

B-Pod

Meal Distribution System

- Manipulation free system
- Meal distribution made easy
- Innovative best practice for Cook-Chill or temperature maintenance



burlodge
TOGETHER, WE WORK.



B-Pod

Contemporary Style
Functional Operation
Quality Meal Service



The Base Station

The Base Station's top section and back panel hold the mechanical and electrical parts that create heating and cooling. It is a unique floor mounted unit made entirely of 304 stainless steel with front and back decorative panels made of anti-static high impact thermoplastic.

The Base Station supplies unique vertical thermo-convection forced air ventilation for both the hot and cold section driven by a high velocity motor to ensure proper and even air temperature throughout the chamber of the Pod.

The Pod

The Pod SS is a trayed meal transporter. It is constructed from a combination of 304 stainless steel and aluminum. It is durable yet lightweight. High density insulation enclosed in stainless steel side panels enhance the temperature retention rating of the tray carrier.

The Pod rolls easily on four heavy duty double bearing castors. The recessed handles are ergonomically designed and the doors open 270°. The Pod SS is fitted with a heavy duty wrap-around rubber bumper.

The Pod can be fitted with 20 or 24 tray slots (Pod Short) or it can have tray slides to hold 26 or 30 trays (Pod Tall). Nesting the Pod is achieved by simply sliding it underneath The Base Station. In this position the Pod automatically and without manipulation can receive heating and cooling and while it nests in the Base Station, all the trays can be accessed without ever having to de-nest the Pod.

The B-Pod is a state of the art meal delivery system designed to provide excellent solutions in work flow, staff safety, floor space requirement, food quality, customer satisfaction, and food temperatures.

The unique nesting system uses a Base Station that holds the mechanics and electrical know how to provide consistent convection heating and cooling while the Pod carries the individualised trays from production through regeneration and then to the consumer. The Pod rolls and nests into the Base Station and through unique vertical airflow dynamics the Base Station exchanges its heating and cooling to the food on trays inside the Pod below.

The B-Pod is a manipulation free system - simply roll in and nest, roll out and serve to your guest.



Unique Benefits & Applications

Manipulation free system by having the Pod nest within the Base Station and not having to open and shut doors or docking and inserting removable racks. This essentially becomes a one piece system thus having a simple and manipulation free solution.

Space efficient Base Stations are mounted to the floor facilitating ease of installation within any space. They can be fitted back to back or side by side, allowing flexibility in layout and maximizing space requirements.

The Pod can accept two different tray sizes, the 575 Flat Tray is 575x325mm and has equally sized hot and cold sections. The 530 Flat Tray is 530x325mm and can shift within the Pod to the left or right allowing one to vary hot or cold sections on a tray. Trays are reversible and completely stackable and come in a variety of colors (Green, Beige, Lobster & Onyx).

The convection heating supports all types of dishware such as china and reusable plastics, high heat single use plastics and paper, as well as aluminum foil. Furthermore, the benefits of convection heating will promote greater menu item variety (for example breaded products, bone-in foods and even regenerating beverages).

One Base Station for all Pods as the top section can be raised or lowered to accept a short or tall Pod thereby eliminating the need for additional capital investment if a capacity requirement changes.

The central divider wall that each tray slides into creates two distinct sections within one tray. Food on one side of the divider wall can be heated while food on the other side can be cooled. When the tray is removed the divider wall self closes effectively maintaining the integrity between the hot and cold side of the Pod.

Tray Access

When nested, the Pod doors can be opened allowing access to all trays for diet changes and alterations to meals.



The Divider Wall

In the Pod there is a divider wall where the tray slides into. It can be removed in single sections and disassembled for maintenance and deep cleaning. The thermal barrier is self sealing when a tray is not present.



Useful Accessories

- Lockable door handles
- Tow bar
- Central brake
- Lateral shelf
- Ward destination plate



The Burlodge Tray

The Pod carries the Burlodge Tray, and is a unique single tray system that supports a 'home style' meal presentation replicating the dining experience.

The Burlodge tray is completely flat without holes or grooves and has been approved by Occupational Therapists as the best type of tray surface for patients suffering from depth perception and spatial orientation challenges.



Liquid Crystal Display

- User friendly LCD controls
- Three (3) cycle touch pads
- Count down timer with hot and cold temperatures displayed
- Alarm indicates cycle completion
- Error code display
- Automatic cycle start timer with summer and winter changes
- BCardWise smart card reader and user ID recognition
- Temperature probe linked to menu items
- HACCP monitoring



HACCP Control System

The B-Pod is supplied with built-in HACCP Monitoring. Up to 60 Time and Temperature events can be easily reviewed on the LCD panel, however the entire meal delivery system can be networked together using LAN or WIFI connection and the operator can interact with the system in real time.

Online Monitoring

BCloud App gives you access to a powerful tool whenever and wherever you are via PC or handheld device. It provides useful real-time, cloud-based data and gives full control of your trolley fleet including cycles, start, stop, alarms etc. It's proactive features notify managers of temperature non-compliance, alarms and/or corrective actions.

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MANUFACTURER RESERVES THE RIGHT TO CHANGE MATERIAL & SPECIFICATIONS WITHOUT NOTICE

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