



**TWO COMPARTMENT FULL-SIZE  
DOUBLE DECK-ELECTRIC  
COMBI OVEN / STEAMER**

**General Specifications :**

- Multi-Purpose Oven offers Pressureless Convection cooking in a variety of cooking modes; featuring Automatic Reversible Fan operation for superior Convection Cooking.
  - Hot Air Convection.
  - Pressureless Convection Steamer.
  - Combination of Convection Steamer and Hot Air.
- Reliable, easy to operate mechanical controls feature:
  - One 100-minute Mechanical Dial Timer Control.
  - One 125-500 C° degree Mechanical Dial Temperature control.
  - One Mechanical Dial Control for three modes of cooking operation; Hot Air, Steaming or Combi.
- User-friendly control panel has many standard features for superior cooking performance.
  - On/Off Switch for externally mounted oven lights.
  - Automatic Fast Cool Down Control.
  - Two-Speed Fan (High/Low) control switch.
  - Humidity Release Control Switch removes excess moisture from compartment.
  - Generator Blowdown Control.
- Core-Temperature Probe with Digital Read-Out automatically turns off unit when desired temperature is reached.
- Compartment comes with Five Stainless Steel Wire Shelves.
- Fully-insulated Cooking Compartment and Steam Generator for thermal efficiency. Easy to clean Die Pressed interior compartment features a Coved Corner design.
- Two heavy gauge Stainless Steel Steam Generators with a 15 KW Power Rating; each features an easy Access Delimiting Port. Reliable Electronic Controls monitor Water Level and safety functions in steam generator.
- Standard with Adjustable Left-Hand Door Hinging and Large Glass Window to observe cooking operation. Removable Double Door Gasket Seal prevents leaking. Safety Switch stops fan when compartment door is opened.
- Compartment Door Condensate Drip Tray automatically empties into floor drain.
- NSF Approved 6" Stainless Steel Adjustable Legs: provides one inch level adjustment.
- Standard voltage is 208 volts, 60 Hz, three phase
- Each compartment has the capacity for:
  - Eighteen, 13" x 18" U.S. Bake Pans.
  - Ten, 12" x 20" x 2½" Steam Table Pans.
  - Nine, 18" x 26" U.S. Bake Pans.



**MODEL:**  ME-227X



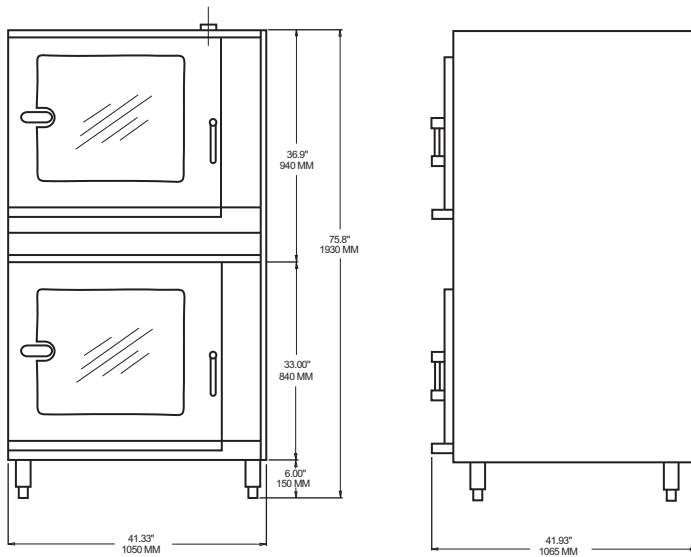
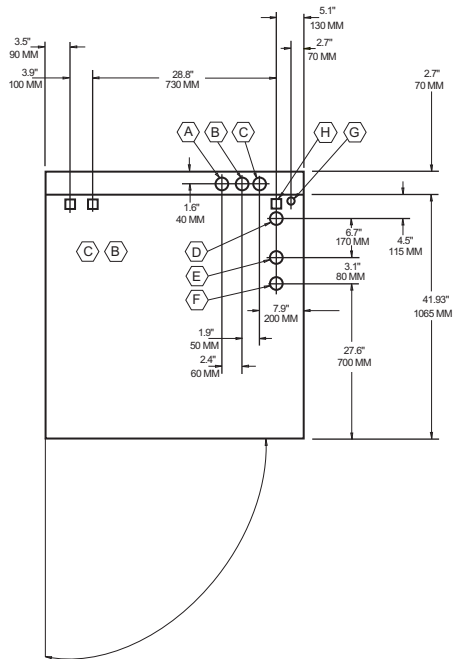
**MODEL AVAILABLE**

