



# BURLODGE

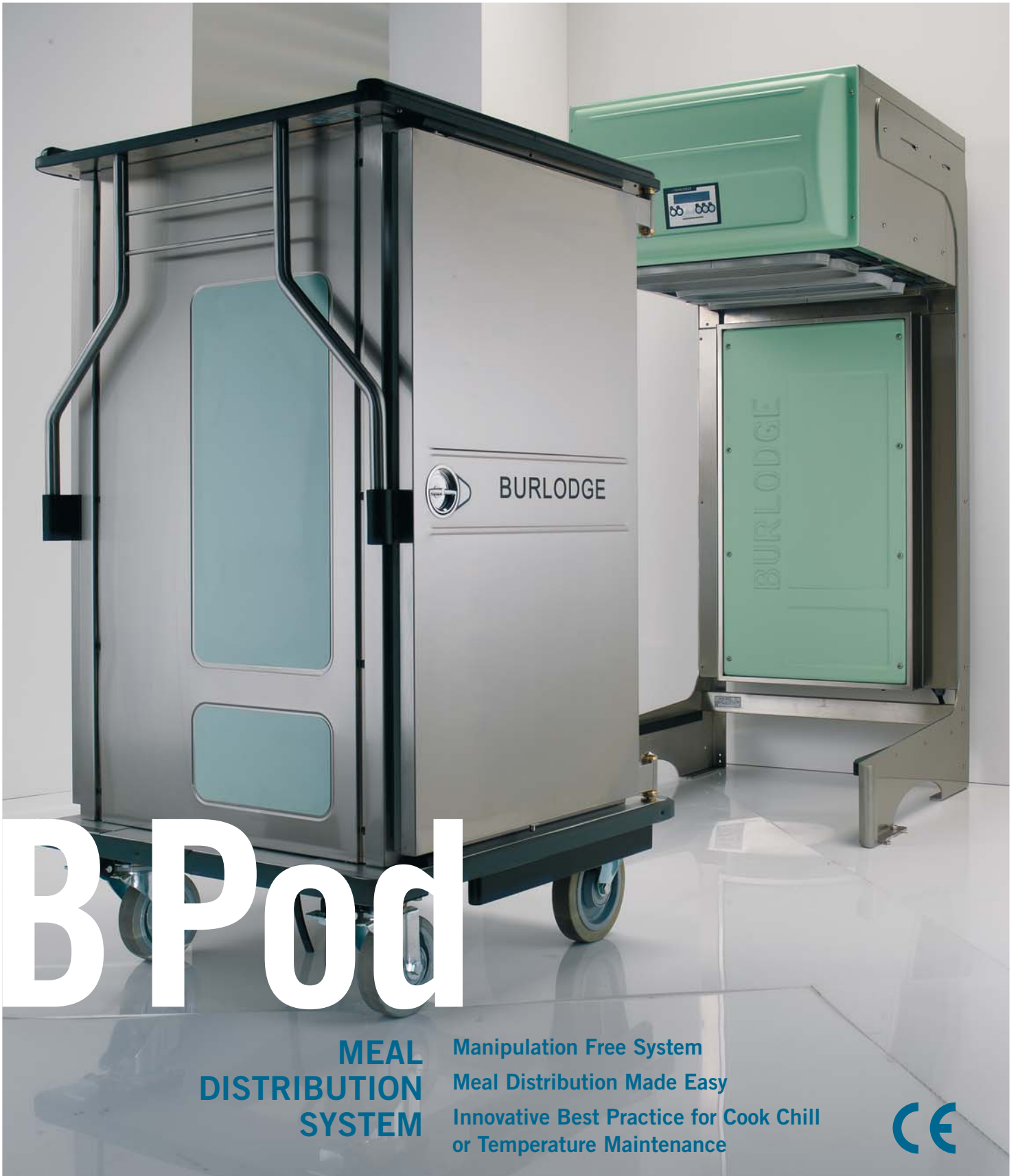
United Kingdom

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Canada



# BPod

**MEAL  
DISTRIBUTION  
SYSTEM**

Manipulation Free System  
Meal Distribution Made Easy  
Innovative Best Practice for Cook Chill  
or Temperature Maintenance





# B Pod

Contemporary style.  
Functional operation.  
Quality meal service for your clients.

# THE B-Pod NESTING SYSTEM ADVANTAGE

The B-Pod is a state of the art meal delivery system designed to provide excellent solutions in work environments. The unique nesting system uses a Base Station that holds the mechanics and electrical know how from production through regeneration and then to the consumer. The Pod rolls and nests into the Base Station for heating and cooling to the food on trays inside the Pod below. The B-Pod is a manipulation free system –



## The Base Station

The Base Station's top section and back panel hold the mechanical and electrical parts that create heating and cooling. It is a unique floor mounted unit made entirely of 304 stainless steel with front and back decorative panels made of anti-static high impact thermoplastic.

The Base Station supplies unique vertical thermo-convection forced air ventilation for both the hot and cold section driven by a high velocity motor to ensure proper and even air temperature throughout the chamber of the Pod.

## The Pod

The Pod is a trayed meal transporter. It is constructed from a combination of 304 stainless steel and aluminium. It is durable yet lightweight. High density insulation enclosed in stainless steel side panels and doors enhance the temperature retention rating of the tray carrier.

The Pod rolls easily on four heavy duty double bearing castors. The recessed handles are designed to be human factor friendly and the doors open 270°. The Pod is fitted with a heavy duty wrap-around rubber bumper.

