



**SINGLE COMPARTMENT
FLOOR MODEL TYPE 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.
- Oven 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.
- Heavy Gauge Stainless Steel Steam Generators with a 25 KW Power Rating; features an easy Access Delimiting Port. Reliable Electronic Controls monitor Water Level and safety functions in steam generator.
- Generator Stand-By feature provides instant steaming.
- One Removable Stainless Steel Oven Rack Cassette. Can be used with optional Transport Cart.
- 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:
 - Twenty-two, 13" x 18" U.S. Bake Pans.
 - Ten, 12" x 20" x 2½" Steam Table Pans.
 - Eleven, 18" x 26" U.S. Bake Pans.



MODEL: ME-210X



MODEL AVAILABLE

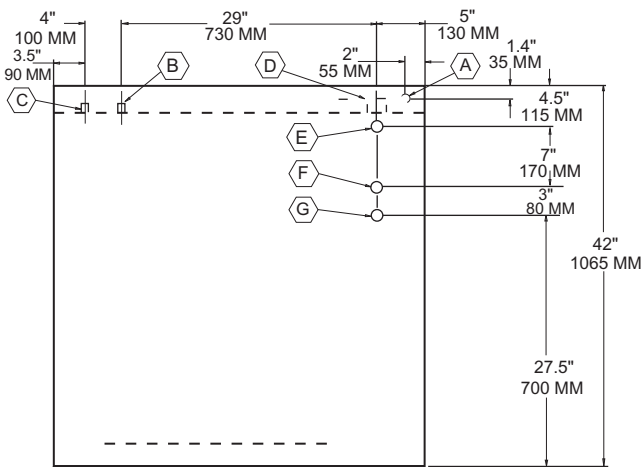
Shall be BURLODGE/LAINOX Combi Oven, Counter Type Multi-Purpose Oven, Model ME - 210X, _____ volts, 25 KW, _____ Hz, _____ phase. Cooking modes for: Hot Air Convection; Low and High Temperature Convection Steam; combination of Hot Air and Steam; variable Steam Exhaust Condensation Control; Butterfly Valve to regulate humidity exhaust; and Mechanical Controls.

Options and Accessories:

- Transport Cart Model (CS - 210)
- Additional Oven Rack Cassette Model (SG - 210)
- Equipment Stand with pan rack guides Model (SP - 210)
- Grease Filter Model (FX - 210)
- 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 SP210 Stand
- Dissolve® Liquid Descaling Kit (10617413)
- Accessories for handling and transportation compatible with Blast Chillers/Freezers

SHIPPING WEIGHT	= 470 Lbs.
MAX. WATER CONSUMPTION PER HR. STEAM PRODUCTION	= 7.9 Gal./Hr
AVERAGE WATER CONSUMPTION PER HR. STEAM CONDENSER	= 8.5 Gal./Hr
TOTAL WATER CONSUMPTION	= 16.4 Gal./Hr

- Compartment has capacity for:
 - Eleven, 18" x 26" Wire Shelves
 - Eleven, 18" x 26" Bun Pans or Ten, 12" x 20" x 2½" Steam Pans or Twenty-two, 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.

