pizzas of 8" size (EPO-36 Touch & GPO-36 Touch only)
- ◆ Digital temperature control with timer allows users to set any constant temperature/ time
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



EPO-36 Touch, GPO-36 Touch

Technical Specifications

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

*Gas Consumption: 0.24kg/hr

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



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

Pizza Stone Ovens - Premia Series

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

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



EPO-36 Premia DT, GPO-36 Premia

Technical Specifications

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

*Gas Consumption: 0.24kg/hr

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



Mini Pizza Stone Ovens

Butler mini electric pizza stone ovens are designed to churn out great tasting pizzas with amazing consistency. You can choose between 2 models: EPO-1D and EPO-2D with electromechanical controls and 2 models EPO-1D Touch and EPO-2D Touch with computerised touch controls.

- ◆ All stainless steel body
- ◆ High quality pizza stone
- ◆ Temperature control allows users to set any constant temperature for baking pizzas up 0 - 350°C
- ◆ A peep-in window offers a view of the pizzas while being baked
- ◆ Insulated chamber



Technical Specifications

Model	Power	Electricals	Temperature Range	Dimensions W x D x H (mm)	Stone Dimension W x D x H (mm)	Cavity Dimension W x D x H (mm)	Weight
EPO-1D Touch	2kW	220 - 240V/50Hz	0-350°C	560x570x280	400x400x15	400x400x120	19kg
EPO-2D Touch	3kW	220 - 240V/50Hz	0-350°C	560x570x440	400x400x15	400x400x120	29kg
EPO-1D Premia	2kW	220 - 240V/50Hz	0-350°C	560x570x280	400x400x15	410x410x120	24kg
EPO-2D Premia	3kW	220 - 240V/50Hz	0-350°C	560x570x440	400x400x15	410x410x120	33kg

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

Pizza preparation made easy





Pizza Preparation Counters

Trufrost Pizza Preparation Counters combine storage and preparation thereby enhancing the effectiveness of pizza makers. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these Chillers or Freezers are available in 2 and 3 door options. SH 2000 & 3000 models are large enough to house 8 & 10 GN 1/3 pans respectively on their decks. PS 200 & 300 are compact counters that can house 5 & 8 GN 1/6 pans respectively on their decks.



SH-2000/800



SH-3000/800



PS200 & PS-300



Technical Specifications - Pizza Preparation Counters



Model	Cooling System	Dimensions W*D*H (mm)	Volume (ltrs.)	GN compatibility	Weight (kgs.)	No. of Doors	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (W)
SH 2000/800*	Ventilated	1510*800*1085	417	-	130	2	2	2~+10	R134a	360
SH 3000/800*	Ventilated	2020*800*1085	580	-	161	3	3	2~+10	R134a	360
PS 200	Static	900*700*970	240	GN 1/1 Shelf per door	106	2	2	2~+10	R134a	180
PS 300	Static	1365*700*970	392	GN 1/1 Shelf per door	166	3	3	2~+10	R134a	255

Electricals: 220V/50Hz

*GN Pans not supplied with the counters

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

Pizza dough rolling
made simple





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 dough mixing

Spiral Mixer - Premia Series

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



SM-10 Premia

Technical Specifications

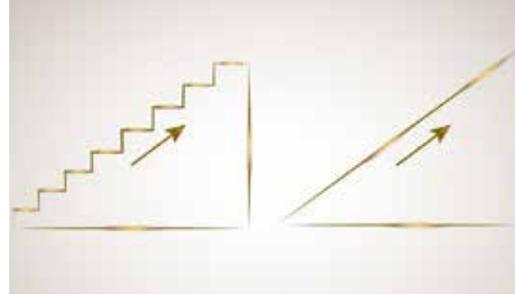


Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) mm	Electricals	Weight
SM-10 Premia	10 ltrs.	0.75KW	4 kgs.	240	17	340x550x530	220V/50 Hz/ 1Ph	48KG

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



Key Features



Inverter technology

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



Optimize the transmission structure

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



Make steps simple

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



Ergonomic A.I. Technology

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



Spiral Mixers

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



Technical Specifications

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

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



SM-16TwinA

TWIN ARM SPIRAL MIXER

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

Key Features

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



Why choose a twin-arm kneading machine?

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

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

Technical Specifications



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

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

The art of making
lip smacking burgers





Wonder Toast Roller



Wonder Toast



Wow Toast

High Performance Pass Through Bun Toasters

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

Key Features

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

Technical Specifications



Model	Power	Weight	Dimensions (W x D x H)	Electricals
Wonder Toast	2800W		635x560x500	220V / 50 Hz/1Ph
Wonder Toast Roller	2800W		635x560x500	220V / 50 Hz/1Ph
Wow Toast	2000W	26 kgs.	460x350x610	220V / 50 Hz/1Ph

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



Efficiency in preparation of burgers & salads





Saladettes

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



S 900 (2 doors)



S 903 (3 doors)

Preparation Counters

Trufrost Preparation Counters combine storage and preparation thereby enhancing the productivity of chefs in putting together great burgers. Available in a choice 2 and 3 door variants. The models PS 200 & 300 are compact counters that can house 5 & 8 GN 1/6 pans respectively on their decks thereby providing refrigerated storage sections for various ingredients that go in the preparation of burgers.



PS-200



PS-300



Why fry when you can **Wonderfry**





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

Technical Specifications



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

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

Floor Standing Gas Fryers

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

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



Wonderfry - 21.2E



Wonderfry - 16.2E

Floor Standing Electric Fryers

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

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

Technical Specifications



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

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



Countertop Induction Deep Fryers

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

Twice as fast as conventional fryers



IDF-08



Technical Specifications



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

Specifications are subject to change without prior notice



Key Features

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



Countertop Fryers with Auto Lift

The EF-12 Auto is an advanced professional fryer from Butler that comes with a specially designed feature that allows the fry-basket to automatically lift up above the oil level once the frying cycle is complete. This feature also facilitates the surplus oil to be drained back from the fry-basket to the oil tank. It comes with computerised touch controls giving complete freedom to the operators to multi task during the frying cycles whilst ensuring consistency of the food being cooked.

This sensational product is particularly suited for fast food restaurants. Suitable for frying chips, chicken, fish, onion rings and more in quick succession using minimal quantities of oil.

- ◆ Auto lift feature for the fry-basket
- ◆ Computerised touch controls
- ◆ Removable parts for ease of cleaning



EF-12 Auto

Technical Specifications



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

Specifications are subject to change without prior notice



EF-8 Europa DT



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



EF-8 Premia



EF-4, EF-6, EF-8



Countertop Fryers

These professional fryers from Butler are particularly suited for fast food restaurants. Suitable for frying chips, chicken, fish, onion rings in quick succession using minimal quantities oil. The model EF-8 Premia comes with computerised touch controls

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

Technical Specifications



Model	Power	Capacity	No. of Baskets	Dimensions (W x D x H in mm)	Voltage
EF-4 Europa	2 kW	4	1	220x400x315	220V/50Hz
EF-6 Europa	2.5 kW	6	1	265x430x290	220V/50Hz
EF-8 Europa	3.25 kW	8	1	265x430x340	220V/50Hz
EF-8 Europa DT	3.25 kW	8	1	265x430x340	220V/50Hz
EF-8 Premia	2.5 kW	8	1	280x430x310	220V/50Hz
EF-4	2 kW	4	1	220x390x370	220V/50Hz
EF-6	2.5 kW	6	1	260x410x285	220V/50Hz
EF-8	3.25 kW	8	1	260x410x340	220V/50Hz

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



OFC-55



OFC-1

Oil Filtration Carts

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

Key Features:

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

Technical Specifications



Model	Voltage	Power	Tank Capacity	Pumps per minute	Dimensions (wxdxh)	Tank Height	Hose with Nozzle	Casters
OFC-55	220V/50Hz	250W	30L	9.5L	395x694x490 mm	130 mm	7 Feet	4
OFC-1	220V/50Hz	550W	50L	15L	440x755x620 mm	235 mm	5 Feet	4

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





CW-310



CW-819



Chips Warmer

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

Key Features:

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

Technical Specifications



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

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



Making fast food **possible**



Commercial Microwave Ovens

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

Difference between commercial and household microwave ovens

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



MWO-34HD

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



MWO-25

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

Biryani



Biryani can be regenerated within minutes

Combo Meals



Combo meals can be regenerated within minutes

Lasagna



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

Nachos



10 oz. nachos can be reheated within 2 minutes

Technical Specifications

Model	Dimensions W x D x H (mm)	Cavity Dimensions W x D x H (mm)	Cavity Volume (Litres)	Input Power (W)	Output Power (W)	Cooking Time (min:sec)
MWO-25	511x311x432	327x200x346	25	1550	1000	3:10
MWO-34HD	553x488x343	370x385x230	34	1900	1400	2:30

*Throughput reflects one piece of Pizza

Specifications are subject to change without prior notice



From **cold or limp** to **hot & crispy**
in less than 50 seconds

BUTLER



Croissants



Pizzas



Caprese Sandwiches



Samosas



Wraps

BUTLER



Concorde / Concorde Plus

The little wonder from Butler

that cooks a surprisingly large variety of food

up to 20 x faster

Ventless High Speed Ovens for Coffee Shops

The Butler Ventless High Speed oven is a revolutionary appliance designed to combine the outstanding results of a convection oven, accelerated air impingement and the cooking speed of a microwave. While microwaves offer fast cooking, they can often result in meals that are soggy or ice-cold in the middle, and devoid of quality textures like crispy crusts. With Butler High Speed Ovens, this would be a thing of the past. They are designed to turn fast food into a gourmet experience for your customers, delivering great tasting food, quickly and consistently. Being compact in size, they're also great space savers, reducing the need for multiple cooking appliances. The built-in catalytic converter breaks down grease-laden vapours, allowing for a ventless operation.

Catalytic converter



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



Coffee Shops



Casual Dining



Hotels & Resorts



Airports



Quick Service Restaurants



Cloud Kitchens



Theaters

Typical Cook Times: Butler High Speed Ovens

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

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

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



Burritos



Quesadilla



Burgers



Cinnamon Rolls



Lasagna



Muffins



Pasta



Roasted Skewers



Panini Grills



Steaks



Fries

Technical Specifications - Ventless High Speed Ovens

Parameters	Concorde	Concorde Plus	Concorde Compact	Concorde Plus Compact
Dimensions (Wx D x H)	383 X 693 X 610 mm		403 X 589 X 608 mm	
Dimensions Chamber	320 x 320 x 195 mm		335 x 280 x 195 mm	
Weight	65Kg	77Kg	88Kg	97Kg
Cooking Speed	10 times faster	20 times faster	10 times faster	20 times faster
100% Microwave	1-Mag/ 1100 W	2-Mag/ 2200 W	1-Mag/ 1050 W	2-Mag/ 2100 W
Impingement	1-heater/1600 W	2-heater/3800 W	1-heater/3500 W	2-heater/5100 W
Combi mode	1100w+1600 W	2200 W + 3800 W	1050w+1900 W	2100 W + 3500 W
Max Power	3500 W	6500 W	3500 W	6500 W
Max Current	16A	32A	16A	32A
Power Source	1-Ph / 220-240V / 50Hz	3-Ph / 380-440V / 50Hz	1-Ph / 220-240V / 50Hz	3-Ph / 380-440V / 50Hz
Frequency	2450MHz			
Display	Touch screen			
Temp Mode	3- mode			
Programmable Settings	432 recipes			
Program Menu	Multi-level menu capability			
Temp Setting	0-280°C in 2°C steps.			
Time Setting	00:00-59:50 in 10 second steps			
Micro Setting	0-100% in 10% steps			
Fan Setting	10-100% in 1% steps			
Edit	Can edit recipe data and images on both PC and ovens			
Load	USB port to load recipes and images			
Rack	Removable rack			
Door Opening	Pull down			
Exterior Finish	Stainless steel			
Interior Finish	304 Stainless steel			

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

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



Oven shovel



Baking stone



Basket



Pan



Non stick baking pad



Rack



Induction

the future of cooking

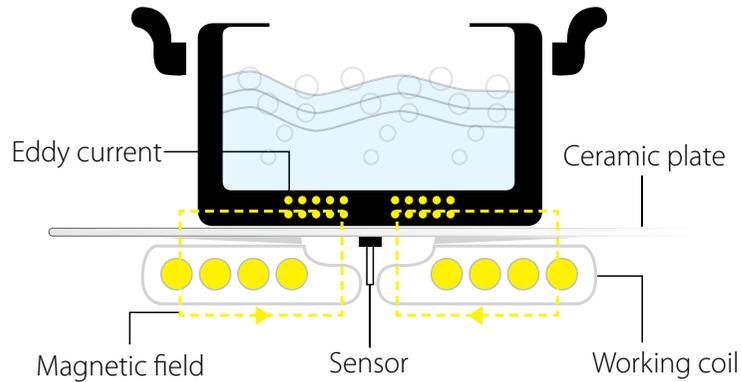
Commercial Induction Systems

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.

Voltage stabilizer is highly recommended for all induction equipment to avoid damage due to power fluctuation.

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



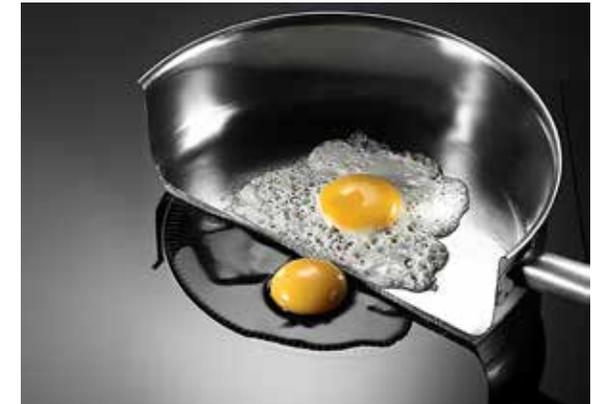
Energy Saving



Easy to Clean

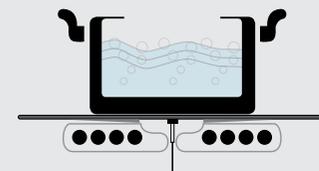


Cooler

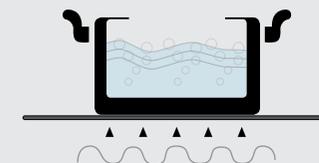


% Energy Delivered to Pan

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%).



