

Adopt hygiene standards that make you stand out



More and more hotels, restaurants, banquet halls, canteens, reception areas and offices are now proactively looking for technology driven solutions to keep their staff and guests safe. Butler is happy to present a bouquet of cutting edge products that address the pain points such as sterilisation of tableware, enhancement of personal hygiene, hands free water dispensing and sanitisation of fruits & vegetables. Products that will help you stand out by giving your customers and staff the requisite assurance of safety and hygiene.

Sterilisation of Tableware

Having taken care of air quality, the next challenge for restaurants and canteens is to sterilise their serving dishes, crockery, cutlery to present yet another cutting edge product that can be very comforting to your guests and in turn make you stand out from the crowd. Tableware sterilisers are a handy piece of equipment that can be prominently displayed in the dining area, in full view of your guests so that they can see the standards of hygiene you follow.

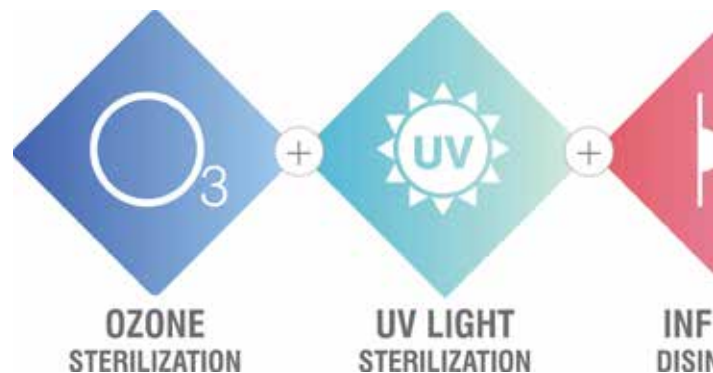
Crockery & Cutlery Sterilisers

Butler AutoClean tableware sterilisers should not be confused with ordinary hot air circulating disinfectants that wouldn't quite measure up to today's hygiene needs. They combine three technologies of UV+Ozone+Infrared that work in tandem for pre-defined cycles to comprehensively disinfect your glassware, crockery, cutlery and other dishes made from porcelain, wood, metal, glass or plastic provided they can withstand the maximum cabinet temperature. The tableware comes out sparkling clean with no stain marks. The main control system is composed of advanced microcomputer integrated circuit which precisely controls the alternate working frequency of each mechanism. The ozonation stops automatically when the door is opened.



CCS-5

Cutting edge 3 in 1 technology



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the crowd. The Butler tableware
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Key Features

- Combines 3 technologies of UV Light + Ozone + Infrared
- Comprehensive disinfection of your glassware, crockery, cutlery and other dishes
- Durable all stainless steel construction with an elegant black door frame that allows for it to be displayed as 'front of the house' equipment
- Two separate compartments with independent doors for easy segregation of dishes
- Body made with high quality stainless steel
- Digital control panel
- Heavy duty lockable casters for easy mobility and cleaning

Technical Specifications



Model	Doors	Voltage	Power (W)	Volume (L)	Load capacity of each shelf (Kg)	Preservation temperature (°C)	Ozone Concentration (MG)	Sterilization Time (m)	Size WxDxH (mm)
CCS-5	2	220V / 50Hz	900	500	15	60	740	60	700*650*1815

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

General Hygiene

Restaurants, hotels, clubs, salons and business lounges are now ready for exploring technological interventions that may enhance guest hygiene perceptibly at all the touch points with their guests.

UV Multipurpose Sterilisers

Butler UV Multipurpose Steriliser is a versatile product that can sterilise a vast variety of items ranging from knives, cutlery, small packages, currency notes, masks and also treat wet towels with UV light and high temperature that ensures healthier, cleaner and disinfected towels for your customers. Ideal for restaurants, salons, business lounges, meeting rooms, reception areas and other health care applications. When using the hand towel sterilisation, you can also use the hot air circulation feature.



