



Multigen 106

**Give Your Team
the Advantage**
Multi-portion hostess cart



High Quality Service



Smart Design



Dual Oven



Touch Control

burlidge

burlidge
TOGETHER, WE WORK.

Multigen 106



burlodge



It's an evolution of our thinking. For you, a natural extension of your operation. The Multigen 106 delivers a new level of intelligence to multi-portion point of service. And with it, the means to deliver excellent food quality. Developed for Cook-Serve, Cook-Chill and Cook-Freeze applications, it allows food portioning and distribution closer than ever to your patients. Choose either containers or pre-plated foods, as it supports both formats. By design the Multigen 106 interacts with greater clarity, offers intuitive functionality, maneuvers with ease and provides absolute efficiency. Prepare for the next generation of food service, brought to you by Burlodge.

Design

Efficient, human friendly design

Eye catching design is only a starting point. A closer look top to bottom reveals so much more about the sophisticated engineering. Built from lightweight yet durable material, the Multigen 106 features subtle refinements that enhance functionality. Mode lighting provides feedback and clearly communicates with users. LED illumination makes food look especially appetizing against the heated dark counter. The result is a more efficient and appealing food service system.



High Quality Service



Smart Design

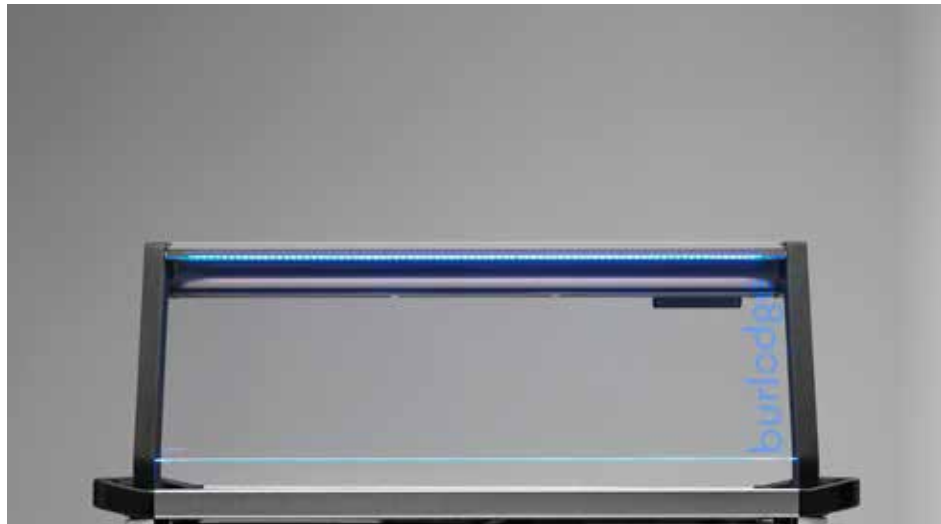


Design

Blue Cart On



Our mode lighting allows operators to quickly and efficiently interact with the Multigen 106. Blue indicates the cart is switched on.



Green Heating Cycle



Solid green signals the regeneration cycle is active. Flashing green means ready for service.



