



# Novaflex II

## Meal Distribution System

- Convection heating system for Cook-Serve or temperature maintenance
- Heated and refrigerated section including HACCP monitoring software

**burlodge**  
TOGETHER, WE WORK.

\* Picture shown may differ from model offered today.

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





## Operating efficiency and HACCP security

The Novaflex II meets today's requirements for an efficient, well-constructed meal distribution system, which also allows for personalization of individual patient trays. It is suitable for both traditional Cook-Serve systems and for Cook-Chill.

Novaflex II incorporates modern manufacturing methods and materials with a unique design, making it an innovative distribution system.

## A "Flexible Solution™" for every requirement

The cart is constructed of a combination of 304 Stainless steel and aluminum, which makes it strong and durable as well as light and easy to move.

The construction and design of the cart makes the mechanical and electrical components readily accessible for ease of maintenance and repairs. Burlodge Manufacturing conforms to Environment System Standard 14001.

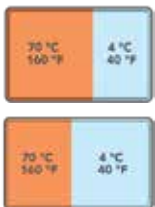
- Rethermalization or hot holding are accomplished by forced air-convection, the circulation of hot air throughout the oven side of the cart. Cold and hot temperatures are consistent throughout the cart, whether it is used for hot and cold holding or for rethermalization of meals; cold items remain under refrigeration until the trays are removed from the cart.
- The Burlodge System allows for the use of a variety of dishware styles and materials (china, high temperature plastics, aluminum foil and high temperature paper products).
- The Novaflex II is available with either fixed side tray supports and insulated divider wall, or a removable rack, the Transflex.
- The display panel is easily visible and accessible during the operation of the cart.

- The divider wall construction allows for the separation of hot and cold sections of the tray, without additional manipulation. The size of the hot and cold sections of the tray can be different for each patient.
- The Novaflex II oven doors open to 180°, and the cold side doors open to 270°, with hold open latches, for complete accessibility to the trays.
- The front and top cover panels are made of high impact ABS materials.
- Standard electrical connection is by cable opposite the control panel, with the option of a "plug - to" model, which eliminates the cord on the cart.
- All interior corners are rounded for ease of cleaning and sanitation.
- The Dollyflex and Isoflex are available with optional fold down tow bars for transporting the Transflex rack.
- Novaflex II is available with door locks and ward identification holders.



### Unique single tray system

The trays are loaded into the fixed insulated divider wall, which separates the hot and cold sides of the cart. A special gasket seals the gap between hot and cold even when there is no tray in the slot. There are two sizes of available - 12 3/4" by 20 7/8" or 12 3/4" by 22 5/8". The trays are flat and stackable, and available in four colors - pearled beige, pearled light green, granite, and pearled orange. The larger tray has space for a 9inch plate as well as a soup bowl and coffee cup on both sides of the tray. The smaller tray can be loaded into the divider wall according to the space required by the patients' choices, making either the hot or the cold side larger, while still accommodating a 9inch plate, soup bowl, and coffee cup.



### LCD electronic control Panel

- User friendly LCD controls
- Smart card reader, user ID, event downloading
- On/Off touch pads
- 3 programmable regeneration cycles
- Temperature readout Refrigeration
- Temperature Oven
- Temperature Food Probe Temperature
- Auto programmable timer
- Audible buzzer for end of cycle
- Visible alarm readout

### On-Line monitoring HACCP control system

The Novaflex is supplied with built-in HACCP monitoring. Time and temperature events can be easily read on the LCD controls and downloaded by a smart card (BCardWise). Data can be stored on a PC via the dedicated software.

Another option is online monitoring (BNetWise+) which gives full real time data and remote access to the cart, either from a LAN or a Wi-Fi network.

### Personalization of trays

Patient trays can be further personalized and enhanced by the use of high quality china.

A wide assortment of shapes and sizes with attractive reusable lids is available to coordinate with all your menu needs.

\*Burlodge reserves the right to limit production to different color combinations.



For Cook-Chill or for offsite transport, an enclosed, insulated transport cart - the Isoflex - is available to transport the assembled trays on the Transflex rack.



Transfer of the removable rack, Transflex from the Isoflex to the Novaflex II.



As an alternative, the open platform, Dollyflex, may be used to transport the assembled trays.





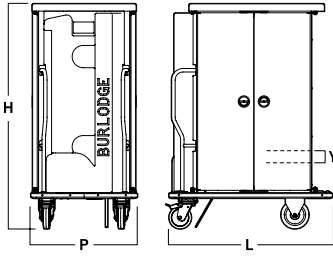
The Transflex rack can be protected by an optional washable cover and transported on the open platform Dollyflex.

The Novaflex II food probe may be used to check and record the food temperatures at the point of service, an important part of a HACCP program.

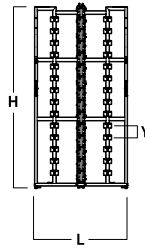
The Transflex is constructed with 8 wheels, which allow the Transflex rack to be ergonomically loaded and unloaded from the Dollyflex and Novaflex.

All of the gaskets and dividers are easily removable to facilitate quick cleaning and replacement.

