

The new vocabulary of  
**cooling & foodservice**





## Cooling & food-service and the whole nine yards!

At Trufrost there are no half measures when it comes to cooling & food-service.

How often do you see users complaining of sub-optimal performance by their refrigerators, freezers or other cooling devices given the tropical conditions in some parts of the world? Not so, with Trufrost. Because every Trufrost product is carefully designed to the most stringent ambient conditions – be it temperature or relative humidity, or the tiring electrical voltages. Our products are manufactured in the most advanced factories located across the world, most of them highly automated and robotized. Trufrost products comply to the highest standards of quality & consistency, and come with one or more global certifications such as CE, UL, NSF, CCC, ETL, ROHS, CB, ISO 9001, ISO 13485 and ISO 14001 amongst others.

Aside of being at the forefront of cutting edge technology and bringing the latest in international quality, we pride ourselves in the fact that our products don't burn a hole in your pocket and are considered as a good value for your money. In addition, our products are laced with pioneering and industry leading norms around energy efficiency, ergonomics, functionality, care for the environment and most of all, simplicity.

Presented here is comprehensive bouquet of cooling & food-service products from the house of Trufrost that should hopefully please you with their features, aesthetics, performance and reliability. In order to derive the fullest advantage of each of our products, please do take time to make a note of the innovative features that set them apart from other competing brands in the marketplace. No wonder our customers hardly mind travelling an extra mile to buy their Trufrost appliance!

So, while you are leafing through these pages, you might want to pause and treat yourself to something really cool, or perhaps hot.



## The several firsts from Trufrost

- ◆ The first company to launch Uniblock Refrigeration System in Reach-In Refrigerators & Freezers in India
- ◆ The first company to bring 3 Temperature Zone Wine Coolers to India so that your valuable collection of red wine, white wine and champagnes can be stored at optimal temperatures
- ◆ The first company to launch saladettes built on ventilated refrigeration system in India
- ◆ The first company to launch ultra slim evaporator units in walk-in coldrooms in India





## Applications

Trufrost products find great use in applications such as:



Professional Kitchens



Bars & Pubs



Confectionery & Sweet Shops



Convenience Stores & Food Retail



Food Preservation & Cold Storages



Biomedical & Laboratories

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First choice of any chef



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

## Reach in Cabinets

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

## Gastronorm Series & Function Series:

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



**Gastronorm Series:** GN-650-TNM, GN-650-BTM  
**Function Series:** G-550-TNM, G-550-BTM, G-550-DTV

GN-1350-TNM, GN-1350-BTM  
G-1100-TNM, GN-1100-BTM

## Static Series with Fan Assisted Cooling:

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



STF-550TNM, STF-550BTM



STF-1100TNM, STF-1100BTM

## Ventilated Undercounters

Trufrost refrigerated work tables, mounted on heavy duty lockable castors, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals. Available in a choice of two refrigeration systems - Ventilated or Static with fan, these Chillers or Freezers are available in 2 and 3 door options.



**Available Models**  
GN-2100-TN, G-2100-TN, STF-2100-TN,  
GN-2100-BT, G-2100-BT



**Available Models**  
GN-3100 TN, G-3100 TN, STF-3100 TN,  
GN-3100 BT, G-3100 BT



**Available Models**  
S 901 V



### Uniblock Cooling System



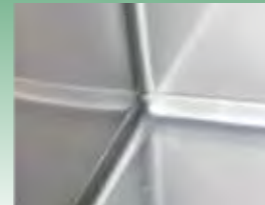
For easy maintenance and service.

### Flat Inner Top



Allows more space for storage inside the cabinet.

### Rounded Edges & Corners



Facilitates easy cleaning and hygiene inside the cabinet.

## Economy Series:

The Economy series Reach-ins are meant for those who seek a 'no-frills' cabinet that is robust, durable and has great cooling efficiency. Based on a ventilated cooling system, they have a capacity of 600 litres and come with strong, stainless steel door making them an ideal choice for commercial use.



600TN



## Preparation Counters

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



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



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

## Chef Counters

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



**Available Models**  
CT-36, CT-72

## Ventilated Saladettes

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



**Available Models**  
S-900V



## Countertop Cold Display

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



**Available Models**  
VRX-1200

## Countertop Sushi Display

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



**Available Models**  
CTSS-5

## Blast Chillers / Freezers

Trufrost Blast Chillers / Freezers are ideal for bringing the temperature of cooked food from 90 °C to +3 °C or -18°C rapidly thereby safe-guarding it from bacterial growth and rendering it fit for subsequent storage and consumption. Available in 3 capacities, they are suitable for both GN 1/1 and EN 400x600 mm tray sizes.



**Available Models**  
BCF-3, BCF-5



**Available Model**  
BCF-10

## Technical Specifications



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	Volume (ltrs.)	GN / EN compatibility	Product Weight (kgs.)	No. of Doors / Drawers	No. of Shelves	Temperature Range (°C)	Refrigerant	Input Power (Watts)
Reach In Refrigerators	GN 650 TNM	Ventilated	700*820*2050	625	GN 2/1	134	2	3	-2 ~ +10	R 134a	350
	G 550 TNM	Ventilated	680*760*1965	550	EN 400 x 600	105	2	3	-2 ~ +10	R 134a	350
	STF 550 TNM	Static with Fan	680*760*1965	550	EN 400 x 600	100	2	3	-2 ~ +10	R 134a	175
	600 TN	Ventilated	700*690*2079	600	-	83	1	5	-2 ~ +10	R 134a	305
	GN 1350 TNM	Ventilated	1400*820*2050	1350	GN 2/1	202	4	6	-2 ~ +10	R 134a	560
	G 1100 TNM	Ventilated	1220*760*1965	1100	EN 400 x 600	155	4	6	-2 ~ +10	R 134a	480
	STF 1100 TNM	Static with Fan	1220*760*1965	1100	EN 400 x 600	143	4	6	-2 ~ +10	R 134a	212
	Reach In Freezers	GN 650 BTM	Ventilated	700*820*2050	625	GN 2/1	145	2	3	0 ~ -20	R 404a
G 550 BTM		Ventilated	680*760*1965	550	EN 400 x 600	112	2	3	-15 ~ -22	R 404a	650
STF 550 BTM		Static with Fan	680*760*1965	550	EN 400 x 600	105	2	3	0 ~ -20	R 404a	198
GN 1350 BTM		Ventilated	1400*820*2050	1350	GN 2/1	210	4	6	0 ~ -20	R 404a	880
G 1100 BTM		Ventilated	1220*760*1965	1100	EN 400 x 600	160	4	6	0 ~ -20	R 404a	770
STF 1100 BTM		Static with Fan	1220*760*1965	1100	EN 400 x 600	151	4	6	-15 ~ -22	R 404a	335
Double Temperature Reach In Cabinet	G 550 DTV	Ventilated	680*760*1965	550	EN 400 x 600	115	2	3	-2 ~ +10 / 0 ~ -18	R 404a	650
Undercounter Refrigerators	GN 2100 TN	Ventilated	1360*700*860	314	GN 1/1	93	2	2	-2 ~ +8	R 134a	380
	GN 3100 TN	Ventilated	1795*700*860	465	GN 1/1	97	3	3	-2 ~ +8	R 134a	380
	G 2100 TN	Ventilated	1360*600*860	228	-	109	2	2	-2 ~ +8	R 134a	233
	G 3100 TN	Ventilated	1795*600*860	339	-	127	3	3	-2 ~ +8	R 134a	275
	STF 2100 TN	Static with Fan	1400*650*850	370	-	95	2	2	-2 ~ +10	R 134a	154
	STF 3100 TN	Static with Fan	1800*650*850	490	-	115	3	3	-2 ~ +10	R 134a	180
	S 901 V	Ventilated	900*700*850	257	-	72	2	2	+2 ~ +8	R 134a	290
	Undercounter Freezers	GN 2100 BT	Ventilated	1360*700*860	314	GN 1/1	97	2	2	-10 ~ -20	R 404a
GN 3100 BT		Ventilated	1795*700*860	465	GN 1/1	117	3	3	-10 ~ -20	R 404a	650
G 2100 BT		Ventilated	1360*600*860	228	-	115	2	2	-18 ~ -22	R 404a	555
G 3100 BT		Ventilated	1795*600*860	339	-	133	3	3	-18 ~ -22	R 404a	570
Refrigerated Chef Tables / Drawers		CT-36	Ventilated	925*815*650	134	-	100	2	-	3 ~ +10	R 134a
	CT-72	Ventilated	1838*815*649	268	-	187	4	-	3 ~ +10	R 134a	524
Preparation Counters	SH 2000/800	Ventilated	1500*800*1070	360	GN 1/1	142	2	2	-2 ~ +10	R 134a	360
	SH 3000/800	Ventilated	2025*800*1070	550	GN 1/1	182	3	3	-2 ~ +10	R 134a	360
	PS 200V	Ventilated	903*700*1010	257	-	80	2	2	+2 ~ +8	R 134a	290
	PS 300V	Ventilated	1365*700*1010	400	-	115	3	3	+2 ~ +8	R 134a	350
Saladette	S 900V	Ventilated	900*700*850	257	#	70	2	2	+2 ~ +8	R 134a	290
Countertop Sushi Display	CTSS-5	Static	1200*335*430	52	#	60	-	-	2 ~ +10	R 134a	135
Countertop Display	VRX 1200	Static	1200*335*430	-	#	39	-	-	2 ~ +10	R 134a	180

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.

## Technical Specifications of Blast Chillers/Freezers



Product	Model	Cooling System	Product Dimensions W*D*H (mm)	No. of Shelves	Pan Support	Product Weight (kgs.)	Temperature Drop (°C)	Refrigerant	Input Power (Watts)
Blast Chillers & Freezers	BCF-3	Ventilated	710*700*558	3	396 x 549 mm	57	-35~+3	R404A	600
	BCF-5	Ventilated	800*800*1000	5	GN 1/1 & EN 400 x 600	123	-35~+3	R404A	860
	BCF-10	Ventilated	800*800*1800	10	GN 1/1 & EN 400 x 600	202	-35~+3	R404A	2400

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



Spice it up **with ice**

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

Ice Cubers

| Flakes & Granular Ice Machines

| Ice Storage Bins

## Why invest in an ice machine?



### Food safety

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



### Simple to use and maintain

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



### Savings

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

**Dice**

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

**Bullet Ice**

- ❖ Soft Drinks

**Granular Flakes**

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

## Ice Makers with Built-In Storage Bin

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

- ♦ Contemporary, elegant design available in ice production capacities ranging from 18 to 98 kg per day.
- ♦ Insulated ice storage bin and door minimize air condensation and water formation.



IC-18BW

IC-25B, IC-30

IC-50BW

IC-100

## Modular Ice Machines

Modular ice machines need separate storage bins. Trufrost modular ice machines come with a vertical evaporator and are specially designed for large scale usage such as fast foods, discos, hotels and bars. They combine maximum energy yield whilst ensuring low investments and operating costs.

- ♦ Modular Ice Machines with high production capacity (190 to 900 kg per day).
- ♦ Low energy consumption
- ♦ Low water consumption per kg of ice produced
- ♦ Compatible Ice Storage Bins available separately at an extra cost.