UVS-20



Sterilisation & Warming of Hand Towels



Sterilisation of Knives



Sterilisation of Currency Notes



Disinfection of Small Packages

Key Features:

- Use of UV & high temperature ensures comprehensive cleaning, warming and disinfection
- Independent control for UV and warming function allows it to disinfect a vast variety of items
- Holds up to 70 facial/hand towels; also suitable for knives, cutlery, small packages, currency notes and masks
- UV sanitising function kills up to 99.9% of bacteria
- Equipped with water tray and interior towel rack
- Warms towels up to 75 degree C
- Sterilisation time: 25 minutes
- The UV light automatically switches off when the door is opened



Technical Specifications



Model	Dimensions (mm)			Electricals	Frequency (Hz)	Power (W)		Temperatures (°C)	Capacity (L)	Weight (Kg)
	W	D	H			Heating	Sterilization			
UVS-20	450	285	330	220V	50/60	180	6	75°C ± 10°C	20	7.5

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

Sanitisation of Fruits & Vegetables

Guests in hotels, restaurants, clubs and staff canteens are likely to feel more at home if they are assured about how the raw food is handled, treated and cleansed in their kitchens. Therefore open kitchens or video-graphed depiction of the working kitchens are now the flavour of many who are proactive.

Ozone Fruit & Vegetable Disinfectors

Butler AutoClean Washers have a unique capability to disinfect fruits & vegetables thanks to an advanced ozonating process that generates active oxygen which dissolves in water. This generates large amount of OH ions turning the water alkaline thereby sterilising and decomposing harmful substances such as clenbuterol.



OFVD-1200

Key Features:

- Soft leafy vegetables like cabbage, spinach and lettuce can be effectively cleansed in about 10 minutes
- Relatively firm vegetables like potatoes, tomatoes, cauliflower, peppers, beans etc., can be effectively cleansed in about 8 minutes
- For fruits like apples, pears, grapes, peaches and strawberries effective cleansing can be accomplished in barely 5 minutes
- Ergonomically placed control panel on the back splash with temperature display
- Water temperature can be scaled up to 25 degree C in winters for optimum results



Technical Specifications



Model	Dimension WxDxH (mm)	Washing Power	Washing and Heating Power	Washing Consumption	Washing and Heating Consumption	Vegetable Washing Amount	Fruits Washing Amount	Net Weight
OFVD-1200	1200x800x970 + 180mm	550W/220V	3.5Kw/220V	550W/h	3.6Kw/h	>100Kg	>150Kg	92Kg

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

Hands Free Dispensing

Offices and commercial organisations are beginning to explore how they can avoid multiple contacts to surfaces that are often used. One such product is a bottled water dispenser. Making it hands free is a sure winner in the 'new normal'.

Foot Press Water Dispensers

Experience, hygiene, style and convenience, all in one smart package with the 'hands free' water dispensers from Trufrost. Ideal for offices, showrooms, restaurants reception areas and even homes, you get pure water either hot, cold or at ambient temperature dispensed at the press of your foot.

Key Features:

- Hot, cold and ambient water options
- Foot operated mechanism ensures hygiene
- LED indicators
- Compact design
- CFC free refrigerant



FP-BWD

Technical Specifications



Model	FP-BWD
Cooling Method	Compressor
Cooling Capacity	3 L/Hr. >15°C
Cooling Tank Capacity	3.2L
Cooling System Wattage	86W
Heating Capacity	5 L/Hr (85-90°C)
Hot Tank Capacity	1.0L
Heating System Wattage	500W
Dimensions WxDxH (mm)	347 x 370 x 1045
Net Weight	16Kg
Electricals	220V / 50Hz / 1Ph

Based on standard test conditions

Specifications are subject to change without prior notice due to continuous product development
Suitable for standard polycarbonate jars/bottles (not supplied with dispensers).



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