Red Alarm

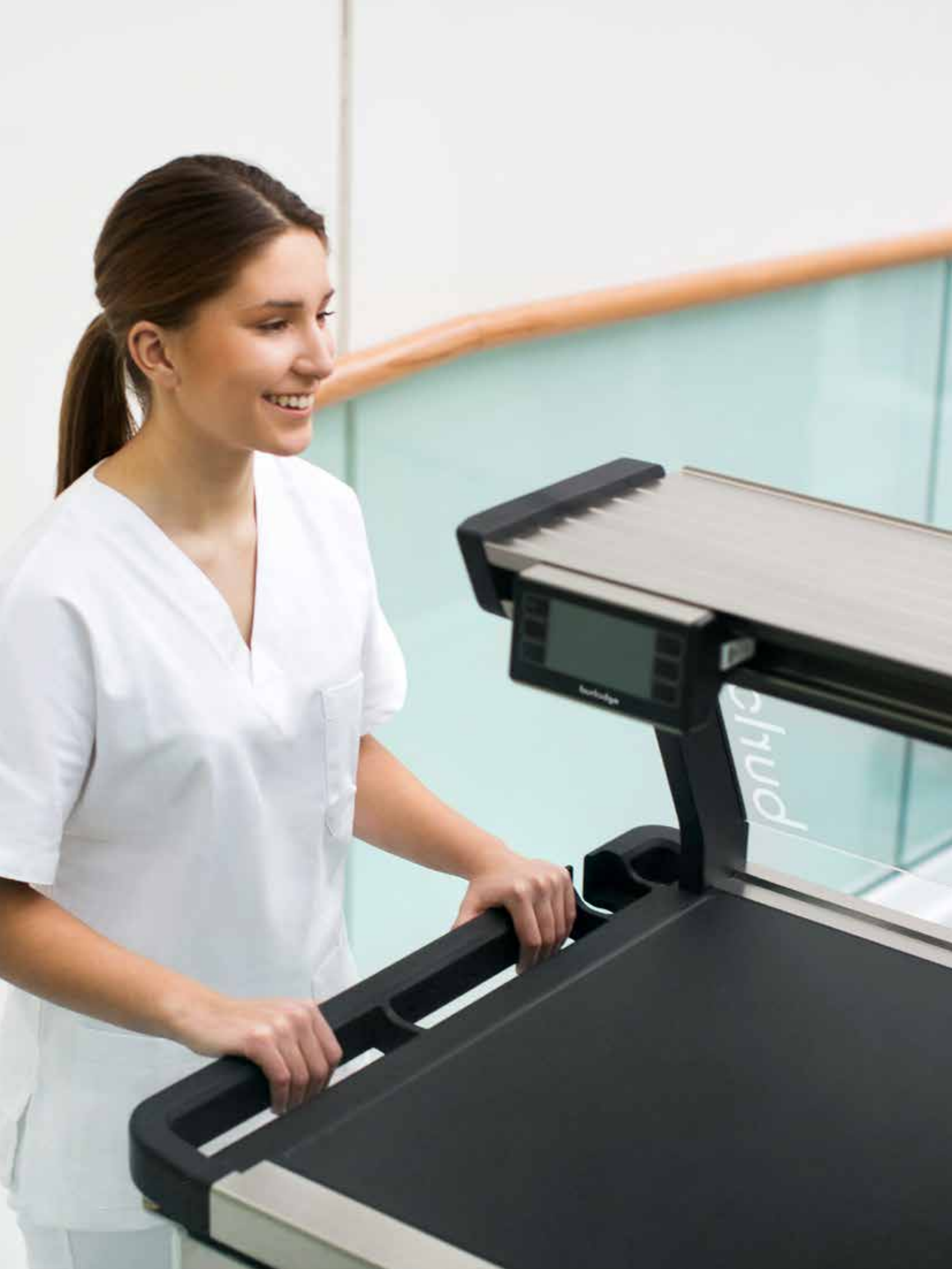


Red is the alarm status. Corrective actions are required to ensure service.



Design





Engineered to move with you

Smarter, safer and smoother to operate, the Multigen 106 champions form and function. Human friendly design elements combine with smart feedback features to promote more operational ease than ever. Consider how the Multigen 106 works better for you.



Smart Design

01 Simplicity is Key

Graphical interface and color-coded system status simplify operability.

02 Great Handling

Push and pull from either end and every angle with soft-grip handles.

03 Cushioned Comfort

Shock absorbing molded bumpers cushion those unexpected impacts.

04 Simple Braking

Easy, natural access foot braking thanks to recessed sections in the cushioned wraparound bumper.

05 Be Moved

Smooth rolling, tight turning and responsive mobility thanks to an offset four-wheel design. For site conditions that require it, six wheel configurations are available.

06 At a Glance

Situated at eye level, the control panel reads clearly from a distance.