The Pod can be fitted with 20 or 24 tray slots (Pod Short) or it can have tray slides to hold 26 or 30 trays (Pod Tall). Nesting the Pod is achieved by simply slidding it underneath The Base Station. In this position the Pod automatically and without manipulation can receive heating and cooling and while it nests in the Base Station, all the trays can be accessed without ever having to de-nest the Pod.

air flow, staff safety, floor space requirement, food quality, customer satisfaction, and food temperatures. The system is designed to provide consistent convection heating and cooling while the Pod carries the individualised trays. The Base Station and through unique vertical airflow dynamics the Base Station exchanges its heating and cooling. The Pods simply roll in and nest, roll out and serve to your guest.



## Unique Benefits and Applications

**MANIPULATION FREE SYSTEM** by having the Pod nest within the Base Station and not having to open and shut doors or docking and inserting removable racks. This essentially becomes a one piece system thus having a simple and manipulation free solution.

**SPACE EFFICIENT BASE STATIONS** are mounted to the floor facilitating ease of installation within any space. They can be fitted back to back or side by side, allowing flexibility in layout and maximizing space requirements.

**THE POD CAN ACCEPT TWO DIFFERENT TRAY SIZES**, the 575 Flat Tray is 575x325mm and has equally sized hot and cold sections. The 530 Flat Tray is 530x325mm and can shift within the Pod to the left or right allowing one to vary hot or cold sections on a tray. Trays are reversible and completely stackable and come in a variety of colors (Pastel Green, Beige, Pastel Orange)

**THE CONVECTION HEATING** supports all types of dishware such as china and reusable plastics, high heat single use plastics and paper, as well as aluminum foil. Furthermore, the benefits of convection heating will promote greater menu item variety (for example breaded products, bone-in foods and even regenerating beverages).

**ONE BASE STATION FOR ALL PODS** as the top section can be raised or lowered to accept a short or tall Pod thereby eliminating the need for additional capital investment if a capacity requirement changes.

**THE CENTRAL DIVIDER WALL** that each tray slides into creates two distinct sections within one tray. Food on one side of the divider wall can be heated while food on the other side can be cooled. When the tray is removed the divider wall self closes effectively maintaining the integrity between the hot and cold side of the Pod.

## Tray Access

When nested, the Pod doors can be opened allowing access to all trays for diet changes and alterations to meals.

## The Divider Wall

In the Pod there is a divider wall where the tray slides into. It can be removed in single sections and disassembled for maintenance and deep cleaning.

The thermal barrier is self sealing when a tray is not present.

## Useful Accessories

- Lockable door handles
- Tow bar
- Central brake
- Lateral shelf
- Ward destination plate



## The Burlodge Tray

The Pod carries the Burlodge Tray, and is a unique single tray system that supports a 'home style' meal presentation replicating the dining experience.

The Burlodge tray is completely flat without holes or grooves and has been approved by Occupational Therapists as the best type of tray surface for patients suffering from depth perception and spatial orientation challenges.

## Liquid Crystal Display

- User friendly easily accessible LCD controls
- Three (3) cycle touch pads
- Count down timer with hot and cold temperatures displayed
- Audible alarm to indicate cycle completion
- Error code display
- Automatic cycle start timer with summer and winter changes
- BCardWise smart card reader and user ID recognition
- Food Temperature probing linked to menu items
- HACCP monitoring

## HACCP Control System

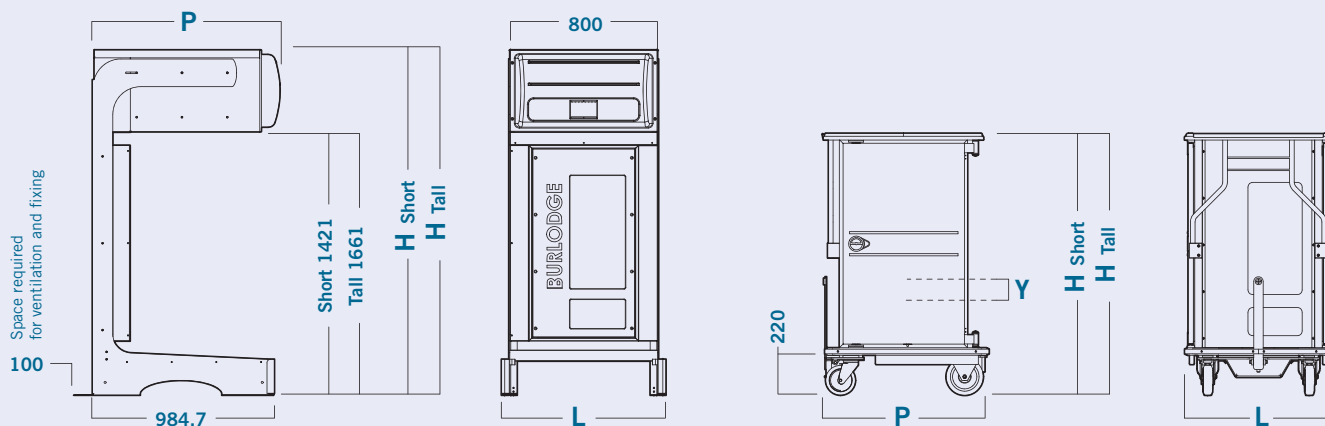
The B-Pod is supplied with built in HACCP Monitoring. Up to 60 Time and Temperature events can be easily reviewed on the LCD panel, however the entire meal delivery system can be networked together using LAN or WIFI connection and the operator can interact with the system in real time on a central PC.

## Online Monitoring

This system called BNetWise+ comes complete with a powerful software solution that is user friendly and icon driven providing useful data and giving full control of equipment cycles, start, stop, etc.