90%
INDUCTION COOKER



50%
ELECTRIC STOVE



< 40%
GAS COOKER

Commercial Drop-in Induction Warmers

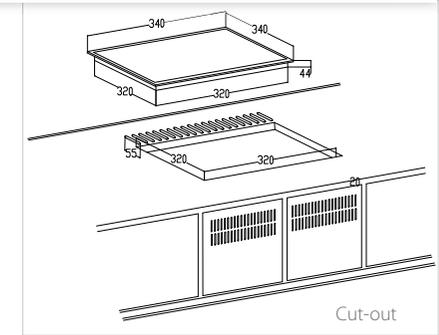
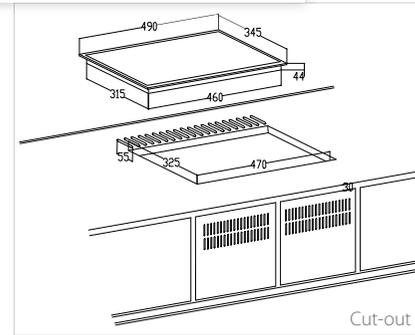
Butler drop-in induction warming and holding systems keep food at the right temperature while improving your presentation and overall quality. They are ideal for catering application as well as buffet restaurants. Absence of flames or hot surfaces provide for a safer, cooler kitchen. They are a boon 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

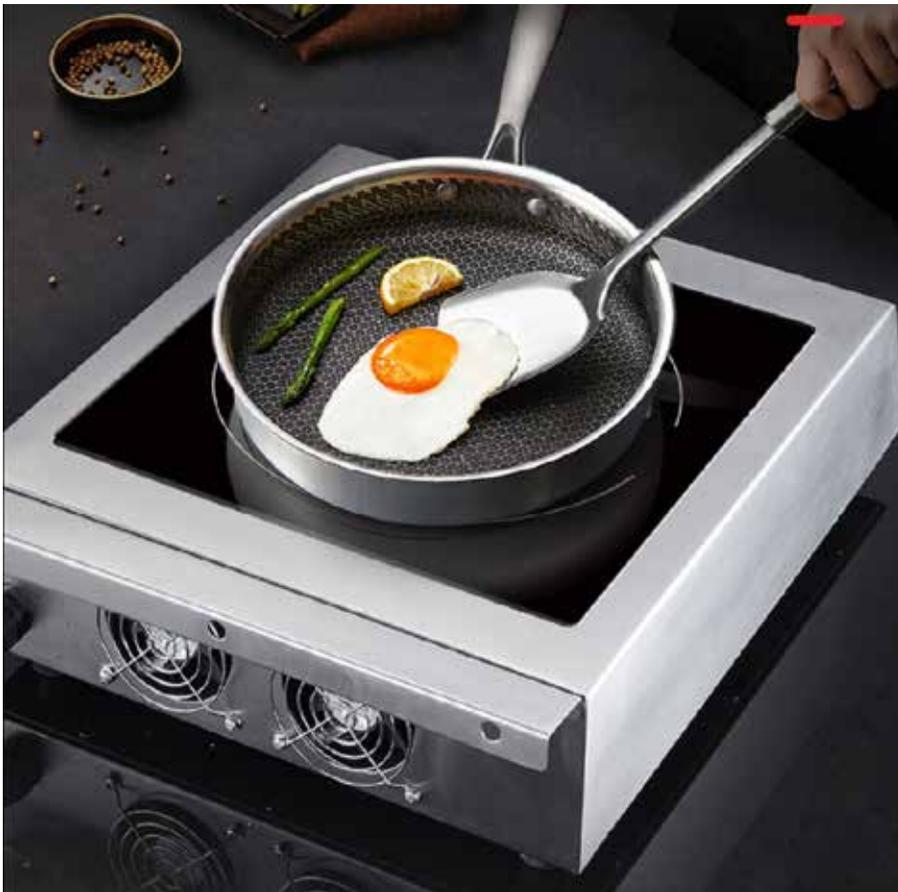




CIH-3.5



CIH 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



CIW-3.5



CIW-5.0

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

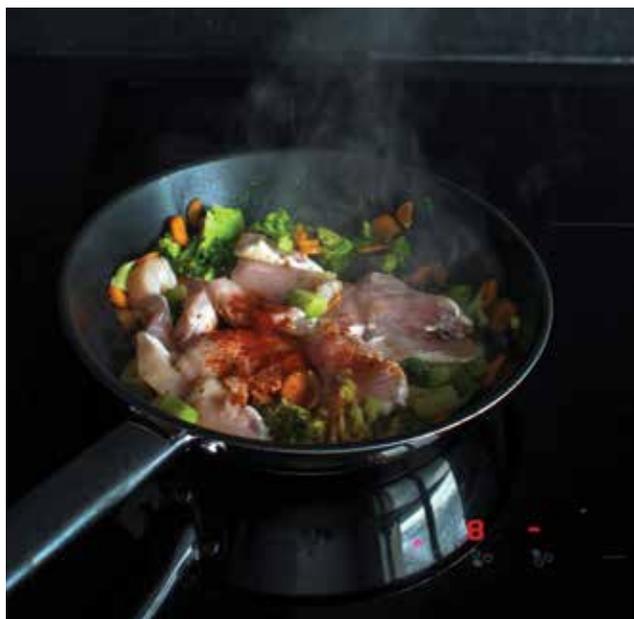
Specifications are subject to change without prior notice

Drop in Induction Hobs & Woks

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

Key Features

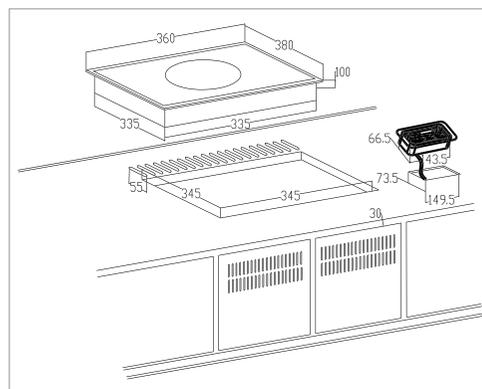
- ◆ Glass hob/wok
- ◆ Stainless steel body
- ◆ Power regulation by touch control
- ◆ 1-10 power levels (500 - 3500W)
- ◆ 1-10 temperature setting



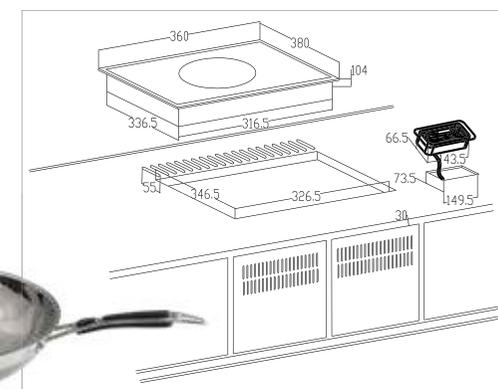
DIH-3.5



DIW-3.5



Cut-out



Cut-out

Technical Specifications



Model	Voltage	Power	Temperature Range	Dimensions (wxdxh)	Cut-out Dimensions (wx)d
DIH-3.5 (New)	220-240V/50Hz	3500W	60°C - 240°C	370 x 390 x 120mm	350 x 330mm
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

Subs, sandwiches & more



Contact Grills - Grooved

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

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



Euro Grill

Euro Grill Premia

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
Euro Grill Junior DT	1.8 Kw	50°C-300°C	290 x 305 x 210	218 x 230	13 Kg
Euro Grill Jumbo DT	2.2 Kw	50°C-300°C	410 x 305 x 210	360 x 285	15.5 Kg
Euro Grill Jumbo	2.2 Kw	50°C-300°C	410 x 370 x 220	360 x 285	15.5 Kg
Euro Grill	2.8 Kw	50°C-300°C	430 x 310 x 200	340 x 230	25 Kg
Euro Grill Premia	2.8 Kw	50°C-300°C	425 x 400 x 210	340 x 230	21 Kg

Electricals : 220 V/50Hz

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





Contact Grills - Flat

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

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



Indo Grill Premia
(FPG-11E Premia)



Technical Specifications

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
Indo Grill Premia DT	2.2 Kw	50°C-300°C	410 x 305 x 210	360x285	15.5 Kg
Indo Grill Premia	2.8 Kw	50°C-300°C	425 x 400 x 210	340 x 230	21 Kg

Electricals : 220 V

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



OMG-215 Premia

Multipurpose Grill

The OMG-215 from Butler is a multipurpose electric contact grill specially designed with flat top & bottom plates with a moulded cavity that makes it ideal for cooking or regenerating omelettes, paranthas, chillas, mini uttapams, mini dosas, pancakes or similar foodstuff that does not require grill marks. The round moulded cavity prevents fresh to be cooked omelettes or chillas or pancakes from overflowing or spilling while giving them a nice round shape.

- ◆ Easy to clean
- ◆ Timer and Touch Control Screen
- ◆ Cast iron plates for even cooking
- ◆ 10" diameter moulded cavity
- ◆ Self-balanced upper plate



Technical Specifications



Model	Power	Temperature Range	Dimensions W x D x H (mm)	Electricals	Net Weight
OMG-215 Premia	1.8 Kw	50°C-220°C	360 x 478 x 218	220V/50Hz/1Ph	15 Kg

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

Waffle Bakers

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

- ♦ Quick and even heat spread
- ♦ Temperature control range: 124°C ~ 230°C
- ♦ Time Control Range: 99 Minutes & 50 Seconds ~ 00 Minutes & 00 Seconds



WB-1

Technical Specifications

Model	Power	Weight	Temperature Range	Dimensions (W x D x H in mm)	Time Control Range
WB-1	2kW	10kg	124°C ~ 230°C	250x450x300	50Sec ~ 99Mins

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





Gelato Panini Grill

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



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



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



Cut the creamy burger into 2 or more pieces and serve



Ice of Fire



Technical Specifications



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

Specifications are subject to change without prior notice

Electric Griddle Plates (½ Grooved, ½ Flat)

These steel fry tops from Butler are ideal for cooking dosas, chillas, paratha, meat, bacon, fish, sausages, fried eggs, omelettes and a wide variety of Indian style tawa preparations. The model EGP-730 GF comes with ½ Grooved, ½ Flat and a special 10mm thick cooking plate.

- ♦ Homogenous cooking
- ♦ Heavy duty heating element
- ♦ Temperature Control
- ♦ Easy to clean
- ♦ ½ Grooved, ½ Flat cooking plate



Technical Specifications



Model	Power	Temperature Range	External Dimensions W x D x H (mm)	Griddle Dimensions W x D x H (mm)
EGP-730 GF	4.8Kw	50°C-320°C	730x470x250	728*468*10 ½ Grooved, ½ Flat

Voltage: 220-240V/50Hz
development

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





Electric Griddle Plates

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

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



EGP-550 (New)



EGP-550



Technical Specifications



Model	Power	Temperature Range	External Dimensions W x D x H (mm)	Griddle Dimensions W x D x H (mm)
Baby Griddle	2.0kW	50°C-320°C	360x408x175	360x360x10
EGP-550 (New)	3.0kW	50°C-320°C	500x400x285	498x298x10
EGP-550	3.0kW	50°C-320°C	550x450x230	548x348x10

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





Crepe Makers

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

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



CM-01

Technical Specifications



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

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



BM-1/1

CE

Electric Bain Mairies

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

Technical Specifications

CE

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

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





Electric Salamanders

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

- ◆ High quality cooking
- ◆ Easy to clean



ES-610

Technical Specifications

Model	Power	Temperature Range	Dimensions (W x D x H in mm)
ES-610 (New)	2 kW	50°C-250°C	570x340x260
ES-610	1.82~2 kW	50°C-300°C	610x340x280

Electricals : 220 V/50Hz

Specifications are subject to change without prior notice

Make great coffee
with just a touch



Beans to cup coffee machines for every need



200
cups/day

F-200MT



200
cups/day

Coffee Bar Pro-T



150
cups/day

Coffee Break Pro-T



100
cups/day

Italia TurboSteam Pro

F 200M T



Dr. coffee Fully Automatic Coffee Machines (For high traffic applications)

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



F-200MT

Approximate Hourly Output



Espresso
100 cups



Cappuccino
80 cups



Hot Water
200 cups

- ◆ Easy to use touch panel with over 30 beverage options
- ◆ Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- ◆ 10.1 smart touch screen lateral display
- ◆ Metal brewer with 21g capacity with High/low temperature brewing
- ◆ Pot coffee function+ brewing cycle index function, suitable to serve coffee for the people around table in hotels/restaurants etc.
- ◆ 1 steam wand
- ◆ 1 hot water wand
- ◆ Suitable for fresh & powder milk
- ◆ Self cleaning system for milk
- ◆ 700gm x 2 beans hopper
- ◆ 1.8L x 2 powder hopper
- ◆ 70 serving Knock Box capacity

Coffee Bar Pro-T



Dr.coffee

Fully Automatic Coffee Machines

(For high traffic applications)

The Coffee Bar Pro-T is high performance super-automatic coffee machine from Dr. Coffee that is designed for heavy duty banqueting or similar applications hotels, convenience stores and busy bakeries. Brought to India by Butler with an advised daily output of 200 cups or more. The steam wand ensures you can whip up piping hot cappuccino. The professional rotary pump facilitates stable pressures, efficient output as well as perfect consistency. It comes with a coffee bean grinder and 2 powder hoppers, a one-push button for dense, hot/cold milk froth, your coffee inspirations can never fail.