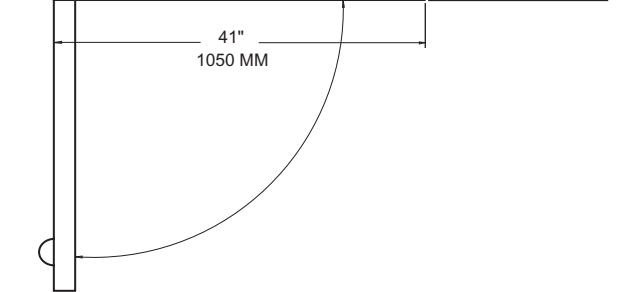


WATER QUALITY REQUIREMENT

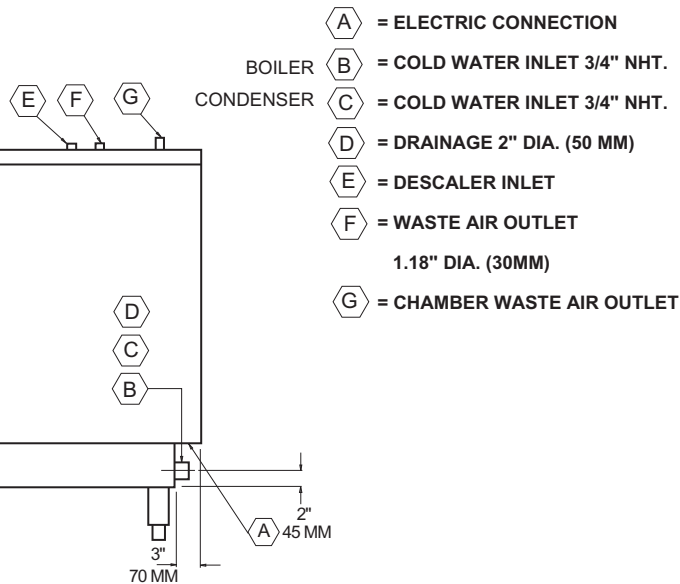
The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

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** = ELECTRIC CONNECTION
- BOILER **B** = COLD WATER INLET 3/4" NHT.
- CONDENSER **C** = COLD WATER INLET 3/4" NHT.
- D** = DRAINAGE 2" DIA. (50 MM)
- E** = DESCALER INLET
- F** = WASTE AIR OUTLET
1.18" DIA. (30MM)
- G** = CHAMBER WASTE AIR OUTLET

MODEL	ELECTRIC ⚡ (3 PH)	WATER 💧	DRAINAGE Ⓛ	CLEARANCE																												
ME - 210X ONE COMPARTMENT FLOOR MODEL TYPE ELECTRIC	<table border="1"> <thead> <tr> <th colspan="7">ELECTRICAL DATA</th> </tr> <tr> <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>208</td> <td>24</td> <td>22.5</td> <td>1</td> <td>25</td> <td>67</td> <td>100</td> </tr> <tr> <td>480</td> <td>24</td> <td>22.5</td> <td>1</td> <td>25</td> <td>30</td> <td>45</td> </tr> </tbody> </table>	ELECTRICAL DATA							VOLTS	KW HOT AIR	KW BOILER	KW FAN	KW MAX.	AMPS	BREAKER SIZE	208	24	22.5	1	25	67	100	480	24	22.5	1	25	30	45	35 PSI MINIMUM 60 PSI MAXIMUM Ⓛ 3/4" NHT (GARDEN HOSE) FOR BOILER & CONDENSER	2" DIA. (50 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 CANADA LTD
10, EDVAC DRIVE
BRAMPTON
ONTARIO L6S 5P2
CANADA
TEL. 905 790.1881
TOLL FREE: 1 888 609.5552
FAX 905 790.1883
E-mail: info@burlodgeca.com
www.burlodgecanada.com

BURLODGE CANADA LTEE
5995 boul. GOUIN OUEST
BUREAU B-305
MONTREAL, QUEBEC H4J 2P8
CANADA
TEL. 514 339.5552
TOLL FREE: 1 888 609.5552
FAX. 514 339.2555
E-mail: infoquebec@burlodgeca.com
www.burlodgecanada.com

BURLODGE USA Inc.
P.O. BOX 4088
3760 INDUSTRIAL DRIVE
WINSTON - SALEM
NORTH CAROLINA 27115 - USA
TEL. 336 776 1010
TOLL FREE: 1 877-REThERM
FAX 336 776 1090
E-mail: info@burlodgeusa.com
www.burlodgeusa.com

ASSOCIATED COMPANIES
BURLODGE GREAT BRITAIN
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