The science behind
good taste
Commercial Microwave Ovens
The Butler MWO-25 commercial microwave oven is a perfect replacement for inappropriate domestic ovens used in food-service applications. It bakes fast and evenly and is suitable for a wide variety ranging from pastries to entries. Its durable construction is perfectly adapted for commercial usage such as food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.

- Ample 25 litre capacity accommodates a 305 mm (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

Induction Hobs & Woks
With Butler induction hobs & woks, you could not only say goodbye to flames, smoke and pollution but also enhance the ambience of your kitchen area. Ideal for show kitchens, demonstration cooking, catering and buffet applications, they come in a choice of 4 models in top and drop-in variants.

Key Features
- 5 level power (400W, 1000W, 2000W, 2500W, 3300W)
- The first level power with warmer function
- Dry-burning protection
- Error warning
- IPX3 waterproof
- Stainless steel shell
- Model I SW-3500

<table>
<thead>
<tr>
<th>Model</th>
<th>Power</th>
<th>Dimensions W x D x H (mm)</th>
<th>Chamber Dimensions W x D x H (mm)</th>
<th>Pans W x D x H (mm)</th>
<th>Temperature Range</th>
<th>Heating Elements</th>
<th>Fans</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECO-28</td>
<td>2.67kW</td>
<td>569<em>385</em>570</td>
<td>469<em>315</em>360</td>
<td>435<em>135</em>72 / 4pans</td>
<td>50°C-180°C</td>
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Voltage: 220-240V/50Hz Specifications are subject to change without prior notice due to continuous product development

Difference between commercial and household microwave ovens

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<th>Conventional Microwave Ovens</th>
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<td></td>
<td>Even heat delivery to the food, large capacity, pre-set memory, one button for common menus</td>
<td>Slow heating, unsuitable for commercial applications, rely on turntable for even heating</td>
</tr>
<tr>
<td>Durability</td>
<td>Three power levels and automatic fault diagnosis</td>
<td>No automatic fault diagnosis</td>
</tr>
<tr>
<td>Cleaning</td>
<td>Stainless steel cavity, withstands frequent usage (100s of times per day)</td>
<td>Sprayed or painted doors</td>
</tr>
<tr>
<td>Capability</td>
<td>Smooth internal and external design, easy to clean</td>
<td>Only for home use (3-5 times per day)</td>
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<td></td>
<td>Heating not compromised by large capacity</td>
<td>Turntable structure leads to accumulation of residues, difficult to clean</td>
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<th>External Dimensions W x D x H (mm)</th>
<th>Cavity Dimensions W x D x H (mm)</th>
<th>Cavity Volume (Litres)</th>
<th>Input Power (W)</th>
<th>Cooking Time (minutes)</th>
<th>Quantity* (per hour)</th>
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<tr>
<td>MWO-25</td>
<td>511x431x432</td>
<td>327x200x346</td>
<td>25</td>
<td>1550</td>
<td>3.10</td>
<td>19</td>
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*Throughput reflects one piece of Pizza Specifications are subject to change without prior notice due to continuous product development

Electric Convection Ovens
Butler infra-red stone ovens are designed to churn out great tasting pizzas with amazing consistency.

- High quality pizza stone accommodates 4 pizzas
- Temperature control allows users to set any constant temperature for baking pizzas
- A peep-in window offers a view of the pizzas while being baked
- Insulated chamber

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### Electric Pizza Stone Ovens
Butler infra-red ovens are designed to churn out great-tasting pizzas with amazing consistency.
- High-quality pizza stone accommodates 4 pizzas
- Temperature control allows users to set any constant temperature for baking pizzas
- A peep-in window offers a view of the pizzas while being baked
- Insulated chamber

### Floor Standing Gas Fryers
This American style floor standing gas-based fryer from Butler is designed with 4 tubes. Each fryer tank is tested for leakage to ensure safety. It comes with a 20 litre tank and two baskets and is ideal for quickly frying chicken, fish, French fries, onion rings and more.
- 20-litre frypot oil capacity
- 120,000 Btu/hr
- Thermo-tube design
- Stainless steel frypot, front, door, and backsplash
- Wire form basket hanger and two fry baskets
- Each fry basket dimensions (wxdxh): 170x335x280mm
- Product dimensions (wxdxh): 394x760x885mm
- Adjustable steel legs

### Countertop Electrical 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.
- Three models with 4, 6 & 8 litre tank
- Precise bulb thermostat in stainless steel
- Heat resistant handles in baskets
- Removable parts for ease of cleaning

### 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

### Waffle Bakers
These waffle bakers from Butler come with a electro-mechanical timer and can accept deep-frozen, frozen pre-cooked waffles or freshly made batter for making golden crispy waffles.
- Quick and even heat spread
- Temperature control range: 124°C – 230°C
- Time Control Range: 99 Minutes & 50 Seconds ~ 00 Minutes & 00 Seconds
- The baking plate can revolve 180° baking evenly across both the plates

### Cone Bakers
Expand your breakfast and dessert menus with these compact and reliable countertop units from Butler that serve up hot, crisp, delicious waffles and waffle cones in just minutes! Preheats to ideal temperature in minutes and provides up to 60 cones per hour.
- Delivered with a mould for making ice cream cones

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**Electric Griddle Plates**
These steel fry tops from Butler are ideal for cooking dosas, chillas, meat, bacon, fish, sausages, fried eggs, omelettes and a wide variety of Indian style tawa preparations.

