



BURLODGE

United Kingdom

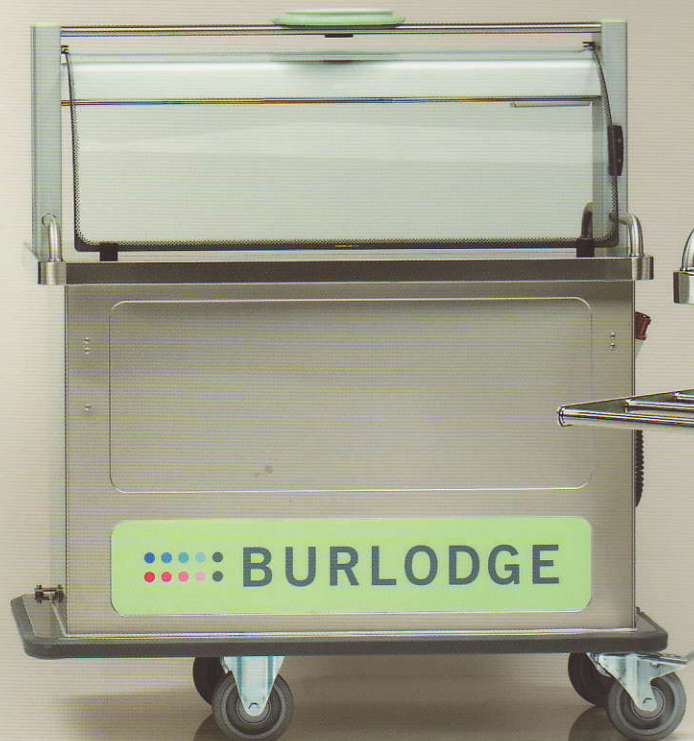
Italy

U.S.A.

Canada

MULTIGEN and MINIGEN

DUAL OVEN
TECHNOLOGY
BULK HOSTESS
TROLLEY



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



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.

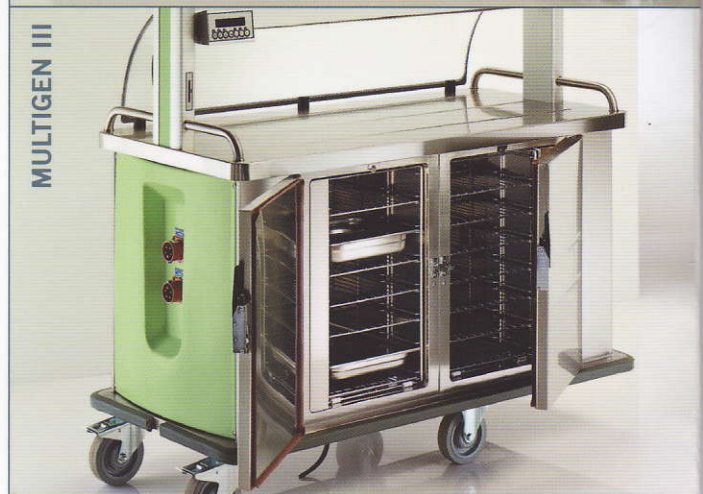
The **Multigen III** is a two compartment trolley consisting of two 8 G/N capacity oven chambers.

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 B Wise software. This PC based software provides a full historical audit trail which can be easily stored and managed.

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.



ITS



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

MULTIGEN and MINIGEN

Contemporary style
and functional operation.

Quality meal service
for your clients.



APPROVALS:

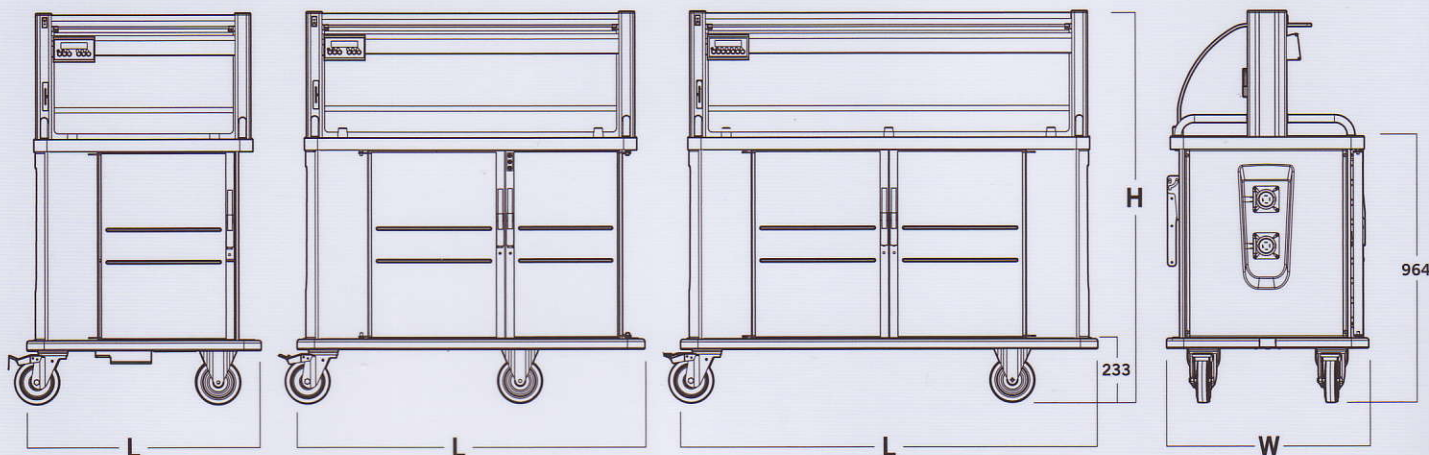
- UL Underwriters Laboratory
- CUL Underwriters Laboratory, Canada
- UL Sanitation Underwriters Laboratory
- CE European Electrical Emission

 BURLODGE

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	--	--	--



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