## Base Station

## Pod (Trolley)



## Base Station

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
		Total		Refrigeration Only		H mm	L mm	P mm
		AMPS	Max kW	AMPS	kW			
POS.300	Base Station "S" SHORT - Three Phase - 400V - 50 Hz	12,5	7,6	12,5	1,0	1864	890	1015
POT.300	Base Station "T" TALL - Three Phase - 400V - 50 Hz	12,5	7,6	12,5	1,0	2104	890	1015
POA.001	ABS Green Panel for B-Pod	--		--		--		

## Base Station - Refrigeration

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS		H mm	L mm	P mm
		Refrigeration Only				
		AMPS	kW			
POA.300.11	Single refrigeration	12,5	1,0			
POA.300.12	Double refrigeration	12,5	1,0			
POA.310.11	Single remote refrigeration	2,0	0,4			
POA.310.12	Double remote refrigeration	2,0	0,4			
POA.320.11	Single water cooled refrigeration	12,5	1,0			
POA.320.12	Double water cooled refrigeration	12,5	1,0			

## Pod (Trolley)

REFER.	DESCRIPTION	Tray Capacity 530 x 325 mm 575 x 325 mm	DIMENSIONS		
			H mm	L mm	P mm
POS.000	Pod "S" SHORT	20 / 24	1412	790	880
POT.000	Pod "T" TALL	26 / 30	1652	790	880

## THERMAL BARRIER for 530 FT & 575 FT TRAYS

REFER.	DESCRIPTION	Tray Pitch Y mm	Tray Capacity 530 x 325 mm 575 x 325 mm	H mm	L mm	P mm
POG.020	THERMAL BARRIER for Pod "S" - 20 TRAYS	92	20			
POI.020	THERMAL BARRIER for Pod "S" - 24 TRAYS	80	24			
POW.020	THERMAL BARRIER for Pod "T" - 26 TRAYS	92	26			
PON.020	THERMAL BARRIER for Pod "T" - 30 TRAYS	80	30			

## TRAYS

REFER.	DESCRIPTION	DIMENSIONS		
		L x P mm		
S00.000__	01 Single tray Pearled beige	02 Single tray Pearled light green	03 Single tray Lobster	575 x 325
S00.000__	30 Single tray Pearled beige	32 Single tray Pearled light green	34 Single tray Lobster	530 x 325

## ACCESSORIES

REFER.	DESCRIPTION	REFER.	DESCRIPTION	REFER.	DESCRIPTION
POA.006	Lockable Door Handle	POA.020	Tow Bar - fold up Model	POA.030	Lateral Shelf with rubbish Bag Holder
POA.007	Handle without lock	POA.025	Central Brake with 160mm s/s Castors	POA.040	Ward Destination



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## BWise HACCP MONITORING SYSTEMS

Realtime Monitoring  
Paperless HACCP System  
Remote Access to Equipment  
80 + Events monitored  
eMail Alarm, Alert Notification



# BWise HACCP

## Monitoring System & User ID

### BWise - HACCP Monitoring System

Burlodge has always been at the forefront in developing ways to monitor and control the programming and operating information related to its meal delivery system equipment. Clients have seen the benefits in risk management and HACCP program documentation.

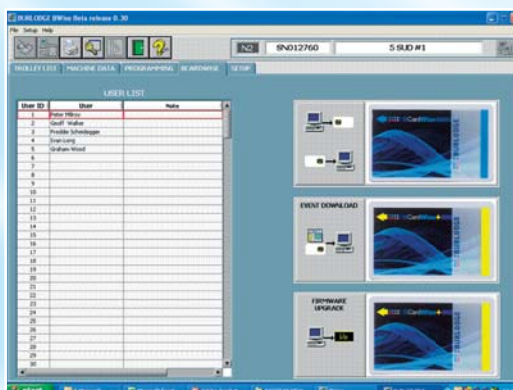
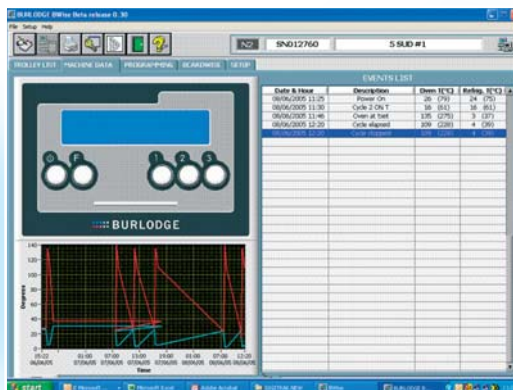
The latest Burlodge HACCP monitoring and control system is called **BWise**, which works in conjunction with the latest electronic liquid crystal display on the cart. This is the base that supports the HACCP and trolley control processes.

**BWise** is the database software that allows full management of trolley programming, time and temperature events, historical, technical information and Smart Card writing/programming. By means of the food probe attached to the trolley, food temperatures can be electronically displayed on and recorded to the control panel. The food temperature can also be linked to menu items.

The trolley control panel is fitted with a Smart Card reader slot which will allow the operator to download information and program trolleys using a Smart Card (**BCardWise** and **BCardWise+**), that can be inserted into the trolley when required. This eliminates the requirement to connect a PC to each trolley. The card is then inserted into a CARD reader that is connected to a PC to download or upload information.

There are two types of Smart Cards:

- **BCardWise** (blue card) allows user ID recognition, access and easy cycle programming simply by swiping the card.
- **BCardWise+** (yellow card) allows the download of HACCP data from the trolley, up to 32 trolleys can be transferred onto a PC in conjunction with the Burlodge "BWise" software. The **BCardWise+** can also be used for uploading future software upgrades onto the trolley.





# BNetWise+

## Online Realtime HACCP Monitoring System

The Burlodge **BNetWise+** system is compliment to Call Centre Concepts for today and into the future. The **BNetWise+** is composed of an “up to the minute” control HACCP monitoring system, that gives you total control of your trolleys, an on/off button, a cycle start/stop, a temperature and time read out, trolley reprogramming, and an events and search function. It also is capable of paging a person if a cart/trolley is in distress.

The **BNetWise+** system can communicate via a LAN or Wifi network to a central PC in conjunction with the Bwise Software.

This is achieved with the relevant electronic controls on the trolley.