07 Visibly Obvious

Color coded gaskets clearly indicate hot and cold compartments in order to prevent errors and increase worker safety.

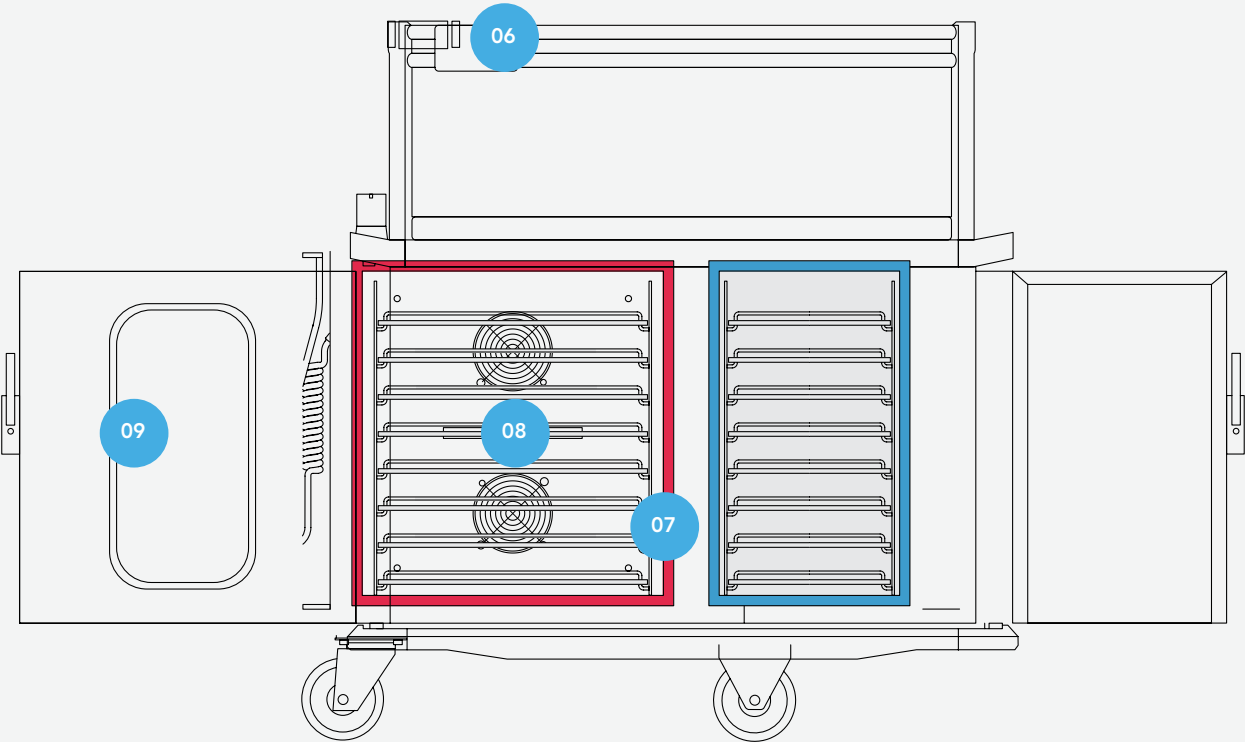
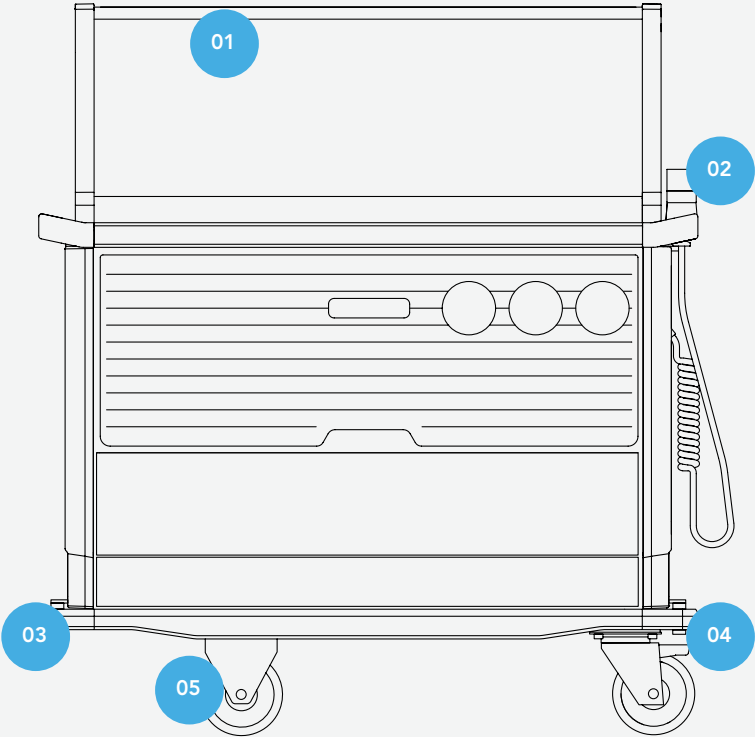
08 Easy Reach