Coffee Bar Pro-T

Approximate Hourly Output



Espresso
100 cups



Cappuccino
80 cups



Hot Water
200 cups

- ◆ Easy to use touch panel with over 30 beverage options
- ◆ Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- ◆ 10.1 smart touch screen lateral display
- ◆ 1 steam wand
- ◆ 1 hot water wand
- ◆ Suitable for fresh & powder milk
- ◆ Self cleaning system for milk
- ◆ 1200gm coffee beans hopper
- ◆ 1.2L x 1 & 1L x 1 powder hopper
- ◆ 70 serving Knock Box capacity

Coffee Break Pro-T



Dr.coffee Fully Automatic Coffee Machines (For medium duty applications)

The Coffee Break Pro-T is high performance super-automatic coffee machine from Dr. Coffee that is designed for heavy duty banqueting or similar applications hotels, convenience stores and busy bakeries. Brought to India by Trufrost & Butler, it comes with an advised daily output up to 150 cups. The steam wand ensures you can whip up piping hot cappuccino. The professional rotary pump facilitates stable pressures, efficient output as well as perfect consistency. With a 1200 gm coffee beans hopper and a one-push button for dense, hot/cold milk froth, your coffee inspirations can never fail.



150
cups/day

Coffee Break Pro-T

Approximate Hourly Output



Espresso
100 cups



Cappuccino
70 cups



Hot Water
150 cups

- ◆ Easy to use touch panel with over 30 beverage options
- ◆ Powerful metallic brewer with high and low pressure brewing function for both espresso and regular (filter) coffee available.
- ◆ 10.1 smart touch screen lateral display
- ◆ 1 steam wand
- ◆ 2 pumps
- ◆ 8 Litre attachable water tank
- ◆ Suitable for fresh milk
- ◆ Self cleaning system for milk
- ◆ 1200gm beans hopper
- ◆ 70 serving Knock Box capacity

Italia TurboSteam Pro Italia TurboSteam



Fully Automatic Coffee Machines (For medium traffic applications)

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



Approximate Hourly Output

Espresso 70 cups	Cappuccino 50 cups	Hot Water 100 cups



Italia TurboSteam Pro
Italia TurboSteam

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



Technical Specifications - Fully Automatic Coffee Machines



Items	F-200MT	Coffee Bar Pro-T	Coffee Break Pro-T	Italia TurboSteam Pro
Brand	Dr. Coffee	Dr. Coffee	Dr. Coffee	Butler
Advised daily output	200 cups	200 cups	150 cups	100 cups
Rated input power	2700 - 3100 W	2900 W	2900 W	1500-1700 W
Electricals	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz
Pump Pressure	19 Bar (Double Boiler System)	19 Bar (Double Boiler System)	19 Bar (2 Thermo blocks)	19 Bar (2 Thermo blocks)
Water Tank Capacity	-	-	2L (Small) + 8L (Big)	8 Litres + Tap Water
Beans hopper capacity	700g x 2	1200g x 2	1200g	1200g
Powder hopper capacity (L)	1.8L x 2	1.2L x 1 / 1.0L x 1	-	-
Adjustable height of coffee spout	80-165mm	80-165mm	80-165mm	80-165mm
Ground coffee container capacity	70 portions	70 portions	70 portions	70 portions
Drain water tray capacity	-	-	-	2 Litres
Machine Weight	30 kg	26 kg	26 kg	17 kg
Dimensions (WxDXH)	405x540x660 mm	340x545x620 mm	410x500x580 mm	410x500x580 mm

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



Milk Chillers

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



Frigo-Milk Premia

Cup Warmers

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



CW-2

Technical Specifications



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

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice

A traditional coffee machine for every need



M 40



M 200



Quattro



M 23UP



Fenix





Traditional Coffee Machines

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

LA CIMALI



CARIMALI



For baristas of the
future. Today.

LA CIMBALI

M2000

La Cimbali has a new flagship.

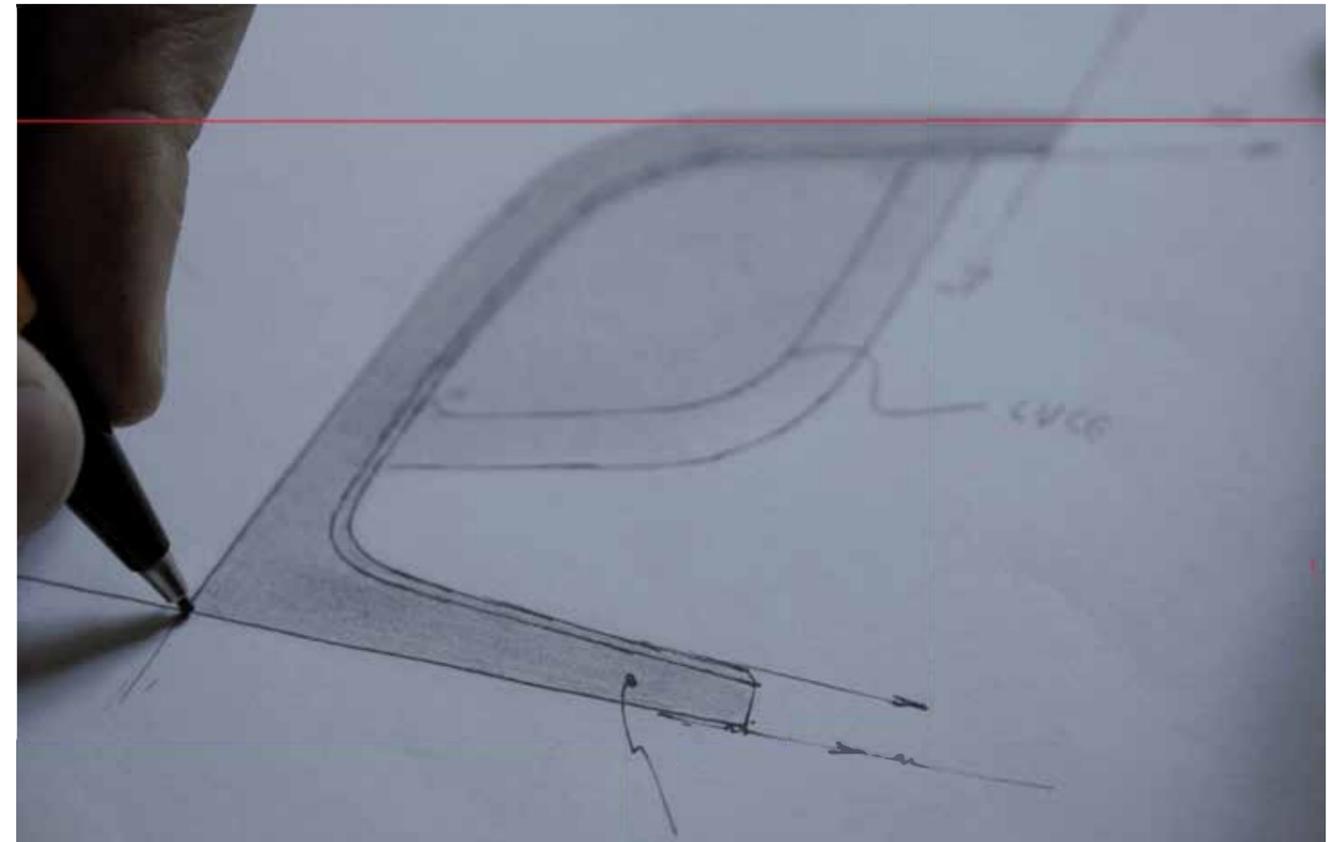
Designed to steal the show. A design icon that defines a space's status. No reverse side. No hidden parts. **Each side is a front designed to be displayed.** A compendium of futuristic dynamism, solid construction and cutting-edge technology geared around the wisdom of gestures. A newly designed project that combines passion for **high-quality coffee** with the rationale of functional and smart ergonomics. For baristas of the future. Today.



Designed to steal the show.

The new paradigm

The launch of the M200 was long-awaited. It was a challenge to follow in the footsteps of a machine like the M100. But La Cimbali's DNA is expressed in its slogan: project. A relentless forward thrust that has generated a new aesthetic and functional paradigm. A lowered structure that leaves room for dialogue and a visual relationship between baristas and users. A timeless design that nonchalantly fits into any context. Every detail serves to enhance the increasingly 'tailored' in-cup quality.



Open Innovation

The M200 is the result of a multi-year research project.

A process of collective genesis involving the contribution of engineers and production technicians, baristas and sensory scientists, brand managers and industrial designers, resulting in an unprecedented machine. A long-time interpreter of the La Cimbali spirit, designer Valerio Cometti has harmonised the different contributions in an iconic form, a fluid expression of the forces at work and the gestures in action.

The new M200 is a three-dimensional representation of a renewed relationship between increasingly attentive baristas and their customers, who are increasingly eager to discover and appreciate high-quality coffee. A machine designed to take the sensory experience to its fullest expression.

From our origins towards the future, aiming for perfection.

Aesthetics

A perfect synthesis of elegance and Made in Italy craftsmanship.

The new M200 represents a decisive step forward in the brand's aesthetic. Hyper-solid, yet ultra-light. Aesthetic stainless steel finishes are paired with a solid all-metal frame. The bright inserts help to lighten its volume and sculpt its shape, leading the eye towards the engine/boiler, the true heart of the machine, which is no longer hidden, but proudly exposed. The iconic 'C' profile – an unmistakable trademark – has been redesigned to be more prominent: taut, stylised and dynamic.



PERSONAL

The design embraces advanced ergonomic concepts that help to define the impeccable operational design: the work area, group casings, steam knobs and wands.

All in an ideal position at the perfect distance to provide all the necessary comfort and agility. The up&down system makes it possible to adjust the height of the worktop on demand depending on the requested drink. The masterful lighting features carefully positioned lighting points that combine visibility and a striking effect.

Tilted displays make it easy to read and set preferences. Versatility and ergonomics in every little gesture. Adjustable Turbosteam. Carefully designed to be easy for baristas to use. The steam arm is flexible and easy to use. At the touch of a button, the milk is finely frothed, always at the perfect temperature.

The beating heart of the M200. Three different systems for a 'tailored' sensory result. The innovative thermal system with independent boilers is where advanced technology meets the barista's expertise.

GT1 allows you to control the temperature of each boiler, guaranteeing the stability and flexibility needed for various recipes, ranging from espresso to caffè crème or French-style coffee.

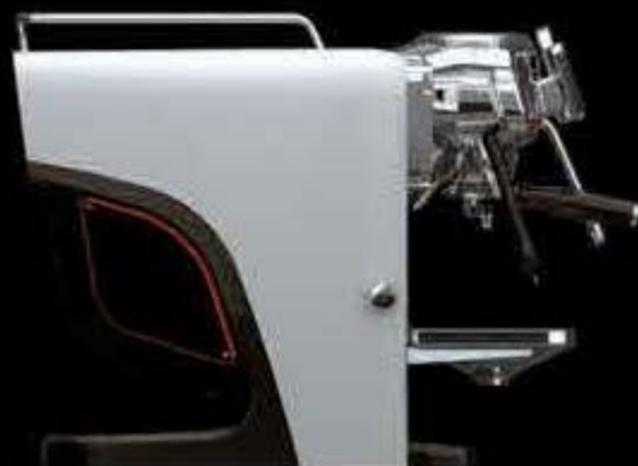
PROFILE adds differentiated modulation of the pressure profile to the temperature control, refining the in-cup result in terms of body, acid and bitterness intensity, and olfactory spectrum. To meet the needs of advanced coffee bars with a wide range of specialities.

GT2, available soon, will allow up to 2 temperature profiles to be set for each coffee group, further expanding the machine's potential use.

TECH

Colour & style options

BIANCO LUCIDO



M200 GT1 DT/2
M200 GT1 DT/3
M200 GT1 DT/4

M200 GT2 DT/2
M200 GT2 DT/3
M200 GT2 DT/4

M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

NERO OPACO



M200 GT1 DT/2
M200 GT1 DT/3
M200 GT1 DT/4

M200 GT2 DT/2
M200 GT2 DT/3
M200 GT2 DT/4

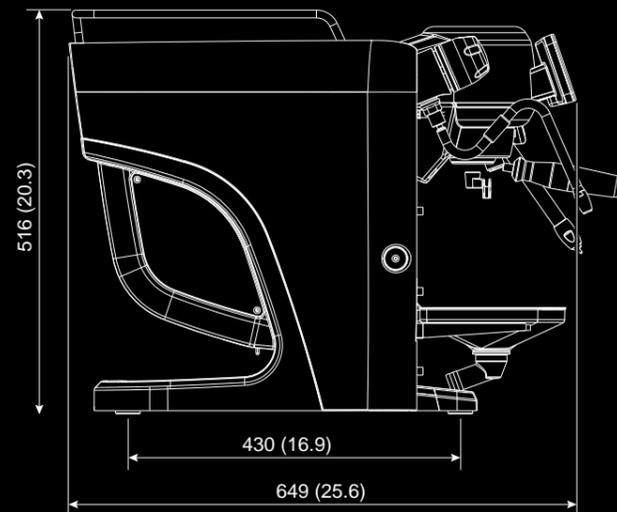
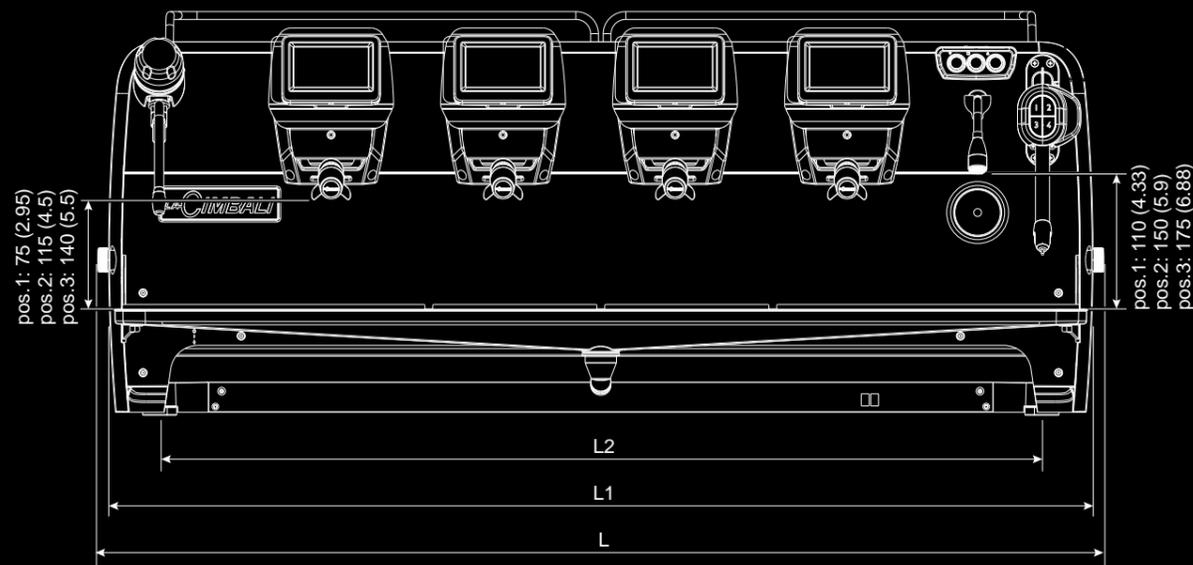
M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