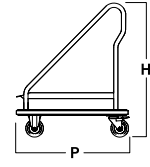
## Novaflex II



## Transflex



## Dollyflex



### Novaflex

Refer.	Description		Trays Capacity	Tray Pitch <small>(mm - in)</small>	Electrical Specifications				Dimensions		
					TOTAL		REFRIGERATION ONLY		H mm	L mm	P mm
					Amps	kW	Amps	kW			
BLN2S.720	<b>Novaflex II - SHORT</b>	Fixed Tray Supports or Transflex Racks	20/24	92 - 3,62 80 - 3,15	22	7,1	7,0	1,5	1380 54,33	1197 47,13	765 30,12
BLN2T.720	<b>Novaflex II - TALL</b>	Fixed Tray Supports or Transflex Racks	26/30	92 - 3,62 80 - 3,15	22	7,1	7,0	1,5	1620 63,78	1197 47,13	765 30,12

### Refrigeration

Refer.	Description	Electrical Specifications				Dimensions	
		REFRIGERATION ONLY				WATER LINES	
		Amps	kW	Amps	kW	Inlet	Outlet
BLN2S.711.00	SINGLE REFRIGERATION for <b>Novaflex II "S" SHORT MODEL</b>	7,0	1,5				
BLN2T.710.00	SINGLE REFRIGERATION for <b>Novaflex II "T" TALL MODEL</b>	7,0	1,5				
BLN2S.721.00	DOUBLE REFRIGERATION for <b>Novaflex II "S" SHORT MODEL</b>	7,0	1,5				
BLN2T.721.00	DOUBLE REFRIGERATION for <b>Novaflex II "T" TALL MODEL</b>	7,0	1,5				
BLCOI.740.26	DOUBLE REFRIGERATION S/C WATERCOOLED for <b>Novaflex II "S" SHORT OR TALL MODELS</b>	7,0	1,5			12 mm-0,47 inch	12 mm-0,47 inch

### Electrical

Refer.	Description	Electrical Specifications				
		TOTAL		REFRIGERATION ONLY		
		Amps	Max kW	Amps	Max kW	
BLN2A.740.22	ELECTRICAL 208V/3PH/60HZ, 3P + G, 30 AMP SERVICE, C/W CORD AND PLUG	22	7,1	7,0	1,5	NEMA PLUG CODE L-15-30P
BLN2A.740.23	ELECTRICAL 208V/3PH/60HZ, 3P + G, 30 AMP SERVICE, C/W FEMALE FLANGE PLUG & CAP	22	7,1	7,0	1,5	NEMA PLUG CODE L-15-30R
BLN2A.740.24	ELECTRICAL 208V/3PH/60HZ, 3P + N + G, 30 AMP SERVICE, C/W CORD AND PLUG	22	7,1	7,0	1,5	NEMA PLUG CODE L-21-30P
BLN2A.740.25	ELECTRICAL 208V/3PH/60HZ, 3P + N + G, 30 AMP SERVICE, C/W FEMALE FLANGE PLUG & CAP	22	7,1	7,0	1,5	NEMA PLUG CODE L-21-30R

### Transflex - (Removable Tray Rack)

Refer.	Description	Tray Pitch Y mm - inch	TRAY CAPACITY 530 x 325 mm - 20,87 x 12,80 575 x 325 mm - 22,64 x 12,80	Dimensions		
				H mm - inch	L mm - inch	P mm - inch
BLN5G.001	<b>Transflex for Novaflex II "S" - 20 Trays - 8 Wheels</b>	92 - 3,62	20	996	629	665
BLN5I.001	<b>Transflex for Novaflex II "S" - 24 Trays - 8 Wheels</b>	80 - 3,15	24	39,21	24,76	26,18
BLN5V.001	<b>Transflex for Novaflex II "T" - 26 Trays - 8 Wheels</b>	92 - 3,62	26	1237	629	665
BLN5N.001	<b>Transflex for Novaflex II "T" - 30 Trays - 8 Wheels</b>	80 - 3,15	30	48,70	24,76	26,18

### Dollyflex - (Transfer Platform)

Refer.	Description	Dimensions		
		H mm - inch	L mm - inch	P mm - inch
BLN2A.101	<b>Dollyflex - TRANSFER PLATFORM for Transflex</b>	951	765	793
BLNOA.035	<b>FOLD-DOWN TOW BAR for Dollyflex or Isoflex</b>	37,44	30,12	31,22

**UNITED KINGDOM**  
Burlodge Ltd  
C60 Barwell Business Park  
Leatherhead Road  
Chessington, Surrey KT9 2NY  
United Kingdom  
+44 (0)20 8879 5700  
sales@burlodge.co.uk  
www.burlodge.co.uk

**ITALY & EXPORT**  
Burlodge Srl  
Via Ca' Bertoncina, 43  
24068 Seriate, Bergamo  
Italy  
+39 035 452 4900  
info@burlodge.it  
www.burlodge.it  
www.burlodgeexport.com

**CANADA**  
Burlodge Canada Ltd  
3400 Ridgeway Drive, Unit 14  
Mississauga, Ontario L5L 0A2  
Canada  
TF 888 609 5552  
1 905 790 1881  
info@burlodgeca.com  
www.burlodgeca.com

**USA**  
Burlodge USA Inc.  
3760 Industrial Drive  
Winston-Salem,  
North Carolina 27115  
USA  
TF 877 738 4376  
1 336 776 1010  
info@burlodgeusa.com  
www.burlodgeusa.com

**FRANCE**  
Burlodge SAS  
ZAC Léonard de Vinci  
16 Avenue Graham Bell  
77600 Bussy Saint Georges  
France  
+33 (0)1 60 17 66 74  
accueil@burlodge.fr  
www.burlodge.fr

www.burlodge.com

an Ali Group Company



The Spirit of Excellence