An easy access oven maximizes safety.

09 See Clearly

Seeing the food reduces any need to open the door and interrupt the heating cycle.

Ergonomics



Screen Technology



A Touch of Brilliance

Everything you need to know right in front of you. Highly intuitive and interactive – that sums up our simple to use touch screen control. The human friendly design features a pictorial interface that provides step-by-step guidance for preparing foods and tracking cycles. Easily visible from a distance, it communicates vital information in an instant: ready times for meals, operation in process, key cart temperatures, color coded alarms and any possible delays. Set the meal service time and the heating cycle initiates precisely when required. That level of control eases operations and strengthens every stage of the service.



Touch Control



Intelligent programming switches the unit on when required and only for the duration needed.



Regeneration



Serve Up Smiles

Food quality is everything. It ties directly to client satisfaction. Our intelligent convected oven technology, combined with smart controls and oven temperature dynamic feedback, can precisely split the temperature within one heating chamber. This allows for delicate and denser foods to achieve the preferred serving temperature at the same time. Prepare roast potatoes and pies alongside peas and rice, for example. It can even regenerate frozen and chilled food simultaneously. We've also developed a system to control the amount of steam in the chamber to improve food quality. As the company that originated dual oven technology, Burlodge helps your staff confidently serve up bigger smiles at every meal.



Dual Oven



High Quality Service



Open Door Alarm

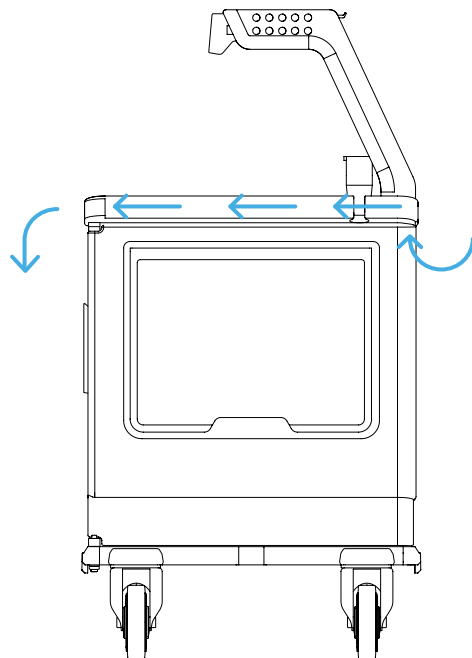
If the oven door is left open for an extended period of time, the system will alert the worker on the control panel and an audible alarm will sound.

Easy Cleaning

We've manufactured the cavity with rounded corners to ease cleaning.

Save the Face

Our Steam Evacuation System features an air curtain that reduces steam from blowing into your face when opening the oven door.