IC-200

IC-300, IC-455

IC-900

## Selecting the appropriate storage bin for your ice machine

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

## Getting the most out of your ice machine

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



## Flake Ice Machines

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

- ◆ Flake Machines with self contained bins in production capacities of 68 and 120 kg per day.
- ◆ Modular Ice Flake Machines with high production capacity (200 , 500 & 1000 kg per day).
- ◆ Low water and energy consumption.
- ◆ Compatible Ice Storage Bins available separately at an extra cost.



IF-20, IF-50



IF-70, IF-130



IF-200, IF-500



IF-1000

### Technical Specifications



Model No.	Rated Capacity / 24 hrs.*	Ice Storage Capacity	Cube Shape / Size	Refrigerant	Dimensions wxdxh (in mm)	Compatible Storage Bin
IC 18 BW	18 kgs.	2.2 kgs.	Bullet / Ø 35*39 mm	R134a	357*423*452	-
IC 25 B	25 kgs.	15 kgs.	Bullet / Ø 28*39 mm	R404a	375*575*762	-
IC 30	30 kgs.	10 kgs.	Dice / 22*22*22 mm	R404a	460*430*800	-
IC 50 BW	50 kgs.	18 kgs.	Dice / 28*28*22 mm	R404a	500*590*850	-
IC 100	98 kgs.	36 kgs.	Dice / 28*28*22 mm	R404a	660*685*920	-
IC 200	192 kgs	105 kg	Dice / 28*28*22 mm	R404a	560*830*1718	ISB-105
IC 300	318 kgs.	125 kg	Dice / 28*28*22 mm	R404a	760*830*1718	ISB-125
IC 455	455 kgs.	125 kg	Dice / 28*28*22 mm	R404a	760*830*1893	ISB-125
IC 900	910 kgs.	315 kg	Dice / 28*28*22 mm	R404a	1227*973*2048	ISB-315
IF 20	20 kgs.	10 kgs.	Granular Flakes	R 134a	330*470*610	-
IF 50	50 kgs.	15 kgs.	Granular Flakes	R 134a	400*540*700	-
IF 70	70 kgs.	20 kgs.	Granular Flakes	R404a	520*550*960	-
IF 130	130 kgs.	50 kgs.	Granular Flakes	R404a	650*640*1050	-
IF 200	200 kgs.	125 kg	Granular Flakes	R404a	560*830*1780	ISB 105
IF 500	500 kgs.	125 kg	Granular Flakes	R404a	760*830*1950	ISB 125
IF 1000	1000 kgs.	315 kg	Granular Flakes	R404a	1225*973*2195	ISB 315

\* At 10°C incoming water and 10°C air temperature      Electricals: 220V/50Hz/Single Phase  
 Specifications are subject to change without prior notice due to continuous product development  
 Height for IC 200/300/455/900 and IF 200/500/1000 is with the suggested storage bin



## Setting the tone for **happy hours**



If you wish to set up a truly world class bar or a pub, Trufrost provides you a distinct advantage with its comprehensive bouquet of bar refrigeration products. Presented here is a fabulous range of wine coolers, bottle coolers, undercounter back bars and ice machines for those who care to stand out from the crowd.



## Black Bottle Coolers

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

## Undercounters in stainless steel

Elegant yet reliable, Trufrost Undercounter Back Bars are made in solid stainless steel and are ergonomically designed to enhance the efficiency of professional bartenders. Perfect for showcasing bottled and canned drinks and giving you high capacity storage and attractive display options.

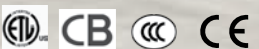
## Glass Frosters

Trufrost Glass Frosters are a perfect complement to any bar because the frosted glasses help keep beverages cold for longer, increasing customer satisfaction. These help create a theatrical display of frosted glasses or mugs, magnetising your customers to the bar.

## Back Bars

Trufrost Back Bars come in two options - one in stunning black coloured body and matching door frame and the other in stainless steel exterior. They provide an attractive view of the displayed items – be it bottles or cans. Available in 2 and 3 door options, they can be specified individually or as part of a complete bar solution, giving you endless possibilities in bar design.

## Technical Specifications



Specification	Black Bottle Coolers		Back Bars		Back Bars in Stainless Steel		Glass Door Undercounters		Glass Door Undercounters		Glass Froster
	VC-320	VC-400	BB-200	BB-300	BB-200SS	BB-300SS	G 2100 TNG	G 3100 TNG	GN 2100 TNG	GN 3100 TNG	GF 200 SSG
Gross Volume (Litres)	280	350	200	300	200	300	252	380	282	417	200
w*d*h (mm)	545*620*1727	600*665*1877	900*505*865	1335*505*865	900*505*865	1335*505*865	1360*600*860	1795*600*860	1360*700*860	1795*700*860	600*615*870
Temperature Range	0-10°C	0-10°C	2-10°C	2-10°C	2-10°C	2-10°C	2-8°C	2-8°C	2-8°C	2-8°C	-4~ -10°C
Lock	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	Yes	No
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Manual
No. of Doors	1	1	2	3	2	3	2	3	2	3	1
No. of shelves	4	5	2	2	2	2	2	3	2	3	2
Refrigerant	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a
Interior Light	Yes / 2 LEDs	Yes / 2 LEDs	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Wheels / Castors	Yes	Yes	No	No	No	No	Yes	Yes	Yes	Yes	No

Electricals: 220V/50Hz/1 Phase

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

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

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



## Recommended serving temperatures for different wines

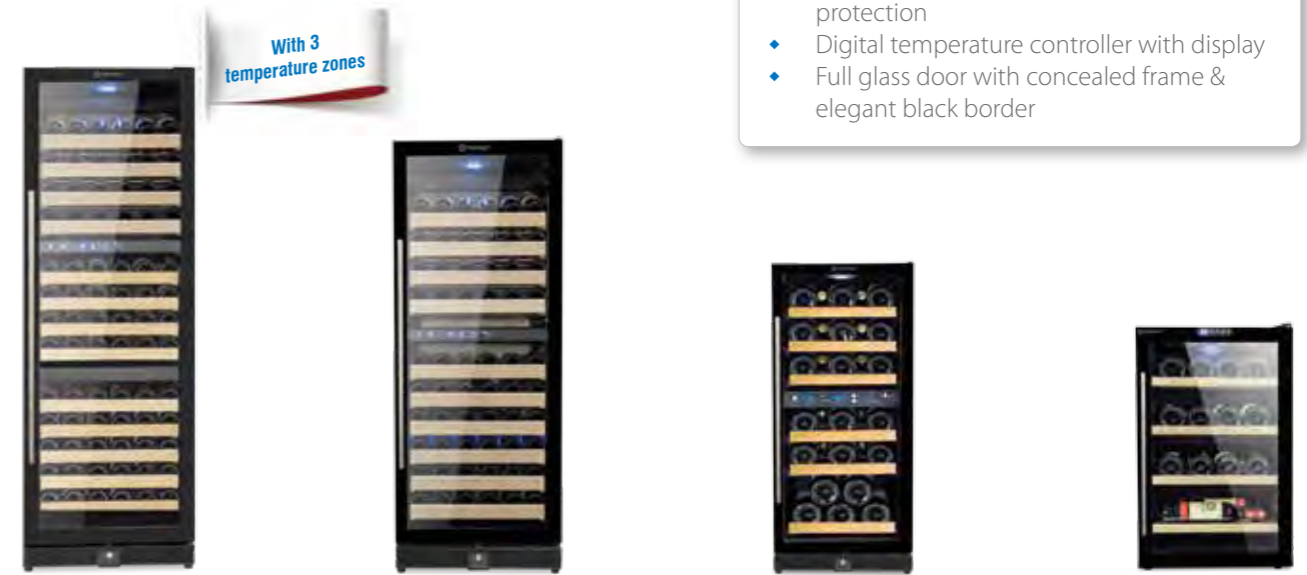
You could say that the warmer the wine is, the sweeter it will taste. Similarly, the colder the wine is, the more its sweetness will be masked. At the same time, the acidity and tannin of the wine is emphasised when wine is served cold. This is one of the reasons why wine should always be enjoyed at the right temperature. As a general rule, red wine is best served at a temperature between 12°C and 18°C, depending on the origin, grape and year. White wine is best served between 8°C and 12°C. Champagne and fruity dessert wine should be served ice cold, between 5°C and 7°C.

## Trufrost Wine Coolers

Wines develop their full flavour when they are stored in the right conditions and then served at the right temperature for drinking. Trufrost wine coolers ensure that. They create the perfect conditions for optimal storage of all types of wines – be it red, white or sparkling. You can choose between 4 different models with single, double and three temperature zone options that allow you to decide on the one that best fits your needs.

### Distinctive features

- ◆ Industry leading 3 temperature zones
- ◆ Dual and single zone models also available
- ◆ Black cabinet and interiors
- ◆ Beechwood shelves; ball bearing track in W 30/100/133. These models can also be used as 'built-in'.
- ◆ Stylish blue LED lighting under each shelf
- ◆ Double tempered brown glass with UV protection
- ◆ Digital temperature controller with display
- ◆ Full glass door with concealed frame & elegant black border



**W 133 TZ**

This is ideal for a large assortment of your vintage collections with 3 separate compartments for your reds, whites and champagnes. It can store up to 133 bottles of 0.75 litres, and is ideal for high traffic bars, busy restaurants, large clubs and hotels.

**W 100 DZ**

This is ideal for a large variety of your vintage collections with two separate compartments for your reds and whites that can store up to 100 bottles of 0.75 litres, and is ideal for those who are collectors of wine and for mid-sized bars, restaurants, clubs and hotels.

**W 30 DZ**

This two temperature zone cabinet is ideal for a wider variety of your vintage collections with two separate compartments for your reds and whites that can store up to 23 bottles of 0.75 litres - 12 bottles in upper compartment & 11 bottles in the lower compartment.

**W 18 SZ**

This model is ideal for light duty usage when too many different wines are not needed to be stored. This single temperature zone wine cabinet can be set at a mid-point temperature so as to cater to the storage needs of different wines and can store up to 18 bottles.

## Technical Specifications



Specification	Wine Coolers			
	W 18 SZ	W 30 DZ	W 100 DZ	W 133 TZ
Bottle Storage (0.75 ltr)	18	Upper Zone: 12 Lower Zone: 11	Upper Zone: 44 Lower Zone: 56	Upper Zone: 44 Middle Zone: 44 Lower Zone: 45
Storage Volume (litres)	68	93	308	405
w*d*h (mm)	453*512*715	380*610*850	598*685*1403	598*685*1815
Temperature Range	5-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Lower Zone 7-18°C	Upper Zone 5-15°C Middle Zone 5-15°C Lower Zone 7-18°C
Temperature Zones	Single	Dual	Dual	Three
Digital Temperature Indicator	Yes	Yes	Yes	Yes
Lock	No	Yes	Yes	Yes
Glass Door	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown	2 layered tempered brown
Door Handle	Steel	Steel	Steel	Steel
No. of beech wood shelves	Storage x 4	Sliding x 6	Sliding x 9 + Display x 1	Sliding x 12 + Display x 1
Refrigerant	R 600a	R 600a	R 600a	R 600a
Cabinet Case & Interior	Black	Black	Black	Black
Lighting under each shelf	Blue LED	Blue LED	Blue LED	Blue LED

Electricals: 220V/50Hz/1 Phase

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

A photograph of two glasses filled with bright yellow granita, topped with fresh green mint leaves. The glasses are placed on a rustic, light-colored wooden board. In the background, a white ceramic spoon and a small white bowl are visible on a light-colored, textured surface. The overall scene is bright and clean, suggesting a fresh and refreshing beverage.