ALLUMINIO ROSSO



M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

Technical specifications



L	887 mm	1087 mm	1287 mm
L1	859 mm	1059 mm	1259 mm
L2	740 mm	940 mm	1140 mm
NET WEIGHT	70 Kg	92 Kg	110 Kg
ELECTRICALS	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz
POWER	6,2-7,4 kW	7,5-8,8 kW	8,8-10,4 kW
HYDRAULIC CONNECTION	ø 3/8 gas	ø 3/8 gas	ø 3/8 gas
HYDRAULIC FEEDING PRESSURE	1 ÷ 6 bar (0.6 MPa)	1 ÷ 6 bar (0.6 MPa)	1 ÷ 6 bar (0.6 MPa)
COFEE BOILER CAPACITY	0,6 L	0,6 L	0,6 L
HOT WATER AND STEAM BOILER CAPACITY	7 L	7 L	7 L
AVAILABLE FINISHES	glossy white, matt black, polished aluminium (only M200 PROFILE)		



M40

The new M40 aligns itself closely with the style of the M200, introducing a family feeling that was missing. The style recalls our flagship product but adapts its forms to better meet the needs of different customers. A red thread that continues to guide us, through time and space.

Premium Materials. The metal body is designed with highly resistant, high-quality, and durable materials, including die-cast aluminum and steel.

LA CIMBALI



LA CIMBALI

The future is ergonomomy

WE ARE CENTERED

Coffee groups are positioned away from the steam wands to ensure greater interaction and placed in the center of the machine to optimize the barista's operations.

WE KEEP PACE

New 220mm group spacing: everything is within the barista's view to minimize efforts and reduce errors.

REDUCED DIMENSIONS

The machine has been designed to be more compact: in width to optimize space and in height to ensure better interaction between the barista and customers. All of this comes with a reduction in weight, approximately 30% less than the previous model.

ESPRESSO PLATFORM*

Ergonomics at their highest level. An espresso platform has been designed to make the most of workspace and enables the barista to quickly and efficiently create different recipes. Stable yet easily removable. Two machine concepts in one product.

*The "Tall Cups" version with foldable cup trays is still available.

INCLINED MANUAL STEAM WANDS COLD TOUCH

A blend of ergonomics and safety, the steam wands are designed to facilitate the barista's workflow during peak hours, preventing burns thanks to Cold Touch technology. Additionally, the steam knob is wide and sturdy, made of soft-touch material and inclined towards the barista to make every maneuver safer and more efficient.

Turbosteam milk for cold touch

TOTAL AUTOMATION

Reliable LaCimbali technology for heating and automatic milk frothing.

PRECISE RESULT IN THE CUP

Ensures high and consistent quality of hot or cold milk foam, with perfect texture at any time of the day.

RECIPE CUSTOMIZATION

Up to 4 automatic milk frothing recipes with or without foam. Temperature and froth level can be preset for each recipe.

SAFETY & CLEANLINESS

Prevents user contact with hot parts and facilitates milk residue removal.

The future is digital

SOLUTIONS AT YOUR FINGERTIPS

A completely redesigned and innovative interface. A tempered glass panel and a highly technological full-touch capacitive keypad that offers flexibility, speed, and ease of use, all to enhance the user experience.

The width and inclination of the panel improve the ergonomics and workflow of the operator. The graphics and icons align with those of the M200, confirming LaCimbali's distinctive 'house style.'

MAXIMUM PERSONALIZATION

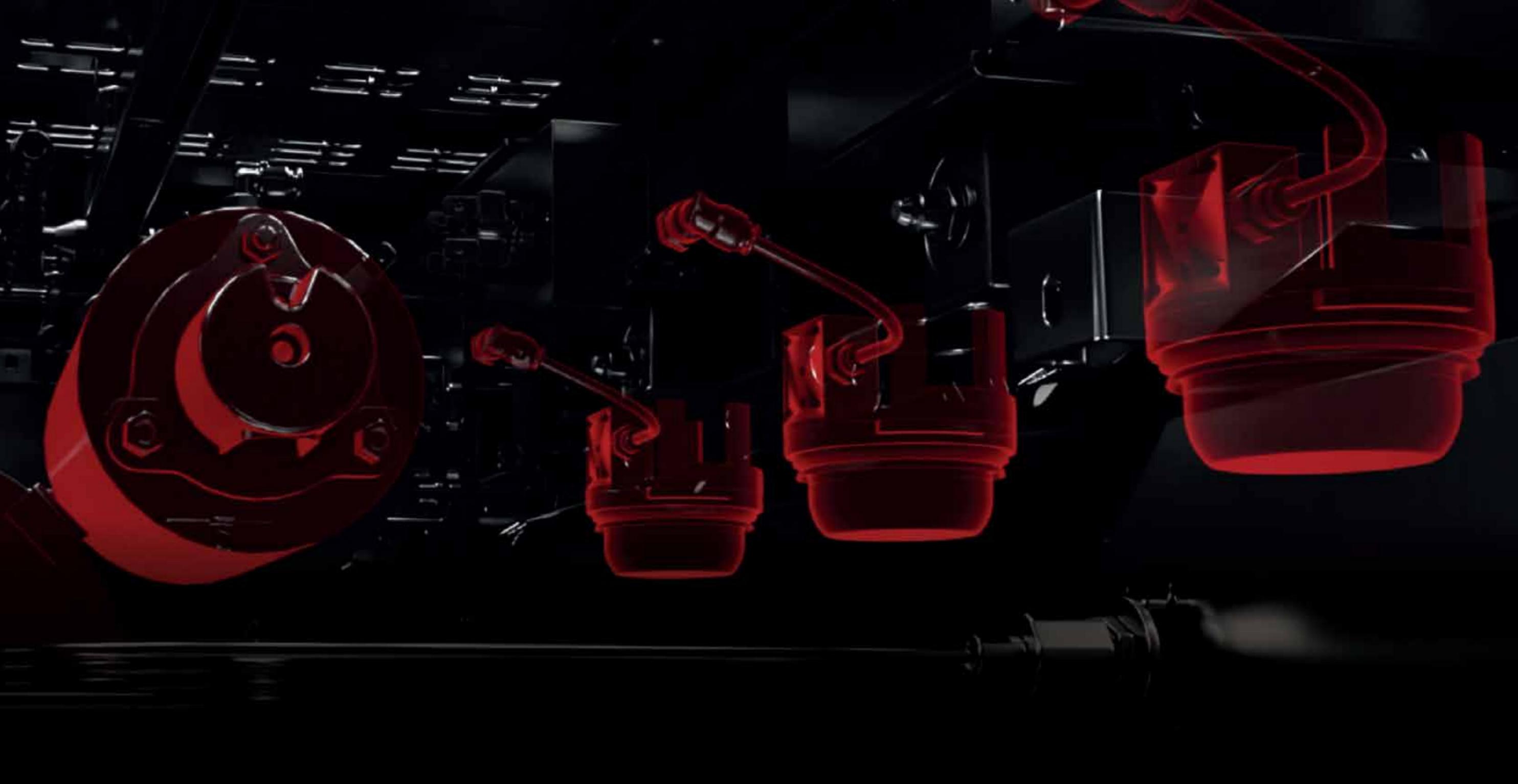
Interaction is simple and fast thanks to the fully customizable interface, both in the variety and quantity of programmable recipes and in the display/icons.

A BRAND NEW THERMAL SYSTEM

The revolution comes from within, from the highly energy-efficient LaCimbali thermal system. An alternative to LaCimbali's 'historic' heat exchanger system. Not different temperatures for each coffee group, but an innovative and sustainable centralized heating that ensures:

- high repeatability of dispensing temperature;
- the possibility to dispense at lower temperatures without affecting the effectiveness of other services - steam and hot water.
- immediate selection of temperature, on the display, based on the chosen blend/single origin.

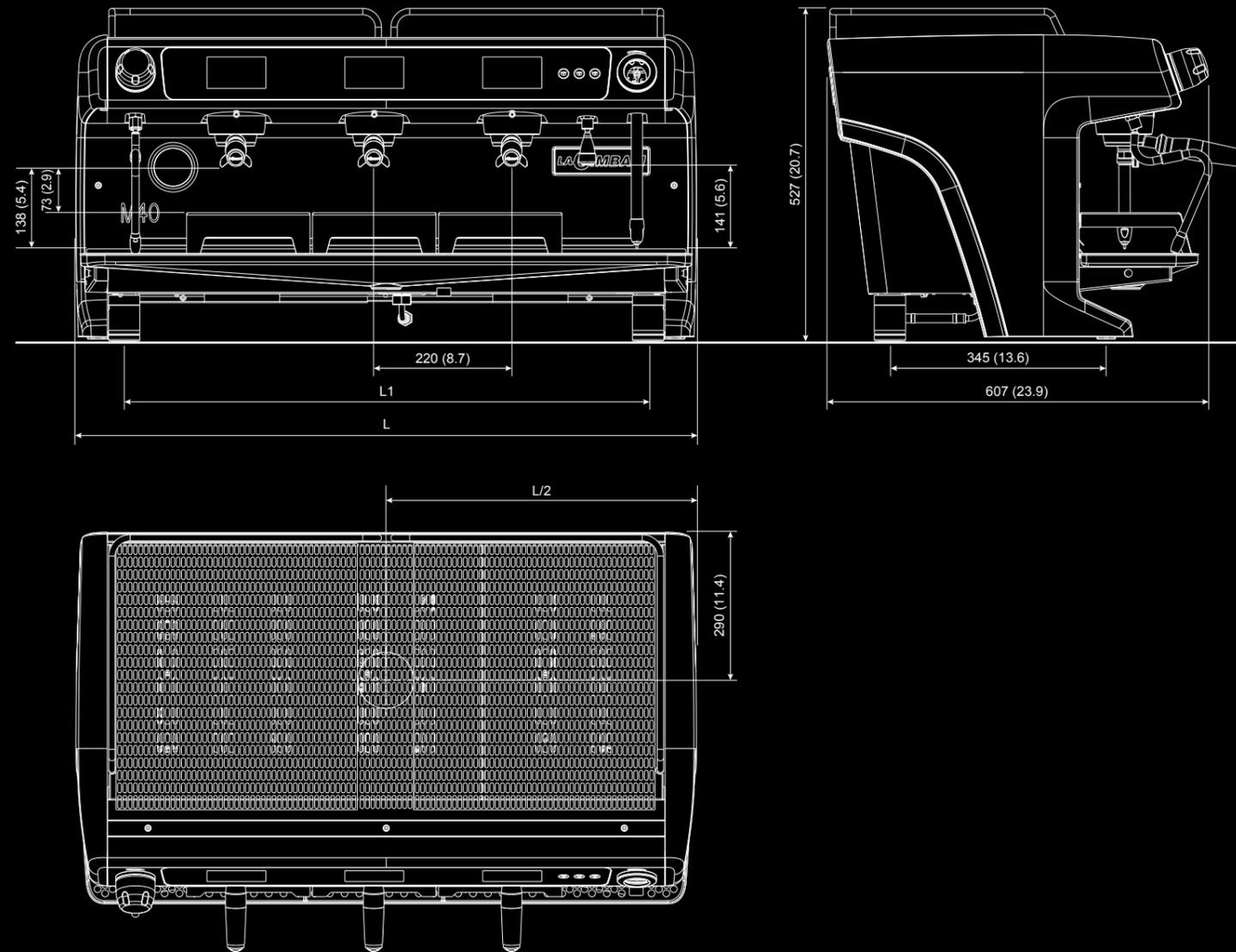




Hot water only where and when needed: coffee boiler and service boiler are separate. A single coffee boiler connects to the coffee groups, always maintained at the correct service temperature. This way, energy and water consumption are reduced, while the flexibility of using the various groups is increased, keeping dispensing constant.

Minimize thermal losses: thanks to the compact size of both the coffee boiler (1.1L) and the service boiler (3.9L), as well as their effective insulation.

Technical specifications



		
W	768 mm	988 mm
D	592 mm	592 mm
H	531 mm	531 mm
NET WEIGHT	65 Kg	74 Kg
ELECTRICALS	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz
POWER	7,2-8,6 kW	7,4-8,8 kW
AVAILABLE FINISHES	Black White	
OPTIONAL	Turbosteam milk4 Tall Cups Kit	

M23UP

This is yet another elegant, versatile coffee machine from La Cimbali that is easy to use and maintain. Ergonomic and robust, the M23UP is made of steel. Its fixed-nozzle thermosyphon system is reliable and guarantees top performance, for excellent results in the cup every time. Lights on the coffee group (optional) can be used to illuminate the work space. Available in 2- and 3-group dosed and continuous versions (and also in a Tall Cup version), the M23UP features button pads with backlit keys to ensure prompt and precise delivery, and comes in three colours (black, white and red). The wide logo strip on the front of the M23UP is ideal for adding your own personalisation.