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

**Model** | **Power** | **Temperature Range** | **External Dimensions W x D x H (mm)** | **Griddle Dimensions W x D x H (mm)**
--- | --- | --- | --- | ---
EGP-550 | 3kW | 50°C-320°C | 550x450x230 | 548x348x10

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**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 can accommodate separate containers (not delivered with the machine).

**Model** | **Power** | **Temperature Range** | **Dimensions (W x D x H in mm)** | **Electricals**
--- | --- | --- | --- | ---
BM-1/1 | 1.6kW | 30°C - 85°C | 595 x 530 x 570 | Electricals: 220V / 50 Hz. / 1 Ph.
BM-1/1 | 2.8kW | 30°C - 85°C | 610 x 340 x 280 | Power: 320W

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

- High quality cooking
- Adjustable height (for ES-450)
- Bakelite handle (for ES-450)
- Easy to clean

**Model** | **Power** | **Temperature Range** | **Dimensions W x D x H in mm**
--- | --- | --- | ---
ES-610 | 1.82~2 kW | 50°C-300°C | 450x450x500
ES-450 | 2.8kW | 50°C-300°C | 406x465x500

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

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

- Robust, stainless steel construction
- Easy to load guide rack
- Adjustable belt speed to control browning of toasts
- Flexibility to choose front or rear discharge
- Easy to clean and removable Discharge & Crumb trays

**Model** | **Power** | **Dimensions W x D x H (mm)** | **Chamber Dimensions W x D x H (mm)** | **Temperature Range** | **Heating Elements** | **Fans**
--- | --- | --- | --- | --- | --- | ---
CT-300 | 2.6kW | 605x530x370 | 460x375x360 | 50°C - 300°C | 2 | 2

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

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

**Model** | **Power** | **Electricals** | **Dimensions (W x D x H in mm)**
--- | --- | --- | ---
POP-06 | 1.2kW | 220V / 1 Ph. | 342x210x225

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**Vegetable Preparation Machines**
The VPM-120 is a compact vegetable preparation machine from Butler with a production capacity of 120 kg/hour.

- Motor base : 250W / 1 phase
- Dimensions (W x D x H) : 275 x 580 x 455 mm
- Disc diameter : 204 mm
- Net Weight : 30 kgs
- Delivered with metal bowl and lid; removable lid equipped with two hoppers – small and large

**Model** | **Power** | **Electricals** | **Dimensions (W x D x H) :** | **Weight:**
--- | --- | --- | --- | ---
POP-06 | 1.2kW | 220V / 1 Ph. | 342x210x225 | 30 kgs

**Meat Slicers**
This 10” semi-automatic meat slicer from Butler comes with a high quality bearing design that allows for a smooth operation. It is easy to clean, is durable and has a firm-grip base.

- Blade diameter : 250 mm / 10”
- Cutting thickness : 0~10 mm
- Dimensions (W x D x H) : 390 x 470 x 380 mm
- Power : 320W
- Electricals : 220V / 50 Hz / 1 Ph.
- Weight : 15.5 Kgs

**Meat Mincers**
TC-8 is a durable meat mincer from and has an all stainless steel construction. It is easy to operate & clean, confirms to international sanitation standards and comes with easy to replace, circular orifice knife and cross-blades.

- Capacity : 80 kgs / hour
- Dimensions (W x D x H) : 370 x 230 x 470 mm
- Power : 350W
- Electricals : 220V / 50 Hz / 1 Ph.
- Weight : 20 Kgs
Flat Packed Stainless Steel Furniture

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

Work Tables with Splash Back
- Flat packed
- Easy to install
- Four side table support for stability

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<tbody>
<tr>
<td>WT.1200SB</td>
<td>Work Table with Splash Back - 1200 mm</td>
<td>1200<em>700</em>850+100</td>
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Work Tables
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- Four side table support for stability

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<td>WT.1200</td>
<td>Work Table - 1200 mm</td>
<td>1200<em>700</em>850</td>
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Stands with 4 shelves
- Flat packed
- Easy to install
- Holes for air ventilation
- Each shelf designed to accommodate a load 80 kg

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<tr>
<td>4S.1000</td>
<td>Stand with 4 shelves - 1000mm</td>
<td>1000<em>500</em>1800</td>
</tr>
<tr>
<td>4S.1200</td>
<td>Stand with 4 shelves - 1200mm</td>
<td>1200<em>500</em>1800</td>
</tr>
<tr>
<td>4S.1400</td>
<td>Stand with 4 shelves - 1400mm</td>
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<td>4S.1500</td>
<td>Stand with 4 shelves - 1500mm</td>
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Single Layer Wall Shelves
- Flat packed
- Easy to install
- Adjustable shelf height

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<td>Single Layer Wall Shelf - 1000mm</td>
<td>1000<em>300</em>600</td>
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Marketed in India by:
TRUFROST COOLING PVT. LTD.
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| Bengaluru | 7303890588, 8105258810 | J & K / Himachal | 8448319200 |
| Chennai | 7303890587 | Kolkata | 7303890590 |
| Chhattisgarh | 7303890586 | Maharashtra/Goa | 7303890586 |
| Delhi/NCR | 8448759200, 8448445701 | Mumbai | 7303890583 |
| Orissa | 7303890582 | Punjab / Haryana | 8448319200 |
| Rajasthan | 9116116765, 8448759200 | Uttar Pradesh | 8448759200 |
| Uttarakhand | 8448319200 | | |