**The Burlodge Bwise & BNetWise+ system allows continuous electronic monitoring of every time and temperature operation carried out by the trolley and operator, putting you in control of HACCP and due diligence information and providing a paperless quality assurance program. It is a sophisticated yet simple to use management tool which allows complete monitoring of trolleys.**







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## MULTIGEN and MINIGEN

DUAL OVEN  
TECHNOLOGY  
BULK HOSTESS  
TROLLEY



Stand-by Mode  
User ID Recognition  
HACCP Monitoring System  
Integrated Transport System ITS



# MULTIGEN and MINIGEN

Contemporary style  
and functional operation.

Quality meal service  
for your clients.



## APPROVALS:

- UL Underwriters Laboratory
- CUL Underwriters Laboratory, Canada
- UL Sanitation Underwriters Laboratory
- CE European Electrical Emission

The Multigen 105 Series has been designed as a multi-portion point of service trolley, for cook-serve, cook chill and cook freeze food service applications.

Heating is by forced air convection using Burlodge's revolutionary dual oven technology, which, when used for regeneration, allows the heating of products with different densities and textures to be achieved over the same time ensuring optimal food quality and temperatures.

In addition, the dual oven compartment can be varied in size to meet different meal configurations.

## THE MULTIGEN SERIES

The **Minigen I** is a single compartment trolley with a 8 G/N capacity dual oven chamber.

The **Minigen II** is two compartment trolley consisting of a 4 G/N capacity oven chamber and a 2 G/N capacity ambient section.

The **Multigen II** is a two compartment trolley consisting of a 8 G/N capacity dual oven chamber and a 8 G/N capacity ambient section.

The **Multigen III** is a two compartment trolley consisting of two 8 G/N capacity oven chambers.

**All the models have the option of refrigeration for the oven and or ambient sections.**

## UNIQUE FEATURES

- Dual oven technology which substantially improves food quality, temperature and presentation
- Reduced energy consumption
- Reduced heat output
- LCD Electronic Controls with HACCP and/or Online Monitoring System
- BCardWise (Smartcard User Access ID)
- Automatic Steam Evacuation System
- Cleaning Cycle
- Optional Gantry with heating and lighting system for enhanced food presentation and greater temperature retention
- Optional gantry with LCD controls, heated or cold lights, guard rail and 360° degree visibility
- Air curtain system when oven door is open
- Temperature linked to menu selection
- Boost cycle

# MULTIGEN



# N II

# MINIGEN II





## CONTROL PANEL

The Multigen 105 LCD user friendly electronic controls incorporate the latest HACCP and Smart Card Technology including:

- ON/OFF touch pad
- Three heating cycle touch pads
- Multifunction touch pad (food probing, clock setting, cleaning cycle Hot top/lights touch pad)
- LCD display showing cycle in progress, count down timer, hot, cold and hot top temperatures
- Audible alarm to indicate cycle completion
- Error code display
- HACCP monitoring system
- BCardWise, Smart Card Reader and ID user recognition
- Sleep mode, cycle start timer with automatic daylight saving time changes
- Food temperature recording linked to menu selection

## HACCP CONTROLS

The Minigen & Multigen LCD control panel is fitted with a HACCP monitoring system. It includes an event menu, displaying logged times and temperatures. With the BCardWise + up to 32 trolleys' event lists can be downloaded in conjunction with the Bwise software. This PC based software provides a full historical audit trail which can be easily stored and managed.



ITS

## ONLINE MONITORING

BNetWise+, a central real time monitoring system, allows access to all trolleys and provides full control of cycle start and stop, event logging, programming, trolley cycle status, etc. Networks for monitoring trolleys can be created using LAN or WiFi connection.

## INTEGRATED TRANSPORT SYSTEM "ITS"

The ITS allows food to be loaded in the picking and packing area. Items can then be transferred in a temperature controlled condition to a designated service point. The ITS is docked onto the Multigen and the racks are then easily inserted into the oven/fridge.

The automatic cycle start activates the regeneration cycle at the preprogrammed time. The auto-start timer ensures that the meal is regenerated on time, every time. This operation can be done well in advance of the meal service with products held under safe refrigerated conditions.

The ITS offers enhanced quality control and reduces manual handling from initial meal assembly to the end of the regeneration cycle.



## ACCESSORIES

- Tray rail including cutlery cut-out.
- Condiment container and plate holder
- Side shelf with optional waste bag holder
- Food probe
- Tow bar (4 castor configuration only)
- Front fascia panel
- Removable rack GN 1/1 grids for easy cleaning
- ITS Dolly with insulated cover
- Insulated enclosed dolly

