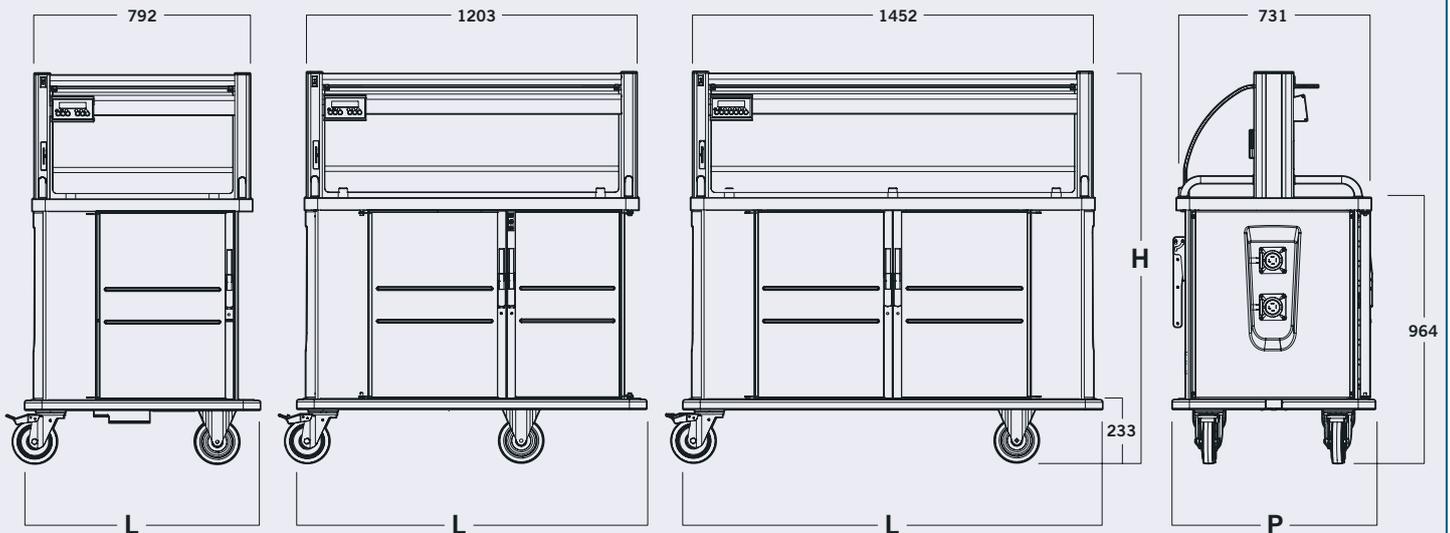


MINIGEN

MULTIGEN II

MULTIGEN III



MINIGEN I

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
		Total		Refrigeration Only		H mm	L mm	P mm
		AMPS	Max kW	AMPS	kW			
M50.100	Oven section - Single Phase - 230V - 50Hz	13	3,1	2,5	0,5	1420	848	731
M50.300	Oven section - Three phase - 400V - 50Hz	12	7,8	2,5	0,5	1420	848	731

MINIGEN II

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
		Total		Refrigeration Only		H mm	L mm	P mm
		AMPS	Max kW	AMPS	kW			
M51.100	Oven section and neutral section - Single Phase - 230V - 50Hz	13	3,1	2,5	0,5	1420	848	731
M51.300	Oven section and neutral section - Three phase - 400V - 50Hz	12	7,8	2,5	0,5	1420	848	731

MULTIGEN II

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
		Total		Refrigeration Only		H mm	L mm	P mm
		AMPS	Max kW	AMPS	kW			
M52.100	Oven section and neutral section - Single Phase - 230V - 50Hz	13	3,1	2,5	0,5	1420	1260	731
M52.300	Oven section and neutral section - Three phase - 400V - 50Hz	12	7,8	2,5	0,5	1420	1260	731

MULTIGEN III

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
		Total		Refrigeration Only		H mm	L mm	P mm
		AMPS	Max kW	AMPS	kW			
M53.100	Two ovens - Single Phase - 230V - 50Hz	2 x 11	2 x 2,8	2,5	0,5	1420	1508	731
M53.300	Two ovens - Three phase - 400V - 50Hz	2 x 11	2 x 7,1	2,5	0,5	1420	1508	731

ELECTRICAL CONNECTION MINIGEN and MULTIGEN

REFER.	DESCRIPTION
M52,100,22	SINGLE PHASE - 230V - 50Hz COILED CABLE
M52,300,23	THREE PHASE - 400V - 50HZ - INLET FLANGE
M52,300,24	THREE PHASE - 400V - 50HZ - CABLE



