



# BURLODGE

CANADA Ltd.



COOK/CHILL AND

CONVENTIONAL

HOT LINE

CATERING SYSTEM

rethermalization & refrigeration

# FRIOTHERM THERMAGEN

OVENGEN TRAYGEN

*Service  
with Style*

## FEATURES

These carts are designed to provide a quality personalized meal service, combining simplicity of use with attractive hot and cold food presentation.

The **Friotherm/Thermagen** monobloc carts are divided into two fully insulated compartments

The **Friotherm** has a heated section and a refrigerated section by means of an on board compressor.

The **Thermagen** has a heated section and an ambient section which, as an option, can be refrigerated by means of eutectic plates.

The **Ovengen/Traygen** are a spilt system with the **Ovengen** being the rethermalization or hot temperature boosting and maintenance section and the **Traygen** being the tray service unit which has the option of being refrigerated by on board compressor or by the use of eutectic plates.

All mechanically refrigerated sections are operated by the use of a self-contained forced air refrigeration system with CFC free gas.

The heating principle is by forced air convection, proven to be one of the most even and safest methods for the rethermalization of chilled or frozen products. This technique allows for the accommodation of all types of dishes, china, heat resistant plastics and ovenable disposables.

Standard models have capacities of 20-24-26 & 30 trays.

The carts' compact design and special castors configuration make them easy to maneuver and allows them to be turned 360 degrees within their own wheelbase

The **Friotherm/Thermagen** and the **Ovengen/Traygen** are some of the most technically advanced carts available today and ensure that food is served at the correct temperature according to current legislation.

Each model within the range can take advantage of Burlodge's unique

**"Tray on Tray"** system which minimizes double handling and speeds up and simplifies trayline and service.



**THERMAGEN**

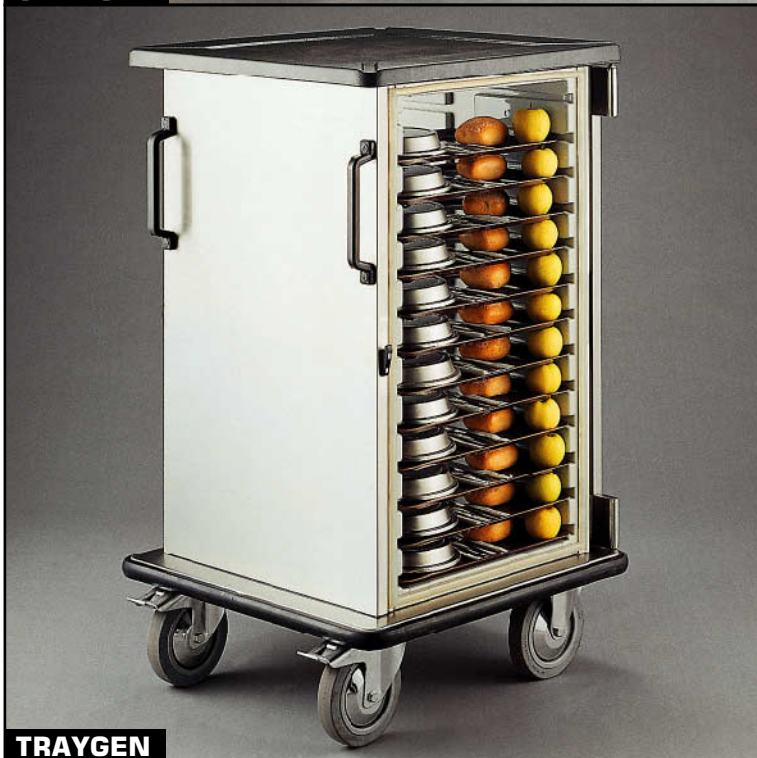


**FRIOTHERM**





**OVENGEN**



**TRAYGEN**

## WHY THERMOCONVECTED FORCED AIR TECHNOLOGY?

The forced air thermoconvection system guarantees excellent uniformity of temperature and eliminates the potential for condensation on the plate. Additionally, the operator has the flexibility of using any type of china, ovenable disposable and virtually no limit of menu choices.

