



BURLODGE

ISO 9003



CE



COOK/CHILL AND

CONVENTIONAL

HOT LINE

CATERING SYSTEM

regeneration & refrigeration
FRIOTHERM
THERMAGEN
OVENGEN / TRAYGEN

*Service
with Style*

FEATURES

The Friotherm/Thermagen and Ovengen/Traygen are designed to provide a quality personalized meal service, combining simplicity of use with appealing hot and cold food presentation. The Friotherm/Thermagen monobloc trolleys are divided into two fully insulated compartments.

The **Friotherm** has a heated section and a refrigerated section by means of an on board compressor.

The **Thermagen** has a heated section and an ambient section which, as an option, can be refrigerated by means of eutectic plates.

The Ovengen/Traygen are split trolleys, the **Ovengen** is the regeneration unit and the **Traygen** is the service unit.

The on board refrigeration (C.F.C free gas) on the Friotherm allows the cold air to be ventilated to ensure an even temperature throughout of between 5-10 degrees centigrade. At ward level the refrigerated section operates from a single phase 13amps supply. The heating principle is by forced air convection, proven to be one of the most even and safest methods for regenerating all types of products. This system accommodates all types of dishes, china, plastic or ovenable disposables.

Standard models are 20-24-26 & 30 trays. Other sizes on request. The trolleys' compact height and special castors configuration makes them easy to manoeuvre. The trolleys can be turned 360 degrees within their own wheel base.

The Friotherm/Thermagen and the Ovengen/Traygen are some of the most technically advanced trolleys available today and ensure that food is served at the correct temperature according to current legislation.

Burlodge's unique "Tray on Tray" system avoids double handling, speeds up and simplifies both portioning and service.



THERMAGEN



FRIOTHERM





OVENGEN



TRAYGEN

TECHNICAL CHARACTERISTICS

- Chassis interior and exterior manufactured from 18/10 (grade 304) stainless steel
- Bottom wrap-a-round rubber bumper protection
- 200 mm diam. castors, two fixed and two swivel with brakes, with non marking tyres
- All castors are fitted with double bearing movement for easier manoeuvrability
- All compartments are highly insulated with C.F.C free material
- Top and external panels manufactured from high impact thermoplastic

ELECTRONIC OPERATING PANEL

With incorporated food temperature probing software, with audible and visual display.

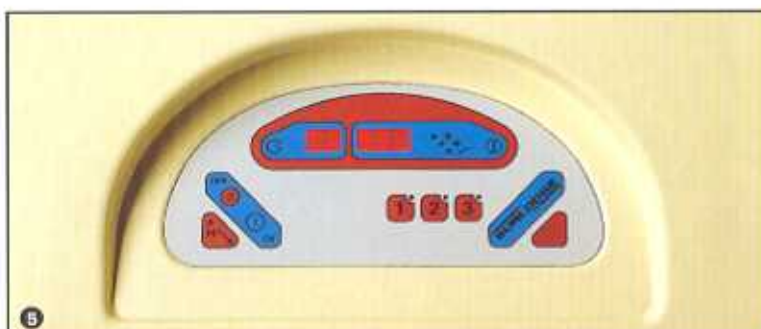
- ★ On/off pad
- ★ Three regeneration cycles with multiple variable setting
- ★ Temperature read out of:
Oven
Refrigeration (*Friotherm only*)
- ★ Countdown timer
- ★ Audible alarm at the end of the cycle
- ★ Diagnostic error code with alarms

SANITATION

- ★ Trolleys are NSF approved
- ★ Both hot and refrigerated sections are designed for easy cleaning
- ★ Removable plastic tray supports for ambient section
- ★ Removable s/s grids and supports for heated section
- ★ Removable silicon door gasket