Turn your business  
into the **fast lane**

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

## Soft Serve Freezers

With a Trufrost freezer, it is easy to make soft serve ice cream and frozen yoghurt. Add the pre-mix from your chosen dairy or supplier, freeze it down and in few minutes you are ready to serve. Trufrost freezers produce consistent quality, draw after draw. They come in a range of counter top and floor standing models with single or dual flavor twin twist options in varying capacities to suit different needs.



Solo

Solo Plus

2 Plus 1 / 2 Plus 1 HD

CE

Model	Flavours	Max. production	Mix Hopper capacity	Freezing cylinder capacity (ltrs.)	W x D x H (mm)	First Dispensing	Consecutive Dispensing (Cups)	Rated Input Power
Solo	1	10 L/Hr.	4 L x 1	1.5 x 1	220x660x660	13 minutes	5	700 W
Solo Plus	1	16 L/Hr.	5.5 L x 1	1.5 x 1	340x670x725	10 minutes	5	1500 W
2 Plus 1	Twin Twist	25 L/Hr.	5.5 L x 2	1.75 x 2	540x710x1440	9 minutes	5	2500W
2 Plus 1 HD	Twin Twist	32 L/Hr.	9 L x 2	1.9 x 2	540x710x1440	8 minutes	7	3000 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

## Ice Cream & Gelato Batch Freezers

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



GBF-10



GBF-20

CE

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

Electricals: 220V/50Hz/1 Phase

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





## Frozen Drink / Granita Dispensers

Compact dispensers for Granita and other frozen drinks such as sorbets, yogurts, cocktails, frozen coffee & cappuccino. Their visual display assists in more sales. You can choose between models that have 1 or 2 bowls and come in 3 litre or 6 litre variants as reflected in the table below. They come with an unbreakable, transparent, easy to clean, food-grade bowl and thermostats for soft drink mode and for overnight storage.



Quark 2



B3.1 ETC

CE

Model	W x D x H (mm)	No. of bowls
B3.1 ETC	180 x 510 x 470	1 x 3L
Quark 2	360 x 470 x 650	2 x 6L

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



## Jal Jeera/Buttermilk Dispensers

Versatile counter top model for the cooling and dispensing of a variety of popular Indian drinks such as Jal Jeera, Buttermilk, Lassi, Aam (mango) Panna & other natural juices. All parts in contact with drink are easy to disassemble for cleaning and sanitizing. You can choose between two models that come in a shock proof, non-toxic, poly-carbonate container of 12 and 19 litre capacities. The paddle is designed to stir the beverages and prevent any sedimentation or deposit formation.



JJ-12



Turia 19

CE

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

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

## Juice Dispensers

These Trufrost dispensers are ideal for non-carbonated beverages. Built with energy efficient refrigeration system, they are easy & quick to dismantle and clean. They come with a shock proof, non-toxic polycarbonate bowls of 8 ltrs. 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 whereas Jolly 8.2 comes with an impeller and can adapt to cold teas and milky drinks also. Both are however not recommended for pulp based drinks which are better dispensed in our models JJ-12 or Turia 19 shown ahead.



Jolly 8.2P



CE

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

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

## Hot Chocolate Dispensers

Elegant counter top dispenser specially suited for the mixing and dispensing of thick chocolate and other hot drinks. Beverage container made of shock proof, food grade polycarbonate with 3 litre capacity that is completely removable even when full of product. They come with a removable faucet for easy cleaning, an adjustable thermostat, an overhold protector and a noise level less than 70 db(A).



Sirocco 3

CE

Model	W x D x H (mm)	Bowl capacity
Sirocco 3	240x320x490	3 litres

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



Show off your  
**masterful creations** in style

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

Premium Display Cases for:  
Pastry | Indian Desserts | Ice Creams | Savouries

## Why Trufrost confectionery showcases are miles ahead?

### Help you save on food wastage:

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

### Aesthetics:

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



Conventional Display



Trufrost Display



## Floor Standing Displays: Classic Collection

The Classic collection comprises of models that are all time favourites and are suitable for upscale refrigerated display and retail of Cakes, Pastries, Indian Desserts, Dairy Products, Beverages, Yogurts, Cold Cuts, Sandwiches etc. Ideal for Hotel Coffee Shops, Cafés, Pastry Shops, Sweet Shops, Restaurants and more. You can choose between 4 Curved Glass & Flat Glass models with options of 3 layers or 4 layers and while the standard models come in 1200mm width, options of 900, 1500 or 1800 mm width or showcases with marble base in place of regular stainless steel are available if booked against longer lead times.



## Key Features

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



CS-43  
Curved Glass Showcase



CS-44  
Curved Glass Showcase



CSF-43  
Flat Glass Showcase



CSF-44  
Flat Glass Showcase

## Floor Standing Displays: Contemporary Collection

### Crystal Tower

This show-stopper presents a 4 side panoramic view of your display enhanced by LED lighting and comes with a digital temperature display, chrome plated adjustable shelves, 4 castors and air duct to remove condensation on the glass.

### Key Features: Crystal Tower

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



Crystal Tower

### Temptation - 44

This is a fashionable new product with an international appeal from the house of Trufrost. Apart from having all the features of the Classic Collection, this model comes with a classy inclined front glass.



Temptation - 44

### Breeze

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



Breeze

### Diva - 900

This is yet another stunner from Trufrost with a premium and an unmistakable jewellery counter like look for displaying chocolates, confectionery and more. It has two refrigerated pull-out drawers at the rear and brilliant LED lighting to enhance the display. It also comes with an additional refrigerated storage underneath the drawers.



Diva - 900



Pull-out Drawers



## Countertop Cold Displays

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



CTR-23



CTSR-23



Mini Tower

## Countertop Warm Displays

Suitable for showcasing and retailing a wide variety of appetizers and savouries like Samosas, Kachories, Patties, Wraps, Cutlets, Kathi Rolls and similar snacks. These are also an appropriate solution for Halwas, Gulab Jamuns or similar Indian desserts that are served warm. You can choose between two models that come in a dazzling combination of steel & glass.



CTW-23



CTSW-23



CTW-4

## Countertop Scooping Displays

These stunning displays come with elegant curved glass lids on a stainless steel base that houses the refrigeration system and have a digital temperature indicator. DTR-8 is a refrigerated display suitable for yogurt toppings, cold cuts and Bengali mithais and comes with 8 x GN 1/6 pans. DTF-4 is an attractive ice cream scooping display that comes with 4 x GN 1/3 pans.



DTR-8



DTF-4

## Technical Specifications



Model	Product	No. of Layers		Dimensions W*D*H (mm)	Volume (Litres)	Temperature Range (°C)	Front Glass	Refrigerant	Power (Watts)
		No.	Description						
CS 43	Curved Glass 3 Layer Cake Showcase	3	Base + 2 shelves	1200*730*1200	459	2~8	Heated	R 134a	450
CS 44	Curved Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	530	2~8	Heated	R 134a	450
CSF 43	Flat Glass 3 Layer Cake Showcase	3	Base + 2 shelves	1200*730*1200	459	2~8	Heated	R 134a	450
CSF 44	Flat Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	530	2~8	Heated	R 134a	450
Crystal Tower	4 Side Glass Panoramic Cake Showcase	5	Base + 4 shelves	515*485*1895	280	2~12	Double Glass	R 134a	400
Temptation 44	Inclined Glass 4 Layer Cake Showcase	4	Base + 3 shelves	1200*730*1300	480	2~8	Heated	R 134a	450
Breeze	Low Height Open Multideck	4	Base + 3 shelves	706*717*1500	190	3~7	N.A.	R 290	500
Diva 900	Chocolate & Confectionery Counter with Drawers	1	2 Pullout Drawers	900*850*1030	160	2~10	Heated #	R 134a	500
CTR-23	Countertop 3 Layer Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	Heated	R 134a	160
CTSR-23	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 2 shelves	660*530*730	68	2~8	Heated	R 134a	160
Mini Tower	Desk Top Tall Display Refrigerator	4	Base + 3 shelves	430*390*986	78	2~12	Double Glass	R 134a	180
DTR-8	Desktop Refrigerated Display	1	8 x GN 1/6 pans	767*612*328	67	2~12	-	R 134a	110
DTF-4	Desktop Ice Cream Scooping Display	1	4 x GN 1/3 pans	805*670*360	67	-18~-22	-	R 134a	140
CTW-23	Countertop 3 Layer Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTSW-23	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 2 shelves	660*530*730	68	40~65	-	-	450
CTW-4	Countertop Warm Display Case	1	4 x GN 1/3 pans	773*420*336	-	30~90	-	-	500

Electricals: 220V/50Hz/Single Phase

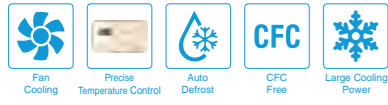
Specifications are subject to change without prior notice due to continuous product development

# Top glass also heated

The art & science of  
**cooling**



## No Frost Convertible Chest Freezers / Chillers



Trufrost is proud to be the first company to introduce No-Frost Chest Freezers in India. Ideal for homes, medicine shops, high traffic stores and busy restaurants, this unmatched feature makes manual defrosting a thing of the past. This pioneering product also features precise temperature control, a digital temperature indicator and a full set of baskets for segregated, easy-to-access loading while the multi-dimensional air flow ensures uniform cooling inside the cabinet.



### Key Features (NF-150)

- Self-adaptive frost system
- Precise temperature control
- Multi-dimensional wind circulation
- Embedded handle
- Digital temperature indicator
- Two baskets



### Key Features (NF-300)

- Self-adaptive frost system
- Precise temperature control
- Multi-dimensional wind circulation
- Embedded handle
- Digital temperature indicator
- Four baskets



## 2-in-1 Convertible Chest 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 820 litres to suit every conceivable need. You can also choose between single, double and three lid variants.



### Single Lid Models

- CF-110
- CF-220
- CF-300



### Double Lid Models

- CF-350 2D
- CF-400 2D (not convertible into chiller)
- CF-500 2D
- CF-550 2D
- CF-700 2D



### Three Lid Models

- CF-820 3D

## Dual Temperature Freezers / Chillers

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



### Models available

- DT-350
- DT-500



### Models available

- BC-400-2D-SS

## Milk / Bottle Chiller

Trufrost Milk Chillers come with a food-grade stainless steel inner compartment that allows for the milk to be poured directly into the tank for chilling and is also suitable for storing & chilling bottled beverages and other food-stuff.