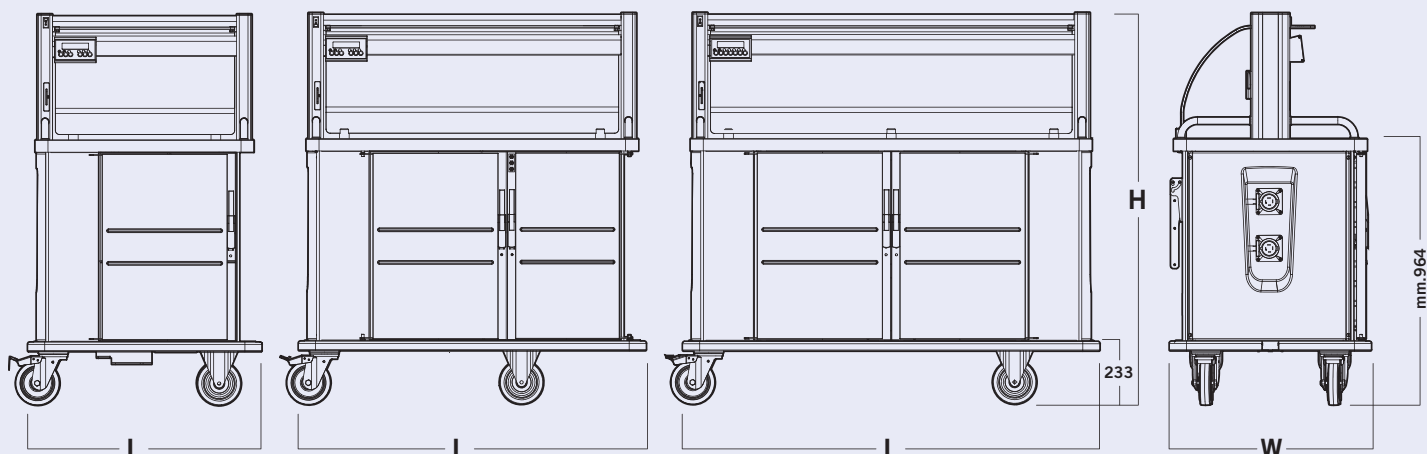
## OPTIONS

- Single phase
- 3 phase inlet flange or cable
- Lockable door handles
- 4 or 6 castor configuration
- Central brake
- Gantry with heated lights or display lights only
- Guard rail
- Oven and/or ambient section refrigeration

## MINIGEN I + II

## MULTIGEN II

## MULTIGEN III



## MINIGEN I

CODE	DESCRIPTION	MAXIMUM ELECTRICAL		SERVICE ONLY		DIMENSIONS		
		Consumption		Heated top - Lights - Refriger.		H mm	L mm	W mm
		AMPS	Max kW	AMPS	kW			
M50.100	Dual oven section - Single Phase - 230V - 50Hz	13	3,1	5,1	1,1	1420	848	731
M50.300	Dual oven section - Three phase - 400V - 50Hz	12	7,8	5,1	1,1	1420	848	731

## MINIGEN II

CODE	DESCRIPTION	MAXIMUM ELECTRICAL		SERVICE ONLY		DIMENSIONS		
		Consumption		Heated top - Lights - Refriger.		H mm	L mm	W mm
		AMPS	Max kW	AMPS	kW			
M51.100	Oven section and ambient/refrigeration section - Single Phase - 230V - 50Hz	13	3,1	5,1	1,1	1420	848	731
M51.300	Oven section and ambient/refrigeration section - Three phase - 400V - 50Hz	7	4,0	5,1	1,1	1420	848	731

## MULTIGEN II

CODE	DESCRIPTION	MAXIMUM ELECTRICAL		SERVICE ONLY		DIMENSIONS		
		Consumption		Heated top - Lights - Refriger.		H mm	L mm	W mm
		AMPS	Max kW	AMPS	kW			
M52.100	Dual oven section and ambient/refrigeration section - Single Phase - 230V - 50Hz	13	3,1	8,5	1,7	1420	1260	731
M52.300	Dual oven section and ambient/refrigeration section - Three phase - 400V - 50Hz	12	7,8	8,5	1,7	1420	1260	731

## MULTIGEN III

CODE	DESCRIPTION	MAXIMUM ELECTRICAL		SERVICE ONLY		DIMENSIONS		
		Consumption		Heated top - Lights - Refriger.		H mm	L mm	W mm
		AMPS	Max kW	AMPS	kW			
M53.100	Two oven/refrigeration sections - Single Phase - 230V - 50Hz	2 x 11	2 x 2,8	8,5	1,7	1420	1508	731
M53.300	Two oven/refrigeration sections - Three phase - 400V - 50Hz	2 x 11	2 x 7,1	8,5	1,7	1420	1508	731

## ITS Integrated Transport System

CODE	DESCRIPTION	DIMENSIONS		
		H mm	L mm	W mm
M21.006	ITS Dolly	1019	932	668
M41.006	Insulated Enclosed Dolly	--	--	--



**BURLODGE™**



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# BURLODGE

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Italy

France

U.S.A.

Canada

## NOVAFLEX II

MEAL  
DISTRIBUTION  
SYSTEM

Convection heating  
system for regeneration  
or temperature maintenance

Heated and refrigerated

Section including HACCP  
monitoring software



Contemporary style  
and functional operation.  
Quality meal service for your patients.



BURLODGE



# NOVAFLEX II

## Operating efficiency and HACCP security.

The NOVAFLEX II meets today's requirements for an efficient, well-constructed meal distribution system, which also allows for personalisation of individual patient trays. It is suitable for both traditional cook-serve systems and for cook-chill.

Novaflex incorporates new manufacturing methods and materials with a unique design, making it the most innovative meal distribution system available.

## A "flexible solution™" for every requirement.

The trolley is constructed of a combination of 304 Stainless steel and aluminium, which makes it strong and durable as well as light and easy to move. The construction and design of the trolley makes the mechanical and electrical components readily accessible for ease of maintenance, repairs and part replacement.

- Regeneration or hot holding is accomplished by forced air convection. Cold and hot temperatures are consistent throughout the trolley, whether it is used for hot and cold holding or for regeneration of meals; cold items remain under refrigeration until the trays are removed from the trolley.
- The Burlodge System allows for the use of a variety of dishware styles and materials (china, high temperature plastics, aluminium foil and high temperature paper products).
- The new divider wall construction allows for the separation of hot and cold sections of the tray, without additional manipulation. The size of the hot and cold sections of the tray can be different for each patient.
- The NOVAFLEX II is available with either a fixed tray slide

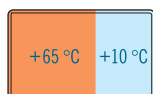
support and the insulated or dividing wall, or a removable rack, the TRANSFLEX.

