The shuttle and station for smarter service

BSmart Class-e

Light, compact, durable

Energy efficient

Simple to use

Ensure food quality

burlodge

TOGETHER, WE WORK.

Smarter.
Lighter.
Faster.

EASY TO
MANOEUVRE

LIGHTWEIGHT AND
ERGONOMIC DESIGN

The BSmart Class-e makes all the difference

We have always been committed to forward-thinking. Looking ahead and never behind. Innovating smarter than others to ensure our products have a meaningful impact. The BSmart Class-e is the result of that devotion to innovation. A diligent docking station and our lightest, most compact meal transport trolley ever. It's a system that truly redefines efficiency in food service. Built with precision, it streamlines operations and ensures safe, consistent meal delivery - every time.

That's innovation. And it makes a difference.

"Our most advanced system yet. The BSmart Class-e is formed from decades of expertise and a dedication to developing products that truly make a difference. This one certainly does that—delivering unmatched efficiency, safety, and simplicity to food service operations."

— Angelo Speranza, CEO, Burlodge

Key Benefits

More of what you need, less of what you don't

Built to solve real-world food service challenges, the BSmart demands less of its environment, allowing teams to work smarter and faster, and achieve more.

The smarter choice:

Food safety. Always.
Safety-first with reduced risks, easy handling, and advanced temperature results.

Connected for compliance
Bluetooth, WIFI and LAN connectivity ensures slick links between the system, BCloud and the IQ-Control App 2.0 for HACCP monitoring and programming.

Light, compact. Astonishingly durable.
The lightest-ever shuttle, makes manoeuvring around busy environments a breeze.

Planet and cost-conscious
Energy-efficient design and performance increase sustainability and reduce operational costs.

Everyday expertise
A smarter system that requires little training or expertise, but makes everyone an expert.

Performance and peace of mind
Brilliantly consistent performance ensures reliable meal delivery and patient satisfaction, time and time again.

1363 short version
1603 tall version

Shuttle & Station

Practicality and performance. The perfect pair.

Better temperature retention

Better energy savings

For a simpler and speedier service

Shuttle

The BSmart Shuttle is designed to be depended on. Its durable yet lightweight stainless-steel construction offers high-density insulation, ensuring optimal temperature retention during meal transport. With no electrical or mechanical components in the trolley itself, it's easy to manoeuvre, clean and maintain. Available in two heights, the shuttle can accommodate up to 36 trays, making it adaptable to various service needs. When docked, the shuttle automatically engages with the station via a magnetic catch, so it's simple and quick to use. Its various accessories, such as tow bars and side shelves, ensure it integrates seamlessly into any workflow.

Station

The Station combines heating and refrigeration technology for Cook-Chill, Cook-Freeze or temperature maintenance applications.
The station's intuitive touchscreen control panel can be positioned left or right and works in tandem with IQ-Control 2.0. The station starts automatically once the shuttle is docked and status lights will guide users at-a-glance.
There's an efficient condenser airflow system that ensures stations can be placed close together without overheating issues. Heated and refrigerated sections are fitted with powerful fans that guarantee reliable and even air distribution.

Technology

Helpful tech.
Simple to use.

The BSmart uses our most advanced touchscreen control panel yet. Its speed, familiar layout and practical features help ensure top-quality food and HACCP compliance.

There are multiple programmable heating cycles for meal times, and the pictorial display provides step-by-step guidance for operators while tracking time and temperature events. The IQ-Control App 2.0 works in perfect harmony with the BSmart, to provide HACCP monitoring via Bluetooth.

Our industry-leading BCloud platform takes BSmart to the next level with cloud-based fleet management and real-time monitoring. It provides remote access to all units, allowing users to control operations, adjust programming, and ensure compliance from any location. BCloud offers instant notifications on temperature non-compliance, corrective actions, and topline system status reports.

For ease and timesaving, the BSmart is fitted with communicative lighting to aid instant inspection of the cycles' status.

Ensures food quality and safety and reduces human error at every step.