## Technical Specifications



Specification	No Frost Freezers					Chest Freezers					
	NF-150	NF-300	CF-110	CF-220	CF-300	CF-350-2D	CF-400-2D	CF-500-2D	CF-550-2D	CF-700-2D	CF-820-3D
Gross Volume (Litres)	145	285	100	200	276	345	400	470	550	680	820
w*d*h (mm)	714*550*903	1104*550*903	559*554*845	860*580*835	1104*554*845	1160*640*835	1304*670*830	1523*725*842	1683*710*880	1843*725*842	2415*725*842
Temperature Range	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C
Refrigerent	R 290	R 290	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 290	R 134a	R 134a
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	No Frost	No Frost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	1	1	1	1	1	2	2	2	2	2	3
No. of Baskets	2	4	1	1	1	1	2	2	2	2	2
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes

Electricals: 220V/50Hz/1 Phase

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



## Chest Showcase Freezers



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

### Flat Glass Top Freezers



#### Models available

- GT-310 (with 3 baskets)
- GT-350 (with 4 baskets)
- GT-410 (with 4 baskets)
- GT-450 (with 4 baskets)

### Curved Glass Top Freezers



#### Models available

- GTC 150 (with 1 basket)
- GTC 300 (with 3 baskets)
- GTC 400 (with 3 baskets)

### Island Freezers



#### Models available

- IL-450 (with 4 baskets)
- IL-660 (with 6 baskets)

## Technical Specifications

Specification	Dual Temp Freezers		Milk Chiller	Flat Glass Freezers				Curved Glass Lid Freezers			Island Freezers	
	DT-350	DT-500	BC-400-2D-SS	GT-310	GT-350	GT-410	GT-450	GTC-150	GTC-330	GTC-400	IL-450	IL-660
Gross Volume (Litres)	340	480	360	310	350	410	450	150	330	400	450	660
w*d*h (inches)	53*24*33	61*30*36	50*26*33	39*27*33	43*28*33	49*27*33	52*28*33	24*26*35	41*26*35	49*26*35	70*29*33	74*32*34
Temperature Range	≤-18°C/2~10°C	≤-18°C/2~10°C	2~10°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C	≤-18°C
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	2	2	2	2	2	2	2	2	2	2	2	2
No. of Baskets	1	1		3	4	4	4	1	3	3	4	6
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes

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



## Absorption Minibars

Trufrost Absorption Minibars come with an enhanced cooling surface area & increased insulation thickness that allows for a better cooling performance and less energy consumption as compared to traditional minibars. They are available in an elegant black colour in either a solid door or a glass door version in 40 ltr. capacity.



MB-40G



MB-40

## Trufrost Compressor Minibars

Trufrost Mini Fridges are ideal for use as minibars in guest rooms of hotels and clubs and also in homes. They are built with special low noise compressors and come with interior light and a lock and are available in a neutral, pleasing white colour. Model MF-90 has a small freezing chamber whereas model MF-50 is a full refrigerator.



MF 50



MF 90

## Technical Specifications

Model	Dimension W x D x H (in)	Net Weight (kgs)	Refrigerator Volume	Power Rated (W)	Temp. °C	Cooling	Refrigerant	Certificate
MB-40	400X430X560	18	40	0.75kW	4-6	Absorption	Ammonia	CE/CB/ETL
MB-40G	400X440X560	22	40	1.05kW	7-9	Absorption	Ammonia	CE/CB/ETL
MF-50	479X447X522	15	50	90W	0-10	Compressor	R600a	CE/CB/ETL
MF-90	479X447X845	20	90	90W	0-10	Compressor	R600a	CE/CB/ETL

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



The science of preserving food **anywhere**



For an actual picture of the product, please see on the reverse of this page.

Freezer on Wheels

## Freezer on Wheels

The Trufrost FOW-110 is a deep freezer with a difference. It can be virtually taken anywhere and comes with an efficient glycol based eutectic system that allows for the freezer to perform well without electricity for several hours once it has been sufficiently charged. The product is ideal for sales of ice creams and other frozen foods when mounted on a cycle rickshaw or a push cart (not supplied with the freezer).



FOW-110

## Technical Specifications

Model	Capacity in Litre	Capacity in CFT	Capacity in Gallons	Temperature Range	Power (W)	Current (Amps)	Dimensions WxDxH (mm)	Doors (on top)	Refrigerant	Stabilizer Required
FOW-110	110	3.9	20	-18 to 30°C	315W	1.64	975x640x750	1 in SS	R 134a	1KW

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





Get your products  
**moving off** the shelves

Trufrost presents a truly world class range of Showcase Coolers and Freezers for a wide variety of applications. You can choose between capacities that range from 50 litres to 1500 litres.

Visi Coolers

Visi Freezers

Impulse Coolers

## The Elegance In White

### Single Door Visi Coolers:

These single door models come in an elegant white body and matching door frame and provide a top to bottom view of the displayed foodstuff – be it beverages, dairy products or any other items and are available in 50, 100 & 250 litre capacities



VC-50

VC-100

VC-250

SVC-300

### Double Door Visi Coolers:

These double door models also come in an elegant white body and matching door frame/s and are ideal for displaying beverages, dairy products and more and are available in 600, 1000 and 1500 litre capacities



VC-600

VC-1000 NF

### 3 Door Visi Cooler/Freezer Combo:

This unique 3 door product has a multi-function utility with two separate compartments for cooling (740 ltrs) and freezing (360 litres) and are ideal for displaying beverages, dairy products as well as ice creams and frozen products. It comes with 2 compressors and 2 controllers.



VCF-1200 NF

### Three Door Visi Coolers:

Trufrost three door visi coolers also come in an elegant white body and matching door frame and are ideal for displaying beverages, dairy products and more. They have a large 1500 litre capacity making them suitable for supermarkets and large food stores.



VC-1500 NF

## The Black Beauties

### Single Door Visi Coolers:

These single door visi coolers come in a stunning black colour and provide an attractive view of the displayed foodstuff. Available in 320 & 400 litre capacities, they come with a ventilated cooling system with automatic defrost and have 2 LED lights to enhance the quality of display.



VC-400

VC-320



## Impulse Cooler

Invented for high-traffic areas, the Trufrost Impulse Cooler combines efficient storage and high mobility. It is ideal for display near cash registers and a wrap-around decal can be provided against large volume orders to enhance your branding. It comes with castors for easy mobility.



CC-65



## Visi Freezers

Trufrost upright visi freezers are known for their reliability. VF 100 comes in an elegant champagne colour and the rest in an elegant white coloured body and provide a pleasing view of the displayed foodstuff – be it ice creams or any other packaged frozen food. You can choose between three models that are available in 100, 200, 400 and 1000 litre capacities and are fitted with LED lights to enhance the quality of display. VF 200, 300, 400 & 1000 come a ventilated cooling system with automatic defrost.



VF-100  
Visi Freezer



SVF-300  
Slimline Visi Freezer



VF-400  
Visi Freezer



VF-1000  
2 Door Visi Freezer



## Technical Specifications

Specification	Single Door Visi-Coolers					2 & 3 Door Visi Coolers / Freezers				Visi-Freezers				Impulse Cooler
	VC-50	VC-100	VC-250	VC-320	VC-400	VC-600	VC-1000NF	VCF-1200NF	VC-1500NF	VF-100	SVF-300	VF-400	VF-1000	CC-65
Gross Volume (Litres)	50	100	250	280	350	550	1000	1100	1506	70	200	400	950	65
w*d*h (inches)	18*19*20	20*21*34	22*23*57	21*24*68	24*26*74	35*24*79	44*27*82	52*27*82	71*27*82	24*21*32	17*21*73	26*28*78	48*28*78	Ø 17*37
Temperature Range	2-12°C	2-12°C	2-12°C	0-10°C	0-10°C	0-12°C	1-10°C	1-10°C	1-8°C / ≤-18°C	≤-22°C	-18°C	-18°C ~ -22°C	-18°C ~ -22°C	0-10°C
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	Yes	No
Defrost	Manual	Manual	Manual	Automatic	Automatic	Manual	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Manual
No. of Lids / Doors	1	1	2	1	1	2	2	3	3	1	1	1	2	2 Folding
No. of shelves	3	3	5	4	5	4	10	15	15	3	5	5	10	-
Interior Light	Yes / 1	Yes / 1	Yes / 1	Yes / 2 LEDs	Yes / 2 LEDs	Yes / 1	Yes / 2 LEDs	Yes / 3 LEDs	Yes / 5 LEDs	Yes / 1 LED	Yes / 1 LED	Yes / 2 LEDs	Yes / 2 LEDs	-
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	Yes	Yes
No. of Compressors	1	1	1	1	1	1	1	2	1	1	1	1	1	1
Refrigerant	R600a	R600a	R600a	R134a	R134a	R134a	R134a	R404a	R134a	R290	R404a	R404a	R404a	R134a

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



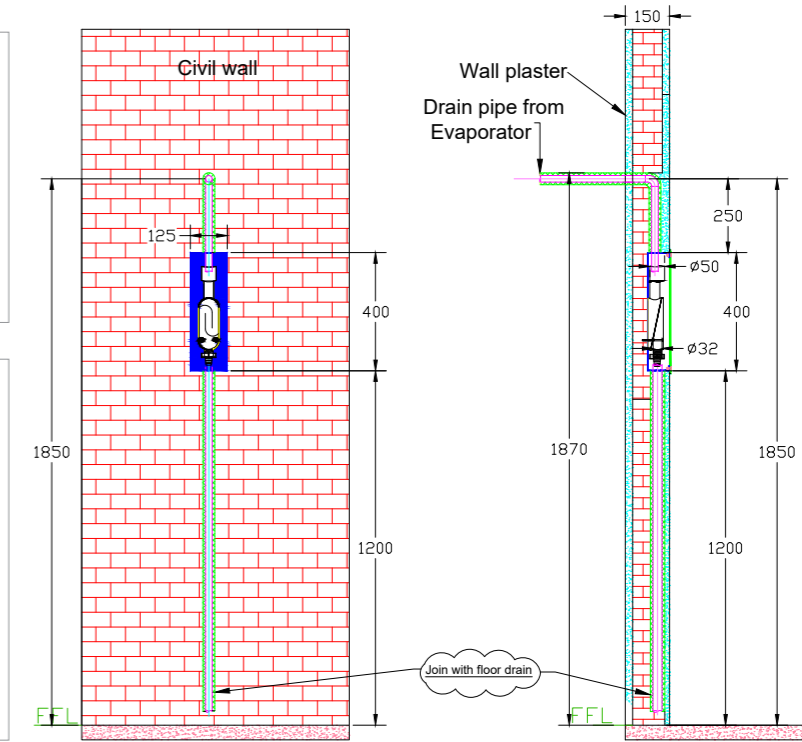
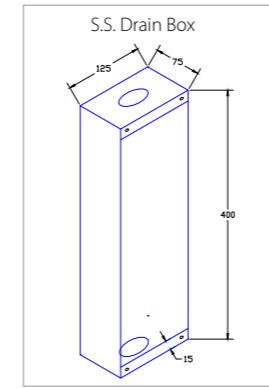
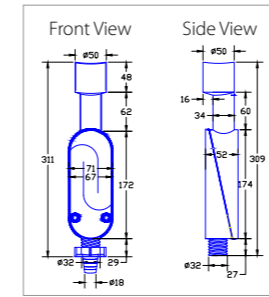
## The art & science of **food preservation**



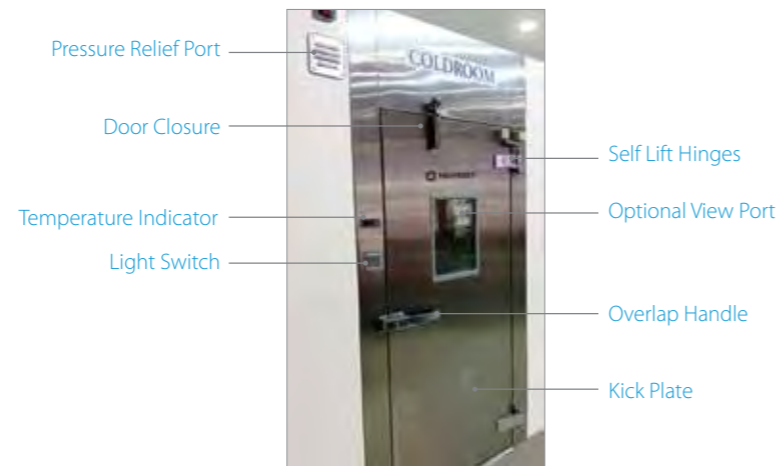
Team Trufrost has an expertise in design, supply, installation and after-service for your coldroom needs. Having worked extensively in the cold chain industry for over 3 decades, we've devoted ourselves to creating products and solutions that are extremely dependable. Our team has done extensive work with leading brands like Accor, Hilton, Marriott, Taj Hotels, Subway, Sanofi, Johnson & Johnson, Ranbaxy, Dinshaw's, Radisson, Westin, Park Plaza, Haldiram, Ramada, Amul, ITC, Oberoi, Shantha Biotechnics, Radha Regent, Cisco, Nilgiris and many more names.