- The NOVAFLEX II oven doors open to 180°, and the cold side doors open to 270°, with hold open latches, for complete accessibility to the trays.
- The display panel, located on the side of the trolley, is easily visible and accessible during the operation of the trolley.
- The front and top cover panels are made of high impact ABS Materials. The NOVAFLEX II comes in 3 colours: light green, teal green or cinnamon orange; the trolleys can be personalised with the Hospital name or for particular wards like paediatrics.
- Standard electrical connection is by cable opposite the control panel, or by panel mounted socket, which eliminates the mains cable on the trolley
- All interior corners are rounded for ease of cleaning and sanitation.
- The DOLLYFLEX and ISOFLEX are available with optional fold down tow bars for transporting the TRANSFLEX rack.

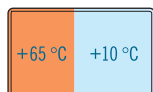


### Unique single tray system

The trays are loaded into a fixed insulated divider wall inside the trolley, which separates the hot and cold sides of the trolley. Every patient may choose a different number of hot or cold



items, thus requiring more space on either the hot or cold side. The unique NOVAFLEX II single tray system allows varying space on the hot and cold sides of the tray, based on individual patient choices, allowing for maximum flexibility in menu choices and types of dishware.



**A special gasket seals the gap between hot and cold even when a tray is not present. The tray is flat and stackable and is available in two dimensions: 530 by 325mm or 575 by 325 mm, it can be used with tray mats and is available in 3 colours: Beige, Light green and Lobster.**

### LCD electronic control panel

- User friendly LCD controls
- Smartcard reader, user ID, event downloading
- On/Off Touch Pads
- 3 programmable regeneration cycles
- Temperature readouts  
Refrigeration temperature  
Oven temperature  
Food Probe Temperature
- Automatic Programmable Timer
- Audible Buzzer for end of cycle
- Visible Alarm Readout.

### On-Line monitoring and HACCP control system

The Novaflex II is fitted with HACCP Monitoring System as standard. Time and temperature events can be easily read on the LCD controls and downloaded by a smartcard (BCardWise). Data can be stored on a PC via the dedicated software.

The NOVAFLEX II can also be monitored online (BNetWise+) giving full real time data and access to the trolley remotely, either from a LAN or WiFi network.

### Personalisation of trays

Patient trays can be further personalised and enhanced by the use of high quality china.

A wide assortment of shapes and sizes with attractive reusable lids is available to coordinate with all your menu needs. Burlodge China is available in three colours, including classic white.



For cook chill or for offsite transport, an enclosed, insulated transport trolley - the ISOFLEX - this is available to transport the assembled trays on the TRANSFLEX Rack.

Transfer of the Removable Rack, TRANSFLEX from the Insulated ISOFLEX to the NOVAFLEX II.

As an alternative, the open platform, DOLLYFLEX, may be used to transport the assembled trays.



The TRANSFLEX Rack, protected by a washable cover, and transported on the DOLLYFLEX.

Optional food temperature recording system linked to menu items information, can either be stored on a trolley or download via Bwise software to a PC.

The TRANSFLEX is constructed with retractable handles, which allow the TRANSFLEX RACK to be ergonomically loaded and unloaded.

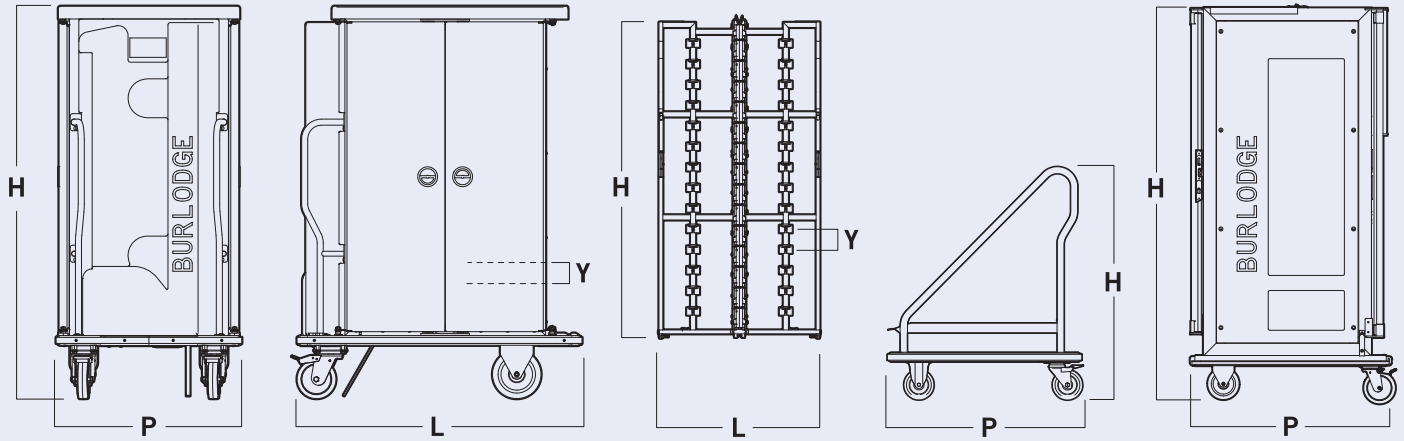
All of the gaskets and dividers are easily removable to facilitate quick cleaning and replacement.