## ELECTRONIC CONTROL PANEL

The simple user friendly control panel designed with the most advanced electronic microchip technology provides individual controls:

### Features include:

- \* On/Off Pad
- \* Three Independent Rethermalization Cycles with Variable Time & Temperature Setting
- \* Temperature Readout of:
  - Oven Section
  - Refrigerated or Ambient Section
  - Food Temperature Probe
- \* Count-down timer
- \* Audible Alarm at End of Cycle
- \* Cycle Start security Code
- \* Automatic 7 Day Program Timer

## SAFETY

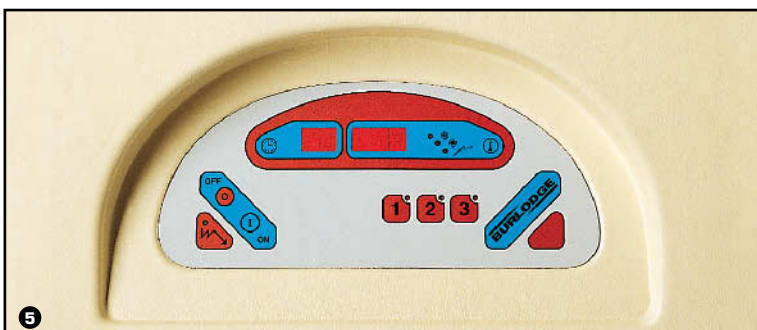
- \* Control panel fitted with on/off pad
- \* High temperature security thermostat
- \* All circuitry transformed to low voltage
- \* The cart is manufactured according to UL standards

## SANITATION

- \* The cart is manufactured to NSF standards.
- \* Both hot and refrigerated sections have removable tray supports and shelves for easy cleaning
- \* Removable silicon door gasket

## OPTIONS

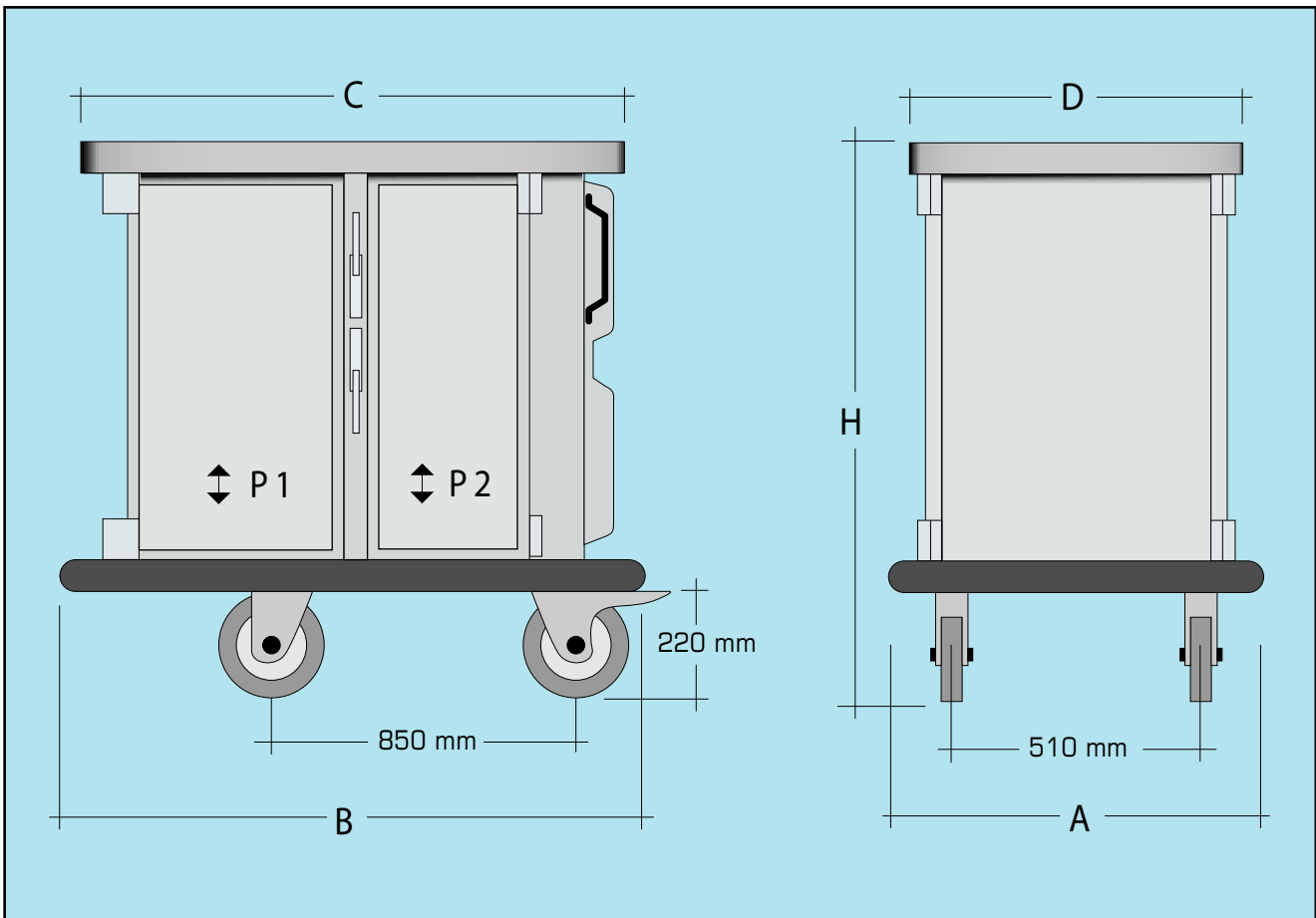
- \* Self locating tow bar
- \* Guard rail on top of cart
- \* Key lockable doors
- \* Battery powered display panel
- \* H.I.T. System (HACCP Integrated Technology)