## Walk-in Coldrooms

We specialize in preservation & storage of products ranging from hospitality, frozen foods, fresh produce, dairy products, beverages, to medicines & vaccinations and more. Be it small walk-in coolers & freezers, or large refrigerated warehouses, our Coldrooms are easy to install, use, and maintain, keeping you up and running from the very start. We've devoted ourselves to creating products and solutions that are extremely dependable. No matter where you're headed, you can count on Trufrost as a genuine partner to help you get there.



Wall Drain System



Flush door with accessories



## Key Features



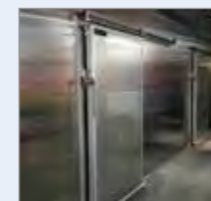
### Cam Locking with Gaskets

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



### Inside and Outside Ramp

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



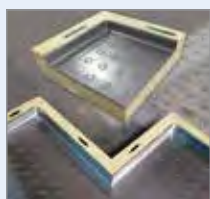
### Sliding Doors

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



### Shelving System

Trufrost offers shelving for cold rooms with option of SS 304 or special aluminium. We offer you optimal storage system to maximise space utilisation in a coldroom to suit different budgets.



### Custom Built Panels

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



### Rounded Corners

Trufrost gives you the option of rounded corners on wall to wall, wall to ceiling and wall to floor sections that enables easy cleaning of corners and utmost hygiene in your cold room.



### Control Panel

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



### LED lighting

Energy saving LED lighting options designed for damp, wet, walkin coolers or freezers applications are available from Trufrost.

Preserving  
what matters most

Variety of doors & accessories  
options

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



Hospitality



Ice Cream & Frozen Food Storage



Dairy Products



Pharmaceutical & Biomedical Products





Rack System



Air Cooled Condensing Unit

## Refrigerated Warehouses

Team Trufrost has a demonstrated capability to execute large refrigeration projects. Regardless of how big your project is, we can help you set up your refrigerated warehouse within defined timelines and budgets. Our team has a rich experience in the construction of refrigerated warehouses for food and agribusiness sectors and in areas such as:

- ◆ Fruit and vegetable storage
- ◆ Large poultry, meat and sea food warehouses
- ◆ Refrigerated shipping & logistics

## Project Management

Large warehouses, distribution centres and other cold-storage applications demand quiet, efficient and dependable operation. We can help you transform your plans with a mark of professionalism. Our refrigerated dock areas will maintain your product temperature requirements at all times. And our precisely engineered refrigeration systems are crafted optimally with insulated panels and a variety of door options. In short, our project management team ensures that you can derive an optimal performance from the entire refrigerated warehouse.



Storage of Fuits & Vegetables



Super Market Refrigeration



Storage of Sea Food



Refrigerated Warehouse



## Energy-efficient Refrigeration Units

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

### Salient Features :

- ◆ Rack systems with option of **inverter compressor**
- ◆ Imported & locally manufactured energy-efficient compressors
- ◆ Designed for tropicised conditions (Class T)
- ◆ Stainless steel or pre-painted aluminium evaporators
- ◆ Option of hermetic scroll & semi-hermetic compressors
- ◆ Option of remote monitoring for BMS compatible HACCP controller



Taper Evaporator



Slim Evaporator



Condensing Unit



Inverter Condensing Unit

## Technical Specifications

Model No. Cond. Unit	Model No. Evapo. Unit	Refrigeration Capacity BTU/Hr.	Max. Room Volume (CFT)	Max. Room Area with 8'Ht. (Sq.Ft.)	Temp. Range (C)	Max. Loading (Kgs./Day)	Loading Temp. (C)	Ambient (C)	Power Supply (V/Ph/Hz)	Power* Consumption (Kw)	Defrosting (Type)	Approx. weight (Kgs.)
TH-AH-008-21	Slimmer-S2-08-AL	8000	525	65	2 to 6	300	30	38 to 43	230/1/50	1.6	Off-cycle	70
TH-AH-012-21	Slimmer-S3-12-AL	12000	1000	125	2 to 6	580	30	38 to 43	230/1/50	2	Off-cycle	90
TH-AH-015-21	Slimmer-S4-16-AL	15000	1400	175	2 to 6	810	30	38 to 43	230/1/50	2.5	Off-cycle	110
TH-AH-019-23	Slimmer-S5-20-AL	19000	1900	240	2 to 6	1115	30	38 to 43	400/3/50	3	Off-cycle	148
TH-AH-021-23	Boxer-K3-21-ALX	21000	2200	275	2 to 6	1278	30	38 to 43	400/3/50	3.4	Off-cycle	150
TH-AH-030-23	Boxer-K4-30-ALX	30000	3200	400	2 to 6	1860	30	38 to 43	400/3/50	4.5	Off-cycle	160
TH-AH-036-23	Hyper-H2-36-PPX	36000	4000	500	2 to 6	2320	30	38 to 43	400/3/50	5.3	Off-cycle	170
TH-AH-040-23	Hyper-H2-40-PPX	41000	4700	580	2 to 6	2700	30	38 to 43	400/3/50	5.8	Off-cycle	180
TH-AS-060-43	Hyper-H3-60-PPX	60000	7000	875	2 to 6	4065	30	38 to 43	400/3/50	7.6	Off-cycle	220
TH-AS-080-43	Hyper-H4-80-PPX	80000	9000	1125	2 to 6	5225	30	38 to 43	400/3/50	9	Off-cycle	250
TL-AH-004-41	Cuber-S2-05E-AL	4000	240	30	(-18 to -22)	85	-10	38 to 43	230/1/50	1.5	Electric	78
TL-ASH-007-43	Boxer-K2-07E-ALX	7000	800	100	(-18 to -22)	280	-10	38 to 43	400/3/50	2	Electric	85
TL-ASH-009-43	Boxer-K2-09E-ALX	9000	1200	150	(-18 to -22)	425	-10	38 to 43	400/3/50	2.6	Electric	88
TL-ASH-012-43	Boxer-K3-12E-ALX	12000	1500	188	(-18 to -22)	525	-10	38 to 43	400/3/50	3.5	Electric	125
TL-ASH-016-43	Boxer-K3-16E-ALX	16000	2000	250	(-18 to -22)	700	-10	38 to 43	400/3/50	4.3	Electric	150
TL-ASH-022-43	Boxer-K4-22E-ALX	22000	3000	375	(-18 to -22)	1050	-10	38 to 43	400/3/50	6	Electric	190
TL-ASH-028-43	Hyper-H2-28E-PPX	28000	5000	625	(-18 to -22)	1750	-10	38 to 43	400/3/50	7.8	Electric	220

**Basis of Design :** (A) Loading will be 50 Kgs / Sq.ft. / day for Chiller room and 30 Kgs / Sq.ft. / day for Freezer room. (B) Door Openings : 2 to 3 / Hr. (C) Refrigerant : R22 / R407C / R404A / R134A for TH-range and R-404a for TL range of equipment. (D) Supply Voltage : 200V - 240V for single phase while 380V - 440V for three-phase supply, otherwise use voltage stabiliser. (E) TH range offered for +22°C to +1°C is with Hermetic Danfoss / Emerson / Techemseh compressor, while TL range is offered for -1°C to -86°C with Hermetic Emerson for small capacities and Semi-Hermetic Bitzer / Dorin / Emerson compressors.

Trufrost reserve the right to change the specifications without prior notice



## Cooling without compromise

Trufrost brings to India a comprehensive range of reliable biomedical refrigeration products that are suitable for hospitals, blood banks, pharmacies, research institutes, laboratories in electronic & chemical plants, fisheries and more.

# -86°C Ultra Low Temp Freezers

Trufrost -86 ULT Freezers are specially designed for long term storage of various biological products, including viruses, germs, erythrocytes, leucocytes and cutis. They are ideal for blood banks, hospitals, epidemic prevention services, research institutes, laboratories in electronic & chemical plants, biological institutes and fisheries.



ULTF-838



ULTF-588



ULTF-340

### Key Features of Ultra Low Temp Freezers:

- Optimized double cascade refrigeration technology for ultra-low temperature application
- Environment friendly CH refrigerant helps save up to 50% on energy costs
- Advanced Vacuum Insulation Panel (VIP) technology enhances sealing and minimizes heat conduction rate resulting in 30% more storage volume
- Rapid cooling even at 38°C ambient temperature
- LED display for easy viewing of cabinet temperature, set temperature, ambient temperature, input voltage and early warning for malfunctions
- Derived temperature and alarm record within a month through USB port
- Special noise reduction design with advanced shock absorbers in key component
- Easy to remove and clean dust filter
- White board for records in ULTF 588 & 838
- Double lock system to avoid abnormal door opening

### Safety Control System:

- Malfunction alarms for cabinet temperature, voltage or ambient temperature exceeding the range and also for power failure or sensor error
- Audio visual alarm with buzzer & flashing light
- Optional remote alarm through USB port or SMS alarm
- Password protected lockable keyboard



# -40°C Low Temp Freezers

Designed to store vaccines, blood plasma, biological materials and ideal for use in electronic and chemical laboratories, epidemic prevention centres, hospitals, animal husbandry, blood banks and research institutes, these products are suitable for low temperature experiments of electronic components, storage of blood plasma, biological materials, vaccines etc.



LTF-270



LTF-250



LTF-400

### Key Features of Low Temp Upright Freezers:

- Unique refrigeration system for faster cooling
- Eco-friendly and energy saving CH refrigerant
- Independent inner door to prevent cooling loss
- Adjustable shelves with plastic coated steel
- Built in lock for safety

### Key Features of Low Temp Chest Freezers:

- Unique refrigeration system ensures faster cooling and better stability
- Energy efficient and environment friendly R 290 refrigerant
- Lock for safety

### Safety Control System:

- Multiple alarm for high/low temperature & sensor malfunction
- Password protected lockable keyboard
- Micro-computer based temperature control system
- ensures high precision and uniform cooling

## Technical Specifications



Model	Volume	Exterior Dimensions (W*D*H/mm)	Interior Dimensions (W*D*H/mm)	Net Weight	Power (W)	Temp Range (°C)	Compressor/s	Optional Accessories
ULTF-838	838L	1160*1172*1995	894*718*1310	275kg	890W	-60°C ~ -86°C	2	Chart Recorder, Temp Recorder, Racks
ULTF-588	588L	872*1192*1995	606*738*1310	249kg	815W	-60°C ~ -86°C	2	Chart Recorder, Temp Recorder, Racks
ULTF-340	340L	854*1072*1907	488*607*1140	190kg	1350W	-60°C ~ -86°C	2	Temp Recorder, Racks
LTF-270	268L	673*676*1630	508*455*1137	98.5kg	300W	-30°C ~ -40°C	1	Test Hole, Temp Recorder, Basket
LTF-250	276L	1104*554*845	-	-	-	≤-18°C	1	Temp Recorder, Basket, Wheels/Castor
LTF-400	400L	1304*670*830	-	-	-	≤-18°C	1	Temp Recorder, Basket, Wheels/Castor

\* At 10 deg C incoming water and 10 deg C air temperature Electricals: 220V/50Hz/Single Phase  
 Specifications are subject to change without prior notice due to continuous product development  
 Height for IC 200/300/455/900 and IF 200/500/1000 is with the suggested storage bin

## -20°C Upright Freezers

This product is designed to store vaccines, biological materials etc., and are ideal for use in electronic and chemical laboratories, epidemic prevention centres, hospitals, animal husbandry, blood banks and research institutes. It also features precise temperature control and a digital temperature indicator.