Effortless Control
Easy-to-use touch control panel with six programmable heating cycles and multiple time slots to meet varied client meal requirements.

Energy Efficient
Our most advanced firmware yet reduces power consumption while maintaining ideal operating temperatures.

Space-saver
Control panel can be positioned on either side of the station to fit any space.

Instant Visibility
Colour-coded visual indicators allow at-a-glance status monitoring, even at a distance.

Complete Connectivity
Cloud and Bluetooth-based fleet management with real-time updates, remote access, and instant notifications.

Delightfully capable. By design.

Safety and efficiency are non-negotiable in physically demanding environments where speed and productivity are key. So, that's why we're committed to designing ergonomic equipment that guarantees comfort and confidence.

The BSmart is shorter, lighter, faster, and carefully crafted with human-friendly features, from its unique wheel configuration to smooth, recessed handles. Constructed in stainless steel with high density CFCfree foam insulation and featuring protective wraparound bumpers – it's reliably robust, too.

Quiet, responsive, and remarkably nimble, we've entirely reimagined how food service equipment behaves.

We constantly test and refine our designs, ensuring they're effortless to use and ready for the busiest of environments. It's all about performance and peace of mind. Industry-leading equipment that makes everyone an expert.

Sustainability

Designed with earth in mind.

We're constantly measuring and evaluating our actions and impact to be kinder to the planet. That starts with creating robust and reliable equipment that lasts longer, reduces the need for frequent replacements, and minimises waste.

The BSmart has been engineered with sustainability at its core. It's built to last using recyclable components and fewer unnecessary materials, and it operates with energy-efficient technology.

Eco-friendly R290 refrigerant helps reduce our carbon footprint—and yours—and high-density CFC and HFC-free foam provides superior insulation for better temperature retention. Our simplified software reduces energy consumption by delivering precision temperature control.

It's consistent performance you can rely on while reducing your energy consumption - and operational costs.

Service

Together, We Work.

The BSmart Class-e is backed by Burlodge's industry-leading maintenance and training plans, providing peace of mind that your investment is supported by unmatched service and technical expertise.

With a renowned reputation for long-lasting partnerships, our customer support reaches far beyond the initial sale. We continue to work and grow with you to better understand your operation and keep things moving and you in control.

We are Burlodge

It started with a product idea and a strong sense of possibility. From its earliest incarnation in 1984, Burlodge has steadily evolved into one of the best-known names in meal delivery systems. As with our success, our ambitions have grown in tandem with our reach. We now operate directly in six countries in Europe and North America, with a distribution network that spans the globe.

Every meal matters. To us, to you and the person eating it. Our job is to do everything possible to ensure it arrives at the perfect temperature and is presented appealingly.
It sounds simple. Everyone in a food operation knows that it's not. That's why we continue to dedicate every day to helping food professionals serve that singular goal.

Let's progress

**It's all possible with the BSmart Class-e.
Start making it happen today.**

Scan the QR code or click here to bring the BSmart Class-e to life.

United Kingdom
Burlodge Ltd
C60 Barwell Business Park
Leatherhead Road, Chessington,
Surrey KT9 2NY United Kingdom
+44 (0)20 8879 5700
sales@burlodge.co.uk

Italy & Export
Burlodge Srl
Via Ca' Bertoncina 43
24068 Seriate (BG)
Italy
+39 035 452 4900
info@burlodge.it

France
Burlodge SAS
ZAC Léonard de Vinci
16 Avenue Graham Bell
77600 Bussy Saint Georges, France
+33 (0)1 60 17 66 74
accueil@burlodge.fr

Canada
Burlodge Canada Ltd
14-3400 Ridgeway Drive
Mississauga, Ontario L5L 0A2
Canada
TF 888 609 5552
1 905 790 1881
info@burlodgeca.com

USA
Burlodge USA Inc.
3760 Industrial Dr., Winston Salem
27115, North Carolina, USA
TF 877 738 4376
1 336 776 1010
info@burlodgeusa.com

www.burlodge.com

Concept & Art Direction
HDG

an Ali Group Company

The Spirit of Excellence