

Bulk Retherm Ovens

Burlodge Rethermalization Ovens come in three sizes, and are available with Correctional Hardware packages.



MRE-10EU

Standard 10 level oven c/w s/s stand (optional)

What makes these Retherm ovens exceptional is their demonstrated ability to heat full meal loads evenly and efficiently. They are easy to clean and easy to operate. The correctional package limits the access to controls, so tampering is virtually impossible. The ovens have been field tested for durability and function by state agencies.

Features:

- Temperature range up to 355°F
- For rethermalization or prime cooking
- Easy to operate electronic controls
- Time and temperature settings are readily visible
- Optional two speed fan 1400 and 2800 r.p.m.
- Attractive, safe, double insulated glass door on standard models
- Double action latch door for safety

Accessories available:

- Oven Chamber cleaning jet
- Two Speed Fan (Standard on 20 pan model)
- Fat Filter
- Oven Door Hinged Right Side
- Roll - in Rack
- Enclosed Stand with Tray Slides
- Open Support Stand
- Loading Trolley for Oven Rack



Bulk Correctional Oven



VPRE-210EB-1RP

Corrections model oven with covered lockable control panel and door handle protection c/w stand



Oven floor drain (standard)

Corrections Oven Package includes:

- Heavy Duty construction
- Tamper Proof Fastener and Hinges
- Lockable Control Panel Cover which leaves time and temperature readouts visible, but access only to start/stop cycle buttons; all other settings are completed by authorized persons only
- Fixed rack
- Oven is bolted to stand and has flanged feet for fastening to floor
- Protective Cover over door handle to prevent damage
- Stainless steel stand and solid door without window

Alphagen Correctional Tray Systems



COG.845

The Alphagen Correctional Docking Station constructed entirely of stainless steel, with heavy duty and tamper resistant hardware.

The Alphagen Single Tray Correctional System is a modular rethermalization system, designed specifically for the Correctional market. It consists of the stationary Retherm and Refrigeration Docking Station, the enclosed, insulated Transport Cart and the Transfer Rack, which the assembled trays are loaded into.

The trayed meals are loaded into the Transport Rack in a central kitchen and transported in the insulated Transport Cart to individual docking stations, which may be located throughout the facility, or offsite. The Transport Cart is aligned with the docking station, and the Transfer Rack with the assembled meals is pushed into the Docking Station.

The Alphagen Correctional Docking Station has self contained refrigeration for cold holding and convection heating for rethermalization of trayed meals. At the pre-programmed time the rethermalization cycle begins and the hot items on the tray are rethermalized using hot air convection. The cold items are separated from the hot by a fixed divided wall, and remain refrigerated during the heating process. Due to the innovative design of the dividing wall, there is no requirement to add trays or filler bars to the slots not occupied by trays.

The Food Trays may be a single piece with three compartments on both the hot and cold sides, or separate trays for hot and cold supported by tray slides within each compartment.



These trays may be film sealed or lidded. At the point of service, no additional handling or assembly is required with the single tray.

| Reference Number | Description |
|------------------|--|
| COG.845 | Alphagen Correctional Docking Station Electrical 480V, 3-phase; water cooled refrigeration |
| COA.007 | Insulated Correctional Transport Cart |
| COG.007 | Correctional Tray Rack for one piece trays |
| C00.000.01 | One piece hot and cold correctional tray – 3" deep |
| C00.000.02 | One piece hot and cold correctional tray – 2" deep |

Please consult your Burlodge representative for detailed specifications and/or special requirements.

| Reference Number | Description/Electrical Requirements | Dimensions | | | Pan Clearance | Pan Capacity |
|------------------|--|------------|---------|------------------|---------------------------------------|--------------|
| | | Width | Depth | Height | | |
| MRE-6EU | Therminox Retherm Oven-5 pan; 208/3/60 - 20 amp circuit | 34 1/4" | 35 1/8" | 59 7/8" on stand | 2 3/4" with 5 pans 2" with 6 pans | 5 or 6 |
| MRE-10EU | Therminox Retherm Oven-10 pan; 208/3/60 - 40 amp circuit | 34 1/4" | 35 1/8" | 70 7/8" on stand | 2 3/4" with 9 pans 2" with 10 pans | 9 or 10 |
| MRE-20EU | Therminox Retherm Oven-20 pan; 208/3/60 - 100 amp circuit | 47 1/4" | 41 1/2" | 67 1/8" on stand | 2 3/4" | 20 |
| VPRE-210EB-1RP | Corrections Model Retherm Oven-20 pan; 480/3/60-50 amp circuit | 47 1/4" | 41 1/2" | 67 1/8" | 2 3/4" | 20 |