



BURLODGE

United Kingdom

Italy

France

U.S.A.

Canada



B-Pod

**MEAL
DISTRIBUTION
SYSTEM**

Manipulation Free System
Meal Distribution Made Easy
Innovative Best Practice for Cook Chill
or Temperature Maintenance



B-Pod

Contemporary style.
Functional operation.
Quality meal service for your clients.

THE B-Pod NESTING SYSTEM ADVANTAGE

The B-Pod is a state of the art meal delivery system designed to provide excellent solutions in work environments. The unique nesting system uses a Base Station that holds the mechanics and electrical know how from production through regeneration and then to the consumer. The Pod rolls and nests into the Base Station for heating and cooling to the food on trays inside the Pod below. The B-Pod is a manipulation free system –



pod.

Pod

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

The Pod rolls easily on four heavy duty double bearing castors. The recessed handles are designed to be human factor friendly and the doors open 270°. The Pod 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.

air flow, staff safety, floor space requirement, food quality, customer satisfaction, and food temperatures. The Pod is designed to provide consistent convection heating and cooling while the Pod carries the individualised trays from the Base Station and through unique vertical airflow dynamics the Base Station exchanges its heating and cooling. The Pod simply roll in and nest, roll out and serve to your guest.



Unique Benefits and 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 (Pastel Green, Beige, Pastel Orange)

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 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 easily accessible LCD controls
- Three (3) cycle touch pads
- Count down timer with hot and cold temperatures displayed
- Audible alarm to indicate cycle completion
- Error code display
- Automatic cycle start timer with summer and winter changes
- BCardWise smart card reader and user ID recognition
- Food Temperature probing linked to menu items
- HACCP monitoring

Useful Accessories

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

HACCP Control System

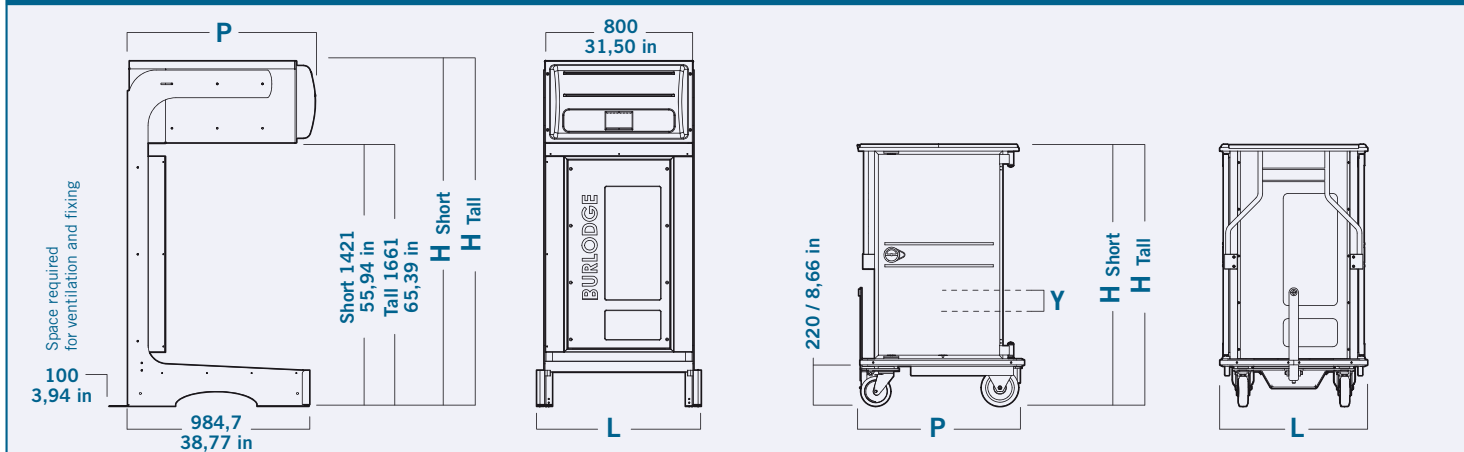
The B-Pod is supplied with built in HACCP Monitoring. Up to 60 Time and Temperature events can be easily reviewed on the LCD panel, however the entire meal delivery system can be networked together using LAN or WIFI connection and the operator can interact with the system in real time on a central PC.

