



# BURLODGE

ISO 9003



COOK/CHILL AND

CONVENTIONAL

HOT LINE

CATERING SYSTEM

regeneration & refrigeration

# FRIOTHERM THERMAGEN

OVENGEN / TRAYGEN

*Service  
with Style*

## FEATURES

The Friotherm/Thermagen and Ovengen/Traygen are designed to provide a quality personalized meal service, combining simplicity of use with appealing hot and cold food presentation. The Friotherm/Thermagen monobloc trolleys 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 split trolleys, the **Ovengen** is the regeneration unit and the **Traygen** is the service unit.

The on board refrigeration (C.F.C free gas) on the Friotherm allows the cold air to be ventilated to ensure an even temperature throughout of between 5-10 degrees centigrade. At ward level the refrigerated section operates from a single phase 13amps supply. The heating principle is by forced air convection, proven to be one of the most even and safest methods for regenerating all types of products. This system accommodates all types of dishes, china, plastic or ovenable disposables.

Standard models are 20-24-26 & 30 trays. Other sizes on request. The trolleys' compact height and special castors configuration makes them easy to manoeuvre. The trolleys can be turned 360 degrees within their own wheel base.

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

Burlodge's unique "Tray on Tray" system avoids double handling, speeds up and simplifies both portioning and service.



Thermagen



Friotherm





**OVENGEN**



**TRAYGEN**

## TECHNICAL CHARACTERISTICS

- Chassis interior and exterior manufactured from 18/10 (grade 304) stainless steel
- Bottom wrap-a-round rubber bumper protection
- 200 mm diam. castors, two fixed and two swivel with brakes, with non marking tyres
- All castors are fitted with double bearing movement for easier manoeuvrability
- All compartments are highly insulated with C.F.C free material
- Top and external panels manufactured from high impact thermoplastic

## ELECTRONIC OPERATING PANEL

With incorporated food temperature probing software, with audible and visual display.

- ★ On/off pad
- ★ Three regeneration cycles with multiple variable setting
- ★ Temperature read out of:
  - Oven
  - Refrigeration (*Friotherm only*)
- ★ Countdown timer
- ★ Audible alarm at the end of the cycle
- ★ Diagnostic error code with alarms

## SANITATION

- ★ Trolleys are NSF approved
- ★ Both hot and refrigerated sections are designed for easy cleaning
- ★ Removable plastic tray supports for ambient section
- ★ Removable s/s grids and supports for heated section
- ★ Removable silicon door gasket.