*Shall be BURLODGE/LAINOX Combi Oven, Two Compartment, Multi-Purpose Oven, Model ME - 227X, \_\_\_\_\_ volts, 30 KW, \_\_\_\_\_ Hz, \_\_\_\_\_ phase. Cooking modes for: Hot Air Convection; Low and High Temperature Convection Steam; combination of Hot Air and Steam; Core-Temperature Probe; variable Steam Exhaust Condensation Control; and Butterfly Valve to regulate humidity exhaust.*

**Options and Accessories:**

- Grease Filter Model (FX-220)
- Additional Stainless Steel Wire Shelves
- Steam Table Pans in depths of 1", 2½" or 4"
- Spray Hose with 60" Flexible Hose for Cleaning (SH-60)
- Correctional Packages
- Voltages other than 208/60/3
- Caster Kit for ME-227X
- Dissolve® Liquid Descaling Kit (10617413)
- Accessories for handling and transportation compatible with Blast Chillers/Freezers

SHIPPING WEIGHT	= 998 Lbs.
MAX. WATER CONSUMPTION PER HR. STEAM PRODUCTION	= 10.6 Gal./Hr
AVERAGE WATER CONSUMPTION PER HR. STEAM CONDENSER	= 13.2 Gal./Hr
TOTAL WATER CONSUMPTION	= 23.8 Gal./Hr



- **Compartment has capacity for:**
  - Nine, 18" x 26" Wire Shelves or Nine, 18" x 26" Bun Pans
  - Ten, 12" x 20" x 2 1/2" Steam Pans or Eighteen, 12" x 20" x 1" Steam Pans
- Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.
- **Burlodge / Lainox** equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL, and others.

### WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

TOTAL DISSOLVED SOLIDS	less than	60 parts per million
TOTAL ALKALINITY	less than	20 parts per million
SILICA	less than	13 parts per million
CHLORIDE	less than	30 parts per million
pH FACTOR	greater than	7.5

Consult a local water treatment specialist for an on-site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.

### UTILITY CONNECTIONS

- A** = INLET FOR DESCALING SOLUTION (LOWER UNIT)
- BOILER **B** = COLD WATER INLET 3/4" NHT.
- CONDENSER **C** = COLD WATER INLET 3/4" NHT.
- D** = INLET FOR DESCALING SOLUTION
- E** = SAFETY VENT HOLE
- F** = DRAIN EXHAUST VENT
- G** = MAIN ELECTRICAL CONNECTION
- H** = DRAIN
- I** = SAFETY VENT HOLE (LOWER UNIT)
- J** = DRAIN EXHAUST VENT (LOWER UNIT)

MODEL	ELECTRIC (E) (3 PH)	WATER (W)	DRAINAGE (D)	CLEARANCE																																														
<b>ME - 227X</b> TWO COMPARTMENT FLOOR MODEL TYPE ELECTRIC	<table border="1"> <thead> <tr> <th colspan="7">ELECTRICAL DATA</th> </tr> <tr> <th>OVEN USAGE</th> <th>VOLTS</th> <th>KW HOT AIR</th> <th>KW BOILER</th> <th>KW FAN</th> <th>KW MAX.</th> <th>AMPS</th> <th>BREAKER SIZE</th> </tr> </thead> <tbody> <tr> <td>ONE COMPT.</td> <td rowspan="2">208</td> <td>15</td> <td>15</td> <td>1</td> <td>16</td> <td>47</td> <td>70</td> </tr> <tr> <td>TWO COMPTS.</td> <td>30</td> <td>30</td> <td>2</td> <td>32</td> <td>94</td> <td>140</td> </tr> <tr> <td>ONE COMPT.</td> <td rowspan="2">480</td> <td>15</td> <td>15</td> <td>1</td> <td>16</td> <td>21</td> <td>30</td> </tr> <tr> <td>TWO COMPTS.</td> <td>30</td> <td>30</td> <td>2</td> <td>32</td> <td>42</td> <td>60</td> </tr> </tbody> </table>		ELECTRICAL DATA							OVEN USAGE	VOLTS	KW HOT AIR	KW BOILER	KW FAN	KW MAX.	AMPS	BREAKER SIZE	ONE COMPT.	208	15	15	1	16	47	70	TWO COMPTS.	30	30	2	32	94	140	ONE COMPT.	480	15	15	1	16	21	30	TWO COMPTS.	30	30	2	32	42	60	35 PSI MINIMUM 60 PSI MAXIMUM  Ⓢ 3/4" NHT (GARDEN HOSE) FOR BOILER & CONDENSER	2.36" DIA. (60 MM)  DO NOT CONNECT ANY OTHER UNITS TO THIS DRAIN  DRAIN LINE MUST BE VENTED	RIGHT = 6" LEFT = 6" REAR = 7"  NOTE: 12" RIGHT SIDE CLEARANCE IS REQUIRED IF PLACED NEXT TO HEAT SOURCE
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BURLODGE/LAINOX reserves right of design improvement or modification, as warranted.

**BURLODGE™**



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#### ASSOCIATED COMPANIES

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