UF-220

UF-330

### Key Features:

- ◆ Unique refrigeration system ensures faster cooling and better stability
- ◆ Environment friendly R 600a refrigerant
- ◆ Adjustable shelves
- ◆ Lock for safety
- ◆ Temperature Display

## Dual Temperature Freezer/Cooler

Trufrost Biomedical Freezer/Coolers secure your samples with outstanding cooling reliability and performance. Trufrost has combined the high quality cooling performance created by air-forced cooling circulation with the many features and user friendliness offered by a reliable controller. The results meet the more stringent requirements for lower power consumption, more precise cooling uniformity, need for temperature and alarm surveillance.



G-550-DTV

### Key Features:

- ◆ Unique refrigeration system ensures faster cooling and better stability
- ◆ Door ajar and High & Low temperature alarm
- ◆ Two separate compartments, one for cooling and other for freezing
- ◆ Environment friendly R 404a refrigerant
- ◆ Lock for safety
- ◆ Temperature Display

## 2~8°C Pharmacy Refrigerators

Trufrost Pharmacy Refrigerators are designed to store pharmaceuticals, medicines and other related products and are ideal for drug stores, pharmaceutical companies, hospitals, epidemic prevention centers and clinics.



MVC-130



MVC-236



MVC-800

### Key Features:

- ◆ Advanced forced-air cooling system, large airflow with optimized air channels to guarantee inner temperature consistency. The special finned evaporator ensures no-frost and effective temperature management within  $\pm 3^{\circ}\text{C}$ , the adjustable temperature range: 2~8°C.
- ◆ Microprocessor control with digital temperature display with an accuracy of 0.1°C
- ◆ Multi-level and adjustable shelves for various dimensions of pharmaceutical products, making full use of the space.
- ◆ Inner light for clear display

### Safety Control System:

- ❖ High/Low temperature alarm, thermostat malfunction alarm, door ajar alarm and power failure alarm. The start delay function provides protection of device.
- ❖ Audio and visual alarm
- ❖ USB port, optional temperature controller with thermal printer to track temperature curve
- ❖ Password protected lockable keyboard to prevent random parameter changes
- ❖ Optional remote control mode by Wi-Fi monitor



### Technical Specifications



Model	Volume	Exterior Dimensions (W*D*H/mm)	Drawers / Shelves	Lock	Temp Display	Temp Range (°C)	Refrigerant
UF-220	210L	600*680*1328	7	Yes	Yes	$\leq -18^{\circ}\text{C}$	R-600A
UF-330	310L	600*680*1778	10	Yes	Yes	$\leq -18^{\circ}\text{C}$	R-600A
G-550-DTV	550L	680*760*1965	3	Yes	Yes	-2 ~ +10 / 0 ~ -18	R-404A

Electricals: 220V/50Hz/Single Phase

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

### Technical Specifications



Model	Volume	Exterior Dimensions (W*D*H/mm)	Interior Dimensions (W*D*H/mm)	Net Weight	Power (W)	Temp Range (°C)	Optional Accessories
MVC-130	130L	500*503*1292	418*390*761	53kg	150W	2°C ~ 8°C	Test Hole, Thermal Printer, Temp Recorder
MVC-236	236L	500*560*1785	500*420*1090	63kg	254W	2°C ~ 8°C	Test Hole, Thermal Printer, Temp Recorder, Waterproof Socket
MVC-800	835L	1190*660*2030	1100*530*1555	142kg	460W	2°C ~ 8°C	Test Hole, Thermal Printer, Temp Recorder, Waterproof Socket

Electricals: 220V/50Hz/Single Phase

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

## 4° ± 1°C Blood Bank Refrigerators

Blood storage requires specially designed equipment that must comply with international standards. Trufrost Bank Refrigerators are reliable for storing blood and are ideal for blood banks, hospitals and the medical industry. They can also be used to store pharmacy and biological products in hospitals and disease prevention centers.



BBR-108



BBR-208



BBR-658

### Key Features:

- Advanced forced-air cooling system, large airflow with optimised air channels for inner temperature consistency and special finned evaporator.
- Inner light and heated double pane glass doors ensure clear display without condensation
- Microprocessor control with digital temperature display
- Auto-defrost function ensures good performance in high temperature and high humidity areas
- Safety lock prevents unauthorized access
- Large digital display for easier observation
- SUS shelves for convenient storage of blood bags
- Self-closing doors

### Safety Control System:

- ❖ Alarm mode monitors ambient temperature and system state to ensure safety and reliability of storage conditions.
- ❖ High/Low temperature alarm, thermostat malfunction alarm, power failure alarm in 72 hours, battery backup malfunction alarm, condenser abnormality alarm.
- ❖ Audio and visual alarm
- ❖ USB port, optional temperature controller with thermal printer to track temperature curve
- ❖ Password protection to prevent random parameter change



## -25°C ~ + 4°C Mobile Freezers/Coolers

These are designed for storage and transportation of blood, serum, plasma, vaccines, reagents and special medicines and are ideal for immunization programs, epidemic prevention stations, blood banks, health centres, animal husbandry bureaus, logistics service companies, pharmaceutical factories and for genetic engineering applications.



MMC-30



MMC-80

### Key Features:

- Multi-function: Temperature can change from freezing to cooling
- Temperature fluctuation between ±2°C
- High efficiency compressor with integrated electronic control
- Protection device for low voltage
- Rapid cooling
- Constant alarm in case of power failure
- Audio and visual alarm
- Password protected lockable keyboard
- Suitable for AC 220 Volts or DC 12/24 Volts power supply of a cigarette lighter



### Technical Specifications

Model	Volume	450ml Blood Bags	Exterior Dimensions (W*D*H/mm)	Interior Dimensions (W*D*H/mm)	Net Weight	Power (W)	Temp Range (°C)	Optional Accessories
BBR-108	108L	66	522*600*1050	432*462*478	50kg	160W	4± 1°C	Chart Recorder, Temp Recorder, Remote Alarm Interface
BBR-208	208L	132	522*600*1550	432*462*978	67kg	200W	4± 1°C	Chart Recorder, Temp Recorder, Remote Alarm Interface
BBR-658	658L	360	1220*648*1885	1100*454*1325	165kg	364W	4± 1°C	Chart Recorder, Temp Recorder, Remote Alarm Interface
MMC-30	30L	-	615*370*472	364*253*353	22kg	80W	-25± 1/4± 1°C	-
MMC-80	80L	-	937*565*581	547*378*370	47kg	100W	-25± 1/4± 1°C	-

Electricals: 220V/50Hz./Single Phase

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



## 20~24°C Blood Platelet Incubators

The blood platelet incubator is widely used to store blood platelets, biological reagents and chemical products. They are used by hospitals, blood banks, research institutes, laboratories and universities.



BPI-5



BPI-10

### Key Features:

- ◆ High accuracy sensor
- ◆ Microprocessor control with inner temperature controlled at 22°C ±2°C
- ◆ Efficient refrigeration system with controlled fan and forced cycle mechanism ensures temperature consistency inside the cabinet
- ◆ Large digital display for easier observation
- ◆ Disinfection by UV light that shuts off automatically when door is opened to prevent harm to human body
- ◆ Double insulated glass door makes observation easy
- ◆ High quality oscillation slide rail for longevity as well as low noise

### Safety Control System:

- ❖ Alarm mode monitors ambient temperature and system state to ensure safety and reliability of storage conditions.
- ❖ High/Low temperature alarm, thermostat malfunction alarm, power failure alarm in 72 hours, battery back-up malfunction alarm and door ajar alarm
- ❖ Audio and visual alarm

### Technical Specifications

Model	Shelves	Exterior Dimensions (W*D*H/mm)	Interior Dimensions (W*D*H/mm)	Net Weight	Power (W)	Temp Range (°C)	Optional Accessories
BPI-5	5	522*600*1050	427*360*467	60kg	197W	20 ~ 24°C	Test Hole, Temp Recorder, Remote Alarm Monitoring System
BPI-10	10	522*600*1300	432*462*728	80kg	280W	20 ~ 24°C	Test Hole, Temp Recorder, Remote Alarm Monitoring System

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



## -20°C Chest Freezers/Coolers

Their unique No-Frost feature makes manual defrosting a thing of the past. Designed to store vaccines, biological materials etc., these are ideal for use in electronic and chemical laboratories, epidemic prevention centres, hospitals, animal husbandry, blood banks and research institutes. They also digital temperature display and a full set of baskets for segregated loading while the multi-dimensional air flow ensures uniform cooling inside the cabinet.



NF-150



NF-300

### Key Features:

- ◆ Can also be used as a cooler at the flick of a button
- ◆ Unique auto-defrost system
- ◆ Environment friendly R 600a refrigerant
- ◆ Baskets for convenient storage
- ◆ Lock for safety
- ◆ Digital temperature Display

### Technical Specifications



Model	Volume	Exterior Dimensions (W*D*H/mm)	Lock	Temp Display	Temp Range (°C)	Refrigerant
NF-150	150L	714*550*903	Yes	Yes	≤-18°C	R-600A
NF-300	300L	1104*550*903	Yes	Yes	≤-18°C	R-600A

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

## Lab Use Flake Ice Machines

Flake ice is greatly preferred for its small size and soft texture for therapeutic use in healthcare facilities. Flake ice is also perfect for use in research labs and bio-medical, life sciences and healthcare applications. Trufrost offers Flake Ice Machines in production capacities ranging from 20 to 1000 kg per day.



IF-20



IF-50



IF-70, IF-130



IF-200, IF-500, IF-1000

For technical specifications please refer to page no. 16

The magnetising aroma  
of **good coffee**



## Espresso Coffee Machines

These high quality espresso coffee machines are specially made for Butler, by La Cimbali of Italy. They are versatile, easy to use, adjust, and maintain. Made in steel and aluminium, they are ergonomic and robust. Their new thermo-syphon system is without injectors and with specific nozzles suited for the Indian market. They are available in the 1 and 2 group "Coffee-to-go" versions and are designed for cups up to 14.5 cm height.



Undici A1



Undici A2

### Key Features

- ◆ 1 or 2 group options
- ◆ Electronic programming of dosage
- ◆ 1 standard steam wand
- ◆ 1 hot water wand
- ◆ Elegant red & stainless steel body
- ◆ Thermal balancing system
- ◆ Built in volumetric pump
- ◆ Automatic boiler fill

Model	Boiler capacity (litres)	Dimensions W X D X H (mm)	Power	Electricals	Weight (kg)
Undici A1	4.9	432x598x670	3KW - 3.5KW	220-240V / 50Hz / 1Phase	33
Undici A2	10.5	712x598x570	4KW - 4.4KW	380-415V / 50 Hz / 3Phase	57

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



Brasil

## Professional Coffee Grinders

Butler Professional Coffee Grinders are built in an elegant combination of steel and black and are a perfect complement to your Butler coffee machine. They have single-bodied, hermetically sealed dosers that prevent aroma loss. The motor is equipped with a thermal protector.