# NOVAFLEX II

# TRANSFLEX

# DOLLYFLEX

# ISOFLEX



## NOVAFLEX II

REFER.	DESCRIPTION	Tray Pitch Y mm	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
			Total		Refrigeration Only		H mm	L mm	P mm
			AMPS	Max kW	AMPS	kW			
N2S.320	NOVAFLEX II - SHORT - Three Phase - 400V - 50 Hz	80 / 92	11	7,6	4,0	1,0	1380	1197	765
N2T.320	NOVAFLEX II - TALL - Three Phase - 400V - 50 Hz	80 / 92	11	7,6	4,0	1,0	1620	1197	765
N2S.420	NOVAFLEX II - SHORT - Three Phase - 230V - 50 Hz	80 / 92	20	7,6	4,0	1,0	1380	1197	765
N2T.420	NOVAFLEX II - TALL - Three Phase - 230V - 50 Hz	80 / 92	20	7,6	4,0	1,0	1620	1197	765

## REFRIGERATION

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS	
		Refrigeration Only	
		AMPS	kW
N2S.110.00	SINGLE REFRIGERATION for NOVAFLEX II "S" SHORT MODEL	4,0	1,0
N2T.110.00	SINGLE REFRIGERATION for NOVAFLEX II "T" TALL MODEL	4,0	1,0
N2S.120.00	DOUBLE REFRIGERATION for NOVAFLEX II "S" SHORT MODEL	4,0	1,0
N2T.120.00	DOUBLE REFRIGERATION for NOVAFLEX II "T" TALL MODEL	4,0	1,0

## TRANSFLEX

REFER.	DESCRIPTION	Tray Pitch Y mm	Tray Capacity 530 x 325 mm 575 x 325 mm	DIMENSIONS		
				H mm	L mm	P mm
N3G.001	TRANSFLEX for NOVAFLEX II "S" - 20 Trays - 8 Wheels	92	20	996	629	665
N3I.001	TRANSFLEX for NOVAFLEX II "S" - 24 Trays - 8 Wheels	80	24	996	629	665
N3W.001	TRANSFLEX for NOVAFLEX II "T" - 26 Trays - 8 Wheels	92	26	1237	629	665
N3N.001	TRANSFLEX for NOVAFLEX II "T" - 30 Trays - 8 Wheels	80	30	1237	629	665

## DOLLYFLEX

REFER.	DESCRIPTION	DIMENSIONS		
		H mm	L mm	P mm
NOA.001	DOLLYFLEX - TRANSFER PLATFORM for TRANSFLEX	951	765	793

## ISOFLEX

REFER.	DESCRIPTION	Tray Capacity 530 x 325 mm 575 x 325 mm	DIMENSIONS		
			H mm	L mm	P mm
N1S.005	ISOFLEX - Enclosed insulated transport trolley for NOVAFLEX II "S" - Wheels 125 Mm	20 / 24	1325	800	840
N1T.005	ISOFLEX - Enclosed insulated transport trolley for NOVAFLEX II "T" - Wheels 125 Mm	26 / 30	1565	800	840

## TRAYS

REFER.	DESCRIPTION	DIMENSIONS		
		L x P mm		
S00.000__	01 Single tray Pearled beige	02 Single tray Pearled light green	03 Single tray Lobster	575 x 325
S00.000__	30 Single tray Pearled beige	32 Single tray Pearled light green	34 Single tray Lobster	530 x 325



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# RTS

READY TO SERVE

MEAL  
DISTRIBUTION  
TROLLEY

Heated and  
refrigerated  
single tray  
serving trolley

HACCP



**OPERATIONAL  
EASE AND EFFICIENT  
PERFORMANCE**



# READY TO SERVE

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When you require hot and cold foods be served to your patients, Ready To Serve RTS is the solution.

The Ready To Serve supports hot line preparation of trays and provides an effective way of transport and distribution of hot and cold meals. The RTS is an innovative, state of the art trolley, which promotes quality results and high standards of food safety.

The RTS helps your staff to serve excellent meals at the right temperatures whilst using ergonomically safe equipment that is flexible in application and simple to operate.

## Burlodge Manufacturing.

The RTS is constructed using a combination of 304, 18/10 stainless steel and aluminum, making it strong and durable as well as easy to manoeuvre throughout your facility.

The RTS is manufactured in a unique way: the structure is a solid frame to which all components and panelling are mounted ensuring easy access, inexpensive maintenance and upkeep. The base is extruded aluminium surrounded by a rubber bumper. Burlodge manufacturing conforms to Environment System Standards ISO 14001.

### Unique Benefits and Applications:

- Heating and hot holding of foods is accomplished by using thermo-convection, which is designed to circulate hot air throughout the oven side of the RTS. This allows for longer hot temperature holding periods. Cold food items remain refrigerated through the use of a forced air circulation system. Hot and cold foods are maintained at excellent serving temperatures inside the same trolley on the same service tray.
- With the RTS you can use any type of dishware such as china, high heat plastics, disposables, or high temperature paper products.
- The RTS has two doors that fold back and overlap allowing the operator easy and quick access to both sides of the trolley, trays and all trayed meal components both hot and cold.
- The RTS control panel is easily visible when the doors are open or closed.
- The side panels and the top of the trolley are made of ABS, a thermoplastic that is strong, long-wearing, and resistant to stains and chemicals.
- The RTS is available in four tray capacity sizes : 20, 24, 26, or 30
- Two lateral handles allow safe and easy movement of the trolley by staff.

### Options include:

- A guard rail on the top of the unit to support the transport of other items to service areas such as ward stocks, nourishments, and bread baskets.
- A breakfast tray and interior trolley configuration to support continental breakfast service.
- A six wheel configuration to improve push/pull factors in challenging environments such as carpeted floors, slopes, and tight corridors.
- A tow bar to facilitate multiple trolley delivery using a motorized towing system.
- A side shelf with two waste bag holders and cutlery/condiments containers.
- A ward ID plate.

### On One Tray - Two Different Temperatures. Single handling-You are Ready To Serve with style and ease.

Inside the Ready To Serve a divider wall completely separates the hot from the cold side of the tray. You demand hot and cold holding of food simply, and the RTS supplies it. Your expectations are further enhanced with your choice of tray size. You can use a large style flat tray (575mm x 325 mm) or a standard size flat tray (530mm x 325mm). The tray slides into the divider wall this immediately guarantees the separation of the tray components and keeps your foods at the right serving temperature, separation is also guaranteed when a tray is not inserted. When you are ready to serve your clients, the Burlodge RTS is ready to serve you with a tray that is simply removed in one motion.