OPTIONAL

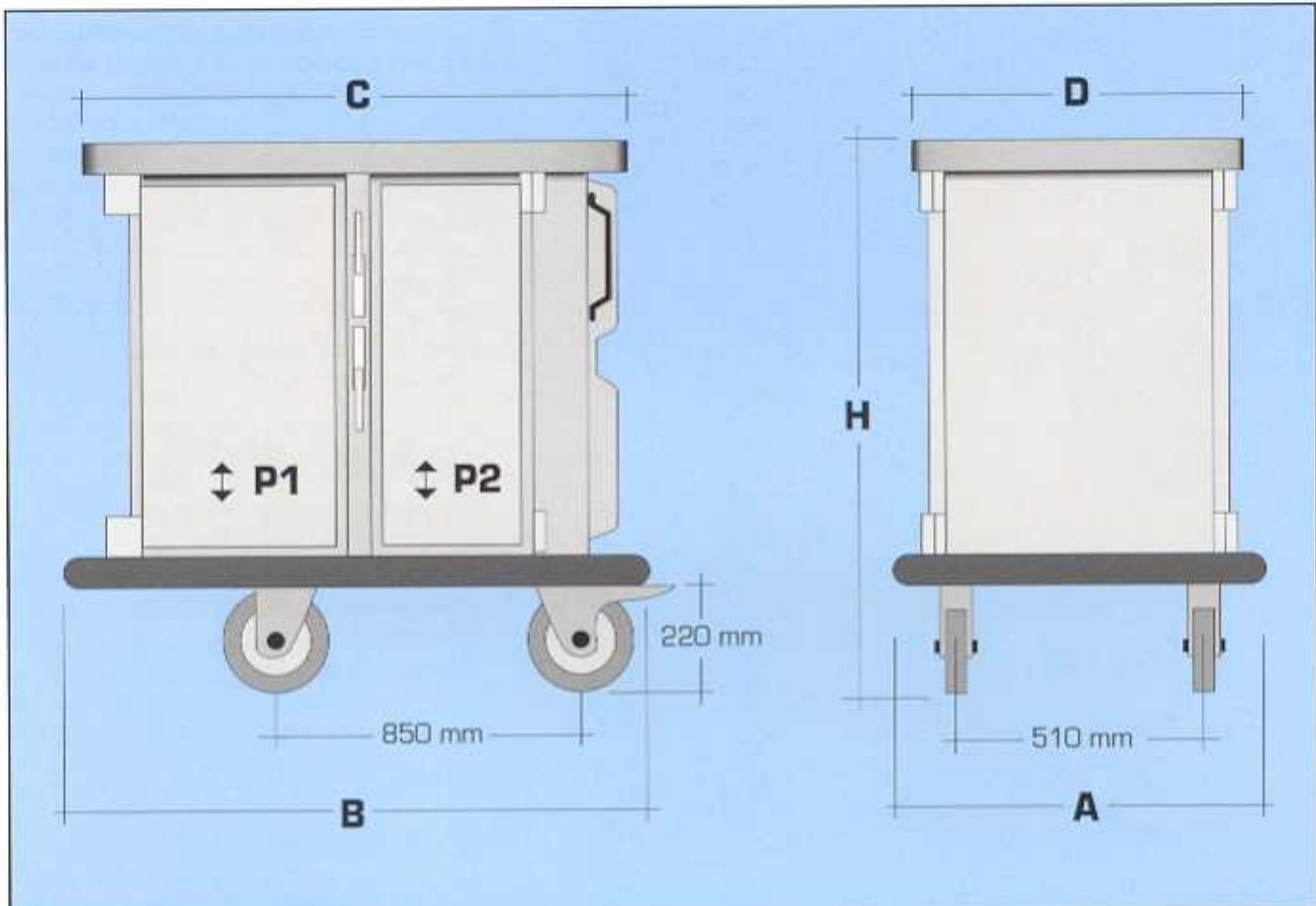
- ★ Self locating tow bar
- ★ Guard rail
- ★ Lockable door handles
- ★ Detachable lead system
- ★ Tray on Tray system
- ★ Door locks
- ★ Food probe temperature needle



5

- 1 Fully retractable self locating tow bar
- 2 Removable plastic tray supports for easy cleaning
- 3 Removable silicon door gasket
- 4 Recess forced air refrigeration
- 5 Electronic control panel





FRIOTHERM • THERMAGEN • OVENGEN • TRAYGEN

REFERENCES	TRAY CAPACITY	DIMENSIONS mm.							ELECTRICAL REQUIREMENT			
		A	B	C	D	H	P1	P2	OVEN KW (400/3P+N+E)	REFRIGERATION KW (230/1P+N+E)	TOTAL KW	OVEN KW (230/1P+N+E)
FRIOTHERM		MONOBLOC TROLLEY										
FOG.300	20	775	1440	1405	745	1345	88	88	7.5	0.9	8.4	N/A
FOI.300	24	775	1440	1405	745	1345	74	74	7.5	0.9	8.4	N/A
FOL.300	26	775	1440	1405	745	1565	88	88	7.5	0.9	8.4	N/A
FON.300	30	775	1440	1405	745	1565	74	74	7.5	0.9	8.4	N/A
THERMAGEN		MONOBLOC TROLLEY										
TOG.300	20	775	1440	1405	745	1325	88	88	7.5	-	7.5	3.0
TOI.300	24	775	1440	1405	745	1325	74	74	7.5	-	7.5	3.0
TOL.300	26	775	1440	1405	745	1545	88	88	7.5	-	7.5	3.0
TON.300	30	775	1440	1405	745	1545	74	74	7.5	-	7.5	3.0
OVENGEN		SPLIT TROLLEY										
VOG.300	20	775	840	780	735	1325	88	88	7.5	-	7.5	3.0
VOI.300	24	775	840	780	735	1325	74	74	7.5	-	7.5	3.0
VOL.300	26	775	840	780	735	1545	88	88	7.5	-	7.5	3.0
VON.300	30	775	840	780	735	1545	74	74	7.5	-	7.5	3.0
TRAYGEN		Dimensions as per OVENGEN										

BURLODGE



BURLODGE LTD
80, LONDON ROAD
KINGSTON UPON THAMES
SURREY KT2 6PX
ENGLAND
TEL. 0181 541.1656
FAX 0181 547.1689

BURLODGE CANADA LTD
10, EDVAC DRIVE
BRAMPTON
ONTARIO L6S 5P2
CANADA
TEL. 905 790.1881
FAX 905 790.1883

BURLODGE CANADA LTEE
2670 BRABANT MARINEAU
VILLE ST. LAURENT
QUEBEC
H4S - 1R8 CANADA
TEL. 514 339.5552
FAX. 514 339.2555

BURLODGE USA Inc.
207C CARTER DRIVE
MATLACK INDUSTRIAL PARK
WEST CHESTER
PENNSYLVANIA 19382 - USA
TEL. 610 738.9904
FAX 610 738.9905

BURLODGE SRL
VIA CA' BERTONCINA, 43
24068 SERIATE - BG
ITALY
TEL. 035 302.974
FAX 035 302.994