BURLODGE™



BURLODGE LTD
Unit 5 Hook Rise, Business Centre
225 Hook Rise South - SURBITON
Surrey KT6 7LD - UNITED KINGDOM
Phone +44 020 8879.5700
Fax +44 020 8879.5701
Internet www.burlodge.com
E-mail sales@burlodge.co.uk

BURLODGE SRL
Via Ca' Bertocina, 43
24068 Seriate BERGAMO
ITALY
Phone +39 035 4524900
Fax +39 035 302.994
Internet www.burlodge.com
E-mail info@burlodge.it

BURLODGE USA Inc.
P.O. Box 4088, 3760 Industrial Dr.
Winston - Salem 27115 - 4088
North Carolina - USA
Phone 001 336 7761010
Fax 001 336 7761090
Internet www.burlodge.com
E-mail info@burlodgeusa.com

BURLODGE CANADA LTÉE
5995 Boulevard Gouin
Ouest Bureau B-204 Montréal, QC
CANADA - H4J 2P8
Phone 001 514 339.5552
Fax 001 514-339-2555
Internet www.burlodge.com
E-mail infoquebec@burlodgeca.com

BURLODGE CANADA LTD
10, Edvac Drive,
BRAMPTON Ontario L6S 5P2
CANADA
Phone 001 905 790.1881
Fax 001 905 790.1883
Internet www.burlodge.com
E-mail info@burlodgeca.com



BURLODGE

United Kingdom

Italy

U.S.A.

Canada



MULTIGEN and MINIGEN

DUAL OVEN
TECHNOLOGY
BULK HOSTESS
TROLLEY

User ID Recognition
HACCP Monitoring System
Integrated Transport System ITS



MULTIGEN

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

Heating is by forced air convection using **Burlodge revolutionary dual oven technology**, which when used for rethermalization 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** a single compartment unit consisting of a 7 pan capacity dual oven chamber.

The **Minigen II** a two compartment unit consisting of a 4 pan capacity oven chamber and a 3 pan capacity ambient compartment.

The **Multigen II** a two compartment unit consisting of a 7 pan capacity oven chamber and a 7 pan capacity ambient compartment

The **Multigen III** a two compartment unit consisting of two 7 pan capacity oven chambers.

The Series comes with the option of refrigeration for the oven and or ambient sections.

Multigen 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 better temperature retention
- Gantry (Optional) with LCD controls, heated lights, guard rail and 360degree visibility
- Gantry (Optional) with LCD controls and cold lights & guard rail
- Air curtain system when oven door is open
- Temperature probe linked to menu with degree accuracy



N II

MINIGEN II



MINIGEN

MULTIGEN and MINIGEN

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



APPROVALS:

- UL.** Underwriters Laboratory
- CUL.** Underwriters Laboratory, Canada
- UL.** Sanitation Underwriters Laboratory
- EC.** European Electrical Emission



SMART CARD

CONTROL PANEL

The Multigen 105 LCD electronic controls incorporate the latest HACCP and BCardWise, Smart Card Technology which is easy to use by the operator.

The controls Offer:

- ON off touch pad
- Three heating cycle touch pads
- Multifunction touch pad
- Dual function touch pad (hot top/lights)
- Count down timer
- Cycle in progress, hot, cold and hot top temperatures LCD display
- Audible alarm to indicate cycle completion
- Error code display
- BCardWise HACCP monitoring system
- BCardWise user recognition
- Sleep mode, cycle start timer with automatic summer and winter time change
- Food temperature recording linked to menu selection



ITS

HACCP CONTROLS

The Minigen & Multigen LCD control panel is fitted with a HACCP monitoring system. It includes event list scroll menu displaying event times and temperatures. By means of the BCardWise + up to 32 carts' event lists can be downloaded in conjunction with the B Wise software. 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 carts and provides full control of cycle start and stop, event logging, programming, cart cycle status, etc. Networks for monitoring carts can be created using either Ethernet or WiFi/Ethernet networks.

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

INTERGRATED TRANSPORT SYSTEM "ITS"

The ITS allows food to be loaded in the picking and packing area of your food bank or your production area. Items can then be transferred under an insulated cover to a designated service point.

The ITS is docked onto the Multigen and the racks are then easily inserted into the oven/fridge. This requires no manual lifting.

The automatic cycle start activates the rethermalization cycle at the preprogrammed time. The auto start timer ensures that the meal is rethermalized 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 rethermalization cycle.

OPTIONS

- Single phase
- 3 phase inlet flange or cable
- Lockable door handles
- 4 or 6 castor configuration
 - Central brake
- Gantry with Heating and Illumination or Lights only
- Guard rail
- Oven and or ambient section refrigeration