Connected and in Control

Gain greater control and deeper insights with the Multigen 106's suite of applications. Through Wi-Fi and LAN connections, managers access real time, cloud-based data and know the exact status of every unit in the fleet. Track important HACCP information in an instant and even make adjustments from a hand-held device wherever you are. Operators are warned of any possible errors while software will automatically initiate corrective actions. It stands to be the smartest and most accessible cart you've ever encountered.



Touch Control

With the Multigen 106 you can easily control all cart statuses remotely. Staff can connect via tablet or mobile phone, check the HACCP data and make any adjustments in real time.

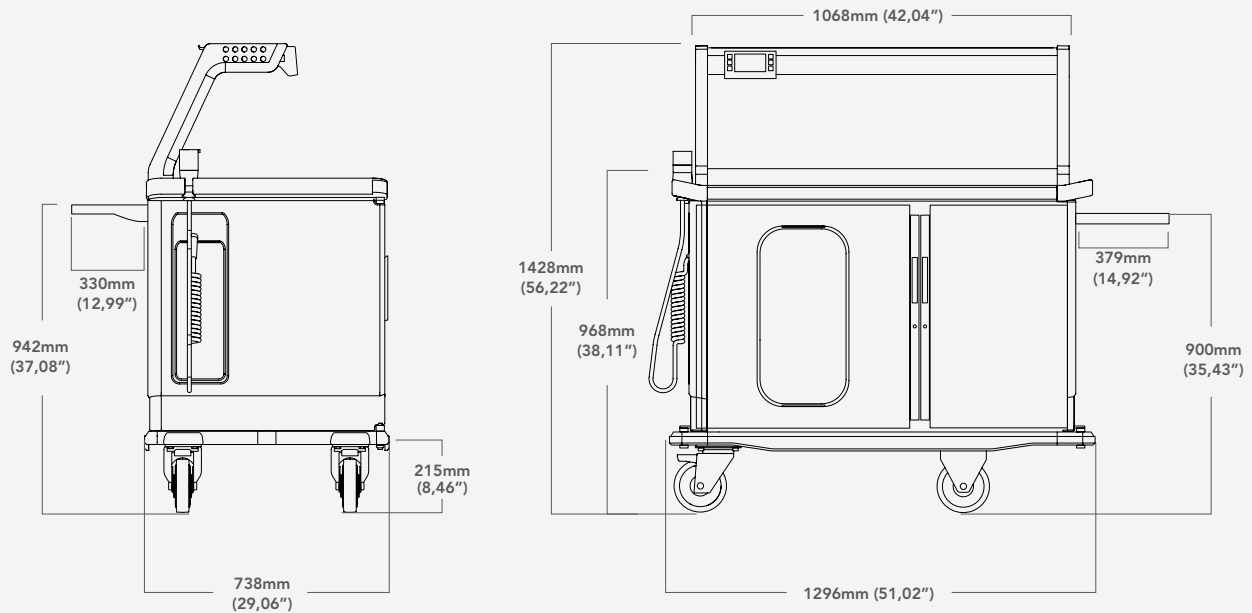


The food probe on the Multigen 106 verifies that food is served at optimum temperature. All temperatures are recorded for HACCP compliance.

Capitalize on Great Quality

Invest in quality and the payback is counted in far more than just the bottom line. Durability and reliability matched with technologically advanced equipment extend the lifetime of the Multigen 106. Consider the benefits of a functional design that dramatically reduces user error and the associated costs. It's a design, notably, that promotes faster and easier maintenance so you make savings on time and on costs.

Models and Accessories



General Product Specifications

Construction

Stainless steel frame construction. Solid and long lasting. Fitted with exterior ABS high impact molded panels. Easy grip ergonomic rubber injected push and pull handles. Injection molded cushioned perimeter bumper. Recess easy to reach and protected plug holder support. Full or half heated glass top and lights. Fitted on 4 or 6 160 mm (6.3") castors with easy brake access.

