



BURLODGE

United Kingdom

Italy

France

U.S.A.

Canada



MEAL DISTRIBUTION SYSTEM

Manipulation Free System • Meal Distribution Made Easy

Innovative Best Practice for Cook Chill or Temperature Maintenance



When you demand hot food hot and cold food cold from a user friendly, flexible, light and durable regeneration and meal tray delivery system, **B-Pod C-T (Carbon-Tech)** is the solution.

B-Pod / Pod C-T is the ideal solution for your cook-chill cold plating regeneration and delivery system.

You are assured of hot food hot and cold food cold through the application of quality engineering and construction.

Virtually no manipulation and the ability to hold cold plated meals in minimal space with automatic regeneration cycle controls provide maximum flexibility.

The Pod C-T has been designed with form and function in mind.

The unique use of Carbon Fiber in construction of the doors provides for a striking yet practical appearance while being light and strong at the same time. It provides as much as a 15% weight saving over a typical stainless steel equivalent.

Quality Construction	Human Factor Friendly	Convenient Sanitation Features
<ul style="list-style-type: none">• stainless steel interior and chassis• carbon fiber doors• anti-static high impact thermoplastic top and side panels• anti-microbial door latch• high density injected insulation throughout• wrap around bumper• jet washable inside and out	<ul style="list-style-type: none">• 4 vertical handles• optional horizontal handle add-on• 15% lighter than the RTS stainless steel model• easy to maneuver• low noise emission• removable tray rack cassette optional for easy distribution	<ul style="list-style-type: none">• anti-bacterial door latch• jet washable inside and out - rated IP 55• removable ventilation panels (no tools required)• disassemble centre wall with no tools• frame gaskets easily removed and replaced by hand

The Burlodge Tray

The Pod C-T carries a unique flat tray that supports a traditional tray dining experience. Available in three sizes and three colors

<div>325 x 265 mm 12,8 x 10,43 inch</div>	<div>325 x 530 mm 12,8 x 20,87 inch</div>	<div>325 x 575 mm 12,8 x 22,64 inch</div>	<div>Green</div> <div>Beige</div> <div>Lobster</div>
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Easy to read eye level control.



- User friendly easily accessible LCD (Liquid Crystal Display) 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

Manipulation free system

When the Pod is nested beneath the Base Station there is no need to open doors, re-position the tray support rack or manually activate any switches, thereby providing simple and manipulation free operation.



Pod C-T Unique Features

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.

Aluminium Extrusion

The use of aluminum shaped vertical supports as part of the chassis construction provides added structural integrity while creating less weight

Tray Access

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

Anti-microbial hand grips

Frame mounted door latch.

Carbon

Lightweight the Pod is allowing even when

The interior fiber helps attractive

The doors using built

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 Convection heating

B-Pod C-T 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).

Plastic hard wearing Bumpers

Added safety and protection is provided to the overall frame using a new substrate plastic bumper which is non-marking and very durable

Stainless

Extra attention structure

The stainless pressures



Carbon Fiber Doors

Light yet durable, the Pod is fitted with two doors for access to all trays when nested.

The inherent strength of carbon fiber ensures the Pod remains compact and long lasting.

The doors overlap and stay open with a spring mounted clasp.



Polished s/s wire tray slides. Easily removable for cleaning. Allows for easy tray insertion and removal.



Carbon Fiber Flat Top, when nested to the Base Station, the carbon fiber top slides open to allow vertical and even flow of hot and cold air.

When travelling the carbon fiber shutter is closed, maintaining temperatures within the tray carrier.



Thermal Dividing Wall can be easily disassembled without tools for deep cleaning or maintenance.



Remove middle door gasket (the gasket on the inside of the door that comes in contact with the middle wall divider) - no tools required.



Interior side baffles can be removed without the use of tools for cleaning and maintenance.

Stainless Steel Base

Attention has been given to the base starting from the ground up.

The stainless steel base limits the risk of contamination during transport.

Remote Monitoring and Programming

In addition to the on-board BCardWise system, users that require remote real-time access to data, programs and controls with centralized administration, can opt for BNetWise+ functionality.



BNetWise+, can connect equipment to local networks devoted to legacy devices within the users facilities.

The BCardWise application can be installed on a central workstation offering many features that allow for simultaneous communication with equipment throughout facilities.

BNetWise

- an "up to the minute" control HACCP monitoring system
- remote control of start and stop functions of each trolley
- historical view of all trolley events
- alarm notification through the use of on-screen prompts
- at a glance view of all trolley activities such as time remaining in a cycle, temperature of hot and cold cavities of a trolley
- review of food temperatures using the on-board food temperature probe. Become a paperless system.

Options



Container Holder.



Fold down side shelf with trash bag holder.



Breakfast Tray Wire Support.



Folding Tow Bar.



Six Castor Configuration.

Foot operated central brake.

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 flow, staff 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 C-T carries the individualised trays from production through regeneration and then to the consumer. The Pod C-T rolls and nests into the Base Station and through unique vertical airflow dynamics the Base Station exchanges its heating and cooling to the food on trays inside the Pod C-T below.

The B-Pod is a manipulation free system - simply roll in and nest, roll out and serve to your guest.



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 C-T

The Pod C-T is a trayed meal transporter, It is constructed from a combination of 304 stainless steel and aluminum with carbon fiber doors. It is durable and exceptionally lightweight; High density insulation enhances the temperature retention capabilities.

