



## HEAT ON DEMAND

Heat on Demand is the uncompromising solution to your meal service challenges. When used with our Allure domes and tableware, you have a system that is unmatched for quality, efficiency, reliability and beauty.

The Activator is a ready to go with a flick of the switch and transfer heat in 19 seconds into the core of the bases. While the exterior of the base remains cool to touch, meals are kept at a desired temperature until they are served.

INSTANT HEATING | BETTER SPACE UTILIZATION | ENERGY SAVING |  
SAFER TO USE | LESS HEAT IN KITCHEN | CONSISTENT PERFORMANCE



## INSUL-MAX

The Insul-Max system is a pellet base system consisting of a plastic pellet base that is heated in a specially designed convected air base heater. In addition to increased hot food holding time, it accommodates 230mm domes and china plates.

The Insul-Max advanced heat-retention capability is the result of a solid disc material inside the pellet base which can be heated to a hotter temperature than conventional bases. When used with our Allure domes and table-ware, you have a system that is unmatched for quality, efficiency, reliability and beauty.

ACCOMMODATES MOST 230MM PLATES AND DOMES | HEAT  
RETENTIVE CORE | MAINTAINS FOOD TEMPERATURE OVER 1 HOUR |  
DURABLE HIGH IMPACT PLASTIC WITH REINFORCED SEAM BINDING

**Aladdin Temp-Rite®**



For over 35 years, Aladdin has developed innovative technologies that make meal delivery more efficient for food service operations, and mealtime more enjoyable for everyone.

Aladdin Temp-Rite offers an array of cook serve meal delivery systems that maintains food temperatures from the kitchen to the patients.

Whatever your meal delivery challenge is, you will find that Aladdin Temp-Rite has a system that provides an expert, cost-efficient, long term response that will keep your patients happy and your bottom line healthy.

COOK-CHILL RETHERMALISATION SYSTEMS  
TRADITIONAL PELLET SYSTEMS  
INSULATED TRAY SYSTEMS  
SYSTEM SUPPORT / TRAYLINE EQUIPMENT



**MOFFAT®**

health care

1800 023 953  
www.moffat.com.au



## :::: MULTIGEN & MINIGEN

The Multigen system is designed to provide a multi-purpose, hostess style bulk meal solution.

The **Multigen** Series

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

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

The **Minigen** Series

**Minigen I** - a single compartment unit consisting of a 7 pan capacity dual oven chamber.

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

DUAL OVEN TECHNOLOGY | REDUCED ENERGY CONSUMPTION | LCD CONTROL PANEL | BCARDWISE | AUTOMATIC STEAM EVACUATION SYSTEM | AIR CURTAIN SYSTEM | TEMPERATURE PROBE



## :::: NOVAFLEX II

The Novaflex 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, cook-chill and food outsourcing methods of meal tray preparation.

REMOVABLE TRAY RACK CASSETTE | ELECTRONIC CONTROL PANEL | CONVECTION HEATING & ENVIRONMENTALLY FRIENDLY REFRIGERANT | PERSONALISATION OF PATIENT TRAYS

## :::: B-POD



The B-Pod is a state of the art meal delivery system designed to provide excellent outcomes in work flow, worker safety, floor space requirement, food quality, customer satisfaction, and food temperatures.

The unique nesting system uses a Base Station that holds the mechanics and electrical know how to provide consistent convection heating and cooling while the Pod carries the individualized trays from assembly through regeneration or temperature maintenance and then to the consumer.



## :::: RTS READY TO SERVE

Active Temperature Maintenance to ensure Hot Foods are served Hot and Cold Foods are served Cold.

The system is ideal for units where a majority of patients or residents require assistance with feeding, and the total mealtime becomes extended as a result.

DIRECT LOADING OF TRAYS INTO RTS CART | CONVECTION HEATING & ACTIVE REFRIGERATION | SIMPLE CONTROL PANEL | ACCOMMODATES VARIABLE DISHWARES



Burlodge is an international company supplying specialized healthcare and hospital food systems particularly suited to cook-chill and cook-serve applications.

INNOVATIVE MEAL DELIVERY SYSTEMS  
RETHERM & TEMPERATURE MAINTENANCE  
TRAYED & BULKED HOSTESS MEAL DELIVERY SOLUTIONS