Oven Section

Dual air convection oven technology (2 fans) to allow delicate and dense food products to be regenerated at the same time. Shallow and easy access oven to maximize safety. Highly insulated to minimize heat loss and reduce energy consumption. Steam evacuation system to remove excess condensation and protect operator when opening doors. Color coded, easily removable gaskets. Rounded corners with no recesses and no joints for easy cleaning in compliance with hygiene standards. Stainless steel door with glass panel, 265 degree opening radius and slam shut latch (with key option). Oven door open alarm.

Models and Accessories

	Pitch (mm/inch)	GN 1/1 Capacity
		MULTIGEN 106
Oven	82 / 3 ¼	7
Fridge	82 / 3 ¼ _{IT}	7
Voltage	Power and Amps	
		MULTIGEN 106
208V 60Hz 3P/N/G		5.5KW 16A

Refrigerated Section

Static cooling refrigeration system (no evaporators in chambers) to ensure optimum cooling and easy cleaning. CFC-free injected (i.e. no panels) polyurethane foam insulation ensures uniform insulation (no crevices) and optimal temperature retention. Color coded, easily removable gaskets Rounded corners with no recesses and no joints for easy cleaning in compliance with hygiene standards. Refrigeration gas R134a. Stainless steel door with 270 degree opening radius and slam shut latch (with key option).

Control Panel

Intuitive and interactive touch screen control with HACCP monitoring system. Pictorial display of cart status, functions and features. 3 heating cycles. Multiple Apps including manual probing, boosting, maintenance cycle, service function, heated top and lights, programming and HACCP monitoring, automatic wake up and cycle start. Audio and visual alarms. Mode lighting with color coded system status to simplify operability. HACCP monitoring via USB stick or optional Wi-Fi or LAN.

What works for you?

As a global operation, we respect that food managers place different demands upon their equipment. That's why we encourage our clients to accessorize their Multigen 106 in a way that helps them get the most out of our equipment.

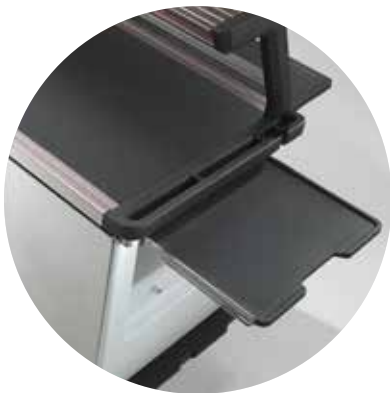
We have a wide range of options available.



Fold Down Tray Rail



Waste Bag Holder



Lateral Fold Down Shelf

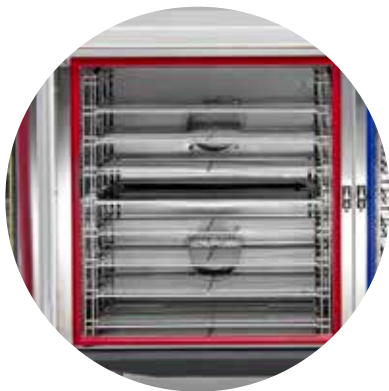


Four or Six Wheel Configuration
with Central Brake

Models and Accessories



No Gantry



Divider for Dual Oven



7 Level Grid Supports
Stainless Steel, Anti-tilt, Wire Grids



Transfer Module 7 Levels



Dolly For Transfer Module



Dolly Tow Bar

Models and Accessories





Together, we work.

We're driven by a determination to help clients accomplish their goals. Most gratifying is our on-going consultation and interaction with our clients. By understanding their needs and analyzing the issues, they push us to design better food service equipment. They also remind us that it takes an incredible amount of effort to be the best. But it's thanks to our shared success that we dedicate our tag-line to them. Together, We Work acknowledges those who continually challenge us and inspire us. We wouldn't have it any other way.



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The background features a large, solid white circle centered on the page. Surrounding this circle are several thick, grey, curved shapes that appear to be segments of larger circles or arcs, creating a layered, architectural feel. One such shape is at the top left, another at the top right, and a third at the bottom right. A vertical grey bar is also visible on the far left edge.

Concept & Art Direction
Hangar Design Group



an Ali Group Company



The Spirit of Excellence