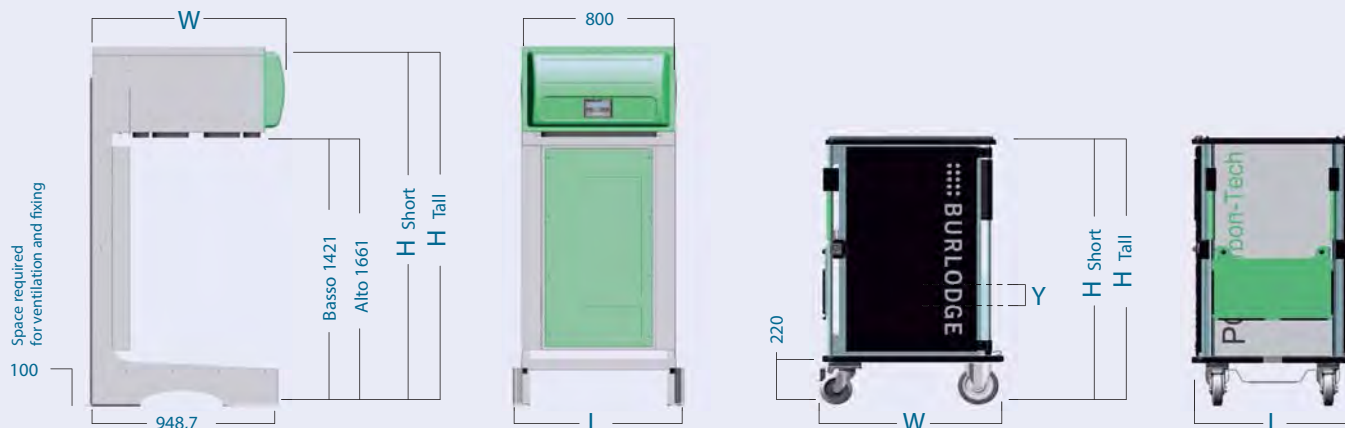
The Pod C-T rolls easily on four heavy duty double bearing castors. The recessed handles are ergonomically designed and the doors open 270 ° it is fitted with a heavy duty wrap-around bumper.

The Pod C-T can be fitted with 20 or 24 tray supports (short) or 26 or 30 tray supports (tall). Nesting is achieved by simply rolling it under the base station (B-Pod). When in position without any manipulation the Pod C-T will automatically receive heating and cooling. All trays can be accessed without having to de-nest



Base Station

Pod (trolley)



Base Station

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
		Total		Only Refrigeration		H mm	L mm	W mm
		AMPS	Max kW	AMPS	kW			
BLPOA.300	Base Station "S" SHORT Three Phase - 400V - 50 Hz	13,5	7,8	4,5	1,0	1864	890	1015
BLPOA.300	Base Station "T" TALL Three Phase - 400V - 50 Hz	13,5	7,8	4,5	1,0	2104	890	1015
BLPOA.001	ABS Green Panel B-Pod	--	--	--	--	--	--	--

Base Station - Refrigeration

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS		
		Refrigeration Only		
		AMPS	kW	
BLPOA.300.1	1 Single refrigeration	4,5	1,0	
BLPOA.300.2	2 Double refrigeration	4,5	1,0	
BLPOA.310.1	1 Single remote refrigeration	1,5	0,4	
BLPOA.310.2	2 Double remote refrigeration	1,5	0,4	
BLPOA.320.1	1 Single water cooled refrigeration	4,5	1,0	
BLPOA.320.2	2 Double water cooled refrigeration	4,5	1,0	

Pod C-T (trolley)

REFER.	DESCRIPTION	Tray Capacity 530x325 mm 575x325 mm	DIMENSIONS		
			H mm	L mm	W mm
BLP2S.000	Pod C-T "S" SHORT	20 / 24	1412	790	895
BLP2T.000	Pod C-T "T" TALL	26 / 30	1652	790	895

THERMAL BARRIER for 530 FT & 575 FT TRAYS

REFER.	DESCRIPTION	Tray Pitch Y mm	Tray Capacity 530x325 mm 575x325 mm	
BLPOG.020	THERMAL BARRIER for Pod "S" - 20 TRAYS	92 - 3,62	20	
BLPOI.020	THERMAL BARRIER for Pod "S" - 24 TRAYS	80 - 3,15	24	
BLPOW.020	THERMAL BARRIER for Pod "T" - 26 TRAYS	92 - 3,62	26	
BLPON.020	THERMAL BARRIER for Pod "T" - 30 TRAYS	80 - 3,15	30	

TRAYS

REFER.	DESCRIPTION			DIMENSIONS
				L x W mm
BLS00.000_01	Single tray Pearled beige	02 Single tray Pearled light green	03 Single tray Lobster	575 x 325
BLS00.000_30	Single tray Pearled beige	32 Single tray Pearled light green	34 Single tray Lobster	530 x 325

Pod C-T ACCESSORIES

REFER.	DESCRIPTION	REFER.	DESCRIPTION
BLPOA.100	s/s Tow Bar fold up Model	BLPOA.066	Holder for GN 1/6 pans
BLP2A.120	6 Castors s/s160mm with central brake	BLP0*.020	*40, 48, 52, 60 Level Barrier Short or Trolley, Breakfast Tray Wire Support
BLPOA.043	Fold down side shelf with rubbish bag holder		

COMPANY WITH QUALITY MANAGEMENT
SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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