Model	Hopper Capacity (kg)	Dispenser Capacity	Grinding Blades	Dimensions W X D X H (mm)	Power
Brasil	1 kg of beans	300 gm of ground coffee	Hardened Steel/ Ø 60mm	210x380x470	275W

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



The craft behind  
**captivating blends**





TruBlend 2.2AQ

## Commercial Blenders

### TruBlend 2.2AQ

The Butler TruBlend 2.2AQ is ideal for food-courts, juice bars, cafés, restaurants, bars and clubs. Its advanced acoustic enclosure reduces blending noise by up to 80% without compromising on its ruggedness or your customers' experience. Its simplicity lies in its '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 is perfect for crushing ice in seconds, making frothy milkshakes, smoothies, frappés, juices and cocktails.

- ◆ Rated Input Power: 1680 W
- ◆ Easy to use and clean
- ◆ Simple, uncomplicated controls



Smoothies



Cocktails



Frappuccino



Shakes

### TruBlend 2.2

The Butler TruBlend 2.2 is a work-horse and is ideal for food-courts, juice bars, cafés, restaurants, bars and clubs. Its simplicity lies in its '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 without compromising on the functionality. It is perfect for crushing ice in seconds, making frothy milkshakes, smoothies, frappés, juices and cocktails.

- ◆ Rated Input Power: 1680 W
- ◆ Easy to use and clean
- ◆ Simple, uncomplicated controls

Model	Power	Motor Power	Jar Capacity
TruBlend 2.2 AQ	1680W	2.2 HP	2.5 Litre
TruBlend 2.2	1680W	2.2 HP	2.5 Litre

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



TruBlend 2.2



The science behind  
**good taste**



## Combi Steamers for Gastronomy & Pastry

Butler professional combi steamers bring an amazing reliability and sturdiness at the chef's service. They are designed for large and small catering businesses and conceived for ever more demanding chefs who follow the transformation of taste and the quality of an authentic **Made in Italy** product.

Butler professional combi ovens with direct steam injection are available from 7 to 12 levels (GN 1/1 and EN) with Analog or Touch screen controls. Designed for professional use, they come in electric and gas variants with crosswise insertion of the trays, meant for chefs who expect the optimal performances both in gastronomy and pastry cooking.

Butler combi steamers help you achieve the best results on air and heat distribution inside the cooking chamber, ensuring constant and perfectly even cooking results on every tray, at any level. Use of advanced technology ensures efficiency, safety and endurance.

More importantly, they don't burn a hole in your pocket.



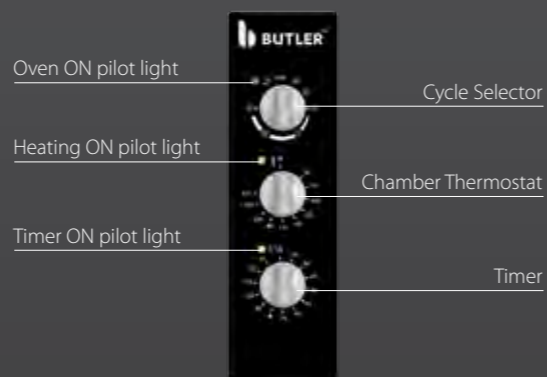
### Programs: Recipes

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

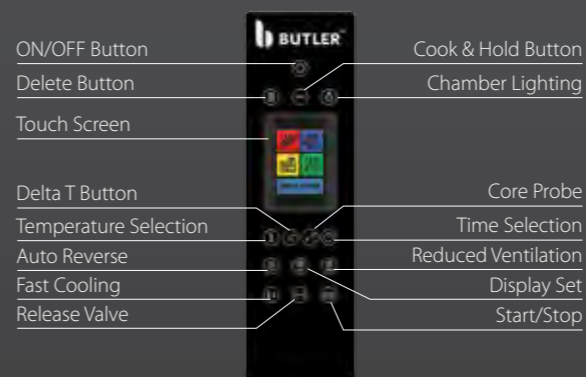
- ◆ Control panels: Simple, efficient and intuitive controls. Possibility to choose between Analog controls and Touch Screen
- ◆ Ergonomic door hand with opening from both sides and double snap safety lock (optional)
- ◆ Cooking chamber molded cavity in stainless steel AISI 304 with rounded corners
- ◆ Steam release valve: manual or automatic control
- ◆ Spotless chamber washing (with Touch Control Panel models)
- ◆ Tray holders to fit both GN 1/1 and EN trays
- ◆ Easy to remove door gasket made of silicone rubber for professional use
- ◆ Drip-pan connected to drain
- ◆ Light inside the cooking chamber
- ◆ Pitch: 67 mm
- ◆ Two ventilation speeds with auto-reverse
- ◆ Double glass door with book-like opening for easy cleaning
- ◆ Micro switch stops ventilation at door opening
- ◆ Door opening reversible upon order



Analog Control Panel



Touch Screen Control Panel



## Vegetables



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

## Gratins, pizzas & snacks



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

## Desserts & cakes



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

## All kinds of bread



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

## Fish, meat & kebabs



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

## Grill & pan fry



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



ECO-006D



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



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

## Technical Specifications

Model	Power	Voltage	Trays	External Dimensions W x D x H (mm)	Control Panel	Weight
ECS-007A	11.5Kw	400v 3N/50Hz	7 x 1/1 GN	920x730x900	Analog	105kgs
ECS-007T	12.3Kw	400v 3N/50Hz	7 x 1/1 GN	950x790x870	Touch Screen	123kgs
ECS-012A	17.3Kw	400v 3N/50Hz	12 x 1/1 GN	920x730x1230	Analog	128kgs
ECS-012T	16.9Kw	400v 3N/50Hz	12 x 1/1 GN	950x790x1190	Touch Screen	150kgs
GCS-007A	0.3Kw	230v 1N/50Hz	7 x 1/1 GN	920x790x900	Analog	116kgs
GCS-007T	0.6Kw	230v 1N/50Hz	7 x 1/1 GN	950x790x870	Touch Screen	137kgs
GCS-012A	0.5Kw	230v 1N/50Hz	12 x 1/1 GN	920x790x1250	Analog	145kgs
GCS-012T	0.6Kw	230v 1N/50Hz	12 x 1/1 GN	950x790x1190	Touch Screen	170kgs
ECO-006D	7.9Kw	400v 3N/50Hz	6 x 1/1 GN	860x680x710	Programmable	85kgs

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



## Control Panel Specifications

Oven Model	With Analog	With Touch Control
Convection with Ventilation	50-270°C	20-270°C
Combi with Direct Steam	50-270°C	20-270°C
Steam	50-100°C	20-100°C
Autoreverse	Standard	Standard
Double Ventilation speed	Standard	Standard
Core Probe	Not Available	Standard
Delta T	Not Available	Standard
Automatic Programs	Not Available	300 programs 6 phases
Automatic preheating	Not Available	Standard
USB connection	Not Available	Standard
Automatic washing	Not Available	Standard with Liquid detergent



### The proof of the pudding is in the eating

Ask for a free Live Demo to gain "hands on" experience of the Butler Combi Steamers under the guidance of a skilled chef. Please contact your Trufrost dealers/executive for details.





## 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

### Cheeseburger



9 oz. cheeseburger can be reheated within 3 minutes

### Sandwich



8 oz. sandwich can be reheated within 1 minute

### 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

## 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 table 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-350SI



TIH-3.3



TIW-3.3



DIH-3.3



DIW-3.3

	Table Top Induction		Drop In Induction	
	Hob	Wok	Hob	Wok
Model Number	TIH-3.3	TIW-3.3	DIH-3.3	DIW-3.3
Rated Power	3300W	3300W	3300W	3300W
Adjustable Power	400W-3300W	400W-3300W	400W-3300W	400W-3300W
Voltage	220V / 50Hz.	220V / 50Hz.	220V / 50Hz.	220V / 50Hz.
Product Weight				
Dimensions (mm)	350*440*113	380*420*180	340*340*132	380*380*180
Cut Out Size (mm)	-	-	330*330	370*370
Control Box Size (mm)	-	-	128*64	128*64
Control Box Cut Out Size (mm)	-	-	141*70	141*70

In case of Drop-In Induction units, selection of 60-65-70-75-80°C can be made in the warmer function

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

## Difference between commercial and household microwave ovens

### Commercial Microwave Ovens

- Functions**
  - ◆ Even heat delivery to the food, large capacity, pre-set memory, one button for common menus
  - ◆ Three power levels and automatic fault diagnosis
- Durability**
  - ◆ Stainless steel cavity
  - ◆ Withstands frequent usage (100s of times per day)
- Cleaning**
  - ◆ Smooth internal and external design, easy to clean
- Capability**
  - ◆ Heating not compromised by large capacity

### Conventional Microwave Ovens

- ◆ Slow heating, unsuitable for commercial applications, rely on turntable for even heating
- ◆ No automatic fault diagnosis
- ◆ Sprayed or painted doors
- ◆ Only for home use (3-5 times per day)
- ◆ Turntable structure leads to accumulation of residues, difficult to clean
- ◆ Can accommodate limited amount of food

## 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



ECO-28

Model	External Dimensions W x D x H (mm)	Cavity Dimensions W x D x H (mm)	Cavity Volume (Litres)	Input Power (W)	Cooking Time (min:sec)	Quantity* (per hour)
MWO-25	511x311x432	327x200x346	25	1550	3:10	19

\*Throughput reflects one piece of Pizza

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

Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Pans W x D x H (mm)	Temperature Range	Heating Elements	Fans
ECO-28	2.67kW	595*530*570	460*375*360	435*315*5 / 4pans	50°C -300°C	2	2

Voltage: 220-240V/50Hz

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



CE

## 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

EPO-36



Model	Power	Dimensions W x D x H (mm)	Electricals	Weight	Cavity Dimensions W x D x H (mm)
EPO-36	3kW	920*690*410	220 - 240V/50Hz	41kg	650*520*170

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

## 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 litres 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



CE

FGF-400

Model	Gas Input Capacity	Each Fry Basket Dimensions WxDxH (mm)	Dimensions W x D x H (mm)	Frypot Oil Capacity
FGF-400	120,000 Btu/hr	170x335x280	394x760x885	20 Liters

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

## 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

Model	Power	Dimensions (W x D x H in mm)	Volts
EF-4	2 kW	220x390x370	220 V
EF-6	2.5 kW	260x410x285	220 V
EF-8	3.25 kW	260x410x340	220 V

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



EF-4, EF-6, EF-8



CE

PG-11E



## Contact - Grills

The Butler Sandwich and Panini Grills cook perfect sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish or eggplant in the healthiest possible way.