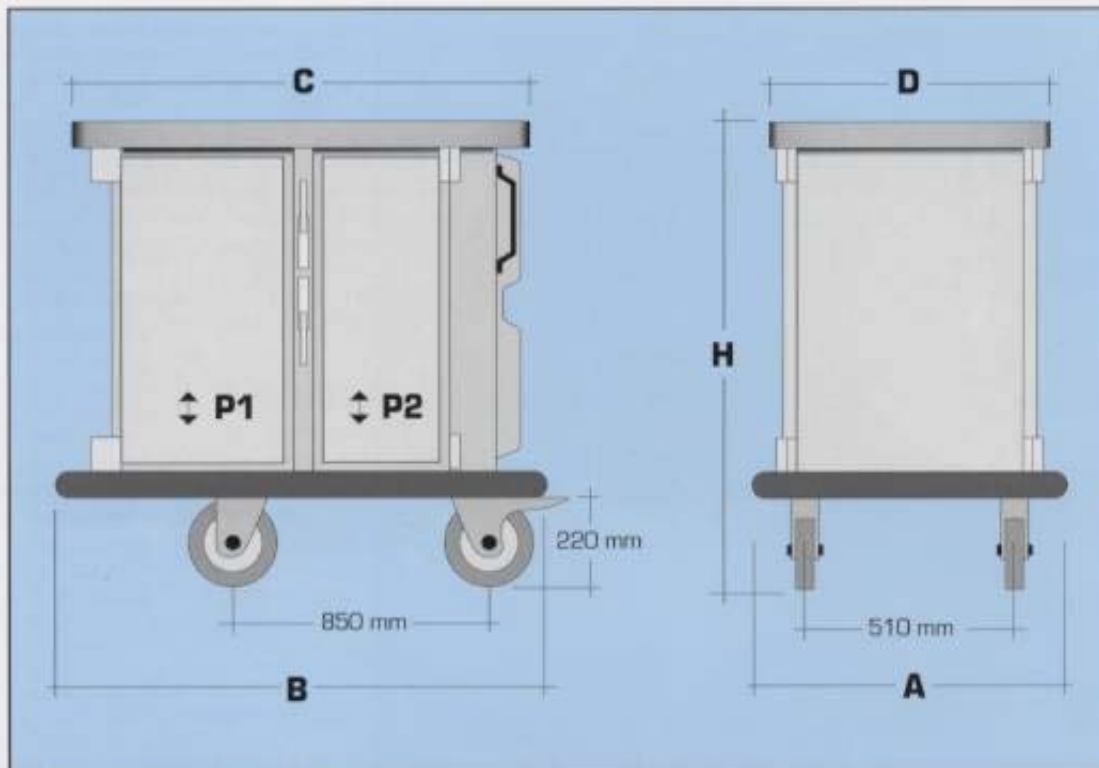
## OPTIONAL

- ★ Self locating tow bar
- ★ Guard rail
- ★ Lockable door handles
- ★ Detachable lead system
- ★ Tray on Tray system
- ★ Door locks
- ★ Food probe temperature needle



- 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 (400/3P+N-E)   | REFRIGERATION KW (230/1P+N-E) | TOTAL KW | OVEN KW (230/1P+N-E) |
| <b>FRIOTHERM</b> |               | <b>MONOBLOC TROLLEY</b>   |      |      |     |      |    |    |                        |                               |          |                      |
| <b>FDG.300</b>   | <b>20</b>     | 775                       | 1440 | 1405 | 745 | 1345 | 88 | 88 | 7.5                    | 0.9                           | 8.4      | N/A                  |
| <b>FOI.300</b>   | <b>24</b>     | 775                       | 1440 | 1405 | 745 | 1345 | 74 | 74 | 7.5                    | 0.9                           | 8.4      | N/A                  |
| <b>FOL.300</b>   | <b>26</b>     | 775                       | 1440 | 1405 | 745 | 1565 | 88 | 88 | 7.5                    | 0.9                           | 8.4      | N/A                  |
| <b>FON.300</b>   | <b>30</b>     | 775                       | 1440 | 1405 | 745 | 1565 | 74 | 74 | 7.5                    | 0.9                           | 8.4      | N/A                  |
| <b>THERMAGEN</b> |               | <b>MONOBLOC TROLLEY</b>   |      |      |     |      |    |    |                        |                               |          |                      |
| <b>TGG.300</b>   | <b>20</b>     | 775                       | 1440 | 1405 | 745 | 1325 | 88 | 88 | 7.5                    | -                             | 7.5      | 3.0                  |
| <b>TOI.300</b>   | <b>24</b>     | 775                       | 1440 | 1405 | 745 | 1325 | 74 | 74 | 7.5                    | -                             | 7.5      | 3.0                  |
| <b>TOL.300</b>   | <b>26</b>     | 775                       | 1440 | 1405 | 745 | 1545 | 88 | 88 | 7.5                    | -                             | 7.5      | 3.0                  |
| <b>TON.300</b>   | <b>30</b>     | 775                       | 1440 | 1405 | 745 | 1545 | 74 | 74 | 7.5                    | -                             | 7.5      | 3.0                  |
| <b>OVENGEN</b>   |               | <b>SPLIT TROLLEY</b>      |      |      |     |      |    |    |                        |                               |          |                      |
| <b>VGG.300</b>   | <b>20</b>     | 775                       | 840  | 780  | 735 | 1325 | 88 | 88 | 7.5                    | -                             | 7.5      | 3.0                  |
| <b>VOI.300</b>   | <b>24</b>     | 775                       | 840  | 780  | 735 | 1325 | 74 | 74 | 7.5                    | -                             | 7.5      | 3.0                  |
| <b>VOL.300</b>   | <b>26</b>     | 775                       | 840  | 780  | 735 | 1545 | 88 | 88 | 7.5                    | -                             | 7.5      | 3.0                  |
| <b>VON.300</b>   | <b>30</b>     | 775                       | 840  | 780  | 735 | 1545 | 74 | 74 | 7.5                    | -                             | 7.5      | 3.0                  |
| <b>TRAYGEN</b>   |               | Dimensions as per OVENGEN |      |      |     |      |    |    |                        |                               |          |                      |

**BURLODGE**



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