**5**

- 1** Fully retractable self locating tow bar
- 2** Removable plastic tray supports for easy cleaning
- 3** Removable silicon door gasket
- 4** Recess forced air refrigeration
- 5** Electronic control panel





**FRIOTHERM • THERMAGEN • OVENGEN • TRAYGEN**

REFERENCES	TRAY CAPACITY	DIMENSIONS mm.							ELECTRICAL REQUIREMENT			
		A	B	C	D	H	P1	P2	OVEN KW (208/3P+N+E)	REFRIGERATION KW (120/1P+N+E)	TOTAL KW	OVEN KW (120/1P+N+E)
<b>FRIOTHERM</b>		MONOBLOC CART										
<b>FOG.700</b>	<b>20</b>	31,51	56,60	55,31	29,33	52,95	3,46	3,46	6,0	1,0	7,0	N/A
<b>FOI.700</b>	<b>24</b>	31,51	56,60	55,31	29,33	52,95	2,91	2,91	6,0	1,0	7,0	N/A
<b>FOL.700</b>	<b>26</b>	31,51	56,60	55,31	29,33	61,61	3,46	3,46	6,0	1,0	7,0	N/A
<b>FON.700</b>	<b>30</b>	31,51	56,60	55,31	29,33	61,61	2,91	2,91	6,0	1,0	7,0	N/A
<b>THERMAGEN</b>		MONOBLOC CART										
<b>TOG.700</b>	<b>20</b>	31,51	56,60	55,31	29,33	52,16	3,46	3,46	6,0	-	6,0	N/A
<b>TOI.700</b>	<b>24</b>	31,51	56,60	55,31	29,33	52,16	2,91	2,91	6,0	-	6,0	N/A
<b>TOL.700</b>	<b>26</b>	31,51	56,60	55,31	29,33	60,82	3,46	3,46	6,0	-	6,0	N/A
<b>TON.700</b>	<b>30</b>	31,51	56,60	55,31	29,33	60,82	2,91	2,91	6,0	-	6,0	N/A
<b>OVENGEN</b>		SPLIT CART										
<b>VOG.700</b>	<b>20</b>	31,51	33,46	30,70	28,93	52,16	3,46	3,46	6,0	-	6,0	N/A
<b>VOI.700</b>	<b>24</b>	31,51	33,46	30,70	28,93	52,16	2,91	2,91	6,0	-	6,0	N/A
<b>VOL.700</b>	<b>26</b>	31,51	33,46	30,70	28,93	60,82	3,46	3,46	6,0	-	6,0	N/A
<b>VON.700</b>	<b>30</b>	31,51	33,46	30,70	28,93	60,82	2,91	2,91	6,0	-	6,0	N/A
<b>TRAYGEN</b>		Dimensions as per OVENGEN										

**BURLODGE**

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**ASSOCIATED COMPANIES**

- BURLODGE GREAT BRITAIN**
- BURLODGE ITALY**
- BURLODGE FRANCE**
- BURLODGE HOLLAND**
- BURLODGE BELGIUM**