- ♦ Cast iron plates for even cooking
- ♦ Self-balanced upper plate allows you to adapt the cooking to the food

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
CG-11	2.2 KW	50°C-300°C	310x310x200	218 x 230	15 kg
PG-11E	2.8 KW	50°C-300°C	430x310x200	340 x 230	25 kg

Electricals : 220 V 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

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

## 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



WB-03



Model	Power	Weight	Temperature Range	Dimensions (W x D x H in mm)	Time Control Range	Baking Plate Revolve
WB-03	2kW	10kg	124°C ~ 230°C	310x380x285	99Mins & 50Sec ~ 00Mins & 00Sec	180°

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



CB-01



Delivered with a mould for making ice cream cones

## 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.

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

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

## 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



EGP-550

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	548x348x 10

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



BM-1/1

## 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	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



ES-450



ES-610

## 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	610x340x280
ES-450	2.8 kW	50°C-300°C	450x450x500

Electricals : 220 V 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



CT-300

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

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

## Pop-up Toasters

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

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



POP-06



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

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

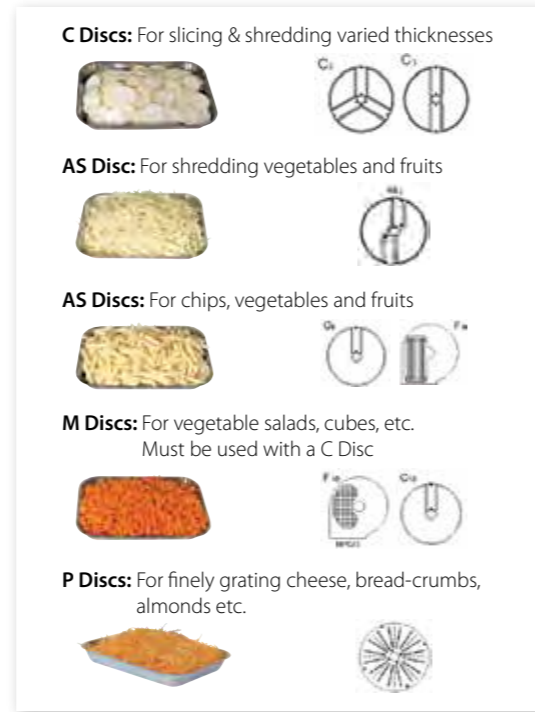
## Vegetable Preparation Machines

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



VPM-120

- ◆ 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



## 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



250 ES-10

## Meat Mincers

TC-8 is a durable meat mincer from Butler and has an all stainless steel construction. It is easy to operate & clean; conforms 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



TC-8

## 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



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

### Work Tables

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



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

### Stands with 4 shelves

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



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

### Single Layer Wall Shelves

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

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



Get great baking  
results **consistently**



## Electric & Gas Based Deck Ovens

Butler Electric & Gas based Deck Ovens come in two variants – EFO/GFO series with microcomputer controller & steam generator and EDO/GDO series without steam. The outer cabinet of both variants is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 300 degree C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, the single deck oven can take 2 EN trays, the 2 Deck Ovens can take 4 EN trays and the 3 Deck Ovens can accommodate 6 EN trays.



**Models available**  
EFO-2C, GFO-2C, EDO-2T, GDO-2T



**Models available**  
EFO-4C, GFO-4C, EDO-4C, GDO-4T



**Models available**  
EFO-6C, GFO-6C, EDO-6T, GDO-6T



EDO-2T on PC-8



PC-16

## Proofing Cabinets

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

## Technical Specifications

Product	Model	Power/Gas Pressure	Weight	Dimensions (W x D x H)	Electricals	Heat Load (MJ / h)	Remarks
Electric Single Deck Oven	EFO-2C*	6.8 kW	130 kgs.	1355 x 960 x 700 mm	3-380V / 50 Hz	-	2 Trays
Electric Two Deck Oven	EFO-4C*	13.6 kW	220 kgs.	1355 x 960 x 1255 mm	3-380V / 50 Hz	-	4 trays
Electric Three Deck Oven	EFO-6C*	20.4 kW	310 kgs.	1355 x 960 x 1645 mm	3-380V / 50 Hz	-	6 trays
Gas Single Deck Oven	GFO-2C*	2800 (Pa)	130 kgs.	1355 x 960 x 720 mm	-	45	2 trays
Gas Two Deck Oven	GFO-4C*	2800 (Pa)	220 kgs.	1355 x 960 x 1375 mm	-	90	4 trays
Gas Three Deck Oven	GFO-6C*	2800 (Pa)	310 kgs.	1355 x 960 x 1835 mm	-	135	6 trays
Electric Single Deck Oven	EDO-2T	6.6 kW	85 kgs.	1220 x 780 x 510 mm	220V / 50 Hz	-	2 Trays
Electric Two Deck Oven	EDO-4T	13.2 kW	148 kgs.	1220 x 780 x 1250 mm	380V / 50 Hz	-	4 trays
Electric Three Deck Oven	EDO-6T	19.8 kW	175 kgs.	1220 x 780 x 1620 mm	380V / 50 Hz	-	6 trays
Gas Single Deck Oven	GDO-2T	2800 (Pa)	92 kgs.	1320 x 920 x 670 mm	-	-	2 trays
Gas Two Deck Oven	GDO-4T	2800 (Pa)	165 kgs.	1320 x 920 x 1270 mm	-	-	4 trays
Gas Three Deck Oven	GDO-6T	2800 (Pa)	220 kgs.	1320 x 920 x 1740 mm	-	-	6 trays
Proofing Cabinet	PC-8	1.6kW	130 kgs.	1260 x 810 x 1450 mm	220V / 50 Hz.	-	0-80°C / 8 trays
Proofing Cabinet	PC-16	2.5kW	42 kgs.	520 x 795 x 2030 mm	220V / 50 Hz.	-	0-85 °C / 16 trays

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

Gas based ovens can work on LPG.

## Table Top Tilt-head Mixers

The Butler B-5 stand mixer has a 300-watt motor, 5 litre stainless steel bowl with ergonomic handle, pouring shield and a tilt-back mixer head design that provides easy access to bowl and beaters.

- ◆ 10-Speed Solid-State Control
- ◆ Dimensions (W x D x H) : 350 x 230 x 400 mm



B-5



- Wire Whip**
- Cooks dough
  - Cake batter
  - Dips & sauces



- Flat Beater**
- Whipped cream
  - Egg Whites
  - Cake batter



- 'C' Dough Hook**
- Yeast Dough
  - Mixes
  - Kneads



## Planetary Mixers

Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. Butler high performance planetary mixers are suitable for mixing of flour, foodstuff and also for egg beating. All parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food. They are simple to operate and easy to clean.



PM-20



PM-40



SM-20



SM-40

## Spiral Mixers

Butler high performance and durable spiral mixers are specially designed for dough mixing application in bakeries, hotels and restaurants. In the spiral mixing methodology, both the mixer and bowl revolve simultaneously, thus giving an enhanced mixing effect. They come with a safety cover and all parts that come in contact with food are made of stainless steel.

- ◆ Safety cover is provided in all spiral mixers.
- ◆ All parts that come in contact with food are made of stainless steel.

## Technical Specifications

Product	Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals
Planetary Mixer	B-5	5 ltrs.	0.3 kW	0.5 kgs.	45 ~ 260	N.A.	350 x 230 x 400	220V/50 Hz/ 1 Ph
Planetary Mixer	PM-20	20 ltrs.	0.75 kW	6 kgs.	113/168/400	N.A.	415 x 530 x 780	220V/50 Hz/ 1 Ph
Planetary Mixer	PM-40	38 ltrs.	2.2/1.5 kW	12 kgs.	96/168/306	N.A.	590 x 580 x 1230	380V/50 Hz/3 Ph
Spiral Mixer	SM-20	20 ltrs.	0.75 kW	8 kgs.	185	15	690 x 380 x 730	220V/50 Hz/ 1 Ph
Spiral Mixer	SM-40	40 ltrs.	1.1/2.2 kW	16 kgs.	101/202	8/16	870 x 480 x 935	380V/50 Hz/3 Ph

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



## Dough Sheeters

Butler Table Top Dough Sheeters come with special motors and work on a two-way pressing mechanism that avoids tearing of the dough whilst optimising the output. Equipped with a safety shield, they are designed to operate smoothly, safely and reliably. All parts that come in contact with food are made of stainless steel or are specially plated to meet the required hygiene standards for food. They are designed for pressing dough in bakeries, hotels and restaurants and canteens.



DS-520

CE

## Dough Dividers

Made in high quality stainless steel, the Butler Automatic Dough Divider is a stable, low noise machine that works on a hydraulic transmission and is capable of dividing the dough into 36 pieces (30- 100gm) at one go. They are mounted on heavy duty castors for ease of mobility.



DD-36

CE



BS-350A

CE

## Bread Slicers

Butler Bread Slicers are compact, easy to operate, back loading machines that are ideal for slicing of bread loafs in a safe and efficient manner and are suitable for any bakery. The press plate can be adjusted to suit the bread height. The machines are easy to clean after use so as to maintain requisite hygiene levels.

## Technical Specifications

Product	Model	Power	Weight	Dimensions (W x D x H)	Electricals	Remarks
Dough Sheeter	DS-520	0.75 kW	250 kgs.	2430 x 875 x 650 mm	220V / 50 Hz.	133 rpm / Roller length 520 mm
Dough Divider	DD-36	1.5 kW	200 kgs.	520 x 420 x 1400 mm	220V / 50 Hz.	36 pcs. (30 - 100 gms.)
Bread Slicer	BS-350A	0.25 kW	45 kgs.	580 x 540 x 610 mm	220V / 50 Hz.	28 pcs. of 1.2 cms

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

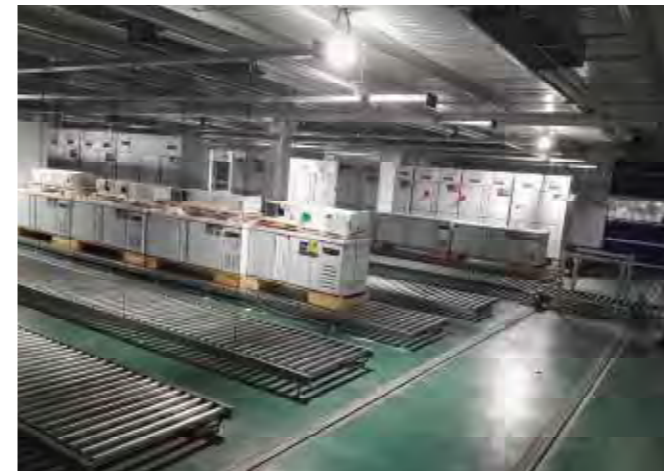
CE





## Manufacturing & Quality

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



## Trufrost Butler Experience Centres

Recognising the latent need of its prospective customers to 'touch & feel' the equipment before purchase, Trufrost has set up a Company driven Experience Centre in its Corporate office in Gurgaon. The Experience Centre, which can be visited by prior appointment on a working day, displays the key products rolled out by Trufrost and Butler in India in an aesthetic, yet functional manner - in the actual setting of a bar, a coffee shop, a professional kitchen, an ice cream parlour and so on.

In addition, two more Trufrost Butler Experience Centres have been set up at New Delhi and Hyderabad and many more are in the process of being set up in other cities. Please stay tuned on our website for an updated list of Trufrost Butler Experience Centres across India.

These Centres are designed to enable the prospective customers to visualise the use of the planned equipment in their eventual environments and also allows them to get store design tips and space saving ideas, ahead of their committing themselves to making an investment and ensuring that it remains judicious.

Team Trufrost also extends pro-bono advice on forward planning and on acquiring of related, complementary equipment that is not just space optimizing but also enables maximization of return for its clients and helps them stay ahead of competition.



(Note: The Experience Centre at our corporate office does not sell anything directly to customers)



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