- Reliable, high-performance thermal system
- Robust and ergonomic
- Button pads with LEDs
- Ergonomic filter-holder
- Quick and easy installation and maintenance

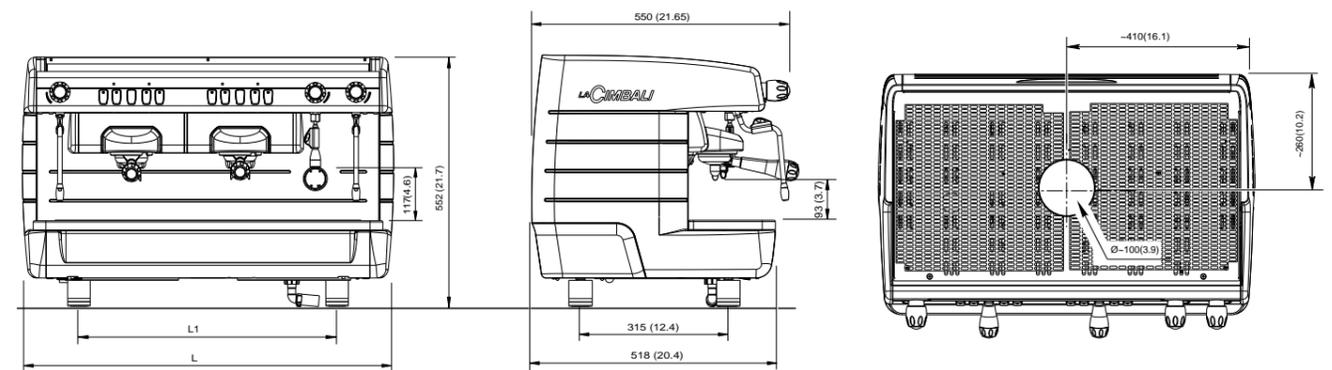


M23_{UP}



Features

- Each group of the DT models has four buttons for dosed selections and one for continuous ON/OFF delivery.
- Each group of the C models has one button for continuous ON/OFF delivery.
- Thermosyphon system.
- Built-in volumetric pump.
- Self-levelling of water in boiler.
- Dual pressure gauge for checking the pressure of the pump and boiler.



Technical specifications

	M23UP		
	DT2 C2	DT2 / C2 TALL CUP	DT2 / C2 TALL CUP
Multidirectional steam wands	2	2	2
Hot water wand	1	1	1
Boiler Capacity (L)	11	11	17.5
Power (W)	4100-4800	4100-4800	5900-7000
Electricals	220-240V /50Hz/ 1Ph	220-240V /50Hz/ 1Ph	220-240V /50Hz/ 1Ph
Dimensions (WxDxH) mm	820 x 518 x 552	820 x 518 x 552	1020 x 518 x 552
Weight (Kg)	63	63	78





Coffee
Machine
Design
Passion





Sei

SEI is a high performance, professional machine that is fitted with a multi-boiler heating system. Featuring a distinctive design, tracing the family feeling that is characteristic of the Doge line, which is influenced by the rationalist minimalism of the Bauhaus. A special attention has been given to ergonomics and sustainability, which translate into ease of use and energy efficiency. This Multi-Boiler technology combines proprietary software with a large touch display for each group that lets you customize the brewing process and monitor the extraction process at all times.



Using the Multi-Boiler technology, you can set a suitable temperature for the brewing of coffee, around 90 degrees, ensuring exceptional thermal stability. The SEI technology also allows for the thermoregulation of the boiler and the group as well as the differentiation of temperatures between the groups so that maximum thermal flexibility can be achieved in the same machine.

For thermoregulation of the steam boiler, the coffee water boiler, and the brewing group, SEI's Multi-Boiler technology uses algorithms sequenced by a PID controller.

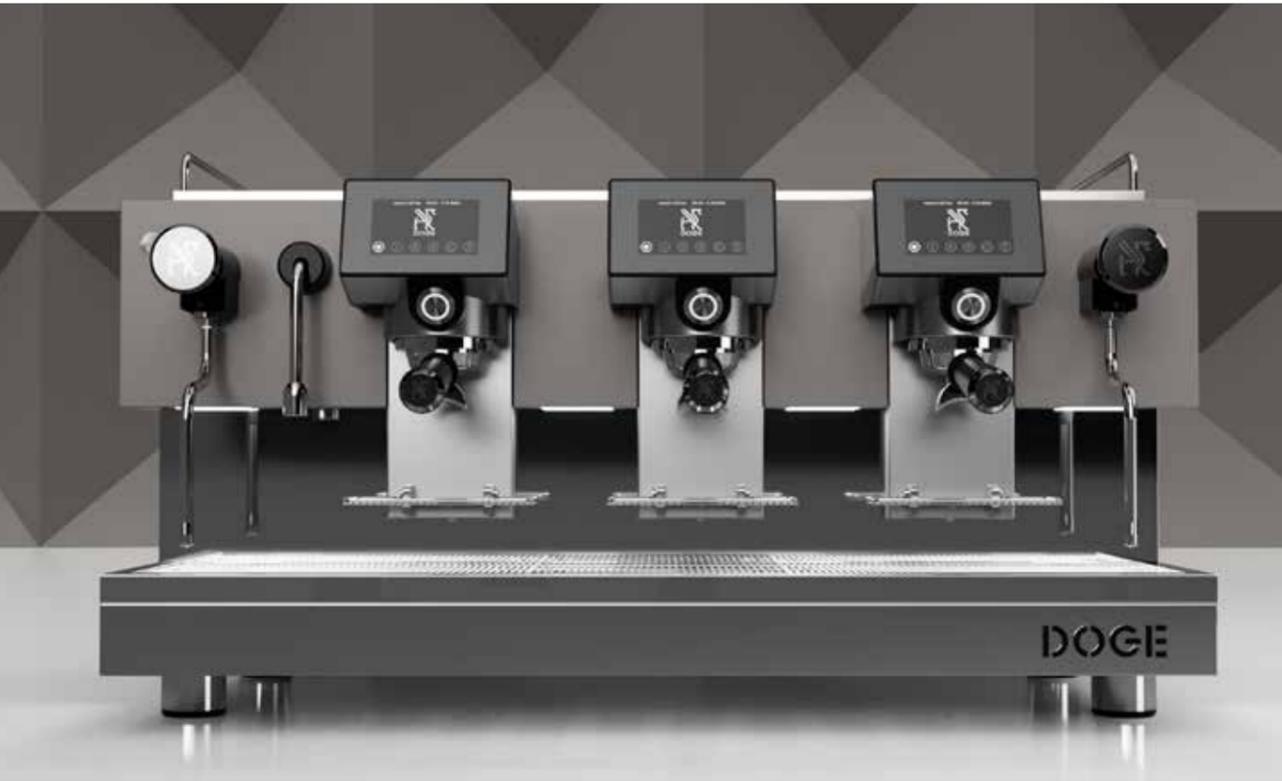


Through the application of this technology, the various phases of dispensing can be optimized, resulting in the best management of both the low-use and high-use phases of a machine.

In spite of a prolonged pause between dispensings, the quality of the extraction is always maintained.

Sei





This product is available in two or three group versions, in a wide range of colors, and in a version with or without autosteamer.



Several modes of programming are available for adjusting coffee doses, including simulated and parametric modes. On the 4.3-inch display, the deliveries can be viewed either in Cartesian coordinates or in a synoptic perspective.

There are several data points displayed in the graph, including the flow of coffee, the brewing temperature, and the brewing pressure, as well as the progression of the dose, including the data from the pre-infusion.



Sei

As part of the proprietary software available from Sei, pre-infusion programming can be customized for each group with different configurations such as timed or volume-based programming.



Colours range:



Jet Black
RAL 9005

Colours range:



Grigio Cemento
RAL 7033



Oyster White
RAL 1013



INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE

SEI is fitted with three independent PID thermoregulation systems: steam boiler, coffee water boiler, and brewing group. Also, the steam boiler incorporates an additional PID system to regulate the boiler's temperature.



MULTI-BOILER TECHNOLOGY

Multi-boiler technology, in order to achieve maximum thermoregulation resolution, regulates both the boiler water and the entire group. Due to the insulation placed between the devices, these temperatures are relatively independent of one another. Additionally, this technology allows temperature variations between groups to be diversified to provide maximum thermal flexibility within the same machine. The system may also be configured to turn off one or more groups or place them at a lower thermal regime during periods of low traffic in order to save energy at the local level.



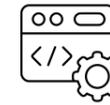
REAL-TIME STANDBY GROUP

SEI's stand-by system is designed to allow one or more groups of the machine to be switched off at a programmable temperature to save energy in situations of reduced machine use.



EASY SERVICE

Easy access to internal components for quick and easy technical assistance. System optimisation, both electronic and hydraulic.



SOFTWARE PROPRIETARY

Software specifically developed to guarantee a whole range of functionalities and exclusive adjustments, allowing the machine to get the best from each mixture.



SINGLE COFFEE GROUP DISPLAY

Every group is equipped with a 4.3-inch capacitive touch display that enables all adjustments and dispensing operations to be performed.



SYSTEM DIAGNOSTICS

At each start of the coffee machine, the software performs, through a specially developed algorithm, a complete analysis of the efficiency of the internal systems of the machine.



WORKSPACE LEDS

It is possible to vary the lighting intensity of the workspace that allows to work effectively in any ambient lighting condition. Optional rear panel lighting.



CUP WARMER

Dedicated heating element, adjustable in temperature, to maintain the cups in optimal conditions, always ready to use.



Stainless steel feet with an adjustable height.



ELECTRONIC BOILER WATER AUTO-LEVEL

An electronically controlled level probe is used to maintain the correct volume of water in the boiler automatically.



"COOL TOUCH" STAINLESS STEEL STEAM WANDS

Steam wands that do not cause burns even in conditions of prolonged use. The steam wands are also equipped with steam nozzles for "Latte Art" high performances.



HOT WATER

The standard equipment of the machine allows to obtain, by mixing with cold water, different temperatures depending on the needs, for tea and herbal teas. Instant mixing of fresh water-hot water and steam optimises the organoleptic qualities of hot water.



RECYCLABLE PACKAGING

Packaging entirely in cardboard



GROUP FLUSHING (PURGE)

Simply pressing the "start/stop" button, and you can set the PURGE function, to obtain the group flushing, before each extraction.



PROGRAMMABLE ELECTRONIC PRE-INFUSION

Programmable electronic programming can be customized for all selections displayed on each keypad-display of the individual groups. This allows different configurations for each dispensing button. Preinfusion can be controlled either by time [distribution is accurate to a tenth of a second] or by volume [distribution is accurate to a milliliter].



AUTOSTEAMER

The SEI Autosteamer allows you to program the temperature at which milk is heated and frothed.

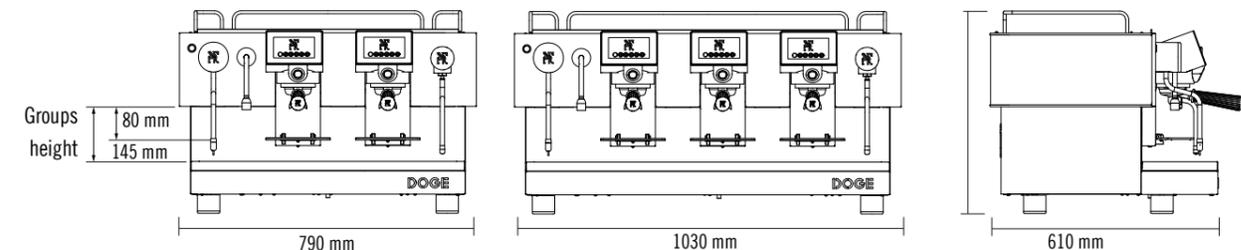
The pre-heating system permits bringing the milk to an optimal temperature prior to foaming, thus maximizing the foam's quality.

Finally, through the four Autosteamer selections provided, it is also possible to determine the quantity of foam required.



VOLUMETRIC PUMP

and motor with high performance and reliability, to maintain the constant pressure of delivery even with prolonged and simultaneous use of multiple functions and groups.



Groups	Model	Control	Connection	Steam boiler's resistor power	Units boiler resistance power	Steam boiler	Units boiler	Voltage	Dimensions	Weight	Colours
2	SEI	Electronic	Plumbed	4000 W	800 W	12 L	0,8 L	220-240V 380-415V	L 790 mm P 610 mm H 538 mm	82 Kg	Jet Black RAL 9005 Cement Grey RAL 7033 Oyster White RAL 1013
3	SEI	Electronic	Plumbed	4000 W	800 W	12 L	0,8 L	220-240V 380-415V	L 1030 mm P 610 mm H 538 mm	96 Kg	Jet Black RAL 9005 Cement Grey RAL 7033 Oyster White RAL 1013



THE ART OF PRODUCING ITALIAN COFFEE MACHINES

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



Quattro series

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



In Quattro, the use of plastic components is minimised, giving space to steel in glossy, scotch brite and painted finishes.

The front of the Quattro is kept uncovered around the area occupied by the steamwands whereas keyboards and displays cover the areas dedicated to the groups. This distribution of space gives the machine lightness and improves its ease to use.





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

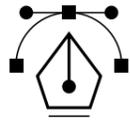
The machine's architecture, linear in shape but unique in geometry, makes Quattro a recognizable and distinctive machine on the market.



Quattro



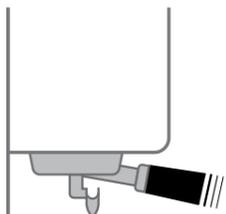
A silent revolution



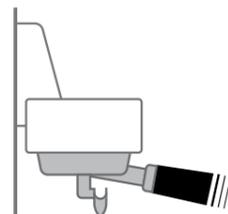
NEW ARCHITECTURE

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

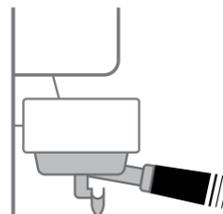
The new and spacious management interface combines ergonomics of use of the interface with the gestures of the bartender.



