



## B-Smart

### Convected air Docking System for meal delivery

- Supports multiple tray sizes
- Ergonomic docking Station with Smart-Temp heating logic

**burlodge**  
TOGETHER, WE WORK.

When your operational food service delivery model requires a docking system, look to Burlodge for providing the best solution.



The B-Smart represents the next generation of meal delivery system based on the 'docking' principle. This combination docking Station and insulated tray cart embodies the deep experience, savvy design and solution-oriented thinking that epitomizes how Burlodge equipment distinguishes itself.

Essentially, Burlodge has made docking smarter:

- Four door Shuttle design reduces door swing.
- One docking Station fits multiple Shuttle sizes.
- Shuttle capacities between 20 and 48 trays.
- Varied tray capacity Shuttles yet Shuttle remains same height.
- Easy to reach docking Station controls.
- Tray divider wall with spring loaded auto shutter.
- Tray divider wall easily removed.

Now that's just a smarter way to do things, isn't it?

#### ONE DOCKING STATION



#### MULTIPLE TRAY SHUTTLE SIZE/CAPACITY AVAILABLE



## SMART DOCKING

The **B-SMART** is an innovative air-convected heated and refrigerated meal delivery system for either Cook-Chill or temperature maintenance applications. The **B-SMART** is made up of two components, a **Station** and a **Shuttle**. The Station is fitted with the heating, refrigeration and all mechanical parts while the Shuttle is the tray transport cart.

The two easily dock by simply pushing them against each other. The **STATION** is a truly mobile unit, it can be safely moved due to its unique, stable layout. It does not require any floor attachments or feet as it is mounted on 4 adjustable wheels and is held in place using a wall mounted quick disconnect bracket system.



### SMART Features

- A** Completely mobile docking Station with slim profile.
- B** Burlodge easy touch control panel and LCD display.
- C** Quick release wall mounting bracket or select the Station docking pedal system as shown in 'D'.
- D** Station docking pedal.
- E** Connecting food probe that can be used for quick temperature taking of food using control panel display and recorded directly to memory on-board the Station.
- F** Quick one button touch for release of Shuttle from Station.

**G** Programming button.

**H** Easy to reach controls at the side.

### SMART Standards

- Stainless steel frame construction.
- Insulated with high density material.
- Four heavy duty adjustable double bearing non-marking castors with brakes.
- Colour coded gaskets for hot and cold.

### SMART Options

- Remote HACCP monitoring system BNetWise via LAN or Wi-Fi connection.
- Food temperature probe.
- Docking Station hot side protection cover.

# DOCKING STATION

# SHUTTLE

SHORT  
20/24  
or 36 Trays



H

Easy to reach controls at the side.

B

F

E

O

Color coded gaskets for hot and cold section.

Stainless steel frame construction.

Mounted on four 125 mm castors with brakes. Adjustable in height to compensate for uneven floors.

Magnetic connection system to Shuttle.

Doors fold back 270° and latch to side bumper and/or can be set at 255° for tunnel washing.

Six wheel option.

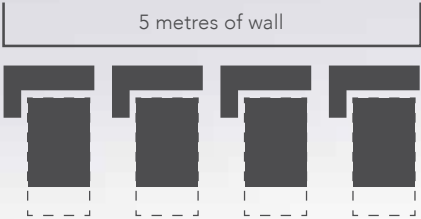
# SHUTTLE

## LONG 36 or 48 Trays

Surrounding gantry railing and protective corner guards on top section.



Unique feature allows for Stations to be located side-by-side (150 mm / 6 inches apart) while still having easy reach of control panel.