Online Monitoring

This system called BNetWise+ comes complete with a powerful software solution that is user friendly and icon driven providing useful data and giving full control of equipment cycles, start, stop, etc.

Base Station

Pod (Cart)



Base Station

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
		Total		Refrigeration Only		H mm / inch	L mm / inch	P mm / inch
		AMPS	Max kW	AMPS	kW			
BLPOS.700	Base Station "S" SHORT - Three Phase - 208V - 60 Hz	23	7,8	7,0	1,3	1864 / 73,39	890 / 35,04	1015 / 39,96
BLPOT.700	Base Station "T" TALL - Three Phase - 208V - 60 Hz	23	7,8	7,0	1,3	2104 / 82,83	890 / 35,04	1015 / 39,96
BLPOA.001	ABS Green Panel for B-Pod	--		--		--		

Base Station - Refrigeration

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS		H mm / inch	L mm / inch	P mm / inch
		Refrigeration Only				
		AMPS	kW			
BLPOA.700.11	Single refrigeration	7,0	1,3			
BLPOA.700.12	Double refrigeration	7,0	1,3			
BLPOA.710.11	Single remote refrigeration	2,0	0,4			
BLPOA.710.12	Double remote refrigeration	2,0	0,4			
BLPOA.720.11	Single water cooled refrigeration	7,0	1,3			
BLPOA.720.12	Double water cooled refrigeration	7,0	1,3			

Pod (Cart)

REFER.	DESCRIPTION	Tray Capacity 530x325 mm / 20,87x12,79 inch 575x325 mm / 22,64x12,80 inch	DIMENSIONS		
			H mm / inch	L mm / inch	P mm / inch
BLPOS.000	Pod "S" SHORT	20 / 24	1412 / 55,59	790 / 31,1	880 / 34,65
BLPOT.000	Pod "T" TALL	26 / 30	1652 / 65,04	790 / 31,1	880 / 34,65

THERMAL BARRIER for 530 FT & 575 FT TRAYS

REFER.	DESCRIPTION	Tray Pitch Y mm - inch	Tray Capacity 530x325 mm / 20,87x12,79 inch 575x325 mm / 22,64x12,80 inch	H mm / inch	L mm / inch	P mm / inch
BLPOI.020	THERMAL BARRIER for Pod "S" - 24 TRAYS	80 - 3,15	24			
BLPOW.020	THERMAL BARRIER for Pod "T" - 26 TRAYS	92 - 3,62	26			
BLPON.020	THERMAL BARRIER for Pod "T" - 30 TRAYS	80 - 3,15	30			

TRAYS

REFER.	DESCRIPTION	DIMENSIONS		
		L x P mm - inch		
BLS00.000__	01 Single tray Pearled beige	02 Single tray Pearled light green	03 Single tray Lobster	575 x 325 / 22,64 x 12,80
BLS00.000__	30 Single tray Pearled beige	32 Single tray Pearled light green	34 Single tray Lobster	530 x 325 / 22,87 x 12,80

ACCESSORIES

REFER.	DESCRIPTION	REFER.	DESCRIPTION	REFER.	DESCRIPTION
BLPOA.006	Lockable Door Handle	BLPOA.020	Tow Bar - fold up Model	BLPOA.030	Lateral Shelf with rubbish Bag Holder
BLPOA.007	Handle without lock	BLPOA.025	Central Brake with 160mm s/s Castors	BLPOA.040	Ward Destination

AZIENDA CON SISTEMA DI GESTIONE
PER LA QUALITÀ CERTIFICATO DA DNV
= UNI EN ISO 9001:2008 =

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