COVERED GROUPS



OPENED GROUPS



QUATTRO

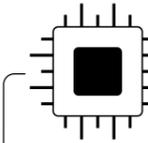


ENERGY SAVING

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

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

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

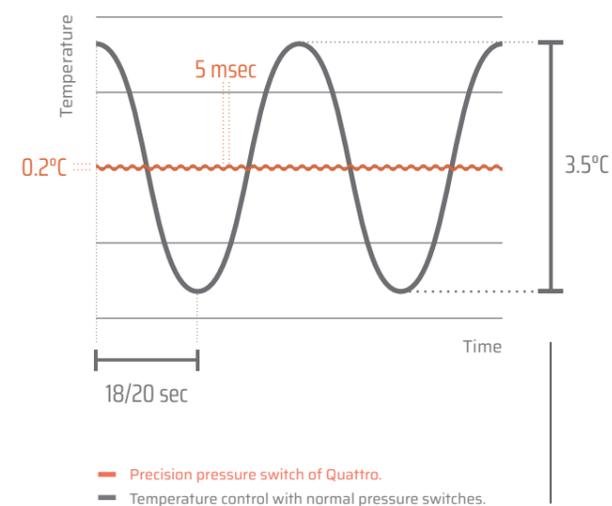


FASTER PROCESSORS

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

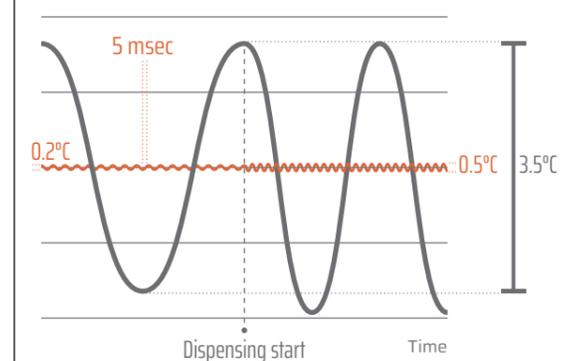
Thermal stability with machine in stand-by

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



Thermal capacity with machine under stress

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



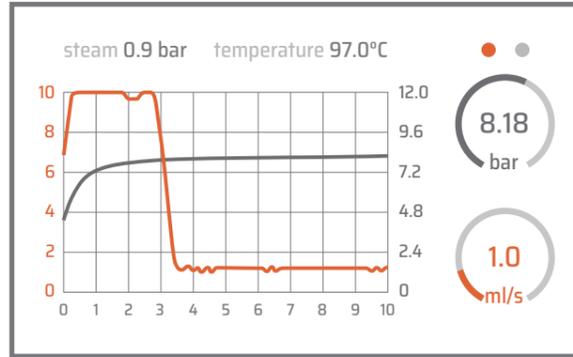
Quattro maintains consistent thermal stability under both normal and intensive use conditions due to its speed and accuracy in reading and subsequent data processing.

Temperature control with traditional coffee machines under intensive use. Conventional machines have lower accuracy of pressure readings in the boiler and fewer readings over time, so they have a large thermal fluctuation in the boiler during heavy use phases.



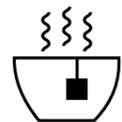
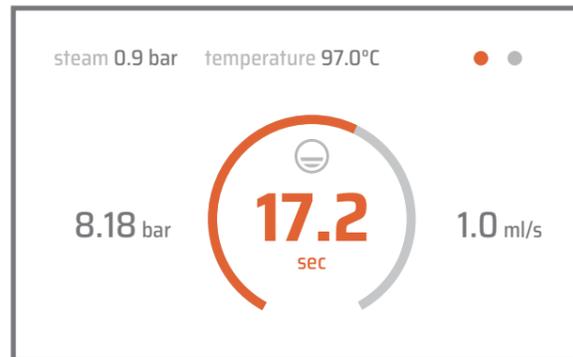
EXTRACTION CONTROL

On a large 4.3" TFT colour display you can real-time control the coffee extraction of each group of the machine.



Through a flow-pressure graph it is possible to display the flow of extraction (ml), the extraction's pressure (bar) and the temperature of the group (°C).

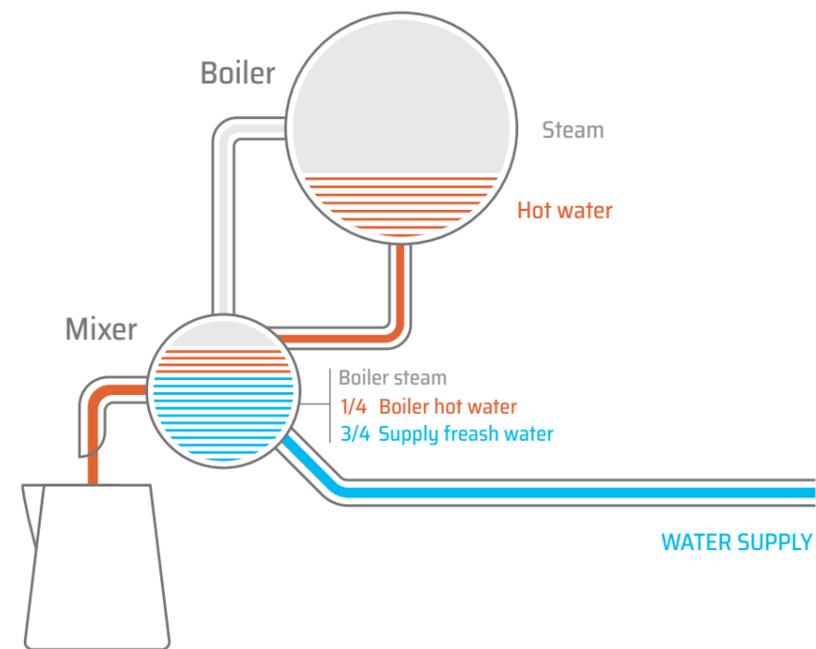
Alternatively, the extraction can be displayed by monitoring the time, pressure and flow of extraction.



QUALITY AND TEMPERATURE CONTROL OF WATER FOR SERVICES

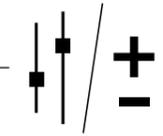
Most insulated boiler's circulation coffee machines use water coming directly from the boiler, too hot for the infusions and organoleptically compromised for its statics.

Quattro uses fresh water from the water supply, mixed with small amounts of water and steam from the boiler allowing the barista to quickly vary the water temperature and providing quality hot water.



PROGRAMMING OF THE PREINFUSION

Quattro allows the programming of preinfusion timing in parametric or simulated mode.



VOLUME PROGRAMMING

Quattro allows the programming of the volume of doses for each individual group in parametric or simulated mode.

Simulated

By performing test extraction it is possible to define the timings, and therefore the quantities of water, of the preinfusion.



Parametric

You can set the preinfusion time for each dose type.



Parametric

You can set the volume in ml for each dose type.



Simulated

Performing test extractions until the final ones are saved.



RECYCLABLE MATERIALS
Packaging completely in cardboard.

EASY SERVICE
Easy access to internal components for quick and easy technical assistance. System optimisation, both electronic and hydraulic.

SYSTEM DIAGNOSTICS
At each start of the coffee machine, the software performs, through a specially developed algorithm, a complete analysis of the efficiency of the internal systems of the machine.

CUP WARMER
Dedicated heating element, adjustable in temperature, to maintain the cups in optimal conditions, always ready to use.

COLOURING OF THE SELECTION BUTTONS
Through a specific software system, it is possible to change the colouring of the selection keys.

MULTIFUNCTION TFT 4,3" DISPLAY
High-resolution graphic colour display for navigation within the various configuration and programming menus, machine status analysis and graphical visualizations to monitor coffee extractions.

WORKSPACE LEDS
It is possible to vary the lighting intensity of the workspace that allows to work effectively in any ambient lighting condition. Optional rear panel lighting.

ENERGY SAVING SYSTEM
Through the insulation of the boiler and the stand-by functions, both manual and automatic, the automatic switching on and off of the machine, with the possibility of setting one or more days of complete shutdown, a considerable energy saving is achieved.



DOSE PROGRAMMING
The software offers the possibility to program the doses according to the desired volume for each selection so that the user can set, and/or modify, the millilitres of water used for each selection.

ELECTRONIC BOILER WATER AUTO-LEVEL
An electronically controlled level probe is used to maintain the correct volume of water in the boiler automatically.

"COOL TOUCH" STAINLESS STEEL STEAM WANDS
Steam wands that do not cause burns even in conditions of prolonged use. The steam wands are also equipped with steam nozzles for "Latte Art" high performances.

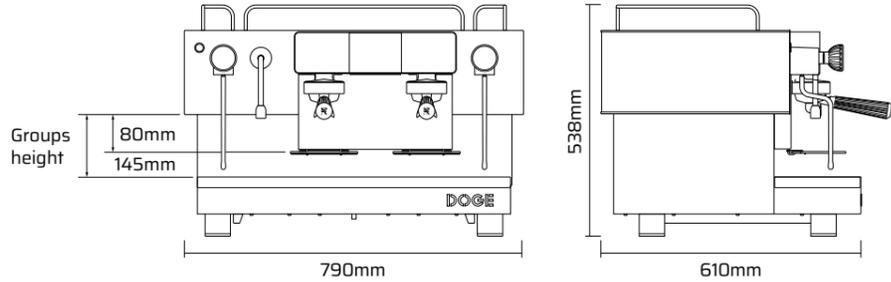
GROUP FLUSHING (PURGE)
Simply pressing the "start/stop" button, and you can set the PURGE function, to obtain the group flushing, before each extraction.

BREWING GROUP
Group type GR61 in chromed brass, equipped with hydraulic pre-infusion; ensures maximum reliability and performance for professional use.

BOILER'S PRESSURE MANAGEMENT
Static relays for steam management in the boiler. An electronic pressure transducer is used to regulate the pressure of the boiler with maximum precision and reactivity.

HOT WATER
The standard equipment of the machine allows to obtain, by mixing with cold water, different temperatures depending on the needs, for tea and herbal teas. Instant mixing of fresh water-hot water and steam optimises the organoleptic qualities of hot water.

STAINLESS STEEL FEET
The stainless steel feet, adjustable in height, are necessary to ensure the flatness of the machine.



VOLUMETRIC PUMP
and motor with high performance and reliability, to maintain the constant pressure of delivery even with prolonged and simultaneous use of multiple functions and groups.

Groups	Model	Control	Supply	Resistance	Voltage	Boiler	Dimensions	Weight	Logo and details	Body and front components	Colours
2	Quattro	Electronic	Water supply	3500W	220-240V 380-415V	12 L	L 790 mm W 610 mm H 538 mm	75 kg	Matte black	Brushed steel	Jet Black Gloss RAL9005

Fenix

The excellence of espresso
in a small coffee machine.



Polished stainless steel



Blackish grey



Daffodil yellow



Turquoise blue



Grigio cemento



Logo & Details

Matt black (stainless steel)
Chromed steel (other versions)

Body + Front Components

Chromed Steel

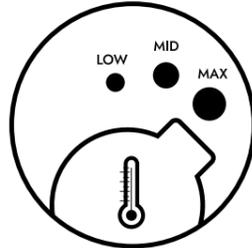
Colour Options

● Polished stainless steel
● Blackish grey
RAL 7021
● Concrete grey
RAL 7033
● Daffodil yellow
RAL 1007
● Turquoise blue
RAL 5018

Fenix



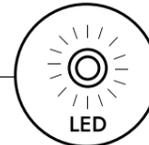
Automatic stand-by system, the software controls the parameters of the boiler's heating element through a sensor to improve energy efficiency; after 60 minutes of the machine's inactivity, it only restores the power supply to maintain the optimal temperature of 70°C.



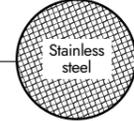
The machine allows for the addition of a three-level temperature setting, for an ideal coffee extraction and for preserving the organoleptic peculiarities even for the most delicate Single Origins.



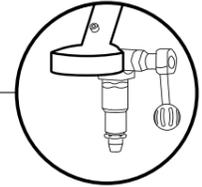
The drip tray is equipped with a quick and safe release mechanism that allows for better cleaning and ease of maintenance.



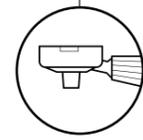
Multicolour led on the front panel indicating both machine status and modes.



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



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



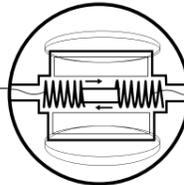
Professional filter holders with ergonomic handle in compliance with the strictest food regulations.



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



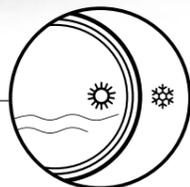
Full STAINLESS STEEL frame to ensure longer life span and hygiene even in the most demanding environments.



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



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



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



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



Machine made entirely from recyclable materials.



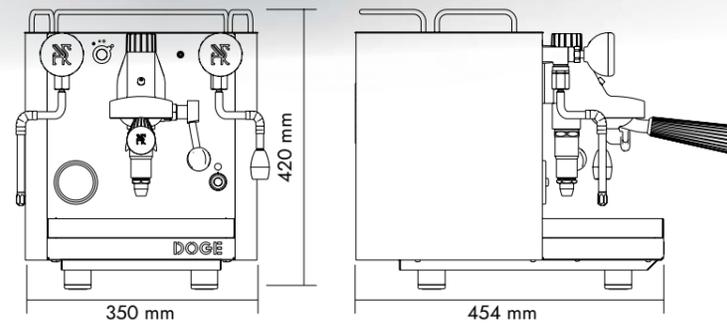
Biodegradable cardboard packaging.



Wi-Fi remote connection.