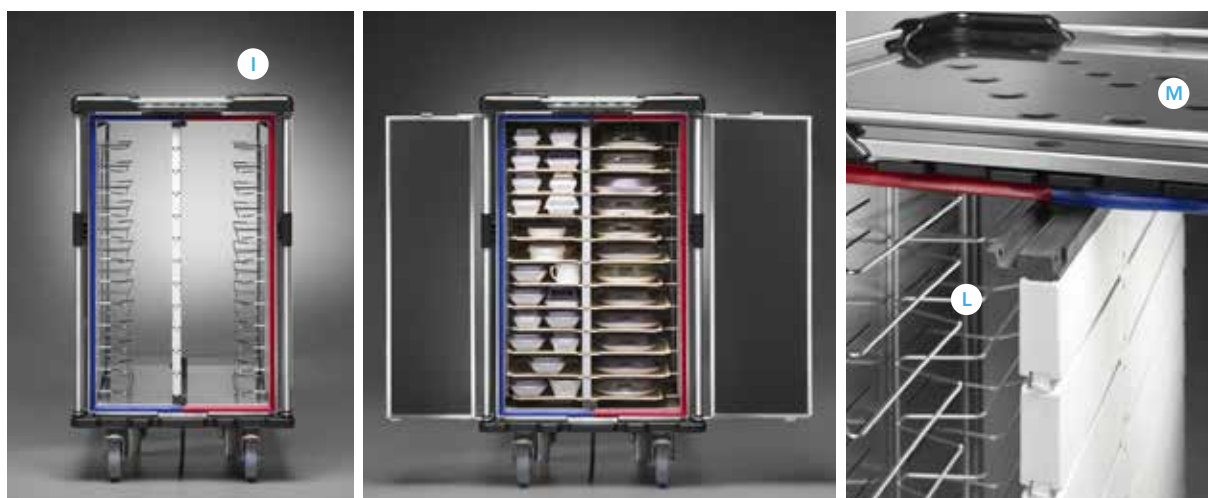


Docking Station  
Short Shuttle  
Long Shuttle



## SMART MEAL DELIVERY

The **B-Smart SHUTTLE** is a meal tray transport cart. It is constructed from stainless steel and is durable yet lightweight, without any electrical or mechanical components. High density injected insulation enclosed in stainless steel side panels and doors enhance the temperature retention performance rating of the Shuttle. The Shuttle is easily maneuverable and can be mounted on 4 or 6 heavy duty double bearing casters. It is fitted with a heavy duty wrap-around plastic bumper with high resistance and low coefficient of friction/rubbing. The Shuttle has tray capacity from 20 to 48 trays with multiple tray options. All Shuttles dock to the same Station regardless of tray capacity. The Shuttle easily docks to the Station with a magnetic catch and once docked, the Station automatically starts as programmed.



### SMART Features

- I** Color coded gaskets and double doors on either side.
- L** Slide out divider wall.
- M** Raised dimples on top to prevent scratching and to provide a reminder of docking direction.
- N** Easy, maintenance free pull door openers.
- O** Frame gaskets easily removable and replaceable by hand.
- P** Lift and remove - with no tools - side wire tray supports.
- Q** Removable inner side walls for easy cleaning
- R** Transportation kit.

### SMART Standards

- Stainless steel interior with covered bottom corners.
- High density polyurethane foam injected insulation.
- Divider wall can slide out in one piece.
- Spring loaded divider shutter maintains safe separation of hot and cold temperatures.
- Swing open ventilation panels for easy cleaning.
- Four high density carbon fibre/ABS insulated doors.
- Colour coded gaskets for hot and cold chambers.

### SMART Options

- Side shelf.
- Ward destination tag.
- Tow bar (removable A-frame cross bar).
- Various castor configurations including central braking, S/S or galvanized, 4 or 6 wheels.
- Vertical tray separator.
- Lockable doors.



Beige

Green

Lobster

### Be confident.

The Burlodge B-SMART System shows intelligence at the point of service too! With a wide assortment of tray sizing, design, and colors, today's operator has the greatest flexibility to meet his/her exact needs.



#### FT 530 TRAY

The flat smaller tray that can move from side to side providing more space to either hot or cold foods. Available in Beige, Lobster, or Green.



#### FT 575 TRAY

The flat larger tray that slides into the divider wall in the centre of the tray, providing equal tray space for either hot or cold foods. Available in Beige, Lobster, or Green.



#### SMART TRAY

The long but reduced depth tray that provides increased tray capacity for Short and Long Shuttles. Available in Beige.



#### FT 575 DIVIDED TRAY 2 WELLS

The divided larger tray provides equally spaced sections with complete surrounding rim to contain liquid spills. Available in Beige or Green.

### SHORT Shuttle / Trays and capacity

Tray Type	Capacity	Tray Spacing
<b>FT 530</b> 530 x 325 mm 20 7/8 x 12 3/4 inch	20/24	96/80 mm 3 3/4 - 3 1/8 inches
<b>FT 575</b> 575 x 325 mm 22 5/8 x 12 3/4 inch (available FLAT or DIVIDED)	20/24	96/80 mm 3 3/4 - 3 1/8 inches
<b>SMART TRAY</b> 575 x 243 mm 22 5/8 x 9.5 inch	36	80 mm 3 1/8 inches

### LONG Shuttle / Trays and capacity

Tray Type	Capacity	Tray Spacing
<b>FT 530</b> 530 x 325 mm 20 7/8 x 12 3/4 inch	36	96/80 mm 3 3/8 inches
<b>FT 575</b> 575 x 325 mm 22 5/8 x 12 3/4 inch (available FLAT or DIVIDED)	36	96/80 mm 3 1/8 inches
<b>SMART TRAY</b> 575 x 243 mm 22 5/8 x 9.5 inch	48	80 mm 3 1/8 inches



MANUFACTURER RESERVES THE RIGHT TO CHANGE MATERIAL & SPECIFICATIONS WITHOUT NOTICE

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