

EVERY TRAY HAS A STORY



LET US TELL YOU

Visit burlodge.com to learn effective ways you can increase client satisfaction through food intake. It is only nutrition if it's eaten.

burlodge



burlodge
Practical Solutions

Innovative Meal Delivery systems

Hot food hot. Cold food cold.



Our priority is to provide the equipment, systems and solutions that enhance the efficiency of food service to ensure every meal is delivered at its optimal temperature and that every client is absolutely satisfied.

We operate in hospitals, clinics, educational institutions, correctional facilities and long term care residences

- Operating since 1990
- Cook Chill and Cook Serve supporting equipment
- Diverse product mix and best practice solutions
- We are the Manufacturer
- In-House technical staff

Multigen M

Multi-portion Hostess Cart

- **Intelligent Programming** – switches the unit on when required and only for the duration needed
- **Hot and Cold compartments**
- **Hot top** – with heated gantry
- **Reheat, boost, or hold** – your choice at every meal
- **Steam Evacuation System** – air curtain reduces steam from blowing into face when opening oven door
- **Remote Access** – access real-time, cloud-based data for exact status of every unit in the fleet



LOGIKO

The Most Perfectly Practical Trolley



LOGIKO - One product, two models, 4 sizes, 8 capacities. The smaller capacity LOGIKO uno alongside the LOGIKO duo with its independent chambers and four doors mark a revolutionary development for our industry. LOGIKO is a boosting tray cart - now you can deliver hot and cold in one trolley while never compromising temperature quality.

LOGIKO is lighter and shorter than any trolley in its class, adaptable to room service models, clinics, long-term care hospital markets, and ready to make an immediate impact on speed of service and meal satisfaction.

- Colour coded gaskets
- All kinds of trays and dinnerware can be used
- Anti-microbial touch points
- Mode lighting to communicate status
- Easy Wheel makes it run smooth
- Touchless programming via Bluetooth
- Tray boost: hot and cold
- Food holding for extended period



Hydration Cart

Making a positive difference to those you serve

Whether delivering beverages, snacks or continental breakfasts, our multi-purpose cart is a quick, convenient, and flexible way of boosting client satisfaction. Enhance your nutrition program at a minimal investment while promoting patient's hydration, nutrition, and one-on-one patient contact.

- Easy-pull drawers
- Retractable side shelves
- Cereal dispensers
- Baskets, bins & dispensers
- Ample working space
- High grade stainless steel

B-Pod

Enclosed tray cart nesting system

Burlodge's two-piece meal delivery system that features our unique ergonomic manipulation-free nesting system. Together, the floor-mounted Base Station (containing all technical components) and trayed meal Pod trolley combine to provide a convection heating and cooling system for Cook-Serve and Cook-Chill applications. With its sleek efficiencies, advanced technology and cost-conscious design, the B-Pod improves workflow and ensures food is delivered at its optimum temperature. Now available with four doors.



The Swiss Army Knife of Service

Thermobox

Available as an:
Ambient box,
Hot box,
Cold box,
or a combination
of Hot and Cold.

Available in various
sizes to hold GN 1/1
inserts or trays capacity
of 6, 8, 10, 12, 14,
24 or 36.



F180: 12 x GN 1/1 shown here.