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



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

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



Cento Plus E1



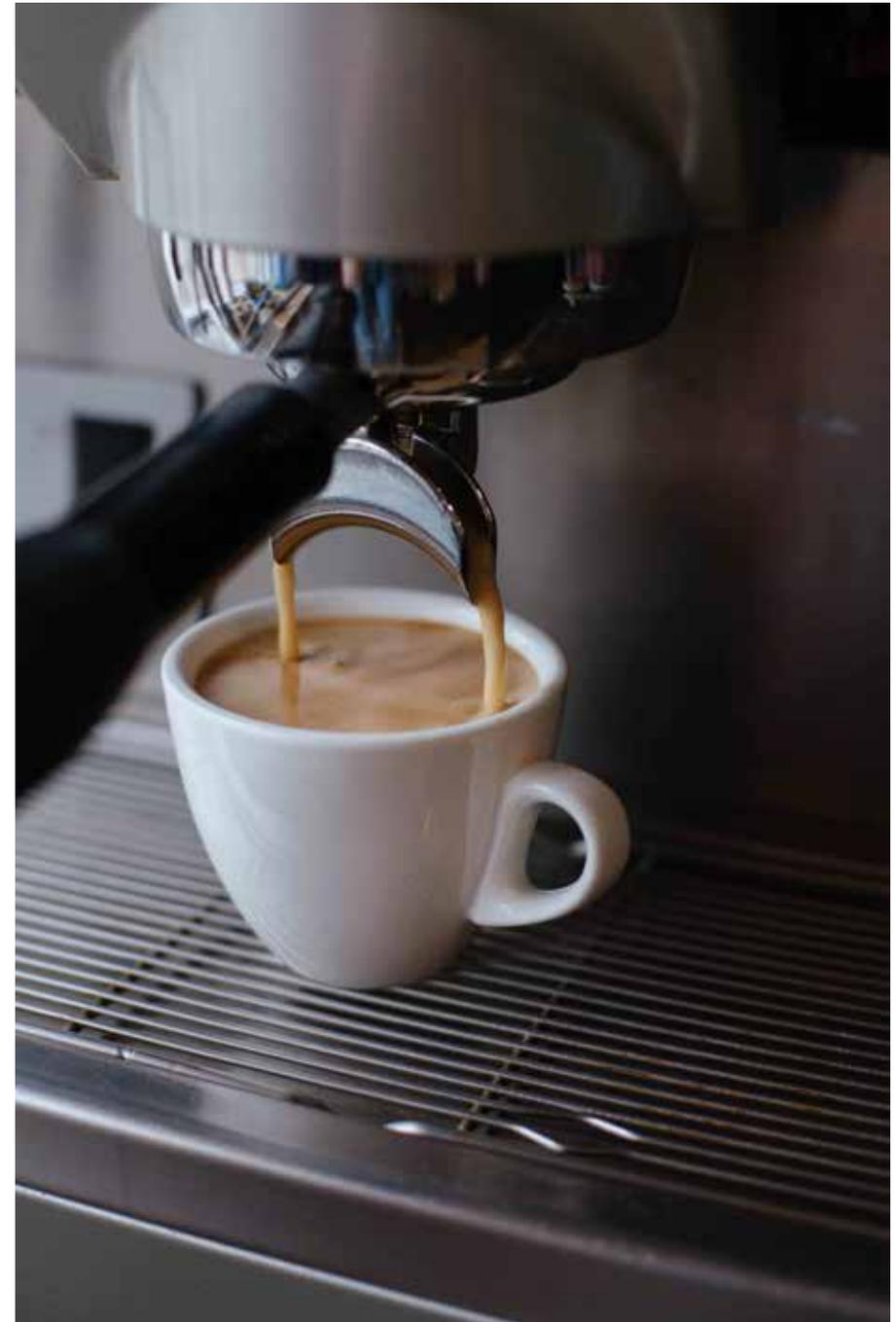
Cento Plus E2

Cento by La Carimali of Italy

Cento is the professional coffee machine that captures the history, the tradition and the passion of Italian coffee. Available in an elegant black colour with high raised and low groups, it is ideal for all those coffee professionals who are looking for the best solution to have achieve quality and excellent performances. Featured by high quality performances, two models are available - Cento Plus E1 with 1 group and Cento Plus E2 with 2 groups. Cento Plus E2 also comes with 2 steam wands. Both models come with thermosiphonic heating of coffee groups and pressure gauge for steam boiler, 1 hot water output and automatic level control for boiler and heating up stage. 2 hot water doses. It is equipped with a large cup warmer in stainless steel that allows the user to have cups near at hand.

Features

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





Roma

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



Roma 1



Roma 2

Technical Specifications - Traditional Coffee Machines



Model	Boiler capacity (Litres)	Dimensions W X D X H (mm)	Power	Electricals	Weight (Kg)
Cento Plus E1	4.0	410x515x497	1.85KW	220-240V / 50Hz / 1Phase	32
Cento Plus E2	11.0	728x515x497	3.15KW	220-240V / 50Hz / 1Phase	47
Roma 1	4.0	339x475x500	1.85KW	220-240V / 50Hz / 1Phase	34
Roma 2	11.0	585x475x500	3.15KW	220-240V / 50Hz / 1Phase	47

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



abach in die jaar 1710. weergaet nan die hand van de 11

4 steps to good coffee

- 1 Quality coffee beans
- 2 Freshly ground coffee powder
- 3 Good crema
- 4 Your favourite coffee



Aroma of freshly
ground coffee





ELECTIVE

The quality of a coffee is never just about the bean. It's never just about the roasting process and neither is it ever just about that first sip. The perfect coffee is an idea in constant evolution.

Welcome to the world of Elective.



Optimised interaction

COMPATIBLE WITH VARIOUS MACHINES

We've created Elective to allow it to interact with LaCimbali's most technologically advanced machines, in order to guarantee impeccable quality in the cup and maximum flexibility. Its natural and optimal pairing is with the M100i machine, as part of the integrated Barista Drive System (BDS).

Thanks to the Bluetooth system built into the grinder, the LaCimbali M100, M39TE and M34 machines can also communicate with Elective, guaranteeing perfect coffee grinding every time, courtesy of PGS technology.

Perfect balance

HOPPER

A compact design featuring elegant shaping comes together with a new Inverter motor to bring about definitive change in the way we view grinding as a concept. The contained dimensions of Elective are designed to ensure optimal use in small spaces and improve the aesthetics of the bar or counter. The hopper is perfectly balanced and can be located safely on any worktop. This small detail in fact makes all the difference, making it easier to refill Elective and simpler to clean and control.

Brand new approach

TO NEXT-GEN TOUCHSCREEN CONTROL

The 4.3" touchscreen display is easy to use and completely customisable. This starts with the look, the appearance, which is left to the discretion of the barista.

But there's more: in just a few steps, you can adjust the Elective grinding settings to ensure you get the result you want, every single time. The barista is also responsible for selecting and configuring programmes, while a set of pre-programmed settings is also provided.

Integrated working cycle

Much of what's innovative about Elective is invisible to the naked eye. The motor of the grinder, for example, is equipped with a low-energy-consumption inverter, which ensures consistent standards over time, even during intense levels of use in peak times.

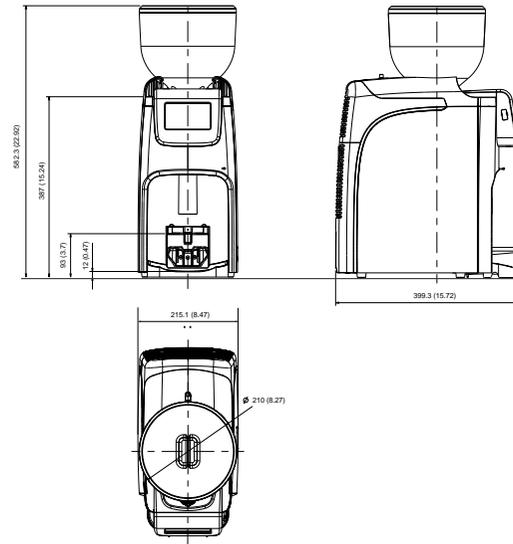
On top of that, the ventilation system used by Elective is able to keep the temperature of the grinder, beans and ground coffee constant, thus ensuring that the resultant coffee is both unaltered and uncompromised.





Accessibility

Simple, immediate and safe: with Elective, the specialized technician takes just a few, simple and safe steps to access the product components in order to check their status, make any adjustments and complete the cleaning cycle.



Technical specifications

Elective	
Grindstones	Flat
Electricals	220-240V /50Hz/ 1Ph
Power	320W
Output	4.1 g/s*
Grindstones' diameter	64 mm
R.P.M. (at 50Hz)	1450 RPM
Capacity of the coffee bean container	1,5 - 1,7 kg
Dimensions (WxDxH) mm	215 x 400 x 580
Weight (Kg)	19





G50

PERFECTION IN MACHINE
PERFECTION IN THE GRINDER

LA CIBALI



Designed for excellence

The G50 is the ideal coffee grinder-doser for those who strive for in-cup excellence. Because the coffee can only be extracted at its best if it is perfectly ground.

Raw material, first

It preserves the sensory characteristics of the coffee, from the bean to the grind in the filter. The grind enhances each type of coffee, preserving the sensory characteristics found in every cup.

Performance

The coffee bean has everything needed in it. The new G50 grinder-doser is meticulously designed to grind it to perfection.

Keber grinders

The heart of this grinder-doser, they transform the material while preserving its properties and enhancing its taste and freshness.

- Flat grinders with a titanium nitride coating
- Durability about 4 times higher than standard grinders.

Mechanics & technology

Flawless workmanship achieved through perfect construction, solid materials and precise design. Improved grinding chamber with simplified access.



Pure essence

The brewing speed ensures perfect temperature control and minimal retention of the coffee in the grinding chamber, with benefits for the raw material, its freshness and purity. Each grind is thermo-controlled to ensure maximum stability and to preserve the coffee's sensory profile.

Freedom of movement

The G50 follows your hand, accompanies your eye, supports your movements, and perfects your technique. Assisted by improved ergonomics, the barista's workflow is guided with no margin for error.

Straight to the point

Ground coffee falls precisely into the filter holder. There is not a single stray grain under the light that comes on during dispensing to illuminate the working area.

Simple and intuitive

Set preferences each time, or once and for all. It just takes a few simple taps to set the grind size and time on the intuitive touch display. The position and colour of each icon can be customised to keep everything under control.

Connective intelligence

G50 dialogues with the machine and with you. Always connected, always at your disposal.

Always ready

Thanks to LaCimbali technology, G50 dialogues with the espresso machine. PGS – 100% of coffee monitored thanks to the dialogue between the machine and grinder-doser with grinding self-adjustment for a perfect cup every time. Stabilizer – automatic dose-compensation algorithm, automatically adjusts the coffee dose when the grind size changes BDS – zero coffee wastage due to recipe errors.

Design

An exercise in style and embodiment of functionality. Minimalist balance of shapes and contours. Perfect in any setting.

Perfect from all sides

Every detail contributes to enhancing the quality of the coffee and ensuring intuitive, high-performance usability.

Versatile. Fast. Precise.

The G50 is LaCimbali's latest-generation grinder-doser that revolutionises the way coffee is ground. The G50 was created to simplify the user experience. A completely innovative design with elegant contours and a new interface: 3.5 TFT capacitive touch display, easy to use and fully customisable.

The intuitive adjustment system and stabiliser ensure consistent performance over time, even after intensive use during peak hours. The premium version is equipped with a Bluetooth system and PGS technology to guarantee perfect grinding quality for espresso.





Technical specifications

Dimensions (W x D x H)	210 X 384 X 559 mm
Net Weight	13 Kg
Electricals	220-240 V 50-60 Hz
Power	550 W
Hopper Capacity	1100 g
Grinding Productivity	3 g/sec
Grinder Dimensions	64 mm

BASIC VERSION: MANUAL SETTING

PREMIUM VERSION: AUTOMATIC SETTING



BLUETOOTH (premium version)



BACKLIGHTING



BARISTA DRIVE SYSTEM (optional in the premium version)



INNOVATIVE DESIGN



PGS (premium version)



TOUCH SCREEN TFT 3,5



PVD FLAT GRINDERS

Manual and On-demand Coffee Beans Grinders

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



Saga



Yoga



Junior

Technical Specifications



Model	Hopper Capacity	Dispenser Capacity	Dimensions W X D X H (mm)	Power	Weight
Saga	1000 gms of beans	On demand	290x380x700	680W	15.8Kg
Yoga	850 gms of beans	On demand	230x400x600	550W	13Kg
Junior	1 kg of beans	Manual	230x400x600	420W	13Kg

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice





Milk Chillers

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



Frigo-Milk Premia



Frigo-Milk

Cup Warmers

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



CW-2

Technical Specifications



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

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



Knock out

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



Technical Specifications



Model	Capacity	Dimensions WxDxH (mm)	Internal Cavity WxDxH (mm)	Power
Knock out	-	360x320x550	-	14W

Voltage: 220-240V/50Hz
notice

Specifications are subject to change without prior

Coffee Accessories

Knock Box



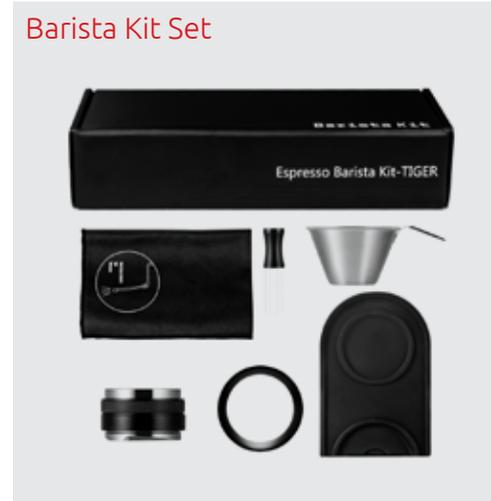
Knock out

Knock Box



KB-6-2

Barista Kit Set



BKS-1

Coffee Brush



BR-1

Coffee Brush



BR-4

Coffee Distributor



CD-15

Coffee Tamper Mat



CM-7-2

Coffee Tamper Mat



CM-8

Coffee Accessories

Coffee Distributor with Needle



CS-1

Coffee Tamper and Distributor



DM-T

Aluminum Magnetic Dosing Ring



DF-4

Coffee Tamper



TP-14

Milk Jugs (350ml)



MP-4-1

Milk Jugs (600ml)



MP-4-2

Milk Jugs (1000ml)



MP-4-3

Glass Milk Jugs (500ml)



MP-24-2

Create a buzz
with your blends





Commercial Blenders with Acoustic Enclosure - Premia series

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



TruBlend Crush



TruBlend AQ Premia



Technical Specifications



Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Net Weight	Timer
TruBlend Crush	240x267x502	1680W	2.25HP	1.8 Litre	8.85Kg	Yes
TruBlend AQ Premia	240x280x540	1500W	2.25HP	1.8 Litre	11Kg	Yes

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice

Commercial Blenders with Acoustic Enclosure

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



Technical Specifications



Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Net Weight	Timer
TruBlend 2.2 AQT	240x280x540	1680W	2.2 HP	2.5 Litre	9.7Kgs	Yes

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice





Commercial Blenders

Butler TruBlend blenders are ideal for cafés, food-courts, juice bars, restaurants, bars and clubs. Their simplicity lies in their 'easy-touse' manual controls; a variable speed dial and pulse button which allow you to have just as much control as you might want from a professional machine. It crushes ice in seconds in blended drinks and is perfect for making frothy milkshakes, smoothies, frappes, juices and cold coffee. The pulse function can also be used to wet clean the jars after use.