The divider wall that helps separate the cold and hot sides of the RTS can be easily removed to facilitate cleaning. Furthermore individual dividers can be removed for deep cleaning without the need for tools.

Also wire grids can be put in place to create shelving so that the trolley can be used for cold holding of bulk or portioned foods





## The Ready To Serve Burlodge Difference

### Attractive tray presentation without clutter.

The Burlodge home-style flat tray has no ridges, holes, or recesses and it can be personalised to your needs. The surface area of the tray and the methods of heating and cooling provide each food service expert an opportunity to create a complete meal that is pleasing to the eye, totally flexible, and tempting to each individual and their specific need. The trays are reversible, stackable, and available in beige, pastel orange and pastel green colours.

### Hygiene and cleaning.

The RTS is UL Sanitation approved and all internal corners are radiused to facilitate cleaning. The divider wall can be removed completely or partially for deep cleaning or simple maintenance of individual dividers. Tray wire supports are easily removed for cleaning.

The RTS can be hosed and tunnel washed and is IPX5 approved.

### Simplicity of operation

Due to its design the RTS is simple to operate and implement. Manipulation has been reduced to a minimum and the LQC control panel is easy to operate with ready to program functions and includes:

- On and Off touch pads.
- Three temperature holding cycles with double programming of the hot and cold sides.
- Constant reading of hot and cold temperatures.
- Audible alarm at the end of a cycle.
- Automatic additional ventilation holding cycle.

The RTS can suit different operating procedures by either preheating or boosting cycles or a combination of both

### Personalisation of trays.

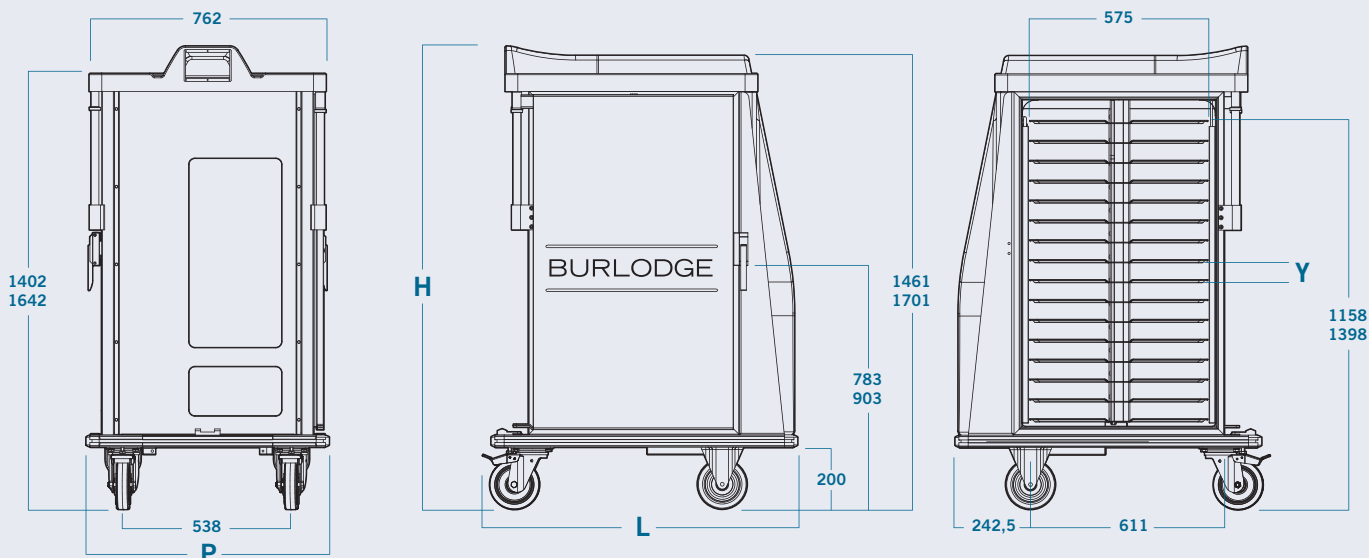
Patient trays can be further personalised and enhanced by the use of high quality china. A wide assortment of shapes and sizes with attractive reusable lids is available to co-ordinate with all your menu needs. Burlodge China is available in three colours, including classic white.



*A flexible solution for every requirement*



# RTS



## RTS Ready To Serve

REF.	DESCRIPTION	Tray Pitch Y mm	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
			Total		Refrigeration only		H mm	L mm	P mm
			AMPS	MAX kW	AMPS	kW			
BLS3S.100	RTS short with integrated single refrigeration - single phase - 230V - 50 Hz	80/92	13	3,0	4,0	1,0	1.482	986	778
BLS3S.300	RTS short with integrated single refrigeration - three phases - 400V - 50 Hz	80/92	11	7,1	4,0	1,0	1.482	986	778
BLS3T.100	RTS Tall with integrated single refrigeration - single phase - 230V - 50 Hz	80/92	13	3,0	4,0	1,0	1.722	986	778
BLS3T.300	RTS Tall with integrated single refrigeration - three phases - 400V - 50 Hz	80/92	11	7,1	4,0	1,0	1.722	986	778

## Trays

REFERENCE	DESCRIPTION	DIMENSIONS	
		L x P mm	
BLS00.000_	01 RTS Single Tray Beige	575 x 325	
	02 RTS Single Tray Pastel green		
	03 RTS Single Tray Pastel orange		
BLS00.000_	30 RTS Single Tray Beige	530 x 325	
	32 RTS Single Tray Pastel green		
	34 RTS Single Tray Pastel orange		

## Accessories

REF.	DESCRIPTION
BLS0A.300	Top barrier
BLS0A.320	Lateral shelf
BLS0A.340	Ward I.D.
BLS0A.230	Battery display system
BLS0A.380	Tow Bar
BLS0A.480	Lockable Door Latch



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