Technical Specifications



Model	Dimensions (WxDxH) mm	Power	Motor Power	Jar Capacity	Timer	Net weight
TruBlend 2.2T	235 x 265 x 545	1680W	2.2 HP	2.5 Litre	Yes	5.75Kg

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



CPJ-600

Commercial Cold Pressed Juicers

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

Comes with

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

Technical Specifications



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

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice



Soft Ice Cream &
Frozen Yogurt



Soft Serve Freezers Twin Twist

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



2 Plus 1, 2 Plus 1 HD





Soft Serve Freezers Single Flavour

With a Trufrost freezer, it is easy to make soft ice cream and frozen yogurt. Just add the pre-mix from your chosen dairy or premix supplier, freeze it down and in few minutes, you are ready to serve. Trufrost freezers produce consistent quality, draw after draw. The countertop models are designed to dispense a single flavour for light duty applications.



Solo

Technical Specifications - Soft Serve Freezers



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

Data based on ambient temperature of 32°C

Electricals: 220V/50Hz/1 Phase

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

Consecutive dispensing intervals assumed at 8 seconds based on practical experience

* 80 gms of dispensing taken for each cup



Frozen Drinks / Granita / Slush

- Sip
- Drink
- Eat
- All of the Above



Juice Dispensers

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



JD-8.2

Technical Specifications



Model	W x D x H (mm)	No. of bowls
JD-8.2	290 x 400 x 680	2

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice



Multipurpose Dispensers

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



Turia-12



Chach/ Buttermilk



Jal Jeera



Sweet Lassi



Aam Panna

Technical Specifications



Model	W x D x H (mm)	No. of bowls
Turia-12	270x410x724	12 litres

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice



Chocolate Melter

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



CMM-4

Technical Specifications

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

Electricals: 220V/50Hz/1 Phase

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

License to chill



Visi Coolers - Italia Series

The Italia series from Trufrost represents a truly premium range of visi coolers in an elegant black body and a luxe frameless door design. These chic visi coolers are designed to enhance the ambience of any store and help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best.

- ◆ A choice of 3 models in 77, 300 and 400 litre capacities
- ◆ LED lighting to enhance the display quality
- ◆ VC 300 Slim Italia comes with a very attractive slim fascia
- ◆ VC 300 Slim Italia & VC 400 Italia models also come with black interiors and black shelves
- ◆ The VC 77 Italia can be paired with a similar looking wine cooler model W 19SZ from Trufrost to complement the wine and beer display in trendy bars.



VC-77 Italia



VC-300 Slim Italia



VC-400 Italia

Visi Coolers - NEU Series

The NEU series from Trufrost is yet another premium range of visi coolers draped in a cool white body and an attractive aluminium alloy door frame. The NEU series visi coolers are designed to provide a pleasing look to any store and help you increase your sales by showing beverage bottles, cans, juice packs and other foodstuff at their very best.

- ◆ A choice of 4 models from 250 – 650 litre capacities
- ◆ LED lighting to enhance the display
- ◆ Attractive aluminium alloy door frame



VC-250 NEU



VC-350 NEU



VC-450 NEU



VC-650 NEU

Technical Specifications - Visi Coolers



Specification	Gross Volume (Litres)	w x d x h (mm)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-77 Italia	70	495x450x670	1 - 9°C	85	Yes	Automatic	1	2	LED light	No	1	R600a
VC-300 Slim Italia	300	420x525x1920	2 - 8°C	170	No	Automatic	1	5	LED light	4 legs	1	R600a
VC-400 Italia	400	575x565x1920	2 - 8°C	220	Yes	Automatic	1	5	LED light	4 legs	1	R600a
VC-250 NEU	250	575x555x1645	0 - 10°C	180	Yes	Automatic	1	4	LED light	4	1	R600a
VC-350 NEU	350	575x610x1710	0 - 10°C	210	Yes	Automatic	1	4	LED light	4	1	R600a
VC-450 NEU	450	615x610x1990	0 - 10°C	240	yes	Manual	1	5	LED light	4	1	R600a
VC-650 NEU	650	655x705x1990	0 - 10°C	280	Yes	Manual	1	5	LED light	4	1	R290

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)





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



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

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)



Chest Freezers & Coolers

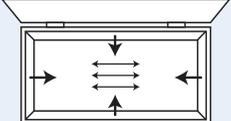
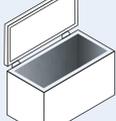
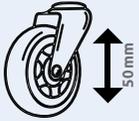
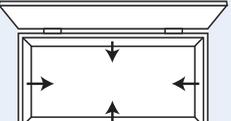


Haier

Inspired Living



Why Haier?

	5 Star Rated Machine	5 Sided Freezing Technology* (2x freezing capacity)	Operates up to 50° Ambient Temperature	Dual Condenser	Embossed PCM Inner Liner	Heavy Duty Castors
Haier						
Others	No Star Rating			Single Condenser	Aluminium Liner	

- ◆ 5 Star Rated Machine : Offers Lowest Power Consumption In The Industry
- ◆ 5 Sided Freezing Technology : 5d Uniform Freezing Technology Gives The Best Freezing Performance Which Has Upto -26 Degree Temperature, 2x Freezing Capability, 160v-260v
- ◆ Operates Upto 50 Degree Ambient Temperature : Machine Can Work Even In High Ambient Temperature Without Failure
- ◆ Dual Condenser : Dual Condenser Gives Better Cooling And Helps Achieving Desired Temperature In Lesser Time
- ◆ Embossed Pcm Inner Liner : This Helps Provide Better Longevity And Reduces Internal Damages
- ◆ Heavy Duty Castors : Helps Provide Better Ground Clearance And In Easy Mobility

Convertible Hard Top Freezers/Chillers

These 2-in-1 hard top chest freezers from Haier conveniently double up as chillers at the turn of a knob and are available in a wide variety of sizes ranging from 145 to 780 litres to suit every conceivable need. You can also choose between single and double lid variants.



HFC-145SM5



HFC-175SM5



HFC-290SM5



HFC-400DM5, HFC-500DM5,
HFC-588DM5



HFC-788DM5

Convertible Glass Top Freezers/Chillers

These Flat Glass Top Freezers from Haier add a new dimension to the routine glass tops available in the market. They are designed to enhance the product display. They come with well designed baskets – some of which are QDI baskets, for easy access & convenient segregation of the displayed items and an extra thick 70mm insulation and exteriors built in a pleasing white body.



HFC-300GM5



HFC-400GM5



HFC-575GM5

Technical Specifications



Specification	Hard Top Freezers							Glass Top Freezers		
	HFC-145SM5	HFC-175SM5	HFC-290SM5	HFC-400DM5	HFC-500DM5	HFC-588DM5	HFC-788DM5	HFC-300GM5	HFC-400GM5	HFC-575GM5
Star Rating	5	5	5	5	5	5	5	5	5	5
Gross Volume (Litres)	102	146	264	383	439	524	734	295	405	575
Dimensions wxdxh (mm)	543x575x875	700x575x875	935x635x905	1235x745x905	1405x745x905	1645x745x905	1860x855x905	1050x650x836	1355x650x836	1690x650x836
Temperature Range	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-22°C	≤-22°C	≤-20°C	≤-22°C
Power (W)	70	75	240	300	380	380	300	190	200	300
Refrigerent	R600a	R600a	R600a/R290	R290	R290	R290	R290	R290	R290	R290
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	1	1	1	2	2	2	2	2	2	2
No. of Baskets	1	1	1	1	1	1	1	3(1Mesh+2 Wire)	3(2Mesh+1 Wire)	2 Wire Mesh Basket+ 2 Wire Basket(6 compartment)
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	4 universal; 2 Lock Wheel
Certification	BEE	BEE	BEE	BEE	BEE	BEE	BEE	BEE	BEE	BEE

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 450 2D Diamond
- CF 550 2D Diamond
- CF 800 2D Diamond



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-110 NEU
- CF-111



Single Lid Models

- CF-220 NEU
- CF-222
- CF-333



Double Lid Models

- CF-330 2D NEU
- CF-333 2D
- CF-440 2D NEU
- CF-444 2D
- CF-550 2D NEU
- CF 555 2D



Three Lid Models

- CF-770 3D NEU
- 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-450-2D Diamond	450	1256*710*825	+2°C -20°C	280	R 290	Yes	Manual	2	2	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

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 NEU	100	574x564x845	≤-18°C	93	R600a	Yes	Manual	1	1	Yes
CF-220 NEU	220	800x575x826	≤-18°C	160	R 600a	Yes	Manual	1	1	Yes
CF-330-2D NEU	320	1110x635x826	≤-18°C	185	R 600a	Yes	Manual	2	1	Yes
CF-440-2D NEU	425	1395x720x845	≤-18°C	245	R 290	Yes	Manual	2	1	Yes
CF-550-2D NEU	535	1683x710x825	≤-18°C	300	R 290	Yes	Manual	2	1	Yes
CF-770-3D NEU	755	1945x800x825	≤-18°C	320	R 290	Yes	Manual	3	1	Yes

Electricals: 220V/50Hz/1 Phase

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Tireless performers

Refrigerated Reach in Cabinets

Trufrost Reach-Ins are available as Chillers or Freezers and come with 1, 2 or 4 door options. Suitable models for Coffee Shops come in 600 and 1200 litre capacities. Being vertical front door opening machines, they help save on precious space.



Models suitable for coffee shops →



G 600 TNM, G 600 BTM



G 1200 TNM, G 1200 BTM

Refrigerated Work Tables

Trufrost refrigerated work tables, mounted on heavy duty lockable castors, combine storage and preparation thereby enhancing the effectiveness of cafes and kitchen professionals. These are available as Chillers or Freezers and come with 2 and 3 door options



G2100TN, G2100BT



G3100TN, G3100BT



S 901



Technical Specifications



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (Litres)	Product Weight (Kg)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (W)
Reach In Refrigerators	G 600 TNM	Ventilated	680*710*2010	600	115	2	3	2~+10	R134a	220
	G 1200 TNM	Ventilated	1340*710*2010	1200	152	4	6	2~+10	R134a	465
Reach In Freezers	G 600 BTM	Ventilated	680*710*2010	600	126	2	3	-22~-18	R404A	615
	G 1200 BTM	Ventilated	1340*710*2010	1200	161	4	6	-22~-18	R404A	580
Undercounter Refrigerators	G 2100 TN	Ventilated	1360*600*850	228	83	2	2	2~+10	R134a	240
	G 3100 TN	Ventilated	1795*600*850	339	102	3	3	2~+10	R134a	230
	S 901	Static	900*700*850	240	69	2	2	+2~+10	R134a	180
Undercounter Freezers	G 2100 BT	Ventilated	1360*600*850	228	92	2	2	-22~-18	R404A	615
	G 3100 BT	Ventilated	1795*600*850	339	114	3	3	-22~-18	R404A	615

Electricals: 220V/50Hz/1 Phase

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

Please refer to information given next to the product picture.



Ice Machines

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

- ◆ Contemporary, elegant design available in ice production capacities ranging from 18 to 910 kg per day
- ◆ Insulated ice storage bin and door minimize air condensation and water formation
- ◆ IC 18BW also comes with a cold water dispensing option
- ◆ IC 35BWA & IC 50BWA models have the option of accommodating a bottled water jar on top
- ◆ IC-25 Premia, IC35BWA, IC-50BWA & IC-100 models are also suitable for undercounter applications so long the recommended circulation space can be provided for the discharged hot air from the machine.
- ◆ IC-25 Premia can also be placed over the counter.



Technical Specifications



Model	Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size (mm)	Refrigerant	Electricals	Power (w)	Dimensions wxdxh (mm)	Compatible Storage Bin
IC 25 Premia	25 kgs.	6.0 kgs.	Dice / 28*28*23	R404a	220V/50Hz	180	380*470*600	-
IC 35 BW Premia	30 kgs.	15 kgs.	Dice / 28*28*23	R404a	220V/50Hz	280	500*450*830	-
IC 55 BW Premia	50 kgs.	18 kgs.	Dice / 28*28*23	R404a	220V/50Hz	320	500*590*830	-
IC 55 BW Premia XL	50 kgs.	18 kgs.	Dice / 35*35*23	R404a	220V/50Hz	320	500*590*830	-
IC 100 Premia	98 kgs.	45 kgs.	Dice / 28*28*23	R404a	220V/50Hz	600	660*680*930	-
IC 220 Premia	220 kgs.	150 kg	Dice / 28*28*23	R404a	220V/50Hz	850	560*830*1600	ISB-150
IC 350 Premia	350 kgs.	220 kg	Dice / 28*28*23	R404a	220V/50Hz	1200	760*830*1600	ISB-220
IC 460 Premia	460 kgs.	220 kg	Dice / 28*28*23	R404a	220V/50Hz	1600	760*830*1800	ISB-220
IC 1000 Premia	950 kgs.	460 kg	Dice / 28*28*23	R404a	380V/50Hz	4500	1220*930*1980	ISB-460

* At 10°C incoming water and 10°C air temperature Height & width for IC 220/350/460/1000 is with the suggested storage bin
Specifications are subject to change without prior notice due to continuous product development

Labour of love







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